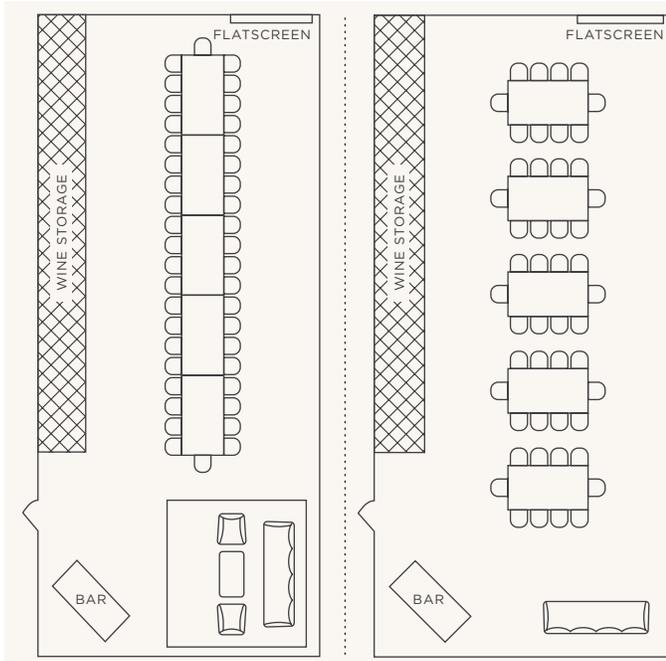




The Bartlett Room



FLOOR PLAN A (40 PPL)

FLOOR PLAN B (50 PPL)



DESCRIPTION

Our large private dining room located on the third floor was named after Lt. Washington Bartlett, who is credited with the naming of San Francisco. The room features mahogany paneling and hardwood floors.

DETAILS

Ideal for formal dinners, corporate meetings, cocktail receptions, and wine tastings. The Bartlett Room has five large tables which can be arranged end-to-end for a king's table, or 'school room' style.

FEATURES

The room is equipped with both a sound system and 60" flat screen TV that can be used for video presentations. A bar can be set up in the room for your party needs.

CAPACITY

UP TO 50 SEATED OR 80 STANDING GUESTS

COCKTAIL RECEPTION INQUIRE FOR PRICING

LUNCH PRICING

FAMILY STYLE — \$50 / PERSON

PLATED — \$75 / PERSON

DINNER PRICING

FAMILY STYLE — \$80 / PERSON

PLATED — \$95 / PERSON

CONTACT

ANDREA BOYD

Director of Sales and Events

ANDREA@WAYFARETAVERN.COM



Private Dining Family-Style Menu

LUNCH \$50 PER PERSON | DINNER \$80 PER PERSON

Menus subject to change based on seasonality

family-style starters

(select two for the table, add an additional starter for \$8 per person)

PRIME BEEF TARTARE potato chips, caper, dijon dressing, fried shallots

BURRATA TOAST roasted quince, prosciutto de parma, fresno chili vinaigrette, charred country bread

DEVILED EGGS ham, parmesan crisp, harissa, chives **gf*

CRISPY CHICKPEA SALAD arugula, beets, feta, avocado cream

SWEET GEM SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette **gf*

BUTTER LETTUCE SALAD Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing **gf*

family-style entrées

(select two for the table, add an additional entrée for \$10 per person)

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon

ROASTED PORK LOIN pearl barley, swiss chard, baby turnip, cranberry piccata

AKAROA KING SALMON kale, lentils, roasted squash, blood orange butter

FOREST MUSHROOM ORECCHIETTE kale, parmesan, black truffle butter

VITALITY BOWL various toasted grains, heart healthy berries, avocado, orange, kale, acai dressing
(lunch only option)

FILET OF PRIME BEEF TENDERLOIN riz rouge, broccolini, forest mushrooms, parsnip jus
\$10 supplement per person

family-style sides

*(two sides included with dinner,
\$5 per person for lunch and additional options)*

BROCCOLINI

BRUSSELS SPROUTS

ROASTED KABOCHA SQUASH

BAKED MACARONI & CHEESE

BURRATA WHIPPED POTATOES **gf*

family-style desserts

*(select two for the table,
add an additional dessert for \$5 per person)*

NEW YORK CHEESECAKE

MINI CHOCOLATE CRÈME PIE

VANILLA BEAN CRÈME BRÛLÉE **gf*

CARAMELIZED APPLE BREAD PUDDING

Wayfare Tavern adds a 5% surcharge to assist in complying with San Francisco mandates.

