MADARAE

46 MINNA ST. SAN FRANCISCO | EST 1851

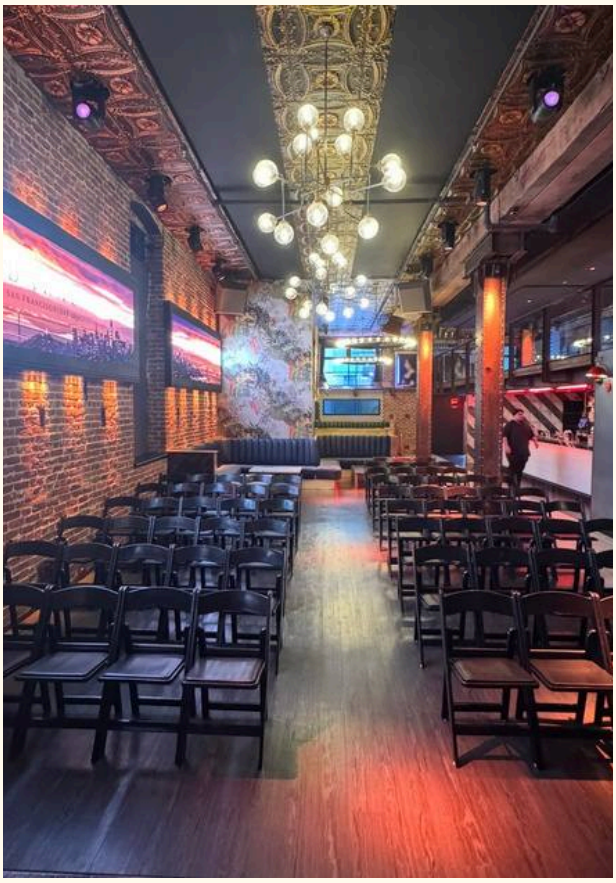
Day Time Private Event Package

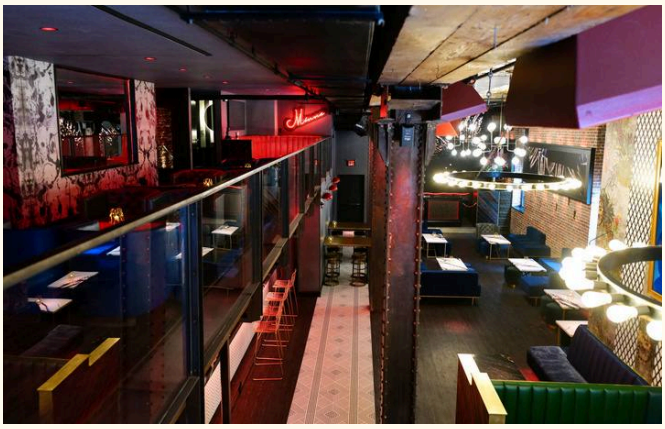
MADARAE.COM

ERICA@MADARAE.COM - (925) 437-4731

Need A Unique Set Up ?

Ask us about furniture removal, rentals, adjustments





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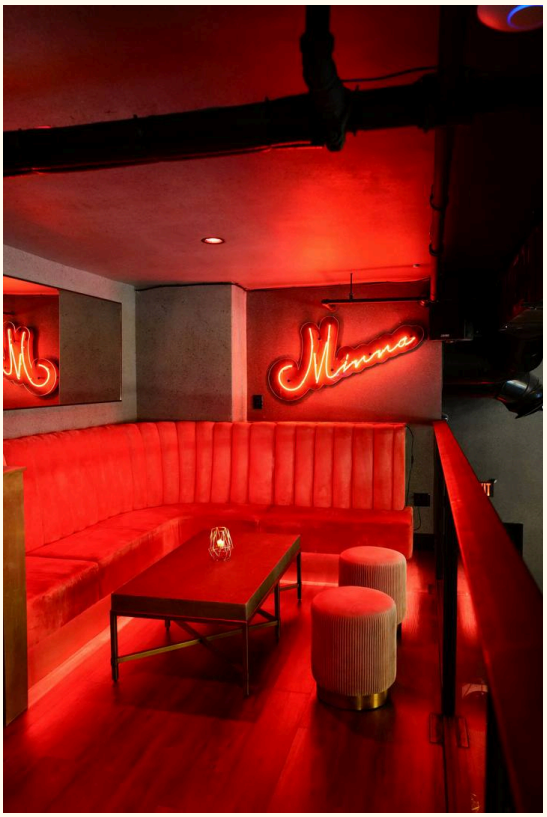
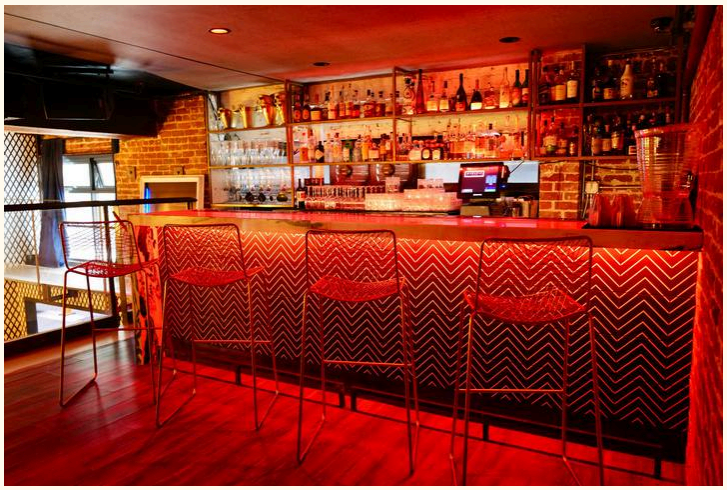
The Mezzanine

