



# PRIVATE DINING



PRELUDE  
KITCHEN & BAR





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# THE PATIO

SEATED  
EVENTS

MINGLE  
EVENTS

40 GUESTS

60 GUESTS







# PRIVATE DINING ROOM

LOWER LEVEL OF RESTAURANT

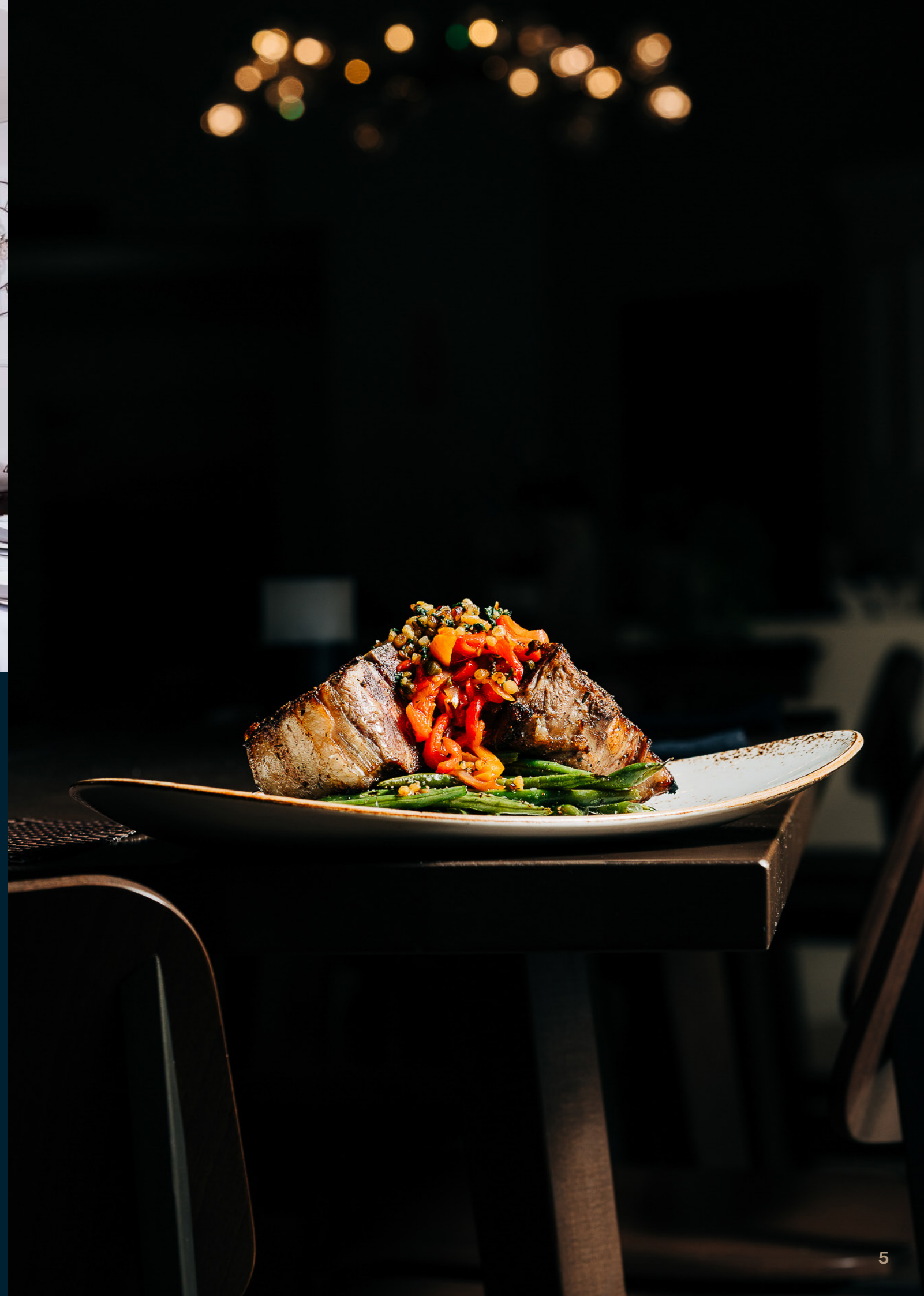
SEATED  
OR MINGLE  
EVENTS

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

## Smoked Salmon

Capers, Crème Fraiche, Crostini

## Cumin Crusted Ahi Tuna\*

Avocado, Cucumber, Pickled Shallot

## Deviled Eggs

Crispy Capers & Chives

## Bruschetta

Local Pear, Pt Reyes Blue Cheese, Saba

## Prosciutto Wrapped Mozzarella

Local Berries, Seka Hills Extra Virgin Olive Oil

## 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

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.

## 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

80 PER PERSON  
20 PERSON MAXIMUM

## PRELUDE Guest Selects 1

### Mixed Greens

Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Anchovy Garlic Dressing, Croutons, Parmesan Reggiano

## CADENZA Guest Selects 1

### Grilled Filet Mignon\* (Cooked Medium)

Roasted Potatoes, Seasonal Vegetables, Chimichurri

### Truffle Risotto

Parmigiano Reggiano, Seka Hills Olive Oil

### Scallops\*

Roasted Potatoes, Seasonal Vegetables, Brown Butter

## 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

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

### Mixed Greens

Cucumber, Laura Chenel 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, Roasted Fingerling Potatoes

### Ora King Salmon\* GF

Seasonal Vegetable Medley, Roasted Fingerling Potatoes, Dill Butter

### Flat Iron Steak\* (Cooked Medium) GF

Seasonal Vegetables, Roasted Fingerling Potatoes, Cabernet Reduction

### Truffle Risotto

Parmigiano Reggiano, Seka Hills Olive Oil

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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.





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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, Laura Chenel 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\* Gf (Cooked Medium)  
Potato Puree, Seasonal Vegetables, Chimichurri

Lan Roc Farms Pork Chop  
Potato Puree, Agrodolce, Seasonal Vegetables

Truffle Risotto  
Parmigiano Reggiano, Seka Hills Olive Oil

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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

### 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

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 (New Amsterdam, Evan Williams, Denizen Rum, Concierge Tequila)

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

## SELECT BAR PACKAGE

House Selection Canned Beer

Baldacci "Elizabeth" - Pinot Noir

Peju - Sauvignon Blanc

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

Whitehall Lane - Pinot Noir

Round Pond "Kith & Kin" - Cabernet Sauvignon

Peju - Sauvignon Blanc

Frank Family - 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