



Thank you for considering TenPenh for your semi private function.

Banquet Information <i>Café Semi Private Area</i>	Capacity Seated 18	Terms
Lunch Monday - Thursday		Food and Beverage Minimum \$500 Gratuities Minimum \$100 or 20% of the Food & Beverage
Lunch Friday		Food and Beverage Minimum \$600 /Gratuities Minimum \$120 or 20% of the Food & Beverage
Dinner Monday –Thursday Sunday		Food and Beverage Minimum \$800 Gratuities Minimum \$160 or 20% of the Food & Beverage
Dinner Friday & Saturday		Food and Beverage Minimum \$1000 Gratuities Minimum \$200 or 20% of the Food & Beverage
Lounge	Capacity Reception 40	Terms
Monday - Wednesday		Food and Beverage Minimum \$900 Gratuities Minimum \$200 or 20% of the Food & Beverage
Thursday & Friday		Food and Beverage Minimum \$3500 20% of the Food & Beverage
Saturday		Food and Beverage Minimum \$1300 Gratuities Minimum \$300 or 20% of the Food & Beverage
Sunday		Food and Beverage Minimum \$750 Gratuities Minimum \$200 or 20% of the Food & Beverage
Restaurant Buy-out	Capacity Seated 150 Reception 300	Terms
Lunch Monday - Sunday		Food and Beverage Minimum \$15,000. before tax and gratuity
Dinner/Reception Monday – Thursday		Food and Beverage Minimum \$19,000. before tax and gratuity
Dinner/Reception Friday & Saturday		Food and Beverage Minimum \$22,000. before tax and gratuity
Dinner/Reception Sunday		Food and Beverage Minimum \$10,000. before tax and gratuity



GUARANTEE/DEPOSIT:

Semi-private cafe

Lunch: There is a **\$500** food and beverage minimum Monday –Thursday and **\$600** on Friday (this does not include tax and gratuity) for use of the semi-private café area for three hours between the hours of 11 am and 4 pm. TenPenh requires a 50% deposit of the minimum at the time of the booking to reserve for space and time; this deposit will be applied towards food and beverage purchases at the time of the event. If food and beverage purchases during the time of the event do not exceed the appropriate minimum, the minimum will serve as the base amount (tax and gratuity are additional) for the event. **There is a minimum service charge/gratuity of 20% of the food and before tax and gratuity.**

Dinner: There is a **\$800** food and beverage minimum Monday - Thursday, Sunday (this does not include tax and gratuity) for use of the semi-private café area for three hours between the hours of 4pm and 11 pm and **\$1000** food and beverage minimum Friday and Saturday. TenPenh requires a 50% deposit of the minimum at the time of the booking to reserve for space and time; this deposit will be applied towards food and beverage purchases at the time of the event. If food and beverage purchases during the time of the event do not exceed the appropriate minimum, the minimum will serve as the base amount (tax and gratuity are additional) for the event. **There is a minimum service charge/gratuity r 20% of the food and beverage before tax and gratuity**

Lounge

Cocktail Reception/Dinner: There is a **\$900** food and beverage minimum **Monday – Wednesday; on Thursday & Friday it is \$3500; Saturday it is \$1300 and on Sunday** minimum is **\$750** (this does not include tax and gratuity). For use of the Lounge area for three hours between the hours of 11 am and 4 pm. TenPenh requires a 50% deposit of the minimum at the time of the booking to reserve for space and time; this deposit will be applied towards food and beverage purchases at the time of the event. If food and beverage purchases during the time of the event do not exceed the appropriate minimum, the minimum will serve as the base amount (tax and gratuity are additional) for the event. **There is a minimum service charge/gratuity on Monday, 20% of the food and beverage before tax and gratuity.**

For dinner and/or lunch: If the event is cancelled 21 days prior to the date of the event, this deposit will be refunded in its entirety. If the event is cancelled within this 21 day period, the deposit will be forfeited. Any refunds issued as a credit to credit cards are subject to a 3% administrative fee of the deposit.

