

B R O M A

Group Dining & Events





Group Dining Overview

Broma offers two different multi-course family style dining experiences for groups

All of our menus are written weekly to ensure seasonality and will be available 7 days prior to your event

Our space offers semi-private or exclusive use events for up to 100 Guests

**Extensive wine list, wine pairings, and sommeliers, available
Enjoy cocktails from The Emerald Hour, our craft cocktail bar**



3- Course Family Style Menu

\$85 - \$110 per person depending on selections

Perfect for sharing in large groups, our 3-course family style menu is written weekly to ensure seasonality and will be provided 7 days prior to your event.

Menu Format: First course will consist of two appetizers and a salad. Second course consists of two proteins, a vegetarian entrée and two sides. Third course will consist of two desserts served in a small shareable format

SAMPLE MENU

First Course

BROMA'S SIGNATURE SALAD

serrano ham, cashews, oranges, sumac vinaigrette

STEAK TARTARE

huacatay salsa, plantain, sweet potato

ESPARRÁGOS al HORNO

cranberry mole, almond, egg, dried fruit

Main Course

MARY'S AIRLINE CHICKEN

roasted in romesco butter

GREEN LENTILS & SPRING VEGETABLES

polenta, ajo blanco, pedro ximenez, sprouts

WHOLE ROASTED DORADA

lemon, mojo picante, herbs

ESCALIVADA

roasted vegetables, cous cous, harissa broth

SHISHITO PEPPERS

sesame seed, cilantro

Dessert

BASQUE CHEESECAKE

berry jam

CARAMELLO MOUSSE CAKE

hazelnut praline, chocolate ganache, waffle



The Broma Experience

\$120 per person

The Broma Experience is a three-course family style dinner where our chefs will comprise a tasting of all our signature and most seasonal dishes. Meant to embody a true Spanish dining experience, it starts with tapas, followed by a heartier entrée course and finishes with a variety of small desserts.

SAMPLE MENU

First Course

SPANISH SARDINES

OSETRA CAVIAR

MUSSELS CONSERVAS

REDONDO IGLESIAS JAMON de SERRANO

RABBIT PATÉ

MARCONA ALMONDS

OLIVAS

Main Course

BUTTER LETTUCE WITH SERRANO HAM

SPANISH OCTOPUS

MARY'S CHICKEN FABADA

DORADA PIPIRRANA

ALENTEJO PORK CHEEK & CLAMS

PAPPAS ARRUGADAS

SHISHITO PEPPERS

Dessert

CHEF AUBREE'S CARROT CAKE

CREMA CATALANA

TARTA DE MANZANA





Wine & Cocktails

Your group can enjoy cocktails from our craft cocktail bar, The Emerald Hour. The Emerald Hour's cocktail program is a completely made in-house production based around fresh seasonal ingredients. We make our own bitters, tinctures, infusions and syrups and combine them with premium spirits.

