



THE
VERANDA

yerba buena gardens

*772 folsom street
behind moscone convention center south*



MORNING PACKAGES

{packages ordered must match your guest count or meet a 50 order minimum, whichever is greater}

MORNING BEVERAGE PACKAGE

\$12.50 / GUEST

*fresh squeezed juices
fair-trade teas
fair-trade coffees*

SMOOTHIE . PRESSED JUICE BAR

\$30 / GUEST

*blueberry . beets . mango . lemon
banana . ginger . honey
turmeric . kale . banana . avocado*

LOCAL ARTISAN CONTINENTAL BREAKFAST

\$45 / GUEST

*assorted scones . croissants
organic yogurt
granola . fresh berries
seasonal fruits*

REJUVENATE CONTINENTAL BREAKFAST

\$45 / GUEST

*assorted bagels . herb cream cheese
yogurt parfait
oatmeal cups . dried fruit . nuts
seasonal fruits*

SAN FRANCISCO BREAKFAST BUFFET

\$65 / GUEST

FLANK STEAK HASH

peppers . onions . parsley

WILD MUSHROOM OMELETTE

goat cheese . white truffle oil

CHICKEN APPLE SAUSAGE

FRENCH TOAST

berries . powdered sugar . mint . maple syrup

ROSEMARY ROASTED POTATOES

red peppers . grilled onions

SEASONAL BREAKFAST BUFFET

\$65 / GUEST

ORGANIC SCRAMBLED EGGS

olive oil . fine herbs

QUICHE

leeks . red peppers . basil

APPLEWOOD SMOKED BACON

SEASONAL MELON SALAD

arugula . honey . mint

SILVER DOLLARS STACKS

mini pancakes . blueberry . mint



LUNCH PACKAGES

{packages ordered must match your guest count or meet a 50 order minimum, whichever is greater}

BOXED LUNCH

\$30 / GUEST

*choice of 3 sandwiches
housemade chips
bottled beverage*

SANDWICH + SALAD PLATTERS

\$50 / GUEST

*choice of 3 sandwiches
seasonal fruit salad
local farm salad
homemade chocolate chip cookies
lunch beverage service*

SANDWICH SELECTIONS FOR ABOVE PACKAGES

BLT *applewood smoked bacon . baby gem lettuce . vine ripe tomatoes*
HONEY-LIME CHICKEN *avocado . tomatoes . local greens . garlic-citrus aioli*
TEMPEH *sun-dried tomato-tapenade . grilled onions . roasted red peppers*
FRIED CHICKEN *applewood smoked bacon . avocado . arugula . aioli*
ROASTED BEET *red beet hummus . gold beets . fennel . arugula . ricotta*
PEAR + BRIE PRESS *bosc pears . triple brie . caramelized onions . pesto*
HANGAR STEAK *tomatoes . butter lettuce . horseradish aioli*
TURKEY ARTICHOKE *roasted artichoke spread . shaved asiago . spanish onions . tomatoes*

SEASONAL LUNCH BUFFET

\$70 / GUEST

CUSTOMIZED MENU INCLUDES 5 SELECTIONS: 1 SALAD . 2 ENTREES . 2 SIDES

{ sample items from past events below, full menu on request }

MIXED APPLE & PEAR SALAD *little gem lettuce . green goddess dressing*

NORTHWEST SALMON *crispy leeks . lemon buerre blanc*

CITRUS BEETS *red & gold beets . shaved fennel*

ROASTED PETALUMA CHICKEN *garlic confit . rosemary . thyme*

SQUASH GRATIN *grana padana . garlic . fine herbs*

TOASTED COUS COUS *broccoli rabe . carrots . red pepper*

DESSERTS . PETIT FOURS

\$30 / GUEST . 3 SELECTIONS

SCROLL TO MENU SELECTIONS PAGE FOR COMPLETE LIST

LUNCH BEVERAGE SERVICE

\$12.50 / GUEST

unlimited housemade lemonade . mango iced tea . sodas . fair-trade organic coffee



ADDITIONAL PACKAGES

{packages ordered must match your guest count or meet a 50 order minimum, whichever is greater}

