



✦ PRIVATE EVENTS ✦

THE DORIAN

EVENTS AT THE DORIAN

A neighborhood supper club serving modern American fare and free-spirited cocktails.

The Dorian is an ode to a bygone era, a modern day parlor for the bohemians, libertines and free thinkers among us. Offering fresh provisions and fine whiskey, The Dorian is the quintessential destination to enjoy good times for good times sake.

Our menu draws from San Francisco's rich culinary history, taking the liberty to explore and re-invent nostalgic favorites and concoct new dishes alike. Our beverage program treads a bohemian path, borrowing from the past and dreaming up new ways to have fun through libations. We couple this with an extensive list of over 120 whiskeys from around the world.

The Dorian is the perfect venue for your next event - whether it's a bridal shower, birthday party, corporate event or social get together we are able to accommodate any occasion. We have a variety of options ranging in price and set-up; from passed hors d'oeuvres, cabaret shows, cocktail receptions, whiskey pairings, to seated dinners. Complete your party with our built in GIF photo booth, complimentary for your guests to use.

Located in the heart of the bustling Marina/Cow Hollow neighborhood, The Dorian offers multiple areas and rooms providing space for parties from 10 to 240 people. We can seat 10 at our communal table, a cocktail reception for 40 upstairs in the mezzanine level study or we can offer the entire restaurant for a complete buyout.

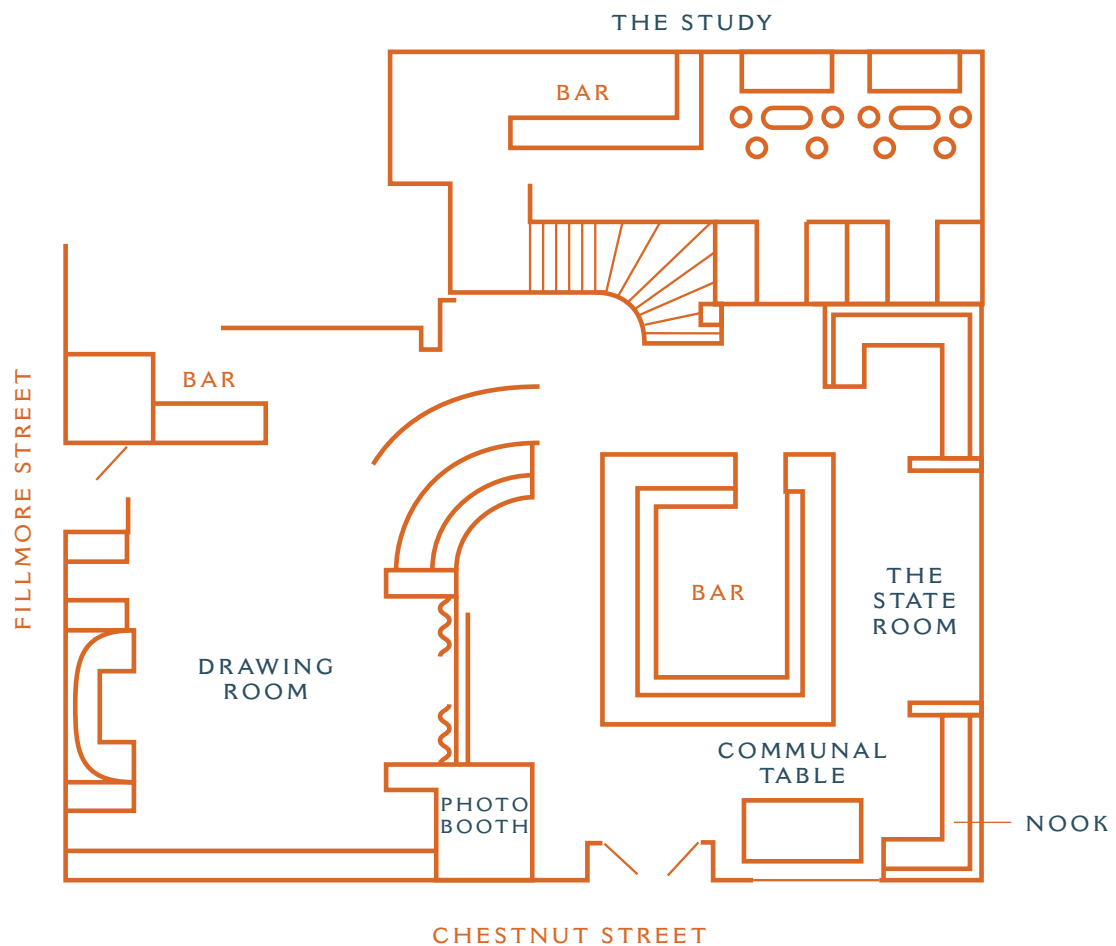


THE DORIAN

FLOOR PLAN

The Dorian offers a variety of options with private to semi-private rooms. Our team will work closely with you to figure out dining, décor and technology to create your next event.

