

The background is a deep forest green. At the top and bottom are decorative, wavy, layered patterns in shades of teal, light green, and gold, resembling marbled paper or geological strata. The title "The Emerald Hour" is centered in a large, white, serif font.

The Emerald Hour

Group Dining and Events

The Emerald
Hour

SHASHI

DINING EVENT SPACES

B R O M A

1 Indoor Hightop

Our Indoor Hightop Table is a perfect gathering area for smaller groups

Maximum 20 guests
Groups of 13+ guests requires a food package selection

2 Partial Patio

Exclusive access to our outdoor bar and outdoor hightop tables for small to medium sized groups

Maximum 25 guests
Groups of 13+ guests requires a food package selection
\$250 space charge

3 Full Patio

The ultimate cocktail gathering experience for large groups to mingle freely on a private patio

Maximum 65 guests
Requires a food package selection
\$500 space charge

4 The Night Hours

A reserved space for your group's late hours

\$400 beverage minimum per hour

1 Indoor Partial

An intimate sit down dining area for your group to enjoy a fabulous meal and conversation

Maximum 25 guests
Requires a food package selection

2 Patio

Our patio adapts beautifully to both sit down and reception style experiences giving you the best of both worlds

Maximum 40 guests
Requires a food package selection
\$500 space charge

3 Exclusive Use of Broma

Our sliding glass doors open to provide ample indoor and outdoor space for additional seating or mingling

Maximum 95 guests
Requires a food package selection
\$2,000 space charge

Cocktails

We source the finest local, seasonal ingredients from small growers and producers and create flavorful, unique house-made bitters, tinctures, infusions and syrups. Then we pair those tasty creations with the highest quality spirits from around the world.

All Beverages Charged Based on
Consumption



Wine



Our Beverage Director curates our wine program with a special emphasis on organic and family owned wineries from California and Spain. Our sommelier is available to assist with your wine selections.

Reception Dining

Appetizers

Minimum total order of 10 dozen

1. **Spring rolls with sweet chili sauce** VEGETARIAN (\$43/dozen)
2. **Samosas with apricot chutney** VEGETARIAN (\$55/dozen)
3. **Vegan meatballs with teriyaki glaze** VEGAN (\$40/dozen)
4. **Spicy hummus crudité cups** VEGAN, GLUTEN FREE (\$53/dozen)
5. **Artichoke beignets with spicy marinara** VEGETARIAN (\$55/dozen)
6. **Mini beef wellingtons with horseradish cream** (\$70/dozen)
7. **Poached shrimp with in house cocktail sauce** GLUTEN FREE AND DAIRY FREE (\$70/dozen)
8. **Crispy lingcod and tartar sauce** (\$53/dozen)
9. **Steak bites with romesco** GLUTEN FREE (\$110/dozen)

Cheese and Charcuterie Addition

1. **Artisanal cheese board** - \$300 per platter (serves 12-15)
2. **Cured meats board** - \$350 per platter (serves 12-15)
3. **Artisanal cheese & cured meats purchased together** - \$500 per platter (serves 24-30)

Reception Dining

Buffet Addition

\$80 per person

buffet includes a salad, two entrees, two sides, and a dessert

Salads

Select one:

1. **Caesar salad** VEGETARIAN, CONTAINS DAIRY AND NUTS
2. **Seasonal salad** VEGETARIAN

Entrees

Select two:

1. **Asparagus cassoulét** VEGETARIAN, CONTAINS GLUTEN AND DAIRY
2. **Adobo chicken** CONTAINS DAIRY
3. **Braised lamb shoulder ragout** CONTAINS GLUTEN AND DAIRY
4. **Grilled skirt steak “bun cha”** CONTAINS NUTS, ADD \$10 PER PERSON
5. **Norwegian halibut** CONTAINS GLUTEN AND DAIRY

Sides

Select two:

