

# ACRE

KITCHEN & BAR

## PRIVATE EVENTS

Seasonal Kitchen and Bar in Oakland's Rockridge neighborhood. We offer a variety of options for your next event. Let's Party!!

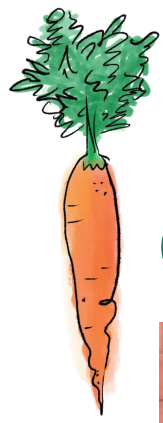


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## OVERVIEW

# ROOMS



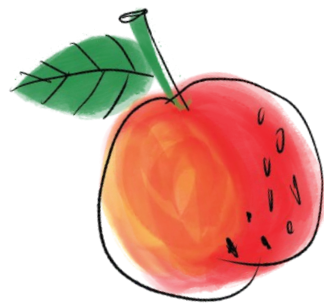
## THE MOCKINGBIRD ROOM

UP TO 25 PEOPLE SEATED

Located towards the back of our brand new dining room, the Mockingbird Room has a wall of windows overlooking College Avenue and features custom art from local artist Freya Prowe. The room is fully private and can accommodate up to 25 people for a sit-down event. It is great for small get togethers amongst friends as well as formal business meetings.







## OVERVIEW

# ROOMS



## ACRE CAFE

UP TO 32 PEOPLE SEATED  
UP TO 50 PEOPLE STANDING

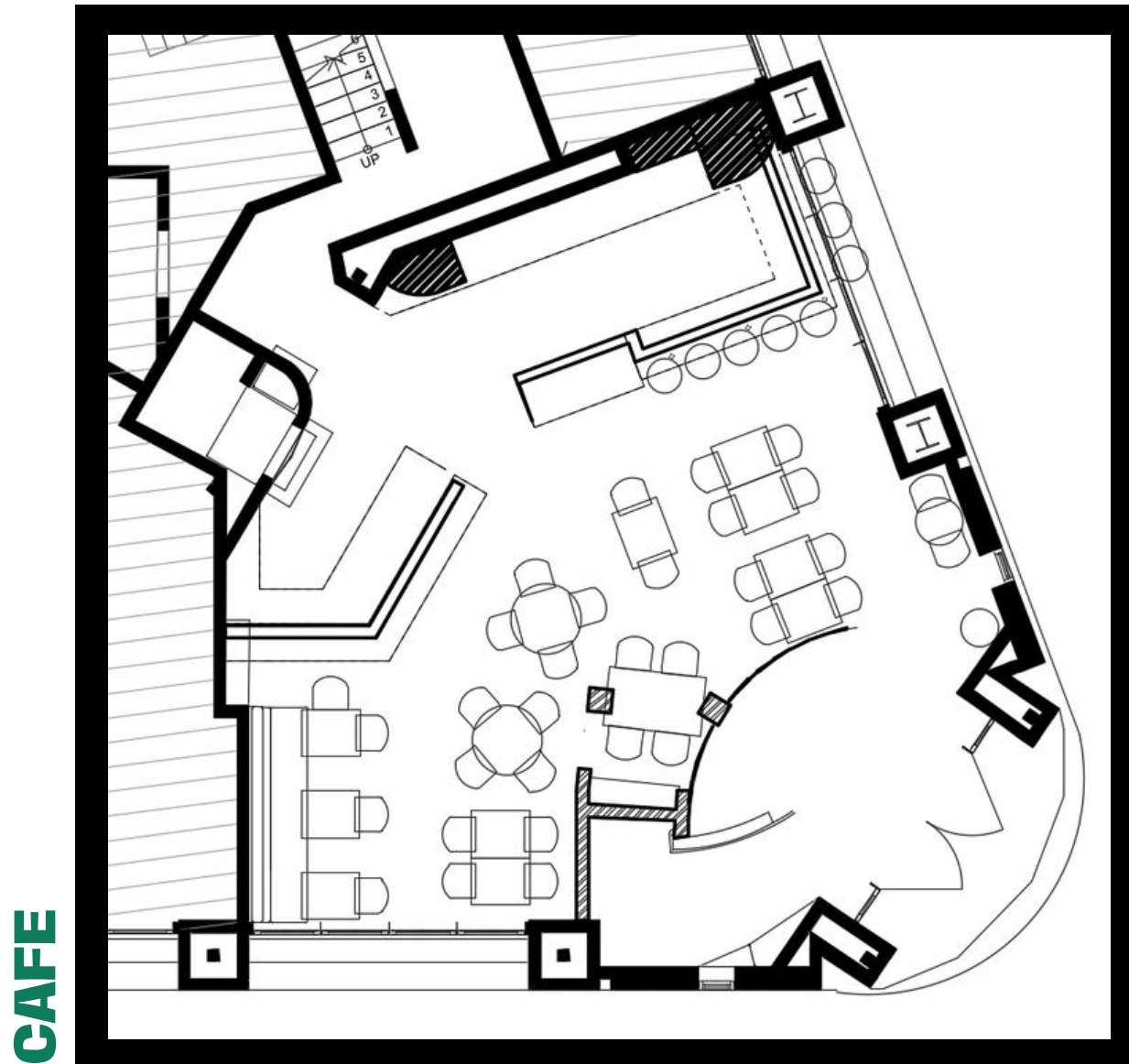
Take over the place! Our downstairs Cafe is a great space for casual meet and greets and fun social parties. Best suited for reception-style events, the live-fire pizza oven is a focal point of the room. Come have your next event in one of Oakland's most loved and iconic spaces!



