



## EVENTS AT URBAN TAVERN

JOIN URBAN TAVERN IN ONE OF OUR UNIQUE PRIVATE DINING ROOMS FOR YOUR SPECIAL EVENT. DESIGNED BY GENSLE ARCHITECTS AND DONNA SCALA, URBAN TAVERN OFFERS AN URBAN SETTING WITH A COUNTRY ELEGANCE IN THE HEART OF SAN FRANCISCO.

OUR MENU FEATURES FRESH AND SEASONAL FOOD. WHETHER YOU WANT TO JOIN US FOR A CORPORATE EVENT, WEDDING REHEARSAL, BIRTHDAY PARTY OR JUST ABOUT ANYTHING ELSE, URBAN TAVERN CAN HELP CUSTOMIZE YOUR IDEAS FOR THE PERFECT GATHERING.

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# THE DINING ROOMS



THE MORGAN ROOM  
SIT-DOWN FOR UP TO 45 GUESTS  
RECEPTION FOR UP TO 55 GUESTS



THE CHEVALLIER ROOM  
SIT-DOWN FOR UP TO 90 GUESTS  
RECEPTION FOR UP TO 125 GUESTS

## **BEVERAGES**

ALL BEVERAGES ARE BASED ON CONSUMPTION. URBAN TAVERN OFFERS AN EXTENSIVE WINE LIST, AS WELL AS A FULL BAR TO COMPLEMENT YOUR EVENT. THERE WILL BE A \$75 FEE FOR BAR SET-UP WITH NO ADDITIONAL BARTENDER CHARGES. WINE REQUESTS SHOULD BE MADE THREE DAYS IN ADVANCE TO ENSURE AVAILABILITY.

## **GRATUITY AND TAXES**

MINIMUMS AND MENU PRICES DO NOT INCLUDE 22% SERVICE CHARGE ON THE FOOD AND BEVERAGE TOTAL. SALES TAX OF 8.5% WILL BE CALCULATED ON THE TOTAL BILL.

## **GUARANTEES AND MINIMUM**

YOUR GUEST COUNT MUST BE CONFIRMED AT LEAST 72 HOURS PRIOR TO YOUR EVENT. INCREASES TO GUEST COUNT WILL ONLY BE ACCEPTED AFTER 72 HOURS. THE CONFIRMED GUEST COUNT WILL BE USED AS THE MINIMUM IN FINALIZING YOUR BILL. THE DIFFERENCE WILL BE ADDED TO THE BILL AT THE END OF YOUR EVENT. THIS CHARGE IS NOT TRANSFERABLE TO FOOD AND WINE.

## **DEPOSITS, CANCELLATIONS AND GUARANTEES**

A DEPOSIT (OF HALF THE MINIMUM) AND A SIGNED CONTRACT ARE REQUIRED TO HOLD THE SPACE; THE DEPOSIT IS APPLIED TO YOUR FINAL BILL. THE SIGNED CONTRACT AND DEPOSIT MUST BE RETURNED WITHIN 7 WORKING DAYS OF RECEIVING THE CONTRACT TO SECURE THE ROOM AND DATE.

THE DEPOSIT IS NON-REFUNDABLE IF CANCELLATION OF THE EVENT OCCURS LESS THAN 21 DAYS PRIOR TO THE SCHEDULED DATE.

THE DEPOSIT IS 90% REFUNDABLE IF CANCELLATION OCCURS MORE THAN THREE WEEKS PRIOR TO THE EVENT.

IF CANCELLATION OF AN EVENT OCCURS WITHIN 48 HOURS OF THE SCHEDULED DATE, CHARGES FOR ALL ESTIMATED FOOD, BEVEREAGES, SERVICE & TAX WILL STILL APPLY.

FULL PAYMENT IS DUE AT THE CONCLUSION OF YOUR EVENT.

ALL MAJOR CREDIT CARDS, COMPANY CHECKS AND CASH ARE ACCEPTED.

## **CORKAGE**

\$15 PER BOTTLE WITH A MAXIMUM OF 10 BOTTLES PER EVENT.

## **FLORAL ARRANGEMENTS**

ARRANGEMENTS ARE AVAILABLE FOR PURCHASE THROUGH URBAN TAVERN'S PREFERRED FLORIST, JANES ROSES

## **COMPLIMENTARY PARKING**

VALIDATION FOR PARKING WITH INCLUDE UP TO 5 CARS FOR 5 HOURS IN THE HILTON SAN FRANCISCO UNION SQUARE PARKING GARAGE.

