



Alta Cocina

416 3rd Avenue
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Open 7 Nights
- ◆ Dinner
 - ◆ Mon-Sat 5:00pm-10:00pm
 - ◆ Sunday 5:00pm-9:30pm
- ◆ Private Dining for Parties from 10 to 90 guests
- ◆ Self-Parking or Valet Parking can be set up
- ◆ Dress Code: Business Casual



For five years now, we here at Candelas have been sharing some of the most sophisticated Mexican cuisine that the city of San Diego has to offer. Providing unparalleled culinary experience to our guests by utilizing the freshest quality in local ingredients along with some of the most innovating cooking techniques the industry has to offer. This commitment to a "Mexico City" type of flavor along with our four star service and an ultra-romantic ambiance make for an unbelievable flavorful, as well as an authentically memorable "Chilango" experience here in the heart of the exciting, historic Gaslamp District.

Our menu is a selective balance of dishes that defy the normal conception of "Mexican Food" as well as redefining the unusual restaurant experience.

The combination of these sophisticated sensory stimuli is the basis of the experience that we have to offer; food, wine, music, light, shadow, people, an atmosphere, all these elements are designed to compliment the whole that is Candelas. Our successful recipe considers every single detail.

Group Accommodations



Royal Room

Red shades cover the windows and give a red glow to the space. The Royal Room is located in the top of the Restaurant, and is a prime spot to enjoy the energy of the restaurant.

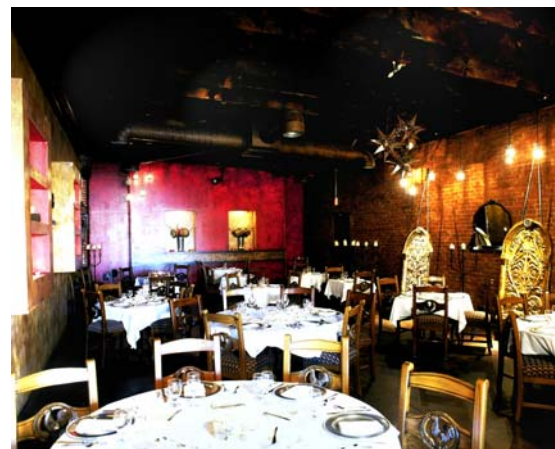
Without AV:

Banquet: 14 Guests spaciously
16 Guests maximum

WITH AV:

Banquet: 14 Guests spaciously
16 Guests maximum

*\$106.00 Per Person @ 10 Guest Minimum
Plus Beverages, 8.75% Tax and 20% Service Charge*



Brick Room

Old walls and colored tones enclosed with candle light make this a very romantic space. The Brick room is located at the North end of the Restaurant, and gives us a relaxing ambience.

Without AV:

Rounds: 74 Guests spaciously
80 Guests maximum

WITH AV:

Rounds: 68 Guests spaciously
74 Guests maximum

*No Minimum for Semi-Private,
except must select one of the set menus*

*\$6,360 Food & Beverage Minimum (Sunday-Thursday)
\$7,950 Food & Beverage Minimum (Friday & Saturday)
Plus Beverages, 8.75% Tax and 20% Service Charge*



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Group Menus

MENU SELECTION ONE

"Jalisco"

FIRST COURSE

Choice of

Penne estilo Condes

*Penne Pasta Served with Olive Oil, Basil,
Jalapeño Chili, Shrimp and Vegetables*

Ensalada de Nopalitos

*Round Slices of Grilled Nopal, Mozzarella Cheese
and Tomato over a Crisp Bed of Mixed Greens,
with Fresh Julienne Sweet Peppers & a Delicate Oregano Vinaigrette*

SECOND COURSE

Choice of

Filete Envuelto

*Cilantro Marinated Beef Filet Wrapped in Puff Pastry,
Filled with Mushrooms, Nopal and Spinach in a Light Chile Sauce*

Salmon con Almedras

*Salmon Filet Sautéed with Chile Oil in an Almond Sauce,
Accompanied by Green Grapes and Vegetables*

