

BAREFOOT

PRIVATE EVENTS

For the past twelve years, **BAREFOOT RESTAURANT** has been offering a casual atmosphere, fine cuisine and exceptional service with a unique style. Upon visiting Barefoot, you will immediately feel that comfortable mix.

Colorful potted plants line the approaching stairs of **BAREFOOT**. Two welcoming patios are adorned with wrought iron and glass tables, white canvas umbrellas and climbing vines that cover the entire front of this ornate stone building. The feeling is that of the quintessential sidewalk cafe - perfect for afternoon lunch or late night summer dinner.

The front patio French doors open to a warm, delightful bar with both high-top bar seating and dining areas. Beautiful blond wood floors and a mahogany bar lend themselves perfectly to our happy hour guests.

The staircase opens to our second floor private dining room and lounge. A cozy fireplace surrounded by cocktail tables and comfortable sofas is the perfect lounge for your guests. Across the room is an intimate dining area with current artist exhibits finishing this stylist space. This private dining room is separated by French doors that open to our beautiful, glass enclosed patio. This oasis, with its vaulted wood beamed ceilings and ceiling fans, huge potted palms and plants is truly the crown jewel of the establishment. This elegant atmosphere is perfect for company parties and special events of all varieties. You may choose to reserve the entire upstairs area for your larger events. Whether you are using this space for a special event or weekend dining, it is well worth the wait.

Our main dining room downstairs is consistent with that feeling of openness and charm. The room is surrounded by large windows, wood-beamed ceilings, leather chairs, and formally set tables with white table cloths. For an intimate dinner for two or an elegant dinner party, this room works beautifully.

BAREFOOT's ambiance is paralleled only by excellence in service and extraordinary menus. Our Italian-influenced California cuisine includes a varied menu ranging from fresh fish, tender steaks and mesquite grilled chickens to fabulous pizzas, large portion salad entrees and unique appetizers. The favorites include breast of chicken stuffed with goat cheese & sun-dried tomatoes, lobster ravioli, grilled chicken & vegetable salad, Chinese chicken salad, Ahi tuna sashimi and daily fresh fish and meat specials. The full sushi menu is available for dinner only.

VILLA PIACERE and **BAREFOOT** have been the favorite spots for special events and for entertaining v.i.p. guests for many years. We are pleased that you are considering **BAREFOOT** for a future event, and are eager to provide you with the unique touch that will make your visit a truly memorable occasion.

For date availability and booking please contact:
Event Coordinator – Lucy Giglio – (310) 213-7711

BAREFOOT

PRIVATE ROOMS

Each area is available for one booking in the a.m. and the p.m. To guarantee the exclusive use of these areas, a *variable* deposit amount may be required based on the time of day, the day of the week and/or size of the party. **The capacities and food & beverage minimums listed below do NOT include tax and gratuity:**

Garden Room:

Maximum of 70 persons (Sit-down)

Lunch: **\$ 1,200** minimum (December Only: \$ 1,500 minimum)

Dinner: **\$ 2,500** minimum (December Only: \$ 3,000 minimum)

Inside Lounge/Dining Room:

Maximum of 30 persons (Sit-down)

Lunch: **\$ 1,000** minimum (December Only: \$1,300)

Dinner: **\$ 1,500** minimum (December Only: \$ 2,000)

*The entire upstairs area including the Lounge and the Garden Room is available for a minimum of **\$4,000 for Dinner with a 4-Hour Booking** and **\$ 2,000 for Lunch with a 3-Hour Booking** before tax and gratuity.

All areas as well as the entire facility is available for events based on the time of day, day of the week and/or size of event and minimums.

ROOM RENTAL

Events within the room are allowed to occupy the space for **three hours at lunch** and **four hours at dinner** beginning at the "start" of the party. After which additional time is available at a minimum of \$125 per every half-hour (\$250/Hour), based on party size and staffing requirements.

SERVICE CHARGE AND STATE TAX

Unless otherwise noted, menu prices indicated are net; an 8.25% sales tax charge will be added as well as an overall-customary 20% service/booking fee.

