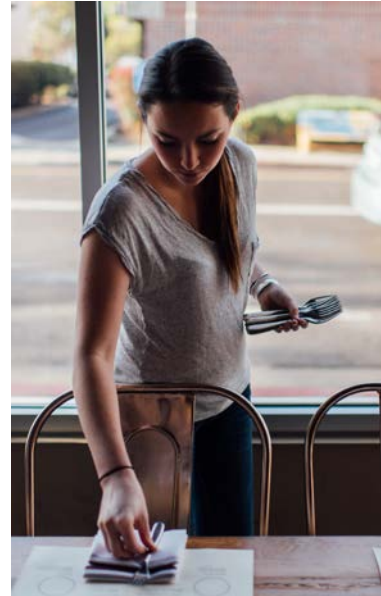


# the Table

FOOD + DRINK + PEOPLE



Thank you for your interest in hosting your large party or event at THE TABLE in Willow Glen. In this packet, you will find information about our different event options as well as instructions on how to book an event with us. Whether you're looking for a casual night out with family and friends or a more formal event with clients or business partners, we're sure you will find that we can accommodate your needs. Please do not hesitate to call or email us with questions about our private events and availability. We look forward to working with you to plan an amazing event.

**Alisha Lorenc**  
**Event Manager**  
**Events@TheTableSJ.com**  
**(408) 914-0894**

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## STEPS TO BOOKING YOUR LARGE PARTY OR EVENT

# 1

### CONTACT US

- Email us at [Info@thetablesj.com](mailto:Info@thetablesj.com) or Call (408) 638-7911 and ask to speak with one of our Event Coordinators.
- Let us know the date of your event, desired time and estimated party size. The more details about your event that you can give us the better!
- We'll pencil you in and follow-up with our full event packet detailing your options.

# 2

### SECURE YOUR SPACE

- After you've decided that The Table is right for your event, we'll send you a contract with a credit card authorization form in order to place your deposit for the reservation.
- Complete the authorization form and contract and return to us.
- Now your space at The Table is booked!

# 3

### CHOOSE YOUR EVENT STYLE & MENU

- Choose a menu package that best fits your needs and budget.
- Select the type of items you would like to feature. You'll give us the guidelines, the season and our chefs will determine the rest.
- Upon finalizing your selections we'll send you a complete outline of your menu and event details.

# 4

### KEEP US UPDATED!

- In order to properly plan for your group we will need to have all details finalized no later than 72 hours prior to the start of your event.
- If your group size, menu preference, preferred format, etc. should change, make sure to let us know **AT LEAST 72 hours** in advance or we cannot guarantee that your requests can be met.

## FAMILY-STYLE

**12 — 90 PEOPLE**

BRUNCH STARTS AT \$20 PER PERSON\*†

DINNER STARTS AT \$45 PER PERSON\*

*\*Beverages are not included please see our beverage packages*

*†Family-style brunch menus are only available with Buy-Out Packages*

Family-Style is our most popular event style. Family-style is designed to re-create how family and friends would eat in their own home. The chef prepares platters of food that your guests pass around and share with one another. This format captures the spirit of The Table experience and encourages you and your guests to make yourself at home as we serve you the same way we would if we had invited you into *our* home.

