

B R O M A

Group Dining and Events

The Emerald
Hour

SHASHI

DINING EVENT SPACES

B R O M A

1 Indoor Hightop

Our Indoor Hightop Table is a perfect gathering area for smaller groups

Maximum 20 guests
Groups of 13+ guests requires a food package selection

2 Partial Patio

Exclusive access to our outdoor bar and outdoor hightop tables for small to medium sized groups

Maximum 25 guests
Groups of 13+ guests requires a food package selection
\$250 space charge

3 Full Patio

The ultimate cocktail gathering experience for large groups to mingle freely on a private patio

Maximum 65 guests
Requires a food package selection
\$500 space charge

4 The Night Hours

A reserved space for your group's late hours

\$400 beverage minimum per hour

1 Indoor Partial

An intimate sit down dining area for your group to enjoy a fabulous meal and conversation

Maximum 25 guests
Requires a food package selection

2 Patio

Our patio adapts beautifully to both sit down and reception style experiences giving you the best of both worlds

Maximum 40 guests
Requires a food package selection
\$500 space charge

3 Exclusive Use of Broma

Our sliding glass doors open to provide ample indoor and outdoor space for additional seating or mingling

Maximum 95 guests
Requires a food package selection
\$2,000 space charge

3-Course Seated Dining Experience

Each guest will be able to customize their dining experience by choosing one selection from each course.

\$65 per person

13-20 guests



Sample Menu

First Course

(select one)

Caesar Salad

local greens, snap peas, radish, croutons, Vacca Bianca parmesan

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Chicken Croquetas

*traditional Spanish fritter, curtido, Spanish ham*

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Bass Crudo

local plums, panca chile hoisin, calamansi, serrano chile, cilantro, honey roasted peanuts

Main Course

(select one)

Fideuà Negra

a traditional Spanish dish cooked in a paella pan filled with toasted squid ink pasta, PEI mussels, shrimp, linguica, green garlic aioli, lemon

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Lemon Roasted Chicken

marble potatoes, *chimichurri*

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Steak (\$10 additional charge)

chimichurri, pommes puree, grilled brocollini

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Vegetable Cavatelli

*early summer vegetables, wild green garlic pesto, burrata, spicy truffle honey*

### Dessert

Petit Fours

# *Reception Menu*

**includes finger-friendly appetizers, charcuterie and cheese, buffet station, and dessert**

**21-100 guests**

## **Appetizers**

***Minimum order 10 dozen***

- 1. Spring rolls with sweet chili sauce** VEGETARIAN (\$43/dozen)
- 2. Samosas with apricot chutney** VEGETARIAN (\$55/dozen)
- 3. Vegan meatballs with teriyaki glaze** VEGAN (\$40/dozen)
- 4. Spicy hummus crudité cups** VEGAN, GLUTEN FREE (\$53/dozen)
- 5. Artichoke beignets with spicy marinara** VEGETARIAN (\$55/dozen)
- 6. Mini beef wellingtons with horseradish cream** (\$70/dozen)
- 7. Chicken croquetas with in house hot sauce** (\$70/dozen)
- 8. Poached shrimp with in house cocktail sauce** GLUTEN FREE AND DAIRY FREE (\$70/dozen)
- 9. Crispy lingcod and tartar sauce** (\$53/dozen)
- 10. Steak bites with romesco** GLUTEN FREE (\$110/dozen)

## **Cheese and Charcuterie Board**

***Serves 12-15 people per platter***

- 1. Artisanal cheese board** - \$300 per platter
- 2. Cured meats board** - \$350 per platter
- 3. Artisanal cheese & cured meats purchased together** - \$500 per platter (serves 24-30 people)

# *Reception Menu*

**Buffet- \$80 per person**

## **Salads**

**Select one:**

- 1. Caesar salad** VEGETARIAN
- 2. Italian vegetable chopped salad** VEGAN, GLUTEN FREE
- 3. Seasonal salad** VEGETARIAN

## **Entrees**

**Select two:**

- 1. Chimichurri chicken** DAIRY FREE AND GLUTEN FREE
- 2. Creamy garlic lemon chicken** GLUTEN FREE
- 3. Vegetable pesto pasta** VEGETARIAN
- 4. Paprika lentils with root vegetables** GLUTEN FREE AND VEGAN
- 5. Thai tofu red curry** GLUTEN FREE AND VEGAN
- 6. Roasted cauliflower steak with smoked gouda fondue** VEGETARIAN AND GLUTEN FREE
- 7. Skirt steak with rojo salsa** (\$10 pp supplement) DAIRY FREE AND GLUTEN FREE
- 8. Seared halibut and salsa verde** DAIRY FREE AND GLUTEN FREE
- 9. Oven roasted honey chili salmon** DAIRY FREE AND GLUTEN FREE
- 10. Arbol chile glazed pork tenderloin** DAIRY FREE AND GLUTEN FREE