ROOM FEES

Room set-up fees effective are as follows:

| | <u>LUNCH</u> | <u>DINNER</u> |
|--------------------|--------------|---------------|
| Lounge Room | 100.00 | 150.00 |
| Garden Room | 150.00 | 200.00 |
| Whole Space | 200.00 | 250.00 |
| Under 21 yrs. Old* | 500.00 | 500.00 |

Ceremony Fees Vary by Event

*Where the majority of guests are under 21 years old.

GUARANTEE & MANDATORY MENU CONFIRMATION

You will be required to advise us of the total number of guests (guaranteed) 48 hours prior to your function. If fewer guests arrive, you will be charged for the guaranteed number. If you would like your guests to have limited menu choices and to insure better service, you must confirm the limited menu choices 2 weeks prior to your party date with the management only.

PRICING

Prices are subject to change on future bookings based on inflationary market costs.

BAREFOOT

DEPOSITS & PAYMENT

A \$100.00 *minimum* non-refundable deposit (\$500 Friday & Saturday Evenings and the month of December) is required to reserve the date. This deposit will be deducted from the final bill. We do not do separate checks. Full prepayment of all estimated charges is due 72 hours in advance in the form of a cashiers check or credit card, unless other arrangements have been made with the General Manager. Personal checks are accepted only *eight business days prior* to the event.

HOLIDAY EVENTS

Everyone either gives or attends at least one holiday party every year. *Barefoot* is your place for your company and personal December celebrations. We go all out to “deck the halls” with season décor like no other for the entire month. As dates for the holiday season booked very quickly (a year in advance), consider reserving a date as soon as possible.

EXTRA ACCOMMODATIONS

We can arrange the following:

- Pastries and cakes for all occasions (pastry chef on premises)
- Flowers: personalized centerpieces & all floral needs

FLOWERS & DECORATIONS

Although our ambiance is beautiful, you may want to consider centerpieces for the tables and/or an arrangement for the bar or buffet. You are welcome to use your own florist or we can make a recommendation. Please consult our manager about possible decorations, theme parties and/or restrictions.

SEATING

Our large round tables can accommodate up to 8 seats and are 56” across. Please advise if a gift table or dance area is required.

SPECIAL CONDITIONS

- No food or beverage of any kind will be permitted to be brought in to the restaurant by the patron or guests from the outside without special permission from the restaurant. We reserve the right to charge for these food and beverages as follows:
 - Corkage fee of \$15 per 750 ml. bottle for beverages
 - Cake charge of \$4 per person for any desserts if no dessert course is purchased from the restaurant
- A house birthday or special event cake may be ordered in lieu of dessert.

VALET PARKING

Valet service is available at \$ 4.00 per car.

PRICING

Prices are subject to change on future bookings based on inflationary market costs.

Sit Down Dinner Menu Options

BAREFOOT

Price includes: Starter, Entree, Dessert
Not included: Tax, Gratuity & Beverage(s)

STARTERS

• Please select two:

BABY MIXED GREENS with Roma tomato, matchstick carrots, a cucumber ribbon, tossed in an herb vinaigrette

MOZZARELLA CAPRESE chopped vine ripened tomatoes & fresh mozzarella, basil, arugula, kalamata olive drizzle

CAESAR SALAD hearts of romaine, ciabatta croutons, shaved Parmesan

CREAMY CORN CHOWDER

PENNE PRIMAVERA with Alfredo sauce, julienne garden vegetables and Parmesan

BUTTERNUT SQUASH TORTELLINI garnished with sautéed garlic spinach, toasted hazelnuts, crispy sage

ENTREES

• Please select three:

PENNE PUTTANESCA spicy garlic tomato sauce with mushrooms, kalamata olives and capers\$27.95

CHICKEN PICCATA with sautéed vegetables and potatoes finished with a lemon caper sauce.....\$30.95

BAKED CHICKEN BREAST boneless, stuffed with sun-dried tomatoes & goat cheese with a chardonnay sauce\$31.95

GRILLED NORWEGIAN SALMON chanterelle mushrooms, english peas with a citrus gastrique\$35.95

GRILLED TUNA STEAK with sautéed tomatoes, fresh artichoke hearts & spinach, served rare.....\$35.95

CURRY JUMBO SHRIMP with baby bok choy and baby carrots over rice\$35.95

SAUTÉED WHITEFISH green lentils, orzo pasta & spinach in a lemon-basil & olive oil sauce\$35.95

