

# Bertrand at Mister A's

2550 Fifth Avenue, Twelfth Floor  
San Diego, CA 92103

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[www.bertrandatmisteras.com](http://www.bertrandatmisteras.com)

[asrestaurant@aol.com](mailto:asrestaurant@aol.com)

- *World-class views from our 12th floor penthouse location*
- *Our spacious balcony wraps around main restaurant for seasonal outdoor dining*
- *Modern American Cuisine with French and Mediterranean influences*
- *Beautiful and comfortable rooms available for large private events*
- *Centrally located and convenient location- just a few block from the Gaslamp*
- *Ample valet and street parking*
- *2008 CRA Gold Medallion Best Continental American*
- *2008 San Diego Magazine's Best Restaurant Issue*
- *Critics Pick – "Best of the Best"*



## BERTRAND AT MISTER A'S

Offering the most spectacular views in San Diego, Bertrand at Mister A's is just minutes from Downtown and an eternity from the ordinary dining experience. Be pampered with an extremely attentive staff and enticed with the finest cuisine. See the beautiful San Diego skyline, with views of San Diego Bay, Balboa Park, Coronado, Point Loma and even the world famous San Diego Zoo. Toast an inspiring San Diego sunset from our outdoor, wrap around balcony.

Mister A's is a modern blend of casual elegance and a sophisticated dining experience. Our experienced and attentive staff will welcome you like family. Valet parking is offered at the Fourth Avenue entrance. The restaurant offers an excellent venue for large corporate and private parties.

Mister A's is the sister restaurant of the internationally acclaimed Mille Fleurs in Rancho Santa Fe. Bertrand Hug, proprietor of both establishments, has designed Mister A's to be an elegant yet informal establishment that serves delicious and inventive American Cuisine, while consistently winning rave reviews and awards, both locally and nationally.



## GROUP AND EVENTS DETAILS

**Owner:** Bertrand Hug  
**Chef de Cuisine:** Stephane Voitzwinkler  
**Group Contact:** Group Coordinator  
**Phone:** 619-239-1377  
**Fax:** 619-239-1379  
**Email:** Asrestaurant@aol.com

### **Cuisine:**

Modern American Cuisine with French and Mediterranean influences.

### **Hours of operations:**

Monday - Friday:  
Lunch : 11:30am - 2:30pm  
Dinner Nightly From : 5:30pm  
Saturday - Sunday: Open at 5pm

### **Seating Arrangements**

We will meet your needs to the best of our ability; of course, our first concern is offering excellent service to you and your guests. Please let us know if you wish to follow a specific seating arrangement.

- \* Fresh flowers and linens are provided on each table.
- \* Buyouts are available for a maximum of 300 guest seated and 350 guests standing.

Due to staffing and product shortages which could occur we can only prepare for an increase up to five-percent (5%) over your final count.

### **Wines and Beverage Service**

We offer an extensive wine selection, which changes frequently. Should you request a copy of the current listings please note that some of the selections may be of limited availability. Bottled wines start at around \$30 per bottle.

\* Cocktails start at \$9.50 and are billed upon consumption, we do not offer cocktail packages. Non-alcoholic beverages start at \$4.00 per person. Coffee is not included in our menu pricing.

### **Other**

- Valet parking is offered on 4th Avenue at which will bring you directly into the restaurant via elevator. Parking is not validated. Parking can be added to your groups guest check upon request.
- Audio Visual equipment is permitted in the Boardroom and Park Banquet only. We have two projection screens available for use at no charge.
- While our rooms are fully private they do not offer four full walls and a door.
- A food tasting is available upon request but is not complimentary.
- We do not permit any food or beverage product to be brought into or taken out of the building premises, except for celebratory cakes. NOTE: A cutting and service fee will be assessed.



### **Directions**

Located in the Fifth Avenue Financial Center Building  
Corner of Fifth and Laurel  
2550 Fifth Ave Twelfth Floor  
San Diego CA 92103

### **From the Interstate 5 Traveling South**

Exit Sassafras. DO NOT TURN ON SASSAFRAS. Continue straight on Kettner Blvd. Turn LEFT on Laurel Street. Turn LEFT on 5th ave.

