

PRIVATE DINING BROCHURE

PRIVATE AND GROUP DINING

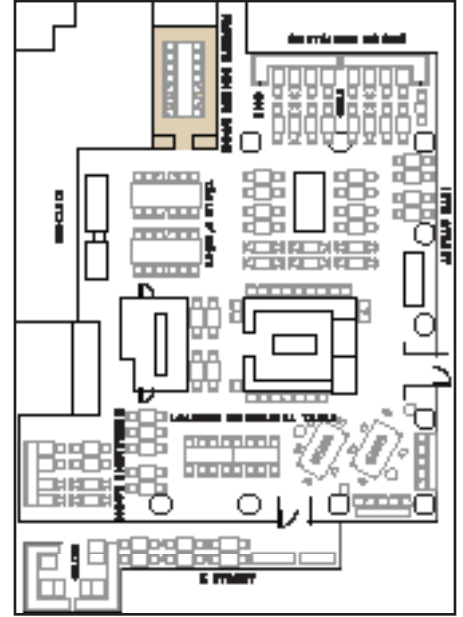
*private dining room*

**SIT DOWN**  
UP TO 14

**LUNCH**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

**DINNER**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

**AUDIO VISUAL**  
ROOM IS EQUIPPED WITH A 42" LCD TV, LAPTOP CONNECTION AND WI-FI

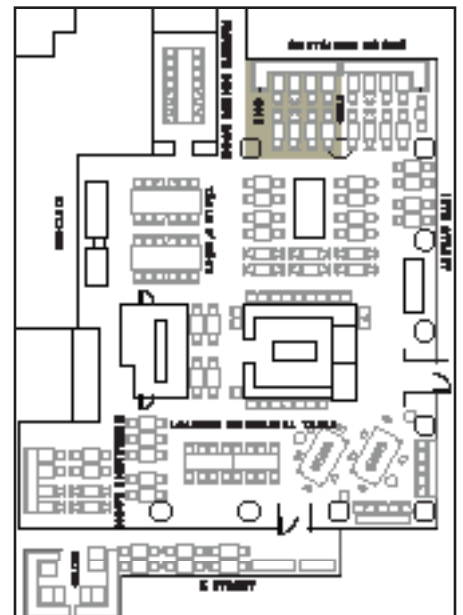


*curtained room one*

**SIT DOWN**  
UP TO 20

**LUNCH**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

**DINNER**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

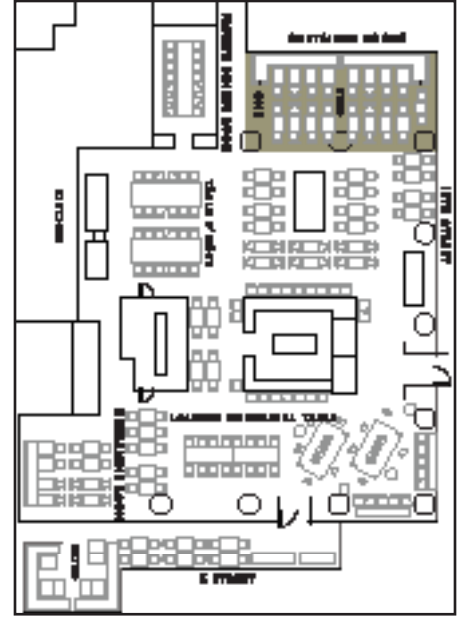


*curtained room two*

**SIT DOWN**  
UP TO 40

**LUNCH**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

**DINNER**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

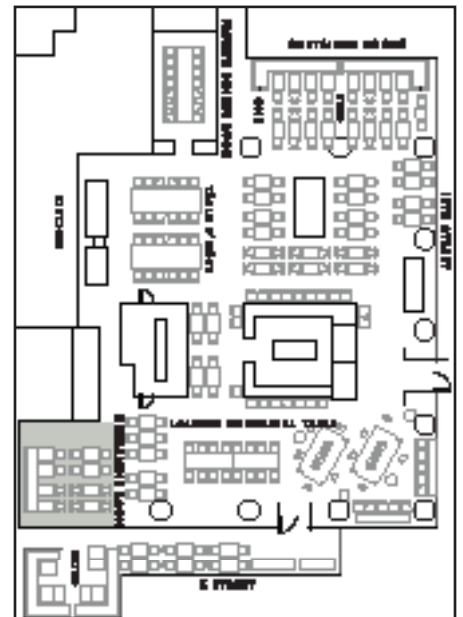


*south dining room*

**SIT DOWN**  
UP TO 12

**LUNCH**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

**DINNER**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE



*table d'hôte*

**SIT DOWN**

UP TO 13 (26 FOR BOTH TABLES)