ROASTED RACK OF LAMB sautéed spinach and shitake mushroom finished with a rosemary jus ..\$40.95

SLOW BRAISED SHORT RIBS served with sautéed crispy gnocchi & oven dried tomatoes\$37.95

FILET MIGNON grilled asparagus & roasted shallot mashed potatoes with a cabernet reduction\$42.95

FILET MIGNON & SCAMPI mashed potatoes & seasonal vegetables\$45.95

DESSERTS

• Please select two:

CREME BRULEE

TIRAMISU

APPLE TAR TATIN

CHOCOLATE SOUFFLE CAKE

SPECIAL SELECTIONS

BAREFOOT

Sit Down Lunch Menu Options

Price includes: Starter, Entree, Dessert
Not included: Tax, Gratuity & Beverage(s)

STARTERS

• Please select two:

BABY MIXED GREENS with Roma tomato, matchstick carrots, a cucumber ribbon, tossed in an herb vinaigrette

MOZZARELLA CAPRESE chopped vine ripened tomatoes & fresh mozzarella, basil, arugula, kalamata olive drizzle

CAESAR SALAD hearts of romaine, ciabatta croutons, shaved Parmesan

CREAMY CORN CHOWDER

PENNE PRIMAVERA with Alfredo sauce, julienne garden vegetables and Parmesan

BUTTERNUT SQUASH TORTELLINI garnished with sautéed garlic spinach, toasted hazelnuts, crispy sage

ENTREES

• Please select three:

CHINESE CHICKEN SALAD soy marinated chicken, Asian greens, scallions, bell pepper, carrots, snow peas, cashews, crispy noodles, sesame ginger dressing \$24.95

SANTA FE CHICKEN SALAD spicy chicken breast, mixed greens, roasted corn, black beans, pumpkin seeds, tomato, avocado, tortilla strips, lime cilantro dressing \$24.95

PENNE PUTTANESCA spicy garlic tomato sauce with mushrooms, kalamata olives and capers \$24.95

GRILLED CHICKEN PAPPARDELLE with peas and roasted wild mushrooms in a cream sauce \$25.95

GRILLED SALMON SALAD tomatoes, cucumbers, fire roasted peppers, Kalamata olives, red onion, artichoke hearts, pine nuts, feta cheese, herb vinaigrette \$25.95

SESAME SEARED AHI TUNA SALAD Asian greens, cucumbers, carrots, daikon sprouts, radishes, scallions, enoki mushrooms, curried miso vinaigrette \$25.95

CHOPPED COBB SALAD grilled chicken, bleu cheese, romaine, egg, tomato, avocado and smoked bacon \$26.95

BAKED CHICKEN BREAST boneless, stuffed with sun-dried tomatoes & goat cheese with a chardonnay sauce \$29.95

CHICKEN PICCATA with sautéed vegetables and potatoes finished with a lemon caper sauce \$29.95

SAUTÉED WHITEFISH green lentils, orzo pasta & spinach in a lemon-basil & olive oil sauce \$32.95

GRILLED NORWEGIAN SALMON ginger stir fried vegetables, brown rice, mango salsa \$33.95

GRILLED TUNA STEAK with sautéed tomatoes, fresh artichoke hearts & spinach, served rare \$33.95

FILET MIGNON grilled asparagus & roasted shallot mashed potatoes with a cabernet reduction \$39.95

DESSERTS

• Please select two:

CREME BRULEE

TIRAMISU

APPLE TAR TATIN

CHOCOLATE SOUFFLE CAKE

SPECIAL SELECTIONS

BAREFOOT

Sit Down Brunch Options

\$26.95 Per Person: Entree, Fresh Seasonal Fruit Platter, Baked Goods & Coffee, Tea, Sodas & Juices (tax, gratuity and dessert not included)

Add \$8.00 Per Person: Free Flowing Champagne (3 hour free-flowing)

ENTREES

- *Please select three:*

EGGS BENEDICT Wolferman's English muffin, Canadian bacon, two poached eggs & hollandaise sauce with O'Brian potatoes

SMOKED SALMON PLATTER tomatoes, cucumber, red onion, whipped cream cheese, toasted bagel

EGGS DUNGENESS two pan seared crab cakes topped with sliced tomato, two poached eggs and a citrus hollandaise sauce with O'Brian potatoes

