

**SOCIAL MIXERS • CORPORATE EVENTS • BIRTHDAY PARTIES**



# **ATG SAN FRANCISCO BAR & CATERING MENU**

Make Your Group Event  
a VIP Experience at ATG San Francisco

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**BOOK YOUR GROUP EVENT TODAY!**

Contact: Brett Baker  
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**ATG**  
SAN FRANCISCO

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
- RENTAL FEE: \$500 Partial Room\*, \$1,000 Full Room\*\*



### MARQUEE LOUNGE

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

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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.
- RENTAL FEE: \$500 Half Room\*

*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.
- RENTAL FEE: \$250 Half Room, \$500 Full Room\*

*\*NOTE: Rental fees are waived with a purchase of a bar package. (See Page 3)*

*\*\*Full Room Buyout must have a minimum of 75 guests and a minimum of the Specialty Open Bar Package to waive the rental fee.*

# BAR PACKAGES

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ALL bar packages are priced with a 30 Minute Complimentary rate! Cheers to that!

## WINE, BEER AND NON-ALCOHOLIC BAR PACKAGE

Covers all wine, beer, sparkling wine and non-alcoholic beverages.

5 oz wine pours.

### FEATURING:

**WINE:** Chardonnay, Rose, Pinot, Cabernet, Pino Grigio and Sparkling Wine

**BEER:** Stella IPA, Elysian Space Dust IPA, Belgium Voodoo Ranger IPA, Fort Point Cush Ale, Golden Mango Cart and Sincere Cider - seasonal options.

**NON-ALCOHOLIC BEVERAGES:** Atheltic Brewing, bottled Voss water, San Benedetto Sparkling Water, various juices, soda/tonic water and Coke products. Coffee and Teas available upon request.

- 1 Hour 30 Minutes: \$17 per person
- 1 Hour 30 Minutes + Intermission: \$24 per person
- 2 Hour: \$32 per person
- 2 Hour + Intermission: \$40 per person

## SPECIALTY OPEN BAR PACKAGE

Covers all Well Liquor, mixed drinks and all show-specific Specialty Cocktails. Package includes same perks as Wine, Beer and Non-Alcoholic Bar. 5oz wine pours.

**FEATURING:** Ketel1 Espresso Martinis, Titos Vodka, Bulliet Bourbon, Jameson Irish Whiskey, Maker's Mark Bourbon, Espolon Blanco Tequila, Bombay Saphire Gin, Captain Morgan Rum, Saya Dark Rum, Kahlua Coffee Liquor, Baileys Irish Cream and Espresso Martinis. Campo Bravo Tequila, Amsterdam Gin & Vodka, Plantation Rum, Jim Beam Whiskey, Angelia Frozen Frosé and Free Spirit (Non-Alcoholic Bourbon, Tequila, Gin & Vodka)

- 1 Hour 30 Minutes: \$35.00
- 1 Hour 30 Minutes + Intermission: \$45.00
- 2 Hour: \$65.00
- 2 Hour + Intermission: \$75.00

## PREMIER OPEN BAR PACKAGE

Covers all Top-Shelf Liquors plus all the same perks from the Specialty Open Bar Package.

8oz Wine Pours

**FEATURING:** Ketel1 Espresso Martinis, Titos Vodka, Bulliet Bourbon, Jameson Irish Whiskey, Maker's Mark Bourbon, Espolon Blanco Tequila, Bombay Saphire Gin, Captain Morgan Rum, Saya Dark Rum, Kahlua Coffee Liquor, Baileys Irish Cream and Espresso Martinis. Campo Bravo Tequila, Amsterdam Gin & Vodka, Plantation Rum, Jim Beam Whiskey, Angelia Frozen Frosé and Free Spirit (Non-Alcoholic Bourbon, Tequila, Gin & Vodka), 1942 Don Julio, Angel Envy Bourbon, Basil Hayden Bourbon, Glenlivet 12 Years Single Malt Scotch Whiskey, Grey Goose Vodka, Hendrick's Scottish Gin, Hennessy VSOP, Jonny Walker Black, Ketel One Vodka, Macallan 18 Years Single Malt Scotch, Moet Champagne, Petron Tequila, Suntory Toki Japanese Whiskey, Uncle Nearest 1884 Whiskey, Woodford Reserve Bourbon

Package includes customizable specialty cocktails just for your group!

