

RESTAURANT
& BAR

yerba buena gardens

*720 howard street
above moscone convention center*



2022

FOOD & BEVERAGE MINIMUMS, RENTAL RATES, CHARGES

BREAKFAST:

anytime 8:00 a.m. - 11:00 a.m.

\$2500 FOOD & BEVERAGE MINIMUM

25% LABOR

\$1500 PER HOUR RENTAL FEE - 3 HOUR MINIMUM

8.625% TAX

LUNCH:

anytime 11:00 a.m. - 3:00 p.m.

\$2500 FOOD & BEVERAGE MINIMUM

25% LABOR

\$1500 PER HOUR RENTAL FEE - 3 HOUR MINIMUM

8.625% TAX

LATE AFTERNOON & EVENING:

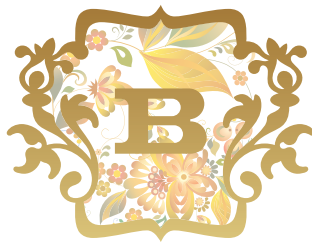
anytime 3:00 p.m. - onward

\$7500 FOOD & BEVERAGE MINIMUM

25% LABOR

\$1750 PER HOUR RENTAL FEE - 3 HOUR MINIMUM

8.625% TAX



MORNING PACKAGES

{package ordered must match guest count}

MORNING BEVERAGE PACKAGE

\$15 / GUEST

**included with continental & buffet packages*

*fresh squeezed juices
fair-trade teas
fair-trade coffees
cappuccinos . lattes . espresso service*

SMOOTHIE . PRESSED JUICE BAR

\$20 / GUEST

*blueberry . beets . mango . lemon
banana . ginger . honey
turmeric . kale . banana . avocado*

LOCAL ARTISAN CONTINENTAL BREAKFAST

\$45 / GUEST

**includes morning beverage package*

*assorted scones . croissants
organic yogurt
granola . fresh berries
seasonal fruits*

REJUVENATE CONTINENTAL BREAKFAST

\$45 / GUEST

**includes morning beverage package*

*assorted bagels . herb cream cheese
yogurt parfait
oatmeal cups . dried fruit . nuts
seasonal fruits*

SAN FRANCISCO BREAKFAST BUFFET

\$65 / GUEST

**includes morning beverage package*

FLANK STEAK HASH
peppers . onions . parsley

WILD MUSHROOM OMELETTE
goat cheese . white truffle oil

CHICKEN APPLE SAUSAGE

FRENCH TOAST
berries . powdered sugar . mint . maple syrup

ROSEMARY ROASTED POTATOES
red peppers . grilled onions

SEASONAL BREAKFAST BUFFET

\$65 / GUEST

**includes morning beverage package*

ORGANIC SCRAMBLED EGGS
olive oil . fine herbs

QUICHE
leeks . red peppers . basil

APPLEWOOD SMOKED BACON

SEASONAL MELON SALAD
arugula . honey . mint

SILVER DOLLARS STACKS
mini pancakes . blueberry . mint

A LA CARTE SUPPLEMENTS

50 PIECE MINIMUM

STUFFED FRENCH TOAST BITES
\$5 ea

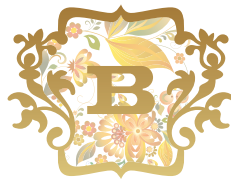
MINI LEEK-PEPPER QUICHES
\$6 ea

SMOKED SALMON & BRIOCHE
\$7 ea

BLOODY MARY SHOOTERS
w/ poached shrimp \$12 ea

FRUIT CUPS
\$6 ea

MINI RASPBERRY POP TARTS
\$5 ea



LUNCH PACKAGES

{package ordered must match guest count}

BOXED LUNCH

\$30 / GUEST

*choice of 3 sandwiches
housemade chips
bottled beverage*

SANDWICH + SALAD PLATTERS

\$50 / GUEST

*choice of 3 sandwiches
seasonal fruit salad
local farm salad
homemade chocolate chip cookies
lunch beverage service*

