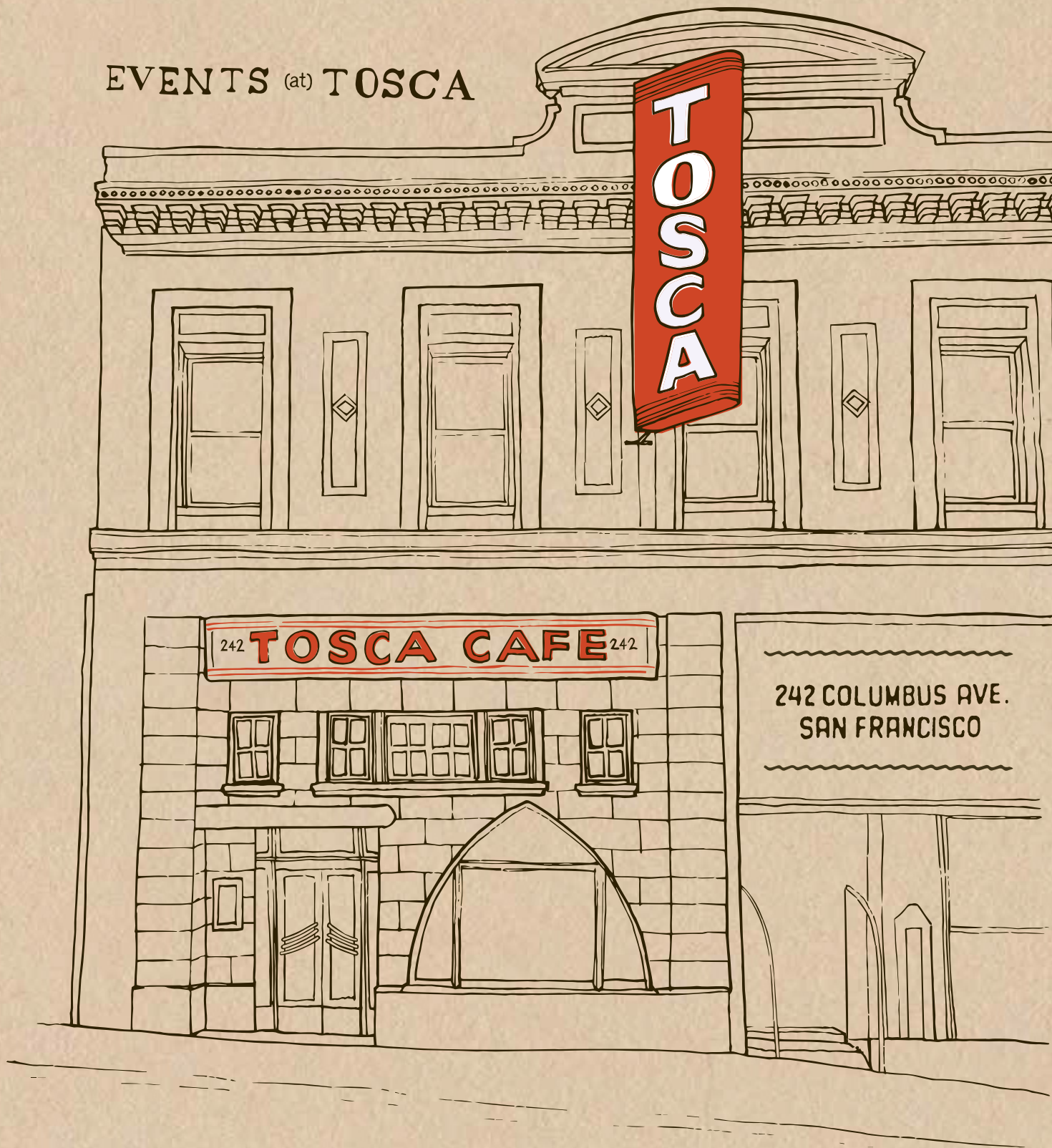


EVENTS (at) TOSCA





THE BACK ROOM

In the 98 years that Tosca Cafe has been open in San Francisco's North Beach neighborhood, we have had the privilege to be the bar of choice for some of the city's most iconic artists, writers, directors, musicians, dancers, personalities, celebrities and all around interesting people. We were here when the beat poets landed and the hippies protested and the artistic vagabonds needed a place to wet their whistle and relax and create.

They came to our bar, but only the elite of the elite were allowed in our iconic Back Room. History's favorite scripts were written in this room. Bands rubbed shoulders and played pool with politicians and actresses. There may or may not be a hole in the wall from an accidentally discharged firearm owned by a famous actor. If this room's walls could talk, they still wouldn't, because what happened in the Back Room stayed in The Back Room. The pool table is gone, but the energy of the room remains. Host your next private dinner in the Back Room, and become a part of the iconic and sweeping history of this unique and seminal room.

