

AUBERGINE

500 Fourth Avenue
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Dinner
 - ◆ Fri - Sat 6:30pm-9:30pm
- ◆ Open 7 Nights for Private Dining
- ◆ Private Dining for Parties up to 25 to 1,000 guests
- ◆ Entire Venue Buyout available
- ◆ Valet Parking Available
- ◆ Dress Code: Business Casual



Aubergine is a restaurant and events center located inside a beautiful Spanish style historic building on 4th Avenue in San Diego's Gaslamp Quarter. Known for its amazing cuisine, beautiful architecture, large patio, and elegant feel, Aubergine is one of the City's most lovely and unique large event facilities. Open for business as a restaurant, sushi bar, and nightclub/lounge, Aubergine is also perfect for private events of all sizes.

Whether it's an intimate dinner for 15 close friends, a business presentation for 75, a sit-down brunch for 60, a wedding for 250 or a corporate party for 1,000, Aubergine's award winning facility and cuisine are ready to accommodate your every need. Our sophisticated, congenial staff will provide the ultimate, value-oriented experience for any occasion. From corporate dinners to bridal showers, baby showers, product roll-outs, and rehearsal dinners, we're here with the perfect combination of settings, menus and amenities to create an unparalleled yet affordable event for you and your guests.

Group Accommodations



Front Dining Room

Multi-level seating for over 100 people. Booths for an elegant feel, unique stone floor perfect for dancing and a patio for gazing at San Diego's Gaslamp Quarter.

Without AV:

Rounds &	100 Guests spacious
Rectangles:	135 Guests maximum
Banquet:	85 Guests spacious
	100 Guests maximum
Conference:	100 Guests spacious
	115 Guests maximum

WITH AV:

Rounds &	70 Guests spacious
Rectangles:	80 Guests maximum
Banquet:	70 Guests spacious
	80 Guests maximum
Conference:	100 Guests spacious
	115 Guests maximum

\$5,000 Minimum, Sunday-Thursday
*** Plus \$1,250 Venue Rental Fee**

\$6,000 Minimum, Friday-Saturday
*** Plus \$1,500 Venue Rental Fee**



Side Room

Adjacent to the Front Dining Room equipped with its own entrance, patio, and bar. Aubergine's Side Room is perfect for an intimate dinner or cocktail reception.

Without AV:

Rounds:	30 Guests spacious
	33 Guests maximum
Conference:	35 Guests spacious
	45 Guests maximum
Cocktail	40 Guests spacious
Reception:	50 Guests maximum

WITH AV:

U-Shape:	25 Guests spacious
	30 Guests maximum
Classroom:	30 Guests spacious
	35 Guests maximum

\$2,000 Minimum, Sunday-Thursday
*** Plus \$800 Venue Rental Fee**

\$2,500 Minimum, Friday-Saturday
*** Plus \$1,000 Venue Rental Fee**



Event Center

Equipped with its own stage, wooden dance floor and eight foot bar. Our Event Center can accommodate up to 175 people for a seated dinner.

With or Without AV:

Rounds &	160 Guests spacious
Rectangles:	175 Guests maximum
Banquet:	170 Guests spacious
	200 Guests maximum
Conference/	300 Guests spacious
Cocktail Reception:	450 Guests maximum

\$4,500 Minimum, Sunday
*** Plus \$1,500 Venue Rental Fee**

\$4,500 Minimum, Monday-Thursday
*** Plus \$1,000 Venue Rental Fee**

\$5,500 Minimum, Friday-Saturday
*** Plus \$2,000 Venue Rental Fee**

Group Menus

STARTERS

Included in Price of Entrée, Please Pick One (1) for Your Party

**Strawberries, Gorgonzola,
Toasted Hazelnuts, Mixed Greens**
with Balsamic Vinaigrette

**Shaved Fennel, Oranges, Goat Cheese,
Candied Pecans, Baby Spinach**
with Rice Wine Vinaigrette

Hearts of Romaine
with Caesar Dressing and a Garlic Crouton

Mixed Greens
with Balsamic Vinaigrette



Tomato Pesto Soup

Asparagus Potato and Chipotle Soup

Roasted Corn and Crab Chowder

Southwestern Gazpacho



UPGRADE

Add \$4.00 per plate

or turn your dinner into 4 courses for an extra \$8.00 per person

Crab Stack
*with Avocado, Tomato, Black Beans,
Roasted Corn and a Chipotle Aioli*