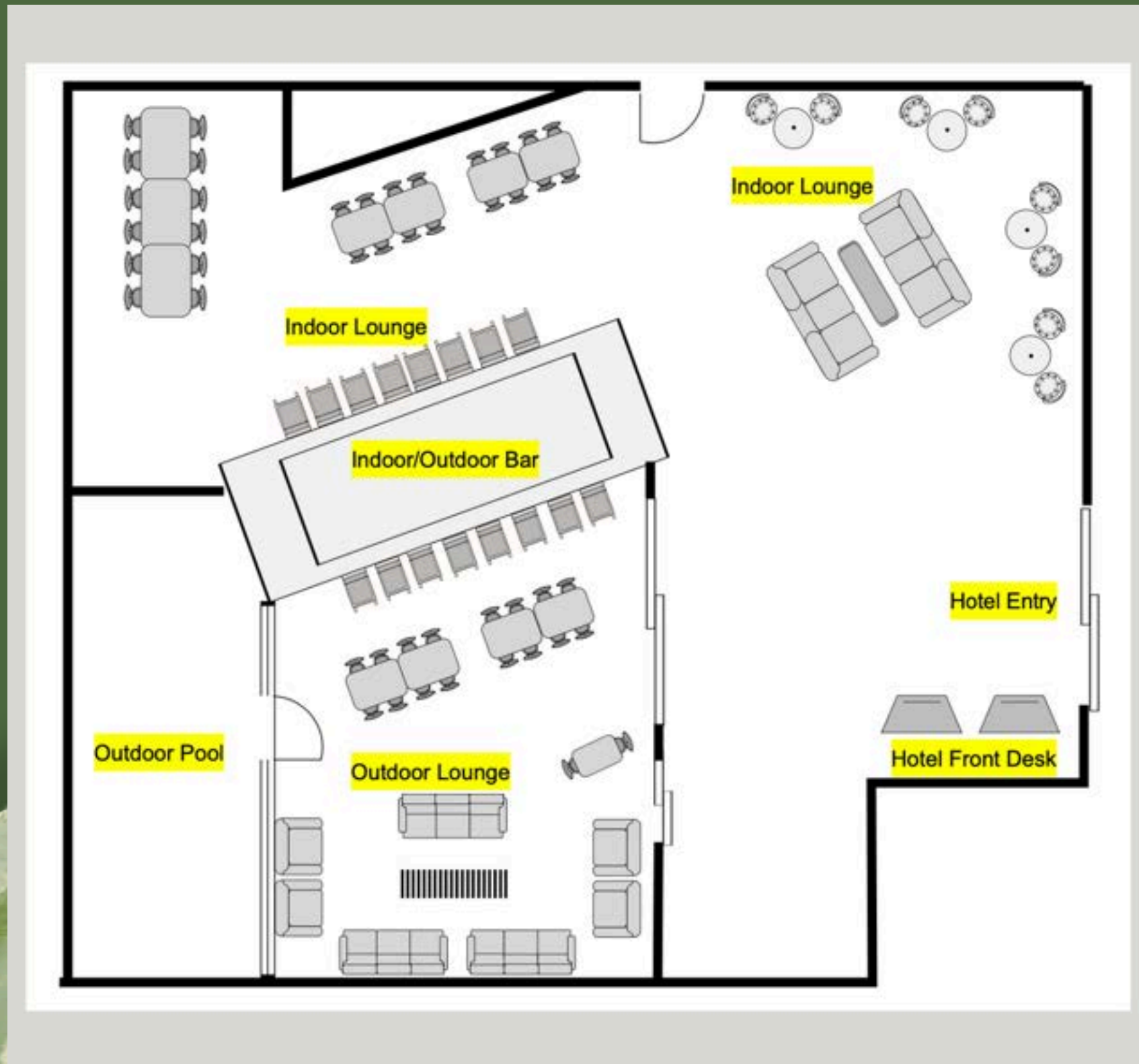
1. **Cheesy potato Casserole** CONTAINS GLUTEN AND DAIRY
2. **Pommes purée** CONTAINS DAIRY
3. **Farmers Vegetables** CONTAINS DAIRY AND NUTS