SANDWICH SELECTIONS FOR ABOVE PACKAGES

BLT *applewood smoked bacon . baby gem lettuce . vine ripe tomatoes*
HONEY-LIME CHICKEN *avocado . tomatoes . local greens . garlic-citrus aioli*
TEMPEH *sundried tomato tapenade . grilled onions . roasted red peppers*
FRIED CHICKEN *applewood smoked bacon . avocado . arugula . aioli*
ROASTED BEET *red beet hummus . gold beets . fennel . arugula . ricotta*
PEAR + BRIE PRESS *bosc pears . triple brie . caramelized onions . pesto*
HANGAR STEAK *tomatoes . butter lettuce . horseradish aioli*
TURKEY ARTICHOKE *roasted artichoke spread . shaved asiago . spanish onions . tomatoes*

SEASONAL LUNCH BUFFET

\$70 / GUEST

CUSTOMIZED MENU INCLUDES 5 SELECTIONS: 1 SALAD . 2 PROTEINS . 2 SIDES

{ sample items from past events below, full menu on request }

MIXED APPLE & PEAR SALAD *little gem lettuce . green goddess dressing*
NORTHWEST SALMON *crispy leeks . lemon buerre blanc*
CITRUS BEETS *red & gold beets . shaved fennel*
ROASTED PETALUMA CHICKEN *garlic confit . rosemary . thyme*
SQUASH GRATIN *grana padana . garlic . fine herbs*
TOASTED COUS COUS *broccoli rabe . carrots . red pepper*

DESSERTS . PETIT FOURS

\$20 / GUEST . 3 SELECTIONS

SCROLL TO MENU SELECTIONS PAGE FOR COMPLETE LIST

LUNCH BEVERAGE SERVICE

included with platter & buffet package

housemade lemonade . mango iced tea . sodas organic coffees . espressos . cappuccinos . lattes



ADDITIONAL PACKAGES

{package ordered must match guest count}

CRUDITES

\$35 / GUEST

*assorted crudites
seasonal fruits
olive tapenade hummus
baba ganoush
dipping sauces
housemade chips
bread sticks
non-alcoholic beverage service*

ANTIPASTI

\$50 / GUEST

*artisanal cheese
housemade charcuterie
heirloom tomato salad
herbed crostini
whole grain mustard . aioli
cornichons
pickled vegetable
non-alcoholic beverage service*

ASSORTED BRUSCHETTA

\$40 / GUEST

*artichoke . parmesan . red pepper
tapenade . grilled onions . goat cheese
asparagus . ricotta . lemon . fines herbes
beet hummus . gold beets . feta
pesto . roasted tomato . burrata
prosciutto . fennel . mustard . pickles
non-alcoholic beverage service*

TACO BAR

\$45 / GUEST

*carnitas
chiote chicken
papas con pablano (vegetarian)
cotija cheese
onion . cilantro . salsa verde . corn tortillas
guacamole . housemade tortilla chips
jicama salad
non-alcoholic beverage service*

SMOOTHIE . PRESSED JUICE BAR

\$20 / GUEST

*blueberry . beets . mango . lemon
banana . ginger . honey
turmeric . kale . banana . avocado*

A LA CARTE SUPPLEMENTS

50 PIECE MINIMUM PER SELECTION

*sparkling bottled water \$5
bloody mary shooters w/ poached shrimp \$10
assorted house chips \$5
energy bars \$4
house roasted nuts \$7*

BEVERAGE SERVICE

\$15 / GUEST

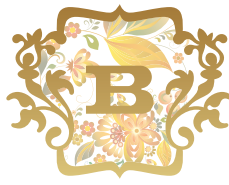
included with rejuvenate & antipasti packages

*housemade lemonade . mango iced tea
sodas . organic coffees . espressos
cappuccinos . lattes*

DESSERT . PETIT FOURS

\$20 / GUEST . 3 SELECTIONS

scroll to menu selections page for complete list



COCKTAIL RECEPTIONS

{package ordered must match guest count}

PASSED PACKAGES

LIGHT PASSED HORS D'OEUVRES: \$45 / GUEST
4 selections . 8 pieces per guest

HEAVY PASSED HORS D'OEUVRES: \$65 / GUEST
6 selections . 12 pieces per guest

PREMIUM HEAVY PASSED HORS D'OEUVRES: \$80 / GUEST
8 selections . 16 pieces per guest

