Bartlett Hall is an elevated brewpub and home of the award winning brewery, Bartlett Brewing Co. The interior has an industrial feel, features a cozy fireplace, as well as partially exposed brewery tanks and is decked out in dark woods and leather.

In the true San Francisco fashion, the beverage program runs the gamut of traditional and innovative offerings, including local craft and house-brewed beers, artisanal cocktails, and California-focused wines. The team of seasoned Chefs have designed a seasonally-driven menu that’s both approachable and forward-thinking.

Located in the heart of Union Square, it is the perfect location for an event of any occasion ranging from a business dinner for 15 to a corporate party for over 200. There are several distinctive areas for private and semi-private events allowing an array of different scenarios including cocktail receptions, formal plated dinners and private presentations.
EVENT SPACES & CAPACITIES
(note that set up pictured may greatly differ to your event)

A. STOUT (may be combined with the Porter)
20 seated, 20 standing reception

B. PORTER (may be combined with the Stout)
25 seated, 30 standing reception

B+ 38 seated, 35 standing reception

C. BREW HOUSE
35 seated, 35 standing reception

D. FIRESIDE LOUNGE
25 standing reception with some lounge seating

E. PARTIAL BUYOUT
Back sections of restaurant A, B, and C
(106 seated, 100 standing reception)

FULL BUYOUT
173 seated,
250 reception
At Bartlett Hall you will be able to craft the menu in a way that suits your party. If that means two courses of dessert, so be it. The menu offerings include a variety of appetizers, salads, pizzas, main courses and dessert.

Our event planner can help guide the menu to offer the best experience for your guests. Our chefs can prepare a wide variety of meals including those that cater to vegetarian, vegan and gluten free guests.

Welcoming your guests as they arrive with passed hors d’oeuvres is the perfect way to begin the party. We can offer three selections from our hors d’oeuvres menu for up to an hour at an additional cost.

Beverages
We believe great food should be complemented with the proper beverage that enhances the dining experience.

Our beer program is as diverse as the folks we greet at our door. From American-style Pilsners to Belgian Quads, our 7Bbl steam-heated system creates beers that are unassuming and approachable with flavor profiles that resonate with everyone.

In addition, we offer a creative list of specialty house cocktails and California wine which elevate the experience. For guests seeking lower-octane options, our bartenders have created some amazing non-alcoholic elixirs that provide a refreshing alternative from the same old soda.
**APPETIZER** (select two options)

- **Shishito Peppers** (vegan | GF) flash fried, lime and grey salt
- **Buffalo Cauliflower** (vegan | GF) tempura cauliflower, bleu cheese, buffalo sauce
- **Lacinato Kale Salad** (vegetarian) frisée, roasted walnuts, fried brussel sprouts, cauliflower, white cheddar, pickled onions, maple vinegar, olive oil
- **Caesar Salad** house caesar dressing, little gem lettuce, croutons, parmesan cheese

**MAIN** (select three options)

- **The Bartlett Burger**
  8oz of niman ranch beef prepared medium, caramelized onions, garlic chive aioli, house pickles, extra sharp cheddar, parmesan truffle fries
- **Grilled Chicken Sandwich**
  grilled chicken, pepper jack cheese, roasted red bell peppers, chipotle aioli, mixed greens, avocado, house potato chips
- **The Beyond Burger** (vegetarian)
  beyond meat patty, lettuce, tomato, avocado caramelized onion, acme bun, fries
- **Fish Tacos** (GF)
  wild caught local rock cod, achiote marinated, chipotle aioli, corn tortilla, cabbage slaw, corn chips
- **Fish and Chips**
  beer battered wild caught rock cod, deep fried with homemade tartare sauce, lemon wedge
- **Margherita Pizza** (vegetarian)
  fresh mozzarella, california tomatoes, basil, extra virgin olive oil

**DESSERT** (select two options)

- **NY Cheesecake**
  ny cheesecake with fresh strawberries, and strawberry Sauce
- **Bourbon Bread Pudding**
  house made apple bread pudding with bourbon caramel
- **Petite Four**
  cappuccino, raspberry vanilla, passionfruit, chocolate crunch
- **Three Twins Organic Ice Cream** (GF)
  vanilla and chocolate
  *Dairy Free sorbet also available*
APPETIZER  (select two options)

Shishito Peppers  (vegan | GF)
flash fried, lime and grey salt

Lacinato Kale Salad  (vegetarian)
frisée, roasted walnuts, fried brussel sprouts, cauliflower, white cheddar, pickled onions, maple vinegar, olive oil

CAESAR SALAD
little gem, parmesan, croutons, house caesar dressing

Buffalo Cauliflower  (GF)
tempura cauliflower, bleu cheese, buffalo sauce

MAIN  (select three options)

PROTEINS

Tri-Tip (GF)  
roasted tri-tip, seasoned with house rub

Cherrywood Smoked Chicken (GF)  
half cherrywood smoked chicken, served with Carolina BBQ Sauce,

Local Catch (GF)  
grilled rock cod with lemon cream sauce

St Louis BBQ Ribs (GF)  
smoked pork ribs - St louis style pork ribs served w/ BBQ Sauce

Pick two Sides: casesar salad, roasted cauliflower, mashed potatoes and gravy, roasted baby carrots, house salad, fries, honey brussel sprouts.

