



# Private Events



*gather & celebrate*

# private events



MORNING GATHERINGS . LUNCH & DINNER . COCKTAIL RECEPTIONS

*Welcome  
to  
Clayton's  
bistro*

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CORONADO, CALIFORNIA

# hot with us



From intimate gatherings to milestone celebrations, Clayton's bakery & bistro offers a warm and inviting setting for bringing people together. Thoughtful food, timeless hospitality, and a sense of occasion are at the heart of every event we host.

With a collection of unique spaces and thoughtfully curated menus, each celebration can be shaped to suit its own style, size, and pace. From relaxed luncheons and business gatherings to rehearsal dinners, birthdays, showers, and evening celebrations, our culinary and hospitality teams are here to make hosting feel effortless.

Our bakery adds something special to every occasion, with house-made pastries, sweets, and celebration cakes available to complement your event. We look forward to welcoming you and your guests to the table.



**GATHER . DINE . CELEBRATE**

**CORONADO, CALIFORNIA**

# dining options



*Choose the dining style that best fits your celebration.*

## **PLATED DINNER**

A coursed experience with a pre-selected menu  
for your guests.

## **FAMILY STYLE**

A shared dining experience with dishes served  
to the table for guests to enjoy together.

## **COCKTAIL RECEPTION**

Passed or stationed hors d'oeuvres, perfect for  
welcoming guests before dinner or creating a  
more social evening.

*Menu selections may be tailored to suit your occasion and preferences*

# our event spaces



## FRONT PORCH

*Up to 24 guests | F&B afternoon & evening minimum \$1,000*

An open-air setting along the front of the bistro.  
Available afternoons and evenings only.



## DINING ROOM

*Up to 24 guests | F&B breakfast & brunch minimum \$1,500 Mon - Thu . \$2,000 Fri - Sun.  
| F&B afternoon & evening minimum \$1,000.*

An inviting indoor space with a warm atmosphere  
for seated celebrations.



## UPPER TERRACE

*Up to 27 guests | F&B breakfast & brunch minimum \$1,500 Mon - Thu . \$2,000 Fri - Sun.  
| F&B afternoon & evening minimum \$1,000.*

A spacious outdoor setting with flexibility for seated  
dinners, receptions and celebrations.



## UPPER TERRACE & BACK PORCH

*Up to 42 guests | F&B breakfast & brunch minimum \$2,500 Mon - Thu. \$3,500 Fri - Sun.  
| F&B afternoon & evening minimum \$1,000.*

An inviting outdoor extension of the main dining  
room, ideal for seated dinners and celebrations.



## THE COURTYARD

*Up to 100 guests | F&B Min. \$4,000 Mon - Thu . \$5,000 Fri - Sun*

An expansive outdoor space that can be transformed  
for larger gatherings, receptions and celebrations.

*Capacities and food & beverage minimums may vary based on event, date, and service needs.*

# *lunch & dinner*

Whether you're planning a relaxed luncheon, an intimate dinner, or a lively evening celebration, our lunch and dinner menus are designed to bring guests together around a shared table. Each collection offers a thoughtful progression of courses, featuring a variety of Clayton's bistro favorites and creating a complete dining experience tailored to the style and pace of your event.



## LE PETIT bistro

55

PER PERSON

### HORS D'OEUVRES

#### GOUGERES

warm comte cheese puffs, black pepper, chive, mornay

#### MARINATED OLIVES

castelvetro olive, whipped ricotta, crostini

#### SALAD

*choice of one*

#### BUTTER LETTUCE SALAD

chive, tarragon, pt reyes blue, toasted hazelnuts, mimosa vinaigrette

#### BABY GEMS SALAD

artisan romaine hearts, shaved pecorino, pork belly croutons, anchovy parmesan dressing

#### DESSERT

SEASONAL COOKIE & BROWNIE DISPLAY

### ENTREES

*choice of three*

#### POULET ROTI

roasted ½ chicken, warm torn bread salad, aromatic herbs, bitter greens, dried fruit, sherry vinaigrette

#### RATATOUILLE TARTINE

summer vegetables, chevre, pine nuts, petite mache

#### CROQUE MADAME

rosemary ham, gruyere, sunny egg, chive, sourdough

#### STEAK SANDWICH

flat iron steak, garlic confit, roasted peppers, wild arugula, chimichurri, ciabatta, sea salt pommes

