EVENT DETAILS & INFORMATION

The Cavalier is a London inspired brasserie from Restaurateurs Anna Weinberg, James Nicholas and Chef Jennifer Puccio, owners and creators of the critically acclaimed San Francisco restaurants Marlowe and Park Tavern.

The Cavalier joins its sister restaurants with both a three star rating from The San Francisco Chronicle, and a listing on the Chronicle’s famed “Top 100 Bay Area Restaurants” for 2014. The Cavalier and Park Tavern were both named James Beard Semi-Finalists for “Best New Restaurant in America” in 2014 and 2012 respectively.

FOOD AND BEVERAGE MINIMUMS

There will be a Food and Beverage minimum quoted for hosting an event at The Cavalier.

This amount is the minimum required expenditure for use of the contracted venue, and does not include applicable taxes, service charges, gratuities, coordination fees or any supplemental charges.

All menu and beverage costs will be applied towards the Food and Beverage Minimum, and if not met, the difference will be billed as “Minimum Not Met.”

ADDITIONAL SERVICES

Events can be customized with floral arrangements, wine pairings, custom audio-visual, music and special décor (pricing available upon request.)
BLUE BAR

MAXIMUM SEATED CAPACITY
35 People

MAXIMUM RECEPTION CAPACITY
50 People

FOOD & BEVERAGE MINIMUM
Please inquire about specific dates to receive a minimum quote.

ROOM AVAILABILITY
The Blue Bar is available for booking Monday through Sunday for morning, afternoon and evening events.
WINE STABLES

MAXIMUM SEATED CAPACITY
26 People

MAXIMUM RECEPTION CAPACITY
30 People

FOOD & BEVERAGE MINIMUM
Please inquire about specific dates to receive a minimum quote.

ROOM AVAILABILITY
The Wine Stables is available for booking Monday through Sunday for morning, afternoon and evening events.
RAIL CAR

SEATED: 40 GUESTS

MAXIMUM SEATED CAPACITY
40 People

MAXIMUM RECEPTION CAPACITY
N/A

FOOD & BEVERAGE MINIMUM
Please inquire about specific dates to receive a minimum quote.

ROOM AVAILABILITY
The Rail Car is available for booking Monday through Sunday for morning, afternoon and evening events.
MARIANNE’S

MAXIMUM SEATED CAPACITY
22 People

MAXIMUM RECEPTION CAPACITY
50 People

FOOD & BEVERAGE MINIMUM
Please inquire about specific dates to receive a minimum quote.

ROOM AVAILABILITY
Marianne’s is available for booking Monday through Sunday for morning, afternoon and evening events. Marianne’s is great for daytime corporate meetings too. Marianne’s has a private entrance, private bar and restroom.

DOORMAN $350
PRIVATE BARTENDER $250
BUYOUT OF THE CAVALIER

MAXIMUM SEATED CAPACITY
140 People

MAXIMUM RECEPTION CAPACITY
300 People

FOOD & BEVERAGE MINIMUM
Please inquire about specific dates to receive a minimum quote.

ROOM AVAILABILITY
The Cavalier is available for booking Monday through Sunday for morning, afternoon and evening events. Marianne’s is great for daytime corporate meetings too. Marianne’s has a private entrance, private bar and restroom.
# Dinner Menu Selections

## $75 for the Table Menu

### To Begin

(Add $5)

- **Crispy Brussels Sprout Chips**
  vadouvan and lemon zest

- **Hen Egg Hollandaise**
  ham and cheese soldiers

- **Quail Egg Mayonnaise**
  celery, celery salt and crispy shallots

- **CAV Deviled**
  description

### Appetizers

Served for the Table

(Select two, add an additional appetizer for $8 per person)

- **Lamb Scrumpets**
  pickled chili and mint sauce

- **The Cavalier Salad**
  greens, vegetables, goat cheese and truffle vinaigrette

- **NEW DISH 1**
  description

- **NEW DISH 2**
  description

### Entrees

Served for the Table

(Select three, add an additional entree for $10 per person)

- **Sunday Roast Chicken**
  mashed potatoes and mustard bacon jus

- **Roasted Cauliflower**
  golden raisins, braised summer greens, crispy shallots and aubergine

- **Seared Black Cod**
  creamed spinach, salsify, fine herbes and crispy shallots

- **Grilled Heritage Pork Chop**
  mashed potato, sautéed brussel sprout hearts and bacon-mustard jus

- **Certified Angus Ribeye**
  bone marrow gravy and beef dripping chips

### Dessert

Served for the Table

(Select two, add an additional dessert for $5 per person)

