

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!!



CASEY HUNT

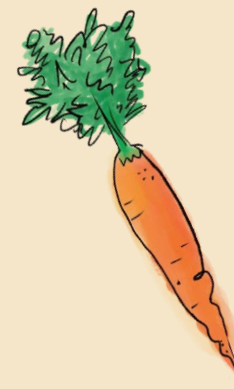
EVENTS@ACRE-RESTAURANT.COM



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.



ROOMS



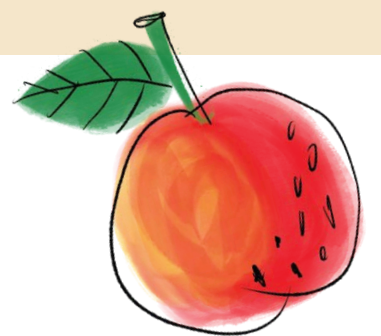
ROOMS



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!

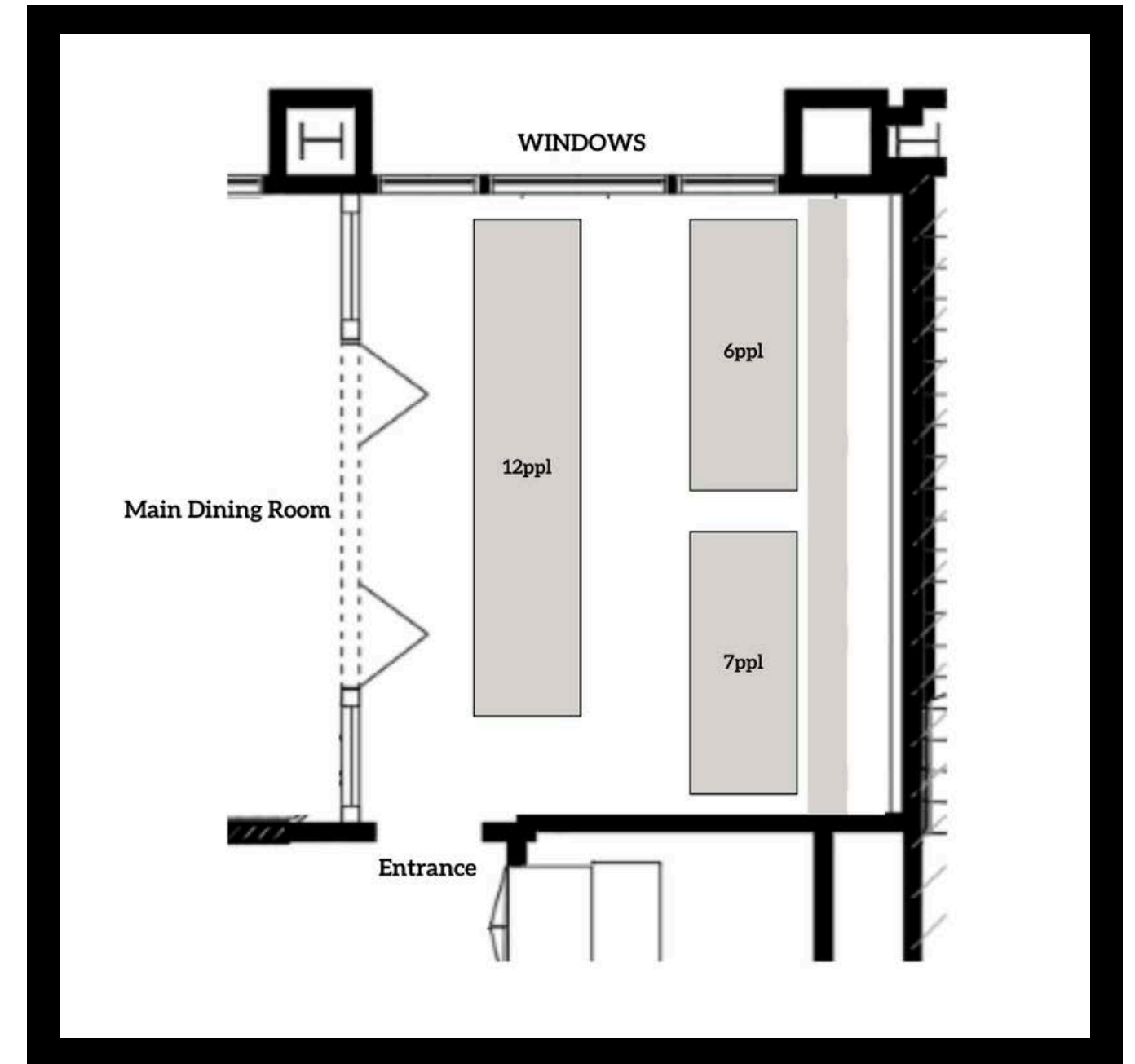


CAFÉ

The downstairs Café accommodates several configurations, included seated groups of up to 32 people and standing receptions of up to 50 people. A private, built-in bar and a wood-fire pizza oven are focal points of the Café.



MOCKINGBIRD ROOM



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.



FEES & 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.

