

**MCCORMICK[®]
& KULETO'S**
SEAFOOD & STEAKS

PRIVATE DINING & EVENTS



Room Descriptions



ALCATRAZ ROOM 21' x 29'

ROUNDS: 50	CLASSROOM: 24
WITH BUFFET: 50	CONFERENCE: 20
RECEPTION: 75	THEATRE: 30

Located on the top level of the three-tiered main dining room, this space offers a great view of Alcatraz. This warm & intimate space is perfect for groups looking for the restaurant ambiance, while having the privacy of their own room. The adjacent balcony, **Fiesta Deck**, is located inside the restaurant and is available for rental in conjunction with the Alcatraz Room.



DOLPHIN ROOM 28' x 22.5'

ROUNDS: 50	CLASSROOM: 30
WITH BUFFET: 40	CONFERENCE: 26
RECEPTION: 75	THEATRE: 60

Named after the Dolphin Club of San Francisco, this room is located on the second floor, one level down from the main dining room. This unique space is great for an intimate gathering with its tranquil ocean blue Italian mosaic tile and the unobstructed view of the bay as well as the greenery of the Victoria Park. An outdoor patio is available in conjunction with this room. Our building is a part of the National Register of Historic Places listing. This room is non - ADA accessible.



BAYVIEW ROOM 24' x 52.2'

ROUNDS: 80	CLASSROOM: 50
WITH BUFFET: 60	CONFERENCE: 50
RECEPTION: 120	THEATRE: 60

Just past the main dining room, separated by our beautiful wine display cases is the Bayview Room. This room gives you an unobstructed view of the San Francisco Bay and is a versatile space for any occasion. This room can be rented in conjunction with the Captain's Room.



CAPTAIN'S ROOM 30' x 40.5'

ROUNDS: 100	CLASSROOM: 50
WITH BUFFET: 90	CONFERENCE: 50
RECEPTION: 125	THEATRE: 75

This private space is perfect for a group looking to host a special event, a little more secluded from the dining room for added privacy. Your group will have the option to access this room either through the restaurant or directly from Ghirardelli Square. The Captain's Room has a great bay view and mirrors throughout, giving your guests this wonderful view no matter where they're seated.

Updated 6/28/2024

Private Dining Policy

EVENT TIME PERIODS

Dinner events can be for a three-hour period. If you would like to extend your event for more than the allotted time, there is an hourly labor fee of \$250.00++ per hour, per room.

MENU SELECTION & GUEST COUNTS

We kindly ask that you provide us with your menu selections at least 2 weeks prior to your event date.

Your final guaranteed headcount is due by 10am three (3) business days prior to your event date. Once received, this number is not subject to reduction. Final billing will be based on the guarantee or the actual number of guests served, whichever is greater. In the event the guarantee is not received, final billing will be based on the initial estimate or the actual number of guests served, whichever is greater.

For groups over 50 guests, when offering entrée choices from this menu (where noted as “Entrée counts are due 72 hours prior to the event”), we also require the exact entrée counts with your final guaranteed headcount (so that our Chefs are able to order the correct amount of food for your special menu.) Place cards are required to indicate each guest’s selection so that our servers can offer the best service to your guests with minimal disturbance.

For groups of 30 guests or less, we also offer the seasonal on-site selection from the same menu. For groups of 20 guests or less, we can offer the limited a la carte menu onsite.

MENU CUSTOMIZATION

If you have any questions regarding the menu items, please reach out to your sales manager. We would be happy to put together a custom menu with the Chef to make sure that it is perfect for your event. If you have any guests with allergies or dietary restrictions, please let us know and we’ll be sure to note that in the BEO to ensure all of our Chefs & servers are aware.

BEVERAGES

Please note that our liquor license requires our staff to request proper identification from any guests as they see fit and have the right to refuse service if the guest is underage or if proper identification cannot be produced. For the safety of your guests, we also reserve the right of refuse service to any person showing signs of intoxication. We do not offer CASH BAR services for any of our private events.

CORKAGE

With advanced notice, we allow a maximum of (12) 750ml bottles of wine to be brought in for a corkage fee of \$25++ for each opened bottle.

CAKE CUTTING

We charge a \$5++ per person cake cutting fee. If you are replacing your dessert course with your special cake, there is no cake cutting fee.

