MADARAE

46 MINNA ST. SAN FRANCISCO | EST 1851

# Private Event Package

MADARAE.COM

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# About Us

Welcome to Madarae, where you can experience an intimate and sophisticated atmosphere for your next company gathering, celebration or a private party. we pride ourselves on providing the best in service, food and cocktails. Our lounge offers a range of premium cocktails, locally sourced ingredients food, expertly crafted by our talented mixologists and chef.

Madarae has something for everyone From classic cocktails with a twist to innovative creations that you won't find anywhere else.

Madarae’s food menu features a selection of dishes with the freshest and most flavorful ingredients sourced from local farmers, ranchers, and producers.

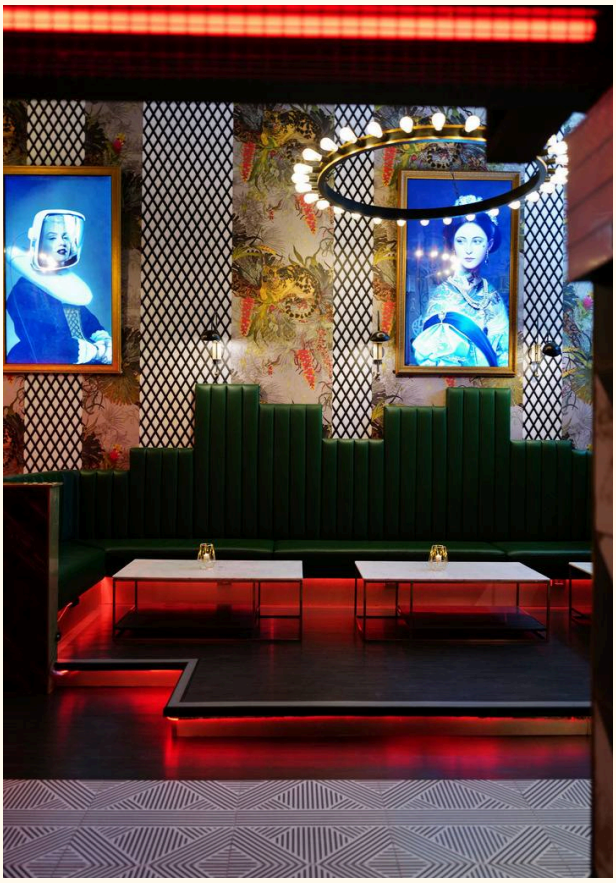
it's not just our food, cocktails or service that make us stand out - our sound and visual system is truly unparalleled. We've invested in top-of-the-line audio and video equipment to ensure that every beat, every note, every moment is crystal clear and electrifying. Our state-of-the-art ceiling to floor LED system long with our LED wall creates a uniqe  atmosphere, perfect for branding opportunities and corporate events.

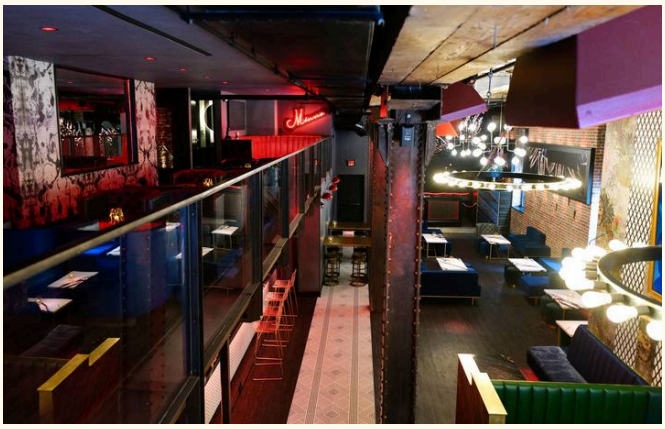
Our sleek and sophisticated space provides the perfect backdrop for any event and Our experienced team is dedicated to ensuring that every detail of your event is taken care of, from planning to execution.

