

BANQUET INFORMATION

SEATING CAPACITY : FOOD + BEVERAGE MINIMUMS

SEATING CAPACITY

PATIO OR PRIVATE DINING ROOM Seats 42 People Max

MAIN DINING ROOM Seats 68 People Max

BOTH DINING ROOMS Seats 110 People Max

ENTIRE RESTAURANT Seats 140 People Max

FOOD + BEVERAGE MINIMUMS

PLEASE NOTE :

FOOD + BEVERAGE MINIMUMS

DO NOT INCLUDE TAX (9.75%) OR GRATUITY

AND ARE BASED ON 3 HOURS ONLY

LUNCH:

EVENT BEGINNING ANYTIME BETWEEN 11AM – 3PM MON – FRI

PATIO OR PRIVATE DINING ROOM – \$500

MAIN DINING ROOM – \$1,200

BOTH DINING ROOMS – \$2,500

ENTIRE RESTAURANT – \$3,500

Including Bar Area

EARLY DINNER/BRUNCH:

EARLY DINNER = BEGINNING ANYTIME BETWEEN

3PM – 4PM ON SAT OR SUN ONLY

BRUNCH = EVENT BEGINNING ANYTIME BETWEEN

11AM – 3PM SAT AND 10AM-3PM SUN

PATIO OR PRIVATE DINING ROOM – \$800

MAIN DINING ROOM - \$1,300

BOTH DINING ROOMS – \$2,800

ENTIRE RESTAURANT – \$3,800

Including Bar Area

DINNER:

EVENT BEGINNING AFTER 4PM, ENDING NO LATER THAN 10PM

PATIO OR PRIVATE DINING ROOM – \$900

MAIN DINING ROOM – \$3,200

BOTH DINING ROOMS – \$5,300

ENTIRE RESTAURANT – min. \$7,500*

Including Bar Area

*No Buyouts Sunday Brunch or

Friday Dinner

PEAR STREET BISTRO

BANQUETS

2395 San Pablo Avenue, Pinole,
CA 94564

PHONE: 510.741.8875

FAX: 510.724.9414

LUNCH: 11am-3pm Mon-Fri

BRUNCH: 11am-3pm Sat,

10am-3pm Sun

DINNER: 3-9pm Sun-Thu

3-10pm Fri-Sat

BUSINESS OR GROUP PRESENTATIONS?

PRIVATE DINING ROOM INCLUDES:

WI-FI NETWORKING

2 HD SCREENS, MOUNTED

INDEPENDENT SOUND SYSTEM

PRIVATE EVENTS AND CATERING:

GRAE@PEARSTREETBISTRO.COM

OUR BANQUET MENUS

SALAD

OUR LUNCH 1 AND DINNER MENUS INCLUDE A SALAD. WE ASK THAT YOU SELECT ONE SALAD FOR ALL OF YOUR GUESTS. THE CHOICES ARE...

FRESH PEAR + CHOPPED ROMAINE CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE, GORGONZOLA

CHOPPED ROMAINE SALAD CLASSIC CAESAR DRESSING, SHAVED PARMESAN

FIELD GREENS SALAD BALSAMIC VINAIGRETTE, SHAVED PARMESAN

DESSERT

OUR LUNCH + DINNER MENUS ALSO INCLUDE A DESSERT. WE ASK THAT YOU SELECT ONE DESSERT FOR ALL OF YOUR GUESTS. THE CHOICES ARE...

VANILLA BEAN GELATO

SALTED CARAMEL GELATO

SEASONAL SORBET

BEVERAGE

A BEVERAGE IS ALSO INCLUDED WITH OUR LUNCH AND DINNER MENUS. YOUR GUESTS WILL GET SODA (EXCLUDING BOTTLED BEVERAGES).

OTHER INFO (all banquets)

SALES TAX (9.75%) AND GRATUITY (20%) ARE NOT INCLUDED IN ANY OF OUR MENU PRICES.

A SERVICE FEE OF \$3.00 PER PERSON WILL BE ADDED TO YOUR BILL FOR DESSERTS BROUGHT TO YOUR EVENT. THIS FEE CAN BE WAIVED IN LIEU OF DESSERT COURSE INCLUDED IN LUNCH + DINNER MENUS.

