



HOSPITALITY GROUP

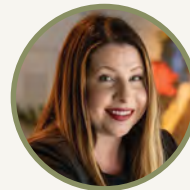
Private Dining & Events



## 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 an array of intimate indoor and outdoor private dining options and can customize a solution to fit your guests' needs.

Private dining inquiries can be made by emailing me,  
Tai Ricci at [Tricci@hineighborsf.com](mailto:Tricci@hineighborsf.com).



**Tai Ricci**  
Partner and Director of Events  
Hi Neighbor Group

Whether you are looking for an intimate date night, powerhouse business dinner, or just a whimsically good time with friends, we have a private event experience to meet 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 offers the perfect setting for your next special occasion or corporate event.



### PERSONAL TOUCH

Leaving a lasting impression comes from personal relationships and dedication to excellence. Our team is our number one asset, and they work to ensure each experience receives that extra personal care. We can customize a solution to fit your needs. Just inquire and allow us to create your perfect 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 what you are looking for. Methodical design and rigorous training leads to a seamless and memorable experience. From food to drinks, service to ambiance, every element of your event experience has been thought through.



### 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.

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





# THE VAULT

— STEAKHOUSE —

UNLOCK THE POSSIBILITIES

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.  
Full restaurant buyout is available for 70 seated and 150 for a standing reception.

Take a Tour

Inquire Here

Featured menus are sample 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 and all dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



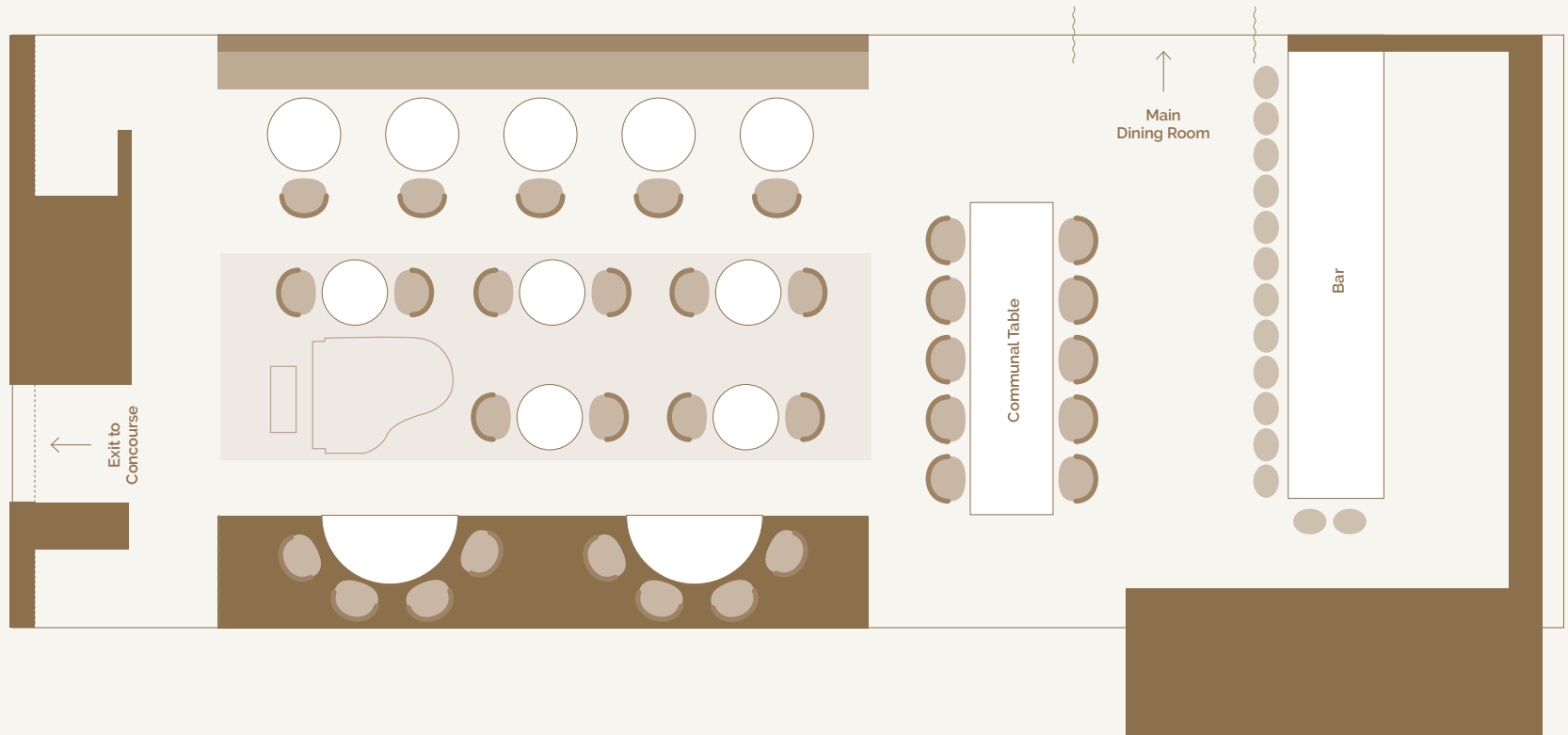
PIANO LOUNGE

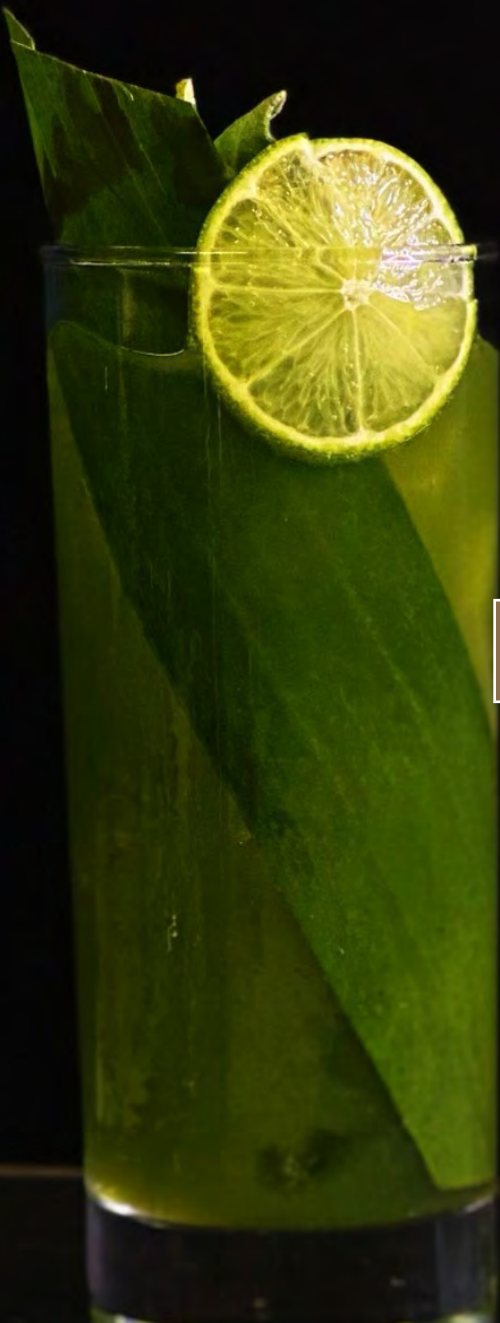


# The Piano Lounge

UP TO 70 GUESTS

Exclusive use of the piano lounge can accommodate up to 70 guests with partial, non-private, bookings available for parties up to 30.





PRIVATE DINING ROOM

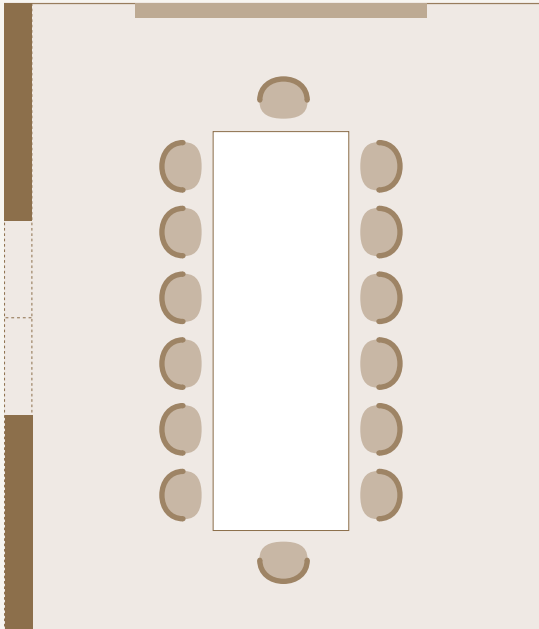


# The Private Dining Room

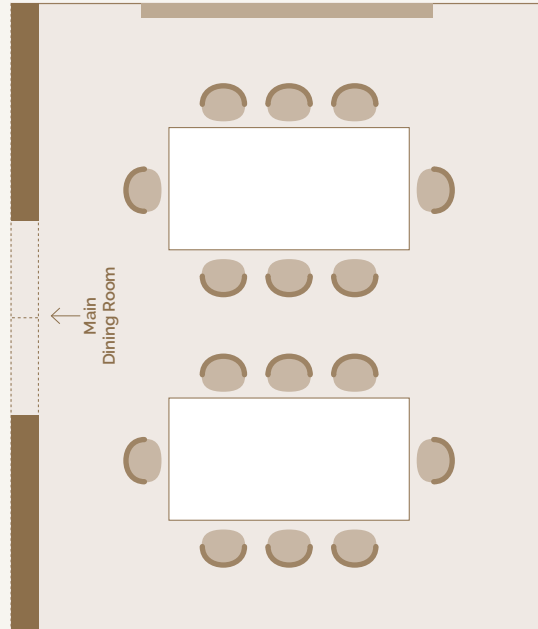
UP TO 24 GUESTS

Accommodates up to 24 guests with various seating configuration options available. The Room features separate music controls and a built-in Samsung Mirror TV that can provide the options for presentations or branding opportunities during your event.

