



The Forge in the Forest welcomes you to this 10,000 square foot historic Carmel landmark which has been voted “Best Outdoor Dining” since 1992! The Forge’s award-winning garden patios are nestled among the oak and pine trees of downtown Carmel and are made comfortable year-round with fireplaces, heaters and large patio umbrellas. There are also four uniquely themed and appointed private dining areas that can host parties from 10-250 people. Whether you choose the Wine Cellar with its hand painted mural ceiling above the wrought iron chandelier and racks of large format wine bottles and hand painted walls, or the newly renovated Grotto with its hand laid stone walls, fireplace, television and beautiful copper niches with French doors that open up and flow out into the garden setting of the beautiful Oak Tree Patio, or a complete property buyout, you will be bathed in old world ambiance and exceptional service. When you combine these very unique atmospheres with an exceptionally talented Executive Chef and event managers, you are guaranteed an incredible dining experience that you and your guests will not soon forget!

## **~Private Dining Rooms & Areas~**

### **~The Wine Cellar~**

An upscale special environment with one large round table.  
Unquestionably, the Monterey Peninsula’s most elegant private dining room.  
Seating is available for 8-15 guests.

### **~The Grotto~**

Newly constructed and quite arguably the most impressive dining room in all of Monterey County, featuring hand laid stone walls with copper inlaid niches and a ceiling made entirely of wooden wine boxes, a fireplace, and a television all make this room feel like you’ve stepped into an intimate Grotto, allowing seating up to 35 guests. This room can also be adjoined with the Oak Tree Patioto accommodate up to 80 Guests.

### **~The Oak Tree Patio~**

Immediately adjacent to the Grotto, this patio can accommodate larger groups for dinner or cocktail parties up to 80, when both areas are booked together. Alone, this beautiful patio can accommodate 45 guests for cocktail receptions, brunches and special events.

Thank you for your interest in The Forge in the Forest. It truly is Carmel dining as it was meant to be.

We invite you to enjoy private dining in one of our four unique and differently themed environments. Located in beautiful, scenic downtown Carmel-by-the-Sea, the quaint garden and forest setting of our property is ideal for any occasion, be it a birthday, anniversary, wedding, or any reason to celebrate! Our team of professionals will be happy to assist you in planning your special event, and will work with you in any way we can to insure that your event is a successful and memorable one.

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## ~ Private Dining Rates ~

Set-up fees include:

- Black and white table linens
  - Complete table top place settings
  - Seasonal house flowers in bud vases
  - Personalized menus (plated only)
  - Tea light candles throughout the designated area
  - Basic house background music (studio quality customizable sound system available)
  - Private use of desired space – minimum 2 hours, up to 4 hours
  - Straightforward event consultation for menus & venue set-up
- An event coordinator is available during the event for an additional fee with prior approval

### **The Wine Cellar**

Room dimensions: 17.25' x 20' - set-up fee: \$150

Thursday – Sunday F&B minimum \$1000 (day) and \$1400 (evening) \$250 site fee

### **Grotto**

Room dimensions: 18.75' x 21' -set-up fee: \$150

Thursday – Sunday F&B minimum \$2000 (day) and \$2700 (evening) \$1000 site fee

### **Oak Tree Patio**

Room dimension: 28' x 32' (including fireplace) - set-up fee: \$150

Thursday – Sunday F&B minimum \$2600 (day) and \$3500 (evening) \$1000 site fee

Popular seating styles: U shape, 4,6,8,10 tops, and L shape  
(all of our tables are square, excluding the round table in the Wine Cellar)



~ Dinner Menus ~

**Dinner Option One**

(three courses)

\$50 per person

*Please select three of the following courses:*

**Starter**

*Please select one for your guests:*

Vegetable & cheese turnover with a pesto drizzle

Caprese salad with a balsamic & olive oil vinaigrette

Grilled ahi tuna over organic field greens & a sesame vinaigrette

**1<sup>st</sup> Course**

*Please select one for your guests:*

Traditional fettuccini Alfredo (chicken optional)