VEGETARIAN/ VEGAN ENTREES

Margherita Pizza (vegetarian)  
fresh mozzarella, pomodoro, basil, extra virgin olive oil

Seasonal Vegetable Pasta (vegan)  
linguine pasta with rich marinara sauce, roasted zucchini, shiitake mushroom, bell peppers, parmesan cheese upon request

Pesto Pasta (vegetarian)  
linguini pasta with fresh, traditional pesto sauce

Beyond Vegetable Rissoles (vegetarian)  
seasonal vegetable and beyond meat patty dressed with red bell pepper sauce, served with tomato cucumber salad

DESSERT  (select two options)

Petite Four  
cappuccino, raspberry vanilla, passionfruit, chocolate crunch

*Dairy Free sorbet also available

Bourbon Bread Pudding  
house made apple bread pudding with bourbon caramel

NY Cheesecake  
ny cheesecake with fresh strawberries, strawberry sauce and whipped cream
# Cocktail Reception Menu

## PLATTERS (serves 6-8ppl)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Cauliflower w/ veggie sticks side of blue cheese dressing</td>
<td>$60</td>
</tr>
<tr>
<td>Shishito Peppers flash fried, lime, and sea salt</td>
<td>$70</td>
</tr>
<tr>
<td>French Fries ketchup, garlic chive aioli *Parmesan truffle fries available at extra charge</td>
<td>$48</td>
</tr>
</tbody>
</table>

## COLD APPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lacinato Kale Salad frisee, roasted walnuts, fried brussel sprouts, cauliflower, white cheddar, pickled onions, maple vinegar, olive oil</td>
<td>$50</td>
</tr>
<tr>
<td>Bartlett Caesar little gem lettuce, croutons, reggiano parmesan, house caesar dressing</td>
<td>$50</td>
</tr>
<tr>
<td>Hummus Platter Hummus w/ za’atar, pita bread, veggies</td>
<td>$50</td>
</tr>
</tbody>
</table>

## SWEETS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>It’s-It Ice Cream Sandwiches (10 count) assorted flavors</td>
<td>$40</td>
</tr>
<tr>
<td>Apple Bourbon Bread Pudding (10 count) caramel drizzle</td>
<td>$40</td>
</tr>
<tr>
<td>Petite Four (20 count) assorted flavors</td>
<td>$50</td>
</tr>
</tbody>
</table>

## PIZZA (8 Slices)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita fresh mozzarella, California tomatoes, basil, extra virgin olive oil</td>
<td>$18</td>
</tr>
<tr>
<td>Pepperoni &amp; Calabrese Sausage molinari calabrese spicy sausage, pepperoni, roasted red peppers, caramelized onions, mozzarella cheese</td>
<td>$20</td>
</tr>
<tr>
<td>Avocado Flatbread avocado, cilantro, jalapeno peppers, olive oil &amp; lime, sourdough flatbread</td>
<td>$20</td>
</tr>
</tbody>
</table>

## HOT APPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Wings (25 count) buffalo (med)</td>
<td>sweet barbeque (mild)</td>
</tr>
<tr>
<td>Beef Slider (20 count) cheddar, tomato, lettuce, chive aioli</td>
<td>$120</td>
</tr>
<tr>
<td>Beyond Slider (20 count) beyond patty, avocado, tomato, lettuce</td>
<td>$120</td>
</tr>
<tr>
<td>Chicken Flautas (20 count) lettuce, sour cream, avocado salsa</td>
<td>$120</td>
</tr>
<tr>
<td>Mini Caprese Panini (20 count) tomato, mozzarella, basil pesto, olive oil, acme herb bread</td>
<td>$100</td>
</tr>
</tbody>
</table>

Please select up to 7 different items, We are happy to assist with quantities

Gluten Free | Vegetarian | Vegan
**BARTLETT BREWING CO.**
The award-winning in-house brewery rotates fresh brews on a weekly basis; from hoppy IPA’s to summer pilsners and hearty chocolate milkshake porters there’s a favorite for everyone.

**WINE**
The beverage program includes a selection of California wine and takes pride in uncovering the lesser-known hidden gems of our states wine region.

**COCKTAILS**
The experienced bartenders and mixologists have developed a rotating craft cocktail menu including fresh produce and herbs.

**SPECIALTY BEVERAGES**
Event Guests are offered the option to include specialty beverages or renamed cocktails to match their specific event.
DISPLAY SCREENS & TVs

Eight Independent displays that can be fed from an independent source
- One 133-inch HD Projection Screen
- Two 60-inch HD TV display in Private Room and Dining Room
- Four 50-inch HD TV Display in the Main Bar
- One 32-inch TV Display (Clock TV)

AUDIO/VIDEO

- High Speed WiFi Access
- Wireless microphone (available upon prior request)
- Sound Sources include a DJ/band input and bar stereo input
- 6 independent Audio Zones that can be fed from sources listed above
- 6 independent lighting zones that can be controlled individually
- Ability to play presentations or project logo’s onto TV screens with or without audio
INQUIRIES

We greatly look forward to hosting you.

Please provide us with the following information in order for us to better assist you:

Send to: events@bartletthall.com

1. Name of group/ Company
2. Contact name & number
3. Date of event
4. Arrival time & end time
5. Estimated number of guests
6. Preferred space
7. Nature of the event
8. Other special requests