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.
Sessions Private Dining Room is a private space, windowed off of the main dining room, ideal for intimate gatherings. The room accommodates 24 guests for a seated meal or up to 35 for standing receptions. Featuring surrounding windows with views of the Letterman Park, the Private Dining Room is a perfect space for your next event, such as a birthday dinner or company happy hour.

**Capacity**
- Seated: 24 guests
- Reception: 35 guests

**Food & Beverage Minimums**
- Lunch: $750 plus $100 room rental fee
- Weekend Brunch & Dinner: $1,500 plus $200 room rental fee

**Menu Options**
- Limited a la Carte Menu
- and/or Passed Hors d’oeuvre
The Beer Garden Patio

Sessions Beer Garden is a beautiful outdoor deck, perfect for social gatherings. The patio is fully equipped with space heaters and is available, weather permitting, May through October. Gorgeous views of the Palace of Fine Arts and Letterman Park surround the patio and create the perfect backdrop for any occasion. The space also joins with, and can be reserved along with the Private Dining Room. The patio is available for reception style events or seated meals, with a maximum capacity of 120 guests, standing, or 90 guests, seated.

**Capacity**

Seated: 90 guests  
Reception: 120 guests

**Rental Rates**

Only available May-October (weather permitting)

**Menu Options**

Plated 3-course menu or family style 3-course menu  
Reception style service: Passed and stationary Hors d’oeuvres

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<thead>
<tr>
<th></th>
<th>Lunch</th>
<th>Weekend Brunch &amp; Dinner</th>
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<tbody>
<tr>
<td>¼ Patio (15 people)</td>
<td>$200 rental fee</td>
<td>$300 rental fee</td>
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<td></td>
<td>$500 food &amp; beverage</td>
<td>$1,250 food &amp; beverage</td>
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<tr>
<td>½ Patio (40 people)</td>
<td>$500</td>
<td>$1,000 rental fee</td>
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<td>$1,000 food &amp; beverage</td>
<td>$2,500 food &amp; beverage</td>
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<tr>
<td>Full Patio (120 people)</td>
<td>$1,000 rental fee</td>
<td>$2,000 rental fee</td>
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<td>$2,000 food &amp; beverage</td>
<td>$4,000 food &amp; beverage</td>
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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 Pickled Fresno with Crispy Shallot and Smoked Salt
$4 each

Gougeres with Mushroom-Truffle Mascarpone
$4 each

Individual Pickled Vegetable Crudité
$4 each

Seasonal Soup Shooters
$4 each

 Assorted Oysters on the Half Shell with Geuze Mignonette
$4 each

Hop Salt French Fry Cones
$4 each

Avocado Toasts, Panela Cheese, Pickled Red Onions
$4 each

Potato Pancakes with Whipped Herb Crème Fraiche and Apple
$4 each

Pt Reyes Bay Blue Cheese, Brewed Bread Cracker, Honeycomb
$5 each

Duck Liver Mousse, House Made Seed Cracker, Seasonal Fruit
$5 each

Mini Pastrami Ruben, Wagon Wheel Cheese, Spicy Mustard Kraut, B & B Pickle
$6 each

Crispy Exotic Mushrooms Cones
$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 Lemon Aioli
$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 Anchor Jam, Wagon Wheel Cheese, B & B Pickle
$7 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 Herb Fromage Blanc and Smoked Trout,
Potato Salad Stuffed Potatoes with Pickled Mustard Seeds,
Corn Bread Toast with Pimento Cheese and Crispy Bacon,
Rye Crisp with Fromage Blanc and Pickled Beet
$20 per portion
Passed Dessert Menu
Each menu selection requires a minimum order of 2 dozen.

Crystal Malt Ice Cream Sandwich
$3.50 each

Dark Chocolate Pot de Crème, Whipped Cream
$3.50 each

Seasonal Fruit Tart, Caramel, Whipped Cream
$3.50 each

Carrot Cake, Pineapple, Walnut Crumb
$3.50 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

Please select your flavor:: Salted chocolate, oatmeal raisin, peanut butter, molasses, OR snickerdoodle
$48.00 per dozen

Brownie OR Blondie Platter
$48.00 per dozen

Chocolate Truffles: Dark Chocolate, Raspberry, or White Chocolate
$48.00 per dozen

Tartlets: Chocolate, Custard, or Lemon Meringue
$48.00 per dozen

Petit fours: Lemon or Raspberry
$48.00 per dozen
Our menu is based on fresh, seasonal ingredients and is subject to change.
(Private Dining Room groups 12-24 only)

Dinner

Small Plates
assorted pickled vegetable plate - 9
organic baby greens, radish, orange-coriander vinaigrette, crispy brewers grains, panela cheese - 10
crispy nebrodini mushrooms, pimenton ailo - 11
crudo of big eye tuna, cured cucumbers, aquachile, avocado mousse, chicharon - 17
crispy pork belly, roasted sunchoke puree, saison kumquats, ginger citrus glaze - 15
liberty duck liver mousse, flanders red ale gelee, candied kumquats, seed crackers - 14

