



Private Dining & Banquets

Specializing in seasonal small plates intended for sharing, Sessions is a true gathering place for private events of all types. We offer several packages to accommodate intimate dinners, receptions, corporate events, social gatherings, and full restaurant buy outs. Our event spaces and offerings are featured in the following content.

Located in the historic Presidio, Sessions is a dining destination serving craft beer, craft cuisine, and craft cocktails. The name Sessions refers to session beer; flavorful beers of lower alcoholic strength that are intended to be imbibed in multiples as part of a convivial "session" with good friends. The menu at Sessions extends the same concept to the food; encouraging diners to share delicious seasonal, small plates crafted with a modern California sensibility from locally produced and naturally raised ingredients.

The Skywalker Room

A Letterman Digital Arts Center Property

As the preferred caterer for Letterman Digital Arts Center's Skywalker Room, Sessions offers various catering options for your next corporate meeting, social reception or banquet event. The Banquet Room is a completely private space, comfortably accommodating 60 guests for a seated meal or up to 120 for standing receptions and featuring full length windows with sweeping views of the Palace of Fine Arts and Letterman Park. The space is equipped with quality Audio Visual services including flat screen TV's and surround sound, making it an ideal space for daytime meetings or conferences.

Capacity

Banquet: 80 guests

Reception: 120 guests

Board Room: 22 guests

Theater: 100 guests

Rental Rates

	LDAC Tenants	Non-Tenants
Half Day Meeting (4 hours)	\$375	\$500
Full Day Meeting (4+ hours)	\$750	\$1,000
After Hour Event (weekends & after 6pm) January 3-November 14	\$1,500	\$2,000
After Hour Event (weekends & after 6pm) November 15-January 2	\$2,000	\$2,500

Includes audio visual services, room set-up, and janitorial fees.

Sessions at The Presidio Food & Beverage Minimums

	January 3 – November 14	November 15 - January 2
Lunch (Tuesday-Friday)	\$1,000	\$1,500
Brunch (Saturday & Sunday)	\$1,500	\$2,000
Dinner (Sunday-Thursday)	\$2,500	\$5,000
Dinner (Friday & Saturday)	\$3,000	\$5,500

Menu Options *Sessions is not the proprietor of the banquet room but is the preferred caterer to the venue.*

Continental Breakfast

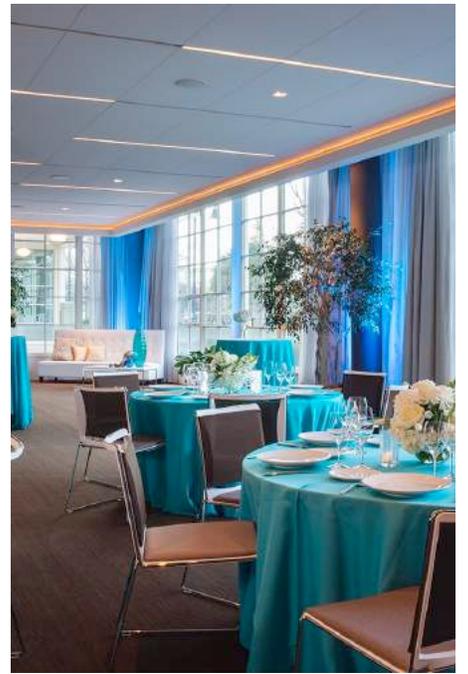
Breakout Snacks & Refreshments

Sandwich Board Display

Reception Style Hors d'oeuvres & Bar Service

Family Style Lunch/Dinner Menu

Plated Lunch/Dinner Menu



Passed Hors D'oeuvres Menu

Our menu is based on fresh, seasonal ingredients and is subject to change.

Dishes on this menu are for standing receptions only.

Each menu selection requires a minimum order of 2 dozen.

