



FREEMASONS' HALL

MEETING MENU

BREAKFAST LUNCH SNACKS BREAKS & BEVERAGES

A renaissance of flavor — familiar, yet transformed





SIGNATURE BREAKFAST SELECTIONS

Pricing includes filtered water, natural fruit juices, single-origin coffee, and hot tea selection. Choose one package. Custom menus available. Served buffet style for 90 minutes. Some packages have plated service available for \$12 per person.

Artisanal Morning Table

A bright, European-inspired continental breakfast with nourishing fresh fruit, creamy yogurt, wholesome grains, and elegant artisan pastries. All items included. Served buffet style. Custom substitutions available. \$56 per person

Bircher Muesli Parfaits

Swiss-style oats soaked overnight in citrus & almond milk, layered with orchard apples, pears, and berries — healthy, naturally sweet, and refreshing.

Hand-Rolled Greek Yogurt & House-Made Granola

Creamy whole-milk Greek yogurt paired with granola featuring toasted almonds, sunflower seeds, dried cherries, and local wildflower honey.

Seasonal Fresh Fruit

Organic berries, stone fruits, citrus segments, and exotic fruits with house-made honey-lavender drizzle.

French Pastry & Bread Board

An elegant assortment of classic French pastries and local breads including flaky all-butter croissants, pain au chocolat, pain aux raisins, blueberry cream cheese pastries, and artisanal breads and bagels from San Francisco's most respected bakeries. Served sliced and lightly warmed with cultured butter, seasonal preserves, and whipped cream cheese.

Wholesome Sunrise

A healthy, modern breakfast built around fresh eggs, whole grains, and seasonal vegetables. Includes seasonal fresh fruit and the French Pastry & Bread Board. Served buffet-style with attendant for 90 minutes. Plated or box lunch service available. Choose two items or three items for groups of 30 or more. \$74 per person

Avocado Toast on Sourdough

Multi-grain sourdough from a local bakery with avocado, pickled chili, lemon zest, and poached organic egg.

Garden Vegetable Frittata

Free-range eggs with organic zucchini, roasted red pepper, chard, and local chèvre.

Gluten-Free Banana Oat Pancakes

Light, fluffy, and naturally sweet — served with citrus maple syrup and locally foraged berries.

Savory Breakfast Grain Bowl

Warm farro or ancient grains topped with roasted seasonal vegetables, a jammy egg, sunflower seeds, and a light herb vinaigrette.

SIGNATURE BREAKFAST SELECTIONS

(Continued)

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The Classic Start

A deliciously wholesome selection of fresh, protein-rich, and vegetable-forward dishes that feel both nourishing and deeply satisfying. Includes seasonal fresh fruit and the French Pastry & Bread Board. Served buffet-style with attendant for 90 minutes. Plated service available. Choose two items or three items for groups of 30 or more. \$79 per person.

Morning Egg Platter

Softly scrambled farm fresh eggs served with your choice of premium applewood smoked or turkey bacon and locally made chicken apple sausage. Paired with crisp herb-roasted breakfast potatoes.

Egg White Platter

Softly scrambled farm fresh egg whites with spinach, served with your choice of premium applewood smoked or turkey bacon, and chicken apple sausage. Paired with crisp herb-roasted breakfast potatoes.

Beverage Enhancements

\$235/2 hours, plus per drink charge

Cold-Pressed Juices & Seasonal Smoothies \$12 per drink

Kale, apple, cucumber, and mint — or beet, ginger, and citrus — from craft juicery partners. Plus, fresh house-blended smoothies including green, berry, and tropical turmeric.

Espresso Bar \$9 per drink

House crafted espresso drinks made to order, from rich espresso and velvety cappuccinos to smooth lattes and americanos. Thoughtfully prepared specialty beverages, including matcha lattes, spiced chai lattes, and a signature Havana latte with hints of caramel and vanilla.

Alternative Nespresso self-service bar for \$18 per person for two hours of service.







NOB HILL LUNCH EXPERIENCE

Pricing includes filtered water, iced tea, single-origin coffee, and hot tea selection. Choose one package. Custom menus available. Served buffet style for 90 minutes. Plated service is available and boxed service is available to enjoy outdoor dining - \$12 per person.

Garden and Grain

A fresh, vibrant menu of elevated salads and nourishing bowls, showcasing seasonal produce, balanced flavors, and thoughtful plant-forward options. Available in individual portions and served with bread and dessert. Choose two items. \$68

Nob Hill Cobb

Crisp romaine and mixed greens layered with grilled chicken, smoked bacon, ripe avocado, cherry tomatoes, and blue cheese. Finished with soft-boiled egg, pickled red onion, and a bright shallot-herb vinaigrette for a lighter, more balanced take on a classic favorite.

Heirloom Beet & Citrus Salad

Toasted hazelnuts, pickled shallots, and goat cheese over a bed of baby greens. Served with warm rustic bread.

Superfood Grain Bowl

Black quinoa, wild arugula, roasted sweet potato, avocado, pistachios, pomegranate, and citrus vinaigrette – full of texture, flavor, and nutrients.

