



PRIVATE DINING



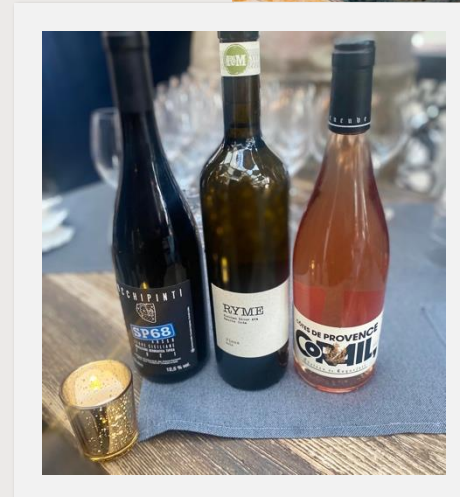
# CELEBRATE WITH US!

Ettan has redefined how people experience Indian cuisine: creating a unique confluence of the Indian palette with California fresh ingredients. Our seasonal menu is curated by our Executive Chef & Co Owner Srijith Gopinathan to highlight fresh seasonal flavors that compliment our craft cocktails & wine list.

The following pages will guide you through our private event options to help you plan your next gathering at Ettan.

## SEMI-PRIVATE SPACES

We have a variety of semi-private spaces throughout the restaurant. Every space is different in their own way with one thing in common, a place to host your event in a special way. If you're looking for a semi-private business dinner, a family brunch, a birthday party, baby shower, or social event we can accommodate your needs. Whether you have 20 guests or up to 200 guests, we can offer you an event that you'll always remember with a personal touch.



# PRIVATE EVENTS

## Event Pricing

- All Private Events hosted at Ettan are subject to a minimum spend, which varies depending on the room, guest count and time of your event.
- Please note that minimum spends only reflect the minimum amount a customer needs to spend in food & beverage and does not include gratuity, tax and admin fee.

## Room Availability

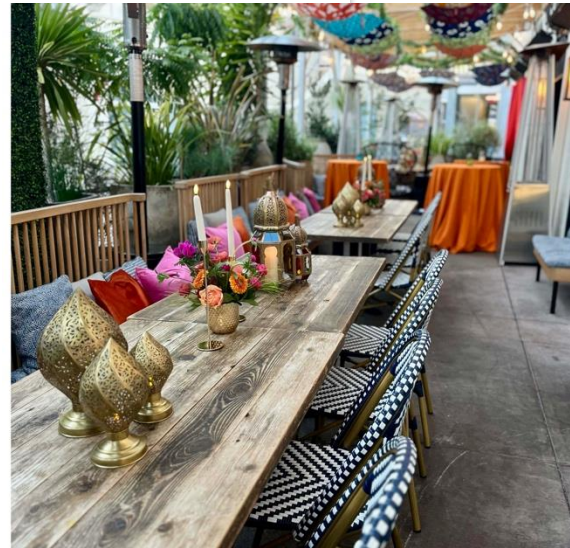
- Event Room availability varies by season depending on the different business needs.
- You can reserve one of our semi-private spaces or a few in combination depending on the size of your group.

## Photography or Presentations

- Photographers, speeches or video presentations only allowed during full indoor buyouts or full patio buyouts.

## Cake & Corkage Fee

- \$5 fee per person for bringing in any outside dessert
- Cake fee can be waived if you choose to opt out of selecting one of our desserts from the Prix Fixe menus & substituting with your dessert
- No outside alcohol permitted



## DECORATIONS

We work closely with different vendors and we can take the stress away of planning an event. We can assist with flower arrangements, arch backdrops, photographers, DJ's, furniture rentals, etc.

Our Private Dining Manager can assist during the planning process.