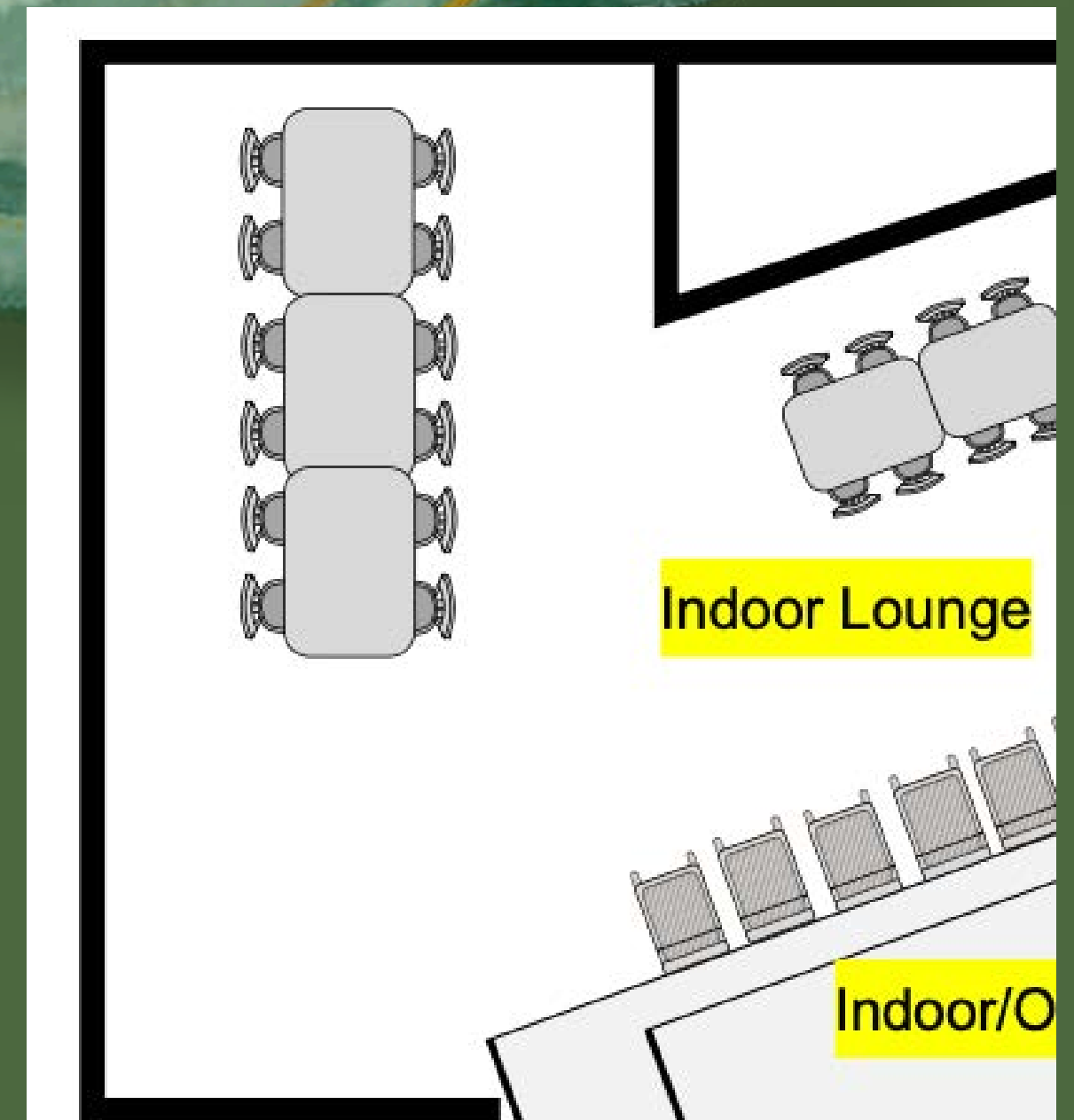
Desserts

Select one or add a second for additional \$7 per person

1. **Assorted petit fours**
2. **Vegan chocolate tarts** VEGAN AND GLUTEN FREE
3. **Carrot cake**
4. **Vegan petit fours** (*option of mango, berry, or tiramisu*) VEGAN AND GLUTEN FREE

