

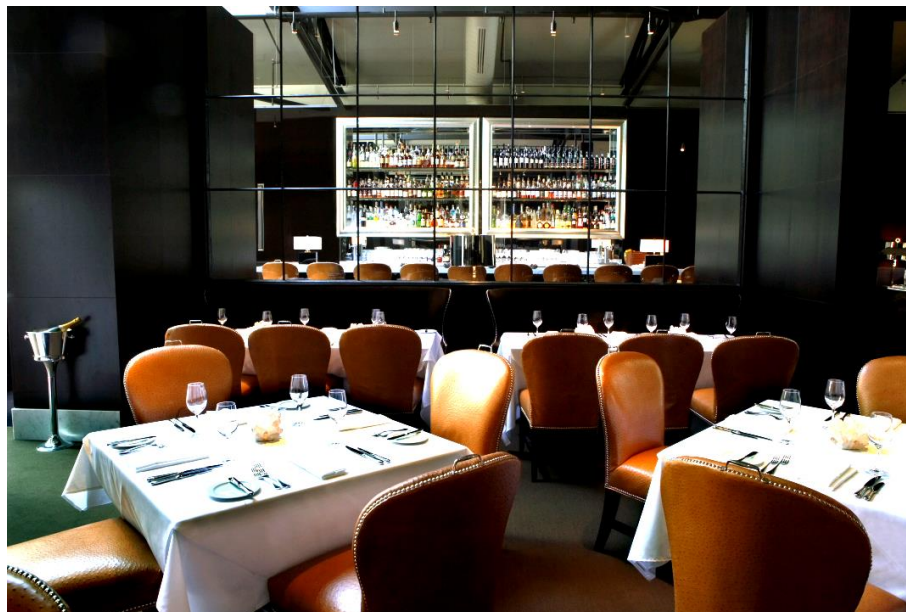
Welcome to
spruce

Tucked along tree lined Sacramento Street in the historic Presidio Heights neighborhood of San Francisco, Spruce offers a warm and elegant dining experience. We are pleased to present several private dining options perfect for every event. From a casual luncheon to an elegant cocktail reception or a formal, sit-down dinner.

We have several menu options for private events, each celebrating the local foods of Northern California. Executive chef Mark Sullivan will gladly prepare a custom menu for any occasion. In addition, our Wine and Spirits Director, Andrew Green, can assist you in selecting wines and spirits to complement your menu.

Spruce also offers full catering services and event coordination. This is an experience with Mark Sullivan's exquisite food and our refined service in the privacy of your home, office or other venue of your choice. From cocktail parties to wine tastings, business luncheons to elegant multi-course dinners and weddings, let us take care of all the details.

To learn more about any of these services, please contact our Director of Events, Sarah Hubbard, at 415 931-5115 or Sarah.Hubbard@sprucesf.com. She will be happy to help you create a stylish and unique event.



Food & Beverage Minimums below reflect current pricing and are subject to change

Shiraga Room

We can accommodate up to 14 guests at one long table.

Brunch/Lunch Minimum:	\$ 950.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$1,500.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$1,750.00, Room Rental of \$150
Month of December	\$2,000.00, Room Rental of \$150

Library Room

We can accommodate up to 18 guests in the Library, or up to 20 with rented chairs brought in for an additional fee of \$300

Brunch/Lunch Minimum:	\$1,200.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$2,300.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$2,500.00, Room Rental of \$150
Month of December	\$3,000.00, Room Rental of \$150

Laurel Room

We can accommodate up to 32 guests in the Laurel Room, or up to 40 with rented chairs brought in for an additional fee of \$500.

Brunch/Lunch Minimum:	\$1,700.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$2,700.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$3,300.00, Room Rental of \$150
Month of December	\$3,750.00, Room Rental of \$150

Entire Restaurant

Seating capacity up to 110 guests, standing reception up to 200 guests

Sunday Brunch Minimum:	\$ 6,000.00
Lunch Minimum: Monday - Wednesday	\$ 7,000.00
Lunch Minimum: Thursday - Friday	\$10,000.00
Dinner Minimum: Sunday - Wednesday	\$20,000.00
Dinner Minimum: Thursday - Saturday	\$25,000.00
December Minimum: Sunday - Wednesday	\$30,000.00
December Minimum: Thursday - Saturday	\$35,000.00

Terms and Policies

Payment

We require a signed credit card guarantee form to confirm a reservation.

Payment is due upon conclusion of the event.

We accept corporate checks, MasterCard, Visa, American Express and Cash.

Cancellation Policy

If a cancellation occurs within two weeks of your event, your credit card will be charged for one-half the food and beverage minimum. If you cancel your event within seven days of the event date, your credit card will be charged the entire food and beverage minimum, tax, and gratuity. In December, your credit card will be charged for one-half the food and beverage minimum. If a cancellation occurs within 30 days of your event date. If a cancellation occurs within two weeks of your event date, your credit card will be charged the entire food and beverage minimum, tax, and gratuity.

