



EVENTS BY  
**INFUSION LOUNGE**  
SAN FRANCISCO

# WELCOME

Welcome to Infusion Lounge, an event space like no other.

Ideally located in San Francisco's Union Square, we offer a refreshing alternative to traditional meeting rooms and reception venues.

Created by the internationally acclaimed designer Kinney Chan, our Asian-inspired interior is a dramatic blend of Eastern esthetics and modern technology.

We can accommodate small intimate gatherings of 10 guests to large private events for up to 500.

Our expert event production team and professional service staff will tailor our facility, menus and services to meet every client's needs and surpass their expectations.

Infusion Lounge was named by Condé Nast Traveler as one of the Top 35 New Clubs in the World.

We take pride in creating not just unique events but experiences that will continue to impress and remain memorable to every guest in attendance.

# VENUE LAYOUT

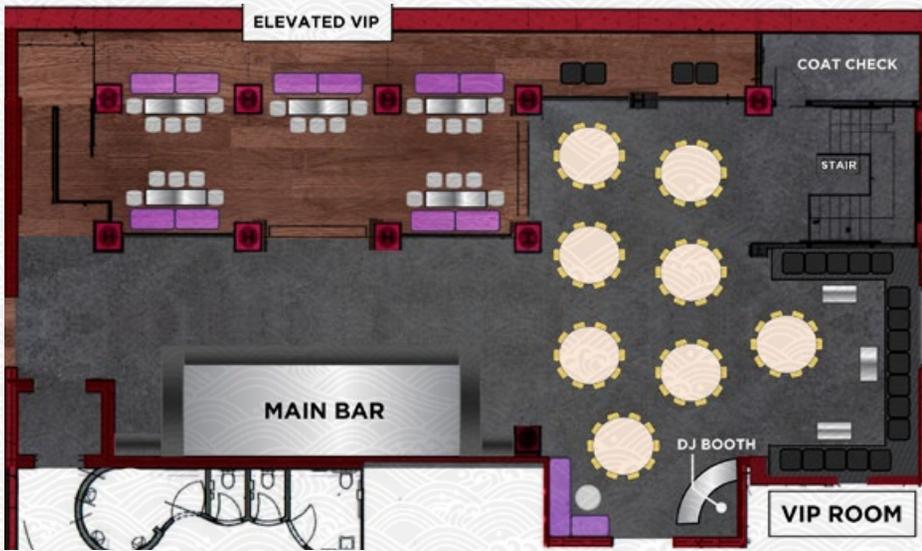
Totalling 6,500 square feet and accommodating up to 500 guests, Infusion Lounge features a dramatic Main Lounge with Elevated VIP seating, Private North Lounge, semi private VIP Room, 2 Full Service Bars and 2 fully equipped Dance Floors in an unrivaled setting. Whether your group is in need of a Registration Table, Buffet Equipment, High Boy Tables or Turn Tables, Infusion Lounge has everything you need to create the perfect event.



room	dimensions	sq. ft.	theatre	banquet	reception
MAIN LOUNGE	INCL. ELEVATED	3500	X	80	300
ELEVATED LOUNGE	41' X 17.5'	717.5	X	40	60
NORTH LOUNGE	40' X 41'	2000	60	80	200
VIP ROOM	18' X 21'	378	X	20	30

Customizable Floor Plans available including Staging, Runways, Classroom, etc.

