



Thank you for your interest in having your special event at Strings Restaurant! Below you will find Strings' set menu options! We look forward to having your upcoming event at Strings restaurant. ***Please be sure to let me know your menu choices, beverage choices, event details by phone, mail, email or fax, at least 3 weeks prior to your event.*** Thank you!

We have five private dining areas of varying sizes, all with an eclectic style of their own, including exposed brick and French windows. Whether it is for small private gatherings, larger business meetings, or personal celebrations, we cater to your every need, using a "personalized" menu for you and your guests (menu selections, which change seasonally, are to follow). The "personalized" menu allows you to provide choices for your guests while also being able to control your event budget.

We offer four courses, consisting of: passed hors d'oeuvres, salad and/or soup, entrée and dessert. Coffee and tea are included in the cost. You may choose to have an "open bar" situation, where you will host any type of wine, beer, alcoholic and non-alcoholic drinks for your guests. You may also choose to offer wine or beer (or both) only. If you would prefer for your guests to pay for their own drinks, the servers can set up separate tabs for a cash bar. Complimentary valet parking is available for your convenience. Please guarantee the number of guests coming to your event two days in advance, that is the (minimum) number of guests you will be charged for.

Prices at lunchtime are as follows:
\$20 for a two-course menu (salad/soup or dessert, entrée)
\$25 for a three-course menu (no appetizers)

Prices in the evening are as follows:
\$45 for a three-course menu
\$50 for a four-course menu

Additional charges would include the deposit of \$200 (that is put toward your final bill) bar tab, gratuity (21%), tax (8.1%), any special request menus, flower arrangements (\$45 centerpiece), special decorations, audio-visual equipment or miscellaneous rentals you may need. We have screens (\$25), TV/VCRs (\$25), LCD projector (\$125) available for rental.

*To make your party extra special – You may also order: balloons, festive arrangement-centerpieces, party favors, table décor, specialty cakes, or edible "place card" party favor sugar cookies with the guests' name written in icing...talk to Katelyn and we can come up with some fun ideas to make your event at Strings unique and special!

Please provide me with your menu choices and the information requested below, for your party at Strings:

STRINGS PRIVATE EVENT DETAILS –

- Party /Your name/Date of event/# of guests:
- Time guests will arrive:
- Personalized Menu Title/ Party Name:
- # of courses chosen/ Price per person:
- Contact name in charge of bill:
- Audio Visual equipment needed:

Bar Service:

Open bar:

Wine & Beer only:

Wine only:

Red wine chosen by the bottle:

White wine chose by the bottle:

Specialty drink requested:

No alcohol:

Cash Bar:

Centerpieces/Flowers/Decorations/Special Theme:

Any Additional requests:

PRIVATE DINING ROOMS *(We will assign rooms based on availability)*

The Bellamy	Seating for up to 16
Private Dining Area	Seating for up to 18
Strings Banquet Room	Seating for up to 50
The Café	Seating for up to 75
The Loft	Seating for up to 45
The Patio	Seating for up to 40

See pictures of the rooms on our website: <http://www.stringsrestaurant.com/private-rooms>

2010 PARTY MENUS ~ Lunch + Dinner

1ST COURSE – PASSED AND BUFFET HORS D'OEUVRES - PICK FOUR

- Grilled Pizzas, Seasonal, Vegetarian if requested
- Miniature Crab Cakes, Cranberry Ketchup
- Wild Mushroom Ravioli, Mascarpone, Sherry Cream Sauce
- Crudités Platter, Chive Sour Cream Dip
- Smoked Salmon Pizza, Chive Cream Cheese, Capers, Onions, Salmon Caviar
- Tuna Tartare Spoons, Avocado, Lemon-Soy-Ginger Vinaigrette
- Spiced Beef Skewers, Peanut Dipping Sauce
- Curried Chicken Skewers, Sweet Chili Dipping Sauce
- Shrimp Cocktail, Classic Cocktail Sauce
- Hummus Dip, Pita Chips
- Chef's choice of appetizer

2ND COURSE – SALADS & SOUP - PICK THREE

- Arugula, Beets, Goat Cheese, Focaccia
- White Asparagus, Prosciutto di Parma, Mache, Capers, Egg
- Mixed Organic Greens, Cucumbers, Radish, Tomatoes with Champagne Vinaigrette
- Classic Caesar, Romaine Hearts, Focaccia Croutons & Caesar Dressing
- Roasted Red Pepper & Tomato Bisque
- Heirloom Carrot Salad, Frisee, Humboldt Fog, Pumpkin Seeds, Carrot Vinaigrette

3RD COURSE – ENTREES – PLEASE PICK UP TO ONE PASTA + THREE ENTREES

PASTA

- Spring Pea Risotto, Bay Scallops, Carrot Coulis, Pea and Carrot Salad
- Trennete Agate, Jumbo Shrimp, Brandy Cream, Tomatoes, Mushrooms
- Penne Bagutta, Chicken, Mushrooms, Broccoli, Spicy Tomato Cream
- Capellini Rustica, Mozzarella, Basil, Garlic, Tomatoes & Chili Flakes (vegetarian)