Prosciutto Wrapped Melon
with Arugula and Shaved Parmigiano Reggiano

Shrimp Cocktail
with Smokey Mango Salsa

ENTREES

Herb Roasted Chicken \$37.00
with White Bean Ragout and Baby Bok Choy

Chicken in Dijon Tarragon Sauce \$39.00
with Fennel Black Quinoa and Grilled Asparagus

Beef Filet \$53.00
*with Mushroom Madeira Sauce,
Caramelized Onion Polenta and Broccoli*

Salmon Fillet \$43.00
*with Ginger Butter Sauce, Asparagus
and Lemongrass Risotto Cake*

Pan Roasted Halibut \$47.00
with Mango Salsa, Parsnip Puree and Grilled Asparagus

Goat Cheese Raviolis \$35.00
with Pesto Grilled Vegetables and Tomato Cream Sauce

Surf and Turf Combination \$63.00
Grilled Salmon and Beef
with Potato Au Gratin, Broccoli and Mushroom Madeira Sauce



DESSERTS

Included in Price of Entrée, Please Pick One (1) for Your Party

Chocolate Pecan Caramel Tart

Apple Tart
with Spiced Cornmeal Crisp Topping and Crème Anglaise

Vanilla Cream Cheese Flan
with Seasonal Fruit

Citrus Cheesecake Tower
with Almond Florentines

Port Poached Pear
with Chocolate Pot de Crème and a Shredded Phyllo Nest

DESSERT BUFFET

To add to buffet station add \$9.00 per person

Includes a selection of
**Decadent Brownies, Pecan Caramel Bars,
Lemon-Fruit Tarts and
a Variety of Seasonal Mini Pastries**

Group Menus

BUFFET STATIONS

SALAD

\$9.00 per person
Choice of

Caesar Salad

Mixed Greens and Vegetables
with Balsamic Vinaigrette



SUSHI

\$15.00 per person

Assortment of Sushi Rolls

Including **California Roll, Rainbow Roll**
and **Spicy Tuna Roll**



PASTA

\$19.00 per person

Goat Cheese Ravioli

with Pesto Grilled Vegetables and a Tomato Cream Sauce
Served with Garlic Bread and Bread Sticks



ENTRÉE STATIONS

Grilled Flank Steak \$27.00 per person
with Mushroom Madeira Sauce

Roasted Chicken Breasts \$21.00 per person
with Dijon Tarragon Sauce

Grilled Salmon \$23.00 per person
with Ginger Butter Sauce



SIDES

\$8.00 per person

Au Gratin Potatoes

White Bean Ragout

Lemon Grass Risotto Cakes

Pureed Parsnips

Assorted Seasonal Vegetables

MENU ITEMS AND PRICES SUBJECT TO CHANGE

SAMPLE WINE LIST

Beringer Knights Valley Napa Cabernet 2000

\$12.00 Glass / \$45.00 bottle

Offers moderately rich dusty berry, cedar, anise and gritty tannins.
A solid wine that's dry around the edges.

Merryvale Starmont Napa Valley Cabernet 2001

\$57.00 Bottle

Fresh floral and grapey-earthly scents lead to a tight, structured band of Cabernet flavors, with hints of berry and herb, finishing with firm, dry tannins.

Claudius Cabernet 2002

\$10.00 Glass / \$37.00 Bottle

This Cabernet has an intense union; rich and dominant aromas of black raspberry, white pepper, dark cocoa, herb and mineral are captivating in this powerful wine.

Markham Merlot Napa Valley 2001

\$43.00 Bottle

Firm tannins and a green edge take away from the riper currant and tobacco flavors, giving it a cheny texture, with a hint of coffee and leather.

Sandoval Merlot Napa Valley 2002

\$8.00 Glass / \$30.00 Bottle

It offers impressive notes of white chocolate, creme de cassis, blackberries, and hints of vanilla. In the mouth, one gets the feel of naturalness in this fleshy, full-bodied red that is both powerful and elegant.

Wild Horse Pinot Noir Central Coast 2001

\$47.00 Bottle

An earth-toned, medium bodied wine with aromas of alpine forest floor, cinnamon, clove and blackberry.
On the palate, this wine displays flavors of black cherry, strawberry, and cola nut with a creamy mouthfeel and elegant finish.

