

annette
SCRATCH TO TABLE



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

thursday

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.



FIRST COURSE

(your choice of 3)

dressed east coast oysters

honey lemon mignonette, horseradish + sourdough cracker

fries

roasted garlic aioli

butter lettuce + tarragon

pickled shallot, sunflower seed + ricotta salata

marinated artichokes + baguette

house ricotta, olives, calabrian chimichurri, anchovies + pea shoots

chicken liver pâté

cherry mostarda + grilled bread

house mafaldine

ramps, morels + parmesan

milk braised pork cheeks

green garlic grits, spinach, parsley

grilled beef tongue + marrow toast

pickled carrot relish, parsley + coriander cream

leeks + sauce gribiche

anchovy, butter braised morels, white wine + chives

MAIN COURSE

(your choice of 2)

mussels + toast

fennel, absinthe, mustard + cream

spring onion gratin

taleggio, shallots + lemon

fish schnitzel

cod, tartar sauce, lemon + cornichons

the annette burger + fries

7x wagyu beef, house english muffin, chow chow sauce, cheddar, sour pickles + housemade roasted garlic aioli

roasted half chicken

dandelion greens + px sherry vinegar

pork tenderloin

charred allium cream, turnips, grilled escarole + fennel mostarda

DESSERT

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

croqueмбуuche 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)

dressed east coast oysters
honey lemon mignonette, horseradish + sourdough cracker

fries
roasted garlic aioli

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

marinated artichokes + baguette
house ricotta, olives, calabrian,
chimichurri, anchovies + pea shoots

chicken liver pâté
cherry mostarda + grilled bread

house mafaldine
ramps, morels + parmesan

milk braised pork cheeks
green garlic grits, spinach, parsley

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

leeks + sauce gribiche
anchovy, butter braised morels, white wine + chives

MAIN COURSE

(your choice of 2)

mussels + toast
fennel, absinthe, mustard + cream

spring onion gratin
taleggio, shallots + lemon

fish schnitzel
cod, tartar sauce, lemon + cornichons

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

roasted half chicken
dandelion greens + px sherry vinegar

pork tenderloin
charred allium cream, turnips, grilled
escarole + fennel mostarda

DESSERT

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

croquebouche available for an additional \$40



beverages

Please note that we require a limited “welcome cocktail” menu for parties of 10 or more. This menu will include our house sangria, our seasonal tap cocktail and one other house cocktail of your choice. Guests must order off of this limited menu (or the wine list) for their first round. After that they may order from the full menu. This is in the interest of getting beverages into the hands of your guests quickly and ensuring a smooth service!

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.

- \$75 per guest for food gets you three first-course dishes + two entrees. dessert + beverages are added on a la carte.

- 8.5% Aurora tax rate + automatic 22% gratuity will be added on to each final bill.

DESSERT

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



the yurt

We have a private dining yurt that can host up to 16 guests! Come have your cozy holiday 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.

- \$75 per guest for food gets you three first-course dishes + two entrees. dessert + beverages are added on a la carte.

- 8.5% Aurora tax rate + automatic 22% gratuity will be added on to each final bill.

DESSERT

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