

Established 1984

# Private Event Package



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*Experience Fine Dining in a Casual Atmosphere.*

**DOBSON'S**, a hidden treasure in the Downtown/ Gaslamp  
Quarter of San Diego!

*Owner Paul Dobson "works a room better than Sinatra", which explains why this "local tradition" downtown remains, "after all these years", a "high-powered, hobnob spot"; the Cal kitchen "serves up delicious, innovative food, along with old standbys".  
"Have the mussel bisque and think of heaven".*



***Zagat Survey 2004***

Private and Semi-Private Dining available for groups from  
18-65 People

Groups under 18 people can order directly from the  
existing menu with a confirmed reservation

Exclusive use of Dobson's Restaurant is available on  
select nights based on approval;  
food and beverage minimums and restaurant fees apply



**Corporate Events:**

*We are only a short walk from San Diego's  
the Convention Center and a great location  
for your group's business lunch or dinner*

**Social Parties:**

*Pre-Opera Dinners, Spreckels or Lyceum*

*Theatre Theme Parties*



**Special Occasions:**

*Rehearsal Dinners, Anniversary Parties, Retirement Dinners*

**Private Dining Includes the following special touches:**

- Personalized Menus Created Just for you!
  - Flowers Arrangements and Candles
  - Distinguished Dining Table
- Tailored Dining Tables from 2 to 20 people
  - Private Servers and Attendants
- Guests can order one the night of event from a Limited Hand Selected Menu
  - Owner Mr. Paul Dobson available on site

*Private Event Menu # 1      \$35.00 Per Person*

*Applicable state sales tax and 20% service charge*

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*Dobson's Famous Sourdough Bread and Butter served butler style*

*Starters*

*Dobson's mussel bisque en croûte*

*Or*

*Mixed green salad*

*citrus dressing*

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*Entrees*

*Bistro chicken*

*Marsala wine, sweet black figs, thyme jus*

*Or*

*Ravioli trio,*

*Wild mushroom, roasted vegetable, four cheese, tomato sauce*

*Or*

*Oven roasted salmon*

*honey lemon black pepper glaze, vegetable sauté*

*Or*

*Boneless Ribeye Steak 6 oz*

*bleu cheese, mushroom sauce, mashed potatoes, vegetables*

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*Dessert*

*Vanilla Crème Brûlée*

*Or*

*Homemade Chocolate Brownies with raspberry sauce and ice cream*

*Private Event Menu # 2      \$45.00 Per Person*

*Applicable state sales tax and 20% service charge*

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*Dobson's Famous Sourdough Bread and Butter served butter style*

*Starters*

*Dobson's mussel bisque en croûte*

*Or*

*Mixed green salad*

*citrus dressing*

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*Entrees*

*Seared sea scallops*

*Oven-dried tomato, spinach, caramelized onions, herb verde sauce*

*Or*

*Sautéed sea bass*

*roasted corn, sweet peppers, pancetta, saffron aioli*

*Or*

*Dry rubbed pork chop*

*Port wine reduction, garlic mashed potatoes, Vegetable sauté*

*Or*

*Balsamic marinated prime flat iron steak,*

*shoestring potatoes*

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*Dessert*

*Vanilla Crème Brûlée*

*Or*

*Homemade Chocolate Brownies with raspberry sauce and ice cream*

*Or*

*Bananas Strudel*

*Private Event Menu # 3      \$55.00 Per Person*

*Applicable state sales tax and 20% service charge*

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*Dobson's Famous Sourdough Bread and Butter served butter style*

*Starters*

*Dobson's mussel bisque en croûte*

*Or*

*Salmon duo*

*carpaccio of house cured and smoked, potato arugula salad*

*Or*

*Mixed green salad*

*citrus dressing*

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*Entrees*

*Filet mignon*

*Buttermilk-mashed potatoes, cabernet reduction*

*Or*

*Mustard herb crusted rack of lamb*

*pan jus*

*Or*

*Veal chop*

*stuffed wild mushroomduxelles, porcini cream sauce*

*Or*

*Honey Champagne Scallops*

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*Dessert*

*Vanilla Crème Brûlée*

*Or*

*Homemade Chocolate Brownies with raspberry sauce and ice cream*

*Or*

*Chocolate Decadence Cake*

## *Specialty Reception Items*

### *Imported and Domestic Cheese Display*

*Elegantly displayed cheeses from around the world,  
Fresh Fruit, Berries and Assorted Breads and Crackers*