DESSERT . PETIT FOURS \$20 / GUEST
3 selections . 6 pieces per guest

STATIONS

DINNER BUFFET: \$75 / GUEST
5 selections . see attached page for sample buffet selections

ARTISANAL CHEESE . CHARCUTERIE . OLIVES: \$27.50 / GUEST

ROASTED SEASONAL VEGETABLES . FRUIT: \$22.50 / GUEST

RAW BAR: MIXED OYSTERS . PRAWNS . MUSSELS . ACCOUTREMENT \$50 / GUEST
+ \$350 serving attendant for raw bar station

BOOZY ICE CREAM STATION: \$22/GUEST
sample flavors: drunken fig . fernet & coke . pina colada . mango-mezcal
sample toppings: spicy salty nuts . chocolate-peanut-popcorn-pretzel bark . hand whipped cream . homemade waffle cones

OPEN BAR PACKAGES

2 HOUR MINIMUM

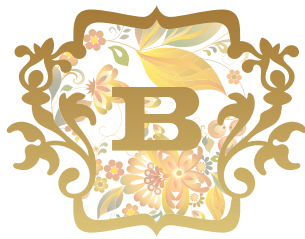
BEER & WINE PACKAGE: \$16 / GUEST PER HOUR
draft beers . select red & white wines

WELL PACKAGE: \$18 / GUEST PER HOUR
draft beers . select red & white wines . well spirits

CALL PACKAGE: \$20 / GUEST PER HOUR
draft & 12 oz bottle beers . wines by the glass
well & call spirits . select specialty cocktails

PREMIUM PACKAGE: \$22 / GUEST PER HOUR
all beers . all wines by the glass
well, call & premium spirits . all specialty cocktails

BOUTIQUE SPIRIT TASTING STATION: \$750
includes spirit sommelier
available with premium package only
e.g. tequila tasting . whiskey tasting . mezcal tasting . made in california spirit tasting
sangria bar . margarita bar



COCKTAIL RECEPTION MENU SELECTIONS

HORS D'OEUVRES

- CRAB CAKES *roasted red pepper aioli* NF
POACHED SHRIMP *gazpacho shot* GF, DF, NF
SEARED SCALLOP *potato confit . crispy bacon . beurre blanc* GF
AHI TUNA *soy . lime . ginger . wonton crisp* DF, NF
HALIBUT CEVICHE *lime . red onion . cilantro . seaweed* GF, DF, NF
MUSHROOM RISOTTO CROQUETTES *truffle aioli* Veg, NF
MOZZARELLA CROQUETTES *classic marinara* Veg, NF
CRISPY SPRING ROLLS *seasonal vegetables* Vegan, DF, NF
TRUFFLE FRIES *garlic-lemon aioli* Veg, DF, NF
“BAKED POTATO” *applewood smoked bacon . cheddar . chives* GF, NF
ROASTED CHICKEN *skewered . basil-lemon aioli* GF, DF, NF
FRIED CHICKEN SANDWICH *house pickle . spiced remoulade* DF, NF
PETIT FILET *polenta . sofrito* NF
BRAISED PULLED PORK SLIDERS *napa cabbage slaw* NF

BUFFET

MENU SELECTIONS AVAILABLE ON REQUEST

DESSERTS . PETIT FOURS

- MEXICAN CHOCOLATE ROCKY ROAD ICE CREAM SANDWICH *cinnamon, nutmeg, coffee, cardamom, chocolate covered almonds, chili marshmallow* Veg
CHOCOLATE COVERED STRAWBERRIES GF, NF, Vegan
ICE CREAM PUSH UPS *whisky, caramel, candied pecans* GF, Veg
MINI CHEESECAKE *seasonal fruit topping* Veg, NF
MEYER LEMON TARLETS Veg, NF
HOMEMADE BOURBON CHILI MARSHMALLOW GF, NF, Vegan
HOMEMADE CHOCOLATE CHIP COOKIES Veg, NF (GF/Vegan possible)
DECADENT DARK CHOCOLATE BROWNIES Veg
BAKED APPLE PIES *hand whipped cream* Veg, NF