### FAMILY-STYLE MENU PRICING

BRUNCH A*	BRUNCH B*	DINNER A	DINNER B
\$20 per person <i>1 Baked Good</i> <i>2 Brunch Items</i>	\$25 per person <i>1 Baked Good</i> <i>3 Brunch Items</i> <i>1 Side</i>	\$45 per person <i>4 Items</i>	\$55 person <i>6 Items</i>
<b>One baked Good</b> <i>Based on chef's whim</i>  <b>Choose Two</b> French Toast Bread Pudding Seasonal Frittata Quiche Shaved Pork Sandwich Chilaquiles  <b>Extras</b> <b>Add \$3 per person</b>  Seasonal Fruit Griddled Potatoes Crispy Wedge Potatoes Bacon Canadian Bacon  <i>*available with Buy-Outs only</i>	<b>One baked Good</b> <i>Based on chef's whim</i>  <b>Choose Three</b> French Toast Bread Pudding Seasonal Frittata Quiche Shaved Pork Sandwich Chilaquiles  <b>Choose One</b> Seasonal Fruit Griddled Potatoes Crispy Wedge Potatoes Bacon Canadian Bacon <b>Additional Sides</b> <b>\$3 per person</b>  <i>*available with Buy-Outs only</i>	<b>Choose Four</b>  Vegetable Grain Cheese Fish Beef Poultry Pork  Prime Steak <b>Add \$5 per person</b>  Game Animals <b>Add \$5 per person</b>  Fruit Dessert Custard Dessert Cake Dessert Cookies	<b>Choose Six</b>  Vegetable Grain Cheese Fish Beef Poultry Pork  Prime Steak <b>Add \$5 per person</b>  Game Animals <b>Add \$5 per person</b>  Fruit Dessert Custard Dessert Cake Dessert Cookies

#### EXTRAS

Beverage Price TBD	Cake Cutting Fee \$4 per person
Additional Appetizer \$5 per person	Corkage Fee \$18 per bottle
Additional Entrée \$5 per person	Children 12 and Under \$12 each
Additional Dessert \$5 per person	Children 3 and Under No Charge
<i>See our EXTRA BITES section for more ways to enhance your Event</i>	

## EXTRA BITES

### AMUSE BOUCHES

Often your group may want to enjoy drinks and hors d'oeuvres upon arrival, for those occasions our Amuse Bouches are a great way to begin your meal with us on an exciting and mouth tantalizing note. These items can be plated or passed. Served by the piece. Minimum 20 pieces.

HOT OR CHILLED SOUP SHOOTERS	\$2
SAVORY PANNA COTTA	\$2
SAVORY BEIGNETS	\$2
SEASONAL FRITTERS	\$3
HOUSEMADE MEATBALLS	\$3
TARTINES	\$4
CHEF'S SEASONAL WHIM	\$4

*\*Minimum 20 Pieces*

### TABLE SNACKS

When looking for something less formal than our Amuse Bouches, it can also be fun to have some snacks on the Table, awaiting your guests as your entire group awaits the beginning of dinner. These dishes can be thought of as "tapas" that would be pre-set for your group before arrival. Served by the Plate. No minimum order.

WARMED OLIVES	\$5
ARTISAN CRACKERS	\$4
AJ'S KIMCHEE	\$5
SPICED NUTS	\$6
CRISPY WEDGE POTATOES & DIP	\$6
CHEF'S SEASONAL WHIM	\$6

## PLATED MENUS

8 — 12 PEOPLE

- BRUNCH STARTS AT \$25\*†
- DINNER STARTS AT \$50\*

\* *Beverages are not included please see our beverage packages*

† *Plated brunch menus are only available with Buy-Out Packages*

Some occasions are more formal than others and therefore require the appropriate service. While our family-style meals are a great way to bring groups together, your group may require something more individual. Perhaps you are pitching a new client or hosting overseas business partners. For these occasions we also offer individually plated menus, to ensure each guest can express his or her own taste. Your menu would consist of pre-selected items that your guests would choose from.

