

L'AUBERGE CARMEL

• 1929 •

HOTEL & RESTAURANT

Meetings & Events



**RELAIS &
CHATEAUX**

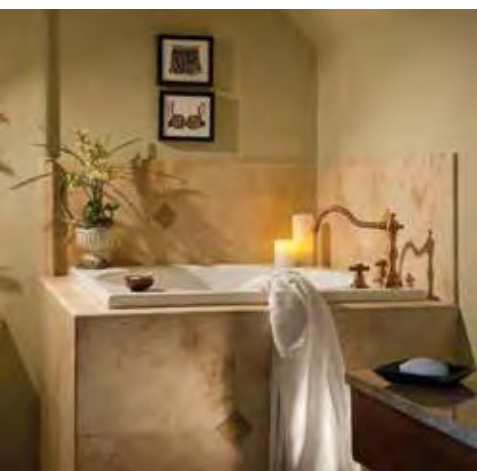
Monte Verde at Seventh, Carmel-by-the-Sea, CA, 93921

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L'Auberge Carmel is a full-service Relais & Châteaux property located in the heart of Carmel-by-the-Sea just blocks from the famed Carmel Beach. Originally built in 1929, the historic hotel is known for its graceful architecture, personalized guest services, European-style and elegance.

Individually designed guest rooms feature the finest fabrics and linens and enlarged bath areas with radiant floor heating.

The award winning restaurant, recently recognized with the only Michelin star in Monterey County or between Los Angeles and the Bay Area, Aubergine is located at L'Auberge Carmel, a Relais & Châteaux in the heart of Carmel-by-the-Sea. Executive Chef Justin Cogley, a Relais & Châteaux Grand Chef, and Pastry Chef Yulanda Santos prepare skillful, ingredient-driven cuisine that celebrates the bounty of the region.

The ambiance of the hotel and restaurant blends romantic old-world charm with the luxury of modern amenities. The hotel was completely restored in 2004, reconfiguring all 20 guest rooms, the entrance and landscaping. A million dollar remodel in 2012 included extensive upgrades to all guest rooms, lobby, courtyard and Aubergine restaurant. A more recent renovation was completed of the common areas and the rooms that brought with it an elegant aesthetic, once again making the hotel the leader in design within Carmel-by-the-Sea. The decor accents the quaintness of original coved plaster walls, French windows and antique doorknobs with modern updates such as flat-panel TVs and wireless internet access. Individually designed enlarged bath areas feature antique travertine tiles with radiant floor heating, hand-hammered copper sinks and custom bath products. Guest rooms feature open-canopied or tufted beds, original antiques, and custom fabrics, thoughtfully assembled by famed San Francisco designer Helga Horner. L'Auberge Carmel is one of the village-by-the-sea's few full service inns offering valet parking, room service and highly personalized guest services.

- Guest Rooms:** 2 Superior Peek Ocean View King
3 Premium Peek Ocean View King
1 Premium Courtyard King
2 Deluxe Peek Ocean View Queen
1 Deluxe Courtyard King
5 Standard Courtyard King
1 Courtyard Queen / Queen
2 Deluxe Courtyard Queen
3 Standard Courtyard Queen

- Amenities:** Complimentary Aubergine Signature Breakfast
Complimentary Valet Parking
Concierge Services
In-Room Spa Services



EVENT SPACES

L'Auberge Courtyard

Reminiscent of a French country estate, the courtyard located at the heart of L'Auberge Carmel exudes both luxury and charm. The perimeter is adorned with blooming vines, authentic art pieces, and colorful flower boxes overflowing from the paned windows. The old-world European architecture of the courtyard provides a serene outdoor oasis protected from the ocean breezes and its natural warmth is enhanced by the tasteful heat lamps placed throughout.

