



# BELLOTA

## PRIVATE EVENTS

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*Semi-Private Dining Room Floor Plans*

[24-26 GUESTS](#)

[UP TO 32 GUESTS](#)

[UP TO 50 GUESTS \(STANDING RECEPTION\)](#)

# ABOUT BELLOTA

## THE SPACE

Located in a landmark building in SoMa district, Bellota is a vibrant Spanish restaurant with an expansive take on the cuisines of Spain. A 30-seat full bar and lounge add to the convivial environment, where guests can enjoy live music. The airy, urban Mediterranean interior features California bay laurel tabletops, custom Costa Brava blue-colored leather chairs and booths, Moorish light pendants and brass table-lamps, a semi-private dining room for parties and events, and seating around the open kitchen with a custom hearth. Overall, the space embodies the soul of Spanish cooking, and the art of Spanish drinking.

## CUISINE

Executive Chef Ryan McIlwraith brings his critically acclaimed approach to Spanish dishes, including a diverse menu of meats grilled on a wood-fired hearth, inventive paellas, Old World stews, fresh seafood, medium-sized tapas, slow-roasted vegetable dishes, as well as imported charcuterie and cheeses including our namesake jamon iberico de bellota. The bar includes an all-Spanish wine list, Sherry on tap, dry cider, Spain's cocktail of choice, the gin tonic, and more.

## THE ABSINTHE GROUP

The Absinthe Group (TAG), founded and managed by food-industry veteran Bill Russell-Shapiro, creates and operates unique, high-quality food and wine enterprises. TAG includes Absinthe Brasserie & Bar, Absinthe Private Dining, Arlequin Cafe & Food-To-Go, Arlequin Wine Merchant, Bellota, Boxing Room, and Comstock Saloon. They are overseen by TAG Vice President Eric Vreede, Executive Pastry Chef Stephanie Kimura, and Bar Director Jonny Raglin.

## QUICK FACTS

<b>LOCATION</b>	888 Brannan Street @ 8th San Francisco, CA 94103
<b>ESTABLISHED</b>	May 2016
<b>CHEF DE CUISINE</b>	Joel Ehrlich
<b>CREDIT CARDS</b>	Visa, MasterCard, American Express, Discover
<b>PARKING</b>	Street Parking
<b>CAPACITY</b>	Semi-private: up to 32 seated guests or 50 for a standing reception Buyout: up to 100 seated guests or 200 for a standing reception
<b>CONTACT</b>	Kat Womer: 415.430.6580, <a href="mailto:kat@absinthegroup.com">kat@absinthegroup.com</a>
<b>WEBSITE</b>	<a href="http://www.bellotasf.com">www.bellotasf.com</a>

# BELLOTA EVENT INFORMATION

## MENUS & PRICING

**Semi-Private** This is an opportunity to have a private restaurant experience without the investment of reserving an entire restaurant facility. We can accommodate 32 seated guests, and 50 guests for a standing reception. Pricing for a reception in our semi-private dining space is contingent on party size, and menu size (food + beverage).  
Minimums\*: Lunch: \$3,500 - \$4,500 / Dinner: \$5,000 - \$8,000

**Buyout** This is a restaurant exclusive event. We can accommodate 100 seated guests, and up to 200 guests for a standing reception. Full-buyout costs vary.  
Minimums\*: Lunch: \$12,000 - \$15,000 / Dinner \$30,000 - \$35,000

*\*Final prices are determined by the host's menu selection and/or additions, total number of beverages consumed, 20% service charge, 5% SF Employer Mandate, and taxes.*

**Choosing a Menu** Bellota offers tailored prix-fixe menus in a range of budgets (examples provided on pages three to six). Wedding, birthday, congratulatory cakes and special desserts can be created for your event (advance consultations may be required).

## EVENT TYPES & OFFERINGS

- A cocktail party in our lounge with passed hors d' oeuvres is an exciting alternative to a sit-down dinner. This area can be reserved between the hours of 1 p.m. and 4 p.m. with a \$3,000 food and beverage minimum.
- Floral centerpieces and side arrangements can be ordered through recommended vendors to suit a range of budgets.
- Guest take-home 'favors' including delectable treats such as chocolates and wine from The Absinthe Group's wine shop Arlequin Wine Merchant, and *The Art of the Bar* books, written by Absinthe bartenders Jeff Hollinger & Rob Schwartz, can be arranged (associated costs quoted upon request).
- We offer a variety of house bands starting at \$500
- Our full bar features Spanish classics such as sangria (available in pitchers), dry cider on tap, a range of 30+ Sherry varietals, gin tonics & more.

