

360 JESSIE
STREET

the
CAVALIER

SAN FRANCISCO
CA 94103

WINE STABLES

This equestrian styled section of our restaurant converts into a private dining room via classic, sliding barn doors. Well suited for either day or evening events with a seated capacity of 26 guests.



WINE STABLES AT THE CAVALIER

BREAKFAST

\$40 SERVED FOR THE TABLE FAMILY STYLE

(\$50 IF GUESTS ORDER ONE DISH PER COURSE INDIVIDUALLY PLATED)

Includes coffee or tea & fresh orange or grapefruit juice

TO BEGIN

SERVED FOR THE TABLE

HOUSE BAKED SWEET AND SAVORY PASTRIES

SEASONAL FRUIT *local honey, mint*

—

FIRST

BREAKFAST SANDWICH *scrambled egg with bacon OR spinach and gruyere on an acme brioche roll*

FRITTATA *mushrooms, swiss chard, chèvre, mixed greens*

—

ADD SIDES

(PRICED PER PERSON)

CRISPY POTATOES \$4

THICK-CUT NUESKE BACON \$6

SAUTEED SPINACH \$5

ROAST MUSHROOMS \$6

BUTTERMILK PANCAKES \$6

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BEVERAGES

ESPRESSO \$4 | CAPPUCINO \$5 | LATTE \$5

STUMPTOWN COLD BREW \$8

PURE LEAF ICED BLACK OR JASMINE GREEN TEA \$9

EVOLUTION JUICES \$10

Organic Emerald Greens | Strawberry Probiotic Smoothie | Watermelon

**Menus sets are subject to change seasonally*

WINE STABLES AT THE CAVALIER

LUNCH

MONDAY - FRIDAY

\$65 SERVED FOR THE TABLE FAMILY STYLE

(\$75 IF GUESTS ORDER ONE DISH PER COURSE INDIVIDUALLY PLATED)

TO BEGIN

SERVED FOR THE TABLE

CRISPY BRUSSELS SPROUT CHIPS *vadouvan, lemon zest*

QUAIL EGG *mayonaise, celery salt, crispy shallots*

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FIRST

THE CAVALIER SALAD *greens, vegetables, goat cheese, truffled vinaigrette*

LAMB SCRUMPETS *mint, pickled chili*

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MAIN

CHOICE OF THREE

FISH AND CHIPS *thrice cooked chips, minted peas, malt vinegar*

CHILI ROASTED CHICKEN *chicories, crispy polenta, and pomegranate seeds, charred lemon and garlic chicken jus*

TOMATO AND AVOCADO RAREBIT *buratta, chili, grilled levain*

MARLOWE BURGER *caramelized onions, cheddar, bacon and horseradish aioli, served with fries*

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DESSERT

SERVED FOR THE TABLE

PUMPKIN BREAD PUDDING *espresso whipped cream*

CHOCOLATE CHUNK FUDGE TORTE *grand marnier sabayon & vanilla ice cream*

**Menu sets are subject to change seasonally*

WINE STABLES AT THE CAVALIER

WEEKEND BRUNCH

SATURDAY & SUNDAY

\$50 SERVED FOR THE TABLE FAMILY STYLE

(\$60 IF GUESTS ORDER ONE DISH PER COURSE INDIVIDUALLY PLATED)

TO BEGIN

SERVED FOR THE TABLE

HOUSE BAKED SWEET AND SAVORY PASTRIES

FIRST

SEASONAL FRUIT *local honey, mint*

THE CAVALIER SALAD *greens, vegetables, goat cheese, truffled vinaigrette*

MAIN

CHOICE OF THREE

SMOKED SALMON AND AVOCADO TOAST *english cucumber, garlic, chili*

FISH AND CHIPS *thrice cooked chips, minted peas, malt vinegar*

FRITTATA *portobello mushrooms, swiss chard, chèvre and mixed greens*

"MARLOWE" BURGER *caramelized onions, cheddar, bacon, horseradish aioli*

ADD SIDES

CRISPY POTATOES \$4 | THICK-CUT NUESKE BACON \$6 | SAUTEED SPINACH \$5
ROAST MUSHROOMS \$6 | BUTTERMILK PANCAKES \$6

CARAFE COCKTAILS

\$55 | 5 DRINKS PER CARAFE

PIMM'S CUP | BULLS HEAD BLOODY MARY | THE MCLAREN

BEVERAGES

AMERICAN COFFEE \$3 | ENGLISH BREAKFAST TEA \$4
ESPRESSO \$4 | CAPPUCINO \$5 | LATTE \$5
STUMPTOWN COLD BREW \$8
PURE LEAF ICED BLACK OR JASMINE GREEN TEA \$9
FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE \$8