Angel hair pasta with a basil-marinara sauce & Parmesan garlic meatballs

Penne pasta with shrimp, clams & calamari with a Parma Rosa sauce

**Entrees**

*Please select two for your guests to choose:*

**Rosemary marinated chicken**

with house-made garlic mashed potatoes & sautéed organic vegetables

**Slow cooked Beef short ribs**

with potato gnocchi and a red wine reduction

**Grilled seasonal vegetable napoleon**

with mushroom risotto & Marinara sauce

**Pan seared wild caught salmon**

with house-made garlic mashed potatoes & sautéed organic vegetables

**Dessert**

*Please select one for your guests:*

Sponge cake with fresh strawberries and whipped cream

Forge brownie with vanilla bean ice cream, hot fudge & whipped cream

Pecan pie



## Dinner Option Two

(four courses)

\$65 per person

### Starter

*Please select one for your guests:*

Vegetable & cheese turnover with a pesto drizzle

Dungeness crab cake with chipotle aioli

Beef carpaccio with arugula & shaved Parmesan

### 1<sup>st</sup> Course

*Please select one for your guests:*

Traditional Caesar

Field greens with roasted red bell peppers & a warm goat cheese crouton

### Entrees

*Please select two for your guests to choose:*

Oven roasted pork tenderloin

wrapped in bacon & sage with a mushroom sauce

Pan seared skirt steak

with shallots & a red wine reduction

Grilled seasonal vegetable napoleon

with mushroom risotto & Marinara sauce

Pan seared wild caught halibut

with house-made garlic mashed potatoes, sautéed organic vegetables & a mustard cream sauce

### Dessert

*Please select one for your guests:*

Sponge cake with fresh strawberries and whipped cream

Forge brownie with vanilla bean ice cream, hot fudge & whipped cream

Lemon meringue tart



## Dinner Option Three

(four courses)

\$80 per person

### Starter

*Please select one for your guests:*

House-cured Canadian smoked salmon with a chive crème fraîche

Dungeness crab cake with chipotle aioli

Butterflied prawns on toasted brioche with a black currant & shallot marmalade

### 1<sup>st</sup> Course

*Please select one for your guests:*

Traditional Caesar

Grilled vegetable salad with hummus, toast & sesame dressing

Mache salad with asparagus, cherry tomatoes, bacon, walnuts & a red wine poached pear

### Entrees

*Please select two for your guests to choose:*

Roasted double cut rack of pork chops

with fingerling potatoes & a Dijon mustard sauce

Grilled beef tenderloin

with Bearnaise sauce and sautéed organic vegetables

Grilled seasonal vegetable napoleon

with mushroom risotto & Marinara sauce

Pan seared wild caught sea bass

with a basil cream sauce and sautéed organic vegetables

### Dessert

*Please select one for your guests:*

Sponge cake with fresh strawberries and whipped cream

Forge brownie with vanilla bean ice cream, hot fudge & whipped cream

Lemon meringue tart

Crepes with orange cream & fresh citrus fruit coulis



## Hors d'oeuvres

(Minimum) 6 pieces person for one hour - \$20 per person  
8 pieces per person per hour - \$25 per person  
12 pieces per person per hour - \$35 per person

Swiss cheese puff pastry  
Mini gourmet pizzas  
Mojito Dungeness crab cakes  
Pancetta wrapped prawns  
Prosciutto & melon skewers  
Cajun chicken pinwheel with mango salsa  
Smoked Canadian salmon on pumpernickel  
Seared Ahi tuna on brioche with a dot of wasabi  
Smoked duck canapé with a port wine drizzle  
Chicken, spinach, bacon & feta cheese poppers  
Risotto ball with prosciutto & artichoke hearts  
Beef roulade with asparagus on toasted baguette  
Beef tenderloin satay skewer with a spicy peanut sauce  
Brie & sliced red grape on toasted baguette  
Mini Cuban Cristo sandwich  
Caprese skewer with cherry tomatoes & pesto marinated mozzarella  
Roma tomato, basil, Kalamata olive bruschetta with virgin olive oil

## Display Stations

### ~ Raw Seafood Bar ~

Oysters on the half shell,  
Ahi tuna tartar, cracked crab  
with assorted bread & accompaniments  
\$30 per person – minimum 30 ppl

### ~ Fresh Fruits ~

Carved watermelon, pineapple, etc.  
Hand size fruit (plums, apricots, kiwi, etc.)  
Bite size fruits (strawberries, grapes, cherries, etc.)  
\$20 per person – minimum 30 ppl

### ~ Pastry Bar ~

Strawberry tart  
Fresh fruit salad  
Lemon meringue tart  
Assorted cookie tray  
\$20 per person, minimum 50 ppl

