

BREWERY • RESTAURANT • BAR



21st Amendment Brewery Restaurant offers an upstairs Mezzanine loft for private functions of up to 50 people. The entire restaurant and outdoor patio area is also available for your next party, corporate gathering or function of up to 200 people.



Private Party Services

FULL BAR PLUS NINE TAPS OF HOUSE-MADE BEERS

COCKTAIL PARTIES FEATURING PASSED APPETIZERS

WIDE SELECTION OF FULL BUFFET DINNERS

DRINKS PACKAGES AVAILABLE

**60" BIG SCREEN TV WITH CD, DVD AND
5.1 SURROUND SOUND**

DARTS, GAMEBOARDS, THREE TELEVISIONS

SF GIANTS "INDOOR TAILGATE PARTIES"

ENTIRE RESTAURANT BUY-OUTS AVAILABLE



BREWERY • RESTAURANT • BAR

563 2ND STREET SAN FRANCISCO, CA 94107



BREWERY • RESTAURANT • BAR

Private Party Services





PRIVATE PARTY MENU

APPETIZER PACKAGES


PREMIUM	DELUXE
\$19.95 per person	\$24.95 per person
PIZZAS With house-made beer mash crust	All Premium Appetizers PLUS:
CRISPY CALAMARI With house tartar sauce	BBQ PORK RIBS In house BBQ sauce
SPRING ROLLS With Asian dipping sauce	SEARED AHI TUNA On wonton chips with wasabi cream
CHICKEN AND BEEF SATAYS With spicy peanut sauce	ANTIPASTO PLATTER With Italian meats, vegetables, cheese and crudités
ENDIVE SPEARS Filled with herbed goat cheese and smoked salmon	



OPTIONAL PARTY THEMES

GIANTS TAILGATE PARTY 

 *Italian Theme*

asian theme 



DRINK PACKAGES

DESSERTS

\$17.95 PER PERSON 2 HOURS UNLIMITED HOUSE BEER AND WINE Add \$6.95 per person for additional hours	ADD \$4.95 PER PERSON MINI CHOCOLATE TURTLE TARTS LEMON BARS ASSORTED HOUSE-BAKED COOKIES
--	---

BUFFET PACKAGES

PREMIUM BUFFET	DELUXE BUFFET
\$26.95 per person* PASTA PRIMAVERA With roasted Roma tomato sauce, vegetables & basil PAN ROASTED SALMON With meyer lemon sauce, olive & sundried tomato relish PETALUMA FARMS ROASTED CHICKEN With wild mushrooms and pearl onion jus MIXED GREENS SALAD & BREAD TWO SIDE DISHES Rice pilaf, roasted garlic mashed potatoes or fresh market vegetables	\$35.95 per person ROASTED PRIME RIB In Merlot sauce with horseradish cream OVEN ROASTED SEA BASS With roasted Roma tomato jus, Mediterranean olive and tomato relish WILD MUSHROOM RAVIOLI In four cheese cream sauce with mushrooms, fresh peas and grated Reggiano BABY SPINACH AND ARUGULA SALAD With grana padano, walnuts and pears in Dijon vinaigrette TWO SIDE DISHES Rice pilaf, roasted garlic mashed potatoes or fresh market vegetables

*\$24.95 for Premium lunch buffet, includes soft drinks.

RESERVATION POLICIES AND FEES

All private parties are subject to a \$1,000 minimum purchase, \$2,000 minimum on game days. A 50% deposit is required to guarantee all reservations (buy-out deposit requirements vary).

There is a \$100 room fee for all private parties.

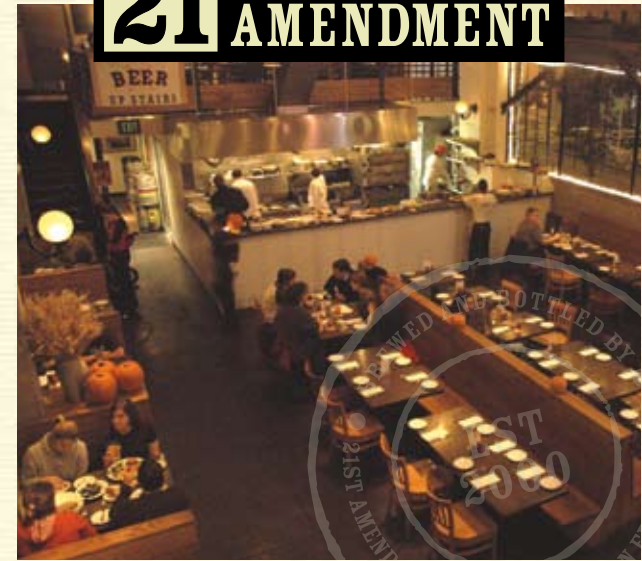
All private parties require the minimum purchase of a Premium Appetizer or Premium Buffet Package.

All bookings are fully refundable if cancelled more than 7 days in advance. Cancellations made less than 7 days in advance will forfeit deposit.

Final head count must be received 48 hours in advance of all parties, and the party will be charged accordingly.

The minimum purchase requirements will be entered on a single bill subject to sales tax and 20% gratuity and will be payable in full on the day of the event by company check, Visa or MasterCard only.

21ST SAN FRANCISCO AMENDMENT



ADD APPETIZER PACKAGES TO YOUR BUFFET FOR ONLY \$5.95 (PREMIUM) or \$8.95 (DELUXE) per person