

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

PRIVATE EVENTS

Dinners or Sunday Brunch

IN THE GARDEN PATIO OR
LIBRARY DINING ROOM



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PHONE 626.441.2299

JULIENNETOGO.COM

Welcome

TO YOUR OWN PRIVATE AFFAIR AT

Julienne

WE ARE HAPPY TO TAKE CARE OF THE ENTERTAINING DETAILS.

*Perfect for rehearsal dinners, post wedding brunch, milestone birthdays, significant achievements....
whenever good food, wine, ambience and camaraderie is desired!*

Located in a quiet residential area, on a tree lined street, Julienne has been offering gracious, welcoming and award winning hospitality for over 30 years. While open only for breakfast and lunch, and closed on Sundays, we are happy to open the entire restaurant for private evening events or for Sunday brunch. It is an ideal space for celebrations and yet private enough for business conversations. Our professional servers have been with us for nearly 30 years, and their experience in fine dining allows them to anticipate and focus solely on your needs. Again, what makes Private Dining at Julienne truly special is that the Restaurant is opened exclusively for you alone.

We offer two venue choices for your event. For either site, we provide simple but sophisticated décor—floral arrangements, votive candles, place cards and a printed custom menu at each place setting.

You may favor dining al fresco under our covered patio, complete with flickering gas lanterns and courtyard garden where guests are seated at one long table. There is enough space for a jazz trio, or a minister to administer vows.

The other option offers a more intimate dining experience in the wood paneled Library Dining Room, accented with a Rococo inspired ceiling, wall sconces and sheer golden draperies.

For larger groups, post wedding brunches, for example, both spaces may be used.

The base price includes a four course prix fixe menu, including wine, with additional courses available. You may select one of three seasonal menus. We will work with you to select wines from our “Cellar” that best pair with your dinner.

Our guests leave with happy smiles and promises to come back for their next celebration. We sincerely hope that will be your sentiment, as well.

Best Regards,
Julie Campoy

Kate Manes

Nikki Chividjian

Proprietor

General Manager

Private Dinner Coordinator

JULIENNE PRIVATE EVENT DETAILS

To Reserve Julienne exclusively for your affair, there is a \$2500 minimum charge for food and beverage, exclusive of sales tax and gratuity. There is no minimum number of guests required. The \$500 deposit is applied to this food and beverage charge.

Menu Pricing starts at \$98 per person for 4-course prix fixe dinner, plated or buffet.

We can add additional courses. \$72 per person for Sunday brunch.

Wine: We offer a nice selection of boutique wines, hand selected by Julie, that pair specifically with our food. Wines from France, Italy, California, Oregon and Washington are represented in our "Cellar".

Restaurant Capacity: Library: 16 guests; Patio: 50 guests; Sunday Brunch: 125 guests

Décor: We provide simple but elegant white hydrangea centerpieces and votive candles.

Music: We play light French Bistro music, and have speakers in both the Patio and in the Dining Room.

We can accommodate a trio or quartet on the Patio for background music.

Parking: There is plenty of free parking in lots adjacent to our property.

Podium Use: We have antique wood podium that we are happy to let you use, *gratis*.

Deposit: We ask for a non-refundable \$500 at time of booking to secure the date.

Party Coordination Fee: We are happy to offer three hours of consultation for your event, additional hours are billed at \$150 per hour and will be added to your final bill.

Tastings: Unfortunately, we do not provide.

Finalize Details: No later than 3 business days before the event.

Final Payment: Due by the end of the event, based on a final guest count, or estimated guest count, whichever is greater. Additional charges will be included at that time, if applicable (rentals, additional coordination, vendor costs, corkage fees etc)

Gratuity: We do not automatically include a gratuity and leave it to your discretion.

Sales Tax: 9.5% sales tax is applied to Food and Beverage.

Party Hours: Out of consideration to our neighbors, we ask that the party ends by midnight.

Rentals: We provide our everyday table service of white linens, stemware, overhead heaters and fans. Should you opt for additional items, we will coordinate the Rentals, including delivery and pick up, with a 15% surcharge on top of Rental Company's invoice.

Outside Vendors: We can provide a cold boxed lunch for \$15/per person. No alcohol!

Outside/Wine/Liquor: Corkage fee of \$20 per bottle \$50 per magnum.

