



1652 STOCKTON  
STREET



SAN FRANCISCO,  
CA 94133

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# PRIVATE EVENTS PACKAGE

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415.989.7300 • PARKTAVERNSF.COM

# DETAILS & INFORMATION

*Located in the heart of San Francisco's historic North Beach neighborhood, Park Tavern offers classic American tavern inspired cuisine.*

The restaurant's handsome décor features an eclectic mix of vintage fixtures and furnishings, an open kitchen and an airy café space that opens onto beautiful Washington square park.

Restaurateur Anna Weinberg and Chef Jennifer Puccio also own Marlowe, Petit Marlowe, The Cavalier & Leos Oyster Bar.

## FOOD AND BEVERAGE MINIMUMS

There will be a Food and Beverage minimum quoted for hosting an event at Park Tavern.

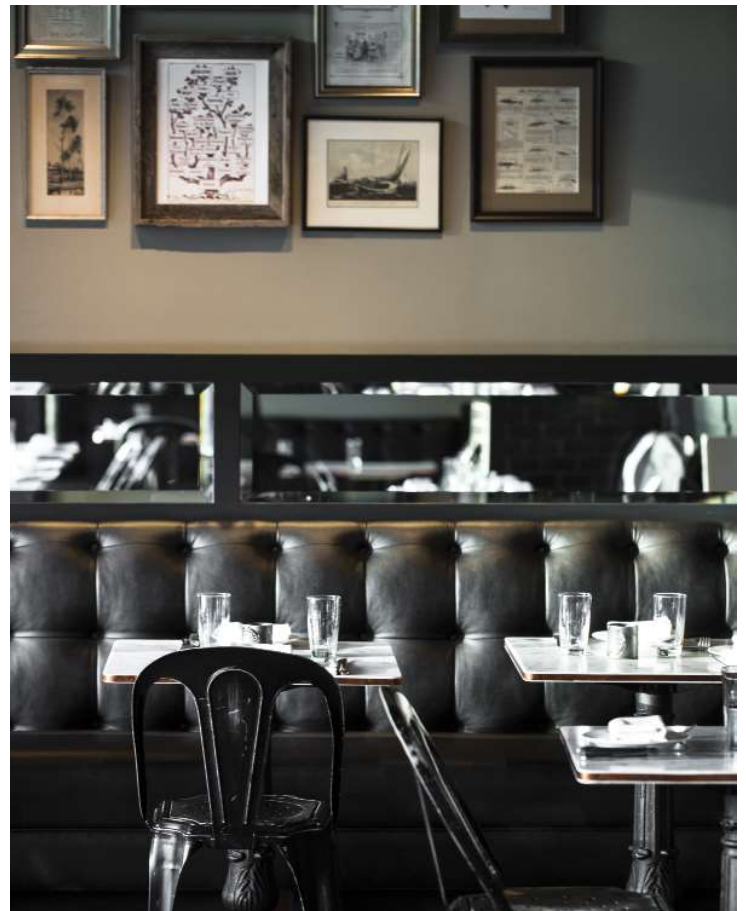
This amount is the minimum required expenditure for use of the contracted venue, and does not include applicable taxes, service charges, gratuities, coordination fees or any supplemental charges.

All menu and beverage costs will be applied towards the Food and Beverage Minimum, and if not met, the difference will be billed as "Minimum Not Met."

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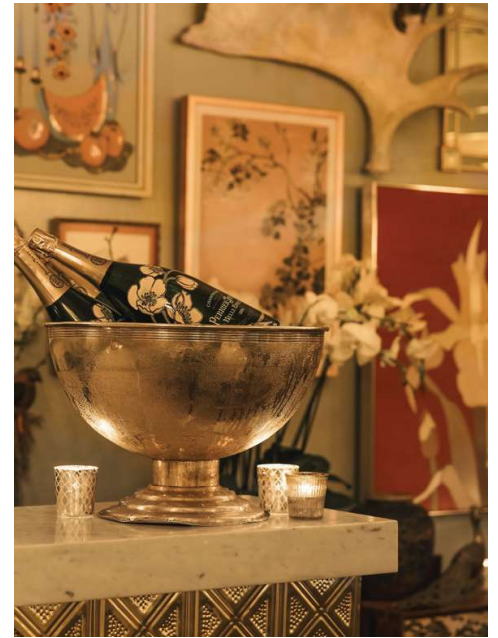
## ADDITIONAL SERVICES

Events can be customized with floral arrangements, wine pairings, custom audio-visual, music and special décor (pricing available upon request.) Additionally, valet parking is available directly in front of Park Tavern at \$12 per vehicle.

