

*Now that you've said YES...*  
*It's time to pick the best*  
*Discover ASTARIA*

*creative* *and* **THE PENINSULA ROOM**  
*attentive* *unforgettable*



Astaria Restaurant and  
the Peninsula Room  
offer two unique venues in one  
historic location.

Ideal for weddings, showers and  
rehearsal dinners; our fifteen years of  
catering and restaurant experience  
ensures you an event that is creative,  
attentive and unforgettable.



Offers an Uptown look  
and feel in the heart of  
Downtown San Mateo

**50 East Third Avenue • San Mateo • [www.astariasm.com](http://www.astariasm.com)  
650.344.9444 • events 650.344.5222 • [events@astariasm.com](mailto:events@astariasm.com)**

*Are you an Uptown girl?*  
*Celebrate your day at*  
**Astaria**  
*and go Uptown in downtown,*  
*San Mateo*

Congratulations on your engagement and thank you  
for your interest in

Astaria Restaurant and the Peninsula Room.

We offer two unique venues in one historic location.

Conveniently located in the heart of  
Downtown San Mateo, Astaria is perfect for an intimate  
wedding for 60 or a total blow out for 300. Our fifteen years  
of catering and restaurant experience ensure a seamless and  
memorable event. Astaria is also perfect for rehearsal dinners,  
showers and post reception bunches.



*Now that you said Yes, It's time to pick The Best*

## The Peninsula Room Private Dining Planning

### **Deposit and Guarantee**

A \$500.00 deposit is required to secure a date. Attendance must be confirmed (96) hours in advance prior to event date. For events with 40 or more guests, a guarantee is required 1 week prior to event. This number will be considered your guarantee. Changes made after (96) hours will not be considered in regards to final charge. Astaria will do it's best to accommodate any increases in guarantee. However an increase in price per person may occur on additional guests.

**Minimums** - Minimums do not include 20% service fee, 8.25% sales tax, room fees or rentals.

Lunch: Monday - Thursday \$800.00 Friday, Saturday and Sunday \$1200.00

Dinner: Monday - Thursday \$1500.00 Friday, Saturday and Sunday \$2500.00

**Hors d'oeuvres** -A selection of tray passed hors d'oeuvres for cocktail receptions is available for an additional cost.

**Beverages** - All beverages including wine, liquor, and non-alcoholic beverages are an additional cost. Astaria requests at least three days notice for wine requests to ensure availability.

**Bar** - Astaria offers hosted and no-host options for your bar needs. Bars are available at well, call or premium level, for your event. Please refer to the bar portion of the guidelines for details.

**Corkage** - 15- per 750ml bottle – Astaria offers a special corkage program; for each bottle purchased from Astaria, we will waive corkage on an equal number of bottles brought in by you for your event.

## Cocktail Reception

Please choose between a HOSTED or CASH BAR. Please choose between a WELL, CALL or PREMIUM BRAND BAR

All drinks are charged upon consumption on a per drink basis. If total bar sales are less than 1000., a 150. set up fee will be applied.

**Hosted Bar** - Well, Call and Premium Brands available

Price Per Drink 6 - 7.50 Up Drinks – add 1.50

**Cash Bar** - Well, Call and Premium Brands Available

Price Per Drink 7 - 8.50 Up Drinks – add 1.50

### **Beverage List**

Mixers and Soft Drinks (12 oz.) 2.50

Panna Still Water (Liter) 7

Cappuccino/Latte 3.50/4.50

inquire)

Pellegrino Sparkling Water (Liter) 7

Espresso 2.50

Bottled Beer List (changes seasonally,

**Corkage** - 15- per 750ml bottle – Astaria offers a special corkage program; for each bottle purchased from Astaria, we will waive corkage on an equal number of bottles brought in by you for your event.

**Appetizers** - A selection of tray passed and displayed appetizers for pre-dinner cocktail receptions are available for an additional cost.

## Appetizer and Cocktail Party Menu

Minimum Party Size: 20 People Minimum Per Person Menu: 30-  
(Individual prices are based on a per person price)

### **Appetizer Selection:**

Dungeness crab cakes 5.