GUARANTEED ATTENDANCE: A guarantee represents the minimum number of people for which you will be charged.

TenPenh requires your guarantee at the time the reservation is made. A 72 hour notice is required for any change in your party size. TenPenh will set and prepare for 10% higher than your guarantee. In the event of high attrition on the day of the event, food may be taken “to-go” if TenPenh is notified prior to the courses being served.

GRATUITY: A gratuity of twenty percent (20%) of the total will be added to the patron’s total bill.

An additional \$100.00 (for each hour) will be charged if the event exceeds three hours.

DECORATIONS: TenPenh is to be notified of any decorations in the semi-private café area. No tacks, pins, staples or tape of any kind are permitted on painted or wood surfaces. Balloons and confetti are allowed, however a cleaning fee may be applied.

MENU/BAR ARRANGEMENT: A price per person for the food will be determined when menu selections for the event have been made. This figure will be based on the higher priced item in each course. Menu items are subject to change based on availability of seasonal items. There are three ways to pay for beverages on a private event. Beverage charges can be included in a bar package price at a per person charge; beverages can be charged by consumption and applied to a single “Host Tab”; beverage service is also available on a cash bar basis for a cash bartender fee of \$150. Hourly and individual drink pricing is based on set bar brands, with tax and gratuity additional.

PAYMENT: Final Payment is due at the conclusion of event. Separate payments for one banquet may be made however; only two different credit cards will be accepted for one banquet. TenPenh accepts credit cards, cash and corporate credit cards as forms of payment.

OTHER: If any of your guests are in need of handicapped accessibility please notify TenPenh ahead of time so we are able to accommodate the guest’s needs.

OTHER FEES: If any food or beverage items are brought in from outside the restaurant additional fees may be charged. There is a \$25.00 corkage fee per bottle for wine; there is a \$4.00 plating fee per person for cake.



DINNER MENU

APPETIZERS

Thai Style “Tom Yum Goong “Soup
Shrimp, Shiitake Mushrooms, Coconut
9

Griddled Malaysian “Roti Canai”
Curried Chicken, Scallions, Indian Bread,
Spiced Apple Sauce
11

Korean Barbequed Pork Ribs
Sweet & Spicy Cucumber Salad
10

Hamachi Sashimi
Lychee Mandarin Sweet Soy Vinaigrette,
Bird’s Eye Chili, Lotus Chips
14

Bamboo Basket Steamed Shrimp-Chive Dumplings
Spicy Chinese Black Vinegar Dipping Sauce
8

Peking Style Duck Roll
Moo Shu Pancakes, Hoisin Sauce, Cucumber, Scallion
10

Shanghai Filipino Lumpia Springrolls
Trio of Dipping Sauces (Vegetable Only Also Available)
11

Lamb Pot Stickers
Pine Nuts, Watercress Red Onion Salad, Sesame Soy
Dipping Sauce
9

Tempura Crisp Spicy Tuna Roll
Daikon Sprouts Ponzu Sauce
13

SALAD

TenPenh Salad
Mixed Greens, Enoki, Five Spice Pecans, Sesame Yuzu Vinaigrette
8

Grilled Octopus Salad
Spinach, Ruby Grapefruit, Spiced Walnuts, Wasabi Aioli
11

Wok Seared Spicy Calamari Salad
Spinach, Sriracha, Lime Juice, Cashews
11

ENTREES

Pan Seared Halibut
Spiced Honey Truffle, Horseradish Mash,
Chinese Broccoli, Bacon Butter
26

Five Spice Honey Soy Duck
Asian Mustard Greens, Bacon, Pears,
Sweet Potato Puree
23



