



Banquet Rooms

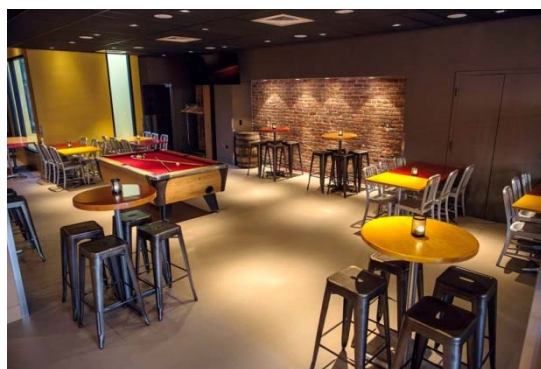
The Billar Room is perfect for receptions. The room features a full bar, one pool table, two dartboards and informal seating for 36 guests at tall cocktail tables. The Billar Room can comfortably accommodate up to 80 people for a reception style event, or can be combined with the Salon Room for groups of 100-200 people. **(semi-private)**



The Salón Room is an intimate space on the mezzanine over our main dining room. The room has a pool table and seating for 32 guests at a combination of tall cocktail tables with stools and regular tables with chairs. It can accommodate up to 60 guests for a standing reception. **(private, but not soundproof)**



The El Centro Room is a spacious room with seating for 32 guests at combination of regular tables with chairs and tall cocktail tables with bar stools. This room features a pool table and can accommodate up to 60 guests for a reception style event. El Centro can be combined with the Vista Room for groups of 60-100 people. **(semi-private)**



The Vista Room is our most private room for smaller groups. With a large window overlooking the new SF Modern Art Museum on Howard Street, this room has its own bar and foosball table. It has seating for 20 guests at combination of regular tables with chairs and tall cocktail tables with bar stools and can accommodate up to 30 guests for a standing reception. **(private)**





Food and Beverage Minimums

Please inquire about food and beverage minimums. Service Charge (20% - minimum of \$300) and SF employer mandates surcharge (5%) will be applied to the food and beverage amount. Taxes (8.5%) will be applied to the entire bill.

The final guest count is due three business days prior to the date of the event. All menu selections must be made one week prior to the event date. Scheduled events are given a 3-hour duration. If you wish to extend your party beyond the given time frame we charge a \$150.00 fee for the 4th hour. Time extensions may be subject to manager approval the day of the event.

Beverage Options

Non-Hosted Beverages

If you choose to have your guests pay for their own drinks, there is a **\$150.00 no host beverage fee** for events of up to 100 guests or a **\$300.00 no host beverage fee** for events of 101 guests or more. Guests will be charged for their drinks at regular menu prices.

Hosted Beverage Options

Beverages Based on Consumption

Hosted beverages featuring our ORGANIC hand-crafted beers, liquor, wines by the glass, sangria, soda, sparkling water and juice. A tab will be run for the drinks ordered throughout the event, which will be added to the final bill.

Drink Tickets

\$7.00 Drink Ticket - Good for our ORGANIC hand-crafted beers, well drinks, sangria, house wine, soda, juice & bottled water.

Unlimited Beverage Package: **\$24 per person for two hours, \$36 per person for three hours**

Featuring our ORGANIC hand-crafted beers, well drinks, house white and red wines, sangria, soft drinks, sparkling water and juice. **No shots.** Wristbands are required for the Unlimited Beverage Package. ThirstyBear will provide wristbands for you on the night of the event. The client is responsible for handing the wristbands out to their guests. We can also provide a hostess to distribute the wristbands and welcome guests for a \$100.00 charge.

Brewery Tours

ThirstyBear Organic Brewery is a working brewery. In fact, it is the first organic brewery in San Francisco. Have one of our cicerones (a certified beer expert) give informative tastings of our beers plus tours of the brewery to interested guests. The cicerone is present for your entire event and sets up a table away from the bar with the different beers that we serve. Guests are able to approach the table at their leisure to taste the different beers, ask questions and interact with the cicerone. When there is interest, the cicerone takes small groups down to the brewery for a tour and explains how our beer is made. It is a great addition to any party.

