



The Grande
COLONIAL
LA JOLLA

910 Prospect Street
La Jolla, CA 92037

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 days
- ◆ Breakfast
 - ◆ Mon-Sat 6:30am-11:00am
 - ◆ Sunday 6:30am-12:30pm
- ◆ Lunch
 - ◆ Daily from 11:30am-2:30pm
- ◆ Dinner
 - ◆ Nightly from 6:00pm-10:00pm
- ◆ Private Dining Options for Parties up to 70 guests
- ◆ Valet Parking available
- ◆ Dress Code: Business Casual
- ◆ Outdoor Terrace with Garden and Ocean Views



- ◆ Voted Personal Favorite "America's Best Restaurants – *Gourmet Magazine*
- ◆ Award of Excellence – *Wine Spectator*
- ◆ Voted Best New Restaurant – *San Diego READER, People's Choice Awards*
- ◆ Voted Best New Restaurant – *La Jolla Light, Reader's Choice Awards*

We are dedicated to the pursuit of culinary excellence. We shop daily to obtain the freshest local ingredients from Chino Farms in Rancho Santa Fe, The Good Faith Organic in Jamul, and from other local farms. NINE-TEN's unique fish selection is flown in daily from Hawaii, the East Coast, and France. We pay attention to the details that set NINE-TEN apart, from smoking our own salmon to turning out fresh pastries and house-made ice creams each day. We hope that you enjoy our NINE-TEN cuisine: preparations that change on a daily basis and reflect the freshest ingredients that we can find.

Surrounded by breathtaking beaches, sun-washed cliffs and unique galleries, rejuvenating spas, and designer boutiques, The Grande Colonial, home of restaurant NINE-TEN, is one of La Jolla's prime locations for special events and private dining experiences.

Group Accommodations



The Parlor Room

Intricate crown moldings and French paned windows adorn the Parlor Room to create the perfect setting to accommodate 14 guests for dinner and up to 20 guests for a reception. Large windows in the Parlor Room allow for natural lighting and views of the Garden Terrace.
Room Dimensions: 19' x 21'

\$700 Food and Beverage Minimum, plus Tax and 20% Service Charge (Any Evening of the Week)



La Jolla Room

The La Jolla Room has unique architecture and is classically styled with elegant drapery, chandeliers and a baby grand piano. Facing the renowned Prospect Street, the La Jolla Room with thirteen-foot ceilings offers floor to ceiling windows with the option of blackout drapes. This setting is accommodating for up to 40 guests for dinner and 70 guests for a reception.
Room Dimensions: 15' x 50'

\$1,500 Food and Beverage Minimum, plus Tax and 20% Service Charge (Sunday-Thursday)

\$3,000 Food and Beverage Minimum, plus Tax and 20% Service Charge (Friday & Saturday Evening)



Sun Room

The Sun Room, named for the skylight and natural light that floods the space, looks out to the Garden Terrace and Ocean. This pleasurable atmosphere is accommodating for 60 guests for dinner and 75 guests for reception.
Room Dimensions: 25' x 40'

\$3,000 Food and Beverage Minimum, plus Tax and 20% Service Charge (Sunday-Thursday)

\$5,000 Food and Beverage Minimum, plus Tax and 20% Service Charge (Friday & Saturday)

- ◆ *If guest count is 50 or more, you must rent out the Garden Terrace with the Sun Room.*

- ◆ *\$5,000 Food & Beverage Minimum, plus Tax & 20% Service Charge (Sunday-Thursday)*

- ◆ *\$6,500 Food & Beverage Minimum, plus Tax & 20% Service Charge (Friday & Saturday)*



Garden Terrace

The Garden Terrace overlooks the pool with views to the ocean and offers the perfect location for 48 guests for dinner and 80 guests for a reception. The terrace is surrounded with a windscreens, set with patio heaters and covered by awnings to ensure your guests' comfort outdoors.

