



SAN FRANCISCO SYMPHONY

Michael Tilson Thomas
Music Director

Sakurako Fisher
President

Herbert Blomstedt
Conductor Laureate

Mark C. Hanson
Executive Director

July 5, 2018

Elizabeth Murray, Managing Director
War Memorial Performing Arts Center
401 Van Ness Avenue
San Francisco, CA 94102

Dear Beth,

The Symphony, in collaboration with the San Francisco Performing Arts Center Foundation, is proposing to replace and upgrade the lobby furniture of Davies Symphony Hall in two phases. The first phase will include all of the non-café furniture. Some of the current furnishings date back to 1980 and are in need of upgrading. The project will increase the amount of seating, as well as provide for more comfortable seating which promotes patron interactions and conversations, in support of extensive audience research results. The Symphony has engaged an architectural firm, Huntsman Architectural Group, which has experience with large, open spaces such as the Davies lobbies.

The project will be funded partially by the SFPACF, with the remainder funded through the Symphony's Facility Enhancement Fee, and is expected to be completed by February, 2019. A second phase will address the existing café furniture, in consultation with Global Gourmet Catering.

At this time, the Symphony is requesting approval of the furniture lines contained in the attached documents, and will return to the committee in September with the final layout and fabrics/colors for approval.

Sincerely,

Kate Sautter
Associate Director, Front of House Services



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July 6, 2018

Elizabeth Murray, Managing Director
War Memorial Performing Arts Center
401 Van Ness Avenue
San Francisco, CA 94102

Dear Beth,

The San Francisco Symphony requests approval to fund up to \$65K in design fees for phases 1 and 2 of the DSH lobby furniture improvement project from the Symphony's Facility Enhancement Fee. Phase 1 includes the non-café furnishings in the DSH lobbies, and phase 2 covers the café fixtures. The total project budget for both phases is estimated to be approximately \$700K, less the \$200K contribution from the San Francisco Performing Arts Center Foundation, and the Symphony will return to the Board for final budget approval for each phase.

We look forward to answering any questions you may have at the next board meeting.

Sincerely

Andrew Dubowski
Director of Operations



GLOBAL GOURMET
CATERING & EVENTS

GGC MENU (CAFE AT THE OPERA HOUSE)

A LA CARTE

STARTERS

Chilled Early Girl Tomato Soup \$10
Housemade Rye Cracker, Cucumber,
Basil and Whipped Burrata
Cafe only

*

Sumac Rainbow Carrots \$13
Beet Yogurt, Avocado and Toasted Seeds

*

Smoked Oil Poached Trumpet Mushrooms \$15
Heirloom Butter Beans, Celery, Ancho Chili Vinaigrette

*

Kobe Beef Poke \$15
Avocado, Cucumber, Oven Dried Tomatoes, Sesame and Crispy Yuba

ENTREES

Herb Roasted Mary's Chicken \$22
Broccolini, Grilled Croutons, Pickled Red Onions, Shaved Grana Padano and Lemon Anchovy Vinaigrette

*

Pan Seared King Salmon \$30
French Green Lentils, Rainbow Beets, Persian Cucumbers
Dill Yogurt

*

Herbed Ricotta Ravioli \$21
Maitake Mushrooms, Brentwood Sweet Corn, Padron Peppers

PLATED DESSERT

\$10 - \$13

Salted Chocolate Bar
Salted Caramel Chocolate Ganache with Pine Nut Tuile Puffed Green
Rice and Chocolate Crumb and Caramel Gelato

*

Peaches and Cream
Sour Cream Cake with Vanilla Mascarpone, Sliced Peaches, Blackberries
and Tarragon Gel

*

Lemon Verbena Tart
Lemon Verbena Curd filled Vanilla Tart, Passion Fruit Mango Sauce
Jasmine Tea Chantilly, Matcha Streusel and
Honey Infused Apricots



GLOBAL GOURMET
CATERING & EVENTS

BUFFET -\$48

ENTREES

Chermoula Chicken
Chickpea Ragout, Tomato, Preserved Lemon,
Apricots, Baby Kale, Smoked Prune Emulsion
*

Pan-Seared King Salmon (GF)
Pickled Beets, Tokyo Turnips, Shaved Red Onion, Aji Amarillo Yogurt
*

Shaved Fennel Salad, Endive, Wild Arugula, Nectarine,
Cashews and Pecorino
*

Salad of Baby Head Lettuces, Wild Arugula, Dried Apricot and Goat's Milk Cheese
Candied Cardamom Pistachios and Pomegranate Vinaigrette
*

Little Gem Wedge Salad
County Line Little Gems, Pickled Red Onion, Maytag Blue Cheese, Figs, Walnuts
Kendall Farms Creme Fraiche Dressing

SIDES

Roasted Fingerling Sweet Potatoes
Pickled Cranberries, Toasted Pistachios, Smoky Mojo Rojo
*

Charred Brassicas
Meyer Lemon, Saffron Raisins
Ras al Hanout Spiced Almonds
*

Eggplant Caponata
Celery, Cherry Tomatoes, Castelvetrano,
Golden Raisins and Pinenuts

