



restaurant and wine salon

Private Dining

Thank you for inquiring about our Special Events and Private Dining options at **bacar**. Enclosed are sample menus for group and private dining. However, please keep in mind that ***our menus change frequently – even daily – to reflect the day’s freshest ingredients.*** We do our best to accommodate your requested menu, especially with wine pairing dinners, but may adjust menu items or wine selections without notice depending on availability and demand. We put a lot of thought into maintaining the integrity of our wine and kitchen programs while limiting our waste.

Our Wine Director has hand-picked a selection of wines for our Special Events wine list. However, the full wine list comprises over 500 selections from around the world and most are available with advance notice of two weeks. Our Wine Director would be pleased to recommend appropriate wines once your menu has been selected, or you may visit us on line at www.bacarsf.com to view our entire wine list and make your own selections. Wines and menus should be selected *7 days prior to your event.*

A \$500 deposit (or 50% of the food and beverage minimum for buy-outs) is required via credit card or company check with a signed contract in place to confirm your reservation. Please contact me directly for a copy of our Special Events Contract and Policies for more information and to reserve your private room.

If you are interested in making a reservation for a private event, please call us at 415.227.1188, or e-mail me at events.bacar@gmail.com. For additional information, including photographs, please visit our website at www.bacarsf.com.

Thank you for your interest in **bacar**. We look forward to creating a memorable event for you and your guests.

Sincerely,

Patrick Prohaska
Special Events Manager

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The Mezzanine

Located on the second floor overlooking the Main Dining Room below, the Mezzanine features exposed brick walls with large arched windows in a loft-like setting. Heavy curtains can be closed for more privacy if desired. This space comfortably seats up to 35 guests, or up to 60 for a cocktail reception. We also offer Semi-Private Mezzanine accommodations for parties of up to 20 guests.

The Wine Salon

Located on the lower level of the restaurant, the Wine Salon is complete features a full bar and private restrooms. Our dramatic floor to ceiling wine wall is the focal point as guests enter the room, accompanied by soft lighting and warm, rich colors and fabrics. This room comfortably seats up to 54 guests, and up to 80 for cocktail receptions. The Wine Salon is perfect for parties, private receptions, group dining, and meetings with A/V.



Main Dining Room

Our Main Dining Room and Lounge are best suited for large groups of up to 150 guests. Comfortable booths, hardwood floors and a stylish bar create a sophisticated ambiance for celebrations and meetings alike. Our Northern California cuisine is delicious, unpretentious and elegant. Like the food, the wine is not to be missed: hand selected wines from all over the world complete this exemplary dining experience.

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www.bacarsf.com



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RECEPTION SELECTIONS

Passed Hors D'oeuvres

(Minimum order of 30 pieces per item)

\$3.00 Per Piece

Truffled Grilled Cheese
Crostini with Marinated Anchovies & Bacon
Smoked Salmon with Horseradish Cream
Black Pepper Breadsticks with Beef Crudo
Aged Gruyere Puffs
Saffron Arancini Risotto Balls
Truffled Mushroom Tarts

\$4.00 Per Piece

Truffle Herb Baby Baked Potatoes
Tuna Tonnato with Preserved Lemons

\$5.00 Per Piece

Housemade Sausage with Cherry Mustard
Salt Cured Foie Gras with Sour Cherries
Maine Crab Cakes with Lemon Aioli

Stationary Hors D'oeuvres

Wood Burning Oven Pizzas

(\$15 per pizza, serving 8 slices)

San Marzano Tomato Sauce, Capers & Bellwether Crescenza
Market Mushrooms, Caramelized Onions & Fontina Di Asti

Shellfish/Raw Bar Items

Assorted Oysters on The Half Shell: \$36 per dozen
Chilled Prawns Trio of Dipping Sauces: \$30 per dozen

Housemade Charcuterie Platters With Accompaniments

Chef's Daily Selection - \$8 per person

Artisan Cheese, Crackers & Seasonal Fruit Platters

Chef's Daily Selection - \$10 per person



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3-COURSE DINNER MENU

\$60 per person, not including beverages, tax or service charge
\$2 additional charge for each additional choice of first or second course

First Course

(Select one for your menu)

Star Route Farm Field Greens
Goat Cheese Crostini & Pistachios

Butter Lettuces
Bacon, Sieved Egg & Dijon Vinaigrette

Seasonal Soup (available to parties under 30)
Chef's Daily Seasonal Soup

Chilled Marinated Calamari Salad
Frisée and Chilis

Entrées

(Select two for your menu)

Braised Ossobuco
Caramelized Onion Risotto & Banuls Gastrique

Roasted Alaskan Halibut
Served with Seasonal Vegetables

Seared Natural Chicken Breast
Served with Seasonal Vegetables

Truffled Parsnip Ravioli
Crispy Leek Greens

Premium Entrées

\$8 surcharge per order

Seared Liberty Duck Breast
Served with Seasonal Vegetables

Grilled Kobe Beef
Served with Seasonal Vegetables



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Dessert

(Select two for your menu)

Selections vary regularly

Sample selections include:

Coconut Rice Pudding

Cashew Brittle, Caramelized Banana & Salted Caramel

Chocolate Fudge Cake

Fruit Compote

Fresh Fruit Cup

Chef's Daily Selection of Assorted Seasonal Fruits

MENU ADD-ONS

Additional First Course or Entrée Selection – \$2 per person

Additional Course - \$12 per person

See next page for additional course selections



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ADDITIONAL COURSES

(Select one)

Our Signature Charcuterie Plate

Chef's Selection of Cured & Smoked Meats, Accompaniments

Served family-style at the beginning of your reception or dinner

Artisan Cheese Plate

Chef's Selection of 3 cheeses.

