



1652 STOCKTON
STREET



SAN FRANCISCO,
CA 94133

PRIVATE EVENTS PACKAGE

415.989.7300 • PARKTAVERNSF.COM

EVENT 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."

ADDITIONAL SERVICES

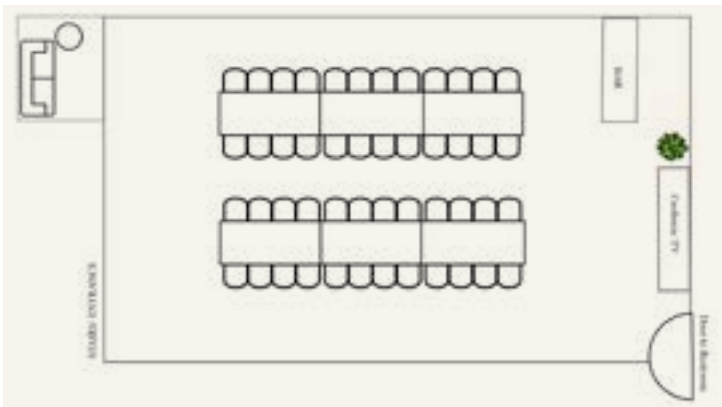
Events can be customized with floral arrangements, wine pairings, custom audio-visual, music and special décor (pricing available upon request.) Additionally, valet parking is available directly in front of Park Tavern at \$12 per vehicle.



EDEN ROOM



OPTION 1: DOUBLE TABLES



MAXIMUM SEATED CAPACITY

50 People

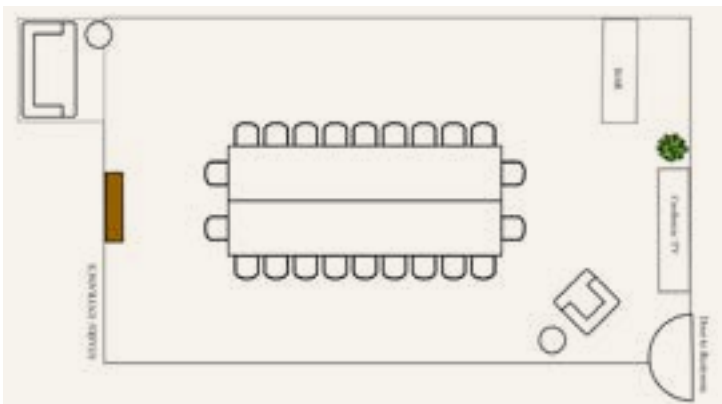
MAXIMUM RECEPTION CAPACITY

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

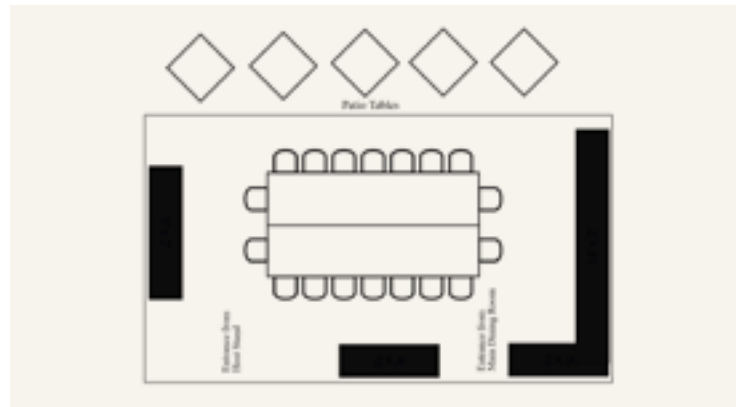
FOOD & BEVERAGE MINIMUM

Please inquire about specific dates to receive a minimum quote.

