



835 Fifth Avenue
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 days for Private Functions
 - ◆ Sun – Wed 5:00pm and on
 - ◆ Thurs – Sat 5:00pm – 9:00pm
- ◆ Suitable for Parties up to 300 guests
- ◆ Valet & garage parking available throughout Gaslamp Quarter; \$10.00 & up
- ◆ Dress Code: Business Casual



Cosmopolitan Feel with A Taste of South Beach

FACES is the New Cosmopolitan Club & Event Center with the Look & Feel of the Hottest Spots in South Beach. With its Imported Italian Tile Columns, Frosted Glass Bar, and Multiple Plasma Screens, FACES can accommodate up to 150 guests for a fine-dining sit-down dinner or up to 300 for an exciting reception event. FACES private glass enclosed suites and crescent booths give the space an intimate feel that allows for privacy without seclusion. Live entertainment and bottle service are available upon request.



Sunday – Thursday:
25 Person Minimum,
plus Tax and 18% Gratuity

Thursday – Saturday (Club Buyout):
\$15,000 Food and Beverage Minimum,
plus Tax and 18% Gratuity





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Group Menus

Listed in the following sections
are a few sample banquet menus.

FACES also offers \$99.00 pre-fixe menus
that include food, two glasses of wine, tax and gratuity.

Our Executive Chef will be happy to create customized
Banquet Menus for your next affair.



MENU SELECTION ONE

FIRST COURSE

Choice of

Dungeness Crab Cakes

Served with Roasted Red Bell Pepper Cream and Fresh Cilantro

Panko Fried Shrimp

*Served with Thai Peanut Sauce, Cilantro Oil
and Crisp Wonton Strings*

SECOND COURSE

Choice of

Young Spring Greens

*with Caramelized Toasted Walnuts, Red Grapes,
Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

Caesar Salad

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,
Tossed in a Classic Caesar Dressing*

MAIN COURSE

Choice of

Certified Angus Beef® Filet Mignon (8 oz. cut)

with Seasonal Vegetable, Leeks and Fingerling Potatoes

Salmon

*Sautéed with Coriander Crust, Sun Dried Cherry Fennel Relish,
Basil Oil and Montrachet Risotto*

Linguini with Maine Lobster

*with Tomato, Garlic, Onion, Basil and Feta Cheese,
Tossed in a White Wine Lemon Sauce*

Free Range Chicken Breast

with Sherry Wine Reduction, Roasted Tomato Gnocchi & Baby Arugula

DESSERT

Choice of

Grand Marnier Chocolate Mousse

Vanilla Bean Crème Brûlée

\$59.00 PER PERSON,
PLUS BEVERAGES, TAX AND 18% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE



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Group Menus

MENU SELECTION TWO

FIRST COURSE

Choice of

Maine Lobster "Martini"

*Marinated in Peppered Vodka with Avocado,
Cucumber Cocktail Sauce and "Martini" Olives*

Dungeness Crab Cakes

Served with Roasted Red Bell Pepper Cream and Fresh Cilantro

SECOND COURSE

Choice of

Young Spring Greens

*with Caramelized Toasted Walnuts, Red Grapes,
Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

Caesar Salad

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,
Tossed in a Classic Caesar Dressing*

MAIN COURSE

Choice of

Certified Angus Beef® Filet Mignon (8 oz. Cut)

with Seasonal Vegetable, Leeks and Fingerling Potatoes

Grilled Porterhouse of Veal (14oz. Cut)

*with Wild Mushroom Marsala Demi-Glace,
Whole Grain Mustard Spätzle Noodles and Spinach Ragout*

Salmon

*Sautéed with Coriander Crust, Sun Dried Cherry Fennel Relish,
Basil Oil and Montrachet Risotto*

Jumbo Sea Scallops

*Pan Seared with Wild Rice Dust, Sun Dried Tomato Tapenade,
Green Goddess Dressing, Watercress and New Potatoes*

Linguini with Maine Lobster

*with Tomato, Garlic, Onion, Basil and Feta Cheese,
Tossed in a White Wine Lemon Sauce*

DESSERT

Choice of

Grand Marnier Chocolate Mousse

Vanilla Bean Crème Brûlée

Almond Joy Tarte

Berries & Cream

\$69.00 PER PERSON,
PLUS BEVERAGES, TAX AND 18% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE

MENU SELECTION THREE

FIRST COURSE

Choice of

Maine Lobster "Martini"

*Marinated in Peppered Vodka with Avocado,
Cucumber Cocktail Sauce and "Martini" Olives*

