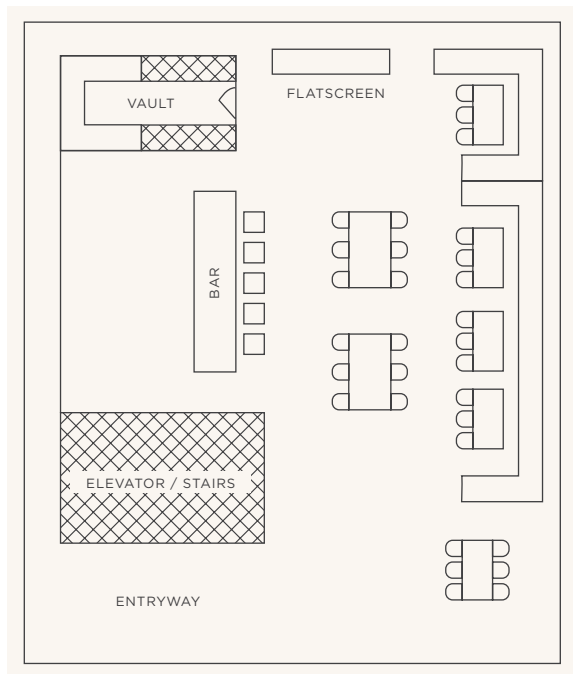
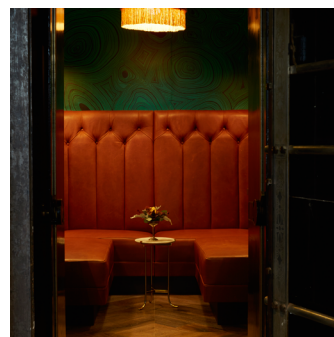
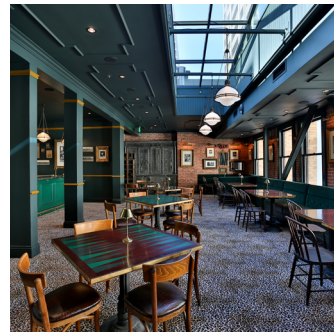




The Sequoia



FLOOR PLAN



DESCRIPTION

Located on the fourth floor, this bar and lounge is a breathtaking space that pays homage to our beloved Bay Area roots, complete with dramatic skylight views of the Transamerica Pyramid.

DETAILS

With its full bar and banquet seating, The Sequoia is great for cocktail receptions or an elegant dinner party.

FEATURES

The room is equipped with both a sound system and large flat screen TV with all major sports and entertainment channels.

CAPACITY

UP TO 40 SEATED OR 80 STANDING GUESTS

COCKTAIL RECEPTION INQUIRE FOR PRICING

LUNCH PRICING

FAMILY STYLE — \$50 / PERSON

PLATED — \$75 / PERSON

DINNER PRICING

FAMILY STYLE — \$80 / PERSON

PLATED — \$95 / PERSON

CONTACT

ANDREA BOYD

Director of Sales and Events

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EVENTS@WAYFARETAVERN.COM



Private Dining Family-Style Menu

LUNCH \$50 PER PERSON | DINNER \$80 PER PERSON

Menus subject to change based on seasonality

family-style starters

(select two, add an additional starter for \$8 per person)

PRIME BEEF TARTARE potato chips, caper, dijon dressing, fried shallots

PETALUMA FARMS DEVEILED EGGS applewood smoked bacon, tarragon, parmesan crisp **gf*

BABY ARUGULA SALAD Bosc pear, shaved fennel, blue cheese, toasted hazelnut vinaigrette **gf*

SWEET GEM SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette **gf*

BUTTER LETTUCE SALAD Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing **gf*

family-style entrées

(select two, add an additional entrée for \$10 per person)

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon

HERITAGE PORK TENDERLOIN sugar pie pumpkin couscous, merguize sausage, mint gremolata

AKAROA KING SALMON roasted cauliflower, medjool dates, pickled grapes, ruby red grapefruit, brown butter **gf*

CASARECCE PASTA butternut squash, current, radicchio, fall spice butter

FILET OF PRIME BEEF TENDERLOIN black winter truffle risotto, Cabernet braised pears, sauce bordelaise **gf*

family-style sides

(select two, add an additional side for \$5 per person)

BAKED MACARONI & CHEESE

ROASTED BUTTERNUT SQUASH **gf*

BRUSSELS SPROUTS **gf*

BURRATA WHIPPED POTATOES

family-style desserts

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

LEMON MERINGUE TART

VANILLA BEAN PANNA COTTA **gf*

FRUIT PARFAIT **contains nuts *gf*

VALRHONA FUDGE BROWNIE PAVÉ

Wayfare Tavern adds a 4.5% surcharge to assist in complying with San Francisco mandates.

Water service upon request in compliance with state regulations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Private Dining Plated Menu

LUNCH \$75 PER PERSON | DINNER \$95 PER PERSON

Menus subject to change based on seasonality

soups

(select one, served with dinner only)

BUTTERNUT SQUASH & SWEET POTATO SOUP maple bacon pecan stuffing, sage oil

CONSOMMÉ vegetable broth, market vegetables *gf

salads

(select one)

SWEET GEM SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette *gf

BUTTER LETTUCE SALAD Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing *gf

BABY ARUGULA SALAD Bosc pear, shaved fennel, blue cheese, toasted hazelnut vinaigrette *gf

entrées

(select two for a plated duet composition)

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon

HERITAGE PORK TENDERLOIN sugar pie pumpkin couscous, merguize sausage, mint gremolata

AKAROA KING SALMON roasted cauliflower, medjool dates, pickled grapes, ruby red grapefruit, brown butter *gf

