



Private Dining Menus

The Southern Pacific Depot offers private dining venues that offer flexibility, charm and functionality in one of California's most unique settings: a 1916 railroad depot. We encourage you to contact us today for more information and reservations.

This brochure provides a variety of our core menus.

Our staff will be pleased to offer selections to fulfill your expectations. For example, although our restaurant is not normally open on Sundays, we are pleased to accommodate qualifying groups on any day of the week.

To begin planning your event, please call Greg Vartanian or William Sa at (559) 732-8611 at your convenience.

You may also outline your event at any time using the
Plan Your Occasion
feature at www.depotvisalia.com

The Southern Pacific Depot
207 East Oak Avenue, Downtown Visalia
(559) 732-8611 www.depotvisalia.com



Dinner
EVENING STARLIGHT

Three Courses

To Begin

Farmer's Market Salad
House Dressing

Freshly Baked Bread

Entrée Selections

Fresh Fish de la Nuit
Chef's Preparation

~

Crêpes à la Reine
Chicken, Sauce Mornay, Watercress

~

Dessert

The Southern Pacific Depot's Cotton Candy
A delicious destination of delight

Beverages

Iced Tea and French Roast Coffee

\$32 per person

Gratuity and sales tax apply to all selections

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

(Meals charged by reservation count or attendance, whichever is greater)
(Room fee may apply if food & beverage minimum not met)



Dinner
THE EMPIRE BUILDER

Three Courses

To Begin

Farmer's Market Salad
House Dressing

Freshly Baked Bread

Entrée Selections

Classic Roast Beef
Au Jus, Horseradish Cream, Scalloped Potatoes

~
Fresh Fish of the Day
Chef's Preparation

~
Grilled Chicken Breast
Lemon Butter, Basmati Rice, Market Vegetable

Dessert

Seasonal Fruit Sorbet

Beverages

Iced Tea and French Roast Coffee

\$37 per person

Gratuity and sales tax apply to all selections

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

*(Meals charged by reservation count or attendance, whichever is greater)
(Room fee may apply if food & beverage minimum not met)*



Dinner **UNION STATION**

Three Courses

To Begin

The Wedge
Chilled Iceberg, Gorgonzola, Smoked Bacon, Croutons

Freshly Baked Bread

Entrée Selections

Grilled New York Steak
Twice Baked Potato, Seasonal Vegetable

~

Fresh Grilled Salmon
Mushroom-Basmati Rice

~

Grilled Breast of Chicken
Lemon-Butter Sauce, Capers, Shaved Zucchini

Dessert

Lemon Cheesecake
Alternates available by arrangement; one choice for all guests

Beverages

Iced Tea and French Roast Coffee

\$48 per person

Gratuity and sales tax apply to all selections

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

*(Meals charged by reservation count or attendance, whichever is greater)
(Room fee may apply if food & beverage minimum not met)*



Dinner
THE CONDUCTOR'S
Three Courses

To Begin

The Wedge
Chilled Iceberg, Gorgonzola, Smoked Bacon, Croutons

Freshly Baked Bread

Entrée Selections

Filet Mignon with Sauce Béarnaise
*Accompanied by The Depot's Golden Russet Baked Potato
Rubbed in Sea Salt and Olive Oil*

~

Roasted Half-Chicken
Sliced Potatoes, Market Vegetable

~

Fresh Grilled Salmon
Mushroom-Basmati Rice

Dessert

Lemon Cheesecake
Alternates available by arrangement; one choice for all guests

Beverages

Iced Tea and French Roast Coffee

\$59 per person

Gratuity and sales tax apply to all selections

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

*(Meals charged by reservation count or attendance, whichever is greater)
(Room fee may apply if food & beverage minimum not met)*



Dinner **GRAND CENTRAL STATION**

To Begin

Soup of the Day

Freshly Baked Bread

Salad

The Wedge

Chilled Iceberg, Gorgonzola, Smoked Bacon, Croutons

Entrée Selections

Filet Mignon with Sauce Béarnaise

*Accompanied by The Depot's Golden Russet Baked Potato
Rubbed in Sea Salt and Olive Oil*

