The image shows the interior of the Farallon restaurant. The room is dimly lit with warm, golden light from several pendant lamps hanging from a dark ceiling. In the foreground, several tables are set with white tablecloths, white napkins, and wine glasses. The walls are dark wood-paneled, and a large, illuminated mural of a landscape is visible on the left. A large window or mirror on the right reflects the interior. The word "FARALLON" is overlaid in the center in a white, serif font, with a red swoosh and a star at the end of the line.

# FARALLON

450 Post St. San Francisco, CA | P.415.956.6969 | F.415.834.1234 | [FarallonRestaurant.com](http://FarallonRestaurant.com)

# PRIVATE DINING

Opened in June 1997 by famed restaurateur/designer Pat Kuleto and Chef Mark Franz, Farallon is located in the heart of San Francisco's Union Square in the historic Elks Building.

Recognizing the demand for large parties, Pat and Mark have also created three private dining rooms on the fourth floor above the restaurant. The design of the private dining rooms is a continuation of the award winning underwater theme of the restaurant. A virtual tour of these rooms is available on the website.



**The Sevruga Room** seats up to 16 guests without AV equipment, and 14 with AV equipment. This room functions as a wine library complimented by a hand-blown glass aquarium and candlelit fireplace.



**The Osetra Room** with its 10-foot French windows, seats a maximum of 32 guests without the use of AV and 24 with AV equipment. Beautiful porthole paintings provide the perfect accent to this room.



**The Beluga Room** seats 35 to 96 guests or a maximum of 64 with AV equipment. French doors lead you into a grand ballroom inhabited by all manner of animated sea life.

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Buyouts of the downstairs restaurant are available for 125-300 people.

All of the private dining rooms are serviced from their own 4th floor kitchen. Chef Franz directly supervises the private dining menus which are seasonally crafted and changed on a daily basis. Mark uses only the freshest local and international ingredients for his innovative, delicious presentations.

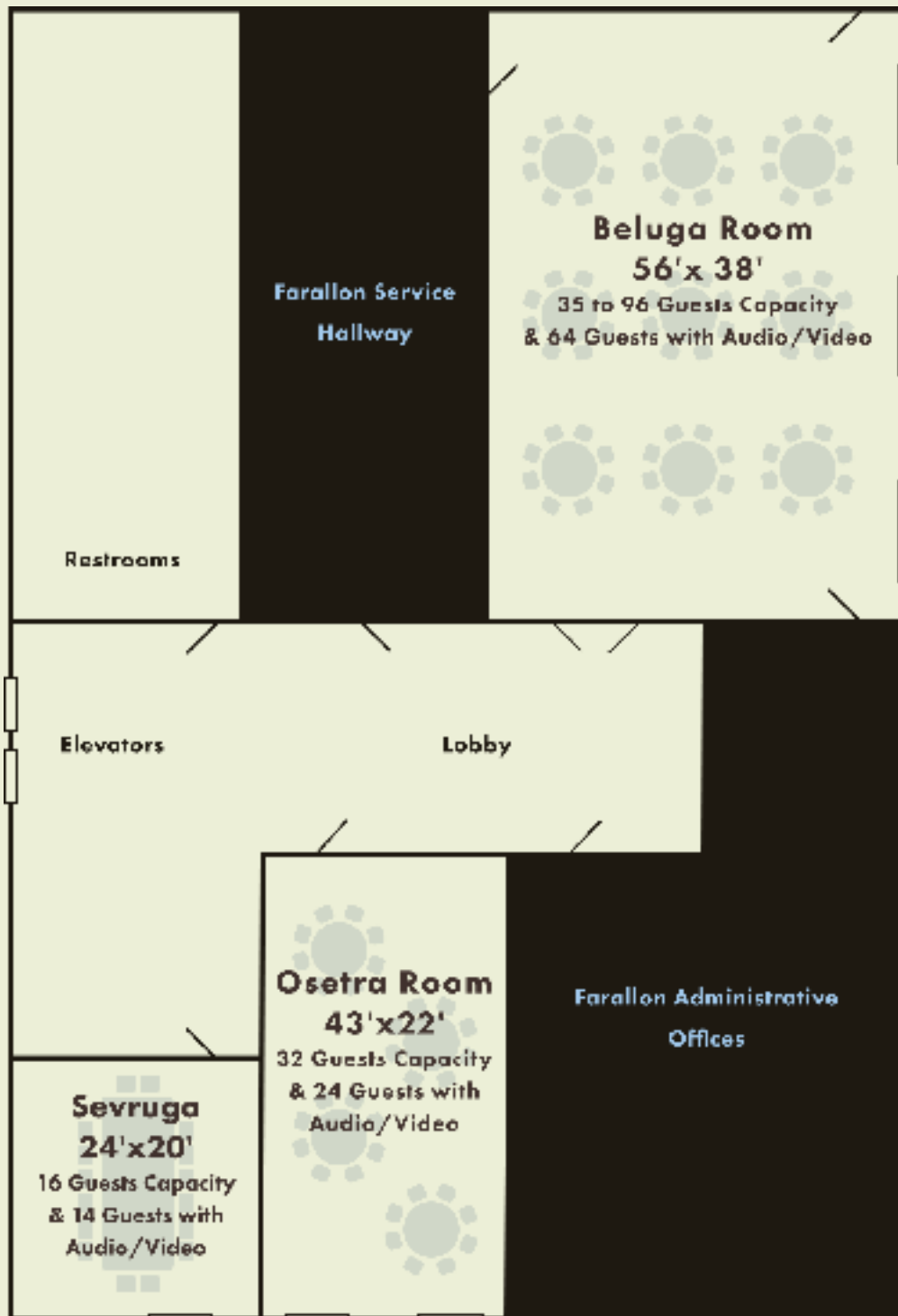
Our extensive wine list, designed by Wine Director Luke Kenning, perfectly compliments Chef Franz' creations.

