

**PRIVATE DINING
BROCHURE**

ROOH

S A N F R A N C I S C O

333 Brannan Street Suite #150
San Francisco, CA 94107



ABOUT US

Nestled in the heart of the San Francisco Bay Area is an urban, Indian-inspired restaurant and cocktail bar - ROOH. A communal space for relaxed social dining, ROOH draws its inspiration from the vibrancy of the culture and art, as well as the innovative spirit of modern India.

OUR KITCHEN

VISION

ROOH's cuisine is a contemporary interpretation of Indian cooking, shaped by regional traditions and elevated through modern, international techniques. Our seasonal menu highlights distinctive Indian ingredients paired with the finest California produce, resulting in refined, fresh dishes that honor classic Indian sensibilities while embracing a modern culinary approach.

Concept by **RIVAAZ**

Hospitality Group

Rivaaz Hospitality Group is a multi-brand hospitality collective built on experience, vision, and cultural excellence. Home to multiple distinctive restaurant concepts spanning modern and traditional Indian and Mediterranean cuisine, Rivaaz delivers elevated dining and event experiences defined by thoughtful design, refined gastronomy, and impeccable service.

CATERING

At ROOH San Francisco, we bring our innovative Indian-inspired cuisine and vibrant hospitality to your off-site events with customized catering and flexible service options. Whether you are hosting a professional meal or a personal celebration, our team crafts menus that elevate every occasion.

We cater:

Lunches & corporate events —

Curated lunch menus for business gatherings and professional hospitality.

Private celebrations —

Tailored catering for birthdays, anniversaries, and special gatherings.

Weddings & milestone events —

Customized menus and service to make your most important celebrations memorable.

Social & group gatherings —

Flexible catering for group dinners, receptions, and social occasions.



DINE WITH US

THE TEAL ROOM



FULLY PRIVATE

Offers an intimate, vibrant setting with jewel-toned seating and colorful accents, giving your group a private yet connected dining experience within ROOH's energy.

Capacity

Seated 45
Reception 55



LONG BOOTH

Features a bold teal banquette for larger parties, balanced by intimate booths, ideal for private gatherings within the restaurant's lively atmosphere.

Capacity

Seated 24



3 ROUND BOOTHS

Capacity | *Seated 21*

DINE WITH US



MAIN DINING ROOM & BAR BUYOUT

The heart of the restaurant with the buzz of the bar nearby; it's dynamic space is perfect for groups who want to soak in the vibrant atmosphere.

Capacity

Seated 60

Reception 75

FULL BUYOUT

Includes the Main Dining Room, Bar and Teal Room – blending each space into one seamless celebration.

Capacity

Seated 100

Reception 125



EXPLORE ADDITIONAL CURATED EXPERIENCES

Our private dining offerings extend beyond the main menus, allowing each event to be tailored with refined beverage and culinary enhancements. Guests are invited to select from the following curated experiences or work with our team to design a bespoke selection.

ROOH BAR PACKAGE

A thoughtfully curated bar experience showcasing Rooh's signature approach to elevated mixology. Designed to complement private gatherings, this package offers a seamless balance of craftsmanship, presentation, and flow—while allowing flexibility to customize based on your event style.

ROOH CANAPÉ SELECTION

An elegant assortment of refined bites, ideal for receptions, cocktail hours, and social celebrations. These offerings are designed to encourage movement, conversation, and indulgence, adding a polished culinary touch to any private event.

ROOH EVENTS WINE LIST

A sophisticated wine selection curated to pair beautifully with Rooh's culinary philosophy. Featuring a range of styles and profiles, this list allows hosts to elevate their event with wines that suit both intimate dinners and larger celebrations.

CHEF'S MENU

TO START

ASSORTED PAPADS & CRISPS

\$85

Homemade chutneys

SMALL PLATES

(Choose Three)

DAHI PURI

Crisp shells, seasoned potato, green apple, trio of chutneys, yogurt mousse

ALOO TIKKI

Heirloom potato medallion, masala potato spiral, house-made chutney

CHILLI CAULIFLOWER

Crisp cauliflower florets, kadhi dip, chili sauce, pickled kumquat, feta crumble, sour cream mousse

PANEER BHURJI PUFF

Flaky pastry, seasoned paneer crumble, fig chili jam

MALI CHICKEN MEATBALLS

Minced chicken balls, malai cream, fresh blacktruffle

TAMARIND PRAWN

Tamarind glaze, Meyer lemon air

LARGE PLATES

(Choose Two)

VEGETABLE JALFREZI

Seasonal vegetables, kadhai gravy, crispy collard leaf

SIGNATURE PANEER PINWHEEL

Cashew nuts, smoked tomato makhani, butter powder

ROOH BUTTER CHICKEN

Tandoor-roasted chicken thigh, smoked pepper and tomato sauce, fenugreek-infused butter powder

TAWA BRANZINO

Seared branzino, dill mustard sauce, lemon air, curry leaf

ACCOMPANIMENTS (To Share)

Rooh Daal, Saffron Rice, Garlic Naan

DESSERTS

(Choose One)

CHEESECAKE

White chocolate cheesecake, exotic berry compote

SORBET & ICE CREAM

Gulkand | Anjeer Malai & Jaiphal | Khawa Ice Cream |
Guava & Kala Namak | Mango, Lime & Chili | Ginger & Honey

EPICURE MENU

TO START

ASSORTED PAPADS & CRISPS

Homemade chutneys

\$105

SMALL PLATES

(Choose Four)

