

# 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. 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



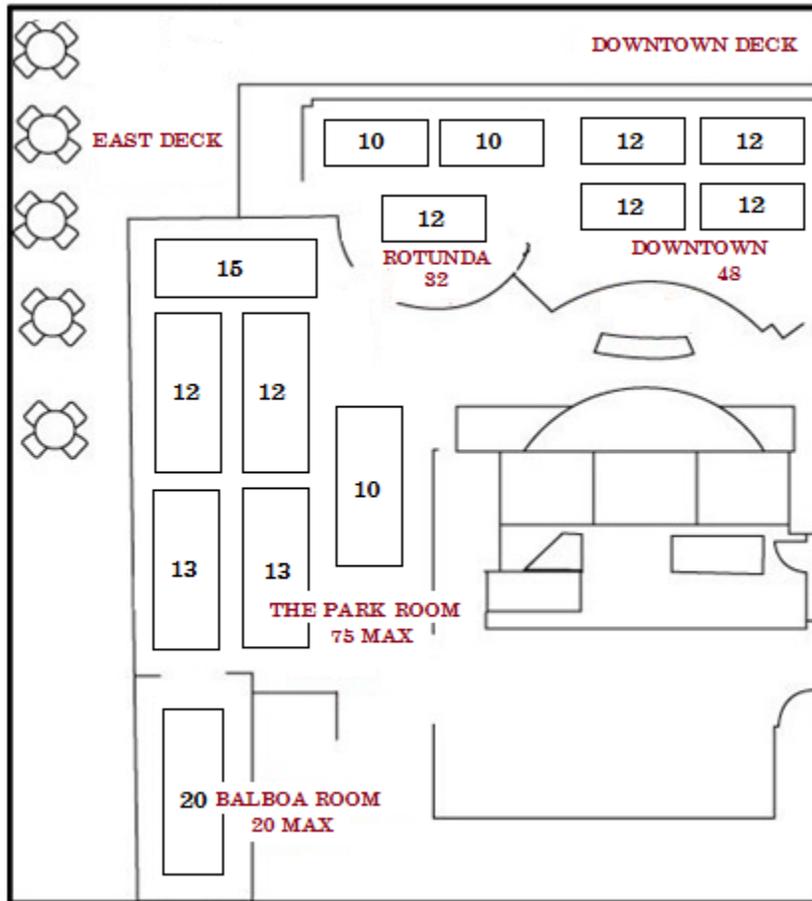
### THE DECK

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):

- |  |  |
|--|--|
| + Mediterranean Flatbread, Seasonal Vegetables | + Cucumber, Quinoa Salad w/ Gravlax                |
| + Avocado Toast, Radish & Pea Shoots           | + Roasted Chicken Skewer                           |
| + Prosciutto & Melon, Goat Cheese Crostini     | + Chicken Dumplings, Green Peppercorn Sauce        |
| + Prime Beef Sliders, Truffled Cheese          | + Spicy Crab, Avocado Salad on Wonton              |
| + Black Tiger Prawns “Kataifi” Wrapped         | + Duck Confit Spring Rolls, Green Peppercorn Sauce |
| + Seasonal Local Vegetable Velouté             | + House made Gravlax, Blini & Caviar               |
| + Lobster Salad Spoons                         | + New York Carpaccio with Celery Root Remoulade    |
| + Ahi Tuna Tartare, Capers & Lemon Oil         | + Seared Ahi Sashimi, Wasabi Aioli                 |
| + Confit Marble Potato w/ Sturgeon Caviar      |  |
|  |  |
| + Grilled Scallion & Ricotta on Potato Chip    |  |

### 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 | + Black Tiger Prawns “Katafi” Wrapped              |
| + Seasonal Hummus, Crispy Flatbread        | + Mini Kobe Burgers, Truffled Cheese               |
| + Roasted Jidori Chicken “Roulade”         | + Black Pepper Seared Ahi Tuna on Rosemary Polenta |
| + Prosciutto Ham Salad on Crostini         | + Shishito Peppers, Blistered & Tempura            |
| + Seasonal Vegetables, Dipping Sauce       |  |

## group dining

Printed below are only guidelines; Executive 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 45, select up to two choices

> for parties of 50 or more, select one choice

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.

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

- |  |  |
|--|--|
| + Local Farm Garden Salad: 16.5            | + Arugula Salad, Balsamic 16.5           |
| + Multicolored Young Beet Salad: 18.5      | -with prosciutto 18.50                   |
| + Caesar's Salad, A's Style 16.5           | + Prime Beef Tartare 20.5                |
| + Soup du Jour (hot or cold): 14.5         | + Jumbo Black Tiger Shrimp "Cocktail" 23 |
| + Classic Lobster Bisque: 16.5             | + Escargot "Traditional Style" 19        |
| + Mister A's Mac N Cheese: 16.5            | + Maryland Crab Cakes, Old Bay 22.5      |
| + Roasted Seasonal Vegetable Risotto: 16.5 | + Seasonal Crudo MP                      |
| + Tame & Wild Mushrooms, Polenta: 16.5     | + Maine Lobster Salad 29.5               |
| + Maine Lobster Strudel 22.5               |  |



## group dining cont.

### entrees

> for any party size, every entrée choice will be accompanied by seasonal sides

> for parties up to 45, select up to three choices plus vegetarian option

> for parties of 50 or more, select up to two choices plus vegetarian option

**\*\* 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).**

+ Seafood Paella: 34.5

+ Hudson Valley Duck: 39.5

+ Gonestraw Farms Chicken 34.5

+ 72 Hour Braised Short Ribs: 39.5

+ Prime Beef Duo: 45

+ **Daily Fish Selection: mp**

+ Baby Lamb Chops: 46.5

+ Sautéed Diver Scallops: 43.5

+ Kurobuta Pork: 39.5

+ Prime Beef Tenderloin: 55.5

+ Cedar River Farm Prime New York: 53.5

+ Olive Oil Roasted Maine Lobster: 51

\* Vegetarian Creations: Each season, Chef Stéphane creates an array of entrée options for our vegetarian or vegan guests. This entrée is typically priced at 28 dollars, but is subject to change.

\*\* Surf & Turf: You may also make any entrée a “Surf and Turf” option... add 18 for shrimp (qty.3) and 25 for Maine Lobster (1/2 tail) to any other item price.

## group dining cont.

### desserts

> for parties up to 45, select up to three choices

> for parties of 50 or more, select two choice

+ Crème Brulee \*GF upon Request

+ Flourless Chocolate Torte (GF)

+ Tiramisu

+ Chocolate Blackout Cake

+ Crispy Meringue, Lemon Curd (GF)

+ Profiteroles with Vanilla Ice Cream

(\* \*\* profiteroles for parties of 40 or less)

\* All desserts are priced at \$13.5 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 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.

## 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.