



THE CAVIAR CO.

SAN FRANCISCO, CA

*Private Dining & Events*







*Petra Bergstein, Founder & Owner*

## *The Story*

We are a sister-founded and San Francisco-based purveyor of fine caviar, opening your palate to one of the finest delicacies in the world. We are committed to sourcing sustainable caviar that is of the highest quality and consistency. We happily opened our doors in downtown Tiburon in April of 2021. By creating an atmosphere that is warm and welcoming, we strive to make caviar fun and approachable.

## *The Cuisine*

We create indulgent dishes by sourcing local products that highlight our caviars and roe from all over the world. Our menu rotates seasonally based on the best our local farmers offer. We have curated an evening hors d'oeuvres menu and brunch service to fit guests' party needs. However, we love working with our guests to create a custom menu for their occasion!



*Sophy Chen, Chef and Manager*



*Sarah McKinney, Food and Beverage Director*

## *The Wines*

We curate wine selections that highlight each caviar we source and dish we create. While we carry big champagne houses like Moët & Chandon, we also source sparkling and still wines from all over the world to allow our guests to experience exquisite pairings.



*At The Caviar Co.* we provide an intimate and unforgettable private event experience to celebrate and indulge in delicious cuisine and champagne. Our menus highlight our high-quality caviar from all around the globe. We will work closely with you to create a custom event with a curated menu that is best for your experience. Whether you are celebrating a wedding shower, birthday party, or corporate event, we are here to provide exceptional service in our beautiful space.





## OUR SPACE

Our dining room is intimate, so every private event booked entails a buy-out of our entire space. We can accommodate seated events up to 20 people and standing events up to 35 people.

## FOOD & BEVERAGE MINIMUM

There is no fee to reserve a private event, but we institute food and beverage minimums as follows.

### Monday - Thursday

Food and beverage minimum of \$3,500

### Friday - Saturday

Food and beverage minimum of \$5,000

\*Minimums are not inclusive of tax or gratuity







## SEASONAL HORS D'OEUVRS

\$150/person

\*Seated or Standing Event

- Includes a Moët & Chandon Token upon entry to be used at our champagne vending machine
- 5 curated passed or plated hors d'oeuvres featuring different caviars and roe.
- Use of our entire space including outdoor patio tables.
- Private service by our caviar concierge.

\*All additional beverages are not included in the per person pricing and are charged based on consumption

\*Caviar flights and other add-ons available





# SEASONAL BRUNCH SERVICE

\$150/person

\*Seated or Standing Event

Includes a Moët & Chandon Token upon entry to be used at our champagne vending machine

## - TEA -

Royal Black, Paris,  
Cherry Blossom, Green

## - SANDWICHES -

Egg Salad with Whitefish Roe  
Branston Pickle  
Prosciutto and Fig Jam

## - SMALL BITES -

Truffled Deviled Egg with Kaluga Hybrid  
Shrimp & Cucumber Bite with Russian Osetra  
Salmon Tart with Smoked Trout Roe  
Date, Goat Cheese, & Honey Balsamic Tart with  
Hackleback

## - PASTRIES -

Macarons  
Scones

\*ALL ADDITIONAL BEVERAGES ARE NOT INCLUDED IN THE PER PERSON PRICING AND ARE CHARGED BASED ON CONSUMPTION

\*CAVIAR FLIGHTS AND OTHER ADD-ONS AVAILABLE





*We look forward to having you...*

CONTACT:

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