Pollo Cornejo

*Chicken Breast Stuffed with Cactus, Mozzarella Cheese and
Tomatoes in a Traditional Mexican Mole Sauce*

DESSERT

Chef's Dessert Selection

COFFEE

\$48.75 PER PERSON,
PLUS BEVERAGES, 8.75% TAX AND 20% SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION TWO

"Zapoteca"

FIRST COURSE

Choose Two (2) Options

Candelas Appetizer Selection (See Page 4)

SECOND COURSE

Choice of

Ensalada Caesar

Whole Long Leaf Salad Served with Chicken and Caesar Dressing

Sopa de Tortilla

*Tortilla Soup Served with Avocado Squares, Pork Rind,
Huajillo Chile and Mexican Sour Cream*

THIRD COURSE

Choice of

Camarones a la Miel

*Jumbo Shrimp Flambé with Tequila and
Served with Honey Sauce and Sautéed Spinach*

Pescado al Cilantro

*White Seabass with a Cilantro Crust
Over a Bed of Poblano Chile and Cream and Bell Pepper Sauce*

Pato Peking

*Peking Duck with a Orange and Chile Guajillo Julienne
Accompanied with a Pear Au Vine Rouge*

DESSERT

Chef's Dessert Selection

COFFEE

\$58.25 PER PERSON,
PLUS BEVERAGES, 8.75% TAX AND 20% SERVICE CHARGE

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MENU SELECTION THREE

“Chilango”

FIRST COURSE

Choose Two (2) Options

Candelas Appetizer Selection (See Page 4)

SECOND COURSE

Choice of

Crema de Frijol a la Cerveza

*Black Bean Cream with Chicken Stock, Dark Mexican Beer,
Onions, Bacon and Flavored with Chile Pasilla*

Ensalada de Berros

*Fresh Bunch of Watercress with Blue Cheese, Crisp Bacon, Pistachios
and a Sweet Mango Vinaigrette on a Bed of Pears*

THIRD COURSE

Choice of

Filete Azul

*Blank Angus Beef Tenderloin Grill-Marked, Served with a Special
Chef Seasoning and Blue Cheese with Gratin Potatoes*

Camarones Pernot

*Jumbo Prawns Sautéed with Pernot, Jicama and Coco,
Served with Sundried Tomato*

Mahi Mahi Caprichoso

*Mahi Mahi Filet Sautéed with Lobster Butter
Accompanied with a Vegetable Julienne*

DESSERT

Chef's Dessert Selection

COFFEE

\$65.25 PER PERSON,
PLUS BEVERAGES, 8.75% TAX AND 20% SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION FOUR

“Olmeca”

FIRST COURSE

Choose Two (2) Options

Candelas Appetizer Selection (See Page 4)

SECOND COURSE

Choice of

Ensalada de Salmon

Smoked Salmon Salad Served with Eel and a Mole Verde Vinaigrette

Sopa de Lentajas

Lentil Soup Served with Foie Gras and Chile Huajillo

THIRD COURSE

Choice of

Robalo con Axiote

*Fresh Grouper Filet, Marinated with Axiote and Teriyaki
Served in a Delicate Apple Sauce, Sautéed Asparagus & Potatoes*

Camarones Cabo de Puertas

*Jumbo Prawns Flambé with Three Different Tequilas,
Over Abi Tuna Anchored in White Rice in a Tamarindo Sauce
Topped with an Avocado Slice*

Filete a los Tres Chiles

*Beef Tenderloin Marinated in a Three Chili Sauce,
Served with Sautéed Vegetables,
Accompanied by a Puff Pastry Cupola*

DESSERT

Chef's Dessert Selection

COFFEE

\$75.80 PER PERSON,
PLUS BEVERAGES, 8.75% TAX AND 20% SERVICE CHARGE

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MENU SELECTION FIVE

"Huichol"

FIRST COURSE

Callos Jean

Pan Seared Scallops Sautéed with Jalapeno Chile, Portobello Mushroom, Cilantro, Onions and Lime, in a White Wine Sauce