ROOM	TYPE	SEATED	RECEPTION
COMMUNAL TABLE	OPEN	14	14
THE STUDY	SEMI-PRIVATE	16	40
THE DRAWING ROOM	PRIVATE	50	70
THE STATE ROOM	SEMI-PRIVATE	25	80
BUY OUT	PRIVATE	110	240



THE DORIAN

ROOM DETAILS



THE COMMUNAL TABLE & NOOK

Located adjacent to the State Room main bar, the Communal Table & Nook offers the perfect setting for drinks and bites or a fun atmosphere for a dinner or brunch party well you overlook the bustling Chestnut Street.



THE STUDY

Located in the mezzanine level, the Study features its own private bar, TV and lounge style seating arrangement or create a private dining area with a long wood table and black chivari chairs. The Study provides a more intimate space for your group while still allowing guests to overlook the restaurant below. Great for birthday's, engagement parties, whiskey tastings or your next board meeting.



THE STATE ROOM

The main room of the Dorian has a warm feel with its centrally located, large island bar - topped with brass glass racks featuring Dorian's 75+ whiskeys - surrounded by dark leather Victorian banquettes, 20' high teal bookshelves and 'hidden' photo booth. This room is perfect for entertaining guests during cocktail receptions, stationed dinners or full service dining events. The State Room is only available with a full buyout.



THE DRAWING ROOM

Located to the left of the State Room, the Drawing Room provides a brighter, more airy feel to its State Room counterpart. The Drawing Room has 20' high ceilings and its own private bar. While sitting only steps away from the main bar, once the floor to ceiling curtains are drawn, this room stands alone from the rest. This is definitely a venue Oscar Wilde would have hosted his dinner parties.

THE DORIAN

BRUNCH RECEPTION

LARGE PLATTERS *each serve 8-10 guests*

CAESAR SALAD bambi lettuce, fried capers, garlic crouton, parsley \$50

MARKET SALAD seasonal vegetables, mixed greens, house dressing \$50 *vg, df, gf

MEAT AND CHEESE BOARD chef's selection of cured meats, and cheeses \$75

ANTIPASTO PLATTER assorted cured meats, roasted vegetables, olives \$75

CHEESE PLATTER honey, dried fruit, candied walnuts \$75

TRUFFLE FRIES parmesan, truffle dip \$40 *v

MARKET SHELLFISH TOWER fresh shucked oysters, clams, mussels, lobster \$150 (add caviar \$50)

SEASONAL FRUIT PLATTER \$60 *vg, df, gf

CRUDITE PLATTER seasonal dip \$50 *vg, df, gf

ASSORTED DESSERT PLATTER chef's selection of desserts \$80

BY THE DOZEN

CROSSIANTS plain and chocolate \$65/dz (72 hour notice needed) *v

MINI BREAKFAST SANDWICH egg, bacon, cheddar, avocado \$65/dz

DORIAN BURGER SLIDERS fancy sauce, bacon jam, white cheddar \$65/dz

CHICKEN SLIDERS apple jalapeno, sweet roll \$65/dz (make it spicy - nashville spices, butter pickles)

PIGS IN A BLANKET fluffy pancake battered chicken sausage \$54/dz

BILLIONAIRE'S BACON thick cut, barrel-aged whistle pig, syrup \$40/dz

MINI RICOTTA PANCAKES seasonal marmalade, brown sugar streusel, vermont maple syrup \$35/dz *v

SILVER DOLLAR PANCAKES vermont maple syrup \$25/dz *v

MARKET OYSTERS mignonette \$42/dz

DEVEILED EGG applewood bacon, crispy shallot, chipotle \$30/dz *gf

AVOCADO TOAST salt, pepper, diced red onions \$35/dz *vg, df

MINI CHIA SEED PARFAIT almond milk, berries, mint, basil, nuts & seeds \$60/dz *vg, df