BREAKFAST QUESADILLA flour tortilla folded over scrambled eggs, poblano chiles, Monterrey cheese, tomatoes, grilled scallions, avocado, salsa fresca

BRIOCHE FRENCH TOAST warm apple compote, 100% real maple syrup

CHOPPED COBB SALAD grilled chicken, bleu cheese, romaine, egg, tomato, avocado and smoked bacon

CHINESE CHICKEN SALAD soy marinated chicken, Asian greens, scallions, bell pepper, carrots, snow peas, cashews, crispy noodles, sesame ginger dressing

SEARED AHI SALAD sashimi style served chilled with Napa cabbage and a light soy dressing

GRILLED SALMON SALAD tomatoes, cucumbers, fire roasted peppers, Kalamata olives, red onion, artichoke hearts, pine nuts, feta cheese, herb vinaigrette

BUTTERNUT SQUASH TORTELLINI garnished with sautéed garlic spinach, toasted hazelnuts, crispy sage

GRILLED CHICKEN PAPPARDELLE with peas and roasted wild mushrooms in a cream sauce

BAKED CHICKEN BREAST boneless, stuffed with sun-dried tomatoes & goat cheese with a chardonnay sauce

CHICKEN PICCATA with sautéed vegetables and potatoes finished with a lemon caper sauce

DESSERT OPTIONS

ADD SPECIAL EVENT CAKE: \$5.00 Additional Per Person (may be reduced for large parties)

ADD ASSORTED DESSERTS: \$6.95 Additional Per Person

BRING IN DESSERT: \$3.00 Additional Per Person

Hors D'oeuvres

Minimum of 25 Pieces/Persons

TRAY SERVICE

| | |
|--|---------|
| MEDITERRANEAN CROSTINI feta cheese, Kalamata olive, roasted pepper on baguette | 2.25ea. |
| ASIAN CHICKEN DUMPLINGS w/ spicy mustard sauce | 2.50ea. |
| GRILLED MUSHROOM QUESADILLA w/ chipotle salsa | 2.50ea. |
| CHICKEN POTSTICKERS w/ sweet chile sauce | 2.50ea. |
| SPANIKOPITA w/ spinach, sun dried tomato and feta cheese..... | 2.75ea. |
| MINI CHICKEN OR BEEK KEBOBS w/ redwine-garlic sauce | 2.75ea. |
| CHICKEN YAKITORI w/ teriyaki glaze..... | 2.75ea. |
| BELGIAN ENDIVE SPEARS w/ salmon tartar | 2.75ea. |
| SMOKED SALMON on mini potato pancakes and dilled sour cream | 2.95ea. |
| TUNA TARTAR on wonton crisps..... | 2.95ea. |
| VEGETABLE SPRING ROLLS w/ plum sauce..... | 2.95ea. |
| CRABMEAT STUFFED MUSHROOM CAPS w/ hollandaise sauce..... | 2.95ea. |
| SEA SCALLOPS wrapped in bacon with mustard dip..... | 3.25ea. |
| MINI CRABCAKES w/ tarragon remoulade | 3.95ea. |
| BABY LAMB CHOPS w/ rosemary demiglaze..... | 4.95ea. |
| GRILLED SHRIMP wrapped in pancetta | 4.95ea. |

STATIONARY

| | |
|--|----------|
| FRESH CRUDITE a medley of fresh seasonal vegetables with dressing | 2.25ps. |
| HUMMUS assorted flavors w/ pita chips | 2.25ps. |
| GOURMET CHEESE assorted international cheeses | 2.95ps. |
| FRESH CHILLED JUMBO SHRIMP w/cocktail sauce | 3.95ea. |
| FRESH SEASONAL FRUIT & BERRIES..... | 3.95ps. |
| “WALKING TACO” Mexican layered dip with tortilla strips | 34.95ea. |
| BRIE EN CROUTE w/ sun-dried tomatoes and pesto wrapped in pastry | 44.95ea. |
| WHOLE NORWEGIAN POACHED SALMON served with sour cream and dill sauce garnished with cucumber, endive and tomato (25 Persons) | 95.00ea. |

BUFFET MENU \$34.95/person

Minimum of 25 Persons, *Beverages not Included*

COLD BUFFET (Choose 2)