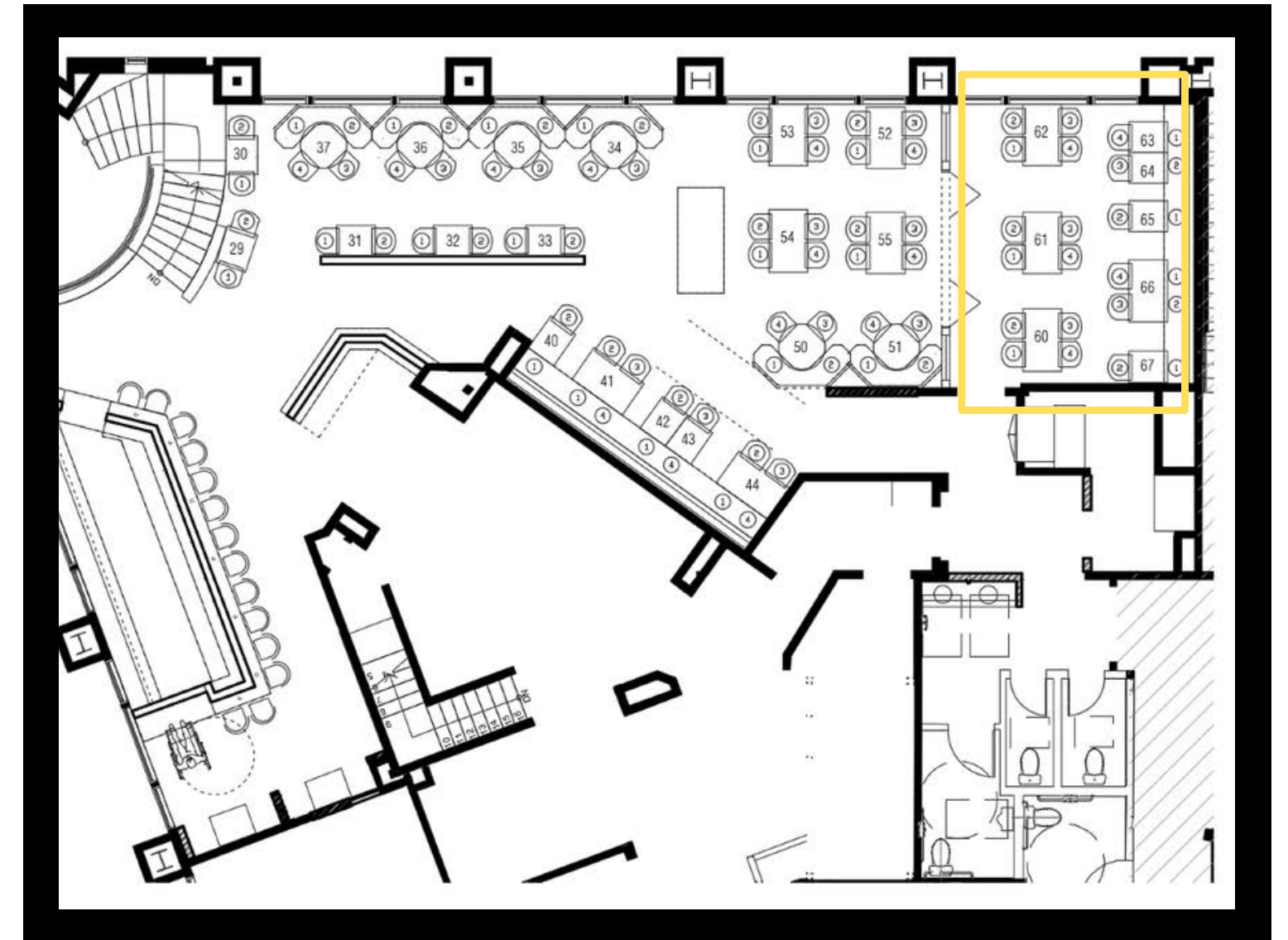


# THE LAYOUT

The Sidewalk Cafe has multiple configurations that can accommodate many kinds of gatherings. It has old world charm and is an iconic location including full length windows that light up the room during the day. That is what makes it one of Oakland's best spaces to hold your next event.



## DINING ROOM/MOCKINGBIRD



The Mockingbird Room is a fully private space on the second floor. A wall of windows provides light and a view along College Avenue, adding vibrancy and energy to business meetings and birthdays alike. The room accommodates up to 25 people seated in several different arrangements.



# FEEES & EXPENSES

## ➤ MINIMUMS

### Mockingbird Room

Sunday-Thursday \$1,500 / Friday-Sunday \$2,500

### Cafe

Sunday-Thursday \$3,500 / Friday-Saturday \$5,000

\*\* Minimums are subject to change. \*\*

*If the minimum is not met, the difference will be added to your bill as an un-met minimum.*

## ➤ DEPOSIT

We require a signed agreement and \$1,000 deposit at time of booking.

## ➤ CANCELLATION

A 5 day cancellation policy applies to all events. If you cancel 5 days or more before your event, the deposit is fully refundable. If you cancel less than 5 days before your event, the deposit is retained as a cancellation fee.

