



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
415.331.1133
events@ondinesausalito.com



BUTLER PASSED HORS D'OEUVRES

\$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

ANGUS BEEF TARTAR, PUFF PASTRY, HORSERADISH CREAM, GRAIN MUSTARD VINAIGRETTE

ONDINE CRAB CAKE, YUZU AIOLI, RED TOBIKO

KING SALMON TARTAR, YELLOW CORN BLINI, PICKLED PAPAYA, MASCARPONE GARNI

CHILLED JUMBO PRAWN, WASABI COCKTAIL SAUCE

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

WILD MUSHROOM CEVICHE, TOASTED BRIOCHE, LEMON-CHILI CREAM

FLASH-FRIED OYSTER, OKINAWA MASH, TAMARIND BARBEQUE, GRILLED FLATBREAD

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

DUCK CONFIT & CARAMELIZED ONION-CAMBOZOLA STREUSEL

ROASTED GARLIC CROSTINI, CAMBOZOLA CHEESE, TOMATO-RAISIN CHUTNEY

GOAT CHEESE STUFFED CITRUS RISOTTO CAKES, BALSAMIC REDUCTION

FOIE GRAS BRÛLÉE TARTLETS, BLACKBERRY-SHALLOT JAM

RECEPTION HORS D'OEUVRES

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

CHEF'S CARVING STATION

*Roast prime rib or house brined turkey breast, artisan breads,
stone ground mustard & horseradish*
\$21 (Chef Attended \$300)

GOURMET MASHED POTATO BAR

*Wild Mushrooms and Chive Purple Potato Mash
Dungeness Crab and Boursin Cheese Yukon Gold Mashed
Cheddar Cheese, Pancetta Bacon and Chive*
\$11 per person

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*
\$300 (Serves 20 guests) - \$700 (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

DINNER MENU

PLEASE SELECT ONE FIRST COURSE OPTION, TWO ENTRÉES AND ONE DESSERT.
COFFEE AND HOT TEA INCLUDED.

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, aged parmesan tuile, warm sourdough croutons,

GRILLED PORTOBELLO

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

FRISÉE AND RADICCHIO SALAD

Asian pears, red grapes, spiced pecans, Maytag bleu cheese, citrus-shallot vinaigrette

WILD MUSHROOM-MISO SOUP

Truffle pesto

LOBSTER BISQUE

*Fresh lobster, lemon crème fraîche, tarragon
additional \$2.75 per person*

SUPPLEMENTAL COURSE

(ALTERNATIVE OPTIONS FOR THE FIRST COURSE)

CRISPY DUNGENESS CRAB CAKES

*Yuzu aioli, wilted radicchio, mache salad
\$11*

SZECHWAN PEPPERCORN CRUSTED CARPACCIO

*Arugula salad, St. Agur ice cream, aged balsamic
\$13*

SEARED FOIE GRAS

*Seasonal preparation
\$18*

ENTRÉES

PLEASE SELECT TWO OF THE FOLLOWING, VEGETARIAN ENTRÉE IS OFFERED IN ADDITION.

GRILLED CHICKEN BREAST

Potato gnocchi, brussel sprouts, mushroom marcela sauce \$42

PAN SEARED ORGANIC SALMON

Roasted fingerling potatoes, leek fondu, pistachio citrus reduction \$42

PAN SEARED HALIBUT

Summer vegetable succotash, tomato confit, corn-lemon grass nectar \$45

CRISPY BLACK BASS

French lentils, smoked bacon lardoons, creamy coriander broth \$45

CITRUS-SESAME SEARED AHI TUNA

Red curry-cauliflower puree, forbidden rice, chili salt, citrus nage \$45

ORANGE MISO SEARED SCALLOPS

Lemon risotto cake, tempura haricot verts, ginger syrup, micro wasabi \$48

GRILLED FILET MIGNON

Cheese potato cake, broccolini, shallots, red wine beef jus \$55

BOAR BACON WRAPPED FILET MIGNON

Wild mushroom-red wine faro, broccolini, onion compote, sauce foyot \$55

GRILLED NEW YORK STRIP STEAK

*Fingerling potato, brussel sprout leaves, parsnip chips,
Szechwan peppercorn-cardamom demi glace \$65*

GRILLED RIB EYE STEAK

Horseradish-faro polenta, tempura okra, pea sprouts, bleu cheese demi glace \$65

GRILLED HERITAGE PORK TENDERLOIN

*Apple-onion bread pudding, pomegranate-tamarind sauce, watercress salad,
spiced apple butter \$58*

SUN DRIED TOMATO PESTO CRUSTED LAMB RACK

Minted gnocchi, oven-dried tomato, crisped eggplant, red pepper-lamb jus \$58

GRILLED FILET MIGNON AND SEARED FOIE GRAS

Rutabaga-celery root puree, baby spinach, truffle cream, raspberry-balsamic reduction \$65

