



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

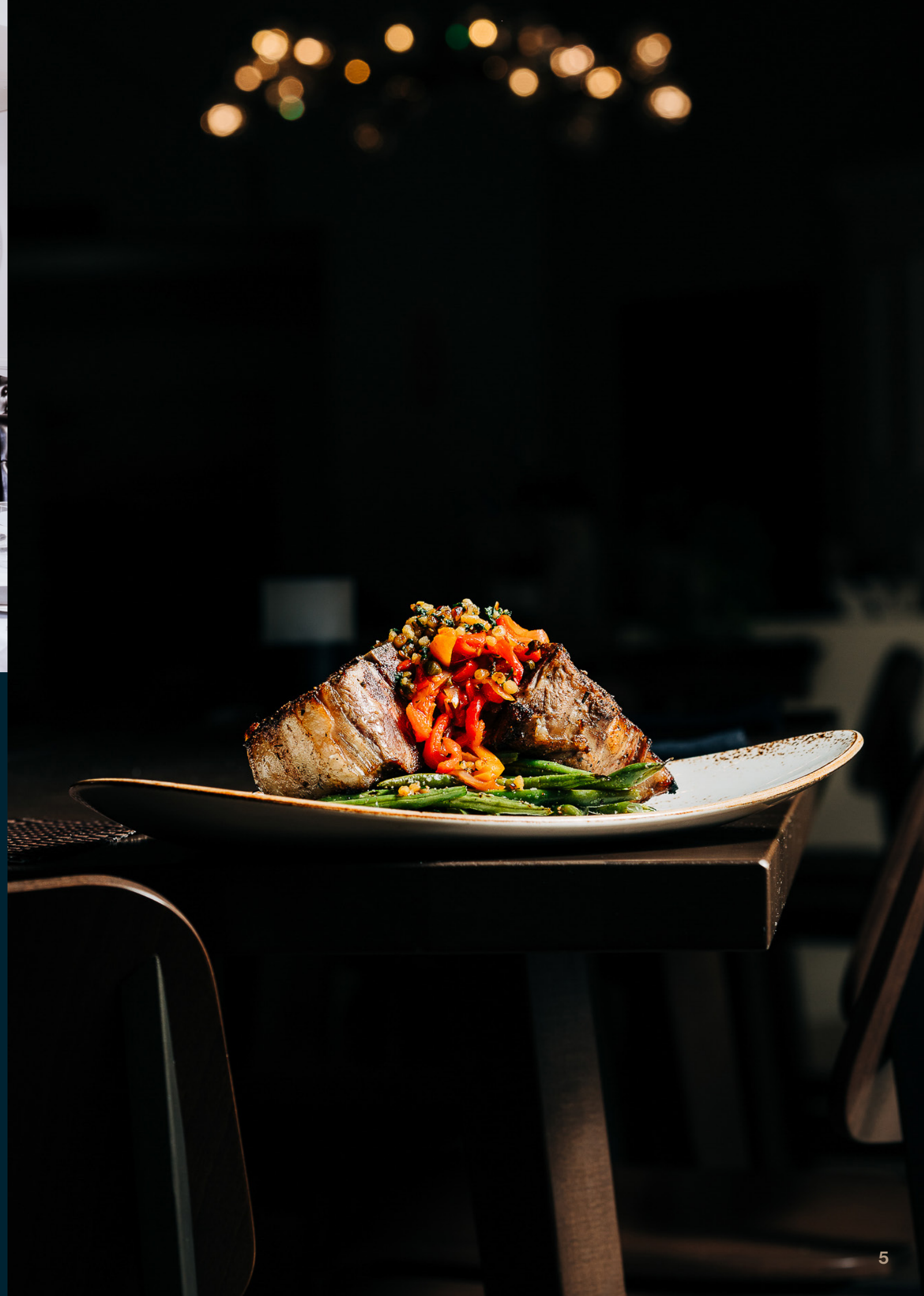
SEATED
OR MINGLE
EVENTS

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

COLD HORS D'OEUVRES

Charcuterie With Pickles & Mustard

Small (Serves 30) 250
Large (Serves 60) 400

Cheese Board Honey Comb, Almonds, Olives, Crostini

Small (Serves 30) 150
Large (Serves 60) 225

Shrimp Cocktail

Small (25 Pieces) 100
Large (50 Pieces) 225

Prosciutto Wrapped Arugula

Garlic Crostini, Capers, Crème Fraiche 6.5 each

Seared Ahi Tuna* GF

Garlic Crostini, Capers, Crème Fraiche 6 each

Smoked Salmon

Garlic Crostini, Capers, Crème Fraiche 6 each

Honeydew, Prosciutto and Mozzarella Skewers

Garlic Crostini, Capers, Crème Fraiche 5.5 each

Deviled Eggs

Capers & Chives 6 each

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



WARM HORS D'OEUVRES

House Made Herb Focaccia

Arrabiata (30 pieces) 100

Pear & Blue Cheese Flatbread

Saba and Candied Walnuts 4.5 each

Cheese Arancini

Tapenade Aioli 6.5 each

Crispy Polenta

Wild Mushrooms and Toma Cheese 6.5 each

Pastrami Sliders

Mustard & Sauerkraut 8 each



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 off of hors d'oeuvres menu

INTERLUDE Guest Selects 1

House Greens

Apple, Red Onion, Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA Guest Selects 1

Roasted Half Chicken* GF

Seasonal Vegetable Medley, Salsa Verde, Goat Cheese & Chive Polenta

Ora King Salmon* GF

Seasonal Vegetable Medley, Dill Butter

Flat Iron Steak* (Cooked Medium) GF

Seasonal Vegetable, Crispy Potato, Cabernet Reduction

Pappardelle

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 off of hors d'oeuvres menu

INTERLUDE Guest Selects 1

Mixed Local Greens

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA Guest Selects 1

Porcini Crusted Day Boat Scallops* GF

Celery Root Puree, Brown Butter, Pickled Golden Raisins

Grilled Filet Mignon* (Cooked Medium) GF

Spicy Broccoli Rabe, Crispy Potato, Horseradish Vinaigrette

Chili Rubbed Pork Loin* GF

Goat Cheese Polenta, Agrodolce, Cippolini

Confit Duck Risotto

Sweet Potato, Parsnips, Fingerling Potato, Parmesan Reggiano

*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

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

PASTA

Roasted Chicken Fettuccine

Capers, Lemon, White Wine

Butternut Squash Ravioli

Brown Butter, Crispy Sage & Pepitas

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

Justin Cabernet Sauvignon

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

\$40 Per Person - 2 Drink Tickets Per Person

PREMIUM BAR PACKAGE

House Selection Canned Beer

Moet & Chandon Champagne

Rombauer Chardonnay

Big Table Farm Pinot Noir

Groth Cabernet Sauvignon

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

\$80 Per Person - 2 Drink Tickets Per Person

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