



Private Dining & Events



## We invite to experience a finer class of service.

The Hi Neighbor restaurant collection offers the perfect setting for your guests' next special occasion or business gathering. We feature a variety of intimate indoor and outdoor private dining options and can customize each experience to meet your guests' needs.

For private dining inquiries, please contact me, Tai Ricci, [Tricci@hineighborsf.com](mailto:Tricci@hineighborsf.com).



Tai Ricci

Tai Ricci  
Partner and Director of Events  
Hi Neighbor Group

Whether you're planning an intimate date night, a powerhouse business dinner, or simply a whimsically good time with friends, we offer a private event experience tailored to your needs.



### UNIQUE GUEST EXPERIENCES

We feature an array of intimate indoor and outdoor private dining options, as well as large-group function spaces perfect for weddings, business meetings, holiday parties, and graduations. The Hi Neighbor restaurant collection provides the ideal setting for your next special occasion or corporate event.



### FLAWLESS EXECUTION

Our guests come first. Every decision we make takes into account the guest experience from start to finish. It's all in the details, and we pride ourselves on ensuring your experience is exactly what you're looking for. Methodical design and rigorous training lead to a seamless and memorable experience. From food to drinks, service to ambiance, every element of your event has been thoughtfully considered.



### PERSONAL TOUCH

Leaving a lasting impression comes from personal relationships and a dedication to excellence. Our team is our greatest asset, and they work to ensure every experience receives that extra personal touch. We can customize a solution to fit your needs—just inquire and allow us to create your perfect event.



### FULL SERVICE SOLUTIONS

We can support you with every aspect of your event, from flowers to photography. With our extensive list of resources, we can help bring together the right finishing touches to ensure your experience is uniquely designed to fit the needs of your private event.

Want to bring the party to you?  
Check out Hi Neighbors catering services





555 California St. | San Francisco, CA 94104  
Concourse Level



“We do not remember days, we remember moments.”

– Cesare Pavese

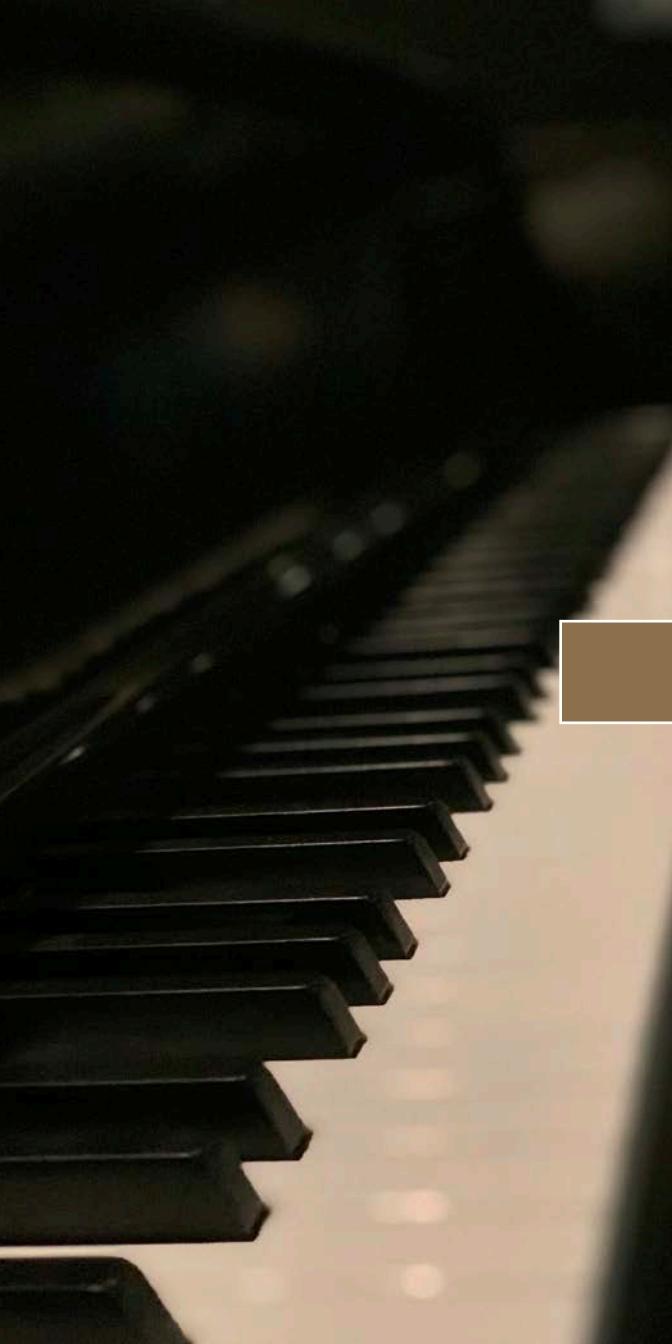
A reimagined steakhouse experience with a modern culinary approach. Step into The Vault Piano Lounge, featuring an extensive selection of craft cocktails and curated whiskeys. Join us for dinner or host an event in our secluded private dining room. A full restaurant buyout is available for 80 seated guests and 150 for a standing reception.

[Take a Tour](#)

[Inquire Here](#)

Featured menus are samples only. Individual items are subject to change based on season and availability.  
We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



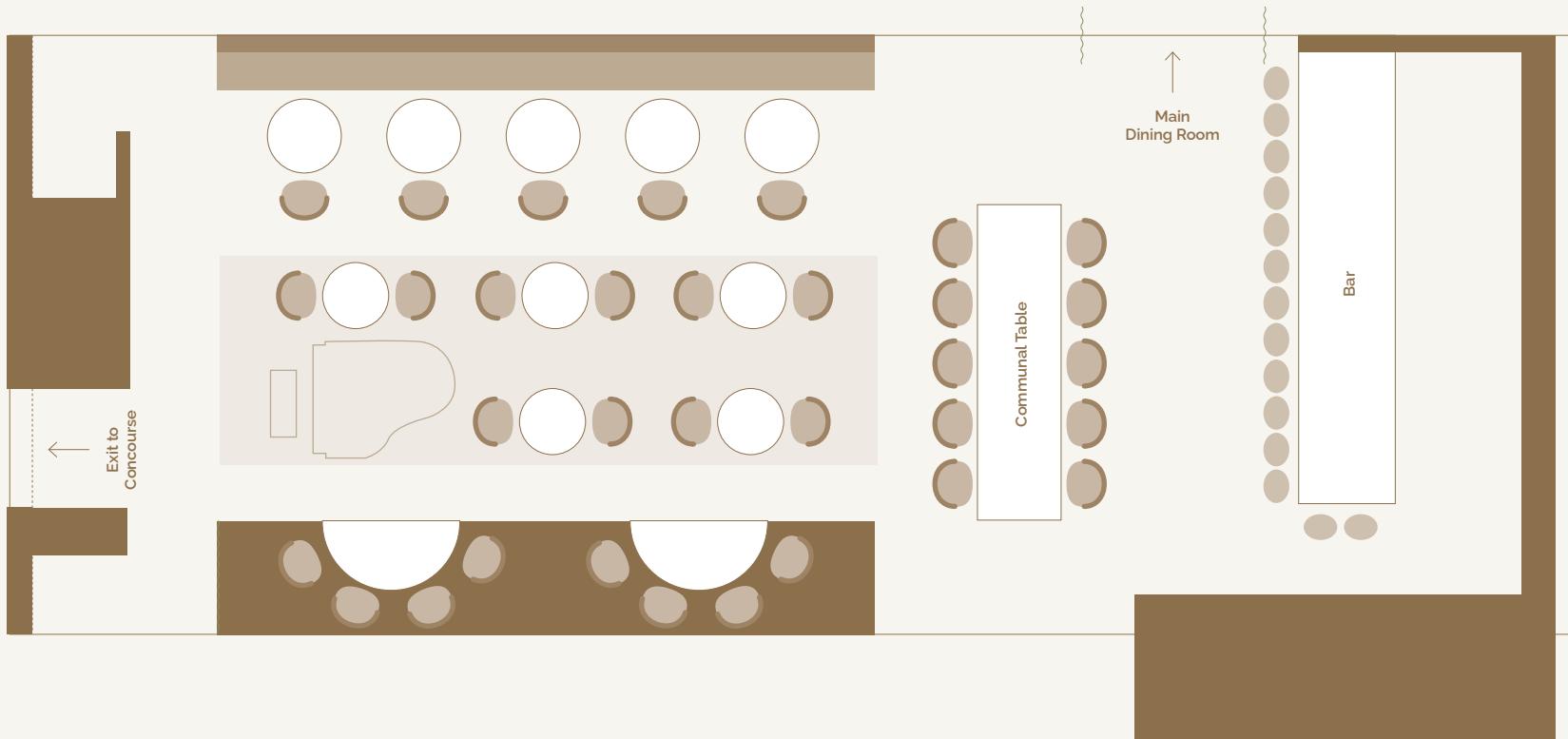
PIANO LOUNGE

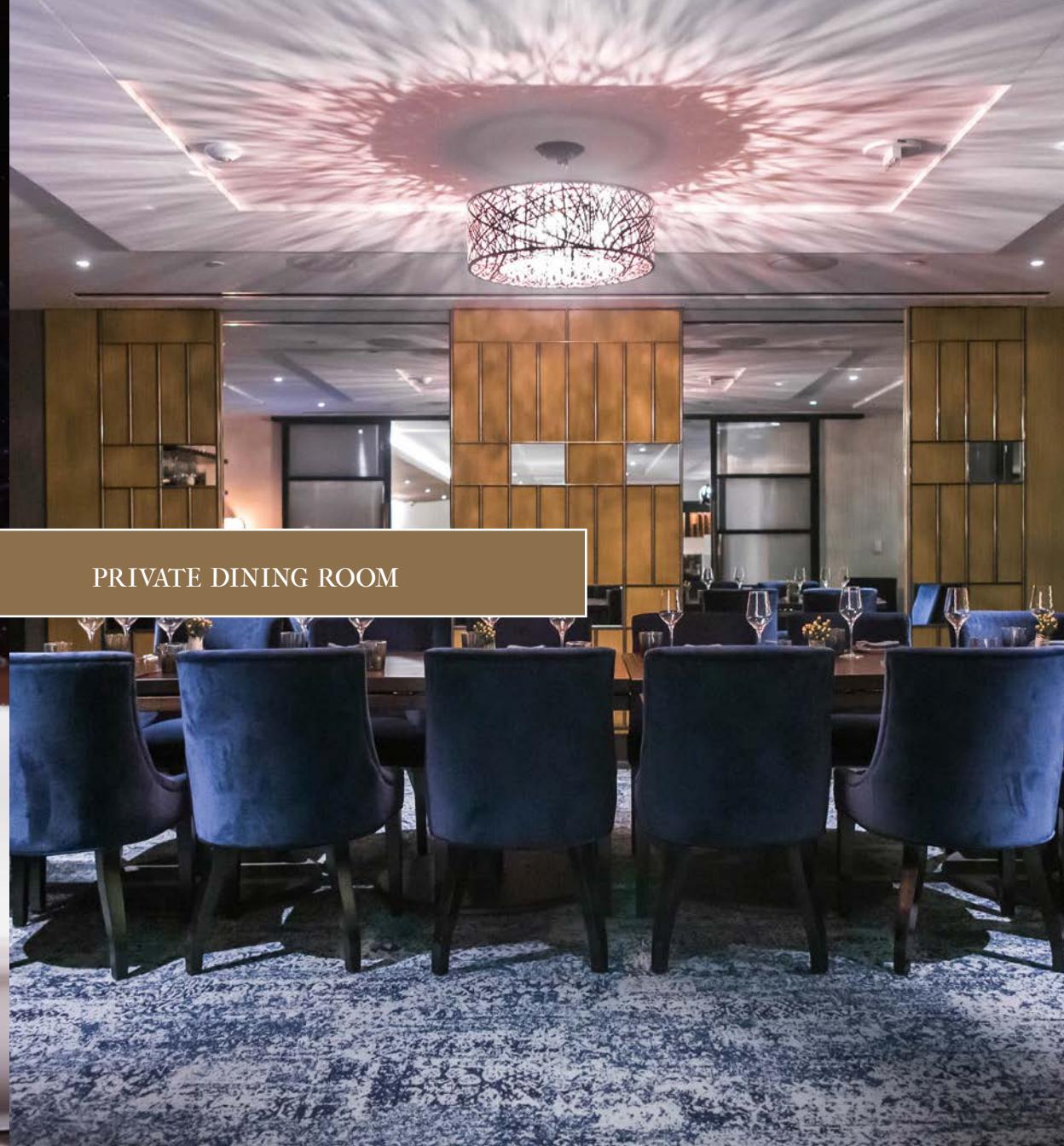


# The Piano Lounge

UP TO 70 GUESTS

Exclusive use of the Piano Lounge can accommodate up to 70 guests,  
with partial (non-private) bookings available for parties of up to 30.





