



Movida

GROUP DINING
AND EVENTS

THE VIBE

Movida invites you to experience a culinary adventure through the sun-drenched Persian and Mexican cultures, where the combining of ingredients creates magic. Chef De Cuisine Dino Duarte infuses the exotic spices, lush flavors and traditional techniques indigenous to these lands with a modern twist and the freshest local ingredients. Our unique cocktail list, featuring many unique flavors brought together by the award-winning Carlo Splendorini will leave your palette wanting to try the plethora of cocktails on the list.

Ambience abounds at Movida with beautiful murals, gold and brass elements, custom comfortable seating and exquisite tableware. Our unique Persian & Mexican accents, carefully crafted dishes and one-of-a-kind entertainment are just a few of the elements that make Movida special and also characterize our menu's modern sophistication.

Movida Restaurant specializes in private and semi-private events including corporate luncheons and dinners, wedding and cocktail receptions, after work gatherings or any other type of occasion for groups of 8 to 184 guests. Our spacious main lounge, intimate Rumi Room, rustic Hafez room and traditional Octavio rooms all offer unique and inviting locations to hold your special event.

Buy-outs of the entire restaurant are also available. We do offer special event amenities; please inquire with our event manager for additional details. Our focus here at Movida, is our genuine hospitality and friendly professional service combined to create a truly memorable experience.

THE ROOMS

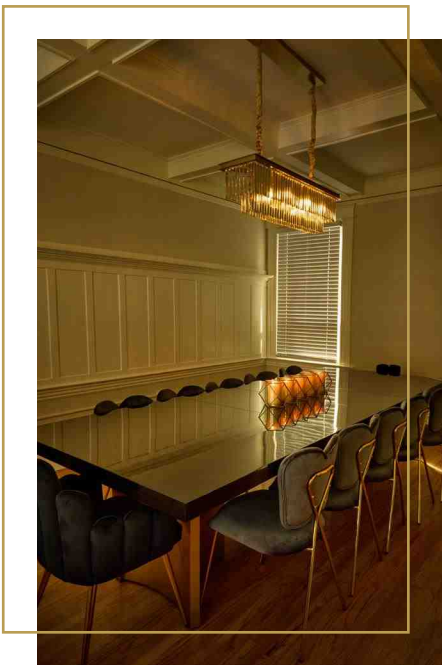
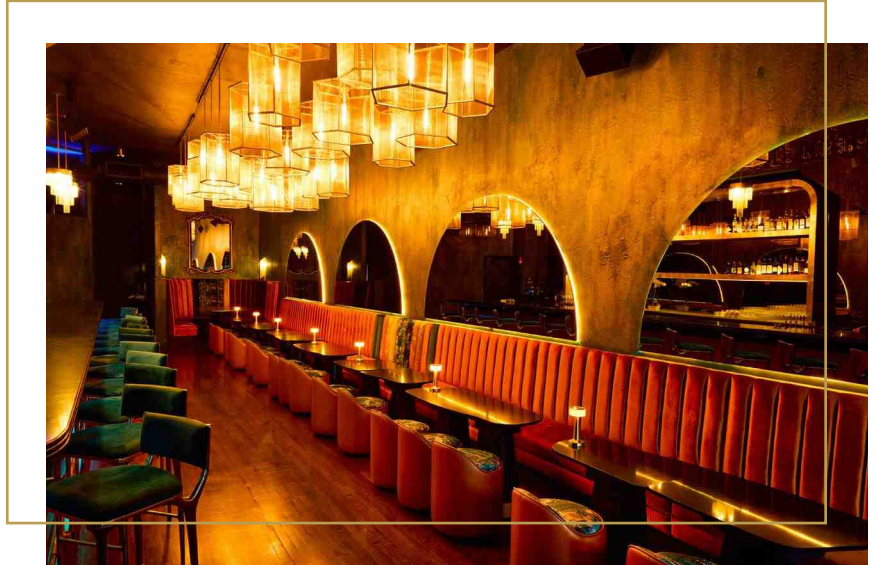
Main Lounge

The Persian-Mexican inspired lounge is our spacious, private lounge and bar.

The lounge has a “Miami” feel that can accommodate a variety of event configurations.

72 seated guests or 120 for a standing reception

A partial reservation is available in our main lounge for a semi-private event.



Rumi Room

Dine and celebrate in an eclectic Persian-inspired room that brings the best food and drink in a poetic setting.

