



# FARMSHOP

marin

PRIVATE DINING & EVENTS

## A NEW KIND OF LUXURY

Enjoy drinks at the 50-foot hand sculpted wooden bar, watch the chefs in the open kitchen and at the pizza oven, or dine on the patio. If for after work cocktails, weekend brunch, a special night celebrating with friends and family and anything in between,

allow us to create a memorable experience. Whatever your needs, Farmshop's private spaces can accommodate 60 seated or 100 standing. Full buyouts of the restaurant are also available with a capacity for 100 - 300 guests

# The Marin Room

Featuring warm and welcoming décor, our Private Dining Room can accommodate a wealth of functions. From intimate gatherings, business meetings and presentations to cocktail parties with menus & beverages tailored to suit.

## FEATURES

Built in audio visual display compatible with your all devices.

Partial or fully private options available.

## CAPACITY

54 guests seated

80 standing reception



# The Courtyard

We are now offering our courtyard space for full rentals. The al fresco dining area can make for a beautiful dining experience. During the cooler months we have clear walls, a ceiling and heat to provide protection from the weather while still enjoying the "outdoor" surroundings.

## FEATURES

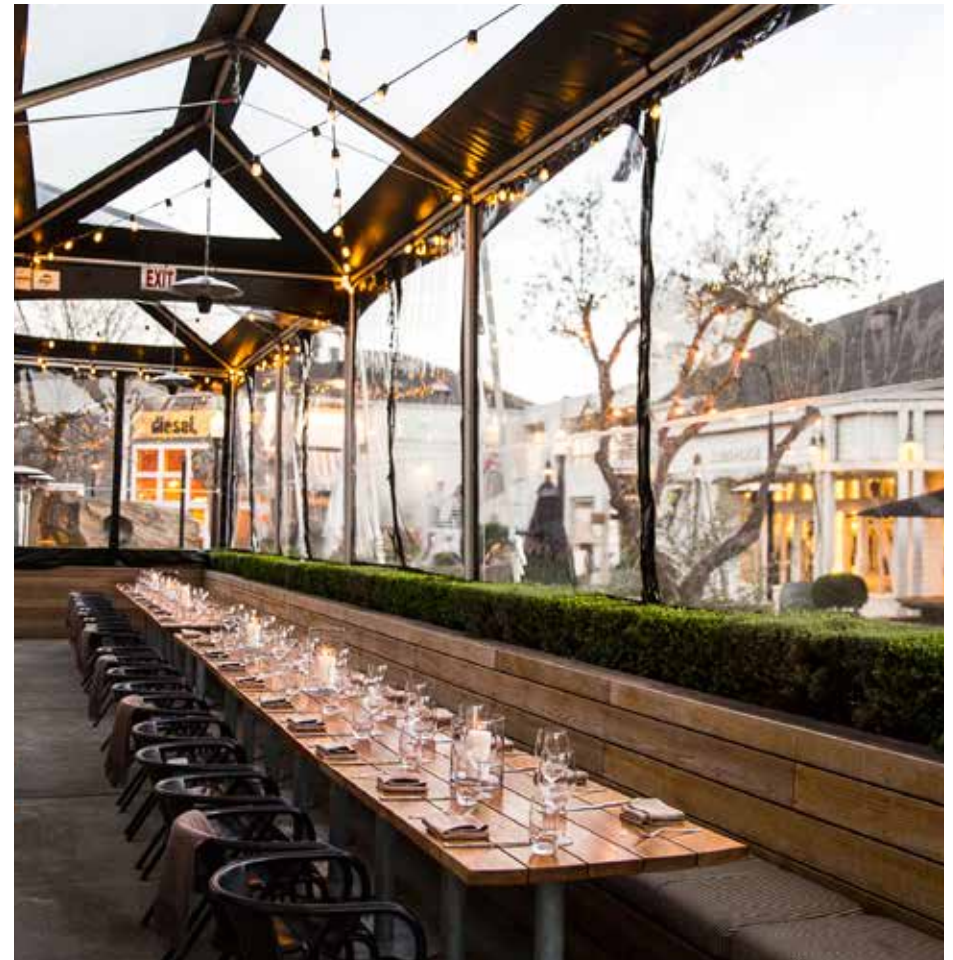
Tent walls can be pulled open for warm days and evenings.

Piped in music with volume control.

## CAPACITY

60 guests seated

80 standing reception





# Buyout

For larger events such as wedding receptions and corporate holiday celebrations, we also offer full buyouts of Farmshop. You may choose the menu format, from canapes to buffets or sit down dinners. We can design a personalized menu and arrange everything from rentals and florals to service staff.