Deviled egg with old bay, spicy pickles and potato crisp

\$5 each

Gougeres with mushroom-truffle mascarpone

\$5 each

Individual pickled vegetable crudité

\$5 each

Seasonal soup shooters

\$5 each

Assorted oysters on the half shell with geuze mignonette

\$4 each

Hop salt french fry cones

\$5 each

Avocado toasts, panela cheese, pickled red onions

\$5 each

Potato pancakes with whipped herb crème fraiche and apple

\$5 each

Pt reyes bay blue cheese, brewed bread cracker, honeycomb

\$5 each

Foie gras mousse, house made seed cracker, seasonal fruit

\$6 each

Mini pastrami ruben, wagon wheel cheese, spicy mustard kraut, B & B pickle

\$6 each

Smoke steak tartare crostini, pickled shallot, mustard aioli

\$6 each

Crispy mushrooms

\$6 each

Spicy shrimp pinxtos with sofrito

\$6 each

Potato pancakes with smoked trout salad and trout roe

\$6 each

Petite Dungeness crab cakes with remoulade and radish

\$7 each

Pork Belly slider, spicy barbecue sauce, coleslaw, B & B pickle

\$7 each

Crispy chicken biscuit slider, lemon dill honey butter, fresno chili sauce

\$7 each

Chef style beef slider, bacon and red onion jam, holey cow cheese, B & B pickle

\$7 each

Lobster sliders, old bay aioli, cucumber

\$12 each

Herb crusted lamb lollipop with anchovy-caper aioli

\$15 each

Stationary Hors D'oeuvres

Artisanal cheese display with brewed bread, honey comb and crostini

\$16 per portion

Cured meat and cheese display with pickled vegetables, olives, brewed bread and crostini

\$16 per portion

Seafood display with snow crab claws with Louis sauce, and classic cocktail prawns

\$20 per portion

Assorted canapés display with:

Rye toast with smoked trout salad, cucumber

Potato salad stuffed potatoes with pickled mustard seeds,

Corn bread with pimento cheese and crispy bacon,

Deviled egg with old bay, spicy pickles and potato crisp

\$20 per portion



Passed Dessert Menu

Each menu selection requires a minimum order of 2 dozen.

Crystal malt ice cream sandwich

\$4.00 each

Mocha pot de crème, cocoa nib shortbread, whipped cream

\$4.00 each

Seasonal fruit tart, caramel, whipped cream

\$4.00 each

Carrot cake, cream cheese frosting, nut crumble

\$4.00 each

Mini Devil's Food Cake, Dulce de Leche

\$4.00 each

Cream puff: mocha, vanilla, or cherry

\$4.00 each



Stationary Dessert Platters

Each menu selection requires a minimum order of 2 dozen.

Cupcakes

Chose flavor listed on page 12 under "Specialty Cakes"

\$48.00 per dozen

Assorted Cookie Platter: Salted chocolate, oatmeal raisin, white chocolate cranberry
peanut butter, molasses, OR snickerdoodle

\$48.00 per dozen

Brownies OR blondies

\$48.00 per dozen

Chocolate Truffles: dark chocolate, raspberry, or white chocolate

\$48.00 per dozen

Petit fours: lemon or raspberry

\$48.00 per dozen

Family Style Lunch Menu

Menus subject to change based upon seasonality

Dishes on this menu are for seated meals only

Minimum order 24 persons

\$50 per person

Starters – Select Two

(Add an additional starter for \$10 per person)

Organic baby greens, radish, orange coriander vinaigrette, crispy brewers grains, panela cheese

Little gem caesar salad, sourdough croutons, shaved reggiano

Deviled egg with old bay, spicy pickles and potato crisp

Dungeness crab cake, spicy remoulade, radish (\$5 additional charge)

Crudo of big eye tuna, garum harissa, olive tapenade (\$5 additional charge)

Beef and pork meatballs, romesco sauce

Entrees – Select Two

(Add an additional entrée for \$15 per person)

Artichoke ravioli, spicy tomato sauce, ricotta cheese, mint

Portabello mushroom ravioli, mushroom nage, reggiano, sage

Grilled mahi taco, salsa verde, avocado, cumin slaw

Chef's style beef slider, bacon anchor jam, wagon wheel cheese, b&b pickle (2 per person)

Crispy chicken slider, fresno chili sauce, lemon-dill honey, coleslaw (2 per person)

Pastrami ruben, holey cow cheese, spicy mustard kraut, B & B pickle

Niman ranch beef striploin, smoked onion puree, triple onion relish (\$7 additional charge)

