

THE WATTIS ROOM

CATERING INFORMATION

Effective September 2014

THE WATTIS ROOM



Experience the Finest In-House Catering

MCCALLS CATERING AND EVENTS

The Wattis Room is managed by Events Management, Inc., dba McCalls Catering and Events. We are an experienced catering company with an enduring relationship to the San Francisco Symphony.

OUR MISSION is to partner with our clients to create quality events in a timely and efficient manner. We listen to our clients to ensure that we provide the catering and design products that they need. We know that these needs may be quite simple on one day and very elaborate on the next but we strive to always rise to the occasion. Quality, flexibility, variety, fine cuisine, high service standards, design ability and organization are our company's benchmarks. A regular and loyal client base is the reward of our mission.

OUR GOAL is to provide the best service possible to our clients, every time. Our personalized and attentive service is reliable, allowing clients time to focus on the real content of their event.

WE VALUE the well-being of our employees and clients and our partnership with the San Francisco Symphony; we are committed to producing the best experience for all.

HEALTHY FOOD AND SUSTAINABILITY

McCalls is proud to be certified as a San Francisco Green Business. As a premier full-service caterer, we are devoted to minimizing our impact on the surrounding environment by implementing green practices in all areas of our business. We challenge our chefs to provide flavorful dishes with interesting ingredients using the vast resources we have available to us in California.

The Wattis Room's executive chef is committed to buying locally grown produce and pasture-raised meats and to supporting small-scale, sustainable farming whenever possible. Menus are designed around fresh, seasonal, local & organic ingredients and we closely follow the Monterey Bay Aquarium's Seafood Watch list to ensure use of sustainable seafood.

THE WATTIS ROOM

All-Inclusive Event Packages

There are three standard all-inclusive packages that cover the costs of the entire event in per-person terms. Below you will find our packages broken down into party types—**cocktail receptions, buffet dinners, and three-course seated dinners**.

The following price quotes are estimated to cover the cost of the food, beverages, décor, linens, A/V, equipment, service wares, transportation, culinary staff, wait staff, and discounted room rental fee.

The packages are estimated on the required minimum guest count, which is 50 guests. Note: these price quotes do not reflect tax or the HSCO San Francisco surcharge.

ALL-INCLUSIVE RECEPTION

\$93.00 PER PERSON

Calculated For 50 Guests

Passed Hors d'oeuvres: Selection of 5
Artisanal Cheese and Salumi Station
Petit Four Desserts and Coffee Station
Standard Full Bar with Domestic Beers and California Wines
Cocktail Seating and Kiosk Tables with Ivory Linens
Votive Candles and House Floral Pieces
Sound System and Microphone

ALL-INCLUSIVE BUFFET

\$ 99.00 PER PERSON

Calculated For 50 Guests

Buffet Featuring a Meat Carving Station, Seasonal Vegetables and Starches
Full Salad Bar with Assorted Toppings and Dressings
Specialty Desserts and Coffee Station
Domestic Beer, CA Wines and Non-Alcoholic Beverages
Intimate Dining Seating Arrangement
Votive Candles and House Floral Pieces
Sound System and Microphone

ALL-INCLUSIVE THREE COURSE DINNER

\$153.00 PER PERSON

Calculated For 50 Guests

Passed Beverages and Hors d'oeuvres (Selection of 3)
Three Full Courses (Starter, Main Entree, Specialty Dessert)
Full Bar with Premium Brand Liquors and Signature Cocktail
Reserved Wine Collection for First and Second Course Pairing
Intimate Dining Seating Arrangement
Votive Candles and Floral Centerpieces
Sound System and Microphone

THE WATTIS ROOM



Planning Your Menu

Below you will find a list of potential hors d'oeuvres and two full sample menus. Because we buy locally and support sustainable farming whenever possible, menus are subject to change based on season and supply.

All menus can be changed to suit dietary restrictions, allergens, and preferences. We regularly provide each and every type of special meal including but not limited to vegetarian, vegan, gluten-free, dairy-free, low-salt, etc. We can provide kosher-style meals but we are not a certified kosher caterer.

PASSED HORS D'OEUVRES SAMPLE

SPRING 2014

Bacon and Leek Quiche, Sharp Cheddar, Fine Herbs
Caramelized Onion Tart, Roasted Pear, Gorgonzola Cheese
Celeriac and Green Apple Soup Shots, Caramel Walnuts
Crab Cakes with Roasted Pepper Aioli
Fresh Pea, Gorgonzola, Carmel Walnuts, Puff Pastry Tart
Grilled Chicken Skewers, "White Lightning" Gravy, Bread Crumb
Lamb Slider, Rosemary Focaccia, Tzatziki Cole Slaw
Lavash Chip, Roasted Red Pepper Piperade
Mini Duck Confit Sliders, Coleslaw, Brioche Buns
Pan Seared Risotto Cake, Parmesan Reggiano
Pancetta Wrapped Pork Loin Bites, Feta Cheese and Herb Dipping Sauce
Teriyaki Glazed Beef Skewers, Scallions, Toasted Sesame Seeds
Wild Mushroom Hummus, Phyllo Tart, Fresh Chive
Zucchini Roll, Herbed Goat Cheese, Golden Raisin, Baby Arugula