*lunch & dinner*



LE CLASSIQUE

75  
PER PERSON

HORS D'OEUVRES

GOUGERES

warm comte cheese puffs, black pepper,  
chive, mornay

MARINATED OLIVES

castelvetrano olive, whipped ricotta, crostini

SOUP & SALAD

*choice of one*

BUTTER LETTUCE SALAD

chive, tarragon, pt reyes blue, toasted  
hazelnuts, mimosa vinaigrette

BABY GEMS SALAD

artisan romaine hearts, shaved pecorino, pork  
belly croutons, anchovy parmesan dressing

FRENCH ONION SOUP

melted gruyere, charred rustic bread

ENTREES

*choice of three*

POULET ROTI

roasted ½ chicken, warm torn bread salad,  
aromatic herbs, bitter greens, dried fruit,  
sherry vinaigrette

MEZZI RIGATONI

house-made lamb sausage, garbanzo beans,  
mint calabrian chilies, wild arugula,  
fromage blanc

CLASSIC BOUILLABAISSE

Manila clams, black mussels, prawns, white  
fish, gold potato, fennel saffron broth,  
toasted baguette

DESSERT

*choice of one*

CARAMEL-HAZELNUT TART

milk chocolate cream, sea salt

GATEAU AUX AMANDES

almond cake, honey creme fraiche, Marcona  
almonds

GREEK YOGURT & VANILLA BEAN CREMEUX

fresh berries, almond streusel, wildflower honey

*lunch & dinner*



LE GRAND bistro

95  
PER PERSON

**HORS D'OEUVRES**

**BEEF TARTARE**

truffle aioli, chive, potato crisp

**MARINATED OLIVES**

castelvetrano olive, whipped ricotta, crostini

**CURED SALMON CANAPE**

creme fraiche, fresh dill, chive, cucumber,  
rye crisp

**SALAD**

*choice of one*

**HEIRLOOM TOMATO & BURRATA**

aged balsamic, evoo, opal basil, togarashi  
sea salt

**MARYLAND STYLE CRABCAKE**

granny smith, fennel, mint, sauce gribiche

**TRUFFLE BACON SALAD**

frisee, wild arugula, lardons, red radish,  
chive, white truffle vinaigrette

**ENTREES**

*choice of three*

**POULET ROTI**

roasted ½ chicken, warm torn bread salad,  
aromatic herbs, bitter greens, dried fruit,  
sherry vinaigrette

**BOEUF BOURGUIGNON**

red wine braised beef, baby carrot, pearl  
onion, cremini mushroom, whipped  
potatoes, natural jus

**DAY BOAT SCALLOPS**

sweet corn succotash, baby zucchini,  
pancetta, green garlic salsa verde

**MEZZI RIGATONI**

house-made lamb sausage, garbanzo beans,  
mint calabrian chilies, wild arugula,  
fromage blanc

**FILET FRITES**

8oz center cut beef tenderloin, au poivre,  
parmesan fries, garlic aioli

**ALASKAN HALIBUT**

maitake mushroom, snap peas, braised  
leeks, Madeira-truffle jus

*lunch & dinner*



LE GRAND bistro

CONTINUED

DESSERT

*choice of two*

CARAMEL-HAZELNUT TART

milk chocolate cream, sea salt

“CAPPUCCINO”

espresso panna cotta, vanilla crema, anise seed  
biscotti

GATEAU AUX AMANDES

almond cake, honey creme fraiche, Marcona  
almonds

GREEK YOGURT & VANILLA BEAN CREMEUX

fresh berries, almond streusel, wildflower honey

BLACK & WHITE CHOCOLATE BREAD PUDDING

hazelnut crunch, praline sauce, vanilla bean gelato

SEASONAL CREME BRULEE

almond florentine, burnt turbinado

*thank you  
for  
celebrating  
with us*

—  
welcoming you is  
the best part of  
what we do.