Avila Pinot Noir San Luis Obispo 2003

\$9.00 Glass / \$33.00 Bottle

An earthy pinot noir brimming with flavors of cherry and spice.
This medium bodied wine has a complex finish while displaying luscious fruit and supple, well-integrated tannins.

Renwood Zinfandel Old Vine 2001

\$8.00 Glass / \$29.00 Bottle

A branny style that veers into earthy, leathery flavors, which mask the rustic wild berry and mineral flavors.

Penfolds Shiraz Thomas Hyland 2002

\$10.00 Glass / \$37.00 Bottle

A sturdy red, chunky and flavorful, with spicy, oak-scented plum and violet flavors that last.

MORE WINES AVAILABLE,
PLEASE CONTACT EME FOR MORE INFORMATION

Event Information

Guarantees

A minimum guarantee of attendance must be received by noon (12:00pm) seven (7) days prior to the event. This is the minimum order for which you will be charged. If no guarantee is received before the deadline, AUBERGINE will charge for the number expected on the Banquet Event Order (BEO). Any group having a greater amount of guests attending their event than were guaranteed for on our contract will be charged accordingly per person for all applicable services (i.e. food, beverage, gratuity and sales tax).

Also, an exact count of all entrées are required seven (7) days prior to event date. If you would like your guests to have the option to choose their entrée on the event date, please add an additional \$15.00 per person to the per person cost.

Billing/Payment

Aubergine requires a signed contract with a 50% deposit of the estimated total charges is due in order to secure your event date.

All accounts must be paid by the day of the event unless other arrangements are made with our accounting department. Any outstanding bills incurred on the day of the event must be settled by the following day. Payments received after this time will incur an additional late fee of 5% based on the final total verified on the night of our event.

California State Tax, Gratuity & Surcharges

A 21% gratuity will be added to all food and beverage services. The applicable sales tax will be added to the banquet check. Based on California State Laws, the state sales tax is added to the total cost of the event, including service charge and/or gratuity.

Cancellation

Event cancellation must be made in writing and the cancellation fee chargeable will be based on the following days of notice:

31-60 days: 50% of the total estimated charges

14-31 days: 75% of the total estimated charges

0-14 days: 100% of the total estimated charges

EME Rewards

After your event, Aubergine allows all parties to stay for their club.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

* *EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

Ace Parking Valet is available for \$8.00 - \$12.00 per car. To include valet parking payment on you event's bill, please notify Aubergine at least 48 hours prior to your event.

There is also a lot on 2nd Ave and Island St available as well.

Map & Directions



From the North heading Southbound Hwy 163:

- ◆ Take Hwy 163 southbound until it becomes 10th Avenue.
- ◆ Go straight onto 10th Avenue and continue until Broadway Street.
- ◆ Turn right on Broadway Street and continue until 4th Avenue.
- ◆ Turn left on 4th Avenue. Aubergine located on the corner of 4th Avenue and Island St at 500 Fourth Avenue.

From the North heading Southbound I-5:

- ◆ Take I-5 southbound and exit Front Street.
- ◆ Veering right, the Front Street off-ramp becomes southbound Front Street with no turn necessary.
- ◆ Continue straight on Front Street until Market Street.
- ◆ Turn left on Market Street and take it to 4th Avenue.
- ◆ Turn right on 4th Avenue. Aubergine located on the corner of 4th Avenue and Island St at 500 Fourth Avenue.

From the South heading Northbound I-5:

- ◆ Take I-5 northbound and exit at 6th Avenue.
- ◆ Turn left (southbound) onto 6th Avenue and continue until Broadway Street.
- ◆ Turn right on Broadway Street and continue two blocks to 4th Avenue.
- ◆ Turn left on 4th Avenue. Aubergine located on the corner of 4th Avenue and Island St at 500 Fourth Avenue.

From the East heading Westbound I-94:

- ◆ Take I-94 westbound until it ends and becomes F Street.
- ◆ Continue on F Street westbound until 4th Avenue.
- ◆ Turn left onto 4th Avenue.
- ◆ Continue on 4th Avenue past Market Street.
- ◆ Aubergine will be on the corner of 4th Avenue and Island Street a block after at 500 Fourth Avenue.