nelSCRATCH TO TABL

Thank you for your interest in annette for your private dining experience!

We gladly host intimate events, celebrations of all kinds, and business meetings or seminars!

Our dining room can seat up to 58 guests using a combination of our low-top tables, the high-top table and the bar, or up to 38 guests using only our "low top" tables.

Our covered and heated four-season patio can seat up to 25 guests. (please see pg. 8 for more details).

Our yurt can seat up to 16 guests. (please see pg. 9 for more details).

Our total combined maximum capacity (using all of these spaces) is 99 guests.

Here at annette, we are excited to share Chef Caroline Glover's wood-fired, shared-plate menu, paired impeccably with a carefully curated menu of beer, wine, and original craft cocktails!

# annette private dining pricing

## monday

lunch - 11:30a to 2:30p: \$6,000 dinner - 5:30p to 10p: \$9,500

# tuesday

lunch - 11:30a to 2:30p: \$5,000 dinner - 5:30p to 10p: \$7,500

## wednesday

lunch - 11:30a to 2:30p: \$5,000 dinner - 5:30p to 10p: \$7,500

## <u>thursday</u>

lunch - 11:30a to 2:30p: \$5,000 dinner - 5:30p to 10p: \$7,500

# friday and saturday

lunch friday - 11:30a to 2:30p: \$5,000 lunch (or brunch) saturday - 10a to 2:30p: \$5,000 dinner - 5:30p to 10p: \$9,500

# sunday

brunch (or lunch) - 10a to 2:30p: \$5,000 dinner - 5:30p to 10p: \$7,500

\*private dining options are available between 2:30pm - 5:30pm. \*hors d'oeuvre menus + cocktail parties available.

all private events will be charged aurora tax rate of 8.5% + 20% gratuity + 4% coordinator fee

Our restaurant utilizes food + beverage minimums. There is no fee for using the space, although if the minimum is not reached, a "room fee" will be charged in order to reach minimum.

## dinner option #1 \$65 per guest

#### all served as shared plates

Please note, we strive to use the highest quality seasonal ingredients possible, with that in mind, please use these menus as guides as we change dishes seasonally based on availability & quality of seasonal produce.







 $\frac{\text{FIRST COURSE}}{(\text{your choice of 3})}$ 

**fries** roasted garlic aioli

**butter lettuce + tarragon** pickled shallot, sunflower seed + ricotta salata

honeycrisp apple + parsley salad jasper hill cheddar, pecan + turnip

roasted maitakes + kohlrabi sunflower hummus, chickpea fritters + chives

**pork tonnato** tuna, cornichons, radish, parsley + chive

chicken liver pâté cherry mostarda + grilled bread

**grilled beef tongue + marrow toast** pickled carrot relish, parsley + coriander cream

house mafaldine sunchoke, miso, hazelnuts + sherry cipollinis

MAIN COURSE

(your choice of 2)

mussels + frites mustard cream, chive + white wine

the annette burger + fries\* 7x wagyu beef, house english muffin, chow chow sauce, cheddar, sour pickle + housemade roasted garlic aioli

braised cabbage honey, dill, mayocoba beans + chives

roasted half chicken escarole, kale + px sherry vinegar

**pork tenderloin** spaetzle, dill, kale + cabbage relish

#### DESSERT

pecan pies (8 slices per pie) available for an additional \$35 croquembouche available for an additional \$40

### dinner option #2 \$75 per guest

#### all served as shared plates

Please note, we strive to use the highest quality seasonal ingredients possible, with that in mind, please use these menus as guides - as we change dishes seasonally based on availability & quality of seasonal produce.







