

ignite bistro
Your Neighborhood Spot



Banquet & Special Events Menu 2015

*For assistance in planning your next event with us please contact our
Special Events Coordinator, Renee Bexiga, at 619-838-8479 or info@ignitecarlsbad.com
Visit www.ignitecarlsbad.com for a virtual tour of restaurant*

Banquet / Private Party Information

Ignite's patio and dining areas are available for cocktail receptions, private dinner parties, birthdays, anniversaries, family reunions, wedding rehearsal dinners and receptions, wine dinners, business meetings, and happy hour events as well as full and semi restaurant buyouts.

DINING OPTIONS

PRIVATE PATIO DINING: *Our patio may be booked for a private event exclusive for your group. The patio can accommodate 90+ for stand up cocktail mixers or 55+ for full plated sit down dinner. Included in your event you will enjoy a private bar with a drink package of your choosing. The patio is supplied with multiple heaters for cooler evenings and 2 Hi Definition T.V's, that can accommodate visual/audio needs for a fee, as well as a separate sound system. Food & Beverage minimum purchases apply for exclusive private use of the patio. Minimum amount is subtotal before all services fees and taxes. Prices can be negotiable depending on times and head count. On certain days we might be able to hold half patio events for half the F&B minimums.*

The following Food & Beverage minimum purchases are required to reserve the patio privately.

Lunch Events (everyday) \$500.00 11:30 until 3pm (Sundays) \$1500 10am-3pm

Happy Hour (everyday) \$850.00 anytime after 1pm until 6pm (will open to public at end of event)

Dinner Events after 4pm (Sun-Wed) \$1500 - (Thursday) \$1800 - (Friday) \$3300 - (Saturday) \$2500

We do not charge a room fee but instead a 3% maintenance fee to cover –linens/chaffers/burners/candles/menus/etc.

A 20% server/bartender fee and all applicable Sales Tax will be applied to final bill

A signed contract and valid credit card will be required to confirm your private reservation.

All private events may incur a cancellation fee of 25% of the subtotal if cancelled within 3 business days.

INSIDE DINING: *Our inside dining venues are lounge with bar/cocktail tables, and lower seated dining. These areas are not private dining but can be reserved for your event and will vary in prices depending on time of event, number of guests, and menu chosen. The entire restaurant can also be reserved for a special event and can be discussed further, if interested please contact our special event coordinator to go over details.*

ADDITIONAL CHARGES

CORKAGE FEE: *We appreciate that guests would like to personally choose wines that we do not have here at Ignite and would like to enjoy them while dining at Ignite. For that reason, we allow guests to bring in their own wine for a corkage fee of \$10.00 for each 750ml bottle.*

AUDIO/VISUAL FEE: *There is a \$75 audio/visual fee for use of televisions or sound system. We can accommodate DVD's, ipod, and any HDMI computer hook up to the television directly. We also use Pandora and can create a station for your event at no extra charge. \$25 charge for microphone and speaker system.*

DISC JOCKEY FEE: *If you choose to have Ignite supply a house DJ we can do so for \$400 for 3 hours.*

MENU OPTIONS

The following pages contain a variety of menu packages for cocktail receptions, lunches, and dinners. These options are designed to serve as a starting point for your event. If you feel that your group would appreciate additional or different offerings from our menu, we will be pleased to create a customized menu to meet your specific needs

Hors D'oeuvres

Ignite Favorites by the Dozen

(3) Dozen Minimum order requirement for each selection

Bacon Wrapped Shrimp	39 per dozen
Ahi Poke Tacos	37 per dozen
Traditional Jumbo Shrimp Cocktail	34 per dozen
Ignite Chicken Sliders	33 per dozen
Chicken Satay served with Peanut Sauce	31 per dozen
Balsamic & Cheese Stuffed Portobellos	29 per dozen