SECOND COURSE

Choice of

Ensalada de Camaron

Fresh Greens Mixed with Shrimp, Marinated with Chile Piquin and Apple Vinaigrette

Crema de Broccoli

A Delicate Broccoli and Cheese Soup

THIRD COURSE

Choice of

Langosta Baeza

Fresh Lobster in its Own Shell, Stuffed with Mushrooms, Chile Jalapeño, Onion, Bacon and Aged Tequila, Creating an Exquisite Combination of Mexican Flavors

Costilla de Cordero al Mole Negro

Duo of New Zealand Lamb Chops, Baked Over Multicolored Sweet Peppers, Sautéed in Olive Oil & Black Mole

Filete de Res en Salsa de Cuitlacoche y Vino Tinto

Black Angus Filet, Grill-Marked, Sautéed with Cuitlacoche Sauce and Red Wine

DESSERT

Chef's Dessert Selection

COFFEE

\$93.25 PER PERSON,
PLUS BEVERAGES, 8.75% TAX AND 20% SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

CANDELAS APPETIZER SELECTION

TRAY PASSED AS HORS D'OEUVRES

\$3.75 Per Person, Per Choice of Appetizer

Tostaditas de Ceviche

Tostaditas de Aguacate y Mariscos
Hass Avocado Served with Scallops, Crab, Shrimp, Parsley with Mango Vinaigrette

Hand Made Chicken Taquitos

Wild Mushroom and Cheese Quesadillas

Puff Pastry Filled *with Sautéed Mushrooms*

Puff Pastry

Filled with Sautéed Mushrooms

Puff Pastry

with Chipotle Spiced Cream Cheese

Sliced Bread Spread

with Cream Cheese and Topped with Smoked Salmon

Chicken, Beef and Shrimp Skewers

Tartaleta de Cebolla con Cuitlacoche

Tostadas de Pata

Cured Pork Tostadas

Tostadas de Tinga

Shredded Chicken or Beef Tostadas

Bocadillos de Jamon Serrano

Home Made Buns Served with Spanish Prosciutto, Cheese and Avocado

Panecillos

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

Event Information

Booking Information

Candelas is happy to go over the details of your event. Once the event information (date, time, number of guests and menu) has been determined, Candelas will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold. A signed contract along with a 50% non-refundable deposit of the food and beverage minimum is required to confirm. A guaranteed guest count is due two (2) business days in advance. Host will be charged for guaranteed guest count, and total bill must meet the food and beverage minimum required to reserve the specified event space.

Food and Beverage Estimate

Candelas offers a variety of wine tasting packages and menu options to fit your budget. A service charge of 20% will be added to all food and beverage items and tax will be calculated on 8.75% of subtotal.

Cancellations

In the event of a cancellation, Candelas requires a minimum of one week notice without penalty. Cancellations made less than one week prior to event date will be subject to loss of deposit. Inside of 24 hours prior to event date, host will be charged the entire food and beverage minimum stated on the proposal to the credit card on file.

EME Rewards

EME Appreciation Program not offered.

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

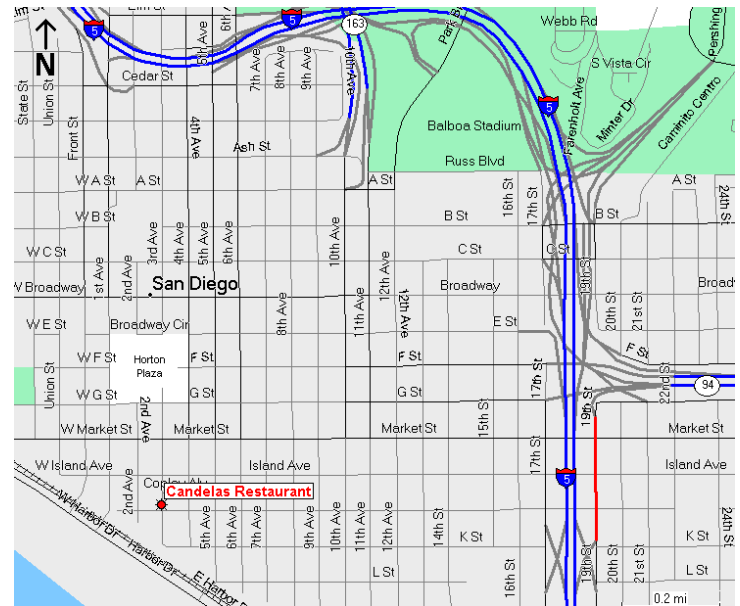
See the Rewards page on the EME website for more details.