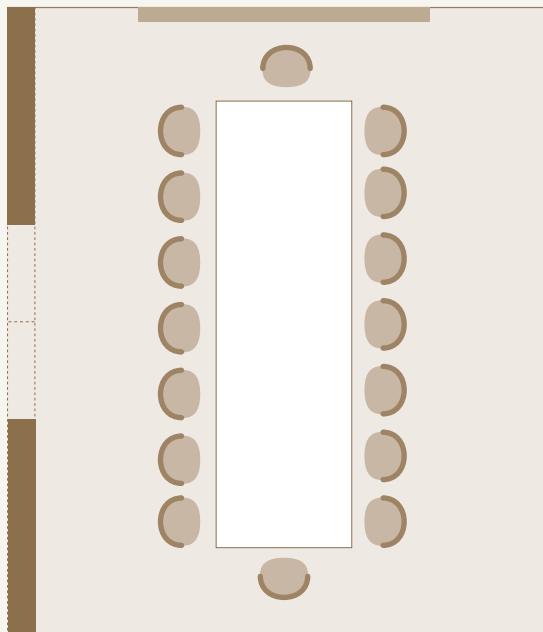
PRIVATE DINING ROOM

# The Private Dining Room

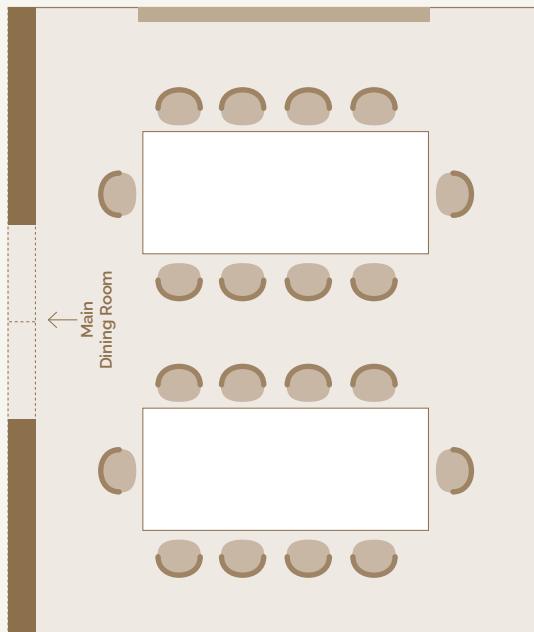
UP TO 24 GUESTS

Accommodates up to 24 guests, with various seating configuration options available. The room features separate music controls and a built-in Samsung Mirror TV, which can be used for presentations or branding opportunities during your event.

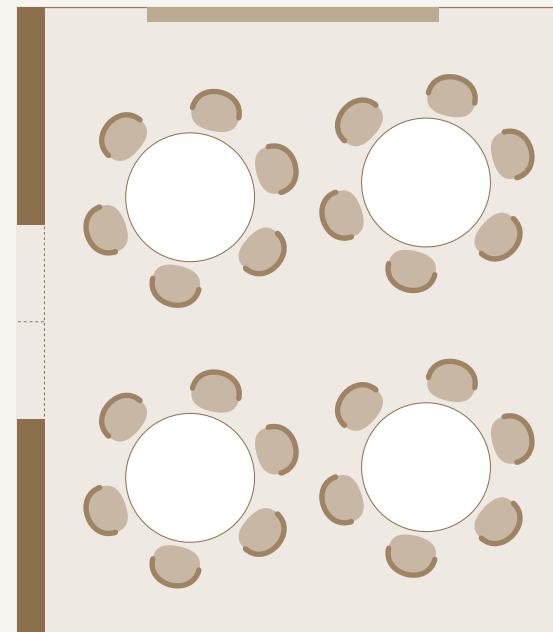
## Popular Configurations



King Table  
(16 max)



2 Table  
(20 max)



Round tables  
(24 max)

# Reception Platters

PLATTERS SERVE 25

Price excludes tax and service charge.

## STATIONARY BOARDS

### CHARCUTERIE BOARD

Chef's selection of 3 cured meats, crackers  
*Gluten-free upon request*  
\$125

### CHEESE BOARD

Assortment of 3 artisanal cheeses,  
seasonal fruit, preserves  
*Contains dairy, gluten-free upon request*  
\$100

### CHEESE & CHARCUTERIE

Assortment of 3 artisanal cheeses & meats,  
seasonal fruit, preserves  
*Contains dairy, gluten-free upon request*  
\$200

### CRUDITÉS GF

Cauliflower hummus  
*Contains allium*  
\$75

### CRAB & SPINACH DIP

Red Fresno chile, tarragon, avocado, flatbread  
*Contains shellfish, allium, nightshade*  
*Gluten-free upon request*  
\$110

## RAW BAR

### OYSTER ON THE HALF SHELL GF

Mignonette ~ 2 dozen per order  
*Contains allium*  
\$108

### SHRIMP COCKTAIL GF

Cocktail sauce ~ 24 pieces  
*Contains shellfish, allium, nightshade*  
\$96

### KOMBU CURED SCALLOP SPOONS GF

Ginger, citrus  
*Contains shellfish, soy, gluten; dairy-free*  
\$125

### SHELLFISH PLATTER GF

Serves 14 people  
*Includes oysters, shrimp, and scallops*  
\$295

**Featured menus are samples only.**

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

# Reception Bites

25 PIECES PER ORDER

Price excludes tax and service charge.

## HOT ITEMS

### THE VAULT FRIES (V) (V) (GF)

Ketchup  
\$45

### WILD MUSHROOM ARANCINI (V)

Lemon aioli  
Contains allium  
\$100

### POLENTA PANNISSE (V) (V) (GF)

Ratatouille, Meyer lemon  
Contains nightshades  
\$90

### CRAB CAKES

Remoulade, dill  
Contains dairy, gluten, allium, nightshade  
\$180

### HAM & CHEESE CROQUETTE

Potato, scallion, crème fraîche  
Contains dairy, gluten, allium  
\$105

### CORN & SPINACH EMPANADAS (V)

Calabrian chili aioli  
Contains dairy, gluten, allium, nightshade  
\$115

### SOY-GLAZED BEEF SKEWERS

Toasted sesame, scallion  
Contains gluten  
\$140

### HONEY-LIME CHICKEN SKEWERS (GF)

Aleppo pepper  
\$135

### IMPOSSIBLE SLIDERS (V)

Cheddar, dill, and pickles on a Hawaiian roll  
Contains gluten, allium, dairy; vegan on request  
\$230

### FRIED CHICKEN SLIDERS

Housemade slaw & pickles on a Hawaiian roll  
Contains gluten, allium, dairy  
\$175

### WAGYU BEEF SLIDERS

Fiscalini cheddar, secret sauce, Hawaiian roll  
Contains gluten, allium, dairy  
\$225

### POTATO PAVE "TOTS" (V)

Crème fraîche, chive, sieved egg, royal  
white sturgeon caviar  
Contains allium, dairy  
\$150

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# Reception Bites, cont.

25 PIECES PER ORDER

Price excludes tax and service charge.

## COLD ITEMS

### TRUFFLED DEVILED EGGS

Black truffle oil, Dijon mustard, chervil  
\$100

### TOMATO RICOTTA TART

Marinated tomatoes, basil  
Contains nightshade, dairy, gluten  
\$115

### MELON-CUCUMBER SKEWERS

Tajin  
\$95

### SEASONAL CAPRESE SKEWERS

Summer vegetables, mozzarella, balsamic vinaigrette  
Contains nightshade  
\$90

### LOBSTER LETTUCE CUPS

Endive, coriander aioli, fines herbes  
Contains shellfish, allium; gluten and dairy-free  
\$170

### AHI POKE CRISPY RICE

Ginger, sesame, soy  
Gluten-free upon request  
\$125

## DESSERT

### SEASONAL FRUIT PLATTER

Vegan  
\$95

### VAULT DESSERT CUPS

Tiramisu, lemon, chocolate, raspberry  
Contains dairy and gluten  
\$140

### PETIT FOURS

Chef's bite-sized seasonal selections  
Contains dairy and gluten  
\$150

### LEMON BARS

Contains gluten and dairy  
\$85

### CHOCOLATE CHIP

Contains gluten and dairy  
\$85

### WHIPPED CHEESECAKE BITES

White chocolate crumble  
Contains dairy; gluten-free  
\$95

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# Private Dining Menu I

\$135.00 PER PERSON

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

### APPETIZERS

*Your guests choose onsite.*

### LOBSTER BISQUE

Poached lobster, saffron, fines herbes

-or-

### CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette  
*Gluten-free, vegan, vegetarian upon request*

## ENTRÉE

*Your guests choose onsite.*

### PORCINI RISOTTO

-or-

### PAN-SEARED BRANZINO

-or-

### ROASTED PRIME RIB

## SIDES

*Your guests choose onsite.*

### BLACK TRUFFLE MAC & CHEESE (veg)

(add lobster +\$7)

### CREAMED CORN (veg)

### CREAMED SPINACH (veg)

### MUSHROOM GRATIN

### POTATO PURÉE (veg)

### VAULT FRIES (veg)

### PAN-ROASTED BROCCOLI

## DESSERT

### CHOCOLATE BUDINO

House-made Chantilly, candied nuts

## SUPPLEMENTS

### RIBEYE

(16 oz) - \$35

-OR-

### A5 WAGYU RIBEYE

(8 oz) - \$109

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# Private Dining Menu II

\$145.00 PER PERSON

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

### APPETIZERS

*Your guests choose onsite*

### LOBSTER BISQUE

Poached lobster, saffron, fines herbes

-or-

### HAND CUT BEEF TARTARE

Black truffle vinaigrette, salt-cured egg yolk

*Gluten-free, dairy-free upon request*

-or-

### CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, vegetarian upon request*

## ENTRÉE

*Your guests choose onsite*

### PORCINI RISOTTO

-or-

### PAN-SEARED BRANZINO

-or-

### 16 oz NEW YORK

## SIDES

*Your guests choose onsite*

### BLACK TRUFFLE MAC & CHEESE (veg)

(add lobster +\$7)

