

# BLISS



Thank you for your inquiry about hosting a private dining event at Bliss.

**Our private dining room seats up to 32 guests** and has access to our beautiful patio. Groups needing presentation set up must be capped at 30 guests maximum (no U shape or round tables available). Smaller groups might opt for non-exclusive use of the PDR without minimums (maximum 12 guests). If you have a group larger than 32, we do have an option to buy out the restaurant. Please ask for the Buy Out Inquiry packet.

We are closed on Sundays and Mondays, and we are a wine/beer only establishment.

Exclusive use of the Private Dining Room must meet a **\$3000.00 food and beverage minimum Tuesday through Thursday** and **\$3500.00 food and beverage minimum on Fridays and Saturdays** (plus 20% service charge and 8.250% tax).

Below is our current menu selection at \$100/person menu. If needed, we can incorporate a 1/2 hour of hors d'oeuvres and wine/beer reception. For parties smaller than 30 guests, adding reception with hors d'oeuvres might best utilize the food and beverage minimums.

Since our menu is seasonal, menu items change due to availability. We will notify you of changes should they occur. The format of the menu will stay the same.

To secure your reservation, we do require credit card authorization. This holds the room for you while we finalize the details of your event. We do not reserve the room until we have received the authorization and will consider other offers in the meantime.

Once you have selected your menu from the selections below, we will follow up with a Banquet Event Order. **The Banquet Event Order (BEO) acts as the contract for your event. The guaranteed number of guests must be returned by 4pm three days before the event.**

## RECEPTION (optional)

**If you would like to hold your reception outside between the times of 5:30-7:30 (weather permitting) there is an additional cost of \$500 on Tuesday through Thursday and \$750 on Friday and Saturday. This is a rental fee that holds a portion of the attached patio for your party and the fee does not count towards the minimum.**

**1/2-hour HORS D'OEUVRES (select 3)**

**\$25 PER PERSON**

Oyster sliders; crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives

Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Chicken liver mousse, toasted brioche, raspberry apple ginger compote, balsamic glaze

Grilled beef tenderloin bruschetta, caramelized onions, mushrooms, melted blue cheese

Grilled vegetable bruschetta of white bean puree, sautéed mushrooms, fresh herbs, extra virgin olive oil

Caprese skewer, fresh mozzarella, tomato, basil, balsamic glaze

Tempura shrimp skewers, wasabi aioli

**\$100/ person SIT DOWN DINNER**

**1<sup>ST</sup> COURSE**

Charcuterie (family style) Chef's Choice of meats, cheeses, and accompaniments

**2<sup>ND</sup> COURSE**

**S A L A D S**

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette

Kale Caesar Kale Caesar, frisee, togarashi, parmesan, Hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder

**3<sup>RD</sup> COURSE (select 3)**

**G E O R G E ' S   B A N K   S E A   S C A L L O P S**

Seared sea scallops, pepper jack-white cheddar Anson Mills grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc

**L O C K H A R T   Q U A I L**

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce

**S H O R T   R I B S**

Braised beef short ribs, buttery mashed potatoes, honey glazed carrots, snow peas, English peas, jus

**V E G E T A R I A N   B O W L**

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

**P R I M E   B E E F   T E N D E R L O I N**

Pan-seared beef tenderloin, twice baked potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, au poivre sauce

**(Supplement \$15)**

**4<sup>th</sup> COURSE (select two)**  
CHOCOLATE BAR

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, bourbon caramel sauce

BUTTER CAKE

Raspberry coulis, white chocolate ice cream, crème anglaise, caramel tuille

TEXAS GOAT CHEESECAKE

Pistachio shortbread crust, huckleberry port sauce, pistachio brittle

HOUSEMADE SORBET

**Coffee and tea service per request**

**\$100.00++** per person (Sample pricing - menu and pricing subject to change)  
++20% service charge and 8.25% sales tax will be added to all food and non-alcoholic beverages

**\*\*\*menu and pricing are subject to change due to cost and seasonal availability\*\*\***

**Additional Information**

- Bliss is attached to a free parking lot with spaces for about 50 cars. There is additional street parking.
- Menus will be printed specifically for your event and can include your logo if provided. We can also include the purpose of the event (e.g., Happy Birthday!).
- The configuration of tables for seating will depend on the event and number of attendees.
- AV equipment provided as needed.

**Cancellation Policy**

Once the Banquet Event Order has been signed and confirmed, this document acts as the client's contract. If the client decides to cancel the contract, the below graph explains the estimated cost to the client. Bliss agrees that after receipt of such amounts, it will not seek additional damages.

<b>Cancellation Notice Days Prior to Event</b>	<b>Cancellation based on estimated cost:</b>
6 months or more	20% of estimated revenues
90 days to 6 months	40% of estimated revenues
30 to 89 days prior	50% of estimated revenues
4 to 29 days prior	80% of estimated revenues
72 hours or less	100% of estimated revenues