## ➤ SERVICE CHARGE

A 20% gratuity service charge is added to all events and is calculated on food, beverage, and room charges.

## ➤ ROOM CHARGE

A room charge will be added based on the space you reserve and is subject to service and sales tax.

## ➤ BEVERAGES

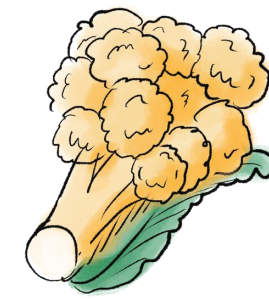
All beverages are charged on actual consumption. We have an extensive wine list as well as a full bar to complement your event. Wine must be purchased from ACRE.

## ➤ FUTHER DETAILS

There is a 3 hour time limit on all events. A five day guest count guarantee is required. Sales tax is calculated on the entire bill. Minimums are subject to change.



# THE FOOD



## **PLATED 3 COURSE MEAL**

**\$85 PER PERSON**

EVERY PERSON RECEIVES THEIR OWN PLATE AND PORTION. THE MENU ALLOWS FOR A CHOICE OF TWO DISHES FOR EACH COURSE. THIS STYLE IS GREAT FOR INTIMATE EVENTS, FAMILY CELEBRATIONS, AND BUSINESS MEETINGS.

## **FAMILY-STYLE DINING**

**\$95 PER PERSON**

DINING IS A COMMUNAL AFFAIR! SELECT SEVERAL APPETIZERS, ENTREES, SIDES, AND DESSERTS, ALL SERVED FAMILY-STYLE FOR YOUR GROUP TO SHARE. GREAT FOR FAMILY GET-TOGETHERS AND CONVIVIAL DINING ENGAGEMENTS.

