Bartlett Hall is San Francisco’s hottest eating, drinking and gathering place in Union Square. Named after the first Alcalde (mayor) of American-era San Francisco who changed the name of the city to San Francisco from Yerba Buena, our urban meeting space fuses the city’s historic elements with its present day lively personality—serving as a place where quality, comfort and craft reign supreme.

Bartlett Hall is the perfect space for any occasion ranging from a business dinner for 15 to a corporate party for over 200. We have several distinctive areas for private and semi private events allowing us to host an array of different scenarios including passed hors d’oeuvres and cocktails, receptions, and formal plated dinners.

Let us host your next event at Bartlett Hall and make it a memorable one!
EVENT SPACES & CAPACITIES
(note that set up pictured may greatly differ to your event)

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

B. PORTER
25 seated, 30 standing reception
B+ 38 seated, 35 standing reception
(may be combined with the Stout)

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, 120 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, pizza, main and dessert. Below, you will find the pricing and number of choice guidelines.

For time-sensitive events a preselected first course and/or dessert is recommended. Our event planner can help guide the menu to offer the best experience for your guests. Additional menu choices can be offered to your guests at 5. per person. Vegetarian options are available at no additional charge, unprinted on the menu unless you would like the dish available to the entire group.

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 craft beers to help 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.

Lunch Option One : 2 courses @ $35 /person
Lunch Option Two : 3 courses @ $45 / person
Dinner Option One : 3 courses @ $60 / person
Dinner Option Two : 4 courses @ $70 / person
1ST COURSE (select two options)

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

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

Fried Shrimp & Calamari
parsley, fried jalapeno, tartar sauce & sriracha aioli

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

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

The Beyond Burger (vegetarian)
beyond meat patty, lettuce, tomato, avocado caramelized onion, acme bun, fries

Fish and Chips
beer battered wild caught rock cod, deep fried with homemade tartare sauce, lemon wedge

Grilled Chicken Sandwich
grilled chicken, pepper jack cheese, roasted red bell peppers, chipotle aioli, mixed greens, avocado, house potato chips

Fish Tacos (GF)
wild caught local rock cod, achiote marinated, chipotle aioli, corn tortilla, cabbage slaw, corn chips

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

DESSERT (select two options)

Double Caramel Flan (GF)
traditional flan, with butter scotch and light caramel

NY Cheesecake
ny cheesecake with fresh strawberries, strawberry sauce and whipped cream

Bourbon Bread Pudding
house made apple bread pudding with bourbon caramel

Three Twins Organic Ice Cream (GF)
vanilla and chocolate
**1ST COURSE** (select two options)

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

- **Fried Shrimp & Calamari**
  parsley, fried jalapeno, tartar sauce & sriracha aioli

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

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

**MAIN** (select three options)

- **Corned Beef** *(GF)*
  house-made corned beef with cabbage & bacon slaw, served with potatoes and carrots

- **Margherita Pizza** *(vegetarian)*
  fresh mozzarella, california tomatoes, basil, extra virgin olive oil

- **Barbeque Chicken**
  barbeque chicken served with coleslaw and sweet potato fries

- **Pepperoni & Calabrese Sausage Pizza**
  molinari calabrese spicy sausage, pepperoni, roasted red peppers, caramelized onions, mozzarella cheese

- **Local Catch** *(GF)*
  grilled fish with lemon butter, roasted cauliflower and mushrooms

- **Seasonal Vegetable Pasta** *(vegetarian)*
  rich marinara sauce, roasted zucchini, mushroom, bell peppers, parmesan cheese

**DESSERT** (select two options)

- **Double Caramel Flan** *(GF)*
  traditional flan, with butter scotch and light caramel

- **Bourbon Bread Pudding**
  house made apple bread pudding with bourbon caramel

- **NY Cheesecake**
  ny cheesecake with fresh strawberries, strawberry sauce and whipped cream

- **Three Twins Organic Ice Cream** *(GF)*
  vanilla and chocolate
### PLATTERS  (serves 6-8 ppl)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUFFALO CAULIFLOWER w/ veggie sticks and 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>FRIED SHRIMP &amp; CALAMARI parsley, fried jalapeno</td>
<td>$78</td>
</tr>
<tr>
<td>FRENCH FRIES ketchup, garlic chive aioli</td>
<td>$48</td>
</tr>
</tbody>
</table>

*parmesan truffle fries available at extra charge*

### 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>

### GOLD 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>

### HOT APPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN WINGS (25 COUNT) buffalo (med)</td>
<td>$80</td>
</tr>
<tr>
<td>BEEF SLIDER (20 COUNT) caramelized onion, cheddar, chive aioli</td>
<td>$120</td>
</tr>
<tr>
<td>BEYOND BURGER SLIDER (20 COUNT) avocado, tomato, lettuce</td>
<td>$120</td>
</tr>
<tr>
<td>BRISKET SLIDER (20 COUNT) barbeque sauce, cole slaw</td>
<td>$140</td>
</tr>
<tr>
<td>CHICKEN FLAUTAS lettuce, sour cream, avocado salsa</td>
<td>$120</td>
</tr>
<tr>
<td>MINI CAPRESE PANINI tomato, mozzarella, basil pesto, olive oil, acme herb bread</td>
<td>$100</td>
</tr>
</tbody>
</table>

Maximum of 7 item selections per event. Unlimited quantities.
**BARTLETT BREWING CO.**
The award-winning in-house microbrewery 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. Included in this list is the Bartlett Hall Syrah by Halcyon Winery.

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

**SPECIALTY BEVERAGES**
Event Guests are offered a option to include specialty beverages or renamed cocktails to match their specific event.
**TV / AUDIO / VIDEO OPTIONS**

**DISPLAY SCREENS & TVS**

Independent HD Capable displays that can be fed from 2 independent sources
- 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**

A wireless microphone can be made available upon prior request

Sound Sources include a DJ/band input, independent stereo input and bar stereo input.

6 independent Audio Zones that can be fed from 4 independent sources listed above

6 independent lighting zones that can be controlled individually

Commercial Hotel wifi Access Point for 100+ guests at individual 4MB download and upload speeds.

Ability to put company logo on screens and or presentations 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
2. Date of event
3. Preferred space
4. Arrival time
5. Estimated number of guests
6. Contact name
7. Email and contact number
8. Other special requests