

**SOCIAL MIXERS ▪ CORPORATE EVENTS ▪ BIRTHDAY PARTIES**



# **BROADWAY SF BAR & CATERING MENU**

Make Your Group Event  
a VIP Experience at BroadwaySF

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**BOOK YOUR GROUP EVENT TODAY!**

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415-551-2080



ALL PRICES ARE SUBJECT TO CHANGE AT ANY TIME.

# THE VENUES

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## ORPHEUM THEATRE



### ORPHEUM LOUNGE

- Capacity: 125
- Room comes equipped with full bar service, lounge seating, cocktail tables, music and catering capabilities



### MARQUEE LOUNGE

- Capacity: 75
- Room comes equipped with full bar service, lounge seating, music, catering capabilities and private restrooms

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## GOLDEN GATE THEATRE



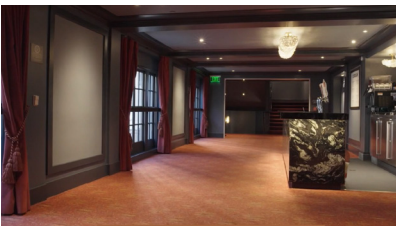
### GOLDEN GATE MEZZANINE LOUNGE

- Capacity: 80
- Room comes equipped with full bar service, cocktail tables, music and catering capabilities.

*NOTE: Mezzanine Lounge does open to the general public one hour prior to curtain. Your group event will be roped off to keep it exclusive.*

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## CURRAN THEATRE



### 2ND FLOOR MEZZANINE LOUNGE

- Capacity: 50
- Room comes equipped with full bar service, cocktail tables, music and catering capabilities.

# DRINK PACKAGES

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## **NON-ALCOHOLIC BAR PACKAGE\***

Package includes bottled water, juices, soda, and coffee.

1 Hour: \$9 per person

2 Hour: \$18

2 Hour + Intermission: \$25

## **WINE & BEER BAR PACKAGE\***

Covers all wine, beer and sparkling wine with all the same perks from Non-Alcoholic Drink Package. 5 oz Wine Pours.

1 Hour: \$14 per person

2 Hour: \$28 per person

2 Hour + Intermission: \$35 per person

## **BASIC OPEN BAR PACKAGE\***

Covers all Well Liquor and Show Cocktails. Package includes same perks as the Wine/Beer Bar Package. 5 oz Wine Pours.

1 Hour: \$21 per person

2 Hour: \$42 per person

2 Hour + Intermission: \$52 per person

## **ALL-IN PREMIER OPEN BAR PACKAGE\***

Includes all top shelf liquors (Hennessy, Markers Mark, 942 Don Julio, Moet Champagne, etc) plus all the same perks at the Wine/Beer Bar Package. 8 oz Wine Pours.

1 Hour: \$55 per person

2 Hour: \$110 per person

2 Hour + Intermission: \$135 per person

***\*A 20% gratuity fee, along with 8.64% CA State Tax, will be added on top of base pricing.***

# DRINK VOUCHERS

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**Offer your guests a pre-purchased beverage!**

## **WINE & BEER**

Covers all wine, beer, sparkling wine or any non-alcoholic beverage selection. 5 oz Wine Pours.

\$15 per ticket

\$13 per ticket with food order

**SPECIAL: \$12 per ticket for 25+ tickets**

## **BASIC BAR**

Covers all well liquor, show cocktails or any non-alcoholic beverage selection. 5 oz Wine Pours.

\$24 per ticket

\$19 per ticket with food order

**SPECIAL: \$18 per ticket for 25+ tickets**

## **PREMIUM**

Covers all top shelf liquors (Hennessy, Markers Mark, 942 Don Julio, Moet Champagne, etc). 8 oz Wine Pours.

