

MISTER A's



2550 Fifth Avenue, Twelfth Floor
San Diego, CA 92103

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- *World class views from our 12th floor penthouse location. Our spacious balcony wraps around the main restaurant for outdoor dining*
- *Locally and nationally recognized cuisine and service*
- *Beautiful and comfortable rooms available for large private events*
- *Centrally located-just a few blocks from the Gaslamp*
- *2013 CRA Gold Medallion Award: Chef of the Year*
- *2014 CRA Gold Medallion Award: Best Modern American*
- *AAA Four Diamond Award*
- *San Diego Mag Critics pick "Best of the Best"*
- *Gayot's Top Penthouse Restaurants in the US*
- *Open Table: Best Scenic View, Most Romantic Restaurant*
- *Ample street parking is available as well as valet parking at the Fourth Avenue **entrance**.*

An iconic landmark celebrating its 50th anniversary, just minutes from downtown San Diego, Mister A's is a timeless dining destination boasting amazing panoramic views of the city and sparkling San Diego Bay. Mister A's modern blend of casual elegance and sophisticated dishes makes it the ideal setting for a one-on-one dinner, celebratory group experience or special brunch date.

We invite you to join us for your next group or private party, be it an impressive corporate event or personal celebration. Mister A's offers a variety of spaces throughout the restaurant that we are happy to customize to suit your needs. Effortless valet parking at our Fourth Avenue entrance, followed up by an attentive, seasoned and professional wait staff will always ensure that your experience receives flawless service - every time.

Mister A's award-winning Chef de Cuisine Stéphane Voitzwinkler, was named 2013's Chef of the Year by the California Restaurant Association. From the finest cuisine to penthouse dining rooms and wrap around rooftop patio, an experience in elegant dining is yours to savor during your next visit to Mister A's. We look forward to serving you.

www.AsRestaurant.com

GROUP ACCOMMODATIONS

**Rooms are divided by theatre curtains,
 not walls or doors*



THE PARK ROOM

Overlooking Balboa Park, our Park Banquet room can seat up to 80 guests. Additional areas can be incorporated to accommodate up to 180 guests for a partial buyout. A food and beverage minimum may be required to book this room as private.

Room Dimensions: 42x22

THE ROTUNDA

With stunning views of downtown San Diego, the Rotunda seats up to 32 guests and has access to our balcony. This room does not accommodate audio visual presentations. A food and beverage minimum may be required to book this room as private.

Room Dimensions: 21x22



THE BALBOA ROOM

The Balboa Room is located on the park side of the restaurant. This room can seat up to 18 guests with audio visual and 20 guests without. This space has views of Historic Balboa Park, but is completely secluded for absolute privacy, and has direct access to the patio.

Room Dimensions: 21x13



GROUP ACCOMMODATIONS (continued)

THE DOWNTOWN ROOM

Fittingly named, this semi-private dining room overlooks the high-rises of the city and bay, with the approaching airplanes flying in between. This room can accommodate up to a maximum of 48 guests.

