

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
brettbaker@theambassadors.com
415-551-2080



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: 55
- Room comes equipped with full bar service, lounge seating, music, catering capabilities and private restrooms

GOLDEN GATE THEATRE

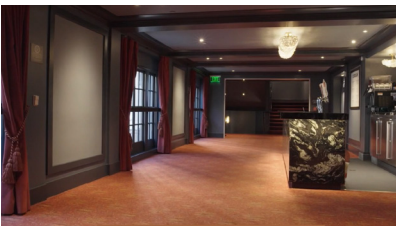


GOLDEN GATE MEZZANINE LOUNGE

- 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

Unlimited Water, Juices, and Soda standard for all packages

WINE & BEER BAR

2 Hour - \$25.00 per person

3 Hour - \$39.00 per person

Package includes Sparkling Wine

BASIC OPEN BAR

2 Hour- \$36.00 per person

3 Hour- \$60.00 per person

Top-Shelf Liquor and Champagne not included.

PREMIUM OPEN BAR

2 Hour- \$50.00 per person

3 Hour- \$80.00 per person

Top-Shelf Liquor not included.

SUPER PREMIUM OPEN BAR

2 Hour- \$80.00 per person

3 Hour- \$122.00 per person

All in bar.

A 20% labor/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 Sparkling wine included

\$15 per ticket

\$13 per ticket with food order

SPECIAL: \$10.75 per ticket for 25+ tickets

NON- PREMIUM 5oz wine pours. Champagne not included.

\$24 per ticket

\$19 per ticket with food order

SPECIAL: \$16 per ticket for 25+ tickets

PREMIUM 8oz wine pour; shots and Champagne are included

\$48 per ticket

\$44 per ticket with food order

SPECIAL: \$40 per ticket for 15+ tickets

Please Note: A 20% labor/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



PRE-PACKAGED CHARCUTERIE BOXES

\$20

(Normally \$26 in theatre)

WHAT'S IN THE BOX

Sausage links

Salami

Various cheeses

Various seasonal fruits

Crackers

Freshly-made Jam

Vegan/Gluten-free options available:

Vegan/Gluten-free boxes can include: Vegan "beef" jerky, vegan cheese, seasonal fruits and berries, along with gluten free-crackers.

Charcuterie boxes are allowed to be taken to your seat.

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

***Please Note: A 20% labor/gratuity fee, along with 8.64% CA State tax,
will be added on top of base pricing.***

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COLD BITES

Ahi Poke in Crispy Wonton Cups
Antipesto Skewers ^{GF}
Brie & Apple Compote on Crostini with Honey ^V
Burrata Cheese with Marinated Tomato and Basil in a Cup ^V
Caprese Mozarella Ball Skewer ^{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}
Deviled Eggs with Bacon Jam ^{GF}
Deviled Eggs with Crabmeat, Avocado, and Mango Chipotle ^{GF}
Deviled Eggs with Smoked Salmon & Roe ^{GF}
Fruit Salad in a Cup with Whip Cream ^{GF}
Olive & Fig Tapanade with Goat Cheese on Crostini ^V
Seafood Ceviche on Spoon ^{GF}
Shrimp Cocktail in a Cup ^{GF}
Shrimp Louis on Lettuce Cup ^{GF}
Smoked Salmon & Crème Fraîche on a Cracker ^{GF}
Tomato Crostini
Tri-Tip with Truffle Goat Cheese on a Skewer
Caviar with Crème Fraîche on Toast or Blini (Add \$10 per person)

HOT BITES

Asian Soy & Ginger Baked Chicken Wings
BBQ Pulled Pork Sliders
Coconut Shrimp with Sweet Chili Sauce
Crab Cakes with Clam Chowder
Cranberry Brie Bite ^V
Fried Chicken Sliders with Pickles and Scalion Aioli
Fried Mac & Cheese Balls ^V
Lamb Riblets with Mint Sauce
Lettuce Cup with Pork Belly with Miso
Meatballs with Marinara Sauce and Cheese
Mexican Street Corn on a stick ^{V GF}
Pigs in a Blanket
Shepherd Pie in a Tart
Spinach, Jalepeno & Artichoke in Wonton Cup
Stuffed Mushroom with Gongonzola and Balsamic Reduction ^{V GF}
Thai Shrimp Cake
Umami Sliders (Beef with Cheddar Cheese and Chipotle Aioli) ^V
Unlimate Dumblings (regular & spicy) ^V
Unlimate Sliders ^V
Vegan Meatballs with Marinara Sauce ^{V VG GF}
Vegetarian Spring Roll
Duck Confit Egg Rolls (Add \$2 per person)

(V) Vegetarian (VG) Vegan (GF) Gluten Free

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 (vegetarian)	25 people	\$175/platter
Caesar Salad	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	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
Roasted Beets Salad	25 people	\$175/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	25 people	\$125/platter
Vegetarian Italian Pasta Salad	25 people	\$150/platter
Vegetarian Rolls	25 people	\$195/platter
Assorted Desserts		\$6/person

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