MIXED BABY LETTUCES, CAESAR SALAD, MARINATED GREEN BEAN SALAD, MARINATED MUSHROOMS AL GREQUE, CHOPPED VEGETABLE SALAD, CAPRESE SALAD PLATTER, BABY SPINACH SALAD, GREEK SALAD, CHINESE CHICKEN SALAD (\$3/p extra), GRILLED CHICKEN PASTA SALAD artichoke hearts, tomato, kalamata olives, roasted peppers, pine nuts, feta cheese, lemon oregano vinaigrette, CALIFORNIA FRESH FRUIT DISPLAY (\$1/p extra), DOMESTIC CHEESE DISPLAY (\$1/p extra)

VEGETABLE SIDES (Choose 2)

YUKON GOLD MASHED POTATOES, ROSEMARY ROASTED POTATOES, AU GRATIN POTATOES, SAUTEED JULIENNE VEGETABLES, FRENCH FRIES, SAUTEED GARLIC SPINACH, BABY CARROTS, GRILLED VEGETABLE PLATTER (\$1/p extra), SHERRIED MUSHROOMS (\$1/p extra), HERBED POTATO GNOCCHI (\$2/p extra)

HOT BUFFET (Choose 2)

BUTTERNUT SQUASH TORTELLINI, BOWTIE PASTA w/ sun-dried tomatoes, asparagus and shitake mushroom, VEGETABLE OR MEAT LASAGNA, EGGPLANT PARMESAN, PENNE PUTTANESCA, CHICKEN BRIE, CHICKEN "UNDER BRICK", HERB GRILLED CHICKEN BREAST w/ Dijon mustard sauce, MESQUITE GRILLED SALMON (\$4/p extra), COLORADO LAMB CHOPS (\$6/p extra), GRILLED FILET MIGNON (\$7/p extra)

DESSERT (Choose 1)

ASSORTED MINI PASTRIES & COOKIES, CUSTOM CAKES AVAILABLE AT SPECIAL PRICING

Assorted baked goods included, Please see our hors d'oeuvres selection for additional items

BUFFET BRUNCH \$29.95/person

Minimum of 25 Persons, *Beverages not Included*

CALIFORNIA FRESH FRUIT PLATTER

BASKET OF FRESHLY BAKED MUFFINS, CROISSANTS & SCONES

BABY LETTUCES tomato, carrots & cucumber

CHILLED ASPARAGUS SPEARS blue cheese vinaigrette

SMOKED SALMON PLATTER bagels, cream cheese

FRENCH TOAST

SCRAMBLED EGGS herbs and salsa fresca

GRILLED CHICKEN PASTA SALAD artichoke hearts, tomato, kalamata olives, roasted peppers, pine nuts, feta cheese, lemon oregano vinaigrette

APPLEWOOD SMOKED BACON, CHICKEN SAUSAGE & O'BRIAN POTATOES

Wine & Spirits

Beverages can be on a "as per consumed" or package basis
 Not included: Tax & Gratuity

APPROXIMATE COCKTAIL AND BEVERAGE PRICES

| | | | |
|------------------------|--------------|-------------------------|-------------|
| WELL | \$8.00 & UP | SODAS..... | \$3.00 |
| CALL | \$9.00 & UP | JUICE..... | \$3.50 |
| PREMIUM | \$10.00 & UP | CHAMPAGNE BY THE | |
| BEER DOM'-IMPORT | \$5.00 & UP | GLASS | \$9.00 & UP |
| | | WINE BY THE GLASS | \$8.00 & UP |

WINES BY THE BOTTLE

| | | | |
|---------------------------|---------|-------------------------|---------|
| HOUSE WHITE..... | \$26.00 | HOUSE RED..... | \$26.00 |
| Jacobs Creek Chardonnay | | Jacobs Creek Cabernet | |
| HOUSE PREMIUM WHITE..... | \$28.00 | HOUSE PREMIUM RED..... | \$28.00 |
| Kenwood Yulupa Chardonnay | | Kenwood Yulupa Cabernet | |
| HOUSE CHAMPAGNE | \$32.00 | | |