Charred Tofu & Farro Bowl (Vegan)

Marinated tofu with farro, roasted butternut squash, brussels sprouts, toasted pumpkin seeds, and a tahini-lemon dressing.

Handcrafted Midday

Artisan sandwiches and wraps, made with premium breads, vibrant fillings, and balanced flavors. Served with salad or slaw and chips with a dessert. Full selection included. \$82

Roast Turkey Breast & Brie

Smoked Diesel turkey breast and Marin French brie with fig mostarda and arugula on locally baked ciabatta.

Mediterranean Vegetable Wrap

Roasted peppers, zucchini, marinated artichokes, hummus, and fresh herbs in a spinach tortilla.

Smoked Salmon on Rye

Dill cream cheese, capers, and cucumber on artisanal rye.

Ham & Gruyère Baguette

French-style ham and Gruyère on a crisp baguette, lightly warmed and finished with cultured butter and Dijon.

NOB HILL LUNCH EXPERIENCE

(Continued)

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The Lunch Table

A thoughtfully curated lunch menu balancing refined comfort and global flair, featuring sustainably sourced proteins, vibrant seasonal sides, and bold twists on classic dishes. Served with salad, bread, and dessert. Choose two items. \$110

Grilled Sustainable Salmon

Wild-caught Pacific salmon with lemon herb quinoa, roasted blistered carrots, and a dill-yogurt sauce.

Herb-Crusted Free-Range Chicken Supreme

Served with truffled cauliflower purée, sautéed baby greens, and seasonal jus.

Birria Tacos with House-Made Tortillas

Slow-braised grass-fed beef simmered in a rich chili and spice consommé. Served on warm, house-made corn tortillas with citrus jicama slaw and charred street corn spoon salad.

Kimchi Carbonara

Al dente pasta tossed with crispy pancetta, a silky egg-yolk sauce, and house-fermented kimchi, finished with Parmesan and cracked black pepper.

Starter Salads

Choose one for Handcrafted Midday and The Lunch Table package.

Gem Lettuce
Kale Caesar
Baby Beet
Creamy Potato
Vegetable & Pasta

Desserts

Choose one for any package.

Cookie Selection
Brownies
Lemon Bars
Chocolate Tort
Sorbet Selection







BREAKS, SNACKS, & BEVERAGES

Hand selected offerings designed to refresh focus, encourage connection, and provide moments of indulgence between sessions. Includes 60 minutes of continuous service. Single-origin coffee and hot tea selection included. Custom breaks, snacks, and beverage options available.

Cocoa & Confections

\$36 per person

Hand-crafted chocolate truffles with rotating seasonal flavors
Dark chocolate-dipped almonds with sea salt
Chocolate bark with toasted nuts and dried fruit
Single-origin chocolate squares (milk and dark)

Savory Bites & Nibbles

\$28 per person

Warm spiced nuts with rosemary and smoked sea salt
Artisan cheese crisps
Marinated olives and pickled vegetables
House-roasted chickpeas with Mediterranean spices

Crisp Chips & Fresh Dips

\$28 per person

Kettle-cooked tortilla chips
Freshly made guacamole with lime and cilantro
Fire-roasted tomato salsa
Charred tomatillo salsa with mild heat

Mediterranean Mezza Table

\$36 per person

Creamy hummus and whipped feta
Tzatziki with fresh herbs
Marinated olives and roasted red peppers
Grilled flatbread and crisp pita chips

Fresh Cookies

\$80 per dozen

Classic chocolate chip with flaky sea salt
Lemon shortbread
Oatmeal raisin with brown butter
Espresso chocolate

Cold Beverages

By the bottle

Still and sparkling bottled water \$12
Assorted Fever Tree sodas \$12
Cold pressed juices \$18

By the gallon

Iced black tea unsweetened \$145
Iced green tea \$145
Natural hibiscus tea \$145
Orange juice \$80
Grapefruit juice \$80
Cranberry juice \$80
Cucumber & mint water \$48
Fruit infused water \$48

Hot Beverages

By the gallon

Black and decaf coffee \$145
Herbal tea selection \$145
House-made ginger tea \$155

All Day Packages

Nespresso Bar \$18 for two hours, \$36 all day
Beverage Bar \$58 per person
Coffee
Decaf coffee
Still and sparkling water
Fever Tree sodas
Add Nespresso bar \$18 per person

BREAKS, SNACKS, & BEVERAGES

(Continued)

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Brownies & Bars

\$80 per dozen

Fudgy dark chocolate brownies
Espresso-swirled brownies
Nutella swirl brownies
Lemon bars
Coconut chocolate chip cheesecake bars

Gluten-Free Selections

\$80 per dozen

Almond-flour chocolate cookies
Flourless chocolate cake bites
Rice-cracker snack mix
Chocolate peanut butter coconut bars

Fresh Fruit

\$28 per person

Seasonal sliced fruit platter
Whole hand fruit (apples, pears, bananas, citrus)
Berries with mint
Dried fruit and nut medley

Wine, Beer, & Cocktails

Bartender required for every 30 guests at \$235 for up to two hours of service. Corkage is \$45 per 750 ml bottle.

