

M A D A R A E

46 MINNA ST. SAN FRANCISCO | EST 1851



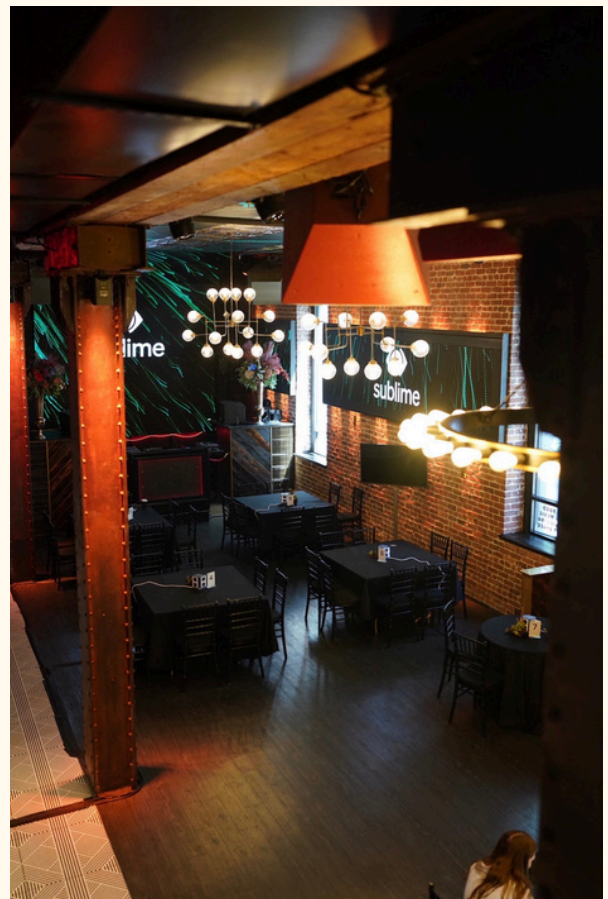
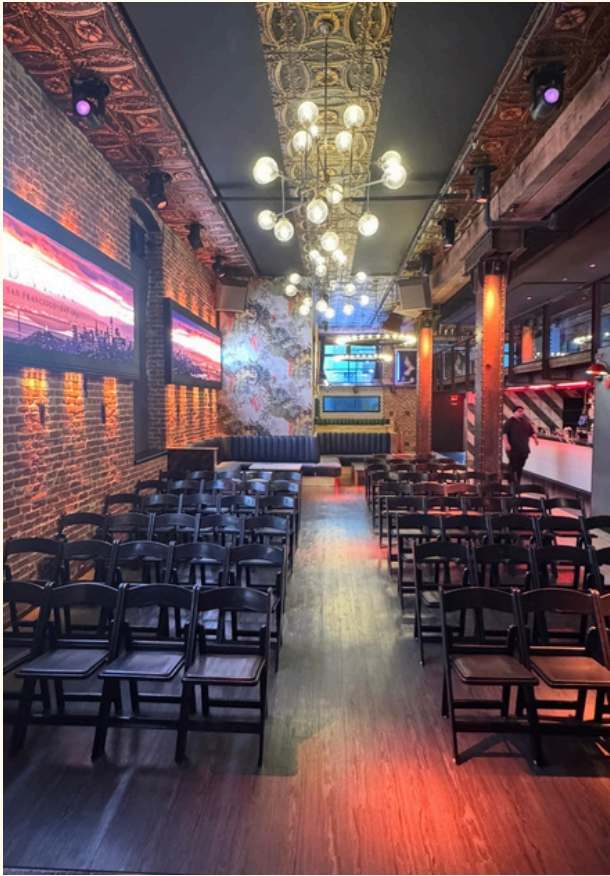
Day Time
Private Event
Package

MADARAE.COM

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

Need A Unique Set Up ?

Ask us about furniture removal, rentals, adjustments



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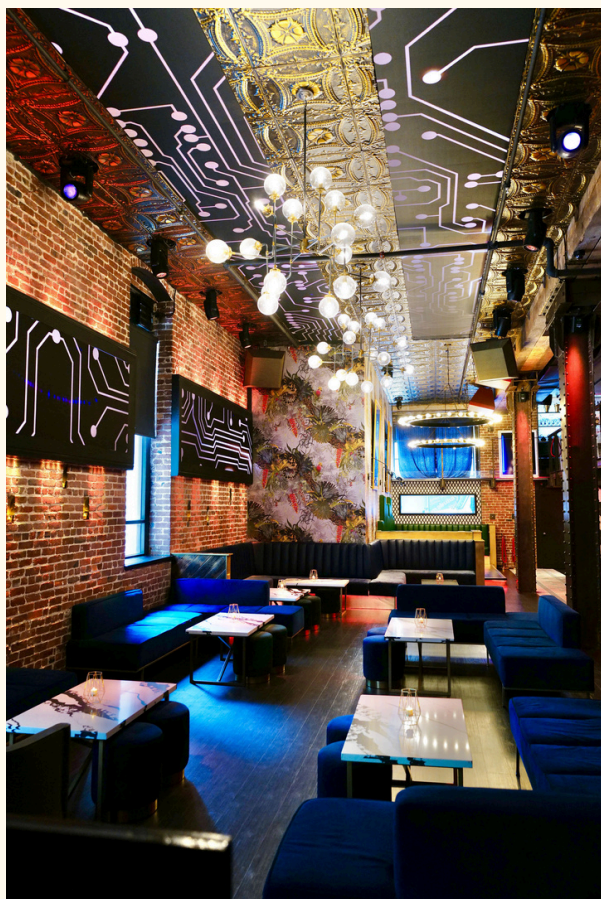
The Mezzanine