ENTREES

- Ground New York Burger, Aged Cheddar Cheese, House Made Fries (Lunch only)
- Watercress Salad, Jumbo Shrimp, Belgian Endive, Marcona Almonds, Chervil, Herbed Vinaigrette, (Lunch Only)
- Cashew Crusted Chilean Sea Bass, Saffron Couscous, Vanilla Bean Cream (+\$5 extra) (Lunch or Dinner)
- Grilled NY Strip Steak, Whipped Potatoes, Asparagus, Red Wine Demi-Glace, Herb Butter (Lunch or Dinner)
- Roasted Chicken Breast, Sauce Harissa, Tabbouleh, Roasted Fennel (Lunch or Dinner)
- Pan Roasted Salmon, Favetta, Glazed Vegetables, Basil-Mint Pistou (Lunch or Dinner)
- Seared Scallops, Coconut Jasmine Rice, Carrot Coulis, Pea and Carrot Salad (Dinner only)
- Herb-Crusted Alaskan Cod, Sauce Vierge, Whipped Potatoes, Frisee-Herb Salad

4TH COURSE - DESSERT - PICK THREE

- Vanilla Bean Crème Brulee, Fresh Berries & Almond Orange Biscotti
- Belgian Chocolate Mousse Cake, Fresh Berries & Raspberry Coulis
- Rustic Caramel Apple Tart with Vanilla Bean Ice Cream, Apple Caramel Sauce
- Chocolate Pudding Cake w/ a chocolate truffle center, Mixed berry compote and vanilla ice cream
- Lemon Meringue Tart with raspberry coulis
- Ice Cream or Sorbet, with House-made Cookies

For cocktail parties where a lighter fare is desired, Strings offers a wide selection of hors d'oeuvres, ranging from \$20 per person to \$25 per person.

Catering information is available upon request.

If you have any further questions, feel free to contact me online at events@stringsrestaurant.com or phone me directly at 303-860-9579 or fax me at 303-860-8812. I look forward to working with you in the near future!

Best Regards,

Katelyn Peterson, Event Sales & Marketing Director

STRINGS' PARTY WINE LIST

Suggested party wines are listed below. In addition to this list, Strings offers our featured "Wines of the Week" as "House Wines" for parties for \$30 per bottle. These featured "House Wines" change weekly. For a complete copy of our wine list, please contact Kris Lykins, the wine buyer at Strings: 303-831-7310. All wines and vintages are subject to change depending on availability. Cheers!

CHAMPAGNE-SPARKLING

2000 DOM PERIGNON BRUT, FRANCE 280.

NON-VINTAGE

VEUVE CLICQUOT-YELLOW LABEL BRUT, FRANCE 95.

TAITTINGER "cuvée prestige", BRUT, FRANCE 82.

PERRIER JOUET "grand" BRUT, FRANCE 75.

CHANDON BLANC de NOIR, CALIFORNIA 45.

DOMAINE STE. MICHELLE BLANC de BLANC, WASHINGTON 29.

PROSECCO

ZONIN PROSECCO, VENETO, ITALY 31.

SAUVIGNON BLANC

2007 MATANZAS CREEK WINERY, SONOMA 51.

2007 ST. SUPERY, NAPA 42.

2008 WHITEHAVEN, NEW ZEALAND 31.

2007 CHARLES KRUG, NAPA 30.

2007 CONCHA y TORO "casillero del diablo", CHILE 27.

CHARDONNAY

2007 FAR NIENTE, NAPA 105.

2007 CAKEBREAD, RUTHERFORD 81.

2006 FERRARI CARANO, ALEXANDER 62.

2007 FROGS LEAP, NAPA 57.

2006 CUVAISSON, CARNEROS 48.

2007 SONOMA CUTRER, RUSSIAN RIVER RANCHES 45.

2006 KENDALL JACKSON "grand reserve", CALIFORNIA 47.

2007 SANFORD, SANTA BARBARA 40.

2006 CAMBRIA "katherine's vineyard", SANTA MARIA 46.

2007 CHATEAU STE. MICHELLE, WASHINGTON 28.

2008 RUTHERFORD RANCH, NAPA 29.

FRENCH

WHITES

2006 LOUIS JADOT, POUILLY FUISSE 55.

2006 JOSEPH DROUHIN, CHABLIS 48.

2006 CHATEAU du MONTFORT, VOUVRAY 33.

2006 CUVÉE ANNE LAURE RIESLING, ALSACE 32.

2002 CHÂTEAU des GAVELLES, COTEAUX d' AIX EN PROVENCE 26.

FRENCH

REDS

2005 DOMAINE FONT DE MICHELLE, CHATUEANEUF DU PAPE 90.

2006 MARC BREDIF, CHINON (Cab Franc) 48.

2006 DOMAINE CHAUME ARNAUD, COTES DU RHONE (Grenache, Syrah & Cinsault) 38.00

AUSTRALIAN

SHIRAZ

2006 PENFOLD "bin 389", SOUTH AUSTRALIA 65.
2007 TWO HANDS "angels share ", McLAREN VALE 75.
2006 PETER LEHMAN, BAROSSA 33.