SMOKED SALMON CROSTINI cream cheese, chive \$40/dz (3 dz minimum/72 hour notice needed)

CHICKEN SAUSAGE \$25/dz *df

AHI POKE TACOS crispy wonton, avocado, sesame ponzu \$85/dz *df

ACTION STATION *(buy out only)*

Set Up Fee: \$100 Chef Fee: \$75 per chef, per hour (2 hour minimum)

DORIAN RAW BAR \$30 Per Person

shucked market oysters, crab, poached jumbo shrimp, bay shrimp cocktail

WAFFLES TO ORDER \$18 Per Person

belgian waffles with mix-ins and toppings (ex items: seasonal fruit, whip cream, chocolate chips, cinnamon, toasted nuts, savory items)

vg = vegan df = dairy free gf = gluten free v = vegetarian

Menus subject to change without notice.

Pricing does not include 8.75% sales tax, 5% sf employer mandate, or 20% service charge.

THE DORIAN

BRUNCH • FAMILY STYLE • 2 COURSE • \$28 *per person*STARTERS *choice of two • additional starter +\$4 per person*

TRUFFLE FRIES parmesan, truffle dip *v

CAESAR SALAD bambi lettuce, fried capers, garlic crouton, parsley

MARKET SALAD seasonal vegetables, mixed greens, house dressing *vg, df, gf

PARKER ROLLS honey butter *v

SEASONAL FRUIT BOWL *vg, df, gf

DEVILED EGGS applewood bacon, crispy shallot, chipotle *gf

WHITE BEAN HUMMUS roasted red pepper relish, sourdough *vg, df

HOUSE SMOKED BILLIONAIRE'S BACON thick cut, barrel-aged whistle pig, syrup, pink peppercorn

ENTRÉES *choice of three • additional entrée +\$8 per person*

FARMER'S SCRAMBLE sweet potato, turnip, leeks, cippolini onion, soft scramble *v

SHAKSHUKA baked eggs, moroccan spices, cauliflower, cumin yogurt *v

BUTTERMILK FRIED CHICKEN cheddar & scallion biscuit, caramelized honey gastrique

RICOTTA PANCAKES seasonal marmalade, brown sugar streusel, vermont maple syrup *v

TRI TIP HASH yukon potato, caramelized onion, sunchoke puree, herbs, eggs up (+\$2 per person) *gf

DORIAN CHICKEN SLIDERS apple jalapeno, sweet roll (make it spicy - nashville rub spice & butter pickle)

THE DORIAN BURGER SLIDERS fancy sauce, bacon jam, white cheddar, caramelized onion

AVOCADO TOAST apples, pt. reyes blue cheese, fresno peppers *v

HUEVOS RANCHERO chorizo, egg, beans, sour cream, pico (can sub soyrizo)

AHI POKE TACOS crispy wonton, avocado, sesame ponzu (+\$2 per person) *df

SIDES *One for \$3 per person, Two for \$6 per person*

TRUFFLE FRIES parmesan, truffle dip *v

GRILLED SOURDOUGH honey butter, jam *v

SILVER DOLLAR PANCAKES vermont maple syrup *v

CHICKEN APPLE SAUSAGE *df

BACON *df, gf

SEASONAL FRUIT *vg, df, gf

PARKER ROLLS honey butter *v

DESSERT *additional +\$5 per person*

CHEF'S SELECTION OF DESSERTS chocolate item, fruit item, and a vegan item or gluten free

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THE DORIAN

COCKTAIL RECEPTION

LARGE PLATTERS *each serve 8-10 guests*

- TRUFFLE FRIES parmesan, truffle dip \$40 *v
- MEAT & CHEESE BOARD cured meats, local cheeses, toasted bread, seasonal jam \$75
- ANTIPASTO PLATTER assorted cured meats, roasted vegetables, olives \$75
- CHEESE PLATTER selection of cheeses, honey, jam, candied walnuts \$75 *v
- CAESAR SALAD bambi lettuce, fried capers, garlic crouton, parsley \$55
- MARKET SALAD seasonal vegetables, mixed greens, house dressing \$50 *vg, df, gf
- BRUSSELS SPROUTS caramelized orange-honey glaze, toasted hazelnut \$50 *vg, df
- ROASTED SEASONAL VEGTABLES yogurt dip \$50 *gf, v
- HUMMUS roasted red pepper relish, sourdough, crudite \$50 *vg, df
- SEASONAL FRUIT PLATTER \$60 *vg, df, gf
- CRUDITE PLATTER seasonal dip \$50 *vg, df, gf
- RILETTE PLATTER choice of salmon, short rib, served with grilled sourdough \$75
- MARKET SHELLFISH TOWER oysters, clams, mussels, lobster \$150/ (add caviar \$50)
- ASSORTED DESSERT PLATTER selection of mini desserts \$80

