

BARTLETT HALL

FOOD *AND* DRINK

PRIVATE DINING
AND EVENTS

242 O'FARRELL ST, SAN FRANCISCO, CA 94102



Bartlett Hall is an elevated brewpub and home of the award-winning brewery, Bartlett Brewing Co.

The interior has an industrial feel, features a cozy fireplace, as well as partially exposed brewery tanks and is decked out in dark woods and leather.

In the true San Francisco fashion, the beverage program runs the gamut of traditional and innovative offerings, including local craft and house-brewed beers, artisanal cocktails, and California-focused wines. The team of seasoned Chefs have designed a seasonally-driven menu that's both approachable and forward-thinking.

Located in the heart of Union Square, it is the perfect location for an event of any occasion ranging from a business dinner for 15 to a corporate party for over 200. There are several distinctive areas for private and semi-private events allowing an array of different scenarios including cocktail receptions, formal plated dinners and private presentations.

EVENT SPACES & CAPACITIES

(note that set up pictured may differ to your event)

A STOUT (may be combined with Porter)
20 SEATED | 20 STANDING RECEPTION

B PORTER (may be combined with Stout)
25 SEATED | 30 STANDING RECEPTION
B+ 38 SEATED | 35 STANDING RECEPTION

C BREW HOUSE
35 SEATED | 35 STANDING RECEPTION

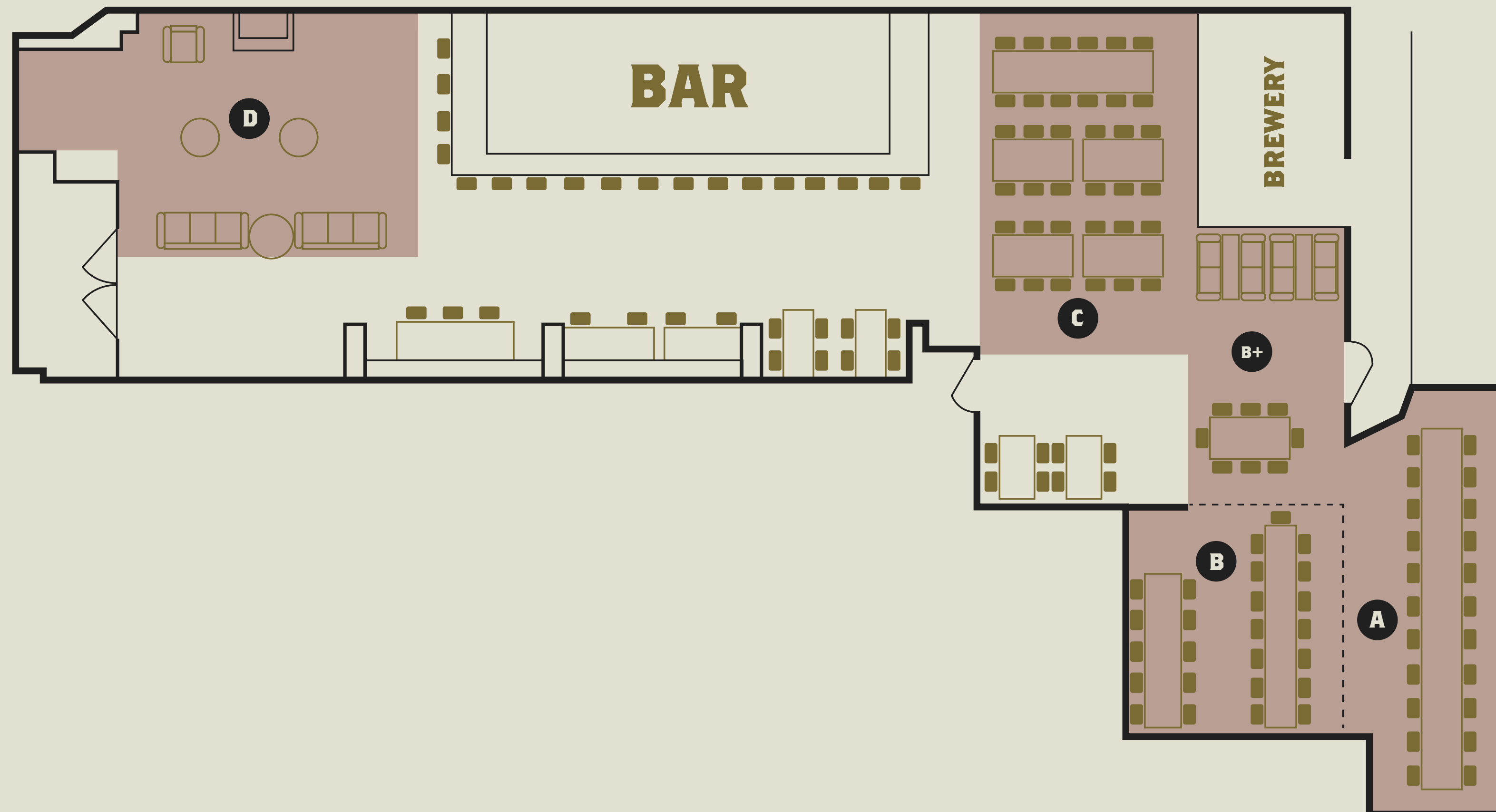
D FIRESIDE LOUNGE
25 STANDING RECEPTION WITH SOME LOUNGE SEATING

PARTIAL BUYOUT

BACK SECTION OF RESTAURANT, A, B AND C
106 SEATED | 100 STANDING RECEPTION

FULL BUYOUT

173 SEATED | 250 STANDING RECEPTION





At Bartlett Hall, you will be able to craft the menu in a way that suits your party. If that means two courses of dessert, so be it.

The menu offerings include a variety of appetizers, salads, pizzas, main courses and dessert. Our event planner can help guide the menu to offer the best experience for your guests.

Our chefs can prepare a wide variety of meals including those that cater to vegetarian, vegan and gluten free guests.

Welcoming your guests as they arrive with passed hors d'oeuvres is the perfect way to begin the party. We can offer three selections from our hors d'oeuvres menu for up to an hour at an additional cost.

We believe great food should be complemented with the proper beverage that enhances the dining experience.

Our beer program is as diverse as the folks we greet at our door. From American-style Pilsners to Belgian Quads, our 7Bbl steam-heated system creates beers that are unassuming and approachable with flavor profiles that resonate with everyone.

