



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

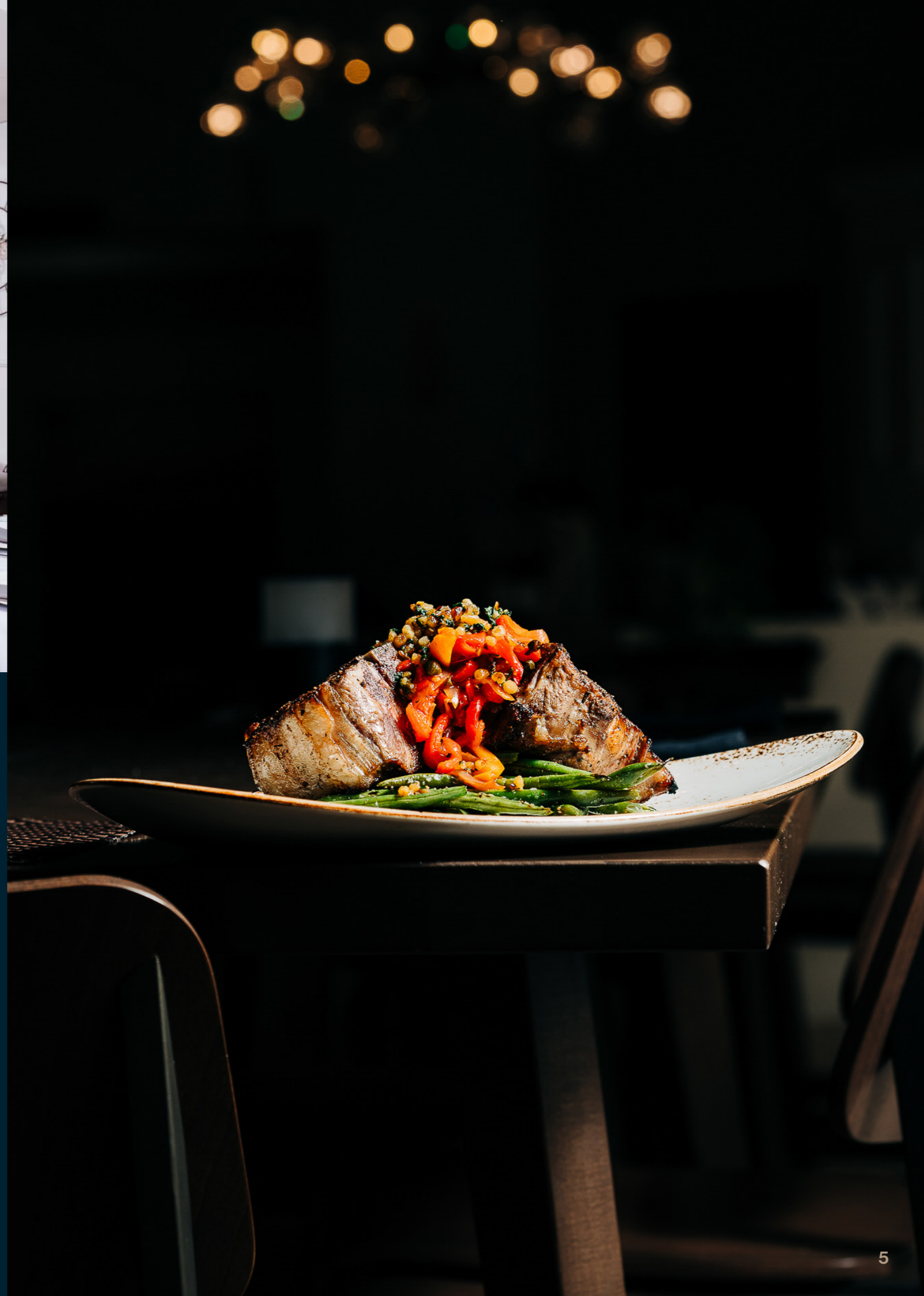
SEATED
OR MINGLE
EVENTS

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

\$6.50 each
20 piece minimum

Old Bay Poached Shrimp

House Cocktail Sauce

Chicken Meatball

Bell Pepper Cream Sauce

Cumin Crusted Ahi Tuna*

Cucumber, Avocado Mousse, Pickled Shallots

Tomato and Mozzarella Arancini

Blue Cheese Cream Sauce, Toasted Walnuts

Bruschetta

Chipotle Carrot Hummus, Saba, Fried Chickpeas

Prosciutto Wrapped Mozzarella

Balsamic Glaze, Basil, Smoked Sea Salt

House Cured Wagyu Pastrami

Whole Grain Mustard, Pickle Pesto



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

PLATTERS

ALA CARTE

Charcuterie

Cured Meat, Local Cheese, Marinated Olives, Marcona Almonds, Honeycomb & Crostini