Sides - \$5 each

Add as many sides as you like for \$5 per person, per side

Kennebeck french fries, dark malt aioli, hop salt

Roasted brussels sprouts, calabrian chili, sourdough-garlic breadcrumbs

Saffron roasted cauliflower, toasted almonds, sultanas, mint

Cheddar-ale macaroni and cheese

Desserts – Select Two

(Add an additional dessert for \$10 per person)

Crystal malt ice cream sandwich

Citrus olive oil cake, seasonal fruit, whipped cream

Mocha pot de crème, cocoa nip shortbread, whipped cream

Seasonal fruit and almond tart, caramel, whipped cream

Mascarpone cheese cake, blueberry compote

Carrot cake, cream cheese frosting, nut crumble

Family Style Dinner Menu

Menus subject to change based upon seasonality

Dishes on this menu are for seated meals only

Minimum order 24 persons

\$75 per person

Starters – Select Two

(Add an additional starter for \$10 per person)

Organic baby greens, radish, orange coriander vinaigrette, crispy brewers grains, panela cheese

Little gem caesar salad, sourdough croutons, shaved reggiano

Deviled egg with old bay, spicy pickles and potato crisp

Dungeness crab cake, spicy remoulade, radish (\$5 additional charge)

Crudo of big eye tuna, garum harissa, olive tapenade (\$5 additional charge)

Beef and pork meatballs, romesco sauce

Entrees – Select Two

(Add an additional entrée for \$15 per person)

Artichoke ravioli, spicy tomato sauce, ricotta cheese, mint

Portabello mushroom ravioli, mushroom nage, reggiano, sage

Herb roasted mary's chicken breast, garlic toum, herb salad, grilled meyer lemon

Wild Alaskan halibut, caper-raisin relish, roast fennel puree, saba, crispy lemon (April – September)

Roasted king salmon filet, fennel puree, caper-raisin relish, saba (October – March)

Chef's style beef slider, bacon anchor jam, wagon wheel cheese, b&b pickle (2 per person)

Beef striploin, smoked onion puree, sherry jus, triple onion relish, watercress (\$7 additional charge)

Sides – Select Two

Kennebeck french fries, dark malt aioli, hop salt

Smoked mashed potatoes

Roasted brussels sprouts, calabrian chili, sourdough-garlic breadcrumbs

Saffron roasted cauliflower, toasted almonds, sultanas, mint

Fregola with lemon, garlic and parsley

Cheddar-ale macaroni and cheese

Desserts – Select Two

(Add an additional dessert for \$10 per person)

Crystal malt ice cream sandwich

Citrus olive oil cake, seasonal fruit, whipped cream

Mocha pot de crème, cocoa nip shortbread, whipped cream

Seasonal fruit and almond tart, caramel, whipped cream

Mascarpone cheese cake, blueberry compote

Carrot cake, cream cheese frosting, nut crumble

Plated Style Lunch Menu

Menus subject to change based upon seasonality

Dishes on this menu are for seated meals only

Minimum order 24 persons

\$55 per person

Design your own à la carte menu choosing from the following dishes

Starter Course

(Select 2 options for your guests to choose from)

(Add an additional starter for \$10 per person)

Baby greens, shaved radish, orange coriander vinaigrette, crispy brewers grains, panela cheese

Little gem caesar salad, sourdough croutons, shaved reggiano

Heirloom tomato gazpacho, cucumber relish (June – September)

Chili spiced purée of delicata squash soup, crème fraîche, crispy pepitas (October - May)

Pork and beef meatballs, romesco sauce, grilled bread

Crudo of big eye tuna, garum harissa, olive tapenade (\$5 additional charge)

Dungeness crab cake, spicy remoulade, radish (\$5 additional charge)

Entrée Course

(Select 2 options for your guests to choose from)

(Add an additional entrée for \$15 per person)

Artichoke ravioli, spicy tomato sauce, ricotta cheese, mint

Portabello mushroom ravioli, mushroom nage, reggiano, sage

Grilled mahi tacos, salsa verde, avocado, cumin slaw

Crispy chicken breast sandwich, coleslaw, fresno chili sauce, hop salt potato chips

