

# 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



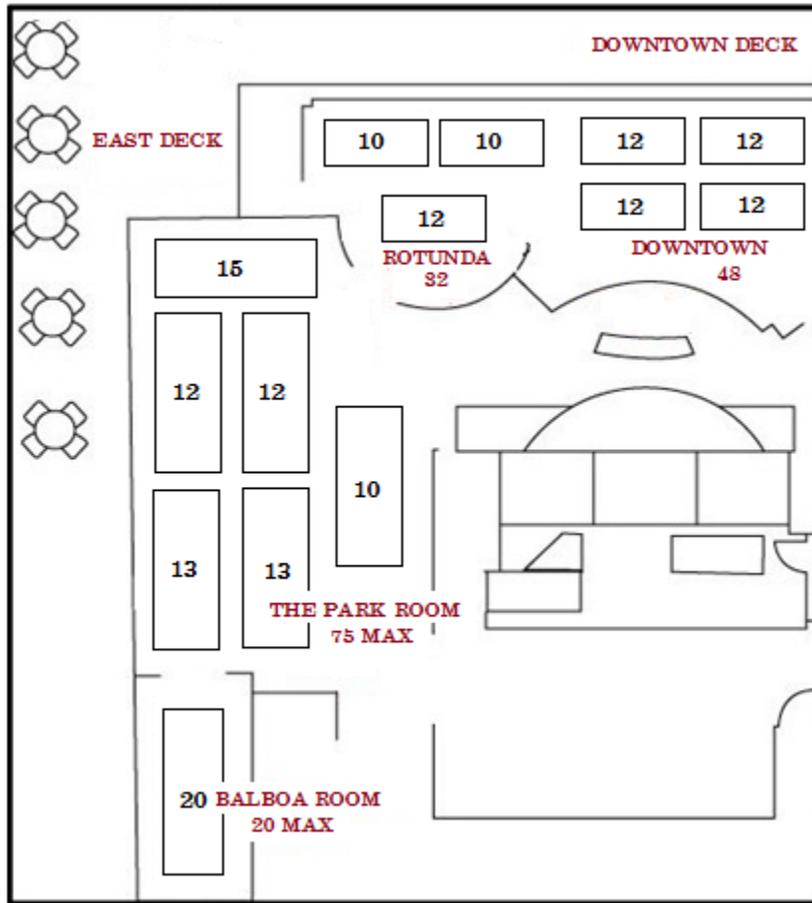
### THE DECK

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 250 guests seated and 300 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)

Unfortunately, we are unable to offer billing arrangements or accept checks for final payment.

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

\*A taxable 18% service charge & 4% surcharge will be added to all parties

\*San Diego County sales tax is 7.75%

## 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
- + Avocado Toast, Radish & Pea Shoots
- + Caprese Salad, Balsamic-Basil Pesto
- + Prosciutto & Melon, Goat Cheese Crostini
- + Kobe Beef Sliders, Truffled Cheese
- + Duck Rillettes & Goat Cheese Crostini
- + Black Tiger Prawns "Kataifi" Wrapped
- + Chilled Early Spring Pea Soup, Mint
- + Lobster Salad Spoons
- + Ahi Tuna Tartare, Capers & Lemon Oil
- + Confit Marble Potato w/ Caviar
- + Grilled Scallion & Ricotta on Potato Chip
- + Cucumber, Quinoa Salad w/ Gravlax
- + Chicken Fried Steak Skewer, Chimichurri
- + Chicken Dumplings, Green Peppercorn Sauce
- + Spicy Crab, Avocado Salad on Wonton
- + Duck Confit Spring Rolls, Green Peppercorn Sauce
- + House made Gravlax, Blini & Caviar
- + New York Carpaccio with Celery Root Remoulade
- + Seared Ahi Sashimi, Wasabi Aioli

### table appetizers

These are served family-style at the table, prior to dinner service. Any item from the above canapé list can also be utilized as a table appetizer as well. Items are priced at \$16.5 per person, for up to 3 choices, \$21.5 for 4 choices.

- + Maryland Crab Cake, Remoulade, Lemon Oil
- + Red Pepper Hummus, Crispy Flatbread
- + Roasted Jidori Chicken "Roulade"
- + Prosciutto Ham Salad on Crostini
- + Seasonal Vegetables, Dipping Sauce
- + Black Tiger Prawns "Kataifi" Wrapped
- + Mini 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; Executive 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 course + vegetarian
- > parties up to 45, 2 choices for 1<sup>st</sup> course, 3 choices for entrée + vegetarian
- > parties beyond 50, 1 choices per course + vegetarian

**\*\* For parties of 50 or more, should you prefer to have choices, 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 parfait (v) 15 | + mister a's mac n cheese 16                    |
| + local farm garden salad (v) 15      | + avocado toast 15                              |
| + traditional caesar salad 15         | -with blackened shrimp 22                       |
| + soup du jour (hot or cold) 14       | + seasonal vegetable risotto 17.5               |
| + calamari, garlic aioli 20           | + black tiger shrimp cocktail, avocado puree 25 |

### breakfast dishes

- |                                    |                                                   |
|------------------------------------|---------------------------------------------------|
| + a's version "croque madame" 17.5 | + gonestraw farms scramble, local vegetables 19.5 |
| + corn beef hash 20.5              | + lemon ricotta pancake 13                        |
| + American breakfast 19.5          | + chef's daily eggs benedict 23.5                 |
| + poached eggs florentine 18.5     | + steak & eggs, truffle fries 35.5                |

### lunch dishes

- |                                            |                                             |
|--------------------------------------------|---------------------------------------------|
| + seared ahi tuna nicoise salad 25         | + buttermilk fried chicken and waffles 21.5 |
| + maine lobster salad, lemon dressing 29.5 | + local fish papillote MP                   |
| + kobe beef burger, gourmet bun 8oz 22.5   | + chef's weekly soup + sandwich MP          |

### desserts

All desserts are priced at \$13.5 each. Our pastry chef can also take requests for custom desserts for the entire party as well.

- |                                                                              |                                                        |
|------------------------------------------------------------------------------|--------------------------------------------------------|
| + house-made ice cream “affogato”<br>(** affogato for parties of 30 or less) | + coffee cake                                          |
| + seasonal doughnut trio                                                     | + seasonal pastry                                      |
| + belgian waffle, fresh chantilly + french toast                             | + duo of imported cheese,<br>seasonal fruit compote +5 |

**sides**

- |                            |                                          |
|----------------------------|------------------------------------------|
| + uncured bacon 7.5        | + organic carrots, sauce bearnaise 8.5   |
| + breakfast potatoes 6.5   | + roasted brussel sprouts, lemon oil 8.5 |
| + seasonal fresh fruit 8.5 | + biscuit + gravy 8.5                    |

Mister A's uses Gonestraw Farms cage free and non GMO 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 \$10 per guest. \*specialty coffees priced upon consumption

### flower service

Though we do not provide flower service in-house, there is always the option to have arrangements made through a florist. We offer small single arrangements on each table in the restaurant at all times, but you are certainly welcome to order additionally, if needed. We order our flowers through Green Fresh Florals in Hillcrest, with regular deliveries to the restaurant daily. They can be reached at (619) 544-0504, otherwise, you would be welcome to source another provider.

### valet service

> managed by ace parking

Parking: There is metered street parking surrounding the building. 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 a flat rate of \$10.00 during lunch service and \$12.00 for dinner service. If you choose to pay at the restaurant the rate is \$12 for lunch \$14.00 for dinner with tip included.

### 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.