Cake cutting fee: of \$3 per person. (*provided by outside vendor*)

Hard Alcohol: Our beer/wine license does not allow hard alcohol to be brought onto the premises.

Thank you for choosing Julienne! We look forward to making your celebration/event memorable.

I agree to the above terms and conditions.

Signed Name _____ Date _____

Printed Name _____

Julienne Representative _____ Date _____

Event Date/Day _____ Guest Count _____ Patio or Library

Deposit Date _____ Credit Card # _____ Exp date _____ Sec code _____

Please Contact: Nikki Chividjian at order@julienne.us | www.juliennetogo.com
626.441.2299 ext. 18

PRIVATE DINNER MENU OPTIONS



4 courses starting at \$98 per person

Passed Hors D'Oeuvres, *(choice of two, included. Choose an additional selection for \$5 per person)*

Mini Beef Wellington with Mushroom Duxelle, *served warm*
Garlic Grilled Shrimp with Moroccan Tomato Jam
Sour Cherry Chicken Skewer
Roasted Tomato Burrata Bites with Balsamic Drizzle
Roasted Red Pepper & Pear Soup, *served in votive glasses*
Pizzetta with Brie, Arugula, Caramelized Onions and Red Potatoes, *served warm*
Seared Ahi Tuna with Wasabi Aioli served on a Wonton Crisp
Membrillo & Manchego Bites with Marcona Almond Garnish

Salad, *served with warm Rosemary Currant Parmesan Toast. Please select one.*

Hearts of Romaine with Feta, Toasted Pine Nuts, Avocado, Chiffonade of Mint,
Meyer Lemon Vinaigrette
Baby Spinach Salad with Avocado, Pomegranate, Pepitas & Champagne Vinaigrette

Entrée, *please select one or give your guests two options from which to choose*

Parmesan Crusted Swordfish with Lemon Caper Cream Sauce
Asparagus Chinois and Garlic Mashed Potatoes, *\$120 per person*

Parmesan Crusted Chicken Breast with Smoky Tomato Caper Sauce
Creamy Wild Mushroom Polenta and Broccolini, *\$105 per person*

Peppercorn Filet of Beef Medallion with Port Reduction & Crispy Onion Frisée
Asparagus Chinois and Potato Chive Cake, *\$135 per person*

Roasted Portobello Mushroom with Mixed Vegetables over Steamed Rice
(vegetarian, gluten free, dairy free), \$98

Dessert, *please select one. Add Holiday Cookie Platter for \$5 per person*

Classic Apple Tart Tatin, served with Cinnamon Whipped Cream
Chocolate Pots de Crème with Chantilly Cream and Chocolate Shards
Warm Polenta Bread Pudding with Spiced Winter Fruit Compote
Celebration Cakes also available *(See your coordinator for more options)*

Add: Cappuccino Bar for \$5.50 per person | Dessert Wine: Spatlese Late Harvest Riesling

WINE OPTIONS



We offer a nice selection of boutique wines that are not widely available, and that pair with our food specifically. They have all been hand selected by Julie! Salute!

Sparkling **Sparkling Rose**, Courtage, \$40
Champagne, Premier Cru, \$125

House Sparkling Brut, France, *Jean Phillippe*, \$28

White **Dry Riesling**, Germany, *Freiberr Langworth*, \$52 (*pairs with our Parmesan Crusted Swordfish*)
Sauvignon Blanc, Napa Valley, *Cakebread*, \$60
Pinot Grigio, *Italy*, Elena Walch, \$38 (*pairs with our Parmesan Crusted Chicken*)
California Chardonnay, Napa Valley, *Peter Paul*, \$65

House White: *a light and refreshing blend of:*
Granache Blanc, Vermentino, Chardonnay and Sauvignon, \$30.00 1L

Red **Oregon Pinot Noir**, Willamette Valley, *Domaine Drouhin*, \$75
Nebbiolo, Italy, *Cascina Ballarin*, \$45 (*pairs with our Portabello Mushroom*)
California Cabernet, North Coast, *Raymond Hill Sommelier Series*, \$40 (*pairs with our Filet of Beef*)

House Red, a blend of Cabernet, Merlot, Syrah, \$30.00 1L

Dessert Wine

Spatlese Late Harvest Riesling (*rich, sweet dessert wine*), Germany, \$46

Please inquire about our latest finds!