SEATED DINNERS

SEATED 3 COURSE DINNER SERVED FAMILY STYLE: \$60/GUEST

*1st course: (1) salad course
2nd course: (2) entrees + (2) sides
3rd course: (1) dessert*

SEATED 4 COURSE DINNER SERVED FAMILY STYLE: \$80/GUEST

*passed hors d'oeuvres: (3) selections
1st course: (1) appetizer or salad
2nd course: (2) entrees + (2) sides
3rd course: (2) desserts*

SEATED 4-COURSE INDIVIDUALLY PLATED DINNER: \$135/GUEST

~ full venue rental required ~

*passed hors d'oeuvres: (3) selections
1st course: (1) appetizer or salad
2nd course: (2) entree selections
3rd course: (2) dessert selections*

MENU OPTIONS

{ 1st course }

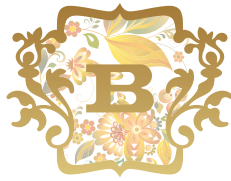
ROASTED CORN SOUP *leeks . cabbage . red pepper*
CLASSIC CAESAR SALAD *hearts of romaine . shaved parmesan . brioche croutons . caesar dressing*
ARUGULA SALAD *citrus . fine herbs . roasted red & gold beets . sheep's milk cheese . lemon vinaigrette*
SHRIMP COCKTAIL *lemon . house cocktail sauce*
HEIRLOOM TOMATOES (SEASONAL) *jersey ricotta . pistou . sweet onion*
SALMON CRUDO *shallot . cilantro . lime . ginger*
CHARCUTERIE *prosciutto di parma . soppressata . capicola . accompaniment*

{ 2nd course }

ROASTED NORTHWEST SALMON *polenta . beets . grilled chicory . maple glaze*
SEARED DIVER SCALLOPS *parsnip puree . lardon . leeks . lemon beurre blanc*
PAN SEARED PETALUMA CHICKEN BREAST *rainbow carrots . roasted herb fingerling potatoes . brown butter pan jus*
RATATOUILLE SQUASH *tomatoes . red peppers . eggplant . romesco*
GRILLED HANGAR STEAK *broccolini . garlic potato puree*
CLASSIC WHITE WINE RISOTTO *snap peas . parmesan*
GRILLED RIBEYE & BUTTER POACHED SHRIMP *\$15/GUEST SUPPLEMENT *garlic potato puree . broccolini . lemon*
6 OZ. GRASS FED BEEF BURGER *swiss cheese . bacon . little gem lettuce . truffle fries*

{ 3rd course }

WARM BROWNIE *mint brownie ice cream . candied nuts*
PECAN PIE *bourbon caramel . hand whipped cream*
VEGAN COCONUT - CHOCOLATE CHIP ICE CREAM
CHEESE PLATE *three local cheeses . accompaniment*



EVENT TERMS & POLICIES

CONFIRMATION: *Basic event structure (time, date, guest count, food & beverage packages) is required to initiate an event agreement. Package selections, menu selections & final guest count are due at least 14 days in advance of event date. Food & beverage selections & guest count changes submitted after the 14 day deadline are not guaranteed & incur a 20% rush fee if possible.*

MINIMUMS: *Food & beverage minimums are outlined on our pricing information sheet and do not include sales tax or labor charges. If the minimum is unmet, food & beverage can neither be ordered "to-go" nor credit issued.*

DEPOSIT: *A signed event agreement and 50% deposit are required to book the reservation. The 50% deposit is non-refundable & non-transferable. The deposit will be applied to the final bill at the end of the event.*

PAYMENT: *The full balance is due the day of the event.*

SALES TAX & *San Francisco Sales Tax: 8.625%*

LABOR CHARGE: *Labor Charge: 25%*

ANCILLARY EVENT OFFERINGS

PLEASE ACCEPT OR DECLINE THE FOLLOWING:

- | YES | NO | |
|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | Photographer \$250/hour |
| <input type="checkbox"/> | <input type="checkbox"/> | Videographer \$1500 for 2 hours |
| <input type="checkbox"/> | <input type="checkbox"/> | Assistance with set-up (signs, take aways, decor): \$500 per staff member |
| <input type="checkbox"/> | <input type="checkbox"/> | Coat & Bag Check (recommended if guests are carrying laptops): \$500 per attendant . 4 hour maximum |
| <input type="checkbox"/> | <input type="checkbox"/> | Assistance with guest check-in: \$500 per attendant . 4 hour maximum |
| <input type="checkbox"/> | <input type="checkbox"/> | Exterior Bar: \$750 per bartender . 4 hour maximum |
| <input type="checkbox"/> | <input type="checkbox"/> | Customized cocktails crafted by spirit sommelier: \$350 per cocktail |
| <input type="checkbox"/> | <input type="checkbox"/> | Patio Heaters: \$150 per heater + \$125 delivery + \$360 SFFD Permit + \$545 4-hour SFFD Fire Watch |
| <input type="checkbox"/> | <input type="checkbox"/> | Terrace Tenting (15' x 30" clear wall tent installation): \$4500 . 30-day notice required |
| <input type="checkbox"/> | <input type="checkbox"/> | Internet Access (\$150 per day) |
| <input type="checkbox"/> | <input type="checkbox"/> | Two installed 50" flat screen TVs (\$500 per day or \$1250 for 3-day rental) |
| <input type="checkbox"/> | <input type="checkbox"/> | Microphone set-up: \$175 |

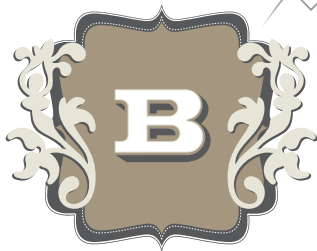
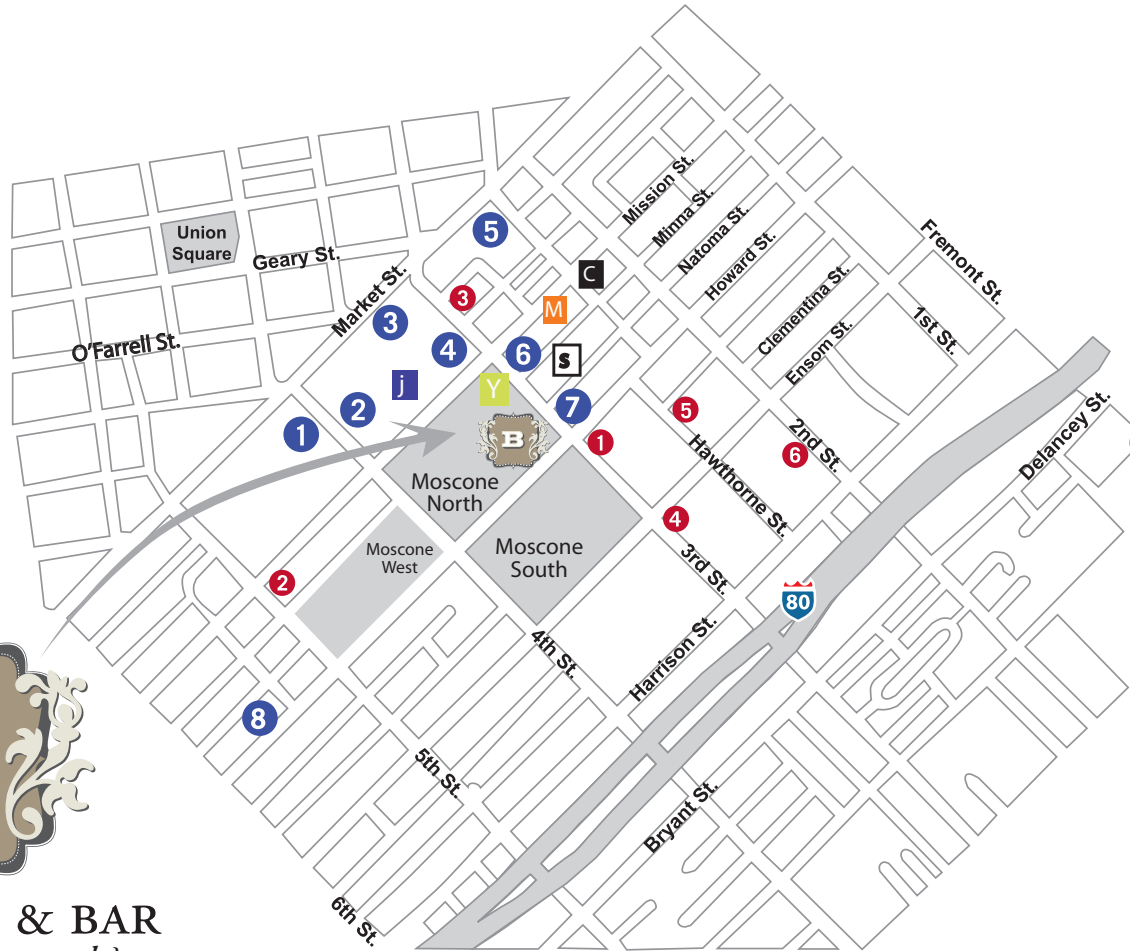
SIGNATURE OF APPROVAL FOR ALL ABOVE TERMS & OFFERINGS _____