BY THE DOZEN

- STUFFED MUSHROOMS truffle, hen of woods, oyster mushrooms thyme, shallots \$40/dz *gf, v
- DEVEILED EGG applewood bacon, crispy shallot, chipotle \$30/dz *gf
- PORK BELLY BUNS chinese bbq glaze, cucumber, spicy mayo \$60/dz
- BEEF WELLINGTON braised greens, prime filet mignon, horseradish bernaise \$85/dz
- GRILLED SHRIMP cocktail sauce \$52/dz *df, gf
- MINI CORN DOGS mustard \$55/dz
- MINI SHRIMP CRAB CAKES dorian style "louie" dressing \$85/dz
- WILDE TURKEY MEATBALLS gravy, cornbread stuffing \$50/dz
- AHI TUNA POKE TACOS wonton, avocado, sesame ponzu \$85/dz *df
- OYSTERS ON THE HALF SHELL mignonette \$45/dz *gf
- SMOKED MUSHROOM "BLT" mushroom bacon, cherry tomato, wild argula \$40/dz *vg df, gf
- CHICKEN NUGGETS honey mustard \$50/dz
- AVOCADO TOAST BITES pickled red onion \$30/dz *vg, df
- BABY TWICE BAKED POTATO cheddar, bacon, green onion \$25/dz (can be vg/v)
- GRILLED CHEESE PRESS smoky ketchup \$45/dz *v
- BUTTERMILK CHICKEN SLIDERS apple jalapeno slaw, sweet roll \$65/dz (make it spicy: nashville spices & butter pickle)
- DORIAN SLIDERS fancy sauce, white cheddar, bacon-onion jam \$65/dz
- BEYOND BURGER SLIDERS fancy sauce, white cheddar, onion jam \$75/dz *v

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RECEPTION CONTINUED

PASSED APPETIZERS

3 ITEMS | \$15 Per Person • 6 ITEMS | \$30 Per Person • 9 ITEMS | \$45 Per Person

passed items: refer to “by the dozen” *(additional items available – please ask event manager)*

ACTION STATION *(buy out only)*

DORIAN RAW BAR \$30 Per Person

Set Up Fee: \$100 Chef Fee: \$75 per chef, per hour *(2 hour minimum)*

fresh shucked oysters, crab, clams, mussels, lobster, bay shrimp cocktail, poached shrimp

Add Caviar Bar - \$15 per person hour

CARVING STATION *(buy out only)*

Set Up Fee: \$100 Chef Fee: \$75 per chef, per hour *(2 hour minimum)*

accompaniments: fresh baked parker rolls & honey butter

ROAST OF BEEF | \$400 *(feeds 20-25ppl)*
horseradish creme, au jus

ROASTED HAM | \$350 *(feeds 20-25ppl)*
sweet pineapple sauce

ROASTED TURKEY | \$250 *(feeds 20ppl)*
chimmichurri

GRILLED WHOLE SALMON | \$225 *(feeds 10-15ppl)*
lemon caper sauce

CARVER SIDES

1 SIDE | \$3+ PER PERSON • 2 SIDES | \$6+ PER PERSON • 3 SIDES | \$9+ PER PERSON

sides options: roasted seasonal vegetables, buttermilk mashed potatoes, cranberry sauce, fingerling potatoes, turkey gravy, vegan mushroom gravy, grilled onions, sauteed mushrooms, wild rice, vegan cauliflower mashed potatoes

(additional items available – please ask event manager)

THE DORIAN

DINNER • FAMILY STYLE • 3 COURSE • \$50 *per person*STARTERS *choice of two • additional starter +\$5 per person*

DEVILED EGGS applewood bacon, crispy shallot, chipotle *gf
 CAESAR SALAD bambi lettuce, fried capers, garlic crouton, parsley
 MARKET SALAD seasonal vegetables, organic mixed greens, house dressing *vg, df, gf
 PARKER HOUSE ROLLS house made butter, local honey *v
 MEAT & CHEESE BOARD selection of artisanal meats & cheeses, toasted bread, seasonal jam
 TRUFFLE FRIES parmesan, truffle dip *v
 HUMMUS proasted red pepper relish, sourdough, crudite *vg, df