• *Additional Wine List Upon Request*

HOST BAR PACKAGE OPTIONS

| | 3 Hrs | 4 Hrs |
|--|---------|---------|
| HOST SODAS (majority of guests 21yrs. old and over) | | |
| Sodas, Juices, Coffee, & Tea..... | \$6.00 | \$6.00 |
| HOST SODAS (majority of guests under 21 yrs old) | | |
| Sodas, Juices, Coffee, & Tea..... | \$12.00 | \$12.00 |
| HOST BEER & WINE | | |
| All of the above adding Bottle Water, Beer & House Wine, Champagne | \$21.00 | \$26.00 |
| HOST WELL BAR | | |
| All the above adding Well Level of Drinks..... | \$24.00 | \$29.00 |
| HOST CALL BAR | | |
| All the above adding Call Level of Drinks..... | \$27.00 | \$33.00 |
| HOST OPEN BAR | | |
| All of the above adding Premiums Level Drinks..... | \$32.00 | \$37.00 |

• *Above Costs are a per person charge - See attached detail for liquor list & description*

BARTENDER CHARGE

If you require or request a private bartender for your function, there is an additional charge. The cost for each bartender for the first three hours at lunch is \$150.00 and for the first four hours at dinner is \$175.00. Each additional hour would be at a cost of \$35 per hour. Beverages on a cash & carry basis (each guest pays for their own drink), will require a bartender. Cash & carry beverages will be purchased from the bartender only. Individual running tabs can be arranged with credit cards only. In the event that net bar sales exceed \$1000 per bar, the bartender labor charge will be waived.

BAREFOOT

HOST BAR OPTION DETAIL

HOST SODA:

Includes: Coffee, Teas, Sodas & Juices

HOST BEER/WINE:

Includes: **All the above items**
Bottled Waters: San Pellegrino & VOSS
Beers: Amstel, Heineken, Corona & Buckler
House Wines: Chardonnay, Cabernet, Merlot.

HOST WELL BAR:

Includes: **All the above items**
Well/House Liquors: Bourbon, Scotch, Vodka, Gin, Rum, Tequila, & Brandy
Cordials (Flavored Liqueurs): Anisette, Apple, Dark & Light Cocoa, Cassis, DeNoya, White & Green Menthe, Peach & Peppermint Schnapps, Sloe Gin, Triple Sec, Orange, Hazelnut, Irish Cream, Cherry **Aperitifs:** Dry & Sweet Vermouth

HOST CALL BAR:

Includes: **All the above items**
Call Liquors: Bourbon: V.O., C.C., Seagram 7, Jack Daniels & Jameson
Scotch: J&B & Cutty Sark
Vodka: Absolut & Stol
Gin: Beefeaters & Bombay
Rum: Bacardi White & Captain Morgan
Tequila: Cuervo Gold
Liqueurs: Midori, Pernod, Sambuca, Southern Comfort
Aperitifs: Campari & Dubonnet
Ports/Sherry: Dry Sack & Harvey's Bristol Cream

HOST PREMIUM BAR:

Includes: **All the above items**
Premium Liquors: Bourbon: Maker's Mark & Wild Turkey
Scotch: Dewar's White Label & JW Red Label
Vodka: Ketel One & Belvedere
Gin: Bombay Sapphire & Tanqueray
Rum: Myers & Bacardi 151
Tequila: Cuervo 1800
Brandy/Cognac: Courvoisier VS
Liqueurs: Amaretto, Bailey's, Galliano & Kahlua
Ports/Sherry: Fonseca 10 year
Premium Wines: BV Chardonnay & Cabernet

**All other liquors and super premium liquors are available on an "as per consumed basis" only.*

BAREFOOT

Credit Card Authorization Form

Credit Card Information:

Type of Credit Card: AMEX - VISA - M/C – DINERS - DISCOVER (Please Circle One)

Card Number: _____

Expiration Date: _____

Name Appearing On Card: _____

Amount To Be Charged: _____

Date/Time Of Event: _____

Event Of Purchase/Detail: _____

Cardholder's Telephone#: _____

I authorize and understand the following: **BAREFOOT** will charge the above stated amount to my stated card for the purchase noted. This deposit or purchase is non-refundable or transferable. I have attached a copy of this card.

Cardholder/Name Signature

Date

Attach a copy of customer credit card, fill out and fax back to (310) 276-1492