



# SOCIALE

## *Caffe & Wine Bar*

### Private Dining Availability

Sociale, a perfect space for warm, intimate, memorable experiences for hosts and guests. Featuring an outdoor garden patio, reminiscent of a quaint European café, surrounded by heat lamps complete with a retractable awning, it is an ideal setting for a private gathering. The charming and comfortable dining room, with a mixture of tables sizes, banquette and chair seating, lends well to special occasions with its unique shape and soft lighting.

### Sit Down Meals or Sociale-Style Soirées

- Dining Indoors, Outdoors or Both Full of Partial Use
- Lunch or Dinner Seven Days a Week
- Unforgettable Occasions Do you have something fabulous to celebrate? *Birthday Parties, Bridal and Baby Showers, Dinner Parties, Intimate Wedding or Rehearsal Celebrations, Wine Dinners*

### Sociale Sit Down Meals

- Patio, minimum 15 guests up to 25
- Dining Room, minimum 35 guests up to 55
- Combined, minimum 40 guests up to 55
- Enjoy passed hors d'oeuvres followed by a three- or four-course sit down meal
- Your choice of beverages including wine, beer and bottled water once menu is finalized, pricing TBD
- Includes printed menu
- Optional & Additional: valet parking & customized fresh flowers

### Sit Down Meal Menu Pricing

- Lunch, three-course, three choices of each course, \$40 per person
- Dinner, three-course, choice of passed hors d'oeuvres, three first-courses, three entrees & three desserts, \$55 per person
- Dinner, four-course, choice of passed hors d'oeuvres, two first courses, two second (pasta) courses, two entrees & two desserts, \$65 per person

### Sit Down Meal Venue Rental

	LUNCH	DINNER
Sunday	\$1500.	\$1500.
Monday	\$500.	\$2500.
Tuesday & Wednesday	\$500.	\$3000.
Thursday	\$750.	\$4000.
Friday & Saturday	\$750.	\$5000.

### Reservations

Private parties require Sociale to close to the public for the specified day or evening. Sociale will accept private party reservations 6 months in advance. A signed contract and \$1000. deposit is due within two weeks of the initial reservation.

### Sociale-Style-Soirées

- Up to 75 guests
- Enjoy heavy passed hors d'oeuvres and specially created meat, cheese & dessert stations set up any way you like
- Your choice of beverages including wine, beer and bottled water once menu is finalized, pricing TBD
- Includes printed menu
- Optional & Additional: valet parking & customized fresh flowers
- Cost of venue rental includes all food: \$6,000 lunch, \$10,000 dinner

### Book Your Private Event

To book your event or for more information please contact: Proprietor David Nichol at davidn@caffesociale.com or call 415.921.3200



## Sample Hors d'Oeuvres Selections

### FRIED OLIVES

fontina-stuffed breaded olives over a bed of greens

### CAPPELINI WRAPPED PRAWNS

crispy black tiger prawns with cherry tomato and chile confit

### LAMB RILLETTES

crostini with mustards

### EGGPLANT PROFITEROLES

roasted eggplant with sundried tomato and pecorino

### BRAISED DUCK IN FILO

with dried cherries

## Sample First/Second Course Selections

### ASPARAGUS AND CHICORY SALAD

asparagus, lentils, frisee, soft-boiled eggs and asiago

### PRAWN AND CITRUS SALAD

Gulf prawns, fennel puree, fresh hearts of palm, citrus and cucumber

### ASPARAGUS LASAGNA

layers of fresh pasta, asparagus, spinach, roasted tomato, chile flakes and balsamella

### RIBOLLITA

Tuscan bread and vegetable soup, Capezzana oil and cracked black pepper

## Sample Entrée Selections

### STINGING NETTLE RISOTTO

spring peas and pecorino romano

### PAPPARDELLE WITH BRAISED DUCK

rustic-style braised duck, porcini mushrooms, peas

### SAUTEED SEA BASS

wild California sea bass, bok choy sautéed with nicoise and picholine olives, cucumber mint salad

### OVEN ROASTED PORK CHOP

Anson Mills white polenta, wild mushrooms, torpedo onions, and tomato chile pesto

### ROAST RACK OF LAMB

goat cheese potato tort, huckleberry demi-glace

### GRILLED RIBEYE STEAK

Creek Stone Farms all natural ribeye, Gorgonzola potato tort and caramelized apples

## Sample Dessert Selections

### COFFEE & DOUGHNUTS

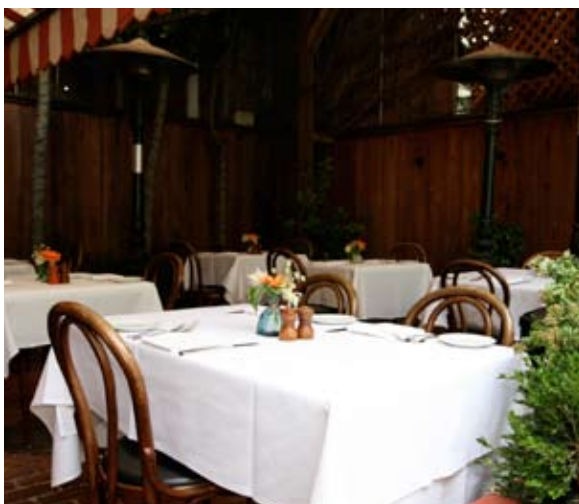
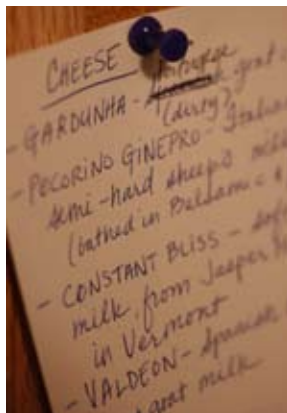
house-made fresh doughnuts served with an espresso milkshake

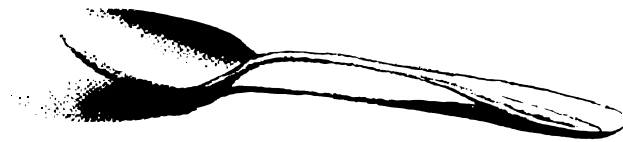
### CHOCOLATE TRUFFLE CAKE

rich milk chocolate cake with white and dark chocolate ganache, vanilla gelato

### HAZELNUT ICE CREAM SANDWICH

chocolate chip cookies, dried cherry compote





# SOCIALE

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## Private Dining Contact & Payment Form

Date: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Phone: \_\_\_\_\_

Contact Email: \_\_\_\_\_

Contact Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Event Title: \_\_\_\_\_

Day & Date of Event: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ Number of Courses: \_\_\_\_\_

Payment Method: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Credit Card Expiration Date: \_\_\_\_\_

Notes: \_\_\_\_\_

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