\$3,500 Food and Beverage Minimum, plus Tax and 20% Service Charge (Any Evening of the Week) © 2007 Roussel Inc.

Group Menus

TRAY PASSED HORS D'OEUVRES

(Minimum of 12 Pieces per Item)

A 20% Service Charge and CA Sales Tax are Applicable to Each Item.

HOT HORS D'OEUVRES

Crab Cake \$3.50 each

with Chipotle Aioli



Cumin Crusted Mexican Sea Scallop \$3.50 each

with Avocado Relish

BROCHETTES

Apricot-Chipotle Glazed Lamb \$3.50 each



Spiced Marinated Lamb *with Olive Tapenade* \$3.50 each



Curry Chicken *with Mango Relish* \$3.00 each

COLD HORS D'OEUVRES

CROSTINIS

Seasonal Vegetables \$2.50 each



Wild Mushroom \$3.00 each



House Cured Salmon \$3.50 each



Roasted Eggplant \$2.50 each



BOUCHES

Smoked Salmon \$3.50 each



Tuna Tartar \$3.50 each



Wild Mushroom \$3.00 each



Seasonal Vegetables \$2.50 each

MENU ITEMS & PRICES SUBJECT TO CHANGE

PARLOR ROOM SAMPLE APPETIZERS

Appetizers priced individually. Each contains 3-4 pieces.

One appetizer per two guests recommended.

Bruschetta \$7.00

with Garlic, Olive Oil, Reggiano



Mini Dungeness Crab Cake \$12.00

with Basil Aioli



Maine Scallops \$12.00

with Leek-Corn Risotto, Thyme Oil



Ahi Tuna Tartare \$16.00

with Spicy Cucumber Melon Salad



Selection of Artisan Cheeses \$16.00

Housemade Condiments, Croutons, and Crackers

MENU ITEMS & PRICES SUBJECT TO CHANGE

PARLOR ROOM SAMPLE COURSE ONE

Select up to Two (2)

Seasonal Soup \$8.00



House Smoked Salmon \$12.00

Crème Fraîche, Spiced Lavash, Upland Cress & Orange Jelly



Winter Fruit Salad \$12.00

*Asian Pears, Apples, Bosc Pears, Baby Arugula
Pecorino Toscano, Pomegranate Jellies, and Pistachio Pesto*



Baby Beet Salad \$11.00

*Roasted Baby Carrots, Toasted Walnuts, Candied Baby Fennel,
Arugula & Champagne Vinaigrette*



Maine Lobster & Dungeness Crab Salad \$16.00

*Tangerine Jelly, Radishes, Micro Fines Herbs
Horseradish Aioli & Tangerine Reduction*

MENU ITEMS & PRICES SUBJECT TO CHANGE

Group Menus

PARLOR ROOM SAMPLE COURSE TWO

Select up to Two (2)

Lobster Risotto \$15.00
\$10 Supplement for Black Truffles

Calamari & House Made Chorizo \$13.00
Squid Ink Risotto & Salsa Verde

House Made Harissa Marinated Shrimp \$11.00
Chick Pea Puree, Pickled Shallots, Baby Arugula & Shaved Parmesan

Maine Scallops \$16.00
*"Sous Vide" Cauliflower & Cauliflower Custard
Caper, Pine Nut & Sultana Raisin Relish, Brown Butter Emulsion*

Jamaican Jerk Pork \$14.00
*Sweet Potato Puree, Baby Carrots, Swiss Chard,
Plantains & Chino Farm Beans*

House Made Pappardelle & Duck Confit \$18.00
Wild Mushrooms and Fresh Herbs

MENU ITEMS & PRICES SUBJECT TO CHANGE

PARLOR ROOM SAMPLE ENTRÉES

Select up to Three (3)

Prime Flat Iron Steak & Onions \$27.00
*Roasted Cipollini Onions, Cipollini Onion Puree, Confit Peppers,
Green Beans, Crispy Yukon Potato, Red Wine Sauce*