- 1 Hour 30 Minutes: \$70.00
- 1 Hour 30 Minutes + Intermission: \$90.00
- 2 Hour: \$130.00
- 2 Hour + Intermission: \$150.00

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# 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. 8 oz Wine Pours.

**\$18 per ticket**

**SPECIAL: \$16 per ticket for 25+ tickets**

## **SPECIALTY BAR TICKET**

Covers all well liquor, show cocktails or any non-alcoholic beverage selection. 8 oz Wine Pours.

**\$26 per ticket**

**SPECIAL: \$22 per ticket for 25+ tickets**

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# DI<sup>VIN</sup>E 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**

**\$20**

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

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

Vegan/Gluten-free options available!

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# DI<sup>V</sup>INE INDULGENCE

## CATERING

### ENHANCE YOUR BAR PACKAGE WITH A CATERED RECEPTION!

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

**\$40 per person**

Each additional item above the selected 5 is \$8 extra per person

*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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## HOT BITES

	Extra fee	Vegetarian	Vegan	GF	Kid-friendly
Applewood Smoked Bacon	Add'l \$2/person			✓	✓
Assorted Mini Pastries, Muffins and danishes		✓			✓
Bagel and cream cheese platter with capers/tomatoes/onion		✓			✓
BBQ Pulled pork sliders with coleslaw					✓
Beef Sliders (Chipotle & Cheddar Cheese) (Cooked Med Well)					✓
Brie & Proscuitto on Crostini with Honey and Pastachio					✓
Chicken Apple Sausage with Veggies			✓		✓
Chicken Skewers with Chimichurri Sauce and Yogurt Mint Sauce	Add'l \$1/Person				✓
Coconut Shrimp with sweet chili sauce					
Crab Cakes	Add'l \$2/person				
Egg Frittata (meat and veggie)			✓		✓
Egg Frittata (veggies)		✓	✓		✓
Fried Chicken Sliders with Pickles and Scallion Aioli					✓
Fried Chicken Strips with Ketchup & Ranch (3 pieces per person)					✓
Fried Vegetarian Dumplings (not vegan friendly, contains egg)		✓			
Fruit Salad		✓	✓	✓	✓
Ham & Cheese on Hawaiian Roll					✓
IMPOSSIBLE Sliders (Caramelized Onions) (Buns not Vegan)	Add'l \$4/Person	✓	✓		
Lamb Riblets with Mint Chimichurri	Add'l \$2/Person				
Meatballs with Marinara Sauce			✓		✓
Pigs in a Blanket					✓
Roasted Breakfast Country Potatoes (onion and bell peppers)		✓	✓		✓
Sausage Links				✓	✓
Sauteed Veggies		✓	✓	✓	✓
Scrambled Eggs with chives		✓		✓	✓
Smoked Salmon Lox Platter /cream cheese/ caper/ tomato/red onion	Add'l \$4/person				✓
Stuffed Mushroom with Gongonzola and Balsamic Glaze		✓		✓	
Surf & Turf Bites (Beef Tenderloin & Garlic Shrimp on Skewer)	Add'l \$2/person				
Tater Tots		✓	✓		✓
Vegan Meatballs with Marinara Sauce		✓	✓	✓	✓
Vegan Potstickers		✓	✓		
Vegetarian Egg Rolls with Sweet Chili Sauce		✓			
Yogurt with granola and berries/ honey/ coconut flakes		✓			✓

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COLD APPETIZERS	Extra fee	Vegetarian	Vegan	GF	Kid-friendly
(Real) Crab dip with toasted bread					
Assorted Mini Sandwiches (Egg Salad, Turkey, Chickpea, Cucumber) (Bread not gluten free / vegan)		✓			✓
Brie & Apple Compote on Crostini with Honey & Pistacchio		✓			✓
Bruschetta with Tomato, Basil, Cheese, Balsamic		✓			✓
Burrata cheese with Marinated tomato and basil in a cup		✓	✓		✓
Caprese mozzarella ball skewer		✓	✓		✓
Chicken Salad on Hawaiian Bun (cheese add on available)					✓
Chickpea on Crostini with Lemon Aioli		✓	✓		✓
Cucumber Cups with Roasted Red Pepper Hummus and sesame seeds		✓	✓	✓	✓
Deviled Eggs		✓		✓	✓
Deviled Eggs with Bacon Jam				✓	✓
Deviled Eggs with Crabmeat & Avocado				✓	✓
Deviled Eggs with Smoked Salmon & Roe				✓	✓
Mini Ahi Poke Taco with Avocado Cream and Ikura					
Mini PB&J (or Almond Butter +\$1)		✓			✓
Olive & Fig Tapanade with Goat Cheese on Crostini		✓			
PLANT BASED - Ahi Poke in Crispy Wonton Cups	Add'l \$2/person		✓		
Roasted Beets Salad in a Cup (Vegan if without cheese)		✓	✓	✓	✓
Salmon Rillettes with Salmon Roe on Crostini					
Shrimp Cocktail in a Cup w. Tortilla Strips				✓	
Smoked Salmon with Crème Fraîche and Capers on Crostini					