BOAR BACON WRAPPED FILET AND GRILLED BLUE KING PRAWNS

Wilted swiss chard, red wine reduction, lemon-shallot butter \$75

GRILLED FILET AND BUTTER POACHED LOBSTER

Bourbon sweet potato mash, haricot verts, crisped leeks, soy demi butter \$85

DESSERTS

PLEASE SELECT ONE OF THE FOLLOWING

APPLE-PEAR TART *Port poached pear, crème fraîche ice cream, peppered pear sauce*

CHOCOLATE BRIOCHE PUDDING *Vanilla bourbon sauce*

CHOCOLATE – CHILI TRUFFLE CAKE

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

TIRAMISU *Ladyfingers soaked in espresso & rum, mascarpone, crème anglaise*

VANILLA CRÈME BRÛLÉE *Sugar in the raw, “hidden fruit”, mint*

HEAVENLY ANGEL FOOD CAKE *With seasonal fresh fruit compote*

ONDINE BUFFET

\$68 PER PERSON

ENTRÉE SELECTIONS

(Please choose two)

MARINATED PORK TENDERLOIN WITH POMEGRANATE-CRANBERRY REDUCTION

GRILLED TRI-TIP WITH WILTED SWISS CHARD

SAGE AND GARLIC ROASTED CHICKEN

CHEF TAIBI’S MARINARA AND LINGUINI WITH CHOICE OF CHICKEN, PORK OR SEAFOOD

GRILLED SALMON WITH TEQUILA SUNRISE SAUCE

SIDE SELECTIONS

(Please choose three)

HERB ROASTED FINGERLING POTATOES

RED WINE BRAISED FARO WITH BALSAMIC REDUCTION

WARM QUINOA WITH CILANTRO-JALAPENO SAUCE

THREE CHEESE MACARONI WITH TRUFFLE-CAYENNE PEPPER

ONION AND APPLE BREAD PUDDING

SALAD SELECTIONS

(Please choose one)

ORGANIC FIELD GREENS, MANCHEGO AND CHOPPED WALNUT SALAD WITH CITRUS VINAIGRETTE

**ORGANIC FIELD GREENS, BLOOD ORANGE, TOYBOX TOMATO AND CARROTS
CHOICE OF BUTTERMILK DRESSING, BLEU CHEESE OR CHEF’S ITALIAN VINAIGRETTE**

ONDINE CLASSIC CAESAR WITH WARM GARLIC CROUTONS, SHAVED PARMESAN CHEESE

**NAPA CABBAGE AND FORBIDDEN RICE SALAD, PINEAPPLE, BELL PEPPER,
CITRUS VINAIGRETTE AND WONTON CHIPS**

*Buffet option includes rustic dinner rolls and butter,
hand crafted peppered bread sticks, seasonal fresh and grilled vegetables
with dipping sauces & herb olives*

BAR PRICING

BAR SERVICE BASED UPON CONSUMPTION

WELL COCKTAILS \$7

House selected vodka, gin, whiskey, rum

CALL COCKTAILS \$9

Captain Morgan rum; Absolut & Stolli vodka; Beefeater & Plymouth gin;
Jose Cuervo Gold & 1800 tequila; Bushmills Irish whiskey

PREMIUM COCKTAILS \$11

Grey Goose, Belvedere, Chopin vodka; Oronoco rum, Tanqueray & Bombay Sapphire gin;
Don Julio, Cinaco, Patron tequila; Macallan 12 & 18. J&B & Chivas scotch

BOTTLED BEER \$5.50

Amstel Light, Sierra Nevada, Guinness, Corona, Heineken, Budweiser, Bud Light

SPECIALTY COCKTAILS \$10

PINEAPPLE MARGARITA

Milagro Silver Tequila, Pineapple Juice, lime, Honey Syrup

SUNSET MOJITO

Bacardi Rum, Mint Leaves, Orange, Splash of Grenadine

MANGO LEMON DROP

Absolut Citron, Lemon Juice, Mango Puree

PEARADISE MARTINI

Grey Goose au Poire Vodka, Raspberry Vodka, Triple Sec, Sour Mix

POMEGRANATE HORIZON

Don Julio Silver Tequila, Pama Liquor, Lime Juice, Simple Syrup

WHITE SANGRIA BY THE JAR

Peaches, apples, grapes, white wine and rum

RED SANGRIA BY THE JAR

Apples, oranges, lemons, red wine and brandy

\$75 per jar / serves 30 guests

NON-ALCOHOLIC BEVERAGES

COCA COLA, DIET COKE, 7UP, ROOT BEER, GINGER ALE

\$2.95 per glass

REPUBLIC OF TEA BOTTLED ICED TEA

Raspberry Quince, Passion Fruit Green Tea

\$4.50 per bottle

Two glasses in every bottle

STILL & SPARKLING VOSS BOTTLED WATER

\$4.00 per small bottle

\$7.50 per large bottle

All Beverage Prices Are Subject to Change