**Menus sets are subject to change seasonally*

WINE STABLES AT THE CAVALIER

DINNER

MONDAY - SUNDAY

\$80 SERVED FOR THE TABLE FAMILY STYLE

(\$90 IF GUESTS ORDER ONE DISH PER COURSE INDIVIDUALLY PLATED)

TO BEGIN

SERVED FOR THE TABLE

CRISPY BRUSSELS SPROUT CHIPS *vadouvan and lemon zest*

QUAIL EGG *mayonaise, celery salt, crispy shallots*

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FIRST

SERVED FOR THE TABLE OR CHOICE OF TWO

THE CAVALIER SALAD *greens, vegetables, goat cheese and truffled vinaigrette*

LAMB SCRUMPETS *mint, pickled chili*

ROASTED BEET HEIRLOOM SALAD *baby carrots, spicy yoghurt, toasted hazelnut dukkah and honey-citrus vinaigrette*

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MAIN

CHOICE OF THREE

Add an additional for \$8 per person

SPRING VEGETABLE AND CURRY *asparagus, snap peas and wild mushrooms, crispy cauliflower and coconut curry*

PAN SEARED SALMON *beluga lentils, fennel and carrots, crispy pancetta, and spring herb salsa verde*

CHILI ROASTED CHICKEN *chicories, crispy polenta, and pomegranate seeds, charred lemon and garlic chicken jus*

GRASS-FED ANGUS STEAK *bone marrow gravy, beef dripping chips*

ADD MARLOWE BURGER SLIDERS + \$5 per person *caramelized onions, cheddar, bacon, horseradish aioli*

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DESSERT

SERVED FOR THE TABLE

PUMPKIN BREAD PUDDING *espresso whipped cream*

CHOCOLATE CHUNK FUDGE TORTE *grand marnier sabayon & vanilla ice cream*

**Menu sets are subject to change seasonally*

RECEPTION MENUS

SUGGESTED PRE SEATED DINNER RECEPTION MENU

STATIONED RAW BAR PLATEAUS

\$50 PER PERSON

Unless otherwise noted we serve:

4 per person **LITTLE LEOS OYSTERS**

2 per person **HAMACHI CRUDO**

3 per person **SHRIMP COCKTAIL**



PASSED APPETIZERS

WE RECOMMEND 3-4 SELECTIONS

Charged per piece:

PARK TAVERN DEVEILED EGG *jalapeno, bacon, salsa verde* \$4

CAVIAR BLINI *chive crème fraiche* \$8

BURATTA CROSTINI *local honey, sea salt, olive oil* \$6

MUSHROOM TARTLET *ricotta, rosemary, frisée* \$5

ROASTED BABY CARROTS *hazelnut, dukkah* \$6

HEN EGG HOLLANDAISE *ham and cheese soldiers* \$6

TARTARE OF ANGUS BEEF CROSTINI *horseradish, caper, dill* \$7



HEAVIER PASSED ITEMS

WE RECOMMEND 2- 3 SELECTIONS

Charged per peice:

MARLOWE BURGER BITES *caramelized onions, cheddar, bacon, horseradish aioli* \$8

FRIED CHICKEN BITES *bacon, field greens, caesar aioli* \$7

LAMB SCRUMPETS *mint, pickled chili* \$6

SPICED CAULIFLOWER TEMPURA *tahini yogurt* \$7

**add Caviar \$9*

**Menu sets are subject to change seasonally*

RECEPTION MENUS

SUGGESTED PRE SEATED DINNER RECEPTION MENU

STATIONED OPTIONS

ATISANAL CALIFORNIA CHEESES

\$275 PER BOARD (one board serves 10 guests)