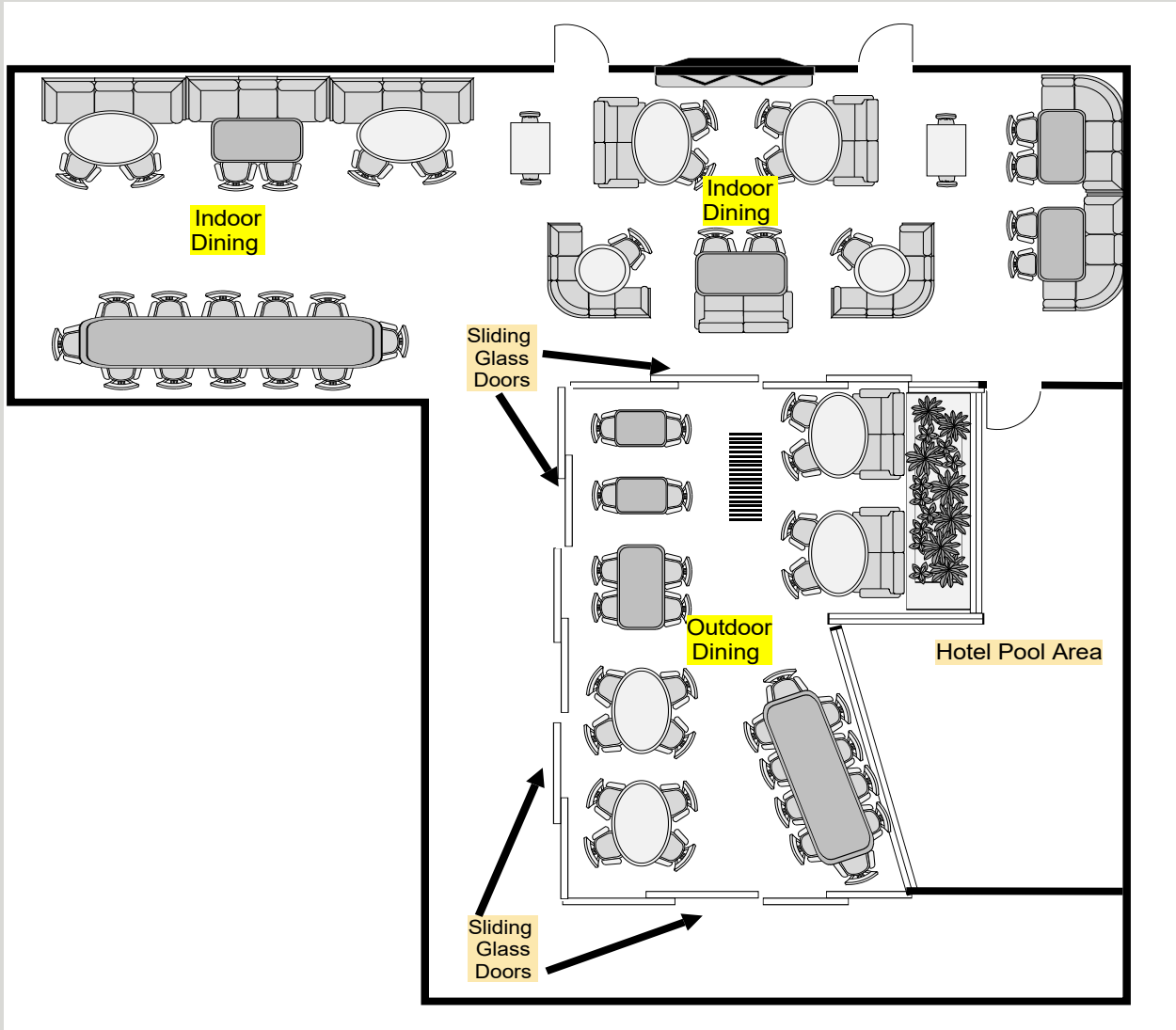
We also have a robust beer and wine program offering selections from all of the major wine growing regions with an emphasis on rare and hard to find wines from California and Spain.

Our beverage director will be happy to find the right wines for your event and budget.