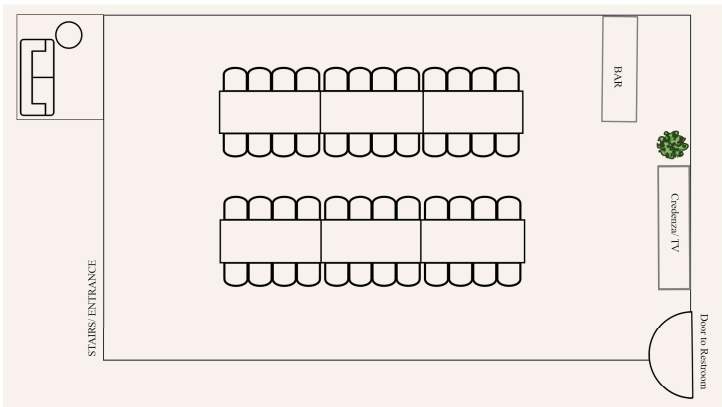




# EDEN ROOM



OPTION 1: DOUBLE TABLES



## MAXIMUM SEATED CAPACITY

50 People

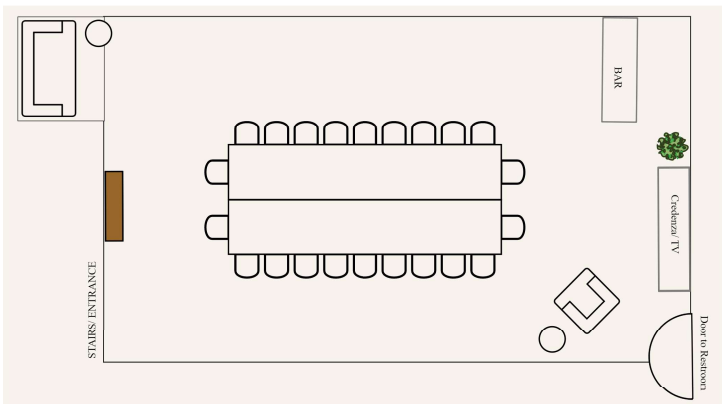
## MAXIMUM RECEPTION CAPACITY

60 People

## FOOD & BEVERAGE MINIMUM

Please inquire about specific dates to receive a minimum quote.

OPTION 2: KING'S TABLE



## ROOM AVAILABILITY

The Eden Room is available for booking Monday through Sunday for both evening and afternoon events.

## PRIVATE BAR

If spirits and cocktails are offered, a Bar Set-Up Fee of \$250 will apply as to allow for a full bar and staff.

# THE CAFE



### MAXIMUM SEATED CAPACITY

36 People

### MAXIMUM RECEPTION CAPACITY

45 People

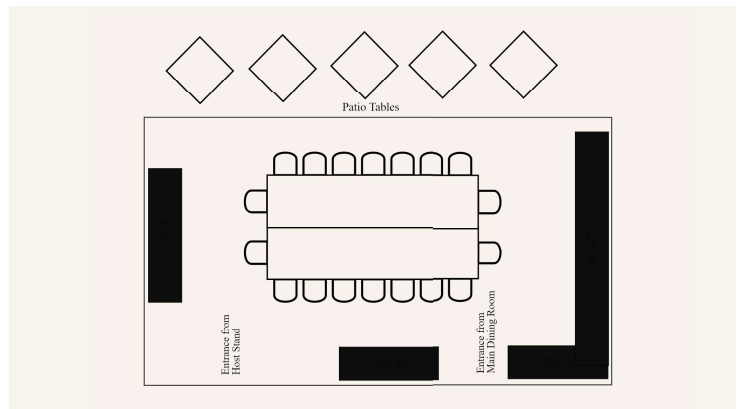
### FOOD & BEVERAGE MINIMUM

Please inquire about specific dates to receive a minimum quote.

