



# Parties & Events

INFO@GAMBITLOUNGESF.COM



581 HAYES ST. | SAN FRANCISCO, CA 94102

# VINIFERA LOUNGE

## CAPACITY

30 People Standing

55 People Standing (+ Champagne Room)

Nestled in the heart of vibrant Hayes Valley, the Vinifera Lounge at Gambit is your ideal location for drinks and snacks with colleagues, friends, and family. A private bar is the focus of the space with ample room to mix and mingle. Outfitted with a large communal table with seating for 16, the table can double as a buffet or display for our wide array of snacks and treats. Add on the Champagne Room to your booking to accommodate groups of up to 55 people standing.



# CHAMPAGNE ROOM

## CAPACITY

16 People Seated | 25 People Standing

The Champagne Room is a fully private space oozing with old-world charm. Adjacent to the Vinifera Lounge and enclosed with pocket French doors, the space is perfect for a business dinner with colleagues or a casual cocktail reception with friends.

Given its privacy, enhance your event with A/V equipment for all your presentation needs.

(A/V rental fees apply)

# BOOK AN EVENT



***We look forward to hosting your event at Gambit Lounge!***

## **RESERVATION & CONTRACT**

A signed contract and completed credit card authorization form is required for all event bookings.

A 50% deposit is required for seated events and groups of 20 or more.

## **MINIMUMS & FEES**

Food & beverage minimums are determined by party size and event location.

The following fees apply to all events:

- 22% gratuity service charge
- 5.5% SF employer mandates
- 8.63% sales tax

Room rentals and setup fees are determined on a case by case basis.

## **GUARANTEES & PAYMENT**

A guest count guarantee and menu confirmation is due 72 hours before your event. This is the minimum amount of guests you will be charged for, regardless of attendance.

**Payment is due in full at the conclusion of your event.**

We accept all major credit cards, cash, and business checks. Multiple payments are accepted with advance notice.

## **CANCELLATION**

If a cancellation occurs more than 5 days before your event, there is no cancellation fee and your deposit will be refunded. If a cancellation occurs 5 days or less before your event, your 50% deposit will be retained as a cancellation fee. If a cancellation occurs within 48 hours before your event, you will be charged for all estimated charges, including food, beverage, and applicable fees.

## **MENUS**

A pre-selected menu is preferred for events. This allows for seamless service and priority in the kitchen. Please confirm your menu selections at least 7 days before your event. Should you wish to order food upon arrival, the restaurant menu will be offered and all items are subject to availability. Dishes will be served in the order they are received. We are happy to accommodate allergies and dietary restrictions with advance notice.

No outside food is permitted unless approved in advance. Additional fees apply.

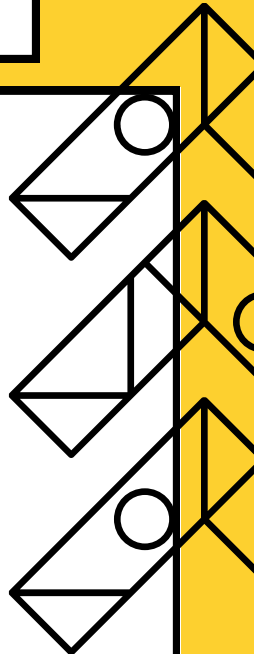
## **BEVERAGES**

All drinks are charged on actual consumption.

No outside beverages are permitted unless approved in advance.



# GAMBIT LOUNGE MENU



## PLATTERS TO SHARE

SERVES 10-12 PER PLATTER

### CHEESE & CHARCUTERIE / 125.

Chef's Selections of Cured Meats & Artisan Cheeses  
Whole Grain Mustard, Fruit Compote, Baguette Crostini

### HOUSE CURED SALMON / 95.

Horseradish Cream Cheese, Capers, Red Onion,  
Josey Baker Sourdough

### HOT CRAB DIP / 115.

Cheese, Crispy Onion, Griddled Sourdough

## BITES

12 PIECES PER PLATTER

### PIEROGI DUMPLINGS / 55.

- Beef** - Mushroom Duxelles Butter, Chives
- Cheese & Potato** - Sage Butter
- Spicy Pork** - Chili Vinegar

### MEATBALLS / 45.

Tomato Sauce, Parmesan

### SEARED AHI TUNA TARTINE / 80.

Avocado, Garlic, Joey Baker Sourdough

### BAKED FOCACCIA / 40.

- Mushroom** - Mozzarella, Tomato Sauce
- Housemade Pesto** - Mozzarella, Kalamata Olives

## BUFFET

SERVES 10-12 PER PLATTER

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### WHITE KIELBASA SAUSAGE / 135.

Sauerkraut, Potato Salad,  
Roasted Beet Relish

### PAPRIKA CHICKEN ROULADE / 145.

Creamed Spinach

### SMOKED HUNTER'S SAUSAGE / 135.

Chimichurri Potatoes,  
Caramelized Onions

### SEARED GNOCCHI / 110.

Blue Cheese Cream Sauce, Fresh Dill

### CHEESY ROASTED POTATOES / 90.

Red Chimichurri, Creamy Dressing

### ROASTED BEET SALAD / 95.

Pomegranate, Arugula, Fregola,  
Chickpeas, Feta, House Dressing

*Menus are subject to change due to seasonality and market availability.*  
**FOR OUR PHARMACUTICAL GROUPS, PLEASE INQUIRE ABOUT HMCC CERTIFIED/PHRMA COMPLIANT DINNER PACKAGES.**

# BEVERAGE MENU

## COCKTAILS

### NOTTING HILL / 17.

Gin, Lime Juice, Earl Grey Tea Syrup, Sage

### FLOR DE MI SECRETO / 17.

Tequila, Orange Chamomile Syrup, Grapefruit, Tajin Rim

### LIFE COACH / 17.

Fernet Branca, Malbec, Blackberry, Brandy, Lemon, Ginger

### SAZERAC / 17.

Rye, Sugar, Bitters, Absinthe Rinse

### ESPRESSO MARTINI / 17.

Vodka, Cold Brew Coffee, Coffee Liqueur, Vanilla

### HOTSY- TOSY / 17.

Hot Water, Bourbon, Lemon, Winter, Spice Syrup

## NON-ALCOHOLIC

### ROMAN HOLIDAY / 17.

Sparkling Bittersweet Chinotto, Orange Twist

### RED SPARROW / 17.

Seedlip Garden NA Spirit, Cranberries, Chamomile Syrup

### ABOUT LAST NIGHT / 17.

NA Tequila, Lime Juice, Hibiscus Tea Syrup

### AMERICAN HUSTLE / 17.

Seedlip Grove NA Spirit, Lemon, Winter Spice Syrup

## DRAFT BEER

### KIRIN ICHIBAN / Japan 5.0% ABV / 8.

### COMET PALE ALE, STANDARD DEVIANT / 8.

San Francisco 5.6% ABV

### HAZY IPA, STANDARD DEVIANT / 9.

San Francisco 6.9% ABV

### ANIMAL IPA, FORT POINT / 9.

San Francisco 7.5% ABV

### LEFFE BLONDE / Belgium 6.6% ABV / 9. (bottle)

### DRY CIDER, GOLDEN STATE / 8.

Healdsburg 6.9% ABV

### NON-ALCOHOLIC LAGER, BECK'S / 8. (bottle)

Germany Less Than 0.5% ABV



