



If the ingredient didn't reach its pinnacle in the morning, it won't be on the menu that same day at Parcel 104. Each day something new comes into season inspiring another creation. Distinguish your corporate and social gatherings to host your preferred guests at Celebrity Chef Bradley Ogden's restaurant.

RESTAURANT HOURS

Breakfast	Monday through Friday Saturday and Sunday	6:30 am - 11:00 am 7:00 am - 11:00 am
Lunch	Monday through Friday Saturday and Sunday	11:30am – 2:00pm Private Dining Available
Dinner	Monday through Friday Saturday and Sunday	5:30 pm - 9:00 pm Private Dining Available



Become an active participant in planning the ideal menu for your event. Select from the menu's lunch or dinner tiers and select the specific course items available within each tier. Menu prices per person exclude beverages, tax, and gratuity. Revisions to fixed menus will be priced accordingly and a variety of food and beverage upgrades are available for an additional cost. Because we take great pride in the farm-fresh seasonal products for your meals, menu and wine items may vary according to availability and season.

2700 Mission College Blvd. Santa Clara, CA 95054
 Private Dining (408) 970-6108 Restaurant (408) 970-6104 Fax (408) 748-9529
 Parcel104.com

PRIVATE DINING MENUS

Because we take great pride in the farm-fresh seasonal products for your meals, menu and wine items may vary according to availability and season. Menu prices per person exclude beverages, tax, and gratuity. Revisions to fixed menus will be priced accordingly.

Select the course items for your preferred lunch and dinner menu tier. During the time of the event, your guests will choose one entrée from the entrée choices you designed.

LUNCH		DINNER		
TIER ONE \$42 per person One starter Two entrée Choices Chef Carlos' dessert	TIER TWO \$48 per person One starter Three entrée Choices Chef Carlos' dessert	TIER ONE \$77 per person One starter Three entrée Choices Chef Carlos' dessert	TIER TWO \$85 per person One starter Four entrée Choices Chef Carlos' dessert	FIVE COURSE CHEF'S TASTING \$99 per person Leave the 5 courses for Chef to design! (12 guests or less)

CHILDREN 12 AND YOUNGER - \$12.95

LUNCH MENU	DINNER MENU
<p style="text-align: center;">STARTERS</p> <p style="text-align: center;">Chef's Daily Soup Bradley's Caesar Salad Farmers' Market Salad</p> <p style="text-align: center;">ENTREES</p> <p style="text-align: center;">Day Boat Fish 38 North Chicken Breast Chef's Selection of All Natural Beef Chef's Vegetarian Option</p> <p style="text-align: center;">DESSERT</p> <p style="text-align: center;">Chef Carlos' Dessert (Please Select One or Chef's Selection)</p> <p style="text-align: center;"><i>Cake cutting fee is \$5 per person</i></p>	<p style="text-align: center;">STARTERS</p> <p style="text-align: center;">Chef's Daily Soup Bradley's Caesar Salad Farmers' Market Salad</p> <p style="text-align: center;">ENTREES</p> <p style="text-align: center;">Day Boat Fish Chef's Selection of All Natural Beef 38 North Chicken Breast Hampshire Pork Chef's Vegetarian Option</p> <p style="text-align: center;">DESSERT</p> <p style="text-align: center;">Chef Carlos' Dessert (Please Select One or Chef's Selection)</p> <p style="text-align: center;"><i>Cake cutting fee is \$5 per person</i></p>

All Entrees include market inspired accompaniments. Menu items subject to change based on seasonality

CONSULTING CHEF
Bradley Ogden

CHEF DE CUISINE
Oliver Plust

EXECUTIVE CHEF
Jonathan Hall

PASTRY CHEF
Carlos Sanchez

LUNCH & DINNER DESSERTS

Groups of up to 12

Please choose from any of our desserts

Groups of up to 25

(Choice of One)

Spanish Custard
Warm Tapioca Pudding
Brioche French Toast
Seasonal Crepe
Panna Cotta
Chocolate Pot De Crème

Groups of up to 50

(Choice of One)

Brioche French Toast
Panna Cotta
Chocolate Pot De Crème

RECEPTION

PASSED SEASONAL SMALL BITES

(Minimum order 20 pieces)

(Price is per piece)

