BLACK CAT

SPECIAL EVENTS

A SUPPER CLUB, BAR AND LIVE MUSIC VENUE IN THE HEART OF SAN FRANCISCO’S HISTORIC ARTS & ENTERTAINMENT DISTRICT.

CONTACT INFO

t. 415.358.1999  |  e. events@blackcatsf.com

400 EDDY ST., SAN FRANCISCO, CA
blackcatsf.com
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EVENTS & GROUP DINING AT BLACK CAT

Black Cat’s unique environment seeks to invoke the rich jazz roots of the Tenderloin and celebrate the soul and history of San Francisco. Located in the heart of San Francisco, Black Cat offers an exclusive experience for an intimate gathering, a large celebration or a smart meeting.

“This swanky supper club has two levels, which means there’s something for every occasion.”
— EVENTBRITE RALLY

“Harken back to the speakeasy era...where you can sip on craft cocktails, dance to brassy tunes, and dine on an American meal.”
— EATER SF

“Some of the greatest restaurant venues in the city emerged from its dark and forbidden corners...These iconic places materialized from parts of the city that were out of favor, had been forgotten, or avoided. They brought light to these desolate corridors, and people from every neighborhood flocked to them.”
— FOUNDBLING PARTNER FRITZ QUATTLEBAUM
Our team will work closely with you customize seating & menu options. We can help you add those special touches that will make your event unforgettable (i.e.: floral, music, AV).

<table>
<thead>
<tr>
<th>ROOM</th>
<th>LEVEL</th>
<th>SEATED</th>
<th>RECEPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chandelier Room</td>
<td>Upstairs</td>
<td>10-32</td>
<td>10-60</td>
</tr>
<tr>
<td>The Salon</td>
<td>Downstairs</td>
<td>12-24</td>
<td>35</td>
</tr>
<tr>
<td>Cabaret</td>
<td>Downstairs</td>
<td>12-35</td>
<td>75</td>
</tr>
<tr>
<td>Cabaret + Salon</td>
<td>Downstairs</td>
<td>85</td>
<td>100+</td>
</tr>
<tr>
<td>Full Buy Out</td>
<td>both</td>
<td>120</td>
<td>150</td>
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</tbody>
</table>

Pricing is variable depending upon factors including the day of the week, date & time of the event.

Events are subject to availability and can only be guaranteed with a signed contract and deposit. All events are subject to the cancellation terms outlined in our contract.
BLACK CAT

upstairs
CHANDELIER
ROOM

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**Passed Bites**  choice of four $55/person, five $65/person, six $75/person, for parties of 10 guests or more

**Stationed Bites**

**SAN FRANCISCO CAVIAR SERVICE**  rye blinis, leek mousseline, creme fraiche AQ

**CHILLED SEAFOOD**  selection of mussels, clams, oysters, poached prawns, cracked crab and/or lobster AQ

**CHEESE STATION**  local cheeses, pine nuts in honey, poached fruit, crostini 15/PERS ON

**CHARCUTERIE STATION**  selection of cured meats, mustard, cornichon, olives, crostini 15/PERS ON

**FOIE GRAS TORCHON**  pickled rhubarb, brioche toast, pink peppercorn 18/PERS ON

**Dessert**  choice of two $15/person, three $25/person, four $32/person

**TART**  strawberry frangipane

**UPSIDE DOWN CAKE**  figs & cream

**CHEESECAKE**  huckleberry

**CHERRIES JUBILEE**

**BEEF DEVILED EGGS**  with smoked trout

**GRILLED ASPARAGUS**  prosciutto & herbed aioli

**STEAK TARTARE**  on crostini toast points or endive

**CROQUETTE**  local white fish mousse, potato, remoulade, fried lemon

**FRIED LITTLE FISH**  fennel, lemon, dill, caper

**POACHED PRAWNS**  hearts of palm, endive, herb aioli

**LAMB MEATBALL**  cucumber yogurt, grapes, Za’atar, mint

**BRISKET SLIDER**  chipotle aioli & slaw

**LETTUCE CUP**  roasted chicken, curry, raisin, celery

**SMOKED TROUT & CAVIAR TOAST**  dill, capers, tarragon, toasted challah

**RABBIT RILLETTE**  cornichon & mustard

**DUNGENESS CRAB CAKES**  aioli & caviar

**TUNA CARPACCIO**  blood orange, fennel, fried shallot, black salt

**RAW OYSTERS ON THE HALF SHELL**  grapefruit & jalapeño mignonette, fennel
SUPPER CLUB
THREE COURSES - $65
WINE PAIRINGS - $35