*\$5.00 per person*

### *Chicken Liver Mousse and Imported and Domestic Cheese Display*

*Elegantly displayed cheeses from around the World, Fresh Fruit & Berries  
Chicken Liver Mousse Pate with Clarified Herb Butter and Spices, served with  
Traditional Condiments and Assorted Breads and Crackers*

*\$7.00 per person*

### *Tray Passed Hors d'oeuvres*

*(Minimum order 25 pieces of each)*

#### *Smoked Salmon and Arugula*

*on Toast Points*

*\$2.00 each*

#### *Wild Mushroom Ragout Crostini*

*with Blue Cheese and Balsamic Syrup*

*\$2.00 each*

#### *Oysters on the Half Shell*

*\$2.00 each*

#### *Crab Cake Hash*

*with Classic Remoulade*

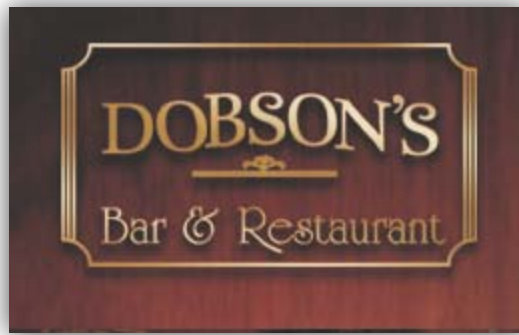
*\$3.00 each*

#### *Baby Lamb Chops*

*\$3.00 each*

*All Food and Beverage Prices are subject to 20% Service Charge and State Sales Tax*

*Prices subject to change without notice*



### DOBSON'S Entire Restaurant:

Should you wish to utilize Dobson's Restaurant exclusively for your event, the following **minimums and service fees** apply:

The upper level of Dobson's comfortably accommodates 50 people  
Use of upper and lower levels will accommodate up to 62 people

#### **Food and Beverage Minimums**

Monday-Thursday Evenings \$1,500.00++  
Friday and Saturday Evenings \$2,000.00++  
Sunday \$2,500.00++

*++Indicates applicable state sales tax and 20% service charge*

#### **Restaurant Rental Fee**

*(This fee only applies to the complete buy-out of the restaurant)*

Monday-Thursday \$800.00  
Friday and Saturday \$1,000.00  
Sunday \$800.00



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### Fees / Payment Terms

Upon confirmation of your event date, Dobson's requires a non-refundable \$500 deposit to secure the date. A credit card authorization form and contract will be created for the event.

Both forms will need to be completed, signed and returned within seven (7) days to secure the date.

#### Cancellation policy :

All cancellations must be made with Paul Dobson or Marcos Luciano. We require a 72-hour advance notice for all cancellations. In the event of a cancellation made after the required 72-hour advance notice, the credit card on file used for confirmation will be charged 100% of menu cost for contracted number of guests, 20% gratuity and room rental fee.

The balance is due in full on the day of the event. All payments are to be made by cash or approved credit card.

### Payment Information

Card Type \_\_\_\_\_

Card Number \_\_\_\_\_

Expiry Date \_\_\_\_/\_\_\_\_/\_\_\_\_

Name on Card \_\_\_\_\_

Method of Payment on Day \_\_\_\_\_

Date \_\_\_\_/\_\_\_\_/\_\_\_\_

Authorized Signature \_\_\_\_\_

I agree to the terms and conditions and quotation provided by Dobsons Bar & Restaurant.

SIGNATURE:.....DATE:..... SIGNED

BY:.....POSITION (If applicable):..... Please sign and

complete the details above and fax to 619-696-0861 Should you need any further assistance please contact: Administration Office on: 619-231-6771 option 2 (administration) or email

[marcos@dobsonsrestaurant.com](mailto:marcos@dobsonsrestaurant.com)