~

Roasted Half-Chicken

Sliced Potatoes, Market Vegetable

~

Fresh Fish of the Day

Chef's Preparation

Dessert

Belgium Chocolate Mousse Cake

Alternates available by arrangement; one choice for all guests

Beverages

Iced Tea and French Roast Coffee

\$75 per person

Gratuity and sales tax apply to all selections

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

*(Meals charged by reservation count or attendance, whichever is greater)
(Room fee may apply if food & beverage minimum not met)*



Reception

A

Mini French Dip Sandwiches
Horseradish

Warm Phyllo Triangles
Stuffed with Two Cheeses

Bacon-Wrapped Dates
Smoked Almonds

Chicken Marinated in Lime, Jalapeno & Cilantro

Grilled Vegetable Crostini

Deviled Farm Eggs

Crispy Monterey Bay Calamari Skewers
Spicy Cocktail Sauce, Lemon

Buttermilk Onion Straws
Sriracha Aioli

~

\$26 per person

Gratuity and sales tax apply to all selections

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

*(Meals charged by reservation count or attendance, whichever is greater)
(Room fee may apply if food & beverage minimum not met)*



Reception

B

Mini French Dip Sandwiches

Horseradish

Grilled Shrimp

Lemon Butter, Scallions

Chicken Skewers

Lime, Jalapeno and Cilantro

Sesame Beef Skewers

Scallions

Grilled Bacon,

Double-Smoked Nueske Slab, Shallot Vinaigrette

Warm Phyllo Triangles

Stuffed with Two Cheeses

Bacon-Wrapped Dates

Smoked Almonds

Grilled Vegetable Crostini

Deviled Farm Eggs

Buttermilk Onion Straws

Sriracha Aioli

~

\$32 per person

Gratuity and sales tax apply to all selections

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

(Meals charged by reservation count or attendance, whichever is greater)

(Room fee may apply if food & beverage minimum not met)



For Your Consideration

Our Services *At all times, we will be devoted to providing our finest service. Your candid comments and questions are welcome. We appreciate your business.*

Attendance *In general terms, the prices herein are per person, and are valid for occasions with more than 20 guests and fewer than 60 guests. Alternative rates may apply for smaller groups; please consult us. We will ask that you provide a guarantee of guest attendance approximately 10 business days prior to your event. This will establish your event's minimum charge, regardless of attendance.*

Beverages *Unless otherwise noted, beverages are not included. In addition to our wine list, we offer hourly wine programs to accommodate your group. We also accommodate personal wine collections via our corkage program. You may tailor your event in any way. For example, you may provide wines while inviting your guests to visit our bar for cocktails they wish to purchase directly.*

Payment Arrangements *In some cases we may ask for a deposit to confirm your reservation. In other cases, we will ask payment arrangements approximately 48 hours prior to your event. If a credit card will be utilized without the cardholder's presence, a signed authorization form with a copy of valid government-issued photo identification will be required prior to the event.*

Prices *We endeavor to provide current information, but prices in this brochure may have changed after it was printed. All prices are subject to change without notice until your occasion is confirmed. In the planning process, we will work with you to establish the expected duration of your event. Fees may apply for events that extend beyond the established times.*

Parking *Complimentary parking for private vehicles is available at The Southern Pacific Depot.*

Private Room Charges *Our customary room rental is \$300, but we are pleased to waive this charge*

Audio, Visual and Data Services *We offer Internet connections, power for projectors, audio systems, screens and other related services via preferred vendors. Please consult us no later than 14 days prior to your event to confirm these arrangements. Customary fees will be applied to your account.*

Special Equipment *In the event that your occasion requires rented equipment; or items such as dishes, cutlery or linen; or other resources; we will be obliged to make the necessary arrangements via preferred vendors. Customary fees will be applied to your account.*

Sales Tax *State and local sales taxes will be applied to your event. During the planning process, fluctuations may occur. Taxes in effect the day of your event will prevail.*

Staff Service *To recognize our staff's devotion to your event, a customary gratuity of 18% may be applied to your event. This service fee is subject to state and local taxes.*

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