Small (Serves 30) 250

Large (Serves 60) 400

Fresh Local Vegetables

Chickpea Hummus, Seka Hills Extra Virgin Olive Oil, House Hot Sauce

Small (Serves 30) 150

Large (Serves 60) 300

Chilled Oysters On The Half Shell*

Mignonette & House Hot Sauce

48 Per Dozen

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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.





CONCERTO

85 PER PERSON
20 PERSON MAXIMUM

PRELUDE Guest Selects 1

Mixed Greens

Cucumber, Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Brown Butter Breadcrumbs

CADENZA Guest Selects 1

Prime New York Strip* (Medium)

Potato Puree, Seasonal Vegetables, Saba

Pasta Primavera

Pomodoro Sauce, Seasonal Vegetables, Garlic, Calabrian Chiles
Add Chicken or Shrimp

Halibut

Potato Puree, Seasonal Vegetables, Mint & Pine Nut Chimichurri

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.



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SONATA

85 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

Mixed Greens

Cucumber, Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Brown Butter Breadcrumbs

CADENZA Guest Selects 1

Roasted Half Chicken* GF

Salsa Verde, Seasonal Vegetables, Potato Puree

Atlantic Salmon* GF

Dill Compound Butter, Seasonal Vegetables, Potato Puree

Prime New York Strip* GF (Medium)

Saba, Potato Puree, Seasonal Vegetables

Pasta Primavera

Pomodoro Sauce, Seasonal Vegetables, Garlic, Calabrian Chiles

Add Chicken or Shrimp

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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.



SYMPHONY

125 PER PERSON
15 PERSON MINIMUM (PRE-ORDER)

PRELUDE

Hors D'oeuvres

Host Selects 2 Appetizers

INTERLUDE Guest Selects 1

Mixed Greens

Cucumber, Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Brown Butter Breadcrumbs

CADENZA Guest Selects 1

Scallops*^{Gf}

Brown Butter, Pickled Golden Raisins, Potato Puree, Seasonal Vegetables

Grilled Filet Mignon*^{Gf} (Medium)

Chimmichurri, Potato Puree, Seasonal Vegetables

Pork Chop

Agrodulce, Potato Puree, Seasonal Vegetables

Pasta Primavera

Pomodoro Sauce, Seasonal Vegetables, Garlic, Calabrian Chiles

Add Chicken or Shrimp

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BUFFET

SELECT 1 SALAD & 1 PASTA 700

ADDITIONAL PASTA 400

SERVES 10

SALAD

Mixed Greens

Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine hearts, anchovy garlic dressing, croutons, parmigiano Reggiano

PASTA

Roasted Chicken Fettuccine

Capers, Lemon, White Wine

Pasta Primavera

Pomodoro Sauce, Seasonal Vegetables, Garlic, Calabrian Chiles

Add Chicken or Shrimp

Penne Bolognese

House Made Bolognese With Pecorino Romano

Bucatini

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

1 hour - \$20 Per Person | 2 hour - \$25 per person

BASIC BAR PACKAGE

House Selection Canned Beer

House Red Wine & House White Wine

Liquor & Cocktails (Wheatley, Buffalo Trace, Corazon, Denizen Rum)

1 hour - \$25 Per Person | 2 hour - \$32 per person

SELECT BAR PACKAGE

House Selection Canned Beer

Baldacci "Elizabeth" - Pinot Noir

La Chablisienne - Chardonnay

Liquor & Cocktails (Titos, Four Roses, Tres Agaves, Uncle Val's, Denizen Rum)

1 hour - \$35 Per Person | 2 hour - \$45 per person

PREMIUM BAR PACKAGE

House Selection Canned Beer

Flowers - Pinot Noir

Post & Beam by Far Niente - Cabernet Sauvignon

Illumination by Quintessa - Sauvignon Blanc

Hanzell "Sebella" - Chardonnay

Liquor & Cocktails (Grey Goose, Hendricks, Casamigos, Whistle Pig 6, Bib and Tucker, Angostura Rum)

1 hour - \$55 Per Person | 2 hour - \$65 per person

Please note that shots are not included in any drink package

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