Little gem caesar with mary's grilled chicken breast

Sessions burger, bacon anchor jam, holey cow cheese, hop salt potato chips

Pastrami ruben, holey cow cheese, spicy mustard kraut, B & B pickle

Natural beef striploin, smoked onion puree, triple onion relish (\$7 additional charge)

Dessert

(Select 2 options for your guests to choose from)

(Add an additional dessert for \$10 per person)

Crystal malt ice cream sandwich

Citrus olive oil cake, seasonal fruit, whipped cream

Mocha pot de crème, cocoa nip shortbread, whipped cream

Seasonal fruit and almond tart, caramel, whipped cream

Mascarpone cheese cake, blueberry compote

Carrot cake, cream cheese frosting, nut crumble

Plated Style Dinner Menu

Menus subject to change based upon seasonality

Dishes on this menu are for seated meals only

Minimum order 24 persons

\$85 per person

Design your own á la carte menu choosing from the following dishes

Starter Course

(Select 2 options for your guests to choose from)

(Add an additional starter for \$10 per person)

Baby greens, shaved radish, orange coriander vinaigrette, crispy brewers grains, panela cheese

Little gem caesar salad, sourdough croutons, shaved reggiano

Citrus and baby kale salad, grilled citrus vinaigrette, panela cheese, crispy grains (Dec. – March)

Heirloom tomato gazpacho, cucumber crème fraîche (June – September)

Chili spiced purée of delicata squash soup, crème fraîche, crispy pepitas (October - May)

Crudo of big eye tuna, garum harissa, olive tapenade (\$5 additional charge)

Crispy pork belly, polenta, herb poached apple, cider jus

Pork and beef meatballs, romesco sauce, grilled bread

Oysters rockefeller, applewood smoked bacon, pastis

Dungeness crab cake, spicy remoulade, radish (\$5 additional charge)

Entrée Course

(Select 2 options for your guests to choose from)

(Add an additional entrée for \$15 per person)

Artichoke ravioli, spicy tomato sauce, ricotta cheese, mint

Portabello mushroom ravioli, mushroom nage, reggiano, sage

Herb roasted Mary's chicken breast, olive oil & lemon smashed potatoes, garlic toum, grilled lemon

Wild Alaskan halibut, caper-raisin relish, roast fennel puree, saba, crispy lemon (April – September)

Roasted king salmon filet, fennel puree, caper-raisin relish, saba (October – March)

Herb roasted pork loin, spicy brocolini, stone ground grits, peppers agrodolce

Natural beef striploin, smoked onion puree, sherry jus, triple onion relish, watercress (\$5 additional charge)

Dessert

(Select 2 options for your guests to choose from)

(Add an additional dessert for \$10 per person)

Crystal malt ice cream sandwich

Citrus olive oil cake, seasonal fruit, whipped cream

Mocha pot de crème, cocoa nip shortbread, whipped cream

Seasonal fruit and almond tart, caramel, whipped cream

Mascarpone cheese cake, blueberry compote

Carrot cake, cream cheese frosting, nut crumble

Sessions Sandwich Board Lunches

Minimum order of 20 persons

Includes a display of assorted sandwiches and two side dishes.

\$30 per person

Sandwiches/Wraps

(Select up to 4 options in your assortment)

Crispy picnic chicken breast sandwich, tangy coleslaw, B&B pickles, fresno chili sauce

Smoked turkey breast and bacon sandwich, cilantro pesto aioli, rosemary ciabatta

Sessions pastrami on marble rye with house-made sauerkraut, whole grain mustard aioli, Holy Cow Cheese

Salami, coppa and cheese sandwich on baguette with basil, tomato and aioli

Caesar wrap, roasted tomato, garlic croutons (non-vegetarian)

Chicken caesar wrap, roasted tomato, garlic croutons

Crispy Portabello Mushroom Sandwich with Avocado aioli and Arugula (Vegetarian, not Vegan)

Crispy Avocado, Bacon and Tomato Wrap with Chipotle Aioli (Vegetarian)

Grilled asparagus wrap, arugula, roasted peppers, aioli, almond (Vegan)

Sides

(Select 2 options)

Baby greens, shaved radish, panela cheese, crispy brewers grains, orange coriander vinaigrette