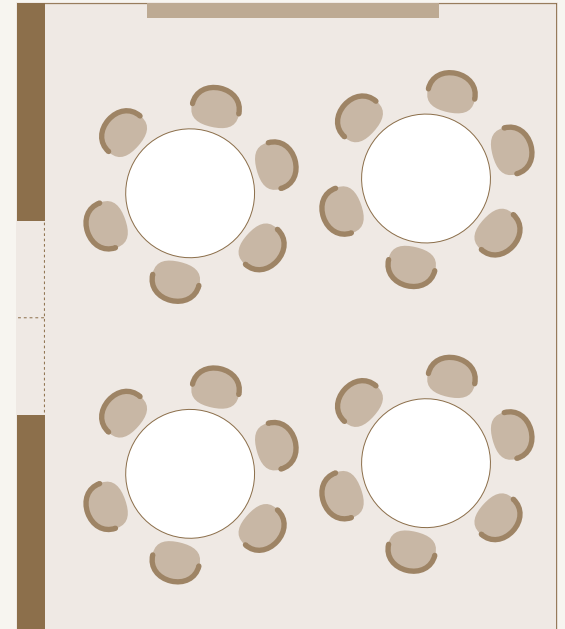
## Popular Configurations



King Table  
(14 max)



2 Table  
(16 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, Jardiniere, Crackers  
*Gluten Free Upon Request*  
\$125

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### CHEESE BOARD

Assortment of 3 Artisanal Cheeses,  
Seasonal Fruit, Preserves  
*Contains Dairy, Gluten Free Upon Request*  
\$100

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### CRUDITÉS

Seasonal Vegetables, Cauliflower Hummus  
*Contains Allium*  
\$75

### PARKER HOUSE ROLLS

Whipped Salted butter  
25 rolls per order  
*Contains Dairy, Gluten*  
\$30

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### CARAMELIZED ONION DIP

Trout Roe, Dill, Malt-Vinegar Chips  
*Contains Dairy, Allium*  
\$95

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### CRAB & SPINACH DIP

Red Fresno Chile, Tarragon, Avocado, Flat Bread *Contains*  
*Shellfish, Allium, Nightshade, Gluten Free Upon Request*  
\$110

## RAW BAR

### OYSTER ON THE HALF SHELL

Lemon Mignonette ~ 2 dozen per order  
*Contains Allium*  
\$108

### SHRIMP COCKTAIL

Cocktail Sauce ~ 24 pieces  
*Contains Shellfish, Allium, Nightshade*  
\$96

### TUNA & SALMON CRUDO

Capers, Citrus, Dill  
\$125

### SHELLFISH PLATTER

Serves 14 people  
Includes Oysters, Shrimp & Crudo  
\$295

# Reception Bites

25 PIECES PER ORDER  
Price excludes Tax and Service Charge

## HOT ITEMS

### THE VAULT FRIES

Ketchup

\$45

### WILD MUSHROOM ARANCINI

Lemon Aioli

*Contains Allium*

\$100

### CHEDDAR GOUGRES

Whipped Chive Cream Cheese

*Contains Dairy, Gluten, Allium*

\$90

### POLENTA PANNISSE

Ratatouille, Meyer Lemon

*Contains Nightshades*

\$90

### CORN & SPINACH EMPANADAS

Calabrian Chili Aioli

*Contains Dairy, Gluten, Allium, Nightshade*

\$115

### SOY-GLAZED BEEF SKEWERS

Toasted Sesame, Scallion

*Contains Gluten*

\$140

### HONEY-LIME CHICKEN SKEWERS

Aleppo Pepper

\$135

### IMPOSSIBLE SLIDERS

Cheddar, Dill & 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"

Crème Fraiche, Chive, Sieved Egg,

Royal White Sturgeon Caviar

*Contains Allium, Dairy*

\$150

# Reception Bites

25 PIECES PER ORDER  
Price excludes Tax and Service Charge

## COLD ITEMS

### TRUFFLED DEVEILED EGGS (GF) (V)

Black Truffle Oil, Dijon Mustard, Chervil  
\$100

### ROASTED MUSHROOM TART (V)

Whipped Ricotta  
*Contains Allium*  
\$110

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

Tajin, Mint Chimichurri  
\$95

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

Fall Vegetables, Mozzarella, Balsamic Vinaigrette  
*Contains Nightshade*  
\$90

### BEEF TARTARE

Cured Egg Yolk, Truffle Aioli, Toast Points  
*Contains Allium, Gluten Free Upon Request*  
\$130

### AHI POKE CRISPY RICE

Ginger, Macadamia Nuts  
*Gluten Free Upon Request*  
\$125

## DESSERT ITEMS

### LEMON BARS

*Contains Gluten and Dairy*  
\$85

### CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

*Contains Gluten and Dairy*  
\$85

### GINGER-SUGAR DUSTED BEIGNETS

Berries & Cream, Lemon Curd  
*Contains Dairy and Gluten*  
\$85

### WHIPPED CHEESECAKE BITES (V)

White Chocolate Crumble  
*Contains Dairy*  
\$95

# Private Dining Menu I

\$125.00 PER PERSON  
Price excludes Tax and Service Charge

## FOR THE TABLE PARKER HOUSE ROLLS

### APPETIZERS *Your Guests Choose Onsite*

**LOBSTER BISQUE**  
Poached Lobster, Saffron, Fines Herbes

**CAESAR SALAD**  
Focaccia Crouton, Pecorino, Anchovy Vinaigrette  
*Gluten Free, Vegan, Vegetarian Upon Request*

### ENTRÉE *Your Guests Choose Onsite*

**SAFFRON-TOMATO RISOTTO**  
*Gluten Free, Vegan Upon Request*

**PAN-SEARED BRANZINO**  
*Gluten Free, Dairy Free Upon Request*

**ROASTED PRIME RIB**  
*Gluten Free, Dairy Free Upon Request*

### SIDES *Choose Three for the Table*

**BLACK TRUFFLE MAC & CHEESE** (veg) (add Lobster +\$7)  
**CREAMED CORN** (veg) (gf)  
**CREAMED SPINACH** (veg) (gf)  
**MUSHROOM GRATIN**  
**POTATO PURÉE** (veg)  
**VAULT FRIES** (veg) (v)

**DESSERT**  
**CHOCOLATE BOMB**  
Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

### SUPPLEMENTS

8oz FILET \$35 | 8oz A5 WAGYU RIBEYE \$109

# Private Dining Menu II

\$145.00 PER PERSON  
Price excludes Tax and Service Charge

## FOR THE TABLE PARKER HOUSE ROLLS

### APPETIZERS

*Your Guests Choose Onsite*

#### LOBSTER BISQUE

Poached Lobster, Saffron, Fines Herbes

#### HAND CUT BEEF TARTARE

Black Truffle Vinaigrette, Salt Cured Egg Yolk  
*Gluten Free, Dairy Free Upon Request*

#### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette  
*Gluten Free, Vegan, Vegetarian Upon Request*

### ENTRÉE

*Your Guests Choose Onsite*

#### SAFFRON-TOMATO RISOTTO

*Gluten Free, Vegan Upon Request*

#### PAN-SEARED BRANZINO

*Gluten Free, Dairy Free Upon Request*

#### ROASTED PRIME RIB

*Gluten Free, Dairy Free Upon Request*

### SIDES

*Choose Three for the Table*

**BLACK TRUFFLE MAC & CHEESE** (veg) (add Lobster +\$7)

**CREAMED CORN** (veg) (gf)

**CREAMED SPINACH** (veg) (gf)

**MUSHROOM GRATIN**

**POTATO PURÉE** (veg)

**VAULT FRIES** (veg) (v)

### DESSERT

*Your Guests Choose Onsite*

#### CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

#### MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

### SUPPLEMENTS

8oz FILET \$35 | 8oz A5 WAGYU RIBEYE \$109



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 private dining room. The Vault Garden is a year-round destination with flexible event spaces from intimate dinner parties, happy hour receptions or a full restaurant buyout for up to 200 guests, The Vault Garden has a private dining experience to meet your event needs.

Take a Tour

Inquire Here

Featured menus are sample 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 and all dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