SET UP

If you’re looking for enhancements for your event, we can assist you in setting up favors, place cards, table numbers, decorations, etc. These items may require an additional fee. A labor fee of \$250 will be assessed when a change is made on-site to a room that is ready and differs from what was agreed to on the signed BEO.

DANCE FLOOR RENTAL

We can provide a 12 x 12 or a 12 x 18 dance floor for \$1000+. All events with dancing and/or DJ must have a dance floor.

PARKING

There is available on-site at Ghirardelli Square with its entrance on Beach Street between Larkin & Polk Streets. We do not own or manage this garage, there is a \$6.00 per hour fee up to three hours. Fee increases after 3 hours. For more information, please see www.ghirardellisq.com under PARKING. Rates & availability will fluctuate if there is a special event at Ghirardelli Square. Please inquire if you would like to prearrange hosting your guests’ parking charges.

GRATUITY & TAXES

Minimums & menu prices do not include a suggested gratuity of 15% for the service staff, 7% banquet fee, & 8.625% sales tax. For all events in the Main Dining Room, the SF surcharge is the standard 6%.

DEPOSITS & CANCELLATIONS

Your reservation is confirmed when your signed contract & deposit have been received. The deposit will be applied to your final bill. Please refer to your contract for cancellation policies.

BILLING

All billing is through Sertifi. All balances are due at the conclusion of the event. We accept all major credit cards & business checks. We do not accept personal checks.

Updated 6/28/2024

Continental Breakfasts

Continental \$28

Seasonal Selection of Fresh Fruit & Berries
Chef's Choice Assorted Breakfast Pastries

Power Continental \$31

Seasonal Selection of Fresh Fruit & Berries
Chef's Choice Assorted Breakfast Pastries
Prosciutto ham, gruyere, scrambled egg, tomato, arugula, and garlic parm aioli on a croissant

Breakfast Buffets

(Minimum of 25 guests)

All Breakfast Buffets Include Assorted Juices, House Brewed Coffee, Decaf & Hot Tea

Tiburon Sunrise \$38

Seasonal Selection of Fresh Fruit & Berries
Chef's Choice Assorted Breakfast Pastries
whipped butter & fresh fruit preserves
Egg Selection
(Please Preselect 1)
Classic Scrambled
Tillamook cheddar cheese
Western Scrambled
onions, peppers, smoked ham, cheddar cheese

Included Sides

Oven Roasted Fingerling Potatoes
Chicken Basil Sausage
Crisp Hickory Bacon

Diamond Heights Brunch \$47

Seasonal Selection of Fresh Fruit & Berries
Blue Baby Gem Salad
gorgonzola, heirloom cherry tomatoes, pickled onion, blue cheese dressing
Herb Citrus Prawns
heirloom tomato burrata salad, balsamic reduction, herb vinaigrette
Scrambled Eggs
Tillamook cheddar cheese
Herb Marinated Grilled Chicken
sundried tomato basil cream sauce
Sugar Spiced Salmon
oven roasted, champagne citrus beurre blanc
Hickory Smoked Bacon
Chicken Basil Sausage
Herb Roasted Fingerling Potatoes
Chef's Choice Assorted Petite Pastries
Whipped Butter & Fresh Fruit Preserves

Breakfast Buffet Enhancements

(Priced per Person)

Breakfast Sandwiches \$10

Scrambled egg, spinach, provolone, tomato, and pesto on a croissant
Prosciutto ham, gruyere, scrambled egg, tomato, arugula, and garlic parm aioli on a croissant
Bacon, egg whites, cheddar, tomato, red onion, spinach, sundried tomato aioli on a brioche bun

Mini Breakfast Burritos with assorted hot sauces \$10

Scrambled egg, black beans, cheddar, avocado, salsa, sour cream, flour tortilla
Prosciutto ham, scrambled eggs, roasted potato, salsa, cheddar, flour tortilla
Soy chorizo, spinach, white cheddar, egg whites, roasted potatoes, salsa, flour tortilla

Cambridge House Smoked Salmon Display \$27

(Minimum of 25 people)
Assorted bagels whipped cream cheese, hardboiled egg, capers, red onion, lemon

