

**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!**

Contact: Brett Baker

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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
- RENTAL FEE: \$500 Half Room, \$1000 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 Page 3)*

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# BAR PACKAGES

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

## NON-ALCOHOLIC BAR PACKAGE

Package includes bottled Voss water, San Benedetto Sparking Water, various juices, soda/tonic water and Coke products. Coffee and Teas available upon request.

- 1 Hour 30 Minutes: \$9 per person
- 1 Hour 30 Minutes + Intermission: \$16 per person
- 2 Hour: \$18 per person
- 2 Hour + Intermission: \$25 per person

## WINE & BEER BAR PACKAGE

Covers all wine, beer and sparkling wine with all the same perks from the Non-Alcoholic Bar Package. 5 oz wines pours.

### FEATURING:

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

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

**NON-ALCOHOLIC BEER:** Athletic Brewing

- 1 Hour 30 Minutes: \$16 per person
- 1 Hour 30 Minutes + Intermission: \$23 per person
- 2 Hour: \$30 per person
- 2 Hour + Intermission: \$38 per person

## BASIC OPEN BAR PACKAGE

Covers all Well Liquor. Nothing stirred, mixed or shaken. Package includes same perks as the Wine & Beer Bar. 5 oz Wine Pours.

**FEATURING:** Campo Bravo Tequila, Amsterdam Gin & Vodka, Plantation Rum, Jim Beam Whiskey, Angelia Frozen Frosé and Free Spirt (Non-Alcoholic Burbon, Tequila, Gin & Vodka)

- 1 Hour 30 Minutes: \$25.00
- 1 Hour 30 Minutes + Intermission: \$33.00
- 2 Hour: \$50.00
- 2 Hour + Intermission: \$58.00

## SPECIALTY OPEN BAR PACKAGE

Covers all Call Liquor, mixed drinks and all show-specific Specialty Cocktails. Package includes same perks as the Basic Open Bar Package. 5oz Wine Pours.

**FEATURING:** Titos Vodka, Bulliet Burbon, Jameson Irish Whiskey, Maker's Mark Bourbon, Espolon Blanco Tequila, Bombay Sapphire Gin, Captain Morgan Rum, Sava Dark Rum, Kahlua Coffee Liquor, Baileys Irish Cream and Espresso Martinis.

- 1 Hour 30 Minutes: \$32.00
- 1 Hour 30 Minutes + Intermission: \$42.00
- 2 Hour: \$60.00
- 2 Hour + Intermission: \$70.00

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A 22% operational fee, along with 8.625% CA State Tax will be added on top of all base pricing.  
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# BAR PACKAGES *Continued from previous page*

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

*Covers all Top-Shelf Liquors plus all the same perks from the Specialty Open Bar Package. 8oz Wine Pours*

*FEATURING: 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*

- 1 Hour 30 Minutes: \$60.00
- 1 Hour 30 Minutes + Intermission: \$80.00
- 2 Hour: \$120.00
- 2 Hour + Intermission: \$140.00

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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. 5 oz Wine Pours.

\$16 per ticket

**SPECIAL: \$14 per ticket for 25+ tickets**

## BASIC BAR

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

\$25 per ticket

**SPECIAL: \$20 per ticket for 25+ tickets**

## PREMIUM

Covers all top shelf liquors.

\$50 per ticket

**SPECIAL: \$45 per ticket for 15+ tickets**

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# 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

## 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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## COLD BITES

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Ahi Poke in Crispy Wonton Cups
Ahi Poke in Crispy Wonton Cups - Plant Based <sup>VG</sup>
Assorted Mini Sandwiches (Egg Salad, Turkey, Chickpea, Cucumber) (Bread not gluten free / vegan) <sup>VG KF</sup>
Brie & Apple Compote on Crostini with Honey <sup>V KF</sup>
Bruschetta with Tomato, Basil, Cheese, Balsamic <sup>V KF</sup>
Burrata cheese with Marinated tomato and basil in a cup <sup>V GF KF</sup>
Caprese mozzarella ball skewer <sup>V GF KF</sup>
Chicken Salad on Hawaiian Bun (cheese add on available) <sup>KF</sup>
Chickpea on Crostini <sup>V VG GF KF</sup>
Crab dip in phyllo cup - Made with Real Crab
Cucumber Cups with Roasted Red Pepper Hummus <sup>V VG GF KF</sup>
Deviled Eggs <sup>V GF KF</sup>
Deviled Eggs with Bacon Jam <sup>GF KF</sup>
Deviled Eggs with Crabmeat & Avocado <sup>GF</sup>
Deviled Eggs with Smoked Salmon & Roe <sup>GF</sup>
Fresh Guacamole & Chips <sup>V VG GF KF</sup>
Mini PB&J (or Almond Butter +\$1) <sup>V KF</sup>
Olive & Fig Tapanade with Goat Cheese on Crostini <sup>V</sup>
Roasted Beets Salad in a Cup (Vegan if without cheese) <sup>V VG GF KF</sup>
Salmon Mousse with Sun-dried Tomatoes on Crostini
Shrimp Cocktail in a Cup w. Tortilla Strips <sup>GF</sup>
Smoked Salmon & Crème Fraîche on Crostini <sup>GF</sup>