Room Dimensions: 28x17



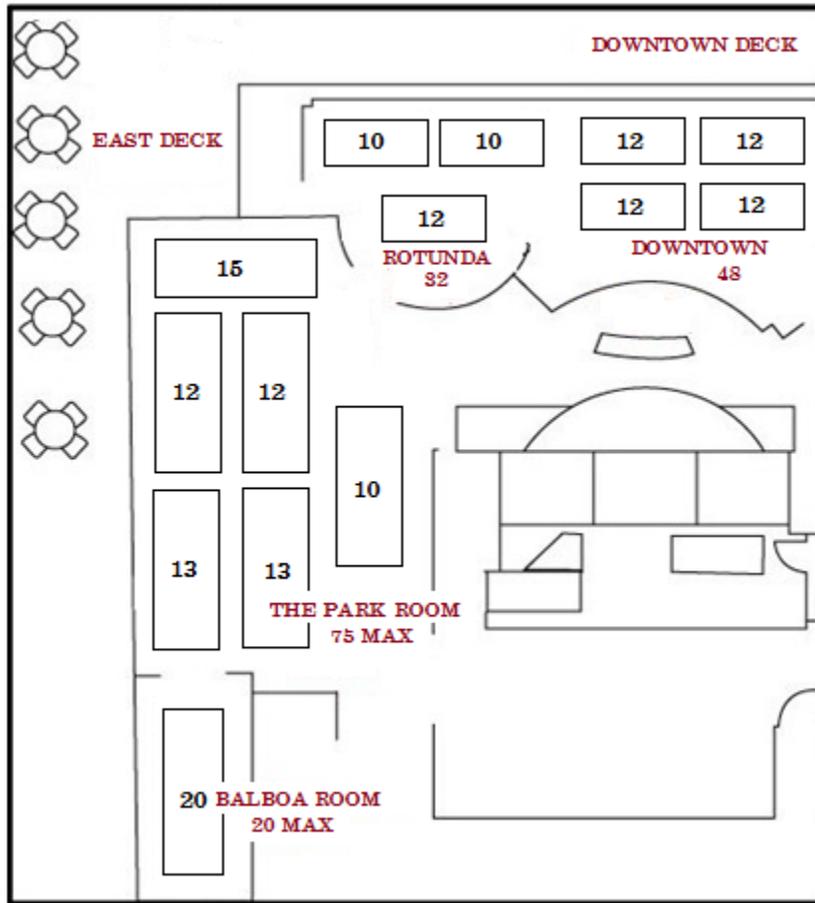
THE DECK

With standing room for up to 200+ guests, our patio overlooking the city is the perfect setting for cocktails before dinner. The patio is open to all diners and is not private, though it may be subdivided for individual groups.

NON-SPECIFIC DINING

Booking non-specific is an option for groups of 24 or less, who are not interested in private space. There is not a food and beverage minimum for booking non-specific, but a deposit is typically still required.





Seating Arrangements

We will meet your needs to the best of our ability; 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 guests seated and 350 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 once a final confirmation is made 48 hours in advance.

Payment

*There are no room charges unless minimums are not met. Set up fees may apply in some cases.

*We ask for a specific deposit for all parties of twelve or more.

The amount of the deposit is determined by the group size. **All deposits are non-refundable.**

*The balance may be paid by any major credit card (MasterCard, American Express, Visa, Discover and Diners) or a company check at the end of the evening. Unfortunately, we are unable to offer billing arrangements.

*A food and beverage minimum is required when reserving specific private areas and full buyouts.

*A taxable 22% service charge will be added to all parties

*San Diego County sales tax is 8%

canapés and table appetizers

> for parties of all sizes

All items below are prepared in individual servings in a shared presentation. Canapés are served in a tray-passed format prior to sit-down.

canapés

If you choose to offer canapés for your guests, you may select 3-5 options from the selections below

The Following selections are priced at a rate of \$13 per person for 3 choices, \$16.5 for 4 choices, or \$19 for 5 choices (per half hour):

- | | |
|--|--|
| <ul style="list-style-type: none"> + Profiteroles filled w/ Mushroom Duxelle + Roasted Bell Peppers on Flat Bread + Crispy Comtè Cheese, Purple Mustard + Duck Rillette & Goat Cheese Crostini + Kobe Beef Sliders, Truffled Cheese + Black Tiger Prawns “Katafi” Wrapped + Braised Short Rib, Crushed Scallion + Lobster Salad Spoons + Ahi Tuna Tartare, Capers & Lemon Oil | <ul style="list-style-type: none"> + Fresh Scallop Ceviche, Serrano Peppers + Charred Vegetable Rillette
w/ Crème Fraiche + Spicy Crab, Avocado Salad on Wonton + Duck Confit Spring Rolls, Green
Peppercorn Sauce + House made Gravlox, Blini & Caviar + New York Carpaccio with
Celery Root Remoulade + Lobster Bisque “Cappuccino” |
|--|--|

table appetizers

These items can be served family style at the table to showcase the chef’s offerings, prior to dinner. Any item from the above canapé list can be utilized as a table appetizer as well. Items are priced at \$10.5 per person, for up to 3 choices, \$12.5 for 4 choices.

- | | |
|---|---|
| <ul style="list-style-type: none"> + Maryland Crab Cake, Remoulade,
Lemon Oil + Red Pepper Hummus, Crispy Flatbread + Roasted Jidori Chicken “Roulade” + Prosciutto Ham Salad on Crostini + Seasonal Vegetables, Dipping Sauce | <ul style="list-style-type: none"> + Black Tiger Prawns “Katafi” Wrapped + Mini Kobe Burgers, Truffled Cheese + Black Pepper Seared Ahi Tuna on
Rosemary Polenta + Maine Lobster Strudel in Phyllo Dough + Shishito Peppers, Blistered & Tempura |
|---|---|

brunch.