#### PASSED APPETIZER (OR ON TABLE AS YOU ARRIVE)

deviled eggs spiced nuts house popcorn

FIRST COURSE (YOUR CHOICE OF 3)

**fries** roasted garlic aioli

butter lettuce + tarragon pickled shallot, sunflower seed + ricotta salata

**honeycrisp apple + parsley salad** jasper hill cheddar, pecan + turnip

roasted maitakes + kohlrabi sunflower seed hummus, chickpea fritters + chives

pork tonnato tuna, cornichons, radish, parsley + chive

**chicken liver pâté** cherry mostarda + grilled bread

grilled beef tongue + marrow toast pickled carrot relish, parsley + coriander cream

house mafaldine sunchoke, miso, hazelnuts + sherry cipollinis

#### MAIN COURSE (YOUR CHOICE OF 2)

**mussels + frites** mustard cream, chive + white wine

**the annette burger + fries\*** 7x wagyu beef, house english muffin, chow chow sauce, cheddar, sour pickle + housemade roasted garlic aioli

braised cabbage honey, dill, mayocoba beans + chives

roasted half chicken escarole, kale + px sherry vinegar

**pork tenderloin** spaetzle, dill, kale + cabbage relish

DESSERT pecan pie (8 slices per pie) available for an additional \$35 croquembouche available for an additional \$40

# lunch option #1 \$40 per guest all served as shared plates (except dessert)

\*required for parties of 25 guests or more

# lunch option #2 \$45 per guest served a la carte (except bar snacks)

Please note, we strive to use the highest quality seasonal ingredients possible, with that in mind, please use these menus as guides - as we change dishes seasonally based on availability & quality of seasonal produce.



#### **BAR SNACKS TO SHARE**

deviled eggs

spiced nuts

house popcorn

ENTREE

(your choice of 3)

grilled cheese apricot preserves, charred onion, chandoka + sourdough

steak + grilled romaine flank steak, chickpeas + olive tapenade

quinoa bowl snap peas, carrots, spinach, chermoula, broken shovel chevre + romesco

tomato soup paprika + chives

pork sandwich raclette, pickled mustard + rye bread

charred octopus sandwich caper aioli, dandelion greens, romesco + biellese

#### DESSERT

pecan pies (8 slices per pie) available for an additional \$35

croquembouche available for an additional \$40





# brunch option #1 \$40 per guest all served as shared plates (except dessert)

\*required for parties of 25 guests or more

# brunch option #2 \$45 per guest served a la carte (except baked goods)

Please note, we strive to use the highest quality seasonal ingredients possible, with that in mind, please use these menus as guides - as we change dishes seasonally based on availability & quality of seasonal produce.



BAKED GOODS (your choice of 1)

biscuit of the day

yeasted waffle rhubarb, ginger + orange cream

ENTREE (your choice of 3)

grilled cheese apricot preserves, charred onion, cheddar + sourdough

standard breakfast sammy bacon, romesco aioli, egg, arugula + house english muffin

pork sandwich raclette, pickled mustard + rye bread

ginger + cashew granola yogurt, lemon + apricot jam

spiced curtido + black beans mixed greens, manchego + spiced black beans

breakfast board two eggs, bacon, toast + jam

pork hash poached eggs + pickled mustard seeds

#### DESSERT

pecan pies (8 slices per pie) available for an additional \$35

croquembouche available for an additional \$40



# beverages

Please note that we offer a "welcome wine" option for parties of 10 or more. You select a bottle of sparkling, white or red wine, and we will open it for your guests as soon as they arrive. This is in the interest of getting beverages into the hands of your guests quickly, improving their dining experience, and ensuring smooth service! Please ask the events coordinator about current wine selections and pricing.

#### A detailed beverage menu will be provided as the event date nears.



BEER

We have a variety of beers including bottles, cans, and draft. Our beers start at \$6.

#### WINE

We offer wine by the glass or by the bottle. Wines range from \$36.00 a bottle (\$9/glass) and up! **COCKTAILS** 

Cocktails range from \$10 for well beverages (including spirits & mixed drinks) to \$15.00 for house cocktails.

#### HOUSEMADE SODAS, TONICS AND NON-ALCOHOLIC BEVERAGES

Our non-alcoholic cocktail program features housemade sodas and non-alcoholic house cocktails.