# PASSED PINCHOS / PLATED SELECTIONS

## **PINCHOS** *Snack-sized starters*

5. per piece

<b>Atun*</b>	bigeye tuna, caper, lime, nunez de prado
<b>Cangrejo</b>	crab salad, iberico lardo, apple & brioche
<b>Caballa</b>	Spanish mackerel, mandarin 'caviar', sunchoke
<b>Cruda*</b>	grass-fed beef, lobster alioli, rice puff, harissa
<b>Pulpo</b>	steamed octopus, marble potato, celery root
<b>Croqueta</b>	creamy clam & sea urchin fritter, pickled ramp, seaweed powder

## **PLATOS** *Platters for the table*

Price per person

<b>Queso*</b>	three-cheese manchego flight, quince paste, celery & grape salad, picos	10.
<b>Embutido</b>	jamon serrano, chorizo sausage, sobrasada, pan con tomate	15.
<b>Bellota</b>	jamon iberico de bellota, sliced to order, pan con tomate	20.



# BELLOTA

## SAMPLE MENU ONE

### TAPAS

*Choice of three dishes, served family style*

<b>Guisante</b>	raw, sugar-snap pea & tendril, queso fresco dressing, cashew dukkah
<b>Remolacha*</b>	roasted, beet trio, falafel & hummus, coca chips, cucumber-yogurt ensalada
<b>Albondiga</b>	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
<b>Bravas*</b>	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
<b>Tortilla*</b>	Spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli
<b>Padron*</b>	roasted, padron peppers, fermented brussel sprouts, garum vinagreta, idiazabal migas
<b>Ensalada*</b>	'little gem' lettuce, corn, stone fruit, cocoa-almond, queso dulce, muscatel vinagreta
<b>Bunuelos</b>	crispy, salt cod bunuelos, grilled romano bean, baby romaine, citrus alioli

### PAELLA

*Paella served family style (choose one)*

<b>Fideua*</b>	paella of rice & noodle, "the S.F. treat," gulf shrimp, scallop, green bean, squid & ink
<b>Lechon*</b>	paella, roasted pork shoulder, crispy belly, jamon, saffron, tomato, baby corn, garbanzo

### POSTRES

*Shared dessert, served family style*

<b>Churros</b>	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
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*88. per person*



# BELLOTA

## SAMPLE MENU TWO

### TAPAS

*Choice of three dishes, served family style*

<b>Guisante</b>	raw, sugar-snap pea & tendril, queso fresco dressing, cashew dukkah
<b>Remolacha*</b>	roasted, beet trio, falafel & hummus, coca chips, cucumber-yogurt ensalada
<b>Albondiga</b>	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
<b>Bravas*</b>	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
<b>Tortilla*</b>	Spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli
<b>Padron*</b>	roasted, padron peppers, fermented brussel sprouts, garum vinagreta, idiazabal migas
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### PAELLA

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<b>Lechon*</b>	paella, roasted pork shoulder, crispy belly, jamon, saffron, tomato, baby corn, garbanzo

### RACIONE

*Shared entree*

<b>Chuleton</b>	grilled dry-aged flannery beef, "CA reserve," basque tximitxurri, bone marrow holandesa
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### POSTRES

*Shared dessert, served family style*

<b>Churros</b>	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
<b>Arroz con Leche</b>	cardamom rice pudding, plum, pistachio

98. per person



# BELLOTA

## SAMPLE MENU THREE

### TAPAS

*Choice of three dishes, served family style*

<b>Guisante</b>	raw, sugar-snap pea & tendril, queso fresco dressing, cashew dukkah
<b>Remolacha*</b>	roasted, beet trio, falafel & hummus, coca chips, cucumber-yogurt ensalada
<b>Albondiga</b>	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
<b>Bravas*</b>	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
<b>Tortilla*</b>	Spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli
<b>Padron*</b>	roasted, padron peppers, fermented brussel sprouts, garum vinagreta, idiazabal migas
<b>Ensalada*</b>	'little gem' lettuce, corn, stone fruit, cocoa-almond, queso dulce, muscatel vinagreta
<b>Bunuelos</b>	crispy, salt cod bunuelos, grilled romano bean, baby romaine, citrus alioli

