



STORYHOUSE

SPIRITS

Private Event Details

Storyhouse Spirits can accommodate up to 46 people for a sit down dinner and up to 78 for a cocktail-style reception in our upstairs dining room. From celebrations to informal gatherings our food and spirits will have you telling stories at the table and after.

THREE COURSE PLATED DINNER \$60 PP* / COCKTAIL-STYLE RECEPTION \$35 PP*

Complete Upstairs & Downstairs Restaurant Bar buy out available:
\$10 k Food & Beverage Minimum

DRINK AVAILABILITY

Premium Beer, Wine & Cocktails Available On a per drink basis (request pricing when booking)

BUY OUT

Complete upstairs & downstairs restaurant and bar buy out
Available to accommodate up to 140 people
\$10k food & beverage minimum

Plated Dinner Options

First Course Options:

Caesar Salad: farmers market romaine lettuce, mustard frill, dressed with anchovy emulsion. Garnished with cured egg yolk, brioche croutons, pickled onion and anchovy

The Grain Salad: ancient grains, beets and radish dressed with charred lemon vinaigrette

Second Course Options:

Oysters Storyhouse: our take on traditional rockefeller. Local oysters and botanical gin paired with house cured pork belly

Pickle Plate: Farmers market pickled vegetables, bloomed mustard seed, buttermilk foam

Vegetable Pad Thai: spring vegetables and rice noodles sauteed in a soy blend served with spicy peanut sauce

Third Course Options:

Catch of the day: cauliflower mash, braised kale and tomato, piri piri emulsion

Sirloin Steak: chimichurri, confit potato, onion jam and sea salt and cracked pepper creme fraiche

House Cured Pork Belly: spring vegetable "farrotto" served with mizuna and pickled green bean salad.

Cocktail Style Reception Options

Choose three, additional item \$10 PP

Pickle Plate: Farmers market pickled vegetables, bloomed mustard seed, buttermilk foam

Vegetable Pad Thai: spring vegetables and rice noodles sauteed in a soy blend served with spicy peanut sauce

Wood Fired Mussels: steamed in a bourbon shallot butter and white wine with pork belly

Duck Mac and Cheese: elbow pasta, munster, duck confit

Munster Flatbread: Munster cheese, fire roasted tomatoes, fresh basil and garlic cream sauce

\$1000 room rental fee to be waived if \$2500 food and beverage minimum is met

***Prices do not include 7.75% tax or 20% service charge**

Private Dining Contract

Signed and returned terms and conditions are required within 72 hours of booking in order to guarantee the reservation of private dining room.

Guests shall meet food and beverage minimum or be assessed a room rental fee.

All food and beverage minimums are before the following charges:
20% service charge and san diego tax of 7.75%

Guest agrees to the following 96 hour cancellation policy. All cancellation thereafter will be subject to a 25% cancellation fee based on the food and beverage minimum, any cancellation fewer than 24 hours in advance will be charged at 50% fee based on the food and beverage minimum. In the event that your party does not reach agreed food and beverage minimum you will be charged a \$1000 room fee.

Final guest count is required 7 days in advance prior to the event if a guaranteed guest count is not given the guest count on the signed contract will be used as the guarantee.

Final menu selections must be submitted to the event coordinator or store management by email 5 days prior to the date of the event.

Due to availability and preparation times menu items may change. Storyhouse Spirits will make all attempts to inform the guest of such changes.