PRINTED NAME _____

HOTELS

- 1 Hotel Palomar
12 4th Street
- 2 Marriott Downtown
55 4th Street
- 3 Four Seasons
757 Market Street
- 4 Park Central
50 Third Street
- 5 Palace Hotel
2 New Montgomery
- 6 St. Regis
125 3rd Street
- 7 W Hotel
181 3rd Street
- 8 InterContinental
888 Howard Street

MUSEUMS



RESTAURANT & BAR *{above moscone north}*

- 1 Moscone Center Garage
255 Third St.
415-777-2782
Mon-Thurs: 6am-midnight
Fri: 6am-2am, Sat/Sun: 8am-2am
- 2 Fifth and Mission Garage
833 Mission St.
415-982-8522, ext.18
24hrs
- 3 Hearst Parking Center
45 Third St.
415-989-4000
- 4 Museum Parc Garage
300 Third St.
415-284-9553
Mon-Fri: 5:30am-11pm
Sat/Sun: 8am-6pm
- 5 Hawthorne St. Garage
55 Hawthorne St.
415-995-6800
Mon-Fri: 6am-7pm
- 6 City Park Garage
303 2nd St.
415-974-6806

PARKING

*hours subject to change
please check with garage directly



OUR FARMS



TENBRINK FARMS

Linda Tenbrink started her Suisun Valley farm in 1983 now growing >100 varieties of heirloom tomatoes plus peaches, pluots & other stone fruit always allowing her fruit to ripen fully. Her farm uses sustainable farming practices & is enrolled in the Solano Land Trust. Linda to this day, personally drops off her perfectly grown tomatoes at B Restaurant & Bar & other lucky restaurants, schools & offices in the Bay Area.

COKE FARM

In August 1981, after a doubting conventional farmer speculated that strawberries could not be grown organically, founder Dale Coke planted his first strawberries on 1/4 acre near Aromas, California. The plants produced strawberries successfully & a local, natural foods store became the first Coke Farm customer. Coke Farm joined the Santa Cruz chapter of C.C.O.F. (California Certified Organic Farmers) & now provides organically grown produce locally, nationally & internationally.

COMANCHE CREEK FARM

Jim Miller started Comanche Creek Farms in Butte County. The Northern Sacramento Valley farm, located in a riparian area between Highway 5 & 99, is full of mineral rich soil aided by Butte Creek's overflow. The deep-seated philosophy underlying this farm is a great respect for the environment that has led to the adoption of organic farming, growing cover crops to aid & maintain soil fertility, using only natural methods of pest control & recycling natural materials back into the soil.

COUNTY LINE HARVEST

David Retsky started County Line Harvest on a 6-acre plot on the Sonoma-Marin County line before moving over the hill in 2007 to Red Hill Ranch in Marin County. Shortly after settling in on the new property, Marin Agriculture Land Trust acquired the easement on Red Hill Ranch preserving it forever as farmland. Not only did this new property provide more acreage for cultivation, but the abundance of renewable on-site water & the MALT easement helped ensure the continuation of County Line's goal to provide fresh produce to its surrounding communities.