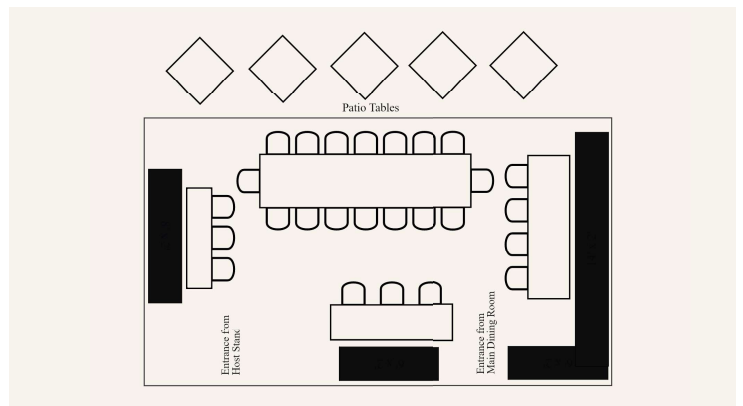
### ROOM AVAILABILITY

The Cafe is available for booking Monday through Sunday for both evening and afternoon events.

OPTION 1: KING TABLE FOR 18 GUESTS

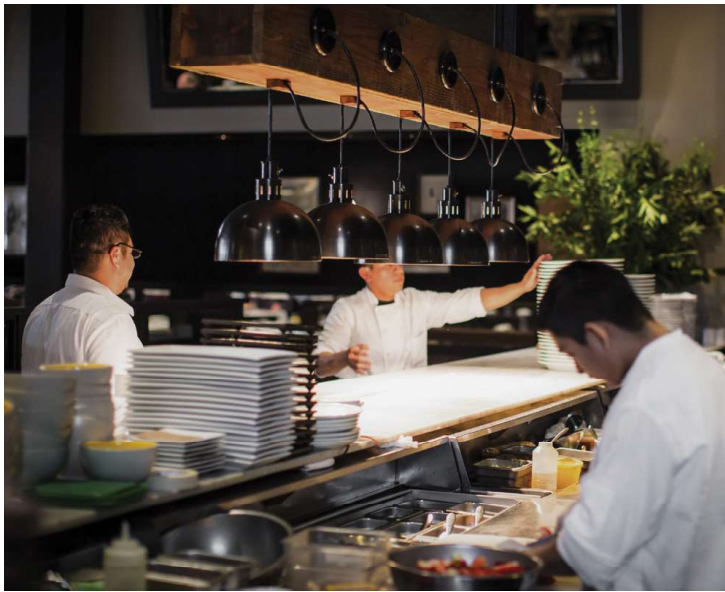


OPTION 2: 36 GUESTS





# BUYOUT OF PARK TAVERN



## MAXIMUM SEATED CAPACITY

115 People in Main Dining space

165 People in Main Dining space + Eden

## MAXIMUM RECEPTION CAPACITY

250 People

## FOOD & BEVERAGE MINIMUM

Please inquire about specific dates to receive a minimum quote.

## ROOM AVAILABILITY

Park Tavern is available for booking Monday through Sunday for both Afternoon and Evening events.

# DINNER MENU

**\$85 FOR THE TABLE or \$95 PLATED**

PLATED AVAILABLE FOR PARTIES OF 20 OR LESS

## STARTERS

SERVED DURING RECEPTION or SEATED AT TABLE

**SMOKED DEVILED EGGS** 🌿  
bacon, pickled jalepeño & chive

**BRUSSELS SPROUT CHIPS** 🌿 🌱  
lemon zest & sea salt

### ADD TO THE STARTER COURSE

**ARANCINI** 🌱  
saffron aioli and parsley \$5 per bite

**DUNGENESS CRAB CAKES**  
seasonal aioli and dill \$8 per bite

**LITTLE LEO OYSTERS**  
mignonette \$42 per dozen

## APPETIZERS

**TAVERN SALAD** 🌱 🌿 w/o croutons  
green goddess dressing, gem lettuce, radish, avocado,  
parmesan & croutons

**CRISPY LEMON CHIPS** 🌿 🌱  
burrata, fines herb & Hawaiian black sea salt

🌱 Vegetarian | 🌿 Vegan | 🌿 Gluten Free

## ENTREES

**STEELHEAD TROUT** 🌱  
grilled radicchio, roasted cipollini, sunchoke & 'nduja  
vinaigrette

**POULET NOIR** 🌱 w/o stuffing  
porcini truffle rub, crispy herbed stuffing & sausage  
vinaigrette

**STEAK FRITES\*** 🌱  
CAB ribeye, beef fat fries & béarnaise

### ADD TO THE MAIN COURSE

REPLACE ONE OF THE OPTIONS ABOVE  
(or add a 4th option for \$10 per guest)