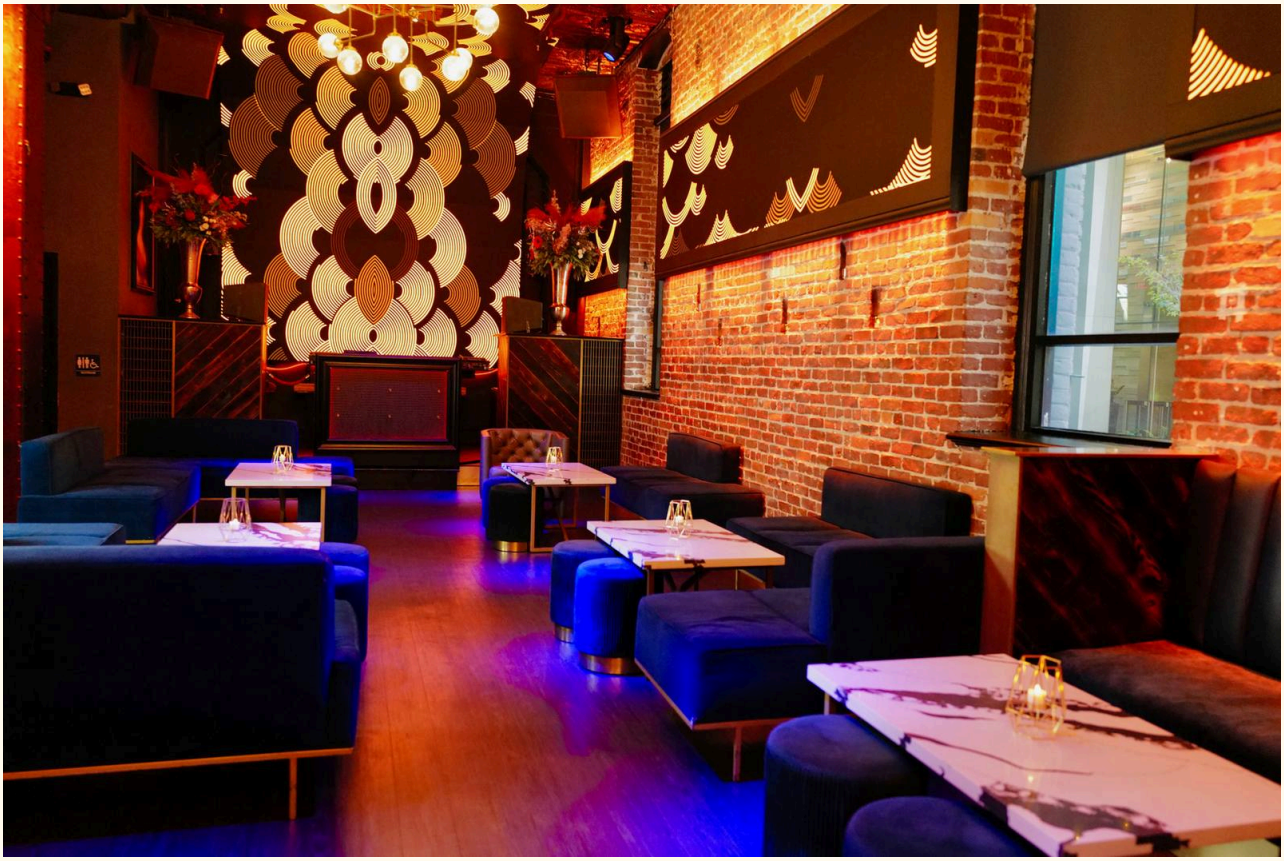


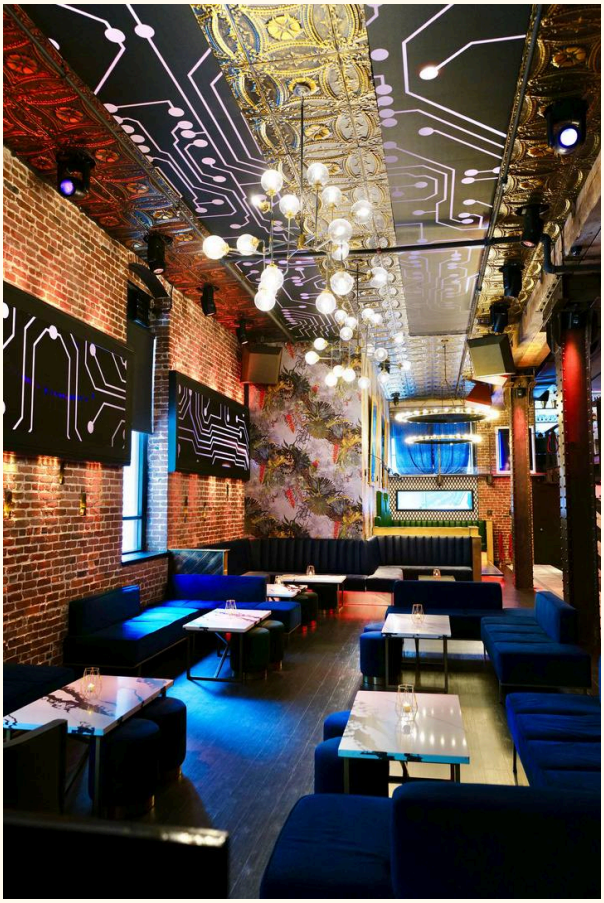


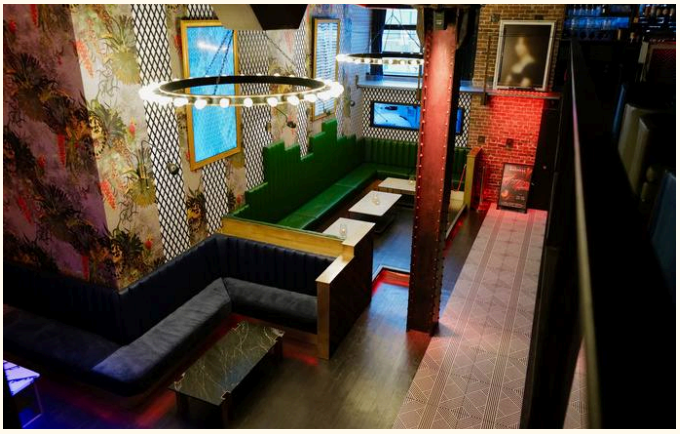
Room features:

- **45** Guest Capacity
- Full Private Bar
- Private Bathroom

Minna Room







Room features:

- 250 Guest Capacity
- Full Private Bar
- Two 75" Screens
- State of the art audio visual equipment
- Branding opportunity with floor to ceiling LED panels