Grilled Lamb Chops

Black Bean Garlic Rice Noodles, Chinese Mustard,
10 Penh Chimichurri
29

Miso Lacquered Sea Bass

Nishiki Rice, Bok Choy, Thai Chili Glaze
26

Peanut-Shallot Crusted Ahi Tuna

Scallion Lo Mein, Oven Cured Tomato, XO Beurre Blanc
26

Pan Seared Salmon

Sweet Potato Risotto, Caper-Ginger Tapenade,
XO Port Wine
24

Arctic Char

Sweet Potato Risotto, Caper-Ginger Tapenade,
XO Port Wine
24

Red Thai Curry Shrimp

Golden Pineapple, Steamed Jasmine Rice, Kaffir Lime
23

Black Angus Rib Eye

Red Bell Sambal, Wasabi Mashed Potatoes, Scallions, Black
Pepper Oyster Sauce
28

LUNCH MENU

APPETIZERS

Thai Style "Tom Yum Goong" Soup

Shrimp, Shiitake Mushrooms, Coconut
9

Tempura Crisp Spicy Tuna Roll

Daikon Sprouts, Ponzu Sauce
13

Peking Style Duck Roll

Moo Shu Pancakes, Hoisin Sauce, Cucumber, Scallion
10

Shanghai Filipino Lumpia Springrolls

Trio of Dipping Sauces (Vegetable Only Also Available)
11

Stir Fry Minced Chicken Lettuce Wraps

Shiitake Mushrooms, Pine Nuts, Mustard Sambal
10

Bamboo Basket Steamed Shrimp-Chive Dumplings

Spicy Chinese Black Vinegar Dipping Sauce
8

Vietnamese Summer Rolls

Lobster, Shrimp, Mango, Vermicelli Noodles,
Peanut Dressing
10

Korean Barbequed Pork Ribs

Sweet & Spicy Cucumber Salad
10

SALAD

TenPenh Salad

Mixed Greens, Enoki, Five Spice Pecans, Sesame Yuzu Vinaigrette
8

Wok Seared Spicy Calamari Salad

Tatsoi, Sriracha, Lime Juice, Cashews
11

ENTREES



Red Thai Curry Shrimp

Golden Pineapple, Jasmine Rice, Kaffir Lime
16

Asian Tuna Nicoise

Black Wasabi Vinaigrette, Potatoes, Anchovies,
Spiced Egg
17

Grilled Thai Beef Salad

Mixed Greens, Carrots, Tomatoes, Chile-Lime Dressing
(Available with Grilled Lemongrass Chicken)
15

Fresh Chinatown Stir Fry Chow Foon Noodles

Grilled Beef Tenderloin, Chinese broccoli, Tomatoes
14

Grilled Salmon

Wasabi Mashed Potatoes, Szechwan Green Beans,
Hoisin Butter
16

Macadamia Crust Golden Tile

Somen Noodle Stir Fry, Mango Lime
17

TenPenh Vegetarian Pho

Seasonal Vegetables, Tofu, Rice Noodles
15

Thai Grilled Shrimp Salad “Yum Som O”

Citrus Salad, Toasted Peanuts, Crispy Shallots
13

Crab Raviolis

Ginger Corn Broth, Arugula, Frisse Salad,
Balsamic-Soy Vinaigrette
16

DESSERTS (8 each)

Peanut Butter Mousse Tart

Raspberry Vanilla Jelly, Honey Roasted Peanuts

Lemon Mascarpone Cheesecake

Warm Huckleberries, Chinese Pine Nut Cookies

Cinnamon & Ginger Carrot Cake

Pineapple Lychee Salad, Vanilla Chantilly Cream

Saigon Cinnamon Sugar Dusted Donuts

Dark Bittersweet Chocolate Pudding

Dark Chocolate & Caramel Torte

Sweet Soy Ice Cream, Five Spice Pecan Caramel Sauce

Blood Orange & Honey Crème Brulee

Cardamom-Cinnamon Pound Cake, Fresh Orange Salad



Trio of House Made Sorbets

(House Made Ice Creams are also available!)

House Made Ice Creams are also available!

