



## GROUP DINING & CATERING

**BIRTHDAYS • ANNIVERSARIES • LATE NIGHT PARTIES  
REHEARSAL DINNERS • WEDDING BRUNCHES**

Finn Town is the perfect venue for private parties and receptions, corporate and nonprofit charity events and celebrations seeking an “only in San Francisco” flair. Conveniently located along major public transportation lines and only a 12 minute ride from downtown, your guests will dine on an inspired menu of contemporary comfort fare with a decidedly local approach that has earned our team local acclaim.



**REUNIONS • BUSINESS MEETINGS • FUNDRAISERS  
PRODUCT LAUNCHES • SEMINARS • LARGE CELEBRATIONS**



Whether it is for a seated lunch, brunch or dinner buyout in our dining room or a casual social get-together at the semi-private back bar, our experienced staff takes pride in ensuring that your event will be memorable – from customized menu choices to flowers and audio visual setup.

**2251 MARKET ST. | SF | CA | 415.626.3466 | FINNTOWNSF.COM**



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A full restaurant buyout accommodates up to 50 seated and 150 standing, featuring individual plating and passed dishes for a food and beverage combined minimum, dependent on the day of the week and time. Custom wine pairing by our certified sommelier and cocktail/drink packages are also available.

Our back bar offers semi private space for a standing reception up to 60 which is easily segregated via privacy curtains. A combination of plated menus and passed bar bites are available with package pricing depending on length of reception.

Please call 415-626-FINN to arrange.

**Credit card deposit required.**



## LET FINN TOWN CATER YOUR NEXT EVENT!



Finn Town's most popular menu items are available for pickup and delivery to your home or office.

**FOR ORDERS SERVING 15  
OR MORE, CALL US  
DIRECTLY AT**

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**7 DAYS A WEEK | LUNCH | DINNER | BRUNCH | LATE NIGHT**

FINN TOWN® is a vibrant, neighborhood “Tavern with a Twist” named for the original Castro/Eureka Valley area where it resides. Our food is colorful, flavor forward, familiar, yet totally progressive; featuring new takes on San Francisco originals with lots of vegetarian and seasonal options. All breads, sauces, pastas and desserts are made in house.

Our signature drinks (created by nationally recognized mixologist Anthony Parks of the Fifty/Fifty Cocktail Company) are inspired by iconic figures who were born, lived or did something exceptional in San Francisco. Two full bars plus wine, beer, cider and select cocktails on tap makes for easy, fast and efficient service.

Executive Chef STEVE DUSTIN entered the fine dining world in 2001 at the 4 star restaurant Canoe in Atlanta before moving to New York City where he got a taste of perfection at acclaimed restaurant Bouley. After stints with progressively more responsibility in Boulder and then back in New York as Executive Chef of The Harrison and Monument Lane, Chef Dustin finally made the move to San Francisco in 2015 he delighted diners with his culinary oversight at some of the city’s most acclaimed venues, including national award winner Leo’s Oyster Bar and The Cavalier.

With a proven history of producing inventive gastro pub fare, Chef Dustin continually raises the bar at Finn Town with new seasonal additions that can be paired with beer, wine or cocktails, plus a dessert and house made breads program executed wholly in house.

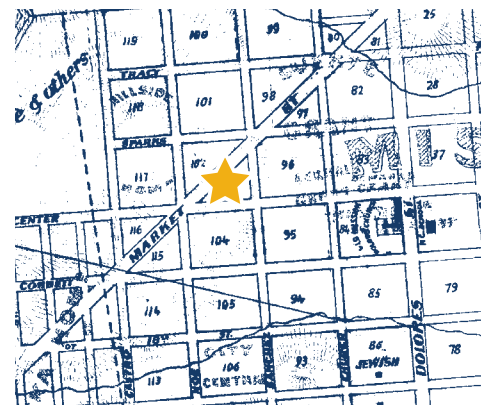
### FOR MORE INFORMATION

**CALL** 415.626.FINN

**OR EMAIL** [info@finntownsf.com](mailto:info@finntownsf.com) and describe your needs



**2251 MARKET ST.**



**BETWEEN NOE & SANCHEZ**

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