CRUDITES

\$35 / GUEST

*assorted crudites . seasonal fruits
olive tapenade . hummus . baba ganoush
dipping sauces . housemade chips . bread sticks*

ASSORTED BRUSCHETTA

\$40 / GUEST

*artichoke . parmesan . red pepper
tapenade . grilled onions . goat cheese
asparagus . ricotta . lemon . fines herbes
beet hummus . gold beets . feta
pesto . roasted tomato . burrata
prosciutto . fennel . mustard . pickles*

SLIDER STATION

\$45 / GUEST

*grass fed beef . swiss cheese . little gem lettuce
impossible burger . swiss cheese . little gem lettuce (vegetarian)
fried chicken slider . spiced remoulade . house pickle
assorted condiments
farm salad
truffle fries*

TACO BAR

\$45 / GUEST

*carnitas
chiote chicken
papas con pablano (vegetarian)
cotija cheese . refried beans
onion . cilantro . salsa verde . corn tortillas
guacamole . housemade tortilla chips
jicama salad*

ANTIPASTI

\$50 / GUEST

*artisanal cheese . housemade charcuterie
heirloom tomato salad
herbed crostini
whole grain mustard . aioli
cornichons . pickled vegetables*

CALITERRANEAN GRAINS

\$50 / GUEST

*tzatziki quinoa salad . crispy chickpeas . baby kale . cherry tomatoes
farro . toy box tomatoes . bell peppers . cucumbers . kalamata olives
roasted chicken
whole wheat pita chips
feta . marinated olives
hummus . baba ganoush*

SALAD BAR

\$30 / GUEST

PROTEIN ADD-ON OPTIONS: *poultry, steak, prawns + \$15/guest
{protein must be ordered for full guest count}*

*organic baby green mixed lettuce
romaine hearts
baby kale
toppings: tomatoes . cucumbers . onions . carrots . roasted beets
bread croutons . blue cheese crumbles . parmesan
dressings: caesar . green goddess . raspberry red wine vinaigrette*

DESSERT . PETIT FOURS

\$30 / GUEST . 3 SELECTIONS

*assorted cheesecake macaron sandwiches
mini apple pies
decadent chocolate brownies*

NON-ALCOHOLIC BEVERAGE SERVICE

\$12.50 / GUEST

*housemade lemonade . mango iced tea
sodas . organic coffees*



COCKTAIL RECEPTIONS

{packages ordered must match your guest count or meet a 50 order minimum, whichever is greater}

PASSED PACKAGES

LIGHT PASSED HORS D'OEUVRES: \$45 / GUEST

4 selections . 8 pieces per guest

HEAVY PASSED HORS D'OEUVRES: \$65 / GUEST

6 selections . 12 pieces per guest

PREMIUM HEAVY PASSED HORS D'OEUVRES: \$80 / GUEST

8 selections . 16 pieces per guest

DESSERT . PETIT FOURS \$30 / GUEST

3 selections . 6 pieces per guest

STATIONS

DINNER BUFFET: \$75 / GUEST

5 selections . see next page for sample buffet selections {includes 1 salad . 2 sides . 2 entrees}

ARTISANAL CHEESE . CHARCUTERIE . OLIVES: \$27.50 / GUEST

ROASTED SEASONAL VEGETABLES . FRUITS: \$22.5 / GUEST

RAW BAR: \$50 / GUEST

assorted oysters . prawns . mussels . accoutrement

+ \$350 serving attendant for raw bar station

BOOZY ICE CREAM STATION: \$35/GUEST

sample flavors: drunken fig . fernet & coke . pina colada . mango-mezcal

sample toppings: spicy salty nuts . chocolate-peanut-popcorn-pretzel bark . hand whipped cream . homemade waffle cones

OPEN BAR PACKAGES

2 HOUR MINIMUM

BEER & WINE PACKAGE: \$18 / GUEST PER HOUR

draft beers . select red & white wines

WELL PACKAGE: \$20 / GUEST PER HOUR

draft beers . select red & white wines . well spirits

CALL PACKAGE: \$22 / GUEST PER HOUR

draft & 12 oz bottle beers . wines by the glass . well & call spirits . select specialty cocktails