DAHI PURI

Crisp shells, seasoned potato, green apple, trio of chutneys, yogurt mousse

ALOO TIKKI

Heirloom potato medallion, masala potato spiral, house-made chutney

CHILLI CAULIFLOWER

Crisp cauliflower florets, kadhi dip, chili sauce, pickled kumquat, feta crumble, sour cream mousse

ASSAMESE PORK RIBS

Slow-braised ribs, chili and jaggery sauce, spring onion & chili dust

MALI CHICKEN MEATBALLS

Minced chicken balls, malai cream, fresh black truffle

TAMARIND PRAWN

Tamarind glaze, Meyer lemon air

LARGE PLATES

(Choose Three)

VEGETABLE KOFTA

Seasonal vegetables dumplings, saffron-infused squash curry

SINGNATURE PANEER PINWHEEL

Cashew nuts, smoked tomato makhani, butter powder

ROOH BUTTER CHICKEN

Tandoor-roasted chicken thigh, smoked pepper and tomato sauce, fenugreek-infused butter powder

TAWA BRANZINO*

Seared branzino, dill mustard sauce, lemon air, curry leaf

LAMB KORMA*

Lamb, saffron, onion & cashew nut sauce

**cannot choose both*

ACCOMPANIMENTS (To Share)

Rooh Daal, Saffron Rice, Garlic Naan

DESSERTS

(Choose Two)

CHEESECAKE

White chocolate cheesecake, exotic berry compote

KELA KAPI BROWNIE

Banan brownie, coffee ganache, rocher glaze

SORBET & ICE CREAM

Gulkand | Anjeer Malai & Jaiphal | Khawa Ice Cream | Guava & Kala Namak | Mango, Lime & Chili | Ginger & Honey

GOURMAND MENU

TO START

ASSORTED PAPADS & CRISPS

Homemade chutneys

\$125

SMALL PLATES

(Choose Four)

DAHI PURI

Crisp shells, seasoned potato, green apple, trio of chutneys, yogurt mousse

ALOO TIKKI

Heirloom potato medallion, masala potato spiral, house-made chutney

CHILLI CAULIFLOWER

Crisp cauliflower florets, kadhi dip, chili sauce, pickled kumquat, feta crumble, sour cream mousse

ASSAMESE PORK RIBS

Slow-braised ribs, chili and jaggery sauce, spring onion & chili dust

MALI CHICKEN MEATBALLS

Minced chicken balls, malai cream, fresh black truffle

TAMARIND PRAWN

Tamarind glaze, Meyer lemon air

LARGE PLATES

(Choose Four)

VEGETABLE KOFTA

Seasonal vegetables dumplings, saffron-infused squash curry

SINGNATURE PANEER PINWHEEL

Cashew nuts, smoked tomato makhani, butter powder

ROOH BUTTER CHICKEN

Tandoor-roasted chicken thigh, smoked pepper and tomato sauce, fenugreek-infused butter powder

TAWA BRANZINO

Seared branzino, dill mustard sauce, lemon air, curry leaf

LAMB KORMA

lamb, saffron, onion & cashew nut sauce

VEGETABLE JALFREZI

Seasonal vegetables, kadhai gravy, crisp collard leaf

ACCOMPANIMENTS (To Share)

Rooh Daal, Saffron Rice, Garlic Naan

DESSERTS

(Choose Two)

CHEESECAKE

White chocolate cheesecake, exotic berry compote

KELA KAPI BROWNIE

Banan brownie, coffee ganache, rocher glaze

SORBET & ICE CREAM

Gulkand | Anjeer Malai & Jaiphal | Khawa Ice Cream | Guava & Kala Namak | Mango, Lime & Chili | Ginger & Honey

PRIVATE DINING & LARGE PARTY POLICIES

FOOD & BEVERAGE MINIMUM

A 20% service charge, 4% admin fee, 5%SF mandate, and 8.625% tax apply to the food and beverage minimum. The minimum applies only to food and beverages for the contracted event; flowers, rentals, and other miscellaneous charges are excluded. Any unmet minimum will be charged as a room rental on the final bill.

GUEST COUNT GUARANTEE

Your guaranteed minimum guest count must be confirmed 5 business days prior to the event. If the actual guest count is less than the confirmed number, we will charge for this confirmed number.

DEPOSITS

The contract must be signed and returned along with a valid credit card number for a 50% deposit to officially secure the space. The signed contract and deposit must be returned within (3) business days to secure the space and date.

PAYMENTS

Full payment is due at the conclusion of your event.

CANCELLATIONS

Please refer to Contract for Cancellation Policy.



PRIVATE DINING & LARGE PARTY POLICIES

MENU SELECTION

All parties larger than 15 must pre-select their menus. We require final menu selections with at least five (5) days' notice. Please notify us of any dietary restrictions for the group at that time.

CORKAGE

Up to two 750 ml bottles of wine are permitted, with corkage of \$30 on first and \$50 on second.

BEVERAGE

Pre-selecting your wine is required for parties large than 25 to ensure proper bottle inventory. All wine and specialty cocktails are charged on consumption. We have bar packages that include beer, specialty cocktails, and an open bar available for receptions and buyouts only.

DÉCOR

In addition to providing food and beverage for your event, our event team is prepared to help coordinator all of the details: entertainment, décor, florals, and specialty rentals.

CAKES

For cakes brought to the restaurant, we charge \$5 per person for cutting and plating.







PROGRESSIVE INDIAN

CONTACT US

(669) 335-0945

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roohrestaurants.com

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