Watermelon, mint, olive and feta salad

Lemon orzo salad with cucumber, parsley and mint

Dill mustard potato salad

Tangy coleslaw

*Upgrade and add cookies, brownies, chips or granola bars

Continental Breakfast Display

Minimum order 20 persons

\$22 per person

Display includes all of the follow:

Equator Coffee, Mighty Leaf Tea, and Orange Juice
Seasonal Muffin, Seasonal Scone, Classic Croissant, Seasonal Danish
Marmalade, Jam, and Butter
Chilled Fruit Salad

Parfait Bar Upgrade

Yogurt, House-made Granola, Seasonal Fruit
\$7 per person

Hot Breakfast Wrap Upgrade

\$10 per person

Bagel & Lox Upgrade

\$16 per person

Break Out & Á la Carte Menu Additions

Coffee
\$60 per Gallon

Hot Tea
\$60 per Gallon

Iced Tea
\$40 per Gallon

Lemonade
\$50 per Gallon

Orange Juice
\$60 per Gallon

Summit Sparkling Bottled Waters
\$4 each

Voss Still Bottled Waters
\$5 each

Individual Soft Drinks
\$4 each

***ITEMS MINIMUM ORDER IS TWO DOZEN**

*Seasonal Muffins or Scones
\$48 per dozen

*Cupcakes
\$48 per dozen

*Assorted Cookie Platter: Salted chocolate,
oatmeal raisin, peanut butter, white chocolate
cranberry, molasses, OR snickerdoodle
\$48.00 per dozen

*Brownie OR Blondie Platter mascarpone
\$48.00 per dozen

Granola Bars minimum order two dozen
\$48.00 per dozen

***ITEMS MINIMUM ORDER IS TWO DOZEN**

*Housemade Chips and salsa
\$6 each

*Housemade Chips salsa and guacamole
\$9 each

Keep chips without bags!!!

Fresh Cut Fruit Platter
\$7 per portion (minimum 24)

Vegetable Crudit e
\$6 per portion

Mixed Nuts OR Trail Mix
\$25 per pound

Specialty Cakes

Sessions can provide specialty cakes or cupcakes for your next event available in select sizes and custom flavor combinations.

Sessions Signature Cakes

Chocolate cake, espresso buttercream, stout pastry cream

Red velvet, cream cheese frosting and filling

Lemon cake, lemon mascarpone, blueberry compote

Cakes

6" Round (up to 8 Persons) \$50

8" Round (9-14 Persons) \$80

10" Round (15-24 Persons) \$125

*Larger cakes available, please ask for a quote.

Cake Flavor:

Vanilla, Chocolate

Frosting Flavor:

Vanilla, Chocolate or Cream Cheese, Espresso

Filling Flavor:

Vanilla, Chocolate, Cream Cheese or Raspberry

Cupcakes

\$60 per dozen

(Minimum order 1 Dozen)

Cake Flavor:

Vanilla, Chocolate or Red Velvet

Frosting Flavor:

Vanilla, Chocolate or Cream Cheese

Bar Package

All private bar packages require a setup fee of \$100.

Beer and Wine

1st Hour: \$22 per person, 2nd Hour: \$24 per person, each additional hour is \$10 per person

Includes:

Sparkling Wine

Rose

Sauvignon Blanc

Chardonnay

Pinot Noir

Zinfandel

Draft Beer

Soft Drinks

Sparkling Water

Premium Bar Package

1st Hour: \$25 per person, 2nd Hour: \$29 per person, each additional hour is \$11 per person

Includes all Beer and Wine, plus:

Russian Standard Vodka

Citadelle Gin

Flor de Cava White Rum

Bank Note Scotch

Evan Williams Bourbon

El Distilador Tequila

Luxury Bar Package

1st Hour: \$32 per person, 2nd Hour: \$39 per person, each additional hour is \$13 per person

Includes all Beer and Wine, plus:

Greygoose Vodka

209 Gin

Diplomatico Reserva Rum

Johnny Walker Black Scotch

Buffalo Trace Whiskey

7 Leguas Tequila Blanco



Luxury Wine Upgrade

To upgrade your wine selections, \$12 per person, per hour will be added to the base package.