### CREAMED CORN (veg)

### CREAMED SPINACH (veg)

### MUSHROOM GRATIN

### POTATO PURÉE (veg)

### VAULT FRIES (veg)

### PAN-ROASTED BROCCOLI

## DESSERT

*Your guests choose onsite*

### CHOCOLATE BUDINO

House-made Chantilly, candied nuts

-or-

### WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

## SUPPLEMENTS

### RIBEYE

(16 oz) - \$35

-or-

### A5 WAGYU RIBEYE

(8 oz) - \$109

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# Private Dining Menu III

\$155.00 PER PERSON

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

### APPETIZERS

*Your guests choose onsite*

### LOBSTER BISQUE

Poached lobster, saffron, fines herbes

-or-

### HAND CUT BEEF TARTARE

Black truffle vinaigrette, salt-cured egg yolk

*Gluten-free, dairy-free upon request*

-or-

### CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, vegetarian upon request*

## ENTRÉE

*Your guests choose onsite*

### PORCINI RISOTTO

-or-

### PAN-SEARED BRANZINO

-or-

### 8 oz FILET

## SIDES

*Your guests choose onsite*

### BLACK TRUFFLE MAC & CHEESE (veg)

(add lobster +\$7)

### CREAMED CORN (veg)

### CREAMED SPINACH (veg)

### MUSHROOM GRATIN

### POTATO PURÉE (veg)

### VAULT FRIES (veg)

### PAN-ROASTED BROCCOLI

## DESSERT

*Your guests choose onsite*

### CHOCOLATE BUDINO

House-made Chantilly, candied nuts

-or-

### WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

## SUPPLEMENTS

### RIBEYE

(16 oz) - \$35

-or-

### A5 WAGYU RIBEYE

(8 oz) - \$109

**Featured menus are samples only.**

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.



THE VAULT  
*garden*

• ESCAPE INTO OUR WONDERLAND •

555 California St. | San Francisco, CA 94104  
Plaza Level



“If you look the right way, you can see the whole world is a garden.”

– The Secret Garden

A lush outdoor dining oasis in the heart of downtown San Francisco, featuring a spacious lounge and bar as well as an outdoor dining room. The Vault Garden is a year-round destination with flexible event spaces for intimate dinner parties, happy hour receptions, or a full restaurant buyout for up to 200 guests. The Vault Garden offers a group dining experience tailored to meet your event needs.

[Take a Tour](#)

[Inquire Here](#)

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 vegetarian  gluten free  vegan  dairy free



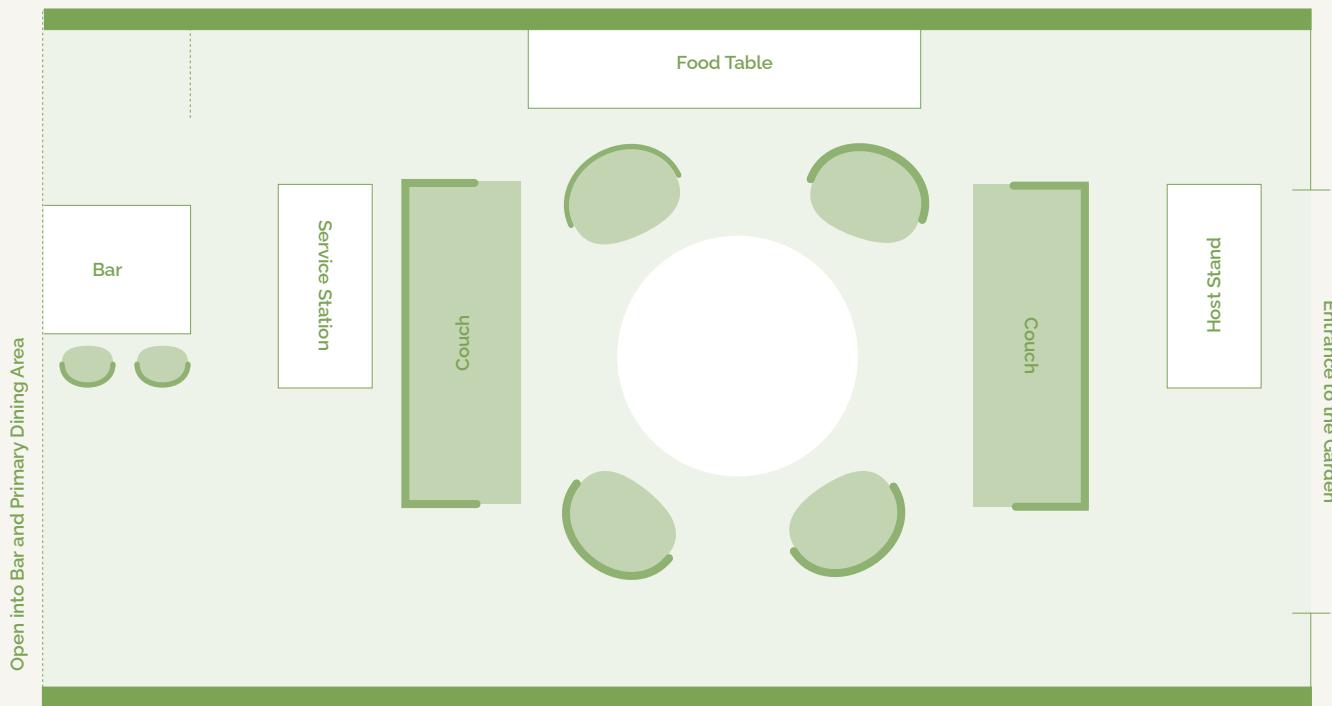
GARDEN LOUNGE



# The Vault Garden Lounge

UP TO 25 GUESTS\*

Ideal for a casual happy hour or small celebration, enjoy our cozy couches and heaters, with plenty of room to stand and mingle.



*\*Our lounge space is not private and is available for receptions only.*



## GARDEN ALCOVE



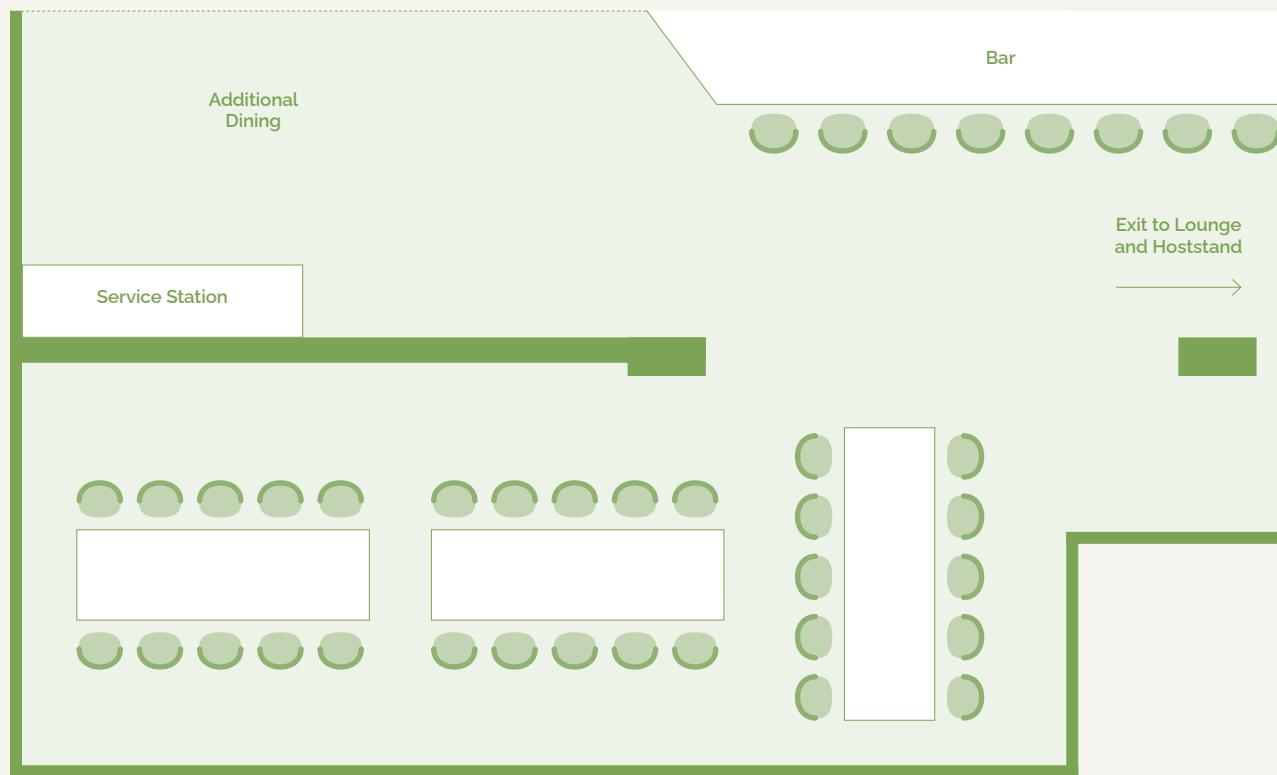
# The Vault Garden Alcove - Seated Lunch or Dinner



UP TO 30 GUESTS



Ideal for a seated dinner or a team celebration, our semi-private Garden Alcove is the perfect space for your next gathering and can accommodate up to 30 guests for a seated dinner.



