

BARTLETT HALL

FOOD AND DRINK
PACKAGES FOR

PRIVATE DINING and EVENTS



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!

BARTLETT HALL

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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

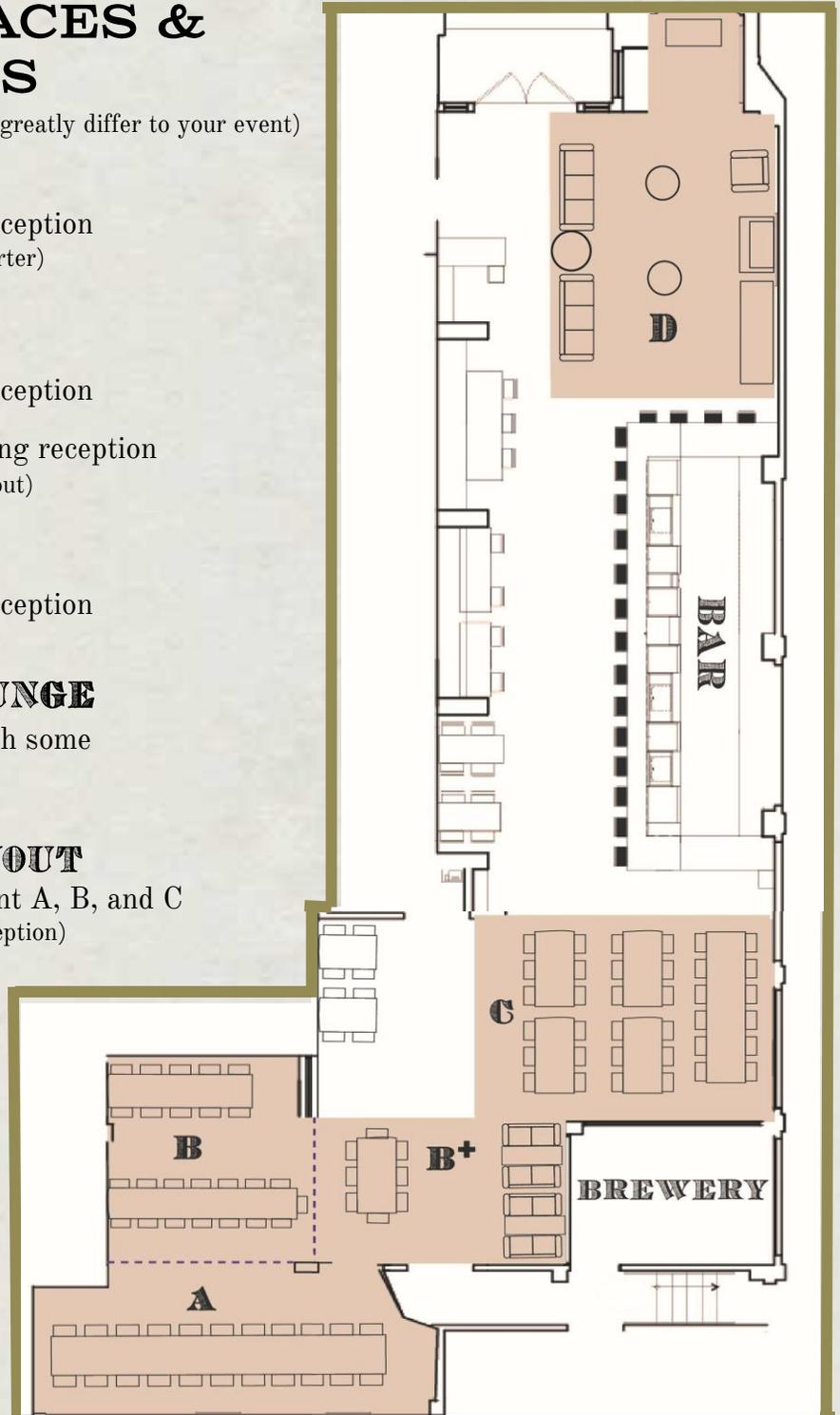
25 standing reception with some lounge seating

E. PARTIAL BUYOUT

Back sections of restaurant A, B, and C
(106 seated, 120 standing reception)

FULL BUYOUT

173 seated,
250 reception



BARTLETT HALL

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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.

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

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.

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PRIX FIXE LUNCH MENU OPTIONS

(Maximum of 50 guests)

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

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PRIX FIXE DINNER MENU OPTIONS

(Maximum of 50 guests)

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 (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

Barbeque Chicken
barbeque chicken served with coleslaw and sweet
potato fries

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

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

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

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

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

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COCKTAIL RECEPTION MENU

PLATTERS (serves 6-8 ppl)		PIZZA (8 Slices)	
BUFFALO CAULIFLOWER w/ veggie sticks and blue cheese dressing	\$60	MARGHERITA fresh mozzarella, California tomatoes, basil, extra virgin olive oil	\$18
SHISHITO PEPPERS flash fried, lime, and sea salt	\$70	PEPPERONI & CALABRESE SAUSAGE molinari calabrese spicy sausage, pepperoni, roasted red peppers, caramelized onions, mozzarella cheese	\$20
FRIED SHRIMP & CALAMARI parsley, fried jalapeno	\$78	AVOCADO FLATBREAD avocado, cilantro, jalapeno peppers, olive oil & lime, sourdough flatbread	\$20
FRENCH FRIES ketchup, garlic chive aioli <i>*parmesan truffle fries available at extra charge</i>	\$48		
COLD APPS		HOT APPS	
LACINATO KALE SALAD frisee, roasted walnuts, fried brussel sprouts, cauliflower, white cheddar, pickled onions, maple vinegar, olive oil	\$50	CHICKEN WINGS (25 COUNT) buffalo (med) sweet barbeque (mild)	\$80
BARTLETT CAESAR little gem lettuce, croutons, reggiano parmesan, house caesar dressing	\$50	BEEF SLIDER (20 COUNT) caramelized onion, cheddar, chive aioli	\$120
HUMMUS PLATTER Hummus w/ za'atar, pita bread, veggies	\$50	BEYOND BURGER SLIDER (20 COUNT) avocado, tomato, lettuce	\$120
		BRISKET SLIDER (20 COUNT) barbeque sauce, cole slaw	\$140
SWEETS		CHICKEN FLAUTAS lettuce, sour cream, avocado salsa	\$120
IT'S-IT ICE CREAM SANDWICHES (10 COUNT) assorted flavors	\$40	MINI CAPRESE PANINI tomato, mozzarella, basil pesto, olive oil, acme herb bread	\$100
APPLE BOURBON BREAD PUDDING (10 COUNT) caramel drizzle	\$40		
PETITE FOUR (20 COUNT) tiramisu, passion fruit, mocha, red velvet	\$50	Maximum of 7 item selections per event. Unlimited quantities	

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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.

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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

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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