CAPACITY

| | |
|------------------------|----|
| Maximum Seated | 22 |
| Maximum Standing | 35 |

LARGE PARTY RESERVATIONS - NON-PRIVATE

If you are interested in dinner at Tosca with a large group at a non-private table, we offer seating for 7-10 guests in our dining area at 5:45 PM and 8:45PM. There is no minimum required to book the table, but we do require a preselected, family-style menu.

FOOD AND BEVERAGE MINIMUM

PRICING

| | |
|---------------------------|--------|
| Sunday - Wednesday | \$1500 |
| Thursday - Saturday | \$2000 |

DECEMBER

| | |
|---------------------------|--------|
| Sunday - Wednesday | \$2000 |
| Thursday - Saturday | \$2800 |



THE CHEF'S LOUNGE

The Back Room may no longer be a VIP room, but we created a new VIP space just for smaller groups. The Chef's Lounge is located through our kitchen and up a narrow set of back stairs, and has small windows that look down on the restaurant and kitchen. This room used to be a private poker room, and was not known to the public to exist until our remodel. Accommodating up to 10 people for a seated dinner, the room maintains a swanky coziness that cannot be found anywhere in the city. Perfect for small groups and intimate dinners.

CAPACITY

| | |
|------------------------|----|
| Maximum Seated | 10 |
| Maximum Standing | 12 |

FOOD AND BEVERAGE MINIMUM

PRICING

| | |
|---------------------------|--------|
| Sunday - Wednesday | \$600 |
| Thursday - Saturday | \$1000 |

DECEMBER

| | |
|---------------------------|--------|
| Sunday - Wednesday | \$800 |
| Thursday - Saturday | \$1200 |



ANTIPASTI AND COCKTAILS

Our Antipasti offerings are the perfect way to greet your guests for a pre-dinner cocktail hour or as the main attraction for an all night cocktail party. Pair your small bites with Specialty Cocktails and selections from our eclectic Italian wine list, which offers everything from bubbles to iconic reds. For something extra special, create a custom punch bowl or select from our extensive and rare spirit offerings. Everything you need to make your party as epic as Tosca itself!

ANTIPASTI

PRE-DINNER ANTIPASTI HOUR

A presentation of:

CURED MEATS, ARTISANAL CHEESES,
MARINATED OLIVES

Per Person 14

Select 4 of the following:

| | |
|------------------|------------------|
| MOSCARDINI | BAR PANINI |
| EGG TONNATO | FENNEL |
| POLENTA FRITTERS | CRISPY PIG TAILS |
| GIARDINIERA | ZA'ATAR CHIPS |

Per Person 16

COCKTAIL PARTY (3-4 hours)

Combination of both selections listed above

Per Person 60

RECEPTION COCKTAILS

NEGRONI London Dry Gin, Sweet Vermouth,
Campari

OLD FASHIONED Bourbon, Bitters, Sugar, Twist

TOSCA GIBSON Plymouth Gin, Dry Vermouth,
Pickling Liquid, Pickled Onion

LINE IN THE SAND Mezcal, Ancho Verde Chile,
Violette, Passionfruit, Lime, Egg White

BANANA STAND Spiced Rum, Amontillado,
Banana, Chocolate Bitters, Orange

COAT CHECK Scotch, Sloe Gin, Gran Classico
Bitter, Grapefruit, Lemon

PROFESSOR, HALL, CANDLESTICK Spiced Plum,
Walnut, Old Tom Gin, Genepy, Dry Vermouth

PASSIONFRUIT COSMO Vodka, Passionfruit,
Curacao, Lime

THE BAR ALCOVE:

Maximum standing15

Looking for a space to gather for an after work happy hour or bar crawl? Our Bar Alcove is located just inside our doors and is perfect for gatherings with bar snacks and great cocktails. Pricing is per person, and dependent on your party's needs.