## **RECEPTION STYLE**

**CUSTOMIZED BASED ON YOUR MENU SELECTIONS**

RECEPTIONS ARE GREAT FOR SOCIALIZING, MINGLING, AND NETWORKING. WE HELP TO CUSTOMIZE YOUR EVENT WITH FOOD STATIONS AND PASSED APPETIZERS. PERFECT FOR LIGHT BITES & DRINKS WITH COLLEAGUES AND CELEBRATIONS WITH FRIENDS AND FAMILY ALIKE.

## **EMBELLISHMENTS**

**Additional Courses or Platters are available and priced accordingly.**

**Cake Service - We partner with an outside bakery for specialized cake options. Pricing available upon request and requires a 7 day lead-time to secure the order.**

**Coffee Service - based on consumption at \$4 per cup.**







# HORS D' OEUVRES

By the Piece (15 Piece Minimum Order)  
Tray Passed or Stationary Platters

**BURRATA TOASTS \$5**

**SEASONAL TASTERS \$5**

**SEASONAL SOUP SHOTS \$5**

**STEAK TARTARE CHIPS \$7**

**SHRIMP SKEWERS \$7**

**HUMMUS FLATBREAD \$5**

## PLATTERS

By the Board (serves 8-10 people)

Platters can be served on a Station (for standing receptions) or Family-Style on your dining table.