ENTRÉES *choice of three • additional entrée +\$8 per person*

ROASTED MARY'S CHICKEN seasonal set *df, gf
 GRILLED TRI TIP seasonal set *df, gf
 ROASTED CAULIFLOWER & GRILLED TOFU falafel, whipped tofu *vg, df
 BUTTERMILK CHICKEN SLIDERS apple jalapeno slaw, sweet roll *(make it spicy - nashville spicy rub, bread and butter pickles)*
 WHOLE ROASTED FILET MIGNON LOIN seasonal set (+\$5 per person) *df, gf
 DORIAN SLIDERS fancy sauce, white cheddar, bacon-onion jam
 CAMPFIRE TROUT pearl onions, herbs, buerre blanc *gf
 PAN ROASTED HALIBUT (+\$5 per person) *gf
 AHI POKE TACOS crispy wonton, avocado, sesame ponzu (+\$2 per person) *df

SIDES *One for \$4 per person, Two for \$8 per person, Three for \$10 per person*

BRUSSELS SPROUTS caramelized orange-honey glaze, toasted hazelnut *vg, df
 SEASONAL VEGETABLE MEDLEY *vg, df, gf
 SMOOTHEST, CREAMEST MASHED POTATOES EVER *gf, v
 ROASTED BABY YUKON POTATOES *gf, v
 POMME AU GRATIN *gf, v
 TRUFFLE FRIES parmesan, truffle dip *v
 ROASTED BEETS *vg, df, gf
 GRILLED BROCCOLI RABE *vg, df, gf

DESSERT

CHEF'S SELECTION OF DESSERTS chocolate item, fruit item, and a vegan item or gluten free

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BEVERAGE PACKAGES

HOSTED ON CONSUMPTION BAR

All beverages will be added to the bill as ordered. Featuring house selected beer and 4 artisanal cocktails. Client to select one red, one white, one rose, & one sparkling wine. A private bar/bartender will be available for your event pending the space.

WINE WITH SEATED EVENT

We do require that with any seated event (dinner, brunch, lunch) that (1) red and (1) white wine is pre-selected for service. With brunch or lunch we do offer Mimosa Service at \$50 per bottle/carafe.

BEVERAGE PACKAGES *Three Hour Bar Service*

For groups of 30 guests or more

FULL BAR PACKAGE | \$50 PER PERSON

4 artisanal cocktail options, well cocktails, house wines (1 white + 1 red + 1 rose + 1 sparkling), selection of beer, non-alcoholic beverages

\$10 each additional hour, Per Person

PREMIUM BAR UPGRADE: \$15.00 Per Person

BEER AND WINE PACKAGE | \$40 PER PERSON

house wines (1 white + 1 red + 1 rose + 1 sparkling), selection of beer, and non-alcoholic beverages

\$8 each additional hour, per person

PREMIUM WINE UPGRADE: \$10.00 Per Person

NON ALCOHOLIC PACKAGE | \$10 PER PERSON

non-alcoholic beverages, including coffee, tea and assorted sodas

\$4 each additional hour, per person

CASH BAR (*No Host Bar*)

If you are looking for guests to purchase for their own drinks, there is a \$150 cash bar set up fee. If your guests do not reach the minimum, as the host you will be responsible for the difference plus the Sales Tax, SF Employer Mandate and Event Fee on the difference. Guests can pay with either Credit Cards or Cash.

WINE LIST

SPARKLING

BRUT CAVA

Bodegas Naveran
Cataluna, Spain 2014 | **48**
dry, mineral, flint

BRUT

Charles Lafitte
Vins des Sables, France NV | **48**
dry, crisp, yeasty

CRÉMANT DE LOIRE

Domaine des Baumard "Carte Turquoise"
Loire, France NV | **46**
dry, pear, sourdough

BLANC DE BLANC

Schramsberg
North Coast, California 2014 | **69**
crisp, fruit forward, green apple

BRUT ROSÉ

étoile, North Coast, California NV | **68**
dry, rich, yeasty

BRUT CHAMPAGNE

Eric Isselle "Cuvée des Grappes d'Or"
Cramant, Champagne, France NV | **119**
dry, chalk, sourdough, green apple