(2) Dozen Minimum order requirement for each selection

Ignite Beef Sliders	33 per dozen
Fresh Mozzarella Caprese Skewers	30 per dozen
<i>With Creamy Basil Dip and Balsamic drizzle</i>	
Chicken Wings (optional boneless)	31 per dozen
<i>Buffalo/Honey Chipotle with house bleu cheese</i>	
Vegetarian Egg Rolls	28 per dozen
Pepperoni Rolls	24 per dozen
Man Candy	16 per dozen

Specialty Buffet Appetizers

(Serves 20 people - portions based on average per person consumption)

Hot Apps

Tenderloin Tip Skewers	130
<i>served with Ignite sauce</i>	
Fire Cracker Thai Calamari	120
<i>served with Thai dressing and peanut sauce</i>	
Chicken Wings (optional boneless)	100
<i>Buffalo or Honey Chipotle served with house bleu cheese</i>	
Sirloin, Mushroom, Onion & Cheese Quesadilla	100
<i>with House Roasted Tomatillo Salsa</i>	
Chicken & Cheese Quesadilla	90
Fire-Roasted Spinach & Artichoke Dip	95
<i>with fresh baked Rosemary Crostini</i>	
Neapolitan Pizza Platter	90
<i>a variety of our pizzas, 6 pizzas total, 48 slices</i>	
Crispy Broccoli	65
<i>served with pepperoncini aioli</i>	

Cold Apps

Sesame Seared Ahi Tuna Platter	130
<i>with wasabi, pickled ginger, and ponzu sauce</i>	
Traditional Jumbo Shrimp Cocktail	120
Artisanal Cheese with Seasonal Fresh Fruit	95
Fresh Cut Vegetable Platter with a fresh herb dip	85
<i>with House Made tortilla chips</i>	
Roasted Tomatillo Salsa & Guacamole	85
<i>with House made tortilla chips</i>	
Market Greens or Caesar Salad	70
<i>Add Chicken</i>	
	100
<i>Add Blackened Shrimp</i>	
	120

*Plated Dinner Menu**

(will create pre-printed menus for your event)

Dinners include a choice of market greens or caesar salad & are served with ignite mashed potatoes & seasonal vegetables

Please Select (3) Three of the Following Entrees that you would like your guests to choose from:

12oz NY STEAK with ignite steak sauce	25	8oz FILET MIGNON with ignite steak sauce and crispy onions	30
GARLIC SHRIMP SCAMPI over fettuccini with a garlic cream sauce	22	PAN ROASTED SALMON with a lemon butter sauce	24
ALL NATURAL CHICKEN PICCATA with a lemon caper sauce	22	12oz RIBEYE STEAK with ignite steak sauce	27
HERB CRUSTED SEA BASS with lemon butter	24	BRAISED SHORT RIB with a cabernet mushroom-onion demi-glace	23

**Estimated price for proposal is average cost of (3) items chosen for the limited menu.*

Total price can be lower or higher depending on what is ordered by guests

Dessert Menu

The Dessert Sampler

An assortment of dessert bites 5 per person

The Chocolate Fountain

(20 person minimum)

Fresh Seasonal Fruit Tray	8 per person
Dessert Bites Tray	10 per person
Add Man Candy to any tray	2 per person

Plated Desserts

Guests are offered a choice of the following for \$8 per person

NY Style Cheesecake with lemon curd and fresh berries

Carrot Cake with cream cheese icing & salted caramel sauce

Banana Cream Pie in a mason jar with chocolate, bananas, fresh whipped cream

Whole Carrot Cake or Chocolate Cake 95

Serves 14 people

Dinner Package #1 **32.95 pp++**

Appetizers (Served Buffet Style)

Roasted Tomatillo Salsa, Guacamole and House Made Chips
Firecracker Thai Calamari

Entrees

12oz NY STEAK with Ignite steak sauce
PAN ROASTED SALMON with lemon butter
CHICKEN BREAST PICCATA with lemon-caper sauce

Dessert Sampler Platter

An assortment of dessert bites served buffet style

Dinner Package #2 **37.95 pp++**

Appetizers (Choose 2 items, Served Buffet Style)