ITALIAN

WHITES

2007 PINOT GRIGIO, LIVIO FELLUGA 63,
2007 PINOT GRIGIO, RUFFINO "lumina", 29.
2007 SOAVE, LA CAPPUCCINA (Garganega) 27.
2006 BIANCO, VILLA ANTINORI (Trebbiano, Malvasia, Chard. & Pinot Bianco) 24.

ITALIAN

REDS

2003 BRUNELLO DI MONTALCINO, CASTELLO BANFI 98.
2001 BAROLO, TENUTA la VOLTA, CABUTTO (Nebbiolo) 95.
2005 FONTANAFREDDA " eremo " (Barbera & Nebbiolo) 36.
2005 MONTEPULCIANO d' ABRUZZO, TORRE dei BEATI 35.
2006 CHIANTI SUPERIORE, ANTINORI " santa cristina " CHIANTI 30.

MERLOT

2004 CUVAISSON " careros ", NAPA 68.
2006 FERRARI CARANO, SONOMA 60.
2004 ROBERT SINSEY VINEYARDS, NAPA 55.
2000 MARCELINA VINEYARDS, NAPA 50.
2007 CASA LAPOSTOLLE, CHILE 30.
2005 TOASTED HEAD CALIFORNIA 33.
2006 WOLF BLASS, AUSTRALIA 29.
2006 GRAYSON, PASO ROBLES 25.

SYRAH

2006 FOLEY " rancho santa rita ", SANTA RITA HILLS 49.
2006 LIBERTY SCHOOL, CENTRAL COAST 29.

ZINFANDEL

2006 FROGS LEAP, NAPA 60.
2006 DRY CREEK VINEYARD, "heritage," SONOMA 41.
2006 RAVENSWOOD "lodi", CALIFORNIA 28.
2006 PEDRONCELLI "mother clone", SONOMA 31.

CABERNET SAUVIGNON

2001 QUINTESSA, RUTHERFORD 159. Limited Availability
2005 CAYMUS, NAPA 125.
2005 BENZINGER "tribute", SONOMA 119.
2004 SILVER OAK, ALEXANDER 113.
2006 BEAU VIGNE "juliet", NAPA 100.
2006 FERRARI CARANO, NAPA 81.
2005 CLOS DU VAL, NAPA VALLEY 66.
2005 FRANCISCAN "oakville estate", NAPA 54.

2005 SIMI, ALEXANDER 52.
2005 BENNETT FAMILY "reserve", NAPA 47.
2006 BERINGER "knights valley", NAPA 46.
2005 GEYSER PEAK, ALEXANDER VALLEY 36.
2005 ESTANCIA, PASO ROBLES 31.

PINOT NOIR

2005 ETUDE "estate", CARNEROS 86.
2006 J WINERY, RUSSIAN RIVER VALLEY 75.
2006 FRANCIS FORD COPPOLA "director's cut," SONOMA 55.
2006 CARNEROS CREEK "Reserve" CARNEROS 51.
2007 NATILIUS "opawa", MARLBOROUGH, NEW ZEALAND 42.
2007 MARTIN RAY "angeline", sonoma 33.
2006 MIRASSOU, MONTEREY 25.

BLENDS

2001 COL SOLARE (Cab., Merlot, Syrah & Malbec) COLUMBIA VALLEY 110.
2006 RIDGE "geyserville", (Zin., Carignane, Petite Syrah & Mataro) SONOMA 75.
2005 ORIN SWIFT "prisoner", (Zin., Syrah, Charbono, Cab. & Petite Syrah), NAPA 66.
2005 HOOK & LADDER "the tillerman", (Cab., Cab Franc, Zin. & Sangiovese), RUSSIAN RIVER 36.

INTERESTING WHITES

VIOGNIER

2006 STAGS LEAP, NAPA 56.

RIESLING

2006 CHATEAU STE. MICHELLE, "eroica," WASHINGTON 51.
2006 DR. LOOSEN "Dr. L.", GERMANY 30.

PINOT GRIS

2007 CHEHALEM WILLAMETTE VALLEY, OREGON 42.

ROSÉ

2008 EL COTO (GRENACHE & TEMPRANILLO), RIOJA, SPAIN 28.

WHITE ZINFANDEL

2007 CK MONDAVI, CALIFORNIA 21.

LARGE FORMAT BOTTLES

ALL MAGNUMS OF WINE ARE LIMITED IN AVAILABILITY

These are great for making a big splash at special occasions!

1.5 LITER = 2 bottles of wine

1999 FONTODI CHIANTI CLASSICO RISERVA, TUSCANY 230.
1999 GREENWOOD RIDGE VINEYARDS "estate" CABERNET, CALIFORNIA 120.
1999 MONTEVERTINE LE PERGOLE TORTE SUPER TUSCAN 250.

3 LITER = 4 bottles of wine

1999 SILVER OAK CABERNET, NAPA 820.
2004 CONUNDRUM WHITE BLEND, RUTHERFORD 150.