



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, 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, Barcino and Comstock Saloon. They are overseen by TAG Vice President Eric Vreede, Executive Pastry Chef Michael Aguilar, and Director of Bars and Development, Jonny Raglin.

QUICK FACTS

LOCATION	<u>888 Brannan Street @ 8th San Francisco, CA 94103</u>
ESTABLISHED	May 2016
EXECUTIVE CHEF	Ryan McIlwraith
CHEF DE CUISINE	Robert Leva
CREDIT CARDS	Visa, MasterCard, American Express, Discover
PARKING	Street Parking
CAPACITY	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
CONTACT	Kat Womer: 415.551.1453, <u>kat@absinthegroup.com</u>
WEBSITE	<u>www.bellotasf.com</u>

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: \$2,500 - \$4,500 / Dinner: \$4,000 - \$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*: Please inquire for pricing.

**Final prices are determined by the host's menu selection and/or additions, total number of beverages consumed, 20% service charge, 6% 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. Please inquire for availability and accommodations.
- 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 *Bite-sized starters*

5. per piece

Tortilla*	Spanish omelette, broccoli di ciccio, potato, celery root puree, goat feta, leek alioli
Remolacha*	roasted beets, tangerine, blood and cara cara orange, hearts of palm, walnuts
Croqueta	smoked ham hock, leek & tetilla cheese, red onion mermelada, esplette
Mini Albóndiga	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate

PLATOS *Platters for the table*

Price per person

Queso*	three-cheese manchego flight, quince paste, celery & grape salad, picos	12.
Embutido	jamón serrano, chorizo sausage, sobrasada, pan con tomate	18.
Bellota	jamón ibérico de bellota, sliced to order, pan con tomate	22.



BELLOTA

MENU ONE

TAPAS

Choice of three dishes, served family style

Puerros	braised leeks, snap peas, marcona almond, six-month manchego, preserved lemon
Remolacha*	roasted beets, tangerine, blood and cara cara orange, hearts of palm
Albóndiga	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
Bravas*	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
Tortilla*	Spanish omelette, broccoli di ciccio, potato, celery root puree, goat feta, leek alioli
Shishito*	roasted, shishito peppers, garum vinagreta, idiazabal migas
Ensalada*	mixed lettuces, olive oil migas, shaved fennel & radish, champagne vinagreta
Coliflor	roasted, cumin-spiced cauliflower & romanesco, queso-chili dip

PAELLA

Paella served family style (choose up to two)

Fideuá*	paella of rice & noodle, “the S.F. treat,” gulf shrimp, scallop, green bean, squid & ink
Lechón*	paella, roasted pork shoulder, crispy belly, apple-mustard conserva, saffron, garbanzo
Setas*	paella, wild mushroom & green garlic, snap peas, fava beans, asparagus, radish, turnips

POSTRES

Shared dessert, served family style

Churros	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
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88. per person



BELLOTA

MENU TWO

TAPAS

Choice of four dishes, served family style

Puerros	braised leeks, snap peas, marcona almond, six-month manchego, preserved lemon
Remolacha*	roasted beets, tangerine, blood and cara cara orange, hearts of palm
Albóndiga	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
Bravas*	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
Tortilla*	Spanish omelette, broccoli di ciccio, potato, celery root puree, goat feta, leek alioli
Shishito*	roasted, shishito peppers, garum vinagreta, idiazabal migas
Ensalada*	mixed lettuces, olive oil migas, shaved fennel & radish, champagne vinagreta
Coliflor	roasted, cumin-spiced cauliflower & romanesco, queso-chili dip

PAELLA

Paella served family style (choose up to two)

Fideuá*	paella of rice & noodle, “the S.F. treat,” gulf shrimp, scallop, green bean, squid & ink
Lechón*	paella, roasted pork shoulder, crispy belly, apple-mustard conserva, saffron, garbanzo
Setas*	paella, wild mushroom & green garlic, snap peas, fava beans, asparagus, radish, turnips

RACIONE

Shared entree

Chuleton	pan-roasted, “CA reserve”, 30-day dry-aged flannery beef, basque tximitxurri, bone-marrow holandesa, roasted shallot butter
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POSTRES

Shared dessert, served family style

Churros	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
Arroz con Leche	spiced rice pudding, caramelized apple, brown sugar tuile

