



PRIVATE DINING



PRELUDE
KITCHEN & BAR



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THE PATIO

SEATED
EVENTS

40 GUESTS

MINGLE
EVENTS

60 GUESTS





PRIVATE DINING ROOM

LOWER LEVEL OF RESTAURANT

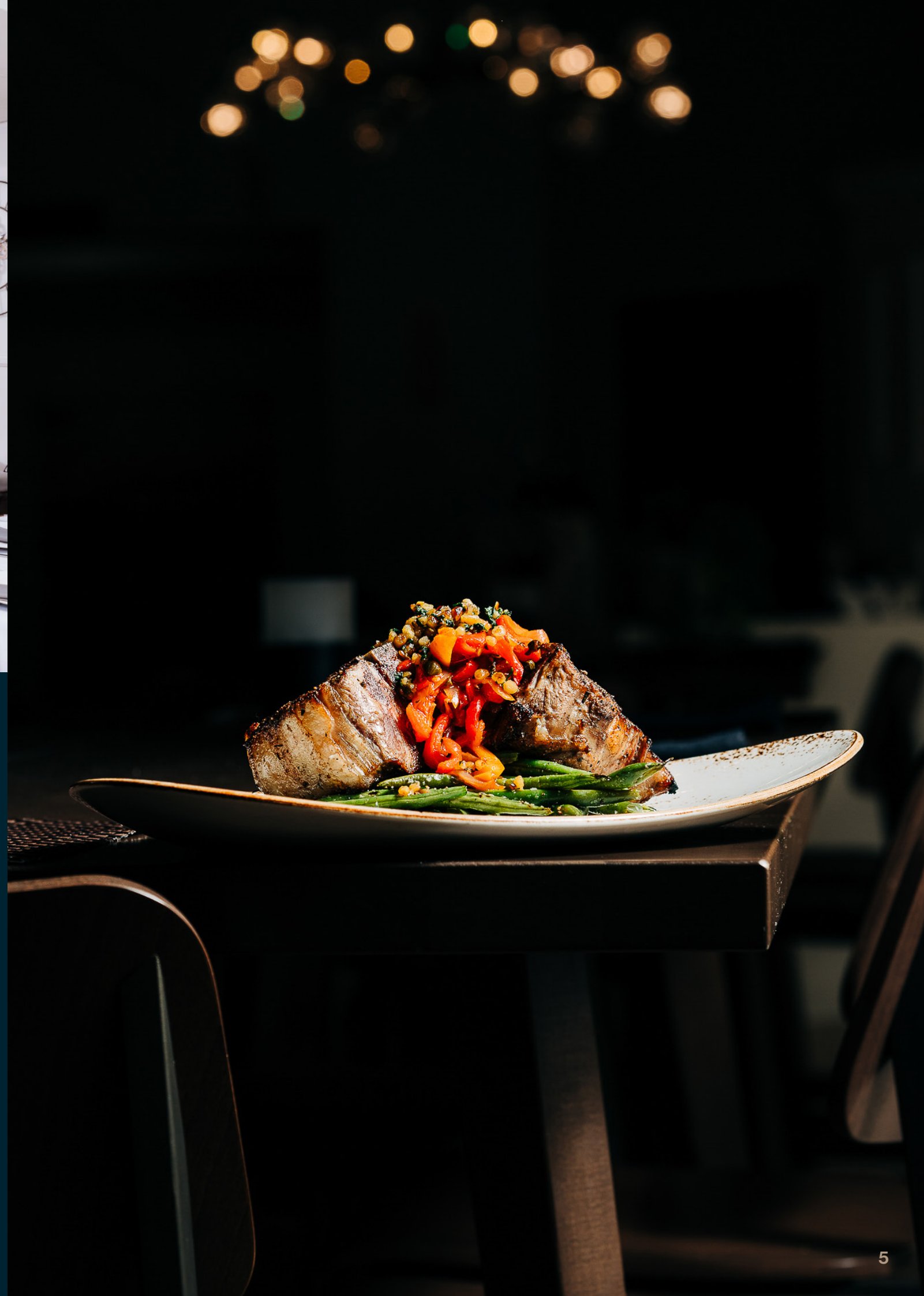
SEATED
OR MINGLE
EVENTS

70 GUESTS

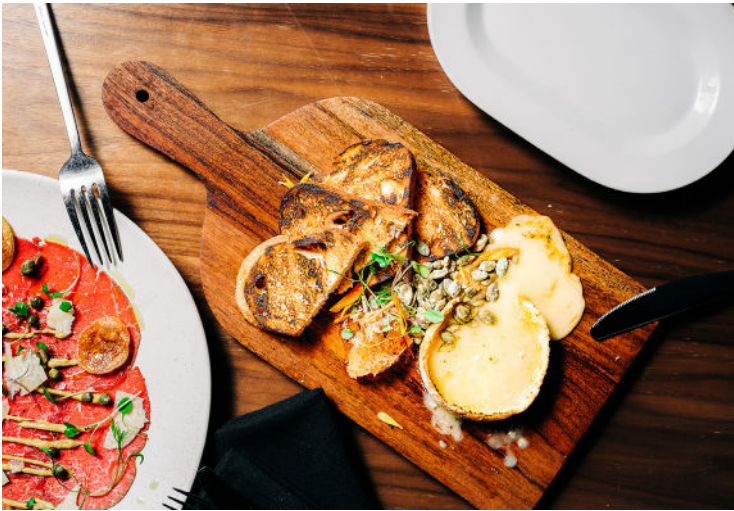


PRIVATE BAR &
RESTROOMS

AUDIO &
VISUAL
EQUIPMENT



CELEBRATE WITH PRELUDE



THE LOUNGE

BAR AREA

SEATED
EVENTS

20 GUESTS

SEMI-PRIVATE

FIREPLACE





FULL BUYOUT

100+ GUESTS

APPETIZERS

SELECT 5
1 HOUR - \$40 Per Person
2 HOURS - \$70 Per Person

Old Bay Poached Shrimp

House Cocktail Sauce

Spicy Coppa Ham Wrapped Arugula

Candied Walnuts, Saba

Smoked Salmon

Capers, Crème Fraiche, Crostini

Cumin Crusted Ahi Tuna*

Avocado, Cucumber & Pickled Peppers

Deviled Eggs

Crispy Capers & Chives

Bruschetta

Local Pear, Pt Reyes Blue Cheese & Saba

Melon, Prosciutto & Cherry Mozzarella

House Cured Wagyu Pastrami

Pickle Pesto, Black Garlic Crostini



Substitute an Appetizer for a Platter for an additional
\$13 per person per hour

PLATTERS

A LA CARTE

Charcuterie

House Pickles, Mustard & Breadsticks

Small (Serves 30) 250

Large (Serves 60) 400

Local Cheese

Honeycomb, Almonds, Marinated Olives & Crostini

Small (Serves 30) 250

Large (Serves 60) 400

Chilled Oysters On The Half Shell*

Mignonette & House Hot Sauce

42 Per Dozen

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WHY CHOOSE PRELUDE?

Our team will work with you to create a seamless and hassle free experience that will wow your guests. Whether it's a business meeting, a family celebration, or a momentous occasion, our dedicated event coordinator will work closely with you to craft every detail, ensuring your event is nothing short of perfection. Our custom menus rooted in Modern American Farm-to-Table traditions, will amaze your guests with dishes that reflect Sacramento's rich bounty. And while you indulge in the moments that matter, we stand by, ensuring every detail is taken care of.