Added Draft Beer Upgrade

Depending on the size of the group the package will include 1-2 draft beer selections. If you would like to include an additional draft beer there will be an upgrade fee of \$7 per person, per hour.

Specialty Cocktails

Our craft cocktail specialist can create up to two signature cocktails for your event. For each specialty cocktail an additional \$6 per person will be added to the base package.



Event Wine List

Wine selections may be made from our current house wine list with a minimum 96-hour advance notice.

Sparkling

Cava Segura Viudas \$39

J Vineyards Cuvee Brut \$60

Schramsberg Blanc de Noir \$72

Brut Rose, Bouvet, Loire, France, NV \$50

Roses

Rose, Hogwash, Saint Helena 2014 \$39

Rose, Barrymore, Carmel, 2016 \$42

Whites

Viognier, Pennotier, Languedoc-Roussillon \$35

White Blend, Pine Ridge, Napa Valley, 2015

\$31

Sauvignon Blanc, Matanzas Creek, Sonoma Coast, 2015 \$47

Riesling Kabinett, Mosel, Germany 2002 \$39

Chardonnay, Kim Crawford, New Zealand, 2014 \$42

Chardonnay, Raeburn, Russian River Valley, 2014 \$55

Red

Pinot Noir, Crossing, Marlborough, New Zealand, 2014 \$45

Cabernet Sauvignon, Billhook, Napa Valley, 2013 \$72

Zinfandel, Ancient Peaks, Lodi 2014 \$42

Craft Beer

Please note we will need two weeks notice to order.

Kegeator available. Our Cicerone is happy to order kegs at \$350 flat rate to your palate preference.

Available by style:

Light, Pale Ale, IPA, Dark

*Assorted Bottled Beers also available at \$6 per bottle.

Firestone Pivo Pils - Dry Hopped Pilsner

21st Amendment Hell or High Watermelon - American Wheat Ale w/ Watermelon

Sierra Nevada Pale Ale - Classic American Pale

Dogfish Head 60 Minute IPA - American IPA

Deschutes Obsidian Stout - American Stout

General Event Information & Policies

Deposit:

Parties of 40 or more require a 50% of the food and beverage fee will be due at the time of the contract acknowledgment in order to hold the space. The deposit will be refunded towards the final bill at the completion of the event.

Cancellation Policy: If a cancellation occurs within two weeks of your event, your credit card will be charged for one-half of the food and beverage minimum. If you cancel your event within seven days of the event date, you will be charged the entire food and beverage minimum to cover lost revenue. For events in December, your credit card will be charged one-half of the food and beverage minimum if a cancellation occurs within 30 days of your event date. You will be charged for the full food and beverage minimum if a cancellation occurs within two weeks of your event date.

Guest Count Confirmation: The organizer of the event is required to confirm the total number of guests five (5) business days prior to the day of the event. This is the minimal number of guests in which you will be billed for. If the guest number is not confirmed, the largest guest count from the contract will be used.

Billing & Charges: The organizer/host(ess) of the event will receive the final statement at the end of the event. A 25% service/administrative charge and 8.75% sales tax will be included in the final statement. The balance due to Sessions must be paid at the end of the event via credit card or cash payment.

Private Bar Set Up: For an additional \$100 set up fee, Sessions can provide a private bar with a dedicated bar tender. Required for receptions and fee applies to all bar packages.

Corkage Fee: \$25 per bottle.

Cake Slice Fee: \$5 per person. Inquire to order custom cakes and cupcakes from Sessions. Slice fee applies to any outside desserts.

Skywalker Room Policies:

- a. The room can be reconfigured in a variety of ways but we (LDAC and/or Sessions) will handle all moves of our own furniture and/or equipment. If guests bring in outside furniture/equipment (i.e. a party where soft seating is rented and brought in), they are allowed to move said furniture using their own resources but as with all vendor services onsite, we will need a certificate of insurance meeting our minimum requirements (re: the COI req. sent over earlier) to be submitted and approved by LDAC beforehand.
- b. No hanging of any equipment or decorations from ceilings, walls or windows.
- c. Use of candles/open flame is not permitted.
- d. All alcoholic beverages must be served by a licensed bartender.
- e. All deliveries of equipment, food, etc. must be scheduled through Property Management. Submission of COI is required for all outside vendors.