VINTAGE BRUT

Argyle, Willamette Valley, Oregon 2013 | **49**
crisp, golden apple, tart pear

BRUT ROSÉ

Roederer Estate, Anderson Valley NV | **64**
dry, bright, fruit forward

BRUT CHAMPAGNE

Palmer & Co "Reserve"
Reims, Champagne, France NV | **96**
dry and rich, cooked apple, citrus

BRUT CHAMPAGNE

Veuve Clicquot "Yellow Label"
Reims, Champagne, France, NV | **96**
dry, yeast, green apple, citrus

VINTAGE BRUT CHAMPAGNE

Dom Perignon
Champagne, France, 2006 | **249**
dry, chalky mineral, salted almonds

WHITE

ALBARIÑO

Vionta, D.O. Rias Baixas, Spain 2014 | **44**
dry, aromatic, zesty, ripe stone fruit

RIESLING

Domaine Schlumberger, "Grand Cru", Searing,
Alsace, France 2013 | **58**
dry, aromatic, petrol, lemon, flint

SAUVIGNON BLANC

Quivira, Sonoma County, California 2015 | **44**
dry, fresh cut grass, grapefruit

SAUVIGNON BLANC

Domaine Michel Girault, Sancerre, Loire, France
2016 | **54**
dry, green apple, fresh cut grass

CHARDONNAY

Tyler, Santa Barbara County, California 2014 | **68**
bright, mineral, stone fruit, citrus driven

WHITE CONT.

CHARDONNAY

Copain, "Tous Ensemble," Mendocino County,
California 2015 | **60**
clean, delicate, green apple

CHARDONNAY

Hanzell, Sonoma Valley, California 2014 | **96**
crisp, lemon curd, toast, tropical fruit

CHENIN BLANC

Domaine Vincent Carême "Le Clos," Vouvray,
Loire, France 2012 | **69**
off-dry, mineral, beeswax, ripe apple

VIOGNIER

Anaba, "Landa Vineyard" Sonoma County,
California 2012 | **56**
aromatic, tropical, orange blossom

ROSÉ

ROSÉ OF GRENACHE/CINSAULT

Chateau de Léoube
Provence, France 2015 | **56**
dry, fresh, red fruit

ROSÉ OF GRENACHE

The Withers El Dorado, Sierra Foothills,
California 2016 | **54**
dry, crisp, stone fruit

ROSÉ OF SYRAH/MOURVÉDRE

Jean-Luc Colombo
Provence, France 2016 | **44**
dry, light, raspberry and peach

ROSÉ OF PINOT NOIR

Pascal Jolivet "Sauvage"
Sancerre, Loire, France 2016 | **56**
dry, crisp, fruit forward, hint of vanilla

ROSÉ OF PINOT NOIR

Urban Provence
Côtes de Provence, France 2017 | **72**
dry, wild strawberry, white flower

RED

PINOT NOIR

Bravium Anderson Valley,
California 2015 | **68**
delicate, bright, strawberry

PINOT NOIR

J.Christopher "J.J."
Willamette Valley, Oregon 2015 | **16/64**
soft, elegant, fruit driven

PINOT NOIR

Gary Farrell
Russian River Valley, California 2014 | **87**
juicy, fruit driven, spices

BORDEAUX BLEND

Franciscan Estate
Napa Valley, California 2014 | **18/68**
ripe blackberry, vanilla, sandalwood

CANNONAU/GRENACHE

Cherchi Giovanni Maria
Sardegna, Italy 2014 | **48**
soft, mineral, chocolate dusted berries, plums

RED CONT.

SYRAH

Thalvin - Domaine des Ouled Thaleb
"Syrocco" Zenata, Morocco
2012 | **46**
soft, full-bodied, fruit forward, jammy

CABERNET SAUVIGNON

Buehler Vineyards
Napa Valley, California 2015 | **13/52**
mocha, cherry, cedar, licorice

MALBEC

Jean-Luc Baldes "Clos Triguedina"
Cahors, France 2012 | **38**
dry, earthy, blackberry

GAMAY

Domain de Fa: En Bessett
Burgundy, Beaujolais, France 2016 | **12/48**
tart cherry, peppery, eucalyptus

SYRAH

Copain, Baker Ranch
Anderson Valley, California 2012 | **110**
soft, gamey, dark fruit, pepper, potpourri

NEBBIOLO

Cascina Bruni, Barolo DOCG
Piedmont, Italy 2011 | **118**
dry, earthy, cherry

CABERNET SAUVIGNON

Freemark Abbey
Napa Valley, California 2014 | **112**
luscious, blackcurrant, cocoa

TEMPRANILLO/TINTO DE TORO

Numanthia
Toro, Spain 2012 | **108**
rich and full bodied, blackberry, mocha, spice



MENU

Our private event dining menus are designed to provide the highest quality in product along with the best service possible. Guidelines for menu structure are based on party size and our best ability to facilitate such service. Enhancements to the listed menu structures may incur additional fees, as determined by Management.