Millbrook Farms Venison \$37.00
Butternut Squash, Shaved Brussel Sprouts & Bacon, Hibiscus Gastrique

Port Wine Braised Short Rib \$24.00
*Wild Mushroom, Baby Winter Vegetables,
White Truffle Emulsion, Potato Foam*

"Sous-Vide" Salmon \$32.00
*Baby Fennel, Braised Leek, Petit Fine Herb Salad,
Parsnip Puree & Orange-Olive Oil Emulsion*

Hudson Valley Duck Breast \$29.00
*Forbidden Black Rice, Rapini, Valencia Oranges,
Red Currants, Candied Juniper & Muscat Reduction*

Soy Marinated Tofu \$21.00
Baby Carrots, Turnips, Kohlrabi, Baby Artichoke, Vanilla Emulsion

MENU ITEMS & PRICES SUBJECT TO CHANGE

PARLOR ROOM SAMPLE DESSERT CHOICES

Select up to Two (2)

Mascarpone-Caramel Napoleon \$8.00
Blood Orange Ice Cream & Candied Hazelnuts

Meyer Lemon Semifreddo \$8.00
Ginger Sorbet & Roasted Rhubarb

Almond & Orange Blossom Ice Creams \$8.00
Almond Cake & Honey Poached Apricots

Maple Glazed Bananas \$8.00
Coconut Ice Cream, Medjool Dates and Pecan Sandies

Half Baked Chocolate Cake \$10.00 / À La Mode \$12.00
Caramel Sauce, Whipped Cream

MENU ITEMS & PRICES SUBJECT TO CHANGE

PARLOR ROOM ARTISANAL CHEESES

Select up to Two (2)

Taste of Four Cheese \$16.00
Served with Condiments, House Made Crackers and Croutons

Point Reyes Blue \$6.00
Cow's Milk from Point Reyes, CA, Served with Honeycomb

P'tit Basque \$6.00
*Sheep's Milk from the Pyrenees, France,
Served with Red Wine Poached Cherries*

Doddington \$6.00
Cow's Milk's from Northumberland, England, Served with Apples

Brunet \$6.00
Goat's Milk from the Piedmont Region, Italy, Served with Red Grapes

MENU ITEMS & PRICES SUBJECT TO CHANGE

Group Menus

RECEPTIONS

A 20% Service Charge and CA Sales Tax are Applicable to Each Item.

PLATTERS

Artisan Cheese & Fruit Board \$125.00 per platter

*Dried Fruit, Nuts, Bread & Crackers
(Serves 25 People)*

Grilled Seasonal Vegetable Platter \$50.00 per platter

*Parmesan & Black Pepper Dip
(Serves 20 People)*

Grilled Marinated Shrimp Platter \$53.00 per platter

*Choice of one of the following:
Lemon Aioli, Chive Aioli or Tomato Chutney
(Serves 15 People)*

Sliced Seasonal Fruit Platter \$53.00 per platter

*Honey Yogurt
(Serves 15 People)*



CHIPS AND DIPS

Pita Chips \$42.00

*with Humus and Olive Tapenade
(Serves 12 People)*

Tortilla Chips \$45.00

*with Salsa Fresco and Guacamole
(Serves 12 People)*

NINE-TEN Chips \$45.00

*with Roasted Shallot and Garlic & Herb Dip
(Serves 12 People)*

Mixed Nuts \$32.00 per bowl

(Serves 15 People)

NINE-TEN Potato Chips \$28.00 per bowl

(Serves 15 People)

Assorted Olives \$18.00 per bowl

(Serves 15 People)

Pretzels \$12.00 per bowl

(Serves 15 People)

MENU ITEMS & PRICES SUBJECT TO CHANGE

TRAY PASSED HORS D'OEUVRES

(Minimum of 12 Pieces per Item)

A 20% Service Charge and CA Sales Tax are Applicable to Each Item.