\$48 per ticket

\$44 per ticket with food order

**SPECIAL: \$40 per ticket for 15+ tickets**

***A 20% gratuity fee, along with 8.64% CA State Tax, will be added on top of base pricing.***

***Drink vouchers are non-refundable.***

# DIVINE INDULGENCE CATERING

**ORDER A PRE-PACKAGED CHEESE & CHARCUTERIE  
OR SANDWICH BOX TO ENJOY PRE-SHOW OR AT YOUR SEAT!**



## **CHEESE & CHARCUTERIE BOX**

**\$20**

(Normally \$28 in theatre)

### **WHAT'S IN THE BOX**

Salami, various cheeses, various seasonal fruits, crackers and a side of jam.

Vegan/Gluten-free options available!

## **SANDWICH BOX LUNCH**

**\$22**

### **WHAT'S IN THE BOX**

Your choice of a Turkey/Ham/Roast Beef/Egg Salad/Chicken Salad sandwich,  
side of fresh seasonal fruit and fresh-baked cookie.

Vegan/Gluten-free options available!

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# DIVINE INDULGENCE CATERING

## CREATE A FULLY CATERED RECEPTION

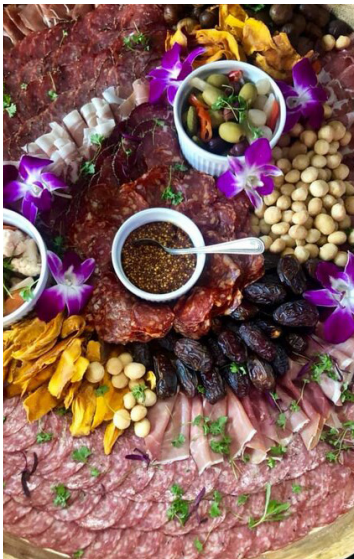
**SELECT 5 ITEMS IN TOTAL FROM BOTH COLD AND HOT BITES**

**\$40 per person**

Each additional item above the selected 5 is \$7 extra per person

**INCLUDE A BASIC OPEN BAR PACKAGE AND WE'LL INCLUDE  
COMPLIMENTARY ASSORTED DESSERTS!**

*Don't see a favorite item? Ask! We can customize any menu!*



### GET INSPIRED!

View our catering gallery [www.DivineIndulgence.Catering/gallery](http://www.DivineIndulgence.Catering/gallery)

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## COLD BITES

Ahi Poke in Crispy Wonton Cups
Antipesto Skewers <sup>GF</sup>
Assorted Mini Sandwiches <sup>KF</sup>
Brie & Apple Compote on Crostini with Honey <sup>V</sup>
Burrata Cheese with Marinated Tomato and Basil in a Cup <sup>V</sup>
Caprese Mozzarella Ball Skewer <sup>GF</sup>
Caviar with Crème Fraîche on Toast or Blini (Add \$10 per person)
Crab Dip in Phyllo Cup
Crostini with Mashed Avocado, Crab and Flaky Salt & Mango Sauce
Cucumber Cups with Roasted Red Pepper Hummus <sup>V VG GF</sup>
Deviled Eggs <sup>V GF KF</sup>
Deviled Eggs with Bacon Jam <sup>GF KF</sup>
Deviled Eggs with Crabmeat, Avocado, and Mango Chipotle <sup>GF</sup>
Deviled Eggs with Smoked Salmon & Roe <sup>GF</sup>
Fruit Salad in a Cup with Whip Cream <sup>GF KF</sup>
Fruit Skewers with Cream Dip <sup>KF</sup>
Olive & Fig Tapanade with Goat Cheese on Crostini <sup>V</sup>
Seafood Ceviche on Spoon <sup>GF</sup>
Shrimp Cocktail in a Cup <sup>GF</sup>
Shrimp Louis on Lettuce Cup <sup>GF</sup>
Smoked Salmon & Crème Fraîche on a Cracker <sup>GF</sup>
Tomato Crostini
Tri-Tip with Truffle Goat Cheese on a Skewer

