

A large, stylized illustration of an albatross feather, rendered in a light gray tone, serves as a background for the title. The feather is oriented horizontally, with its quill pointing towards the upper left. The word "ALBATROSS" is written in a bold, black, serif font across the middle of the feather. The letter "A" is partially overlaid by a small green sprig with three leaves on its left side.

# ALBATROSS

Dinner – Fall 2019  
Event Contract

Menu offerings may change due to market availability.

**Welcome** to Albatross and thank you for choosing us for your upcoming special event. We understand how magical & special your event could mean to you and we will do every effort helping you to make your event wonderful & memorable.

**Deposit:** We require a deposit of \$500 to secure the reservation. This can be made by credit card or checks payable to: Keja d.b.a. Albatross.

**Menu Selection & Pricing:** For every occasion based on your preferences and criteria we create a personalized food menu for you which would be presented to your guests on the day of your event. Based on your event's date, time and your menu choices there is a set price per person for the 1st course, entrée course and optional dessert course. This set price per person does not include soft drinks nor alcoholic beverages, appetizers, customary (suggested) gratuities and mandatory sales tax.

**Beverages:** All beverages are not included in the set price per person and will be added to the final bill. We will customize your beverage preferences according to your style of event and budget restrictions. i.e.: wine only, beer only, a specific wine menu with or without spirits, etc.

**Gratuities & Taxes:** Pricing does not include customary gratuities and mandatory sales tax. Suggested and customary gratuities are about 20% and final bill is subject to 8.25% sales tax.

**Parking Space:** While we do not have the luxury of our own designated parking lot, there is ample parking in the municipal lot across the street (next to the Lunardi's grocery store).

**Decorations & Special Table Arrangements:** Outside decorations and floral arrangements are always welcome. That being said, none of our guests are permitted to use a ladder or table tops to decorate the ceilings or upper area of the walls. We do not have hooks on the walls and thus request no decorations be taped or pinned on them.

**Cancellation Policy:** A cancellation fee of \$350.00 will be charged if you cancel your event 3 weeks in advance of your event's date. A cancellation fee of \$500.00 will be charged if you cancel your event 2 weeks before your event's date.

**No Show Charge:** Please be informed that kitchen & dining room staffing, table setup, and food preparations are based on the host's guaranteed number of the guests attending the event (due 48 hours in advance). No-show guests (any guests not attending the event as planned) in excess of 3 people will be charged the full price per person price on the final bill. For proper food safety handling and kitchen timing, Albatross refrains from making food for to go for no show guests (not present in the restaurant.)

**Payments:** The final bill is due at the end of your event and will be presented to you or your designated main contact for your event at the conclusion of your event. The balance after any advance payment (booking deposit) shall be paid in full with cash or credit card(s) in your possession.

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# Banquet Dinner Menu

**Sundays to Thursdays:** Food Menu Base Price Per Person before Gratuities & Taxes: \$33

**Fridays & Saturdays:** Food Menu Base Price Per Person before Gratuities & Taxes: \$36

No menu changes are allowed day of. Please notify us of any allergies or dietary restrictions in advance.  
No Soft Drinks nor any Alcoholic Beverages are included in above food menu pricing.

## Menu Greeting or Special Message

1st Salad (Included in base price per person)  
2nd optional Salad (Add \$2.00 to base price per person)

## Main Course

**3 Entrees from List A & 1 Entree from List B**

1st Entrée from List A (Included in the base price per person)  
2nd Entrée from List A (Included in the base price per person)  
3rd Entrée from List A (Included in the base price per person)  
1 optional Entrée from List B (Add \$2.00 to base price per person)

## Desserts

1 Dessert - Add \$7.00 to base price per person  
2 Desserts - Add \$8.00 to base price per person  
**Outside Desserts** - Add \$3.50 to base price per person

No food (including desserts) or any beverages may be brought to your event by either host(s) or guests without prior Albatross written approval.

We are proud to be a full service restaurant. We will cut and or serve all deserts.

All soft drinks & alcoholic beverages served during your event will be added to the final food bill - Outside Wines: \$25.00 per each 750mL Bottle. \$500 booking deposit required for all parties. Pre fixe food menu, beverage selection & contract must be finalized no later than 1 week prior to your event. A minimum expenditure of \$3,000 for a partial buyout (up to 60 people) or \$6,000 for a full buyout Sundays and Tuesdays through Thursdays and \$6,000 for a partial buyout or \$12,000 for a full buyout on Friday or Saturday (before taxes & customary gratuities) is required for private events only. All no shows charged full set price per person. Appetizers are optional and will not be included in the set price person. All appetizer plates priced \$14 each except Seafood Platter and serve 3 guests.

