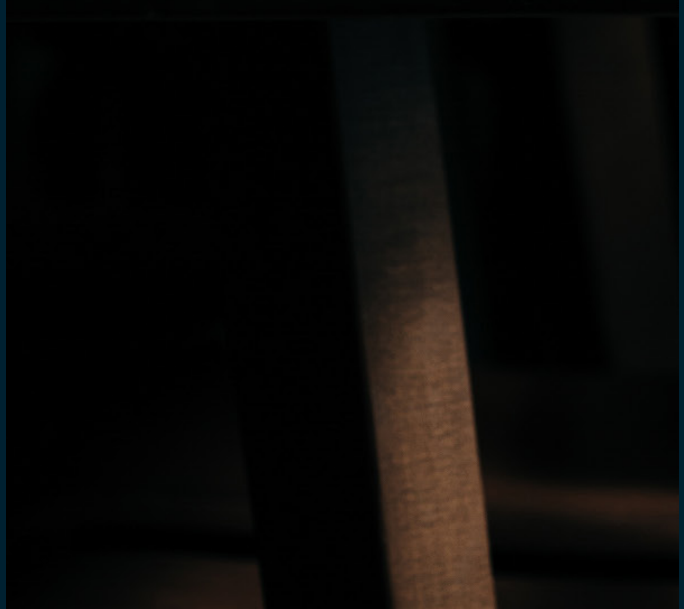


PRELUDE
KITCHEN & BAR

PRIVATE DINING





PRELUDE
KITCHEN & BAR

THE PATIO

SEATED EVENTS

40 GUESTS

MINGLE EVENTS

60 GUESTS



PRIVATE DINING ROOM

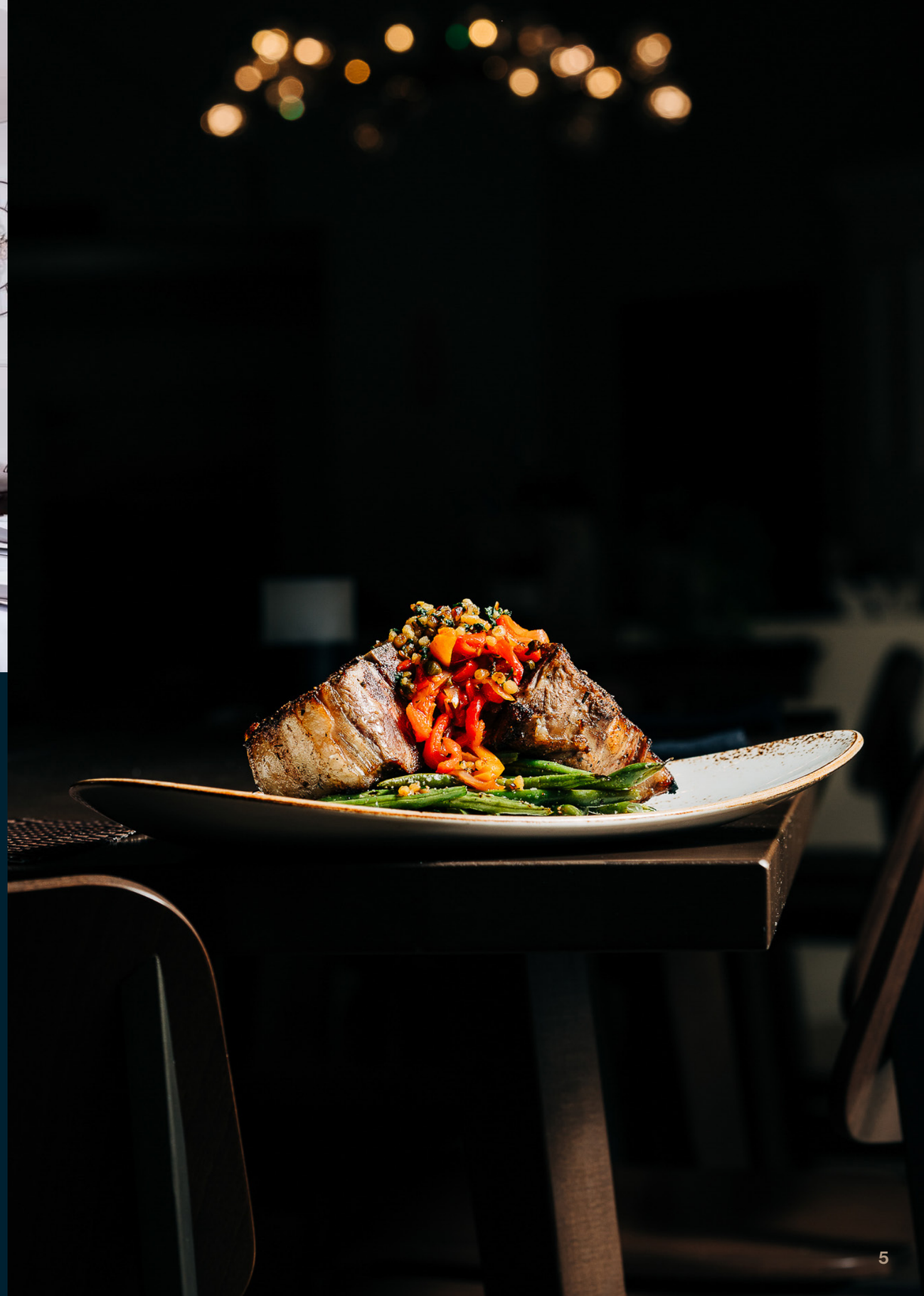
LOWER LEVEL OF RESTAURANT

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

A LA 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

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

PRELUDE KITCHEN & BAR

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.



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.

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

Flat Iron Steak* (Medium)
Demi Glace, Potato Puree, Seasonal Vegetables

Pasta Primavera
Pomodoro Sauce, Seaonal Vegetables, Garlic, Calabrian Chiles
Add Chicken or Shrimp

Atlantic Salmon
Dill Compound Butter, Potato Puree, Seasonal Vegetables

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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, Potato Puree, Seasonal Vegetables

Flat Iron Steak* GF (Medium)
Demi Glace, Potato Puree, Seasonal Vegetables

Pasta Primavera
Pomodoro Sauce, Seaonal Vegetables, Garlic, Calabrian Chiles
Add Chicken or Shrimp

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



PRELUDE KITCHEN & BAR

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.



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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, Seaonal 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, Seaonal 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