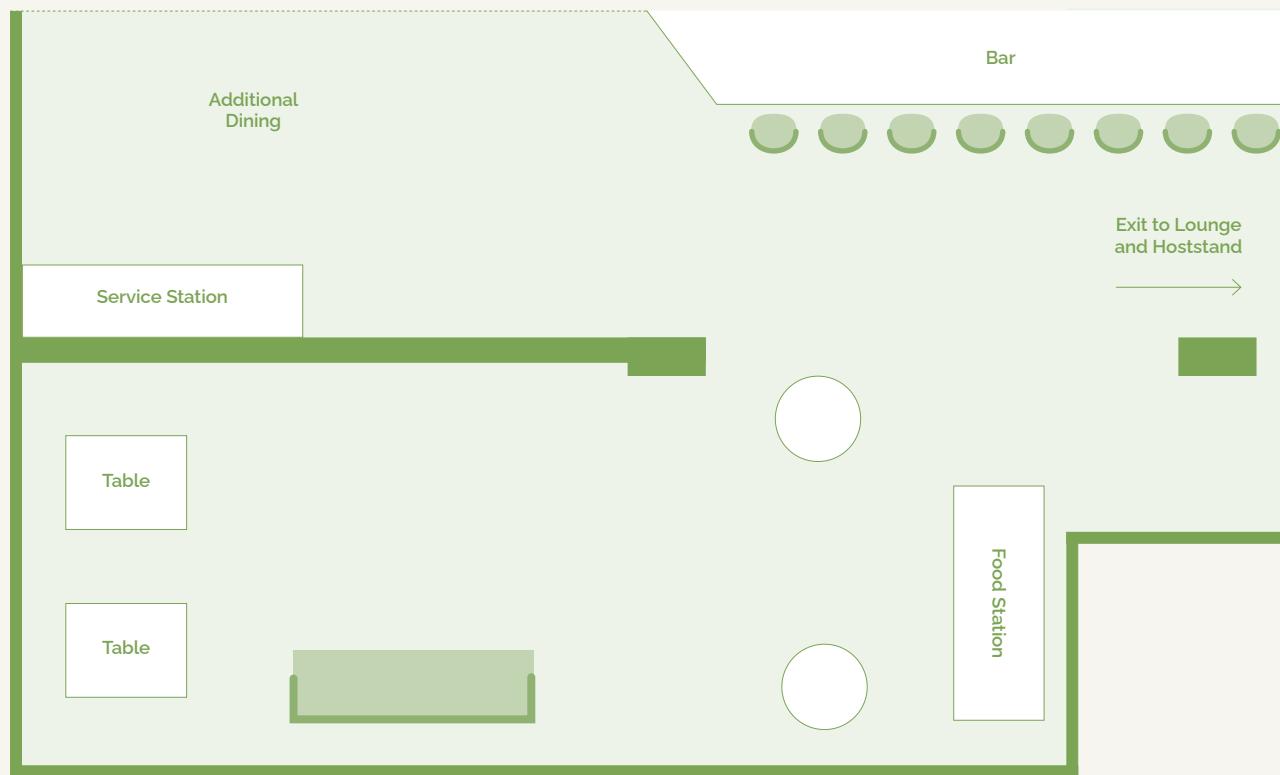
# The Vault Garden Alcove – Reception

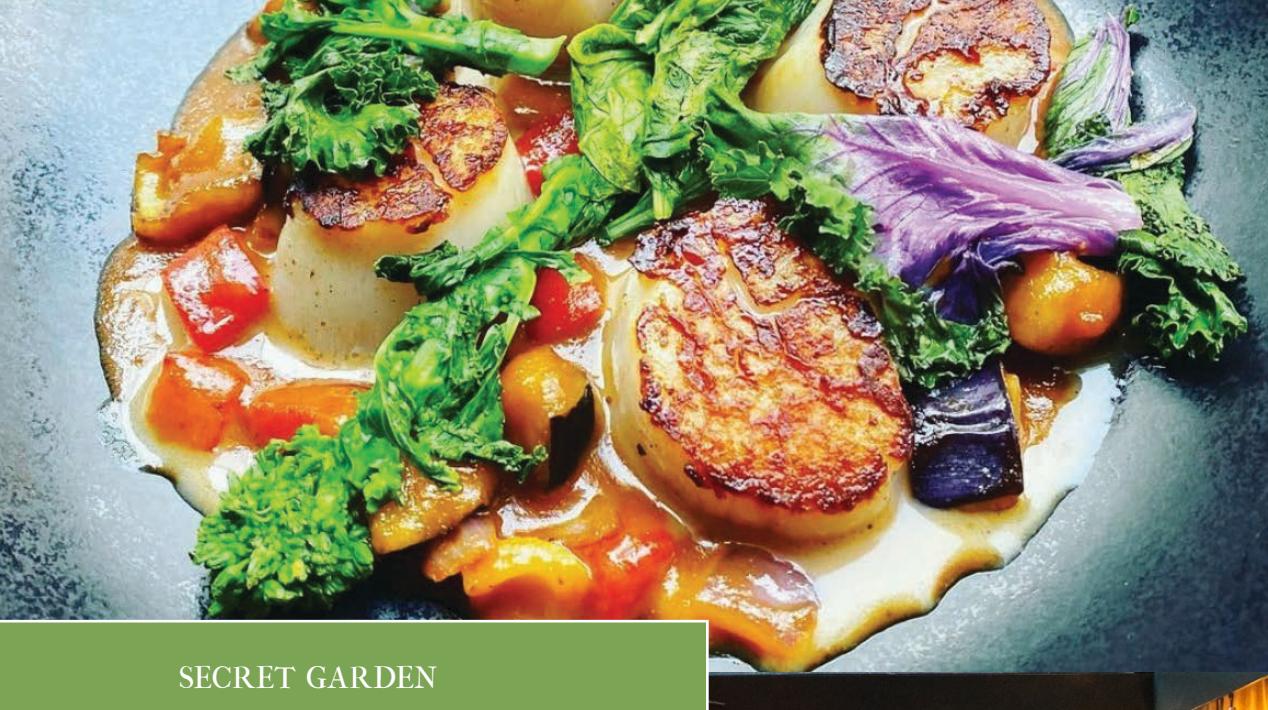


UP TO 35 GUESTS



Ideal for a seated dinner or a team celebration, our semi-private Garden Alcove is the perfect space for your next gathering and can accommodate up to 35 guests for a standing reception.





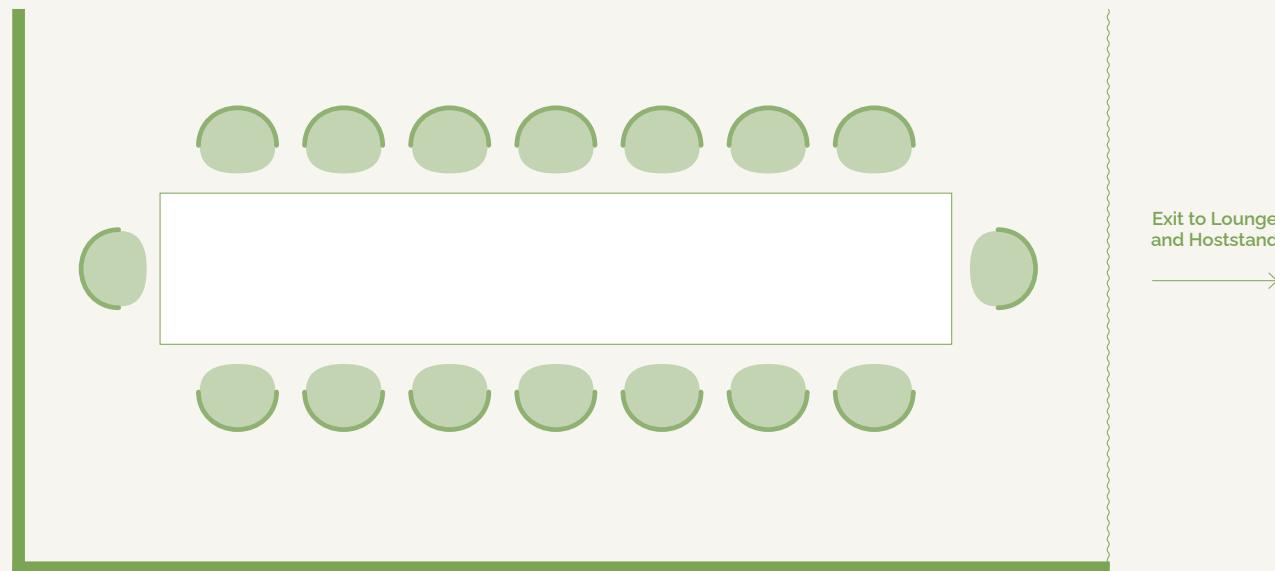
SECRET GARDEN



# The Vault Secret Garden

UP TO 16 GUESTS

Ideal for a seated dinner or a team celebration, our semi-private Secret Garden is the perfect space for your next gathering and can accommodate up to 16 guests for a seated lunch or dinner.





LONG GARDEN



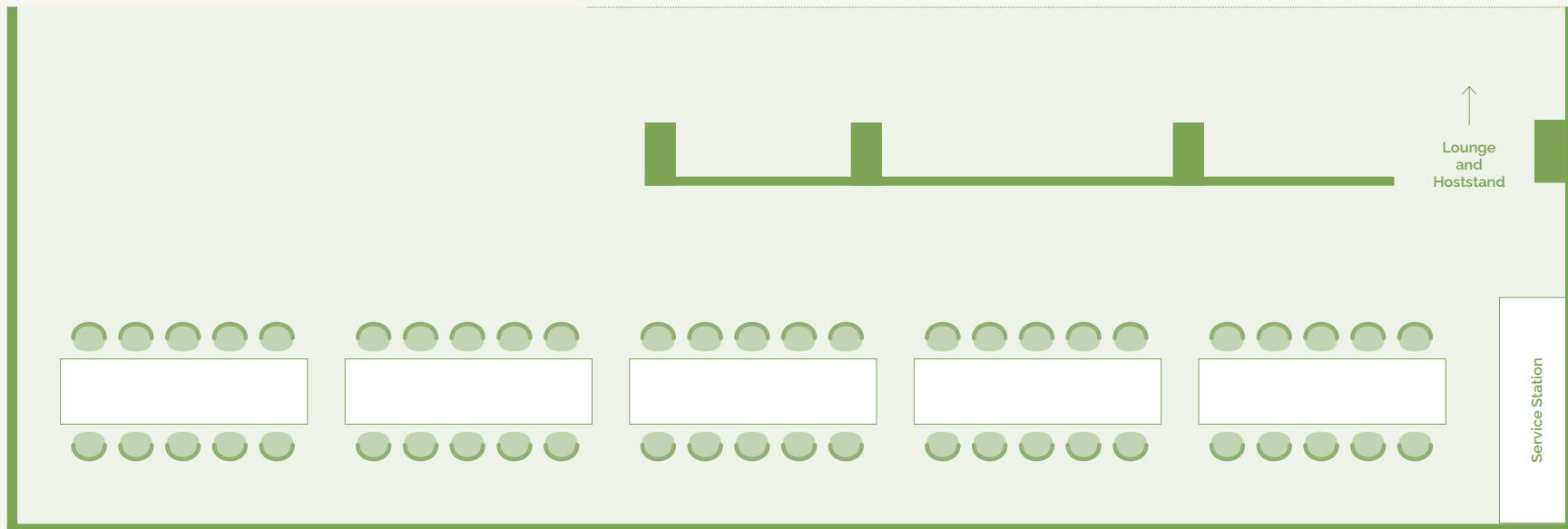
# The Vault Long Garden - Seated Lunch or Dinner



UP TO 16 GUESTS



Our semi-private Long Garden is perfect for special celebrations of all kinds, where guests can dine comfortably in the company of close friends, family, and colleagues.



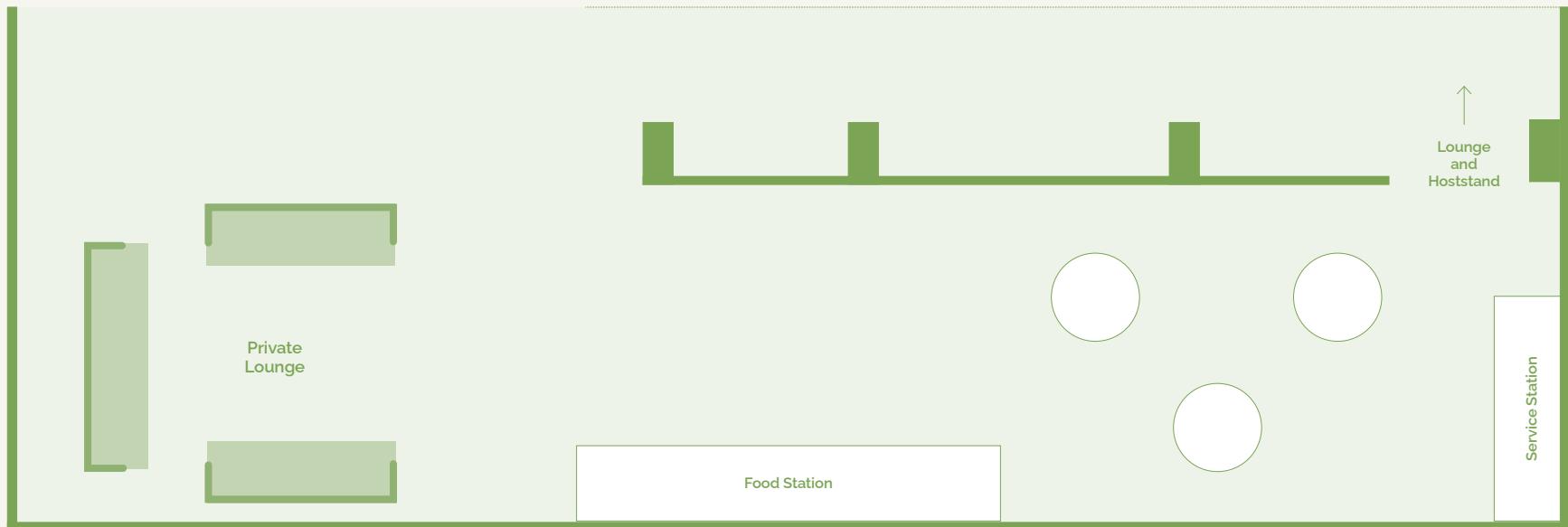
# The Vault Long Garden – Reception



UP TO 70 GUESTS



Host your next reception in our semi-private Long Garden, where guests can mingle and lounge comfortably under the San Francisco skyline.