OUR FARMS (cont.)

FROG HOLLOW

Brentwood, California's Frog Hollow Farm is home to 143 acres of fruit trees, including peaches, nectarines, cherries, apricots, pluots, apriums, plums, olives, apples & pears, among others. Farmer Al Courchesne began his foray into stone fruit in 1976 planting his first peach trees. He is now a nationally-recognized & lauded producer of over 20 varieties of peaches.

Frog Hollow is certified organic by California Certified Organic Farmers & utilizes sustainable farming practices to ensure minimal impact on the land & the people who live & farm on it. The growing region is ideal for stone fruit with sun-warmed days & cool nights ensuring fruit stays on the trees longer to fully mature & develop their superb sweetness & flavor.

STRAUS FAMILY CREAMERY

Straus Family Creamery, founded in 1994, by Ellen & Bill Straus in the 1940s is an industry leader in sustainability & innovation in farming & dairy. Straus was able to parlay their commitment to small family farms in California into their status as a widely-recognized standard-bearer of quality & land stewardship. The creamery uses milk from their own dairy, & supports 7 other organic family dairies in coastal Marin & Sonoma counties. Straus is still family-owned & operated & was the first 100% certified organic creamery in the United States.

T&D WILLEY FARMS

On 75 acres in fertile San Joaquin Valley, Denesse & Tom Willey produce organic fruits & vegetables on a year-round, seasonal cycle. From Nantes carrots to Asian braising greens, Italian sweet basil to Sugar Baby watermelon, the Willey's never warehouse their produce & fulfill all orders on a pick-to-order basis. The farm has been certified organic since 1987 & takes advantage of the rich soils created from Sierra Nevada snow melt.

BERKELEY FARMS

Established in 1910 by young, French immigrant John Sabatte, Berkeley Farms is celebrating 100 years of providing top quality dairy to the San Francisco Bay Area. California's oldest continuous milk processor, Berkeley Farms began as a small milk delivery business in South Berkeley that grew to a 40-person operation with 28 routes by 1940. With the decline of home delivery in the 50's & 60's, Berkeley Farms reinvented themselves & transitioned to wholesale & institutional sales to capture growing grocery store business. They distinguished themselves over the past century with commitment to the community, dairy farmers, their products & their employees. Their Hayward state-of-the-art facility is the largest rBST-free milk plant on the West Coast & the American Tasting Institute awarded Berkeley Farms the American Taste Gold Medal & Best of Show Medal for their whole, low-fat & non-fat milk categories.

CAPAY ORGANIC

Capay Organic is a 2nd-generation family owned farm located 90 miles northeast of San Francisco in the Coastal Ranges Capay Valley. Founded in 1976, by Kathleen Barsotti & Martin Barnes, the farm began as 20 acres growing quality, organic produce. Today, the farm grows over 130 varieties of fruits & vegetables on 500 acres of certified organic land. The farm practices healthy crop rotation, encourages a diverse ecosystem around their fields & efficiently uses local water sources to support the crops. Capay employs many of its workers year-round & works closely with local schools & food banks to provide fresh fruits & vegetables.

OUR OWN COMMITMENT

PACKAGING: B Restaurant & Bar uses compostable containers as our 1st option & recycled/recyclable containers when compostable options are not sourceable.

PRACTICES: We actively compost, re-use & recycle within our facility.

WASTE REDUCTION: B Restaurant & Bar minimizes food waste through strict ordering protocols & when excess is present, Food Runners SF is used to relay excess food to the community to help alleviate hunger.

CHARITABLE WORK: Ownership directly serves the community via the Flugelman Foundation, Warriors Community Foundation & Yerba Buena Community Benefit District.

GENDER EQUITY & DIVERSITY: B Restaurant & Bar is female & veteran owned. Our kitchen is female-led & executive positions are equitable in pay regardless of gender or background. Staffing is diverse & representative of Bay Area demography.