

Group Dining Guidelines



PEARL

ON THE RIVER

“Escape from the City”

Group Dining Guidelines and Information

<u>Room Capacity</u>	Private Dining Room - up to 50 for a seated event. (\$1000.00 min) The Breeze Way - up to 12 for a seated event. One long table (\$400.00 min) The Balcony Upstairs - up to 16 persons. Two tables of eight (\$400.00 min) The Outside Patio Downstairs - up to 100. (\$1500.00 min)
<u>Deposits & Room Minimum</u>	A \$300.00 deposit is required to reserve a private dining events at Pearl on the River. Private dining requires that a minimum be spent on Food and Beverage. There is a \$400.00 minimum for the Balcony or Breeze-way and \$1000.00 minimum for the Private Dining Room and \$1500.00 for the Patio required for dinner. Lunch minimums for each are \$300.00 and \$750.00. <i>For all events in the month of December, there will be a 20% increase in the minimums.</i>
<u>Cancellation</u>	Deposits are non-refundable if cancellation occurs within 7 days of the scheduled event. <i>For all events in the month of December the deposit is non-refundable if cancellation occurs within 30 days of the scheduled event.</i>
<u>Service Charge & Tax</u>	Menus are subject to a 20% service charge and applicable tax.
<u>Menu Planning</u>	When planning your menu, please keep in mind that your private dining event is like inviting guests over to your house for dinner. We ask that you choose the same menu for all guests. With seasonality menus and wine availability may change without notice.
<u>Guarantees</u>	A guaranteed guest count will be due 7 working days prior to the scheduled event. After that date, Pearl on the River can only accept increases in the guest count. Pearl on the River will charge for the guaranteed number of guests or the actual number of guests that attended, whichever is greater.
<u>Payment</u>	Final payment is due upon completion of the event. Pearl on the River accepts MasterCard, Visa, Discover and American Express.
<u>Audio Visual</u>	Audio/Visual equipment should be procured through an outside vendor. All audio/visual equipment needs must be coordinated and arranged prior to the event date.
<u>Menus</u>	Menus must be finalized 7 working days prior to the event.
<u>Cake Plating</u>	Cake plating fee is \$3.00 per person attending the event.
<u>Bar Beverages</u>	We offer a full bar and a wonderful selection of wines. Please limit wine selections to no more than one wine selection per course. Beverages are based on consumption and availability.
<u>Corkage Fee</u>	Is \$20.00
<u>Smoking</u>	The entire building is a non-smoking facility. Customers choosing to smoke agree to pay for the cleaning of the curtains and any other state or local fines.
<u>Disk Jockey/Music</u>	Is not allowed without notice and approval prior to the event date and is subject to a \$250 additional fee.
<u>Cleaning Fee</u>	Is \$75.00

Directions:

From Stockton (Northbound) via Highway 5:

Exit 521 Garden Highway

Turn Right on Garden Highway

Merge Left

Pearl on the River (1379) will be on the left in the River Bank Marina.

From Stockton (Northbound) via Highway 99:

Drive North on Hwy 99 to Hwy 80 West, San Francisco

Drive West on Hwy 80 to I-5 North towards Redding

Exit 521 Garden Highway

Turn Right on Garden Highway

Merge Left

Pearl on the River (1379) will be on the left in the River Bank Marina.

From San Francisco (Eastbound) via Highway 80:

Drive East on Hwy 80 to I-5 North towards Redding

Exit 521 Garden Highway

Turn Right on Garden Highway

Merge Left

Pearl on the River (1379) will be on the left in the River Bank Marina.

From Tahoe (Westbound) via Highway 80:

Drive West on Hwy 80 to I-5 South

Exit 521 Garden Highway

Turn Right on Garden Highway

Merge Left

Pearl on the River (1379) will be on the left in the River Bank Marina.

Entrance to Pearl on the River is on the west side of Garden Highway. Free parking is in the lot around the restaurant and on the street. In addition, **underground free parking is available, look for the “blue” parking sign with an arrow on the left, just before you see the Riverbank Marina turn in.**

Group Dining Menu

Menu items subject to change without notice due to seasonal availability

Lunch

Three Course \$35.00 Four Course \$45.00

*All prices are per person. Tax, service charge and beverages are additional.
All menus, wines and seasonal items subject to change and availability.
Some items subject to additional charge based on cost and seasonal availability.*



Starters

Pearl's New England Clam Chowder

Caesar Salad with Garlic Croutons and Grana-Padano Cheese

Mesclun Greens, Blue Cheese, Candied Walnuts and Balsamic Vinaigrette



Main Course

Seasonal Risotto

Grilled Pork Loin Chop
with Roasted Fennel, Butternut Squash Bread Pudding, Red Onion Marmalade