## INDOORS BUYOUT

Main Dining Room and Mezzanine Floor

100 Seated or 150 Cocktail Reception

Dinner F&B Minimum (Sun – Wed): \$16,500

Dinner F&B Minimum (Thurs – Sat): \$20,000

Brunch F&B Minimum \$10,000

## FULL RESTAURANT BUYOUT

Main Dining Room, Mezzanine Floor  
and Outdoor Patio

175 Seated or 250 Cocktail Reception

Dinner F&B Minimum (Sun-Wed): \$30,500

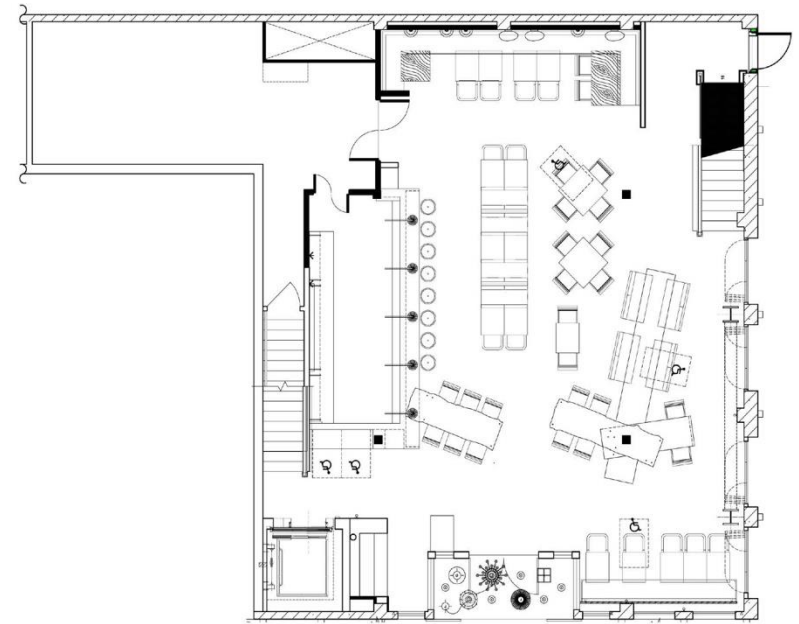
Dinner F&B Minimum (Thurs – Sat): \$35,000