Dungeness Crab Cakes

Served with Roasted Red Bell Pepper Cream and Fresh Cilantro

SECOND COURSE

Choice of

Young Spring Greens

*with Caramelized Toasted Walnuts, Red Grapes,
Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

Caesar Salad

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,
Tossed in a Classic Caesar Dressing*

THIRD COURSE

California Seafood Bisque

Served with Sherry Wine and Poppy Seed Fleuron

MAIN COURSE

Choice of

Certified Angus Beef® Filet Mignon (8 -or- 12 oz. Cut)

with Seasonal Vegetable, Leeks and Fingerling Potatoes

Certified Angus Beef® Porterhouse Steak (18 oz. Cut)

*with Roasted Tomatillo Sauce, Leeks and
Served On Our Black Bean Goat Cheese Cake*

Pan-Seared Rack of Colorado Lamb (12oz. Cut)

*with Red Curry Plum Demi-Glace, Pistachio Couscous,
Fresh Watercress and Apple Cucumber Mint Relish*

Sushi-Grade Ahi

*Flash Seared with Hoisin Glaze, Fried Rice, Tropical Fruit Salsa,
Cilantro Oil and Crisp Wontons Strings*

Jumbo Sea Scallops

*Pan Seared with Wild Rice Dust, Sun Dried Tomato Tapenade,
Green Goddess Dressing, Watercress and New Potatoes*

Linguini with Maine Lobster

*with Tomato, Garlic, Onion, Basil and Feta Cheese,
Tossed in a White Wine Lemon Sauce*

DESSERT

Choice of

Grand Marnier Chocolate Mousse

Vanilla Bean Crème Brûlée

Almond Joy Tarte

Berries & Cream

\$79.00 PER PERSON,
PLUS BEVERAGES, TAX AND 18% GRATUITY

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Event Information

Booking Information

FACES is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, FACES will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold with a credit card.

Food and Beverage Estimate

FACES offers a variety of menus 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. An extensive wine list will help to complete your event. No outside food or wine or any other beverages are permitted on premises.

The Director of Marketing must be notified of your final guarantee no later than three (3) business days (72 hours) prior to your function. FACES cannot be responsible for service to more than five (5%) percent over your guarantee. If no guarantee is received FACES will assume the estimated number of guests on the original reservation to be correct, and charges will be made accordingly. If the number of guests that arrive on the day of your event fall below your guarantee number, you will be charged for the guests that you have guaranteed (*If selecting a banquet menu, charge is determined by the per person cost of menu. If ordering off the regular dinner menu, a \$60.00 per person charge will be assessed.*)

Cancellations

Cancellations must be made only with the Director of Marketing and will be confirmed via fax or by a confirmation letter. FACES requires seventy-two (72) hours notice for cancellations. Any cancellation which occurs within seventy-two (72) hours of the function will result in a charge of 50% of the total menu price, multiplied by the guaranteed guest count. This amount will be charged to the credit card on file. Cancellation Fees can be applied to future programs if a cancellation occurs.

EME Rewards

EME Appreciation Program – FACES 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 FACES.

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

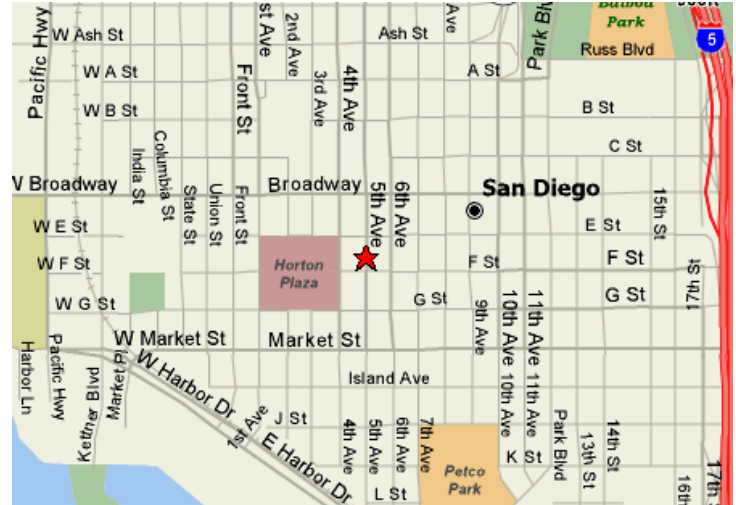
See the Rewards page on the EME website for more details.

* 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

Valet and garage parking available throughout Gaslamp Quarter \$9.00 & up. Please contact us to arrange for Valet Charges to be included on final bill.