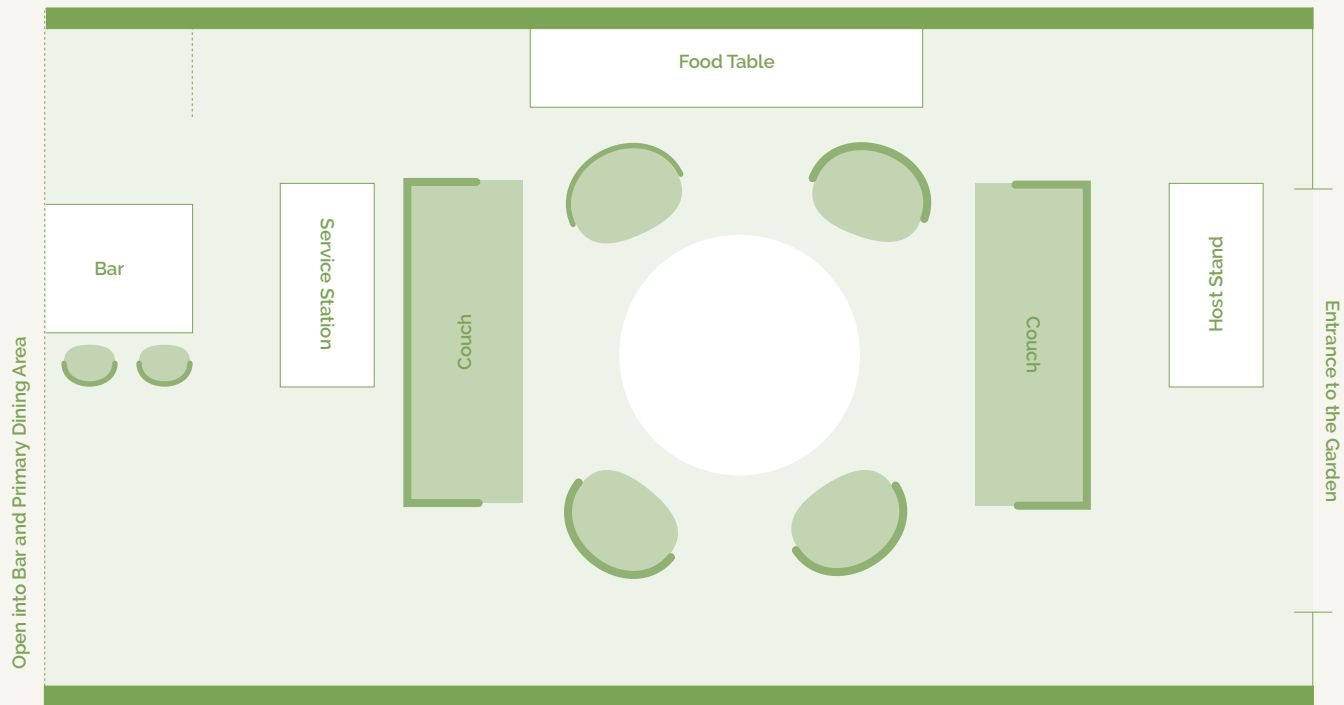
GARDEN LOUNGE



# The Vault Garden Lounge

UP TO 25 GUESTS\*

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



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



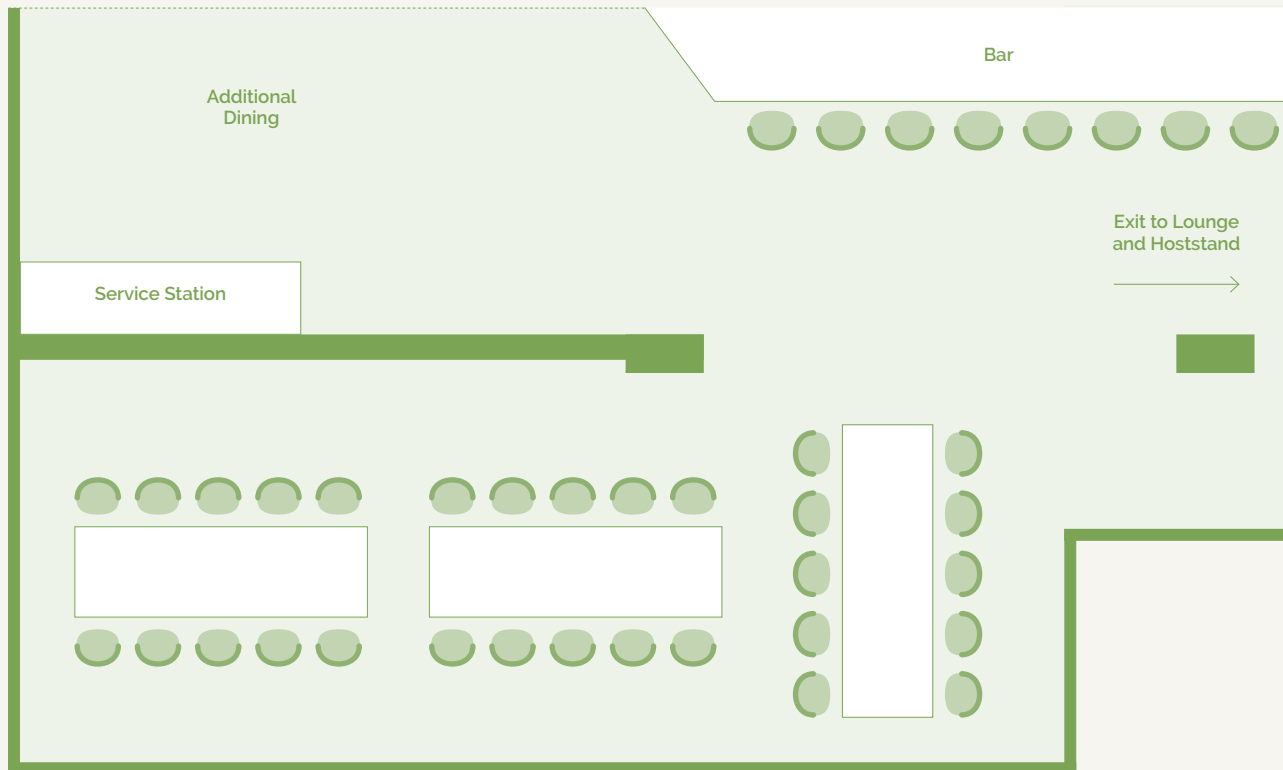
GARDEN ALCOVE



# The Vault Garden Alcove

UP TO 30 GUESTS

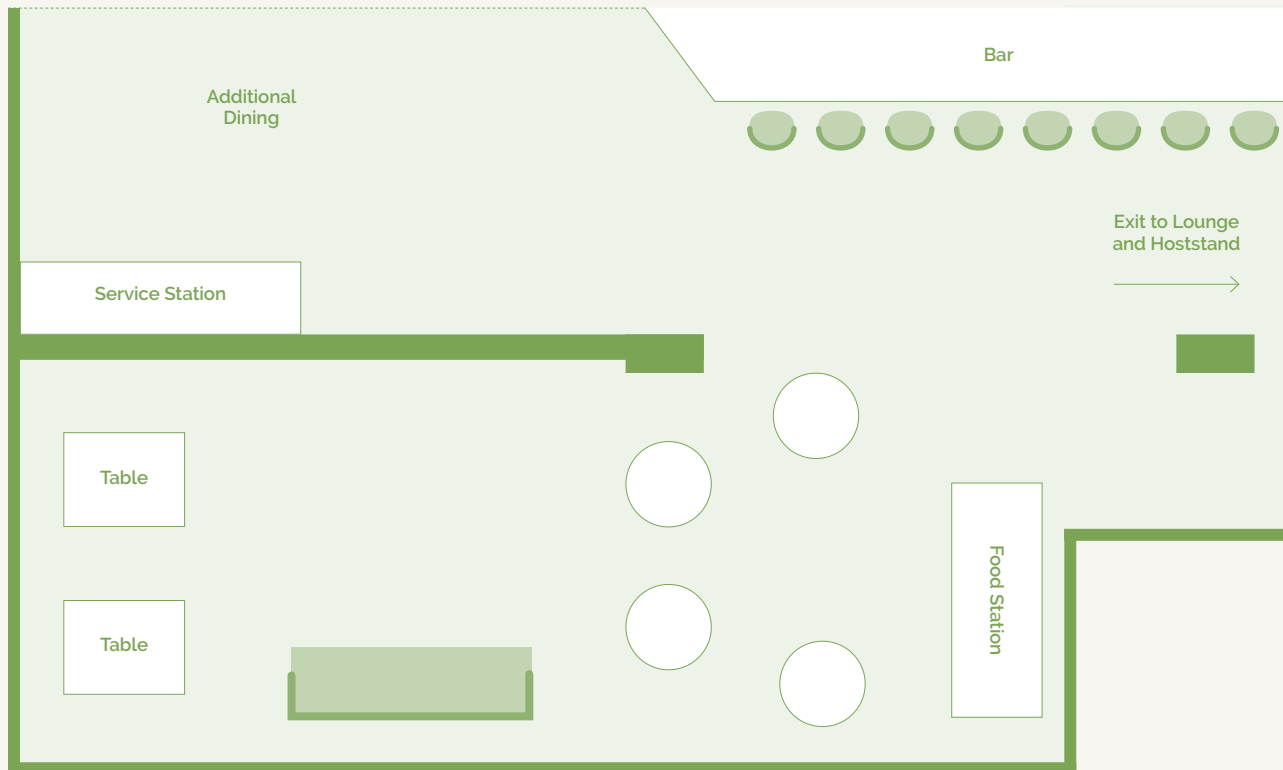
Ideal for a seated dinner or a team celebration our Garden Alcove is the perfect space for your next gathering and can hold 30 for a seated dinner..



# The Vault Garden Alcove – Reception

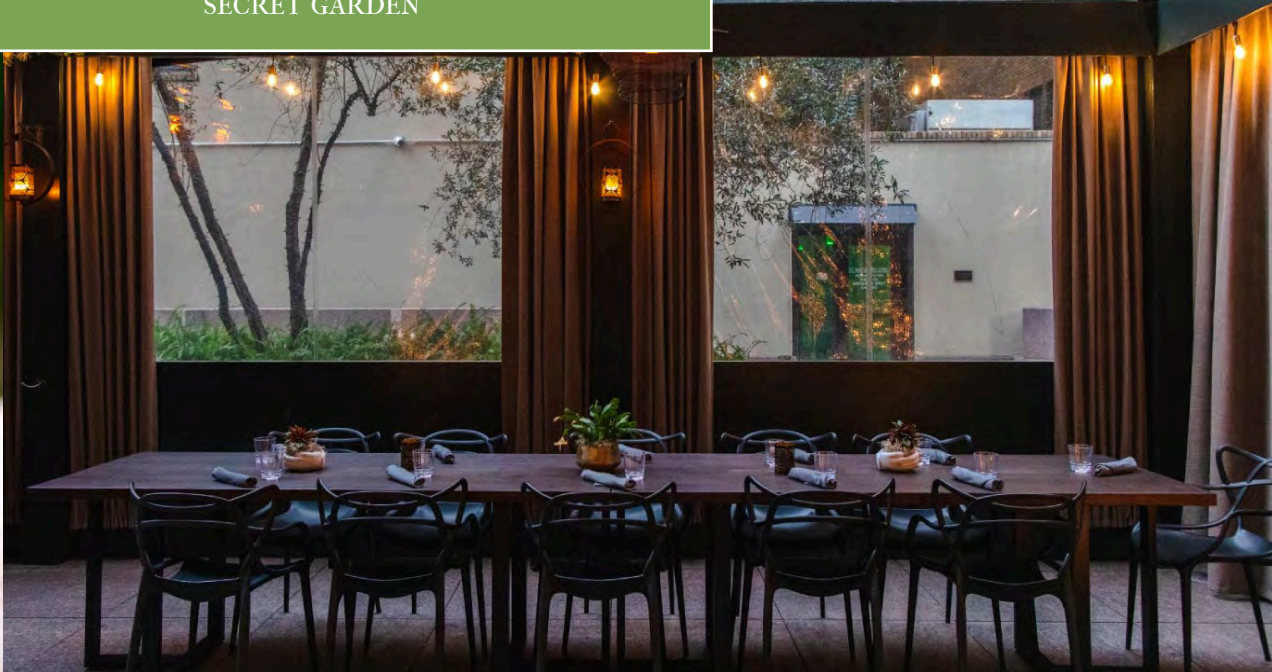
UP TO 35 GUESTS

Ideal for a seated dinner or a team celebration our Garden Alcove is the perfect space for your next gathering and can hold 35 for a standing reception.





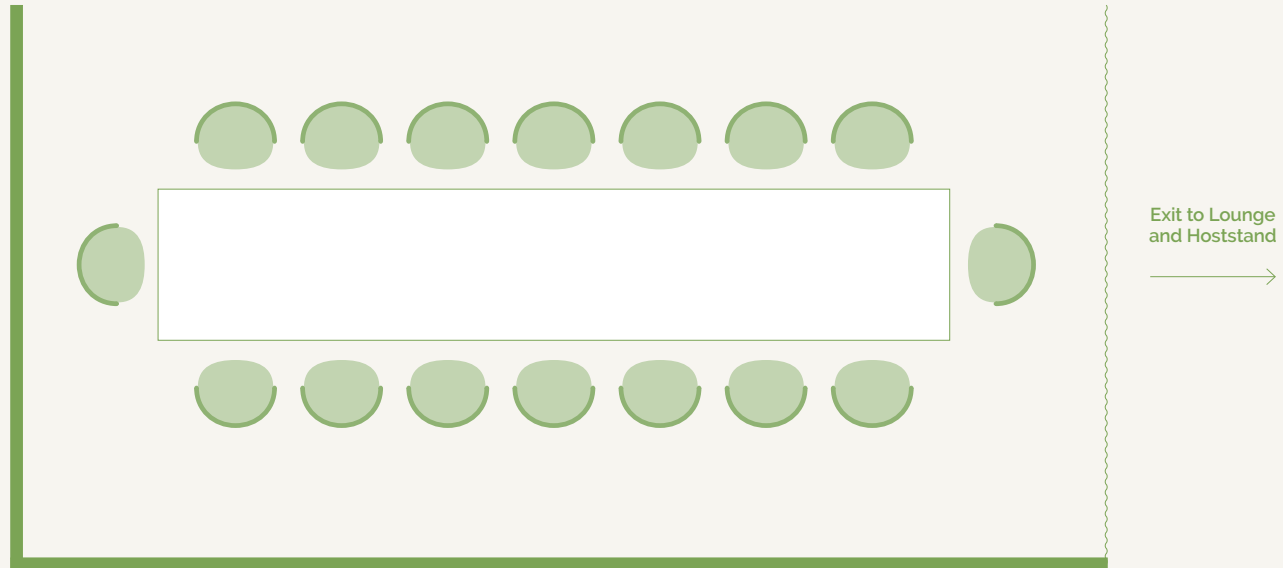
SECRET GARDEN



# The Vault Secret Garden

UP TO 16 GUESTS

Ideal for a seated dinner or a team celebration our Secret Garden is the perfect space for your next gathering and can hold 16 for a seated dinner.



