

# MISTER A's



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- *World class views from our 12<sup>th</sup> 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 50<sup>th</sup> 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](http://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



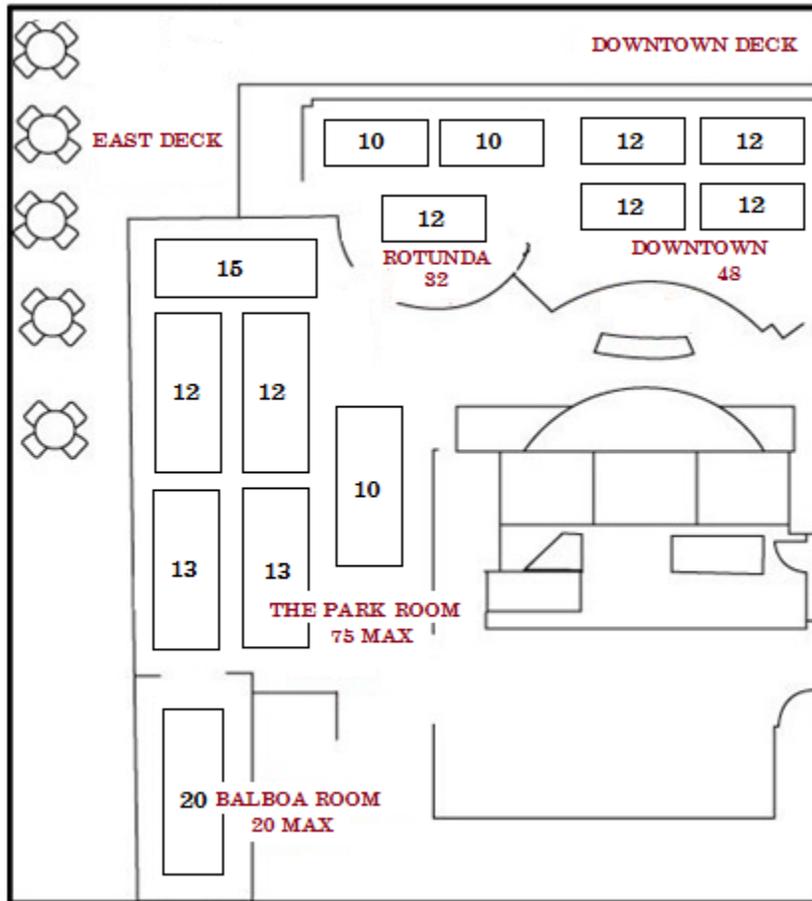
### THE DECK

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):

- |   |   |
|---|---|
| + Profiteroles filled w/ Mushroom Duxelle | + Fresh Scallop Ceviche, Serrano Peppers              |
| + Roasted Bell Peppers on Flat Bread      | + Charred Vegetable Rilette<br>w/ Crème Fraiche       |
| + Crispy Comtè Cheese, Purple Mustard     | + Spicy Crab, Avocado Salad on Wonton                 |
| + Duck Rilette & Goat Cheese Crostini     | + Duck Confit Spring Rolls, Green<br>Peppercorn Sauce |
| + Kobe Beef Sliders, Truffled Cheese      | + House made Gravlax, Blini & Caviar                  |
| + Black Tiger Prawns "Katafi" Wrapped     | + New York Carpaccio with<br>Celery Root Remoulade    |
| + Braised Short Rib, Crushed Scallion     | + Lobster Bisque "Cappuccino"                         |
| + Lobster Salad Spoons                    |   |
| + Ahi Tuna Tartare, Capers & Lemon Oil    |   |

### 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.

- |   |   |
|---|---|
| + Maryland Crab Cake, Remoulade,<br>Lemon Oil | + Black Tiger Prawns "Katafi" Wrapped                 |
| + Red Pepper Hummus, Crispy Flatbread         | + Mini Kobe Burgers, Truffled Cheese                  |
| + Roasted Jidori Chicken "Roulade"            | + Black Pepper Seared Ahi Tuna on<br>Rosemary Polenta |
| + Prosciutto Ham Salad on Crostini            | + Maine Lobster Strudel in Phyllo Dough               |
| + Seasonal Vegetables, Dipping Sauce          | + Shishito Peppers, Blistered & Tempura               |