Champagne and Sparkling Wines

March 26, 2010

BIN#

504	Brut Champagne (Chardonnay/Pinot Noir/Pinot Meunier), GH Mumm, NV	64
501	Brut Cremant D' Bourgogne (Chardonnay/Pinot Noir), Ambroise, France, NV	69
505	Brut Champagne (Chardonnay/Pinot Noir/Pinot Meunier), Veuve, France, NV	99
508	Brut Champagne (Chardonnay/Pinot Noir), Gosset, Grande Rose, Ay, France, NV	155
511	Brut Champagne (Chardonnay/Pinot Noir/Pinot Meunier), Perrier-Jouet, Fleur, 2000	225
506	Brut Champagne (Chardonnay/Pinot Noir/Pinot Meunier), Dom Perignon, 1999/2000	285
507	Brut Champagne (Chardonnay/Pinot Noir), Cristal, Reims, France, 2000/2002	330
503	Brut Champagne (Chardonnay/Pinot Noir/Pinot Meunier), Moet, White Star, NV 1.5 L	145

White Wines by the Bottle

BIN#

115	Sauvignon Blanc, Babich, Winemakers Reserve, Marlborough, New Zealand, 2009	36
128	Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand, 2009	42
118	Sauvignon Blanc, Goldwater Estate, Marlborough, New Zealand, 2008	48
122	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2009	65
193	Sauvignon Blanc, Cakebread Cellars, Napa Valley, California, 2008	74
121	Fume Blanc (Sauvignon Blanc), Grgich Hills, Napa Valley, California, 2007	79
108	Sancerre (Sauvignon Blanc), Chateau de Sancerre, Loire Valley, France, 2008	56
126	Pouilly Fume (Sauvignon Blanc), Didier Dagueneau, Buisson Renard, France, 2006	165



157	Chardonnay, Ferrari-Carano, Alexander Valley, California, 2007	49
149	Chardonnay, Byron, Santa Maria Valley, Santa Barbara County, California, 2006	51
150	Chardonnay, Acacia, Carneros, California, 2007	57
116	Chardonnay, Macrostie, Carneros, California, 2007	60
170	Chardonnay, Hess, Su'skol Vineyard, Napa Valley, California, 2007	62
148	Chardonnay, Lynmar, Quail Hill Vineyard, Russian River Valley, California, 2007	94
152	Chardonnay, Patz & Hall, Dutton Ranch, Russian River Valley, California, 2007	105
144	Chardonnay, Kistler, Les Noisetiers, Sonoma Coast, California, 2007	140
130	Vouvray (Chenin Blanc), Domaine Champalou, Loire Valley, France, 2007	45
131	Pinot Blanc, Hugel, Cuvee Les Amours, Alsace, France, 2006	39
129	Pinot Blanc, Adam, Reserve, Alsace, France, 2006	42
135	Pinot Gris, Lucien Albrecht, Alsace, France, 2007	49
134	Pinot Gris, Westrey, Dundee Hills, Oregon, 2008	57
137	Evolution (Semillon/Pinot Gris/Muscat/Riesling/Chardonnay), Sokol Blosser, Oregon, NV	43
151	Conundrum (Muscat/Viognier/Sauvignon Blanc/Semillon/Chardonnay), California, 2008	67
146	White Coat (Marsanne/Roussanne/Viognier), Turley, Obispo County, California, 2007	87
160	Viognier, Loose Cannon, Hugh Hamilton, McLaren Vale, South Australia, 2008	42
168	Viognier, Westerly Vineyards, Estate Grown, Santa Ynez Valley, California, 2006	58
139	Riesling, J. Lohr, Bay Mist, Monterey County, California, 2007	26
127	Riesling, Annie's Lane, Clare Valley, Australia, 2006	39
138	Riesling, Trefethen, Napa Valley, California, 2007	49
124	Riesling, Leeuwin Estate, Margaret River, Australia, 2006	53
191	Riesling, Ayler Kupp, Kabinett, Mosel-Saar-Ruwer, Germany, 2008	39
196	Riesling, St. Urbans-Hof, Kabinett, Mosel-Saar-Ruwer, Germany, 2008	44
197	Riesling, Schloss Lieser, Spatlese, Mosel-Saar-Ruwer, Germany, 2007	69
166	Riesling, Joh. Jos. Prum, Kabinett, Wehlener, Mosel-Saar-Ruwer, Germany, 2004	84
142	Gewurztraminer, Clairborne & Churchill, Central Coast, California, 2006/2007	45
199	Gewurztraminer, Domaine Ehrhart, Hengst, Grand Cru, Alsace, France, 2006	68
198	Gewurztraminer, Domaine Trimbach, Ribeaupierre, Alsace, France, 2000	82

