

AUGUST  FIVE

PRIVATE DINING





OUR STORY

August (1) Five is a modern Indian restaurant named for the date commemorating India's independence from British rule. Located in the heart of San Francisco's Civic Center neighborhood, we invite our guests to explore the nuances of Indian cuisine rarely seen in the West.

Influenced by a range of culinary traditions, from colorful street foods to the hidden staples of home cooks, our menu is anchored in the regional cuisines of India. Using the best of the Bay Area's seasonal ingredients, our chef melds traditional Indian preparations with contemporary techniques. We source the very best organic and sustainable ingredients we can find. We work with several California farms, and ensure that all our meats are raised humanely, antibiotic free, raised on vegetarian diets and have no GMOs. We like to eat the best, and share the best with our guests. We would not have it any other way.

The menu is designed to allow our guests to share and enjoy their experience in a fun and casual atmosphere. The creative approach we bring to the food extends to our cocktail menu which deftly blends Indian spices and herbs, from the subtle to the assertive, with our collection of craft spirits. Our global wine list was carefully chosen to complement the array of flavors you'll discover on our menus.

August (1) Five is open for dinner on Tuesday - Sunday and brunch Saturday - Sunday.

QUICK FACTS

LOCATION: 524 Van Ness Avenue, San Francisco, CA 94102

ESTABLISHED: November 2016

OWNER: Hetal Shah

EXECUTIVE CHEF: Manish Tyagi

CREDIT CARDS: Visa, MasterCard, American Express, Discover

PARKING: Street Parking and nearby parking garages

CAPACITY: Semi-private: up to 40 seated guests or 50 - 60 for a standing reception

BUYOUT: Up to 100 seated guests or 150 for a standing reception

CONTACT: hello@august1five.com or 415-771-5900

WEBSITE: www.august1five.com



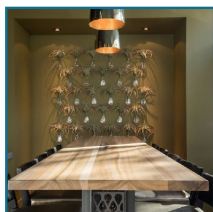
MENUS & PRICING

LARGE PARTY OPTIONS



PEACOCK TABLE

Our semi-private section is framed by teal velvet booths along the restaurant's latticed entryway, and lit by a flood of natural light from our front windows. The play of light and color connects the cuisine to its environment, setting the tone for a vibrant meal. Seating up to twenty guests, the intimate location makes an ideal choice for small business meetings, family functions or a post-City Hall wedding celebration.



OPERA TABLE

Offers guests the best view of San Francisco's Opera House. Aligned with an inset wall of air plants, the high table inhabits its own distinct environment, seating up to fourteen guests for any occasion from birthday parties and special family gatherings to corporate team meetings.



MAHARAJA TABLE

Situated under August (1) Five's mural of the Maharaja of Patiala, our guests to dine with the Indian king renowned for his entertaining. Just as the Maharaja could turn any day into an occasion for celebrating, this eight-seat table can be ideal for a number of gatherings, from birthday parties to nights on the town with friends, or even a family reunion.

PER PERSON FOOD MINIMUMS*

Brunch/Lunch: \$45+/person and Dinner: \$75+/person. Seating times are subject to availability. Family style prix-fixe menu is required to be selected 48 hours before the date of the event. Wine pairing is also available for your party.

SEMI-PRIVATE

This is an opportunity to have a private restaurant experience without the investment of reserving an entire restaurant facility. We can accommodate up to 30 - 40 seated guests, and 50 - 60 guests for a standing reception. Pricing for a reception in our semi-private dining space is contingent on party size, and menu size (food + beverage). Minimums*: Brunch/Lunch: \$2,500 - \$5,000 / Dinner: \$5,000 - \$10,000

**For parties of 9 people or more a family style set menu is required to be selected seven days before the date of the event.*

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MENUS & PRICING (CONTINUED)

BUYOUT

This is a restaurant exclusive event. We can accommodate 100 seated guests, and up to 150 guests for a standing reception. Full-buyout costs vary. Minimums*: Lunch: \$2,500 - \$5,000, Brunch: \$5,000 - \$7,500 and Dinner \$15,000 - \$25,000.

**Final prices are determined by the host's menu selection and/or additions, total number of beverages consumed, 22% service charge, 6% SF Employer Mandate, and taxes.*

CANCELLATION POLICY

August (1) Five requires a credit card authorization form to be submitted along with our signed contract. If a cancellation occurs within 21 days of your scheduled event there will be a 50% cancellation charge to the card on file.

ADDITIONAL FEES

Our corkage fee is \$30 per bottle (2 bottle max) or \$50 per bottle (1 bottle max for magnum) and our cake fee is \$4.00 per person.

ALLERGIES

Please provide any guest food allergies or dietary restrictions as soon as possible. We will do our best to accommodate whenever possible, but cannot guarantee substitutions.

CHOOSING A MENU

August (1) Five offers tailored prix-fixe menus for brunch and dinner. Wedding, birthday, congratulatory cakes, flowers and special desserts can be created for your event (advance consultations may be required).

Thank you for considering your upcoming event here at August (1) Five, please let me know if there are any questions you might have about dining with us with your group. We would love to have you join us!!

Warm regards,

Hetal Shah

LARGE PARTY DINING

August (1) Five offers a large array of seating options for large parties, and family style menu with customizable options. Sample Menu, all dishes subject to change based on seasonal availability.