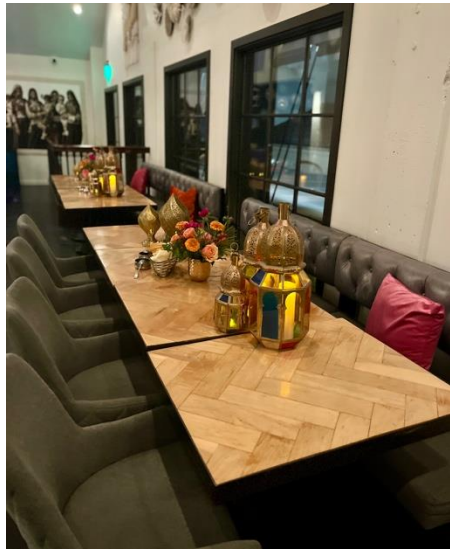
Brunch F&B Minimum: \$15,000



# MAIN FLOOR

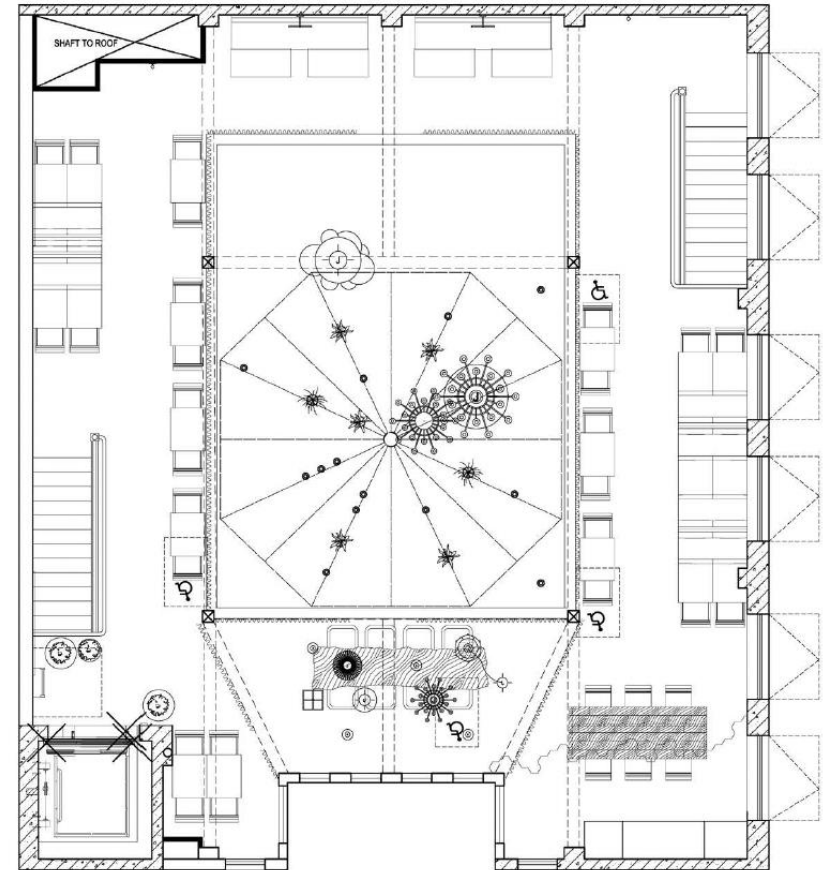
55 SEATED OR 80  
COCKTAIL RECEPTION





# MEZZANINE FLOOR

50 SEATED OR 60 COCKTAIL  
RECEPTION



# MEZZANINE WING

20 SEATED OR 30 COCKTAIL RECEPTION

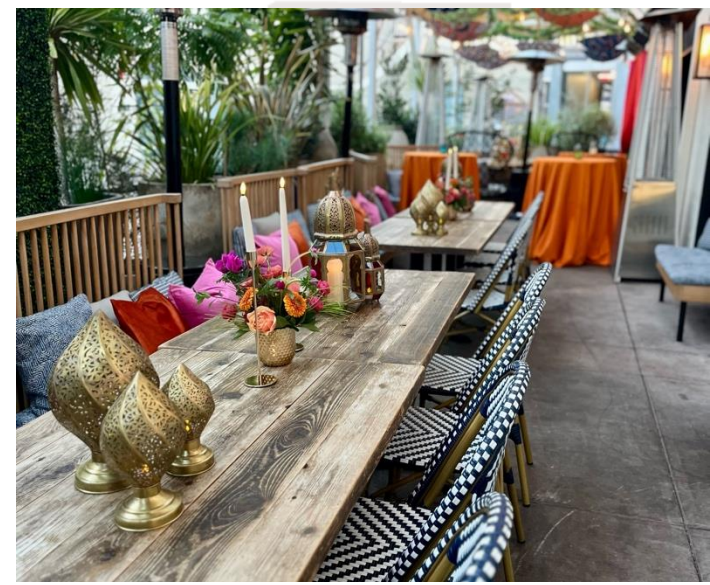


# MEZZANINE WING + CHEF'S TABLE

30 SEATED OR 45 COCKTAIL RECEPTION

# PATIO CORRIDOR

34 SEATED OR 45 COCKTAIL RECEPTION



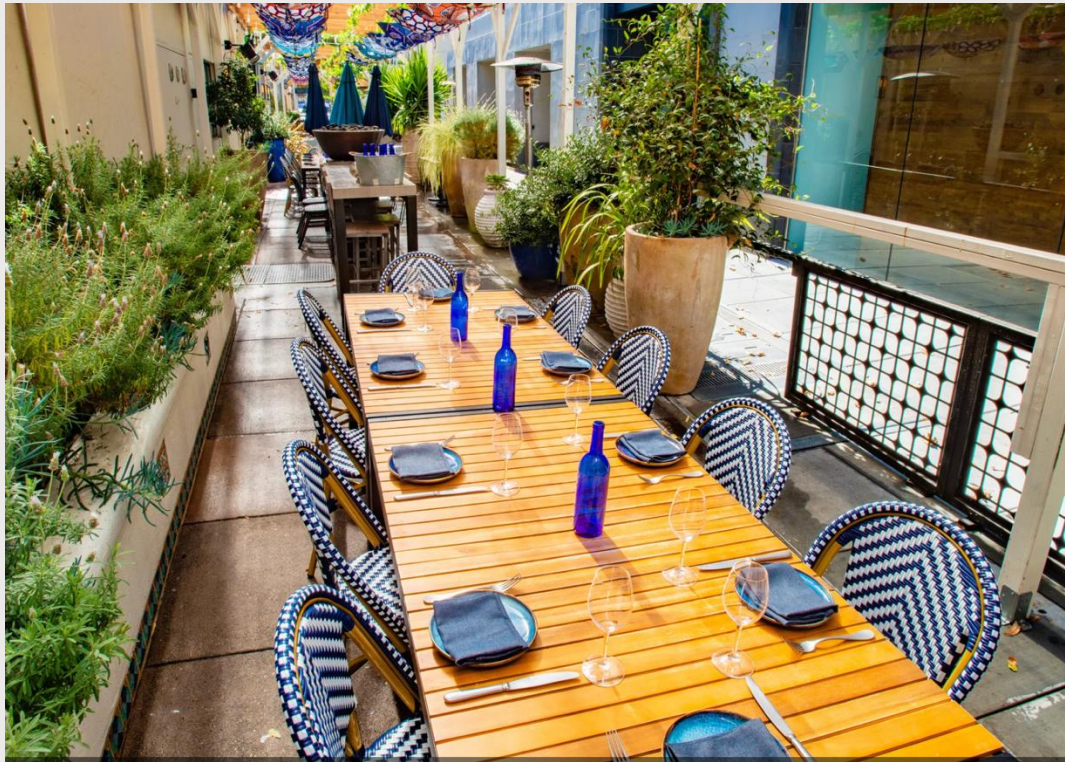
# PATIO FOYER

18 SEATED OR 25 COCKTAIL RECEPTION



# PATIO PROMENADE

30 SEATED OR 40 COCKTAIL RECEPTION



# MENUS

# THREE COURSE LUNCH MENU \$65 PER PERSON



## **Starters (Select 3)**

Tender Jackfruit Slider  
Kerala Fried Chicken  
Plum & Avocado Chaat  
Crispy Shrimp  
Butternut Squash Soup  
Ettan Salad  
Methi Mattar Shami  
Kebab



## **Mains (Select 3)**

Chicken Poee Pocket  
Lamb Kebab Wrap  
Chicken Biryani  
Butter Chicken  
Lacinato & Kale Paneer  
Saag  
Broccoli Malai Kofta  
Maa Ki Dal



## **Dessert (Select 1)**

Tender Coconut  
Strawberry Pie  
Seasonal Sorbet



## **Add Ons**

Atlantic Salmon \$10pp  
