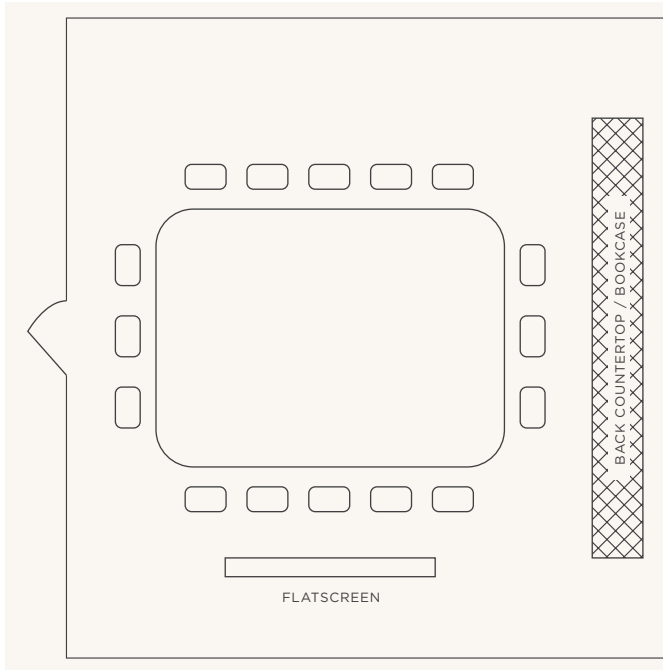




The Billiards Room



FLOOR PLAN



DESCRIPTION

A cozy, wood-paneled library on the second floor, the Billiards Room features an antique tin ceiling, vintage red felt pool table, and double-paned glass doors. The pool table converts to a wood-top dining table for seated meals.

DETAILS

The perfect spot to watch a sporting event, play pool, or host an intimate dinner for a small group of friends. The room can be reserved in two hour increments for a game of pool or can be reserved for private dining.

FEATURES

The room is equipped with both a sound system and 60" flat screen TV with all major sports and entertainment channels. Full menu, beer, wine and cocktail service available.

CAPACITY

UP TO 16 GUESTS

PRICING

LUNCH — \$50 / PERSON + \$100 ROOM FEE

DINNER — \$75 / PERSON + \$200 ROOM FEE

FOOD & BEVERAGE MINIMUMS

Regular (Jan 2–Nov 22)

LUNCH \$500 / DINNER \$1500

Holiday (Nov 28–Jan 1)

LUNCH \$1000 / DINNER \$2000

CONTACT

ANDREA BOYD

Director of Sales and Events

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The Billiards Room Menu

LUNCH \$50 PER PERSON | DINNER \$75 PER PERSON

Menus subject to change based on seasonality

family-style starters

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

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

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

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

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

entrées (à la carte)

(all of the below selections will be offered to your guests)

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

PRIME FILET MIGNON scalloped potato, sautéed forest mushrooms, bordelaise sauce
(dinner only option)

THE TAVERN BURGER proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun

AKAROA KING SALMON roasted winter squash, French green lentils, Belgium endive, blood orange beurre blanc

FOREST MUSHROOM RISOTTO parmesan, black truffle butter

CITY SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette *gf
(lunch only option)

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

optional family-style sides

(serving size 5-6 guests)

\$25 per side

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

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.



The Billiards Room Brunch Menu

BRUNCH \$50 PER PERSON

Menus subject to change based on seasonality

family-style starters

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

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

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

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

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*

entrées (à la carte)

(all of the below selections will be offered to your guests)

FRIED CHICKEN & WAFFLES buttermilk fried chicken, applewood smoked bacon & chive waffle, country gravy

EGGS BENEDICT soft poached hen egg, braised pork belly, wilted arugula, oven-dried tomato, hollandaise

THE TAVERN BURGER proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun

CHALLAH FRENCH TOAST berry compote, naval orange butter, powdered sugar, Vermont syrup

3 EGG OMELETTE fine herbs, Monterey Jack cheese, petite greens salad

optional family-style sides

(serving size 5-6 guests)

\$25 per side

APPLEWOOD SMOKED BACON

TWO PIECE FRIED CHICKEN

COUNTRY POTATOES

FRENCH FRIES

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

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

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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, mussels

PETITE PLATEAU \$160 | serves 8 people

GRAND PLATEAU \$275 | serves 14 people



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.