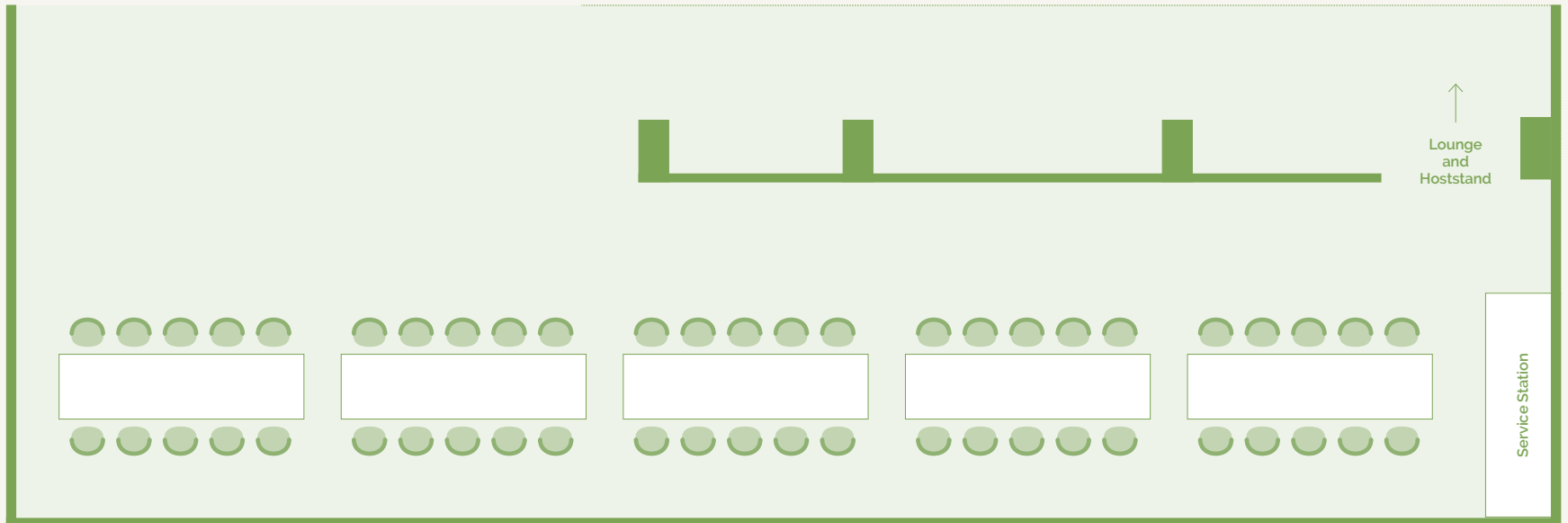


PRIVATE GARDEN

# The Vault Private Garden Dinner

UP TO 50 GUESTS

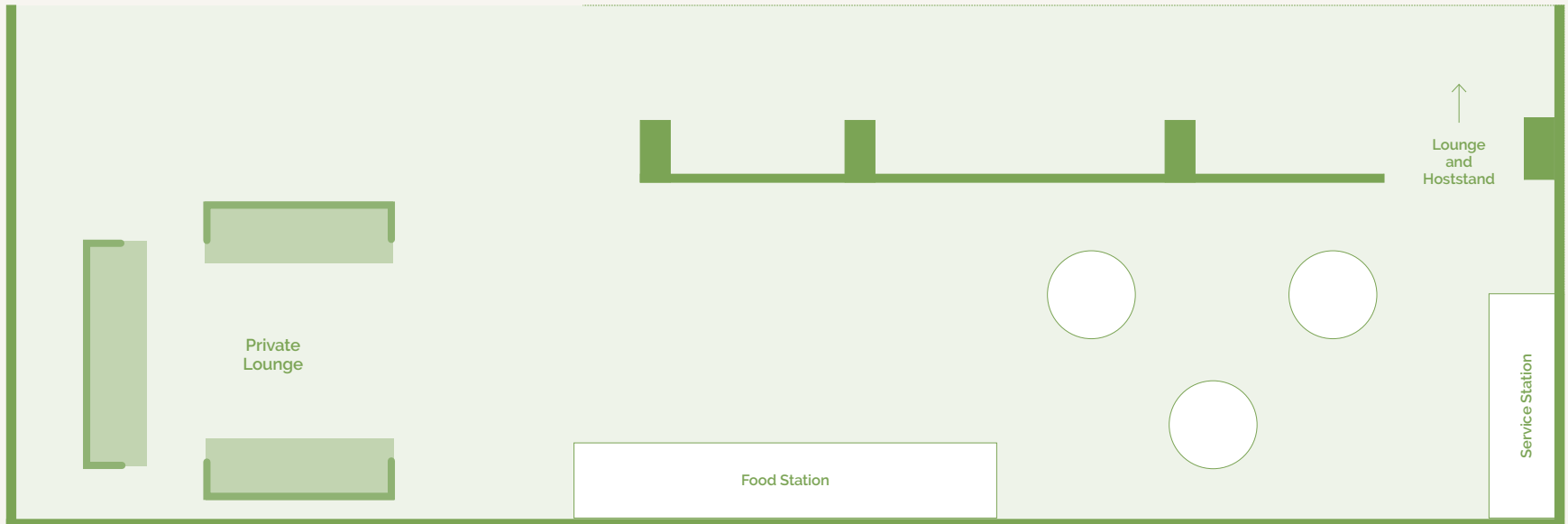
Our private garden is perfect for special celebrations of all kinds where guests can dine comfortably in the company of close friends, family and colleagues.



# The Vault Private Garden Reception

UP TO 70 GUESTS

Host your next reception in our private garden where guests can mingle and lounge comfortably under the San Francisco skyline.



# Reception Platters

PLATTERS SERVE 25  
Price excludes tax and service charge.

## STATIONARY BOARDS

### CHARCUTERIE BOARD

Chef's Selection of 3 Cured Meats, Jardiniere, Crackers  
*Gluten Free Upon Request*  
\$125

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### CHEESE BOARD

Assortment of 3 Artisanal Cheeses,  
Seasonal Fruit, Preserves  
*Contains Dairy, Gluten Free Upon Request*  
\$100

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### CRUDITÉS

Seasonal Vegetables, Cauliflower Hummus  
*Contains Allium*  
\$75

### PARKER HOUSE ROLLS

Whipped Salted butter  
25 rolls per order  
*Contains Dairy, Gluten*  
\$30

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### CARAMELIZED ONION DIP

Trout Roe, Dill, Malt-Vinegar Chips  
*Contains Dairy, Allium*  
\$95

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### CRAB & SPINACH DIP

Red Fresno Chile, Tarragon, Avocado, Flat Bread *Contains Shellfish, Allium, Nightshade, Gluten Free Upon Request*  
\$110

## RAW BAR

### OYSTER ON THE HALF SHELL

Lemon Mignonette ~ 2 dozen per order  
*Contains Allium*  
\$108

### SHRIMP COCKTAIL

Cocktail Sauce ~ 24 pieces  
*Contains Shellfish, Allium, Nightshade*  
\$96

### TUNA & SALMON CRUDO

Capers, Citrus, Dill  
\$125

### SHELLFISH PLATTER

Serves 14 people  
Includes Oysters, Shrimp & Crudo  
\$295

# 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

### CHEDDAR GOUGRES (V)

Whipped Chive Cream Cheese

*Contains Dairy, Gluten, Allium*

\$90

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

Ratatouille, Meyer Lemon

*Contains Nightshades*

\$90

### 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 & 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" (GF)

Crème Fraiche, Chive, Sieved Egg,

Royal White Sturgeon Caviar

*Contains Allium, Dairy*

\$150

# Reception Bites

25 PIECES PER ORDER  
Price excludes Tax and Service Charge

## COLD ITEMS

### TRUFFLED DEVEILED EGGS

Black Truffle Oil, Dijon Mustard, Chervil  
\$100

### ROASTED MUSHROOM TART

Whipped Ricotta  
*Contains Allium*  
\$110

### MELON-CUCUMBER SKEWERS

Tajin, Mint Chimichurri  
\$95

### SEASONAL CAPRESE SKEWERS

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 ITEMS

### LEMON BARS

*Contains Gluten and Dairy*  
\$85

### CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

*Contains Gluten and Dairy*  
\$85

### GINGER-SUGAR DUSTED BEIGNETS

Berries & Cream, Lemon Curd  
*Contains Dairy and Gluten*  
\$85

### WHIPPED CHEESECAKE BITES

White Chocolate Crumble  
*Contains Dairy*  
\$95

# Brunch Group Dining Menu

\$45.00 PER PERSON  
Price excludes Tax and Service Charge

## APPETIZERS

*Family Style*

### DUNGENESS CRAB

Half Crab, Legs and Dip, Dijonnaise, Salt & Vinegar Potato Chips

*Gluten Free Upon Request*

### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette

*Gluten Free, Vegan or Vegetarian Upon Request*

### SOY-BRAISED PORK BELLY

Butter Lettuce & Herbs, Crispy Garlic, Chili Sauce

## ENTRÉE

*Your Guests Choose Onsite*

### SOFT SCRAMBLE

Bread Crumb, Whipped Ricotta, Broccoli di Ciccio,

Cippolini Onion, Fried Potatoes

*Gluten Free and Dairy Free Upon Request*

### SALMON BENEDICT

English Muffin, Spinach, Hollandaise, Fried Potatoes

*Vegetarian Upon Request*

### LOCO MOCO

Beef Patty, Garlic Fried Rice, Sunny Side Eggs, Mushroom Gravy

## DESSERT

*Family Style*

### GINGER-SUGAR DUSTED BEIGNETS

Berries and Cream, Whipped Cheesecake

# Lunch Group Dining Menu 1

**\$49.00 PER PERSON**  
Price excludes Tax and Service Charge

## APPETIZERS

*Your Guests Choose Onsite*

### CORN SOUP

Roasted Corn, Scallion, Gougère

### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette  
*Gluten Free, Vegan, Vegetarian Upon Request*

## ENTRÉE

*Your Guests Choose Onsite*

### SAFFRON-TOMATO RISOTTO

*Gluten Free, Vegan Upon Request*

### GRILLED SALMON

Sauce Vierge, Summer Beans,  
Roasted Garlic Puree, Stuffed Squash Blossoms  
*Gluten Free, Dairy Free Upon Request*

### THE VAULT BURGER

Double Patty, Fiscalini Cheddar, Lettuce,  
Secret Sauce, Frie  
*Dairy Free Upon Request*

## DESSERT

### CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,  
Chantilly Crème

## FOR THE TABLE

**PARK HOUSE ROLLS** with Whipped Salted butter

# Lunch Group Dining Menu II

\$65.00 PER PERSON

Price excludes Tax and Service Charge

## APPETIZERS

*Your Guests Choose Onsite*

### CORN SOUP

Roasted Corn, Scallion, Gougère

### TUNA CRUDO DUO

Avocado, Pickled Jalapeno, Finger Lime, Aqua Chile

### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette

*Gluten Free, Vegan, Vegetarian Upon Request*

## ENTRÉE

*Your Guests Choose Onsite*

### SAFFRON-TOMATO RISOTTO

*Gluten Free, Vegan Upon Request*

### GRILLED SALMON

Sauce Vierge, Summer Beans,  
Roasted Garlic Puree, Stuffed Squash Blossoms

*Gluten Free, Dairy Free Upon Request*

### THE VAULT BURGER

Double Patty, Fiscalini Cheddar, Lettuce,  
Secret Sauce, Frie

*Dairy Free Upon Request*

## DESSERT

### CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,  
Chantilly Crème

### MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

## FOR THE TABLE

**PARK HOUSE ROLLS** with Whipped Salted butter

# Large Group Dinner Menu 1

**\$95.00 PER PERSON**  
Price excludes Tax and Service Charge

## APPETIZERS

*Your Guests Choose Onsite*

### CORN SOUP

Roasted Corn, Scallion, Gougère

### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette  
*Gluten Free, Vegan, Vegetarian Upon Request*

