



**BUENAVIDA**  
CANTINA



# PRIVATE EVENTS

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San Francisco, CA 94107

☎ (415) 287-6561

🌐 [buenavidacantina.com](http://buenavidacantina.com)





# ABOUT US

Buena Vida Cantina is located in the heart of San Francisco's SOMA district, within walking distance of the Moscone Center, Union Square, Salesforce Tower and Giants Stadium.

Executive Chef Erik Hopfinger brings Mexico's culturally diverse history to the menu by using a variety of regional flavors, traditional spices, and fresh ingredients. Each dish is prepared with the culinary skill and passion we call "The Spice of Life".

Our cocktail list proudly showcases the margarita at its finest by using all natural ingredients that pair well with our extensive array of tequilas and mezcals.

Enjoy it all in an eclectic ambiance with dimmed lighting and modern Latin beats - perfect for your next happy hour gathering, Taco Tuesday, or birthday fiesta.





# DETAILS & INFORMATION

## PLAN YOUR EVENT WITH US

Our event packages specialize in private and semi-private events including corporate luncheons & dinners, wedding & cocktail receptions, after work gatherings, or any type of occasion for groups from 15-150. Our spacious Main Dining Room and modern Parklets offer unique and enticing locations to hold your special event. Buyouts of our entire restaurant are also available. Our goal is to provide you with our congenial professional service and bona fide hospitality to create a memorable experience.

## FOOD & BEVERAGE MINIMUMS

Food & Beverage minimums are based upon your desired space, whether the event is semi-private or private, time of day, day of week and month of year. We will assist you with the required minimum figures and work with you on your individual budget

## ADDITIONAL SERVICES

Events can be customized with floral arrangements, wine pairings, custom audio-visual, music & special decor (pricing available upon request). Tell us your mood and we will set the tone for you.



# BUENA VIDA BUYOUT

## MAXIMUM SEATING CAPACITY

50 People

## MAXIMUM RECEPTION CAPACITY

100 People

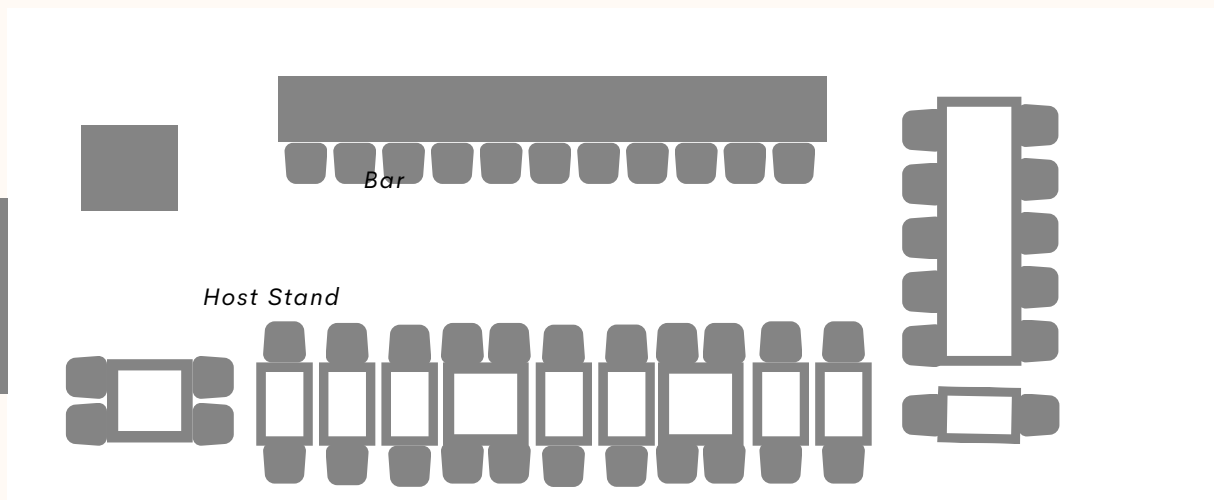
## FOOD & BEVERAGE MINIMUM

Please inquire about specific date & time to receive a minimum quote



## ROOM AVAILABILITY

A Full Buyout is available for booking from Monday through Sunday for Lunch, Afternoon and Evening Events.



# SILVER PRIX-FIXE MENU

\$70 per person

## ENTRADA

### MEXICAN CHOPPED (VG) (GF)

mango relish, avocado, pickled fresno peppers, pepitas,  
chipotle vinaigrette

OR

### POZOLE

pork, white hominy, radish, cilantro, crispy tortillas

## MAIN

### ROASTED CHICKEN BREAST (GF)

marinated chicken, chipotle puree, roasted broccoli

OR

### VEGETABLE ENMULADAS (V)

cotija cheese, grilled veggies, house made mole,  
topped with crema

## POSTRE

### HOUSE CHURROS

mexican chocolate & coffee sauce

OR

### DULCE de CALABAZA

organic yogurt, poached butternut squash in piloncillo,  
mezcal soaked golden raisins