#### OTHER NON-ALCOHOLIC BEVERAGES

We carry Coca-Cola products. Iced tea & housemade lemonade also available.

#### **BEVERAGE OPTION #1**

Open Bar:

All beverages ordered are added onto tab a la carte in order to reach minimum.

#### **BEVERAGE OPTION #2**

#### Limited Menu:

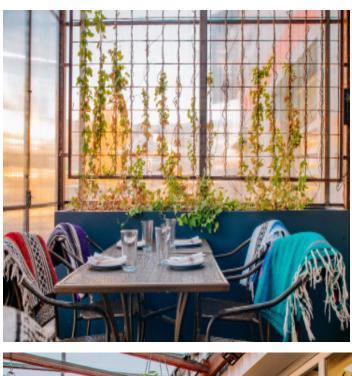
Wines by the glass, selection of 3 beers (lighter style, IPA + seasonal), your choice of 3 house cocktails. All beverages ordered added onto tab a la carte in order to reach minimum.





# the patio

We have a covered, enclosed and heated four-season patio with walls that open in nice weather. It can seat up to 25 guests.





#### BRUNCH

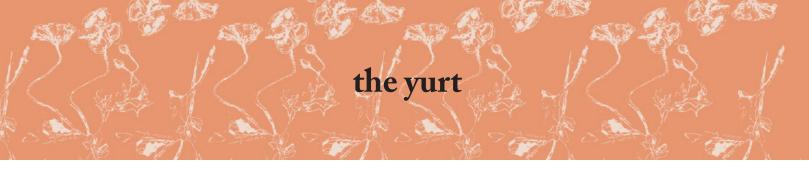
- If your group is 24 guests or fewer, you can book a private event using the pricing on page two of this packet and reserve the patio!

#### DINNER

- Tuesday, Wednesday, Thursday and Sunday: \$2,500 Food + Beverage minimum to reserve the patio for the entire evening.

Friday and Saturday: \$3,500 Food + Beverage minimum to reserve the patio for the entire evening.
See menu options on pages 2 and 3 of this packet.
8.5% Aurora tax rate + 20% gratuity and 4% event coordination fee will be added on to each final bill.

pecan pies (8 slices per pie) available for an additional \$35, croquembouche available for an additional \$40.



We have a private dining yurt that can host up to 16 guests at one table or 20 guests at two tables! Come have your private party with us!





#### BRUNCH

- If your group is 16 guests or fewer, you can book a private event using the pricing on page two of this packet and reserve the yurt!

#### DINNER

- Tuesday, Wednesday, Thursday and Sunday: \$1,000 Food + Beverage minimum to reserve the yurt for the entire evening.

Friday and Saturday: \$1,500 Food + Beverage minimum to reserve the yurt for the entire evening.
See menu options on pages 2 and 3 of this packet.
8.5% Aurora tax rate + 20% gratuity and 4% event coordination fee will be added on to each final bill.

pecan pies (8 slices per pie) available for an additional \$35, croquembouche available for an additional \$40.

# traveling mercies

traveling mercies is our sister restaurant; a cocktail, wine & oyster bar on the third floor of stanley marketplace. we are able to host 28 guests seated or 45 guests standing.



#### FOOD & BEVERAGE MINIMUMS

- tuesday through thursday & sunday: \$2,000
- friday & saturday: \$3,500

#### MENU OPTIONS

#### option 1:

- bar snacks from annette
- popcorn, deviled eggs & spiced nuts
- food & beverages added a la carte

#### option 2:

- full traveling mercies menu (except oysters)
  - + mortadella & baguette sandwiches
  - + tinned fish & baguette
- \$75 per guest for food, beverages added on a la carte

#### add-ons:

- oysters: market price
- caviar: market price

#### WEBSITE & MENUS

please visit: www.travelingmerciesbar.com

to view all menus & to learn more about traveling mercies.