## ENTRÉE

*Your Guests Choose Onsite*

### SAFFRON-TOMATO RISOTTO

*Gluten Free, Vegan Upon Request*

### GRILLED SALMON

Sauce Vierge, Summer Beans,  
Roasted Garlic Puree, Stuffed Squash Blossoms  
*Gluten Free, Dairy Free Upon Request*

### ROASTED PRIME RIB

Potato Purée, Creamed Spinach, Truffle Bordelaise  
*Dairy Free Upon Request*

## DESSERT

### CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,  
Chantilly Crème

## FOR THE TABLE

**PARK HOUSE ROLLS** with Whipped Salted butter

# Large Group Dinner Menu II

\$115.00 PER PERSON

Price excludes Tax and Service Charge

## APPETIZERS

*Your Guests Choose Onsite*

### CORN SOUP

Roasted Corn, Scallion, Gougère

### TUNA CRUDO DUO

Avocado, Pickled Jalapeno, Finger Lime, Aqua Chile

### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette

*Gluten Free, Vegan, Vegetarian Upon Request*

## ENTRÉE

*Your Guests Choose Onsite*

### SAFFRON-TOMATO RISOTTO

*Gluten Free, Vegan Upon Request*

### GRILLED SALMON

Sauce Vierge, Summer Beans,  
Roasted Garlic Puree, Stuffed Squash Blossoms

*Gluten Free, Dairy Free Upon Request*

### ROASTED PRIME RIB

Potato Purée, Creamed Spinach, Truffle Bordelaise

*Dairy Free Upon Request*

## DESSERT

### CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,  
Chantilly Crème

### MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

## FOR THE TABLE

**PARK HOUSE ROLLS** with Whipped Salted butter



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 and highest quality meals in San Francisco. Trestle is a 7-time Michelin Bib Gourmand recipient and one of San Francisco's must-experience restaurants. Due to space limitations, Trestle is available for full buyout only.

Take a Tour

Inquire Here

Featured menu is a sample 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 and all dietary restrictions.



vegetarian



gluten free



vegan



dairy free



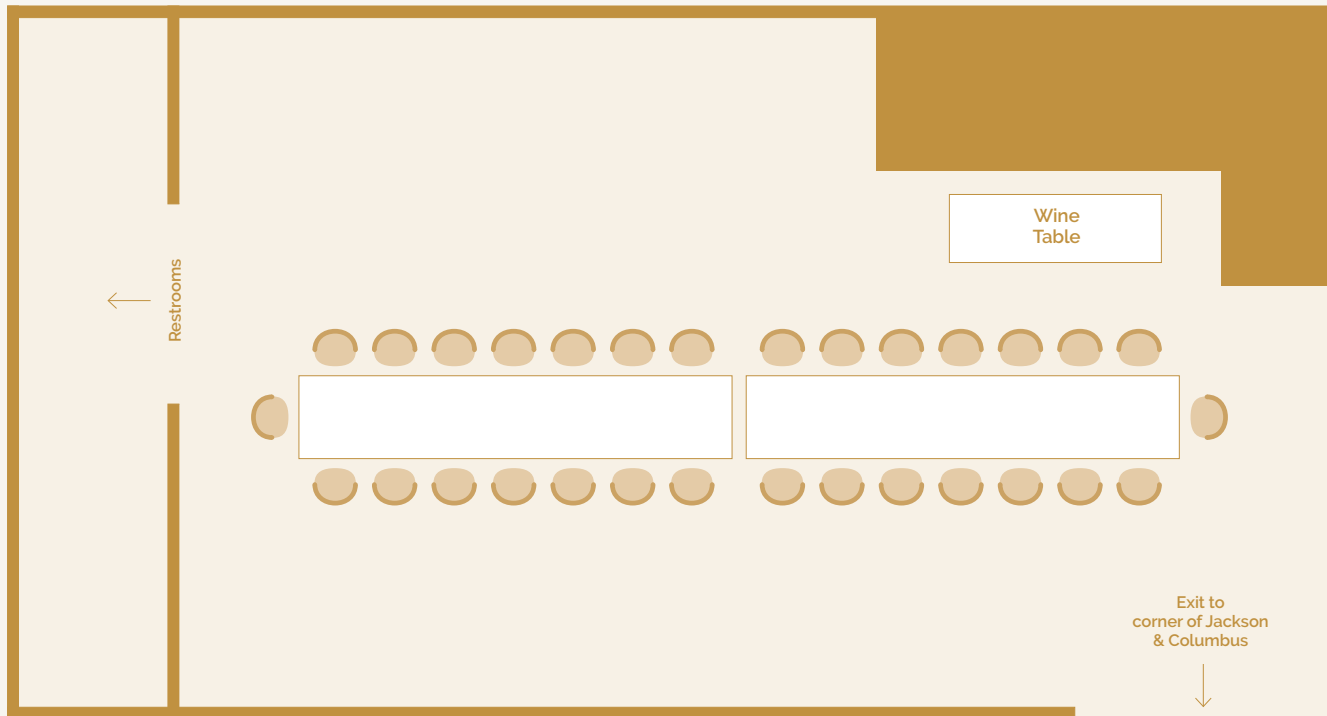
PRIVATE EVENT DINING



# Private Seated Dinner

UP TO 30 GUESTS

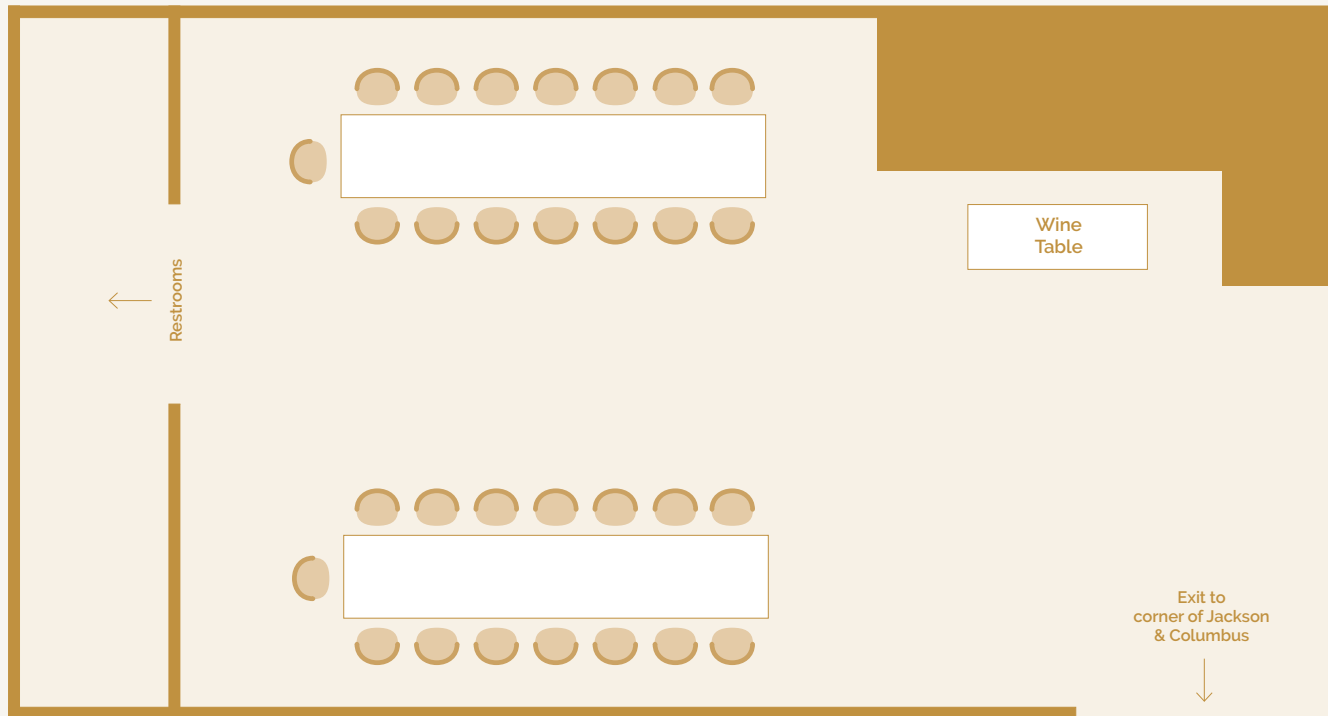
Step in to a truly personalized dining experience. Trestle's dining room can accommodate a private dining experience for up to 30 guests.



# Private Dinner & Reception I

UP TO 30 GUESTS

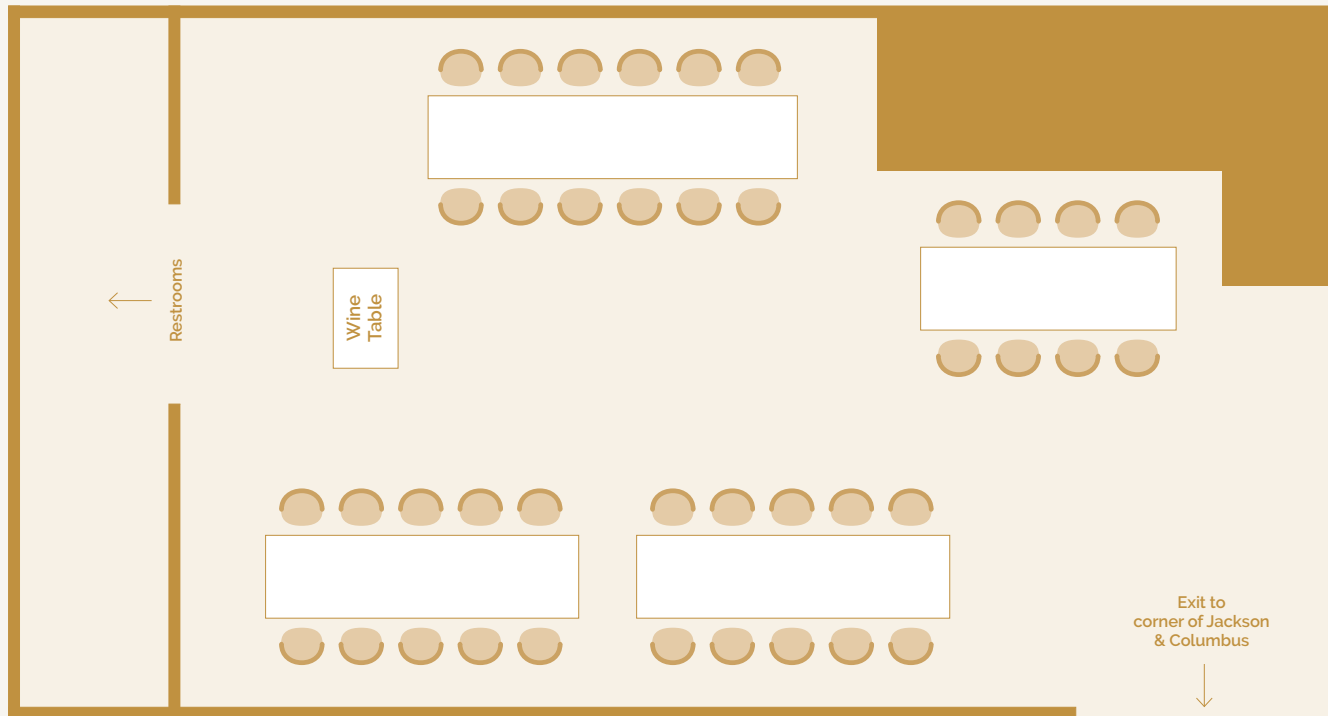
Trestle's unique space provides an intimate dinner for up to 30 guests, making it the perfect location for a small wedding or anniversary celebration or elevated networking event.



