

SOCIAL MIXERS ▪ CORPORATE EVENTS ▪ BIRTHDAY PARTIES



BROADWAY SF BAR & CATERING MENU

Make Your Group Event
a VIP Experience at BroadwaySF

BOOK YOUR GROUP EVENT TODAY!

Contact: Brett Baker
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ALL PRICES ARE SUBJECT TO CHANGE AT ANY TIME.

THE VENUES

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

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.

CURRAN THEATRE



2ND FLOOR MEZZANINE LOUNGE

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

DRINK PACKAGES

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

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!

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

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

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

COLD BITES

Ahi Poke in Crispy Wonton Cups

Antipesto Skewers ^{GF}

Assorted Mini Sandwiches ^{KF}

Brie & Apple Compote on Crostini with Honey ^V

Bruschetta ^V

Burrata Cheese with Marinated Tomato and Basil in a Cup ^{V GF}

Caprese Mozzarella Ball Skewer ^{V GF}

Caviar with Crème Fraîche on Toast or Blini (Add \$10 per person)

Chickpea Lettuce Wrap ^{V VG GF}

Crab Dip in Phyllo Cup

Crostini with Mashed Avocado, Crab and Flaky Salt & Mango Sauce

Cucumber Cups with Roasted Red Pepper Hummus ^{V VG GF}

Deviled Eggs ^{V GF KF}

Deviled Eggs with Bacon Jam ^{GF KF}

Deviled Eggs with Crabmeat, Avocado, and Mango Chipotle ^{GF}

Deviled Eggs with Smoked Salmon & Roe ^{GF}

Freshly-made Guacamole & Chips ^V

Fruit Salad in a Cup with Whip Cream ^{V GF KF}

Fruit Skewers with Cream Dip ^{KF}

Olive & Fig Tapanade with Goat Cheese on Crostini ^V

Shrimp Cocktail in a Cup ^{GF}

Shrimp Louis on Lettuce Cup ^{GF}

Smoked Salmon & Crème Fraîche on a cracker
(GF on cucumber - no crackers)

HOT BITES

BBQ Pulled Pork Sliders

Blackbean Veggie Mini Patties on Lettuce and Tomato ^V

Chicken Tenders ^{KF}

Chicken & Waffles, with Maple Syrup ^{KF}

Coconut Shrimp with Sweet Chili Sauce

Crab Cakes with Clam Chowder

Cranberry Brie Bite ^V

Duck Confit Egg Rolls (Add \$2 per person)

Fried Chicken Sliders with Pickles and Scalion Aioli ^{KF}

Ham and Cheese Sliders ^{KF}

Lamb Riblets with Mint Sauce

Lettuce Cup with Pork Belly with Miso

Meatballs with Marinara Sauce and Cheese ^{KF}

Mini Corn Dog ^{KF}

Mozzarella Sticks ^{KF}

Nacho supreme (homemade tortilla chips, melted cheese, ground turkey meat, pico de gallo, avocado, jalepeno, sour cream, refried beans, mama lil peppers) ^{KF}

Pigs in a Blanket ^{KF}

Shepherd Pie in a Tart

Spaghetti & Meatballs Bites ^{KF}

Spinach, Jalepeno & Artichoke in Wonton Cup

Stuffed Mushroom with Gongonzola and Balsamic Reduction ^{V GF}

Surf & Turf Bites

Thai Shrimp Cake

Vegan Meatballs with Marinara Sauce ^{V VG GF KF}

Vegan Potstickers ^{V VG}

Vegan Sliders made with Impossible patties (Vegetarian with the addition of a bun. Vegan or GF can be made available.) ^{VG}

Vegetarian Spring Roll ^V

(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.***

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

PLATTERS	Unit	Price
Asian Glass Noodle ^V	25 people	\$175/platter
Caesar Salad ^V	25 people	\$150/platter
California Rolls	25 people	\$225/platter
Charcuterie & Cheese Board (large) ^{KF}	50 people	\$325/platter
Charcuterie & Cheese Board (small) ^{KF}	20 people	\$150/platter
Chicken Skewer with Yogurt Dipping Sauce	25 people	\$175/platter
Fruit and Cheese Platter ^{V GF}	50 people	\$200/platter
Fruit Platter ^{VG V KF}	25 people	\$175/platter
Kimbop Rolls: Korean style sushi. Vegetarian option available. ^{V GF}	20 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) ^{V VG GF KF}	25 people	\$150/platter
Mediterranean Quinoa Salad ^{VG V GF}	20 people	\$150/platter
Potato Salad ^{V GF}	Small/Large	\$125/\$220
Roasted Beets Salad ^V	25 people	\$175/platter
Tater Tots ^{V KF}	25 people	\$85/platter
Tater Tots ^{V KF}	50 people	\$150/platter
Tri-Tip Platter with Truffle Goat Cheese	25 people	\$275/platter
Truffle Mac & Cheese ^{V KF}	25 people	\$175/platter
Vegan Mac & Cheese ^{VG V GF}	25 people	\$200/platter
Vegetable Crudit� with Tahini & Tofu Dip & Hummus & Ranch ^{V GF}	25 people	\$125/platter
Vegetarian Italian Pasta Salad: Vegan available if without cheese. ^{V GF KF}	25 people	\$150/platter
Vegetarian Rolls ^V	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.

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