

KIENTZ HALL EVENTS

Thank you for considering Kientz Hall for your special occasion. Our venue offers both beautiful indoor and outdoor spaces with stunning views. Our menu features fresh and bold flavors inspired by Mediterranean and Classic Americana cuisine. We pride ourselves on creating a warm and welcoming atmosphere that celebrates our community, making it the perfect choice for your event.

EVENT SPACE: ATRIUM

The Atrium is our indoor space featuring a lush succulent garden and 20 skylights creating an airy and inviting atmosphere. It has a maximum seating capacity of 42 and can accommodate up to 45 standing guests.





EVENT SPACE: CHEF'S TABLE

The Chef's Table is an indoor dining space in our wood-fired kitchen area with high-top seating for 20. It can be combined with the Atrium for increased capacity or utilized on its own for a lively gathering.



EVENT SPACE: ROOFTOP

Our Rooftop Patio offers stunning, unobstructed views of Mt. Tam and Downtown San Anselmo, making it an ideal event venue. You can reserve either the full roof (up to 47 guests) or half roof (24-35 guests).





EVENT SPACE: PARKLET

The Parklet is our outdoor patio located in front of the restaurant nestled within the lively downtown of San Anselmo. It accommodates a maximum of 20 seated guests and 30 standing.



MENU: COCKTAIL- STYLE

Our Cocktail-Style menu showcases our most popular appetizers, strategically placed around the room for guests' enjoyment at their convenience. Choose from our base menus or create a customized menu using our a la carte options.



Cocktail-Style Base Menu

Stationed Light Bites \$27++

MEZZE BITES
grilled and pickled vegetables, carrot hummus, feta yogurt,
grilled flatbread v

FALAFEL
harissa-tahini sauce vg, gf

LAMB MEATBALL LETTUCE CUPS
herb yogurt, pickled onion, butter lettuce

CALAMARI & SHRIMP
padron peppers, piment d'ville, basil, lemon aioli gf

FRIES
herbs and garlic, aioli vg,gf

BRUSSELS SPROUTS
calabrian chiles, mint, capers, lemon, pickled raisins, garlic
vg, gf

Stationed Heavy Bites \$41++

MEZZE BITES
grilled and pickled vegetables, carrot hummus, feta yogurt,
grilled flatbread v

FALAFEL
harissa-tahini sauce vg, gf

LAMB MEATBALL LETTUCE CUPS
herb yogurt, pickled onion, butter lettuce

CALAMARI & SHRIMP
padron peppers, piment d'ville, basil, lemon aioli gf

FRIES
herbs and garlic, aioli vg,gf

BRUSSELS SPROUTS
calabrian chiles, mint, capers, lemon, pickled raisins, garlic
vg, gf

SPIT-ROASTED TRI-TIP
Santa Maria-marinated, arugula, horseradish aioli gf

ALL GREEN SALAD
little gems, cabbage, cucumber, snap peas, avocado,
scallions, pea sprouts, pickled white radish, green goddess
dressing, seed crunch gf

Additions and Substitutions

GRILLED GULF SHRIMP \$7/ PERSON
grilled shrimp dressed with seasonal compound
butter

SPIT-ROASTED TRI-TIP \$7/ PERSON
Santa Maria-marinated, arugula, horseradish aioli gf

GRILLED BROCCOLINI \$5/ PERSON
shaved garlic, lemon, calabrian chiles, fried
breadcrumbs vgn, cgf

A La Carte Stationed Bites

MEZZE BITES \$37/ doz (1-2 per person)
grilled and pickled vegetables, carrot
hummus, feta yogurt on grilled flatbread

GRILLED FLATBREAD \$25 (serves ~ 12)
spiced herb oil vg
add burrata 17
add carrot hummus 9
add baba ganoush 9
add garlic labneh 9

FALAFEL \$26 / doz
harissa-tahini sauce vg, gf

LAMB MEATBALL LETTUCE CUPS \$52/ doz
herb yogurt, pickled onion, butter lettuce

FRIES \$26 / order (serves ~ 12)
herbs and garlic, aioli vg,gf

SEASONAL SOUP SHOTS \$49/ doz
seasonal chef-inspired soup.

GRILLED GULF SHRIMP \$55/ doz
grilled shrimp with seasonal compound
butter

GRILLED CHICKEN KEBABS \$109/ doz
spice-rubbed, caper salsa verde gf

JERK SPICED ROCK COD SLIDER \$85/ doz
remoulade, peppers and onions

TRI-TIP SLIDER \$73/ doz
spit-roasted and chilled, horseradish aioli,
arugula,
grilled onions, tomato

FRIED CHICKEN SLIDER \$73/ doz
house-made pickles, cabbage slaw, spicy aioli

FALAFEL SLIDER \$61/ doz
grilled onions & peppers, shaved fennel,
arugula, parsley, harissa-tahini sauce vg

LAMB BURGER SLIDER \$97/doz
harissa, valbreso feta cheese, herbs, pickled
onion,
charred scallion aioli

BURGER SLIDER \$85/ doz
cheese, onion, house pickles, aioli

BREAD PUDDING BITES \$5/ each
seasonally rotated

DARK CHOCOLATE MOUSSE BITES \$5/each
coconut whipped cream

Menu and pricing may be subject to modification as a result of availability of products and seasonal changes.