## HOT BITES

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BBQ Pulled pork sliders with coleslaw <sup>KF</sup>
Beef Sliders (Chipotle & Cheddar Cheese) (Cooked Med Well) <sup>KF</sup>
Brie & Prosciutto on Crostini with Honey and Pastachio <sup>KF</sup>
Chicken Skewers <sup>KF</sup>
Coconut Shrimp with sweet chili sauce
Crab Cakes
Fried Chicken Sliders with Pickles and Scalion Aioli <sup>KF</sup>
Fried Chicken Strips with Ketchup & Ranch <sup>KF</sup>
Fried Vegetarian Dumplings (not vegan friendly, contains egg) <sup>V</sup>
Ham & Cheese on Hawaiian Roll <sup>KF</sup>
IMPOSSIBLE Sliders (Caramelized Onions) (Buns not Vegan) <sup>V VG</sup>
Lamb Riblets with Mint Chimichurri
Meatballs with Marinara Sauce <sup>GF KF</sup>
Pigs in a Blanket <sup>KF</sup>
Stuffed Mushroom with Gongonzola and Balsamic Glaze <sup>V GF</sup>
Surf & Turf Bites (Beef Tenderloin & Garlic Shrimp on Skewer)
Vegan Meatballs with Marinara Sauce <sup>V VG GF KF</sup>
Vegan Potstickers <sup>V VG</sup>
Vegetarian Egg Rolls with Sweet Chili Sauce <sup>V</sup>

(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.***

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

PLATTERS	Unit	Price
Assorted Desserts Bites <sup>KF</sup>		\$6/person
Assorted Fresh-made Cookies (chocolate chips and more) <sup>KF</sup>		\$6/person
Assorted Pastry Platter with House Made Jam and Butter	25 people	\$200
Assorted Seasonal Fruit Platter <sup>V VG GF KF</sup>	25 people	\$175/platter
Assorted Sushi Platter (only available in PM)	50 people	MP
Burrata Cheese and Cherry Tomatoes Platter (Marinated cherry tomato, balsamic glaze, maldon salt) <sup>V GF KF</sup>	25 people	\$150/platter
Caesar Salad - Veg (dressing not vegetarian) (gluten free if without croutons) <sup>V</sup>	25 people	\$125/platter
California Sushi Rolls (real crab) (only available in PM) <sup>KF</sup>	25 people	\$225/platter
Caviar Platter	50 people	MP
Charcuterie & Cheese Board (large) <sup>KF</sup>	50 people	\$325/platter
Charcuterie & Cheese Board (small) <sup>KF</sup>	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) <sup>GF</sup>	25 people	\$175/platter
Chicken Noodles Soup (dinner rolls not gluten free nor dairy free) <sup>KF</sup>	25 people	\$185
Chicken Skewer with Yogurt Dipping Sauce	25 people	\$175/platter
Crab Cakes with Clam Chowder (contains bacon) <sup>KF</sup>	25 people	\$300
Grilled Cheese and Tomato Bisque <sup>V KF</sup>	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) <sup>V VG GF KF</sup>	25 people	\$175/platter
Korean BBQ Tri - Tip Platter	25 people	\$275/platter
Mac & Cheese (gluten free available upon request) <sup>V KF</sup>	25 people	\$155/platter
Mac & Cheese w/ Bacon (gluten free available upon request)	25 people	\$175/platter
Mac & Cheese w/ Truffle & Crab (gluten free available upon request)	25 people	\$275/platter
Meatlover Frittata (Available in AM only) <sup>KF</sup>	25 people	\$175
Mediterranean Platter (hummus, tzatziki, tomato salad, olive, cucumber salad, pita bread) (tzatziki include yogurt) (pita contains gluten) <sup>V VG KF</sup>	25 people	\$150/platter
Mexican Shrimp Cocktail with Corn Tortilla Chips <sup>KF</sup>	25 people	\$195/platter
Seasonal Fruit and Artisanal Cheese Platter (Large) <sup>V GF</sup>	50 people	\$275

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

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

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### PLATTERS

	Unit	Price
Seasonal Fruit and Artisanal Cheese Platter (Small) <sup>V GF</sup>	25 people	\$175
Seasonal Seafood Platter	50 people	MP
Seasonal Soup with dinner rolls (dinner rolls not gluten free nor dairy free) <sup>KF</sup>	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) <sup>V VG GF KF</sup>	25 people	\$125/platter
Vegetarian Frittata Platter (Egg Frittata) (Available in AM only) <sup>V KF</sup>	25 people	\$160
Vegetarian Italian Pasta salad - Veg <sup>V KF</sup>	25 people	\$150/platter
Vegetarian Kimbap Roll (radish, cucumber, carrots, spinach, burdock roots, rice, sesame oil, seaweed) (only available in PM) <sup>V VG GF KF</sup>	25 people	\$195/platter

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