Water service upon request in compliance with state regulations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Private Dining Plated Menu

LUNCH \$75 PER PERSON | DINNER \$95 PER PERSON

Menus subject to change based on seasonality

Not available to groups over 30 people

soups

(select one, served with dinner only)

BUTTERNUT SQUASH SOUP tarragon crema

CONSOMMÉ vegetable broth, market vegetables *gf

salads

(select one)

SWEET GEM SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette *gf

BUTTER LETTUCE SALAD Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing *gf

CRISPY CHICKPEA SALAD arugula, beets, feta, avocado cream

entrées

(select two for a plated duet composition)

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon

ROASTED PORK LOIN pearl barley, swiss chard, baby turnip, cranberry piccata

AKAROA KING SALMON kale, lentils, roasted squash, blood orange butter

FOREST MUSHROOM ORECCHIETTE kale, parmesan, black truffle butter

FILET OF PRIME BEEF TENDERLOIN riz rouge, broccolini, forest mushrooms, parsnip jus

\$10 supplement per person

duet composition has both entree's plated together, on the same plate

family-style sides

(each side \$5 per person)

BROCCOLINI

BRUSSELS SPROUTS

ROASTED KABOCHA SQUASH

BAKED MACARONI & CHEESE

BURRATA WHIPPED POTATOES *gf

family-style desserts

(select two, add an additional dessert for \$5 per person)

NEW YORK CHEESECAKE

MINI CHOCOLATE CRÈME PIE

VANILLA BEAN CRÈME BRÛLÉE *gf

CARAMELIZED APPLE BREAD PUDDING

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Reception Menu

SAMPLE MENU—SEASONAL MENU OPTION AVAILABLE BY REQUEST

stationary boards & snacks

EACH BOARD SERVES 12-15 PEOPLE

CHEESE BOARD \$100

selection of three artisanal cheeses,
with fresh fruits, mixed nuts, preserves

CHARCUTERIE BOARD \$120

assortment of cured meats and pickles

CRISPY POTATO CHIPS \$15

NUT SELECTION \$5 PER PERSON

raw bar

ONE DOZEN OYSTERS \$56

east coast and west coast oysters on the half shell

WHITE GULF SHRIMP COCKTAIL \$46

(serves up to 12 guests) cocktail sauce, charred lemon

PLATEAU DE FRUITS DE MER

oysters, lobster, shrimp cocktail, P.E.I mussels

PETITE PLATEAU \$160 | serves 8 people

GRAND PLATEAU \$275 | serves 14 people

passed canapés

HOURLY PER-PERSON PRICING

(unlimited continuous service for one hour)

SELECT ANY THREE CANAPÉS

\$35 per person

SELECT ANY FOUR CANAPÉS

\$45 per person

SELECT ANY FIVE CANAPÉS

\$55 per person

SELECT ANY SIX CANAPÉS

\$65 per person

PER-PIECE PRICING

(we recommend 2-3 bites per person, per hour)

PRICE PER PIECE LISTED NEXT TO
EACH SELECTION AT RIGHT

SHRIMP & CUCUMBER \$4

tarragon, avocado honey dressing

BUFFALO CHICKEN BITES \$3

spicy buffalo sauce, honey yogurt

GOLDEN BEET & FETA SPOON \$3

rice wine vinaigrette, dill

BUTTERNUT SQUASH & KALE ARANCINI \$3

blue cheese, jack cheese, parsley, harissa, cumin

CHICKEN SALAD CROSTINI \$3

beets, pears, carrots, honey, mayonnaise

OLIVADE & PICKLED MUSHROOM CROSTINI \$3

Fromage Blanc, capers, nicoise olives, shallots, lemon

ROASTED LAMB SKEWERS \$5

almond, parsley, & basil pesto, aged balsamic reduction

ROASTED BEEF TENDERLOIN CROSTINI \$5

cilantro, jalapeno slice, chipotle pepper, aioli



MENU GUIDELINES

The Plated Duet and Plated "Choice Of" menus are limited to groups under 30 people

POPOVERS

are included with all plated and family style menus.

BILLIARDS ROOM MENUS ONLY

In the Billiards room we ask that you pre select two starters and two desserts to be served family style to your guests and then each guest will get their own choice of entree when they arrive.

Sides are additional cost serving 5-7 people at \$25 per side.

Billiards menus are not available in any other private dining room

FAMILY STYLE

Is a style of serving in which diners help themselves from platters of food vs individually plated dishes. This is still a coursed meal and we set out a platter for every 4-5 guests - so you won't be passing food down the table. It's a great way to try a little bit of everything - and our most popular style of service.