* 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

- ◆ On Street Parking (Free Meters after 6:00 pm)
- ◆ Managed Parking Lots within a block
- ◆ Valet Parking can be arranged. Please contact EME for details.

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 Market Street.
- ◆ Turn right on Market Street and continue until 3rd Avenue.
- ◆ Turn left on 3rd Avenue. Candelas Restaurant is located on the left at 416 Third 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 on Front Street until Market Street.
- ◆ Turn left on Market Street and continue to 3rd Avenue.
- ◆ Turn right on 3rd Avenue. Candelas Restaurant is located on the left at 416 Third 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 Market Street.
- ◆ Turn right on Market Street and continue 3rd Avenue.
- ◆ Turn left on 3rd Avenue. Candelas Restaurant is located on the left at 416 Third Avenue.

From the East Heading Westbound I-94:

- ◆ Take I-94 westbound until it ends and becomes F Street. Continue on F Street until 6th Avenue.
- ◆ Turn left on 6th Avenue and continue to Market Street.
- ◆ Turn right on Market Street and continue to 3rd Avenue.
- ◆ Turn left on 3rd Avenue. Candelas Restaurant is located on the left at 416 Third Avenue.



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Regular Dinner Menu*

ENTRADAS

Callos Jean \$15.00

Scallops Sautéed with Portobello Mushrooms, Onions, Cilantro, Jalapeño, Lime and White Wine

Ceviche de Pulpo \$9.50

Octopus Ceviche Sandwiched between Two Crispy Corn Tortillas, Fresh Mango Slices and Vinaigrettes

Estructura de Aguacate \$12.00

Hass Avocado Fanned and Stuffed with Scallops, Crab, and Shrimp Marinated in Lime Juice and Tossed with Cilantro, Tomato, and Onion. Served with a Basil and Mango Vinaigrettes

Calamares Candelas \$10.00

Calamari Stuffed with Tomato, Onion, Rice and Morita Chile, Served with a Chili Pepper, Tomato and Blue Cheese Sauce

Alcachofas Mestre \$14.00

A Steamed Artichoke Heart Stuffed with Sashimi Grade Ahi Tuna and Topped with Parmesan Cheese, Lightly Broiled and Served with a Zucchini Flower Sauce

Carpaccio Franco \$13.00

Ahi Tuna Carpaccio Served with a Lemon Cilantro Mustard Sauce Accompanied by Bell Peppers and a Tequila Marinated Pear

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENSALADAS

Ensaladas de Espinacas \$10.00

Fresh Spinach with Walnuts, Apple, and Mozzarella Cheese Served with Honey Dijon Vinaigrette

Ensaladas de Palmitos \$7.50

Mixed Greens with Sautéed Tomatoes, Mushrooms, and Hearts of Palm, Served with an Artichoke Vinaigrette

Ensalada de Nopalitos \$8.00

Mixed Greens with Tomatoes, Mozzarella Cheese and Sautéed Cactus Stack, Served with an Oregano Vinaigrette

Ensalada de Berros \$8.50

Fresh Watercress with Pears, Blue Cheese, Pistachios and Bacon, Served with a Mango Vinaigrette

Ensalada Veracruz \$10.50

Mixed Greens with Baked, Sliced Chicken Breast, Mango, Blue Cheese, Pistachios, and Topped with a Balsamic Vinaigrette

Ensalada a la Diabla \$15.00

Beef Strips Served with Jicama and Pear Slices, Feta Cheese, and Dressed with a Chile Piquin, Tamarindo y Caramel Sauce