As the majority of our food is prepared a la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Uncommunicated delays in function start times may necessitate the re-preparation of food and result in additional fees charged at the Chef's discretion. Delays in start times more than one hour will additionally result in appropriately assessed labor charges.

Not seeing an item you were hoping for? We do have the ability to customize a menu for you or send over various options that we have done in the past like Whiskey Pairing Dinners and Whole Pig Roasts.

GUARANTEE

Your final guaranteed attendance numbers are due to The Dorian no later than 10am, PST, seventy two (72) hours prior to the function. In the absence of guaranteed attendance numbers, the expected attendance number indicated on your Banquet Event Orders (BEOs) will be considered the guarantee. Guarantees may not be reduced within seventy two (72) hours prior to the function; increases will be accommodated based on the availability of product and staff, not to exceed 10%. Charges will be based on the guaranteed attendance number, or actual guest count, whichever is greater.

CORKAGE

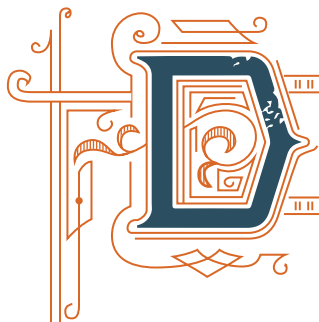
Corkage fee of \$40 per 750ml bottle of wine will be assessed, max (2) bottles or one magnum. Corkage fees apply to all bottles, and will be greater for all larger format bottles.

AUDIO/VISUAL

The Dorian is happy to partner with local rental companies to facilitate all AV needs for your event. The Study and State Room are both equipped with TV's.

DECOR

All decorations must receive prior approval from the Management. The Dorian does not permit hanging or affixing anything from its existing walls or ceilings, without prior approval. No Glitter or Confetti.



THE DORIAN

EXPERIENCES



DORIANETTE'S CABARET SHOW

Book your event on a Saturday and enjoy the transformation of The Dorian to the French Quarter with our very own cabaret show. Drawing Room parties get a private up close viewing of the show. While our Study parties get to gaze upon all the performance from the mezzaine level.

Show Times: 11:30pm & 12:15am



PAIRING & TASTING EVENTS

Personalize your event with a wine, whiskey or beer pairing or tasting experience. Enjoy a multiple course dinner with wine pairings or let us put together a custom whiskey tasting to kick off your cocktail reception.

Our event manager will work with you to customize a pairing or tasting to fit your event and budget.



MURDER MYSTERY EVENTS

Every guest gets a profession pulled straight from classic crime films, then joins the rat race to be the person with the most money at the end of the party.

Try to discern the mysteries and motivations of fellow players as they conspire to rob a bank, win an election, start a mafia or devise their own scheme to make a killing. When the smoke clears, the culprits count their cash, crown a winner and start piecing together the big picture by rehashing their own strategies and storylines.



WINE SKIRT WELCOME

Add that extra touch to your event with a dazzling wine skirt welcome. Fill the layers with the wine or bubbles of your choice. Coordinate the actors attire and look with your event theme, company branding, or colors.

THE DORIAN PRIVATE EVENTS

JAZLYN HOOVER *Event Manager*

(509) 389-7616

Jazlyn@doriansf.com

ADDRESS + CONTACT INFO

2001 Chestnut St.

San Francisco, CA 94123

restaurant: (415) 814-2671

RESTAURANT HOURS

DINNER:

Tuesday-Saturday | 4:30PM – 10:00PM

Sunday | 4:30PM - 9:00PM

BRUNCH: Sat-Sun | 10:30AM – 3:30PM

HAPPY HOUR: Mon-Fri | 4:30PM – 6:00PM

BAR HOURS

Tuesday-Thursday | 4:30PM – 12:00AM

Friday | 4:30PM – 2:00AM

Saturday | 11:00AM – 2:00AM

Sun | 11:00AM – 12:00PM

CHECK US OUT!

www.doriansf.com



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