**VEGETABLE MEDLEY RISOTTO** 🌱 🌿  
with chef's daily selection of local & seasonal vegetables

**SPINACH PAPADELLE** 🌱  
smoked wild mushrooms, farm egg yolk & aged pecorino

**MARLOWE BURGER BITES**  
caramalized onions, cheddar, bacon & horseradish aioli

## DESSERTS

**"BIRTHDAY" CAKE** 🌱  
this month's selection

**ICE CREAM SANDWICHES** 🌱  
oatmeal cookies, hazelnut-coffee gelato & chocolate fudge  
dipping sauce

## WINE PAIRING RECOMMENDATIONS

### WHITES

**GREAT VALUE: DOMAINE PAUL BUISSE** 48  
Sauvignon Blanc, Torraine, France, 2017

**STAFF PICK: EBERLE** 56  
Grenache Blanc & Roussanne, Cotes du Robles, Paso Robles, 2017

**SPLURGE: KISTLER** 158  
Chardonnay, "McCrea Vineyard," Russian River Valley, California, 2014

### REDS

**GREAT VALUE: FANTALEONI** 48  
Sangiovese, Colli Senesi, Chianti, Italy, 2016

**STAFF PICK: HAHN "SLH"** 64  
Pinot Noir, Santa Lucia Highlands, California, 2016

**SPLURGE: RADIO-COTEAU** 126  
Pinot Noir, "La Neblina," Sonoma Coast, California, 2014

# LUNCH MENU SELECTIONS

**\$65 FOR THE TABLE OR \$75 PLATED LUNCH MENU**

AVAILABLE FOR PARTIES OF 20 OR LESS

## STARTERS

SERVED DURING RECEPTION or SEATED AT TABLE

- SMOKED DEVILED EGGS** 

za'tar, herbed yogurt & toasted seeds
- BRUSSELS SPROUT CHIPS**  

lemon zest & sea salt

### ADD TO THE STARTER COURSE

- ARANCINI** 

saffron aioli and parsley \$5 per bite
- DUNGENESS CRAB CAKES**

seasonal aioli and dill \$8 per bite
- LITTLE LEO OYSTERS**

mignonette \$42 per dozen

 Vegetarian |  Vegan |  Gluten Free

## ENTREES

- TAVERN SALAD AND PRAWNS**  w/o croutons
 

green goddess dressing, gem lettuce, avocado and croutons
- "MARLOWE" BURGER**

caramelized onion, cheddar, bacon and horseradish aioli
- STEELHEAD TROUT** 

grilled radicchio, roasted cipollini, sunchoke & nduja vinaigrette

### ADD TO THE MAIN COURSE

REPLACE ONE OF THE OPTIONS ABOVE  
(or add a 4th option for \$10 per guest)

- VEGETABLE MEDLEY RISOTTO**  

with chef's daily selection of local and seasonal vegetables
- SPINACH PAPARDELLE** 

smoked wild mushrooms, farm egg yolk & aged pecorino
- POULET NOIR**  w/o stuffing
 

porcini truffle rub, crispy herbed stuffing & sausage vinaigrette

## DESSERT

- "BIRTHDAY" CAKE**

this month's selection
- ICE CREAM SANDWICHES**

oatmeal cookies, lemon cookie ice cream and blackberry dipping sauce

## WHITES

- GREAT VALUE: DOMAINE PAUL BUISSE** 48
 

Sauvignon Blanc, Torraine, France, 2017
- STAFF PICK: EBERLE** 56
 

Grenache Blanc & Roussanne, Cotes du Robles, Paso Robles, 2017
- SPLURGE: KISTLER** 158
 

Chardonnay, "McCrea Vineyard," Russian River Valley, California, 2014

## REDS

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- STAFF PICK: HAHN "SLH"** 64
 

Pinot Noir, Santa Lucia Highlands, California, 2016
- SPLURGE: RADIO-COTEAU** 126
 

