



Fifty Seven Degrees

FINE WINE & PRIVATE EVENT CENTER

1330 'G' Street
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Facility Available for Private Events 7 Days
- ◆ Tasting Bar Open
 - ◆ Wed – Fri 2:00pm-12:00am
 - ◆ Saturday 12:00pm-12:00am
 - ◆ Sunday 12:00pm-6:00pm
- ◆ Private Parties for 20 to 50 Guests
- ◆ Self-Parking or Valet Available
- ◆ Dress Code: Business Casual



Fifty Seven Degrees is a wine tasting facility that has become the coolest new Private Event Center in Downtown San Diego. We have a cozy urban bar setting with high ceilings. Polished granite and cracked glass bar and table tops bring in a modern flair. Fine finished birch and maple fill the room accented by a gloss epoxy floor. Local art fills the space with life and local live music from our unique above bar stage matches it with fantastic sound. Browse or dine in the wine room with its walls filled with over 150 boutique wines (all for sale). Visit the large cigar friendly outdoor patio furnished in teak. Another highlight is the blue back wall accented by stainless steel and tap lights.

Group Accommodations



Tasting Bar

Use our Wine Room for your private event. Private tasting events featuring an array of different hand picked wines can be arranged. We can also provide anything from appetizers to a full sit down wine dinners.

With or Without AV:

Conference:	30 Guests spaciously 40 Guests maximum
Banquet:	30 Guests spaciously 50 Guests maximum
Reception-Style (High-Top Rounds):	30 Guests spaciously 50 Guests maximum

\$1,000 Food & Beverage Minimum, Sunday – Thursday
\$2,500 Food & Beverage Minimum, Friday & Saturday
Plus Beverages, Tax and 18% Service Charge

Wine Tasting Events

Package One: Provencal

Up to 20* people.
Includes: tasting, consisting of 4 wines and appetizers; cheese boards w/ crackers and bread.
Discount of 10% on wines being poured.

Package Two: Estate

Up to 20* people.
Includes: tasting, consisting of 5 wines and appetizers; cheese boards w/ crackers, bread and assorted olives.
Tasting Notes and a 10% discount on wines being poured.

Package Three: Single Vineyard

Up to 20* people.
Includes: tasting, consisting of 6 wines and appetizers; cheese boards w/ crackers, bread, assorted olives and fruit.
Tasting Notes and a 15% discount on wines being poured.



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Group Menus

SAMPLE MENU SELECTION ONE

Smoked Salmon and Chevre Grisini

*Tangy California Goat Cheese Blended with Cold Smoked Salmon
Rolled into a Ball with Fresh Snipped Chives
and Placed on an Italian Grisini*

Shrimp Wrap-Ups

*Plump Shrimp Wrapped in a Sweet Snow Pea Jacket
and Marinated in a Heavenly Spanish Vinaigrette*

Asparagus and Smoked Turkey Breast

*Fresh Baby Asparagus Wrapped in Wafer-Thin Hickory
Smoked Turkey Breast Enhanced with a Mild Curry Mayonnaise*

Wild Mushroom Barquettes

*Flaky Pastry Barquettes filled with a Warm Mushroom Duxelles
and a Majestic Beurre Blanc*

Teriyaki Beef Tenderloin Brochette

*A Lean Tenderloin Strip Marinated in an Oriental Teriyaki Sauce
Broiled and Finished with Toasted Sesame Seeds*

Mini Crab Cakes

*Sweet Flakes of Cold Water Crab Embellished with Soft French
Bread Crumbs, Caramelized Onions, Green Bell Peppers and Crisp
Celery Bound with Eggs and Warm Spices, Then Sautéed in Butter
Accompanied by a Coral Hued Red Bell Peppers Mayonnaise*

Lobster Medallions on Cucumber

*The Crisp and Refreshing Taste of the Cucumber is Given Finesse
by a Crown of Succulent Lobster with a Dollop of Saffron Sauce*

Peppered Ahi on Sourdough Round with Papaya Salsa

*The Subtle Bite of the Peppered Ahi is
Complimented by a Cool Papaya Salsa*

Mini Pastries and Tarts

*Sweet and Luscious Mouth Watering Chocolate Pastries
& Tarts in a Lavish Display*

Premier Coffee Section

*Rich and Aromatic Coffee, Decaffeinated Coffee and
Select Whole Leaf Teas are Served with Shaved Belgian Chocolate.*

PLEASE CONTACT EME FOR PRICING INFORMATION.