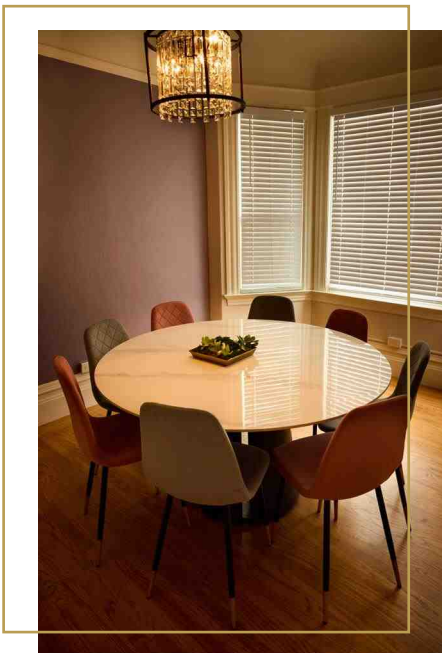
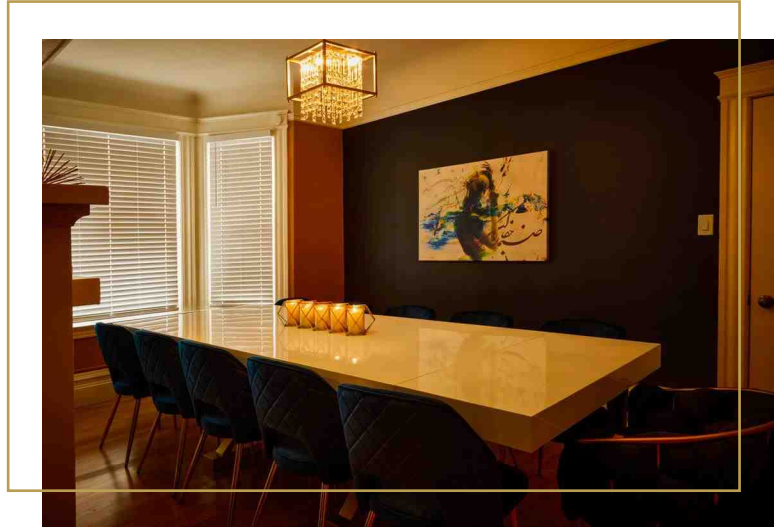
16 seated guests or 30 for a standing reception

THE ROOMS

Hafez Room

The Hafez room incorporates the best in wine and cigars across Iran and Mexico in a modern romantic fireplace setting.

12 seated guests or 20 for a standing reception



Octavio Room

Experience the energy of Mexican culture all in a carefully decorated traditional room setting.

8 seated guests or 14 for a standing reception

Venue Buyout

Private 108 seated guests or 184 for a standing reception.

PRIVATE EVENT TERMS & CONDITIONS

Food & Beverage Minimums

Our food and beverage minimums are based upon the desired space, whether it is semi-private or private, time of day, day of the week and month of the year. We will assist you with the required minimum figures and work with you on your individual budget.

Basic Wine & Beverage Information

All beverages, including coffee and tea, are charged based on consumption.

Hosted Beverage Options

You may select a Hosted Open Bar, Hosted Wine, Beer & Non-Alcoholic or Cash Bar. Cash Bar sales are not applied to food & beverage minimums.

Other Costs & Taxes

The cost of any pre-arranged rental items will be added directly to the final bill. All service charges and other ancillary provisions (flowers or rental equipment) are subject to applicable sales tax. Any outside food items must be approved by the event manager prior to your event. There is a \$3.00 per person charge for cake cutting fee and \$1.50 per person charge for any other dessert item brought into your event. An additional (4%) SF Health Mandate will be added to your bill.

Entertainment

All music and live entertainment does have to adhere to the terms and policies of the restaurant. The volume throughout each event is regulated by our management team and will be adjusted as needed.

PRIVATE EVENT TERMS & CONDITIONS

Menu Items & Availability

Menus are based upon the season and reflect the items that also appear on our daily dinner, brunch and dessert menus. However, all menu items and accompaniments including beverages and prices are subject to change without notice. All menu items must be submitted to the Chef two weeks in advance with an estimated guest count. In addition, any dietary restrictions and special guest requests must be provided at this time. Guaranteed guest counts are due to the Chef seventy-two hours in advance. Movida is not responsible for any special requests above what has been communicated or documented on the agreed contract.

Guarantees, Cancellations & Payment

A signed contract with a valid credit card is required to confirm your event reservation. If this contract is canceled in writing 45 days or more before your event, you will only be charged a \$250 admin fee. If this contract is canceled in writing less than 45 days before your event, you will be charged 50% of your contracted food and beverage minimum plus the entire event fee. As courtesy, one half of the cancellation fee may be applied towards a future event. If the cancellation occurs in less than 14 business days prior to your event date, the entire food and beverage minimum and event fee are due, and the cancellation fee may not be applied towards a future event. Full payment is due the day before the event by credit card.