On a stick 4.

Marinated grilled prawns with garlic dipping sauce  
Spice rubbed lamb skewers • Skirt steak balsamico •  
Thai Chickken Satay with peanut dipping sauce

Tiropita/Spanakopita 3.

Seasonal crostinis 3.

brie and orange/tomato marmalade •  
goat cheese with cranberry chutney • smoked salmon carpaccio •  
french onion • bacon, blue and candied pecans

Corn chorizo pancake with halibut ceviche 5.

Beef and shroom carpaccio 4.

Wild mushroom and gruyere stoggies 3.

Seasonal Ahi Tuna tartare 5.

Ginger Chicken and vegetable spring rolls with citrus dipping sauce 4.

Assorted Gourmet Pizzette 3.+

Seasonal Tarts 3.+

## Sample Menu - Lunch

### **Appetizers**

Tiropita and Seasonal Crostini

### **Salads**

**(choose 1)**

#### **Astaria House Salad**

Red leaf lettuce with snipped chives, crumbled gorgonzola and a creamy balsamic dressing

#### **Linda Salad**

Baby spinach, dried tart cherries, toasted sesame seeds, feta cheese and a sesame balsamic dressing

### **Entrees**

#### **Paella**

Saffron infused rice red peppers, onions, artichokes, chicken, pork, chorizo, PEI mussels, Little neck clams, Tiger prawns and Monterey calamari

#### **Seasonal Ravioli**

Served with a sage cream sauce

#### **Seared Organic Salmon**

with herb risotto, seasonal vegetables and a gruyere fondue

#### **Chicken Breast Dijon**

Served with herb risotto, seasonal vegetables and a dijon parsley cream

**Lunch menus starting at 32-/person + tax and 20% service charge**

## Sample Menu - Dinner

### Appetizers

choose 4

### First Course

(choose 1)

#### Linda Salad

Baby spinach with dried cranberries, toasted sesame seeds, feta cheese and a sesame balsamic dressing

### Seasonal Cup of Soup

#### Seasonal Ravioli

### Entrees

(choose 3)

#### Grilled Skirt Steak Balsamico

Served with bacon fried Yukon Gold potatoes with just a hint of Gorgonzola and seasonal vegetables

#### Seared Alaskan Halibut

Alaskan halibut served with shiitake mushroom risotto, seasonal vegetables and a whitewine butter sauce

#### Petaluma Farms Chicken Florentine

stuffed organic free range chicken served with herb risotto with seasonal vegetables and a sage cream sauce

#### Roasted Vegetable Napoleon

Layers of grilled and roasted vegetables topped with provolone and finished with a balsamic reduction. Served with yukon garlic mashers and sautéed greens

**Dinner Menus starting at \$45./person + tax and 20% service charge**

## ASTARIA Restaurant and Bar Buyout

(Separate from our Private Dining Room Options)

**Capacity** - Seated – 120, Cocktail Reception - 200

\$4,500.00 (LUNCH) \$9,000.00 (DINNER) food and beverage minimum Sunday - Thursday

\$5,500.00 (LUNCH) \$11,000.00 (DINNER) food and beverage minimum Friday or Saturday

**Holiday Season** (December 2009)

\$10,500.00 food and beverage minimum Sunday - Thursday

\$12,500.00 food and beverage minimum Friday - Saturday

The above minimums do not include tax or service charge

**Tax** 8.25% (Please note California law stipulates that service charge is taxable)

**Parking** Street parking is available, and there are several parking lots located within the area. Astaria has valet Thursday through Saturday 5:30 - 9:00 and can arrange for additional valet to meet your needs. Free parking is available for all Astaria guests at the US Bank lot on the corner of 3rd Avenue and San Mateo Drive at all other times.

**Payment** Full payment is due upon conclusion of all events unless pre-paid in advance. MasterCard, Visa and American Express cards are accepted. Personal checks are excepted with a credit card on file.

**Service Charge** A 20% service charge on food and beverage will be added to your bill.