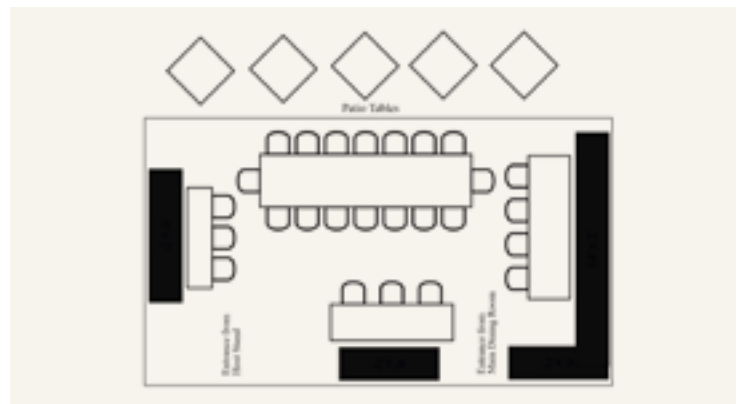
ROOM AVAILABILITY

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 SELECTIONS

\$75 FOR THE TABLE MENU

APPETIZERS

SERVED FOR THE TABLE

(select two, add an additional appetizer for \$8 per person)

TAVERN SALAD w/o croutons

green goddess dressing, gem lettuce, radish, avocado and croutons

CRISPY LEMON CHIPS

burrata, fines herb and Hawaiian black sea salt

“DEMONS ON HORSEBACK”

smoked prawns, lardo and remoulade

SIDES

SERVED FOR THE TABLE

(add a side for an additional \$8 per person)

BROWN BUTTER BRUSSELS SPROUTS

parmesan and chili flakes

TWICE-BAKED POTATO

crème fraîche, cheddar and scallion

ROASTED HEIRLOOM BABY CARROTS

smoked lavender glaze, roasted pistachio and crispy carrot top

SEASONAL SQUASH

Butternut squash, brown butter, toasted hazelnuts, crispy sage and meringue

CREAMY KALE

preserved lemon, caramelized shallots, shiitake and nasturtium

FRENCH FRIES

parsley and horseradish aioli

ENTREES

SERVED FOR THE TABLE

(select three, add an additional entree for \$10 per person)

FARMER'S MARKET HARVEST

chef's daily selection of local and seasonal vegetables

PAN SEARED STRIPED BASS

faro verde, beets, watercress and béarnaise

POULET ROUGE w/o croutons

roasted eggplant, roasted delicata squash, Leeks, croutons, stuffing salsa

WOOD-FIRED PORK CHOP

seared masa, chard, poblano, fermented achiote, watermelon radish and jus

STEAK FRITES*

Angus beef coulotte, béarnaise

DESSERTS

SERVED FOR THE TABLE

(select two, add an additional dessert for \$5 per person)

“BIRTHDAY” CAKE

this month's selection

ICE CREAM SANDWICHES

oatmeal cookies, chocolate ice cream and caramel dipping sauce

COFFEE CRÈME BRÛLÉE

ADD A STARTER COURSE TO THE ABOVE MENU

SERVED FOR THE TABLE BEFORE APPETIZERS

(each selection is an additional \$5 per person)

SMOKED DEVILED EGGS

pickled jalepeño and chive

BRUSSELS SPROUT CHIPS

lemon zest and sea salt

ARANCINI

saffron aioli and parsley

PT FRIES

truffle, soft-cooked egg and caviar (\$8 per person)

 Vegetarian |  Vegan |  Gluten Free

DINNER MENU SELECTIONS

\$90 INDIVIDUALLY PLATED DINNER MENU AVAILABLE FOR PARTIES OF 20 OR LESS

APPETIZERS

GUEST'S CHOICE OF THE FOLLOWING

(select two, add an additional appetizer for \$8 per person)

TAVERN SALAD w/o croutons

green goddess dressing, gem lettuce, radish, avocado and croutons

CRISPY LEMON CHIPS

burrata, fines herb and Hawaiian black sea salt

"DEMONS ON HORSEBACK"

smoked prawns, lardo and remoulade

SUNCHOKE SOUP

citrus relish, balsamic reduction, tarragon oil and sunchoke rice crisp

DESSERTS

SERVED FOR THE TABLE

(select two, add an additional dessert for \$5 per person)

"BIRTHDAY" CAKE

this month's selection

ICE CREAM SANDWICHES

oatmeal cookies, chocolate ice cream and caramel dipping sauce

COFFEE CRÈME BRÛLÉE

ENTREES

GUEST'S CHOICE OF THE FOLLOWING

(select three, add an additional entree for \$10 per person)

