



Private Dining



Café des Amis invites you into the bustling, energetic atmosphere of a ‘neighborhood’ French brasserie, with elegant, relaxed style and attentive service. Chef Mark Sullivan has crafted a menu featuring classic brasserie dishes inspired by locally sourced ingredients, while Wine and Spirits Director Andrew Green has assembled an outstanding wine selection highlighting the best wines of France. Located on the corner of Union and Buchanan in the heart of the Union Street Shopping District, Café des Amis is the perfect place to satisfy that craving for a well chosen wine, hand crafted cocktail or late night meal. We look forward to welcoming you!

The Private Dining Room at Café des Amis

Step into our French inspired Private Dining Room and be transported to a time of lavish meals and sensual cocktails, the perfect place for your next gathering with friends or meeting with business colleagues. Let us design your custom event or business meeting surrounded in plush bordeaux colored mohair, a grand French limestone fireplace and elegant crystal-drop chandelier.

The Private Dining Room can accommodate **up to 40** guests for a seated dinner or **up to 50** for a standing cocktail reception. Chose to add a unique dimension to your event by treating your guests to cocktails and passed hors d'oeuvres before sitting down to dinner.

To learn more about any of our private dining options, please contact our Private Dining Coordinator, Kate Mullins, at 415.563.7700 or kate@cafedesamissf.com. We look forward to helping you create a stylish and unique event.

Styles of Service and Menu Planning

Seated Dining

Welcome your guests to the luxurious private dining room of Café des Amis. Amidst the mohair walls and vintage French artwork you can accommodate 40 of your closest friends or business colleagues. We welcome you to create a custom dining experience which will transport you and your guests to the comforts of exquisite French dining.

Dinner Menu Pricing

Create a custom three course menu including one starter, choice of two entrées, and one dessert.

3 Course Menu:	\$58 per person
4 Course Menu:	\$70 per person
5 Course Menu:	\$85 per person

Lunch Menu Pricing

This lunch menu offers two courses including choice of two entrées and one dessert.

2 Course Menu:	\$32 per person
3 Course Menu:	\$40 per person
4 Course Menu:	\$50 per person

Brunch Menu Pricing

This brunch menu offers two courses including choice of two entrées and one dessert.

2 Course Menu:	\$32 per person
3 Course Menu:	\$40 per person
4 Course Menu:	\$50 per person

Hors d'oeuvre Reception Prior to Seated Events

Beginning your event with hors d'oeuvres adds an elegant touch and provides your guests with an assortment of small bites while they enjoy champagne and cocktails before lunch or dinner. Allow our Chef to put together a sampling designed to complement your menu or choose to make your own selections.

One-hour of three passed canapés	\$15 per person
Additional canapés	\$5 per selection, per person

Standing Cocktail Reception

Allow 50 of your closest friends or colleagues to unwind amongst our plush bordeaux colored mohair walls while sipping on a classic cocktail crafted specially for your event, or one of our carefully selected wines from our 500 bottle wine list. Pair these enticing beverages with one of our plateaux, artisan cheeses or canapés crafted for you and your guests.

Cocktail Reception Pricing

One-hour of 5 passed canapés:	\$25 per person
Two-hours of 5 passed canapés:	\$50 per person
Each additional half-hour	\$10 per person
Each additional canapé	\$5 per person

Restaurant Buyout

For large parties Café des Amis offers the entire restaurant to host your unique event. We welcome you to invite 120 guests for a full service sit down event or 250 guests for a cocktail reception.

Seated Dinner Pricing:

Dinner Minimum Sunday thru Thursday	\$15,000
Dinner Minimum Friday and Saturday	\$25,000

Seated Lunch Pricing:

Lunch Minimum Monday thru Friday	\$10,000
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Seated Brunch Pricing:

Brunch Minimum Saturday and Sunday	\$10,000
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Private Dining – Menu Selections

*All groups of 12 guests or more are offered the Banquet Menu.
All menu items listed are sample items and are changed seasonally.*

Hors d'Oeuvre Menu

Pommes Frites
Stuffed Gougeres with Melted Blue D'auverne and Gruyere Cheese
Vine Ripened Tomato Tartare with Basil
Green Bean Beignets with Aioli
Mushroom Beignets with Aioli *\$2.5 Supplement*
Escargots Bourgogne with Parsley-Garlic Butter
Salmon Rillettes with Beet Caviar
Country Pâte on Grilled Bread with Dijon
Duck Rillettes with Mustard and Toast
Petite Croque Monsieur with Ham and Gruyere
Steak Tartare with Toast
Fresh-ground Hardwood-grilled Burger Sliders *\$2.5 Supplement*