# Private Dinner

UP TO 40 GUESTS

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



# Sample Private Dining Menu

\$150 PER GUEST

*Guests Choose One From Each Course*

## FOR THE TABLE

### BREAD SERVICE

Served with Cultured Butter

### STARTER

*Guests Choose Onsite*

#### CITRUS & CASHEW SALAD

Pickled Peppers, Mixed Cabbage, Cashew Butter

#### CARROT & GINGER SOUP

Pickled Golden Raisin, Lime Yogurt, Curried Crouton

### PASTA

*Guests Choose Onsite*

#### LOBSTER RISOTTO

Roasted Parsnip & Sunchoke, Paprika Oil

#### WILD MUSHROOM CAVATELLI

Smoked Bacon, Pine Nut-Kale Pesto

### ENTRÉE

*Guests Choose Onsite*

#### PAN SEARED SCALLOPS

Asian Pear, Chile Glazed Turnip, Shiso

#### PRIME RIBEYE STEAK

Sweet Potato, Baby Mustard Greens, Sesame Vinaigrette

### DESSERT

*Guests Choose Onsite*

#### APPLE COBBLER

Pecan Oat Crumble, Bay Leaf Ice Cream

#### DARK CHOCOLATE CAKE

Peanut Butter Mousse, Grape Compote

*Chef can accommodate any and all dietary restrictions.*



# THE MADRIGAL

— ◦ — LET THE NIGHT LINGER — ◦ —

100 Van Ness Ave  
San Francisco, CA 94102



“Here’s to alcohol, the rose-colored glasses of life.”

– F. Scott Fitzgerald

A cocktail-forward dining experience steps away from the theater district. Enjoy our artisan cocktails, artfully plated appetizers, and shareable plates. The Madrigal is the perfect place gatherings of all sizes, with 3 unique private dining experiences we can accommodate groups as small as 10 and as large as 50 with a buyout.

Take a Tour

Inquire Here

Featured menus are sample 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 and all dietary restrictions.



vegetarian



gluten free



vegan



dairy free



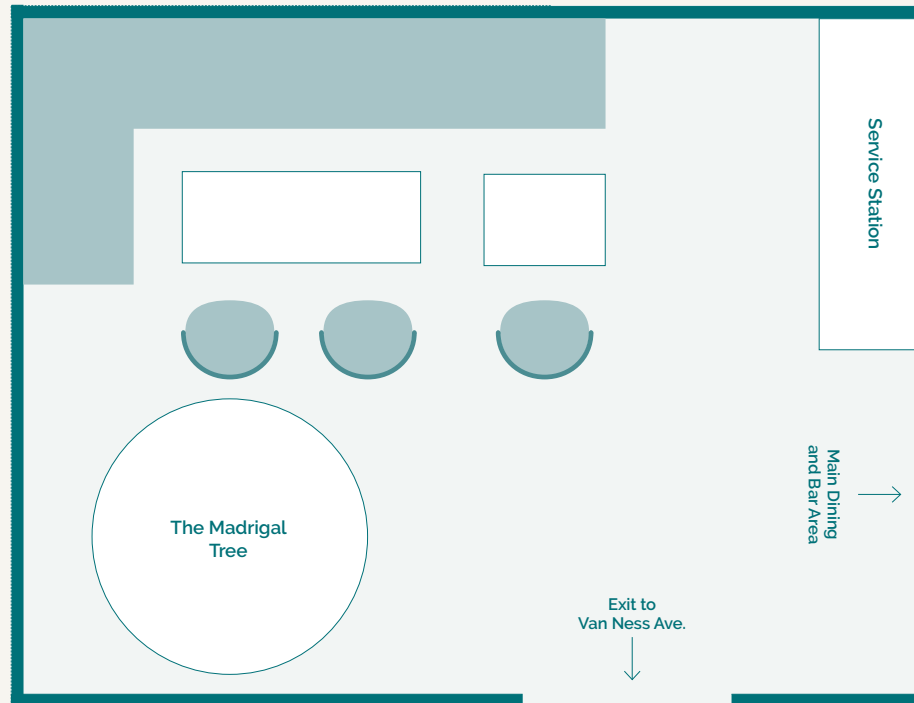
TREE LOUNGE



# Tree Lounge

UP TO 15 GUESTS

Tucked away behind the bar is our Tree Lounge — an artfully appointed seating area perfect for groups up-to 15 looking for a relaxed environment for drinks and small bites.





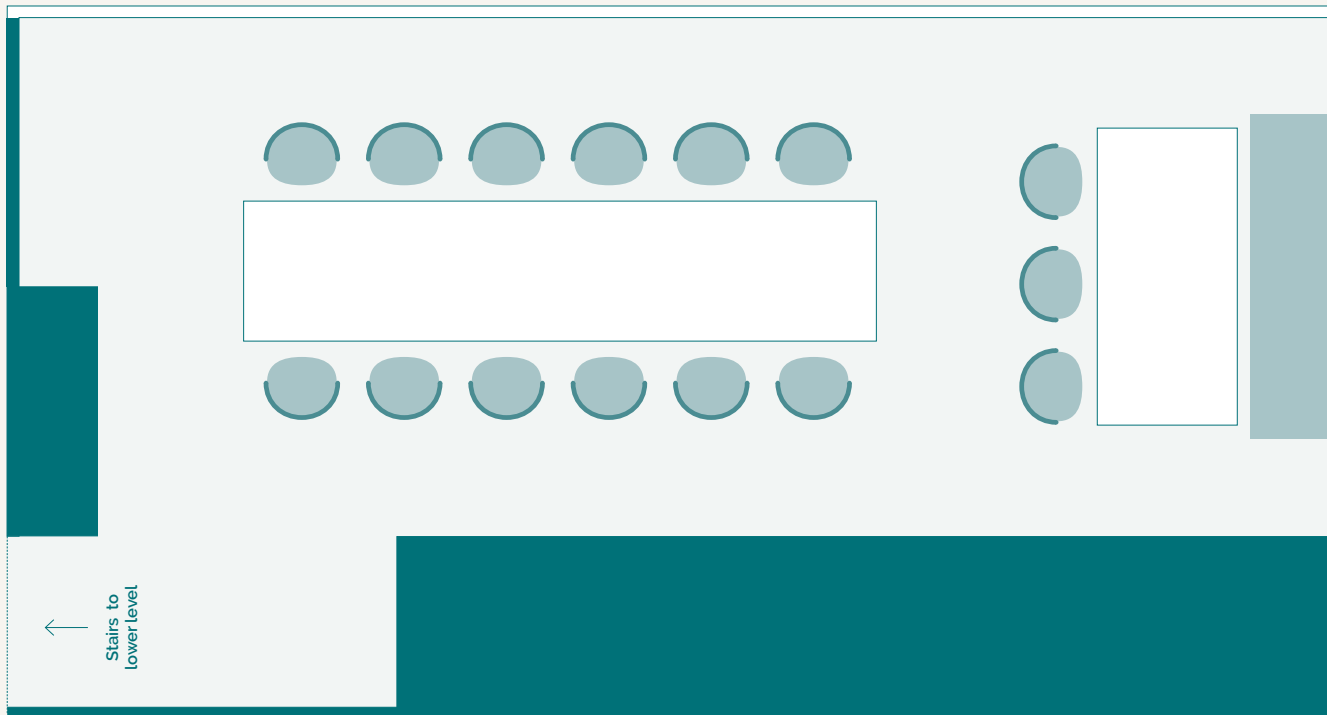
MEZZANINE



# Mezzanine Seated Dinner

UP TO 18 GUESTS

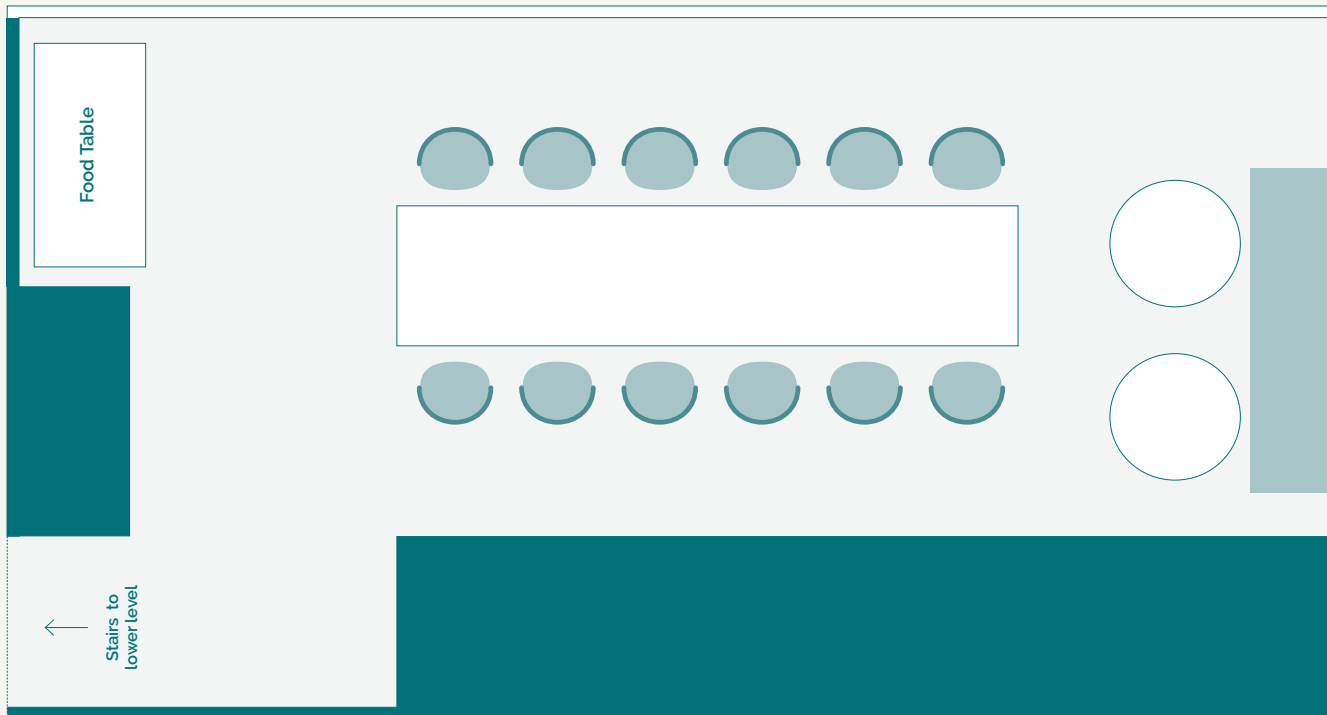
Our Mezzanine soars over our dining room for up to 18 for a seated dinner.