MENU ITEMS TO CHANGE.

SAMPLE MENU SELECTION TWO

HORS D'OEUVRES STATIONS

*Chef Carving Roast Prime Sirloin of Beef Tender and Full Flavored
Sirloins are Slowly Roasted to Capture their Natural Juices
Then Drizzled with Vintage Port
Served with Crusty Baguette Rolls, Butter
and a Bold Horseradish Mousse*

GIFTS FROM THE GARDEN STATION

*Artichokes cut in Half, Steamed in a Perfumed Bath of Lemons,
Fresh Mint and a Hint of Garlic
Then Drizzled with a Red Wine Vinaigrette,
Marinated White Baby Mushroom Caps,
Crisp Asparagus Wrapped in Sliced Hickory Smoked Turkey
Breast Enhanced with a Mild Curry Mayonnaise,
Julienne Strips of Sweet Red, Yellow and Green Bell Peppers,
Vine Ripened Cherry Tomatoes
and Belgian Endive Leaves with a Creamy Tarragon Dip*

BRUSCHETTAS PROVENCAL

*A Crispy Toasted Baguette Round
Topped with Diced Plum Tomatoes, Sweet Red Onions,
Pungent Capers, Fresh Chopped Basil, Oregano and Garlic
Which are Quickly Sautéed in Virgin Olive Oil Chilled,
Then Sprinkled with Freshly Grated Parmesan Cheese*

Teriyaki Chicken Brochettes with Sesame Seeds

*Skewered Bite Size Pieces of Moist and Tender Chicken Breast
Marinated in an Oriental Teriyaki Sauce, Broiled,
and Finished with Toasted Sesame Seeds*

BELGIAN ENDIVE

*This Prized Pale Yellow Chicory Leaf is Decoratively Filled with
Softened Neufchâtel and Danish Bleu Cheese
then Lightly Sprinkled with a Confetti of Colorful Bell Peppers*

MINI PASTRIES AND TARTS

*For the Dessert Lover Sweet and Luscious Mouth Watering
Chocolate Pastries and Tarts in a Lavish Display*

INTERNATIONAL COFFEE STATION

*Rich and Aromatic Coffee, Decaffeinated Coffee and Select Whole
Leaf Teas are Served with Shaved Belgian Chocolate.*

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SAMPLE MENU SELECTION THREE

HORS D'OEUVRES STATION

Whole Poached Salmon

*A Whole Poached Atlantic Salmon Artfully Decorated En Glacé
Accompanied by Imported Capers, Diced Sweet Red Onion,
Chopped Hard Cooked Eggs, Creamy Neufchâtel Cheese,
Toasted Baguette Rounds and Assorted Crackers*

Sun-Dried Tomato and Basil Torta

*Layers of Creamy and Smooth Neufchâtel Cheese
Embracing Sun-dried Plum Tomatoes Enlivened with Virgin Olive
Oil, Freshly Snipped Fragrant Basil, Toasted Pine Nuts
and Crowned with a Deeply Flavored and Memorable Pesto Sauce*

TRAY PASSED

Petite Beef Wellington

*Tender Morsels of Beef Crowned with a Mushroom Duxelle
Highlighted with a Rich Demi Glacé
and Wrapped in a Flakey Crust*

Dill Cheese Puffs

*Light and Rich Neufchatel Cheese
is Sprinkled with Feathery Dill, a Touch of Roasted Garlic
and Encased in a Delicious Bite Size Pastry*

Spring Rolls

*A Light and Crisp Egg Noodle Wrapper Filled with
Japanese Vegetables, Shrimp and Bold Spices*

Monarch Dessert Station

*A Display Full of Our Pastry Chefs Wonders
Fit for a King and Queen,
Including Velvety Smooth Chocolate Mousse Cake,
White Chocolate Raspberry Cheesecake,
Mini Petite French Pastries,
and Tiny Chocolate Cups Filled with Chantilly Mousse*

International Coffee Station

*Rich and Aromatic Coffee, Decaffeinated Coffee
and Select Whole Leaf Teas
are Served with Shaved Belgian Chocolate.*

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MENU ITEMS TO CHANGE.