# INDIVIDUAL ROOM LAYOUTS



MAIN LOUNGE DANCE FLOOR SEATED DINNER



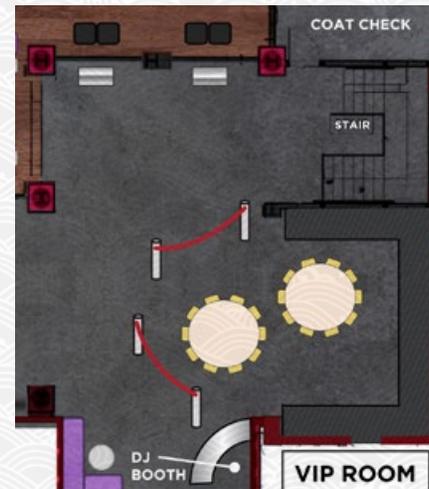
NORTH LOUNGE SIT DOWN BANQUET



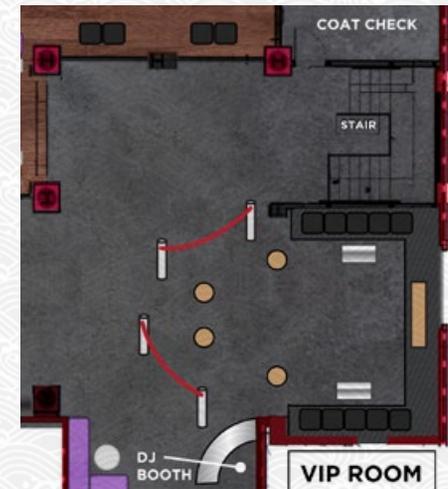
NORTH LOUNGE THEATER FOR 60



NORTH LOUNGE STANDING RECEPTION  
W/ REGISTRATION TABLE & BUFFET



VIP ROOM SEATED DINNER



VIP ROOM STANDING RECEPTION  
W/ BUFFET FOR 30

# MAIN LOUNGE

Our Main Lounge consists of three unique areas that can be used individually or all together to accommodate groups of 10 to 300.

## AMENITIES

Our venue is equipped with state-of-the-art audio/visual and lighting equipment, as well as many amenities and extras that we are delighted to offer our clients at no additional charge:

- Customizable lighting
- Wi-Fi

- Wireless Microphone

- 2 Built in Screens and Projectors

- Unique Customizable LED-lit menus

- Luxurious seating and lounge furniture

- Dance Floor

- Full Service Bar

- Full Catering



ELEVATED VIP LOUNGE



VIP ROOM



MAIN LOUNGE DANCE FLOOR

# NORTH LOUNGE

The North Lounge is a completely private room that can host a seated dinner for 80 guests to a reception for 200.

## AMENITIES

A 2,000 square foot private oasis can be reserved for meetings, reception or banquet dining. The North Lounge features a motorized screen and projector, full bar and DJ Equipment Hook Ups. Ceiling, Bar, and Glass illuminated columns can be programmed to any desired color to set just the right mood.



RECEPTION



SIT DOWN BANQUET



THEATER



# BAR PACKAGES

## SILVER

### SPARKLING

Chandon :: Brut Prestige :: Napa

### WHITE

Pacific Bay :: Chardonnay :: Chile

### RED

Opera Prima :: Cabernet Sauvignon :: Spain

### BEER

Heineken | Amstel Light | Corona  
Anchor Steam | Coors Light

### LIQUOR

Russian Standard Vodka | Gordon's Gin  
Bacardi Silver Rum | Sailor Jerry's Spiced Rum  
El Jimador Blanco Tequila | George Dickel Bourbon  
Johnnie Walker Red Blended Whiskey

2 hrs - \$35 per person | 3 hrs - \$40 per person | 4 hrs - \$45 per person

## \*GOLD

### SPARKLING

Chandon :: Brut Prestige :: Napa  
Roederer Estate :: Brut Rose :: Napa

### WHITE

Pacific Bay :: Chardonnay :: Chile  
Rodney Strong :: Sauvignon Blanc :: Sonoma

### RED

Opera Prima :: Cabernet Sauvignon :: Spain  
Flor de Campo :: Pinot Noir :: Santa Barbara

### BEER

Heineken | Amstel Light | Corona | Coors Light  
Anchor Steam | Peroni | Lagunitas IPA

### LIQUOR

"Silver Package" Brands +  
Absolut Vodka | Ketel One Vodka | Grey Goose Vodka  
Belevedere Vodka | Bombay Sapphire Gin | Tanqueray Gin  
Don Julio Blanco Tequila | Cazadores Reposado Tequila  
Patron Silver Tequila | Johnnie Walker Black Whiskey  
Chivas Regal | Crown Royal | Jameson | Hennessy V.S.

2 hrs - \$40 per person | 3 hrs - \$45 per person | 4 hrs - \$50 per person

## \*PLATINUM

### SPARKLING

Chandon :: Brut Prestige :: Napa  
Roederer Estate :: Brut Rose :: Napa  
Veuve Cliquot :: France

### WHITE

Pacific Bay :: Chardonnay :: Chile  
Rodney Strong :: Sauvignon Blanc :: Sonoma  
Sophia Coppola :: Rose :: Monterey

### RED

Opera Prima :: Cabernet Sauvignon :: Spain  
Flor de Campo :: Pinot Noir :: Santa Barbara  
St. Francis :: "Old Vine" Zinfandel :: Sonoma

### BEER

Heineken | Amstel Light | Corona | Coors Light  
Anchor Steam | Peroni | Lagunitas IPA  
Stella Artois | Blue Moon

### LIQUOR

"Silver & Gold Package" Brands +  
Chopin Vodka | Hendrick's Gin | Zaya 12yr. Rum  
Don Julio Reposado / Anejo  
El Tesoro Blanco / Reposado / Anejo | Macallan 12yr.  
Glenlivet 12yr. | Glenfiddich 12yr. | Oban 14yr.