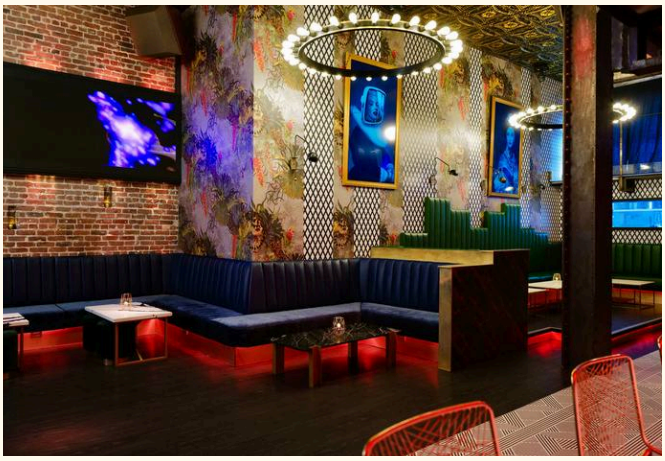
We offer a range of event packages to suit your needs, including in house catering options and customized drink menus.

Don't hesitate to contact us to learn more about our private event offerings and availability. We look forward to hosting your next event and helping you create unforgettable memories.

# The Space







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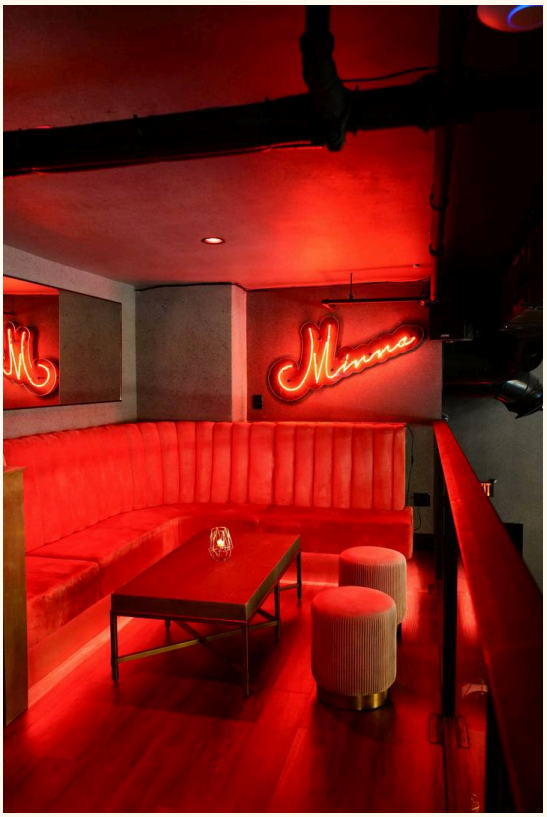
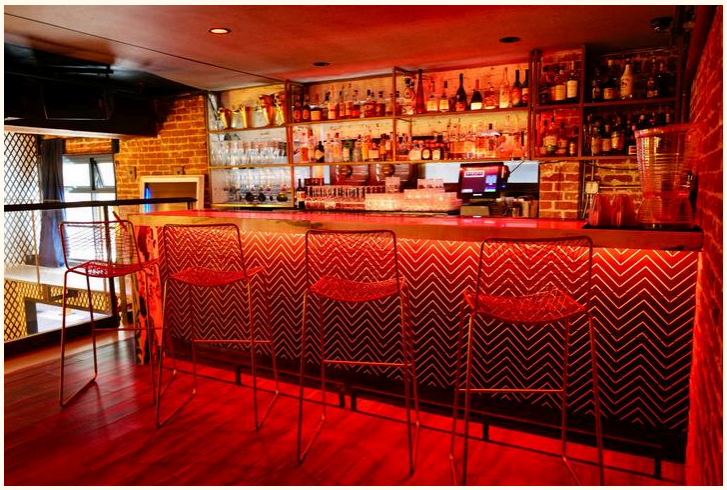
# The Mezzanine