### ~ Cheese Display ~

Assorted domestic & imported  
cheeses, breads & dried fruits  
\$25 per person – minimum 30 ppl



## Beverage Options

### ~ Alcoholic Beverages~

#### Well Alcohol

Vodka: Fris

Rum: Shellback

Tequila: Torada

Gin: Seagram's

Bourbon Whiskey: Ten High

Scotch: Old Smuggler

Brandy: Christian Brothers

\$10

#### ~ Call Alcohol ~

Vodka: Absolut, Stolli, Square one Organic

Rum: Bacardi, Malibu, Captain Morgan

Tequila: Jose Cuervo Gold, Cazadores, Hornitos

Gin: Tanqueray, Bombay, Beefeater

Irish Whisky: Jameson

Whiskey/Bourbon: Jack Daniel's, Maker's Mark,  
Seagram's 7, VO, Canadian Club

Scotch: Johnny Walker Red, Dewar's

\$15

#### ~ Premium Alcohol ~

Vodka: Grey Goose, Ketel One, Chopin

Rum: Bacardi White, Ron Zacapa, Captain Morgan

Tequila: Patron Silver, Milagro, Herradura

Gin: Bombay Sapphire, Hendrick's, Nolet's

Whiskey/Bourbon: Bulliet Rye, Bulliet, Knob Creek,  
Woodford Reserve

\$17

#### ~ Bottled Beer ~

Budweiser, Bud Light, Coors Light, Corona, Heineken,  
Sierra Nevada Pale Ale, 805, Anchor Steam, Ruination IPA,  
Ranger IPA, Newcastle, Blue Moon, Stone IPA,  
Negro Modelo, Guinness, St. Pauli (N/A) \$5-\$9

### ~ Non-Alcoholic Beverages ~

Pepsi

Diet Pepsi

Orange Crush

Mug Root beer

Sierra Mist

Ginger ale

Tropicana Lemonade

\$4

#### ~ Juices ~

Orange

Cranberry

Pineapple

Tomato

Ruby red grapefruit

\$5

#### ~ Private bar set-up ~

\$150 with licensed bartender

(waived if bar sales reach \$750)



~ Lunch Menus ~

**Luncheon Option One**

(Two Courses)

\$25 per person

*Please choose two of the following courses:*

**Soup**

**Organic tomato bisque**

**Asparagus cream**

**Salad**

*Please select one for your guests:*

**Traditional Caesar**

**Baby Spinach**

With baby beets, Feta cheese, fresh fruit & balsamic vinaigrette

**Greek Salad**

With bell peppers, Feta cheese, onion, Kalamata olives & balsamic vinaigrette

**Sandwiches**

**Grilled Rosemary Chicken**

With avocado, bacon & lemon aioli

**Fresh Salmon**

With baby sprouts & dill spread

**Grilled Seasonal Vegetables**

With house-made hummus

**Dessert**

*Please select one for your guests:*

**Apple tart**

**Chocolate brownie**

**Vanilla bean ice cream with hot fudge**





**Luncheon Option Two**  
(Three Courses)  
\$32 per person

**Salad**

*Please select one for your guests:*

**Grilled Ahi tuna**

With cherry tomatoes, fresh mushrooms & a sesame vinaigrette

**Smoked duck breast**

With arugula, tomato, roasted red pepper & an orange balsamic vinaigrette

**Salad Nicoise**

With celery, bell pepper, tomato, hard-boiled egg, olives, anchovies & olive oil

**Entree**

*Please select two for your guests:*

**Quiche Lorraine**

With bacon & Swiss cheese

**Gourmet Pizza**

Cheese & additional two toppings of your choice

**Pasta**

Linguine or angel hair with Marinara, Carbonara, Bolognese, or seafood with a  
Parma Rosa sauce

**Dessert**

*Please select one for your guests:*

**Apple tart**

**Chocolate brownie**

**Vanilla bean ice cream with hot fudge**



## ~ Children's Menu ~

\$18 per person

### Starter

Sliced, mixed fresh seasonal fruit

### Entrées

All beef hot dog  
Served with French fries

Kraft Mac and Cheese

Peanut butter & jelly

Breaded chicken strips  
Served with French fries

### Dessert

Same as adults

or

Chocolate or vanilla bean ice cream with chocolate sauce



## Wine List

Because our wine list varies seasonally, and is constantly updated, please contact your event manager for our most current catalogue.