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PLATTERS	Unit	Price	Vegetarian	Vegan	GF	Kid-friendly
Assorted Desserts Bites		\$6/person				✓
Assorted Fresh-made Cookies (chocolate chips and more)		\$6/person				✓
Assorted Pastry Platter with House Made Jam and Butter	25 people	\$200				
Assorted Seasonal Fruit Platter	25 people	\$175/platter	✓	✓	✓	✓
Assorted Sushi Platter (only available in PM)	50 people	MP				
Bacon Mac & Cheese (gluten free available upon request)	25 people	\$175/platter				✓
Burrata Cheese and Cherry Tomatoes Platter (Marinated cherry tomato, balsamic glaze, maldon salt)	25 people	\$150/platter	✓		✓	✓
Caesar Salad - Veg (dressing not vegetarian) (gluten free if without croutons)	25 people	\$125/platter	✓			
California Sushi Rolls (real crab) (only available in PM)	25 people	\$225/platter				✓
Caviar Platter	50 people	MP				
Charcuterie & Cheese Board (large)	50 people	\$325/platter				✓
Charcuterie & Cheese Board (small)	20 people	\$150/platter				✓
Chicken Cobb Salad (cherry tomatoes, hard boiled eggs, cucumbers, bleu cheese crumble OR feta cheese crumble, red onions, roasted corn, bacon bits, avocado, grilled chicken)	25 people	\$175/platter				✓
Chicken Skewer with Yogurt Dipping Sauce	25 people	\$175/platter				
Crab Cakes with Clam Chowder (contains bacon)	25 people	\$300				✓
Crab Truffle Mac & Cheese (gluten free available upon request)	25 people	\$275/platter				
Fresh Guacamole and Corn Tortilla Chips	20 people	\$120/platter				
Grilled Cheese and Tomato Bisque	25 people	\$250	✓			✓
Japchae Noodles (Korean style sweet potato starch glass noodles, egg, red cabbage, spinach, assorted mushrooms, carrots, sesame seeds) (vegan option available, gluten free option available)	25 people	\$175/platter	✓	✓	✓	✓
Korean BBQ Tri - Tip Platter	25 people	\$275/platter				
Mac & Cheese (gluten free available upon request)	25 people	\$155/platter	✓			✓
Meatlover Frittata (Available in AM only)	25 people	\$175				✓
Mediterranean Platter (hummus, tzatziki, tomato salad, olive, cucumber salad, pita bread) (tzatziki include yogurt) (pita contains gluten)	25 people	\$150/platter	✓	✓		✓
Mexican Shrimp Cocktail with Corn Tortilla Chips	25 people	\$195/platter				✓
Seasonal Fruit and Artisanal Cheese Platter (Large)	50 people	\$275	✓		✓	
Seasonal Fruit and Artisanal Cheese Platter (Small)	25 people	\$175	✓		✓	

Continued on next page >>

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PLATTERS	Unit	Price	Vegetarian	Vegan	GF	Kid-friendly
Seasonal Seafood Platter	50 people	MP				
Seasonal Soup with dinner rolls (dinner rolls not gluten free nor dairy free)	25 people	MP				✓
Tater Tots (Large)	50 people	\$140/platter				
Tater Tots (Small)	25 people	\$70/platter				
Vegetable Crudité with Roasted Red Pepper Hummus, Tzatziki, Ranch (Vegan without Tzatziki-Yogurt, and Ranch - dairy)	25 people	\$125/platter	✓	✓	✓	✓
Vegetarian Frittata Platter (Egg Frittata) (Available in AM only)	25 people	\$160	✓			✓
Vegetarian Italian Pasta salad - Veg	25 people	\$150/platter	✓			✓
Vegetarian Kimbap Roll (radish, cucumber, carrots, spinach, burdock roots, rice, sesame oil, seaweed) (only available in PM)	25 people	\$195/platter	✓	✓	✓	✓

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