



Private Dining 2024



Le Central is available for private events. Whether it's a birthday, an anniversary, a rehearsal dinner, or a holiday celebration, we can accommodate, whatever your event may be.

Our main dining room or even our whole restaurant can be transformed for your private event.

From a casual two to three course lunch to a formal three to five course dinner with wine pairing options, Le Central will provide you with a wonderful experience.



Reservations



To reserve our dining room as private, we request that our guests achieve a minimum in food and beverage sales.

Prices are subject to change based on availability and time of service.

Minimums do not include taxes, service charge, San Francisco employer mandate surcharge, or room rental fees.

Please contact us to inquire about our spaces and pricing



Menus



Choose from two to five courses based on our current menu offerings, or inquire about our customized menus with special dishes we often serve as “Plats du Jour” that are not currently on our menu.

We will work with you to provide a menu that works best for you and your guests.

Our prix-fixe menus are priced according to number of courses and items selected, and with customized menus, pricing is also based on market availability and cost. Please inquire.



Le Central

Est. 1974

Sample Menu

**Le Central**
Since 1974

YOUR
HEADING / TITLE / LOGO
HERE
(OPTIONAL)

Le Menu du Jour

First Course

ONION SOUP GRATINÉE
caramelized onion, crouton, gruyère, fines herbs
or
BUTTER LETTUCE
leaf lettuce, cherry tomato, toasted pecan, chive,
preserved lemon vinaigrette

Second Course

BEEF BOURGUIGNON
braised short rib, carrot, pearl onion, butter & herb egg noodles
or
SAUTÉED PETRALE SOLE
marble potatoes, haricots verts, lemon, butter, capers
or
POULET RÔTI
"mary's" half chicken, pommes frites, baby carrots, jus

Third Course

MOUSSE AU CHOCOLAT
rolled gaufrette
or
CRÈME BRÛLÉE
vanilla bean custard, caramelized sugar

*VEGETARIAN OPTIONS AVAILABLE ON REQUEST

sample menu of a three course standard option prix-fixe menu.

We have options that range in price from \$50 per person to \$125 and up for customized options.

We will work with you to create a menu that works best for you, your guests, and your special occasion.

We can customize menus to include an event title, a company logo, or both.



Beverages



All beverages, including wine, spirits, and non-alcoholic beverages, are charged based on consumption, in addition to the per person menu price.

We are happy to help you select wine, and we recommend for parties of 15 or more to pre-select wine to ensure availability.

If you would like to bring a special bottle or two that is not on our list, our corkage fee for private events is \$50 per 750ml bottle.



Payments

Payment

We require a signed credit card guarantee form to confirm a reservation.

Payment is due

upon conclusion of the event. For most events, a deposit is not required. During the Holidays and conventions, we may require a deposit. We accept MasterCard, Visa, American Express, and cash.

Guest count

We require a confirmation of your guest count 72 hours prior to your event. If we are not notified of your guaranteed count three days prior to your event, we will use your original contracted guest count as the confirmed count, and will charge accordingly.

Cancellation policy

If a cancellation occurs within two weeks of the date of your event, you will be charged for one half of stated minimum fee. If the cancellation occurs within one week of the date of your event, you will be charged the full stated minimum fee, including sales tax and service fee.

In December, the cancellation dates are extended to 30 days (one-half of the stated minimum fee) and two weeks (full stated minimum fee, including sales tax and service fee).





Extras

flowers and décor

We do not offer any special floral arrangements or other decore, However, you are more than welcom to bring your arangements in or coordinate with an outside florist to provide arrangements. We request all arangements and decore arrive at least 1 hour prior to your event so our staff has enough time to set the rest of the room up for yor event.

audio / visual

We do not currently offer Audio / Visual equipment, but you are more than welcom to bring your own and we will try our best to accomodate the situation.

Specialty Cakes

We do not provide specialty cakes, however, you may bring a cake in from outside if you wish. A cake cutting fee of \$5 per person will be charged.



Le Central



Private Dining Room

Tables can be configured into multiple long tables along both banquettes.
We recomend configuring tables of 8, this allows for guests to be able to exit the tables easiest.
More is certainly possible, but it does make it harder for guests to get up from the table.
This type of configuration seats 48 with a maximum of 50 guests.

We can also configure one large table in the middle of the room that uses chairs instead of the banquettes. This type of configuration seats a maximum of 24 guests.



Single long table configuration

Menu Options and Pricing

Two Course *Standard Option Menu With Fixed Starter Salad

(Perfect for a quick luncheon event)

All guests are served a butter lettuce salad, then given a choice of two or three main courses. ...**Starting at \$50 per person.**

****Custom options Menu ...Starting at \$60 per person**

Two Course *Standard Option Menu

(Perfect for luncheon events)

Guests will have a choice of two to three starters, and two to three main courses ...**Starting at \$55 per person.**

****Custom options Menu ...Starting at \$65 per person**

Three Course *Standard Option Menu With Fixed Starter And Fixed Dessert

(Perfect for budget conscious dinners or 3 course luncheons)

All guests will receive the same starter, then given a choice of two to three main courses, followed by everyone receiving the same dessert. ...**Starting at \$70 per person.**

****Custom options Menu ...Starting at \$80 per person**

Three Course *Standard Option Menu

(Perfect for dinner events)

Guests will have a choice of two to three starters, two to three main courses, and two desserts. ...**Starting at \$75 per person.**

****Custom options Menu ...Starting at \$85 per person**

Four Course *Standard Option Menu

(Perfect for dinner events)

Same options as “three course Menu” with the addition of a cheese course before the dessert course or Hors’ d’oeuvre before the starter course ...**Starting at \$85 per person.**

****Custom options Menu ...Starting at \$90 per person**

Custom Five To Seven Course Tasting Menu

(Perfect for that very special event)

We will customize a five to seven course tasting menu for you ...**Starting at \$125 per person.**

“Family Style” Menu

We are happy to try to accommodate your “Family Style” needs, however, many of our dishes do not translate well in the “Family Style” so this tends to be very limiting, but we are open to trying to accommodate when we can. ...**Inquire about pricing**

*Standard Options - Based on Items on our current regular menu

**Custom Options - Based on Items not currently on our regular menu i.e. “Specials” may be combined with regular menu items for custom menus

Add-Ons

Passed or stationary hors' d'oeuvres

(Perfect for a pre dinner cocktail hour)

We have a multitude of hors' d'oeuvres to choose from that can either be passed or stationary on tables. ...**Starting at \$2.50 per piece. (Minimum order 25 pieces)**

Wine Pairing

(Perfect for any occasion)

Whether it's two courses or seven courses we can pair wine with your meal.

We will work within your budget to create the best pairing for you.

(5 oz. pour with two to four course menus / 4 oz. pour for menus with 5 or more courses,

*Dessert wines will be 3 oz). ...**Price depends on wines selected**

À la Carte Items

(Perfect for adding a little extra to share)

Family style hors' d'oeuvres or sides may be added to your menu ...**Prices based on the regular menu prices.**