



## Your Host Mark Bechelli

Mark has played a startup role in two ventures in San Francisco. *Bechelli's Coffee Shop*, founded in 1977, and *Bechelli's Flower Market Cafe* in 1988. *Bechelli's* celebrated 32 years in San Francisco this past January.

Mark, a fourth generation San Franciscan, brings conceptual, planning, and organizational skills to the enterprise. He is a "hands on" restaurateur with experience as a chef, food & bar manager, and offers unsurpassed customer service.

Mark reunited with longtime master chef's Salvatore Di Grande & Bobby Oliver (20 years with MAMA's of SF) to create a dining experience reminiscent of "Old" San Francisco.

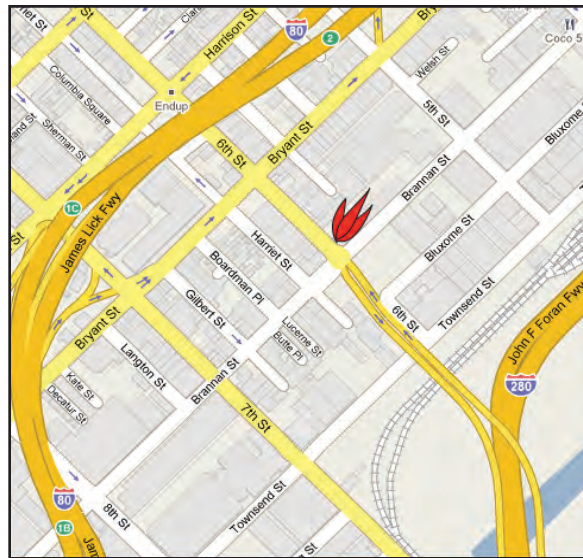
When you choose to host your event at *Bechelli's Flower Market Cafe*, Mark and his longtime staff will take care of every detail to ensure that you are the hit of the party. We guarantee quality cuisine, unsurpassed service, and an unforgettable dining experience.

[FlowerMarketCafe.com/Parties](http://FlowerMarketCafe.com/Parties)



## Flower Market Cafe

Bechelli's Flower Market Cafe is located in the SOMA District of San Francisco, where Highway 280 meets Brannan Street. 5 Minutes from the Bay Bridge and 15 minutes from the Golden Gate Bridge. Complimentary evening parking, award winning food and hospitality only found at Bechelli's.



## Bechelli's Flower Market Cafe

698 Brannan Street  
San Francisco, CA 94107  
415.495.7162 Phone  
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[www.flowermarketcafe.com](http://www.flowermarketcafe.com)

# SF's Best Kept Secret

## For Your Next Private Party

Rehearsal Dinners • Reunions • B'days • Anniversaries • Corporate Events



## Flower Market Cafe



Complimentary Evening Parking

 **Banquet Menu #1**  
**Price...\$45.00 plus tax & 18% gratuity**

**Salad..... Choose one**

Spring Mix Salad with Herbed Vinaigrette Or  
Caesar Salad with Garlic Croutons and  
Shaved Parmesan Cheese

**Pasta.....** Penne Pasta with Salvatore's  
Homemade Tomato Cream Sauce

**Entrée.....**Grilled Salmon with Seasonal  
Vegetables and Homemade Mashed Potatoes  
Or Garlic Lemon Roasted Chicken served  
with Seasonal Vegetables and Homemade  
Mashed Potatoes Or Eggplant Parmesan  
Baked with Mozzarella Cheese (Vegetarian)

**Dessert.....**Classic Tiramisu Lady Fingers in  
Brandy and Espresso Coffee with  
Mascarpone Cream Or New York Style  
Cheesecake with Raspberry Drizzle

 **Banquet Menu #2**  
**Price...\$50.00 plus tax & 18% gratuity**

**Same as banquet menu #1 PLUS...**

**Add.....** Bruschetta before Salad Course  
*Description:* Bruschetta - Grilled Sour Dough  
Brushed with Garlic and Extra Virgin Oil,  
with Roma Tomatoes and Basil

**Add.....**12oz. Black Angus New York  
Steak served with Seasonal Vegetables and  
Homemade Mashed Potatoes

 **Banquet Menu #3**  
**Price...\$54.00 plus tax & 18% gratuity**

**Same as banquet menu #2 PLUS...**

**Add.....** Black Angus Prime Rib of Beef  
instead of 12 oz New York Steak



 **Appetizer Menu #4**  
**Price...\$25.00 plus tax & 18% gratuity**

**Please choose \*Five Appetizers...**

Prawns with Two Dipping Sauces  
Spicy Sausage with Mustard Sauce  
Smoked Salmon  
Fresh Fruit and Assorted Cheese  
Penne Pasta with Tomato Cream Sauce  
Chicken Wings  
Meat Balls... Sal's Homemade Sauce

**\*Inquire about other special menu items**

All packages come with coffee & hot tea

**House Wine Included**  
**Please add \$16 per guest**



**Complimentary Evening Parking**

**FlowerMarketCafe.com/Parties**

- Cocktail & Buffet Receptions to 200 Guests
- Exclusive Dinner Packages for 150 People
- Complimentary Evening Parking
- Award Winning Wines
- Full Bar - Specialty Cocktails & Premium and Micro Brews
- Live Music, DJ, and Dance Floor upon request
- Transportation From/To Downtown Hotels For Corporate Events (additional charge)
- **We will work with you, one on one, to create a successful event!**

Need more information or want to check a date? Contact Mark at: 415.495.7162 ext 3 or by email: markrb2002@yahoo.com



**Flower Market Cafe**