FULL BUYOUT



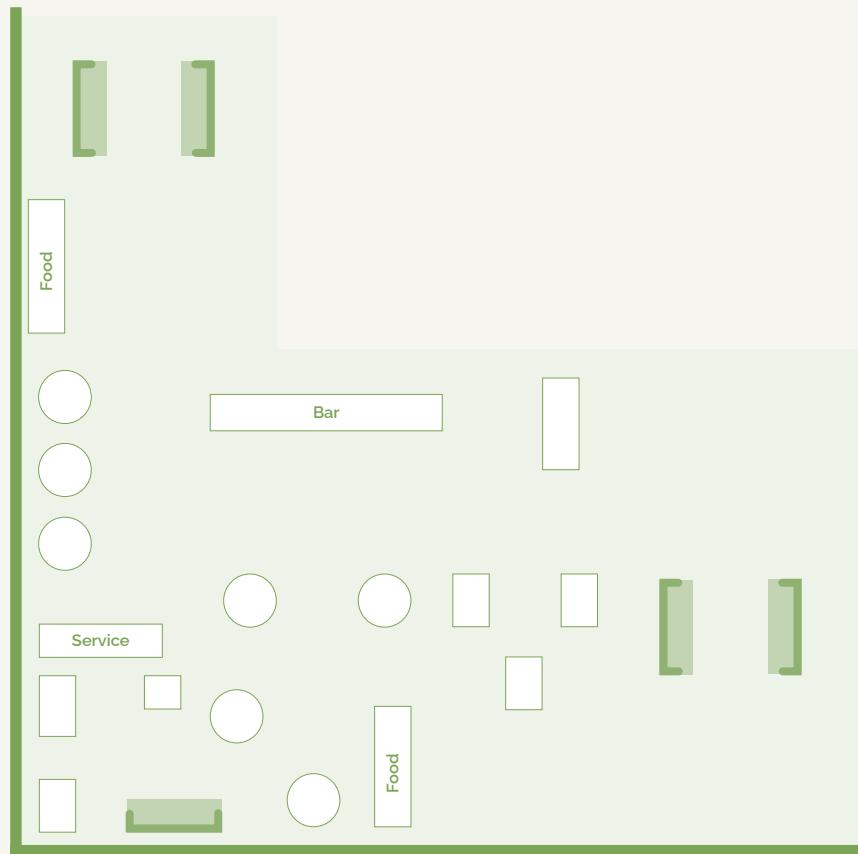
# The Vault Full Buyout – Reception



UP TO 200 GUESTS



For large events of up to 200 guests, our garden is available for a full buyout. We feature two bars, two cozy lounges, high-top tables with heaters, and a beautiful food spread in our weather-protected outdoor oasis.



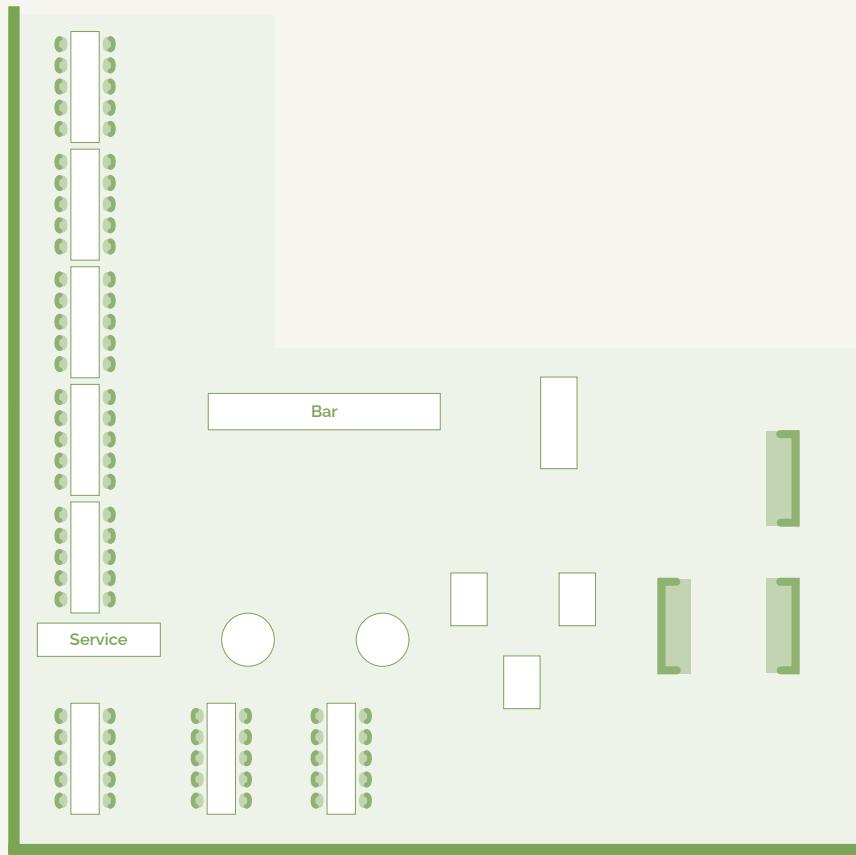
# The Vault Garden Full Buyout - Reception & Seated



UP TO 80 GUESTS



For large events, our full garden is available to rent for standing receptions and seated dinners of up to 80 guests.



# Reception Platters

PLATTERS SERVE 25

Price excludes tax and service charge.

## STATIONARY BOARDS

### CHARCUTERIE BOARD

Chef's selection of 3 cured meats, jardinière, crackers  
*Gluten-free upon request*  
\$125

### CHEESE BOARD

Assortment of 3 artisanal cheeses,  
seasonal fruit, preserves  
*Contains dairy; gluten-free upon request*  
\$100

### CRUDITÉS

Seasonal vegetables, cauliflower hummus  
*Contains allium*  
\$75

### PARKER HOUSE ROLLS

Whipped salted butter  
25 rolls per order  
*Contains dairy, gluten*  
\$30

### CARAMELIZED ONION DIP

Trout roe, dill, malt-vinegar chips  
*Contains dairy, allium*  
\$95

### CRAB & SPINACH DIP

Red Fresno chile, tarragon, avocado, flatbread  
*Contains shellfish, allium, nightshade;*  
*gluten-free upon request*  
\$110

## RAW BAR

### OYSTERS ON THE HALF SHELL <sup>(DF)</sup>

Lemon mignonette ~ 2 dozen per order  
*Contains allium*  
\$108

### SHRIMP COCKTAIL <sup>(DF)</sup>

Cocktail sauce ~ 24 pieces  
*Contains shellfish, allium, nightshade*  
\$96

### TUNA & SALMON CRUDO <sup>(DF)</sup>

Capers, citrus, dill  
\$125

### SHELLFISH PLATTER <sup>(DF)</sup>

Serves 14 people  
*Includes oysters, shrimp, and scallops*  
\$295

Featured menus are samples only.

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

# Reception Bites

25 PIECES PER ORDER

Price excludes tax and service charge.

## HOT ITEMS

### THE VAULT FRIES (VEG V DF)

Ketchup  
\$45

### WILD MUSHROOM ARANCINI (VEG)

Lemon aioli  
Contains allium  
\$100

### CHEDDAR GOUGÈRES (VEG)

Whipped chive cream cheese  
Contains dairy, gluten, allium  
\$90

### POLENTA PANNISSE (VEG V DF)

Ratatouille, Meyer lemon  
Contains nightshades  
\$90

### CORN & SPINACH EMPANADAS (VEG)

Calabrian chili aioli

Contains dairy, gluten, allium, nightshade  
\$115

### SOY-GLAZED BEEF SKEWERS

Toasted sesame, scallion  
Contains gluten  
\$140

### HONEY-LIME CHICKEN SKEWERS (DF)

Aleppo pepper  
\$135

### IMPOSSIBLE SLIDERS (VEG)

Cheddar, dill, and pickles on a Hawaiian roll  
Contains gluten, allium, dairy;  
vegan available upon request  
\$230

### FRIED CHICKEN SLIDERS

Housemade slaw and pickles on a Hawaiian roll  
Contains gluten, allium, dairy  
\$175

### WAGYU BEEF SLIDERS

Fiscalini cheddar, secret sauce, Hawaiian roll  
Contains gluten, allium, dairy  
\$225

### POTATO PAVÉ "TOTS" (DF)

Crème fraîche, chive, sieved egg,  
royal white sturgeon caviar  
Contains allium, dairy  
\$150

**Featured menus are samples only.**

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# Reception Bites, cont.

25 PIECES PER ORDER

Price excludes tax and service charge.

## COLD ITEMS

### TRUFFLED DEVILED EGGS (V) (GF)

Black truffle oil, Dijon mustard, chervil  
\$100

### ROASTED MUSHROOM TART (V)

Whipped ricotta  
Contains *allium*  
\$110

### MELON-CUCUMBER SKEWERS (V) (GF) (DF)

Tajin, mint chimichurri  
\$95

### SEASONAL CAPRESE SKEWERS (V) (GF)

Fall vegetables, mozzarella, balsamic vinaigrette  
Contains nightshade  
\$90

### AHI POKE CRISPY RICE

Ginger, macadamia nuts  
Gluten-free upon request  
\$125

### BEEF TARTARE

Cured egg yolk, truffle aioli, toast points  
Contains *allium*; gluten-free upon request  
\$130

## DESSERT

### LEMON BARS

Contains *gluten* and *dairy*  
\$85

### CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

Contains *gluten* and *dairy*  
\$85

### GINGER-SUGAR DUSTED BEIGNETS

Berries and cream, lemon curd  
Contains *dairy* and *gluten*  
\$85

### WHIPPED CHEESECAKE BITES (DF)

White chocolate crumble  
Contains *dairy*  
\$95

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# Dinner Menu I

**\$90.00 PER PERSON**

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

#### APPETIZERS

*Your guests choose onsite.*

##### **ROASTED TOMATO SOUP**

Whipped ricotta, basil pesto, cherry tomatoes

-or-

##### **CAESAR SALAD**

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options  
available upon request*

#### ENTRÉE

*Your guests choose onsite.*

##### **PORCINI RISOTTO**

-or-

##### **GRILLED SALMON**

-or-

##### **ROASTED CHICKEN**

#### DESSERT

##### **CHOCOLATE BUDINO**

House-made chantilly, candied nuts

#### SUPPLEMENTS

(pre-order only)

**ROASTED PRIME RIB** – +\$15

-or-

**STEAK FRITES** – +\$25

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# Dinner Menu II

\$100.00 PER PERSON

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

#### APPETIZERS

*Your guests choose onsite.*

##### ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

-or-

##### CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options  
available upon request*

#### ENTRÉE

*Your guests choose onsite.*

##### PORCINI RISOTTO

-or-

##### GRILLED SALMON

-or-

##### ROASTED CHICKEN

#### DESSERT

##### CHOCOLATE BUDINO

House-made Chantilly, candied nuts

-or-

##### WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

#### SUPPLEMENTS

(pre-order only)

**STEAK FRITES** - +\$25

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# Dinner Menu III

\$125.00 PER PERSON

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

## APPETIZERS

*Your guests choose onsite.*

### ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

-or-

### CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options  
available upon request*

-or-

### TUNA CRUDO

*Melon aguachile, coriander blossoms,  
cucumber, Fresno chile*

## ENTRÉE

*Your guests choose onsite.*

### PORCINI RISOTTO

-or-

### GRILLED SALMON

-or-

### STEAK FRITES

## DESSERT

### CHOCOLATE BUDINO

House-made Chantilly, candied nuts

-or-

### WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

**Featured menus are samples only.**

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

# Lunch Menu I

**\$49.00 PER PERSON**

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

## APPETIZERS

*Your guests choose onsite.*

### ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

-or-

### CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options  
available upon request*

## ENTRÉE

*Your guests choose onsite.*

### PORCINI RISOTTO

-or-

### GRILLED SALMON

-or-

### THE VAULT BURGER

## DESSERT

### CHOCOLATE BUDINO

House-made Chantilly, candied nuts

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# Lunch Menu II

\$65.00 PER PERSON

Price excludes tax and service charge.