Guest Count

We require a confirmation of your guest count 3 (three) days prior to your event.

If we are not notified of your guaranteed count three days prior to your event, we will use your original contracted guest count as the confirmed count, and you will be charged accordingly.

SF Mandates

In support of San Francisco employee mandated expenses, a 6% surcharge will be added to all event charges.

Service Charge and Tax

Events are subject to a 22% Service Charge and 8.5% Sales Tax.

**Lunch events have a minimum service charge of \$150 per 12 guests

Flowers

Our florist can provide custom floral arrangements for your event based on a specific style, color Scheme and/or your favorite flowers.

Audio/Visual

Equipment is available at an additional expense. Please make arrangements at least one week prior to your event date. There is a 24-hour cancellation policy.

Transportation

We are happy to arrange door-to-door transportation for you and your guests.

Valet

Valet service is available to your guests at 5:00pm daily for \$12 a car. We offer private service for Valet during lunch at a flat rate fee of \$600.00 dollars.

Corkage

Our corkage fee is \$50 per 750ml bottles with a two-bottle maximum, or \$100 per magnum bottle with a one-bottle maximum.

Offsite Catering and Event Planning

Spruce offers full catering and event planning services.

We can customize a menu to suit any occasion and help you create a truly memorable event. In addition to providing the food for your event, Spruce is prepared to coordinate all of the details: entertainment, décor, rentals, and transportation. Written estimates and site location assessment are provided free of charge. Please arrange a consultation with Director of Special Events, Sarah Hubbard, to discuss this service in more detail.

Menus (Starting prices)

Three-course Seated Lunch

One starter, one entrée, and one dessert:	\$70.00 per person
Additional choices per course:	\$15.00 per person
Passed hors d'oeuvres:	\$15.00 per person

Three-course Seated Dinner

One starter, one entrée, and one dessert:	\$100.00 per person
Additional choices per course:	\$15.00 per person
Passed hors d'oeuvres:	\$15.00 per person

Buffet

Lunch:	\$75.00 per person
Dinner:	\$105.00 per person

Cocktail Reception

Selection of passed hors d'oeuvres

2 hours:	\$75 per person
3 hours:	\$90 per person

Beverages

Our Wine and Spirits Director will gladly pair wines to your menu and arrange for all of your beverage needs. There is a \$300 set-up fee for a full bar. Beverages are charged upon consumption.

Additional Pricing

Set-up/Clean-up Fee:	\$250.00/per 15 guests
Applicable Tax:	8.75% Sales Tax & 6% SF Mandates
Labor:	\$35.00/per staffer/per hour
Coordinator Fee:	6%

Florals and Decor: We can help you coordinate flowers and decor to suit any specific requirements.

Rentals: We are happy to arrange for the rental of tables, chairs, linens, china, silverware, glassware and any other necessary items.

Entertainment: We can arrange for any kind of entertainment, from DJs to Mariachi Bands to children's amusement.

Transportation: Luxury door-to-door transportation can be arranged for you and your guests ranging from classic cars to shuttles.

***** SAMPLE - DO NOT SELECT FROM THIS MENU *****

HORS D'OEUVRES

Starting your event with hors d'oeuvres adds an elegant touch and provides your guests with an assortment of small bites while they enjoy Champagne and cocktails before lunch or dinner.

Select your favorites or allow us to prepare a "chef's inspiration" sampling of hors d'oeuvres. Using your menu choices as inspiration, we will put together a selection of hors d'oeuvres to complement your menu.

Please inform us of any dietary restrictions.

All menu items are based on availability and are subject to change

Select 4 Items OR Chef's Inspiration of 4 items \$30 per person

Smoked Salmon on Levain, Pickled Red Onions, Crème Fraîché

Parmesan Risotto Croquettes, Pimentone d'espillet Aioli

Harissa Prawns with Tzatziki

Tuna Tartare

Gougeres

House Cured Bacon Gougeres

Chick Pea Panisse, Olive Tapenade

Duck Liver Mousse, Cornichons

Moroccan Lamb Meatballs

Boudin Blanc

Beef Tartare, Dijon Mustard

Seared Scallops, Brown Butter, Capers (\$3 supplement)

Per Piece or Order

Oysters on Crushed Ice - \$3 per piece

Jumbo Prawn Cocktail - \$3 per piece

Spruce Sliders With Cheddar Cheese - \$2.50 per piece

Spruce French Fries, Remoulade - \$6 per order, billed upon consumption

Olives, Citrus & Fennel - \$6 per order

Charcuterie: A Selection of House Cured Items, Served with Traditional Garnish - \$12 per person

A Selection of Artisan Cheeses Served with Traditional Garnish - \$12 per person

Luxury Hors d'Oeuvres

Foie Gras Torchon, Brioche, Strawberry - \$12 Per Person Supplement

Kaluga Caviar, Bellini, Crème Fraîché – Market Price

Premium Blue Fin Tuna Sashimi – Market Price

For Standing Cocktail Receptions (No Seated Event Following the Reception)

One Hour – 6 Hors d'oeuvres (2 pieces of each) \$30 per person

Two Hours – 8 Hors d'oeuvres (3 pieces of each) \$70 per person

***** SAMPLE - DO NOT SELECT FROM THIS MENU *****

SUNDAY BRUNCH MENU

All groups of 10 guests or more are offered the following Banquet Menu.