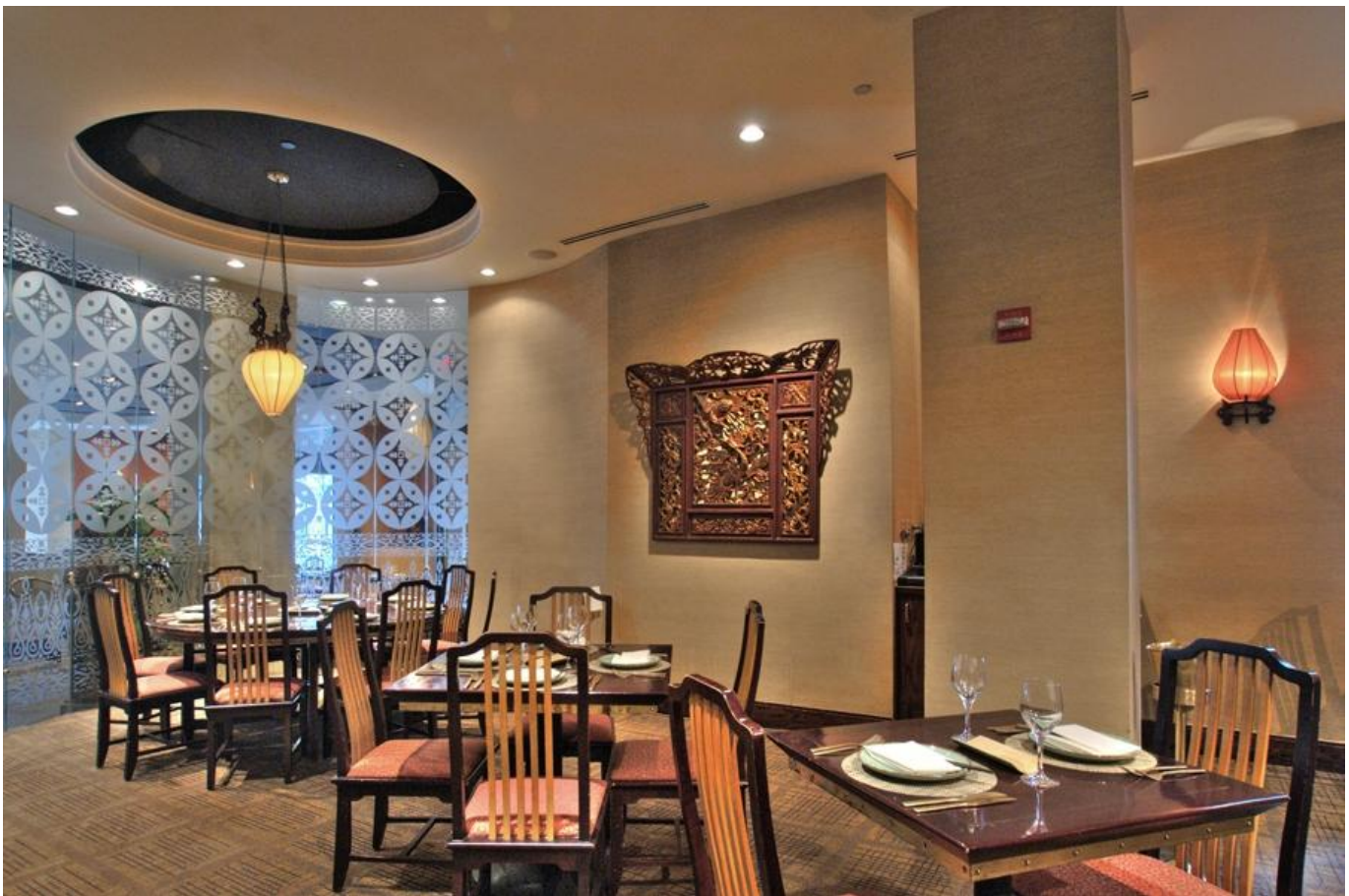
Red Wines by the Bottle

BN#

257	Cote de Brouilly (Gamay Noir), Chanrion, Beaujolais, France, 2007	44
201	Pinot Noir, Saintsbury, Garnet, Carneros, California, 2008	48
215	Pinot Noir, J, Russian River Valley, California, 2007	59
256	Pinot Noir, Morgan, Twelve Clones, St. Lucia Highlands, California, 2007	69
294	Pinot Noir, Goldeneye, Anderson Valley, California, 2006	79
265	Pinot Noir, Brancott, Terraces, Marlborough, New Zealand, 2007	67
207	Pinot Noir, Dobbles Estate, Grande Assemblage Cuvee, Dundee, Oregon, 2007	64
216	Pinot Noir, Matello, Hommage a' A & D, Willamette Valley, Oregon, 2007	87
261	Pinot Noir, Cameron, Clos Electrique, Dundee, Oregon, 2006	120
291	Pinot Noir, Domaine Serene, Evenstad Reserve, Willamette Valley, Oregon, 2006	130
263	Vacqueyras (Grenache/Syrah/Mourvedre/Cinsault), Sang des Cailloux, France, 2006	65
242	Chateauneuf du Pape (Syrah/Grenache/Mourvedre), Clos du Calvaire, France, 2006	96
237	Chateauneuf du Pape (Grenache/Syrah/Mourvedre), Chapoutier, La Bernardine, 2006	130
200	Grenache/Shiraz, Torbreck, Cuvee Juveniles, Barossa Valley, Australia, 2008	59
262	Shiraz, Marquis Philips, South Eastern, Australia, 2008	40
223	Shiraz, Jekyll & Hyde, Hugh Hamilton, South Australia, 2007	61
218	Shiraz, Groom, Barossa Valley, Australia, 2007	78
253	Syrah, Russian Hill, Ellen's Block, Russian River Valley, California, 2005	68
243	Merlot, Canoe Ridge, Columbia Valley, Washington, 2005	62
