



THE
DOAIAN

✦ PRIVATE EVENTS ✦

THE DORIAN

EVENTS AT THE DORIAN

A neighborhood supper club serving modern American fare and free-spirited cocktails.

The Dorian is an ode to a bygone era, a modern day parlor for the bohemians, libertines and free thinkers among us. Offering fresh provisions and fine whiskey, The Dorian is the quintessential destination to enjoy good times for good times sake.

Our menu draws from San Francisco's rich culinary history, taking the liberty to explore and re-invent nostalgic favorites and concoct new dishes alike. Our beverage program treads a bohemian path, borrowing from the past and dreaming up new ways to have fun through libations. We couple this with an extensive list of over 120 whiskeys from around the world.

The Dorian is the perfect venue for your next event - whether it's a bridal shower, birthday party, corporate event or social get together we are able to accommodate any occasion. We have a variety of options ranging in price and set-up; from passed hors d'oeuvres, cabaret shows, cocktail receptions, whiskey pairings, to seated dinners. Complete your party with our built in GIF photo booth, complimentary for your guests to use.

Located in the heart of the bustling Marina/Cow Hollow neighborhood, The Dorian offers multiple areas and rooms providing space for parties from 10 to 240 people. We can seat 10 at our communal table, a cocktail reception for 40 upstairs in the mezzanine level study or we can offer the entire restaurant for a complete buyout.

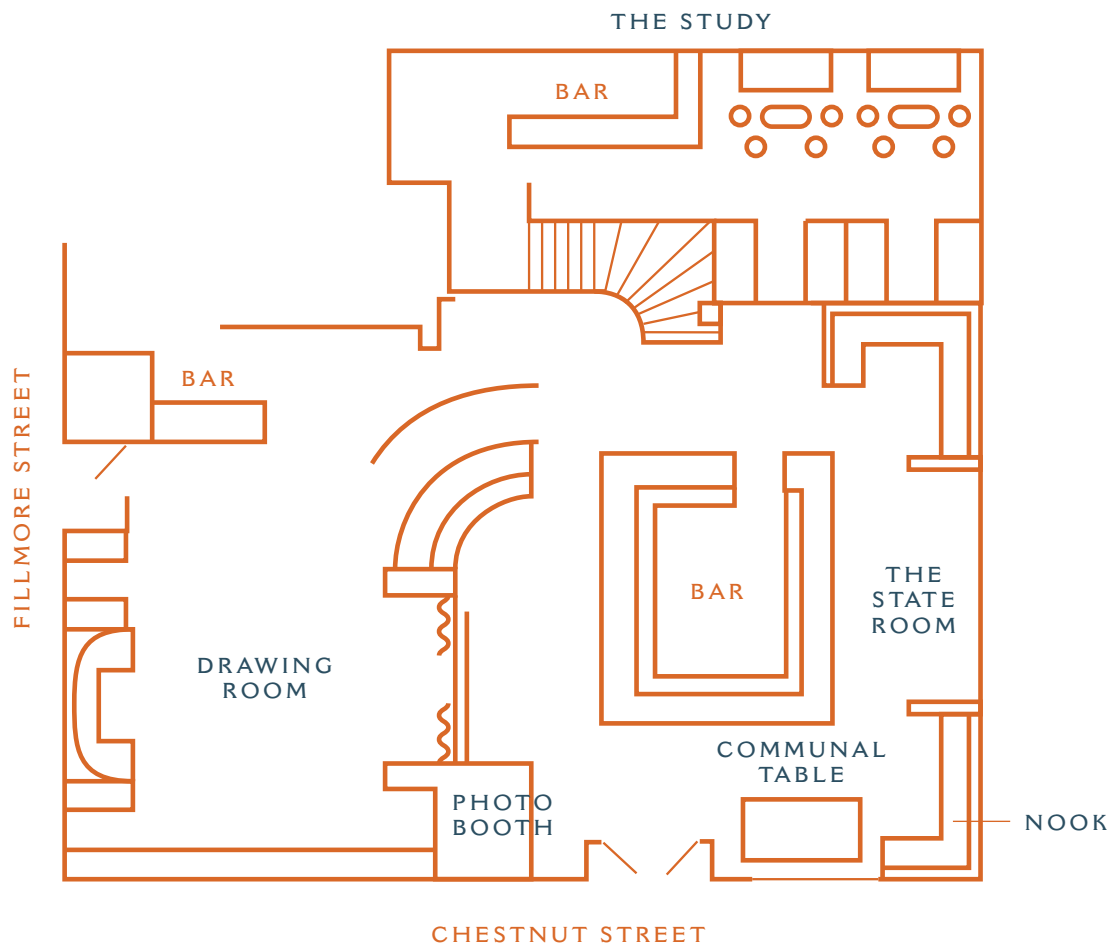


THE DORIAN

FLOOR PLAN

The Dorian offers a variety of options with private to semi-private rooms. Our team will work closely with you to figure out dining, decor and technology to create your next event.