Seated: 60 Standing Reception: 100



Aubergine Dining Room

The exceptional Aubergine is an award-winning restaurant which recently reaffirmed its 5 star level from Forbes. This intimate 9-table restaurant displays casual elegance with wood floors, unique decor, and high-back upholstered chairs that embrace the guest in comfort as they watch the charming Carmel street scene outside framed by floor to ceiling windows and luxurious tapestry curtains.

Seated Dinner: 26 Standing: 26



Aubergine Wine Cellar

Down the stairs from Aubergine restaurant is an underground wine cellar constructed beneath the inn's courtyard to house the restaurant's 2,500-bottle collection. The wine bottles are stored behind glass cabinets accented with a beautiful wood finish. The collection is comprised of numerous extraordinary wines from around the world with a particular focus on wines from Monterey County and France. In the center of this cozy intimate ambiance is a long maple table that can be adorned with seasonal flowers or flickering candles. This private and elegant room is perfect to create a memorable lunch or dinner.

Seated: 10



Aubergine Salon

The salon is yet another intimate private event option situated adjacent to the restaurant. The space is ideal for a pre-dinner cocktail reception with its stand-alone lacquered inlay bar and stunning artwork on the walls. Guests are warmed by the stone fireplace which adds to the inviting allure of this unique room. For a private lunch or dinner, the comfortable banquette seating against the wall of paned windows allows for relaxation and comfort while dining.

Seated: 10 Standing Reception: 20



SAMPLE TASTING MENU

Wine Pairings available upon request



oyster, yuzu emulsion, cucumber gelee



artichoke tart, white anchovy, honeycomb, mint

uni, sweet soy, potato

tomato, lemon thyme, caviar

ayu, potato squash, meyer lemon, trout roe

shiro dashi, fava beans and shoots, lobster

morels, chicken jus, ramps

ribeye, kohlrabi, sunflower miso

strawberry cremeaux, pistachios, olive oil cake



chocolate brownie, marshmallow fluff, cocoa nibs

There is an additional taxable service charge of 20% and current sales tax calculated on food and beverage consumption and guaranteed number.

Aubergine is proud to provide the freshest and finest foods available; therefore we reserve the right to make substitutions contingent upon seasonal availability and sources.

The Cake Cutting Fee is \$6 per person





RECEPTION - HORS D'OEUVRES

Inspired by the land and the sea, intended to be passed.

COLD PASSED

Duck Confit, Marinated Apple
Olive Oil Poached Lobster, Candied Lemon, Toasted Brioche
Beef Carpaccio, Truffled Aioli, Enoki Mushrooms,
Foie Gras Torchon, Seasonal Fruit Compote
Yellow Fin Tuna Tartar, Cucumber, Sweet Chili, Radish Salad
Salmon Roulade, Crème Fraîche, Domestic Caviar
Domestic Brie, Pickled Red Onion Compote, Thai Basil Leaf
Seasonal Oyster, Cucumber Mignonette

HOT PASSED

Gruyère Cheese Gougères
Braised Short Rib, Mushroom, Brie
Dungeness Crab Cake, Wasabi
Sweet Onion and Goat Cheese Tart
Lobster Croquettes, Citrus Mayonnaise
Chicken Croquettes



RECEPTION - STATIONS

Minimum 10 people

SEAFOOD

Selection of Jumbo Shrimp, Crab Claws, Crudos, Lobster,
Assorted Dips, Sauces & Accompaniments
Add Fresh Shucked Oysters - \$3 each

ANTIPASTA

Marinated Olives, Domestic Cheeses, Charcuterie, Eggplant
Caponata, Hummus,
Roasted Marinated Red and Yellow Peppers, Squid Salad,
Marinated Tomatoes, Marinated Artichokes, Artisanal Breads

CHEESE

Domestic Cheeses
Artisanal Breads, Crackers, Baguettes

CHARCUTERIE

Hand Carved Domestic Cured Meats
Artisanal Breads





HOSTED BEVERAGE PACKAGE

Beverage package bar hours must be consecutive and includes bartender and set up fees