Room features:

- 45 Guest Capacity
- Full Private Bar
- Private Bathroom

Minna Room

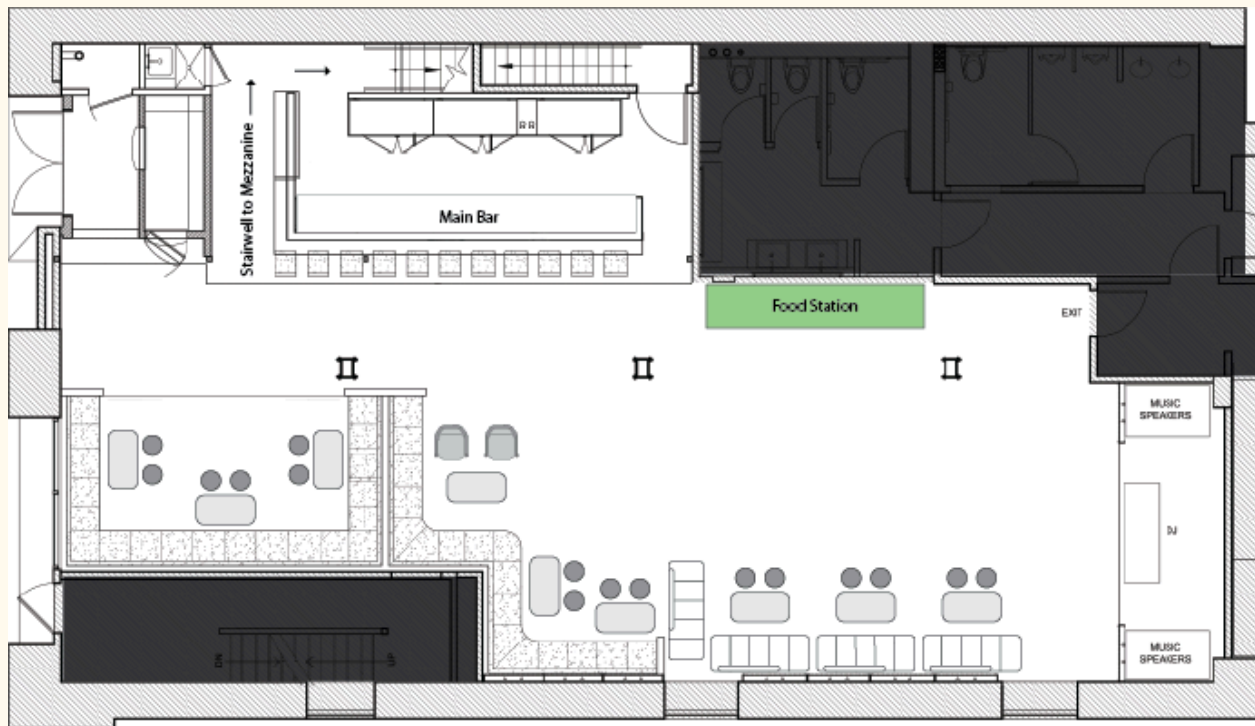


Room features:

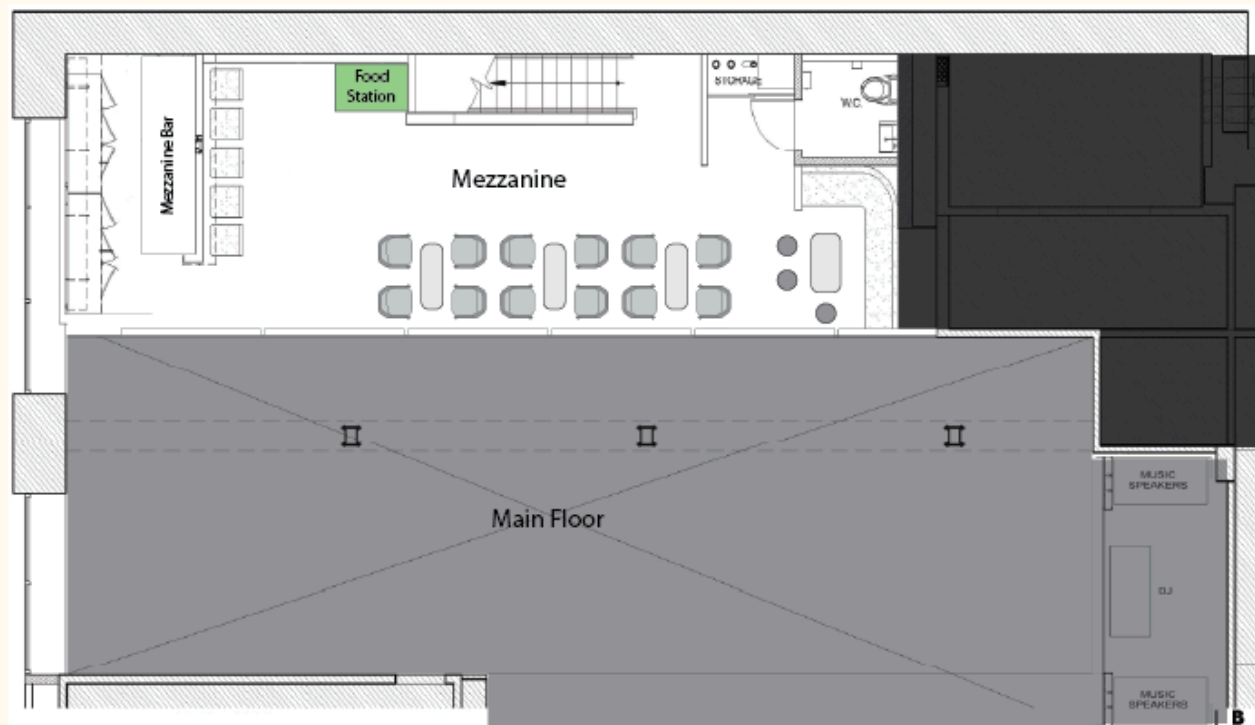
- 250 Guest Capacity
- Full Private Bar
- Two 75" Screens
- State of the art audio visual equipment
- Branding opportunity with floor to ceiling LED panels

Floor Plan

Minna Room



Mezzanine



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 - refilled 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

chef's choice of meats,
pickles, toast points,
mustard (GF)

\$200

Cheese Board

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

\$200

Market Vegetable

chimichurri, pepper
sambal, crème fraîche
vinaigrette, flatbreads
(V,GF)

\$125

M. Seafood Bar

poached jumbo shrimp,
Beausoleil oysters,
classic cocktail sauce,
lemon (GF,P)

\$265

SERVES APPROXIMATELY 12 GUESTS

SALADS

Lemongrass Chicken Lettuce Cups

pepper sambal, cilantro flowers (GF)

\$85

Kahlua Pork Lettuce Cups

lettuce cups, hoisin bbq, toasted cashew (GF)
vegan option available (VV)

\$85

Asian Chicken Salad

rice paper, mango, micro herbs, fish sauce (GF)

\$85

Burrata Salad Cups

burrata cheese, crème fraîche vinaigrette,
avocado (GF,V)

\$70

Chunk Steak Cobb Salad

watercress, cucumbers, avocado,
vegan blue cheese (GF,V,VV)

\$120

Ahi Tuna Poke Lettuce Cup

avocado, cucumber, green goddess, smoked
trout roe (GF)(P)

\$100

VEGETARIAN & VEGAN

Vegan Sloppy Dimaggio

Chunk steak bolognese, vegan parmesan, basil
(V,VV)

\$140

Avocado Toast

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

\$70

Pepper and Herbed Flatbread

pesto, roasted pepper sambal (V,VV)

\$70

Black Truffle Mac & Cheese Balls

roasted garlic and tomato relish shaved
parmesan (20 pieces) (V)

\$70

Truffle Cheese Melt

brillat-savarin triple crème cheese, urbani
mushroom truffle relish (V)

\$115

Basil & Burrata Arancini

pomodarina sauce (V)

\$75

MEAT & SEAFOOD

Kurobuta Pork Meatballs Skewers

grapes, cucumber dill sauce, pomegranate (GF)

\$75

Rossini Sliders

angus beef, caramelized onions,
black truffles, madeira duck butter

\$170

Smoked Salmon Toast

crème fraîche, beet pickled shallots
cherry tomatoes (P)

\$90

Beausoleil Oysters Supreme

hokkaido uni, urbani black truffle caviar
duck Butter, ponzu (GF)

\$120

Roast Beef Sliders

horseradish sauce, caramelized onions, arugula

\$105

Crispy Shrimp

sweet potato fries, garlic ginger malt
tabasco remoulade (P)

\$95

Kaluga Caviar Tartlets

crème fraîche, sieved egg, chives (GF)

\$180

Fried Hog Island Oyster

Deviled Eggs
calabrian chili and caper berry relish,
smoked trout roe, chives (GF, P)

\$105

Chicken Salad Club Slider

bacon, avocado, cheddar cheese

\$110

Jumbo Poached Shrimp Skewer

crab louie dip, olive oil, chives (GF, P)

\$105

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 different variations, please choose up to three sandwich types

- Vegan
- Vegetarian
- 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