ROOM	TYPE	SEATED	RECEPTION
COMMUNAL TABLE	OPEN	14	16
THE STUDY	SEMI-PRIVATE	16	40
THE DRAWING ROOM	PRIVATE	50	60
THE STATE ROOM	SEMI-PRIVATE	N/A	N/A
BUY OUT	PRIVATE	75	240



THE DORIAN

ROOM DETAILS



THE COMMUNAL TABLE & NOOK

Located adjacent to the State Room main bar, the Communal Table & Nook offers the perfect setting for drinks and bites or a fun atmosphere for a dinner or brunch party well you overlook the bustling Chestnut Street.



THE STUDY

Located in the mezzanine level, the Study features its own private bar, TV and lounge style seating arrangement or create a private dining area with a long wood table and black chivari chairs. The Study provides a more intimate space for your group while still allowing guests to overlook the restaurant below. Great for birthday's, engagement parties, whiskey tastings or your next board meeting.



THE STATE ROOM

The main room of the Dorian has a warm feel with its centrally located, large island bar - topped with brass glass racks featuring Dorian's 75+ whiskeys - surrounded by dark leather Victorian banquettes, 20' high teal bookshelves and 'hidden' photo booth. This room is perfect for entertaining guests during cocktail receptions, stationed dinners or full service dining events. *The State Room is only available with a full buyout.*



THE DRAWING ROOM

Located to the left of the State Room, the Drawing Room provides a brighter, more airy feel to its State Room counterpart. The Drawing Room has 20' high ceilings and its own private bar. While sitting only steps away from the main bar, once the floor to ceiling curtains are drawn, this room stands alone from the rest. This is definitely a venue Oscar Wilde would have hosted his dinner parties.

THE DORIAN

BRUNCH RECEPTION

LARGE PLATTERS *each serve 8-10 guests*

- MARKET SALAD seasonal vegetables, mixed greens, house dressing \$50
- CUCUMBER & FETA SALAD Achadhina Dairy Feta Cheese, olivata, za'atar vinaigrette *gf, vg* \$55
- FARRO & BEET wild rice, whipped yogurt, marinated farro *vg* \$55
- GEMS & SPROUTS goat cheese, pear, candied walnut, dill vinaigrette *vg, gf* \$55
- MEAT AND CHEESE BOARD chef's selection of cured meats, and cheeses \$85
- ANTIPASTO PLATTER assorted cured meats, roasted vegetables, olives \$80
- CHEESE PLATTER honey, dried fruit, candied nuts \$75
- TRUFFLE FRIES parmesan, parsley, truffle aioli *vg, gf* \$45
- TUNA TARTARE cucumber, pickled mustard seed, frisee, avocado, za'atar potato chip *gf, df* (+\$2 per person)
- WHIPPED RICOTTA & FLATBREAD Double 8 Dairy Ricotta, roasted tomato, lemon *vg* \$60
- MARKET SHELLFISH TOWER fresh shucked oysters, mussels, lobster \$150 (add caviar \$50)
- SEASONAL FRUIT PLATTER \$50
- CRUDITE PLATTER seasonal dip \$60
- BURRATA ask about our seasonal set \$65
- ASSORTED DESSERT PLATTER chef's selection of desserts \$80