BUFFET

The Family style menu can also be served as a Buffet.

PLATED DUET

(for a group of 30 or less)* We offer a 3 course plated menu with the entree served as a Duet - this means we plate together two entree's on one plate for each guest. This is not a choice between two entrees but a lovely plated duet composition. You, as the host, make the selections for the whole group to enjoy. Everyone will eat the same pre-fix menu

PLATED "CHOICE OF"

**(for a group of 30 or less)* you can select three entrees to share with your guests in advance, you will collect the orders and let us know a minimum of 3 days in advance who many of each entree you will need. This service style does require that you have assigned seating for your guests and a detailed floor map with guests names and entree selections. We do not take orders at the event - all menus are pre-fixe.

STANDING RECEPTIONS AND PASSED CANAPES

Check out the Raw Bar and Canape menu - you can order by the hour, at a fixed price per person or by the piece.

MOST POPULAR ITEMS

The Fried Chicken, The Salmon, The Butter Lettuce Salad, The Deviled Eggs, The Whipped Potatoes.

BEVERAGES

All beverages are served on consumption, this means you are charged for exactly what is ordered. Wines are charged by bottle opened. We do not offer beverage packages at this time but you are welcome to set limits and caps on your bar offerings,

ALLERGIES & DIETARY PREFERENCES**

Just choose the dishes that your whole group will enjoy. Is there a Vegetarian or Gluten Free guest in your group? We will make a special dish just for them, so pick items you think the rest of the group will love and let us worry about the dietary restrictions. Please note that any a la carte items ordered will be an additional charge.



Terms & Conditions

CANCELLATION POLICY A 50% deposit is required to confirm your event. In the event that you cancel this reservation after receipt of contract, our cancellation policy is as follows:

CANCELLATION POLICY: If an event is cancelled, the following policy will apply.

1-7 days prior to the event date – 100% of total estimated charges (including food, beverage, tax and service).

90-8 days prior to the event date – 50% of total estimated charges (including food, beverage and tax).

90+ days – No penalty applied.*

*For events booked in December ONLY: 31-8 days prior to the event date – 100% of total estimated charges (including food, beverage and tax).

GUEST COUNT CONFIRMATION The organizer of the event is required to confirm the total number of guest attendance three business day prior to the day of the event. This is the minimum number of guests which you will be billed for. If guest numbers are not confirmed, the largest number on the contract will be used.

BILLING AND CHARGES The host / hostess of the event will receive one statement at the end of the event. The following taxes and charges will be added: 22% administrative charge; 8.5% sales tax and 5% San Francisco Mandate.

Unless previous arrangements have been established, the balance due to Wayfare Tavern must be paid at the end of the event by: cash, company check or credit card (Visa, MasterCard, Discover or American Express).

(Personal checks will not be accepted)

General Event Information

WINE & BEVERAGE We suggest one white and one red for all groups of more than 16 guests. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15 minute grace period after ordering). Groups larger than 20 guests must pre-select wines.

CORKAGE POLICY \$25.00 PER 750ML BOTTLE Corkage is applied to wine only, no outside alcoholic beverages can be brought onto the premise.

BARTENDERS \$150 (SEQUOIA ROOM ONLY) For an additional \$150.00 staffing fee per bartender, we will provide a full liquor bar of our premium cocktails. Cocktails are charged upon consumption at \$13-16 per drink. A bar offering wine and beer can be set up for your event without an additional charge.

AUDIO VISUAL EQUIPMENT All three private rooms offer a LCD Flat Screen TV. All of our flat screens offer connection for both PC and Apple computers for presentations and full cable availability. You must bring in the adaptors that work with your model computer we have a standard connection or apple air play. The cost to use any of our flat screens are included in our room rental fees. Additional equipment such as microphones and speakers can be arranged through a 3rd party vendor we recommend www.pinncomm.co or you are welcome to work with a vendor of your choice

FLORAL ARRANGEMENTS Floral is not included in your rental - The Sequoia & Billiards do have existing arrangements, all other floral can be arranged by a 3rd party, we recommend Nigella.

VALET \$12 PER CAR You may include valet service for your guests. Valet service begins at 5:00pm daily. We are unable to offer valet service before 5:00pm due to city regulations.

PRINTED MENUS Printed menus are included in your Event Fee, we are happy to add a custom title

DIETARY RESTRICTIONS AND SUPPLIMENTS We are happy to accomodate your guests with allergies or restrictions. The meals will be rung in at an additional charge based on our A La Carte pricing.