### PLATED MENU PRICING

BRUNCH A*	BRUNCH B*	DINNER A	DINNER B
\$25 per person <i>Two Baked Goods</i> <i>Three Entrées</i>	\$27 per person <i>Two Baked Goods</i> <i>Three Entrées</i> <i>Two Sides</i>	\$50 per person <i>Two Appetizers</i> <i>Two Entrées</i> <i>One Dessert</i>	\$60 per person <i>Three Appetizers</i> <i>Three Entrées</i> <i>One Dessert</i>
<b>Two Baked Goods</b> <i>Based on chef's whim</i>  <b>Three Entrées</b> French Toast Bread Pudding Seasonal Frittata Quiche Shaved Pork Sandwich Chilaquilles  <i>*available with Buy-Outs only</i>	<b>Two Baked Goods</b> <i>Based on chef's whim</i>  <b>Three Entrées</b> French Toast Bread Pudding Seasonal Frittata Quiche Shaved Pork Sandwich Chilaquilles  <b>Sides</b> <i>Served family-style</i>  Seasonal Fruit Griddled Potatoes Crispy Wedge Potatoes Bacon Canadian Bacon  <i>*available with Buy-Outs only</i>	<b>Two Appetizers</b> Vegetable Grain Cheese Meat  <b>Two Entrées</b> Vegetarian Fish Beef Poultry Pork  Prime Steak <i>Add \$5 per person</i>  Game Animals <i>Add \$5 per person</i>  <b>One Dessert</b> Fruit Custard Cake Cookies	<b>Three Appetizers</b> Vegetable Grain Cheese Meat  <b>Three Entrées</b> Vegetarian Fish Beef Poultry Pork  Prime Steak <i>Add \$5 per person</i>  Game Animals <i>Add \$5 per person</i>  <b>One Dessert</b> Fruit Custard Cake Cookies
EXTRAS			
Beverage Price TBD Additional Appetizer \$5 per person Additional Entrée \$5 per person Additional Dessert \$3 per person		Cake Cutting Fee \$4 per person Corkage Fee \$18 per bottle Children 12 and Under \$12 each Children 3 and Under No Charge	

## BUYOUTS

### 20 — 120 PEOPLE

Some events require more exclusivity, with space provided for your group and your group alone without intrusions. For private functions and exclusive use of the entire restaurant or just our Patio, The Table can accommodate seated dinners of up to **90 people** and standing receptions of up to **150 people**. These events are priced based on a minimum amount spent on food and beverage, excluding taxes and gratuity. Additionally, based on your group size, you will have the option of providing either a family-style menu, plated menu, chef's tasting menu or Passed Hors d'Oeuvres Reception.

#### GENERAL PRICING FOR RESTAURANT BUY-OUTS

Brunch *Wed thru Fri* \$5,000 Minimum  
 Brunch *Sat & Sun* \$10,000 Minimum  
 Dinner *Sun thru Wed* \$8,000 Minimum  
 Dinner *Thurs thru Sat* \$15,000 Minimum

Restaurant Capacity

Seated: 90

Standing Reception: 150

#### GENERAL PRICING FOR PATIO BUY-OUTS

Brunch *Wed thru Fri* \$2,000 Minimum  
 Brunch *Sat & Sun* \$5,000 Minimum  
 Dinner *Sun thru Wed* \$3,000 Minimum  
 Dinner *Thurs thru Sat* \$5,000 Minimum

Patio Capacity

Seated: 30

Standing: 50

Family-Style	Plated Menu	Chef's Tasting	Hors d'Oeuvre Reception
12 – 90 Guests	12 – 90 Guests	12 – 90 Guests	12 – 150 Guests

**FAMILY-STYLE MENUS** – Family-style is designed to re-create how family and friends would eat in their own home. The chef prepares platters of food that your guests pass around and share with one another. This format captures the spirit of The Table experience and encourages you and your guests to make yourself at home as we serve you the same way we would if we had invited you into *our* home. *See Family-Style Menu Section for Pricing*

**PLATED MENUS** – While our family-style meals are a great way to bring groups together, your group may require something more individual. Perhaps you are pitching a new client or hosting overseas business partners. For these occasions we also offer individually plated menus, to ensure each guest can express his or her own taste. Your menu would consist of pre-selected items that your guests would choose from. *See Plated Menu Section for Pricing*

**CHEF'S TASTING MENUS** – One of the best ways to experience The Table and its many flavors is by enjoying a chef's tasting menu. For the gastronomic elite or the passionate foodie, this is the best way to excite your guests and give them an event to remember. The chef will create the entire menu that day based on the whims of the season. Often you will experience ingredients not available on our everyday menu. You tell us about your guests—their likes, dislikes, allergies and curiosities, and we'll do the rest. *Menus start at \$60 per person*