Lamb Chops \$15pp

# FOUR COURSE BRUNCH MENU \$75 PER PERSON



## **Small Plates (Select 2)**

Samosa Pies  
Ettan Salad  
Methi Mattar Shami  
Pea & Ricotta Kulcha  
Gulf Shrimp Roast  
Tender Jackfruit Sliders



## **Brunch (Select 2)**

Kerala Fried Chicken  
French Toast  
Green Apple & Avocado  
Chaat  
“Samosa Pie”  
Mysore Dosa  
Lamb Kebab Wrap



## **Mains (Select 3)**

Paneer Makhani  
Chicken Biryani  
Butter Chicken  
Pindi Chole  
Maa Ki Dal  
Broccolini Malai Kofta  
Lacinato Kale & Paneer Saag  
Black Cod  
Lamb Chops



## **Dessert (Select 1)**

Strawberry Pie  
Chocolate Puck  
Tender Coconut  
Seasonal Sorbet

# FOUR COURSE DINNER MENU \$125 PER PERSON



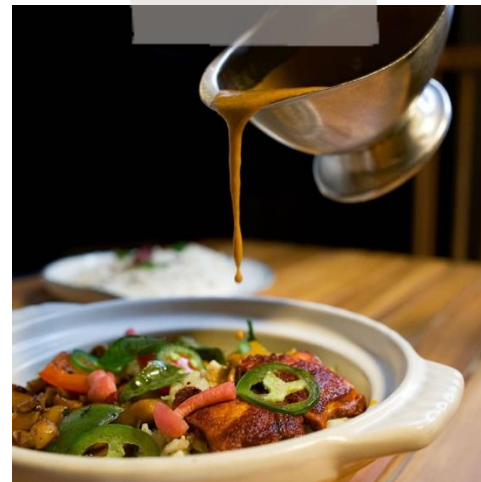
## **Starters (Select 2)**

Ettan Salad  
Edamame Vada  
Methi Mattar Shami  
Pea & Ricotta Kulcha



## **Small Plates (Select 2)**

Tender Jackfruit Sliders  
Peanut Hummus  
Kerala Fried Chicken  
Butternut Squash Soup



## **Mains (Select 3)**

Maa Ki Dal  
Kabocha & Mango  
Paneer Makhani  
Chicken Biriyani  
Spice Roasted Black Cod  
Braised Short Ribs