PREMIUM PACKAGE: \$24 / GUEST PER HOUR

all beers . all wines by the glass well, call & premium spirits . all specialty cocktails

BOUTIQUE SPIRIT TASTING STATION:

\$750 includes spirit sommelier available with premium package only ideas for example: tequila tasting . whiskey tasting .

mezcal tasting . made in california spirit tasting sangria bar . margarita bar



COCKTAIL RECEPTION MENU SELECTIONS

HORS D'OEUVRES

- CRAB CAKES *roasted red pepper aioli*
- POACHED SHRIMP *gazpacho shot*
- SEARED SCALLOP *potato confit . crispy bacon . beurre blanc*
- AHI TUNA *soy . lime . ginger . wonton crisp*
- HALIBUT CEVICHE *lime . red onion . cilantro . seaweed*
- MUSHROOM RISOTTO CROQUETTES *truffle aioli*
- CRISPY SPRING ROLLS *seasonal vegetables*
- TRUFFLE FRIES *garlic-lemon aioli*
- “BAKED POTATO” *applewood smoked bacon . cheddar . chives*
- ROASTED CHICKEN *skewered . basil-lemon aioli*
- FRIED CHICKEN SANDWICH *house pickle . spiced remoulade*
- PETIT FILET *polenta . sofrito*
- BRAISED PULLED PORK SLIDERS *napa cabbage slaw*

BUFFET

SALADS

- ARUGULA *roasted wild mushrooms . fromage blanc . aged sherry vinaigrette*
- LITTLE GEM GREEN GODDESS SALAD *cucumber . tomato . roasted chickpeas*
- CAESAR SALAD *torn bread croutons . parmesan*
- ROASTED BABY BEETS *goat cheese . roasted hazelnuts*

SIDES

- CHARRED BROCCOLINI *garlic oil . shaved pecorino . red chili*
- SEARED GREEN BEANS *shallots . rosemary . garlic*
- HEIRLOOM TOMATO PANZANELLA *sourdough bread . basil . aged vinegar*
- SWEET POTATO GRATIN *thyme . walnuts . allspice*
- ROASTED CAULIFLOWER *pecans . pear . sage*
- BRUSSELS SPROUTS *honey . almonds . prosciutto*
- WILD MUSHROOM RISOTTO *truffle oil . parmesan . crispy shallots (vegetarian)*
- GARLIC MASHED YUKON POTATOES

ENTREES

- GRILLED PORK TENDERLOIN *braised apples & pears . apple cider reduction*
- PAN SEARED HANGER STEAK *caramelized onions . herb sauce*
- ROASTED SALMON *melted leeks*
- BRAISED BEEF SHORT RIBS *roasted root vegetables . celery root purée . crispy parsnips*
- PAN SEARED CHICKEN BREAST *brown butter jus*
- FRIED GREEN TOMATO (seasonal) *succotash . polenta . mushroom gravy (vegetarian)*
- TOMATO CREAM PASTA *summer squash . spinach . capers (vegetarian)*



SEATED DINNERS

SEATED 3 COURSE DINNER SERVED FAMILY STYLE: \$70/GUEST *1st course: (1) salad course
2nd course: (2) entrees + (2) sides
3rd course: (1) dessert*

SEATED 4 COURSE DINNER SERVED FAMILY STYLE: \$90/GUEST *passed hors d'oeuvres: (3) selections
1st course: (1) appetizer or salad
2nd course: (2) entrees + (2) sides
3rd course: (2) desserts*

SEATED 4-COURSE INDIVIDUALLY PLATED DINNER: \$145/GUEST *passed hors d'oeuvres: (3) selections
1st course: (1) appetizer or salad
2nd course: (2) entree selections
3rd course: (2) dessert selections*