Ensalada Cuernavaca \$8.50

Mixed Greens Served with Marinated Artichokes and Goat Cheese, Accompanied with Fried Banana Chips and Dressed with a Red Organic Flower Vinaigrette

SOPAS

Crema de Cuatro Quesos al Chile Pasilla \$8.00

Mozzarella, Swiss, Blue and Parmesan Cheese Soup, Served with a Dollop of Mashed Potatoes and Jumbo Prawn, Topped with Shredded Fried Sweet Potato

Crema de Frijol a la Cerveza \$6.50

Black Bean Cream Soup Stewed with Dark Mexican Beer

Crema Fabiola \$15.50

Poblano Chile Cream Soup Accompanied by a Half Lobster Tail

PASTAS

Pasta Uxmal \$169.50

Linguine Pasta Served with Lobster and Portobello Mushrooms

Fettuccine Maya \$16.50

Fettuccine Tossed with Chopped Beef Filet, Olive, Basil, Caper, and Tomato Sauce

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PESCADOS Y MARISCOS

Escamas del Mayab \$27.00

*Grouper Fillet Sautéed in Olive Oil,
Topped and Baked with Scalloped Potato Scales,
Served with Vegetables
Accompanied with a Poblano Chile and Yellow Corn Cream Sauce*

Camarones Cabo de Puertas \$32.00

*Jumbo Prawns Flambé with Tequila
Served over a Sashimi Grade Raw Fillet of Tuna
Anchored in Rice and Topped with Avocado
and a Drizzle of Tamarindo Sauce*

Manjar Vallarta \$29.00

*Chilean Sea Bass Baked and Served in a Grape Cream Sauce and
Accompanied with Homemade Mashed Potatoes
and Sautéed Vegetables*

Langosta Baeza \$53.00

*A Whole Maine Lobster Tail,
Grilled and Flambéed in Tequila,
its Shell is Filled with a Jalapeño, Mushroom Stuffing and
then Perched atop Mashed Potatoes, Steamed Zucchini,
Served with a Guajillo Chili Sauce*

Camerones Villa Hermosa \$32.00

*Jumbo Shrimp in a Coconut Curry Sauce,
Served with a Pineapple Ring
Accompanied by Green Beans and Bell Peppers*

La Pesca \$32.00

*Catch of the Day, Served with a Cuitlacoche Sauce,
Accompanied with a Crab Stuffed Tomato and Papaya Pearls*

Lomo de Urtiaga \$34.00

*White Sea Bass Fillet Encrusted with a Basil and Mozzarella Cheese,
Served over Mashed Potatoes and Vegetables,
Dressed with a Piloncillo Sauce*

* MENU ITEMS & PRICES SUBJECT TO CHANGE

CARNES Y AVES

Filete Tlalpan \$41.00

*Beef Filet, Served on a Pool of Peanut and Chile Guajillo Sauce,
Accompanied by a Cactus and Poblano Chile Tower
With Potato Pearls*

Placer Poblano \$41.00

*Beef Filet Grilled and Served over a Green Tomatillo Sauce,
With Mashed Potatoes, Mozzarella Stuffed Jalapeños,
Julienne Poblano Chile, and Tlacoyos*

Filete las Flores \$41.00

*Beef Tenderloin Au Gratin with Blue Cheese,
Served with Caramelized Endive and a Raspberry Sauce*

Ribeye Bolivar \$43.00

*14oz. Ribeye Steak Served with Mashed Potatoes,
Vegetables, Grilled Tomato, and a Guajillo Chili Sauce*

Pechuga de Pato Lucrecia \$21.25

*Duck Breast Baked, Fan Sliced,
Served with Mashed Potatoes and Vegetables
in a Passion Fruit Sauce*

VEGETARIANO

Torre de Berengena \$18.00

*Baked Eggplant, Stuffed with Cactus, Tomatoes and Bell Peppers,
Served with a Basil Dijon Mustard Sauce*

* MENU ITEMS & PRICES SUBJECT TO CHANGE