Printed below are only guidelines; Chef Stephane will be happy to help you make a menu selection that will perfectly fit your taste. (3 course minimum)

> parties up to 30, 3 choices per any course

> parties up to 50, 2 choices per course, 3 choices for entrée + vegetarian

> parties beyond 50, 1 choice per course, 2 choices for entrée + vegetarian

** For parties of 90 or more, the quantity of each entrée will need to be predetermined in advance, with meal indicators required for guests (provided by host).

lighter dishes and starters

Preparations may alternate seasonally with changes in our locally-sourced organic produce. All details on preparation for your event can be discussed in advance.

- + seasonal fresh fruit, house-made granola, almond milk (v) 15
- + local farm garden salad (v) 14
- + traditional caesar salad 14
- + seasonal soup creation (v) 12

- + mister a's mac n cheese 16
- + seasonal vegetarian ravioli 16
- + wild + tame mushroom risotto 17.5
- + black tiger shrimp cocktail, avocado puree 25

main dishes

As with appetizers, preparations alternate with seasonal ingredients for each item.

breakfast and sweeter dishes

- + a's version "croque madame" 16.5
- + pork belly and sweet potato hash 19.5
- + eggs benedict pork belly 18, gravlax 21, crab 23
- + frittata 17.5

- + seasonal french toast 15
- + crepe souffle 15
- + seasonal crepes 15
- + belgian waffle, fresh chantilly 15
- + steak & eggs, truffle fries 26.5

lunch dishes

- + seared ahi tuna nicoise salad 25
- + maine lobster salad, lemon salad 27.5
- + kobe beef burger, gourmet bun 8oz 20
- + sautéed santa barbara rock shrimp
- "spanish style" saffron risotto: 19.5

- + ny steak & frites, sauce au poivre 26.5
- + parmesan crusted petrale sole 23.5
- + salmon filet 23.5
- + young chicken "rotie" 21.5
- + mediterranean sea bass 21

desserts

All desserts are priced at \$13 each. Our pastry chef can also take requests for custom desserts for the entire party as well.

- + crème brulee
- + flourless chocolate cake
- + house-made ice cream “affogato”
- + crispy meringue, lemon curd
- + tiramisu
- + duo of imported cheese, seasonal fruit compote +5

sides

All sides can be served as a family style table appetizer priced at \$6 per person.

- + bakers natural bacon
- + rosemary hash brown potatoes
- + sausage de toulouse
- + fresh fruit, yogurt parfait
- + roasted brussel sprouts, lemon oil
- + daily selection of house-made donuts

Mister A's only uses local Hilliker Ranch cage and GMO free eggs in all brunch dishes

*+please note any and all dietary restrictions before event date+
 (v) denotes vegetarian dish*



extras.

> for any size party, these additional touches can accentuate the experience down to the last detail

coffee and assorted breakfast breads

Before your seated brunch, there is the option to offer coffee and assorted breakfast breads on the patio or in your private room. Regular coffee, decaf coffee and tea will be accompanied with the array of breakfast pastries we have. This additional touch is \$8 per guest. *specialty coffees priced upon consumption

flower service

Though we do not provide flower service in-house, there is always the option to order more flowers and dressing for your tables. We keep small single individual flowers on each table in the restaurant at all times, but the option is there to upgrade if it is in your budget. We order our flowers through Willows Florist with regular deliveries to the restaurant daily. You may reach David with Willows at 619-299-0608 to order arrangements.

valet service

> managed by ace parking

There is on street parking on the streets surrounding the building, much of it is metered parking. If you would like to use the valet service, you can pull into the garage on the 4th Avenue side of the building. The charge is \$2.00 per half hour during lunch with a maximum rate of \$16.00 before 4pm. After 4pm the charge is a \$10.00 flat rate. If you choose to pay at the restaurant it is \$12.00 with tip included. Entrances into the 5th Avenue Financial Center building are located on 4th avenue, Maple Street, and 5th Avenue.

dress code policy

While we do understand that most establishments in San Diego do not have a dress code, it is our desire to create an atmosphere unique to San Diego. If you have any questions about the dress code please feel free to contact us directly.

day time dress code until 430 pm

Business casual attire. Dressy shorts are permitted during Brunch and Lunch, if accompanied with a collared shirt and closed toed shoes for men. Denim or cutoff shorts, "short shorts", beach wear, gym attire, caps, and flip flops are never permitted.

dinner dress code 430 pm until close

Fashionable evening attire is acceptable for dinner. For gentlemen collared shirts and slacks are appropriate. Jeans are permitted.. Beach wear, gym attire, athletic apparel, caps, and flip flops are never permitted.