\$250.00 plus tax (includes cost of beer). Subject to availability.



Table Snacks

(Prices not inclusive of service charge, taxes, and SF employer mandates surcharge.)
For the bar or on tables around the room, each bowl will serve approximately 5 guests.

- SPANISH OLIVES \$6.00 ea.
- ASSORTED NUTS \$6.00 ea.
- PIMENTÓN POPCORN \$4.00 ea.
- SPICY FRIED CHICKPEAS \$5.00 ea.
- CHICHARRONES \$5.00 ea.

Tray Passed Appetizers

(Prices not inclusive of service charge, taxes, and SF employer mandates surcharge.)
Minimum order 25 pieces per item.

VEGETARIAN

- ONE BITE SKEWERS manchego cheese, quince preserves & honey \$1.75 ea.
- ONE BITE SKEWERS fresh date stuffed with spiced goat cheese \$1.75 ea.
- MINI GRILLED CHEESE SANDWICHES manchego cheese & quince preserves on rustic bread \$3.00 ea.
- VEGETABLE EMPANADAS corn, spinach & goat cheese with avocado crème fraîche \$3.25 ea.
- GRILLED VEGETABLE SKEWER grilled marinated seasonal vegetables with salsa verde aioli \$3.00 ea.
- FAVA BEAN CROSTINI fava bean puree with idiazabal cheese & extra virgin olive oil \$2.75 ea.

SEAFOOD

- CRAB CROQUETTAS with saffron aioli & micro cilantro \$3.25 ea.
- POTATO & SALT COD CROQUETTAS with caper aioli \$3.25 ea.
- SALMON SKEWERS hop cured salmon with pickled fennel & cherry tomato \$4.00 ea.
- SHRIMP & OCTOPUS CEVICHE shrimp, baby octopus, onion, bell pepper, lime & flatbread crisp \$3.25 ea.

PORK, CHICKEN, BEEF

- JUMBO PRAWNS griddled, spiced prawns wrapped in bacon with herb crema \$3.50 ea.
- ONE BITE SKEWERS morcilla sausage corn dog with mustard aioli \$2.00 ea.
- CHICKEN SKEWERS adobo marinated chicken with cilantro mojo \$3.25 ea.
- MEATBALL SKEWERS pork & beef meatballs with sofrito tomato sauce \$3.00 ea.
- CHICKEN EMPANADAS adobo chicken & spinach with lime crème fraîche \$3.25 ea.
- BEEF SLIDERS organic ground beef, mahon cheese, housemade pickles & mustard aioli \$5.50 ea.
- PIGS IN A BLANKET mini chorizo sausage with housemade mustard \$3.00 ea.
- JAMON SERRANO CROSTINI jamon serrano with roasted pear & organic honey \$2.75 ea.
- BEEF SKEWERS grilled bistro filet skewer with hop oil & salsa verde \$3.25 ea.



Traditional Tapas Buffet - \$30 per person

(Not inclusive of service charge, taxes, and SF employer mandates surcharge)

Our most popular appetizers.

Includes one 3oz serving per person of each tapa.

We are happy to make substitutions!

DEVEILED EGGS with chives

SPANISH ANTIPASTO PLATTER imported spanish cheeses & meats with thirstybear tapenade, marinated olives & spicy spanish peppers

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli

PORK AND BEEF MEATBALLS roasted with sofrito tomato sauce & manchego

SHRIMP sautéed with garlic, parsley, chili flakes, white wine & paprika

CHICKEN sautéed with capers, garlic, sherry & butter

Vegetarian Friendly Tapas Buffet - \$30 per person

(Not inclusive of service charge, taxes, and SF employer mandates surcharge)

An appetizer buffet with two vegan options and four vegetarian choices.

Includes one 3oz serving per person of each tapa.