WE ASK THAT YOU PROVIDE US WITH YOUR MENU AND ENTREE SELECTIONS AT LEAST 5 BUSINESS DAYS PRIOR TO YOUR EVENT TO ENSURE AVAILABILITY.

PLEASE ALSO NOTE THAT OUR MENUS ARE SEASONAL AND SUBJECT TO CHANGE WITHOUT NOTICE.

SUBSTITUTIONS ARE SUBJECT TO PRIOR APPROVAL.

LUNCH 1

ENTRÉE:

your guests get their choice of:

GRILLED BREAST of CHICKEN with rice pilaf, mushroom reduction

GRILLED PREMIUM RIB EYE STEAK, served with pommes frites

PAN SEARED SALMON rice pilaf, miso glaze

PASTA al FRESCO with fresh seasonal vegetables + rich tomato sauce

\$28 PER PERSON

LUNCH 2

SANDWICH your guests get their choice of:

BISTRO BURGER bacon, grilled onions, provolone and mustard aioli with pommes frites

STEAK SANDWICH Sirloin steak, caramelized onions, mushrooms, melted cheeses, sun-dried tomato spread with pommes frites

CHICKEN SANDWICH fresh mozzarella, pesto, sautéed mushrooms with pommes frites

GRILLED VEGGIE SANDWICH seasonal vegetables, mozzarella, sun-dried tomato spread with pommes frites

\$24 PER PERSON

DINNER

ENTRÉE your guests get their choice of:

GRILLED BREAST of CHICKEN with rice pilaf, mushroom reduction

GRILLED PREMIUM RIB EYE STEAK with pommes frites

PAN SEARED SALMON with rice pilaf, miso glaze

PASTA al FRESCO with fresh seasonal vegetables + rich tomato sauce

\$40 PER PERSON

HORS D'OEUVRES

STUFFED MUSHROOMS – \$2.95 PER PIECE onions, shallots, garlic + bacon topped with parmesan cheese

BRUSCHETTA – \$3 PER PIECE assorted/seasonal selection

APPLEWOOD BACON + PARMESAN FRITTERS – \$2.25 PER PIECE with green onions and red potatoes – served with tomato chutney

BISTRO CRAB CAKE – \$6.00 PER PIECE topped with crème fraîche

PRAWN SKEWERS – \$6.25 PER PIECE with grilled onions + bell peppers – choice of teriyaki or malibu rum glaze

CHICKEN SKEWERS – \$5.00 PER PIECE with grilled onions + bell peppers – choice of teriyaki or malibu rum glaze

BISTRO CHICKEN WINGS – \$2.25 PER PIECE with bistro aioli

FRIED FISH TACOS – \$5.50 PER PIECE salsa, guacamole, sour cream

BURGER SLIDERS – \$6.00 PER PIECE provolone cheese, caramelized onions, mustard aioli

IMPOSSIBLE SLIDERS – \$6.00 PER PIECE provolone cheese, caramelized onions, mustard aioli

FRIED CHICKEN SLIDERS – \$6.00 PER PIECE mini sandwiches with bbq sauce + house slaw

FRESH PEAR + CHOPPED ROMAINE SALAD – \$6.00 PER PERSON candied walnuts, champagne vinaigrette, gorgonzola

CHOPPED ROMAINE SALAD – \$6.00 PER PERSON classic caesar dressing, shaved parmesan

ASIAN CHOP CHOP SALAD – \$7.00 PER PERSON chicken, bell peppers, carrots, celery, scallions, toasted almonds, sesame vinaigrette

COBB SALAD IN LETTUCE CUPS – \$7.00 PER PERSON chicken, bacon, avocado, tomato, hard broiled egg, creamy gorgonzola dressing

FRESH FRUIT SALAD – \$5.00 PER PERSON seasonal fruit

CHOCOLATE CUP CAKE – \$5.50 PER PERSON with cream cheese frosting.

PLEASE PROVIDE US WITH YOUR SELECTIONS
5 BUSINESS DAYS PRIOR TO YOUR EVENT