

CHAS – SCHB SOCIAL SAN DIEGO 2016

VENUE: Café Sevilla, downstairs – the same venue as in 2012, San Diego

TIME: Monday evening, 14 March 2016 1730 – 20:00

Food & Beverage Minimums for Private Events

Sevilla Showroom Lower Level (available till 9pm)

\$5000++

Venue fee \$350

Cash Bar Set up \$100.00

Tax is 8% & Service Charge 22%

Tapas Menu attached – SCHB & CHAS will jointly select menu

POSSIBLE BUT NOT RECOMMENDED

Featured Entertainment Options

The Art of Flamenco Show- \$875

Flamenco Guitarists- \$250 per hour

Full Flamenco Rumba Band

4 piece band- \$800 for 2 hours

DJ \$300 (2 hours)

BUDGET:

Plan on total of \$6500, split equally.



Sevilla

Café Sevilla

Restaurant & Tapas Bar

353 Fifth Avenue in the Gaslamp Quarter

Highlights

- ❖ Authentic Tapas Bar experience
- ❖ Stunning décor & warm ambiance
- ❖ Exceptional service
- ❖ Great food and famous sangria

Rooms & Capacities

- ❖ Mezzanine- 70 seated & reception
- ❖ Tapas Bar & Mezzanine combined- 130 seated/ 350 reception, on a flow



Food & Beverage Minimums for Private Events

Mezzanine

Thursday, Friday & Saturday nights
 Full Mezzanine, all night \$6000++
 Half Mezz \$2500++ (up to 25 pp)
 \$4000++ (up to 40)

Sunday* thru Thursday

Full Mezzanine \$3000 ++
 Semi- private, Half Mezz \$1500++

Tapas Bar & Mezzanine Buyout

Sunday thru Thursday only
 Restaurant & Tapas Bar
 \$15,000++

Contact: Lorenza Rivero (619) 847-1820 * Lorenza@cafesevilla.com



Sevilla

Club Sevilla Showroom

Below Café Sevilla on Fifth

Highlights

- ❖ Private lounge
- ❖ Full bar
- ❖ Exceptional staff
- ❖ A/V & stage for business presentations or live entertainment

Capacity

- ❖ Up to 80 seated
- ❖ Up to 150 reception



Availability for Private Events

- ❖ Seven nights a week until 9 pm

Food & Beverage Minimums

Sunday thru Friday Nights

- Venue fee \$350
- No minimum food & beverage
- Entertainment included after Your Event
 - SUNDAY- Regional Mexican music
 - TUESDAYS- Kaliente Tuesdays with Bachata/ Merengue dance classes
& Southern California's best Bachata orchestras,
 - WEDNESDAYS & THURSDAYS- San Diego's best Salsa night.
A scintillating combination of Southern California's best Salsa Orchestras & Café Sevilla's signature Salsa/Merengue dance class
 - FRIDAY& SATURDAY- DJ's spinning the latest Latin Top 40, Hip Hop & House

Saturday Nights

- Minimum food & beverage is \$6000++
- Free Entertainment after Your Event- San Diego's hottest Latin Nightclub

Featured Entertainment Options

The Art of Flamenco Show- \$875
Flamenco Guitarists- \$250 per hour
Full Flamenco Rumba Band
 4 piece band- \$800 for 2 hours
DJ \$300 (2 hours)
Salsa Dance Lesson \$350 Includes Salsa Dj (1.5 hrs)
 & 45 minute lesson



La Mancha Dinner Menu

Appetizer Course

Platter of Three Tapas

*Grilled imported Spanish sausages, Shrimp Ajillo
& Sauteed Potatoes in Spicy Brava sauce*

Second Course

House Salad Sevillana

Balsamic vinaigrette, goat cheese, tomato, cucumber

Main Course

Catalan Chicken

Brandy soaked dates + raisins, goat cheese

Rioja Braised Short Ribs

Manchego + Rioja wine

Salmon Mojo

Chimichurri + black rice

** Vegetarian option: Grilled Vegetable Paella*

Dessert

Andalusian Apple Tart

*Light and fresh; served warm with crème anglaise
And fresh fruit in sangria reduction*

Menu served with Alioli, Andalusian tomato sauce and fresh baked bread

\$40 per person

Plus tax and 20% service charge



Barcelona Dinner Menu
Featuring Café Sevilla's Specialty for 25 years-
Paella Valenciana

First Course

Platter of Three Tapas

*Grilled imported Spanish sausages, Shrimp Ajillo &
Sautéed Potatoes in Spicy Brava sauce*

2nd Course Choices

Paella Valenciana

*Authentic Bomba rice with Saffron spice, prepared & served
in the traditional pan with mussels, clams, calamari, shrimp, scallops,
roasted chicken and grilled Spanish sausages*

