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, 15 standing reception
(may be combined with the Porter)

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

C. BREW HOUSE
35 seated, 35 standing reception

D. FIRESIDE LOUNGE
25 standing reception with some
lounge seating | walk up bar access
upon prior request

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

FULL BUYOUT
173 seated,
220 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.

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

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

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

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
*Dairy Free sorbet also available
**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 rock cod with lemon cream sauce, roasted cauliflower and mushrooms

- **Seasonal Vegetable Pasta** (vegan)
  rich marinara sauce, roasted zucchini, mushroom, bell peppers, parmesan cheese side upon request

**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
  *Dairy Free sorbet also available
### PLATTERS (serves 6-8 ppl)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</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 *parmesan truffle fries available at extra charge</td>
<td>$48</td>
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</tbody>
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### GOLD APPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</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>
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</tbody>
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### PIZZA (8 Slices)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<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>
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### HOT APPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<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>
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</tbody>
</table>

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

### SWEETS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICE CREAM SANDWICHES (10 COUNT) It’s-It San Francisco classic sandwiches</td>
<td>$40</td>
</tr>
<tr>
<td>BOURBON BREAD PUDDING (10 COUNT) apple bourbon with caramel drizzle</td>
<td>$40</td>
</tr>
<tr>
<td>PETITE FOUR (20 COUNT) passionfruit, chocolate, raspberry, mocha</td>
<td>$50</td>
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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 focus of California wineries 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 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 Wi-Fi Access
Ability to put company logo on screen and or presentations with or without audio
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 and end time
5. Estimated number of guests
6. Contact name
7. Email and contact number
8. Other special requests