Large Plates
skywalker wagyu butcher’s cut steak, duck fat potatoes, sweet and sour bell peppers, brocolini, garlic chips - 32
roasted steelhead salmon, bacon “brusselkraut”, pommes anna, blood orange gastrique - 28
panela cheese dumplings, cilantro-chili pesto, delicate squash, pepitas - 19
sessions house ground burger chef style: b&b pickles, holy cow cheese, bacon anchor jam, hop salt fries - 19

Dessert
banana nut cake, butterscotch sauce, coffee anglaise, vanilla ice cream, macadamia nut brittle - 10
mascarpone cheesecake, guava sorbet, graham crumble, lemon curd - 11
crystal malt ice cream sandwich, molasses cookie - 9

Lunch

Small Plates
assorted pickled vegetable plate - 9
organic baby greens, radish, orange-coriander vinaigrette, crispy brewers grains, panela cheese - 10
crispy nebrodini mushrooms, pimenton ailo - 11
crudo of big eye tuna, cured cucumbers, aquachile, avocado mousse, chicharon - 17
liberty duck liver mousse, flanders red ale gelee, candied kumquats, seed crackers - 14

Large Plates
grilled mahi mahi tacos, cumin slaw, avocado, pickled red onion, salsa verde, panela cheese, chips - 19
chopped salad, roasted chicken, pickled beets, avocado, peppered almonds, green goddess dressing - 17
house smoked open face pastrami sandwich, marble rye, holy cow cheese, spicy mustard kraut, b&b pickles - 18
panela cheese dumplings, cilantro-chili pesto, delicate squash, pepitas - 19
sessions house ground burger chef style: b&b pickles, wagon wheel cheese, bacon anchor jam, hop salt fries - 19
Lunch continued

Dessert
banana nut cake, butterscotch sauce, coffee anglaise, vanilla ice cream, macadamia nut brittle - 10
mascarpone cheesecake, guava sorbet, graham crumble, lemon curd - 11
crystal malt ice cream sandwich, molasses cookie - 9

Brunch

Small Plates
assorted pickled vegetable plate - 9
avocado toast, pickled red onion, panela cheese, cilantro - 9
straus family yogurt, savory granola, honey, banana – 6
jalapeno sausage, tomatillo relish, cilantro crema, pickled red onions - 10
organic baby greens, radish, orange-coriander vinaigrette, crispy brewers grains, panela cheese - 10
liberty duck liver mousse, flanders red ale gelee, candied kumpquats, seed crackers – 14
crudo of big eye tuna, cured cucumbers, aquachile, avocado mousse, chicharon– 17

Large Plates
chopped salad, roasted chicken, pickled beets, avocado, peppered almonds, green goddess dressing - 17
grilled mahi mahi tacos, cumin slaw, avocado, pickled red onion, salsa verde, panella cheese, chips – 19
pastrami and fried eggs, marble rye, wagon wheel cheese, mustard kraut - 18
eggs in purgatory: two eggs baked in spicy tomato sauce, calabrian chili, nicoise olives, basil, grilled bread - 16
sessions house ground burger chef style: b&b pickles, holy cow cheese, bacon anchor jam, hop salt fries – 19

Pannenkoek (Belgian Style Thin Pancakes):
pannenkoek with applestroop - 13
roasted apple pannenkoek with applestroop - 15
bacon pannenkoek with applestroop – 16
pannenkoek with chocolate hazelnut sauce - 16

Dessert
banana nut cake, butterscotch sauce, coffee anglaise, vanilla ice cream, macadamia nut brittle - 10
mascarpone cheesecake, guava sorbet, graham crumble, lemon curd - 11
crystal malt ice cream sandwich, molasses cookie - 9
Event Wine List

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

Whites
- Viognier, Pennotier $35
- White Blend, Pine Ridge, Napa Valley, 2015 $31
- Sauvignon Blanc, Gerard Bertrand, Perles, Sud de France, 2015 $42
- Riesling Kabinett, Mosel, Germany 2002 $39
- Chardonnay, Kim Crawford, New Zealand, 2014 $42
- Chardonnay, Raeburn, Russian River Valley, 2014 $55

Red
- Pinot Noir, The Crossing, Awatere Valley, New Zealand, 2014 $45
- Syrah Blend, Tablas Creek Vineyard, Paso Robles, 2014 $55
- Cabernet Sauvignon, Billhook, Napa Valley, 2013 $72
- Zinfandel, Oak Ridge Winery, Lodi 2014 $40

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

Craft Beer

Please note we will need two weeks notice to order.
Kegerator 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
  * Assorted Bottled Beers also available.
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.