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## Appetizers

Appetizers are optional and are not included in the base price per person. All appetizers are charged by the plate individually. Appetizers served in small plates at your tables. You may choose different combination of plates and as many plates as you wish. Each plate is \$14 and serves about 3 guests.

### Avocado Hummus

zaatar. pickled carrots. rustic bakery lavash

### Line Caught Tuna Crudo

grilled avocado. Trout roe. Meyer lemon ponzu.

### Smoked Salmon Rillets

smoked creme fraiche. fines herbs. endive.

### Fried Chicken Wings

pineapple-habanero salsa.

### ½ Shell Oysters

coriander mignonette. classic cocktail sauce.

### Cheesemonger's Board

daily selection of three. Honeycomb.  
Walnut currant baguette.

### Seafood Platter

oysters. shrimp. tuna tartare. caviar.  
\$120

### Grilled Chicken Thigh Lettuce Cups

pickled carrot and kohlrabi.  
black lime cashew. spicy hoisin.

## Salad Course

Base price per person includes 1 salad of your choice from the Salad List for the first course. You may choose any of the salads listed under Salad List. The base price per person would be \$2.00 higher if you'd like to offer 2 choices for salad course. You may also add a soup course to be served in addition and prior to the salad course for \$3.50 extra per person.

### Gem Caesar

croutons. lemon-anchovy dressing. parmesan.  
white anchovies.

### House

market mixed greens. shaved cucumbers.  
Shaved fennel. Basil vinaigrette.

### Wedge

candied bacon. Aged mimolette. red onion.  
herbed buttermilk dressing.

### Roasted Beet

herbed goat cheese. hazelnuts.  
pomegranate vinaigrette.

## Desserts

Dessert course is optional and are not included in the base price per person. Add \$7 per person to offer 1 dessert of your choice from the Dessert List. \$8 for 2 choices and \$9 for 3 choices of dessert. Banquet dessert portions are smaller than regular dining portions.

### Double 8 Dairy Fior di Latte

chocolate sauce or seasonal fruit preserves.

### Grilled Pound Cake

market strawberries.  
toasted rice-coconut mousse.

### Cheesecake

pistachio-graham cracker crust.  
lavender poached cherries.

### Mocha Tart

candied hazelnut crust. whiskey caramel.

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## Food Menu - List A Entrées

Base price per person includes up to 3 entrée choices from list A

You can choose up to 3 entrees for the main course off list A which is included in the base price per person. You may also add a dish from List B as the forth entrée by only adding \$3.00 to the base price per person.

**Porcini & Ricotta Ravioli (vegetarian)**  
herbed red walnuts. basil pesto. pecorino.

### Rigati

spicy tomato sauce. smoked bacon.  
baby squash. gouda.

**Butternut Squash Ravioli (vegetarian)**  
spinach & hazelnut pesto.

**Seared Airline Chicken Breast**  
community grains polenta. broccolini.  
wild mushrooms. dijon glaze.

**Herb Roasted Maitake (vegan)**  
braised artichokes. black rice. arugula.  
sorrel-pinenut pesto.

**Beef Ravioli**  
california tomatoes. basil. aged parmesan.

**Duck Leg Confit**  
summer legume cassoulet. frisée..

## Food Menu - List B Entrées

1 optional entrée from List B - Add \$3.00 to base price per person

**Seared Salmon**  
black rice. autumn succotash.  
smoked tomato butter. basil.

**Grilled Porkchop**  
mashed potatoes. sautéed vegetables.  
sherry gastrique

**Short Ribs**  
mashed potatoes. summer succotash.

## Food Menu - List C Entrees

1 optional Entrée from List C – See Pricing below for each entrée

**Dry Aged Flannery Ribeye**  
mashed potatoes. autumn succotash.  
\$9.00

**Grilled Flannery Steak**  
romesco. grilled peaches.  
brussels. mint chimichurri  
\$6.00

**Colorado Braised Lamb Shank**  
black rice. autumn succotash.  
smoked tomato butter. basil.  
\$5.00

**Seared Halibut**  
black rice. autumn succotash.  
smoked tomato butter. basil.  
\$4.00

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