A LA CARTE DESSERT SELECTIONS – WITH BUFFET

Cheesecake Pops \$5
Vanilla Cheesecake dipped in Dark Chocolate covered
in either Cocoa Nibs, Pistachio or Hazelnut Crunch
*

Strawberry Lemon Parfait \$5
Traditional Shortcake with Silky Lemon Curd, Macerated Strawberries,
Vanilla Chantilly Creme and Rainbow Sprinkles
*

TCHO Chocolate Mousse with Seasonal Fruits \$5
Fresh Avocado, Tcho's Vegan Chocolate, Agave and Soy Milk
topped with Fresh Seasonal Fruit
*



GLOBAL GOURMET
CATERING & EVENTS

GGC NORTH BOX RESTAURANT MENU

STARTERS

Seafood Grand Plateau (Serves 2) \$125

Oysters, Alaskan king crab, little neck clams, shrimp, tuna tartare, salmon tartare, Marinated Mussels.
(48 hr Pre-order)

“CHIPS AND DIP” CAVIAR SERVICE (Serves 2)

American White Sturgeon Caviar \$80

Belgian Gold Label Osetra \$120

Served with

Kendall Farms Chive Creme Fraiche, Homemade Yukon Gold Potato chips
(48 hr Pre-order)

Duck Rillettes \$18

Levain Crostinis, Cornichons, Seasonal Mostarda

Marinated Heirloom Beet Salad \$14

Fromage Blanc, Nasturtium Honey, Spiced Hazelnuts, Bitter Greens

Kobe Beef Poke \$15

Avocado, Cucumber, Oven Dried Tomatoes, Sesame and Crispy Yuba

ENTREES

Herb Roasted Mary's Chicken \$22

Broccolini, Grilled Croutons, Pickled Red Onions, Shaved Grana Padano and Lemon Anchovy Vinaigrette

*

Pan Seared King Salmon \$30

French Green Lentils, Rainbow Beets, Persian Cucumbers

Dill Yogurt

*

Herbed Ricotta Ravioli \$21

Maitake Mushrooms, Brentwood Sweet Corn and Padron Peppers



GLOBAL GOURMET
CATERING & EVENTS

OPERA HOUSE CONCESSIONS

OPERA PICNIC BOXES

Farmers Market Garden Patch \$13

Seasonal Vegetables, Green Goddess Emulsion, Farrow Marinated Mushroom Salad

Mediterranean Mezze \$13

Roasted Garlic and Lemon Hummus, Pita Crisps, Olives, Lentil and Feta Salad

Napa Brasserie Et Fromage \$15

Smoked Duck Breast, Country Style Pate, Saucisson De Ail,
Selection of Fresh Seasonal Vegetables, Celery Root Remoulade, Pickled Vegetables,
House Marinated Olives, Cornichons, Radishes

LAVASH WRAPS

Roast Beef and Horseradish \$12

Pickled Red Cabbage Slaw, Avocado and Creme Fraiche

*

Grilled Zucchini and Maitake Mushroom (V) \$10

Roasted Red Peppers, Wild Arugula,
Herb Lemon Ricotta

*

Chicken Kale Caesar \$11

Housemade Levain Croutons, Grana Padano,
Lemon Anchovy Vinaigrette, Black Peppered Ricotta

SNACKS AND SWEETS

Seasonal Assortment Such As:

Double Chocolate Brownie \$4

Cookies: Oatmeal Cranberries, Peanut Butter, Snickerdoodle, Cherry Chocolate \$4

Five Spice Duck Fat Chex Mix \$9

Coffee Rubbed Bacon Chex Mix \$9

Holiday Chex Mix, Pecans, Mulling Spices (V) \$10

Vadouvan Spiced Cashews (VE, DF, GF) \$8

Rosemary Marcona Almonds (VE, DF, GF) 4 oz- 8

Rose, Cocoa, Pistachio Marshmallows \$8

S'mores Sandwiches \$7

Chocolate Almond Brittle \$6

House Made Chocolate Covered Almonds \$6



GLOBAL GOURMET
CATERING & EVENTS

DAVIES SYMPHONY HALL

SEASONAL HOT OPTION

Short Rib Sundae \$14

Buttermilk Potato Puree, Confit Fingerling Potatoes, Short Rib, Red Wine Demi Glace, Horseradish Cream,
Roasted Cherry Tomato, Bacon Crumble

Symphony Picnic Boxes

Farmers Market Garden Patch \$13

Seasonal Vegetables, Green Goddess Emulsion, Farrow Marinated Mushroom Salad

Mediterranean Mezze \$13

Roasted Garlic and Lemon Hummus, Pita Crisps, Olives, Lentil and Feta Salad

Napa Brasserie Et Fromage \$15

Smoked Duck Breast, Country Style Pate, Saucisson De Ail,
Selection of Fresh Seasonal Vegetables, Celery Root Remoulade, Pickled Vegetables,
House Marinated Olives, Cornichons, Radishes

