



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 8-14 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 Patio to 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.

### **~Entire Property~**

Upper patio, saloon, Grotto and Oak Tree Patio can accommodate group sizes up to 200 people.

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

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 \$2500 (day) and \$3500 (evening) \$1000 site fee

### **Oak Tree Patio**

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

Thursday – Sunday F&B minimum \$3000 (day) and \$4200 (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)

\$70 per person

Please select three of the following courses:

#### Starter

Please select one for your guests:

Vegetable & cheese turnover with a pesto drizzle \*contains nuts

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)

House made spaghetti pasta with a basil-marinara sauce & Parmesan garlic meatballs

House made 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 house-made garlic mashed potatoes & a red wine reduction

Grilled seasonal vegetable napoleon

with mushroom risotto & Marinara sauce

Pan seared wild caught salmon

with an apricot-jalapeno glaze, scalloped potatoes & sautéed organic vegetables

#### Dessert

Please select one for your guests:

Limoncello cake

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

Bread pudding with caramel sauce & vanilla bean ice cream



## Dinner Option Two

(four courses)

\$85 per person

### Starter

*Please select one for your guests:*

Vegetable & cheese turnover with a pesto drizzle \*contains nuts

Crab cake

Smoked salmon with chives, red onion, capers with toast points

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

*Please select one for your guests:*

Traditional Caesar

Field greens with roasted red bell peppers & a 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 seasonal fish (please inquire as we follow the Monterey Bay Aquarium's Sustainable Fish Program)

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

### Dessert

*Please select one for your guests:*

Limoncello cake

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

Bread pudding with caramel sauce & vanilla bean ice cream



## Dinner Option Three

(four courses)

\$95 per person

### Starter

*Please select one for your guests:*

Smoked salmon with chives, red onion, capers with toast points

Crab Cake

Bacon wrapped prawns with 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

Organic greens mix with asparagus, cherry tomatoes, bacon, walnuts  
& a red wine poached pear \*contains nuts

### Entrees

*Please select two for your guests to choose:*

New York steak

with fingerling potatoes & truffle butter

Filet Mignon

with Bearnaise sauce and sautéed organic vegetables

Grilled seasonal vegetable napoleon

with mushroom risotto & Marinara sauce

Pan seared seasonal fish (please inquire as we follow the Monterey Bay Aquarium's  
Sustainable Fish Program)

with a basil cream sauce and sautéed organic vegetables

### Dessert

*Please select one for your guests:*

Limoncello cake

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

Bread pudding with caramel sauce & vanilla bean ice cream



## Hors d'oeuvres

(Minimum) 6 pieces person for one hour - \$30 per person

8 pieces per person per hour - \$35 per person

12 pieces per person per hour - \$45 per person

Mini gourmet pizzas

Crab cakes

Pancetta wrapped prawns

Prosciutto & melon skewers

Reuben eggrolls with thousand island & whole grain mustard sauce

Ahi tuna poke mini tacos

Smoked salmon on toast point with chives, red onion & capers

Seared Ahi tuna on brioche with a dot of wasabi

Chicken, spinach, bacon & feta cheese poppers

Risotto ball with prosciutto & artichoke hearts

Beef roulade with asparagus on toasted baguette \*contains nuts

Skirt steak or chicken satay skewer with a spicy peanut sauce \*contains nuts

Brie & sliced red grape on toasted baguette

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

\$45 per person – minimum 30 ppl

### ~ Fresh Fruits ~

Carved watermelon, pineapple, etc.

Hand size dried fruit (plums, apricots, dates, etc.)

Bite size fruits (strawberries, grapes, cherries, etc.)

\$25 per person – minimum 30 ppl

### ~ Pastry Bar ~

Double chocolate brownies

Fresh fruit salad

Assorted macaroons

Assorted cookies \*contains nuts

\$25 per person, minimum 50 ppl

### ~ Cheese Display ~

Assorted domestic & imported

cheeses, breads & dried fruits

\$40 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

\$12

#### ~ 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,

Scotch: Johnny Walker Red, Dewar's

\$17

#### ~ Premium Alcohol ~

Vodka: Grey Goose, Ketel One, Chopin

Rum: Rum Haven, 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

\$19

#### ~ Bottled Beer ~

Budweiser, Bud Light, Coors Light, Corona, Heineken,

Sierra Nevada Pale Ale, 805, Anchor Steam, Ruination IPA,

Blue Moon, Hazy IPA, Stone IPA, Stella Cidre,

Negro Modelo, Guinness, Heineken (N/A) \$5-\$9

### ~ Non-Alcoholic Beverages ~

Pepsi

Diet Pepsi

Orange Crush

Mug Root beer

Sierra Mist

Ginger ale

Tropicana Lemonade

\$5

#### ~ Juices ~

Orange

Cranberry

Pineapple

Tomato

Ruby red grapefruit

\$7

#### ~ Private bar set-up ~

\$150 with licensed bartender

(waived if bar sales reach \$750)



~ Lunch Menus ~

**Luncheon Option One**

(Two Courses)

\$30 per person

*Please choose two of the following courses:*

**Soup**

**French Onion Soup**

**Daily soup (please inquire)**

**Salad**

*Please select one for your guests:*

**Traditional Caesar**

**Three Beet Salad**

Feta cheese, fresh fruit & balsamic vinaigrette

**Chinese Chicken Salad**

Mixed greens, rice noodles, won Ton crisps, peanuts, orange segments & sesame dressing

\*contains nuts

**Sandwiches**

*Please select one for your guests:*

**Breaded Chicken**

With Sriracha mayonnaise, tomato, lettuce & coleslaw

**Turkey**

With avocado, bacon, butter lettuce, Monterey Jack cheese on sourdough

**Forge Burger**

½ pound Nimen Ranch Angus beef, cheddar, tomato & lettuce

**Dessert**

*Please select one for your guests:*

**Limoncello cake**

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

**Bread pudding with caramel sauce & vanilla bean ice cream**





## Luncheon Option Two

(Three Courses)

\$40 per person

### Salad/Starter

*Please select one for your guests:*

**Grilled Ahi tuna**

With cherry tomatoes & a sesame vinaigrette

**Duck Empenadas**

Mozzarella, raisins, green chili chutney \*contains nuts

**Traditional Caesar**

### Entree

*Please select two for your guests:*

**Quiche Lorraine**

With bacon & Swiss cheese

**Gourmet Pizza**

Cheese & additional two toppings of your choice

**Pasta**

Fettuccini or spaghetti with Marinara, Carbonara, Bolognese, or seafood with a Parma Rosa sauce

### Dessert

*Please select one for your guests:*

**Limoncello cake**

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

**Bread pudding with caramel sauce & vanilla bean ice cream**



## ~ 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.