## FOR THE TABLE

### VAULT FOCACCIA

## APPETIZERS

*Your guests choose onsite.*

### ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

-or-

### CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options  
available upon request*

-or-

### TUNA CRUDO

*Melon aguachile, coriander blossoms,  
cucumber, Fresno chile*

## ENTRÉE

*Your guests choose onsite.*

### PORCINI RISOTTO

-or-

### GRILLED SALMON

-or-

### ROASTED CHICKEN

## DESSERT

### CHOCOLATE BUDINO

House-made Chantilly, candied nuts

**Featured menus are samples only.**

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.



TREStLE

RETURN TO A PROPER MEAL

531 Jackson St,  
San Francisco, CA 94133, USA



“A recipe is a story that ends with a good meal.”

– Pat Conroy

Known as one of the best-value, highest-quality meals in San Francisco, Trestle is an eight-time Michelin Bib Gourmand recipient and one of the city's must-experience restaurants.

Due to space limitations, Trestle is available for full buyouts of 40 guests or fewer.

Inquire Here

Featured menus are samples only. Individual items are subject to change based on season and availability.  
We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



PRIVATE EVENT DINING



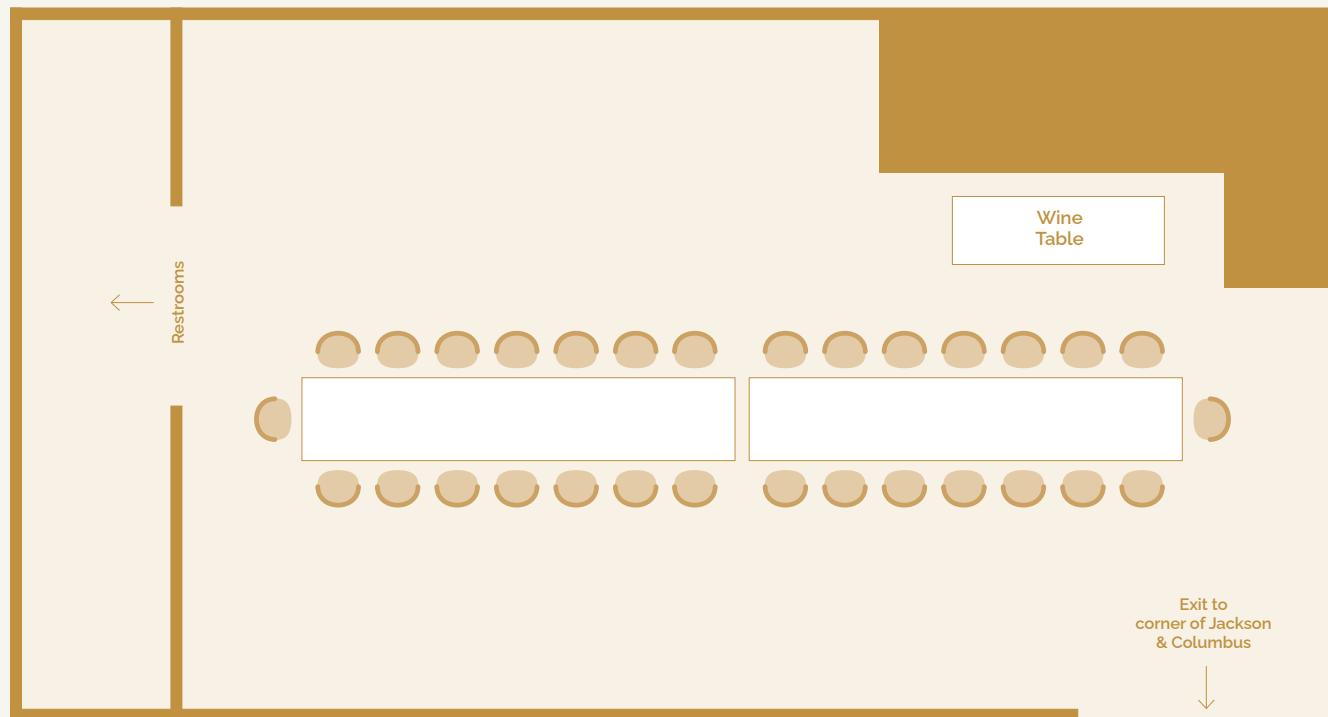
# Private Dinner & Reception I



UP TO 20 GUESTS



Step into a truly personalized dining experience. Trestle's dining room accommodates private events for up to 20 guests.



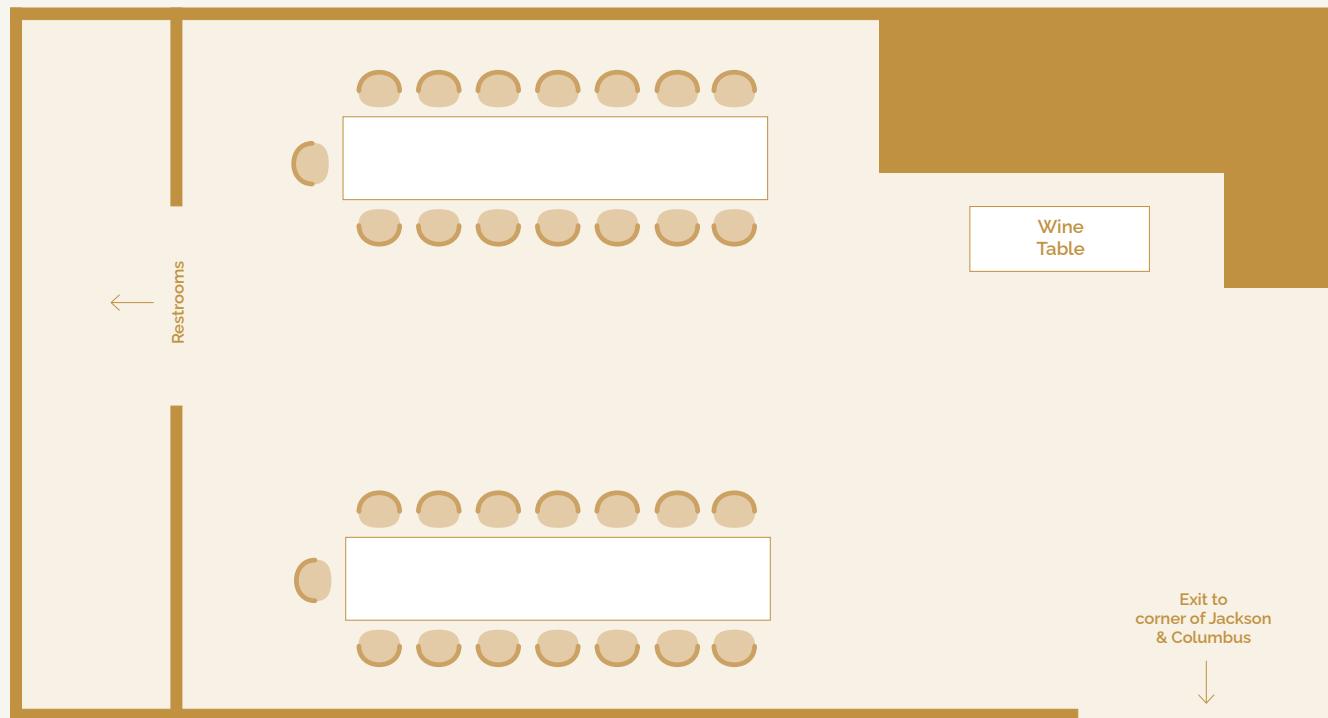
# Private Dinner & Reception II



UP TO 30 GUESTS



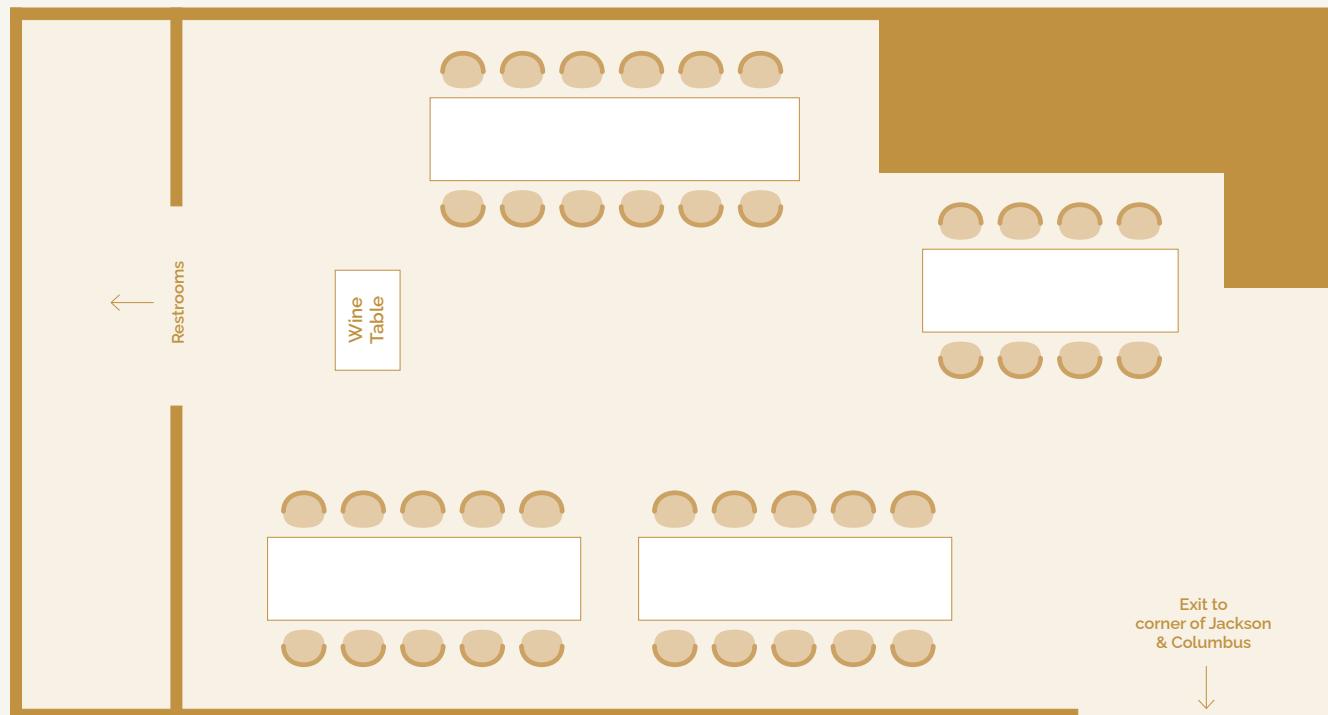
Trestle's unique space provides an intimate setting for up to 30 guests, making it the ideal location for a small wedding, anniversary celebration, or elevated networking event.