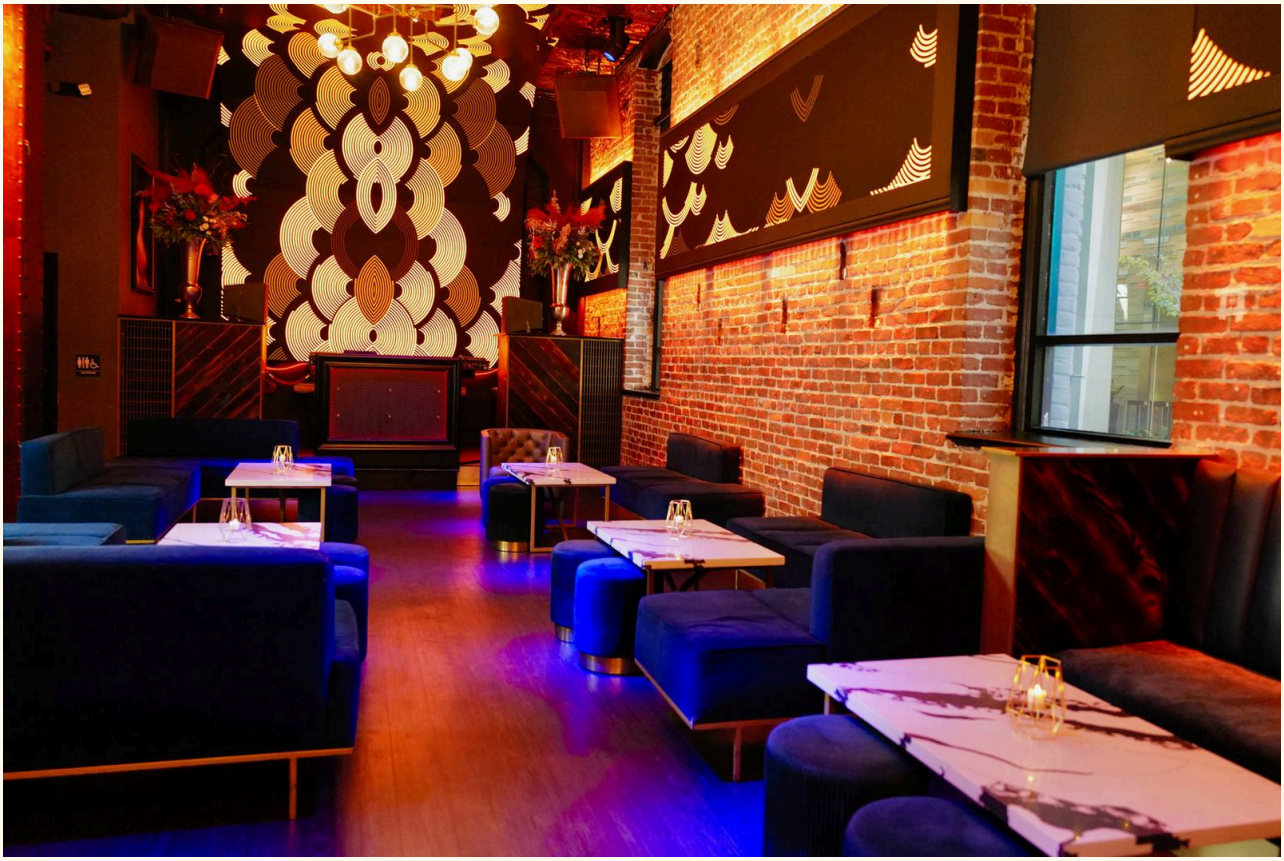


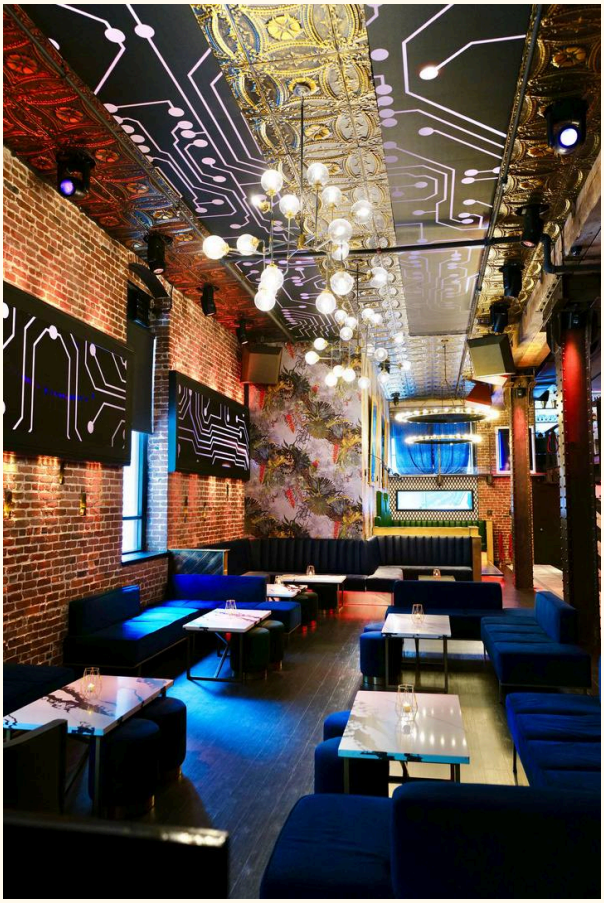



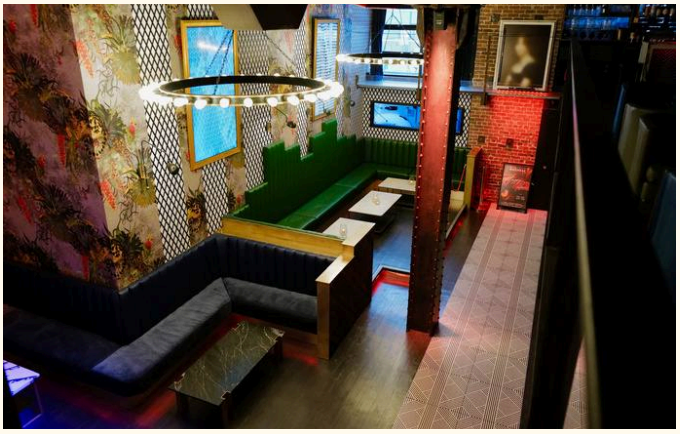