We are happy to make substitutions!

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli

DEVEILED EGGS with chives

VEGETABLE EMPANADAS corn, spinach & goat cheese with avocado crème fraîche

BROCCOLINI pan-roasted calabrian chiles & toasted garlic

PORK AND BEEF MEATBALLS roasted with sofrito tomato sauce & manchego

SHRIMP sautéed with garlic, parsley, chili flakes, white wine & paprika



ThirstyBear Dinner Buffet - \$40 per person

(Not inclusive of service charge, taxes, and SF employer mandates surcharge)

A complete dinner buffet featuring our delicious Paella Valenciana.

We are happy to make substitutions!

MIXED GREENS SALAD strawberries & hazelnuts with sherry vinaigrette

BROCCOLINI pan-roasted calabrian chiles & toasted garlic

STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli

AHI TUNA seared & pimentón spiced with olive & lemon marinated chick peas & pea sprouts

CHICKEN sautéed with capers, garlic, sherry & butter

PAELLA VALENCIANA saffron rice, mussels, clams, shrimp, chicken, chorizo, peas & roasted peppers

(Can be made vegan)

Dessert

(Prices not inclusive of service charge, taxes, and SF employer mandates surcharge)

Add dessert to any buffet. 25 piece minimum order for a la carte selections.

MINI DESSERT flourless chocolate torte with marcona almond \$3.00 ea.

MINI DESSERT vanilla cheesecake with raspberry jam \$3.00 ea.

MINI DESSERT churros – fried dough, cinnamon & sugar served with chocolate dipping sauce \$2.75 ea.

ASSORTED MINI DESSERTS \$6 per person

COOKIES chocolate chip / oatmeal / jewel cookie with housemade jam \$2.00 ea.



Design Your Own Buffet – AQ

(Not inclusive of service charge, taxes, and SF employer mandates surcharge)
Pick up to 8 items. Price will range from \$30-\$50 per person depending on selections.

VEGETABLES & EGGS

HEIRLOOM TOMATOES with sea salt, olive oil, cilantro & sherry reduction

BROCCOLINI pan-roasted calabrian chiles & toasted garlic

DEVILED EGGS with chives

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli

STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs

TORTILLA ESPAÑOLA pea, potato, onion & egg torte with truffle aioli

SALADS

MIXED GREENS SALAD tomatoes, cucumbers, red onions with sherry vinaigrette

CÉSAR SALAD baby romaine, manchego, croutons, crispy jamon serrano (ham) with césar dressing

LITTLE GEM WEDGES apples, candied walnuts, shaved onion with point Reyes blue cheese dressing

SPINACH sautéed with caramelized onion, currants & almonds

MEATS

SPANISH ANTIPASTO PLATTER imported spanish cheeses & meats with thirstybear tapenade,
marinated olives & spicy spanish peppers

AHI TUNA seared & pimentón spiced with olive & lemon marinated chick peas & pea sprouts

SHRIMP sautéed with garlic, parsley, chili flakes, white wine & paprika

CHICKEN WINGS roasted harissa and olive spiced with a cucumber & mint yogurt

CHICKEN sautéed with capers, garlic, sherry & butter

PORK AND BEEF MEATBALLS roasted with sofrito tomato sauce and manchego

PORK TENDERLOIN adobo spiced with charred broccolini & pork jus

HOUSEMADE PORK SAUSAGE grilled with braised cabbage & spicy mustard glaze

CHORIZO sautéed with housemade organic beer & spanish onions

CARNE ASADA sliced grilled bistro filet with roasted red peppers & caramelized onions

PAELLAS

PAELLA VALENCIANA saffron rice, mussels, clams, shrimp, chicken, chorizo, peas & roasted peppers

PAELLA VERDURAS spanish rice, mushrooms, fava beans, spinach, summer squash, pea purée & lemon zest

ARROZ A LA CAZADORA porcini rosemary rice, chicken, bacon, wild mushrooms, spinach & peas