FARMER'S MARKET HARVEST

chef's daily selection of local and seasonal vegetables

PAN SEARED STRIPED BASS

faro verde, beets, watercress and béarnaise

POULET ROUGE w/o croutons

roasted eggplant, roasted delicata squash, Leeks, croutons, stuffing salsa

WOOD-FIRED PORK CHOP

seared masa, chard, poblano, fermented achiote, watermelon radish and jus

STEAK FRITES*

Angus beef coulotte, béarnaise, tallow fries

ADD A STARTER COURSE TO THE ABOVE MENU

SERVED FOR THE TABLE BEFORE APPETIZERS

(each selection is an additional \$5 per person)

SMOKED DEVILED EGGS w/o bacon

pickled jalepeño and chive

BRUSSELS SPROUT CHIPS

lemon zest and sea salt

ARANCINI

saffron aioli and parsley

PT FRIES

truffle, soft-cooked egg and caviar (\$8 per person)

PASSED & STATIONED APPETIZERS

RECEPTION MENU

Please select 3-4 items from the selections below.

Unless otherwise specified we allow for five pieces per person, per hour.

PASSED APPETIZERS

ARANCINI

saffron aioli and parsley \$5 per bite

MUSHROOM TARTLET

ricotta, rosemary and frisée \$6 per bite

SMOKED DEVILED EGGS w/o bacon

pickled jalepeño and chive \$4 per bite

SALMON TARTARE

crème fraîche, chive and crostini \$6 per bite

DUNGENESS CRAB CAKES

seasonal aioli and dill \$8 per bite

BURGER SLIDERS

bacon and horseradish aioli \$8 per bite

COULOTTE STEAK

toasted baguette, balsamic shallots and chervil \$7 per bite

STATIONED PLATTERS

ARTISANAL CHEESE PLATE

almonds, honey, jam and toast \$8 per guest

CHARCUTERIE PLATE

pickles, olives, mustard and crostini \$9 per guest

VEGETABLE CRUDITÉ

white bean hummus \$6 per guest

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

\$4 each - minimum 3 pieces per person

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

BRUNCH MENU SELECTIONS

\$55 FOR THE TABLE BRUNCH MENU

TO BEGIN

SERVED FOR THE TABLE

(select two, add an additional to begin for \$5 per person)

BERRIES AND CREAM

seasonal berry medley and whipped coconut

SMOKED DEVILED EGG w/o bacon

bacon, pickled jalapeño and chive

THREE NUT BUTTERS

warm baguette and chestnut honey

APPETIZERS

SERVED FOR THE TABLE

(select two, add an additional appetizer for \$8 per person)

TAVERN SALAD w/o croutons

green goddess dressing, gem lettuce, avocado and croutons

GRAPEFRUIT BRÛLÉE

Bellwether crème fraîche

AVOCADO TOAST

seeded whole wheat, chile, lemon and sea salt

ENTREES

SERVED FOR THE TABLE

(select three, add an additional entree for \$10 per person)

BRIOCHE FRENCH TOAST

seasonal fruits and vanilla caramel

CAST IRON BAKED EGGS w/o serrano

baby kale, jamon Serrano and gruyere

SMOKED SALMON BENEDICT

horseradish cream and poached eggs

SHRIMP AND GRITS

smoked prawns, Anson Mills grits, bacon and cheddar

CRISPY POLENTA CAKES*

mushrooms, poached eggs, arugula, truffle salsa verde

COFFEE SERVICE

bottomless Mr. Espresso drip coffee for \$5 per person

BRUNCH MENU SELECTIONS

\$65 PLATED BRUNCH MENU AVAILABLE FOR PARTIES OF 20 OR LESS

TO BEGIN

SERVED FOR THE TABLE

(select two, add an additional to begin for \$5 per person)

THREE NUT BUTTERS 🌱

warm baguette and chestnut honey

BERRIES AND CREAM 🌱

seasonal berry medley and whipped coconut

SMOKED DEVEILED EGG 🌱 🥚 w/o bacon

bacon, pickled jalapeño and chive

APPETIZERS

GUEST'S CHOICE OF THE FOLLOWING

(select two, add an additional appetizer for \$8 per person)