# Private Dinner

UP TO 40 GUESTS

Trestle's unique space accommodates an intimate seated dinner for up to 40 guests.



# Private Dining Menu

**\$150.00 PER PERSON**

Price excludes tax and service charge.

## FOR THE TABLE

### BREAD SERVICE

Served with cultured butter

### STARTER

*Your guests choose onsite*

### CITRUS & CASHEW SALAD

Pickled peppers, mixed cabbage, cashew butter

-or-

### CARROT & GINGER SOUP

Pickled golden raisins, lime yogurt, curried croutons

### PASTA

*Your guests choose onsite*

### LOBSTER RISOTTO

Roasted parsnip and sunchoke, paprika oil

-or-

### WILD MUSHROOM CAVATELLI

Smoked bacon, pine nut-kale pesto

### DESSERT

*Your guests choose onsite*

### APPLE COBBLER

Pecan-oat crumble, bay leaf ice cream

-or-

### DARK CHOCOLATE CAKE

Peanut butter mousse, grape compote

### ENTRÉE

*Your guests choose onsite*

### PAN-SEARED SCALLOPS

Asian pear, chile-glazed turnip, shiso

-or-

### PRIME RIBEYE STEAK

Sweet potato, baby mustard greens, sesame vinaigrette

**Featured menus are samples only.**

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**MAMA**  
O A K L A N D

SALUT, E CENTO ANNI!

388 Grand Ave  
Oakland, CA 94610

# MAMA

O A K L A N D

*“The simplest things in life give me the most pleasure: cooking a good meal, enjoying my friends.”*  
—Cindy Morgan

An homage to your old-school Italian-American grandmother. Pull up a chair, pour yourself a glass of wine, and step into MAMA's kitchen to experience a simple, affordable, and craveable dinner with friends.

*MAMA Oakland accepts reservations for up to 6 guests for standard dining.*

Inquire Here

Featured menus are samples only. Individual items are subject to change based on season and availability.  
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vegetarian