Catalan Chicken

Brandy soaked dates + raisins, goat cheese

Salmon Mojo

Chimichurri + black rice

** Vegetarian option: Grilled Vegetable Paella*

3rd Course

Crema Catalana

Chocolate espresso crème brulee

\$40 per person

Plus tax and 20% service charge

Enhancements Available

House Salad Sevillana +\$5 pp

Balsamic vinaigrette, goat cheese, tomato, cucumber



Matador Dinner Menu

Tapas

Platter of Three Tapas

*Grilled imported Spanish sausages, Shrimp Ajillo
& Sauteed Potatoes in Spicy Brava sauce*

Salad Course

House Salad Sevillana

Balsamic vinaigrette, goat cheese, tomato, cucumber

Main Course

Shrimp Romesco

Marinated artichokes + Romesco sauce

Grilled Flat Iron Steak

Crumbled Spanish Valdeón Bleu Cheese + Rioja red wine sauce

Catalan Chicken Breast

Brandy soaked dates + raisins, goat cheese

** Vegetarian option: Grilled Vegetable Paella*

Dessert

Orange Scented Flan

Spanish chantilly

Menu served with Alioli, Andalusian tomato sauce and fresh baked bread

\$45 per person

Plus tax and 20% Service Charge



Tapas & Paella Dinner Party

Served Family Style

Tapas

Charcuterie

Jamon Serrano, Chorizo Soria, Queso Manchego

Alioli & Andalusian Tomato sauces

With fresh baked bread

Tortilla Española

Roasted tomatoes, garlic & goat cheese

Mushrooms al Ajillo

With roasted garlic

Meatballs al Jerez

Sauteed in sherry garlic sauce

Platter of Three Tapas

Bacon Wrapped Blue Cheese Stuffed Dates, Chicken Skewers & Brava Sauteed Potatoes

Second Course

Paella Valenciana

Authentic Bomba rice with Saffron spice, prepared & served in the traditional pan with mussels, clams, calamari, shrimp, scallops, roasted chicken and grilled Spanish sausages

Brochetas

*Sevilla's unique skewer-
Grilled flat iron steak seasoned Moorish style*

Sides-

*Manchego Cheese Mashed Potatoes
Grilled seasonal vegetables*

Dessert Platters

***Flourless Chocolate Cake, Andalusian Apple tart,
Flan & Crema Catalana***

\$50 per person

Plus tax and 20% Service Charge



Granada Dinner Menu

Tapas Course- Served family style

Tapas Sampler Platter

*Shrimp Ajillo, Bacon Wrapped Dates with Bleu Cheese,
Mushrooms al Ajillo & Brava Sauteed Potatoes*

Salad Course

House Salad Sevillana

Balsamic vinaigrette, goat cheese, tomato, cucumber

Main Course

Paella Valenciana

*Authentic Bomba rice with Saffron spice, prepared & served
in the traditional pan with mussels, clams, calamari, shrimp, scallops,
roasted chicken and grilled Spanish sausages*

Filet Medallion & Shrimp Duet

*Grilled marinated filet medallion with Rioja red wine sauce
& Sautéed shrimp with garlic & white wine sauce*

** Vegetarian option: Grilled Vegetable Paella*

Dessert Course

Flourless Chocolate Cake

Macerated berries, almond Florentine

Menu served with Alioli, Andalusian tomato sauce and fresh baked bread

\$55 per person

Plus tax and 20% service charge

Enhancements Available

Seasoned Butter poached Maine Lobster tail +\$16 per order

Soup or Salad Option- Seafood & Lobster Bisque +\$5 pp
(limited, seasonal availability)



Sevilla

Picasso

Menu de Lujo

First Course

Imported Jamón Iberico

This legendary cured ham comes from Iberico pigs native only to Spain.

Served on toast rounds drizzled with evoo

Hot Tapas- select two

Lamb Chops

Flame, garlic, olive oil,

Rosemary & Fabada

Pan Seared Scallops

Artichoke puree, roasted tomato

+ saffron butter

Oxtail Ragout

*Roasted bone marrow,
piquillo peppers + garlic*

Gambas al Ajillo

Garlic shrimp, chile arbol + white wine

Soup or Salad Course

Lobster & Seafood Bisque

Saffron, puff pastry + sherry

House Salad Sevillana

Balsamic vinaigrette, goat cheese, tomato, cucumber

Mains

Basque Paella

Quail, rabbit, green beans

Saffron Infused Seabass

Fennel, leeks, Piquillo pepper + black rice

Castillian Style Filet Medallion

Marinated & grilled; Spanish Bleu Cheese sauce

Dessert

Flourless Chocolate Cake

Macerated berries, almond Florentine

Lemon Meringue Tartlett

Pâte Sucrée, Lemon Curd,

Italian Meringue

\$75 per person

Plus tax and 20% Service Charge



Tapas for Cocktail Receptions

APPETIZERS AVAILABLE FOR BUFFET SERVICE

Tortilla Española

Traditional egg, onion & potato
tart with roasted tomatoes,
garlic and goat cheese