Map & Directions



From the 5 Freeway Southbound:

Coming from Del Mar, Solana Beach, Oceanside, Orange County, etc

- ◆ Take the 5 Freeway South.
- ◆ Exit Front Street (veering right).
- ◆ Continue southbound on Front Street to Market Street.
- ◆ Turn Left on Market Street and continue to Fifth Avenue.
- ◆ Turn left on Fifth Avenue.
- ◆ FACES is 1½ blocks up on the right-hand side.

From the 5 Freeway Northbound:

Coming from Imperial Beach, Coronado, Mexico, or the Airport

- ◆ Take the 5 Freeway North. Exit on Sixth Avenue
- ◆ Turn left on Sixth Avenue and continue to Market Street.
- ◆ Turn right on Market Street and continue to Fifth Avenue
- ◆ Turn right on Fifth Avenue.
- ◆ FACES is 1½ blocks up on the right-hand side.

From Hwy 163 Southbound:

Coming from Mission Valley, Riverside County, etc.

- ◆ Follow Hwy 163 southbound until it becomes 10th Avenue and continue straight until Market Street.
- ◆ Turn right on Market Street and continue to Fifth Avenue
- ◆ Turn right on Fifth Avenue.
- ◆ FACES is 1½ blocks up on the right-hand side.

From Hwy 94 Westbound:

Coming from El Cajon etc.

- ◆ Follow to the end of I 94 until it becomes F Street
- ◆ Continue straight on F Street until Fifth Avenue.
- ◆ Turn right on Fifth Avenue.
- ◆ FACES is ½ block up on the right-hand side.



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Regular Dinner Menu*

APPETIZERS

*** Dungeness Crab Cakes \$12.00**

Served with Roasted Red Bell Pepper Cream and Fresh Cilantro

Today's Fresh Oysters \$14.00

Served on the Half-Shell

with Cocktail Sauce and Cucumber Vinaigrette

~ or ~

Broiled with Cilantro Pesto, Sun Dried Tomato and Feta Cheese

Shrimp Cocktail \$10.00

Served with Avocado and Cucumber Cocktail Sauce

Panko Fried Shrimp \$10.00

*Served with Thai Peanut Sauce,
Cilantro Oil and Crisp Wonton Strings*

Grilled Portobello Mushroom \$8.00

*Marinated in Peppered Vodka with Spinach,
Bacon and Grilled Onions in a Roasted Tomato Mushroom Jus*

Artichoke (Seasonal) \$7.00

Steamed and Served with Drawn Butter and Garlic Mayonnaise

*** Tower of Tropical Tuna Tartare \$12.00**

Served with Hoisin Glaze, Citrus Ponzu Broth & Tropical Fruit Salsa

Beef Carpaccio \$12.00

*Served Paper-Thin with Truffle Oil, Balsamic Syrup,
Bitter Greens and Shaved Parmesan*

*** Maine Lobster "Martini" \$12.00**

*Marinated in Peppered Vodka with Avocado,
Cucumber Cocktail Sauce and "Martini" Olives*

Roasted Tomato Bruschetta \$6.00

*Served on Thick Slices of Black Olive Bread
with Basil Oil and Shaved Parmesan*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

* Georges Signature Dishes

SOUPS

*** California Seafood Bisque \$12.00**

Served with Sherry Wine and Poppy Seed Fleuron

Creamy Wild Mushroom Soup \$8.00

Served with Truffled Risotto and Crisp Leeks

Chef's Soup of the Day \$6.00

SALADS

Young Spring Greens \$7.00

*with Caramelized Toasted Walnuts, Red Grapes,
Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

Caesar Salad \$8.00

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,
Tossed in a Classic Caesar Dressing
with Grilled Chicken, \$14.00*

Spinach Salad \$9.00

*with Grilled Onions, Shiitake Mushrooms,
Bacon and Smoked Vermont Cheddar,
Tossed in a Sherry-Dijon Vinaigrette*

Beefsteak Tomato and Maui Onion \$9.00

with Crumbled Roquefort and Shallots in a Balsamic Vinaigrette

Vine-Ripened Tomato Salad \$9.00

*with Fresh Buffalo Mozzarella, Shaved Onion,
Basil Oil and Balsamic Syrup*

Maine Lobster Salad \$16.00

*with Baby Arugula, Avocado, Oyster Mushrooms
and Yukon Gold Potato Straws,
Tossed in a White Truffle Chardonnay Dressing*

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Regular Dinner Menu*

STEAK ENTRÉES

We Serve Only the Finest Certified Angus Beef®

*Prime Filet Mignon – Certified Angus Beef®

8 oz. cut \$43.00 — 12 oz. cut \$63.00

*With Port Wine Demi-Glace, Fingerling Potatoes,
Roquefort, Leeks and Spinach Shiitake Ragout*