## **AUDIO OR VISUAL NEEDS**

URBAN TAVERN HAS A FULL A/V TEAM WITH ACCESS TO PROJECTORS, SCREENS, FLAT SCREEN TV'S, LAPTOPS, ETC. BOTH THE MORGAN ROOM AND CHEVALLIER ROOM ARE A/V READY FOR YOUR MEETING OR RECEPTION.

## **MEETING ROOM**

BOTH THE CHEVALLIER AND MORGAN ROOM ARE AVAILABLE FOR SIT-DOWN MEETINGS, WITH OR WITHOUT FOOD. RATES ARE AVAILABLE UPON REQUEST

## **SAVORY REFRESHMENTS**

GOURMET POPCORN(ORIGINAL, CHEDDAR) \$5.00 PER BAG

BAGS OF POTATO CHIPS, PRETZELS \$4.00 EACH

VEGETABLE CRUDITÉ WITH ASSORTED DIPS \$15 PER PERSON

INTERNATIONAL CHEESE PLATTER \$25 PER PERSON

# COCKTAIL HORS' D'OEUVRES

## COLD

BOWL OF MARINATED OLIVES... \$8 PER PERSON

BOWL OF SPICE NUTS... \$8 PER PERSON

PICKLED VEGETABLES... \$8 PER PERSON

## ...ON TOAST... \$54

GOAT CHEESE/ TOMATO RELISH

ASPARAGUS/ OLIVE TAPENADE/ PARMESEAN

PUB CHEESE/ WATERCRESS/ CHOPPED BACON/ TOMATO

PORK BELLY/ ROSEMARY ROASTED APPLES

SMOKED SALMON/ CREAMY HORSERADISH/ CAPERS/

SLICED STEAK/BLUE CHEESE/ CARAMELIZED ONIONS

## SEAFOOD PLATEAUS

ALL SERVED WITH COCKTAIL SAUCE/ CHAMPAGNE MIGNONETTE

OYSTERS ON THE HALF SHELL...\$60

STEAMED MUSSELS...\$42

PRAWNS...\$54

STEAMED MANILA CLAMS... \$42

## HOT

MEATBALLS/ TOMATO/ PARMESAN... \$48

MINIATURE CRAB CAKES/ ROMESCO... \$60

HOBBS BACON TATO TOTS/ CLASSIC HEINZ KETCHUP... \$36

GRUYERE CHEESE PUFFS... \$48

## SKEWERS

SPICY BEER SAUSAGE/ AGED CHEDDAR/ SOFT PRETZEL... \$54

GRILLED STURGEON/ ROASTED MUSHROOMS... \$60

FREE RANGE CHICKEN/ ROASTED PEPPER/ SMOKED SEA SALT... \$54

EGGPLANT/ ZUCCHINI/ PESTO... \$54

## SLIDERS

CHICKEN CLUB SLIDER/ WHOLE WHEAT BUN.. \$60

SHAVED TAVERN STEAK/ POINT REYES BLU/ GRAINY MUSTARD & PICKLES/

SALTED BUN... \$60

RATATOUILLE/ SESAME ROLL...\$48

ALL NATURAL MEATLOAF SLIDERS/ GOUGERE...\$60

**ALL ORDERS ARE PRICED PER DOZEN**

**MINIMUM OF 3 DOZEN PER ORDER**

TO SHARE...  
BOWL OF MARINATED OLIVES... \$8 PER PERSON  
BOWL OF SPICE NUTS... \$8 PER PERSON  
PICKLED VEGETABLES... \$8 PER PERSON

**LUNCH MENU (\$42 PER PERSON)**  
**(CHOOSE ONE STARTER, TWO ENTREES, AND A DESSERT)**

**STARTER**

TAVERN GREEN SALAD  
LOCAL LETTUCE/ CELERY/ PEPPERS/ TOASTED PUMPKIN SEEDS/  
GREEN GODDESS

KALE CAESAR  
PEPANO CHEESE/ FOCCACIA CROUTONS

SOUP DU JOUR (VEGETARIAN)