PER TABLE LUNCH

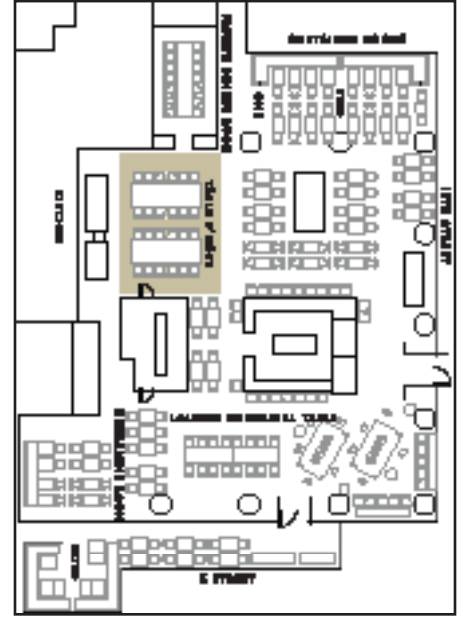
**FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

PER TABLE DINNER

**FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE



*lounge communal table*

**SIT DOWN**

UP TO 16

**LUNCH**

**FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

**DINNER**

**FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

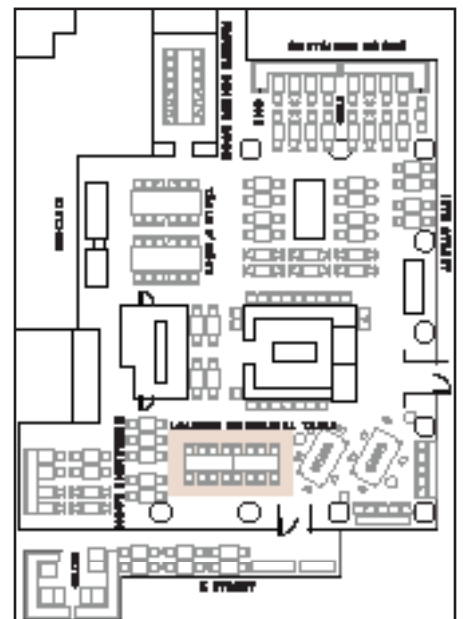
**COCKTAIL EVENT**

UP TO 100

(INCLUDES LOUNGE AREA)

**FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

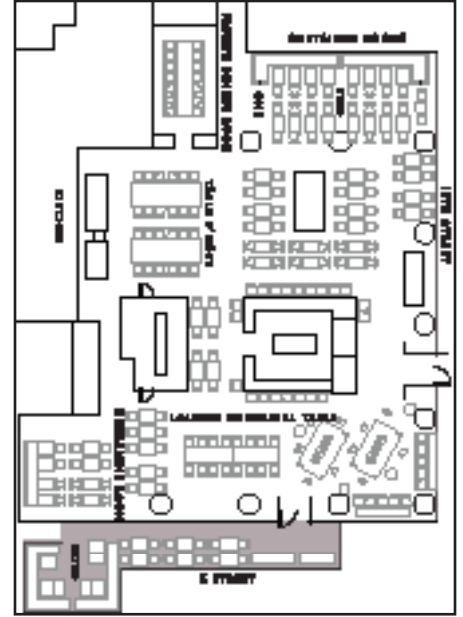


*patio*

**SIT DOWN**  
UP TO 20

**LUNCH**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE

**DINNER**  
**FOOD AND BEVERAGE**  
MIN: PLEASE INQUIRE



*total restaurant buy out*

**SIT DOWN**

UP TO 190

**LUNCH:**

**MONDAY TO FRIDAY  
FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

**DINNER:**

**MONDAY TO THURSDAY  
FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

**FRIDAY TO SUNDAY  
FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE



**COCKTAIL EVENT**

UP TO 300

**LUNCH:**

**MONDAY TO FRIDAY  
FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

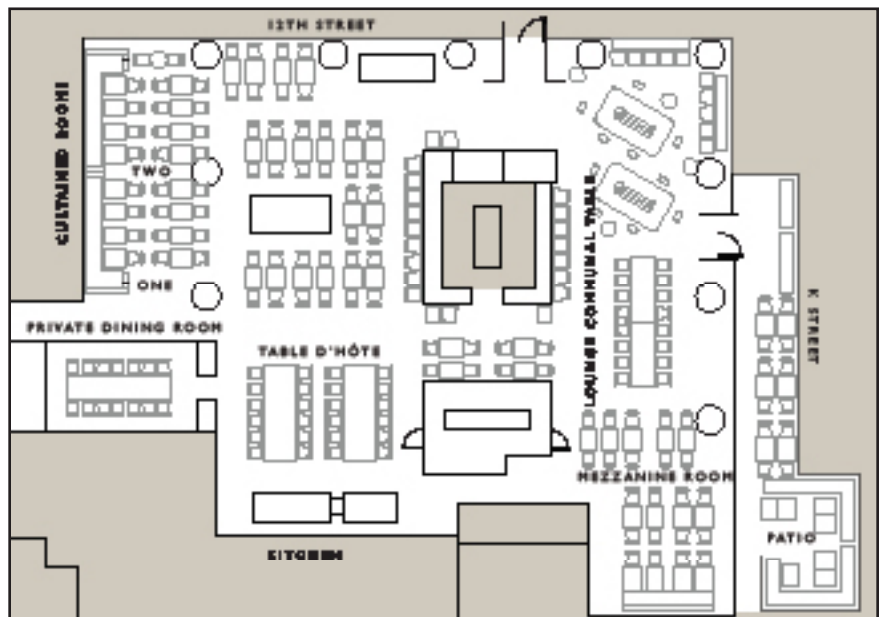
**DINNER:**

**MONDAY TO THURSDAY  
FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE

**FRIDAY TO SUNDAY  
FOOD AND BEVERAGE**

MIN: PLEASE INQUIRE



## PRIVATE DINING PLANNING INFORMATION

ELLA'S MENUS ARE CRAFTED WITH THE IDEAL OF A CONVIVIAL "FAMILY STYLE" TASTING MENU IN MIND. THIS CONCEPT, WHERE LARGER PLATES AND PLATTERS ARE PRESENTED TO THE TABLE AND SHARED AMONG GUESTS, ALLOWS YOUR PARTY TO EXPERIENCE MORE OF OUR MENU THAN THROUGH TRADITIONAL DINING. SHARING A MEAL "FAMILY STYLE" PROMOTES SOCIAL INTERACTION AND ALLOWS GUESTS TO PARTICIPATE IN THE FEELING OF EATING AT THE SELLAND FAMILY TABLE. PERUSE THE FOLLOWING MENUS TO CREATE YOUR PARTY'S SHARED DINING EXPERIENCE.

### **GUARANTEE**

ATTENDANCE MUST BE CONFIRMED 7 DAYS IN ADVANCE PRIOR TO EVENT DATE. THIS NUMBER WILL BE CONSIDERED YOUR GUARANTEE AND FINAL GUEST COUNT. RESERVATIONS ARE MADE ON A FIRST COME, FIRST SERVED BASIS. RESERVATIONS ARE CONFIRMED AND BOOKED WHEN A DEPOSIT IS RECEIVED.

### **ALL HORS D'OEUVRE**

A SELECTION OF TRAY PASSED HORS D'OEUVRE FOR A COCKTAIL RECEPTION IS AVAILABLE FOR AN ADDITIONAL COST.

### **BEVERAGES**

ALL BEVERAGES INCLUDING WINE, LIQUOR, NON-ALCOHOLIC BEVERAGES, COFFEE AND TEA ARE AN ADDITIONAL COST. ELLA DINING ROOM AND BAR REQUIRES AT LEAST A 7 DAY NOTICE FOR WINE REQUESTS TO ENSURE AVAILABILITY. ALL WINES ARE SUBJECT TO AVAILABILITY.

### **BAR**

ELLA DINING ROOM AND BAR OFFERS HOSTED AND CASH BAR SET UPS.

### **CORKAGE**

\$20 FOR THE FIRST 750ML BOTTLE, \$30 FOR THE SECOND AND \$40 FOR EACH 750ML THEREAFTER.

