



Banquet Rooms

The Billar Room is perfect for receptions. The room features a full bar, one pool table, two dartboards and informal seating for 32 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 100-150 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. Banquet admin charge (20%) 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.

Food and beverage minimums cover an event time frame of up to 3 hours with an additional hour of set up and hour of breakdown. If you wish to extend your time frame or require additional set up and/or breakdown time we charge a \$150.00 fee for each additional hour.

Menu selections must be made one week prior to the event date and the final guest count is due three business days prior to the event date.

Each room has a 55" TV screen with cable and sound. Volume on the TV and the background music is adjustable at your discretion. We have a microphone available to rent for \$50. ThirstyBear does not allow DJs, karaoke, bands, or any amplified sound.

Beverage Packages

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 Beverages

Beverages Based on Consumption: minimum of \$14.00 per person required

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: minimum 2 drink tickets per person

\$7.00 Drink Ticket - Good for our ORGANIC hand-crafted beers, well drinks, sangria, house wine, soda, juice & bottled water. ThirstyBear will provide drink tickets for you to hand out to your guests.

Set Price Beverage Package: \$24 per person for two hours, \$36 per person for three hours

Featuring our ORGANIC hand-crafted beers, well drinks, house wines, sangria, soft drinks, sparkling water and juice. **No shots, one drink per person at a time, ThirstyBear employees are not allowed to serve intoxicated guests.** Wristbands are required for the Set Price Drink Package. ThirstyBear will provide wristbands for you to hand out to your guests. We can also provide a host to distribute the wristbands and welcome guests for a \$200.00 charge.



Table Snacks

(Prices not inclusive of banquet admin 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 banquet admin charge, taxes, and SF employer mandates surcharge.)
Priced per piece. Minimum order 25 pieces per item.
These appetizers cannot be served buffet style.

VEGETABLES, CHEESE, GRAINS

- VEGETABLE SKEWER grilled marinated seasonal vegetables with apple cider vinegar reduction \$3.00
- ONE BITE SKEWERS manchego cheese, quince preserves & honey \$1.75
- ONE BITE SKEWERS fresh date stuffed with spiced goat cheese \$1.75
- MINI GRILLED CHEESE SANDWICHES manchego cheese & quince preserves on rustic bread \$3.00
- FAVA BEAN CROSTINI fava bean puree with parmesan cheese & extra virgin olive oil \$2.75
- VEGETABLE EMPANADAS butternut squash, fresh dates & apple cider vinegar reduction \$3.25

SEAFOOD

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

CHICKEN, PORK, BEEF

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



Appetizer Buffet - \$35 per person

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

Make your planning easy with this pre-selected buffet.

Includes one serving per person of each item and is enough food for heavy appetizers.

VEGETABLE EMPANADAS butternut squash, fresh dates & apple cider vinegar reduction

TRI COLOR ORGANIC QUINOA with seasonal roasted vegetables

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

PORK & BEEF MEATBALLS roasted with sofrito tomato sauce & parmesan cheese

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

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

Dinner Buffet - \$40 per person

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

This pre-selected menu features ThirstyBear specialty, Paella Valenciana.

Includes one serving per person of each item and is enough food for a substantial dinner.

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

BRUSSELS SPROUTS roasted with hazelnuts & apple cider vinegar reduction

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

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

CHICKEN sautéed with capers, garlic, sherry & butter

BEEF EMPANADAS richards grass fed beef, potato, carrot, celery, onion & cilantro mojo

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

VEGETABLE PAELLA rice, mushrooms, bell peppers, broccolini, spinach & sofrito





Design Your Own Buffet

(Not inclusive of banquet admin charge, taxes, and SF employer mandates surcharge)
Priced at one serving per person. Select 4-6 items for appetizers and 6-8 options for a full meal.
Number of servings will be based on final guest count. Orders cannot be split.