2 hrs - \$45 per person | 3 hrs - \$50 per person | 4 hrs - \$55 per person

\*Specialty Cocktails available with this package

Infusion Lounge also offers additional packages:

- Open Beer & Wine Only
- Pre-Paid Drink Tickets
- Bar Tab based on Consumption (minimums required)
- Custom Packages are also available to fit your event's specifications.

Special DMC and Event Planner Discounts May Apply.

Prices Exclude 8.75% Tax and 20% Service Charge.



# HORS D'OEUVRES

## COLD

Poached Jumbo Shrimp w/Cocktail Sauce (GF)	\$2.50 each
Eggplant Caponata Crostini (VEG)	\$1.50 each
Ahi Tuna Poke on Crispy Wonton Chip	\$4.00
Bruschetta on Focaccia (VEG)	\$3.00
Cucumber Gazpacho Cups (GF) (V)	\$1.50
Thai Lime Shrimp	\$4.00
Caprese Skewer w/ Citrus Pesto Dressing (VEG) (GF)	\$3.00
Steak Crostini w/ Caramelized Onion Herb Mustard Aioli	\$3.50
Goat Cheese Crostini w/ Honey and Chives (VEG)	\$2.00
Fresh Fruit Skewers (GF) (V)	\$2.00
Miso Salmon on Pickled Cucumber	\$2.00

## HOT

Marinated Beef Skewers w/ Chimichuri	\$3.50 each
Edamame Bites w/ Miso Dipping Sauce (VEG)	\$1.50
Mini Crab Cakes w/ Cajun Remoulade	\$4.00
Baked Brie Cheese & Caramelized Onions on Toast (VEG)	\$1.50
Mini Char Siu Pork Meatballs	\$1.50
Chicken Satay w/ Asian Peanut Vinaigrette	\$3.50
Phyllo Wrapped "Cozy" Shrimp w/ Sweet Chili Dipping Sauce	\$3.50
Marinated Mushroom Skewers (V) (GF)	\$1.75
Braised Hoisen Pork on Scallion Potato Cake	\$3.00
Sesame Salmon Skewer w/ Pineapple Teriyaki Sauce	\$3.00
Shrimp and Scallop Cakes w/ Lime Aioli	\$3.50
Chicken Drumettes w/ Asian Buffalo Wing Sauce & Sesame Lime Ranch	\$2.00
Spinach & Feta Spanakopitas (VEG)	\$2.00
Beef Sliders w/ Asian Slaw & Wasabi Horseradish Aioli	\$5.00
Hoisen Glazed Pork Baby Back Ribs	\$2.50
Vegetable Spring Rolls w/ Sweet & Sour Dipping Sauce (VEG)	\$1.50
Shrimp & Chicken Pad Thai Spring Rolls w/ Cilantro Peanut Sauce	\$1.75

## DISPLAY

Spinach & Artichoke Dip w/Grilled Bread (VEG)	\$4.00 per person
Baked Brie in Phyllo Dough w/Orange Honey (VEG)	\$3.50 per person
Artisan Cheese & Charcuterie Platter	\$5.00 per person
Sushi Assortment (48 pieces)	\$160.00 per platter

(VEG) = Vegetarian  
(V) = Vegan  
(GF) = Gluten Free

Custom hors d'oeuvres menus are available upon request.



# BUFFET OR SEATED LUNCH & DINNER

Buffet \$40 Per Person  
Seated \$50 Per Person

## SALADS

Please Select One:

Served w/ Dinner Rolls

### CLASSIC CAESAR

w/ Crisp Romaine Hearts, Miso Caesar Dressing, Ciabatta Croutons & Parmesan

### PAN-ASIAN SALAD

w/ Mixed Greens, Carrots, Mandarin Oranges, Wontons, Red Onion, Toasted Almonds & Peanut Vinaigrette

### CHOPPED SALAD

w/ Romaine, Celery, Red Onion, Snap Peas, Carrots, Cabbage, Chicken, Applewood Smoked Bacon & Kaffir Lime Vinaigrette

## ENTRÉES

Buffet: Please select One Entrée or add \$10 per person for a Choice of Two Entrees

Seated: Please Select Two Entrées or add \$10 per person for a Choice of Three Entrees