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BUFFET MENU SAMPLE

SPRING 2014

Proteins

Cornish Game Hen

White Grape Jus

Tea-Smoked Loch Duart Salmon

English Pea Mousse

Herb Rubbed Filet Mignon

Currant Demi-Glace

Local Halibut

Picholine Olive Beurre Blanc

Starches and Vegetables

Artichoke Heart & Wild Mushroom Ragu

Roasted Asparagus, Heirloom Carrot,
Squash

Wild Mushroom Barley Risotto

Heirloom Carrot Sauce

Garlic Mashed Potatoes

Salad Station

Assorted Baby Lettuces, Chicory

Golden Raisins, Radish, Bean Sprouts

Shredded Carrots, Marinated Beets

Fresh Croutons, Blue Cheese Crumbles

Compressed Apples, Candied Walnuts,

Assorted Dressings, Olive Oil and Balsamic

Desserts

Assorted Petit Fours

Brownies and Blondies

Individual Pear and Almond Tarts

House-Made Mixed Berry Crumbles

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THREE COURSE DINNER MENU SAMPLE

SPRING 2014

First Course Selections

Delta Asparagus Soup

Chicken Consommé

Marinated Artichoke Hearts

Delta Asparagus, Fennel, Sun-chokes

Meyer Lemon Vinaigrette

Iceberg Lettuce and Baby Arugula Salad

Pancetta, Point Reyes Bleu Cheese, Toasted

Almonds

Apple, Radish, Fried Shallots, Blue Cheese Dressing

Main Course Selections

Seared Breast of Cornish Game Hen

Green Apple, Celery Root, Savoy Cabbage,

Spinach, Smoked Bacon, Asparagus Tips

White Grape Jus

Pan Seared Loch Duart Salmon

Leek and Fennel Compote, Fingerling Potato

Baby Zucchini, Snap Pea

Chardonnay Cream Sauce

Braised Beef Short Ribs

Salsify Mashed Potato, Baby Carrot,

Grilled Delta Asparagus, Caramelized OnionWild

Mushrooms, Cognac Sauce

Barley Risotto

Trumpet Mushrooms and Seasonal Vegetables

Carrot Sauce

Dessert Course Selections

Apple & Bosc Pear Crisp

Cinnamon and Mascarpone Whipped Cream

Peach Tart

Vanilla Bean Crème Anglaise

Decadent Chocolate Marquis

Rich Chocolate Mousse and Raspberry Cream

Raspberry Sorbet

Balsamic Syrup



A La Carte Reception Packages

The Wattis Room offers several “a la carte” options for receptions based on the duration of the event.

The prices listed here are estimated for two and three hour events and only cover the costs of food and non-alcoholic beverages (coffee, sparkling water). Labor, equipment, décor, etc. are not included in the a la carte section and will vary depending on the size and scope of event. These prices are estimated on the required minimum guest count of 50 guests.

TWO HOUR: LARGE A LA CARTE EVENT

\$45.00 PER PERSON

Selection of 5 Passed Hors D'Oeuvres

Cheese & Salumi Table

Petit Four Desserts & Coffee Station

TWO HOUR: MEDIUM A LA CARTE EVENT

\$35.00 PER PERSON

Selection of 3 Passed Hors D'Oeuvres

Cheese & Salumi Table

Petit Four Desserts & Coffee Station

TWO HOUR: SMALL A LA CARTE EVENT

\$25.00 PER PERSON

Cheese & Salumi Table

Petit Four Desserts & Coffee Station

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THREE HOUR: LARGE A LA CARTE EVENT

\$55.00 PER PERSON

Passed Hors D'oeuvres - Selection of 6

Cheese & Salumi Table

Vegetable Crudité with Dips

Petit Four Desserts & Coffee Station

THREE HOUR: MEDIUM A LA CARTE EVENT

\$45.00 PER PERSON

Passed Hors D'oeuvres - Selection of 5

Cheese & Salumi Table

Petit Four Desserts & Coffee Station

THREE HOUR: SMALL A LA CARTE EVENT

\$35.00 PER PERSON

Passed Hors D'oeuvres - Selection of 4

Cheese & Salumi Table

Petit Four Desserts & Coffee Station

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A La Carte Bar Service Packages

The prices listed here are estimated for two and three hour events and only cover the costs of the bar. Labor, equipment, décor, etc. are not included in the a la carte section and will vary depending on the size and scope of event. All bar packages include the extra butler service of passed wine and sparkling water.

These prices are estimated on the required minimum guest count of 50 guests.

TWO HOUR: BEER AND WINE

\$17.00 PER PERSON

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

TWO HOUR: BEER, WINE, AND SPIRITS

\$22.00 PER PERSON

Well and call-brand liquors for mixed drinks and signature cocktail

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

TWO HOUR: PREMIUM BAR

\$25.00 PER PERSON

Premium brand liquors for mixed drinks and signature cocktail

Reserve Wine Collection

Champagne Brut

Domestic and imported beers

Sodas, fresh juice, and sparkling water

THE WATTIS ROOM

THREE HOUR: BEER AND WINE

\$22.00 PER PERSON

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

THREE HOUR: BEER, WINE, AND SPIRITS

\$27.00 PER PERSON

Well and call-brand liquors for mixed drinks and signature cocktail

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

THREE HOUR: PREMIUM OPEN BAR

\$30.00 PER PERSON

Premium brand liquors for mixed drinks and signature cocktail

Reserve Wine Collection

Champagne Brut

Domestic and imported beers

Sodas, fresh juice, and sparkling water