Beverages Charged Based on Consumption

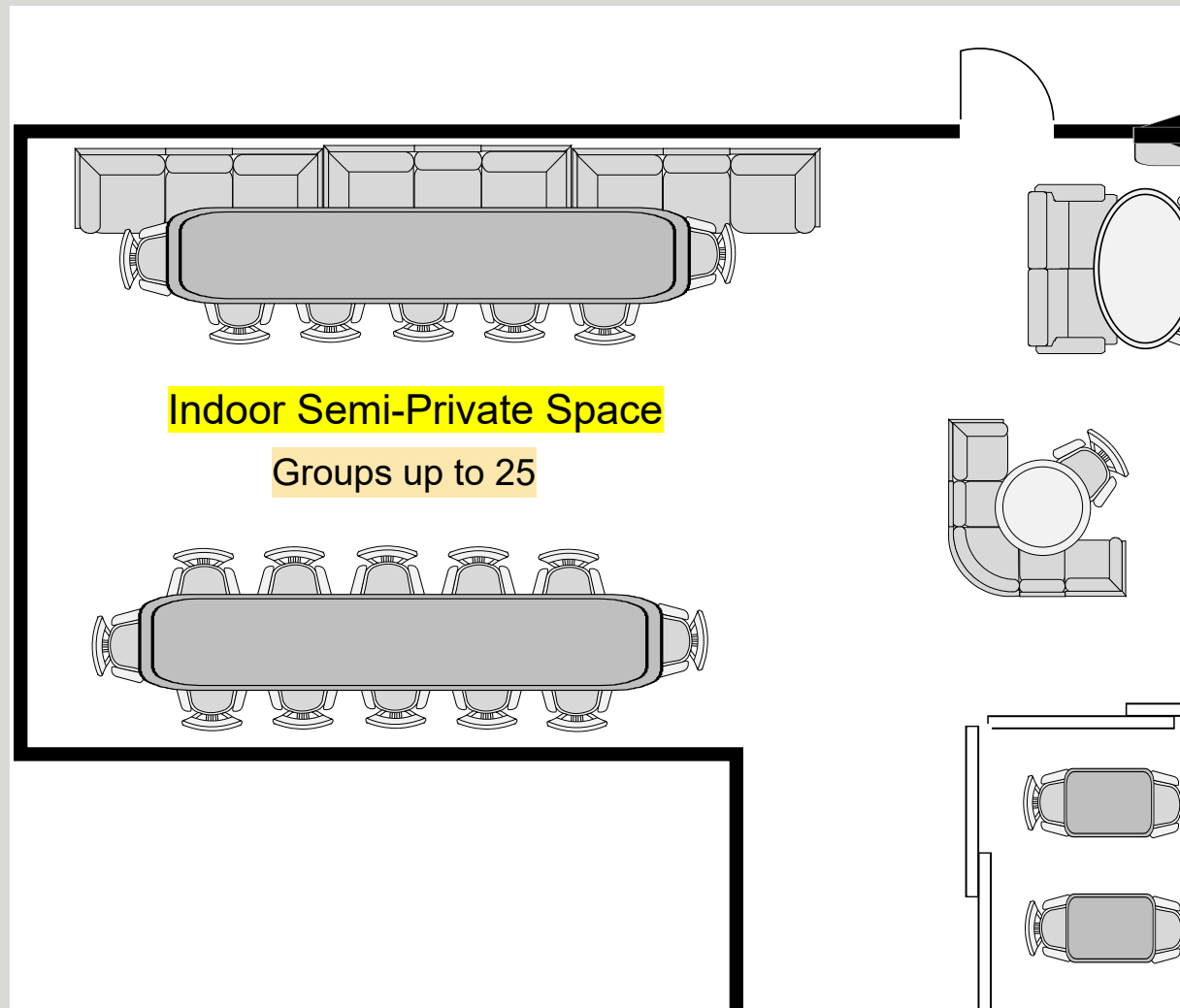






Standard Floorplan