# *Reception Menu*

## **Sides**

**Select two:**

- 1. Marble potatoes with mojo verde sauce** VEGETARIAN AND GLUTEN FREE
- 2. Garlic herb mashed potatoes** VEGETARIAN AND GLUTEN FREE
- 3. Spanish rice** VEGAN AND GLUTEN FREE
- 4. Roasted seasonal vegetables** VEGAN AND GLUTEN FREE
- 5. Steamed broccoli** VEGAN AND GLUTEN FREE
- 6. Roasted brussels sprouts** VEGAN GLUTEN FREE

## **Desserts**

**Select one or add a second for additional \$7 per person**

- 1. Assorted petit fours**
- 2. Vegan chocolate tarts** VEGAN AND GLUTEN FREE
- 3. Carrot cake**
- 4. Vegan petit fours** (option of mango, berry, or tiramisu) VEGAN AND GLUTEN FREE

# *Cocktails from The Emerald Hour*

We source the finest local, seasonal ingredients from small growers and producers and create flavorful, unique house-made bitters, tinctures, infusions, and syrups. Then we pair those tasty creations with the highest quality spirits from around the world.

All beverages charged upon  
consumption





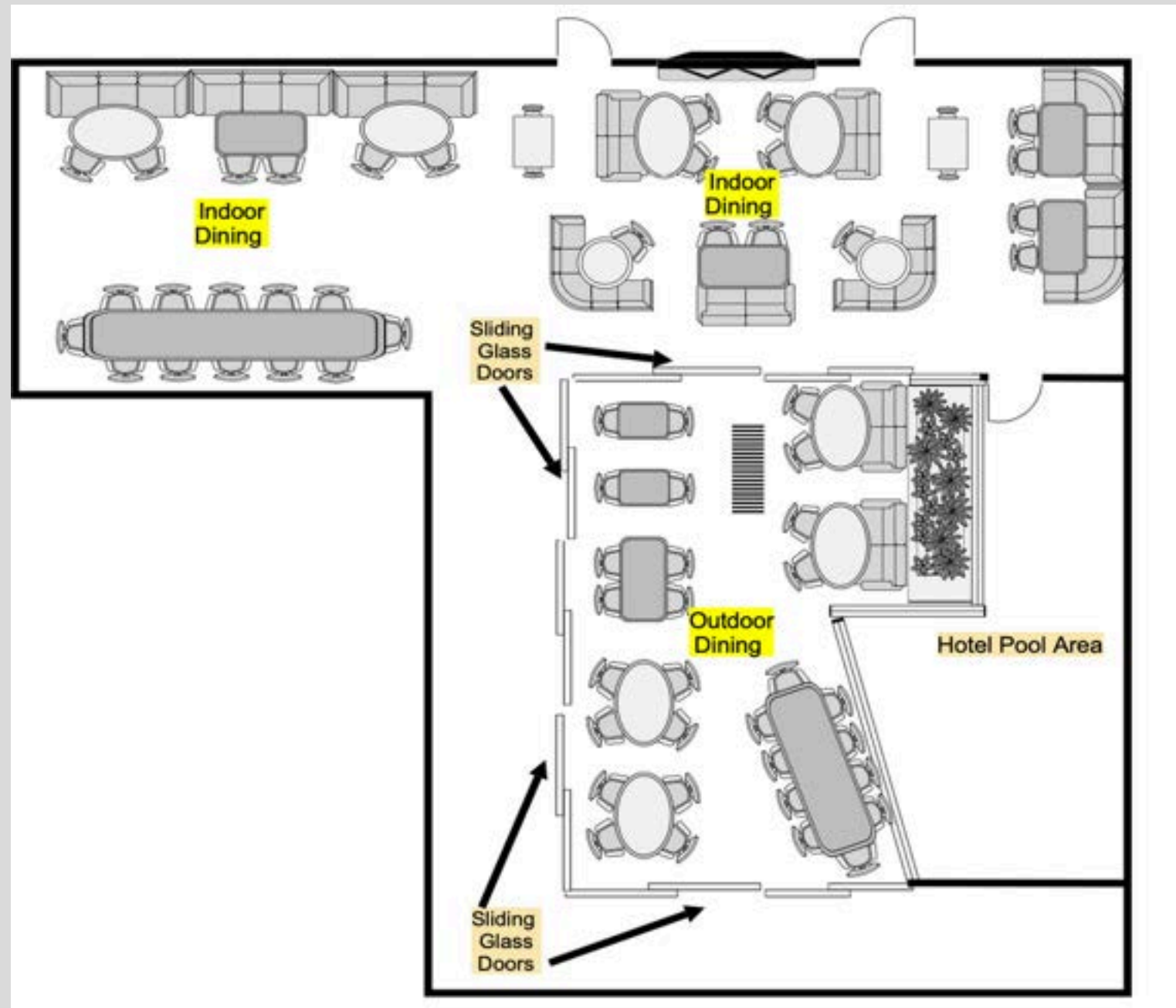
# *Wine*



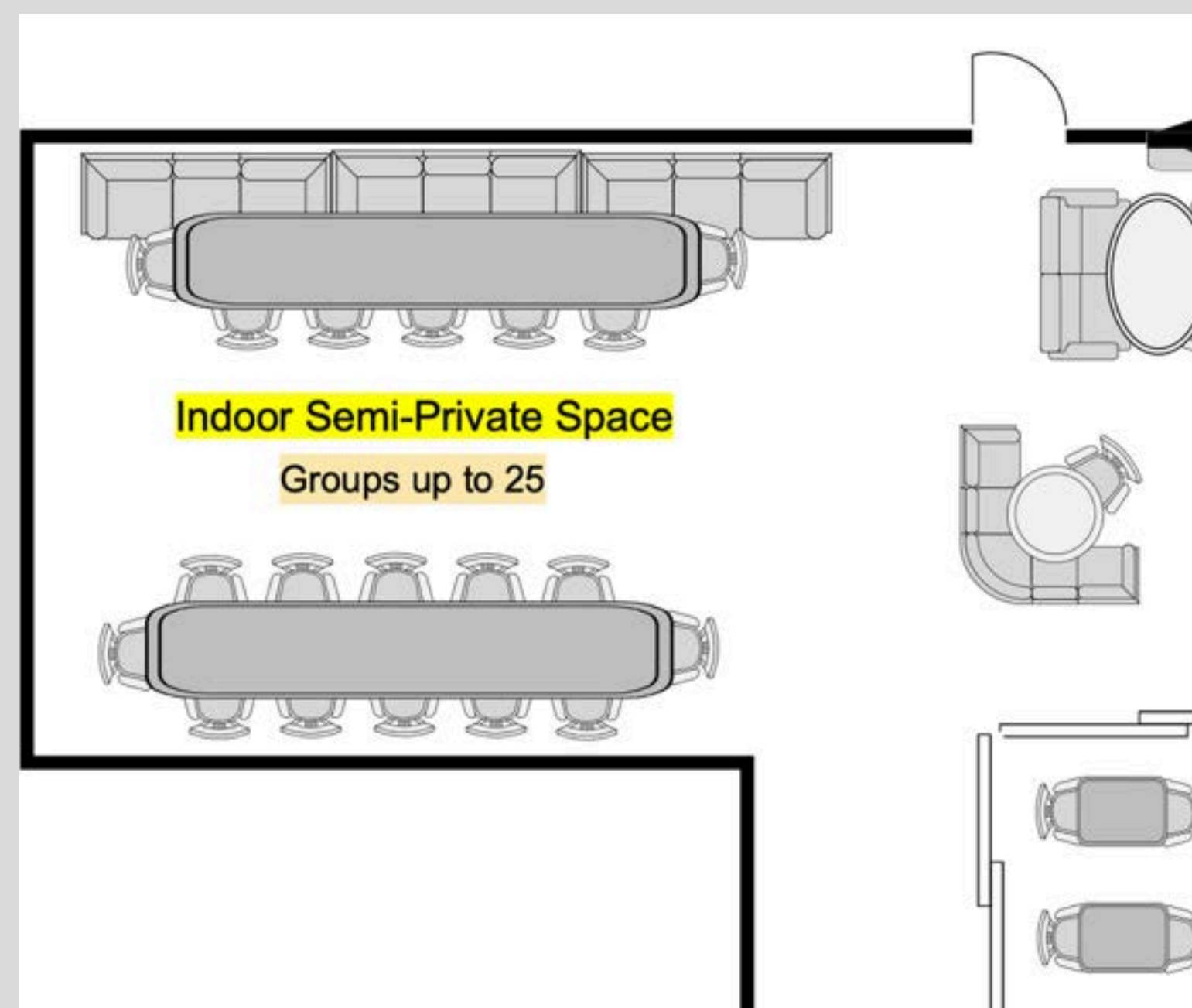
Our Beverage Director curates our wine program with a special emphasis on organic and family owned wineries from California and Spain. Our sommelier is available to assist with your wine selections.