Selections will vary from a creamy, mild goat milk cheese
to a more full bodied, bold blue cheese

Served after your entrée, and before your dessert unless otherwise requested

~ or ~

(Select two)

Served family-style at the beginning of your reception or dinner

Maine Crab Cakes

Lemon Aioli

Beef Crudo

Black Pepper Breadsticks

Smoked Salmon

Horseradish Cream

Bacar Flatbread

Hummus, Extra-Virgin Olive Oil & Sea Salt

Mesquite Grilled Santa Barbara Prawns

Fennel & Cucumber Salad, Chickpeas, Harissa Vinaigrette



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SAMPLE DINNER MENU #1

With additional first course, dessert, and premium entrée selections
\$64 per person plus \$8 for each order of Kobe Beef

First Course

Star Route Farm Field Greens

Goat Cheese Crostini & Pistachios

Chilled Marinated Calamari Salad

Frisée and Chilis

Entrées

Grilled Kobe Beef

Garlic Fondant Potatoes, Pickled Red Beets &
Sauce Béarnaise

Roasted Alaskan Halibut

Parsnips, Baby Beets & Blood Orange

Seared Natural Chicken Breast

Anson Mills Polenta & Wilted Spinach,
Natural Jus

Dessert

Chocolate Fudge Cake

Blackberry Compote

Coconut Rice Pudding

Cashew Brittle, Caramelized Banana & Salted Caramel



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SAMPLE DINNER MENU #2

With additional first course, dessert, and premium entrée selections, and 4th course
\$74 per person plus \$8 for each order of lamb

Welcome Reception

Our Signature Charcuterie Plate

Chef's Selection of Cured & Smoked Meats, Accompaniments
Served family-style at the beginning of your reception or dinner

First Course

Chilled Marinated Calamari Salad

Frisée and Chilis

Entrées

Grilled Kobe Beef

Garlic Fondant Potatoes, Pickled Red Beets &
Sauce Béarnaise

Roasted Alaskan Halibut

Parsnips, Baby Beets & Blood Orange

Truffled Parsnip Ravioli

Crispy Leek Greens

Dessert

Chocolate Fudge Cake

Blackberry Compote

Coconut Rice Pudding

Cashew Brittle, Caramelized Banana & Salted Caramel



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WINE PAIRING DINNER MENU

For your reception or dinner, create a custom wine pairing dinner
in consultation with our Chef and our Wine Director

Pricing is available upon request.



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3-COURSE BRUNCH MENU

\$38.00 per person includes coffee/tea service, not including tax or service charge

Minimum 24 people

Available Sundays in the Wine Salon, Monday-Saturday in the Mezzanine or Wine Salon

Welcome Reception

(Select three to be available upon arrival)

Bread & Pastry Basket
Artisan Cheese Platter
Seasonal Fruit Platter
Half-Shell Oysters
Fried Oysters
Mesquite Grilled Santa Barbara Prawns
Housemade Charcuterie Platter

Main Course

(Select three for your guests to choose one)

Summer Fruit
Strauss Yogurt & Toasted Almonds

Country Bread French Toast
Strawberries, Blueberries & Vanilla Syrup

Eggs Benedict on Toasted Brioche
Salmon, Avocado & Watercress

Three Farm Eggs Cooked Just The Way You Like
Smoked Bacon, Walnut Bread & Potatoes

Crispy Pork Belly & Potato Hash
Heirloom Peppers & Fried Egg

SoMa Fried Jalapeño Sandwich
Avocado, BBQ Sauce, Blue Cheese Slaw

Mesquite Grilled Bacar Burger
Brioche Bun, House Pickles & Mustard Aioli



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Dessert

(Your guests will choose one)

Coconut Rice Pudding

Cashew Brittle & Caramelized Banana, Salted Carmel

Strawberry Ice Cream

Candied Almonds

Beverages

Add a limitless beverage selection to your brunch.

For \$16/person, your menu will include an unlimited amount of Champagne, Bloody Marys, Mimosas, our South Park Swizzle, coffee teas, juices and soda. Otherwise, drinks will be charge as consumed.



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ADDITIONAL ACCOMMODATIONS

Valet

Valet service is available to your guests upon request for \$15 per car, \$200 minimum, \$50 per hour over four hours.

Flowers

Our florist can provide custom floral arrangements for your event.

A/V

Equipment is available at an additional expense. Please make arrangements at least one week prior to your event date. There is a 48-hour cancellation policy.



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WHAT'S NEW AT BACAR



3-Course Private Brunch

Our \$38 private brunch is perfect for many occasions. We've hosted wedding receptions, baby showers, family reunions, graduation parties, birthday celebrations, and more. It's also a great excuse to get together with close friends.

Brunch includes coffee/tea service, not including tax or service charge and you can add a limitless beverage selection to your brunch. For \$16 per guest, your menu will include an unlimited amount of champagne, bloody mary's, mimosa's, our signature South Park Swizzle, coffee teas, juices and soda.

Minimum of 20 people.

*Available Sundays in the Wine Salon,
Monday-Saturday in the Mezzanine or Wine Salon*

To stay up to date on bacar, join us on [Facebook](#), follow us on [Twitter](#), or sign up for our [Newsletter](#). We would also appreciate you letting us and other guests know what you enjoyed about your last experience on [Yelp](#).