### **MENU TITLE**

PERSONALIZED MENUS WILL BE PRINTED FOR YOUR GUESTS WITH COMPANY NAME OR MESSAGE COMPLIMENTS OF ELLA DINING ROOM AND BAR. PLEASE PROVIDE US WITH YOUR MENU TITLE.

### **TAX**

8.75% (PLEASE NOTE THE CALIFORNIA LAW STIPULATES THAT SERVICE CHARGE IS TAXABLE).

### **PARKING**

ELLA DINING ROOM AND BAR OFFERS VALET PARKING AT \$5.00 PER CAR. STREET PARKING IS AVAILABLE BUT LIMITED. SEVERAL PARKING GARAGES ARE LOCATED IN THE AREA.

### **PAYMENT**

FULL PAYMENT IS DUE UPON CONCLUSION OF YOUR EVENT UNLESS PRE-PAID IN ADVANCE. MASTERCARD, VISA, DISCOVER, AND AMERICAN EXPRESS CARDS ARE ACCEPTED. ELLA DINING ROOM AND BAR DOES NOT ACCEPT PERSONAL OR BUSINESS CHECKS.

### **SERVICE CHARGE**

A 20% SERVICE CHARGE ON FOOD AND BEVERAGE. WILL BE ADDED TO YOUR BILL.

### **ADDITIONAL SERVICES**

AUDIO/VISUAL EQUIPMENT, FLORAL ARRANGEMENTS, PHOTOGRAPHY, WINE PARINGS, AND OTHER SPECIAL ARRANGEMENTS CAN BE MADE WITH AT LEAST FIVE DAYS ADVANCE NOTICE.

## ella family style dining

ELLA'S MENUS ARE CRAFTED WITH THE IDEAL OF A CONVIVIAL "FAMILY STYLE" TASTING MENU IN MIND. THIS CONCEPT, WHERE LARGER PLATES AND PLATTERS ARE PRESENTED TO THE TABLE AND SHARED AMONG GUESTS, ALLOWS YOUR PARTY TO EXPERIENCE MORE OF OUR MENU THAN THROUGH TRADITIONAL DINING. EACH OF YOUR GUESTS WILL GET TO ENJOY ALL OF THE MENU ITEMS AND HAVE A CHOICE OF DESSERT.