# Mezzanine Dinner

UP TO 14 GUESTS

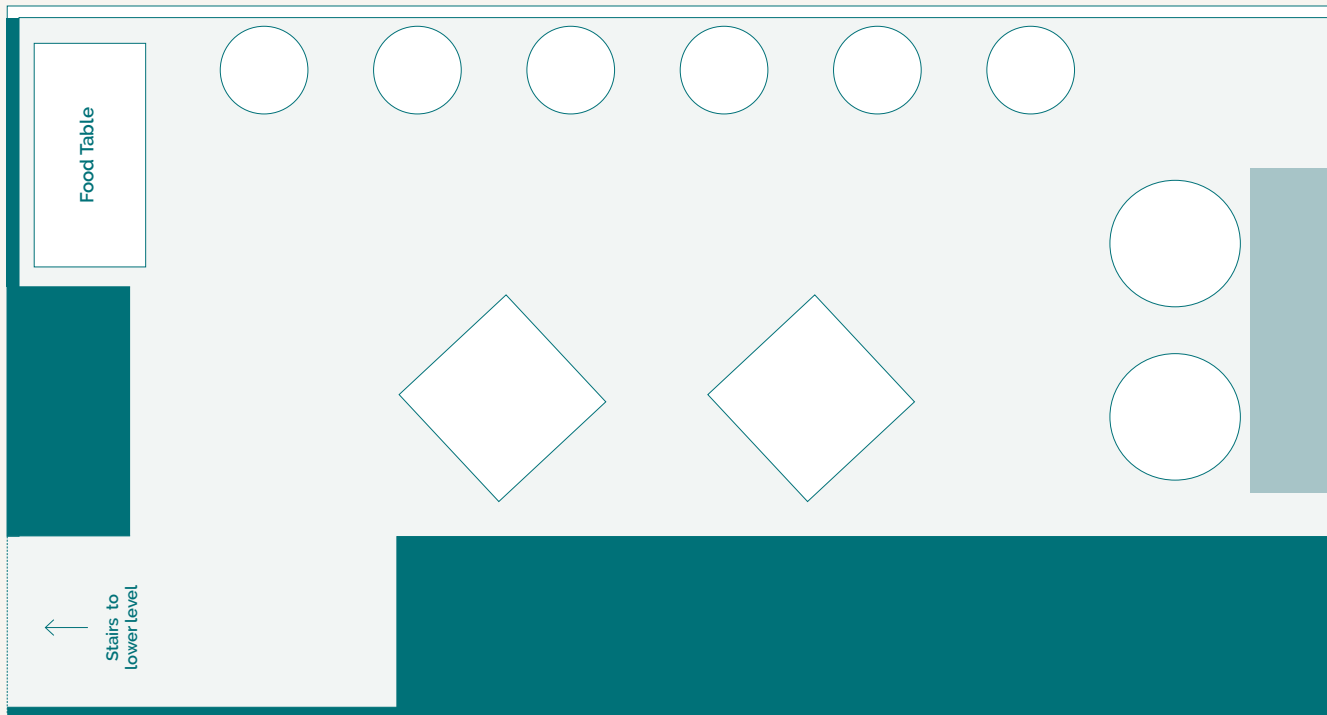
Our Mezzanine soars over our dining room and offers for up to 14 for a seated dinner.



# Mezzanine Reception

UP TO 35 GUESTS

Our Mezzanine soars over our dining room and offers a private space for up to 35 guests for receptions.



# Sample Dinner Menu

\$85 PER PERSON

PLEASE SELECT 3 STARTERS, 3 MAINS & 1 DESSERT

## STARTERS

### BEAU SOLEIL OYSTERS <sup>GF</sup> <sup>VEG</sup>

Serpent Cucumbers, Goddess Melon Mignonette

### DEVEILED EGG

Vadouvan Mousse, Garlic Chips, Scallions

*Contains Allium, Gluten Free Upon Request*

### YELLOWFIN TUNA CRUDO <sup>GF</sup>

Citrus, Aji Amarillo Drizzle, Pickled Shallots, Cilantro

*Contains Allium*

### POACHED HEAD-ON PRAWNS <sup>GF</sup>

Pickled Wasabi Cocktail Sauce

### SMOKED TROUT DIP

Herbed Mascarpone, Pickled Chilies, Crackers

*Contains Allium and Dairy, Gluten Free Upon Request*

### FILET MIGNON TARTARE <sup>GF</sup>

Truffle Aioli, Parmesan, Frito Mixto, Grilled Sourdough

*Contains Allium*

### ESQUITES TOSTADAS

Prawns, Cotija Cheese, Sour Cream Aioli, Cilantro

*Contains Allium, Dairy, Shellfish*

### MOZZARELLA CHEESE STICKS <sup>VEG</sup>

Herbed Crème Fraiche, Tomato Jam

*\*\* Add Caviar to your herbed crème fraîche (+22 per person) \*\**

## MAIN

### GRILLED CHEESE <sup>VEG</sup>

Porcini Garlic Spread, Fontina

*Contains Gluten, Dairy, Allium*

### BRIOCHE SHRIMP BUN

Tarragon Aioli, Homemade Dill Relish

*Contains Gluten, Shellfish, Dairy, Allium*

### CRISPY CHICKEN SLIDERS

Spicy Coleslaw, Chipotle Aioli

*Contains Allium, Gluten, Dairy*

### CAVATELLI

Sugo, Parmesan Cheese, Chives

*Contains Allium, Gluten, Dairy, Vegetarian Upon Request*

## DESSERT

### WARM BROWN BUTTER MADELEINES <sup>GF</sup>

Butterscotch Pudding, Meyer Lemon Cream

*Add Some Extras To Start Your Meal*

### A TRIO OF SNACKS <sup>VEG</sup>

Marinated Olives, Truffled Nuts, Cheesy Crackers \$15

### GRAND PLATEAU

½ Dozen Oysters, Prawns, Tuna Crudo, Smoked Trout Dip \$65



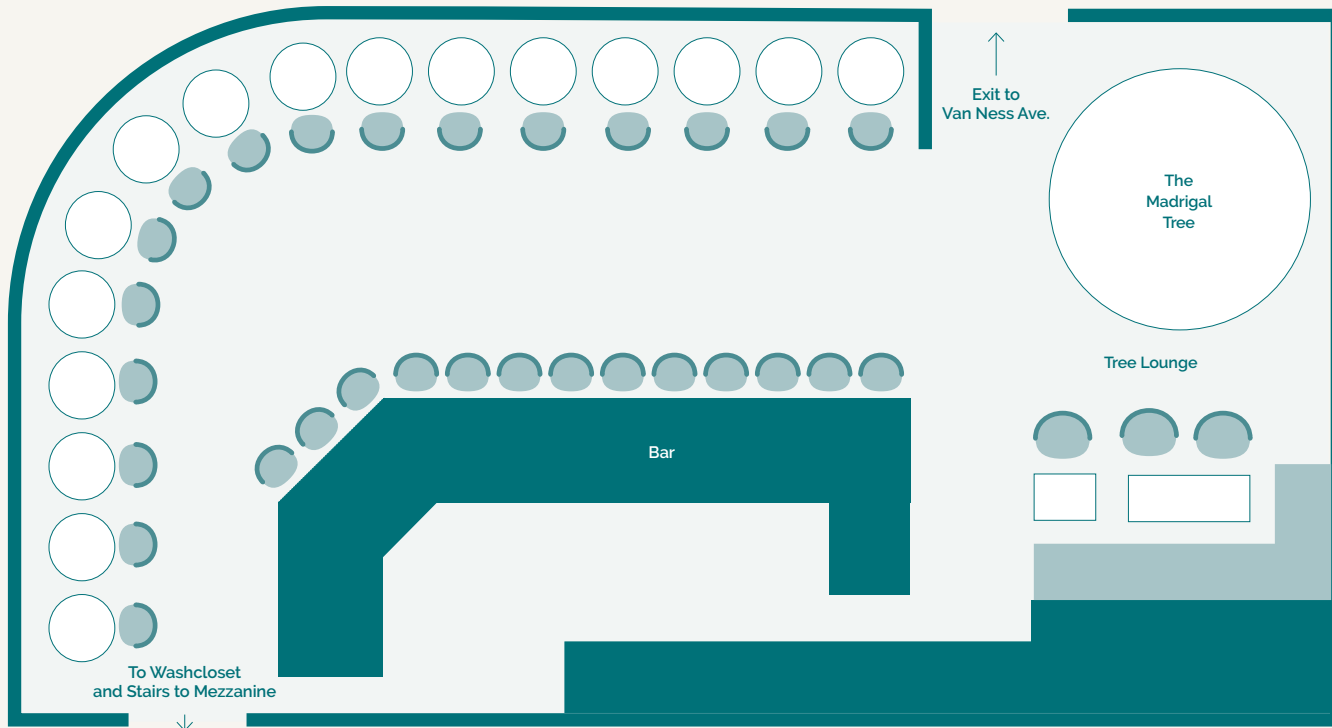
MAIN DINING ROOM



# Main Floor Seated Dinner

UP TO 30 GUESTS

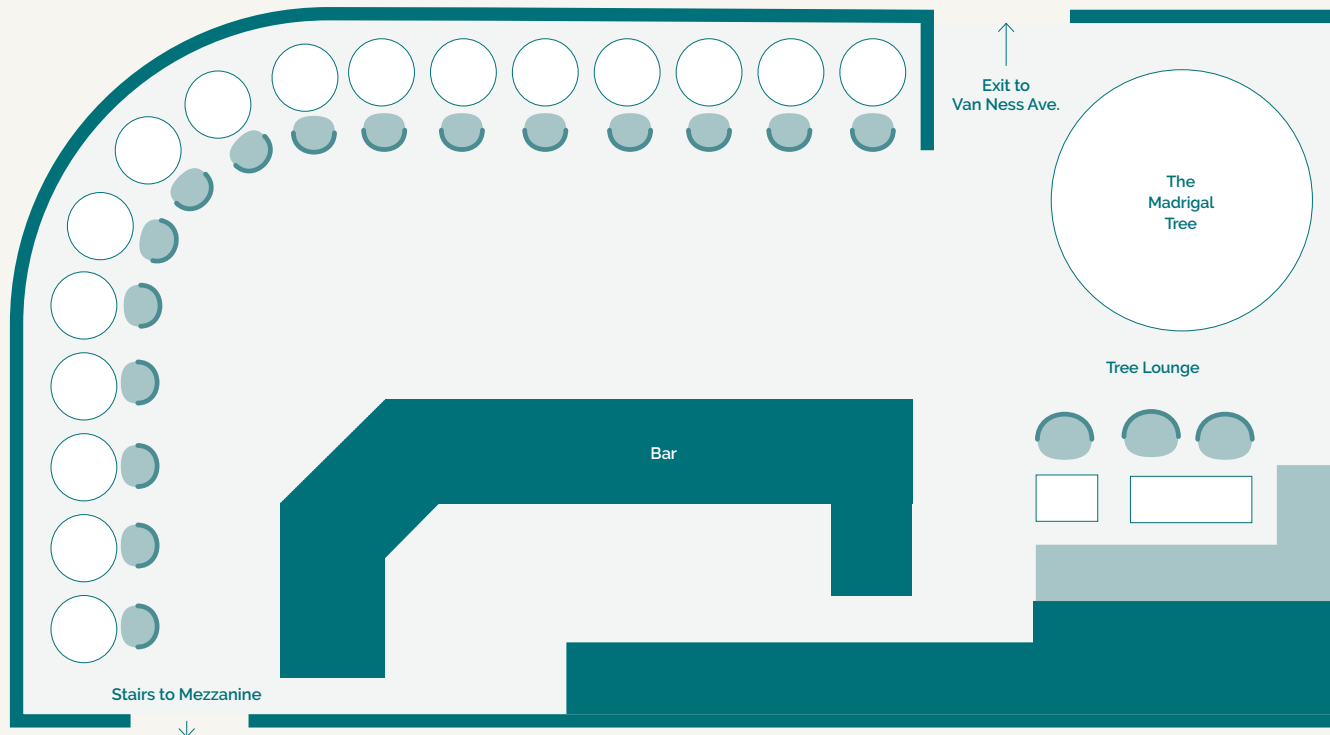
Our Main Floor features our full bar and dining experience for up to 30 for a seated dinner experience.