MENUS: FAMILY- STYLE

For seated events, we offer family-style dining. While we provide a base menu, you have the flexibility to tailor it to your event by adding or substituting items as needed.



Family-Style Menu

Base Menu \$41++

Includes: Two Appetizers, One Salad, One Protein, and Two Sides.

MEZZE PLATE

grilled and pickled vegetables, carrot hummus, feta yogurt, grilled flatbread v

FRIED CALAMARI & SHRIMP

padron peppers, piment d'ville, basil, lemon aioli gf

ALL GREEN SALAD

little gems, cabbage, cucumber, snap peas, avocado, scallions, pea sprouts, pickled white radish, green goddess dressing, seed crunch gf

SPIT-ROASTED CHICKEN

spice-rubbed, caper salsa verde gf

FRIED BRUSSELS SPROUTS

calabrian chiles, basil, capers, lemon, pickled raisins, garlic vg, gf

CRISPY SMASHED POTATOES

garlic labneh, oregano, preserved lemon, garlic chips, scallions gf

App Substitutions

LAMB MEATBALL LETTUCE CUPS
herb yogurt, pickled onion, butter lettuce

GRILLED FLATBREAD
spiced herb oil, carrot hummus, and baba ganoush

Salad Substitutions

KALE CAESAR
torn croutons, boquerones, parmesan, classic caesar dressing *cgf

GRAIN BOWL
farro, chickpeas, pickled onions, spinach, castelvetrano olives, feta, oregano vinaigrette *v

ALBACORE AND BEANS
albacore, lacopi butter beans, artichokes, arugula, sundried tomato herb vinaigrette, shaved red onion and fennel, fried breadcrumbs *cgf

Protein Substitutions

SPIT-ROASTED TRI-TIP
Santa Maria-marinated, arugula, horseradish aioli, ala carte gf

GRILLED WILD SWORDFISH
salsa verde, crispy garlic, capers, ala carte gf

GRILLED GULF SHRIMP +\$4
grilled gulf shrimp served with seasonal ingredients

Side Substitutions

NANTES CARROTS
spiced tahini yogurt, dill, black sesame v, gf

GRILLED BROCCOLINI
shaved garlic, lemon, calabrian chiles, fried breadcrumbs vgn, cgf

Base Menu Additions

Protein

ROASTED EGGPLANT \$8/PERSON
shaved fennel, spicy harissa, castelvetrano olives, almonds vg, gf

SPIT-ROASTED TRI-TIP \$10/PERSON
Santa Maria-marinated, arugula, horseradish aioli gf

GRILLED GULF SHRIMP \$11/PERSON
grilled gulf shrimp served with seasonal ingredients

GRILLED WILD SWORDFISH \$10/PERSON
salsa verde, crispy garlic, capers, ala carte gf

Appetizers

GRILLED FLATBREAD \$4/PERSON
spiced herb oil vg
with burrata \$7/PERSON
with carrot hummus \$6/PERSON
with baba ganoush \$6/PERSON

LAMB MEATBALL LETTUCE CUPS \$6/PERSON
herb yogurt, pickled onion, butter lettuce

Sides

NANTES CARROTS \$5/Person
spiced tahini yogurt, dill, black sesame v, gf

GRILLED BROCCOLINI \$5/Person
shaved garlic, lemon, calabrian chiles, fried breadcrumbs vgn, cgf

Dessert

BREAD PUDDING \$6/PERSON
seasonally roasted

Seasonal Dessert
rotating seasonal dessert. Please inquire about selection & pricing.

***Any of these substitutions can be made free of charge or with a small fee. However, we are unable to do any splits.**

Menu and pricing may be subject to modification as a result of availability of products and seasonal changes.

Frequently Asked Questions

- "Do you have music in the space?"
 - Yes, we have our own recorded music in each of the dining spaces. While we can adjust the volume in each area to accommodate speeches, etc., we are not able to accommodate alternate music sources.
- "Does your roof have heaters?"
 - Yes, and we provide blankets too!
- "How is the roof deck accessed?"
 - Access to the roof is via stairs. We do have event spaces, both indoor and outdoors on the main level.
- "What types of beverages do you serve?"
 - We offer craft beer, and wine as well as a set of very popular cocktails. We do not have a full bar.
- "Can we bring in our own wine?"
 - Yes, you may bring in up to 4 bottles of your own special wine. Our corkage fee is \$25 per 750 ml bottle. Please note that outside beverages other than wine are not allowed.
- "Can we bring in our own dessert?"
 - Absolutely! We welcome special desserts, such as birthday cakes. There is a cake-cutting and plating fee of \$3 per person.
- "What is your cancellation policy?"
 - For a full refund, we require a 30-day notice of cancellation. However, we understand that unforeseen circumstances can arise, so we are willing to work with you to reschedule your event.

CONTACT INFORMATION

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