



SOCIAL **t** HOUSE

S E V E N

SPECIAL EVENTS



SOCIAL **7** HOUSE

s e v e n

EVENT INFORMATION

Thank you for your interest in hosting your special event at **Social House 7**, our upscale izakaya-style restaurant. Get ready for a night to remember!

First Things First:

We kindly ask that you fill out our Special Events Form. Once completed, our Event Coordinator will be in touch with you to discuss availability of the space, food and beverage options, as well as any special requests or accommodation needs.

No Rental Fees with Minimum Spend:

Social House 7 private events are priced on a minimum spend allocated for the date and time frame requested. The minimum is a dollar amount that must be reached by food and beverage purchases. If the amount is not reached, the host is responsible for the difference as a rental fee charge. The host will agree to their minimum spend with completion of their Event Contract. The spend minimums will vary during peak and non-peak business hours, and are listed in the following package.

Overtime:

The time frame of your event is also agreed upon in the Event Contract. In the circumstance that an event runs over the allotted time frame listed in the contract, the host will be responsible for an additional charge each hour.

Event Cancellation:

If you must cancel your event, we ask you inform our Event Coordinator 72 hours in advance. If notified less than 72 hours prior to your event, the host is responsible for 50% charge of the total event amount contracted. If the event is canceled 24-48 hours before the scheduled event, 100% of the total amount contracted would be charged.



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CAPACITY

Buddha Side With Bar	150 guests
Dining Side With Bar	250 guests
Buddha Bar	75 guests
Dining Bar	100 guests

Information on Dinner Reservations for Over 12 Guests:
Reservations for 12 or more can be made at the following times:

5:30pm | 7:30pm | 9:30pm





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COCKTAIL STYLE MENUS

- TIER 1 -

\$30 PER PERSON

- KOREAN RICE CAKES** - Scallion / sesame / Korean BBQ sauce
- STEAMED PORK DUMPLING** - Nuoc cham / star anise / aromatics
- CHICKEN WITH HIDDEN DRAGON SAUCE** - Scallion / sesame / Korean BBQ sauce
- PORK BELLY SKEWER** - Asian pear / pickled lotus root / hoisin glaze
- CALIFORNIA ROLL** - Crabstick / avocado / cucumber / tobiko
- CRUNCHY SPICY TUNA ROLL** - Giant roll with yellowfin tuna / avocado / scallion / tempura flakes / spicy aioli

- TIER 2 -

\$40 PER PERSON

- KOREAN RICE CAKES** - Scallion / sesame / Korean BBQ sauce
- JICAMA SPRING ROLL** - Buckwheat soba noodle / pickled carrots / pomegranate mustard / ginger vinaigrette
- KI KING BROCCOLI** - Flash fried / teriyaki drizzle / sesame seeds / chili oil / togarashi
- DUCK CRÊPE WITH BANG BOOM SAUCE** - Bang boom sauce / scallions / cucumbers / tahini
- PHILADELPHIA ROLL** - Scottish salmon / cream cheese / scallion
- CRUNCHY SPICY TUNA ROLL** - Giant roll with yellowfin tuna / avocado / scallion / tempura flakes / spicy aioli

- TIER 3 -

\$50 PER PERSON

- KOBE KIMCHEE WONTON** - Spicy peanut-black bean sauce / sprouts
- JICAMA SPRING ROLL** - Buckwheat soba noodle / pickled carrots / pomegranate mustard / ginger vinaigrette
- CRISPY ROCK SHRIMP** - Gochujang aioli / cilantro wasabi aioli / mango pepper sauce
- BREAKFAST OF CHAMPIONS** - Bacon wrapped quail egg / wasabi maple glaze / daikon potato salad / orange slice
- ALASKAN ROLL** - Scottish salmon / crabstick / avocado / cucumber / tobiko
- RAINBOW ROLL** - Assorted fish topped / crabstick / cucumber / avocado



SOCIAL *t* HOUSE

SIT-DOWN DINNER MENUS

- TIER 1 -

\$35 PER PERSON

CHOICE OF 2 APPETIZERS

KOREAN RICE CAKES - Scallion / sesame / Korean BBQ sauce

CHEE CHEE FRIED BRUSSEL SPROUTS - Almonds / chili sauce / bonito flake

SHITAKE MUSHROOM SKEWERS - Yakitori sauce

CALIFORNIA ROLL - Crabstick / avocado / cucumber / tobiko

SALAD

SOCIAL HOUSE SALAD - Sesame ginger dressing

CHOICE OF 2 ENTRÉES

SPICY TOFU - Ginger soy marinated baby bok choy / mirin carrot cucumber cilantro slaw / teriyaki glaze