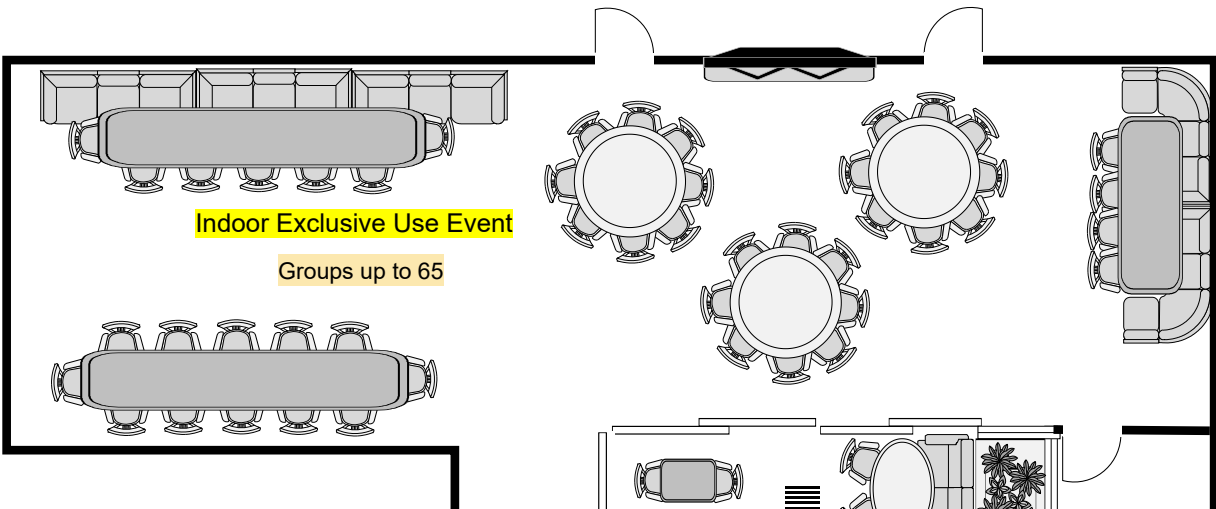
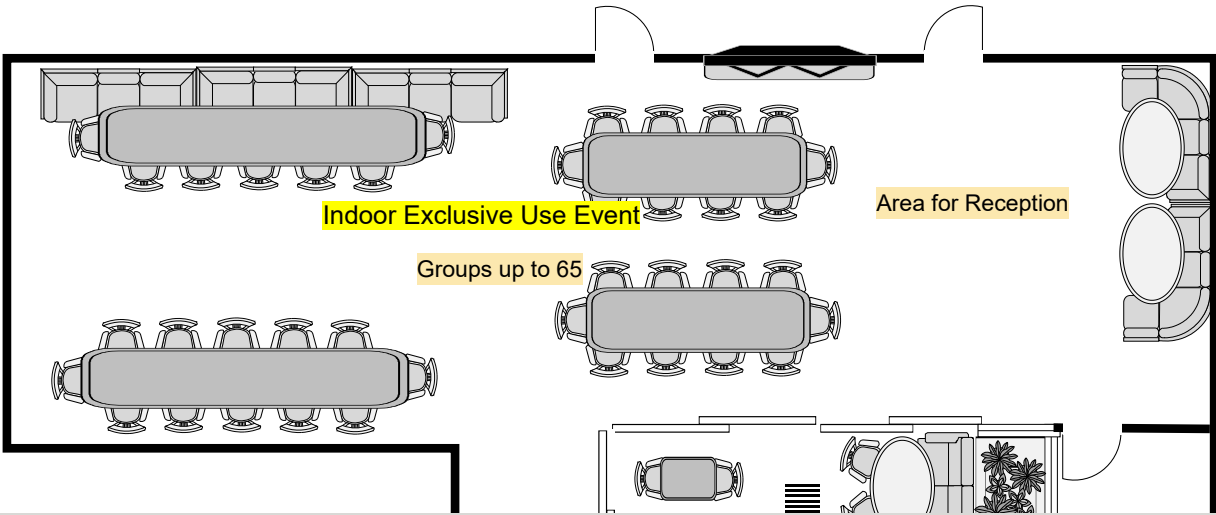
Indoor Semi-Private Space