SAMPLE MENU SELECTION FOUR

Cheese & Fruit Display

*A Lavish Display of Imported and Domestic Wedges
and Wheels of Aged Cheeses Featuring Warm Baby Brie
Crowned with Intensely Flavored Basil Pesto
and Toasted English Walnuts, Encased in a Flakey Puff Pastry Pillow,
Nutty Flavored Swiss, Herb Infused Havarti,
Smoked Gouda, Lively French Feta, Creamy Muenster, Rich Danish
Bleu Cheese, and Full Bodied Cheddar for the Cheese Lover
Accompanied by Crisp Baguette Rounds, Crackers and Wafers*

Chef Carving Whole Roast Turkey Breast

*Slowly Roasted and Infused with Fresh Aromatic Herbs,
Ensuring a Roast that is Naturally Juicy and Fork Tender,
Accompanied by Crusty Baguette Rolls
and a Delicate Tarragon Mayonnaise*

Salmon Carpaccio on Toasted Rounds

*Thin Slices of a Mildly Curried Atlantic Salmon on a Baguette
Round Sprinkled with a Mist of Fresh Lemon Juice,
Drizzled with Virgin Olive Oil
and Garnished with Non Pareil Capers and Dill*

Stuffed Mushrooms

*Jumbo White Mushroom Caps Filled with a Lively Combination of
Toasted French Bread Crumbs, Caramelized Shallots
and Sweet Onions, Finely Diced Celery Hearts,
Reggiano Parmesan Cheese and a Savory Myriad of Herbs,
Napped with Sweet Butter and Tawny Port*

Sun dried Tomato & Basil Pinwheel Puffs

*Buttery Puff Pastry Pinnwheel Spirals
Filled with Deeply Flavored Sun Dried Tomatoes, Perfumed Basil,
a Hint of Sweet Roasted Garlic, Pinenuts
and Bound with Virgin Olive Oil Baked Until Golden and Crispy*

Fresh Strawberries & Assorted Cakes with Chocolate Fondue

*Mounds of Luscious and Ripe Strawberries
Picked at Their Peak of Sweetness
Accompanied by Pools of Warm Chocolate Fondue for Dipping*

Coffee & Tea

*Rich and Aromatic Coffee, Decaffeinated Coffee
and Selected Whole Leaf Tea*

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Booking Information

Fifty Seven Degrees is happy to go over the details of your event. Once the event information (date, time, number of guests and menu) has been determined, Fifty Seven Degrees will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit of \$500 is due. The non-refundable deposit is due upon the signing of the contract. Half of the estimated total costs are due thirty (30) days prior to event date. The final balance is due the day of the event date.

Food and Beverage Estimate

Fifty Seven Degrees offers a variety of wine tasting packages and menu options to fit your budget. A service charge of 18% will be added to all food and beverage items and tax will be calculated on 7.75% of subtotal.

Cancellations

In the event of a cancellation, Fifty Seven Degrees requires a minimum of thirty (30) days notice without penalty. If a cancellation occurs less than thirty (30) days, guest will forfeit deposit

EME Rewards

EME Appreciation Program – Fifty Seven Degrees offers a gift certificate credit of \$50 for every \$1,000 spent on food and beverage for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Fifty Seven Degrees.

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

Street Parking available or Parking at "Park it on Market" (Entrance between G Street & Market) Evening Rates (6:00pm – 3:00am): \$ 3 Flat Rate Sun- Thurs and \$ 7 Flat Rate Friday- Sat. Hourly may increase during special events – maximum will remain the same.

Valet Available after 6:00 p.m. (\$10-\$15), please call to set up.

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 G Street.
- ◆ Turn left on G Street. Fifty Seven Degrees is located on the left side at 1330 G Street.

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 G Street.
- ◆ Turn left on G Street. Fifty Seven Degrees is located on the left side at 1330 G Street.

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 G Street.
- ◆ Turn left on G Street. Fifty Seven Degrees is located on the left side at 1330 G Street.

From the East heading westbound I-94:

- ◆ Take I-94 westbound until it ends and becomes F Street.
- ◆ Continue on F Street until 10th Avenue.
- ◆ Turn left on 10th Avenue and continue until G Street.
- ◆ Turn left on G Street. Fifty Seven Degrees is located on the left side at 1330 G Street.