## FEATURES

Exclusive use of the main dining room, patio, bar and private dining room.

## CAPACITY

100 seated within main dining room  
160 seated patio & main dining room  
300 reception



# The Bookstore

As a unique dinner option for more intimate groups, we offer exclusive dining experiences at The DIESEL Bookstore. This cozy space offers our guests a distinct and unforgettable experience just across the courtyard from the main restaurant.

## FEATURES

Fully private space  
Fireplace & reception space  
Audio visual available

## CAPACITY

22 guests seated  
80 standing reception





# Catering

Interested in having Farmshop come to host your gathering at a location of your choice or participate in your special event? We offer full service catering for all types of events - anything from a back yard dinner to weddings. Drop off orders are also available for your next office meeting or intimate get-together.

**MORE INFORMATION**  
Please contact us to discuss your unique event. We would love to bring your vision to life!.



# FARM SHOP

## SMALL BITES

3 selections to begin your event  
5 selections | 2 hour reception

\$18 / guest  
\$40 / guest

### PASSED

#### Deviled Quail Eggs

#### Gougeres

#### Avocado Hummus

pomegranates & house-made lavash

#### Smoked Trout Rillettes

marinated trout roe

#### Drake Family Goat Cheese

honey & seeded toast

#### Di Stefano Stracciatella

slivered almonds  
& della fattoria crostini

#### Risotto Fritters

sun dried tomatoes, basil pesto aioli  
& aged parmesan

#### Crispy Panisse

mama lil's relish, ricotta salata

#### Savory Churro

red pepper relish, manchengo

#### Crispy Falafel

raita & turkish pepper

### STATIONED

#### California Tomatoes Pizza

point reyes farmstead mozzarella,  
basil, parmesan, olive oil & sea salt

#### Spicy Lamb Merguez Pizza

tomatero farms broccoli di ciccio,  
di santis golden raisins, pine nuts,  
strauss yogurt & za'atar

#### Bianca Pizza

di stefano burrata, crescenza,  
pecorino, aged parmesan & marshall  
farms honey

#### Wild Mushrooms Pizza

bellwether farms crescenza,  
pecorino, garlic confit, mama lil's  
peppers & arugula

#### Marinated Olives

feta cheese, citrus, peppadew  
peppers & marcona almonds

#### Petite Pastrami Sandwiches

radish kraut, spring hill cheddar,  
dijon mustard on seeded loaf

#### Fresh Oysters

finger lime, pickled mustard  
seeds & madras curry  
added onto dinner or reception  
\$4 / oyster

#### Cured Meats from our Friends

variety of seasonal cured meats  
with bread & butter pickles  
added onto dinner or reception  
\$8 / guest

#### Cheesemonger's Board

local artisanal cheeses, peanut  
brittle, dried stone fruit, blackberry  
honeycomb & walnut baguette  
choice of 3 cheeses, added onto  
dinner or reception \$9 / guest  
additional cheese selection \$3 /  
guest

### ELEVATED BITES

additional \$2 / guest / selection

#### California Caviar

toasted brioche  
& bellwether farm crème fraîche

#### Truffle Risotto Fritter

black umbrian truffle & crescenza cheese

#### Chicken Liver Mousse

rhubarb preserve

### SWEET BITES

passed or stationed

added on to dinner or reception \$4 / selection

#### Valrhona Dark Chocolate Brownie

crème fraîche

#### Seasonal Meringue

curd filling

#### Lemon Tart

powdered sugar

#### Ricotta Fritters

marshall farms honey

#### Farmshop Chocolate Chip Cookies

# FARM SHOP

## PLATED LUNCH

1 starter / 1 main / 1 dessert \$58

2 starter / 2 mains / 1 dessert \$68

2 starter / 2 mains / 2 dessert \$73

### STARTERS

#### English Pea Curry

blistered snap peas, green curry & mint

#### Crispy Eggplant, Asparagus & Chickpea Fritters

shishito peppers, za'atar & romesco

#### Crispy Artichokes

di stefano burrata, di santis citrus & hazelnut salsa

#### Marin Roots Baby Kale Salad

sweet herbs, puffed rice & green goddess dressing

### MAINS

#### Dolcini Ranch Egg Dungeness Crab Frittata

charred broccoli di ciccio, pee wee potatoes

#### Chittara Cacio e Pepe

sacramento delta green asparagus, maitake mushrooms, black pepper & bellwether farms cheese