# cocktail reception



## HORS D'OEUVRES

12 pieces  
per order

### COLD

*tray passed or stationed*

#### DEVILED EGGS 38

dijon, chive, crispy shallot

#### CHICKEN LIVER MOUSSE CROSTINI 36

grilled sourdough, cornichon, pickled mustard

#### STEAK CROSTINI 50

garlic aioli, roasted peppers, chimichurri, sourdough

#### RATATOUILLE TARTINE 34

chevre, pine nuts, petite mache

#### BEEF TARTARE 55

truffle aioli, chive, potato crisp

#### CURED SALMON CANAPE 48

creme fraiche, fresh dill, chive, cucumber, rye crisp

#### MARINATED OLIVES 34

castelvetrano olive, whipped ricotta, crostini

### WARM

*tray passed or stationed*

#### GOUGERES 28

warm comte cheese puffs, black pepper, chive, mornay

#### MINI MARYLAND CRAB CAKE 50

fennel slaw, sauce gribiche

#### PIGGIES IN THE BLANKET 24

puff pastry, dijonnaise

#### MINI CROQUE MONSIEUR 75

rosemary ham, gruyere, bechamel

#### SEASONAL FLATBREAD 21

chef's selection

# brunch

Rooted in European bistro tradition and shaped by Southern California's seasonal variety, our brunch menus highlight fresh flavors, handcrafted pastries, and thoughtfully prepared classics. Each collection is designed to provide a balanced and abundant dining experience that can be tailored to suit the style and pace of your event.



## LE PETIT BREAKFAST

45  
PER PERSON

### BAKERY OFFERINGS

*butter & preserves*

BUTTER CROISSANTS

CHOCOLATE CROISSANTS

ALMOND CROISSANTS

SEASONAL MUFFINS

### SEASONAL FRUIT DISPLAY

a daily selection of seasonal fresh fruit

### SWEETS

*choice of one*

WARM BEIGNETS

seasonal berries, lemon curd, vanilla sugar

NUTELLA CREPES

nutella, banana, toasted hazelnut, creme fraiche

### ENTREES

*choice of two*

QUICHE LORRAINE

smoked bacon, gruyere, fine herbs

FARMHOUSE FRITTATA

sausage, mushrooms, leeks, parmesan

JAMBON & GRUYERE CROISSANT

rosemary ham, gruyere, soft eggs

BREAKFAST CROISSANT

soft eggs, bacon, fontina, arugula

### COFFEE & TEA

house French roast

hot teas

cream & sugar

brunch



CALIFORNIA BRUNCH

60  
PER PERSON

BAKERY SELECTIONS

*butter & preserves*

ASSORTED CROISSANTS

SEASONAL PASTRIES

HOUSE MUFFINS

SEASONAL FRUIT DISPLAY

a daily selection of seasonal fresh fruit

SWEETS

*choice of one*

WARM BEIGNETS

seasonal berries, lemon curd, vanilla sugar

POT DE CREME

bittersweet chocolate, brandied cherries  
candied orange, sea salt

HAZELNUT BRIOCHE BREAD PUDDING

toasted hazelnut, vanilla custard  
creme anglaise

ENTREES

*choice of three*

AVOCADO TOAST

poached egg, sourdough, confit  
tomato, pickled shallots, lemon, olive  
oil, herbs, sea salt

HOUSE-CURED SALMON TARTINE

creme fraiche, capers, lemon,  
fresh dill

QUICHE LORRAINE

smoked bacon, gruyere, fine herbs

FARMHOUSE FRITTATA

sausage, mushrooms, leeks, parmesan

JAMBON & GRUYERE CROISSANT

rosemary ham, gruyere, soft eggs

BREAKFAST WRAP

soft eggs, bacon lardons, gruyere,  
chives, crispy potato

COFFEE & TEA

# brunch



## CLAYTON'S bistro BRUNCH

75  
PER PERSON

### WELCOME BITES

#### GOUGERES

warm comte cheese puffs, black pepper,  
chive, mornay

#### DEVEILED EGGS

chive, dijon, crispy shallot

### SEASONAL FRUIT DISPLAY

a daily selection of seasonal fresh fruit

### BAKERY OFFERINGS

*butter & preserves*

#### ASSORTED CROISSANTS

#### SEASONAL PASTRIES

#### HOUSE MUFFINS

### STARTERS

*choice of one*

#### BUTTER LETTUCE SALAD

chive, tarragon, pt reyes blue, toasted hazelnuts,  
mimosa vinaigrette

#### BABY GEMS SALAD

artisan romaine hearts, shaved pecorino, pork  
belly croutons, anchovy parmesan dressing