First Course
choice of
CAESAR SALAD
little gems, creamy anchovy dressing,
parmesan, croutons
OR
STUFFED ARTICHOKE
sunchoke, fennel, almond,
goose cheese, salsa verde

Main Course
choice of
SAFFRON CHICKEN
fava bean puree, roasted cauliflower,
tahini, pickled kumquat
OR
PAN ROASTED TROUT
broccolini, radish & sauce gribiche

Dessert
choice of
CARROT CAKE
pineapple, walnuts,
cream cheese frosting
OR
CHOCOLATE POT DU CREME
brandy poached cherries & chantilly

JAZZ TIME
FOUR COURSES - $80
WINE PAIRINGS - $45

Beginnings
LAMB MEATBALLS
cucumber yogurt, pomegranate,
zatar & mint

HOUSE MADE GNOCCHI
nettle pesto, walnuts, goat cheese

First Course
choice of
WATERMELON SALAD
pickled red onion, basil crystals,
fresno chilies
OR
STUFFED ARTICHOKE
sunchoke, fennel, almond,
goose cheese, mint verde

Main Course
choice of
FILET MIGNON
spring asparagus, red wine jus,
green peppercorn butter
OR
SEARED SCALLOPS
cauliflower cream, truffle,
roasted cauliflower

Dessert
choice of
CARROT CAKE
pineapple, walnuts,
cream cheese frosting
OR
CHEESECAKE
poppy seed, chevre, rhubarb,
graham crumble

TENDERLOIN
PREMIUM - $98
WINE PAIRINGS - $55

Beginnings
STEAK TARTARE
on crostini toast points
SMOKED TROUT & LOCAL CAVIAR
dill, capers, tarragon,
toasted challah

ARTISANAL CHEESES
San Andre, Point Reyes, Cyprus
Grove

First Course
choice of
CROQUETTE
local white fish mousse, potato,
remoulade, fried lemon
OR
CAESAR SALAD
little gems, creamy anchovy
dressing, parmesan, croutons

Main Course
choice of
FILET MIGNON
truffled potato gratin, trumpet
mushroom, broccolini &
truffled red wine jus
OR
SEARED SCALLOPS
cauliflower cream, truffle,
roasted cauliflower

Dessert
choice of
PAVLOVA
rum cream, tropical fruit
OR
CHEESECAKE
poppy seed, chevre, rhubarb,
graham crumble

JAZZ IT UP!
Ask your event coordinator
about custom additions
to your menus, including
caviar, cheese & charcuterie,
oysters and chilled seafood.
WE PROVIDE A UNIQUE EXPERIENCE THAT BEGINS THE MOMENT YOU WALK THROUGH THE DOOR. WE WILL WORK WITH YOU TO TAILOR AN EVENT UNLIKE ANY OTHER.

CUSTOMIZE YOUR EVENT

CUSTOM MENUS

WINE & COCKTAIL PAIRING

FLORAL
We work with local florists who can create arrangements that suit your style and budget.

LIVE MUSIC
Black Cat is known for its live jazz revue. We can accommodate all types of musicians.

ENTERTAINMENT
Dancers, magician, caricature artist, photo booth and more!

CUSTOM PLAYLISTS

DÉCOR AND STYLING
Our Event Director will collaborate with you to shape the overall style and concept of your event.

A/V
2 x projectors. slideshows, photo booth, logo display, step & repeat, film

VALET
We partner with Luxe Valet who are fast, affordable, and convenient. Other valet services available upon request.

WINE, BEER AND/OR SPIRIT TASTINGS
Our Wine Director Zach Pace has created a wine program at Black Cat that is unique and rare, yet approachable.

COCKTAIL CLASSES
Our talented bar team can teach anyone how to mix and appreciate a cocktail.
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BAR HOURS
Sunday | 5:30pm-12:00am
Tuesday-Saturday | 5:30pm-1:30am

RESTAURANT HOURS
Sunday | 6:00pm-11:00pm
Tuesday-Saturday | 6:00pm-1:00am

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