MANHATTAN CLAM CHOWDER  
ROASTED MANILA CLAMS/ TOMATOES/ PEPPERS/ NEW POTATOES

**MAIN COURSE**

ASPARAGUS GYRO  
RED ONION/ TOMATO/ GREEN GODDESS/ OLIVE TAPENADE/ PARMESEAN

URBAN CLUB  
ROASTED CHICKEN/ BACON/ GEM LETTUCE/ HEIRLOOM TOMATO/ HERB AIOLI/  
TOASTED WHOLE GRAIN

GRILLED CHICKEN BREAST  
FRIED POTATOES/ MARKET VEGETABLES

SOLE MEUNIERE  
LEMON/ BUTTER/ PARSLEY/ STEAMED RICE

GRILLED TAVERN STEAK  
BUTTERMILK MASHED POTATOES/ WATERCRESS,/ ALLIUM BUTTER/ HOUSEMADE  
STEAK SAUCE

UPGRADE TO NEW YORK STEAK, \$10 PER PERSON

LAMB MEATBALLS  
EGG NOODLES/ ARUGULA PESTO/ PEAS & CRROTS/ PARMESEAN

TO SHARE...  
BOWL OF MARINATED OLIVES... \$8 PER PERSON  
BOWL OF SPICE NUTS... \$8 PER PERSON  
PICKLED VEGETABLES... \$8 PER PERSON

**TIER I**  
**DINNER MENU (\$62 PER PERSON)**  
**(CHOOSE ONE STARTER, TWO ENTREES, AND A DESSERT)**

**STARTER**

TAVERN GREEN SALAD  
LOCAL LETTUCE/ CELERY/ PEPPERS/ TOASTED PUMPKIN SEEDS/  
GREEN GODDESS

CHICKORY SALAD  
GORGONZOLA DOLCE/ PEARS/ CANDIED WALNUTS

SOUP DU JOUR (VEGETARIAN)

FRENCH ONION SOUP  
CAVED AGED GRUYERE CROUTON

**MAIN COURSE**

HEIRLOOM BEANS & GREENS  
GRILLED GOAT CHEESE POLENTA/ TOMATO FENNEL BROTH/ CRISPY SHALLOTS

GRILLED TAVERN STEAK  
BUTTERMILK MASHED POTATOES / WATERCRESS / ALLIUM BUTTER /  
HOUSEMADE STEAK SAUCE

SOLE MUNIERRE  
LEMON/ BUTTER/ PARSLEY/ STEAMED RICE

HERB ROASTED CHICKEN  
BUTTERMILK MASHED POTATOES / GREEN BEANS

STEELHEAD  
ROASTED RED POTATOES/ RED WINE CAPER SAUCE

WHISKEY ROAST PORK SHOULDER  
BAKED BEANS/ CORN ON THE COB

**TIER II**  
**DINNER MENU (\$77 PER PERSON)**  
**(CHOOSE ONE STARTER, TWO ENTREES, AND A DESSERT)**

**STARTER**

TAVERN GREEN SALAD  
LOCAL LETTUCES/ CELERY/ PEPPERS/ TOASTED PUMPKIN SEEDS/  
GREEN GODDESS

CHICORY SALAD  
GORGONZOLA DOLCE/ PEARS/ CANDIED WALNUTS

SOUP DU JOUR (VEGETARIAN)

FRENCH ONION SOUP  
CAVED AGED GRUYERE CROUTON

**MAIN COURSE**

EGGPLANT PICCATA  
LEMON/ CAPERS/ PARSLEY/ STEAMED RICE

RIBEYE STEAK  
BUTTERMILK MASHED POTATOES / WATERCRESS / ALLIUM BUTTER /  
HOUSEMADE STEAK SAUCE

SOLE MUNIERRE  
LEMON/ BUTTER/ PARSLEY/ STEAMED RICE

1/2 ROASTED CHICKEN  
BUTTERMILK MASHED POTATOES / GREEN BEANS

STURGEON  
ROASTED RED POTATOES/ RED WINE CAPER SAUCE

WHISKEY ROAST PORK SHOULDER  
BAKED BEANS/ CORN ON THE COB

# DESSERT MENU

APPLE CRISP  
VANILLA ICE CREAM

URBAN TAVERN "PB CUP"  
SEA SALT BRITTLE / CARAMEL

BUTTERBOURBON PUDDING  
BLACK PEPPER MADELINE

TRIPLE CHOCOLATE CAKE  
DEVILS FOOD CAKE / MILK CHOCOLATE CREAM /  
CHOCOLATE GANACHE

TRIO TASTING OF SEASONAL SORBET