# Main Floor Dinner & Reception

UP TO 30 GUESTS

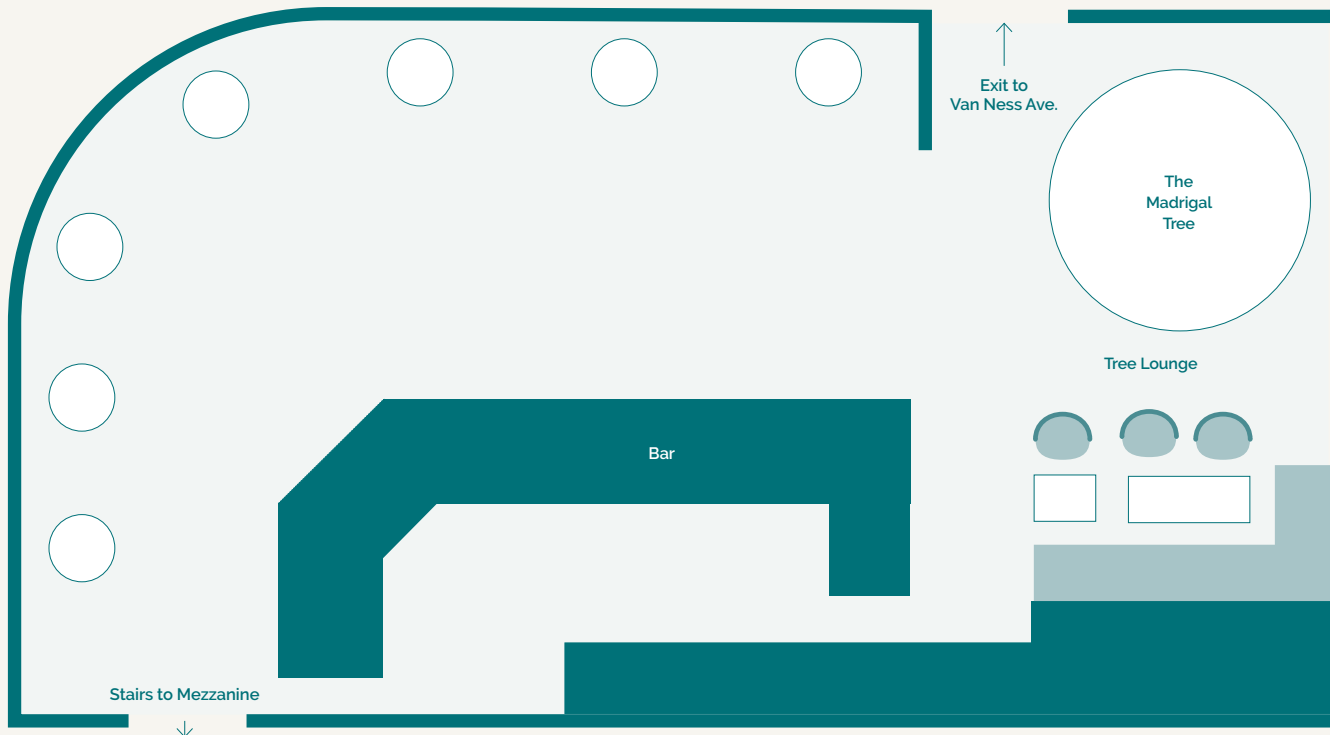
Need a little more space for guests to mix and mingle? Our main dining floor can accommodate up to 30 for a seated dinner and reception.



# Main Floor Reception

UP TO 50 GUESTS

Looking for the ultimate party space? Our main floor dining room can be converted to ensure guests mix and mingle with enough space to accommodate live music so your guests can dance the night away.



# Sample Reception Menu

3 FOR \$36 OR 4 FOR \$48  
PER GUEST

## COLD

### BEAU SOLEIL OYSTERS

Serpent Cucumbers, Goddess Melon Mignonette

### DEVILED EGG

Vadouvan Mousse, Garlic Chips, Scallions  
*Contains Allium, Gluten Free Upon Request*

### YELLOWFIN TUNA CRUDO

Citrus, Aji Amarillo Drizzle, Pickled Shallots, Cilantro  
*Contains Allium*

### POACHED HEAD-ON PRAWNS

Pickled Wasabi Cocktail Sauce

### SMOKED TROUT DIP

Herbed Mascarpone, Pickled Chilies, Crackers  
*Contains Allium and Dairy, Gluten Free Upon Request*

### FILET MIGNON TARTARE

Truffle Aioli, Parmesan, Frito Mixto, Grilled Sourdough  
*Contains Allium*

### ESQUITES TOSTADAS

Prawns, Cotija Cheese, Sour Cream Aioli, Cilantro  
*Contains Allium, Dairy, Shellfish*

## HOT

### MOZZARELLA CHEESE STICKS

Herbed Crème Fraiche, Tomato Jam

*\*\* Add Caviar to your herbed crème fraiche (+22 per person) \*\**

### GRILLED CHEESE

Porcini Garlic Spread, Fontina  
*Contains Gluten, Dairy, Allium*

### BRIOCHE SHRIMP BUN

Tarragon Aioli, Homemade Dill Relish  
*Contains Gluten, Shellfish, Dairy, Allium*

### CRISPY CHICKEN SLIDERS

Spicy Coleslaw, Chipotle Aioli  
*Contains Allium, Gluten, Dairy*

### CAVATELLI

Sugo, Parmesan Cheese, Chives  
*Contains Allium, Gluten, Dairy, Vegetarian Upon Request*

### FRIES

Ketchup

## DESSERT

### WARM BROWN BUTTER MADELEINES

Butterscotch Pudding, Meyer Lemon Cream



**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.  
Let us pull out a chair, pour you a glass of wine, and take you into MAMA's  
kitchen to experience a simple, affordable, and craveable dinner with friends.

Take a Tour

Inquire Here

Featured menu is a sample only. Individual items are subject to change based on season and availability.  
We can work with you to customize a menu that accommodates most common dietary requirements.



vegetarian



gluten free



vegan



dairy free



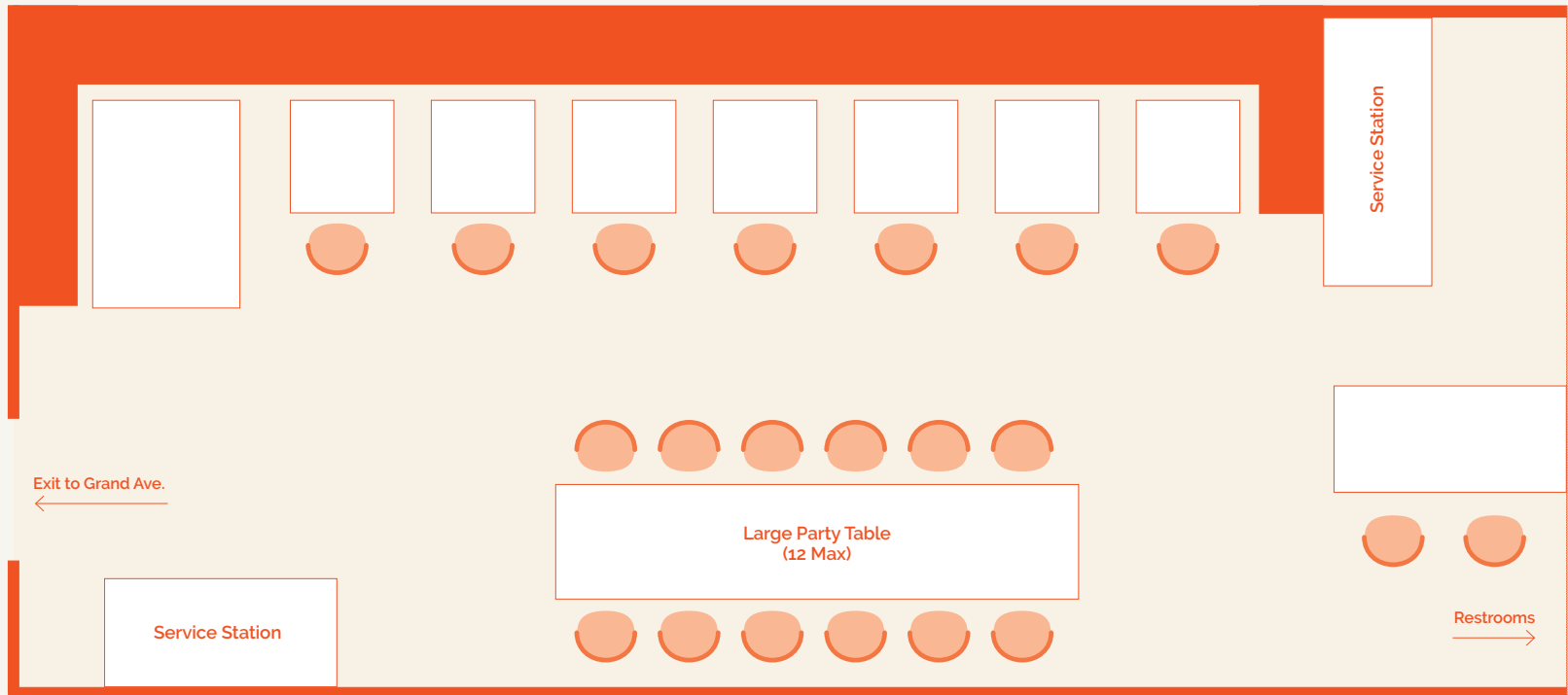
PRIVATE EVENT DINING



# Full & Partial Buyout Seated Dinner

UP TO 30 GUESTS

MAMA Oakland features a family table of 12 or less for dinners and can accommodate a full buyout for 30 of your closest friends



# Sample Large Party Menu

— **\$55 PER GUEST** —

## STARTER

*For the Table*

**SALAD OF THE WEEK**

—and—

**HERBED FOCACCIA AND 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 ENTREE**

## ENTRÉE ADD-ON

**CHEF SELECTION** additional 20 dollars per guest.

## DESSERT

*Guests' Choice*

**FRUIT OR CHOCOLATE DESSERT OF THE WEEK**

*Chef can accommodate any and all dietary restrictions.*





HOSPITALITY GROUP

—○ hineighborsf.com ○—