## group dining

Printed below are only guidelines; Chef Stéphane will be happy to assist you in creating a menu to perfectly fit your event. (3 course minimum)

### appetizers

> for parties up to 49, select up to two choices

> for parties of 50 or more, select one choice

\*\* For parties of 80 or more, the quantity of each entrée will need to be predetermined in advance, with meal indicators required for guests (provided by host)

If you are looking to enjoy additional courses, you may select two more options per additional course if your party is below 50 guests. If your guests count is at 50 or more, you may select one additional option per additional course. Each item is priced per person.

### cold

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 Chilled Soup Creation: 13
- + Local Farm Garden Salad: 14
- + Sliced Artichoke Hearts, Reggiano, Lemon EVOO: 16
- + Multicolored Young Beet Salad: 17
  - Add salmon or Shrimp (MP)

- + Caesar's Salad, A's Style 14
- + Beef Filet Carpaccio 20.5
- + Black Tiger Shrimp "Cocktail" 22.5
- + Lobster Toast, Herb Salad 28

### hot

- + Seasonal Hot Soup Creation: 13
- + Classic Lobster Bisque: 14
- + Mister A's Mac N Cheese: 14
- + Roasted Seasonal Vegetable Risotto: 16
- + Crispy Polenta, Tame & Wild Mushrooms: 16

- + Lobster Strudel Cognac Lobster Sauce: 21.5
- + Escargot "Traditional Style" 18
- + Sautéed Rock Shrimp, Saffron Risotto 17.5
- + Maryland Crab Cakes 19.5



## group dining cont.

### entrees

- > for any party size, every entrée choice will be accompanied by seasonal sides
- > for parties up to 49, select up to three choices plus vegetarian option
- > for parties of 50 or more, select up to two choices plus vegetarian option

- |                                    |   |
|------------------------------------|---|
| + Seafood Paella: 29               | + Baby Lamb Chops: 43                     |
| + Hudson Valley Duck: 33.5         | + Sautéed Diver Scallops: 39              |
| + Jidori Chicken Provençale: 30.5  | + Sous Vide Pork Cheek "Provençale": 31.5 |
| + 72 Hour Braised Short Ribs: 31.5 | + Kurobuta Pork Chop: 33                  |
| + Salmon Filet: 36                 | + Prime Beef Tenderloin: 55               |
| + Prime Beef Duo: 36.5             | + Cedar River Farm Prime New York: 52     |
| + <b>Daily Fish Selection: mp</b>  | + Olive Oil Roasted Maine Lobster: 50.5   |

\* Vegetarian Creations: Each season, Chef Stéphane creates an array of entrée options for our vegetarian or vegan guests. This entrée is typically priced at 26 dollars, but is subject to change.

\*\* Surf & Turf: You may also make any entrée a "Surf and Turf" option... add 15.5 for shrimp (qty.3) and 27.5 for Maine Lobster (1/2 tail) to any other item price.

## group dining cont.

### desserts

> for parties up to 49, select up to three choices

> for parties of 50 or more, select one choice

+ Crème Brulee

+ House-Made Ice Cream “Affogato”

+ Flourless Chocolate Cake (GF)

+ Tiramisu

+ Crispy Meringue, Lemon Curd

\* All desserts are priced at \$13 each regardless of item. Our pastry chef can take requests for custom desserts as well.

\*\* Feel free to ask about our seasonal desserts. Though the above choices are available year-round, we do have a regularly rotating dessert list with seasonal items.



## group dining cont.

### extras

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

#### amuse bouche

For \$4.5 per guest, you may add a bite-sized taste to start out your seated dinner. This can be a great way to build your menu for relatively low cost while still impressing your guests. Options are endless and created seasonally by the chef.

#### mignardises and after dinner drinks

After your seated dinner, there is the option to offer mini desserts on the patio or in the room with after dinner drinks. We have an array of cognacs, scotches, ports, and other beverages to end your evening the right way. Though we do not sell cigars in house, there is always the option (weather permitting) to enjoy a cigar hour with cocktails on the patio to cap off the night.

#### 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

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.

## group dining cont.

### [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.