(V) Vegetarian (VG) Vegan  
(GF) Gluten Free (KF) Kid Friendly

***Served buffet style. Replenishment of food as needed for the first hour and a half.***

## HOT BITES

Asian Soy & Ginger Baked Chicken Wings
BBQ Pulled Pork Sliders
Chicken Tenders <sup>KF</sup>
Chicken & Waffles, with Maple Syrup <sup>KF</sup>
Coconut Shrimp with Sweet Chili Sauce
Crab Cakes with Clam Chowder
Cranberry Brie Bite <sup>V</sup>
Duck Confit Egg Rolls (Add \$2 per person)
Fried Chicken Sliders with Pickles and Scallion Aioli <sup>KF</sup>
Fried Mac & Cheese Balls <sup>V KF</sup>
Ham and Cheese Sliders <sup>KF</sup> Lamb Riblets with Mint Sauce
Lettuce Cup with Pork Belly with Miso
Meatballs with Marinara Sauce and Cheese <sup>KF</sup>
Mexican Street Corn on a stick <sup>V GF</sup>
Mini Corn Dog <sup>KF</sup>
Mozzarella Sticks <sup>KF</sup>
Nacho supreme (homemade tortilla chips, melted cheese, ground turkey meat, pico de gallo, avocado, jalepeno, sour cream, refried beans, mama lil peppers) <sup>KF</sup>
Pigs in a Blanket <sup>KF</sup>
Shepherd Pie in a Tart
Spaghetti & Meatballs Bites <sup>KF</sup>
Spinach, Jalepeno & Artichoke in Wonton Cup
Steamed Dumplings <sup>KF</sup>
Stuffed Mushroom with Gongonzola and Balsamic Reduction <sup>V GF</sup>
Surf & Turf Bites
Thai Shrimp Cake
Tri-Tip Skewer
Umami Sliders (Beef with Cheddar Cheese and Chipotle Aioli) <sup>V KF</sup>
Unlimate Dumplings (regular & spicy) <sup>V</sup>
Unlimate Sliders <sup>V</sup>
Vegan Meatballs with Marinara Sauce <sup>V VG GF KF</sup>
Vegetarian Spring Roll <sup>V</sup>

## ADD A PLATTER TO ENHANCE YOUR CATERING AND/OR BAR PACKAGE!

PLATTERS	Unit	Price
Asian Glass Noodle <sup>V</sup>	25 people	\$175/platter
Caesar Salad <sup>V</sup>	25 people	\$150/platter
California Rolls	25 people	\$225/platter
Charcuterie & Cheese Board (large)	50 people	\$325/platter
Charcuterie & Cheese Board (small)	20 people	\$150/platter
Chicken Skewer with Yogurt Dipping Sauce	25 people	\$175/platter
Fruit Platter <sup>VG</sup>	25 people	\$175/platter
Korean Fried Chicken Wings	25 people	\$175/platter
Lobster Truffle Mac & Cheese	25 people	\$275/platter
Mexican Shrimp Cocktail with Corn Tortilla Chips	25 people	\$195/platter
Mediterranean Platter (hummus, tzatziki, tomato salad, olive, cucumber salad) <sup>V</sup>	25 people	\$150/platter
Potato Salad <sup>KF V</sup>	Small/Large	\$125/\$220
Roasted Beets Salad <sup>V</sup>	25 people	\$175/platter
Tater Tots <sup>V KF</sup>	25 people	\$85/platter
Tater Tots <sup>V KF</sup>	50 people	\$150/platter
Tri-Tip Platter with Truffle Goat Cheese	25 people	\$275/platter
Truffle Mac & Cheese	25 people	\$175/platter
Vegetable Crudit� with Tahini & Tofu Dip & Hummus & Ranch <sup>V</sup>	25 people	\$125/platter
Vegetarian Italian Pasta Salad <sup>V</sup>	25 people	\$150/platter
Vegetarian Rolls <sup>V</sup>	25 people	\$195/platter
Assorted Desserts		\$6/person
Assorted Fresh-made Cookies		\$6/person

*Platters can be served in chafing dishes and/or plated for easy quick-grab bites.*

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