98. per person



BELLOTA

MENU THREE

TAPAS

Choice of four dishes, served family style

Puerros	braised leeks, snap peas, marcona almond, six-month manchego, preserved lemon
Remolacha*	roasted beets, tangerine, blood and cara cara orange, hearts of palm
Albóndiga	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
Bravas*	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
Tortilla*	Spanish omelette, broccoli di ciccio, potato, celery root puree, goat feta, leek alioli
Shishito*	roasted, shishito peppers, garum vinagreta, idiazabal migas
Ensalada*	mixed lettuces, olive oil migas, shaved fennel & radish, champagne vinagreta
Coliflor	roasted, cumin-spiced cauliflower & romanesco, queso-chili dip

PAELLA

Paella served family style (choose up to two)

Fideuá*	paella of rice & noodle, “the S.F. treat,” gulf shrimp, scallop, green bean, squid & ink
Lechón*	paella, roasted pork shoulder, crispy belly, apple-mustard conserva, saffron, garbanzo
Setas*	paella, wild mushroom & green garlic, snap peas, fava beans, asparagus, radish, turnips

RACIONE

Shared entrees

Chuleton	pan-roasted, “CA reserve”, 30-day dry-aged flannery beef, basque tximitxurri, bone-marrow holandesa, roasted shallot butter
Pescado	plancha-roasted whole sea bass, catalan suquet, butter beans, manila clams, morcilla, chorizo sofrito

POSTRES

Shared desserts, served family style

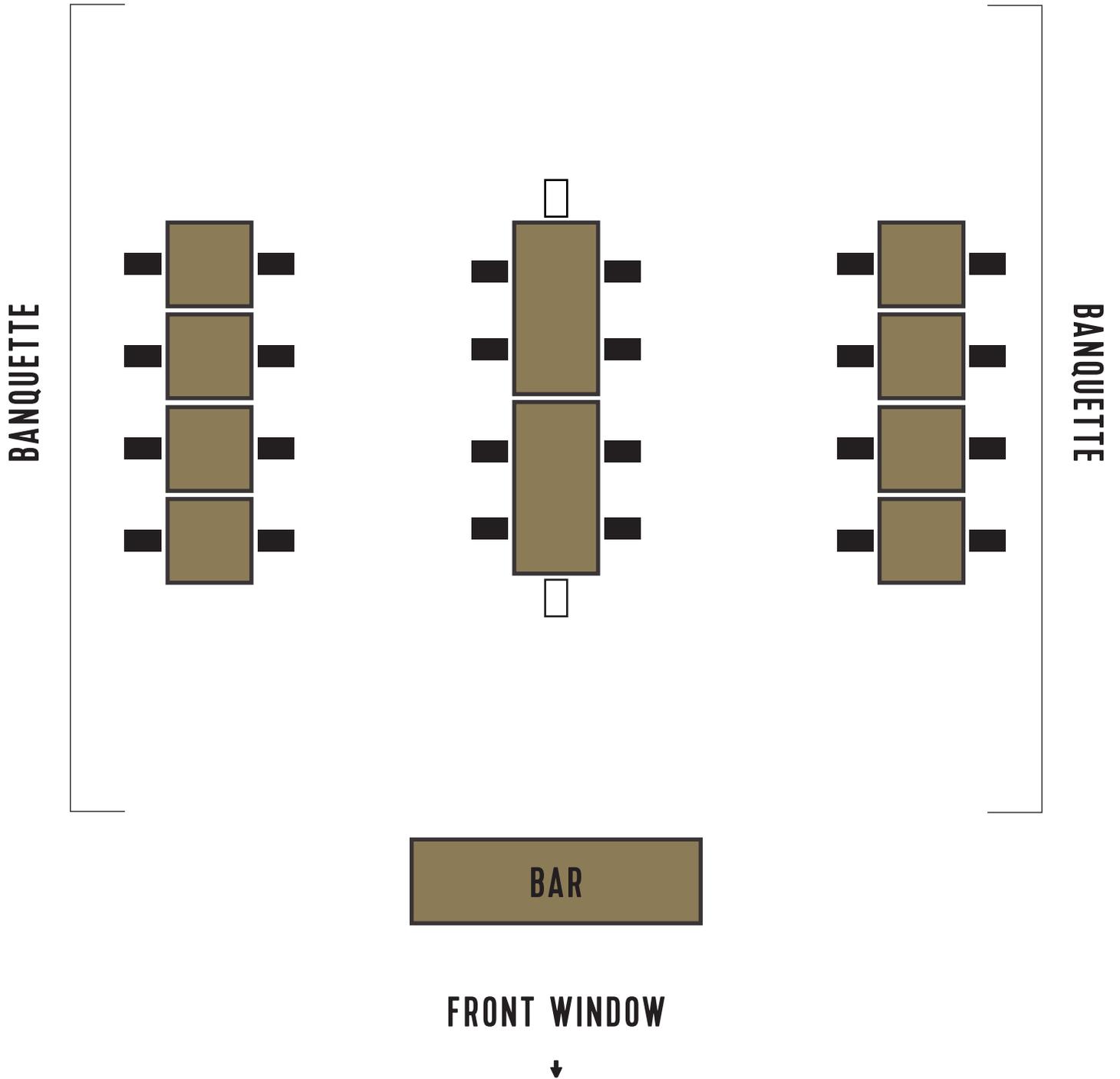
Churros	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
Arroz con Leche	spiced rice pudding, caramelized apple, brown sugar tuile