Braised Short Rib
with Mashed Potatoes, Seasonal Vegetables, Gremolata

Chicken Marsala
with Mashed Potatoes, Seasonal Vegetables and Mixed Mushrooms

Grilled Sea Bass
with Mashed Potatoes, Seasonal Vegetables and Citrus Butter

Grilled Salmon Fillet
with Mashed Potatoes, Seasonal Vegetables and Citrus Butter

Grilled Fillet of Beef
with Potato Gratin, Seasonal Vegetables and Demi-Glace



Dessert

Chocolate Mousse Cake

Lemon Pudding Soufflé Cake

Seasonal Creme Brulee

White Chocolate and Cherry Bread Pudding with Vanilla Sauce

Trio of Sorbets, Gelato and Ice Cream

Group Dining Menu

Menu items subject to change without notice due to seasonal availability

Dinner

Three Course \$45.00 Four Course \$55.00 Five Course \$65.00

*All prices are per person. Tax, service charge and beverages are additional.
All menus, wines and seasonal items subject to change and availability.
Some items subject to additional charge based on cost and seasonal availability.*



Starters

Chef's selected Hors d'oeuvres

Lobster, Leek and Chanterelle Mushroom Strudel with Eggplant Caviar and Black Olive Tapenade

Goat Cheese, Roasted Mushroom and Caramelized Onion Tartlet with Baby Valley Greens



Soups and Salads

Pearl's New England Clam Chowder

Caesar Salad with Garlic Croutons and Grana-Padano Cheese

Mesclun Greens, Blue Cheese, Candied Walnuts and Balsamic Vinaigrette

Duck Confit Salad with Frisee, Endive, Toasted Pecans, Pear and Blue Cheese Vinaigrette



Main Course

Seasonal Risotto

Fillet of Beef with Classic Potato Gratin (supplemental cost)

Grilled Pork Chop Loin with Red Onion Marmalade

Chicken Marsala with Mashed Potatoes and a selection of Mixed Mushrooms

Slow Roasted Beef Short Rib

Sautéed California White Sea Bass

Oven Roasted Salmon Fillet



Savory Course

Artisan Cheeses with Thyme Infused Dry Apricot-Cherry Compote and Toasted Almonds

Blue Cheese Caramelized Onion Tart with Apricot-Cherry Compote



Dessert

Chocolate Mousse Cake

Lemon Pudding Soufflé Cake

Seasonal Creme Brulee

White Chocolate and Cherry Bread Pudding with Vanilla Sauce

Trio of Sorbets or Ice Cream with House Made Cookies

Pearl on the River Hors d'oeuvre Receptions

Menu items subject to change without notice due to seasonal availability



Grilled Eggplant with Olive Tapenade and Goat Cheese

Orange Ginger Prawns

Pulled Pork on Crostini with Chimichurri Sauce

Duck Confit Tostada with Shaved Romaine and Tomatillo Salsa

Soy Marinated Chicken Skewers

Polenta Cakes with Sun-dried Tomato Pesto and Fontina Cheese

Bay Shrimp Ceviche on Tortilla Round

Almond Chicken Salad in Filo Cup

Basil Pesto Risotto Cakes

Sweet and Spicy Glazed Chicken Wings

Seasonal Bruschetta

Calamari

Hors d'oeuvres Reception price ranges from \$5.00 per person to
15.00 per person minimum
Tax, Gratuity and Bar beverages additional



Platters

Artisan Cheese Platter \$8.00 per person

Charcuterie Platter \$8.00 per person

Seasonal Fruit Platter \$8.00 per person

Restaurant - 916.567.3275

Fax - 916.927.2938

pearl@pearlontheriver.com



Pearl on the River

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Credit Card Authorization Form

I, _____, hereby authorize the Pearl on the River to charge my credit card account in the amount not to exceed: \$_____
() VISA () MasterCard () American Express () Diners Card

Credit Card Number: _____

Expiration Date: ____/____/____ VID Code: _____

Credit Card Billing Address:

Street: _____

City: _____ State: _____ Zip Code: _____ - ____

Telephone: () ____ - ____

Receipt Faxed to: Fax Receipt: () Yes () No

Fax Telephone: () ____ - ____

Cardholder's Signature _____ Date ____/____/____

- Service Requested:
() Gift Card Amount (min \$10.00): _____ Reservation (Name, Date and Time) _____
() Deposit Amount: _____ Event Date, Time, Room: _____
() Dinner Amount: _____ Breezeway (up to 12 seats) _____
() Bottle of Wine Amount: _____ PDR (up to 50 seats) _____
() Lunch Amount: _____ Balcony (up to 16 seats) _____

() Gratuity: ____ 15% ____ 18% ____ 20% ____ Other

Instructions:

Please attach copy of credit card for our records when faxing back.