Pinot Noir, "La Neblina," Sonoma Coast, California, 2014

# BRUNCH MENU SELECTIONS

**\$65 FOR THE TABLE or \$75 PLATED BRUNCH MENU**

PLATED AVAILABLE FOR PARTIES OF 20 OR LESS

## COFFEE SERVICE

**BOTTOMLESS MR. ESPRESSO DRIP COFFEE**

Add for \$5 per person

## STARTERS

SERVED DURING RECEPTION or SEATED AT TABLE

**AVOCADO TOAST** 🌿

seeded whole wheat, chile, lemon & sea salt

**SMOKED DEVILED EGG** 🌿 🥚 w/o bacon

bacon, pickled jalapeño & chive

### ADD TO THE STARTER COURSE

**CHALLAH TOAST** 🥚

butter, cinnamon & sugar \$5 per piece

**SMOKED SALMON TOAST**

house smoked, crème fraîche, chervil & citrus \$8 per piece

**LITTLE LEO OYSTERS**

mignonette \$42 per dozen

🥚 Vegetarian | 🌿 Vegan | 🌾 Gluten Free

## ENTREES

**BRIOCHE FRENCH TOAST** 🥚

seasonal fruit & mascarpone

**SMOKED SALMON BENEDICT**

horseradish cream & poached eggs

**CRISPY POLENTA CAKES** 🌾

mushrooms, poached eggs, arugula & truffle salsa verde

### ADD TO THE MAIN COURSE

REPLACE ONE OF THE OPTIONS ABOVE

(or add a 4th option for \$10 per guest)

**SMOKED CORNED BEEF HASH** 🌾

crispy potatoes, pepper relish, fried egg & chili hollandaise

**MARLOWE BURGER BITES**

caramelized onions, cheddar, bacon & horseradish aioli

**TAVERN SALAD & PRAWNS** 🌾 w/o croutons

green goddess dressing, gem lettuce, avocado & croutons

## DESSERT

**"BIRTHDAY" CAKE** 🥚

this month's selection

**ICE CREAM SANDWICHES** 🥚

oatmeal cookies, lemon cookie ice cream & blackberry dipping sauce

## BRUNCH DRINK RECOMMENDATIONS

### SPARKLING WINE

**GREAT VALUE:** GÉRARD BERTRAND \$48

Brut, "Cuvée Thomas Jefferson," Crémant de Limoux, France, 2015

**STAFF PICK:** VITTEAUT-ALBERTI \$72

Brut Rosé, "Big Night Bubbles," Crémant de Bourgogne, NV

**SPLURGE:** TAITTINGER 130

Brut Rosé, "Prestige Rosé," Reims, Champagne, NV

### BRUNCH COCKTAILS

**PT BLOODY MARY**

vodka & house bloody mary mix

**HUMMINGBIRD**

St. Germain, sparkling wine & grapefruit

**BOOZIE SMOOTHIE**

Bulleit bourbon, banana, espresso & vanilla ice cream



# PASSED & STATIONED APPETIZERS

## RECEPTION MENU

**LIGHT PASSED APPETIZERS** Please select 4 items from the selections below. Unless otherwise noted we serve 1 piece of each selection per guest.

- ARANCINI** 🍷 \$5 per bite  
saffron aioli and parsley
- MUSHROOM TARTLET** 🍷 \$6 per bite  
burrata, rosemary and frisée
- SMOKED DEVEILED EGGS** 🌿 \$4 per bite  
bacon, pickled jalepeño & chive
- CRISPY LEMON CHIPS** 🌿 🍷 \$6 per bite  
burrata, fines herb and Hawaiian black sea salt
- SALMON TARTARE** \$8 per bite  
crème fraîche, chive and crostini
- DUNGENESS CRAB CAKES** \$8 per bite  
seasonal aioli & dill
- STEAK TARTARE CROSTINI** \$8 per bite  
capers, shallot, dill & mustard oil

**HEAVIER PASSED ITEMS** Please select 2 items from the selections below. Unless otherwise noted we serve 1 piece of each selection per guest.

- GRUYERE & MUSHROOM GRILLED CHEESE** 🍷 \$8 per bite
- DEMONS ON HORSEBACK** 🌿 \$7 per bite  
lardo-wrapped smoked prawns, cucumber & remoulade
- COULOTTE STEAK** \$8 per bite  
toasted baguette and balsamic shallots
- MARLOWE BURGER BITES** \$8 per guest  
caramelized onions, cheddar, bacon & horseradish aioli