CASARECCE PASTA butternut squash, current, radicchio, fall spice butter

FILET OF PRIME BEEF TENDERLOIN black winter truffle risotto, Cabernet braised pears, sauce bordelaise *gf

duet composition has both entree's plated together, on the same plate

family-style sides

(each side \$5 per person)

BAKED MACARONI & CHEESE

ROASTED BUTTERNUT SQUASH *gf

BRUSSELS SPROUTS *gf

BURRATA WHIPPED POTATOES

family-style desserts

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

LEMON MERINGUE TART

VANILLA BEAN PANNA COTTA

FRUIT PARFAIT *contains nuts *gf

VALRHONA FUDGE BROWNIE PAVÊ *gf

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Sample Menu- Seasonal menu option available by request

Raw Bar & Small Bites

Menus subject to change based on seasonality

raw bar

ONE DOZEN OYSTERS \$56

east coast and west coast oysters on the half shell

WHITE GULF SHRIMP COCKTAIL \$46

(serves up to 12 guests) cocktail sauce, charred lemon

PLATEAU DE FRUITS DE MER (GRAND PLATEAU \$275/ PETITE PLATEAU \$160)

steamed mussels, oysters, lobster, shrimp cocktail

canapés

(prices are per piece, see below for group pricing)

DUNGENESS CRAB CAKE \$5 avocado, lemon aioli, radish

PETALUMA FARMS DEVEILED EGGS \$2.50 applewood smoked bacon, tarragon, parmesan crisp **gf*

BUTTERMILK FRIED POPCORN CHICKEN \$2.50 black truffle honey

PRIME BEEF TARTARE \$4 potato chips, caper, dijon dressing, fried shallots **gf*

ROASTED QUINCE TART \$4 navel orange creme fraiche, pickled mustard seed, crispy prosciutto

BRUSCHETTA \$3.00 caramelized apple & fennel, fall spice brie, candied walnuts, walnut pan forte

PUMPKIN ARANCINI \$3.00 sage dijonnaise

BACON, EGG & CHEESE FRENCH TOAST STICKS \$4.00 whipped creme fraiche, local caviar

(group pricing—any additional canapés \$15 per person)

- one hour of continuous service -

SELECTION OF THREE \$35 | SELECTION OF FOUR \$45 | SELECTION OF FIVE \$50 | SELECTION OF SIX \$55

charcuterie & cheese

CHEESE BOARD

SELECTION OF THREE \$100 | SELECTION OF FIVE \$150

fresh fruits, mixed nuts, preserves

CHARCUTERIE BOARD \$100

(serves up to 12 guests) assortment of cured meats and pickles

CRISPY POTATO CHIPS \$15

NUT SELECTION—ASK FOR PRICING

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Water service upon request in compliance with state regulations.

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558 SACRAMENTO STREET • SAN FRANCISCO, CA 94111 • 415.772.9060 • WWW.WAYFARETAVERN.COM



General Event Information

WINE & BEVERAGE We suggest one white and one red for all groups of more than 16 guests. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15 minute grace period after ordering). Groups larger than 20 guests must pre-select wines.

CORKAGE POLICY \$25.00 PER 750ML BOTTLE No other alcoholic beverages can be consumed on premise.

BARTENDERS \$150 (SEQUOIA ROOM ONLY) For an additional \$150.00 staffing fee per bartender, we will provide a full liquor bar of our premium cocktails. Cocktails are charged upon consumption at \$13-16 per drink. A bar offering wine and beer can be set up for your event without an additional charge.

AUDIO VISUAL EQUIPMENT Both the Billiards and Bartlett Rooms offer a 60" LCD Flat Screen TV with an additional 24" TV in our Bartlett Room. All of our flat screens offer connection for both PC and Apple computers for presentations and full cable availability. The cost to use any of our flat screens are included in our room rental fees. Additional equipment such as microphones and speakers can be arranged at an additional cost. Arrangements must be made at least one week prior to your event and holds a 24-hour cancellation policy.

FLORAL ARRANGEMENTS Fresh floral centerpieces may be pre-ordered. Prices for arrangements start at \$60 including vase. Please allow at least 72 hours prior to your event to process the order.

VALET \$12 PER CAR You may include valet service for your guests. Valet service begins at 5:00pm daily. We are unable to offer valet service before 5:00pm due to city regulations.

PLACE CARDS \$3 PER CARD Place cards can be printed and placed on tables. We require 72 hours notice of final names with a seating chart.

Terms & Conditions

CANCELLATION POLICY A credit card number is required to hold this reservation. In the event that you cancel this reservation after receipt of contract, we will charge a non-refundable cancellation fee of 50% of the food and beverage minimum. For cancellations 48 hours or less prior to the event, we will charge 100% of the Food and Beverage Minimum.

Day-of cancellations will be charged for the quoted amount on the BEO including any rentals, flowers, place cards, fees, room rental, as well as any food or the Food and Beverage Minimum, whichever is greater. All taxes, surcharges and fees will apply to this charge.

GUEST COUNT CONFIRMATION The organizer of the event is required to confirm the total number of guest attendance three business days prior to the day of the event. This is the minimum number of guests which you will be billed for. If guest numbers are not confirmed, the largest number on the contract will be used.

BILLING AND CHARGES The host / hostess of the event will receive one statement at the end of the event. The following taxes and charges will be added: 22% administrative charge; 8.75% sales tax and 4.5% San Francisco Mandate.

Unless previous arrangements have been established, the balance due to Wayfare Tavern must be paid at the end of the event by: cash, company check or credit card (Visa, MasterCard, Discover or American Express). Personal checks will not be accepted.