BY THE DOZEN

- CROSSIANTS plain and chocolate \$65/dz (72 hour notice needed)
- MINI BREAKFAST CROSSIANT SANDWICH egg, bacon, cheddar, avocado \$65/dz
- BREAKFAST BURRITO BITES diced billionaire's bacon, rice, beans, scrambled eggs, pico, guacamole, housemade sour cream, ranchero salsa, home fries \$55/dz
- DORIAN BURGER SLIDERS fancy sauce, onion jam, white cheddar \$70/dz
- BUTTERMILK CHICKEN SLIDERS seasonal slaw, charred lemon aioli, calabrian chili agrodolce \$65/dz 🔥
- PIGS IN A BLANKET fluffy pancake battered chicken sausage \$55/dz
- TIRAMISU FRENCH TOAST thick sliced brioche, cafe creme, minted strawberries lemon \$40/dz
- MARKET OYSTERS Hog Island Oysters, chia seed mignonette, lemon *gf, df* \$42/dz
- DEVILED EGG pancetta, parmesan, chive *gf* \$35/dz
- AVOCADO TOAST avocado, burrata, saba \$40/dz
- SMOKED SALMON CROSTINI cream cheese, chive \$40/dz (72 hour notice needed)
- CINNAMON ROLL house rolled cinnamon danish dough, Tahitian vanilla cream frosting \$55/dz
- CHICKEN SAUSAGE \$25/dz
- ARANCINI cacio e pepe, parmesan, chive *gf* \$60/dz
- TUNA TARTARE cucumber, pickled mustard seed, frisee, avocado, za'atar potato chip *gf, df* \$85/dz
- MINI SHRIMP CRAB CAKES dorian style "louie" dressing \$85/dz
- IMPOSSIBLE BURGER SLIDERS fancy sauce, white cheddar, onion jam *vg* \$75/dz

Menus subject to change without notice.

Pricing does not include 8.625% sales tax, 5.5% sf employer mandate, or 20% service charge.

THE DORIAN

BRUNCH • FAMILY STYLE • 2 COURSE • \$40 *per person***STARTERS** *choice of two • additional starter +\$4 per person*

- TRUFFLE FRIES parmesan, parsley, truffle aioli *gf, vg*
- CUCUMBER & FETA SALAD Achadhina Dairy Feta Cheese, olivata, za'atar vinaigrette *gf, vg*
- MARKET SALAD seasonal vegetables, mixed greens, house dressing *vg*
- FARRO & BEET wild rice, whipped yogurt, marinated farro *vg*
- GEMS & SPROUTS goat cheese, pear, candied walnut, dill vinaigrette *vg, gf*
- BURRATA ask about our seasonal set
- SEASONAL FRUIT BOWL
- DEVILED EGGS pancetta, parmesan, chive *gf*
- WHIPPED RICOTTA & FLATBREAD Double 8 Dairy Ricotta, roasted tomato, lemon *vg*
- ARANCINI cacio e pepe, parmesan, chive *vg*
- TUNA TARTARE cucumber, pickled mustard seed, frisee, avocado, za'atar potato chip *gf, df (+\$2 per person)*

ENTRÉES *choice of three • additional entrée +\$8 per person*

- SHAKSHUKA baked eggs, moroccan spices, cauliflower, yogurt
- TIRAMISU FRENCH TOAST thick sliced brioche, cafe creme, minted strawberries, lemon
- TRI-TIP HASH yukon potatoes, pearl onions, eggs up, chimichurri (+\$2 per person)
- BUTTERMILK CHICKEN SLIDERS seasonal slaw, charred lemon aioli, calabrian chili agrodolce 🔥
- DORIAN BURGER SLIDERS fancy sauce, bacon jam, white cheddar, caramelized onion
- IMPOSSIBLE BURGER SLIDERS fancy sauce, white cheddar, onion jam *vg*
- BREAKFAST BURRITO diced billionaire's bacon, black beans, scrambled eggs, pico, guacamole, housemade sour cream, ranchero salsa, home fries
- AVOCADO TOAST avocado, burrata, saba

SIDES *One for \$3 per person, Two for \$6 per person*

- TRUFFLE FRIES parmesan, parsley, truffle aioli *vg, gf*
- SMOKED BILLIONAIRE'S BACON thick cut, pink peppercorn, maple glaze
- GRILLED SOURDOUGH
- CHICKEN APPLE SAUSAGE
- BACON
- SEASONAL FRUIT