- **Lemon Raspberry Trifle**
  vanilla sponge cake, fresh raspberries and citrus curd

- **Gingerbread**
  apple compote and calvados sabayon

- **Chocolate Truffle Brownie**
  coconut ice cream, milk chocolate sauce and orange segments

---

Vegetarian  |  Vegan  |  Gluten Free
DINNER MENU SELECTIONS

$90 INDIVIDUALLY PLATED DINNER MENU
AVAILABLE FOR PARTIES 20 OR LESS

APPETIZERS
GUEST CHOICE OF THE FOLLOWING
(Select two, add an additional appetizer for $8 per person)

- THE CAVALIER SALAD
  greens, vegetables, goat cheese and truffle vinaigrette

- LAMB SCRUMPETS
  pickled chili and mint sauce

- SCOTCHED DUCK EGG
  heritage pork sausage, rock shrimp and sauce gribiche

- NEW SOUP **
  description

ENTREES
GUEST CHOICE OF THE FOLLOWING
(Select three, add an additional entree for $10 per person)

- SUNDAY ROAST CHICKEN
  mashed potatoes and mustard bacon jus

- ROASTED CAULIFLOWER
  golden raisins, braised summer greens, crispy shallots and aubergine

- SEARED BLACK COD
  creamed spinach, salsify, fine herbs and crispy shallots

- GRILLED HERITAGE PORK CHOP
  mashed potato, sauteed brussel sprout hearts and bacon-mustard jus

- CERTIFIED ANGUS RIBEYE
  bone marrow gravy and beef dripping chips

DESSERT
GUEST CHOICE OF THE FOLLOWING
(Select two, add an additional dessert for $5 per person)

- LEMON RASPBERRY TRIFLE
  vanilla sponge cake, fresh raspberries and citrus curd

- GINGERBREAD
  apple compote and calvados sabayon

- CHOCOLATE TRUFFLE BROWNIE
  coconut ice cream, milk chocolate sauce and orange segments

ADD A TO BEGIN COURSE TO THE ABOVE MENU
SERVED FOR THE TABLE BEFORE APPETIZERS
($5 per guest)

- QUAIL EGG MAYONNAISE
  celery, celery salt and crispy shallots

- HEN EGG HOLLANDAISE
  ham and cheese soldiers

- NEW EGG TO COME **
  description

Vegetarian | Vegan | Gluten Free
# Passed & Stationed Appetizers

## Reception Menu

Please select 3-4 items from the selections below.

Unless otherwise specified we allow for five pieces per person, per hour.

### Passed Appetizers

- **Cucumber Olive Tapenade**
  - $5 per bite

- **Mushroom Tartlet**
  - Ricotta, rosemary and frisée $6 per bite

- **Cav Deviled Egg**
  - $5 per bite

- **Hen Egg Hollandaise**
  - Ham and cheese soldiers

- **Shrimp Crudé**
  - Chiles, cilantro and root vegetable chips $7 per bite

- **Fish and Chips**
  - Malt aioli, kettle chip and petite pea shoot $6 per bite

- **Tartare of Angus Beef Crostini**
  - Horseradish, caper and dill $7 per bite

- **“Marlowe” Burger Sliders**
  - Caramelized onions, cheddar, bacon and horseradish $7 per bite

### Stationed Platters

- **Artisanal Cheese Plate**
  - Almonds, honey, jam and toast $20 per guest

- **Charcuterie Plate**
  - Pickles, olives, mustard and crostini $20 per guest

- **Vegetable Crudité**
  - White bean hummus $8 per guest

- **Seasonal Fruits & Assorted Nuts**
  - $9 per guest

### Raw Bar Station

**Blue Bar and Buyouts Only**

(set up fee of $350 includes a dedicated oyster shucker)

- **Oysters**
  - Served with a choice of Green Chile Vodka Cocktail Sauce or classic mignonette Kumamoto and kushi
  - $5 each - minimum 4 pieces per person

- **Shrimp Cocktail**
  - $6 each – minimum 3 pieces per person

- **Little Neck Clams**
  - $4 each – minimum 3 pieces per person

- **Add Lobster**
  - Description

- **Caviar**
  - Served with potato chips and crème fraiche
  - One ounce per 5 guests is recommended
  - $95 per ounce American Sturgeon
  - $155 per ounce Golden Osetra

*Additional selections available on request*
# Brunch Menu Selections

**$30 Per Person**

## To Begin

(Served for the Table)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Earl Grey and Honey Scone</td>
<td>Elderflower jelly and clotted cream</td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td>Acacia honey and mint</td>
</tr>
</tbody>
</table>