*Please inquire for additional selections.*

**STONE HEARTH PIZZAS \$110**

**VEGETABLE CRUDITÉ \$60**

**SALAD BOWLS \$75**

**CHEESE BOARD \$75**

**BREAD BASKET \$40**

**FRENCH FRIES \$55**

**CHARCUTERIE \$100**

**CHIPS N DIPS \$55**

**DESSERT TRAYS \$90**



# FOOD MENU

OUR MENUS ARE SUBJECT TO CHANGE  
SEASONALLY & CREATIVELY

## SAMPLE LUNCH MENU

\$55 per Person

### FIRST COURSE (SELECT TWO)

NANTES CARROT SOUP coconut milk, macadamia, za'atar

ACRE SALAD county line greens, poppy, sumac

WHIPPED BURRATA FOCACCIA salami, pickled beet, mixed green salad

SMOKED SALMON TOAST mashed avocado, pickled onion, mixed greens

### MAIN COURSE (SELECT TWO)

WILD MUSHROOM PASTA orecchiette, truffle butter, breadcrumbs

EGG SALAD TARTINE crispy onions, capers, seaweed seasoning, potato chips

THE BITTER CHICKEN CAESAR mixed chicory, anchovy dressing, feta, croutons

COHO SALMON & QUINOA SALAD apple, baby carrots, ricotta, white wine vinaigrette

WOOD FIRED CHICKEN & FRITES braised greens, charred lemon, vin blanc

ROAST BEEF SANDWICH swiss cheese, sauerkraut, dijon mustard, chips

### DESSERT (SELECT TWO)

LEMON CHEESECAKE graham cracker crumb, cranberry compote

FRANCISCA'S TIRAMISU mr. espresso, cinnamon

CHOCOLATE DEMISE flourless chocolate cake, brandied cherry

### FOR THE TABLE

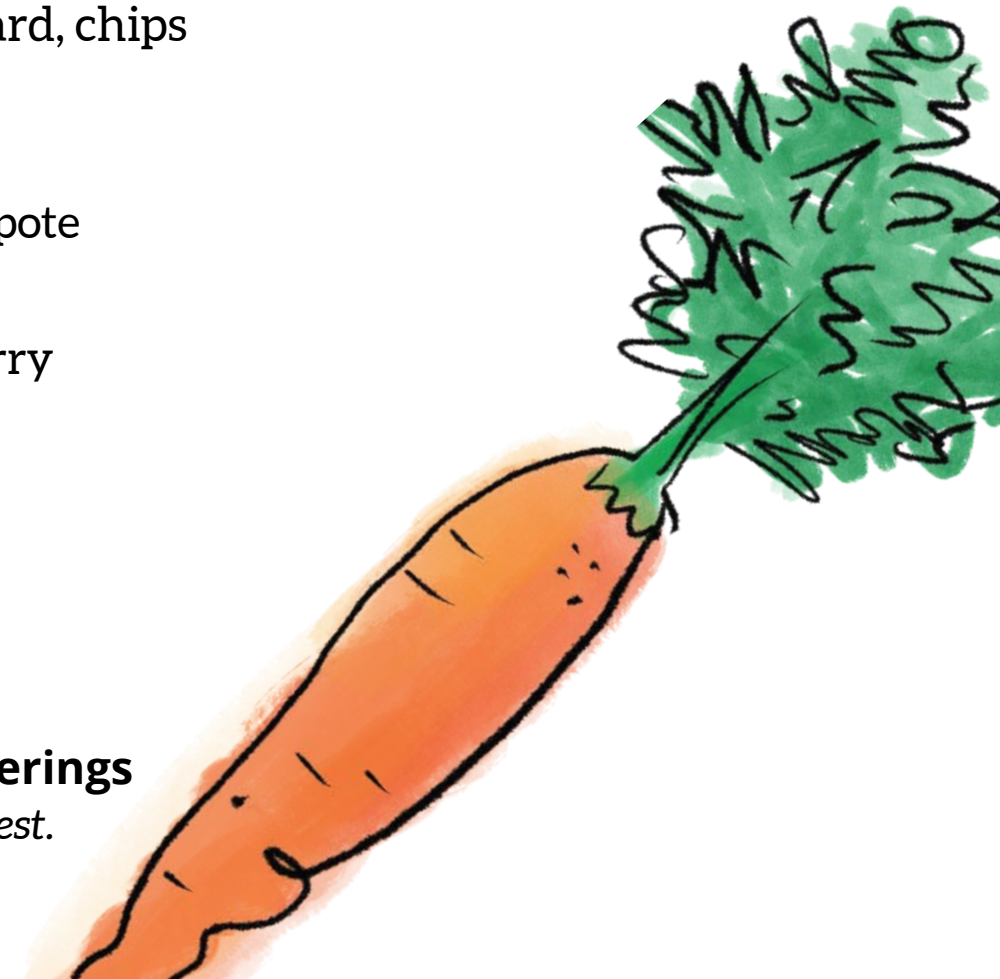
STARTER BAKERY PULL APART ROLLS (+\$4/guest)

STONE HEARTH PIZZAS (+\$9/guest)

**Brunch Options Available Upon Request for Weekend Gatherings**

*Vegetarians and dietary restrictions can be accommodated upon request.*

*Menus are subject to change seasonally & creatively.*





# FOOD MENU

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## SAMPLE PLATED DINNER MENU