Complete Floor Plan



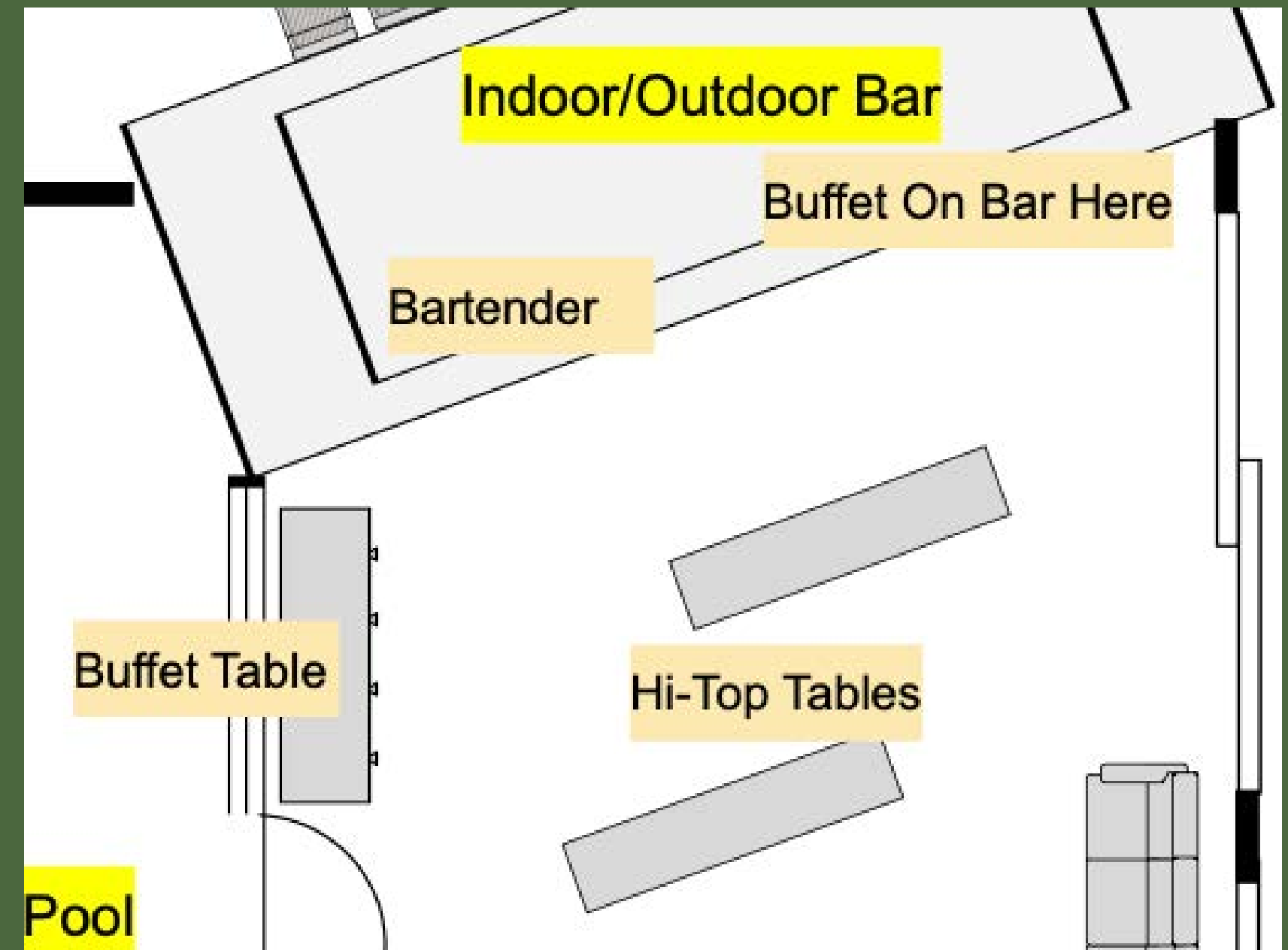


Indoor Table Top

(Maximum 20 guests)