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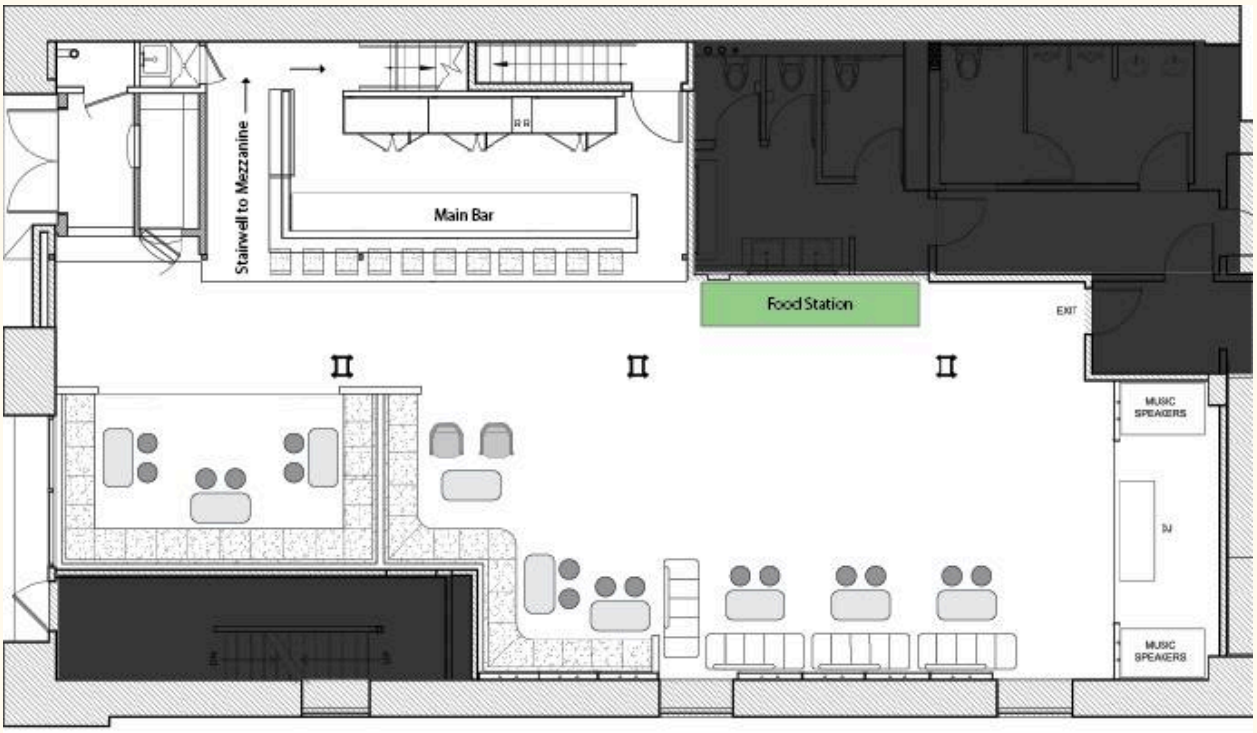
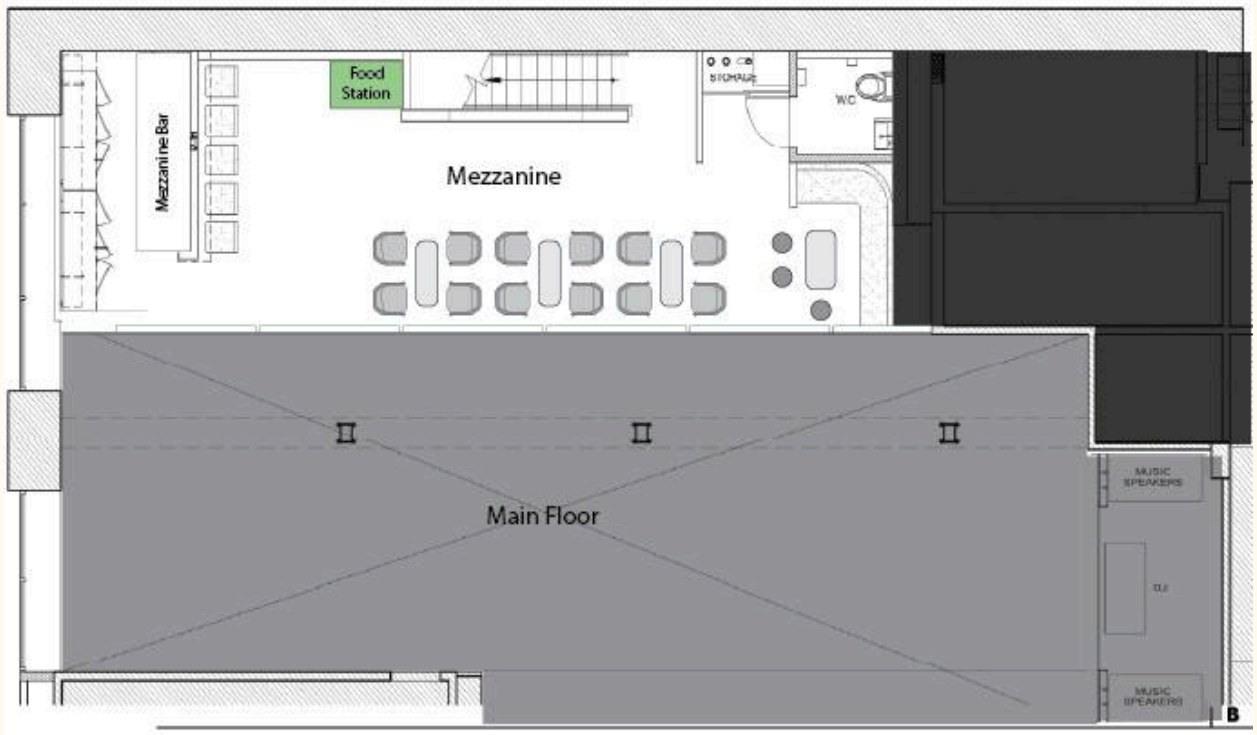
Floor Plan