### sample lunch menu 1

#### \$40.00 PER PERSON

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY STYLE

#### FIRST COURSE

ELLA CURED SALMON, FLATBREAD, CRÈME FRAÎCHE, DILL, FENNEL AND CAPERS

FINES HERBES GNOCCHI, CRISPY PROSCIUTTO, PARMESAN CREAM, EARLY SPRING VEGETABLES

#### ENTRÉE

OPEN-FACED STEAK SANDWICH, BLUE CHEESE AND WINE STEWED ONIONS

SCOTTISH SALMON, ASPARAGUS, MAITAKE MUSHROOMS, TOASTED ALMONDS, CRISPY CAPERS, LEMON BEURRE BLANC

PAPPARDELLE, POACHED EGG, CRISPY PROSCIUTTO, PRESERVED LEMON BUTTER SAUCE

#### DESSERT

*choice of one*

TRIO OF CHOCOLATE MOUSSE, PISTACHIO TUILLE, MOCHA CREME ANGLAISE  
OR

VANILLA PANNA COTTA, GINGER COOKIE, SEASONAL FRUIT COULIS

### sample lunch menu 2

#### \$50.00 PER PERSON

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY STYLE

#### FIRST COURSE

SALAD OF MIXED GREENS AND BABY LETTUCES WITH LEMON HERB VINAIGRETTE

LITTLE GEM LETTUCES, CREAMY PARMESAN DRESSING, PNK LADY APPLES, FENNEL, PINENUTS

#### SECOND COURSE

ELLA CURED SALMON, FLATBREAD, CRÈME FRAÎCHE, DILL, FENNEL AND CAPERS

WOOD OVEN MEATBALLS, ROASTED TOMATO SAUCE, SHEEP'S MILK RICOTTA

#### ENTRÉE

PAPPARDELLE AND POACHED EGG, CRISPY PROSCIUTTO, PRESERVED LEMON BUTTER SAUCE

SCOTTISH SALMON, ASPARAGUS, MAITAKE MUSHROOMS, TOASTED ALMONDS, CRISPY CAPERS, LEMON BEURRE BLANC

OPEN-FACED STEAK SANDWICH, BLUE CHEESE AND WINE STEWED ONIONS

#### DESSERT

*choice of one*

TRIO OF CHOCOLATE MOUSSE, PISTACHIO TUILLE, MOCHA CREME ANGLAISE  
OR

OR

VANILLA PANNA COTTA, GINGER COOKIE, SEASONAL FRUIT COULIS

## ella family style dining

ELLA'S MENUS ARE CRAFTED WITH THE IDEAL OF A CONVIVIAL "FAMILY STYLE" TASTING MENU IN MIND. THIS CONCEPT, WHERE LARGER PLATES AND PLATTERS ARE PRESENTED TO THE TABLE AND SHARED AMONG GUESTS, ALLOWS YOUR PARTY TO EXPERIENCE MORE OF OUR MENU THAN THROUGH TRADITIONAL DINING. EACH OF YOUR GUESTS WILL GET TO ENJOY ALL OF THE MENU ITEMS AND HAVE A CHOICE OF DESSERT.

### cocktail hour appetizer menu options

#### **PASSED/ PLATTERED APPETIZERS**

\$3.50 PER PIECE

ELLA CURED SALMON WITH CRÈME FRAÎCHE, DILL AND CAPERS

SALMON CROQUETTES WITH TARRAGON, SAFFRON AND AVOCADO COULIS

SPICY THAI BEEF, CRISPY CRACKER AND CURRIED AIOLI

TARTARE OF PACIFIC AHI TUNA, CRÈME FRAÎCHE, WASABI TOBIKO AND SHISO LEAF

WOOD OVEN MINI MEATBALLS, ROASTED TOMATO SAUCE AND RICOTTA

WILD AND TAME MUSHROOM STRUDEL, HERBED SOUR CREAM AND CHIVES

CARAMELIZED ONION TART, SAVORY POT DE CREME AND TRUFFLES

PETITE NEW YORK STEAK SANDWICH WITH BRAISED GARLIC AIOLI AND WINE STEWED ONIONS

POACHED PRAWN WITH CRISPY POLENTA, APPLEWOOD SMOKED BACON AND AVOCADO

BUCKWHEAT BLINI WITH SMOKED TROUT AND APPLE SALAD

LITTLE NECK CLAMS CASINO WITH PARMESAN BREAD CRUMBS, LEMON CONFIT AND CRISPY POTATOES

\$9.00 PER PERSON

ARTISAN CHEESE PLATTER

CHARCUTERIE PLATTER

DESSERT PLATTER

ELLA PLATEAUX OF FRUITS DE MER (MARKET PRICE)

### sample dinner menu 1

#### **\$50.00 PER PERSON**

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY STYLE

#### **FIRST COURSE**

SALAD OF MIXED GREENS AND BABY LETTUCES WITH LEMON HERB VINAIGRETTE

FINES HERBES GNOCCHI, CRISPY PROSCUITTO, PARMESAN CREAM, EARLY SPRING VEGETABLES

#### **ENTRÉE**

SCOTTISH SALMON, ASPARAGUS, MAITAKE MUSHROOMS, TOASTED ALMONDS, CRISPY CAPERS, LEMON BEURRE BLANC

CHICKEN BREAST, RAGOUT OF BUTTER BEANS, FENNEL, LEMON CONFIT, CREAMED SPINACH

ROASTED BEEF FLATIRON STEAK, PORT WINE BRAISED SHALLOTS AND HERB OIL

ACCOMPANIED BY:

POTATO PUREE  
AND  
RAGOUT OF SEASONAL VEGETABLES

#### **DESSERT**

*choice of one*

TRIO OF CHOCOLATE MOUSSE, PISTACHIO TUILLE,  
MOCHA CREME ANGLAISE  
OR

VANILLA PANNA COTTA, GINGER COOKIE, SEASONAL;  
FRUIT COULIS

*ella family style dining*

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*sample dinner menu 2***\$60.00 PER PERSON**