Yogurt & House Made Granola Parfaits \$10

Seasonal berries

Omelet Station \$16

(Minimum of 25 people)
Farm fresh eggs, ham, bacon, chicken basil sausage, bay shrimp, onions, peppers, tomato, spinach, sliced mushrooms, sharp cheddar cheese, fresh salsa
\$100 chef attendant fee

Updated 6/28/2024



Ghirardelli | \$50

Plated Lunch

Starters

Kuleto's Clam Chowder

clams, potatoes, applewood smoked bacon

Entrées

(Please Select 2)

M&K Shrimp Louie Salad

romaine lettuce, cucumbers, tomatoes, eggs, olives, louie dressing

Substitute Combo Crab & Shrimp \$5

Substitute Dungeness Crab \$10

Grilled Chicken Caesar

hearts of romaine, parmesan cheese, garlic croutons

Substitute Grilled Salmon \$6

Substitute Grilled Shrimp \$4

Jumbo Prawn Scampi

linguini, white wine, garlic, cherry heirloom tomatoes, basil

Herb Grilled Chicken

mashed potatoes, seasonal vegetables

Simply Grilled Catch of The Day

mashed potatoes, wilted seasonal greens

Roasted Beet Sirloin (Plant Based)

wild mushrooms, farmer's market vegetables, thunder sauce, barley furikake dust (v)

Desserts

(Please Select 1)

Seasonal Cheesecake

cream cheese filling baked in a crumb crust

Classic Crème Brûlée

vanilla bean custard, caramelized sugar

Served with Coffee, Decaf & Assorted Teas

Pricing above does not include a mandatory 7% Banquet Fee, applicable taxes, or gratuity provided for your service staff.

Vegetarian, Vegan and Gluten-Sensitive Options are available upon request.

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Updated 6/28/2024



The Fillmore | \$62

Plated Lunch

Starters

(Please Select 1)

Kuleto's Clam Chowder

clams, potatoes, applewood smoked bacon

Chef's Journey Salad

farmer's market greens, seasonal fruits and vegetables, herb vinaigrette

Hearts Of Romaine Caesar

parmesan cheese, garlic croutons

Entrées

(Please Select 3)

Sugar Spiced Salmon

sugar & spiced rubbed, cedar roasted, wilted seasonal greens

Free Ranged Roasted Chicken

all natural chicken breast, smoked onion mashed potatoes, sherry jus

Prime "Zabuton" Steak Frites

duck fat fries, bone marrow butter, port wine demi-glace

Dungeness Crab Cakes

Brentwood Farms corn & pepper salad, basil aioli, mashed potatoes, seasonal vegetables

Roasted Beet Sirloin (Plant Based)

wild mushrooms, farmer's market vegetables, thunder sauce, barley furikake dust (v)

Desserts

(Please Select 1)

Seasonal Cheesecake

cream cheese filling baked in a crumb crust

Chocolate Silk Pie

rich & silky chocolate mousse pie, raspberry sauce, fresh berries

Served with Coffee, Decaf & Assorted Teas

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Updated 6/28/2024



Sausalito | \$72

Plated Lunch

Starters

(Please Select 1)

Kuleto's Clam Chowder

clams, potatoes, applewood smoked bacon

Lobster Bisque

sherry cream

Chef's Journey Salad

farmer's market greens, vegetables, herb vinaigrette

Hearts of Romaine Caesar

parmesan cheese, garlic croutons

Entrées

(Please Select 3)

Dungeness Crab Stuffed Salmon

brie cheese, sundried tomatoes, artichoke hearts

Free Ranged Roasted Chicken

all natural chicken breast, smoked onion mashed potatoes, sherry jus

7 oz. Butter Poached Tasmanian Filet Mignon

mashed potatoes, seasonal vegetables, port wine demi-glace

Miso Glazed Chilean Sea Bass

dashi consommé, floating vegetables & udon noodles

M&K Classic Cioppino

dungeness crab, prawns, scallops, mussels, fish, clams, tomato lobster broth

Roasted Beet Sirloin (Plant Based)

wild mushrooms, farmer's market vegetables, thunder sauce, barley furikake dust (v)

Desserts

(Please Select 2)