**VEGETABLE GALLETTE** w/ Tomato Sauce & Goat Cheese

**WILD MUSHROOM RISOTTO** w/ English Peas & Micro Salad

**PAN SEARED TILAPIA** w/ Sushi Rice, Piperade & Thai Basil Pesto

**MISO SALMON** w/ Parsnip Puree & Braised Bok Choy

**SEARED CHICKEN BREAST** w/ Sauteed Cabbage, Cipollini & Sriracha Cream

**GRILLED AHI TUNA** w/ Wasabi Mashed Potatoes, Asparagus, & Sriracha Cream Drizzle

**HANGER STEAK KALBI** w/ Garlic Fingerling Potatoes, Ginger Glazed Carrots & Soy Demi Glaze

**PETIT FILET MIGNON** w/ Truffle Gratin, Sauteed Spinach & Red Wine Sauce

**ROASTED PORK LOIN** w/ Creamy Polenta, Steamed Broccoli, & Orange Gremolata

## DESSERTS

Please Select One:

### WHITE CHOCOLATE CHEESECAKE

w/ Red Velvet Cake & Chocolate Sauce

### APPLE AND ALMOND CREAM TART

w/ Cinnamon Chantilly Cream

### PINEAPPLE UPSIDE DOWN CAKE

w/ Malibu Rum Caramel Sauce

### CHOCOLATE BLACKOUT CAKE

w/ Raspberry Sauce



Custom Menus available upon request.  
Pre-Orders are required.

Special DMC and Event Planner Discounts May Apply.

Prices Exclude 8.75% Tax and 20% Service Charge.

# RECEPTION STATIONS

## FRESH SEAFOOD DISPLAY \$55 Per Person

### CALAMARI SALAD

w/Mixed Greens, Tomatoes, Marinated Onions, Bell Peppers, Feta Cheese & Black Olives

### KING CRAB LEGS

OYSTERS ON THE HALF SHELL w/Mignonette

POACHED JUMBO SHRIMP w/Cocktail Sauce

Add Lobster Tail for \$5 per person

## DIM SUM BUFFET

\$35 Per Person

### CHICKEN DRUMETTES

w/Asian Buffalo Wing Sauce & Sesame Lime Ranch

### CHAR SIU BBQ PORK BUNS

### VEGETARIAN SPRING ROLLS

w/Sweet & Sour Dipping Sauce

### HOISEN GLAZED BBQ BABY BACK PORK RIBS

### VEGETABLE CHOW MEIN

Add Chicken or Shrimp for \$2 per person

### BLACK VEGETABLE FRIED RICE

Add Chicken or Shrimp for \$2 per person

## FAJITA BUFFET \$35 Per Person

### YUCATAN PORK, BRAISED CHICKEN & GRILLED TRI TIP

### SPANISH RICE, BLACK BEANS, ROASTED PEPPERS & ONIONS

SALSA STATION w/Pico di Gallo, Roasted Tomatoes, Guacamole, Sour Cream & Cilantro

### FLOUR TORTILLAS

## CHEF STATIONED PASTA BAR \$30 Per Person

Served w/Dinner Rolls

### NOODLES *Please Select Two Types*

Fettuccini, Penne, Linguini  
Rigatoni or Farfalli

### SAUCES

Pesto, Classic Marinara & Garlic Cream

### ADDITIONS

Mushrooms, Peas, Sun Dried Tomatoes,  
Kalamata Olives, Artichoke Hearts,  
Asparagus, Chicken, Shrimp  
& Parmesan Reggiano

## CHEF STATIONED RISOTTO BAR \$35 Per Person

Served w/Dinner Rolls

### CLASSIC STYLE RISOTTO

### ADDITIONS

Mushrooms, Peas, Sun Dried Tomatoes,  
Kalamata Olives, Artichoke Hearts,  
Asparagus, Chicken, Shrimp, Lobster  
& Parmesan Reggiano

## CHEF'S CARVING STATION

### MEAT SELECTIONS

Please Select One Option

### PORK LOIN

\$35 Per Person

### TRI TIP

\$40 Per Person

### PRIME RIB

\$45 Per Person

Served with Horseradish Cream & Natural Au Jus

### STARCH SIDE

Please Select One Option

### MASHED POTATOES

### POTATOES GRATIN

### HERB ROASTED POTATOES

### SUSHI RICE

### VEGETABLE SIDE

Please Select One Option

### SEASONAL ROASTED VEGETABLES

### CREAMED SPINACH

### BRAISED BOK CHOY



Custom Menus available.  
Minimum requirement for Multi-Station Packages.

Prices Exclude 8.75% Tax and 20% Service Charge.



**INFUSION LOUNGE**  
SAN FRANCISCO

124 ELLIS ST. SAN FRANCISCO, CA 94102  
SF.INFUSIONLOUNGE.COM  
415.421.8700 X203