255	Cabernet Sauvignon/Merlot, Newton, Napa Valley, California, 2006	54
258	Quintessa (Cabernet Sauvignon/Merlot/Petite Verdot/Carmenere), California, 2006	180
250	Cabernet Sauvignon, Geysler Peak, Alexander Valley, California, 2005	42



232	Cabernet Sauvignon, Simi, Alexander Valley, California, 2006	52
249	Cabernet Sauvignon, Snoqualmie, Reserve, Columbia Valley, Washington, 2006	62
248	Cabernet Sauvignon, Merryvale, Starmont, Napa Valley, California, 2006	69
264	Cabernet Sauvignon, Jacob's Creek, St Hugo, Coonawarra, South Australia, 2003/2004	79
292	Cabernet Sauvignon, Arrowood, Sonoma County, California, 2004	99
244	Cabernet Sauvignon, Jordan, Sonoma County, California, 2005	125
246	Cabernet Sauvignon, Silver Oak, Alexander Valley, California, 2004	160
260	Cabernet Sauvignon, Caymus, Special Selection, Napa Valley, California, 2006	245
224	Petite Syrah, Stags' Leap, Napa Valley, California, 2006	89
231	Zinfandel, Victory Vineyards, Parcel Thirty One, Oakville, California, 2007	45
227	Zinfandel, Ridge, Geyserville, Sonoma County, 2007	82
299	Zinfandel, Aida, Vineyard 29, Napa Valley, California, 2002	215



For more information or to book a private event, please contact:

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PLEASE NOTE: A signed contract and deposit are necessary to confirm a booking and you must contact Darnell Howell or John Layman in order to book an event.

Any availability quoted is subject to change without a contract.