## **Dessert (Select 1)**

Strawberry Pie  
Seasonal Sorbet  
Tender Coconut

# FIVE COURSE DINNER MENU \$145 PER PERSON



## **Starters (Select 3)**

Signature Chutney  
Sampler (Included)  
Ettan Salad  
Green Garlic Soup  
Tender Jack Sliders  
Dayboat Scallops



## **Small Plates (Select 3)**

Sesame Leaf  
Edamame Vada  
Gulf Shrimp  
Spaghetti Squash  
Methi Mattar Shami  
Slow Cooked Octopus



## **Mains (Select 4)**

Broccolini Malai Kofta  
Lacinato Kale & Paneer Saag  
Maa Ki Dal  
Paneer Makhani  
Chicken Biryani  
Spice Roasted Black Cod  
Braised Short Ribs



## **Dessert (Select 2)**

Passionfruit Meringue  
Chocolate Puck  
Tender Coconut  
Seasonal Sorbet



## ADD-ONS

- Flat Fee for Buffet Set Up of \$100 for groups of 24 or more
- Spice Roasted Sea Bass Collar \$25 per person
- Roasted Colorado Lamb Chops \$25 per person
- Extra Starter/Small Plate \$8 per person
- Extra Entrée \$10 per person
- Basmati Rice \$2 per person
- Coconut Rice \$2 per person
- Kerala Paratha, Naan or Roti \$2 per person
- Green Apple Raita \$2 per person
- Lemon, Onion, Chili \$2 per person
- Kale & Eggplant Chutney \$2 per person

## EVENT RENTALS

For list and pricing of our rentals please contact the Private Dining Manager.



WE NOW OFFER CAKES FOR ANY OCCASION

**Ettan Cake**

**Chocolate Hazelnut Torte \$85**  
*(serves 8-10)*

**Local Cake Vendors**  
*(prices vary)*

<https://butterand.com/>

<https://www.cocolabakery.com/category/whca.html>

<https://parisbaguette.com/menu/cakes/>

[https://marvelcake.com/?page\\_id=14751](https://marvelcake.com/?page_id=14751)

<https://noevalleybakery.com/collections/cakes>

<https://shruskitchen.com/>

# COCKTAILS

At Ettan, we would be happy to create a personalized bar menu for your event. Whether it be creating custom cocktails or zero proof mocktails or selecting a wine pairing with our sommelier, we can create the perfect pairing to our cuisine.

## Amrud Paloma

Guava, Tequila Reposado, Vanilla  
Cocchi Rosa, Cardamom, PF Curacao

## Shady Grove

Banks Rum, Grapefruit, Honey  
Cinnamon, Aperol, Lime

## Lemon Chili

Jin Jiji Indian Dry Gin, Batavia Arak,  
Flora Green, Lemongrass

## Kokam & Smoke

Kokam Sweet Water, Orange,  
Union Mezcal

## Tropical Martini

Passionfruit, Gin, Vodka, Bitter  
Bianco, Manzanillo Sherry

## Woodside

10<sup>th</sup> St Whiskey, Coconut Rum,  
Sweet Vermouth, Marigold, Black  
Lemon



# ZERO PROOF%

## **Mango Lassi**

Mango, Yogurt, Cardamom

## **Passion Fizz**

Seedlip Aromatic, Passion Fruit  
Orange, Soda

## **Bangalore Days**

Green Mango, Mint, Roasted Cumin, Black Salt

## **Ringo**

Apple Soda

## **Good Gardens**

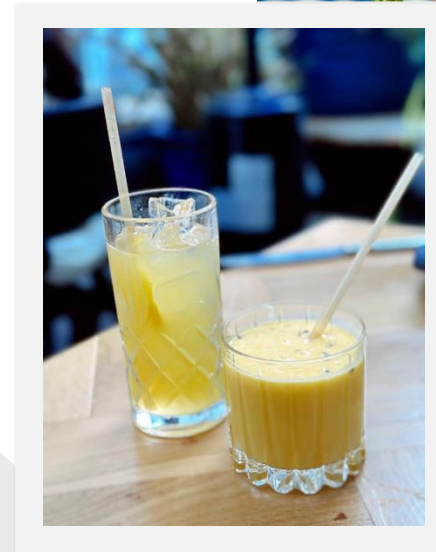
Cucumber, Lemongrass,  
Wilderton Lustre

## **White Amrit**

Tender Coconut Water,  
Basil Seed, Coconut Milk

## **Yuzu**

Citrus Soda





## CONTACT

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