gluten free



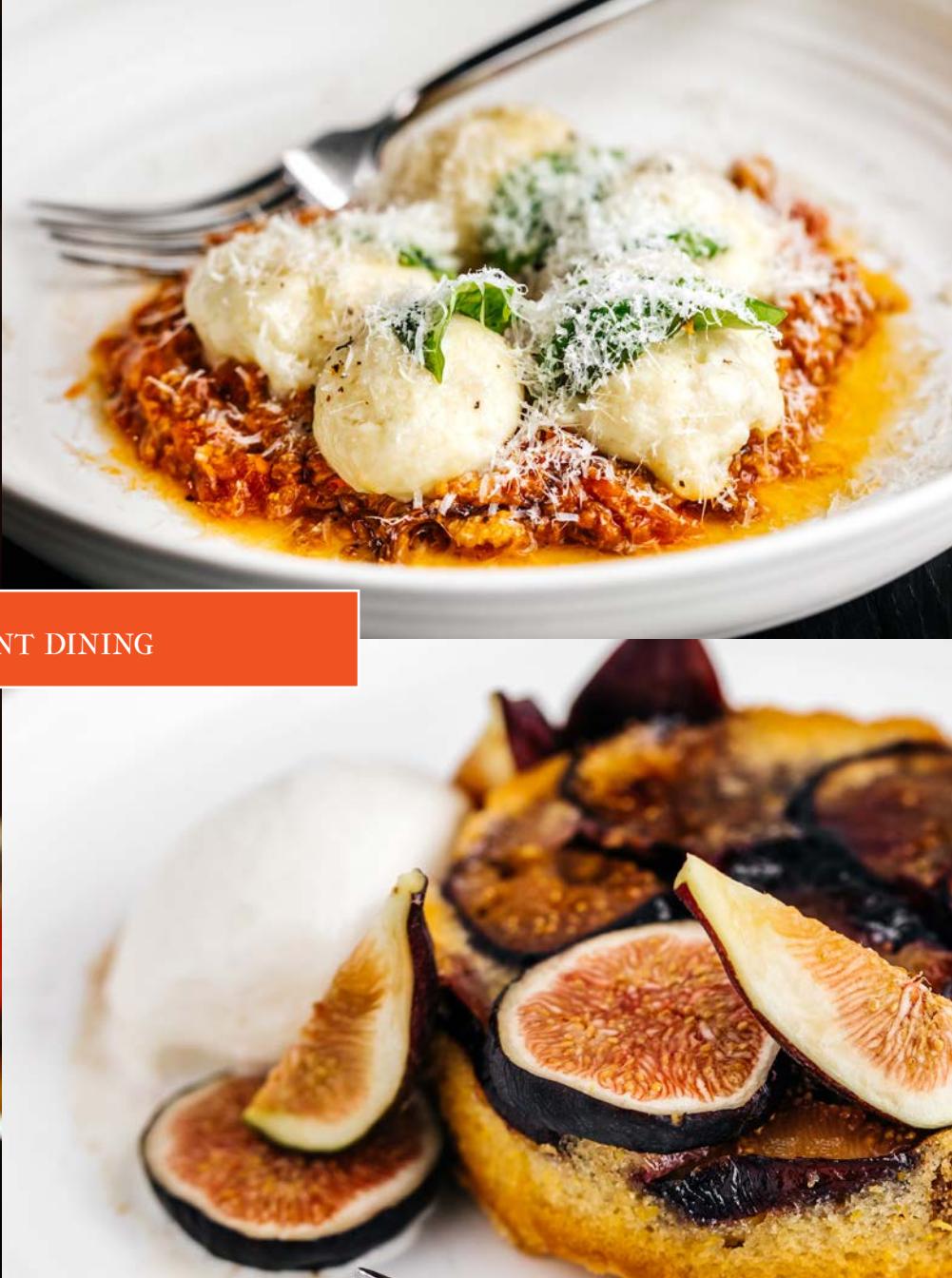
vegan



dairy free



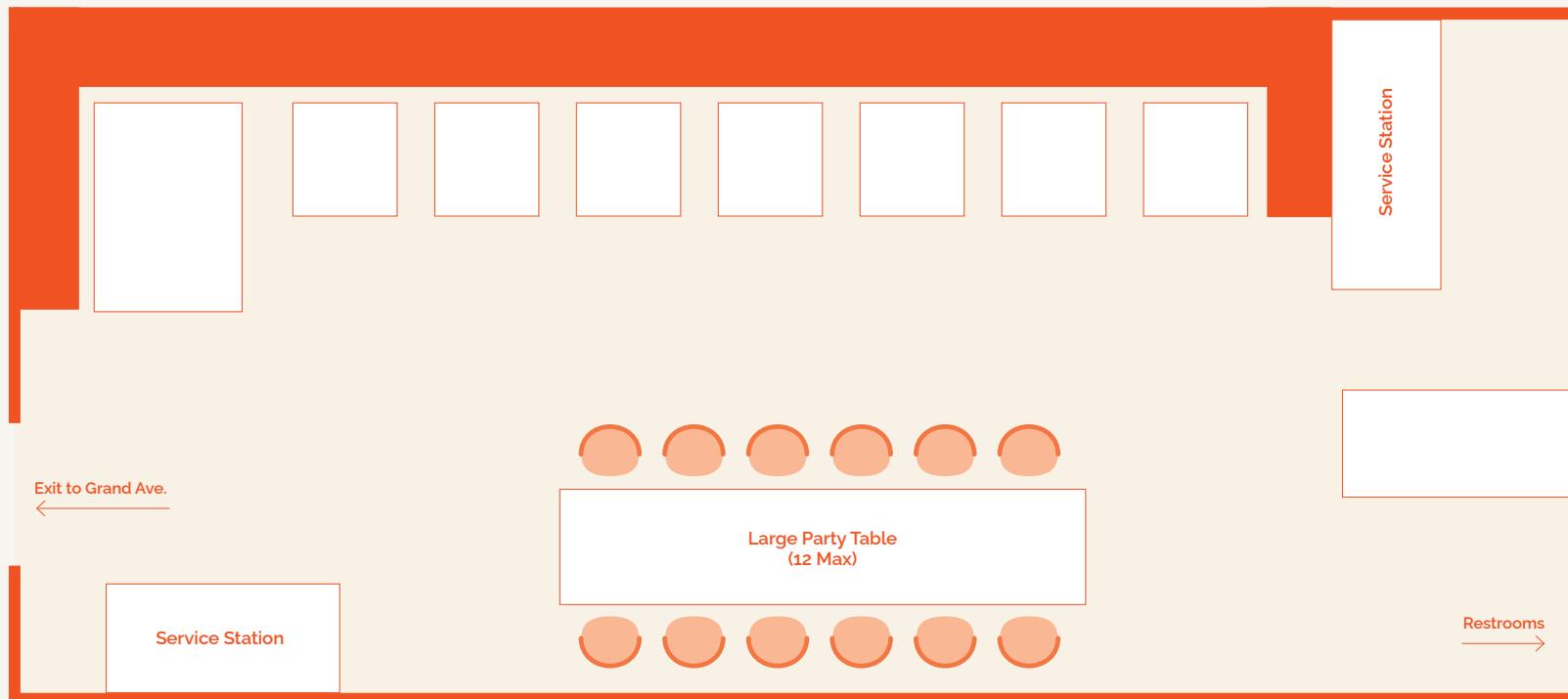
PRIVATE EVENT DINING



# Family-Style Seated Dinner

UP TO 12 GUESTS

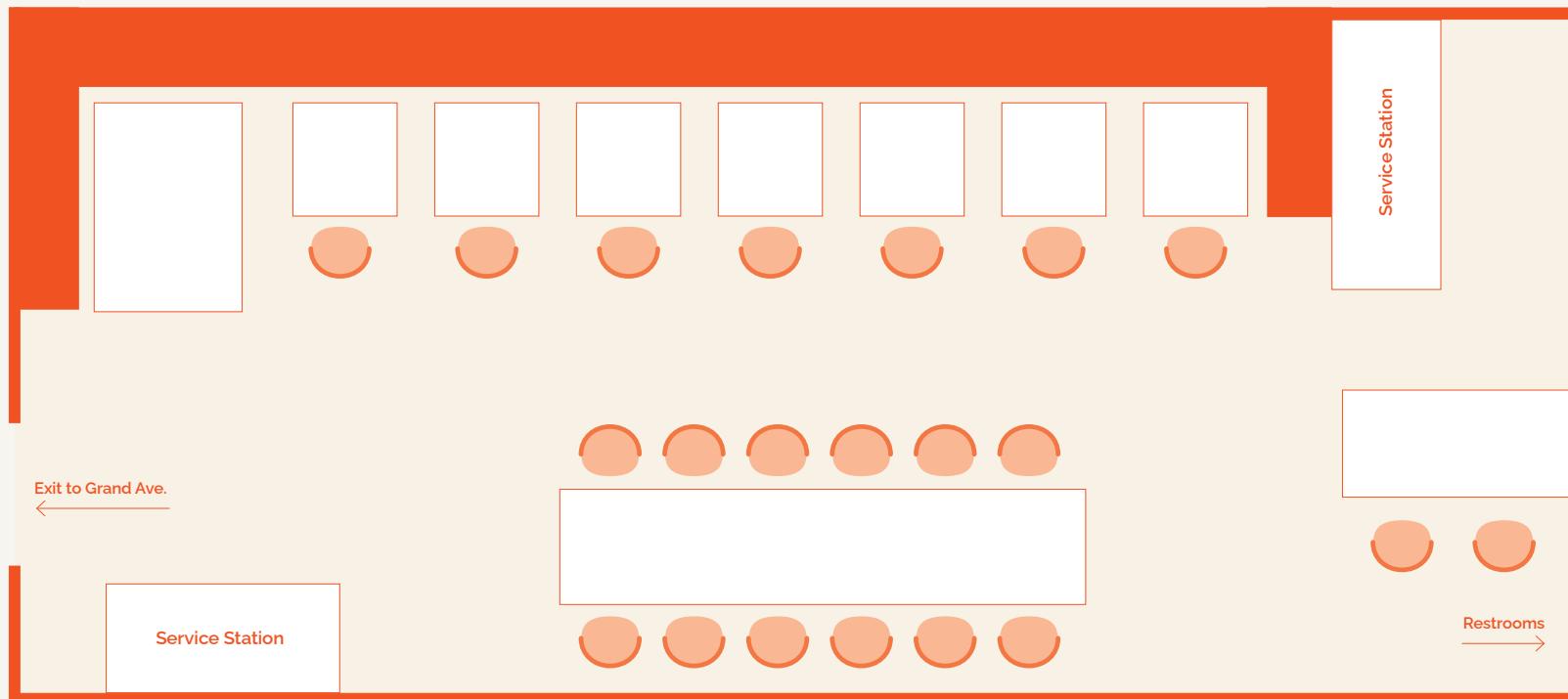
MAMA Oakland features a family table for up to 12 guests, perfect for family-style gatherings in our dining room during regular business hours.



# Full Buyout Seated Dinner

UP TO 30 GUESTS

Book the entire restaurant for up to 30 of your closest friends and enjoy a MAMA-style dinner.



# Family-Style Menu

**\$55.00 PER PERSON**

Price excludes tax and service charge.

## FOR THE TABLE

SALAD OF THE WEEK

-and-

HERBED FOCACCIA WITH  
MASCARPONE SPREAD

## PASTA & MAINS

*For the table*

MAMA'S SUGO AND PASTA  
MAMA'S FAMOUS BEEF AND PORK MEATBALLS

-and-

PASTA OF THE WEEK  
CHEF'S SELECTION OF ENTRÉE

## DESSERT

*Your guests choose onsite*

FRUIT OR CHOCOLATE DESSERT  
OF THE WEEK

## ENTRÉE ADD-ON

### CHEF SELECTION

additional 20 dollars per guest.

**Featured menus are samples only.**

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

# Full Buy-out Menu

**\$125.00 PER PERSON**

Price excludes tax and service charge.

## STARTER

*For the table*

### LITTLE GEM SALAD

Parmesan, focaccia croutons,  
cacio e pepe dressing

-and-

### ITALIAN WEDDING SOUP

Fava beans, acini de pepe,  
calabrian oil

-and-

### HOUSE-BAKED HERBED FOCACCIA

## PASTA & MAINS

*For the table*

### WILD MUSHROOM RISOTTO

Truffle pecorino, pea shoots, pickled shallots

-and-

### RICOTTA GNUDI

MAMA's tomato braised pork & beef sugo,  
parmesan, basil

-and-

### MAMA'S BEEF AND PORK MEATBALLS

-and-

### RISOTTO ARANCINI

## ENTRÉE

*Your guests choose onsite*

### WHOLE ROASTED ARTICHOKE

Castlevatrano olive tapenade, garlic aioli

-and-

### MAMA'S FRIED CHICKEN

House pickles, charred lemon, calabrian hot honey

## DESSERT

*Guests' Choice*

### DARK CHOCOLATE BUDINO

Devil's food cake, chantilly, white chocolate mousse

-or-

### VANILLA WEDDING CAKE

Raspberry preserve, vanilla butter cream

**Featured menus are samples only.**

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.



# 7 Adams

MICHELIN STAR DINING

1963 Sutter Street  
San Francisco, CA 94115



*The fondest memories are made when gathered around the table.”*  
—Unknown

At 7 Adams, we believe the most meaningful moments happen around a shared table—where great food and good company come together. Whether you're hosting an intimate gathering, a business dinner, or a milestone celebration, we're honored to craft a memorable experience tailored to your occasion—one that reflects our commitment to hospitality and the joy of coming together over a beautifully prepared meal.

[Inquire Here](#)

Featured menus are samples only. Individual items are subject to change based on season and availability.  
We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



PRIVATE DINING



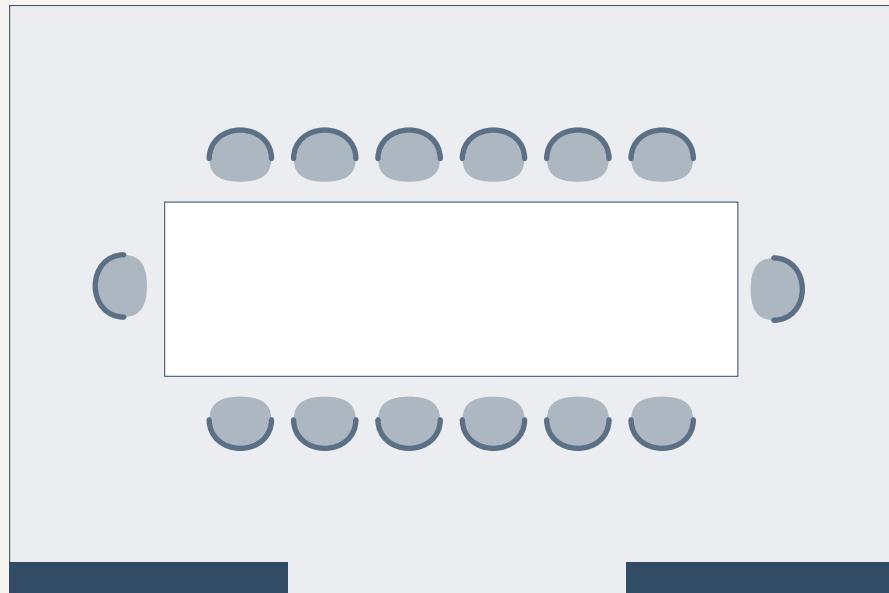
# Private Terrace



UP TO 14 GUESTS



Our heated, covered terrace is a hidden gem—perfect for gatherings of up to 14 guests.



Exit to Main Dining Room

— Private Terrace —

# Sample Dining Menu

\$125 PER GUEST

*one*

**HEIRLOOM  
TOMATOES**

Brokaw Avocado,  
Pine Nuts, Piccolo Basil

*two*

**BUTTERNUT  
SQUASH VELOUTÉ**

Castel Franco Marmalade, Pepi-  
tas, Matsutake

*three*

**CELERY ROOT  
AGNOLOTTI**

Starkrimson Pear, Flscalini Ched-  
dar, Hazelnut

—or—

**MONTEREY  
SQUID**

Carolina Gold Rice,  
Shiitake XO, Seaweed  
Reduction

—for the table—

**BUTTERMILK FRIED  
VEAL SWEETBREADS**

Roasted Bianca Eggplant, Confit  
Lemon, toasted Grains

*four*

**POACHED  
NORTHERN HALIBUT**

Blue Lake beans, Lobster Mush-  
room, Nantes Carrot

—or—

**SNAKE RIVER FARM  
PORK LOIN**

Honeycrisp Apple,  
Black Garlic Sausage,  
Peach Mustarda

—for the table—

**WASHUGUYU  
STRIPLOIN**

Bintje Potato, Braised Beef  
Tongue, Jimmy Nardello

*five*

**ALMOND MAPLE  
APPLE**

Vanilla Cake, Dulcey Cremeux,  
Apple Creme Fraiche Sherbet

—or—

**CHOCOLATE  
TIRAMISU**

Coffee Tres Leches,  
Mascarpone, Chocolate  
Crumble

**Featured menus are samples only.**

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

— Private Terrace —

# Frequently Asked Questions

## **What is the food and beverage minimum?**

The food and beverage minimum is **\$1,500 from January through November**, and **\$1,750 for the month of December**. This minimum excludes all taxes and service charges, including a 20% service charge (taxable), a 6% San Francisco mandate (taxable), and an 8.625% sales tax.

## **What seating times do you offer?**

We offer two seating times each evening: 5:30 PM and 8:00 PM. If you wish to begin at a different time, exclusive use of the room for both seatings is required. This will double the food and beverage minimum to \$3,000 January through November, or \$3,500 in December.

## **Can you accommodate dietary restrictions?**

Yes, we are able to accommodate most dietary restrictions. Once your reservation is confirmed, we will contact you in advance of your event to review any specific dietary needs. *Please note that at this time, we are unable to accommodate vegan diets.*

## **What if we have 15 guests in our party? Can we squeeze?**

Unfortunately no. The absolute maximum we can accommodate on our private terrace is 14 guests. This is based on fire codes and is strictly enforced.

## **Can we do a cocktail reception before the dinner?**

Our terrace can not accomodate transitioning from a standing reception into a seated dinner. However, depending on seating times, we can do a seated canapes/champagne service at the table before the start of dinner.

## **Can we customize our food menu?**

Our chefs set our menus based on careful planning and the freshest seasonal ingredients. However, if you are interested in adding a special item we are always happy to discuss to see if we can accommodate.

## **Do you offer cocktail service?**

Unfortunately, no. We do not serve hard liquor. However, we have a wonderful selection of beer, wine, and non alcoholic drinks and our team can work with you to help select the right pairings to serve during your event.

## **Do you require a deposit?**

No. We require a signed contract that has cancellation terms and penalties. Payment is required the night of your event.

# Interested In A Full Buy-Out?

## Food and Beverage Minimum

Our full buyout food and beverage minimum is \$15,000, plus 20% service, 6% SF mandates, and 8.625% sales tax. We can work with you to ensure your event does not exceed the minimum if that is your goal.

## Capacity

### 24 or fewer – Reception with Seated Dinner

The main dining room is divided to accommodate both a seated dinner and a reception.

### 33 or fewer – Seated Dinner (Main Dining Room)

Seated dinner within the main dining room.

### 34-40 – Seated Dinner (Main Dining Room + Terrace)

Seated dinner within the main dining room and enclosed, heated terrace.

Please note: Our terrace space is slightly separated from the main dining area.

## Menus and Planning

Our team will work with you to customize menus, navigate dietary restrictions, discuss beverage pairings, coordinate takeaways, and finalize timelines to ensure your private event meets your guests' unique needs.

Please note: We do not have a full liquor license, but we offer a beautifully curated selection of beer, wine, and non-alcoholic beverages to complement our menus..

## Learn More

Discover our cuisine and space by following us @7adamsrestaurant.

Ready to start a conversation? Connect with us at [info@7adamsrestaurant.com](mailto:info@7adamsrestaurant.com).







[hineighborsf.com](http://hineighborsf.com)