### PAELLA

*Paella served family style (choose one)*

<b>Fideua*</b>	paella of rice & noodle, "the S.F. treat," gulf shrimp, scallop, green bean, squid & ink
<b>Lechon*</b>	paella, roasted pork shoulder, crispy belly, jamon, saffron, tomato, baby corn, garbanzo

### RACIONE

*Shared entrees*

<b>Chuleton</b>	grilled dry-aged flannery beef, "CA reserve," basque tximitxurri, bone marrow holandesa
<b>Pescado</b>	plancha-roasted whole sea bass, judion bean, summer squash, nettle-citrus salsa

### POSTRES

*Shared desserts, served family style*

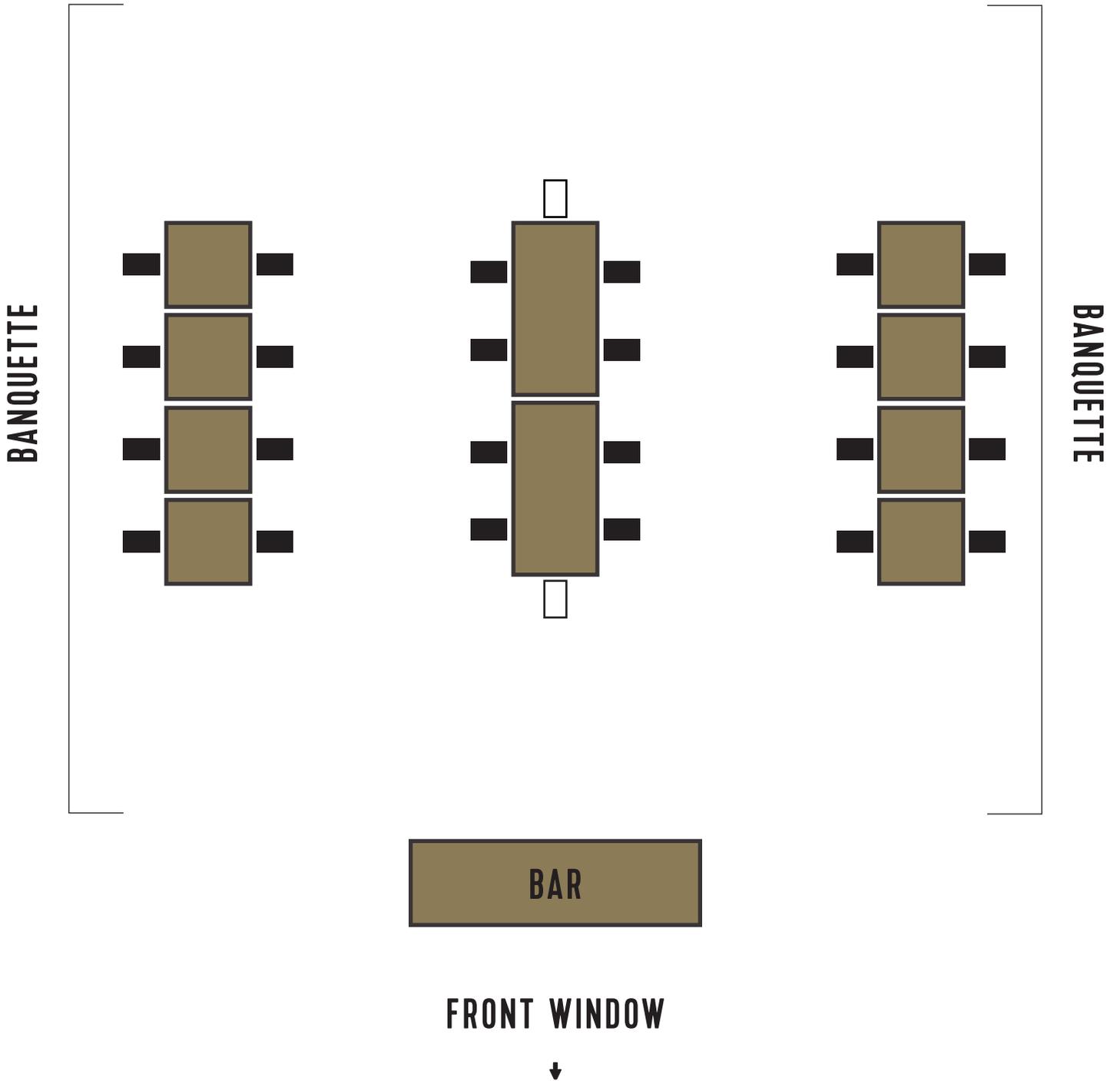
<b>Churros</b>	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
<b>Arroz con Leche</b>	cardamom rice pudding, plum, pistachio