**STATIONED PLATTERS** Please select 2 items from the selections below.

- ARTISANAL CHEESE PLATE** 🍷 \$8 per guest  
almonds, honey, jam & toast
- CHARCUTERIE PLATE** \$8 per guest  
pickles, olives, mustard & crostini
- VEGETABLE CRUDITÉ** 🌿 🍷 \$5 per guest  
white bean hummus
- SEASONAL FRUITS & ASSORTED NUTS** 🌿 🍷 \$7 per guest

## RAW BAR STATION

\*AVAILABLE FOR CAFÉ EVENTS AND BUYOUTS ONLY  
(set up fee of \$350 includes a dedicated oyster shucker)

- OYSTERS**  
Served with a choice of Green Chile Vodka Cocktail Sauce or classic mignonette Kumamoto and kushi  
\$5 each - minimum 4 pieces per person
- SHRIMP COCKTAIL**  
\$6 each - minimum 3 pieces per person
- LITTLENECK CLAMS**

- CAVIAR**  
Served with potato chips and crème fraîche  
One ounce per 5 guests is recommended  
\$95 per ounce American Sturgeon  
\$155 per ounce Golden Osetra

\* Additional selections available on request

# COCKTAILS & WINE

## COCKTAILS

**THE MCLAREN**

Hendricks Gin, Cucumber, Lemon & Ginger Beer

**WASHINGTON SQUARE**

Ketel One Vodka, Aperol, Canton ginger, lemon & sparkling wine

**PARK PALOMA**

Avion Blanco Tequila, Pamplemousse, Lime Juice, & Bitters

**THE COUNTRY LAWYER**

Bourbon, Amaro, Vermouth & Bitter

**SANGUE E SABBIA**

Bank Note scotch, Luxardo Morlacco, Yellow Chartreuse & grapefruit

\*Bar Set-Up Fee of \$250 will apply to allow for a full bar and staff.

## WINE

### SPARKLING WINE

**GÉRARD BERTRAND**

Brut, "Cuvée Thomas Jefferson," Crémant de Limoux, France, 2015

**SHRAMSBERG**

Blanc de Blancs, North Coast, California, 2015

**VITTEAUT-ALBERTI**

Brut Rosé, "Big Night Bubbles," Crémant de Bourgogne, NV

**TAITTINGER**

Brut Rosé, "Prestige Rosé," Reims, Champagne, NV

### WHITE WINE

**ABBAZIA DI NOVACELLA**

Gruner Veltliner, Alto Adige, Italy, 2017

**EBERLE**

Grenache Blanc & Roussanne, Cotes du Robles, Paso Robles, 2017

**MICHEL GIRAULT**

Sauvignon Blanc, "Les Beaux Regards," Sancerre, France 2017

**DOMAINE PAUL BUISSE**

Sauvignon Blanc, Torraine, France, 2017

**CARDINALE WINERY**

Sauvignon Blanc, "Intrada," Napa Valley, California, 2017

**FROG'S LEAP**

Chardonnay, "Rutherford," Napa Valley 2015

**FLOWERS**

Chardonnay, Sonoma Coast, California, 2016

**KISTLER**

Chardonnay, "McCrea Vineyard," Russian River Valley, California, 2014

### ROSÉ WINE

**STEMMARI**

Nero D'Avola, Sicily, Italy, 2017

**RED CAR**

Pinot Noir, Sonoma Coast & Mendocino Ridge, California, 2017

### RED WINE

**FANTALEONI**

Sangiovese, Colli Senesi, Chianti, Italy, 2016

**TALLEY**

Pinot Noir, "Estate," Arroyo Grande Valley, 2015

**HAHN "SLH"**

Pinot Noir, Santa Lucia Highlands, California, 2016

**RADIO-COTEAU**

Pinot Noir, "La Neblina," Sonoma Coast, California, 2014

**DUTTON GOLDFIELD**

Pinot Noir, "Dutton Ranch," Russian River Valley, California, 2015

**SEGHESIO**

Barbera, Alexander Valley, California, 2013

**CHATEAU DU CAYROU**

Malbec, Cahors, France, 2015

**STORYBOOK MOUNTAIN VINEYARDS**

Zinfandel, "Mayacamas Range," Napa Valley, California, 2014

**NICKLE & NICKLE**

Merlot, "Suscol Ranch," Napa Valley, California, 2015

**ST. FRANCIS**

Cabernet Sauvignon, Sonoma County, California, 2015

**ROWEN**

Cabernet Sauvignon Blend, California, 2015

**MOUNT VEEDER WINERY**

Cabernet Sauvignon, Napa Valley, California, 2014