## Add Sides

(Available to Share)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Potatoes</td>
<td></td>
</tr>
<tr>
<td>Thick-Cut Nueske Bacon</td>
<td>Greens, vegetables, goat cheese and truffle vinaigrette</td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td>Amaretto and brown butter golden syrup</td>
</tr>
<tr>
<td>Hen Egg Hollandaise</td>
<td>Ham and cheese soldiers</td>
</tr>
</tbody>
</table>

## Entrees

(Guest Choice of the Following)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Benedict</td>
<td>Fried hen egg, rosemary ham, cucumber, dill and crème fraiche</td>
</tr>
<tr>
<td>Corned Beef and Potato Hash</td>
<td>Poached egg, saffron, curried hollandaise</td>
</tr>
<tr>
<td>Frittata</td>
<td>Hen of the woods mushrooms, swiss chard, chèvre and mixed greens</td>
</tr>
<tr>
<td>“Marlowe” Burger</td>
<td>Caramelized onions, cheddar, bacon and horseradish aioli</td>
</tr>
</tbody>
</table>

## Dessert

(Served for the Table)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Raspberry Trifle</td>
<td>Vanilla sponge cake, fresh raspberries and citrus curd</td>
</tr>
<tr>
<td>Gingerbread</td>
<td>Apple compote and calvados sabayon</td>
</tr>
<tr>
<td>Chocolate Truffle Brownie</td>
<td>Coconut ice cream, milk chocolate sauce and orange segments</td>
</tr>
</tbody>
</table>
LUNCH MENU SELECTIONS

$40 FOR THE TABLE MENU

ENTREES
SERVED FOR THE TABLE
(Select three, add an additional entree for $10 per person)

☐ CAVALIER SALAD OR ANY SALAD WITH PROTEIN
  fried hen egg, rosemary ham, cucumber, dill and crème fraîche

☐ STEAK SALAD
  similar to Marlowe

☐ CHICKEN SAUTEED BRUSSEL SPROUTS

☐ TOMATO AND AVOCADO RAREBIT
  grilled levain, burrata and chili oil

☐ ROASTED BREAST OF CHICKEN
  corn, onion, cranberry beans and salsa verde

DESSERT
SERVED FOR THE TABLE
(Select two, add an additional dessert for $5 per person)

☐ LEMON RASPBERRY TRIFLE
  vanilla sponge cake, fresh raspberries and citrus curd

☐ GINGERBREAD
  apple compote and calvados sabayon

☐ CHOCOLATE TRUFFLE BROWNIE
  coconut ice cream, milk chocolate sauce and orange segments

ADD A TO BEGIN COURSE TO THE ABOVE MENU
SERVED FOR THE TABLE BEFORE APPETIZERS
($5 per guest)

☐ QUAIL EGG MAYONNAISE
  celery, celery salt and crispy shallots

☐ HEN EGG HOLLANDAISE
  ham and cheese soldiers

☐ LAMB SCRUMPETS
  pickled chili and mint sauce

☐ SCOTCHED DUCK EGG
  heritage pork sausage, rock shrimp and sauce gribiche

☐ THE CAVALIER SALAD
  greens, vegetables, goat cheese and truffle vinaigrette

Vegetarian I Vegan I Gluten Free
# LUNCH MENU SELECTIONS

## $50 INDIVIDUALLY PLATED LUNCH MENU

### TO BEGIN

**SERVED FOR THE TABLE**
(Select one, add an additional to begin for $5 per person)

- **SOUP **
  - description
- **SALAD **
  - description

### ENTREES

**GUEST’S CHOICE OF THE FOLLOWING**
(Select three, add an additional entree for $10 per person)

- **SUNDAY ROAST CHICKEN**
  - mashed potatoes and mustard bacon jus
- **“MARLOWE” BURGER**
  - caramelized onions, cheddar, bacon and horseradish aïoli
- **FISH AND CHIPS**
  - seasonal catch, minted peas, French fries, malt vinegar aïoli
- **ROASTED CAULIFLOWER**
  - golden raisins, braised summer greens, crispy shallots and aubergine

### DESSERT

**SERVED FOR THE TABLE**
(Select two, add an additional dessert for $5 per person)

- **LEMON RASPBERRY TRIFLE**
  - vanilla sponge cake, fresh raspberries and citrus curd
- **CHOCOLATE TRUFFLE BROWNIE**
  - coconut ice cream, milk chocolate sauce and orange segments

---

**Vegetarian | Vegan | Gluten Free**

---