**Room features:**

- 50 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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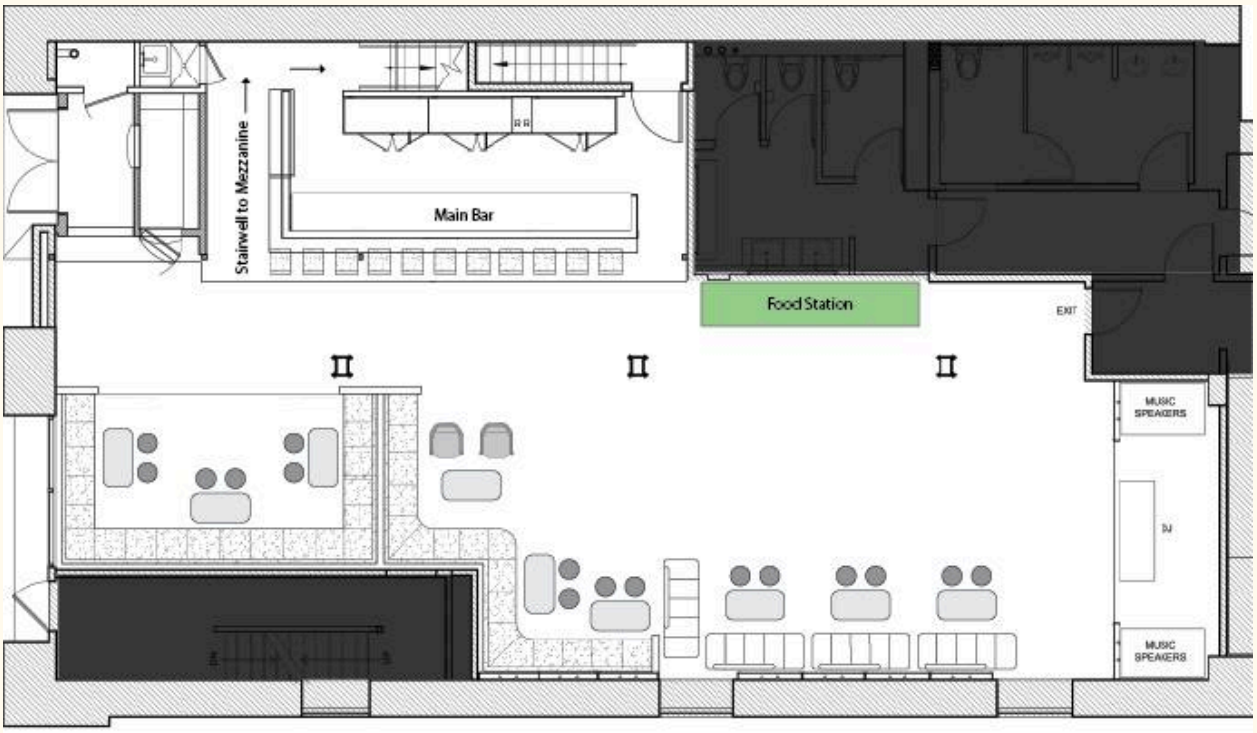
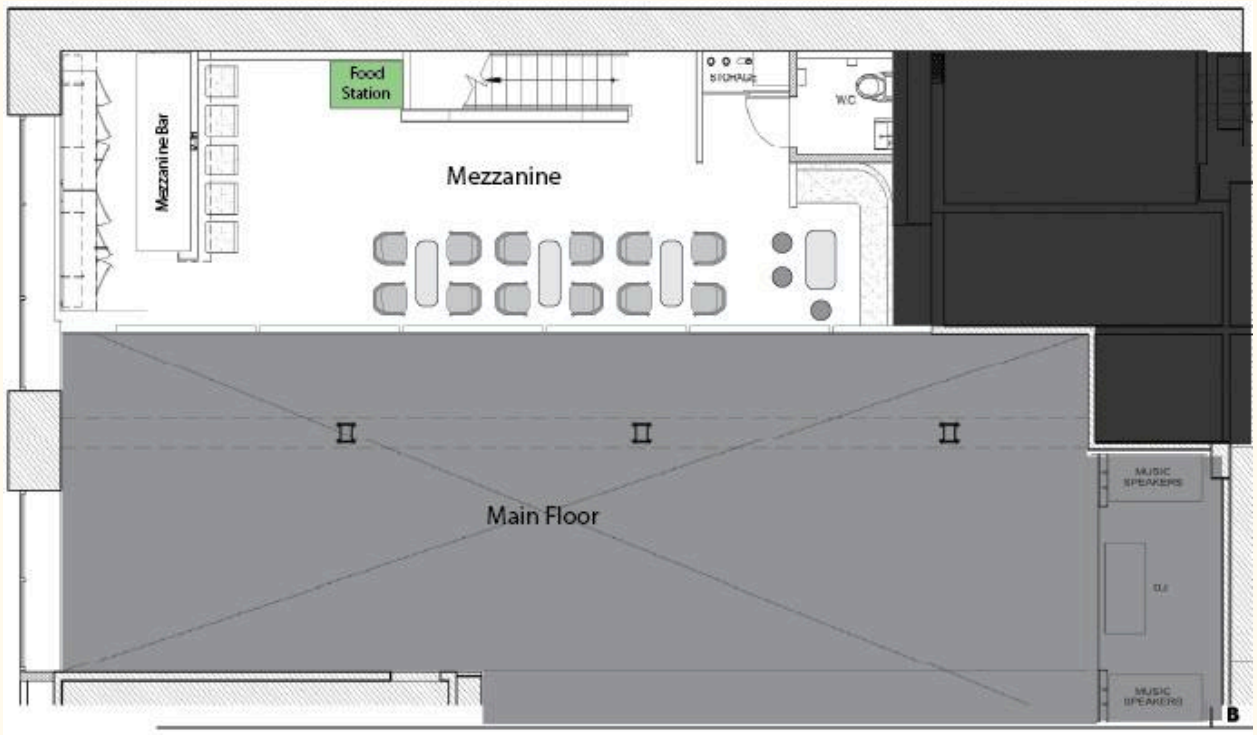
# Floor Plan