\$85 per Person

### FIRST COURSE (SELECT TWO)

**PINK LADY APPLE SALAD** star route mixed greens, blue cheese, pepitas

**THE BITTER CAESAR** mixed chicory, anchovy dressing, feta, croutons

**NANTES CARROT SOUP** coconut milk, macadamia, za'atar

**DI STEFANO BURRATA** quince agrodolce, fennel, & toast points

**GARLIC SHRIMP** white wine, garlic, toast (+\$10/guest)

### MAIN COURSE (SELECT TWO)

**WILD MUSHROOM PASTA** orecchiette, truffle butter, breadcrumbs

**ORA KING SALMON** hand rolled couscous, winter citrus salad, hazelnuts

**HERITAGE PORK SCHNITZEL** little gem lettuce, whole grain mustard, licorice

**WOOD FIRED CHICKEN & FRITES** braised greens, charred lemon, vin blanc

**RABBIT & PAPPARDELLE** carrots, miso saffron broth, olive oil

**NEW YORK STEAK** potato dauphinoise, spinach salad, bordelaise sauce (+\$15/guest)

### DESSERT (SELECT TWO)

**LEMON CHEESECAKE** graham cracker crumb, cranberry compote

**FRANCISCA'S TIRAMISU** mr. espresso, cinnamon

**CHOCOLATE DEMISE** flourless chocolate cake, brandied cherry

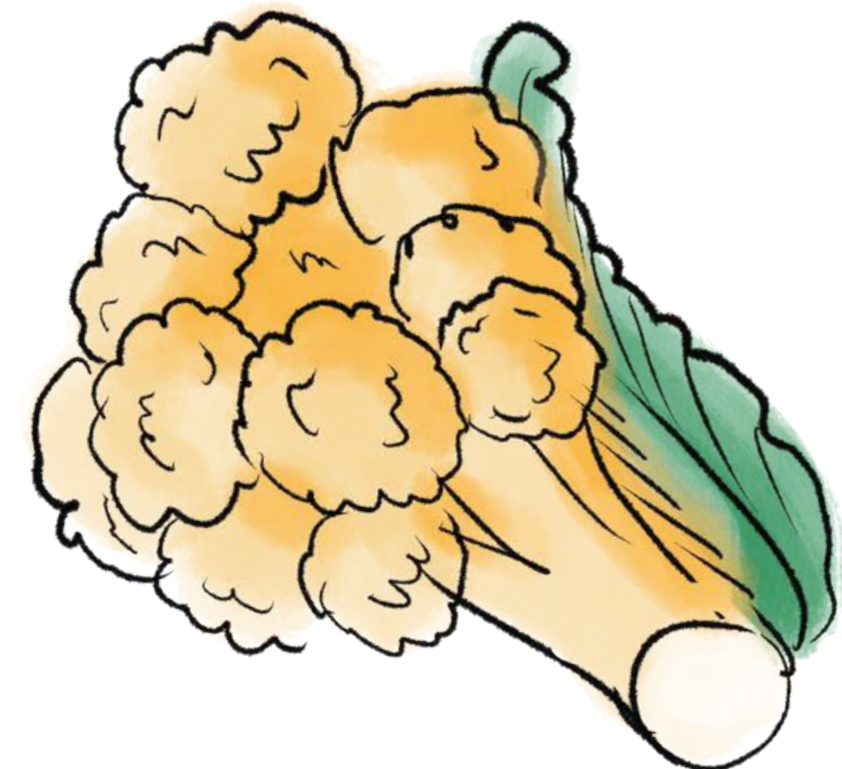
### FOR THE TABLE

**STARTER BAKERY PULL APART ROLLS** (+\$4/guest)

**STONE HEARTH PIZZAS** (+\$9/guest)

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# FOOD MENU

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SEASONALLY & CREATIVELY

## SAMPLE FAMILY-STYLE MENU

*Served on Large Platters for Guests to Share*

\$95 per Person

### FIRST COURSE (SELECT TWO)

ACRE SALAD county line greens, poppy, sumac

THE BITTER CAESAR mixed chicory, anchovy dressing, feta, croutons

FRIED BRUSSELS SPROUTS balsamic, anchovy, parmesan

ITALIAN BURRATA quince agrodolce, fennel, & toast points

### MAIN COURSE (SELECT TWO)

WILD MUSHROOM PASTA orecchiette, truffle butter, breadcrumbs

ORA KING SALMON winter citrus salad, hazelnuts

HERITAGE PORK SCHNITZEL whole grain mustard

WOOD FIRED CHICKEN charred lemon, vin blanc

NEW YORK STEAK bordelaise sauce (+\$15/guest)

### SIDES (SELECT TWO)

ROASTED CAULIFLOWER tumeric

FRENCH FRIES aioli, ketchup

BRAISED GREENS garlic & parmesan breadcrumbs

### MINI DESSERTS (SELECT TWO)

CHOCOLATE DEMISE flourless chocolate cake, brandied cherry

LEMON CHEESECAKE

SEASONAL FRUIT TARTLET

### EMBELLISHMENTS

STARTER BAKERY PULL APART ROLLS (+\$4/guest)

STONE HEARTH PIZZAS (+\$9/guest)

*Vegetarians and dietary restrictions can be accommodated upon request.*

*Menus are subject to change seasonally & creatively.*







# THANK YOU



What a lovely day this is.