Seasonal Cheesecake

cream cheese filling baked in a crumb crust

Chocolate Silk Pie

rich & silky chocolate mousse pie, raspberry sauce, fresh berries

Classic Crème Brûlée

vanilla bean custard, caramelized sugar

Served with Coffee, Decaf & Assorted Teas

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Hyde Street

Lunch Buffet

Salads

Chef's Journey Salad

farmer's market greens, vegetables, herb vinaigrette

Hearts of Romaine Caesar

parmesan cheese, garlic croutons

Dinner Rolls & Butter

Entrées

Choice of 2 Entrées \$48

Choice of 3 Entrées \$58

Sugar Spiced Salmon

oven roasted, champagne citrus beurre blanc

Grilled Colossal Garlic Herb Prawns

roasted red and yellow tomatoes, basil white wine scampi sauce

Free Ranged All-Natural Fennel Pollen Chicken

sherry jus

Creekstone Farms Marinated Steak

wild mushrooms, port wine sauce

Roast Pork Loin

Pommery sauce

Pesto Shrimp Cavatappi

wild mushrooms, roasted tomato, pesto cream sauce

Sides

(Please Select 2)

Mashed Potatoes

Truffle Mac & Cheese

Blistered Brussels Sprouts

Broccolini

Desserts

Chef's Assorted Miniature Desserts

Served with Coffee, Decaf & Assorted Teas

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Bay Bridge | \$78

Plated Dinner

Starters

(Please Select 2)

Kuleto's Clam Chowder

clams, potatoes, applewood smoked bacon

Lobster Bisque

sherry cream

Baby Blue Gem Salad

gorgonzola, heirloom tomatoes, pickled onion, creamy blue cheese dressing

Chef's Journey Salad

farmer's market greens, vegetables, herb vinaigrette

Entrées

(Please Select 3)

Sugar Spiced Salmon

cedar plank roasted, mashed potatoes, seasonal vegetables, citrus beurre blanc

Grilled Colossal Prawns

roasted fingerling potatoes, seasonal vegetables, shishito peppers, pickled cucumber

8 oz. Wagyu Steak

mashed potatoes, grilled asparagus, port wine demi-glace

Free Range Roasted Chicken Breast

smoked onion mashed potato, blistered Brussels sprouts, sherry jus

Herb Roasted Cauliflower Steak (Plant Based)

caponata, roasted fingerling potatoes, chimichurri sauce

Desserts

(Please Select 2)

New York Style Cheesecake

seasonal fruit topping

Flourless Chocolate Lava Cake

raspberry cabernet sauce, fresh berries (GF)

Tahitian Vanilla Bean Crème Brûlée

fresh berries, French cookie wafers

Triple Chocolate Mousse Cake

fresh berries (+\$4 per person)

Served with Coffee, Decaf & Assorted Teas

Steak Enhancements

8 oz. Roasted Australian Lobster Tail \$49

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Coit Tower | \$88

Plated Dinner

Starters

(Please Select 2)

Boom Boom Ahi Nachos

mango, jalapeno, avocado purée, boom boom sauce, taro chips

Dungeness Crab Cake

Brentwood Farms corn & pepper salad, basil aioli

Chef's Seasonal Whipped Burrata Salad

watermelon radish, citrus, herb vinaigrette

Hearts of Romaine Caesar

parmesan cheese, garlic croutons

Lobster Bisque

sherry cream

Kuleto's Clam Chowder

clams, potatoes, applewood smoked bacon

Entrées

(Please Select 3)

Miso Glazed Chilean Sea Bass

dashi consommé, floating vegetables & udon noodles

Sugar Spiced Salmon

herb gnocchi, wild mushrooms

Free Range Roasted Chicken Breast

smoked onion mashed potatoes, blistered Brussels sprouts, sherry jus

7 oz. Butter Poached Tasmanian Filet Mignon

potato cake, grilled asparagus, armagnac au poivre sauce

**Top with Grilled Colossal Yakiniku Prawns (+\$6 per person)*

14 oz. Center Cut Boneless Ribeye

bone marrow butter, wild mushrooms, mashed potatoes, Pommery sauce

Roasted Beet Sirloin (Plant Based)

wild mushrooms, farmer's market vegetables, thunder sauce, barley furikake dust (v)

Desserts

(Please Select 2)