## Minna Room




## Mezzanine

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# Spirit Packages

Welcome to MADARAE, where the art of mixology meets the finest ingredients to create a truly unique and memorable experience. We are excited to introduce our exclusive spirit package offerings featuring our in-house cocktail and premium spirts.

We understand that hosting a private event can be stressful, and finding the perfect drinks to serve your guests is often a daunting task. With our spirit package offerings, we take the hassle out of planning the bar menu and provide a wide variety of high-quality spirits and handcrafted cocktails to suit any taste.

Our menu features a curated selection of handcrafted cocktails, each crafted with precision and creativity by our expert mixologist. From classic cocktails with a twist to innovative creations you won't find anywhere else, our menu has something for everyone.

Shots are not included on beverage package
Beverage packages are offered for events up to 3 hours

## House Package

Includes a hosted bar of all of our seasonal specialty cocktails, beer & wine.

Enjoy unlimited consumption of premium spirits $16 and under.

**$ 69 PER GUEST**

## Executive Package

Allows your guests to enjoy all of our seasonal specialty cocktails, beer & wine.

This package also includes unlimited consumption of top shelf spirits $21 and under.

**$ 89 PER GUEST**

If you do not want a beverage package you may choose a consumption based bar.

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# Spirit Add-ons

## Whiskey Flights

Madarae is home to one of the best Whiskey and Scotch reserve collections in the City! Allow your guests to enjoy a tasting of 3 delicious spirits not offered in our beverage packages. Guests will be guided by a dedicated bartender through a tasting of your choosing!

**$45 TASTING**

Select either a Bourbon or Rye tasting

**$95 TASTING**

Select our Scotch Package or a Mixed Flight

**$65 TASTING**

Select either a Bourbon, Rye, or a mixed Whiskey

## Large Format Cocktails

These cocktails allow for endless creativity and experimentation. Picture this - a towering glass filled to the brim with a colorful and delicious concoction, garnished with fresh fruit, herbs, and exotic spices. The aroma alone will have your taste buds tingling with anticipation.

**Servers 10-12 guests**

**Diamond Jessie**

vodka, dimmi, campari, grapefruit, lemon rose water

**$175**

**Mother Damnable**

tequila, suze, aperol, curacao, lemon, bottle of sparkling wine

**$200**

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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)

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

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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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# Buyout Add-ons

## DJ Booking

$400/hr
You specify the primary genre or style of music

## PHOTOGRAPHER

$400/hr
Celebrate your special event with a professional event photographer who captures spontaneity & emotions unlike static setup poses, elevating memories to artful, cherished keepsakes.

## PHOTO BOOTH

$500/hr
This can do photos or GIFs with a variety of styles! Includes props and unlimited prints for your guests to enjoy. We can customize the printed layout with a logo for your event!

## Hosted Caviar Service

Priced by weight
Hosted caviar service with the option for stationed or passed

## COAT CHECK

$50/hr
Event Timing plus One Hour

## CUSTOM MENUS

We can include your logo and renaming the selection of cocktails for your group.

$300 for the design
20 menu prints
additional menus are $3 ea.

## Questions?

Please contact us for additional information or to book an event.

Erica@Madarae.com
(925) 437-4731

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