HOT HORS D'OEUVRES

Crab Cake \$3.50 each

with Chipotle Aioli

Cumin Crusted Mexican Sea Scallop \$3.50 each

with Avocado Relish



BROCHETTES

Apricot-Chipotle Glazed Lamb \$3.50 each

Spiced Marinated Lamb *with Olive Tapenade* \$3.50 each

Curry Chicken *with Mango Relish* \$3.00 each



COLD HORS D'OEUVRES

CROSTINIS

Seasonal Vegetables \$2.50 each

Wild Mushroom \$3.00 each

House Cured Salmon \$3.50 each

Roasted Eggplant \$2.50 each



BOUCHES

Smoked Salmon \$3.50 each

Tuna Tartar \$3.50 each

Wild Mushroom \$3.00 each

Seasonal Vegetables \$2.50 each

MENU ITEMS & PRICES SUBJECT TO CHANGE

Group Menus

PLATED DINNERS

Three (3) Course - \$59.00 per person

Four (4) Course - \$69.00 per person

A 20% Service Charge and CA Sales Tax are Applicable to Each Item.

15-25 Guests: Select Two (2) Entrées for Guests to Choose from the Night of the Event
26 Guests & up: Select Two (2) Entrées, Pre-count of Selections Due 72 Hours Prior to Dinner

Dinner Includes: Bread, Butter, Gourmet Coffee, Decaffeinated Coffee and Hot Tea

SOUP

Please Select One (1) of the Following

Seasonal Soup

Lobster Bisque



SALAD

Please Select One (1) of the Following

La Milpa Organic Greens
with Champagne Vinaigrette

Pear and Apple
with Goat Cheese on a Bed of Organic Greens

Hearts of Romaine
with White Anchovy Vinaigrette

ENTRÉES

Please Select One (1) of the Following

Entrées are Accompanied with Two Sides (Generally a Seasonal Vegetable and a Starch)

Oven Baked Salmon
with Tomato Fennel Vinaigrette

Local Sea Bass
with Romesco Sauce

Seared Yellow Fin Tuna
with Carrot Ginger Emulsion

Grilled Shelton Farms Airline Chicken Breast
with Rosemary Jus de Poulet

Oven Roasted Niman Ranch Pork Loin
with Cider Thyme Reduction

Grilled Flat Iron Steak
with a Roasted Shallot Red Wine Sauce

Grilled Niman Ranch New York Steak Strip
with Bordelaise Sauce \$10 supplement

Pistachio Crusted Rack of Lamb
with Tarragon Infused Lamb Jus \$10 supplement

Vegetarian Entrée available upon request.

DESSERT

Please Select One (1) of the Following

Warm Chocolate Tart
with Passion Fruit Emulsion & Chocolate Sorbet

Saffron Pineapple Tarte Tatin

Chocolate Mousse
with Devil's Food Cake topped with Marshmallow Cream

Lemon Pudding Cake *with Blueberry Sauce*

Fig & Mascarpone Crème Napoleon

Half Baked Chocolate Cake

Chocolate Bread Pudding *with Crème Anglaise*

Group Menus

DINNER BUFFETS

\$69.00 per person

A 20% Service Charge and CA Sales Tax are Applicable to Each Item.

Minimum of 25 Guests

Dinner Includes: Bread, Butter, Gourmet Coffee, Decaffeinated Coffee and Hot Tea

SALADS

Please Select Two (2) of the Following

- La Milpa Organic Greens** *with Champagne Vinaigrette*
- Pear and Apple** *with Goat Cheese on a Bed of Organic Greens*
- Hearts of Romaine** *with White Anchovy Vinaigrette*
- Traditional Spinach Salad** *with Warm Bacon Vinaigrette*
- NINE-TEN Bitter Sweet** *with Red Wine Vinaigrette*



