

spruce

private dining 2023





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.

For more information, contact Madeline Nielander at 415-931-5115 or events@sprucesf.com.



To reserve any of our private event spaces, we request that our guests achieve a minimum in food and beverage sales. Prices are subject to change based on availability and time of service. Minimums do not include taxes, service charge, San Francisco employer mandates, or room fees.

Please contact us to inquire about our spaces and pricing.

reservations

menu options

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 dinner. Select your favorites or allow us to prepare a "chef's inspiration" sampling of hors d'oeuvres.

3-course limited prix-fixe

Three-course menu with a set first course, choice between two entrées, and set dessert.

3-course open prix-fixe

Your guests will be presented our dinner menu without prices and be guided to select their own first course and entrée with a set dessert. Ten guests maximum.

4-course luxury prix-fixe

Four course menu with luxury selections. First and second courses will be enjoyed by all guests, with a choice between two entrée selections and two dessert selections.

5-course chef's tasting menu

Five-course chef's tasting menu with luxury selections. The first and second courses will be enjoyed by all guests, with a choice between two entrée selections, cheese course, and two dessert selections.

luxury additions

We offer seasonal selections of luxury items such as caviar, lobster, and truffles, available to supplement your menu.

takeaways

What better way to say thank you to your guests than to send them off with one final treat! From our famous cookies, to handmade chocolate truffles, or even a petite bag of coffee and a breakfast bread for the next morning, we can package the perfect takeaway for your event.



prices available upon request

sample
menu



Hors d'Oeuvres - Passed or Stationary

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Thai Snapper Crudo

Meyer Lemon Confit, Fresno Chili, Haas Avocado

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Formaggio Bianco Agnolotti

Sunchoke, Brown Butter Espuma

Candied Black Walnut

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Roasted Loch Duart Salmon

SMIP Ranch Turnips, Castelvetro Olives

Sauce Vin Blanc

or

Pistachio-Crusted 38 North Duck Breast

Tokyo Turnips, Goldstein Apples, Sauce Civet

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Brillat Savarin – Pasteurized, Cow's Milk

Bermuda Triangle – Pasteurized, Goat's Milk

Midnight Moon – Pasteurized, Goat's Milk

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Dark Chocolate Torte

Whipped Cream, Chocolate Sauce

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Mascarpone Cheesecake

Blood Orange, Citrus Crisp



beverages

All beverages, including wine, spirits, and non-alcoholic beverages, are charged based on consumption, in addition to the per person menu price. Our sommelier team is happy to work with you to select wine for your event. For groups over 12, we require selecting wines in advance to ensure availability. We can assist you with a full wine pairing tailored to your menu, wines from your favorite region, or selections within your budget.

Our corkage fee is \$65 per 750ml bottle, with a two-bottle maximum.



payment

We require a signed credit card guarantee form to confirm a reservation. Payment is due upon conclusion of the event, a deposit is not required. We accept MasterCard, Visa, American Express, and cash.

A 3.5% processing fee will be added to all credit card purchases.

guest count

We require a confirmation of your guest count 72 hours 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 will charge accordingly.

cancellation policy

If a cancellation occurs within two weeks of the date of your event, you will be charged for one-half of stated minimum fee. If the cancellation occurs within one week of the date of your event, you will be charged the full stated minimum fee, including sales tax and service fee.

In December, the cancellation dates are extended to 30 days (one-half of the stated minimum fee) and two weeks (full stated minimum fee, including sales tax and service fee).



flowers and décor

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

valet and transportation

Available upon request.

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.

specialty cakes

We are happy to prepare specialty cakes for any occasion. Options and pricing provided upon request.



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