



Passionfish

food from the heart

Thank you for your interest in Passionfish's banquet facilities.

Passionfish offers a unique California dining experience with serious food and wine in a fun and casual atmosphere. The ever changing menu offers the freshest sustainable seafood, slow cooked meats, farm fresh organic greens, and delectable house-made desserts. All are complemented with a *Wine Spectator* award winning wine list, priced well below what you might expect.

Passionfish offers flexible menu and wine planning to help customize your special event dinner. We are happy to assist you with menu cards, floral arrangements, A/V rentals, signature desserts, and any other details that will help create a special atmosphere for your event.

Attached, you will find our menu and wine selections. Our menu is separated into three or four-course options. Price for a three-course meal includes: one salad, a choice of one to two entrées and one dessert. A four-course meal selection includes: one appetizer, one salad, a choice of one to two entrées and one dessert.

We will work hard to make your event a memorable one. Please let me know if you have any questions. We look forward to working with you!

Sincerely,

Candace Ludovico,
Banquet Manager
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Passionfish GROUP INFORMATION

Passionfish offers easy and flexible menu planning to help customize a variety of special event dinners. We offer two separate dining rooms for groups to utilize. One, located at the front of the restaurant, can accommodate up to 60 people comfortably and requires a minimum of 40 people to reserve exclusively. The second room, located at the back of the restaurant, can accommodate up to 30 comfortably and requires a minimum of 25 to reserve exclusively. We are happy to accommodate parties of a smaller size in these rooms however you will not have the room exclusively.

Please review our current group menu, including hors d'oeuvre selections and our group wine menu for an idea of the type of dinners we offer. All of our group menu prices include bottled sodas, iced tea, coffee, and select hot teas. We are also happy to create a wine and food pairing dinner for groups who would like to explore our wine list and our chef's creativity.

We are happy to assist in décor, floral arrangements, A/V rentals, and any other details that will help create a special atmosphere for your event. Our group coordinators will assist you in planning a menu that is specific to your group's needs and budget.

Please note: Due to limited seating, some black out dates may apply. We do not allow any items to be affixed to our walls, ceilings, or floors. Our banquet areas are not sound resistant.

Our group coordinator will be happy to contact you to answer any questions.

To guarantee the success of your group dinner you may find the following basic information beneficial:

- 1. Passionfish must receive a guaranteed number of attendees 7 days before your dinner to ensure proper menu planning. This guarantee is final and the charges will be billed accordingly.*
- 2. Passionfish will prepare to serve 5% over your guaranteed number of guests.*
- 3. A deposit of 25% of the expected revenue must be made at the time the contract is signed. The estimated amount is based on the higher priced entrée amount.*
- 4. Food and beverage prices are subject to change with market fluctuations; therefore, menu prices may also be affected. Published prices are subject to change until the time a contract has been signed.*
- 5. Sales tax of 7.25% and a service charge of 20% will be added to all food and beverage charges.*
- 6. We will be happy to assist you in floral arrangements, theme décor, A/V equipment rental, or any other details that will help create that special atmosphere for your event.*
- 7. The deposit is non-refundable if canceled less than 7 days prior to the dinner.*
- 8. Passionfish reserves the right to the use of space guaranteed if the group or any portion of the group is more than 30 minutes late of their guaranteed seating time.*
- 9. Passionfish will not provide separate checks for individuals in a group under any circumstances.*
- 10. Passionfish has a cake cutting fee of \$3 per person.*
- 11. In the event there is not a set menu, and fewer guests arrive than guaranteed, a \$40 per person fee will be applied to the final bill.*

Passionfish GROUP MENU

Entrees

Choose your entrees from the menu below: (maximum of two choices) Price Per Person

Lemongrass chicken/coconut rice/jicama-pea shoot salad	\$40
Slow roasted Kurobuta pork osso bucco/apple mustard/baked penne pasta	\$50
Rib Eye/black pepper reduction/cambazola cream/ caramelized onion bread pudding	\$55
Halibut/pancetta-thyme butter/artichoke hearts/butternut squash fritters	\$45
Scallops/truffle-tomato butter/risotto custard	\$50

Appetizer Choices (Choose One)

Dungeness crab cake/sweet red pepper vinaigrette

Fried artichoke hearts/basil aioli

Ham and cheese croquettes/walnut pesto

Salad Choices (Choose One)

Petite lettuces/herbs/parmesan croutons/simple vinaigrette

Goat cheese mouse/mixed greens/candied pecans/fuji apples

Arugula salad/gorgonzola fondue/medjool date/walnuts

Dessert (Choose One)

Meyer lemon panna cotta/citrus sauce

Chocolate truffle torte/five-spice syrup

Passionfish GROUP WINE LIST

Cannonau	Argioles Costera, Isola dei Nuraghi, Sardegna '03	20
Pinot Noir	San Simeon, Monterey '04	25
Pinot Noir	Morgan, DBL L Vineyard, SLH '05	45
Cabernet	Heitz, Napa '02	50
Cabernet	Melka "CJ", Napa '05	65
Merlot	Chappellet, Napa '05	40
Syrah	Pax, Sonoma	100
Pinotage	Warwick, 'Old Bush Vine', South Africa '05	30
Champagne	Delamotte, Brut NV	40
Sauvignon Blanc	Saint Clair, Marlborough, New Zealand '07	20
Riesling	Bex, Mosel QbA '05	15
Torrantes	Crios de Susana Balbo, Argentina '06	20
Chardonnay	Morgan, DBL L Vineyard, SLH '05	45
Chardonnay	Pessagno, Sleepy Hollow, SLH '05	35
Pinot Gris	San Simeon, Monterey '05	20
Chard/Verdejo & Sem Blend	Stickleback	20