Artisan Cheese Beignets \$3.50
Mediterranean Meatballs \$4
Oak Fired 38 North Chicken Skewers \$3.50
Oak Fired All Natural Beef Skewers \$4.50
Chef's Seasonal Soup Shooter \$4
Chef's Selection of Seasonal Hors D'oeuvres \$4

OVEN BAKED FLATBREADS

Chef's Inspiration Flatbread (Meat/Vegetarian)
\$15 each
Smoked Salmon Flatbread w/ Classic Garnishes
\$17 each

PASSED SWEETS

(Price is per piece)

Crème brûlée \$3.50
Chocolate Brownie \$4
Panna Cotta \$3.50
Fruit Tart \$3.50
Macaroons (2 per order) \$4
Linzer cookies (3 per order) \$3.50

WINE

We present over 500 American and International Classics from our Award Winning wine cellar to complement our seasonal inspired menus.



For your convenience, Sommelier service is available to assist with your wine selections. We are pleased to select wines with your specific budget considerations and desired varietals. You may also request a copy of the current wine list so you may determine the wine best suited for your event. Wine prices exclude tax and gratuity. Bin numbers do adjust frequently due to the daily variation of wine in the cellar, please be sure to submit the label name and year when providing your selections.

Corkage Fee - \$25 per bottle (750ml) brought by restaurant guests.
We request no more than 2 bottles per event.

Water Service – In our on-going efforts to reduce our carbon footprint, Parcel 104 proudly offers Natura Water—a water filtration system that uses high-grade carbon filters and innovative UV technology to eliminate impurities and bacteria while retaining minerals. For only \$1 per person your guests will receive unlimited sparkling or still Natura Water.

PRIVATE DINING ROOMS

CHEF'S TABLE	Hosts up to 20 guests for a reception or 12 seated guests, the semi-private room overlooks the lounge area and grants glimpses of our chefs in our exhibition kitchen with our state of the art 42" plasma. Lunch Minimum \$300.00 - \$400.00 Dinner Minimum \$800.00 - \$1,000.00
CHAMPAGNE ROOM	Hosts up to 40 guests for a reception or 30 seated guests. Room is located near the lounge, and enclosed with beveled glass doors. Lunch Minimum \$500.00 - \$700.00 Dinner Minimum \$1,500.00 - \$2,500.00
MAGNUM ROOM	Hosts up to 50 guests for a reception or 40 seated guests. Room features a 42" Plasma Screen Television for DVD, and Laptop presentations; wall-length sliding mahogany framed window with drapes; and mahogany framed window doors close to provide additional privacy. Lunch Minimum \$700.00 - \$1,000.00 Dinner Minimum \$2,500 - \$3,500.00
PATIO with FIREPITS	Hosts 60 guests for a reception or 20 seated guests. Surrounded by lovely landscaping, this area features beautiful California weather, space heaters based from wooden beams overhead and comfortable sectional couches for a lounge atmosphere. Lunch Minimum \$1,000.00 - \$1,800.00 *Spring/Summer \$1,500.00 - \$2,000.00 Dinner Minimum \$1,500.00 - \$3,000.00
LOUNGE & FOYER	Hosts private receptions. Please ask our event coordinator for details.
PRIVATE BUYOUT	Hosts an exclusive, custom built dining experience for events of 60 to 1,000 guests. Please ask our event coordinator for details. Lunch Minimum \$6,000.00 - \$8,000.00 Dinner Minimum Starting at \$20,000.00 Weekend Minimum \$10,000.00 - \$20,000.00

TAXES AND GRATUITIES

Groups hosting 6 or more guests will be charged an automatic 18% gratuity and a 8.25% applied state tax subject to change.

PARKING

Complimentary Validation for hotel self-parking is available up to 3 hours. Valet parking is available at each individuals cost. Please ask your event coordinator for details or to host parking for your guests.

AUDIO VISUAL

If your event requires special presentation equipment, we will coordinate audio/visual systems with the Santa Clara Marriott's American Audio Visual. All prices, services, and equipment are coordinated by Parcel 104. Credit Card information must be processed by 72 hours by the Santa Clara Marriott prior to the event.

OUTSIDE VENDOR SERVICES

For a personal touch, we will make arrangements with a florist. Payment arrangements may be coordinated directly with Parcel 104. Decorations, entertainment, and outside vendor services must be discussed with your Parcel 104 event coordinator. Outside vendor service referrals are available.