All menu items are based on availability and are subject to change

BRUNCH MENU – Three Courses for \$65 per person

First Course Selections (Please select one)

Whole Leaf Caesar Salad, Anchovy Toasts

Just Baked Coffee Cake, Cinnamon, Sweet Butter - *Served Family Style*

Warm Banana Bread - *Served Family Style*

Farmer's Market Fruit Plate - *Served Family Style*

French Fries & Olives considered one item - *Served Family Style*

Entrées (Please select two)

Challah 'French Toast', Seasonal Fruit Preserves, Almond Butter, Warm Maple Syrup

Fried Chicken and Biscuit Sandwich, Sunnyside Egg, Cheddar, House-made Gravy

Anson Mills' Grits, Braised Pork Belly, Poached Eggs, Braised Greens

Grilled Pork Loin, Fried Jidori Eggs, Potato Hash, Whole-Grain Mustard Béarnaise

**Spruce Burger, French Fries*

**French Omelet, SMIP Ranch Greens, Marin French Truffled Brie*

**Available for parties up to 15 guests*

Luxury Additions

Add Seared Hudson Valley Foie Gras to any Entrée - \$20 per person supplement

Lobster Benedict, Kale, Hollandaise - \$25 per person supplement

Sides

Housemade Breakfast Sausage - Served Family Style - \$7 per order (Serves 2) supplement

Thick Cut Bacon, Served Family Style - \$7 per order (Serves 2) supplement

Mayfield Bakery Toast – Levain, Sourdough Cranberry, or Brioche

Desserts (Please select one)

Kokoleka Chocolate Mousse Cake, Vanilla Ice Cream, Passion Fruit Crèmeux, Coconut Snow

Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet

Assorted Cookies

Family Style Beignets, Crème Anglaise, Preserves

Trio of Desserts - \$7 per person supplement

***** SAMPLE - DO NOT SELECT FROM THIS MENU *****

LUNCH MENU

*All groups of 10 guests or more are offered the following Banquet Menu.
All menu items are based on availability and are subject to change*

LUNCH MENU – Three Courses for \$65 per person

First Course Selections (Please select one)

Whole Leaf Caesar Salad, Anchovy Toasts

Baby Gems Lettuce, Green Olive Salsa Verde, Winter Brassicas, Pecorino Romano

SMIP Ranch Beets, Goat Cheese Labneh, Roti, Cocoa Nibs

Roasted Butternut Squash Soup, Bellwether Farms Carmody, Spice Bread, Toasted Chestnuts

Steak Tartare, Jidori Yolk, Gougeres

House-made Orecchiette, Guanciale, Brocolini, Grana Padano

Entrées (Please select two)

Fisherman's Mussels, Fines Herbes, Garlic Crostone, Pernod Nage

Moroccan Tuna Salad, Caramelized Sunchokes, Satsuma Mandarins, Oil-Cured Olives

Cioppino, Smoked Lobster Broth, Fruits de Mer, Baby Chard

Cassoulet, Duck Confit, Smoked Duck Sausage, SMIP Ranch Beans, Root Vegetables

Llano Seco Pork Loin, Tonnato Sauce, Cauliflower, Wild Mushrooms

Spruce Chicken Waldorf Salad, Butter Lettuce, Candied Walnuts, Buttermilk Bleu

*French Omelet, Parmesan Broth, Harvest Greens, L'Original Brie

*Spruce Burger, French Fries

**Available for parties up to 15 guests*

Luxury Additions

Add Seared Hudson Valley Foie Gras to any Entrée - \$20 per person supplement

*The following entrée selections are available with the Chef's inspiration of accompaniments
\$30 per person supplement:*

Colorado Double-Cut Lamb Chop

Prime Grade Filet Mignon

Flannery's Prime 14-Day Dry-Aged New York Strip

Lunch selections continued on next page....

