

M A D A R A E

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.

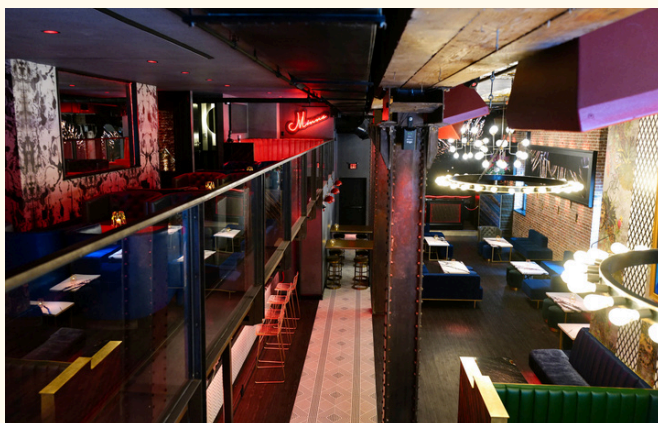
It's not just our food, cocktails or service that make us stand out - our sound and visual system is truly unparalleled. We've invested in top-of-the-line audio and video equipment to ensure that every beat, every note, every moment is crystal clear and electrifying. Our state-of-the-art ceiling to floor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



MADARAE
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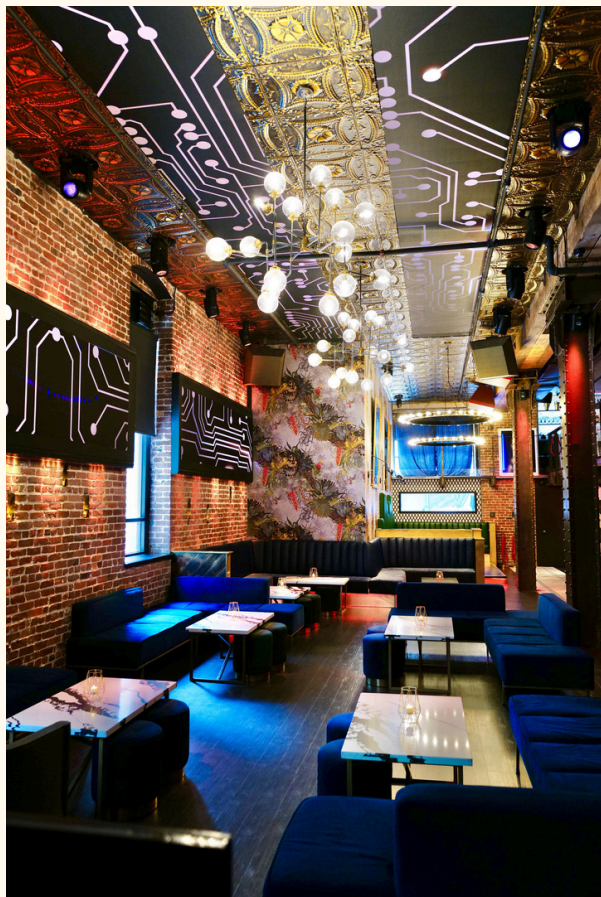
The Mezzanine



Room features:

- 50 Guest Capacity
- Full Private Bar
- Private Bathroom

Minna Room

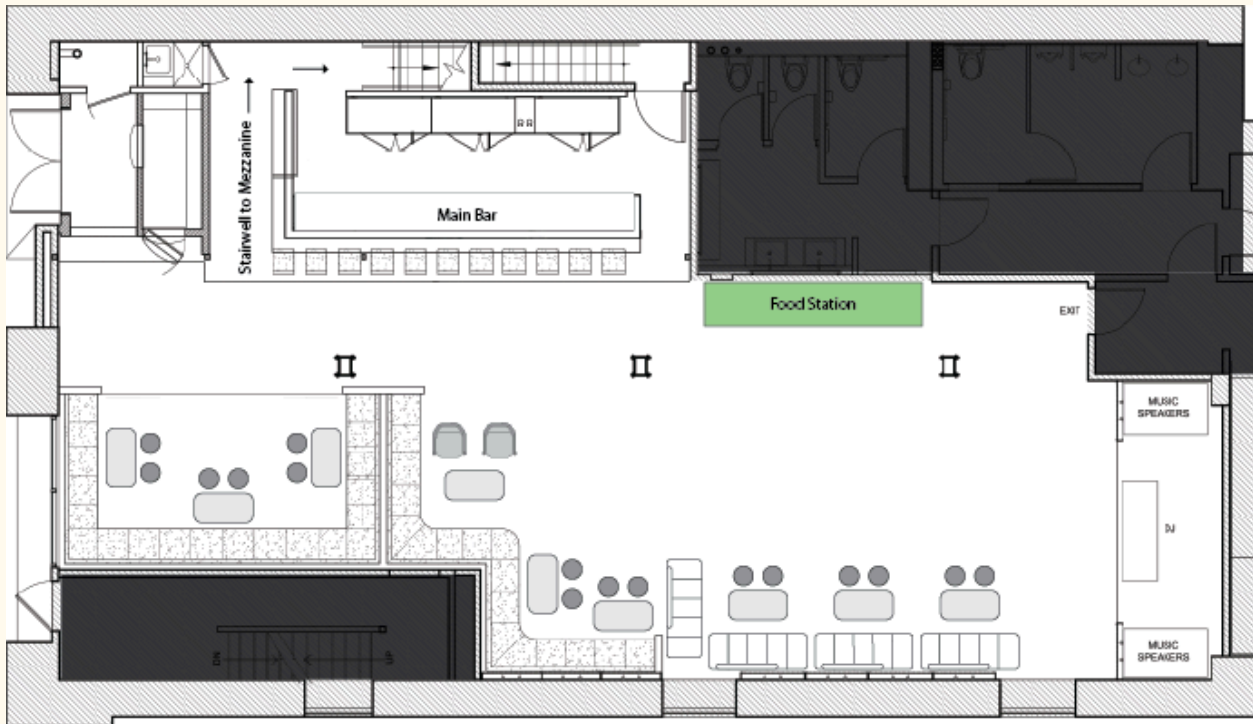


Room features:

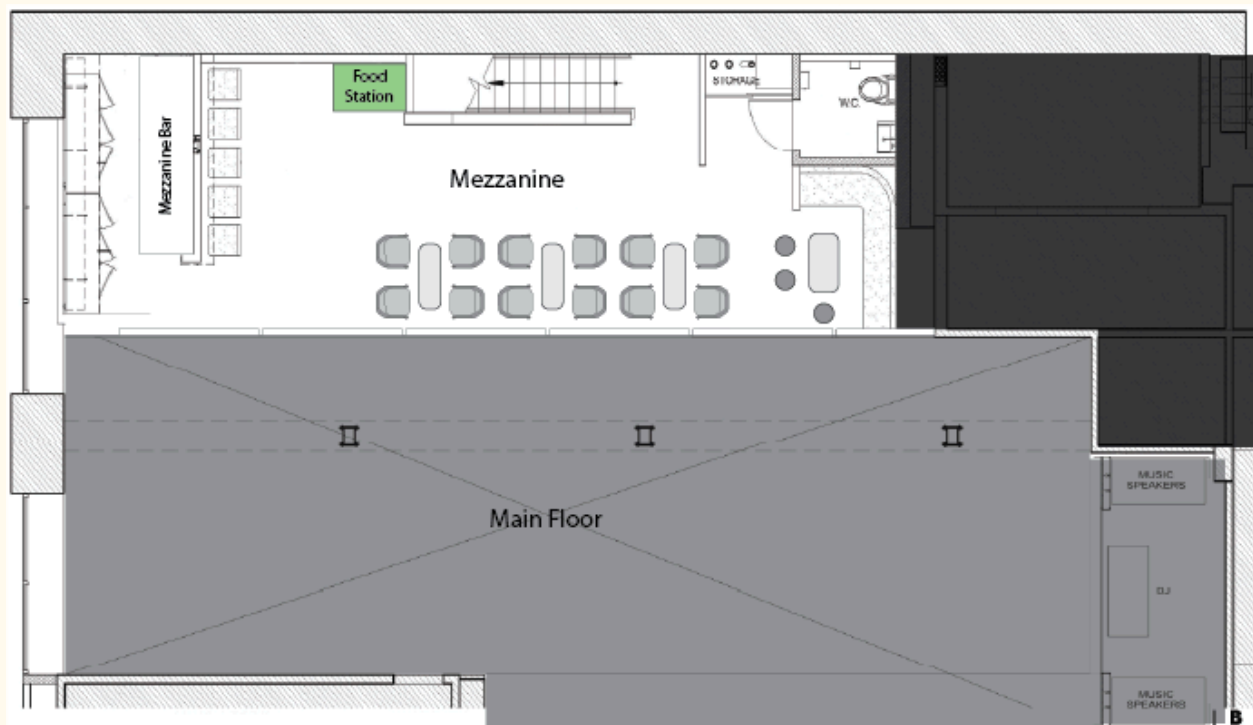
- 250 Guest Capacity
- Full Private Bar
- Two 75" Screens
- State of the art audio visual equipment
- Branding opportunity with floor to ceiling LED panels

Floor Plan

Minna Room



Mezzanine



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 spirits.

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.

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

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)

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 - refilled 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.

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