(Includes sea salt crackers and fig jam)

MT. TAM, TRIPLE CREAM BRIE, COWGIRL CREAMERY, PETALUMA, CA

Mt. Tam is made from organic, single-herd milk from Straus Family Dairy

HUMBOLT FOG, CYPRESS GROVE, ARCATA, CA

Humboldt Fog is Cypress Grove's signature goat cheese

CHIMNEY ROCK, COWGIRL CREAMERY, PETALUMA, CA

These rich, bloomy rind wheels are dusted with ground organic shiitake mushrooms spritzed with Essensia Muscat wine

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CHARCUTERIE BY MOLINARIS DELI

\$300 PER BOARD (one board serves 10 guests)

Includes spicy and mild Italian salami, prosciutto, mortadella breadsticks and olives

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VEGETABLE CRUDITE

\$150 PER PLATTER (one platter serves 10 guests)

SEASONAL VEGETABLES *served with house-made ranch dressing, bleu cheese*

**Cheese selections are subject to change with seasonal availability*

WINE STABLES AT THE CAVALIER

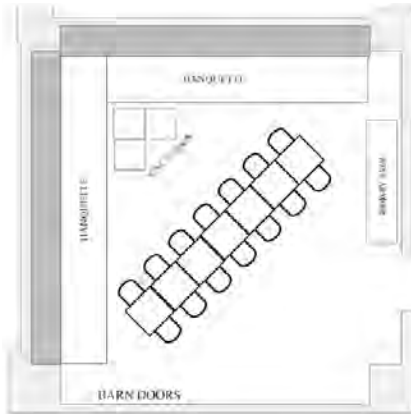
GALLERY



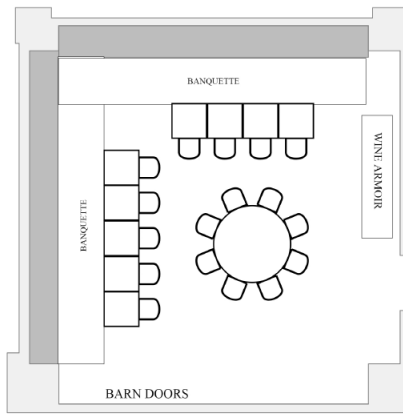
WINE STABLES AT THE CAVALIER

WINE STABLES ROOM SETS

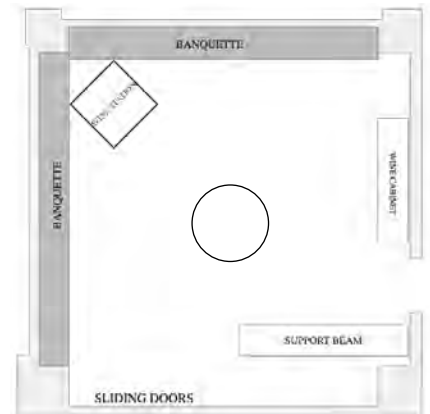
SEATED: 14 GUESTS



SEATED: 26 GUESTS



RECEPTION



** we can rent high top tables to fill space*

MAXIMUM SEATED CAPACITY

26 People

MAXIMUM RECEPTION CAPACITY

30 People

DETAILS ON THE SPACE

The Wine Stables is available for booking every day for morning, afternoon and evening events.

IMPORTANT INFORMATION

CANCELLATION POLICY

We do not require a deposit but we do need a credit card to secure the space. To Authorize a credit card, our events manager will send you a secure link that will prompt you to enter your credit card details into our secure blue pay portal. Your card will not be charged until the final bill is processed. There is no penalty for events cancelled within 10 business days of the event date. Events cancelled less than 5 business days prior to the event will be charged the quoted food and beverage minimum including coordination fee and taxes. If you rebook an event of the same or greater value, we will credit 50% of this cancellation charge back to your new event. Please note that these cancellation fees do not apply to convention related events, holiday events, and full buyouts.