PRE FIXE BRUNCH MENU \$45

SMALL PLATES (PICK 2)

ARTICHOKE CHAAT (V)

artichoke heart, avocado, tamarind, chaat masala

GOL GUPPA (V)

wheat shell, potato, cucumber, cilantro stem, jalapeno (water: cilantro-habanero & orange - tamarind)

PALAK CHAAT (V)

baby spinach, chickpea, tamarind, yogurt

BRUNCH NON - VEGETARIAN (PICK 1)

BISON KEEMA

ground bison, caramelized onion, bacon, quail egg

PORK BELLY KHUSHKA

soy, ginger, red wine jus, egg julienne

MASALA & CHEESE OMELETTE

cilantro, green chili, tomato, onion, sourdough toast

BRUNCH VEGETARIAN (PICK 2)

ASPARAGUS UTTAPAM

rice, lentil, mustard seed, turmeric, coconut chutney

POORI ALOO (V)

potato stew, fried bread with pea stuffing, fried onion string, raita

MUSHROOM KHUSHKA

soy, ginger, red wine jus, egg julienne

SPICY INDIAN SLIDER

potato, tamarind, pomegranate, chickpea vermicelli

SIDES

MUSHROOM KULCHA

HOUSE CHUTNEYS

DESSERTS

SEASONAL KULFI

Indian ice cream

TOFFEE PUDDING

sticky fig, brandy snap, caramel

AUGUST 1 FIVE

GROUP DINING DINNER

LARGE PARTY DINING

August (1) Five offers a large array of seating options for parties of 9 or more, and family style menu with customizable options. Sample Menu, all dishes subject to change based on seasonal availability.

PRE FIXE LUNCH MENU \$45

SMALL PLATES

PALAK CHAAT (V)

baby spinach, chickpea, tamarind, yogurt

ARANCINI (V)

seasonal vegetables, rice, lentil, cheese, sour cream

CHILI TRUFFLE CHICKEN KEBAB

mushroom, cream cheese, pink peppercorn, yogurt, summer black truffle

SIDES

NAAN

RAITA

HOUSE DAAL

CILANTRO RICE

MAINS

SPINACH & PANEER (V)

cheddar cheese, fenugreek, tomato, cashew

SALMON

lemongrass, turmeric, butternut squash, parsnip

BISON KEEMA

ground bison, caramelized onion, bacon, quail egg

DESSERTS

SEASONAL KULFI

Indian ice cream

TOFFEE PUDDING

sticky fig, brandy snap, caramel

All ingredients are not listed. Please inform server of any dietary restrictions & allergies.
Food is prepared in a facility where nuts or traces of nuts are present.
Parties of 9 or more will be charged 22% gratuity on the entire bill. 6% SF mandate added.

AUGUST 1 FIVE

GROUP DINING DINNER

LARGE PARTY DINING (9+ GUESTS)

August (1) Five offers a large array of seating options for parties of 9 or more, and family style menu with customizable options. Sample Menu, all dishes subject to change based on seasonal availability.

PRE FIXE DINNER MENU \$75

SMALL PLATES

PALAK CHAAT (V)

baby spinach, chickpea, tamarind, yogurt

ARANCINI (V)

seasonal vegetables, rice, lentil, cheese, sour cream

PORK RIBS

blood orange, coriander, cumin, jaggery, fennel

CHILI TRUFFLE CHICKEN KEBAB

mushroom, cream cheese, pink peppercorn, yogurt, summer black truffle

SIDES

NAAN

RAITA

HOUSE DAAL

SAFFRON RICE

MAINS

SPINACH & PANEER (V)

cheddar cheese, fenugreek, tomato, cashew

MUSHROOM & PEA POT PIE (V)

chanterelle mushroom, tomato, caramelized onion

SALMON

lemongrass, turmeric, butternut squash, parsnip

BISON KEEMA

ground bison, caramelized onion, bacon, quail egg

DESSERTS

SEASONAL KULFI

Indian ice cream

TOFFEE PUDDING

sticky fig, brandy snap, caramel

All ingredients are not listed. Please inform server of any dietary restrictions & allergies.
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*Price does not include beverage, service or tax.

AUGUST 1 FIVE

GROUP DINING DINNER

LARGE PARTY DINING

August (1) Five offers a large array of seating options for parties of 15 or more, and family style menu with customizable options. Sample Menu, all dishes subject to change based on seasonal availability.

PRE FIXE DINNER MENU \$95

SMALL PLATES

PALAK CHAAT (V)

baby spinach, chickpea, tamarind, yogurt

ARANCINI (V)

seasonal vegetables, rice, lentil, cheese, sour cream

PORK RIBS

blood orange, coriander, cumin, jaggery, fennel

CHILI TRUFFLE CHICKEN KEBAB

mushroom, cream cheese, pink peppercorn, yogurt, summer black truffle

SIDES

NAAN

RAITA

HOUSE DAAL

SAFFRON RICE

MAINS

SPINACH & PANEER (V)

cheddar cheese, fenugreek leaves, tomato, cashew

MUSHROOM & PEA POT PIE (V)

chanterelle mushroom, tomato, caramelized onion

SALMON

lemongrass, turmeric, butternut squash, parsnip

LAMB CHOP

pistachio dust, roasted carrot puree, beet jelly

DESSERTS

SEASONAL KULFI

Indian ice cream

TOFFEE PUDDING

sticky fig, brandy snap, caramel

All ingredients are not listed. Please inform server of any dietary restrictions & allergies.
Food is prepared in a facility where nuts or traces of nuts are present.
Parties of 15 or more will be charged 22% gratuity on the entire bill. 6% SF mandate added..

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