108. per person

BELLOTA SEMI-PRIVATE DINING ROOM

Floor plan for 24 to 26 seated guests

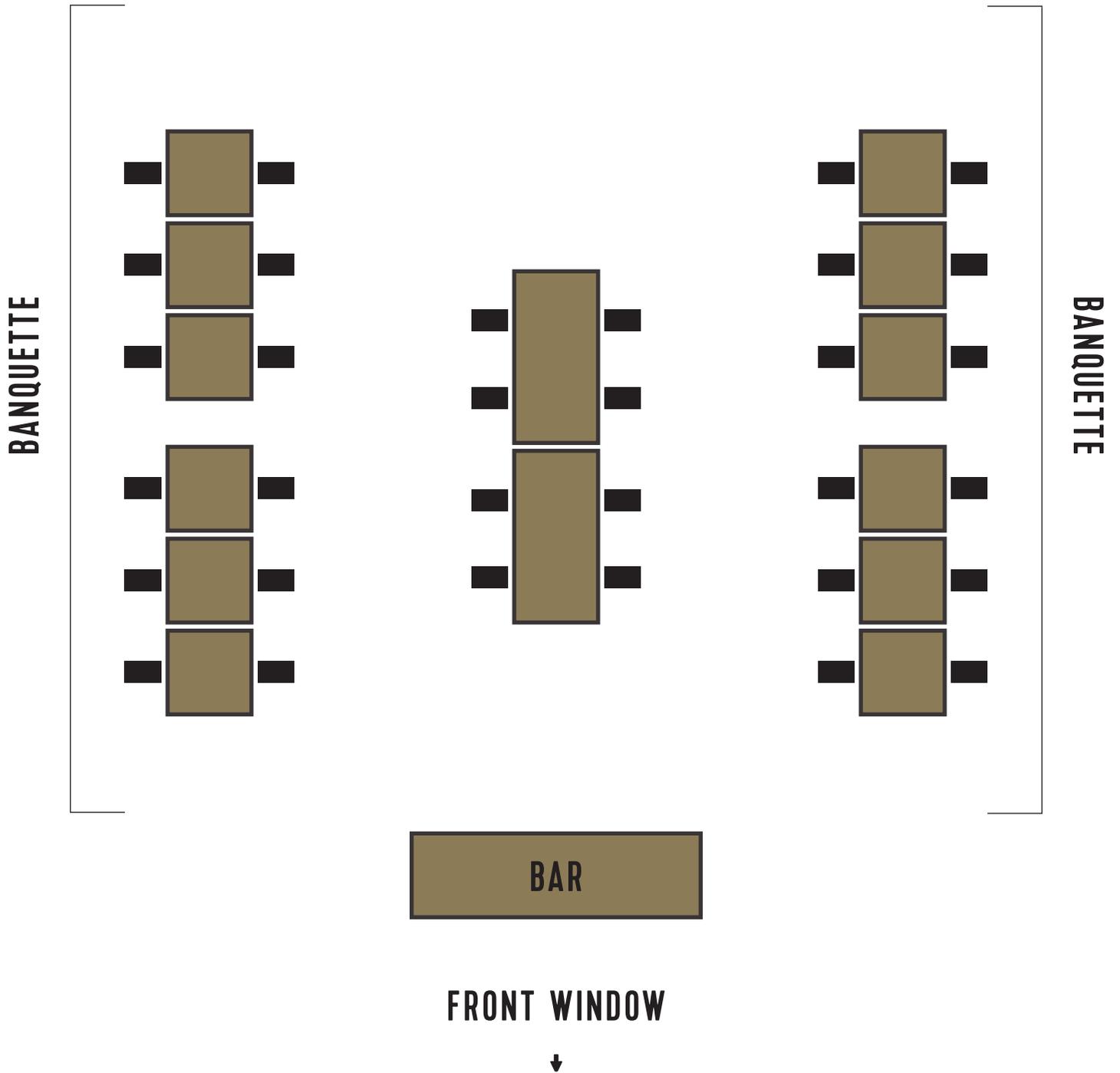
KITCHEN →



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, flexible floorplan (up to 50 guests)

KITCHEN →