#### Seared Scottish Salmon

red quinoa, tart cherries, sunflower seed salsa verde & straus yogurt

#### Poached Chicken Salad

county line lettuces, shaved beets, marcona almonds, dolcini hen egg, pomegranate vinaigrette & redwood hills feta

#### Spaghetti Nero alle Vongole

littleneck clams, baby squid, arugula, lemon & breadcrumbs

#### House Made Pastrami Sandwich

sonoma brinery sauerkraut, spring hill cheddar, dijon mustard, seeded loaf & potato salad

#### Grilled Bavette Steak

two sunny-side up dolcini hen eggs, smashed potatoes & salsa criolla

### DESSERT

#### Chocolate Cremeux Meringue

bruleed banana, rum caramel & double 8 dairy gelato

#### Bellwether Farms Ricotta Cake

candied kumquats & whipped creme fraiche

#### Meyer Lemon Tart

straus yogurt, di sanits citrus & double 8 dairy gelato

#### Gelato di Bufala

double 8 dairy gelato & shortbread cookies

#### Cheese Course

choice of one artisanal cheese with blackberry honeycomb & walnut currant

# FARM SHOP

## DINNER / PLATED

1 starter / 1 main / 1 dessert \$65  
1 starter / 2 mains / 1 dessert \$72  
2 starter / 2 mains / 1 dessert \$78

1 starter / 1 middle / 2 mains / 1 dessert \$85  
2 starter / 1 middle / 2 mains / 2 desserts \$92

### STARTERS

#### Avocado Hummus

za'atar seed, pickled carrots & house-baked lavash

#### Marin Roots Baby Kale Salad

green goddess, sweet herbs & puffed wild rice

#### Di Stefano Burrata

savory citrus caramel, mache & endive

#### Fritto Misto Smelt

florence fennel, maitake mushrooms & mustard seed condiment

#### Spring Curry Soup

coconut, dungeness crab, littleneck clams & red veined sorrel

#### Citrus Cured Hamachi

jacopi farms english peas, pickled rhu-barb & breakfast radish

### MIDDLES

#### Citrus Cured Hamachi

jacopi farms english peas, pickled rhu-barb & breakfast radish

#### Spaghetti Nero alle Vongole

littleneck clams, baby squid, arugula & breadcrumbs

#### Caramelized Diver Scallops

saffron infused sardinian couscous, snap peas & wild chickweed

### SIDES *\$8 each*

#### David Little's Smashed Potatoes

shishito peppers & salsa criolla

#### Harissa Glazed Baby Carrots

marshall's farm honey, medjool dates & cumin yogurt

#### Roasted Cauliflower

cherry harissa, sesame & blue cheese whip

### MAINS

#### Spaghetti Nero alle Vongole

littleneck clams, baby squid, arugula & breadcrumbs

#### Herb Roasted Jidori Chicken

red quinoa, di santis citrus, freddy guy hazelnuts & espelette

#### Spanish Octopus a la Plancha

chickpea stew, full belly farm peppers & agliata

#### Caramelized Diver Scallops

saffron infused sardinian couscous, snap peas & wild chickweed

#### Line Caught Wild Halibut

french green lentils, green asparagus, herbed walnuts & bloomsdale spinach

#### Double R Ranch New York Steak

tomataro farms broccoli di ciccio, charred red onions, crispy panisse & fromage blanc olivade

### DESSERTS

#### Chocolate Cremeux Meringue

bruleed banana, rum caramel & double 8 dairy gelato

#### Bellwether Farms Ricotta Cake

candied kumquats & whipped creme fraiche

#### Meyer Lemon Tart

straus yogurt, di sanits citrus & double 8 dairy gelato

#### Gelato di Bufala

double 8 dairy gelato & shortbread cookies

#### Cheese Course

choice of one artisanal cheese with blackberry honeycomb & walnut currant baguette *+\$5*

# FARM SHOP

DINNER / FAMILY STYLE

\$75 / person

## STARTERS

### Avocado Hummus

za'atar seed, pickled carrots  
& house-baked lavash

### Marin Roots Baby Kale Salad

green goddess, sweet herbs & puffed wild  
rice

### California Tomatoes Pizza

mozzarella di bufala, basil, parmesan,  
olive oil & sea salt

## MAINS

### Spaghetti Nero alle Vongole

littleneck clams, baby squid,  
arugula & breadcrumbs

### Herb Roasted Jidori Chicken

pearled farro, di santis citrus,  
pepita & espellette

## SIDES

### David Little's Smashed Potatoes

shishito peppers & salsa criolla

### Harissa Glazed Baby Carrots

marshall's farm honey, medjool dates  
& cumin yogurt

## DESSERTS

### Chocolate Cremeux Meringue

bruleed banana, rum caramel & double 8  
dairy gelato

### Meyer Lemon Tart

straus yogurt, di sanits citrus & double 8 dairy  
gelato

Offering a family style dinner is a great way for you and your guests to enjoy all that Farmshop has to offer. Each dish is served in beautiful platters for guests to pass around the table - invoking memories of family suppers and summer gatherings out doors. The above menu can be served as is or allow us help you make enhancements to customize your experience.