*108. per person*

# BELLOTA SEMI-PRIVATE DINING ROOM

Floor plan for 24 to 26 seated guests

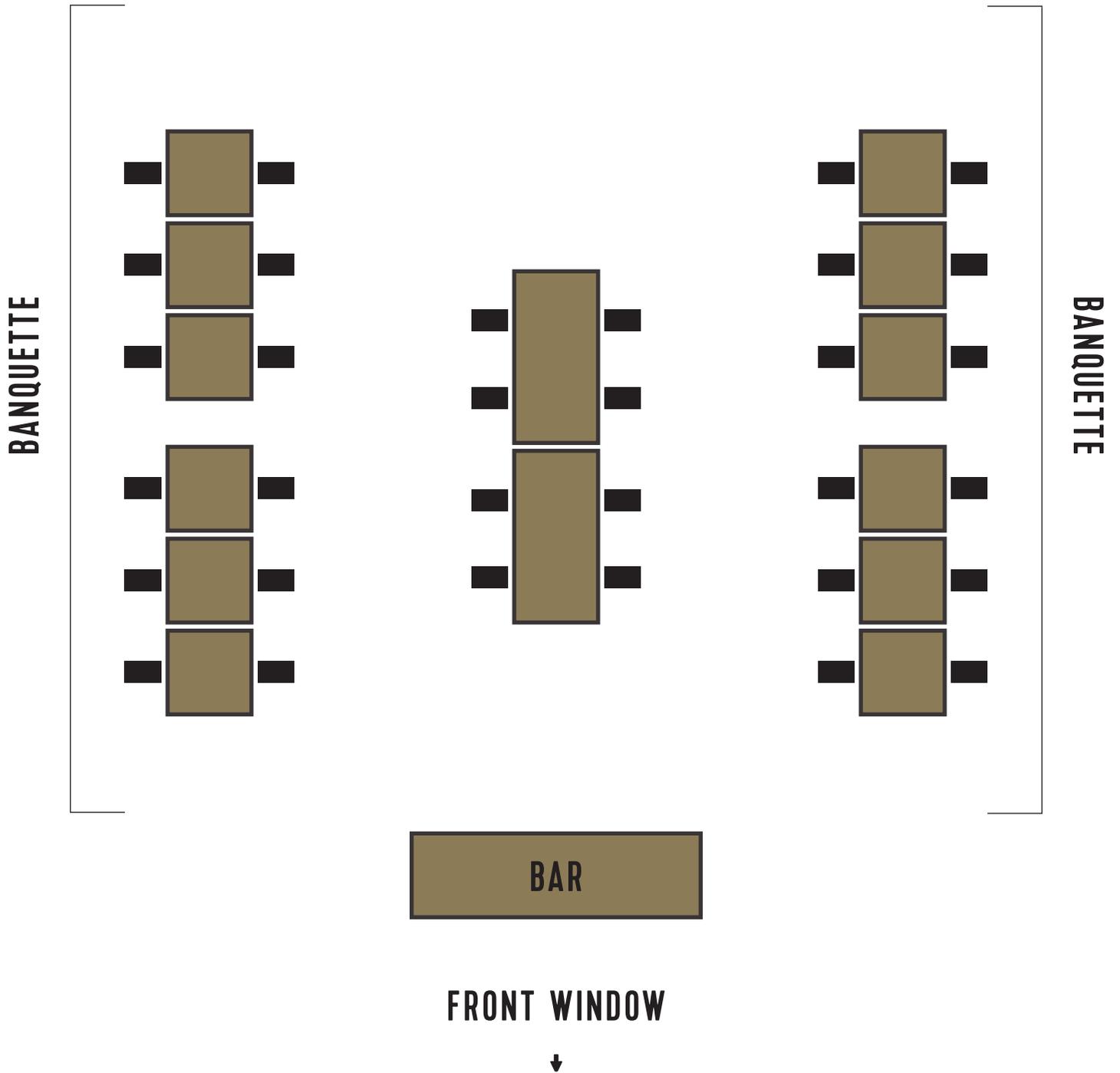
KITCHEN →



# BELLOTA SEMI-PRIVATE DINING ROOM

Floor plan for up to 32 seated guests

KITCHEN →



# BELLOTA SEMI-PRIVATE DINING ROOM

Floor plan for a standing reception (up to 50 guests)

KITCHEN →