PREMIUM BEVERAGE PACKAGE

\$45 per guest (1 hour), \$22 per guest each additional hour
Includes Ultra Premium Brand Liquors, House Wines, Domestic and Imported Beers, Soft Drinks and Mineral Water

DELUXE BEVERAGE PACKAGE

\$34 per guest (1 hour), \$22 per guest each additional hour
Includes Premium Brand Liquors, House Wines, Domestic and Imported Beers, Soft Drinks and Mineral Water



CONSUMPTION BEVERAGES

PREMIUM BRANDS \$16

Ketel One
Hendricks
Woodford Reserve
Johnny Walker Black
Zaca 12 year
Patron Anejo & Silver

DELUXE BRANDS \$14

Absolut
Beefeater
Jack Daniels
Crown Royal
Johnny Walker Red
Bacardi
Jose Cuervo Tequila

CORDIALS \$15

Baileys Irish Cream
Grand Marnier
Kahlua
Chambord



*Brands are subject to change due to availability
Aubergine is proud to provide wines by the glass or preferred wine bottle service from our 2,500 bottle wine cellar in lieu of the selected wine pairings. Wine and Beer selections available upon request.



L'AUBERGE CARMEL BEVERAGES

BEVERAGES
\$6 each

Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Ginger Ale, Espresso

COFFEE & HOT
TEA SERVICE
\$7 each

Local Roasted Gourmet Coffee and a Selection of Hot Teas
Includes (1) refresh

\$8 per person

Orange and Grapefruit Juice

\$8 each

Sparkling or Still Nordaq Fresh Water (1 liter)



BOX LUNCHES

Hearts of Romaine Caesar Salad, Shaved Parmesan Cheese, Croutons

Selection of Pre-Made
Sandwiches:

Brie, Avocado, Sun Dried Tomato, Focaccia

Chicken Breast, Portobello Mushroom, Aged Provolone, Sourdough

Slow Cooked Roast Beef, Cheddar, Tomatoes, Horseradish Cream, Country Bread

Prosciutto, Arugula, Manchego Cheese, Baguette

Sides:

Selection of Marinated Olives, Pickles, House Made Potato Chips

Desserts

Pastry Chef's Selection of Two Seasonal Desserts





PLATED LUNCH

All plated lunch will include tableside choice of two entrées, a basket of artisanal breads, coffee and tea selections.

Three & Four Course Lunch options available

FIRST COURSE

White Asparagus Soup, Brown Butter, Chervil

Eggplant, Roasted Pepper Soup, Pesto

Wild Mushroom Soup, Crème Fraîche

Beetroot, Arugula, Toasted Hazelnuts, Chèvre, Citrus Vinaigrette

Butter Lettuce, Roasted Pear, Pecans, Blue Cheese

Coke Farm Lettuce, Shaved Vegetables, Sherry vinaigrette

ENTRÉE

Free Range Chicken Breast, Blue Cheese, Cucumber, Avocado, Farm Egg

Tuna Niçoise Salad

Confit of Ocean Trout, Fennel pollen, Mustard Vinaigrette

Pintade, Mushrooms, Roasted Baby Carrots

Grilled Seasonal Fish, Market Vegetables, Herbs

Ribeye, Fingerling Potatoes, Snap peas, Pickled Onion

DESSERT

Pastry Chef's Selection of Two Seasonal Desserts



L'AUBERGE CARMEL BREAKFAST



DELUXE Full Continental Breakfast with the addition of the following:
Seasonal Homemade Quiche
Double Smoked Bacon and Pork Sausage
Roasted Fingerling Potatoes, Caramelized Onions,
Roasted Sweet Peppers

CONTINENTAL Seasonal Fruits and Berries
Yogurt and Homemade Granola
Assorted Breakfast Pastries with Butter, Preserves and Honey
Santa Cruz Coffee and Tea Selections