SALMON - Udon noodle / carrot / daikon / snow peas / miso dashi broth

CHICKEN WITH HIDDEN DRAGON SAUCE - Szechuan peppercorn / red chili paste / ssamjang

- TIER 2 -

\$50 PER PERSON

CHOICE OF 3 APPETIZERS

KOREAN RICE CAKES - Scallion / sesame / Korean BBQ sauce

CHEE CHEE FRIED BRUSSEL SPROUTS - Almonds / chili sauce / bonito flake

SHITAKE MUSHROOM SKEWERS - Yakitori sauce

CALIFORNIA ROLL - Crabstick / avocado / cucumber / tobiko

TUNA TARTARE - Sushi grade

CHOICE OF

SOCIAL HOUSE SALAD - Sesame ginger dressing

BLACK QUINOA - Mizuna / tatsoi / zucchini noodle / jicama / onions

CHOICE OF 3 ENTRÉES

SPICY TOFU - Ginger soy marinated baby bok choy / mirin carrot cucumber cilantro slaw / teriyaki glaze

SALMON - Udon noodle / carrot / daikon / snow peas / miso dashi broth

CHICKEN WITH HIDDEN DRAGON SAUCE - Szechuan peppercorn / red chili paste / ssamjang

SHORT-RIB YAKI NOODLES - Mushroom / ginger-tamarind soy

DESSERT

MANGO COCONUT RICE PUDDING - Dried mango / toasted coconut / pocky sticks

MANGO RANGOONS - Cream cheese and mango filling / Chinese cinnamon and sugar / red pepper sake sauce

7% sales tax, 3% administrative charge, 18% gratuity applied to all checks. Menu pricing subject to change. Item availability subject to seasonal availability.

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SIT-DOWN DINNER MENUS

- TIER 3 -

\$65 PER PERSON

CHOICE OF 3 APPETIZERS

KI KING BROCCOLI - Teriyaki drizzle / sesame seeds / chili oil / togarashi

CRISPY ROCK SHRIMP - Gochujang aioli / cilantro wasabi aioli

CHEE CHEE FRIED BRUSSEL SPROUTS - Almonds / chili sauce / bonito flake

SHITTAKE MUSHROOM SKEWERS - Yakitori sauce

CRUNCHY SPICY TUNA - Giant roll with yellowfin tuna / avocado / scallion / tempura flakes / spicy aioli

CEVICHE - Assorted fish in a house citrus dressing / grape tomatoes / pickled red onion / cilantro

CHOICE OF

SOCIAL HOUSE SALAD - Sesame ginger dressing

BLACK QUINOA - Mizuna / tatsoi / zucchini noodle / jicama / onions

SOBA NOODLE SALAD - Peanuts / spinach / carrot / snow pea / sweet soy vinaigrette

CHOICE OF 3 ENTRÉES

SPICY TOFU - Ginger soy marinated baby bok choy / mirin carrot cucumber cilantro slaw / teriyaki glaze

SALMON - Udon noodle / carrot / daikon / snow peas / miso dashi broth

CHICKEN WITH HIDDEN DRAGON SAUCE - Szechuan peppercorn / red chili paste / ssamjang

SHORT-RIB YAKI NOODLES - Mushroom / ginger-tamarind soy

SEA BASS PUMPKIN NOODLE - Squash ribbons / snow peas / red curry broth / red curry coconut

SCALLOP PAD THAI - Peanuts / lemongrass / scallions / crispy noodles / cilantro / edamame

CHOICE OF 2 DESSERTS

MANGO COCONUT RICE PUDDING - Dried mango / toasted coconut / pocky sticks

MANGO RANGOONS - Cream cheese and mango filling / Chinese cinnamon and sugar / red pepper sake sauce

DESSERT SUSHI - Fruit sushi / green tea mousse / candied ginger / strawberry and plum sauces

GINGER PEAR EGG ROLLS - Jasmine white chocolate dipping sauce

