



CUISINE

Balsan is a contemporary bistro showcasing refined, yet rustic, fare with an American sensibility. Chef Danny would love to create an unforgettable menu for your special event.

PRIVATE

Balsan Private Dining Room is the ideal back drop to everything from birthday celebrations and rehearsal dinners to business meetings and presentations. With restaurant style seating for up to 36 guests, this intimate room boasts floor to ceiling windows overlooking the European style courtyard entry to the hotel and Walton Street.

PRICING

Balsan Private Dining Room requires the following food and beverage minimums (exclusive of 21% service charge and current tax):

	SUNDAY - THURSDAY	FRIDAY & SATURDAY
Breakfast/Brunch	\$1,200	\$1,200
Lunch	\$1,500	\$1,500
Dinner	\$2,500	\$3,500

The selections for your private event in Balsan will be based off of our current, seasonal menu. In addition to your personalized menu, our sommelier is happy to assist pairing wines with your selections. A sample menu is attached for your review. Menu items are subject to change based on seasonality of product. Menus are confirmed 72 hours prior to event.

BREAKFAST-BRUNCH

- 2-course - \$25.00 per guest set menu, *additional entrée choice \$35 per guest*
- 3-course - \$30.00 per guest set menu, *additional entrée choice \$40 per guest*
- Balsan Signature Breakfast - \$45 per guest

LUNCH

- 3-course - \$40.00 per guest set menu, *additional entrée choice \$49 per guest*
- 4-course - \$45.00 per guest set menu, *additional entrée choice \$54 per guest*

DINNER

- 3-course - \$75.00 per guest set menu, *additional entrée choice \$85 per guest*
- 4-course - \$85.00 per guest set menu, *additional entrée choice \$90 per guest*
- Family Style - \$95.00 per p guest (2 starters; 2 entrees; 2 sides; 2 desserts)



STANDING RECEPTION EVENTS - *Pricing is based on one hour of service*

Cheese & Charcuterie Station - \$28 per guest

Wood-Fired Tarte Flambée Station - \$28 per guest

Raw Bar Station - \$45 per guest

Dessert Station - \$20 per guest

Pre-ordered ala carte items available

ENHANCEMENTS

Assorted Breakfast Pastry Basket - \$24 per basket (6 pieces)

Passed canapés - \$20 per guest (3 selections - 30 minutes)

Artisanal Cheese & Charcuterie Board - \$20 per person

Sides Family Style - \$10.00 per guest (two selections)

Sample Menu

*Menu subject to seasonal ingredient and price changes.

HAPPY BIRTHDAY!

FRIDAY, MARCH 9, 2012

FIRST COURSE

ROASTED KABOCHA SQUASH SOUP,
SPICED APPLES, TOASTED PUMPKIN SEEDS

SECOND COURSE

YOUNG GREENS SALAD, CARROTS, RADISH, ROASTED SHALLOTS

MAIN COURSE

GRILLED SWORDFISH
CELERY ROOT, FENNEL, GRAPEFRUIT
OR
GRILLED RIB EYE STEAK
BORDELAISE, HERB BUTTER, GARLIC & PARMESAN FRIES

DESSERT

BUTTERSCOTCH POT DE CRÈME
PECAN SANDIES, CRÈME FRAÎCHE

x *balsan*