Additional Options

Cheese Course

Selection of Artisan Cheeses
\$10 Supplement for 2 Selections, \$16 for 3 Selections

Charcuterie Board

Selection of Charcuterie
\$12 Supplement for 2 Selections, \$20 for 4 Selections

Les Huîtres

Malpeque, Kumomoto, Marin Miyagi, Point Reyes, Steamboats, Skookums
\$3 per Oyster

Lunch Selections

Entree *(please select 1)*

French Onion Soup Gratinee
Summer Vegetable Soup au Pistou
Butter Lettuce Salad with Dijon Vinaigrette and Tarragon
Salade Lyonnaise with a Poached Egg, Frisée, Lardon and Brioche Croutons
Alsatian Potato Salad
Warm Goat Cheese and Plum Salad with SMIP Ranch Lettuces and Hazelnuts
Gnocchi Parisienne with Summer Squash, Pine Nuts, Preserved Lemon, Brown Butter
Steak Tartare with Egg Yolk, Shallots, Capers, Cornichon, Dijon Mustard and Grilled Levain
Roasted Marrow with Herbed Bread Crumbs, Garlic Confit

Luxury Items

Terrine of Foie Gras *\$7 supplement*
Caviar et ses Garnitures *\$90 supplement*

Plats Principaux *(please select 2, maximum of 4 selections)*

Quiche au Printemps with Spinach, Lardons, Gruyère Cheese
Salmon Niçoise Salad with Olive Tapenade, Peppers, Soft Boiled Egg and Little Gem Lettuces
Chicken Breast and Beet Salad with Hericot Vert, Radishes, Currents and Buttermilk Vinaigrette
Summer Vegetable Tartine with Cucumbers, Tomatoes, Olives and French Feta
Croque Monsieur or Madame with Melted Gruyere, Dijon Mustard, Sauce Mornay
Savory Roasted Chicken with New Potatoes, Pearl Onions and Mushrooms
Duck Leg Confit with Alsatian Potato Salad, Cider Vinaigrette
Steak Frites with Flat Iron Steak, Red Wine Butter and Watercress Salad *(\$10 supplement)*
Café des Amis Burger with Pommes Frites

Luxury Selections

Rossini Burger with Cured Foie Gras and Black Truffles *\$10 supplement*
Steak Frites with New York Steak, Red Wine Butter, Watercress Salad and Frites *\$15 supplement*
Prime Filet Mignon 8oz *\$15 supplement*
Prime Côte de Bœuf 12oz *\$15 supplement*

Dessert *(please select 1)*

24 Layer Crepe Cake
Profiteroles
Chèvre Cheesecake with Apricots and Almond Sables
Chocolate Bouchons
Chocolate Marquise
Market Fruit Salad

À Côté *(\$6 each)*

SMIP Ranch Greens, Pole Beans, Market Peppers
Pommes Frites, Roasted Potatoes, Pommes Purée

Dinner Selections

Entree *(please select 1)*

French Onion Soup Gratinee
Summer Vegetable Soup au Pistou
Butter Lettuce Salad with Dijon Vinaigrette and Tarragon
Salade Lyonnaise with a Poached Egg, Frisée, Lardon and Brioche Croutons
Warm Goat Cheese and Plum Salad with SMIP Ranch Lettuces and Hazelnuts
Gnocchi Parisienne with Summer Squash, Pine Nuts, Preserved Lemon, Brown Butter
Escargots Bourgogne with Parsley-Garlic Butter
Moules with Fines Herbes and Garlic
Grilled Sausage Paysanne with Alsatian Potato Salad and Mustard
Steak Tartare with Egg Yolk, Shallots, Capers, Cornichon, Dijon Mustard and Grilled Levain
Roasted Marrow with Herbed Bread Crumbs, Garlic Confit

Luxury Selections

Seared Day Boat Scallops with Vadouvan, Little Gem Lettuce and Sweet Peas *\$7 supplement*
Terrine of Foie Gras *\$7 supplement*
Caviar et ses Garnitures *\$90 supplement*