#### BRULEED BRIOCHE FRENCH TOAST

bruleed brioche, almond creme anglaise, roasted  
stone fruit

#### NUTELLA CREPES

nutella, banana, toasted hazelnut, creme fraiche

### COFFEE & TEA

house French roast

hot teas

cream & sugar

brunch



CLAYTON'S bistro BRUNCH

CONTINUED

ENTREES

*choice of three*

CROQUE MADAME

rosemary ham, gruyere, sunny egg, chive, sourdough, bechamel

HOUSE-CURED SALMON TARTINE

creme fraiche, capers, lemon, fresh dill

BRAISED SHORT RIB HASH

caramelized shallot, garlic confit, poached eggs, hollandaise, fine herbs

MARYLAND STYLE CRAB BENEDICT

poached eggs, lump blue crab, wild arugula, preserved lemon hollandaise, breakfast potatoes

FARMHOUSE FRITTATA

sausage, mushrooms, leeks, parmesan

AVOCADO TOAST

poached egg, sourdough, confit tomato, pickled shallots, lemon, olive oil, herbs sea salt

SWEETS

*choice of one*

GREEK YOGURT PANNA COTTA

fresh berries, hazelnut granola, wildflower honey

GATEAU AUX AMANDES

almond cake, honey creme fraiche, Marcona almonds

B&W CHOCOLATE BREAD PUDDING

praline sauce, hazelnut crunch, vanilla bean gelato

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# menu enhancements



## FROMAGE BOARD *14 per person*

pt reyes blue, petit basque, humboldt fog, comte, pickled pearl onion, marcona almonds, nashi pear, baguette

## CHARCUTERIE BOARD *16 per person*

jambon de bayonne, saucisson sec, pork belly rillettes, chicken liver mousse, pickled mustard seed, dijon, cherry compote, baguette

## SEASONAL CRUDITE *10 per person*

market vegetables, whipped fromage blanc, fine herbs, lemon

## FRESH FRUIT DISPLAY *10 per person*

chef's selection of seasonal fruits & berries sourced from local growers

## HOUSE-CURED SALMON DISPLAY *22 per person*

whipped cream cheese, pickled red onion, capers, persian cucumbers, heirloom tomato, lemon, assorted bagels

## CLAYTON'S bakery PETITE PASTRY DISPLAY *14 per person*

house-made mini croissants, danish, muffins, scones, butter, seasonal fruit preserves, local honey

## PETIT FOURS & MINIATURE DESSERTS *18 per person*

assorted mini cakes, french macarons, cookies, dessert bars, seasonal berries, whipped creme fraiche

# alcohol



Thoughtfully selected bar options are available to complement your celebration and create a memorable experience for you and your guests.

## PRE-PURCHASED WINE

Select and purchase wine bottles in advance. Any unopened bottles purchased by the host may be taken home after the event.

## BAR OPTIONS

### HOSTED BAR

Host covers the final bar tab based on drinks ordered.

### SEMI-HOSTED

Host covers a prepaid bar limit or provides a set number of drink tickets per guest. Once limit is reached or tickets are used, guests may purchase additional drinks.

### CASH BAR

Guests purchase their own drinks during the event.

# *your celebration*



## SPACES

We offer a variety of spaces for private and semi-private celebrations, with options available based on your group size and preferred event style.

## BEVERAGES

Beer, wine and cocktails are available, with hosted and cash bar options.

## PERSONALIZE YOUR EVENING

From cocktail-hour hors d'oeuvres and bakery desserts to custom cakes and special touches, our team will tailor the evening to your celebration.

## PRICING & AVAILABILITY

Final pricing, food and beverage minimums, and space availability are based on event details and selected menu and service style.

# *additional information*



## SERVICE CHARGE, ADMINISTRATIVE FEE & SALES TAX

18% service charge, 7.75% California State Tax, and 4.5% Administrative Fee will be added to all private events.

## ADD-ONS

Delivery, setup, specialty rentals, decor, live entertainment, florals, and additional staffing may incur additional charges. Outside wine is permitted with a \$20 corkage fee per bottle.

## FOOD & BEVERAGE MINIMUMS

Food & beverage minimums are calculated before tax, fees and service charge.

## TIME

2 hour limit for breakfast & brunch. open - 2pm

3 hour limit for lunch & dinner. 3pm - close

## DEPOSIT

A signed event agreement and deposit is required to secure a reservation.