### **Traveling North**

Exit 6th ave. Make a RIGHT onto 6th ave. Make a LEFT onto Laurel Street. Turn RIGHT on 5th ave.

### **From 163 Freeway Traveling South**

Exit University Ave. Turn RIGHT onto University Ave. Make a LEFT onto 4th ave. Continue straight on 4th Ave. Turn LEFT into the Valet Parking Garage at 4th and Laurel.

### **Payment**

- There are no room charges. Set up fees may apply in some cases.
- We ask for a specified deposit for all parties of twelve or more. The amount of the deposit is determined by the group size. All deposits are non-refundable.
- A food and beverage minimum is required when reserving specific private areas and full buyouts.
- The balance may be paid by any major credit card (American Express, Visa, MasterCard and Diners) or company check at the end of the evening. Unfortunately we are unable to offer billing arrangements.
- A taxable twenty percent gratuity (service charge) will be added to all parties of eight or more.
- San Diego County Sales tax is 7.75%

# Bertrand at Mister A's

## GROUP ACCOMMODATIONS

*\*Rooms are divided by curtains, not walls or doors.*

### The Rotunda



With a stunning view of downtown, the Rotunda seats up to 36 guests and has access to our balcony. This does not accommodate audio visual presentations.  
room dimensions: 21x22  
A food and beverage minimum may be required to book this room as private.

### Park Banquet



Also overlooking Balboa Park, our Park Banquet room seats 30-75 guests. An additional area can be incorporated to accommodate up to 110 guests.  
room dimensions: 42'x22'  
A food and beverage minimum may be required to book this room as private.

### The Patio



With standing room for 200+ guests, our patio overlooking the city is the perfect setting for cocktails before dinner. The patio can also accommodate a dance floor during wedding rehearsal dinners and wedding receptions. The patio is open to all diners and is not private.

### The Boardroom



The Board Room on the park side of the restaurant seats up to 18 guests.  
room dimensions: 21'x13'

Parties 40 or Less

Menus: Chef Stephane will provide description of the preparations at the time of the event  
Please select one of the following group menus, your guests will select from that menu on site.

MENUS MAY CHANGE ACCORDING TO AVAILABILITY OF INGREDIENTS

Pricing for menus only, NO beverages are included.

MENU SELECTION ONE

Choice of  
TRADITIONAL LOBSTER BISQUE  
GARDEN GREENS SALAD WITH SEASONAL  
VEGETABLES

\*

Choice of  
PAN SEARED WILD SALMON  
BRAISED BEEF SHORT RIBS  
SAUTÉED JIDORI CHICKEN, CRAWFISH AND  
LOBSTER SAUCE  
VEGETARIAN OPTION

\*

Dessert choice of  
CRÈME BRÛLÉE or BITTERSWEET CHOCOLATE  
FONDANT, or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\$45 PER PERSON, NON INCLUSIVE

MENU SELECTION TWO

Choice of  
TRADITIONAL LOBSTER BISQUE WITH FRESH  
OREGON BAY SHRIMP  
BABY WILD ARUGULA SALAD WITH BALSAMIC  
VINAIGRETTE

\*

Choice of  
SAUTÉED JIDORI CHICKEN, CRAWFISH AND  
LOBSTER SAUCE  
FRESH FISH SELECTION  
VEAL "PROVENÇAL"  
VEGETARIAN OPTION

\*

Choice of  
CRÈME BRÛLÉE or BITTERSWEET CHOCOLATE  
FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\$50 PER PERSON, NON INCLUSIVE

MENU SELECTION THREE

Choice of  
TRADITIONAL LOBSTER BISQUE WITH  
FRESH OREGON BAY SHRIMP  
BABY WILD ARUGULA SALAD WITH  
BALSAMIC VINAIGRETTE

\*

Choice of  
OVEN ROASTED ANGUS BEEF TENDERLOIN  
DAILY SELECTION OF FRESH FISH  
SAUTÉED JIDORI CHICKEN, CRAWFISH AND  
LOBSTER SAUCE  
VEGETARIAN OPTION

\*

Choice of  
CRÈME BRÛLÉE or BITTERSWEET  
CHOCOLATE FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\*

\$55 PER PERSON, NON INCLUSIVE

*\*Prices subject to change. Chef's Selection of House  
Made Pastries served for the entire table only.*