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House Made Chocolate Covered Almonds \$6



GLOBAL GOURMET
CATERING & EVENTS

GGC MENU CAFE (C+M)

BREAKFAST

Neighbor Bakehouse Assorted Freshly Baked Pastries \$6

BOWLS

Acai Cup (V,GF) \$9

Banana Yogurt with Seasonal Fresh Fruit and Housemade Granola with Flax and Quinoa

*

Coconut-Pineapple Chia Pudding Cup (V, GF) \$9
with Dirty Girl Strawberries and Toasted Coconut

*

Straus Creamery Greek Yogurt with Marshall Farms Honey \$7
Add Housemade Granola \$1.5
Add Seasonal Fruit \$2

Waffle Bar \$7

Choice of:

Bruleed Bananas

Almond Butter

*

Applewood Smoked Bacon Maple Syrup and Fried Egg

BREAKFAST SANDWICHES

Chicken Apple Sausage \$7

Egg and Fontina on a House Made Rosemary Biscuit

*

Smoked Mushroom \$7

Egg and Gouda on a House Made Black Pepper Biscuit



GLOBAL GOURMET
CATERING & EVENTS

LUNCH

Seasonal Savory Neighbor Bakehouse Pastries \$8

Salads \$8

Little Gems Lettuces, Peach, Radish, Pepitas and Smoked Jalapeno Green Goddess

*

Shaved Root Vegetable Salad of Carrots, Radish, Turnip with Cherries, Parsley, Dill and Sunflower Seed Tahini

Grain Bowls \$12

Kale, Farro, Herb Roasted Mary's Chicken, Shaved Fennel and Grapes

*

Red Quinoa, Corn, Heirloom Beans, Red Wine Vinaigrette and Aged White Cheddar

GRILLED ACME LEVAIN

English Peas, Prosciutto, Agrumato Lemon Oil and Shaved Pecorino \$12

*

House Made Ricotta, Marinated Mushrooms, Calabrian Chilies and Wild Arugula \$12

*

Tomato Vinaigrette, Tuna Conserva, Capers, Castelvetrano Olives and Grated Egg \$14

GLOBAL GOURMET PRICING PROPOSAL

7/12/2018

ITEM	6/1/17 Patina Current	8/1/18 GGC Proposed
<i>Café at the Opera House</i>		
Buffet	\$45.00	\$48.00
Buffet - Children (age 14 and under)	20.00	20.00
Dessert with Buffet	NA	5-6.00
Ala Carte Items	15-24.00	10-32.00
Plated Desserts	10.00	10-13.00
Coffee if Ala Carte (12 oz.)	4.00	4.00
<i>Intermission Bar Beverages - Opera House/Davies Symphony Hall/Herbst Theatre</i>		
Cocktails	\$10.00	\$10.00
Cocktails - Premium	14.00	14.00
Irish Coffee	14.00	14.00
House Wine by Glass (6 oz.)	12.00	12.00
House Wine by Glass (9 oz.)	18.00	18.00
Premium Wine (6 oz.)	13.00	13.00
Domestic/Imported Beer (12 oz.)	8.00	8.00
Sparkling Wine by Glass (6 oz.)	13.00	13.00
Champagne Split (187 ml)	17.00	17-28.00
Champagne Split (375 ml)	45.00	45-47.00
Soft Drinks (12 oz.)	4.00	4.00
Bottled Water Sparkling (12 oz.)	4.00	4.00
Bottled Water Still (21 oz.)	6.00	6.00
<i>Intermission Bar Food - Opera House/Davies Symphony Hall/Herbst Theatre</i>		
Sandwiches	\$6-10.00	\$6-13.00
Salads	13-17.00	10-17.00
Fruit & Cheese Plate/Charcuterie Plate	13.00	15.00
Seasonal Hot Item (DSH)	NA	14.00
Desserts (Cakes & Tarts)	10.00	10-13.00
Cookies, Brownies, Sweets, Nuts	4-5.00	4-10.00
Candies (Retail, Truffles & Mints)	4-5.00	5.00

ITEM	6/1/17 Patina Current	8/1/18 GGC Proposed
VETERANS BUILDING CAFÉ		
Specialty Coffee	\$3-4.00	\$3-4.00
Latte/Mocha/Dirty Chai	4-6.00	4-6.00
Coffee (Brewed and Iced)	3.50-3.75	4-4.50
Milk (Chai Latte, Hot Choc., Steamed Milk)	3-4.00	3-4.00
Milk Shakes	6.00	6.00
Tea - Seasonal Loose Leaf	3.50	3.50
Soft Drinks	2.50	2.50
Flavored Water (16.9 oz.)	3.00	3.00
Ala Carte Breakfast Items	5.50-6.50	7-9.00
Breakfast Sandwich	6.75	7.00
Muffins/Pastries/Breads	4.00	6-8.00
Salads	9.00	8.00
Sandwiches	9.00	12-14.00
Grain Bowls	NA	12.00
Chips	2.00	2.00
Cookies	3.00	3.00