

From: "Megan Hanoian" <[REDACTED]>
To: "[REDACTED]" <[REDACTED]>
Subject: RE: Contract and Detail Sheet-Spruce.
Date: Sat, 04 Aug 2012 00:23:33 +0000

Hi [REDACTED],

I am heading out of the office now but will be able to arrange from offsite tomorrow morning if he decides to move forward. I will need to have the menu approved or if another option for your group should be requested. To confirm this event the signed contract will need to be emailed back to us so I can forward to the office from offsite. Thank you so much for all of your efforts as I hope this will work out for your guests.

I will look forward to hearing from you by tomorrow morning.

Most kindly,

Megs

From: [REDACTED] [mailto:[REDACTED]]
Sent: Friday, August 03, 2012 5:01 PM
To: Megan Hanoian
Subject: Re: Contract and Detail Sheet-Spruce.

Ok I just re 'd a response from my boss who says he needs to speak to woody Allen and Soon Yi .. Can I give you an answer in an hour? Sooooo sorry to even have to ask!

Sent from my iPhone

On Aug 3, 2012, at 7:47 PM, "Megan Hanoian" <[REDACTED]> wrote:

Thank you so much for your help. I am so sorry for the rush but as you know SF is crazy this week with the SF Chef weekend so almost all restaurants are preparing for the events downtown.

Thanks Again!

Megs

From: [REDACTED] [mailto:[REDACTED]]
Sent: Friday, August 03, 2012 4:41 PM
To: Megan Hanoian
Cc: [REDACTED]; [REDACTED] and [REDACTED]; [REDACTED]
Subject: Re: Contract and Detail Sheet-Spruce.

Oh boy, it needs to be confirmed also. I know woody does not like squid and i saw that on there!!

Sent from my iPhone

On Aug 3, 2012, at 7:36 PM, "Megan Hanoian" <[REDACTED]> wrote:

Yes, I have a meeting at 5:00pm and just called and let them know I will be late so I can wait until 5:00pm.
Did the menu below work for you or is this a portion of what you are having approved? If so, I can at least call our purveyor and have them hold the items we will need.

Thanks Megs

From: [REDACTED] [mailto:[REDACTED]]

Sent: Friday, August 03, 2012 4:33 PM

To: Megan Hanoian

Cc: [REDACTED]; [REDACTED]; [REDACTED] and [REDACTED]

Subject: Re: Contract and Detail Sheet-Spruce.

Megan I am emailing, calling do all I can. Can you hang in for another 30 minutes or so?? And I have others trying!!

If any on my front can get an answer please go direct to Megan and cc me!

Sent from my iPhone

On Aug 3, 2012, at 6:50 PM, "Megan Hanoian" <[REDACTED]> wrote:

Wonderful. Thank you!

From: [REDACTED] [mailto:[REDACTED]]

Sent: Friday, August 03, 2012 3:49 PM

To: Megan Hanoian

Subject: Re: Contract and Detail Sheet-Spruce.

Let me get this word passes along ... I will try my very best!!

Sent from my iPhone

On Aug 3, 2012, at 6:34 PM, "Megan Hanoian" <[REDACTED]> wrote:

Hi [REDACTED]

Would it be possible to let me know by 4:30pm today as we are at SF Chef's all weekend and will not be able to finalize after this time.

Thanks so much,

Megs

From: [REDACTED] [mailto:[REDACTED]]
Sent: Friday, August 03, 2012 3:01 PM
To: Megan Hanoian
Cc: <[REDACTED]>
Subject: Re: Contract and Detail Sheet-Spruce.

Thank you Megan and Angela Let me pass along and will get back to you as soon as possible

Sent from my iPhone

On Aug 3, 2012, at 5:31 PM, "Megan Hanoian" <[REDACTED]> wrote:

Hello Angela and [REDACTED],

I have attached our contract and detail sheet for your groups event on Sunday. Once signed and sent back I will confirm your event. We do have move pretty quickly on finalizing your event so I have listed a suggested menu below for your consideration. I will look forward to hearing from you very soon.

Most kindly,

Megs

Passed Hors D'oeuvre: If you would like passed hors d'oeuvre the list below is priced at 25.00 dollars per person. We can pass or place these on the table upon your guests arrival.

Tuna Tartar

Gougers(Cheese Puffs) Vegetarian

Beet Chip, Goat Cheese, and Onion(Vegetarian)

Fava Bean, Ricotta, De Padova Olive Oil Crostini (Vegetarian)

Spruce French Fries (Vegetarian)

Beef Tartar, Mustard, Cornichons

The guests will have an option to select a First Course, Entrée, and All Guests will be served the Trio of Desserts and Beignets. \$95.00 per person. I have listed the menu your guests will view below.

DINNER MENU

First Course Selections

(please select one)

Lettuces and Herbs, Banyuls Vinegar, Goat Cheese

Sweet Corn Soup, Coriander Cereal, Huitlicoche

Heirloom Tomato Salad, Cornbread, Basil, Pepperpress

Carrot Veloute, Marcona Almond Puree, Date Streusel, Chrysanthemum Greens

Golden Potato Gnocchi, Foraged Mushrooms, Blue Lake Beans, Pancetta, and Buerre Fondue

Seared Scallops, Alliums, Okra, Roasted Garlic Veloute

Pan Seared Veal Sweetbreads, Foraged Mushrooms, Onions

Entrées

(please select one)

Pan Roasted Chicken Breast and Confit Leg, Salad Lyonnaise, Crispy Okra, Chanterelles

Pan Roasted Liberty Farms Duck, Savory Bread Pudding, and Blueberries

Brioche Crusted Halibut, Fava Bean Maro, Black Radish, Romano Beans, Roasted Vegetable Jus

Roasted Black Cod, Sunchokes, Squid, Mushroom Consommé

Wild King Salmon, SMIP Ranch Turnips, Heirloom Potatoes, Dill

Grilled Bavette Steak, Duck Fat Potatoes, Bordelaise

Slow Roasted Veal Breast, Young Turnips, English Pea's, Kolrabi, Confit Potatoes

Charred Berkshire Pork Tenderloin, Crispy Pork Belly, Shelling Beans

Vegetarian options are available verbally from our Server

Desserts

Trio of Desserts and Spruce Specialty Beignets

Megan Hanoian

Director of Special Events

Spruce and Cafe Des Amis

██████████ – Direct Line

██████████ – Fax

████████████████████

<08-05-12-Zagat.pdf>