



PRIVATE EVENTS

Located in San Francisco's beautiful Marina District, Cultivar is a farm-to-table restaurant & wine bar featuring locally-sourced, seasonal ingredients and boutique wines from Napa and Sonoma, with a focus on our hand-crafted vintages from Cultivar and Caspar Estate. Our intimate space offers indoor seating, as well as an outdoor patio adorned with a fireplace.

HOURS

Available seven days a week for brunch, lunch, dinner, cocktail reception or interactive wine tasting experience.



FULL BUYOUT

Seating up to 30, and standing room for up to 65
Includes dining room and patio

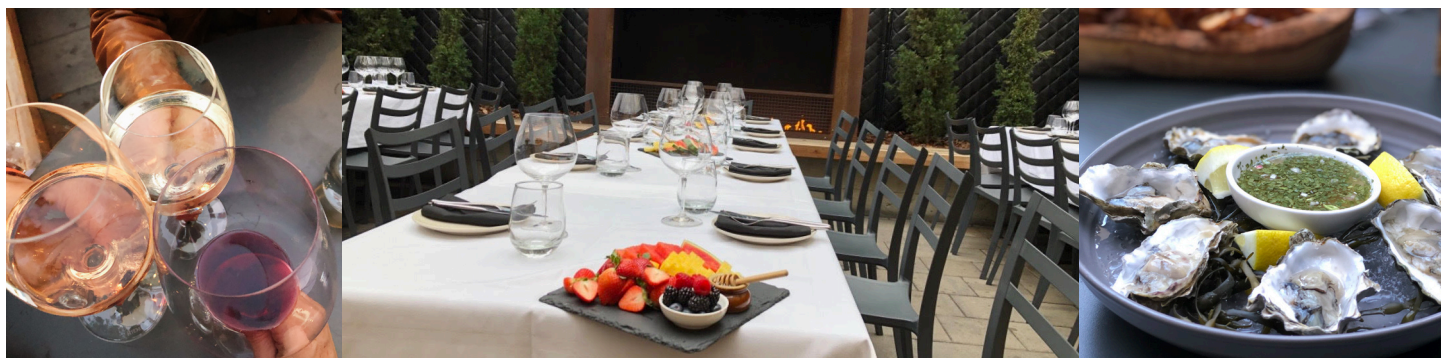
PATIO BUYOUT

Up to 40 guests, seated or standing
Customizable food and beverage menu

LOCATION & CONTACT

2379 Chestnut Street, San Francisco, CA 94123

For bookings, please email events@cultivarsf.com or call **415.962.4200**.



SAMPLE RECEPTION MENU

Crudite Platter Fresh Vegetables,
Crostoni, House Made Hummus,
House Made Ricotta Cheese

Cheese & Charcuterie Platter
Traditional Accoutrements

Sliders BBQ Pulled Pork or Beef

Grilled Cheese Sandwiches

Heirloom Tomato & Burrata
Bruschetta

Smoked Salmon Tartines

Raw Bar Oysters, Lobster, Crab,
Shrimp, Caviar

Gruyère Stuffed Mushrooms

French Fries

Squash Blossom Quesadillas

Avocado Toast

Breakfast Burrito



SAMPLE FAMILY STYLE DINNER

Served with a comprehensive selection of wine & beer

SOUP & SALAD

Variety of Salads

Tomato Soup,
Clam or Corn Chowder

DESSERTS

Dark Chocolate Mousse

Fruit Tart

Ice Cream

Macaroons

MAIN COURSE

Served with Seasonal Grilled
Vegetables, Mashed Potato,
Grilled Asparagus

Short Ribs

Grilled Tri Tip

Seafood Paella

Grilled Herb and Butter Salmon

Vegetarian Lasagna

Mushroom Risotto



SAMPLE BRUNCH MENU

Eggs Benedict

Canadian Bacon, English Muffin,
Hollandaise, Fruit

Smoked Salmon Benedict

Avocado, Kale, English Muffin,
Hollandaise, Fruit

Farmers Market or Butchers Scramble

Seasonal Vegetables, or
Choice of Meat, Cheese

Huevos Rancheros

Black Beans, Ranchera de Molcajete,
Cheese, Avocado, Molinari Chorizo

Breakfast Curry

Potatoes, Onions, Spinach, Peppers,
Poached Eggs

Salmon Hash

Poached Egg, Yukon Gold Potatoes,
Red Bell Pepper, Hollandaise

Grilled Cheese

Sourdough, Cheddar Cheese,
Parmesan Reggiano

Pork Belly Banh Mi

Pickled Daikon & Carrots, Jalapeño,
Cilantro

Sliders

Grilled Onions, Fennel, Garlic,
Cheddar, Aioli, Little Gem, Cabbage

Avocado Toast

Tomato Soup

White Truffle Caesar Salad

Pecorino Romano, Crouton Crumble
Add Steak, Salmon, or Shrimp

Kale Salad

Cabbage, Radicchio, Quinoa, Papaya,
Mango, Pecorino, Tahini Dressing
Add Steak, Salmon, or Shrimp

Favorite Sides

Fresh Fruit Platter
Cultivar Bacon
French Fries With Caviar