DESSERT *additional +\$5 per person*

CHEF'S SELECTION OF DESSERTS

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THE DORIAN

COCKTAIL RECEPTION

LARGE PLATTERS *each serve 8-10 guests*

- TRUFFLE FRIES parmesan, parsley, truffle aioli *vg, gf* \$45
- MEAT & CHEESE BOARD cured meats, local cheeses, toasted bread, seasonal jam \$85
- ANTIPASTO PLATTER assorted cured meats, roasted vegetables, olives \$80
- WARM MARINATED OLIVES mixed greek & italian olives, calabrian chili, preserved lemon, shallot *v* \$35
- CHEESE PLATTER selection of cheeses, honey, jam, candied nuts \$75
- MARKET SALAD seasonal vegetables, mixed greens, house dressing \$55
- FARRO & BEET wild rice, whipped yogurt, marinated farro *vg* \$55
- GEM & SPROUTS goat cheese, pear, candied walnut, dill vinaigrette *vg, gf* \$55
- CUCUMBER & FETA SALAD Achadinha Dairy Feta Cheese, olivata, za'atar vinaigrette *vg, gf* \$55
- TUNA TARTARE cucumber, pickled mustard seed, frisee, avocado, za'atar potato chip *gf, df* \$85/ dz
- BURRATA ask about our seasonal set \$50
- SEASONAL FRUIT PLATTER \$50
- CRUDITE PLATTER seasonal vegetables, mixed greens, house dressing \$50
- SAN MARZANO GNOCCHI san marzano tomato, basil *v* \$50
- BLACK TRUFFLE GNOCCHI Pt. Reyes Toma fonduta, black truffle, chive *vg* \$65
- GREEN GARLIC GNOCCHI green garlic pesto, mixed mushroom, pine nut *vg* \$50
- WHIPPED RICOTTA & FLATBREAD Double 8 Dairy Ricotta, roasted tomato, lemon *vg* \$60
- MARKET SHELLFISH TOWER oysters, mussels, lobster \$150/ (add caviar \$50)
- ASSORTED DESSERT PLATTER selection of mini desserts \$80

BY THE DOZEN

- STUFFED MUSHROOMS truffle, hen of woods, oyster mushrooms thyme, shallots *vg* \$40/ dz
- DEVILED EGG pancetta, parmesan, chive *gf* \$35/ dz
- ARANCINI cacio e pepe, parmesan, chive *vg* \$60/ dz
- TRI-TIP QUESADILLA salsa verde \$65/ dz
- GRILLED SHRIMP cocktail sauce \$52/ dz
- MINI CORN DOGS mustard \$55/ dz
- MINI SHRIMP CRAB CAKES dorian style "louie" dressing \$85/ dz
- WILDE TURKEY MEATBALLS cranberry sauce, gravy \$50/ dz
- OYSTERS ON THE HALF SHELL Hog Island Oysters, chia seed mignonette, lemon *gf, df* \$45/ dz
- SMOKED MUSHROOM "BLT" mushroom, cherry tomato, wild arugula, vegan mayo *vg* \$40/ dz
- CHICKEN NUGGETS honey mustard \$50/ dz
- AVOCADO TOAST BITES avocado, burrata, saba \$40/ dz
- BABY TWICE BAKED POTATO cheddar, bacon, green onion \$25/ dz (can be vegan/vegetarian)
- BUTTERMILK CHICKEN SLIDERS seasonal slaw, charred lemon aioli, calabrian chili agrodolce \$65/ dz 🔥
- DORIAN BURGER SLIDERS fancy sauce, white cheddar, bacon-onion jam \$70/ dz
- IMPOSSIBLE BURGER SLIDERS fancy sauce, white cheddar, bacon onion jam *vg* \$75/ dz

Menus subject to change without notice.

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PASSED APPETIZERS

3 ITEMS | \$15 Per Person • 6 ITEMS | \$30 Per Person • 9 ITEMS | \$45 Per Person

passed items: refer to “by the dozen” (additional items available – please ask event manager)

ACTION STATION *(buy out only)*

DORIAN RAW BAR \$30 Per Person

Set Up Fee: \$100 Chef Fee: \$75 per chef, per hour (2 hour minimum)

fresh shucked oysters, crab, clams, mussels, lobster, bay shrimp cocktail, poached shrimp

add Caviar Bar - \$15 per person per hour

CARVING STATION *(buy out only)*

Set Up Fee: \$100 Chef Fee: \$75 per chef, per hour (2 hour minimum)

accompaniments: fresh baked parker rolls & honey butter

ROAST OF BEEF | \$400 (feeds 20-25ppl)
horseradish creme, au jus

ROASTED HAM | \$350 (feeds 20-25ppl)
sweet pineapple sauce

ROASTED TURKEY | \$250 (feeds 20ppl)
cranberry relish

GRILLED WHOLE SALMON | \$225 (feeds 10-15ppl)
lemon caper sauce

CARVER SIDES

1 SIDE | \$3+ PER PERSON • 2 SIDES | \$6+ PER PERSON • 3 SIDES | \$9+ PER PERSON

sides options: roasted seasonal vegetables, buttermilk mashed potatoes, cranberry sauce, fingerling potatoes, turkey gravy, vegan mushroom gravy, grilled onions, sautéed mushrooms, wild rice, vegan cauliflower mashed potatoes