In addition, we offer a creative list of specialty house cocktails and California wine which elevate the experience. For guests seeking lower-octane options, our bartenders have created some amazing non-alcoholic elixirs that provide a refreshing alternative from the same old soda.

FIXED MENUS

BARTLETT HALL

FOOD **AND** DRINK

PRIX FIXE LUNCH MENU OPTIONS

Maximum of 50 guests

APPETIZERS

Select two options

HUMMUS & PITA

grilled pita, celery & carrots

VEGAN

BUFFALO CAULIFLOWER

VEGAN | GF

Tempura cauliflower, bleu cheese, buffalo sauce

LACINATO KALE SALAD

VEG

Frisee, roasted walnuts, fried brussel sprouts, cauliflower, white cheddar, pickled onions, mape vinegar, olive oil

CAESAR SALAD

House caesar dressing, little gem lettuce, croutons, parmesean cheese

MAIN

Select three options

THE BARTLETT BURGER

8oz niman ranch beef prepared medium, caramelized onions, garlic chive aioli, house pickles, extra sharp cheddar, parmesean truffle fries

THE BEYOND BURGER

VEG

Beyond meat patty, lettuce, tomato, avocado, caramelized onions, acme bun, fries

FISH & CHIPS

Beer battered wild caught rock cod, deep fried with homemade tartare sauce, lemon wedge

GRILLED CHICKEN SANDWICH

Grilled chicken, pepper jack cheese, roasted red bell peppers, chipotle aioli, mixed greens, avocado, house potato chips

FISH TACOS

GF

Wild caught local rock cod, achiotte marinated, chipotle aioli, corn tortilla, cabbage slaw, corn chips

MARGHERITA PIZZA

VEG

Fresh mozzarella, california tomatoes, basil, extra virgin olive oil

DESSERT

Select two options

PETITE FOUR

cappuccino, raspberry vanilla, passionfruit, chocolate crunch

BOURBON BREAD PUDDING

House made apple bread pudding with bourbon caramel

THREE TWINS ICE CREAM

GF

Vanilla and chocolate

Dairy Free sorbet also available

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PRIX FIXE DINNER MENU OPTIONS

Maximum of 50 guests

APPETIZERS

Select two options

HUMMUS & PITA

grilled pita, celery & carrots

VEGAN

LACINATO KALE SALAD

VEG

Frisee, roasted walnuts, fried brussel sprouts, cauliflower, white cheddar, pickled onions, mape vinegar, olive oil

BUFFALO CAULIFLOWER

VEGAN | GF

Tempura cauliflower, bleu cheese, buffalo sauce

CAESAR SALAD

House caesar dressing, little gem lettuce, croutons, parmesean cheese

MAIN

Select three options

TRI-TIP

GF

Roasted tri-tip, seasoned with house rub

CHERRYWOOD SMOKED CHICKEN

GF

Half cherrywood smoked chicken, served with Carolina BBQ sauce

LOCAL CATCH

GF

Grilled rock cod with lemon cream sauce

ST LOUIS BBQ RIBS

GF

Smoked pork ribs, St Louis style with BBQ sauce

PICK TWO SIDES

Caesar salad, roasted cauliflower, mashed potatoes and gravy, roasted baby carrots, house salad, fries, honey brussel sprouts

