THE SECRET LIFE OF THE REDWOOD ROOM

Private Events & Buyouts at The Iconic Destination

THE CLIFT ROYAL SONESTA HOTEL
495 GEARY STREET, SAN FRANCISCO, CA 94102

Private Events Contact:
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THE INVITATION

A Room That Keeps Its Secrets

Redwood Room has always kept a few things close — paneling cut from a single tree older than the hotel itself, artwork that has hung on these walls since before most hotels had elevators, stories only the regulars know.

For private events, the room opens entirely to you: one night, one party, yours alone. What happens next is for you to decide, and for your guests to discover.

1,936 SQ FT · UP TO 150 GUESTS · FULL EXCLUSIVE BUYOUT

THE OFFERING

Three Ways In

Each package is built from our private events menu and fully customizable — ask your event manager to adjust any selection. Hors d'oeuvres are served at two pieces per selection, per guest.

NO. 01

$100 / person

- Three passed hors d'oeuvres, from our meat & vegetarian selections
- Artisan Cheese or Vegetable Crudité display

NO. 02

$140 / person

- Four passed hors d'oeuvres, including one seafood selection
- Artisan Charcuterie display

NO. 03

$190 / person

- Five passed hors d'oeuvres, including a luxury selection — caviar or beef tartare
- Seafood Bar display

SIGNATURE COCKTAIL — ADD TO ANY PACKAGE

Choose a base spirit — vodka, tequila, or whiskey — and we'll name and personalize a cocktail for your night. **$10 per person enhancement, $500 minimum.**

Raw bar, caviar, and carving stations are available as enhancements — see Off the Menu, next page.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are subject to a 25% service charge, 4% admin fee and, 8.625% state sales tax. Menu pricing subject to change.

FOR THOSE WHO ASK

Off the Menu

A short list of enhancements not printed on the standard package — ask your event manager to add any of the following to No. 01, 02, or 03.

The Raw Bar — $78 / pp

Poached jumbo prawns, oysters on the half shell, Dungeness crab, Champagne mignonette, spicy cocktail sauce, lemon

The Oyster Bar — $48 / pp

Fresh oysters shucked to order, mignonette, spicy cocktail sauce, Champagne granita, lemon

The Caviar Station — $75 / pp

Assorted caviar & roe from Tsar Nicoulai, blini, crème fraîche, shallots, capers, chives, chopped egg

The Sushi Station — $78 / pp

Chef's selection of nigiri, maki & sashimi, wasabi, pickled ginger, soy

Culinary attendant required for the Oyster Bar, Caviar Station, and Sushi Station, $275 per station · sushi chef fee determined at booking. The Raw Bar requires no attendant.

THE CHAMPAGNE POUR

One 3 oz. pour of Piper-Heidsieck Brut Champagne, added to any enhancement above — **$18 per person.**

Carving stations, the full hors d'oeuvres menu, and bar packages follow in the pages ahead.

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FOR THOSE WHO ASK

The Full Menu

Hors d'oeuvres, displays, carving stations, and bar — in full, for building your own evening.

THE FULL MENU

Hors d'Oeuvres, à la Carte

Minimum 25 pieces per selection · priced per 25 pieces

MEAT

Prosciutto di Parma *with Goddess Melon*	$350
Pigs in a Blanket	$350
Beef Tartare Tartlet *pickled mustard seed, fines herbes aioli, quail yolk*	$425
Gougères *chicken liver mousse, blackberry*	$375
Fried Chicken Sliders	$400

SEAFOOD

Tsar Nicoulai Caviar *blini, crème fraîche, chives*	$550
Oysters Rockefeller	$425
Shrimp Cocktail	$400
Tuna Poke *avocado, aged soy, sesame cone*	$425
Local Dungeness Crab Cakes *remoulade*	$425