# GENERAL EVENT INFORMATION

## BOOKING NOTES

Food and Beverage minimums and a Room Rental fee apply to all events.

We may suggest menu variations based on your guest count and event needs.

## CONTACT

**Caitlin Gutierrez**

Director of Private Events

phone 415.755.6710

fax 415.755.6790

events@farmshopmarin.com

## GUEST COUNT

If there is a change in the number of guests attending, please let us know 72 business hours prior to the event when your guaranteed guest count is due. This number will be the minimum number of guests that you will be charged for even if fewer guests attend. If no updated guest count is given, the initially provided estimated guest count will be used as your guarantee. Should more guests than your minimum guaranteed number attend, you will be charged for the number of guests served. Please note that we cannot accommodate more than the capacities listed above. Should your party increase beyond these size limitations of a given space, we will need to make alternative arrangements.

## FOOD AND BEVERAGE SELECTION

The final selection and/or approval of menu and wine is required 7 business days prior to the date of the event. Please note all food and beverage will be charged upon consumption, pricing dependent upon selections.

### Farmshop's Corkage Policy:

\$25.00 per 750 ml bottle, limit two per every 10 guests. Any bottles brought in that are listed on the Farmshop wine list unfortunately will not be opened. Please double check with the Director of Private events should you have any questions.

### Bar Set-up:

If looking to host a full bar for more than 30 guests, we recommend setting up a remote bar in the private dining room to help expedite service. There is a \$200 fee to do so, which includes a bartender to work the event.

## OUTSIDE VENDORS

Any outside vendor needs such as DJ or Audio Visual are to be coordinated by Farmshop from amongst the options available on their preferred vendor list. Exceptions may be made upon occasion as long as a written request (email or otherwise) is submitted at least a week in advance and contact information for the vendor is also included. Please note, we offer lovely dessert selections in house. Should you decide to bring in your own, this is allowed with a \$5 per person plating fee.

## RENTAL EQUIPMENT INFORMATION

Farmshop to provide rectangular banquet tables, linens, and seating. Additional rental items, if needed, can be arranged and may incur additional cost.

## FLORALS & DECOR INFORMATION

Farmshop can provide floral arrangements and other decor for your event at an additional charge. Please inquire. Also, we will need email and/or written communication, at least a week in advance, of all décor being brought in to the restaurant. Please NO confetti, rice, bird seed, large balloons, scented or smoky candles or adhesive materials. It is the client's responsibility to remove all décor items at the end of the event. If your decor items remain following the event, or there is damage to the property during the event that is due to client negligence, a charge necessary to repair such damage will be assessed.

## FOOD & BEVERAGE MINIMUM

The food & beverage minimum to reserve this space is listed in the event estimate as Minimum Spend. The minimum does not include the 20% service charge (added to food, beverage and room rental), 3% admin fee (added to the entire check) (No portion of the Administrative Fee is distributed to service staff members of Farmshop), or 9% sales tax (added to the entire check). Any food and beverage consumed during your event will go towards the minimum quoted and may exceed that minimum in some cases. Please note that the food and beverage minimum is not an inclusive fee and all final totals will be based on consumption. In the event that you do not meet your minimum the difference will be added to the check in the form of a room fee and will accrue the same fees as food and beverage.

## DEPOSIT & PAYMENT

A 50% deposit will be taken upon receipt of contract. This deposit is calculated as 50% of minimum, room rental, tax, service and any other projected fees. Deposit payment methods include all major credit cards, bank/wire transfer, Square and Bill.com.

Final payment is due at the conclusion of your event unless other arrangements have been previously arranged with Farmshop

## CANCELLATION

If your party cancels 61 days or more from event date, ninety percent (90%); within 46 to 60 days, fifty percent (50%); within 21 to 45 days, twenty five percent (25%); within 14 to 20 days, ten percent (10%); 13 days or less, no deposit will be refunded. Cancellation within 72 business hours will result in a charge of 100% of the contracted Food and Beverage minimum plus all projected fees. If your group wishes to reschedule 15 days or more in advance, your deposit (less 10% processing fee) will be credited towards a new event date no more than 6 months away from the original date.