Either the guaranteed meal count or required food & beverage minimum, whichever is greater, will be charged for if less than the guaranteed guests are in attendance. A cushion of two guests is given at the time guaranteed guest counts are received to allow for last minute / unforeseen absences. All appetizers or food items & quantities are considered guaranteed if there are no changes received by the Event Manager seventy-two hours prior to the event. Special services from outside vendors that are arranged upon your request by Movida, including but not limited to, flowers, audio-visual aids, entertainers etc. shall be subject to these same cancellation policies.



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COURSED DINNER
PACKAGES

COURSED DINNER PACKAGES

Choose one option:

- Three-Course \$79**
- Four-Course \$95**

Create your own menu by selecting which courses and items you would like served.

Only select items from 3 course categories if you selected the 3 course menu above. Select items from 4 course categories below if you selected the 4 course menu above.

All menu items and guest count estimates are due 2 weeks prior to your event date. Final guest counts are due 72 business hours prior to your event date.

THE START

Select 2 items below for the table or select additional ones for an additional \$5 per guest

- Wood Oven Barbari Bread W/ Feta Cheese, Walnuts & Herbs**
- Chips & Dip**
(Pick 3: Pomegranate and Arbol Salsa, Walnut and Aleppo Salsa Macha, Shirazi Pico de Gallo, Tahini Queso, Za'atar Guacamole, Roasted Eggplant Dip). Each Additional Dip, \$5/person
- Pistachio Green Goddess Salad**

THE 2ND COURSE

Select one second course for the table (this is for the four-course dinner)

- Saffron Chicken, Jalapeno Koobideh, Market Veggies Skewers**
- Saffron Prawns**
- Grilled Chicken Wings** *(Choice of habanero saffron lime, or smoky pomegranate bbq)*

COURSED DINNER PACKAGES

THE ENTRÉE

Select one entrée for each person

- Vegetarian Chile Relleno Served with a Creamy Saffron Tomato Sauce**
- Pan Seared (Fish Of The Day) Served On Top of Leeks Basmati Rice & Herbed Yogurt**
- Roasted Chicken Quarter Served On Top of Refried Garbanzo Beans & Side Salad**
- Filet Mignon Served On Top of Sauteed Greens With A Side of Salsa Macha**

THE SIDES

Charged at an additional \$5 per side, per person

- Movida Sumac Fries**
- Roasted Spiced Carrots Topped With Tahini & Cilantro**
- Braised Beans Served On Mustard Greens With Yogurt and Herbs**
- Roasted Peppers Served With Walnuts, Pomegranate Sauce & Feta Cheese**

THE DESSERT

Select one dessert for each person

- Churros**
- Arroz Con Leche**
- Baklava**



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HORS D'OEUVRES
PACKAGE

HORS D'OEUVRES PACKAGE

CHIPS & DIPS (PICK 3)

\$45/per person

- Pomegranate and arbol salsa
- Walnut and aleppo salsa macha
- Shirazi pico de gallo
- Bite-sized Birria Tostadas
- Bite-sized Chicken Adobe Tostadas
- Tahini queso
- Za'atar guacamole
- Roasted eggplant dip
- Aguachile Spoons
- Bite-sized Koobideh Skewers

You can supplement the hors d'oeuvres package by adding the following, priced per piece.

- Mexican Meatballs \$4
- Saffron Chicken Bites \$6
- Barg Asada Bites \$7
- Caviar Crostini, Fusion Style \$12

A top-down view of a group of people at a dinner table, clinking wine glasses in a toast. The scene is dimly lit, with a warm, golden glow from the glasses and the table. The background is a dark, textured surface, possibly a tablecloth or a wall. The overall mood is celebratory and social.