***** SAMPLE - DO NOT SELECT FROM THIS MENU *****

Desserts (Please select one)

Kokoleka Chocolate Mousse Cake, Vanilla Ice Cream, Passion Fruit, Cremeux, Coconut Snow

Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet

Assorted Cookies

Family Style Beignets, Crème Anglaise, Chocolate Sauce

Trio of Desserts \$7 per person supplement

Cheese Course

Selection of Farmstead Cheese - \$12 for 2 choices, \$16 for 3 choices - per person supplement

Open Menu

For up to 10 guests, our open Lunch Menu may be offered - \$70 per person

Includes Three Courses: First Course, Entrée and Trio of Desserts

Additional Options

Additional Course - \$20 per person

Additional Entrée Selection - \$15 per person

Additional First Course Selection - \$10 per person

Additional Dessert Selection - \$10 per person

DINNER MENU

*All groups of 10 guests or more are offered the following Banquet Menu.
All menu items are based on availability and are subject to change*

DINNER MENU – Three Courses for \$95 per person

First Course Selections (Please select one)

Baby Gems Lettuce, Green Olive Salsa Verde, Winter Brassicas, Pecorino Romano
SMIP Ranch Beets, Goat Cheese Labneh, Roti, Cocoa Nibs
Roasted Butternut Squash Soup, Bellwether Farms Carmody, Spice Bread, Toasted Chestnuts
Cauliflower Soup, Poached Jidori Egg, Caviar, Brioche
Sugar Pumpkin Mezzaluna, Spaghetti Squash, Pepitas, Chestnuts

Entrées (Please select two)

Wild Mushroom Carbonara, Jidori Egg Yolk, Guanciale, Grana Padano
Sea Scallops, Pear Soubise, Cipollini Onions, Black Radish, XO Sauce
Roasted Red Snapper, Caramelized Sunchokes, Satsuma Mandarins, Oil-Cured Olives
Roasted Duck Breast, Duck Confit Lasagna, Tokyo Turnips, Black Arkansas Apple
Roasted Free-Range Chicken, Spiced Consomme, SMIP Ranch Carrots, Pyramidi con Pasta
Llano Seco Pork Loin, Grilled Yam, Honey Crisp Apple, Candied Pecans
Grilled Rib-Eye Steak, Crispy Marble Potatoes, Creamed Kale, Foraged Mushrooms

Luxury Additions

Add Seared Hudson Valley Foie Gras to any Entrée - \$20 per person supplement

*The following entrée selections are available with the Chef's inspiration of accompaniments
\$30 per person supplement:*

Whole Maine Lobster
Colorado Double-Cut Lamb Chop
Prime Grade Filet Mignon
Flannery's Prime 14-Day Dry-Aged New York Strip
Flannery's Prime 14-Day Dry-Aged Rib Eye

Dinner selections continued on next page....

***** SAMPLE - DO NOT SELECT FROM THIS MENU *****

Desserts (Please select one)

Kokoleka Chocolate Mousse Cake, Vanilla Ice Cream, Passion Fruit, Cremeux, Coconut Snow
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet
Assorted Cookies
Family Style Beignets, Crème Anglaise, Chocolate Sauce
Trio of Desserts - \$7 per person supplement

Sides

Market Vegetables, Served Family Style - \$9 per order supplement (serves 2)

Cheese Course

Selection of Farmstead Cheese - \$12 for 2 choices, \$16 for 3 choices - per person supplement

Open Menu

For up to 10 guests, our open Dinner Menu may be offered - \$105 per person.
Includes Three Courses: First Course, Entrée and Trio of Desserts with Beignets

Chef's Tasting Menu

Chef's 5 Course Tasting Menu - crafted from the Dinner Menu - \$130 per person

Additional Options

Additional Course - \$20 per person

Additional First Course Selection - \$10 per person

Additional Entrée Selection - \$15 per person

Additional Dessert Selection - \$10 per person

Directions to Spruce

3640 Sacramento Street, San Francisco, CA 94118

From The Golden Gate Bridge

Head **south** on **US 101**
Stay **right** and merge onto **Lombard Street (101)**
Turn **right** on **Divisadero Street** (11 blocks)
Turn **right** on **Sacramento Street** (7.5 blocks)

From the Bay Bridge

Head **southwest** on **I-80 W**
Take the exit onto **Central Fwy/US-101 N** toward **Mission Street**
Continue on **Octavia Blvd**
Turn **right at Oak Street** (2 blocks)
Turn left at **Franklin Street** (22 blocks)
Turn **left** at **California Street** (19 blocks)
Turn **right** at **Locust Drive** (1 block)
Turn **left** at **Sacramento Street** (1/2 block)

From San Jose

Take **101 N**
Take the exit onto **Central Fwy/US-101 N** toward **Mission Street**
Continue on **Octavia Blvd**
Turn **right at Oak Street** (2 blocks)
Turn left at **Franklin Street** (22 blocks)
Turn **left** at **California Street** (19 blocks)
Turn **right** at **Locust Drive** (1 block)
Turn **left** at **Sacramento Street** (1/2 block)