**Parties 40 or Less Continued**

**MENU SELECTION FOUR**

Choice of  
TRADITIONAL LOBSTER BISQUE WITH FRESH  
OREGON BAY SHRIMP  
BABY WILD ARUGULA SALAD WITH BALSAMIC  
VINAIGRETTE  
\*

Choice of  
TRUFFLED RISOTTO  
MACARONI AND CHEESE, A'S STYLE  
\*

Choice of  
OVEN ROASTED ANGUS BEEF TENDERLOIN  
DAILY SELECTION OF FRESH FISH  
SAUTÉED JIDORI CHICKEN, CRAWFISH AND  
LOBSTER SAUCE  
VEGETARIAN OPTION  
\*

Choice of  
CRÈME BRÛLÉE or BITTERSWEET CHOCOLATE  
FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\*  
\$68 PER PERSON, NON INCLUSIVE

**MENU SELECTION FIVE**

Choice of  
TRADITIONAL LOBSTER BISQUE  
CHEF'S DAILY SOUP CREATION  
\*

Choice of  
MAINE LOBSTER SALAD  
MACARONI AND CHEESE, A'S STYLE, BLACK  
AND WHITE TRUFFLE OIL  
\*

Choice of  
MARINATED SALMON & ASPARAGUS SALAD  
BABY WILD ARUGULA SALAD, PROSCIUTTO  
DE PARMA  
\*

Choice of  
OVEN ROASTED FRESH RACK OF LAMB  
DUO OF PAN SEARED ALASKAN HALIBUT  
AND SEA SCALLOPS  
SAUTÉED JIDORI CHICKEN, CRAWFISH AND  
LOBSTER SAUCE  
VEGETARIAN OPTION  
\*

Choice of  
CRÈME BRÛLÉE or BITTERSWEET  
CHOCOLATE FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\*  
\$78 PER PERSON, NON INCLUSIVE

*\*Prices subject to change. Chef's Selection of House  
Made Pastries served for the entire table only.*

## SAMPLE MENUS FOR GROUPS OF 40 OR MORE

The menus below are guidelines but Chef Voitzwinkler will be happy to assist you in planning a menu of your personal preferences. Descriptions are omitted as our chef shops fresh daily and will create seasonal accompaniments.

### MENU SELECTION "A"

(3 course-entrée choice)

GARDEN GREENS SALAD WITH SEASONAL  
VEGETABLES

\*

Choice of

OVEN ROASTED ANGUS BEEF TENDERLOIN  
DAILY SELECTION OF FRESH FISH

\*

Dessert choice of (SELECT ONE)

CRÈME BRÛLÉE or BITTERSWEET CHOCOLATE  
FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\$55 PER PERSON, NON INCLUSIVE

### MENU SELECTION "B"

(3 course dual entrée)

PROSCIUTTO DE PARMA AND BABY ARUGULA  
SALAD

\*

OVEN ROASTED ANGUS BEEF TENDERLOIN  
AND BLACK TIGER PRAWNS

\*

Dessert choice of (SELECT ONE)

CRÈME BRÛLÉE or BITTERSWEET CHOCOLATE  
FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\$62.00 per person, Non inclusive

### MENU SELECTION "C"

(4 courses)

SEASONAL VEGETABLE SOUP

\*

MAINE LOBSTER SALAD

\*

Choice of

DAILY SELECTION OF FRESH FISH  
OVEN ROASTED ANGUS BEEF TENDERLOIN

\*

Dessert choice of (SELECT ONE)

CRÈME BRÛLÉE or BITTERSWEET  
CHOCOLATE FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\$65.00 per person, Non inclusive

### MENU SELECTION "D"

(5 courses)

TRADITIONAL LOBSTER BISQUE

\*

MEDITERRANEAN SEASONAL SALAD

\*

DAILY SELECTION OF FRESH FISH

\*

OVEN ROASTED ANGUS BEEF TENDERLOIN

\*

Dessert choice of (SELECT ONE)

CRÈME BRÛLÉE or BITTERSWEET  
CHOCOLATE FONDANT or  
CHEF AMY'S SELECTION OF  
HOUSE MADE PASTRIES

\$75.00 per person, Non inclusive

*\*Prices subject to change. Chef's Selection of House  
Made Pastries served for the entire table only.*