TAVERN SALAD 🌱 🥚 w/o croutons

green goddess dressing, gem lettuce, avocado and croutons

GRAPEFRUIT BRÛLÉE 🌱 🥚

Bellwether crème fraîche

AVOCADO TOAST 🥚

seeded whole wheat, chile, lemon and sea salt

ENTREES

GUEST'S CHOICE OF THE FOLLOWING

(select three, add an additional entree for \$10 per person)

BRIOCHE FRENCH TOAST 🥚

seasonal fruits and vanilla caramel

SMOKED SALMON BENEDICT

horseradish cream and poached eggs

CAST IRON BAKED EGGS 🥚 w/o serrano

baby kale, jamon Serrano and gruyere

SHRIMP AND GRITS 🌱

smoked prawns, Anson Mills grits, bacon and cheddar

CRISPY POLENTA CAKES* 🥚

mushrooms, poached eggs, arugula, truffle salsa verde

COFFEE SERVICE

bottomless Mr. Espresso drip coffee for \$5 per person

LUNCH MENU SELECTIONS

\$55 FOR THE TABLE LUNCH MENU

APPETIZERS

SERVED FOR THE TABLE

(select two, add an additional appetizer for \$8 per person)

CRISPY LEMON CHIPS

burrata, fines herb and Hawaiian black sea salt

PT FRIES

truffle, soft-cooked egg and caviar

“DEMONS ON HORSEBACK”

smoked prawns, lardo and remoulade

SIDES

SERVED FOR THE TABLE

(add a side for an additional \$5 per person)

BROWN BUTTER BRUSSELS SPROUTS

parmesan and chili flakes

TWICE-BAKED POTATO

crème fraîche, cheddar and scallion

ROASTED HEIRLOOM BABY CARROTS

smoked lavender glaze, roasted pistachio and crispy carrot top

SEASONAL SQUASH

Butternut squash, brown butter, toasted hazelnuts, crispy sage and meringue

CREAMY KALE

preserved lemon, caramelized shallots, shiitake and nasturtium

FRENCH FRIES

parsley and horseradish aioli

ENTREES

SERVED FOR THE TABLE

(select three, add an additional entree for \$10 per person)

TAVERN SALAD AND PRAWNS w/o croutons

green goddess dressing, gem lettuce, avocado and croutons

“MARLOWE” BURGER

caramelized onion, cheddar, bacon and horseradish aioli

WARM ROASTED VEGETABLE SANDWICH

harissa aioli

STEAK FRITES*

Angus beef coulotte, béarnaise, tallow fries

FARMER'S MARKET HARVEST

chef's daily selection of local and seasonal vegetables

PAN SEARED STRIPED BASS

faro verde, beets, watercress and béarnaise

ADD AN ADDITIONAL APPETIZER COURSE TO THE ABOVE MENU

SERVED FOR THE TABLE

(each selection is \$5 per person)

SMOKED DEVILED EGGS w/o bacon

pickled jalepeño and chive

BRUSSELS SPROUT CHIPS

lemon zest and sea salt

ARANCINI

saffron aioli and parsley

 Vegetarian |  Vegan |  Gluten Free

LUNCH MENU SELECTIONS

\$65 INDIVIDUALLY PLATED LUNCH MENU AVAILABLE FOR PARTIES OF 20 OR LESS

APPETIZERS

GUEST'S CHOICE OF THE FOLLOWING

(select two, add an additional appetizer for \$8 per person)

CRISPY LEMON CHIPS

burrata, fines herb and Hawaiian black sea salt

PT FRIES

truffle, soft-cooked egg and caviar

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smoked prawns, lardo and remoulade

SUNCHOKE SOUP

citrus relish, balsamic reduction, tarragon oil and sunchoke rice crisp

ENTREES

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(select three, add an additional entree for \$10 per person)

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faro verde, beets, watercress and béarnaise

ADD AN ADDITIONAL APPETIZER COURSE TO THE ABOVE MENU

SERVED FOR THE TABLE

(each selection is \$5 per person)