For more information, please feel free to contact us at Farallon, 415.956.6998.

We will be happy to answer your questions and help you with any special arrangements to make your event the most memorable it can be.

# PRIVATE DINING

## Floor Plan



# PRIVATE DINING PRICING

The following minimum expenditures are for food and beverages only, and **do not include 20% minimum service charge, 8.75% sales tax and 5% SF Employer Mandates surcharge.**  
**All pricing subject to change.**

Valet parking, flowers, music, A/V and other miscellaneous charges are additional and do not apply to the minimums. The guaranteed minimum only applies to food and beverages consumed on the premises at the time of the event.

## The Sevruga Room

Dimensions: 24' X 20'  
Dining Capacity: 16 (With AV equipment: 14)  
Reception Capacity: 20

## The Osetra Room

Room Dimensions: 42' X 22'  
Dining Capacity: 32 (With AV equipment: 24)  
Reception Capacity: 40

## The Beluga Room

Room Dimensions: 56' X 38'  
Dining Capacity: 96 (With AV equipment: 64)  
Reception Capacity: 125 guests

## Restaurant Buyout

Dining Capacity: 125-300 guests  
Please inquire about pricing

# MENU PRICING

Costs for **Three** and **Four** course menus are:

### Lunch:

3 - Course Menu \$45  
4 - Course Menu \$55

### Dinner:

3 - Course Menu \$95  
4 - Course Menu \$105

Certain time constraints apply during December.

A selection of hors d'oeuvres is available at an additional cost. We do not charge by the piece but by selection. Pre-dinner/lunch reception costs are for up to one hour. Receptions lasting longer than one hour are subject to additional charges. Pricing on reception is only done on a case by case basis.

All beverages are based on consumption. We have an extensive wine list, as well as two full bars to complement your event. We do not charge a bar set up fee, nor do we charge extra for a bartender.

**Wine requests must be made one week in advance to ensure availability.**

Corkage is not offered in private dining.

\* Due to the recent, mandatory water restriction/regulations, Farallon can only provide water upon request.

## Gratuity and Taxes

Minimums and Menu prices do not include 20% service charge on the food and beverage total, as well as the 5% SF Employer Mandates surcharge. Sales Tax of 8.5% will be calculated on the total bill.

- **A minimum service charge of \$300 at lunch & \$400 at dinner is enforced.**

## Guarantee and Minimum

**Your guest count must be confirmed at least 72 business hours prior to your event.** After 72 hours, we can only accept an increase of up to 5 more than the guarantee given. The guaranteed guest count will be used as the minimum in finalizing your bill. If you do not meet your food & beverage minimum, the difference will be added to your bill as a room charge. This charge is not transferable to food & wine “to go.”

## Deposits, Cancellations & Guarantees

A deposit and a signed contract are required to hold the room; the deposit is applied to your final bill. The signed letter of intent and deposit must be returned within 7 working days of receiving the contract to secure the room and date.

- **The deposit is 50% refundable if cancellation is received 4 or more weeks prior to the event date**
- **The deposit is non-refundable if cancellation occurs within 21 days of the event.**
- **If cancellation of an event occurs within 72 hours of the scheduled date, you will be charged for all estimated food, beverages, service, surcharge & tax.**
- **Full payment is due at the conclusion of your event.**
- **We accept all major credit cards, and cash. Company checks are accepted, but require prior arrangements and calculations of estimated costs.**

## ADDITIONAL SERVICES

### Cakes

- **Arrangements can be made with our pastry chef to create a special cake for your event.**
- **For cakes brought to the restaurant, we charge \$7 per person, for cutting and plating.**

### Audio / Visual Needs

Arrangements for audio/visual equipment can be made in advance through the private dining department. All audio/visual pricing is additional.

### Floral Arrangements

Our private dining florist will be happy to create lovely arrangements to suit any need or request.

### Valet Parking

Limited valet parking is available at \$20per car. Please make arrangements in advance. Please note that valet service is not available at lunch, Sunday or Monday.