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY STYLE

**FIRST COURSE**

ELLA CURED SALMON, FLATBREAD, CRÈME FRAÎCHE, DILL, FENNEL AND CAPERS

FINES HERBES GNOCCHI, CRISPY PROSCUITTO, PARMESAN CREAM, EARLY SPRING VEGETABLES

WOOD OVEN MEATBALLS, ROASTED TOMATO SAUCE, SHEEP'S MILK RICOTTA

**ENTRÉE**

SCOTTISH SALMON, ASPARAGUS, MAITAKE MUSHROOMS, TOASTED ALMONDS, CRISPY CAPERS, LEMON BEURRE BLANC

CHICKEN BREAST, RAGOUT OF BUTTER BEANS, FENNEL, LEMON CONFIT, CREAMED SPINACH

ROASTED BEEF TENDERLOIN, PORT WINE BRAISED SHALLOTS AND HERB OIL

ACCOMPANIED BY:

POTATO PUREE  
AND  
RAGOUT OF SEASONAL VEGETABLES

**DESSERT**

*choice of one*

TRIO OF CHOCOLATE MOUSSE, PISTACHIO TUILLE, MOCHA CREME ANGLAISE  
OR

VANILLA PANNA COTTA, GINGER COOKIE, SEASONAL FRUIT COULIS

*sample dinner menu 3***\$70.00 PER PERSON**

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY STYLE

**FIRST COURSE**

ELLA CURED SALMON, FLATBREAD, CRÈME FRAÎCHE, DILL, FENNEL AND CAPERS

SALAD OF MIXED GREENS AND BABY LETTUCES WITH LEMON HERB VINAIGRETTE

LITTLE GEM LETTUCES, CREAMY PARMESAN DRESSING, PNK LADY APPLES, FENNEL, PINENUTS

**SECOND COURSE**

FINES HERBES GNOCCHI, CRISPY PROSCUITTO, PARMESAN CREAM, EARLY SPRING VEGETABLES

WOOD OVEN MEATBALLS, ROASTED TOMATO SAUCE, SHEEP'S MILK RICOTTA

**ENTRÉE**

SCOTTISH SALMON, ASPARAGUS, MAITAKE MUSHROOMS, TOASTED ALMONDS, CRISPY CAPERS, LEMON BEURRE BLANC

CHICKEN BREAST, RAGOUT OF BUTTER BEANS, FENNEL, LEMON CONFIT, CREAMED SPINACH

ROASTED BEEF TENDERLOIN, PORT WINE BRAISED SHALLOTS AND HERB OIL

ACCOMPANIED BY:

POTATO PUREE  
AND  
RAGOUT OF SEASONAL VEGETABLES

**DESSERT**

*choice of one*

TRIO OF CHOCOLATE MOUSSE, PISTACHIO TUILLE, MOCHA CREME ANGLAISE

OR

VANILLA PANNA COTTA, GINGER COOKIE, SEASONAL FRUIT COULIS

## COCKTAIL PARTY PASSED OR PLATTERED HORS D'OEUVRES

### *platters*

ELLA PLATEAUX OF FRUITS DE MER (MARKET PRICE)

ARTISAN CHEESE PLATTER \$9.00 PER PERSON

CHARCUTERIE PLATTER \$9.00 PER PERSON

DESSERT PLATTER \$9.00 PER PERSON

### *passed or plattered*

\$3.50 PER PIECE

ELLA CURED SALMON WITH CRÈME FRAÎCHE, DILL AND CAPERS

SALMON CROQUETTES WITH ROASTED GYPSY PEPPERS AND SPICY AIOLI

SPICY THAI BEEF, CRISPY CRACKER AND CURRIED AIOLI

TARTARE OF PACIFIC AHI TUNA, CRÈME FRAÎCHE, WASABI TOBIKO AND SHISO LEAF

WOOD OVEN MINI MEATBALLS, ROASTED TOMATO SAUCE AND RICOTTA

WILD AND TAME MUSHROOM STRUDEL, HERBED SOUR CREAM AND CHIVES

CARAMELIZED ONION TART, SAVORY POT DE CREME AND TRUFFLES

PETITE RIBEYE STEAK SANDWICH WITH BRAISED GARLIC AIOLI AND WINE STEWED ONIONS

POACHED PRAWN WITH CRISPY POLENTA, APPLEWOOD SMOKED BACON AND AVOCADO

BUCKWHEAT BLINI WITH SMOKED TROUT AND APPLE SALAD

LITTLE NECK CLAMS CASINO WITH PARMESAN BREAD CRUMBS, LEMON CONFIT AND CRISPY POTATOES