

**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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ALL PRICES ARE SUBJECT TO CHANGE AT ANY TIME.

# THE VENUES

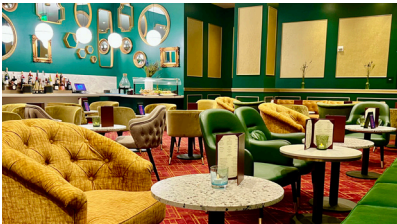
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## ORPHEUM THEATRE



### 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



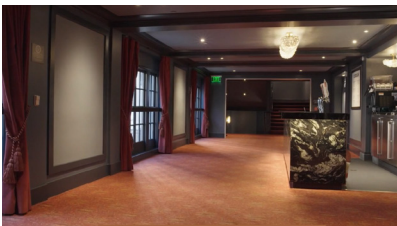
### GOLDEN GATE MEZZANINE LOUNGE

- 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!

***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

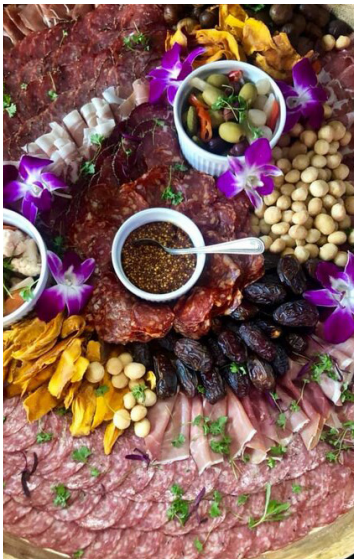
SELECT 5 ITEMS IN TOTAL FROM BOTH COLD AND HOT BITES

**\$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](http://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

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Ahi Poke in Crispy Wonton Cups

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Antipesto Skewers <sup>GF</sup>

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Assorted Mini Sandwiches <sup>KF</sup>

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Brie & Apple Compote on Crostini with Honey <sup>V</sup>

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Bruschetta <sup>V</sup>

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Burrata Cheese with Marinated Tomato and Basil in a Cup <sup>V GF</sup>

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Caprese Mozzarella Ball Skewer <sup>V GF</sup>

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

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Chickpea Lettuce Wrap <sup>V VG GF</sup>

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Crab Dip in Phyllo Cup

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

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Cucumber Cups with Roasted Red Pepper Hummus <sup>V VG GF</sup>

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Deviled Eggs <sup>V GF KF</sup>

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Deviled Eggs with Bacon Jam <sup>GF KF</sup>

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Deviled Eggs with Crabmeat, Avocado, and Mango Chipotle <sup>GF</sup>

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Deviled Eggs with Smoked Salmon & Roe <sup>GF</sup>

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Fruit Salad in a Cup with Whip Cream <sup>V GF KF</sup>

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Fruit Skewers with Cream Dip <sup>KF</sup>

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Olive & Fig Tapanade with Goat Cheese on Crostini <sup>V</sup>

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Shrimp Cocktail in a Cup <sup>GF</sup>

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Shrimp Louis on Lettuce Cup <sup>GF</sup>

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

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## HOT BITES

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BBQ Pulled Pork Sliders

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Blackbean Veggie Mini Patties on Lettuce and Tomato <sup>V</sup>

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Chicken Tenders <sup>KF</sup>

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Chicken & Waffles, with Maple Syrup <sup>KF</sup>

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Coconut Shrimp with Sweet Chili Sauce

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Crab Cakes with Clam Chowder

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Cranberry Brie Bite <sup>V</sup>

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

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Fried Chicken Sliders with Pickles and Scallion Aioli <sup>KF</sup>

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Ham and Cheese Sliders <sup>KF</sup>

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Lamb Riblets with Mint Sauce

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Lettuce Cup with Pork Belly with Miso

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Meatballs with Marinara Sauce and Cheese <sup>KF</sup>

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Mini Corn Dog <sup>KF</sup>

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Mozzarella Sticks <sup>KF</sup>

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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>

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Pigs in a Blanket <sup>KF</sup>

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Shepherd Pie in a Tart

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Spaghetti & Meatballs Bites <sup>KF</sup>

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Spinach, Jalepeno & Artichoke in Wonton Cup

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Stuffed Mushroom with Gongonzola and Balsamic Reduction <sup>V GF</sup>

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Surf & Turf Bites

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Thai Shrimp Cake

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Vegan Meatballs with Marinara Sauce <sup>V VG GF KF</sup>

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Vegan Potstickers <sup>V VG</sup>

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Vegan Sliders made with Impossible patties (Vegetarian with the addition of a bun. Vegan or GF can be made available.) <sup>VG</sup>

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Vegetarian Spring Roll <sup>V</sup>

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(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 <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) <sup>KF</sup>	50 people	\$325/platter
Charcuterie & Cheese Board (small) <sup>KF</sup>	20 people	\$150/platter
Chicken Skewer with Yogurt Dipping Sauce	25 people	\$175/platter
Fruit Platter <sup>VG V KF</sup>	25 people	\$175/platter
Kimbop Rolls: Korean style sushi. Vegetarian option available. <sup>V GF</sup>	20 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 VG GF KF</sup>	25 people	\$150/platter
Mediterranean Quinoa Salad <sup>VG V GF</sup>	20 people	\$150/platter
Potato Salad <sup>V GF</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 <sup>V KF</sup>	25 people	\$175/platter
Vegan Mac & Cheese <sup>VG V GF</sup>	25 people	\$200/platter
Vegetable Crudit� with Tahini & Tofu Dip & Hummus & Ranch <sup>V GF</sup>	25 people	\$125/platter
Vegetarian Italian Pasta Salad: Vegan available if without cheese. <sup>V GF KF</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.*

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