Premium Bar Package *\$55 one hour/\$70 two hours per person*

Craft and imported beers
Premium wines and champagne
Premium liquor
Specialty cocktails
Zero proof cocktails
Still and sparkling water
Fever Tree sodas
Juices

Premium Beer & Wine Package *\$40 one hour/\$55 two hours per person*

Craft and imported beers
Premium wines and champagne
Still and sparkling water
Fever Tree sodas
Juices

Consumption Bar

Two bartenders required for groups of 20 or more.

Alcohol *\$20 per drink*
Zero proof *\$16 per drink*
Waters, sodas, juices *\$12 per drink*





MEETING AND CATERING INFORMATION

1. Food & Beverage Exclusivity

The Venue retains the exclusive right to provide, prepare, and serve all food and beverage for events held within the Venue. No outside food or beverage may be brought into the Venue for consumption. All food and beverage must be consumed on the premises and may not be removed after service or retained for future use. This policy ensures quality control, food safety compliance, and a consistent guest experience.

2. Culinary Philosophy & Menu Substitutions

The Venue's culinary program emphasizes seasonality, sustainability, and craftsmanship, offering thoughtfully sourced ingredients prepared with a modern approach while honoring classic culinary traditions. The Venue reserves the right to make reasonable menu substitutions based on product availability or seasonal considerations, with comparable alternatives provided.

3. Menu Planning & Confirmation

Menu selections and service style must be finalized with the Venue no later than **30 days prior** to the event date. Failure to meet this deadline may limit availability or require menu adjustments at the Venue's discretion. Custom menus or menu items not listed in the standard catering offerings require additional planning time and may be subject to supplemental charges.

4. Attendance Guarantees

An initial anticipated guest count is required no later than **two weeks prior** to the event. A **final guaranteed attendance** is due no later than **five (5) business days prior** to the event by 12:00 noon. The guaranteed number will be considered the minimum for billing purposes. Charges will be based on the guaranteed number or actual attendance, whichever is greater. After the guarantee deadline, only increases may be accepted, subject to availability. Significant late increases may incur additional surcharges.

5. Special Meals & Dietary Requests

Requests for special meals, including vegetarian, vegan, gluten-free, or allergy-related accommodations, must be submitted as part of the final guarantee. Requests received after the guarantee deadline may be accommodated at the Venue's discretion and charged as additions to the guarantee. Kosher or similarly specialized menus require advance notice and may be subject to additional lead times and fees. Menu items may contain nuts or other allergens. The Venue cannot guarantee an allergen-free environment.

6. Alcohol Service

All alcoholic beverages must be supplied, opened, and served by the Venue in compliance with applicable laws and regulations. The Venue reserves the right to refuse or discontinue alcohol service to any guest in order to ensure responsible service. Bartender staffing levels are determined by the Venue based on guest count and service style and may include minimum staffing requirements. Alcohol service is limited in duration and subject to applicable time restrictions. Outside alcohol is not permitted.

7. Staffing & Labor

Additional labor fees may apply based on event requirements, including but not limited to extended service times, specialty stations, chef attendants, bartenders, or complex setup and breakdown needs. Staffing levels and associated fees will be determined by the Venue. Events with small guest counts may be subject to minimum attendance surcharges and/or additional labor fees.

8. Service Charge & Taxes

A mandatory 25% service charge will be added to all food and beverage charges. This service charge is taxable under California law. The service charge is not a gratuity but is retained by the Venue and used to support overall service operations, including wages, benefits, and administrative costs associated with event execution. All applicable sales taxes will be added at the prevailing rate.

9. Meeting & Event Space Use

Meeting and event spaces are reserved for the contracted dates and times only. Food and beverage served outside of contracted event times or in uncontracted areas will be charged separately and will not apply toward any food and beverage minimums. The Venue reserves the right to reassign event spaces as necessary to accommodate operational needs, provided the alternate space is comparable.

10. Décor, Signage & Installations

All décor, displays, and signage must be approved in advance by the Venue. Nothing may be affixed to walls, floors, ceilings, or furnishings. Confetti, glitter, open flame, fog machines, and similar materials are prohibited. Any damage to the Venue caused by the Client, guests, or vendors will be billed accordingly. Excessive cleanup may result in additional charges.

11. Vendors

Clients may use outside vendors with prior approval. All vendors must provide certificates of insurance naming the Venue as additionally insured and must comply with all Venue policies, load-in/load-out procedures, and noise regulations.

12. Audio-Visual, WiFi & Equipment

The Venue may assess administrative or coordination fees for in-house or third-party audio-visual services. Outside audio-visual providers may be subject to additional administrative fees and must meet insurance and operational requirements.

13. Pricing & Changes

All prices are subject to change without notice and are only guaranteed once confirmed in a signed event order or agreement. Additional fees may apply for changes made after confirmation.