MARGHERITA PIZZA

VEG

Fresh mozzarella, california tomatoes, basil, extra virgin olive oil

SEASONAL VEGETABLE PASTA

VEGAN

Linguine pasta with rich marinara sauce, roasted zucchini, shitake mushroom, bell peppers, parmesean cheese on request

PESTO PASTA

VEG

Linguini pasta with fresh, traditional pesto sauced

BEYOND VEGETABLE RISsoles

VEG

Seasonal vegetable and beyond meat patty, dressed with red bell pepper sauce, served with tomato cucumber salad

DESSERT

Select two options

PETITE FOUR

cappuccino, raspberry vanilla, passionfruit, chocolate crunch

BOURBON BREAD PUDDING

House made apple bread pudding with bourbon caramel

THREE TWINS ICE CREAM

Vanilla and chocolate

Dairy Free sorbet also available

COCKTAIL RECEPTIONS

BARTLETT HALL

FOOD AND DRINK

COCKTAIL RECEPTION MENU

PLATTERS

Serves 6-8 ppl

BUFFALO CAULIFLOWER \$65

with veggie sticks and a side of blue cheese dressing

TRUFFLE FRIES \$65

truffle oil, parmesan, parsley

CLASSIC FRENCH FRIES \$55

Ketchup, garlic chive aioli

COLD APPS

LACINATO KALE SALAD \$55

Frisee, roasted walnuts, fried brussel sprouts, cauliflower, white cheddar, pickled onions, maple vinegar, olive oil

BARTLETT CAESAR \$55

Little gem lettuce, croutons, reggiano parmesan, house caesar dressing

HUMMUS PLATTER \$55

Hummus with za'atar, pita bread, veggies

CRAB ROLL \$130

Jumbo Lump Crab, mayonnaise, celery, charred lemon

SWEETS

IT'S-IT ICE CREAM SANDWICHES (10) \$45

Assorted flavors

APPLE BOURBON BREAD PUDDING (10) \$45

Caramel drizzle

PETITE FOUR (20) \$55

Assorted flavors

PIZZA

8 slices

MARGHERITA \$20

Fresh mozzarella, California tomatoes, basil, extra virgin olive oil

PEPPERONI & CALABRESE SAUSAGE \$25

Molinari calabrese spicy sausage, pepperoni, roasted red peppers, caramelized onions, mozzarella cheese

AVOCADO FLATBREAD \$22

Avocado, cilantro, jalapeno peppers, olive oil & lime, sourdough flatbread

HOT APPS

CHICKEN WINGS (25) \$90

Buffalo (Med) | Sweet BBQ (Mild)

BEEF SLIDER (20) \$130

Cheddar, tomato, lettuce, chive aioli

BEYOND SLIDER (20) \$130

Beyond patty, avocado, tomato, lettuce

CHICKEN SKEWERS (20) \$130

Blackened chicken, cilantro-lime sour cream

CAPRESE BRUSCHETTA (20) \$110

Fresh baguette, mozzarella, basil, tomato, balsamic reduction, maldon salt

PLEASE SELECT UP TO 7
DIFFERENT ITEMS. WE ARE HAPPY
TO ASSIST WITH QUANTITIES

 Gluten Free  Vegan  Vegetarian



BARTLETT BREWING CO.

The award-winning in-house brewery rotates fresh brews on a weekly basis; from hoppy IPA's to summer pilsners and hearty chocolate milkshake porters there's a favorite for everyone.

COCKTAILS

The experienced bartenders and mixologists have developed a rotating craft cocktail menu including fresh produce and herbs.

WINE

The beverage program includes a selection of California wine and takes pride in uncovering the lesser-known hidden gems of our states wine region.

SPECIALITY BEVERAGES

Event Guests are offered the option to include specialty beverages or renamed cocktails to match their specific event.

DISPLAY SCREENS ^{AND} TVS

Eight Independent displays that can be fed from an independent source

- One 133-inch HD Projection Screen
- Two 60-inch HD TV display in Private Room and Dining Room
- Four 50-inch HD TV Display in the Main Bar
- One 32-inch TV Display (Clock TV)

AUDIO ^{AND} VIDEO

- High Speed WiFi Access
- Wireless microphone (available upon prior request)
- Sound Sources include a DJ/band input and bar stereo input
- 6 independent Audio Zones that can be fed from sources listed above
- 6 independent lighting zones that can be controlled individually
- Ability to play presentations or project logo's onto TV screens with or without audio





INQUIRIES

We greatly look forward to hosting you. Please provide us with the following information in order for us to better assist you.

Name of group/company

Contact name & number

Date of event

Arrival & end time

Estimated guest number

Preferred space

Nature of event

Special requests

**SEND TO
EVENTS@BARTLETTHALL.COM**