MENU OPTIONS

{ 1st course }

ROASTED CORN SOUP *leeks . cabbage . red pepper*
 CLASSIC CAESAR SALAD *hearts of romaine . shaved parmesan . brioche croutons . caesar dressing*
 ARUGULA SALAD *citrus . fine herbs . roasted red & gold beets . sheep's milk cheese . lemon vinaigrette*
 SHRIMP COCKTAIL *lemon . house cocktail sauce*
 HEIRLOOM TOMATOES (SEASONAL) *jersey ricotta . pistou . sweet onion*
 SALMON CRUDO *shallots . cilantro . lime . ginger*
 CHARCUTERIE *prosciutto di parma . soppressata . capicola . accompaniment*

{ 2nd course }

ROASTED NORTHWEST SALMON *polenta . beets . grilled chicory . maple glaze*
 SEARED DIVER SCALLOPS *parsnip puree . lardon . leeks . lemon beurre blanc*
 PAN SEARED PETALUMA CHICKEN BREAST *rainbow carrots . roasted herb fingerling potatoes . brown butter pan jus*
 RATATOUILLE SQUASH *tomatoes . red peppers . eggplant . romesco*
 GRILLED HANGAR STEAK *broccolini . garlic potato puree*
 CLASSIC WHITE WINE RISOTTO *snap peas . parmesan*
 GRILLED RIBEYE & BUTTER POACHED SHRIMP **\$15/GUEST SUPPLEMENT garlic potato puree . broccolini . lemon*
 6 OZ. GRASS FED BEEF BURGER *swiss cheese . bacon . little gem lettuce . truffle fries*

{ 3rd course }

WARM BROWNIE *mint brownie ice cream . candied nuts*
 PECAN PIE *bourbon caramel . hand whipped cream*
 VEGAN COCONUT - CHOCOLATE CHIP ICE CREAM



EVENT TERMS & POLICIES

CONFIRMATION: *Basic event structure (time, date, guest count, food & beverage packages) is required to initiate an event agreement. Package selections, menu selections & final guest count are due at least 14 days in advance of event date. Food & beverage selections & guest count changes submitted after the 14 day deadline are not guaranteed & incur a 20 % rush fee is possible.*

MINIMUMS: *Food & beverage minimums are outlined on our pricing information sheet and do not include sales tax or labor charges. If the minimum is unmet, food & beverage can neither be ordered “to-go” nor credit issued.*

DEPOSIT: *A signed event agreement & 50% deposit are required to book the reservation. The 50% deposit is non-refundable & non-transferable. The deposit will be applied to the final bill at the end of the event.*

PAYMENT: *The full balance is due the day of the event.*

SALES TAX & *San Francisco Sales Tax: 8.625%.*

LABOR CHARGE: *Labor Charge: 25%*

ANCILLARY EVENT OFFERINGS

PLEASE ACCEPT OR DECLINE THE FOLLOWING:

- | YES | NO | |
|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | Photographer \$300/hour |
| <input type="checkbox"/> | <input type="checkbox"/> | Videographer \$1750 for 2 hours |
| <input type="checkbox"/> | <input type="checkbox"/> | Assistance with set-up (signs, take aways, decor): \$500 per staff member |
| <input type="checkbox"/> | <input type="checkbox"/> | Coat & Bag Check (recommended if guests are carrying laptops): \$500 per attendant . 4 hour maximum |
| <input type="checkbox"/> | <input type="checkbox"/> | Assistance with guest check-in: \$500 per attendant . 4 hour maximum |
| <input type="checkbox"/> | <input type="checkbox"/> | Exterior Bar: \$750 per bartender . 4 hour maximum |
| <input type="checkbox"/> | <input type="checkbox"/> | Customized cocktails crafted by spirit sommelier: \$350 per cocktail |
| <input type="checkbox"/> | <input type="checkbox"/> | Patio Heaters: \$150 per heater + \$125 delivery + \$400 SFFD Permit + \$600 4-hour SFFD Fire Watch |
| <input type="checkbox"/> | <input type="checkbox"/> | Internet Access (\$175 per day) |
| <input type="checkbox"/> | <input type="checkbox"/> | 3 installed 50” flat screen TVs (\$750 per day or \$1500 for multi-day rental) |
| <input type="checkbox"/> | <input type="checkbox"/> | Microphone set-up: \$175 |

SIGNATURE OF APPROVAL FOR ALL ABOVE TERMS & OFFERINGS _____

PRINTED NAME _____