

# BLISS



Thank you for your inquiry. Groups of more than 32 guests would require a full restaurant buyout, as our private dining room only accommodates 32 guests maximum.

A buyout of the restaurant fits a maximum of 65 guests. There is a \$17,500 food and beverage minimum Tuesday through Thursday and a \$20,000 minimum on Fridays and Saturdays. (Plus 8.25% sales tax and 20% service charge)

Buy-out reservations can be made on a date without current existing reservations. We will shut down online reservations for the chosen day once the credit card authorization form is signed and returned to us. We do not consider the restaurant booked until we receive the authorization form.

The price of the buyout includes the entirety of the restaurant at your disposal, a short reception, and a four-course meal. The space includes the main dining area, side room, front and back patio, and the foyer.

We are a wine and beer only establishment. We do not offer hard spirits. Wine and beer are charged upon consumption.

Once you have decided on your menu from the options below, we will draft a Banquet Event Order. **The Banquet Event Order (BEO) acts as the contract for your event. Final menu selections must be made fourteen days in advance and earlier if possible. The guaranteed number of guests must be returned by 4pm three days before the event.**

## RECEPTION

30-to-45-minute reception with hors d'oeuvres. These can be offered as passed appetizers or family style on the table.

Select 3

Oyster sliders; crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives

Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Grilled beef tenderloin bruschetta, caramelized onions, mushrooms, melted blue cheese

Grilled vegetable bruschetta of white bean puree, sautéed mushrooms, fresh herbs, extra virgin olive oil

Caprese skewer, fresh mozzarella, tomato, basil, balsamic glaze

Tempura shrimp skewers, wasabi aioli

## SEATED DINNER

### 1<sup>st</sup> course CHARCUTERIE

Chef's Choice of meats, cheese, and accompaniments served family style

### 2<sup>nd</sup> course SALAD

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette

-or-

Kale Caesar, frisee, togarashi, parmesan, hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder

### 3<sup>rd</sup> course ENTRÉE Select 3

#### MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin, and sunflower seeds, tahini-chile dressing

#### GEORGE'S BANK SEA SCALLOPS

Seared sea scallops, pepper Jack-white cheddar Anson Mills grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc

#### LOCKHART QUAIL

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce

#### SHORT RIBS

Braised beef short ribs, mashed potatoes, honey glazed carrots, snap peas, horseradish cream, jus

#### VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

#### BEEF TENDERLOIN ( \$ 1 5 S u p p l e m e n t )

Pan seared beef tenderloin, twice baked potato gratin, blistered shishito peppers, braised cauliflower florets, crisp fried onion rings, au poivre

**4<sup>th</sup> course**  
**DESSERT**  
**Select 2**

CHOCOLATE BAR

Flourless dark chocolate cake, chocolate mousse,  
coffee gelato, caramel popcorn, cashews, bourbon caramel sauce

BUTTER CAKE

Spiced peaches, caramel, crème anglaise, vanilla ice cream, caramel tuille

GOAT CHEESE CHEESECAKE

Pistachio shortbread crust, mixed berry port sauce, pistachio brittle

HOUSEMADE SORBET

**Coffee and tea service per request**

**Additional Information**

Bliss is attached to a free parking lot with spaces for about 50 cars. There is additional street parking.

Menus will be printed specifically for your event and can include your logo if provided. We can also include the purpose of the event (e.g., Happy Birthday!).

The configuration of tables for seating will depend on the event and number of attendees.

We can provide a table in the foyer for registration or seating arrangements.

AV equipment provided as needed.

**ESTIMATED COST**

**Tuesday through Thursday**

\$17,500.00 (space, reception, 4 course dinner, wine, and beer on consumption)

Tax 8.250% \$1,443.75  
Service Charge 20% \$3,500.00  
Subtotal: \$22,443.75

**ESTIMATED COST**

**Friday and Saturday**

\$20,000.00 (space, reception, 4 course dinner, wine, and beer on consumption)

Tax 8.250% \$1,650.00  
Service Charge 20% \$4,000.00  
Subtotal: \$25,650.00

**Cancellation Policy**

Once the Banquet Event Order has been signed and confirmed, this document acts as the client's contract. If the client decides to cancel the contract, the below graph explains the estimated cost to the client. Bliss agrees that after receipt of such amounts, it will not seek additional damages.

<b>Cancellation Notice Days Prior to Event</b>	<b>Cancellation based on estimated cost:</b>
6 months or more	20% of estimated revenues
90 days to 6 months	40% of estimated revenues
30 to 89 days prior	50% of estimated revenues
4 to 29 days prior	80% of estimated revenues
72 hours or less	100% of estimated revenues