

Le Bateau Ivre Restaurant

2629 Telegraph Ave.

Berkeley, Ca. 94704

DINNER MENU FOR LARGE GROUPS

The basic fixed price for a large gathering at Le Bateau Ivre is \$40 per person plus 8.75% tax and 18% service charge. The fixed price for Ahi Tuna, Steak Au Poivre, Prawns and Lamb Chops is \$45. The fixed price for Filet Mignon is \$50. All other fixed price entrees are \$40 plus tax and service charge. The fixed price includes soup or salad, entree, dessert, house wine and coffee. We provide only ONE BILL to the host of the party.

Prior to the party, please select four entrees from the banquet entrees list. We provide a personalized menu with a heading of your choice. Select wording for the personalized heading and choose whether the party will be a "Host" or "No Host" Bar. Full Liquor Bar, Bottled Wine List and espresso are available. For food items not supplied by the restaurant, such as cakes or appetizers, there is a \$2.50 plate charge per person. Corkage Fee is \$12.00 per 750 ml bottle.

Two areas are available which can accommodate large parties. For private parties, there is a choice of large tables or small tables. The smaller of the two areas can accommodate up to 34 people and there is a room charge of \$150. The larger area which is the main dining room can accommodate from 35 to 50 people, and there is a room charge of \$250. The room charges are sometimes less if the party is during the day.

At least four days prior to the party, we require a guaranteed number of guests for the reservation. The party will be charged for the guaranteed number of guests unless we are notified of a change at least 48 hours before the party.

To book a reservation, we ask for a \$150 to \$250 deposit. We can accommodate larger parties of up to 100 and more for buffets.

If you are interested in booking a party, please

Contact	Thomas Cooper
Reservation Phone	510-849-1100
Business Phone	510-845-8796
Fax	510-849-1103

Dinner Menu for Groups

APPETIZER

French onion soup with croutons and Parmesan cheese

or

Mixed green salad with house vinaigrette

ENTREES

*Entrecote Maitre d'hotel-- New York steak, grilled over
mesquite and served with herb butter*

*Chicken Breasts, marinated in Tandoori Masala spices
grilled and served with a pineapple chutney*

*Supreme de Volaille a la creme
Boneless breast of chicken baked and covered with a dry
white wine and cream sauce*

*Pacific salmon filet
Oven steamed over Belgian endive with Chardonnay
and served with Hollandaise sauce*

*Lamb Chops, marinated in rosemary, garlic and olive oil
roasted and served with Bearnaise sauce and grilled polenta*

Ahi Tuna steak, marinated in Tequila, lime and chile

*grilled over mesquite and served with
a salsa fresca*

*Prime filet mignon, grilled over mesquite and served,
with Bearnaise sauce and roasted red potatoes*

*Pacific salmon, filet roasted and served on a black
bean salad, topped with salsa fresca*

*Large prawns flambeed with brandy and finished with
a spicy creamy tomato sauce*

*Ravioli Aux Champignons - wild mushroom and cheese ravioli
in a roasted red pepper and cream sauce, sprinkled
with parmesan cheese*

*Large tiger prawns "Scampi" -- sauteed with garlic, fresh herb
lemon juice and butter*

*"Steak au Poivre"--peppered N.Y. steak, pan seared, flambeed
with brandy, finished with cream and mushrooms*

*Pacific halibut, roasted and served over
mesclun with a pesto vinaigrette*

*Roast Long Island Duckling served with
an orange sauce with a touch of Grand Marnier
topped with toasted almond*

Bay shrimp, Mussels, and prawns

Simmered in a light creamy tomato sauce over fresh linguini

*Fresh fettuccine with grilled chicken and Shitake
mushroom sauteed with pesto, topped with pinenut*

*Halibut steak, pan roasted and
served with a beurre blanc and caviar*

DESSERTS

*Chocolate mousse, cheese cake, caramel custard
or vanilla ice cream*

BEVERAGES

*House Chablis and Merlot
soft drinks, coffee and tea*