



WELCOME TO EVENTS ONDINE *SAUSALITO*

With one of the most spectacular waterfront views, Ondine is a unique private dining venue specializing in upscale Modern American Cuisine. The setting is described by most as being undoubtedly the most desirable location in Northern California. With panoramic views of San Francisco, Angel Island, Alcatraz and the Bay Bridge, Ondine creates a million dollar view for you and your guests to enjoy throughout your event.

The original Ondine, which opened in 1957, was such a celebrity hot-spot that the stargazing oftentimes overpowered the unparalleled Bay views. Marilyn Monroe, Paul Newman, Audrey Hepburn and Lana Turner have dined at Ondine, and we continue to provide the utmost service to celebrities and high society clientele.

We will tailor the event to your exact taste and needs. Our chef has created wonderful menus for your consideration but would love the opportunity to create a custom menu for you and your guests on your special occasion. Our staff is looking forward to assisting you in creating a memorable event—from beginning to end.

Thank you for considering Events Ondine. We hope to hear from you soon!

Best regards.

A handwritten signature in black ink, appearing to read 'Michael', written in a cursive, flowing style.

Michael Beachnau
Special Events
Direct 415.331.1133
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D I N N E R M E N U P A C K A G E S

M E N U # 1 \$ 4 5 P E R P E R S O N

First Course	Choose one item from First Course
Main Course	Choose two items from Main Course
Dessert	Choose one from Dessert

**Menu #1 does not include New York Steak or Filet option

M E N U # 2 \$ 5 5 P E R P E R S O N

First Course	Choose one item from First Course
Main Course	Choose three items from Main Course
Dessert	Choose one from Dessert

M E N U # 3 \$ 6 5 P E R P E R S O N

First Course	Choose one item from First Course
Second Course	Choose one additional item from First Course
Main Course	Choose three items from Main Course
Dessert	Choose one from Dessert

**New York Steak & Filet available only with Menus 2 and 3,



First Course

Organic Baby Field Greens

Citrus segments, cherry tomato, basil-buttermilk dressing

Roasted Beet Salad

Watercress, Laura Chenel goat cheese, walnut-sherry vinaigrette

Ondine Caesar

Hearts of romaine, house made dressing and aged parmesan tuile

Grilled Portobello

Baby arugula, roasted peppers, charred onion, shaved manchego, poached garlic and pancetta vinaigrette

Wild Mushroom-Miso Soup

Truffle pesto

Lobster Bisque

Fresh lobster, lemon crème fraiche, tarragon

Additional \$5.00 with menu #1

Main Course

Grilled Chicken Breast

Potato gnocchi, brussel sprouts, mushroom marcela sauce

Grilled Salmon

Roasted fingerling potatoes, leeks fondu, pistachio citrus reduction

Pan Seared Halibut

Autumn vegetable succotash, tomato confit, corn-lemon grass nectar

Citrus Seared Ahi Tuna

Red curry-cauliflower puree, forbidden rice, chili salt, citrus nage

Grilled Filet Mignon**

Cheese potato cake, broccolini red wine, shallots, red wine beef jus

New York Strip Steak**

Fingerling potatoes, brussel sprout leaves parsnip chips, Szechwan peppercorn-chardamon demi glaze

Grilled Heritage Pork Tenderloin

Apple-onion bread pudding, pomegranate-tamarind sauce, watercress salad, spiced apple butter

Portobello Mushroom Tower

Couscous, vegetable succotash & port wine reduction



Dessert

Apple-Pear Tart

Port poached pear, crème fraiche ice cream, peppered pear sauce

Chocolate Brioche Pudding

Vanilla bourbon suace

Chocolate-Chili Truffle Cake

Chocolate fettuccini, pomegranate-honey sauce, crème fraiche ice cream

Tiramisu

Ladyfinger soaked in espresso & rum, mascarpone, crème anglaise

Vanilla Cream Brulee

Sugar in the raw, "hidden fruit", mint

Heavenly Angel Food Cake

With seasonal fresh fruit compote

PASSED APPETIZERS

\$3 PER PIECE

MINIMUM ORDER OF 25 PIECES PER ITEM

MAINE LOBSTER "BLT", CHERRY TOMATOES, FRISÉE, CANDIED BACON

CHILI CRUSTED LOLLIPOP LAMB CHOPS, CUCUMBER RAITA

ONDINE CRAB CAKE, YUZU AIOLI, RED TOBIKO

CHILLED JUMBO PRAWN, WASABI COCKTAIL SAUCE

AHI TUNA TARTAR, WASABI CRÈME FRAÎCHE, YUZU TOBIKO, SESAME CRACKER

WILD MUSHROOM CEVICHE, TOASTED BRIOCHE, LEMON-CHILI CREAM

SESAME HOISIN GLAZED CARAMELIZED PORK SKEWER, GREEN SAMBAL, CRISPED SHALLOTS

YUZU-MISO CLAM CHOWDER SOUP SHOTS, CANDIED BACON (OR SOUP OF CHOICE)

SESAME HOISIN VEGETABLE SPRING ROLL, MANGO-PINEAPPLE SALSA

ROASTED GARLIC CROSTINI, CAMBOZOLA CHEESE, TOMATO-RAISIN CHUTNEY



RECEPTION PLATTERS

PRICED PER PERSON, 15 PERSON MINIMUM

FRESH FRUIT PLATTER

A seasonal selection of local fruits & berries
\$6

ARTISAN CHEESE BOARD

A selection of local Cheese, spiced nuts, crostini, crackers,
hand crafted peppered bread sticks & honey
\$8

VEGETABLE MÉLANGE

A seasonal selection of fresh, roasted and grilled vegetables
with dipping sauces & herb olives
\$6

FRESH PASTA STATION

Porcini Filled Tortellini with Triple Cream Brie tossed with Roasted Shallot Fondue,
Chef's Marinara with Wild Mushrooms, Spring Vegetables & Grilled Pesto-Basil Chicken
Thyme crostini and hand crafted peppered bread sticks
\$20 per person

FRUITS DE MAR

Display of Dungeness crab legs, smoked salmon, oysters on the half shell, mussels,
& prawns, cocktail sauce & champagne mignonette
\$400 (Serves 20 guests) - \$900 (Serves 50 guests)

FRESH OYSTER BAR

Seasonal selection of oysters on the half shell, champagne mignonette
\$175 (50 Pieces) - \$350 (100 Pieces)

CUPCAKE TOWER

Assortment of chocolate and vanilla cupcakes
\$6

SWEET STATION

Display of mini lava cakes, mini fruit tart, and angel food cake with fresh fruit compote
\$16