Triple Chocolate Mousse Cake

fresh berries

Tahitian Vanilla Bean Crème Brûlée

fresh berries, French Macarons

Signature Butter Cake

charred pineapple, salted caramel ice cream, chocolate sauce

Assorted Fruit Sorbets

passion fruit sauce

Served with Coffee, Decaf & Assorted Teas

Steak Enhancements

8 oz. Roasted Australian Lobster Tail \$49

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Updated 6/28/2024



Golden Gate | \$117

Plated Dinner

Starters

(Please Select 2)

A5 Waygu Skewer

shishito peppers, stone fruit lacquer

Prawn and Scallop Rockefeller

pernod spinach purée, applewood smoked bacon, garlic parmesan sauce

Lobster Bisque

sherry cream

Hearts of Romaine Caesar

parmesan cheese, garlic croutons

Kuleto's Clam Chowder

clams, potatoes, applewood smoked bacon

Blue Baby Gem Salad

Pt. Reyes blue, heirloom cherry tomatoes, pickled onions, blue cheese dressing

Entrées

(Please Select 3)

M&K Signature Cioppino

Dungeness crab, prawns, scallops, mussels, fish, clams, tomato lobster broth, boudin sourdough garlic toast

Salmon Imperial

roasted cedar plank, Dungeness crab, grilled asparagus, champagne citrus beurre blanc, herb mashed potatoes

7 oz. Butter Poached Tasmanian Filet Mignon

bone marrow butter, potato cake, grilled asparagus, port wine demi-glace

14 oz. Prime New York Steak

truffle mashed potatoes, sautéed greens, wild mushrooms, armagnac au poivre sauce

20 oz. Niman Ranch Pork Tomahawk

horseradish mashed potatoes, blistered brussels sprouts, pommery sauce

Free Range Roasted Chicken Breast

smoked onion mashed potatoes, blistered brussels sprouts, sherry jus

Roasted Beet Sirloin (Plant Based)

wild mushrooms, farmer's market vegetables, thunder sauce, barley furikake dust (v)

Herb Roasted Cauliflower Steak (Plant based)

caponata, roasted fingerling potatoes, chimichurri sauce

Desserts

(Please Select 2)

Triple Chocolate Mousse Cake

fresh berries

Tahitian Vanilla Bean Crème Brûlée

fresh berries, French Macarons

Signature Butter Cake

charred pineapple, salted caramel ice cream, chocolate sauce

Chef's Chocolate Sin

trio of chocolates tastings

Assorted Fruit Sorbets

passion fruit sauce

Served with Coffee, Decaf & Assorted Teas

Steak Enhancements

8 oz. Roasted Australian Lobster Tail \$49

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Updated 6/28/2024



Barbary Coast | \$72

Dinner Buffet

Salads

Chef's Journey Salad

farmer's market greens, vegetables, herb vinaigrette

Hearts of Romaine Caesar

parmesan cheese, garlic croutons

Farfalle Pasta Salad

shaved fennel, tomatoes, capers, country olives, feta cheese, herb vinaigrette

Mediterranean Antipasta Display

assorted meat and cheeses, grilled vegetables, hummus, pesto aioli

Entrées

Grilled Catch of the Day Provençale

roasted red and yellow tomatoes, basil, white wine scampi sauce

Fennel Pollen Chicken Breast

sundried tomato basil cream sauce

Herb Crusted Pork Loin

pommery sauce

Sides

(Please Select 2)

Mashed Potatoes

Truffle Mac & Cheese

Blistered Brussels Sprouts

Broccolini

Desserts

Chef's Assorted Miniature Desserts

Served with Coffee, Decaf & Assorted Teas

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Updated 6/28/2024



Pacific Heights | \$82

Dinner Buffet

Salads

Blue Baby Gem Salad

gorgonzola, heirloom cherry tomatoes, pickled onions, blue cheese dressing

Chef's Journey Salad

farmer's market greens, vegetables, herb vinaigrette

Caprese Salad

cherry tomatoes, fresh mozzarella, extra virgin olive oil, balsamic glaze

Seared Ahi Tuna Niçoise Salad

tomato, cucumbers, hardboiled eggs, olives, green beans, roasted potatoes, herb vinaigrette