Minna Room



Mezzanine



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Breakfast

BREAKFAST PACKAGES

Classic — $40 per person

- Cheese and Chive Scrambled Egg
- Bacon & Sausage
- Steak Fries
- Toast
- Seasonal Fruit
- Sauce - Hollandaise, House Jams

Bagel — $30 per person

- Boichick Bagels - Plain , Everything, Egg
- Whipped Cream Cheese
- Smoked Salmon
- Toppings - Tomato, Onion Capers, Cucumber, Avocado
- Seasonal Fruit

Bagel Package add ons - +2 per person per item

- Seasonal Cream Cheese
- White Fish Salad

Breakfast Combo — $50 per person

- Everything from the Classic and the Bagel packages

Healthy — $45 per person

- Seasonal Veggie and Goat Cheese Egg White Frittata
- Plant Based Breakfast Sausage or Original Sausage
- Steak Fries
- All Grain Toast
- Seasonal Fruit
- Sauce - Hollandaise, House Jams, Pesto, Arugula

Gluten Free Toast or Bagel available upon request buy the dozen - + $10

ADD ONS

SERVES APPROXIMATELY 12 GUESTS

Avocado Toast $70
burrata, beet pickled, shallots, arugula (V)
gluten free/ and or vegan option available

Cinnamon Yogurt Cups $60
Granola, Marshall's Honey, Berries (V)
gluten free option available + 10

Bloody Mary Oyster Shooters $85
aqua pazza, citron foam, gremolata (GF)

Kaluga Caviar Tartlets $180
crème fraiche, sieved egg, chives (GF)

Truffle Cheese Melt $115
brillat-savarin triple crème cheese, urbani mushroom truffle relish (V)

Smoked Salmon Toast $90
crème fraiche, beet pickled shallots cherry tomatoes (P) **gluten free option available**

Fried Hog Island Oyster Deviled Eggs $105
calabrian chili and caper berry relish, smoked trout roe, chives (P)

Burrata Salad Cups $70
burrata cheese, crème fraîche vinaigrette, avocado (GF,V)

Chunk Steak Cobb Salad $120
watercress, cucumbers, avocado, vegan blue cheese (GF,V,VV)

COFFEE AND TEA SERVICE

Self Serve Coffee and Tea Selection - refiled as needed during event. $160
Price per 60 guest.

Key: GF - Gluten Free, P - Pescatarian, V - Vegetarian, VV - Vegan

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Platters

SERVES APPROXIMATELY 20 GUESTS

Charcuterie Board $200
chef's choice of meats, pickles, toast points, mustard (GF)

Cheese Board $200
brillat-savarin triple crème, roquefort, fennel pollen goat cheese, toast points, honeycomb (V,GF)

Market Vegetable $125
chimichurri, pepper sambal, crème fraîche vinaigrette, flatbreads (V,GF)

M. Seafood Bar $265
poached jumbo shrimp, Beausoleil oysters, classic cocktail sauce, lemon (GF,P)

SERVES APPROXIMATELY 12 GUESTS

SALADS

Lemongrass Chicken Lettuce Cups $85
pepper sambal, cilantro flowers (GF)

Kahlua Pork Lettuce Cups $85
lettuce cups, hoisin bbq, toasted cashew (GF)
vegan option available (VV)

Asian Chicken Salad $85
rice paper, mango, micro herbs, fish sauce (GF)