**HORS D'OEUVRES RECEPTION** – One of the best ways to create a festive environment where guests are able to mingle and socialize freely is with a standing reception featuring passed hors d'oeuvres and drinks. Of course this doesn't have to be just a snack hour, we can create fun and substantial bites that will give the group the meal it was looking for, only with the mobility that comes with a standing reception. We'll customize your hors d'oeuvres for you based on your needs, but to get you started check out our *Amuse Bouche* selection

**SAMPLE MENUS**

*the*  
**table**  
FOOD • DRINK • PEOPLE



W E L C O M E

**f i r s t   c o u r s e**

winter squash risotto  
roasted broccolini

grilled california albacore  
crushed pineapple

**s e c o n d   c o u r s e**

roasted coke farms beets  
fromage blanc

**e n t r é e**

parisienne gnocchi  
red kuri squash

grilled hanger steak  
aged white cheddar fritters

**s w e e t s**

sugar dusted ricotta beignets  
seasonal dip

*anthony jimenez*  
*chef de cuisine*

*the*  
**table**  
FOOD • DRINK • PEOPLE

W E L C O M E

**NORDSTROM**

**f i r s t   c o u r s e**

Sweet Gem Lettuces  
rogue river blue cheese

Coke Farms Baby Beets  
3 cheese hashbrown

**s e c o n d   c o u r s e**

12-Hour Pork Belly  
roasted crimini mushrooms

Roasted Bone Marrow  
salsa verde

**e n t r é e**

Pan Roasted Mahi Mahi  
Olympic Provisions chorizo

Dry Aged Flat Iron Steak  
mushroom quiche

**s w e e t s**

valrhona chocolate pot de crème  
sea salt

*anthony jimenez*  
*chef de cuisine*

## BEVERAGE PACKAGES

PACKAGE	PRICING	DESCRIPTION	POLICIES
A LA CARTE	A La Carte Pricing	Your guests order what they want. And we add it to the bill. No frills. Just an exact reflection of what your group consumed. If you would like more control, while still offering your guests no limits, you may always select some wines beforehand to be offered to your guests upon arrival.	
NON-ALCOHOLIC	<b>\$5 per person</b> <i>Per Hour</i>	Not every occasion needs alcohol. Our housemade sodas and fresh juices are great accompaniments to our seasonal cuisine.	<b>Note:</b> <i>All guests will be charged. Includes coffee, tea, sodas &amp; juice</i>
BRUNCH MIMOSAS	<b>\$10 per person</b> <i>For the First 2 Hours</i> <b>\$5 per person</b> <i>For Each Additional Hour</i>	We've become famous for our bottomless mimosas featuring only the finest sparkling wine & fresh organic orange juice. We are excited to offer these to your group with carafes on the table.	<b>Note:</b> <i>Available only During Brunch.</i> <i>All guests above the age of 21 will be charged.</i>
BEER & WINE	<b>\$18 per person</b> <i>For the First Hour</i> <b>\$10 per person</b> <i>For Each Additional Hour</i>	Your guests will be given a selection of world class wines and micro brews to choose from. Cocktails & Spirits would be restricted and never show up on your final bill.	<b>Note:</b> <i>All guests above the age of 21 will be charged.</i> <i>Some wines &amp; beers subject to restriction.</i>
FULL BAR	<b>\$20 per person</b> <i>For the First Hour</i> <b>\$10 per person</b> <i>For Each Additional Hour</i>	Your guests will be given a selection of world class wines, micro brews as well as premium spirits to choose from. Not to mention our hand-crafted cocktails.	<b>Note:</b> <i>All guests above the age of 21 will be charged.</i> <i>Some wines, beers &amp; spirits subject to restriction.</i>
BEVERAGE PAIRING	PRICE AQ	Create a unique dining experience for your guests by having each course paired with an appropriate beverage. Our sommelier will work with the chef to select the best match to highlight the ingredients of the dish as well as show off the virtues of the beverage.	<b>Note:</b> <i>All guests must partake.</i> <i>All guests above the age of 21 will be charged.</i>