SIDES

Please Select One (1) of the Following

- Anson Mills White Corn Polenta** *with Mascarpone Cheese and Herbs*
 - Roasted Fingerling Potatoes**
 - Yukon Gold Mashed Potatoes**
 - Dried Fruit Cous Cous**
- Please Select One (1) of the Following*
- Roasted Root Vegetable** *with Braised Greens*
 - Roasted Shallots and Butternut Squash**
 - Spaghetti Squash** *with Parsley and Shaved Parmesan Mushroom Fricassee*
 - Chino Farms Roasted Sweet Potatoes**

ENTRÉES

Please Select Two (2) of the Following

- Roasted Northern Halibut** *with Lemon Chive Nage*
- Oven Baked Wild Salmon** *with Tomato Fennel Vinaigrette*
- Local Sea Bass** *with Romesco Sauce*
- Grilled Shelton Farms Airline Chicken Breast** *with Lemon Thyme Sauce*
- Oven Roasted Niman Ranch Pork Loin** *with Herbed Pork Jus*
- Grilled Niman Ranch New York Steak Strip** *with Cabernet Reduction \$10 supplement*
- Grilled Flat Iron Steak** *with Red Wine Sauce*
- Pistachio Crusted Rack of Lamb** *with Rosemary Reduction \$10 supplement*
- Broiled Seasonal Lobster Tail** *with Lemon Chive Butter Market Price*

DESSERT

Please Select One (1) of the Following

- Strawberry Crème Fraîche Parfait**
- Milk Chocolate Mousse Cake** *with Passion Fruit Curd*
- Salted Butter Pecan Tart**
- Apple Crisp**
- Chocolate Bread Pudding** *with Crème Anglaise*

Event Information

Booking Information

Details for your event will be discussed with the sales team. In order to confirm, a banquet event order and a catering sales agreement will be sent out for signatures. At the time of reserving a private dining room, a non-refundable deposit is required. Deposit amount for most private parties is \$500. Feel free to call with questions. The deposit is deducted from the final payment. Any menu change within 72 hours of the event will result in a \$250 charge per change.

- ◆ All food, alcohol and beverage must be consumed on the premise.
- ◆ Food and alcohol will not be packaged to go.

Cancellation

A minimum of 24 hours cancellation notice is required for private dining and 20 days for a buyout. Cancellations made after these guidelines will result in the charge of total anticipated revenue, including food minimum, 20% service charge and tax. The catering manager must be contacted directly for any cancellations.

Menu Policies:

- ◆ Dinner parties up to 14 guests can offer a *Limited NINE-TEN Menu (prices ala carte)*.
- ◆ Dinner parties for 15-25 guests can offer a Limited Catering Menu
 - ◆ Two Choices for Main Course only, the night of the event (*Three Course \$59 ++ & Four Course \$69++*)
- ◆ Dinner parties for 26 guests and up can offer a Catering Menu (*Three Course \$59 ++ & Four Course \$69++*)
 - ◆ Two Choices for Main Course only with Pre-Count 72 Hours Prior to Event
 - ◆ The Grande Colonial will provide the place cards for each guest, complete with their name and entrée selection on the front. If guest names and entrée selections are not provided 3 business days prior to the event, your guests will be required to enjoy the entrée placed in front of them. We must have a count of each chosen entrée 3 business days prior to the event.

EME Rewards

EME Appreciation Program – NINE-TEN offers you a \$50 Gift Certificate for every \$2,000 in Food & Beverage expenditure back 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 NINE-TEN.

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 Parking is available for guests for \$5.00 per car. Arrangements can be made for hosted parking.

Map & Directions



FROM THE SOUTH

- ◆ Take 5 North.
- ◆ Exit La Jolla Parkway West, which turns into Torrey Pines Road.
- ◆ Turn Right on Prospect Place, which turns into Prospect Street. NINE-TEN is located in The Grande Colonial Hotel, which is between Drury Lane and Fay Avenue.

FROM THE NORTH

- ◆ Take 5 South.
- ◆ Exit La Jolla Village Drive.
- ◆ Turn Left on Torrey Pines Road.
- ◆ Turn Right on Prospect Place, which turns into Prospect Street. NINE-TEN is located in The Grande Colonial Hotel, which is between Drury Lane and Fay Avenue.