*Prime New York Strip – Certified Angus Beef®

12 oz. cut \$46.00 — 16 oz. cut \$63.00

*With Jack Daniel's Demi-Glace, Wild Rice Pepper Dust,
Fingerling Potatoes, Leeks and Sliced Beefsteak Tomatoes*

*The Only Hand Selected, "Center-Cut"
and Aged Prime Certified Angus Beef® Sold in San Diego*

IRRESISTIBLE DISHES

Surf & Turf \$49.00

6 oz Prime Filet Mignon Certified Angus Beef & 6-7 oz Lobster Tail

Prime Rib \$36.00

16 oz. cut - Friday & Saturday only

Certified Angus Beef® Filet Mignon

8 oz. cut \$28.00 — 12 oz. cut \$38.00

with Seasonal Vegetables, Leeks and Fingerling Potatoes

Certified Angus Beef® New York Strip

12 oz. cut \$33.00 — 16 oz. cut \$43.00

with Seasonal Vegetables, Leeks and Fingerling Potatoes

Certified Angus Beef® Porterhouse Steak

22 oz. cut \$43.00

*with Roasted Tomatillo Sauce, Leeks and
Served with Our Black Bean Goat Cheese Cake*

Certified Angus Beef® Grilled Rib Eye Steak

14 oz. cut \$26.00

with Seasonal Vegetables, Leeks and Fingerling Potatoes

Certified Angus Beef® Top Sirloin Steak

10 oz. cut \$19.00

*Rum-Brined with Mango Salsa,
Grilled Pineapple and Plantain*

Our Steaks are Available with the Following Side Dishes:

*Organic Vegetables \$12.00, Fingerling Potatoes \$5.00, Shoestring Fries \$5.00,
Baked Potato \$5.00, Seasonal Vegetables \$6.00, Asparagus \$7.00*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENTRÉES

* Grilled Pork Chop... "George's Favorite"

Double-Thick 14 oz. cut \$24.00

*with Ginger Hoisin BBQ Sauce, Sweet Potato Mash,
Saffron Dijon Drizzle and Shiitake Corn Relish*

Grilled Porterhouse of Veal 14 oz. cut \$34.00

*with Wild Mushroom Marsala Demi-Glace,
Whole Grain Mustard Spätzle Noodles and Spinach Ragout*

* Pan-Seared Rack of Colorado Lamb

12 oz. cut \$34.00

*with Red Curry Plum Demi-Glace, Pistachio Couscous,
Organic Watercress and Apple Cucumber Mint Relish*

Muscovy Duck Breast \$28.00

with Sun Dried Cranberry Cabernet Sauce & Scallion Laced Wild Rice Cake

Free Range Chicken Breast \$18.00

with Sherry Wine Reduction, Roasted Tomato Gnocchi & Baby Arugula

Six Onion Risotto \$14.00

*with Kalamata Olive Burgundy Demi-Glace,
Fresh Rosemary, Asparagus, Sun Dried Tomato and Feta Cheese*

Stir-Fry Seasonal Vegetables \$15.00

*Served with Shiitake Mushrooms, Asparagus, Baby Bok Choy,
Water Chestnuts, Broccoli, Carrots and Snow Peas
in a Teriyaki Sauce with Fried or Steam Rice*

Salmon \$26.00

*Sautéed with Coriander Crust, Sun Dried Cherry Fennel Relish,
Basil Oil and Montrachet Risotto*

* Sushi-Grade Ahi \$30.00

*Flash Seared with Hoisin Glaze, Fried Rice, Tropical Fruit Salsa,
Cilantro Oil and Crisp Wonton Strings*

* Jumbo Sea Scallops \$32.00

*Pan Seared with Wild Rice Dust, Sun Dried Tomato Tapenade,
Green Goddess Dressing, Organic Watercress and New Potatoes*

Swordfish \$28.00

Grilled with Caramelized Red Onions and Porcini Risotto

Halibut \$27.00

*Grilled with Chipotle Tomato Sauce, Jalapeno Corn Cake,
Goat Cheese Risotto, Avocado, Cilantro Oil,
Toasted Pepitas and Tortilla Confetti*

Linguini with Maine Lobster \$34.00

*with Tomato, Garlic, Onion, Basil and Feta Cheese,
Tossed in a White Wine Lemon Sauce.*

Pasta Selections \$14.00

*Linguini, Fettuccini, Rotelli, Penne or Angel Hair Pasta
with Your Choice of*

Alfredo or Marinara Sauce. with Grilled Chicken or Salmon, \$17.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE

* Georges Signature Dishes

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