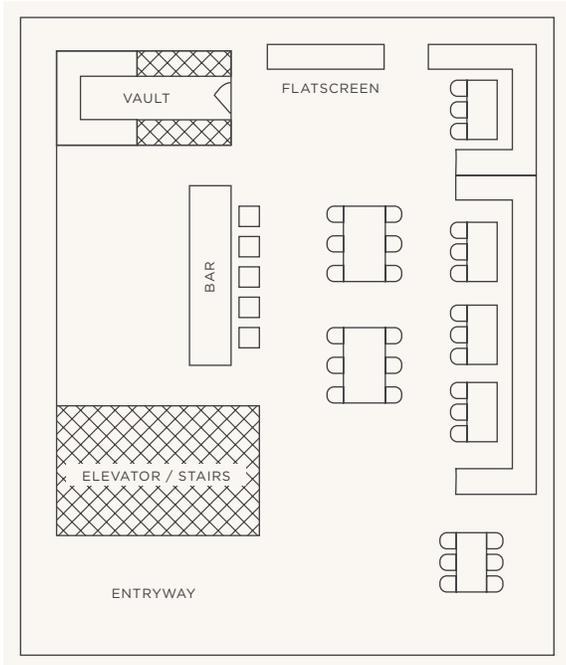




## The Sequoia



FLOOR PLAN

### DESCRIPTION

Located on the fourth floor, this bar and lounge is a breathtaking space that pays homage to our beloved Bay Area roots, complete with dramatic skylight views of the Transamerica Pyramid.

### DETAILS

With its full bar and banquet seating, The Sequoia is great for cocktail receptions or an elegant dinner party.

### FEATURES

The room is equipped with both a sound system and large flat screen TV with all major sports and entertainment channels.

### CAPACITY

UP TO 40 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

EVENTS@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**

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.

558 SACRAMENTO STREET • SAN FRANCISCO, CA 94111 • 415.772.9060 • WWW.WAYFARETAVERN.COM



## 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](http://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.