Imported Spanish Cheese & Cold Cut Display

Manchego, Mahon
& Blue Cheese
Jamon Serrano & Chorizo Soria
With fig chutney, fruit &
grilled baguette rounds

**Sevilla's Famous
Homemade Alioli &
Andalusian tomato Sauces**
With fresh baked bread

BOCADILLOS

Grilled baguette with:
Imported Spanish
Manchego Cheese
Jamon Serrano
Jamon Iberico +\$5 pp
Chorizo Soria

Mixed Olives

Herbed Green, Sun-dried Black,
Anchovy Stuffed & Petit Green

Marinated mushrooms

Sherry vinegar & red onions

Imported Jamón Iberico

This legendary cured ham
comes from Iberico pigs native
only to Spain
Served on toast rounds
drizzled with evoo +\$5pp

Gambas al Ajillo

Sautéed shrimp in white wine
and garlic sauce

Stuffed Dates

Filled with bleu cheese &
Wrapped with bacon

Grilled Imported Sausages

Chorizo Riojano, Longaniza &
Lamb Merguez with Red
Onions

Pinchos de Pollo

Grilled Chicken skewers

Lamb Pinchos

Honey & mint marinade

Albondigas al Jerez

Meatballs in sherry garlic sauce

Braised Short Ribs

Rioja red wine

Champiñones al Ajillo

Mushrooms sautéed in sherry
garlic sauce

PAELLA

Savory saffron rice with:
Valenciana

Seafood, chicken & Chorizo
Seafood

Mussels, clams, calamari,
shrimp & scallops

Black

Squid ink, seafood, Alioli
Vegetariana

Grilled marinated seasonal
vegetables

Pricing for buffet service**

<u># of Tapas</u>	<u>Price per person</u>
Three	\$22 pp
Four	\$25 pp
Five	\$28 pp
Six	\$30 pp

** Buffet service for up to 1.5 hours



Tapas for Cocktail Receptions

APPETIZERS AVAILABLE FOR TRAY PASSED SERVICE

Tortilla Española
Traditional egg, onion & potato
tart with roasted tomatoes,
garlic & goat cheese

Gazpacho Andaluz Shots
A Spanish Classic! With a dash
of extra virgin olive oil &
Sherry Vinegar

Bocadillos
Grilled baguette with
Imported Spanish:
Manchego Cheese
Jamon Serrano
Jamon Iberico +\$5 pp
Chorizo Soria

Grilled Artichokes
Lemon Alioli

Tuna Tartare
Sushi grade Ahi;
Orange-Tarragon dressing

Ceviche
Choose from:
Scallop & Avocado
Spicy Octopus

Grilled Shrimp Pinchos
Lemon-herb marinated

Stuffed Dates
Filled with bleu cheese &
Wrapped with bacon

Grilled Sausage Pinchos
Chorizo Riojano, Longaniza
& Lamb Merguez

Pinchos de Pollo
Grilled Chicken skewers

Lamb Pinchos
Honey & mint marinade

Albondigas al Jerez
Meatballs in sherry garlic sauce

**Fresh Baked Mini
Empanadas**-Select from:
Beef

With vegetables
& Manchego cheese

Cheese & Chorizo
Manchego & Chorizo Riojano
Wild Mushroom
Tri mushroom duxelle

Croqueta
Paella Valenciana + saffron
butter

Pricing for Tray Passed Service

# Tapas	Price pp/ # portions	Price pp/ # portions	Price pp/ # portions
	3	5	8
Three	\$8 pp	\$11 pp	n/a
Five	\$11 pp	\$13 pp	\$15 pp
Seven	\$14 pp	\$17 pp	\$20 pp



Bar Packages

Option No 1

DRINK TICKETS

Regular \$8

Includes beer, house wine, sangria & wells

Premium \$12

Includes all Sevilla signature cocktails

Option No 2

OPEN BAR

Billed on consumption; Host is may cap consumption at a specific dollar amount.

Option No 3

PRIX FIXE BAR

Billed per person by the hour

Regular

1 Hour \$15 pp 2 Hours \$25 pp 3 Hours \$33 pp
Beer, house wine, Sangria, wells & non-alcoholic beverages

Premium

1 Hours \$20 pp 2 Hours \$30 pp 3 Hours \$37 pp
*Beer, Pre-Selected Wines (up to \$38 the bottle)
Sangria, Premium cocktails and non-alcoholic beverages*

Option No 4

NO-HOST CASH BAR

Bar Set Up \$100.00

Option No 5

PRE-SELECTED BAR

Red or White Sangria by the pitcher \$28

Wine- *Sevilla is proud to offer a unique list of Wines from Spain.
Please ask to see the complete Wine List.*

Option No 6

NON-ALCOHOLIC BEVERAGES

Unlimited Coffee, Iced tea & Soft Drinks for \$4 pp