



Private Events



Élevé Restaurant
1677 N. Main Street
Walnut Creek, CA
(925) 979-1677
events@eleverestaurant.com

Private Events at Élevé

Thank you for your interest in hosting your private event at Élevé Restaurant. Whether you are planning a corporate lunch meeting, a wedding dinner reception, or cocktail party for your group, Élevé offers numerous options to suit all of your private event needs. In our downstairs main restaurant, we can accommodate smaller group events; or for a private or semi-private group, our upstairs dining room can accommodate up to 85 guests for a quiet sit-down dinner and up to 120 guests for a cocktail event. For larger events, a buyout option of both floors is available.

We offer three different menu options for your group:

- **Butlered Hors D'Œuvres**
Our servers present passed trays of some of our popular appetizer choices, from the Pineapple Prawns or Peppercorn Beef Filet Skewers, to the Mini Baguette Sandwiches. (Minimum of two dozen of each selection.)
- **Large Party Group Dining**
Family-style serving options are available for groups of 12 or more, which includes selections from appetizers, starters, entrees, and desserts. The variety in each section depends on the size of your party and budget.
- **Élevé Restaurant Full Menu**
Allows your guests to order from our entire restaurant menu. Ideal for smaller group sit-down lunches. Sample full menus on our website at www.eleverestaurant.com.

A sample of the different menu options follows. Please contact our Events Manager at (925) 979-1677 or events@eleverestaurant.com for additional information and pricing. Our Events Manager will work with you to select the appropriate menu style and food for your event.

We look forward to seeing you and your guests.



SAMPLE BUTLERED HORS D'ŒUVRE MENU

(Minimum order of 2 dozen-per selection; prices ranges from \$48 to \$72 per dozen)

Shrimp Spring Roll:

soft rice paper, lettuce, cucumber, mint, vermicelli

Vegetarian Spring Roll:

soft rice paper, crispy tofu, taro, shiitake, bean thread

Classic Imperial Roll:

crispy wrap, chicken, shrimp, wood ear mushroom, sweet onion, cilantro

Vegetarian Imperial Roll:

crispy wrap, chayote squash, shiitake, fried tofu

Charbroiled Sugar Cane Shrimp:

minced shrimp wrapped over sugar cane

Tempura Shrimp: *garlic salt crunch*

Pineapple Prawn Skewer: *spicy vietnamese saté sauce*

Riesling Prawn:

tiger prawns, sweet Riesling, garlic, black pepper

Jumbo Prawn:

jumbo size prawn with thai chili cocktail sauce

Seared Salmon:

vietnamese saté, cucumber slice pickled onion

Ahi Tuna Carpaccio: *wasabi chip*

Dungeness Crab Cake: *pickled cucumber*

Crispy Calamari:

garlic salt, fennel, serrano, cayenne, sweet pepper

Lemongrass Black Angus Beef:

dry rub lemongrass, cayenne pepper

Peppercorn Beef Filet Skewer:

cane sugar and caramelized onion rub

Vietnamese "Nem" Pork Sausage Skewer: *pickled leeks*

Hoisin Chicken Skewer: *five spice seasoning*

Hoisin Glazed Duck: *five spice seasoning*

Tofu Eggplant Skewer: *spicy caramelized sauce*

Mini Baguette Sandwich:

tofu curry xào lăn, five spice chicken, tempura calamari



Sample Large Party Group Dining Menu

We offer family-style serving options for groups of 12 or more.
The variety in each section depends on the party size and budget.

Appetizer

(Choice of one for parties 30 or less; Choice of two for parties 39 or more; pricing varies depending on selections)

Shrimp Spring Roll:

soft rice paper, lettuce, cucumber, mint, vermicelli, peanut sauce

Vegetarian Spring Roll:

soft rice paper, crispy tofu, taro, shiitake, bean thread

Classic Imperial Roll:

crispy wrap, chicken, shrimp, wood ear mushrooms, sweet onions, cilantro

Vegetarian Imperial Roll:

crispy wrap, chayote squash, shiitake, fried tofu

Salad

(Choice of one for parties 30 or less; Choice of two for parties 59 or more; pricing varies depending on selections)

Roasted Chicken Salad:

cabbage, radicchio, red onions, pickled carrot and daikon, cilantro

Mango Prawn Salad:

wild arugula, pickled ginger, basil, nước chấm

Papaya Citrus Salad:

shredded green papaya, rau răm, crispy shallot

Grilled Steak Salad:

watercress, mint, pickled carrot and daikon, red onion, roasted jalapeño, smoked mắm ruốc

Crispy Calamari:

garlic salt, fennel, serrano, cayenne, sweet pepper



Main

(choice of three for all parties; pricing varies depending on selections)

Caramelized Hoisin Chicken:

marinated dark meat, lemongrass, spinach salad, light vinaigrette

Five Spice Chicken:

pan roasted half chicken, cabbage slaw

Braised Eggplant:

tofu, japanese dry peppers, spicy plum

Prawn Satế:

mushroom, vietnamese chili-satế, sweet onion, sautéed tomato

Chicken "Xào Lăn":

spicy coconut yellow curry, bean thread, wood ear mushroom, sweet onion

Cashew Mushroom Lemongrass:

king oyster, shiitake, japanese dried peppers, caramelized plum

Prawn Satế:

mushroom, vietnamese chili-satế, sweet onion, sautéed tomato

Market Fish "Xao Lan":

spicy coconut yellow curry, bean thread, wood ear mushroom, sweet onion

Cubed Filet Mignon:

peppercorn, watercress

Minimums & Seating

Food and beverage minimums for private events vary depending on seating time, day of the week, amount of space required, staffing needs, and number of guests. Minimums typically range from \$1000 to \$10,000/event (not including peak holiday seasons). Minimums are based on food and beverage totals, and exclude tax and service charge. Tax is currently 9.25% a 20% service charge is added. Minimums are necessary based on our need to add additional staff to provide services for your event and/or the closing of the restaurant to regular customers.

PRIVATE EVENT POLICIES

Cancellations made within 72 hours of the scheduled event will be charged the full food and beverage minimum (as stated on the proposal) to the host's credit card on file.

Events booked during our holiday season require a non-refundable, non-transferable deposit of 50% of the agreed-upon minimum.

Payment Policy: All food and beverage purchases must remain on one check. Final payment is due at the conclusion of the event, unless accounts receivable is arranged in advance through Events Manager. No personal checks are accepted.

Addition Requests or Accommodations: Dance floor, D.J., music, floral arrangements, as well as customized menu printing, special select linens, and more are offered. Corkage Fees are \$20.00 per bottle, \$40.00 Magnum.

Please contact us at events@eleverestaurant.com with any questions or special requests.