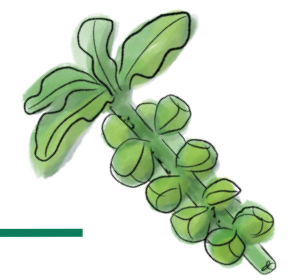
➤ BEVERAGES

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





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

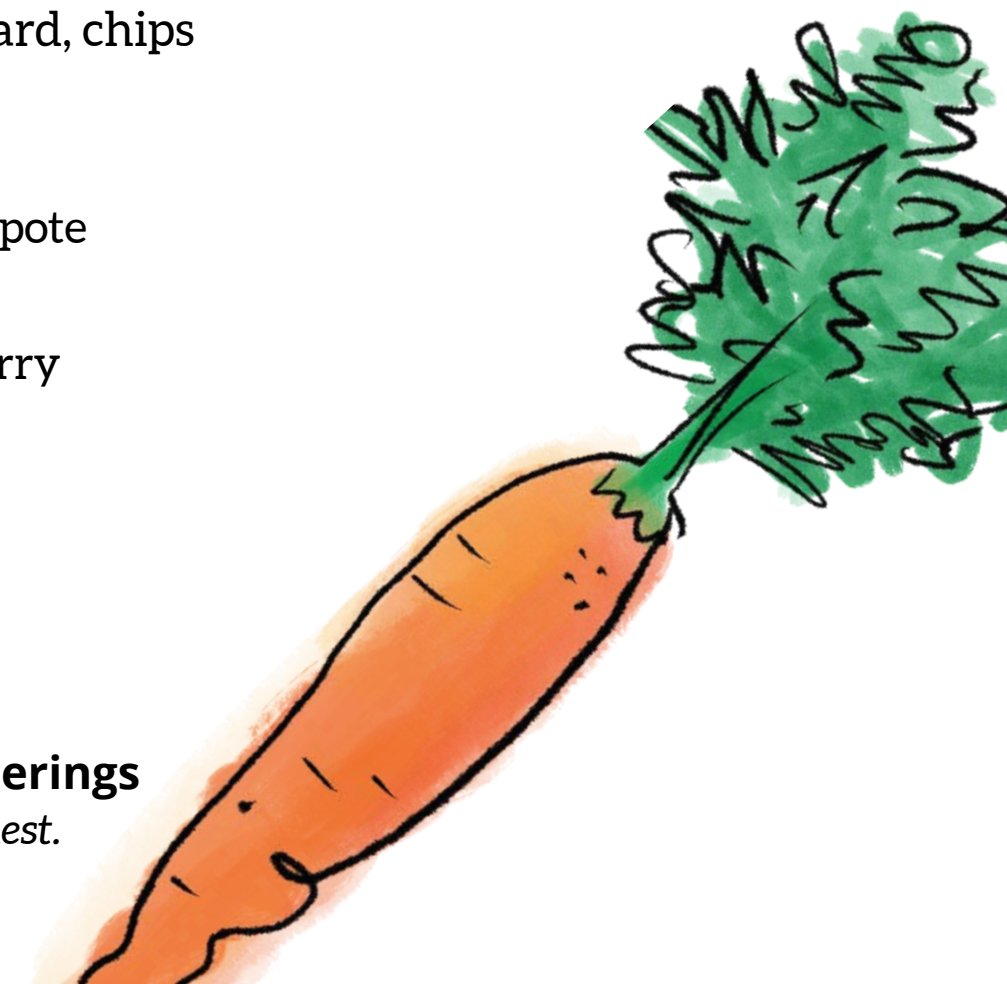
STARTER BAKERY PULL APART ROLLS (+\$4/guest)

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

OUR MENUS ARE SUBJECT TO CHANGE
SEASONALLY & CREATIVELY

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

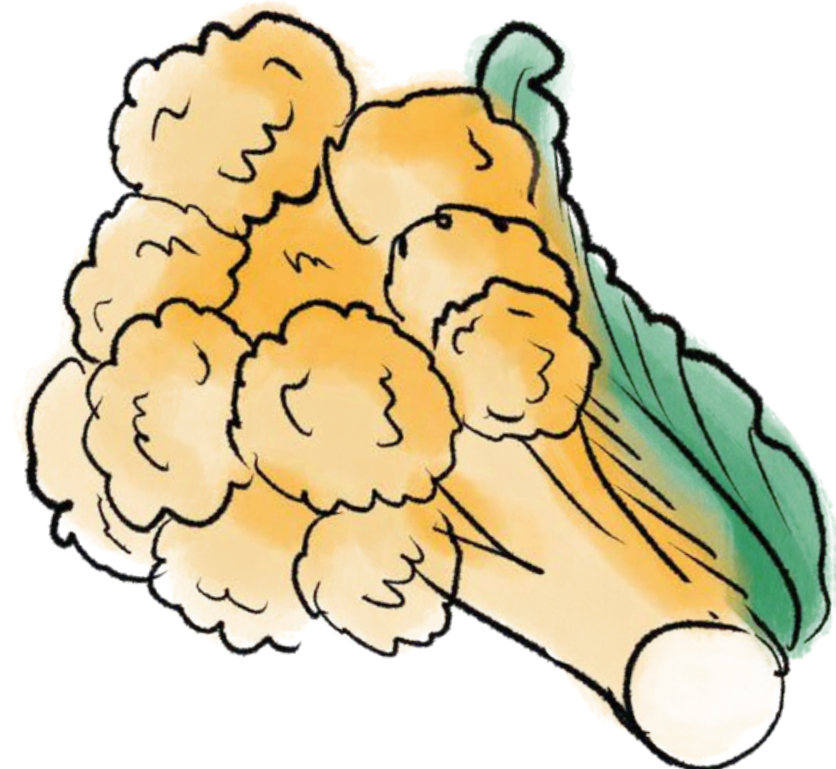
FOR THE TABLE

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

STONE HEARTH PIZZAS (+\$9/guest)

Vegetarians and dietary restrictions can be accommodated upon request.

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FOOD MENU

OUR MENUS ARE SUBJECT TO CHANGE
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)

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Menus are subject to change seasonally & creatively.