MENUS FOR USE FOR ALL GROUPS OF 12 OR MORE

GROUP LUNCH MENU 1

~\*~  
CHOICE OF

CHEF'S DAILY SOUP CREATION

LOCAL MIXED LETTUCE  
CHAMPAGNE VINAIGRETTE, SEASONAL  
VEGETABLES

~\*~  
CHOICE OF

GRILLED CHICKEN CLUB AND FRIES  
APPLEWOOD SMOKED BACON, FRESH HERB  
MAYONNAISE

PRIME ANGUS BEEF STEAK SALAD  
AGED BASALMIC VINAIGRETTE

VEGETARIAN MAIN COURSE

~\*~  
CHOICE OF  
WARM BITTERSWEET CHOCOLATE FONDANT  
CHOCOLATE ICE CREAM

SMALL TAHITIAN VANILLA BEAN CRÈME BRULEE  
BERRIES AND ALMOND COOKIE  
30

GROUP LUNCH MENU 2

~\*~  
CHOICE OF

CLASSIC LOBSTER BISQUE  
WITH BLACK TIGER PRAWNS  
MULTICOLORED YOUNG BEET SALAD WITH BABY  
SPINACH  
GOAT CHEESE CROSTINI, HORSERADISH

~\*~  
CHOICE OF  
PAN SEARED FLAT IRON ANGUS STEAK  
CHIMICHURRI SAUCE, FRENCH FRIES

TRADITIONAL "PAELLA"  
SAFFRON RICE AND SPANISH CHORIZO

BEER BATTERED MISTER A'S FISH AND CHIPS  
TRUE LING COD FILET, FRIES, COLE SLAW

VEGETARIAN MAIN COURSE

~\*~  
CHOICE OF  
TAHITIAN VANILLA BEAN CRÈME BRULEE  
BERRIES AND ALMOND COOKIE

WARM BITTERSWEET CHOCOLATE FONDANT  
CHOCOLATE ICE CREAM

35

*\* Prices subject to change. Substitutions are not  
allowed for luncheon desserts.*

GROUP LUNCH MENU 3

~\*~  
CHOICE OF

"MEDITERRANEAN STYLE" CHOPPED VEGETABLE  
SALAD WITH SHRIMP  
FETA CHEESE, EXTRA VIRGIN OLIVE OIL  
VINAIGRETTE

TRADITIONAL CAESAR SALAD  
W/ SAUTEED JIDORI CHICKEN

~\*~  
CHOICE OF

HOUSE GROUND KOBE STEAK BURGER, CHEF'S  
DAILY GOURMET CREATION  
SERVED LOW CARBOHYDRATE OR TRADITIONAL  
STYLE

BRAISED PRIME BEEF SHORT RIBS  
CABERNET SAUVIGNON AND SHALLOT SAUCE

PAN SEARED LOCAL WHITE SEA BASS  
LOBSTER JUS AND PROVENCAL VEGETABLES

VEGETARIAN MAIN COURSE  
~\*~  
CHOICE OF

WARM BITTERSWEET CHOCOLATE FONDANT  
CHOCOLATE ICE CREAM

TAHITIAN VANILLA BEAN CRÈME BRULEE  
BERRIES AND ALMOND COOKIE

ARTISANAL CHEESE PLATE

40

## Canapés & Appetizers Menus

Must be ordered 48 hours in advance



### Canapés Selection

Kobe Beef Sliders, Truffled Cheese

Black Tiger Prawns "Katafi" Wrapped  
Lobster Salad Spoons

Tuna Tartar with Capers and Lemon Oil

Black Pepper Seared New York Steak

Duck Confit and Goat Cheese Tartlettes

Fresh Scallop Ceviche Spoons

Spicy Crab and Avocado Salad on Wonton

Mushroom Profiteroles

Black Figs and Red Onion Compote on Seared  
Polenta with Goat Cheese

Marinated Roasted Bell Peppers with Caper  
and Local Olive Oil on House made Flat Bread

These can be served as tray passed finger  
foods with cocktails

If interested, please select 3-4 items  
Canapés are priced at \$10 per person when  
passed for 30 minutes