Groups up to 25

Indoor Semi-Private Max 25

No exclusive Use Fee

\$2.5K Food and Beverage Minimum

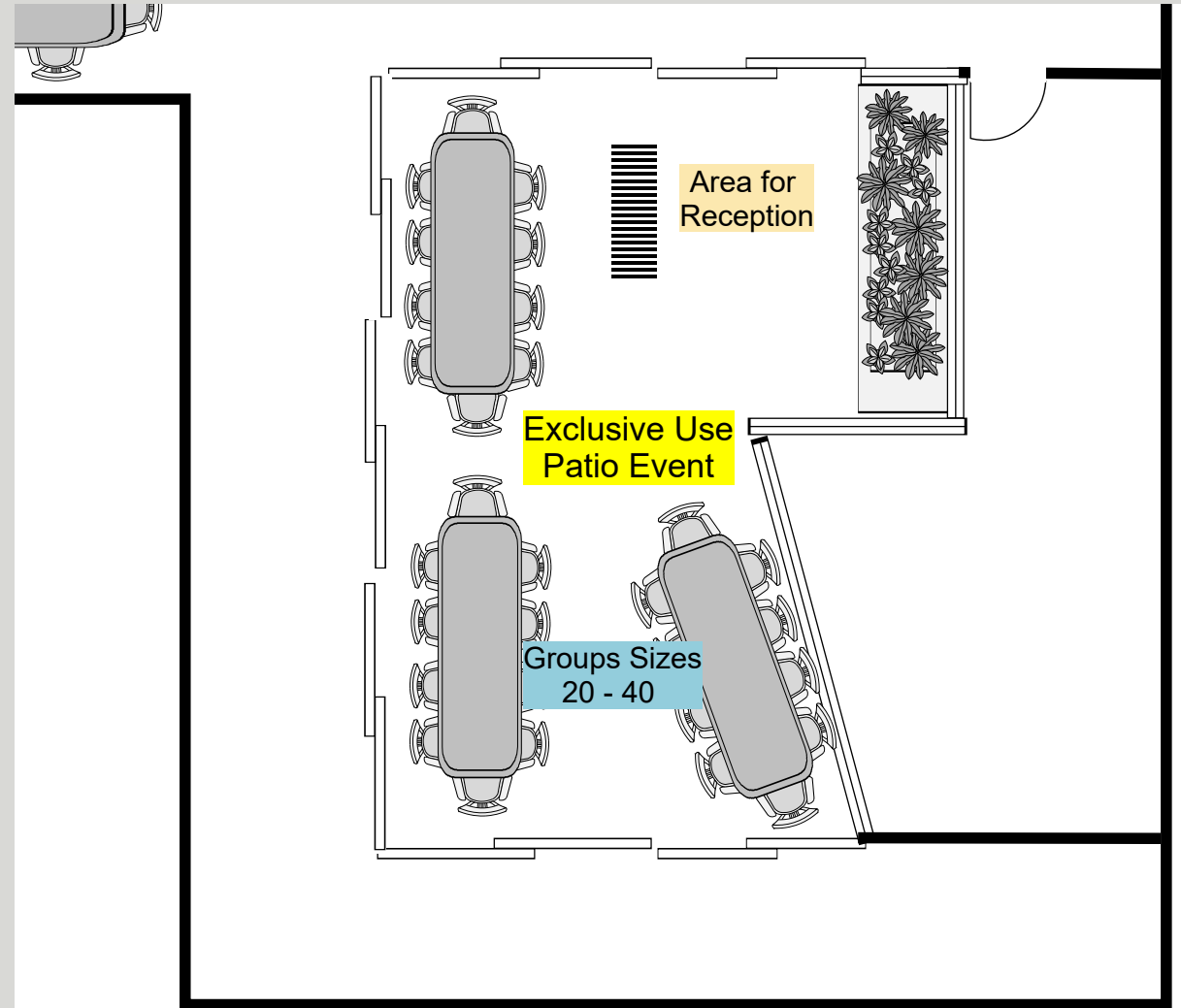
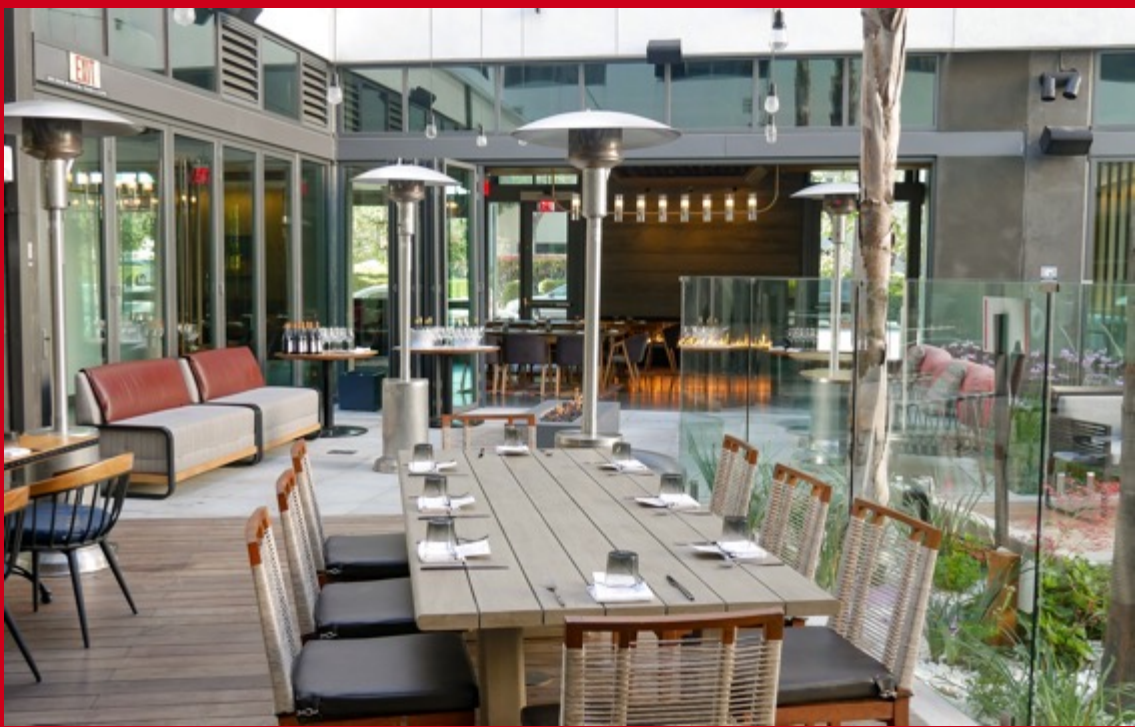