# *Standard Floor Plan*







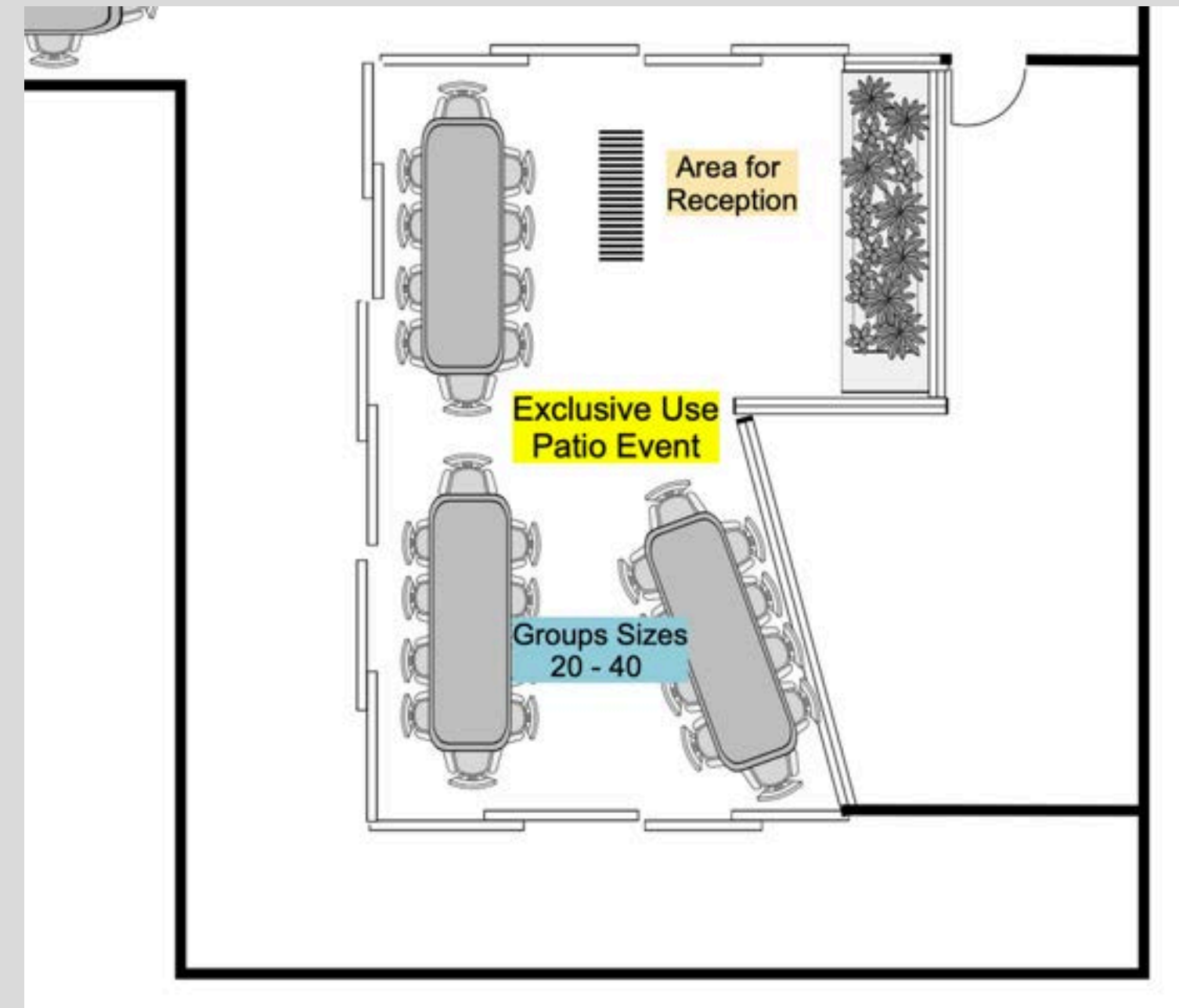
# *Indoor Semi-Private Space*

*(Maximum 25 guests)*

*Requires a food package selection*

*Beverages charged based on consumption*





# *Broma Patio*

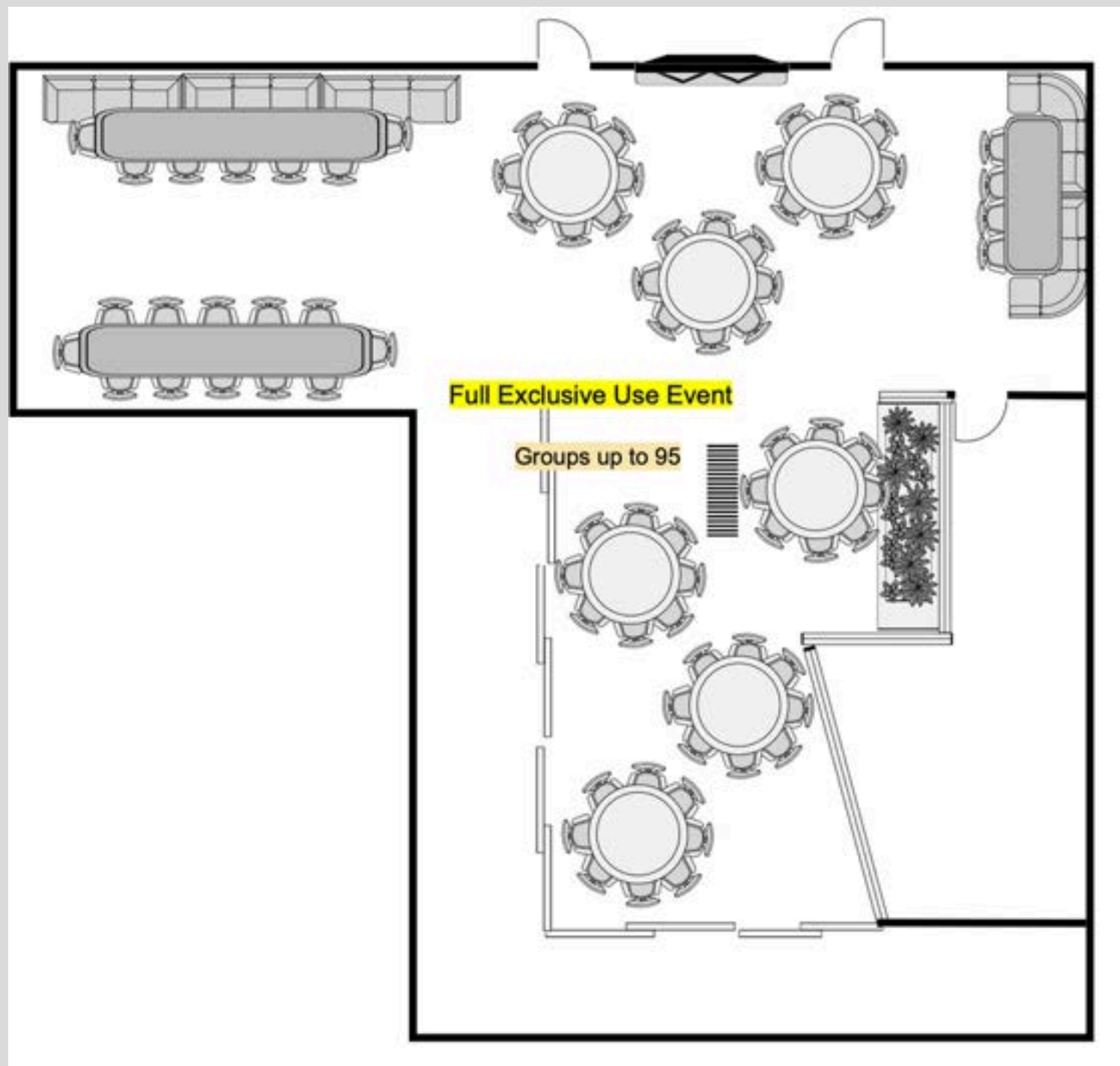
*(Maximum 40 guests)*

*Requires a food package selection*

*Beverages charged based on consumption*

*\$500 space rental charge*





# *Exclusive Use of Broma*

*(Maximum 95 guests)*

*Requires a food package selection*

*Beverages charged based on consumption*

*2k space rental charge*