### Hot and Cold Appetizers Selection

**Served family style on a table,  
not tray passed**

Maryland Blue Crab Cake with Remoulade  
Sauce

Red Pepper Hummus and Pita Chips

Roasted Jidori Chicken "Persillé"

Prosciutto Ham on Crostini

Local Vegetable Tray with Dipping Sauce

Black Tiger Prawns "Katafi" Wrapped

Mini Kobe Burgers, Truffled Cheese

Ahi Tartar on Wonton

Maine Lobster Strudel

Served family style on a table  
not tray passed  
\$4.25 per piece, min order 15 pieces  
(\$63.75)

*\*Prices subject to change.*



**Food Station Options Individually Priced**



**Seafood Station:**

\$16 per person  
Shrimp in Court Bouillon  
Crab Legs (Steamed)  
Oyster with cocktail sauce, champagne mignonette, and lemon wedges  
Black Mussel

**Salad Station:**

\$13 per person  
Mesclun Greens  
Tomato in olive oil  
Buffalo Mozzarella with Basil  
Marinated Artichokes  
Fresh Mushrooms  
Brioche Croutons  
Crumble Blue Cheese, Balsamic Vinegar dressing, House Champagne Vinaigrette

**Smoked Fish Station:**

\$22 per person  
Smoked Salmon  
Sturgeon (Smoked)  
Smoked Swordfish  
Caper Berries, Red Onion Relish, or Bagel Chips

**Caviar Station:**

\$250 per one ounce  
With Condiments and Blinis

**Carving Station:**

\$24 per person plus  
\$200 Chef Carving Fee  
Herb crusted lamb rack with rosemary sauce  
Mushroom ragout  
Salsify gratin  
Chinos baby vegetable medley

**Cheese Station:**

\$13 per person  
Imported cheese, To Include: Tête de Moine, Brie, Munster, Cave Aged Cheddar Cheese, Blue Point Rye...  
Bread  
Fruit  
Crackers

**Dessert Station:**

\$11 per person  
French Pastry, Such as Mini Babas, Fresh Fruits Tarts, Mini Éclairs, Chocolate Mousses...

*\*Prices subject to change.*

**BERTRAND AT MISTER A'S REQUESTED GROUP INFORMATION**

**Subject to Change**

Contact Name \_\_\_\_\_ Date of Event \_\_\_\_\_  
Contact phone number \_\_\_\_\_ Group Name \_\_\_\_\_  
Email address \_\_\_\_\_ # Guests \_\_\_\_\_ Final guarantee \_\_\_\_\_  
Event start time \_\_\_\_\_ Dinner Sit down time \_\_\_\_\_  
Privacy needed \_\_\_\_\_ Room Requested \_\_\_\_\_  
Deposit \$ \_\_\_\_\_ Signed Contract \_\_\_\_\_ Food and Beverage Minimum \_\_\_\_\_  
On Site Contact name \_\_\_\_\_ On Site cell phone number \_\_\_\_\_

**FOR GUEST TO COMPLETE**

Having canapés? Please circle yes / no

1. \_\_\_\_\_ 2. \_\_\_\_\_  
3. \_\_\_\_\_ 4. \_\_\_\_\_

The guests in your group will arrive by what form of transportation?

i.e: motorcoach, taxi, car: \_\_\_\_\_

If guests use valet garage will you host that cost? \_\_\_\_\_

Menu selection for your group \_\_\_\_\_

Optional Menu Heading \_\_\_\_\_

Will you be bringing your own menus \_\_\_\_\_

Beverage service: Would you like to offer your guests bottled water or house water: \_\_\_\_\_

Will you be hosting cocktails for your guests? \_\_\_\_\_ Will you need the outdoor patio for drinks? \_\_\_\_\_

What are your wine selections for your group?

Red \_\_\_\_\_

White \_\_\_\_\_

Special Needs: Audio Visual Presentation, speaker, slideshow or ceremony \_\_\_\_\_

Will you need a place card table or table for a large number of gifts? \_\_\_\_\_

If at all possible please return this information sheet with your contract. If you need to return it at a later date our fax number is 619-239-1379. Phone 619-239-1377. Thank you!