# GOLD PRIX-FIXE MENU

\$80 per person

## ENTRADA

**MEXICAN CHOPPED (VG) (GF)** mango relish, avocado, pickled fresno peppers, pepitas, chipotle vinaigrette

OR

**POZOLE** pork, white hominy, radish, cilantro, crispy tortillas

## MAIN - SELECT TWO

### ADDITIONAL OPTIONS \$14 PER PERSON

**SEASONAL FISH (GF)** tomato, capers, black bean puree, rice, guacamole

OR

**ROASTED CHICKEN BREAST (GF)** marinated chicken, chipotle puree, roasted broccoli

OR

**BIRRIA PLATE (GF)** harris ranch brisket, rice, pinto beans, pickled onions, tortillas

OR

**VEGETABLE ENMOLADAS (V)** cotija cheese, grilled veggies, house made mole, topped with crema

## POSTRE

**MINI CHURROS** mexican chocolate & coffee sauce

OR

**DULCE de CALABAZA** organic yogurt, poached butternut squash in piloncillo, mezcal soaked golden raisins

# PLATINUM PRIX-FIXE MENU

\$100 per person

## ANTOJITOS

APPETIZER PLATTER esquites, snapper & shrimp ceviche  
& oaxacan cheese flautas

OR

VEGETARIAN APPETIZER PLATTER empanadas, veggie flautas, house  
made chips, salsa trio, guacamole

## ENTRADA

MEXICAN CHOPPED (VG) (GF) mango relish, pickled red onion, avocado, fresno  
peppers, chipotle vinaigrette

OR

POZOLE pork, white hominy, radish, cilantro, crispy tortillas

## MAIN - SELECT TWO

### ADDITIONAL OPTIONS \$14 PER PERSON

PAN SEARED SEABASS (GF) chimole, wild arugula, pickled onion

OR

ROASTED CHICKEN BREAST (GF) marinated chicken, chipotle puree, roasted broccoli

OR

BIRRIA PLATE (GF) harris ranch brisket, rice, pinto beans, pickled onions, tortilla

OR

VEGETABLE ENMOLADAS (V) cotija cheese, grilled veggies, house made mole,  
topped with crema

## POSTRE

HOUSE CHURROS mexican chocolate & coffee sauce

OR

DULCE de CALABAZA organic yogurt, poached butternut squash in piloncillo,  
mezcal soaked golden raisins

# CANAPES MENU

## SMALL BITES

### 24 PIECE MINIMUM PER ITEM

**MINI TWO BITE TACO (GF)** veggie, chicken or beef **\$5 each**

**SNAPPER & SHRIMP CEVICHE (GF)** with mango & avocado on corn tortillas **\$7 each**

**GRILLED SHRIMP SKEWER (GF)** **\$7 each**

**BEEF TOSTADA (GF)** avocado cream **\$6 each**

**SHRIMP AGUA CHILE (GF)** chimole sauce & avocado cream on a corn tortilla **\$8 each**

**EMPANADA** veggie or chicken **\$6 each**

**FLAUTA (GF)** veggie & cheese or chicken & cheese **\$6 each**

**AI PASTOR CHICKEN SKEWERS** pineapple marinated grilled chicken **\$8 each**

**GORDITAS** beef or veggie **\$6 each**

## LARGE FORMATS

### CHARCUTERIE PLATTER

crostini & crackers

Medium \$120 | Large \$200

### VALLE STYLE CHEESE PLATTER

crostini & crackers

Medium \$120 | Large \$200

### CHIPS & DIPS

fire roasted tomato salsa, tomatillo salsa, habanero salsa, guacamole

Medium \$120 | Large \$200

## MINI DESSERT BITES

### 24 PIECE MINIMUM PER ITEM

**CHURROS** | **\$12 per order** (10 per order)

**PAVLOVA** | **\$10 each**

**CHEESECAKE** | **\$10 each**

**DEATH BY CHOCOLATE TRIFLE** | **\$10 each**

**BUTTERSCOTCH PUDDING** | **\$10 each**

**STRAWBERRY SHORTCAKE** | **\$10 each**

**PUMPKIN LATTE TRIFLE** | **\$10 each**



# BEVERAGE PACKAGES

*Prices are per person for 2 hours*

## STANDARD OPEN BAR | \$60

**Non-Alcoholic:** Soda, Juice, Sparkling Water & Coffee

**Spirits:** Well

**Craft Cocktails:** Buenarita, Skinny, Coin

**Beer:** Calidad

## PREMIUM OPEN BAR | \$75

**Non-Alcoholic:** Soda, Juice, Sparkling Water & Coffee

**Spirits:** Well

**Craft Cocktails:** Cadillac, Skinny, Paloma, Witch Water

**Beer:** Calidad

**Wine:** House Sparkling, White & Red

## ULTIMATE OPEN BAR | \$100

**Non-Alcoholic:** Soda, Juice, Sparkling Water & Coffee

**Spirits:** Premium

**Craft Cocktails:** H.B.I.C., Hot Mess, Blackberry Ginger, Strawberry,  
Watermelon, Mojitarita, Margarita-ta

**Beer:** Full Selection

**Wine:** Premium Selection of Sparkling, White & Red