Indoor Exclusive Use Max 65

\$1k For Exclusive Use of Indoor Dining Room

\$7k Food and Beverage Minimum

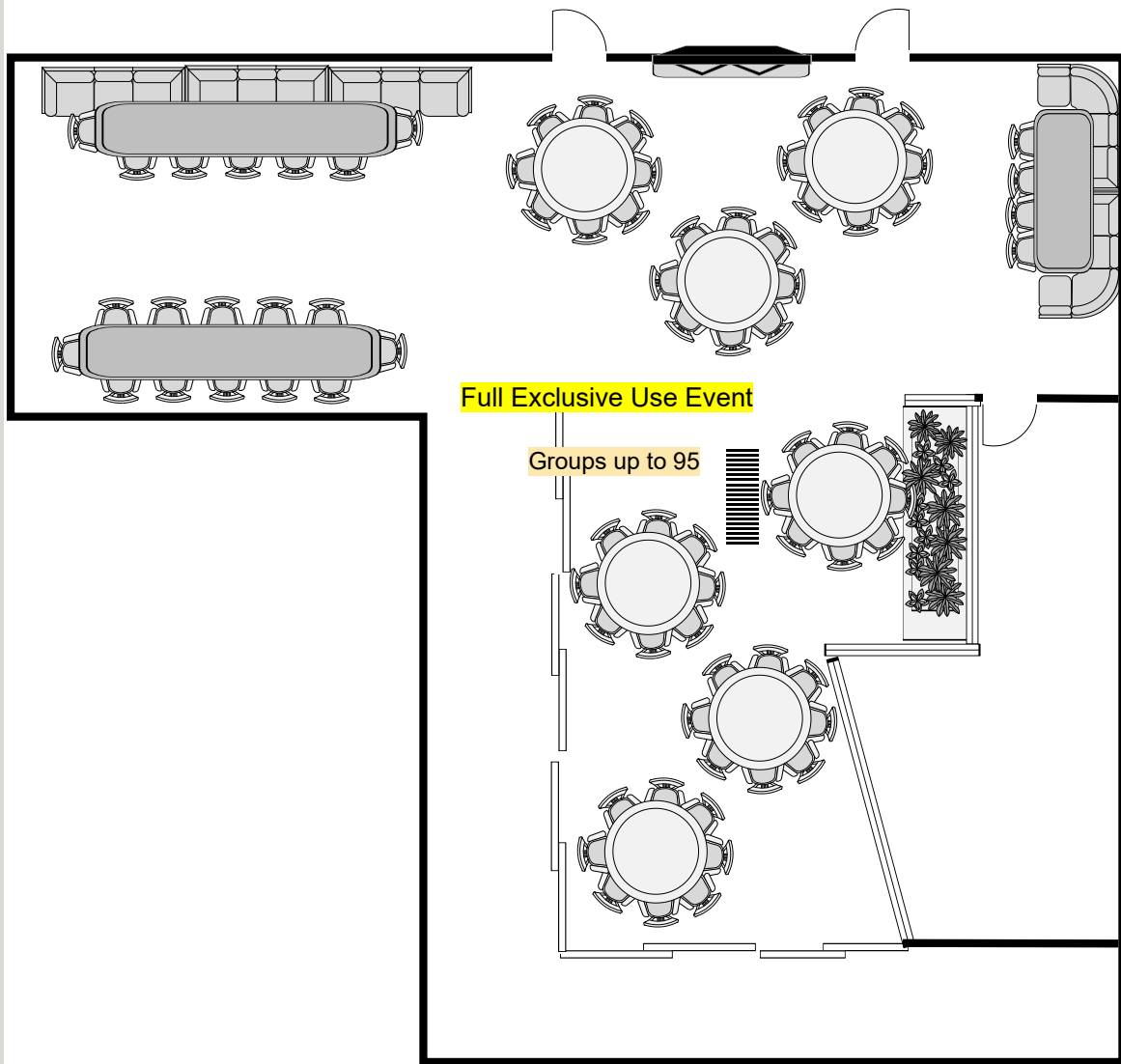




Patio Floorplan Max 40

\$1k For Exclusive Use of Patio

\$3k Food and Beverage Minimum



Full Exclusive Use Max 95
\$2k For Exclusive Use of Restaurant
\$10k Food and Beverage Minimum