SMOKED DEVILED EGGS w/o bacon

pickled jalepeño and chive

BRUSSELS SPROUT CHIPS

lemon zest and sea salt

ARANCINI

saffron aioli and parsley

COCKTAILS & WINE

COCKTAILS \$14 EACH

THE MCLAREN

Gin or Vodka, Cucumber, Lemon & Ginger Beer

THE BAKER

Rye, Aperol, Grapefruit, Lemon & Local Honey

PARK PALOMA

Blanco Tequila, Pamplemousse, Lime Juice, Bitters & Grapefruit Soda

THE COUNTRY LAWYER

Bourbon, Amaro, Vermouth & Bitter

PIMM'S CUP

Gin, Cucumber, Lemon, Mint, & Ginger Beer

WINE

SPARKLING WINE

GÉRARD BERTRAND

Brut, "Cuvée Thomas Jefferson," Crémant de Limoux, France, 2013

ROEDERER ESTATE

Brut, "L'Ermitage," Anderson Valley, California, 2009

VITTEAUT-ALBERTI

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

WHITE WINE

HIRSCH

Gruner Veltliner, "Hirschvergnügen," Kamptal, Austria, 2015

DO FERREIRO

Albariño, Rias Baixas, Spain, 2015

ANTHONY & DAVID GIRARD

Sauvignon Blanc, "Les Monts Damnés," Sancerre, France, 2016

CHÂTEAU CARBONNIEUX

Sauvignon Blanc, Pessac-Léognan, Bordeaux, France, 2015

TRINCHERO

Sauvignon Blanc, "Mary's Vineyard," Napa Valley, California, 2016

CARDINALE WINERY

Sauvignon Blanc, "Intrada," Napa Valley, California, 2016

MARTINSANCHO

Verdejo, Rueda, Spain, 2016

LIVIO FELLUGA

Pinot Grigio, Colli Orientali, Friuli, Italy, 2014

DOMAINE PERAUD

Chardonnay, "Vielles Vignes," Macon-Villages, France, 2016

DOMAINE SERRIGNY

Chardonnay, Burgundy, France, 2014

JORDAN

Chardonnay, Russian River Valley, California, 2015

FLOWERS

Chardonnay, Sonoma Coast, California, 2015

ANTICA

Chardonnay, Napa Valley, California, 2014

KISTLER

Chardonnay, "McCrea Vineyard," Russian River Valley, California, 2013

ROSÉ WINE

BIELER PÈRE & FILS

Grenache Blend, "Sabine," Coteaux D'Aix-en-Provence, France, 2016

RED CAR

Pinot Noir, Sonoma Coast & Mendocino Ridge, California, 2016

RED WINE

ROOTS WINES

Pinot Noir, Willamette Valley, Oregon, 2016

KNEZ

Pinot Noir, Anderson Valley, California, 2013

PRESQU'ILE

Pinot Noir, Santa Maria Valley, California, 2014

RADIO-COTEAU

Pinot Noir, "Laguna Vineyard," Russian River Valley, California, 2015

DUTTON GOLDFIELD

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

PIO CESARE

Barbera, Alba, Piedmont, Italy, 2015

CAPRILI

Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2014

MI TERRUÑO

Malbec, "Reserve," Mendoza, Argentina, 2013

YSIOS

Rioja Reserva, Spain, 2011

STORYBOOK MOUNTAIN VINEYARDS

Zinfandel, "Mayacamas Range," Napa Valley, California, 2013

AGHARTA

Syrah, North Coast, California, 2007

CHÂTEAU TEYNAC

Cabernet Sauvignon & Merlot, Saint-Julien, Bordeaux, France, 2006

LA CROIX BONIS

Cabernet Sauvignon & Merlot, Saint-Estèphe, Bordeaux, France, 2012

ARWOOD

Cabernet Sauvignon, Sonoma County, California, 2014

LEVIATHAN

Cabernet Sauvignon Blend, California, 2013

MOUNT VEEDER WINERY

Cabernet Sauvignon, Napa Valley, California, 2014

GALERIE

Cabernet Sauvignon, "Latro," Knight's Valley, Sonoma County, California, 2013