THE DORIAN

DINNER • FAMILY STYLE • 3 COURSE • \$58 *per person***STARTERS** *choice of two • additional starter +\$5 per person*

- DEVILED EGGS pancetta, parmesan, chive *gf*
 ARANCINI cacio e pepe, parmesan, chive *vg*
 MARKET SALAD seasonal vegetables, organic mixed greens, house dressing
 FARRO & BEET wild rice, whipped yogurt, marinated farro *vg*
 GEM & SPROUTS goat cheese, pear, candied walnut, dill vinaigrette *vg, gf*
 CUCUMBER & FETA SALAD Achadinha Dairy Feta Cheese, olivata, za'atar vinaigrette *vg, gf* \$55
 BURRATA ask about our seasonal set
 MEAT & CHEESE BOARD selection of artisanal meats & cheeses, toasted bread, seasonal jam
 WHIPPED RICOTTA & FLATBREAD Double 8 Dairy Ricotta, roasted tomato, lemon *vg*
 TRUFFLE FRIES parmesan, parsley, truffle aioli *vg, gf*
 TUNA TARTARE cucumber, pickled mustard seed, frisee, avocado, za'atar potato chip *gf, df*

ENTRÉES *choice of three • additional entrée +\$8 per person*

- CHILI LIME ROTISSERIE CHICKEN mushroom jus
 GRILLED TRI-TIP fresh horseradish, red wine reduction
 SAN MARZANO GNOCCHI san marzano tomato, basil *v*
 GREEN GARLIC GNOCCHI green garlic pesto, mixed mushroom, pine nut *vg*
 BLACK TRUFFLE GNOCCHI Pt. Reyes Toma fonduta, black truffle, chive *vg* (+5 per person)
 BUTTERMILK CHICKEN SLIDERS seasonal slaw, charred lemon aioli, calabrian chili agrodolce 🔥
 DORIAN BURGER SLIDERS fancy sauce, white cheddar, bacon-onion jam
 21 DAY-AGED RIBEYE 10 oz British Baldie Ribeye, herb butter, pumpkin seed pesto (+7 per person) *gf*
 BAJA SEA BASS lemon and herb risotto, roasted artichoke *gf*
 PORCHETTA romano bean, tomato, salsa verde *df*

SIDES *One for \$4 per person, Two for \$8 per person, Three for \$10 per person*

- TRUFFLE FRIES parmesan, parsley, truffle aioli *vg, gf*
 CHARRED BROCCOLI lemon, sweet chili *v, gf*
 BABY CARROTS za'atar, honey *v, gf*
 ROASTED MUSHROOMS garlic confit, thyme, rosemary *v, gf*
 MASHED POTATOES
 ROASTED BEETS *v, gf*

DESSERT

CHEF'S SELECTION OF DESSERTS



THE DORIAN

BEVERAGE PACKAGES

HOSTED ON CONSUMPTION BAR

All beverages will be added to the bill as ordered. Featuring house selected beer and 4 artisanal cocktails. Client to select one red, one white, one rose, & one sparkling wine. A private bar/bartender will be available for your event pending the space.

BEVERAGE PACKAGES *Three Hour Bar Service*

For groups of 30 guests or more

“THE CLASSICS” BAR PACKAGE | \$65 PER PERSON

4 artisanal cocktail options, well spirits, house wines (1 white + 1 red + 1 rosé + 1 sparkling), selection of beer, non-alcoholic beverages

Shots are not included in the bar package

\$20 each additional hour, per person

UPGRADE TO OUR “DIRECTORS CUT” | \$30 PER PERSON

4 artisanal cocktail options, premium spirits, premium wines (1 white + 1 red + 1 rosé + 1 sparkling), selection of beer, non-alcoholic beverages