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WINES

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BUBBLES

POL CLEMENT, BLANC DE BLANCS, NV

- Glass \$16
- Bottle \$39

LAURENT PERRIER, LA CUVÉE BRUT NV

- Glass \$24
- Half Bottle \$59
- Bottle \$118

GOSSET GRANDE \$149

- Bottle \$149

KRUG GRAND CUVÉE NV

- Bottle \$350

WHITES/ROSE

SAGER & VERDIER, SANCERRE, LOIRE '22

- Glass \$21
- Bottle \$63

STADT KREMS, GRUNER VETLINER, KREMSTAL '21

- Glass \$16
- Bottle \$49

MACROSTIE, CHARDONNAY, SONOMA COAST '21

- Glass \$16
- Bottle \$49

MIRABEAU, ROSE, COTEAUX D'AIX-EN-PROVENCE '22

- Glass \$16
- Bottle \$39

LAURENT PERRIER ROSE BRUT

- Glass \$49
- Bottle \$190

DARIOUSH, VIOGNIER, NAPA '22

- Glass \$26
- Bottle \$99

ZIND HUMBRECHT, GEWURZTRAMINER, ALSACE '20

- Bottle \$64

NEWTON, CHARDONNAY UNFILTERED, NAPA '21

- Bottle \$99

CASTRO MARTIN, ALBARIÑO, RIAS BAIXAS '17

- Bottle \$54

AMICI, SAUVIGNON BLANC, SONOMA '22

- Bottle \$48

HILLICK & HOBBS, DRY RIESLING, SENECA LAKE NY '20

- Bottle \$74

WINES

REDS

**ADELSHEIM, PINOT NOIR,
WILLAMETTE VALLEY '21**

- Glass \$20
- Bottle \$64

**VOLVER, TEMPRANILLO,
LA MANCHA '19**

- Glass \$16
- Bottle \$44

**ZUCCARDI CONCRETO, MALBEC,
MENDOZA ARGENTINA '20**

- Glass \$18
- Bottle \$62

**JOSEPH PHELPS PINOT NOIR,
SONOMA '21**

- Bottle \$120

**DUTTON GOLDFIELD, PINOT NOIR,
RUSSIAN RIVER '19**

- Bottle \$66

**AGRICOLA PUNICA BARRUA, CARIGNANO,
SARDINIA '19**

- Bottle \$90

**CHÂTEAU LA NERTHE,
CHÂTEAUNEUF-DU-PAPE, RHÔNE '20**

- Bottle \$95

**DARIOUSH, CABERNET FRANC,
NAPA '19**

- Bottle \$180

**DARIOUSH, SHIRAZ,
NAPA '19**

- Bottle \$110

**DARIOUSH, CABERNET SAUVIGNON,
NAPA '20**

- Bottle \$220

**CLOS DU VAL, CABERNET SAUVIGNON,
NAPA '21**

- Bottle \$70

**BORSAO, SHIRAZ,
BORJA SPAIN '17**

- Bottle \$57

**DROOD, THE MERCHANTS IRDABAMA,
SAMARGHANDI, PERSIA**

- Bottle \$129

DROOD, ARIOBARZANES, LORKOSH, PERSIA

- Bottle \$129

A person is holding a tall, elegant glass filled with a pinkish-orange cocktail, garnished with a slice of citrus and a white straw. The person is wearing a dark jacket with a visible patch on the sleeve. In the background, another person is holding a shorter glass with a similar drink. The scene is set in a dimly lit bar or lounge with a textured wall.

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COCKTAILS

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- CAMA DE ROSAS \$19**
Tito's, pomegranate, pamplemousse, citrus, rose water
 - SHISHI \$19**
Grapefruit-rose ketel one, coit caravan, lychee, yuzu, bergamot black tea
 - CHILOSA \$19**
St. George green chile, cilantro, lime, coconut, gol gav zaban
 - DARYA AZUL \$18**
Hendrick's neptunia, St. George terroir, aquavit, dill, bay leaf, kina lillet, dill oil
 - LEÓN Y SOL \$20**
Tequila, saffron, acidulated orange, orange blossom, citrus, orgeat, tajin
 - ALMA DEL SOL \$19**
Milagro tequila, tomatillo, Persian cucumber, poblano chile, lime
 - TALA \$20**
Cortés Mezcal, Carrot, Dill, Poblano Chile, Serrano, Urfa Biber
 - MEZCARNALES \$19**
Cortés mezcal, banana, ancho chile, centum herbis, dry vermouth, gold dust
 - COMO LA FLOR \$20**
Pisco, passion fruit, worthy park, sumac, citrus, Peruvian bitters, egg white
 - MANZANITA \$18**
Calvados, fresh apple, St. George spiced pear, lemon, honey, black walnut bitters
 - NOOR \$20**
Dickel bourbon, Michter's rye, sumac, barberry, honey, bitters
 - LA CEREZA \$19**
Michter's rye, Sangre morlacco, sour cherry, mint, cacao, bitters
 - ANAR-ITA \$27 (Spicy)**
Léon y Sol tequila, Cortés mezcal, Ancho Reyes chile, POM-BOM pomegranate sauce, lime, rose water + Take The Glass Home +\$30
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- PICO LIMA (NON-ALC) \$15**
Pineapple shrub, coconut, lime, black tea
 - SEEB (NON-ALC) \$15**
Falernum, fresh apple, lemon, honey, nutmeg, seltzer
 - ZOMORROD (NON-ALC) \$15**
Cucumber, tomatillo, lime, agave, poblano salt
 - JUNGLA (NON-ALC) \$15**
Aperitif, pineapple shrub, orange, guava, sour cherry



HOSTED HOURLY
PACKAGES AVAILABLE @
\$45/first hour,
\$35/each additional hour