Wood-fired Spinach and Artichoke Dip
Firecracker Thai Calamari
Chicken Satay with Peanut Sauce or Chicken Wings

Entrees

12oz RIBEYE with Ignite steak sauce
PAN ROASTED SALMON with lemon butter
CHICKEN BREAST PICCATA with lemon-caper sauce

Dessert Sampler Platter

An assortment of dessert bites served buffet style

Dinner Package #3 **46.95 pp++**

Appetizers (Served Buffet Style)

Wood-fired Spinach and Artichoke Dip
Firecracker Thai Calamari or Chicken Wings
Shrimp Ceviche

Entrees

8oz FILET MIGNON with ignite steak sauce
CHICKEN BREAST PICCATA with lemon-caper sauce
PAN ROASTED SALMON with a lemon butter
BRAISED SHORT RIB with a cabernet mushroom-onion demi-glace

Dessert Sampler

An assortment of dessert bites served buffet style

*All packages include choice of market greens or caesar salad
Entrees are served with Ignite Mash and Fresh Seasonal Vegetables*

The Dinner Buffet 27.95 pp++
(25 person minimum)

Salads

Classic Caesar
Market Greens Salad with sherry vinaigrette

Entrees

Tenderloin Steak Tips with Mushrooms & Onions

All Natural Chicken Breast Piccata

Fresh Vegetable Pasta Primavera
with Olive Oil or Garlic Cream Sauce
Sub Pan Roasted Salmon on bed of spinach for pasta- \$3 pp

Sides

Ignite Mash Potato
Seasonal Vegetable

Substitute Baked Macaroni & Cheese for \$1 pp
Or Add to sides for \$2 pp

Dessert

An assortment of dessert bites served buffet style

Pizza & Pasta Buffet 24.95 pp++
(20 person minimum)

Salads

Classic Caesar or Market Greens Salad

Entrees

Pizza Platter

A variety of our wood-fired Neapolitan pizzas

Choose 2 Pastas

Fresh Vegetable Pasta Primavera
with Olive Oil or Garlic Cream Sauce
Add Shrimp - \$2.5 pp

Spaghetti Marinara

in our San Marzano Tomato Sauce
Add Meatballs - \$2 pp

Baked Macaroni & Cheese

in our 3 cheese sauce topped with potato chip crust
Add chicken for \$1.50 pp

Substitute Lobster Bacon Mac for \$4 pp++

in our 3 cheese sauce topped with potato chip crust and Man Candy

Dessert

An assortment of dessert bites served buffet style

Taco Bar 22.95 pp++
(25 person minimum)

Salad

Classic Caesar

Entrees

All Natural Grilled Chicken & Carnitas

Sub Top Sirloin for \$1 per person

Add Top Sirloin for \$2.5 per person

Refried Black Beans

Spanish Rice

Corn Tortillas

Toppings

Shredded Lettuce

Pico de Gallo

Fire-Roasted Tomatillo Salsa

Shredded Jack & Cheddar

Add House made Guacamole Bowl for \$65

Dessert

House made Cinnamon and Sugar Churros

Lunch Limited Menu 19.95 pp++

*Includes Market Greens or Caesar Salad
& Non-Alcoholic beverages*

Entrees - All lunch items served with french fries, chips, or slaw

Ignite Burger

Harris Ranch natural, sweet onion-gruyere-bacon

Bleu cheese compote & crispy onions

California Steak Tacos

Sliced ribeye, bacon, French fries, wood-fired tomatillo salsa guacamole, & spicy mayo

Margherita, Ignite or Pepperoni Pizza

Tomato sauce, Fresh Mozzarella and topping of choice

La Costa Natural Chicken Sandwich

Arugula, pear, fresh mozzarella, & lemon aioli

Lobster Bacon Mac

Maine Lobster, Man Candy bacon, 3 cheese sauce, & a potato chip crust

Blackened Fish Tacos

Grilled, tropical black bean relish, & spicy mayo

Short Rib Sandwich

Jack & cheddar, crispy onions, housemade toasted rosemary garlic roll

Drink Lists

*All prices are an estimate of an average price per drink for the package chosen
 Final bill will be paid by Host with a total based on consumption for the drinks ordered by guests*