FULL RESTAURANT BUYOUTS

For exclusive use of The Cavalier, full restaurant buyouts are available and require a full contract. Please inquire for more information.

MENU

The menus have been designed and created by Executive Chef Jennifer Puccio. The menu item's availability will be subject to Chef's discretion of quality. Menus must be finalized two weeks prior to the event. Exceptions may apply on a case by case basis. Outside food and beverages are prohibited, any exceptions must be pre-arranged. Menus are always subject to change and The Cavalier reserves the right to update the events menu at any time. Plated meal service will not begin until all guests are present, and seated for the event.

BEVERAGES

All beverages are charged on consumption and will be added to the final bill at the conclusion of the function. Wines may be pre-selected at the time of menu finalization. Open Bar pricing is based on consumption. We reserve the right to refuse alcoholic beverage service to any guest(s), should we feel it necessary.

CORKAGE POLICY

Outside wine will be subject to a \$30 corkage fee per bottle. After the 2nd bottle opened, The Cavalier requires 1 bottle of wine to be purchased from The Cavalier for each additional bottle opened.

ADDITIONAL SERVICES

We want to customize your event as much as possible. We are happy to assist with anything extra: florals, table top decor, decorations, wine pairings, custom cocktails, audio-visual, music and other entertainment. *Pricing for other services will be quoted on a case by case basis if not listed.*

Floral Services:

- Small table top arrangements \$65
- Large dramatic arrangement for entry or the bar \$95- \$150
- Floral prices depend on size.

Doorman Service: \$350

Place Cards: \$5 Each

Cake Service: \$4 per guest

Table Top Decor:

- Customized China, Linens, and more special details are available for customization. Please inquire with your event manager.

WINE STABLES AT THE CAVALIER

GUEST QUESTIONNAIRE

HOST NAME: _____

CONTACT PHONE: _____ EMAIL: _____

DATE OF YOUR EVENT: _____ HOW MANY GUESTS IN YOUR PARTY? _____

WHAT TIME WOULD YOU LIKE YOUR EVENT TO START/FINISH? _____

IS THERE ANY SPECIFIC TIMELINE YOU WOULD LIKE TO NOTE? _____

IS YOUR EVENT:

- A sit down dinner A sit down dinner with cocktail reception to start A cocktail reception

PLEASE NOTE THE EVENT OCCASION: e.g. business dinner, birthday, etc. _____

WATER: Table Water Bottled Sparkling (\$8)?

THE WINE & COCKTAIL LIST IS ATTACHED WOULD YOU LIKE TO PRE-SELECT YOUR BEVERAGES?

COCKTAILS: _____

WHITE: _____

RED: _____

WOULD YOU LIKE OUR WINE DIRECTOR TO CONTACT YOU? YES NO

WOULD YOU LIKE OUR WINE DIRECTOR TO MAKE SELECTIONS FOR YOU? YES NO

If so provide a budget per bottle e.g. Chardonnay \$70, Cabernet \$85 _____

White Red Sparkling

\$50-\$60 \$60-\$70 \$70-\$80 \$80-\$90 \$90-\$100 \$100+

ARE THERE ANY DIETARY OR ALLERGY SUBSTITUTIONS REQUIRED? YES NO

Please provide detail below and we will create a separate menu to accommodate:

WOULD YOU LIKE A MENU HEADING? e.g. Happy Birthday Leo! YES NO

PLEASE LET US KNOW IF WE CAN ASSIST WITH ANY DÉCOR, FLOWERS OR A CAKE.

PLEASE SELECT GRATUITY:

18% 20% 22% 25% I WOULD LIKE TO SELECT DAY OF.

WOULD YOU LIKE THE BILL EMAILED TO YOU THE FOLLOWING DAY OR PRESENTED AT THE END OF THE EVENT, IF SO TO WHO?

PLEASE NOTE MENU PRICES exclude 8.5% sales tax, 6% SF mandates, 3% co-ordination fee & gratuity. Finally, please fill out and sign our secure docu-sign credit card Authorization form (attached) to confirm your reservation. The fee for cancellation less than 48 hours before \$45 per person. We will issue you a credit for the total cancellation fee to be used toward another event.