DELUXE ENHANCEMENTS Sliced Smoked Salmon, Red Onion, Crème Fraîche
Selection of Domestic Cheese
Selection of Domestic Charcuterie
Brioche French Toast, Seasonal Compote - served family style
Scrambled Eggs, Chives and Aged Cheddar
Scrambled Eggs, Smoked Salmon and Chives
Breakfast Burritos, Scrambled Eggs, Chorizo, Aged Cheddar
Breakfast Croissants, Scrambled Eggs, Smoked Bacon,
Aged Cheddar
Seasonal Quiche
Seasonal Frittata
Homemade Doughnut

ENHANCEMENTS Yogurt and Granola Parfaits
Assorted Fruit Smoothies
Steel Cut Oatmeal, Golden Raisins, Brown Sugar,
Toasted Almonds
House Made Bircher Müesli, Dried Fruits
Double Smoked Bacon
Maple Glazed Ham
Grilled Chicken Apple Sausage
Turkey Bacon
Pork Sausage
Grilled Chorizo Sausage
Roasted Fingerling Potatoes, Caramelized Onions,
Roasted Sweet Peppers
Assorted Cereals
Breakfast Breads





L'AUBERGE CARMEL PLATED BREAKFAST

All breakfast will include a basket of breakfast pastries, fresh squeezed juices, coffee and tea selections.

BREAKFAST ONE Farm Fresh Scrambled Eggs with Chives
Herbed Fingerling Potatoes, Caramelized Onions,
Oven Dried Tomato
Seasonal Fruit
Choice of One: Applewood Smoked Bacon, Country Style
Pork Sausage
Turkey Bacon or Chicken Apple Sausage

BREAKFAST TWO Classic Eggs Benedict, Traditional Hollandaise
Asparagus and Oven Dried Tomato

BREAKFAST THREE Asparagus, Goat Cheese and Pesto Quiche
Seasonal Fruit



L'AUBERGE CARMEL BREAKFAST STATIONS

Each station (minimum 10 people)

OMELET STATION Organic Farm Fresh Eggs
Aged Cheddar, Gruyere, Maple Cured Ham, Spinach
Mushrooms, Avocado, Red Onion, Sweet Peppers

SWEET CRÊPE STATION Selection of Seasonal Fruits, Whipped Cream
Nutella, Warm Maple Syrup

SAVORY CRÊPE STATION Selection of Maple Cured Ham, Bacon
Aged Cheddar, Gruyere, Mushrooms, Red Onions,
Sweet Peppers, Spinach





L'AUBERGE CARMEL BREAKS

AM ONE Individual Fruit Cups
Yogurt Parfaits
Homemade Granola Bars
Fruit Smoothies

AM TWO Homemade Doughnuts
Biscotti
Iced Specialty Coffee Drinks
Frappuccinos

AM THREE Sticky Buns
Apple Muffins
Fruit Danish
Fresh Squeezed Juices



AFTERNOON TEA Mini Tea Sandwiches
Petit Fours and Tea Cookies
Specialty Iced Teas

CAKES AND COOKIES Mini Cookies
Mini Cakes
Macarons
Milk



CHARCUTERIE AND CHEESE Selection of Artisan Cheeses and Charcuterie
Cornichons, Mustard, Homemade Breads
Sparkling Cider

BREAKS - A LA CARTE Granola Bars
Trail Mix
Homemade Soft Pretzels with Grainy Mustard
Macarons
Homemade Potato Chips
Hummus with Flatbread and Crudités



Plan the Perfect Party at our Sister Restaurant



The pure flavors of great Italian food, a casual, modern setting.
The restaurant's semi-private Wine Room is available for parties of up to 45.
A complete buy-out of the restaurant is available for lunch, dinner or
a standing reception with a capacity of 86.

Dolores Street between Ocean and Seventh, Carmel-by-the-Sea, CA, 93921
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