Ignite House Drink List (Avg. cost of \$7.75 pp++)

WELL DRINKS

Nikolai Vodka – Matusalem Rum
 Taaka Gin – Torada Tequila – Ancient Age Bourbon

BOTTLE BEER

Coors Lt, Miller Lite, Bud, Bud Light, Heineken,
 Kirin Light, Amstel Light, Corona, Pacifico,
 Blue Moon, Strongbow Hard Cider

DRAFT BEER

Ignite Wheat, Ignite Blonde, Coors Lt,
 Stone Pale Ale, Sculpin IPA, Rotating Brew

CALL WINE

Josh Cellars Cabernet- Angeline Pinot Noir- Norton Malbec
 The Velvet Devil Merlot- Kung Fu Girl Reisling
 Principato Pinot Grigio-Bieler Pere “Sabine” Dry Rose
 Coppola “Sante” Chardonnay-Benziger Sauvignon Blanc

HOUSE COCKTAILS

La Paloma Blanca - house infused pineapple tequila,
 agave nectar, ruby red grapefruit, lemon lime soda
Spa Day Martini - house infused cucumber vodka,
 fresh lime juice, simple syrup, mint & cucumber
Veranda Martini - house infused strawberry vodka,
 St. Germain, lemon juice, simple syrup
Ignite Marg - house infused pineapple tequila,
 Licor 43, house made sour

Open Bar List (Avg. cost of \$9.25pp)

OPEN BAR: Up to \$12.50 – NO SUPER PREMIUM

BOTTLE BEER

Coors Lt, Miller Lite, Bud, Bud Light, Heineken,
 Kirin Light, Amstel Light, Corona, Pacifico,
 Blue Moon, Strongbow Hard Cider

DRAFT BEER

Ignite Wheat, Ignite Blonde, Coors Lt, Stone Pale Ale,
 Sculpin IPA, Rotating Brew

ALL WINES BY THE GLASS

Well Drink List (Avg. cost of \$6.50 pp++)

WELL DRINKS

Nikolai Vodka – Matusalem Rum
 Taaka Gin – Torada Tequila – Ancient Age Bourbon

BOTTLE BEER

Coors Lt, Miller Lite, Bud, Bud Light, Heineken,
 Kirin Light, Amstel Light, Corona, Pacifico,
 Blue Moon, Strongbow Hard Cider

DRAFT BEER

Ignite Wheat, Ignite Blonde, Coors Lt,
 Stone Pale Ale, Sculpin IPA, Rotating Brew

HOUSE WINE

CK Mondavi Willow Springs Chardonnay
 CK Mondavi Wildcreek Canyon Cabernet

Francis Ford

Call Drinks (Avg. cost of \$8.50pp)

CALL DRINKS - Up to \$8.95

Vodka: Absolut, Stolli, Russian Standard, 3 Olives, Tito's
Rum: Bacardi, Bacardi Limon, Captain, Myer's Dark
 Kraken Spiced, Malibu
Bourbon/Whiskeys: Jim Beam, Jack Daniels, Dewars
 Templeton Rye, Jameson, Teelings
Gin: Tanqueray **Tequila:** Corralejo Silver

BOTTLE BEER

Coors Lt, Miller Lite, Bud, Bud Light, Heineken, Kirin Light
 Amstel Light, Corona, Pacifico, Blue Moon, Strongbow Hard
 Cider

DRAFT BEER Ignite Wheat, Ignite Blonde, Coors Lt, Stone
 Pale Ale, Sculpin IPA, Rotating Brew

CALL WINE

Josh Cellars Cabernet - Angeline Pinot Noir - Norton Malbec
 The Velvet Devil Merlot - Kung Fu Girl Reisling – Principato
 Pinot Grigio - Bieler Pere “Sabine” Dry Rose

Hosted Bar Package

*The guest may order what they like and the Host agrees
 to take responsibility for the payment at the end of event.*