

Please View us on the World Wide Web at

www.pearlontheriver.com

Private Dining Guidelines



PEARL
ON THE RIVER

Private Dining Guidelines and Information

Room Capacity

Pearl on the River's 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. (\$350.00 min)
The outside Balcony upstairs seats up to 16 persons. Two tables of eight (\$350.00)
The outside Patio downstairs will accommodate a reception for up to 100. (\$1000.00)

Deposits & Room Minimum

A \$300.00 deposit is required to reserve a private dining event at Pearl on the River. Private dining requires that a minimum be spent on Food and Beverage. There is a \$350.00 minimum for the Balcony or Breeze-way and \$1000.00 minimum for the Private Dining Room or the Patio required for dinner. Lunch the minimums for each are \$250.00 and \$750.00.

For all events in the month of December, there will be a 20% increase in the minimums.

Cancellation

Deposits are non-refundable if cancellation occurs within 7 days of the scheduled event. For all events in the month of December the deposit is non-refundable if cancellation occurs within 30 days of the scheduled event

Service Charge and Tax

Menus are subject to a 20% service charge and applicable tax.

Menu Planning

When planning your menu, please keep in mind that your private dining event is similar to you inviting guests over to your house for dinner. We ask that you choose the same menu for all guests. If you would like to offer a choice of main course, you may give your guests a choice of two. **If you choose to give a choice to your guests, entree selections must be received seven working days prior to the event date. If no number is received, we will offer your guests roughly an equal amount of both items.** For parties of 30 (thirty) or more, only one entrée selection can be offered. With seasonality menus and wine availability may change without notice.

Guarantees

A guaranteed guest count will be due seven 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.

Payment

Final payment is due upon completion of the event. Pearl on the River accepts MasterCard, Visa, Discover and American Express.

Audio Visual

Audio/Visual equipment is available through an outside vendor. All audio/visual equipment needs must be arranged prior to the event date.

Menus

Menus must be finalized one week prior to the event.

Bar Beverages

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.

Smoking

The entire building is a non-smoking facility. Customers choosing to smoke agree to pay for the cleaning of the curtains and any other fines, state or municipal.

Flowers

Flowers and floral arrangements are available through us as well as personal consultations with the local floral vendor Relles Florist 916-441-1478. www.rellesflorist.com

Directions to *Pearl on the River*

From Stockton (Northbound) via Highway 5:

Exit Garden Highway.

Turn Right on Garden Highway.

Merge Left.

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 Garden Highway.

Turn Right on Garden Highway.

Merge Left.

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 Garden Highway.

Turn Right on Garden Highway.

Merge Left.

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 Garden Highway.

Turn Right on Garden Highway.

Merge Left.

1379 will be on the left in the River Bank Marina.

Entrance to Pearl on the River is on the west side of the Garden Highway.

Free parking is available underground. Look for the “blue” parking sign with arrow.

Free parking also in lot above and on the street.

Private Dining Room Menu

Menu items subject to change without notice due to seasonal availability

Lunch

Three Course \$25.00 Four Course \$35.00

*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 Matt's Selected Hors d'oeuvre

Pearl's famous New England Clam Chowder

Butternut Squash Bisque

Caesar Salad with Garlic Croutons and Grana-Padano Cheese

Mescaline Greens with Pear, Blue Cheese, Candied Walnuts and Balsamic Vinaigrette



Main Course

Risotto with Roasted Winter Vegetables and Grana-Padano

Grilled Pork Tenderloin

with Roasted Fennel, Carrots and Butternut Squash Bread Pudding

Slow Roasted Beef Short Ribs

with Caramelized Root Vegetables, Sonoma Coast Wild Mushrooms and a Sweet Onion – Horseradish Jus

Chicken Marsala

with Mashed Potato and a Selection of Mixed Mushrooms

Sauteed California White Sea Bass

with Green Beans and Citrus Butter

Oven Roasted Salmon Filet

with Seasonal Vegetables, Roasted Potato and a Whole Grain Mustard Sauce

Dessert

Chocolate Ganache Tart in a Toasted Almond Graham Cracker Crust

Brown Sugar Caramelized Pear Tart with Pecan Crust

Seasonal Creme Brulee

White Chocolate and Cherry Bread Pudding with Vanilla Sauce

Trio of Sorbets or Ice Cream with House Made Cookies

Private Dining Room Menu

Menu items subject to change without notice due to seasonal availability

Dinner

Three Course \$35.00 Four Course \$45.00 Five Course \$55.00

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 Matt's Selected Hors d'oeuvre

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 famous New England Clam Chowder

Butternut Squash Bisque

Caesar Salad with Garlic Croutons and Grana-Padano Cheese

Mescaline Greens with Pear, Blue Cheese, Candied Walnuts and Balsamic Vinaigrette

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



Main Course

Risotto with Roasted Winter Vegetables and Grana-Padano

Filet of Beef with Classic Potato Gratin (supplemental cost)

Grilled Pork Chop Loin
with Roasted Fennel, Roasted Carrots and Butternut Squash Bread Pudding

Chicken Marsala
with Mashed Potato and a Selection of Mixed Mushrooms

Slow Roasted Beef Short Ribs
with Caramelized Root Vegetables, Sonoma Coast Wild Mushrooms and a Sweet Onion – Horseradish Jus

Sautéed California White Sea Bass
with Green Beans and Blood Orange Butter*

Oven Roasted Salmon Filet
with Seasonal Vegetables, Roasted Potato and a Whole Grain Mustard Sauce

**May be served as a main course or smaller fish course*



Savory Course

Artisan Cheeses with Thyme Infused Dry Apricot Compote and Toasted Almonds

Blue Cheese Tart with Spiced Almond and Dried Cherry Salad



Dessert

Chocolate Ganache Tart in a Toasted Almond Graham Cracker Crust

Brown Sugar Caramelized Pear Tart with Pecan Crust

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 Parties

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 Ricotta Cakes

Sweet and Spicy Glazed Chicken Wings

Seasonal Bruschetta

Calamari

Hors d'oeuvres Party Price Range \$3.00 each per person

9.00 Per Person min

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

Pearl on the River Restaurant 916-567-3275

Pearl on the River Fax Number 916-927-2938

pearl@pearlontheriver.com



PEARL

ON THE RIVER

Pearl on the River

1379 Garden Hwy, Sacramento CA 95837 pearl@pearlontheriver.com P: 916-567-3275 F: 916-927-2938

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.