VEGETARIAN

Falafel Bites *green tahini*	$350
RWR Mini Grilled Cheese Bites	$350
Truffled Deviled Eggs	$375
Wild Mushroom Tart *fromage blanc, spinach, chives*	$350
Beet Tartare *savory cone, blood orange, whipped goat cheese*	$375

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Displays & Carving Stations

DISPLAYS — no chef attendant required, priced per person

Artisan Cheese *local & imported artisan cheeses, fruit, membrillo, fresh grapes, assorted breads & crackers*	$40 / pp
Artisan Charcuterie *artisan cured meats & pâtés, pickled vegetables, marinated olives, whole-grain spicy mustard, assorted breads & crackers*	$52 / pp
Vegetable Crudité *assorted seasonal raw vegetables, green goddess, spicy tahini*	$30 / pp
Dessert Display *assorted pastries and desserts made by our in-house culinary team*	$30 / pp

The Raw Bar, Oyster Bar, Caviar Station, and Sushi Station appear under Off the Menu, page 04.

CARVING STATIONS — served with soft rolls & butter, culinary attendant required, $275 per station

Prime Rib — $1,500 · serves 40–50
Horseradish crème fraîche, Bordelaise sauce

Leg of Lamb — $850 · serves 40–50
Pomegranate marinade, minted labneh

Heritage Pork Loin — $750 · serves 20–30
Apple mostarda, mustard jus

Herb-Marinated Organic Turkey Breast — $750 · serves 25
Cranberry citrus compote, Madeira jus

Whole Roasted King Salmon — $950 · serves 30–40
Salsa verde, tarragon aioli

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The Bar

HOSTED BAR PACKAGES — priced per person, minimum two hours

	2 HRS	3 HRS	4 HRS
Signature Bar	$75	$88	$100
Premium Bar	$80	$93	$105
Ultra-Premium Bar	$85	$98	$110

Hosted-on-consumption events priced at $22 per cocktail.

PERSONALIZED SIGNATURE COCKTAIL

Choose one base spirit and make it your own — our bar team will name and personalize a cocktail for your event, offered as an enhancement to any hosted bar package. **$10 per person enhancement, $500 minimum.**

Vodka	*Vodka, citrus, house cordial, sparkling finish*
Tequila	*Blanco tequila, citrus, agave, seasonal accent*
Whiskey	*Bourbon or rye, vermouth, bitters*

FULL BAR, ALWAYS INCLUDED

Every hosted package draws from our full bar — wine, beer, and spirits across three tiers — so your guests are never limited to a short list. Your event manager will help you choose the right package and hours for your evening.

All prices are subject to a 25% service charge, 4% admin fee and, 8.625% state sales tax. Menu pricing subject to change.

SET THE SCENE

Live Entertainment

Every evening at Redwood Room can be enhanced with live entertainment, curated through our exclusive entertainment partner — from vinyl DJs and jazz duets to a full jazz trio, each booked and arranged to match the mood of your event.

Vinyl DJ	*A curated record selection, spun live for the room*
Jazz Duet	*An intimate two-piece set, suited to cocktail hour*
Jazz Trio	*A fuller sound for later in the evening*

Rates available upon request — your event manager will coordinate artist selection, sound, and timing.

THEMED EVENTS, FOR ANY BUDGET

Looking for something more immersive? Our team can build a fully themed evening — from a Gatsby-inspired affair with period decor and tarot card readers to a custom concept designed entirely around your vision, scaled to fit any budget.

COMPLETE THE EVENING

The Room Is Yours

Share your date, guest count, and vision with our Private Events team, and we'll build a proposal — menus, bar package, and entertainment — tailored entirely to your evening.

SERVICE CHARGES

A 25% service charge and 4% administration fee are added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 8.625% sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid California Tax Exempt Certificate.

AUDIO VISUAL

Audio visual services are coordinated in-house. Please discuss your microphone, screen, lighting, and sound needs with our sales team as part of your event planning — we're glad to help bring your program to life.

THE ROOM IS YOURS WHEN YOU'RE READY