Partial Patio

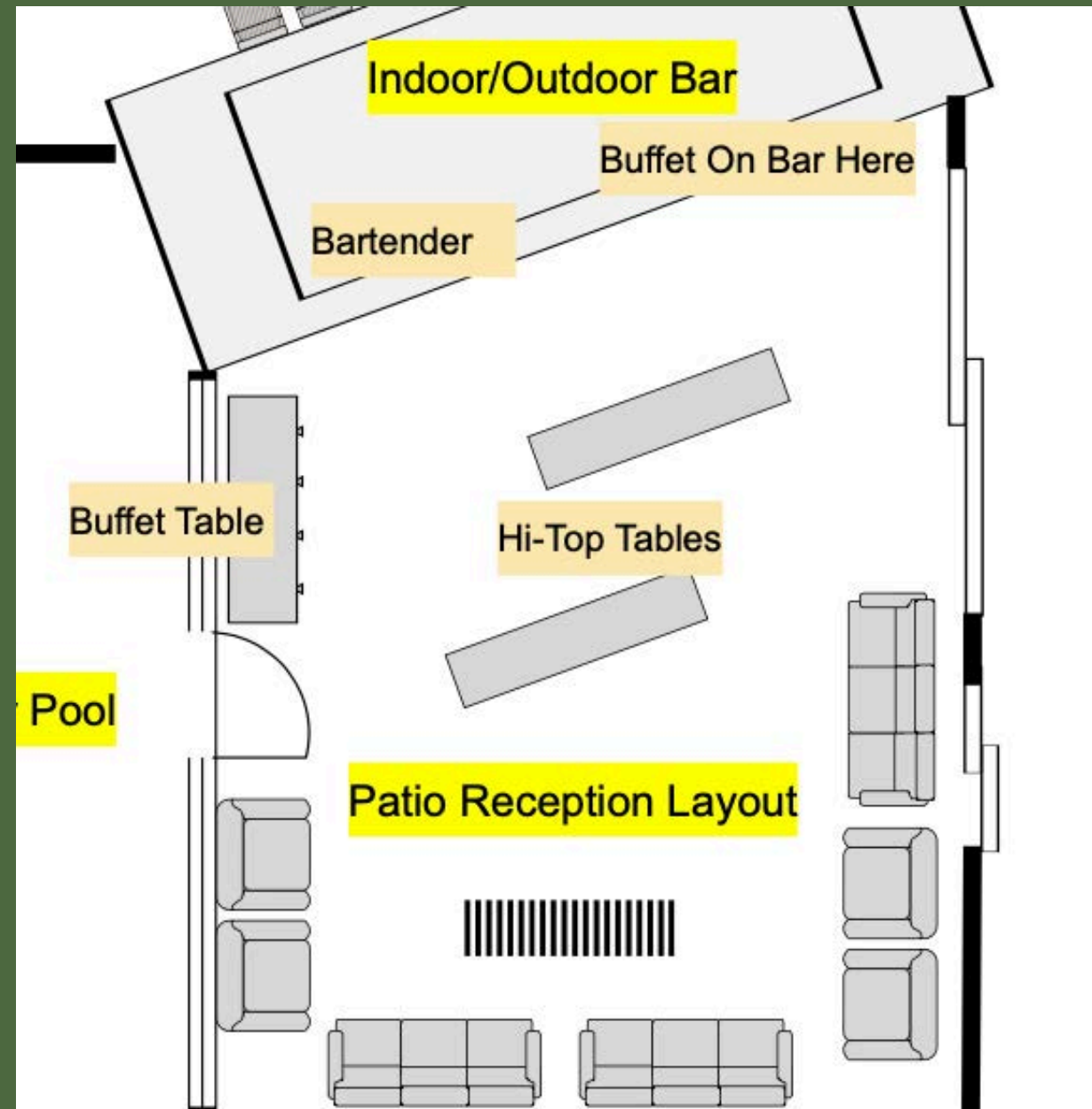
(Maximum 25 guests)



\$250 space rental charge

Full Patio

(Maximum 65 guests)



Requires a food package selection
Beverages charged based on consumption
\$500 space rental charge