Plats Principaux *(please select 2)*

Moules with Fines Herbes and Garlic
Grilled Mediterranean Dorade with Provençal Vegetables, Oil Cured Black Olives and Basil
Grilled Pacific Salmon with French Green Lentils and Red Wine Gastrique
Savory Roasted Chicken Grand Mère with New Potatoes, Pearl Onions and Mushrooms
Liberty Duck Breast Á L'Orange with Glazed Turnips and Braised Greens
Braised Lamb Shoulder with Potato Mousseline, Cipollini Onions and Carrots
Choucroute Garnie with Pork Belly, Smoked Loin, Bacon, Frankfurter, Sauerkraut, Potatoes and Carrots
Steak Frites with Flat Iron Steak, Red Wine Butter and Watercress Salad
Café des Amis Burger with Pommes Frites

Luxury Selections

Rossini Burger with Cured Foie Gras and Black Truffles *\$15 supplement*
Steak Frites with New York Steak, Red Wine Butter, Watercress Salad and Frites *\$15 supplement*
Prime Filet Mignon 8oz *\$15 supplement*
Prime Côte de Bœuf 12oz *\$15 supplement*
Prime Rib Eye A.Q.

Dessert *(please select 1)*

24 Layer Crepe Cake
Profiteroles
Chèvre Cheesecake with Apricots and Almond Sables
Chocolate Bouchons
Chocolate Marquise
Market Fruit Salad

Á Côté *(\$6 each)*

SMIP Ranch Greens, Pole Beans, Market Peppers
Pommes Frites, Roasted Potatoes, Pommes Purée

Brunch Selections

Entree *(please select 1)*

French Onion Soup Gratinee
Summer Vegetable Soupe au Pistou with Shelling Beans, Haricot Vert, Zucchini and Tomato
Butter Lettuce Salad with Dijon Vinaigrette and Tarragon
Salade Lyonnaise with a Poached Egg, Frisée, Lardon and Brioche Croutons
Warm Goat Cheese and Plum Salad with SMIP Ranch Lettuces and Hazelnuts
Pâté Campagne with Pickled Vegetables, Mustard and Toast
Steak Tartare with Egg Yolk, Shallots, Capers, Cornichon, Dijon Mustard and Grilled Levain
Market Fruit Plate

Luxury Items

Terrine of Foie Gras *\$10 supplement*
Caviar et ses Garnitures *\$90 supplement*

Plats Principaux *(please select 2)*

Steel Cut Oats Brûlée with Fresh Fruit
Pain Perdu with Brown Butter Peaches, Apricot Riesling Sauce
Buckwheat Crêpe with Bourbon Caramel Bananas, Toasted Pecans and Crème Fraîche
Chicken Breast and Beet Salad with Hericot Vert, Radishes, Currents and Buttermilk Vinaigrette
Quiche au Printemps with Spinach, Lardons, Gruyère Cheese
Salmon Niçoise Salad with Olive Tapenade, Peppers, Soft Boiled Egg and Little Gem Lettuces
Chicken Breast and Beet Salad with Hericot Vert, Radishes, Currents and Buttermilk Vinaigrette
Croque Monsieur or Madame with Melted Gruyere, Dijon Mustard, Sauce Mornay
Savory Roasted Chicken with New Potatoes, Pearl Onions and Mushrooms
Duck Confit Hash with Poached Farm Eggs, Potato, Duck Jus
Eggs Any Style with Fingerling Potatoes and Toast
Benedict des Amis with Jambon de Paris, Pached Eggs, Hollandaise
Flat Iron Steak Benedict with Caramelized Onions, Poached Egg, Béarnaise
Steak Frites with Flat Iron Steak, Red Wine Butter and Watercress Salad *\$10 supplement*
Café des Amis Burger with Pommes Frites

Luxury Selections

Steak Frites with New York Steak, Red Wine Butter, Watercress Salad and Frites *\$10 supplement*
Prime Filet Mignon 8oz *\$15 supplement*
Prime Côte de Bœuf 12oz *\$15 supplement*

Dessert *(please select 1)*

24 Layer Crepe Cake
Chocolate Bouchons
Chèvre Cheesecake with Apricots and Almond Sables
Chocolate Marquise
Profiteroles
Market Fruit Salad

À Côté *(\$6 each)*

Bacon, Country Ham, SMIP Ranch Greens
Pommes Frites, Roasted Potatoes