Burrata Salad Cups $70
burrata cheese, crème fraîche vinaigrette, avocado (GF,V)

Chunk Steak Cobb Salad $120
watercress, cucumbers, avocado, vegan blue cheese (GF,V,VV)

Ahi Tuna Poke Lettuce Cup $100
avocado, cucumber, green goddess, smoked trout roe (GF)(P)

VEGITARIAN & VEGAN

Vegan Sloppy Dimaggio $140
Chunk steak bolognese, vegan parmesan, basil (V,VV)

Avocado Toast $70
burrata, beet pickled, shallots, arugula (V)
gluten free/ and or vegan option available

Pepper and Herbed Flatbread $70
pesto, roasted pepper sambal, (V,VV)

Black Truffle Mac & Cheese Balls $70
roasted garlic and tomato relish shaved parmesan (20 pieces) (V)

Truffle Cheese Melt $115
brillat-savarin triple crème cheese, urbani mushroom truffle relish (V)

Basil & Buratta Arancini $75
pomodarina sauce (V)

MEAT & SEAFOOD

Kurobuta Pork Meatballs Skewers $75
grapes, cucumber dill sauce, pomegranate (GF)

Rossini Sliders $170
angus beef, caramelized onions, black truffles, madeira duck butter

Smoked Salmon Toast $90
crème fraiche, beet pickled shallots cherry tomatoes (P)

Beausoleil Oysters Supreme $120
hokkaido uni, urbani black truffle caviar duck Butter, ponzu (GF)

Roast Beef Sliders $105
horseradish sauce, caramelized onions, arugula

Crispy Shrimp $95
sweet potato fries, garlic ginger malt tabasco remoulade (P)

Kaluga Caviar Tartlets $180
crème fraiche, sieved egg, chives (GF)

Fried Hog Island Oyster Deviled Eggs $105
calabrian chili and caper berry relish, smoked trout roe, chives (GF, P)

Chicken Salad Club Slider $110
bacon, avocado, cheddar cheese

Jumbo Poached Shrimp Skewer $105
crab louie dip, olive oil, chives (GF, P)

DESSERT- 12 PIECES ($65)

Almond Roca Crème Brûlée (GF) **Coconut Mochi Drops** (GF) **Hot Chocolate Tiny Tortes**
Tiramisu Cookie Cups **Banana Tapioca Pudding** (GF/V)

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Simple Lunch

PRICED BASED ON GUEST COUNT

LUNCH PACKAGE COMES WITH - SALAD BAR, SANDWICH SELECTION, & DESSERT SELECTION

Salad bar

- Mixed greens
- Dressings - vingeret, ranch, blue cheese, seasonal dressing
- crutons
- variety of seasonal toppings

Sandwich bar

Sandwiches are made seasonal with diffrent variations, please choose up to three sandwich types

- Vegan
- Vegitarian
- Chicken
- Turkey
- Pork
- Beef

Gluten free bread available - pricing based on amount requested

Dessert

- cookie selection

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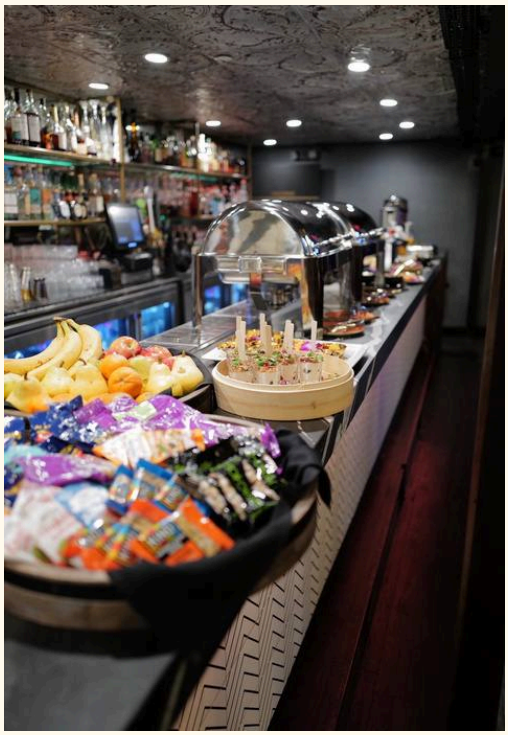
Breakfast & Lunch

We offer:

Breakfast

Lunch

Dinner

Coffee & Tea stations

Grab & Go Snack Station