\$20 each additional hour, per person

BEER AND WINE PACKAGE | \$50 PER PERSON

house wines (1 white + 1 red + 1 rosé + 1 sparkling), selection of beer, and non-alcoholic beverages

\$15 each additional hour, per person

Premium Wine Upgrade: \$15.00 per person

NON ALCOHOLIC PACKAGE | \$10 PER PERSON

non-alcoholic beverages, including coffee, tea and assorted sodas

\$4 each additional hour, per person

CASH BAR *(No Host Bar)*

If you are looking for guests to purchase for their own drinks, there is a \$150 cash bar set up fee. If your guests do not reach the minimum, as the host you will be responsible for the difference plus the Sales Tax, SF Employer Mandate and Event Fee on the difference. Guests can pay with either Credit Cards or Cash.

Menus subject to change without notice.

Pricing does not include 8.625% sales tax, 5.5% sf employer mandate, or 20% service charge.

MENU

Our private event dining menus are designed to provide the highest quality in product along with the best service possible. Guidelines for menu structure are based on party size and our best ability to facilitate such service. Enhancements to the listed menu structures may incur additional fees, as determined by Management.

As the majority of our food is prepared a la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Uncommunicated delays in function start times may necessitate the re-preparation of food and result in additional fees charged at the Chef's discretion. Delays in start times more than one hour will additionally result in appropriately assessed labor charges.

Not seeing an item you were hoping for? We do have the ability to customize a menu for you or send over various options that we have done in the past like Whiskey Pairing Dinners and Cocktail Classes.

GUARANTEE

Your final guaranteed attendance numbers are due to The Dorian no later than 10am, PST, seventy two (72) hours prior to the function. In the absence of guaranteed attendance numbers, the expected attendance number indicated on your Banquet Event Orders (BEOs) will be considered the guarantee. Guarantees may not be reduced within seventy two (72) hours prior to the function; increases will be accommodated based on the availability of product and staff, not to exceed 10%. Charges will be based on the guaranteed attendance number, or actual guest count, whichever is greater.

CAKE CUTTING

We will charge a cake cutting fee of \$4/per person, up to \$100 for groups of 12 or more. All other outside desserts (cupcakes, cookies, etc.) will have a fee of \$2/per person, up to \$100. All outside desserts must be approved by the Event Director 24-hours prior to your event.

CORKAGE

Corkage fee of \$40 per 750ml bottle of wine will be assessed, max (2) bottles or one magnum. Corkage fees apply to all bottles, and will be greater for all larger format bottles.

AUDIO/VISUAL

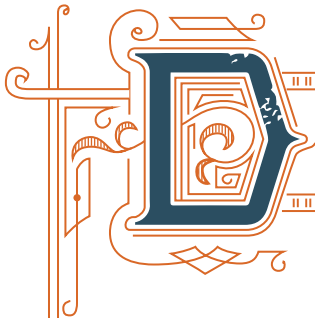
The Dorian is happy to partner with local rental companies to facilitate all AV needs for your event. The Study and State Room are both equipped with TV's.

DECOR

All decorations must receive prior approval from the Management. The Dorian does not permit hanging or affixing anything from its existing walls or ceilings, without prior approval. No Glitter or Confetti.

HOST AN OFFSITE

Looking to host an offsite event in wine country for your group? Inquire with our Events Director about our Sonoma County property the Flamingo Resort! Great for weddings, corporate events, and wellness retreats! Features: 20,000 sq ft of event space, 170 Guest Rooms and Suites, Restaurant, Music Lounge, Pool, Cabanas, Health Club and Spa



THE DORIAN

CONTACT INFO

THE DORIAN PRIVATE EVENTS

JAZLYN HOOVER *Director of Events*

(509) 389-7616

Jazlyn@doriansf.com

ADDRESS + CONTACT INFO

2001 Chestnut St.

San Francisco, CA 94123

restaurant: (415) 358-7054

RESTAURANT HOURS

DINNER:

Tuesday-Wednesday | 4:00PM – 10:00PM

Thursday | 4:00PM - 2:00AM

Friday | noon - 2:00AM

Saturday | 10:30AM - 2:00AM

Sunday | 10:30AM - 8:00PM

BRUNCH: Sat-Sun | 10:30AM – 3:30PM

GOLDEN HOUR: Mon-Fri | 4:00PM – 6:00PM

CHECK US OUT!

www.doriansf.com



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