TOSCA FAMILY STYLE DINNERS

Select any combination of dishes to create a meal for your table to share. All menus are served with House Baked Focaccia. Vegetarian and Gluten Free supplements are available for guests with dietary restrictions. Pricing is per person.

| | | | |
|-------------------|----|-------------------|-----|
| Three Items | 75 | Six Items | 105 |
| Four Items | 85 | Seven Items | 115 |
| Five Items | 95 | | |

MARKET SALAD

Wild Oregano Vinaigrette, Toasted Pumpkin
Seeds, Parmesan

CAESAR SALAD

Romaine, Garlic Rosemary Breadcrumbs, Crispy Chili

“POINT REYES BLUE” SALAD

Heirloom Chicories, Calabrian Chili Croutons,
Candied Walnuts

BUCATINI

Tomato, Guanciale, Chili

TROMPETTI

Lemon Cream, Spinach, Pine Nuts, Nutmeg

MEATBALLS

Red Sauce

WHOLE ROASTED CHICKEN

Ricotta, Pine Nuts, Marsala

BRAISED PORK HOCKS

Red Sauce

ROASTED VEAL SHANK

Garlic, Anchovy, White Wine

MARKET VEGETABLE & CRISPY POTATOES

CANNOLI

Ricotta, Chocolate, Hazelnuts

TIRAMISU

Cognac, Marsala, Grated Orange Zest

BOCA NEGRA

Dandelion Chocolate, Crème Fraiche, Amaretto

SORBETTI & GELATI

Seasonal

FOR THE HEARTIER APPETITES

+\$15 per supplement

WHOLE ROASTED PORK LOIN Chicory Salad, Lemon-Caper Dressing

WHOLE ROASTED RACK OF LAMB Pine Nut Parmesan Bread Crumbs

ROASTED RIB OF BEEF Horseradish Cream



MENU

No additional menu selections may be made from the restaurant kitchen within 48 hours prior to your Event. All menu selections must be made fourteen (14) days prior to your event. If menu selections have not been received by Tosca Café within that timeframe, menu offerings will be limited to availability. The only food to be served during the Event is the menu agreed upon by both parties prior to the Event. No substitutions and no exceptions are permitted by Client and/or Client's guests. Tosca Café reserves the right, in its sole discretion, to substitute menu items for the Event based on market availability and quality considerations, and will use commercially reasonable efforts to promptly notify Host of any substitutions so made by Tosca Café. All Events with a guest count of seven (7) or more are required to preselect their menu. If Client's guest count increases to seven (7) or more, no matter how close to the Event the increase occurs, Client will be required to preselect a menu at that time and will be subject to menu item availability.

GUEST GUARANTEE

Please note that once a final guest guarantee has been provided, no later than seventy-two (72) hours prior to the Event, additions to the guest count may only be made with the consent of Tosca Café. Payment will be based upon the final guarantee or the actual number of guests served, whichever is greater.

PAYMENT

A food and beverage sales minimum listed on the contract must be met on the night of your Event. Failure to satisfy this minimum will result in a charge to you of a fee for use of the premises, with the amount being the difference between the actual food and beverage sales and the food and beverage sales minimum. All outstanding balances (including any premises fees) will be charged to the credit card identified in this Agreement on the day of your Event, unless other arrangements have been set forth with the Events Manager.

SERVICE CHARGES, GRATUITIES & TAXES

All food, beverage and service charges are subject to 5% administration fee, 5.5% SF Business Fee, and applicable sales tax. Percentage of gratuity noted in this Agreement will be added to the total of the food, beverage and service charges for the event, and is fully distributed to the service staff that works your Event. The 5% administrative fee is not a gratuity; it is a service charge applied to cover the administrative and party planning costs of your Event. Current billed sales tax is 8.5%. Sales tax is applied to all food, beverage and service charges associated with your event.

EVENT HOURS EXTENSIONS

Events are limited to four (4) hour time periods. All extensions in Event hours must be pre-approved by Tosca Café. Please note that any change in Event hours that occurs less than forty-eight (48) hours before the Event Date may only be made with consent of the Tosca Café. Client agrees to begin the Event at the scheduled time and agrees to have guests, invitees and other persons vacate the designated function space at the Event End Time indicated in this Agreement.

SPONSORSHIP

If the Client anticipates any sponsors or partners for the Event, such sponsors' names must be submitted to Tosca Café at least seventy two (72) hours in advance of the Event Date. Tosca Café must also approve any sponsorship, signage, representation and promotional materials. There shall be no photography or recording other than for personal and private use unless Rider A has been filled out and attached to this Agreement.

CANCELLATIONS

Cancellations more than fourteen (14) days prior to your Event will not be subject to any cancellation fees. If you cancel the Event within fourteen (14) days of your Event Date, your credit card will be charged for fifty-percent (50%) of the food and beverage minimum. If you cancel the Event within seven (7) days of your Event Date, you will be charged the entire food and beverage minimum. For December events, you will be charged for fifty-percent (50%) of the food and beverage minimum if you cancel the Event within thirty (30) days of the Event Date, and you will be charged the full food and beverage minimum agreed upon by the parties in writing if you cancel your Event within fourteen (14) days of the Event Date.