VEGETABLES, CHEESE, GRAINS, EGGS

- BRUSSELS SPROUTS roasted with hazelnuts & apple cider vinegar reduction \$5.00
- ZUCCHINI pan-roasted with calabrian chiles, garlic, radicchio & pepitas \$4.25
- PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli \$4.50
- STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs \$4.50
- RACLETTE MAC & CHEESE baby shells, raclette béchamel & herb bread crumbs \$4.00
- VEGETABLE EMPANADAS butternut squash, fresh dates & apple cider vinegar reduction \$3.25
- TRI COLOR ORGANIC QUINOA with seasonal roasted vegetables \$5.00
- TORTILLA ESPAÑOLA mushrooms, potato, onion & egg torte with truffle aioli \$3.00
- DEILED EGGS with chives \$3.00

SALADS

- MIXED GREENS SALAD tomatoes, cucumbers, red onions & sherry vinaigrette \$4.00
- BABY ICEBERG WEDGES apples, candied walnuts, shaved onion & point Reyes blue cheese dressing \$4.50
- SPINACH sautéed with caramelized onion, currants & almonds \$3.75
- KALE CAESAR shaved brussels sprouts, treviso, sourdough crouton & parmesan reggiano \$4.50
- CHOPPED SALAD salami, feta, chickpeas, red pepper, olive, onion, artichoke, crouton, oregano vinaigrette \$4.50

FISH, CHICKEN, PORK, BEEF

- AHI TUNA seared & pimentón spiced with olive & lemon marinated chickpeas & pea sprouts \$9.00
- SHRIMP sautéed with garlic, parsley, chili flakes, white wine, butter & paprika \$10.00
- BUFFALO CHICKEN EMPANADAS carrot, onion, celery & greek yogurt ranch \$5.00
- CHICKEN WINGS harissa and olive spiced with cucumber & mint yogurt \$7.25
- CHICKEN sautéed with capers, garlic, sherry & butter \$5.00
- POLLO ASADA sliced, grilled chicken breast with roasted red peppers & caramelized onions \$7.50
- SPANISH ANTIPASTO PLATTER imported spanish cheeses & cured meats with thirstybear tapenade, marinated olives & spicy spanish peppers \$175 (serves 20-40) / \$350 (serves 40-60)
- PORK TENDERLOIN adobo spiced with charred broccolini & pork jus \$7.50
- HOUSEMADE PORK SAUSAGE grilled with braised cabbage & spicy mustard glaze \$5.00
- PORK & BEEF MEATBALLS roasted with sofrito tomato sauce & parmesan cheese \$5.00
- BEEF EMPANADAS richards grass fed beef, potato, carrot, celery, onion & cilantro mojo \$5.00
- CARNE ASADA sliced, grilled bistro filet with roasted red peppers & caramelized onions \$11.00



Paella Buffet Platters

(Prices not inclusive of banquet admin charge, taxes, and SF employer mandates surcharge.)

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

Large, serves 60-80 **\$550.00**

Medium, serves 40-60 **\$365.00**

Small, serves 20-40 **\$185.00**

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

Large, serves 60-80 **\$500.00**

Medium, serves 40-60 **\$330.00**

Small, serves 20-40 **\$170.00**

VEGETABLE PAELLA rice, mushrooms, bell peppers, broccolini, spinach & sofrito

Large, serves 60-80 **\$400.00**

Medium, serves 40-60 **\$265.00**

Small, serves 20-40 **\$135.00**

Dessert Buffet or Tray Pass

(Prices not inclusive of banquet admin charge, taxes, and SF employer mandates surcharge.)

Priced per piece. 25 piece minimum per item.

MINI DESSERT flourless chocolate torte with marcona almond **\$3.00**

MINI DESSERT vanilla cheesecake with raspberry jam **\$3.00**

MINI DESSERT lemon tartlette **\$3.00**

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

COOKIES chocolate chip **\$2.00**

COOKIES oatmeal **\$2.00**

COOKIES jewel cookie with housemade jam **\$2.00**