SONATA

80 PER PERSON

15 PERSON MINIMUM (PRE-ORDER)

FAMILY STYLE OPTION (CHOOSE 1 INTERLUDE & 2 CADENZA)

PRELUDE

Hors D'oeuvres

Host selects 2 appetizers

INTERLUDE Guest Selects 1

House Greens

Candied Walnuts, Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Anchovy Garlic Dressing, Croutons, Parmesan Reggiano

CADENZA Guest Selects 1

Roasted Half Chicken* GF

Seasonal Vegetable Medley, Chive Polenta

Ora King Salmon* GF

Seasonal Vegetable Medley, Dill Butter

Flat Iron Steak* (Cooked Medium) GF

Seasonal Vegetable, Crispy Potato, Cabernet Reduction

Bucatini

Prawns, Calabrian Chili, Arugula, White Wine, Capers, Breadcrumbs

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



GREAT FOOD STARTS WITH GREAT INGREDIENTS

Exceptional food is born from passionate people and pristine ingredients. We believe that food should be an authentic reflection of the land from which it emerges and crafted from scratch, ensuring that every bite resonates with genuine flavors and uncompromised quality. Our chefs meticulously select ingredients from trusted local farms, placing quality above all else to honor our commitment.



CONVENIENT LOCATION & PARKING

Nestled in the heart of Downtown Sacramento, we provide a hassle-free experience with downtown parking. We offer validated parking at Capitol Garage (on the corner of 10th and L) adjacent to our restaurant which means one less thing for your guests to worry about. Plus, we're walking distance from landmarks like the Golden 1 Center, Convention Center, Performing Arts Center, and the State Capitol. Dine with us and relish the vibrant vibes of Downtown Sacramento without worry.



SYMPHONY

125 PER PERSON
15 PERSON MINIMUM (PRE-ORDER)

PRELUDE

Hors D'oeuvres
Host Selects 2 Appetizers

INTERLUDE Guest Selects 1

Mixed Local Greens
Candied Walnuts, Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad
Romaine Hearts, Anchovy Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA Guest Selects 1

Scallops* ^{Gf}
Potato Puree, Brown Butter, Pickled Raisins, Seasonal Vegetables

Grilled Filet Mignon* (Cooked Medium) ^{Gf}
Seasonal Vegetable, Crispy Potato, Horseradish Vinaigrette

Lan Roc Farms Pork Chop
Polenta, Agrodolce, Seasonal Vegetable

Truffle Risotto
Parmigiano Reggiano, Seka Hills Olive Oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFET

SELECT 1 SALAD & 1 PASTA 700

ADDITIONAL PASTA 400

SERVES 10

SALAD

Mixed Local Greens

Candied walnuts, goat cheese, golden balsamic vinaigrette

Caesar Salad

Romaine hearts, anchovy garlic dressing, croutons, parmigiano Reggiano

PASTA

Roasted Chicken Fettuccine

Capers, Lemon, White Wine

Vegetable Risotto

Seasonal Vegetables, Slow Cooked Risotto

Penne Bolognese

House Made Bolognese With Pecorino Romano

Pappardelle

Shrimp, Saffron Tomato Broth & Arugula

BEVERAGES

Drink Packages Include Unlimited Soda, Iced Tea, and Coffee

BEER & WINE

House Selection Canned Beer

House Red Wine & House White Wine

\$30 Per Person - 2 Drink Tickets Per Person

BAR PACKAGE

House Selection Canned Beer

Au Bon Climat Chardonnay

Au Bon Climat Pinot Noir

Quilt Cabernet Sauvignon

Liquor & Cocktails (New Amsterdam, Evan Williams, Denizen Rum, Concierge Tequila)

\$45 Per Person - 2 Drink Tickets Per Person

PREMIUM BAR PACKAGE

House Selection Canned Beer

Moet & Chandon Champagne

Rombauer Chardonnay

Big Table Farm Pinot Noir

Daou Reserve Cabernet Sauvignon

Liquor & Cocktails (Grey Goose, Whistle Pig 10 Year, Bib and Tucker, Angostura Rum, Junipero Gin, Casamigos Blanco, Casamigo Reposado)

\$70 Per Person - 2 Drink Tickets Per Person

*Custom drink packages and host all options available. Contact our Event Coordinator for more details