Regular Dinner Menu*

FIRST COURSE

Seasonal Soup \$8.00



House Smoked Salmon \$12.00

*Crème Fraîche, Spiced Lavash,
Upland Cress & Orange Jelly*



Winter Fruit Salad \$12.00

*Asian Pears, Apples, Bosc Pears,
Baby Arugula, Pecorino Tuscano,
Pomegranate Jellies, and Pistachio Pesto*



Baby Beet Salad \$11.00

*Roasted Baby Carrots, Toasted Walnuts,
Candied Baby Fennel, Arugula & Champagne Vinaigrette*



Maine Lobster & Dungeness Crab Salad \$16.00

*Tangerine Jelly, Radishes, Micro Fines Herbs
Horseradish Aioli & Tangerine Reduction*

SECOND COURSE

Lobster Risotto \$15.00

\$10 Supplement for Black Truffles



Calamari & House Made Chorizo \$13.00

Squid Ink Risotto & Salsa Verde



House Made Harissa Marinated Shrimp \$11.00

*Chick Pea Puree, Pickled Shallots,
Baby Arugula & Shaved Parmesan*



Maine Scallops \$16.00

*"Sous Vide" Cauliflower & Cauliflower Custard
Caper, Pine Nut & Sultana Raisin Relish,
Brown Butter Emulsion*



Jamaican Jerk Pork \$14.00

*Sweet Potato Puree, Baby Carrots,
Swiss Chard, Plantains & Chino Farm Beans*



House Made Pappardelle & Duck Confit \$18.00

Wild Mushrooms and Fresh Herbs

Regular Dinner Menu*

ENTRÉES

“Evolving, California Cuisine that Embraces the Bounty of Seasonal Products from Local Farmers and Natural Ranchers.”

Prime Flat Iron Steak & Onions \$27.00

Roasted Cipollini Onions, Cipollini Onion Puree, Confit Peppers, Green Beans, Crispy Yukon Potato, Red Wine Sauce



Millbrook Farms Venison \$37.00

Butternut Squash, Shaved Brussel Sprouts & Bacon, Hibiscus Gastrique



Port Wine Braised Short Rib \$24.00

Wild Mushroom, Baby Winter Vegetables, White Truffle Emulsion, Potato Foam



“Sous-Vide” Salmon \$32.00

Baby Fennel, Braised Leek, Petit Fine Herb Salad, Parsnip Puree & Orange-Olive Oil Emulsion



Hudson Valley Duck Breast \$29.00

Forbidden Black Rice, Rapini, Valencia Oranges, Red Currants, Candied Juniper & Muscat Reduction



Soy Marinated Tofu \$21.00

Baby Carrots, Turnips, Kohlrabi, Baby Artichoke, Vanilla Emulsion

DESSERTS

Mascarpone-Caramel Napoleon \$8.00

Blood Orange Ice Cream & Candied Hazelnuts



Meyer Lemon Semifreddo \$8.00

Ginger Sorbet & Roasted Rhubarb



Almond & Orange Blossom Ice Creams \$8.00

Almond Cake & Honey Poached Apricots



Maple Glazed Bananas \$8.00

Coconut Ice Cream, Medjool Dates and Pecan Sandies



Half Baked Chocolate Cake \$10.00 / À La Mode \$12.00

Caramel Sauce, Whipped Cream

ARTISANAL CHEESES

Taste of Four Cheese \$16.00

Served with Condiments, House Made Crackers and Croutons



Point Reyes Blue \$6.00

Cow's Milk from Point Reyes, CA, Served with Honeycomb



P'tit Basque \$6.00

Sheep's Milk from the Pyrenees, France, Served with Red Wine Poached Cherries



Doddington \$6.00

Cow's Milk's from Northumberland, England, Served with Apples



Brunet \$6.00

Goat's Milk from the Piedmont Region, Italy, Served with Red Grapes