Mediterranean Antipasta Display

assorted meat and cheeses, grilled vegetables, hummus, pesto aioli

Entrées

Pan Seared Salmon

sesame teriyaki glaze

Roasted Rosemary Chicken Breast

sherry jus

Creekstone Farms Marinated Steak

wild mushroom port demi-glace

Herb Roasted Cauliflower Steak (Plant based)

caponata, roasted fingerling potatoes, chimichurri sauce

Sides

(Please Select 2)

Smoked Onion Mashed Potatoes

Truffle Mac & Cheese

Blistered Brussels Sprouts

Broccolini

Desserts

Chef's Assorted Miniature Desserts

Served with Coffee, Decaf & Assorted Teas

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Passed Hors D'oeuvres

(Minimum of 25 pieces)

Chill Bites

- Crab and Shrimp Kimchi Lettuce Cups** \$7
- Crab Louie Lettuce Cups** \$7
- Ruby Rare Ahi** wonton chip, wasabi aioli, tobiko, seaweed salad \$6
- Pistachio and Blue Cheese Grapes** \$5
- Truffle Deviled Eggs** \$5
- Watermelon Cups** aged herb goat cheese, balsamic syrup \$6
- Caponata Toast** Laura Chanel goat cheese \$5
- Caprese Skewers** heirloom cherry tomatoes, basil, mozzarella \$5
- Roasted Beet Spoons** lemon oil (V) \$5
- Mango Cocktail Prawn** \$6
- Yellowfin Tuna Poke** \$6

Hot Bites

- Prosciutto Wrapped Prawns** \$6
- Chimichurri Grilled Prawns** \$6
- Thai Beef with Ocean Carmel Lettuce Cups** \$7
- Tempura Singapore Prawns** \$6
- Bacon Wrapped Scallops** \$6
- Dungeness Crab Cakes** basil aioli \$5
- Prime Beef Skewers** \$8
- Chicken and Smoked Bacon Lollipops** Bourbon maple syrup \$5

Sliders & Buns

- Beef and Gruyere** pickled red onion \$5
- Buffalo Chicken** blue cheese slaw \$5
- Crab Cake BLT** \$7
- Char Siu Pork Belly** bánh mì style \$6
- Gochujang Chicken** kimchi \$5
- Yakiniku Beef** pickled cucumber, furikake barley dust \$6

Flats

- roasted tomato, kalamata olives, parmesan, arugula \$4
- specialty cured meats, Provençal olives, roasted tomatoes \$6
- smoked salmon, herb ricotta, citrus, pickled onion, capers, dill \$6
- BBQ grilled chicken, white cheddar, chives, cilantro, shaved parmesan \$5
- pear, brie, smoked caramelized onions, rosemary \$5

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Displays

(Priced Per Person | Minimum of 25 portions)

Chilled Seafood Display Bar \$36

oysters on the half shell, prawns, ahi poke
Maine lobster with accoutrements

Charcuterie Board \$20

local meats, accoutrements, cranberry walnut
crostini, lavash herb crackers

Local Artisan Cheese Board \$15

cranberry walnut crostini, lavash herb crackers

Artisan Meat and Cheese Board \$25

cranberry walnut crostini, lavash herb crackers

Mediterranean Antipasta Display \$15

assorted meat and cheeses, grilled vegetables,
hummus, pesto aioli

Hawaiian Ahi Poke Station \$15

mangoes, jalapeños, avocados, taro chips,
and condiments

Bruschetta Station \$12

Laura Chenal goat cheese, caponata, tomato,
basil, extra virgin olive oil, balsamic reduction

Chef's Assorted Miniature Desserts \$15

Carving Stations

(Priced Per Person | Minimum of 25 guests)

Sugar Spiced Cedar Salmon \$17

roasted tomato tarragon caper sauce

Niman Ranch Char Siu Pork Loin \$16

thunder sauce, fermented black garlic sauce,
bao buns

New York Striploin \$24

horseradish cream, roasted garlic aioli, silver
dollar French rolls

Diestel Farms Maple Glazed Turkey Breast \$16

basil sauce, sherry vinegar sauce, silver dollar
French rolls

Creek Stone Farms Tenderloin of Beef \$26

Pommery sauce, armagnac sauce, silver dollar
French rolls

Revier Farms Herb Roasted Prime Rib \$28

whole grain mustard sauce, atomic horseradish
crème sauce, silver dollar French rolls

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