



PERRY'S BANQUET INFORMATION

Thank you for your interest in Perry's Union Street!

Perry's, for over 40 years an institution in San Francisco, is known for its classic American food, its warm personable service and a fun, bustling bar. Perry's traditional and innovative menu includes a wide variety of sandwiches, salads, pastas, steaks and grilled fresh fish. The interior features a long mahogany bar, seating for roughly 70 guests in the main dining room, and two adjacent private dining rooms, which in combination can accommodate a total of up to 75 people. The restaurant also offers outdoor cafe dining on Union Street in the popular, yet quaint, Cow Hollow district.

Perry's Union Street is the perfect place to host a business luncheon, celebrate a birthday, host a rehearsal dinner or throw a cocktail party. If you have a party of 75 or more, we would be happy to combine our two spaces and make other special arrangements in order to accommodate a larger group. Please contact the restaurant for specific information regarding events of this size.

THE PATIO

Our Enclosed Patio is a semi-private indoor space with a glass ceiling, which affords the room a lot of natural light. The room accommodates 20 guests seated banquet style and up to 40 for cocktail events. The room is equipped with a flat screen HD television.

THE BACK ROOM

Our Back Room is a private space that accommodates 50 guests seated banquet style and up to 75 for cocktail events. The room is equipped with a flat screen HD television.

If you have any questions or would like to book your event, please contact Mollie Warren at mollie@perrysf.com or 415.222.7129.

Thank you.

MENUS & BANQUET PRICING

Please see the following pages for menus and banquet pricing.

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BREAKFAST BANQUET

Seated Banquet \$18.95

Per Guest, includes Tea & Coffee beverage service

BREAKFAST MENU SELECTIONS

(Select up to three)

Granola Fresh Fruit

Eggs Benedict

Eggs Florentine

Eggs Blackstone Grilled Tomato, Hobbs Bacon & Hollandaise on an English Muffin

Huevos Rancheros

Tortilla Scramble Tomatoes, Onions, Green Chiles, Pepper Jack Cheese & Sour Cream

French Toast Vermont Maple Syrup

Willy Halnan's Corned Beef Hash Poached Eggs

Toasted Bagel & Lox Cream Cheese, Tomatoes, Capers, & Red Onions

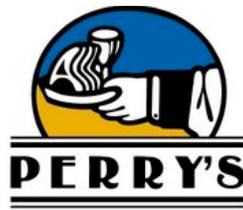
Omelettes

– Ham & Cheddar – Mexican: Jack Cheese, Green Chiles, Sour Cream & Salsa –

– Italian: Italian Sausage, Fontina Cheese & Mushrooms – Vegetable –

Please feel free to add any of the below a la carte options for the table.

Platter of Fresh Cut Fruit	\$27.50 each
Carafe of Fresh Orange or Grapefruit Juice	\$20 each
Bagels & Cream Cheese	\$2.50 each
Pastry Selection Assorted Croissants, Danishes, Scones	\$3.50 each



BREAKFAST BUFFET

American Breakfast Buffet \$20.95

Per Guest, includes Tea & Coffee beverage service

Fresh Orange Juice

Fresh Fruit

Margie's All Natural Granola with Yogurt & Milk

Scrambled Eggs

Breakfast Meats (Choice of two: Bacon, Grilled Ham, English Bangers or Chicken Apple Sausage)

Breakfast Potatoes

Fresh Breads with Strawberry Preserves (Choice of three: Sliced White, Whole Wheat, Sourdough, Rye & Cinnamon Raisin)

French Toast Whipped Butter & Vermont Maple Syrup *\$4.50 upcharge*

Pastry Selection Assorted Croissants, Danishes, Scones *\$3.50 upcharge*

Bagels & Cream Cheese *\$2.50 upcharge*



BANQUET LUNCHEON OPTIONS

2 Course Luncheon \$22.95

Per Guest, includes an Entrée & One Additional Course
(Soup, Starter Salad or Dessert)

3 Course Luncheon \$30.95

Per Guest, includes an Entrée & Two Additional Courses
(Soup, Starter Salad or Dessert)

4 Course Luncheon \$37.95

Per Guest, includes an Entrée & Three Additional Courses
(Soup, Starter Salad & Dessert)

Placed or passed Hors D'oeuvres may be added to any menu selection.



BANQUET LUNCHEON MENU SELECTIONS

STARTER COURSE(S)

(Select up to two each course)

Soups by the Cup

Tomato Bisque

New England Clam Chowder

Chunky Vegetable with Grana Parmesan & pistou

Starter Salads

Organic Mixed Greens with Pine Nuts & Champagne Vinaigrette

Classic Caesar Salad

ENTRÉE OPTIONS

(Select up to four)

Sandwiches

The Perry's Cheeseburger

Grilled Chicken B.L.T. Avocado

Reuben Sandwich

House-Made Veggie Burger Barbecued Onions on a Whole Wheat Bun

Pulled Pork Sandwich Barbecue sauce & Coleslaw

Grilled Ahi Sandwich Cucumber, Asian Slaw & Ginger Soy Aioli

Entrée Salads

Classic Caesar Salad with or without Grilled Chicken

Traditional Cobb Grilled Chicken, Zoe's Bacon, Avocado, Egg, Tomato, Maytag Blue Cheese & Red Wine Vinaigrette

Chopped Salami or Grilled Chicken, Swiss, Tomato, Egg, Garbanzos, Kalamata Olives, Parmesan & Red Wine Vinaigrette

Baby Spinach Salad Pear, Candied Walnuts, Goat Cheese & Balsamic Vinaigrette

Big Wedge of Iceberg Maytag Blue Cheese Dressing & Hobbs Bacon

Chinese Chicken Salad Noodle, Almonds, Red Jalapeno, Cabbage, Cucumber, Crispy Wontons & Chile Soy Dressing

Entrées

Vegetarian Spinach Tagliarini Tomatoes, Mushrooms, Pine Nuts, Tarragon Cream Sauce (Vegan upon request)

Roasted Chicken Breast Mashed Potatoes & Sautéed Vegetables

Spaghetti & Meatballs

Meatloaf Mashed Potatoes & Sautéed Vegetables

DESSERT

(Select up to two)

Raisin Brioche Bread Pudding Häagen Dazs Vanilla Ice Cream & Caramel

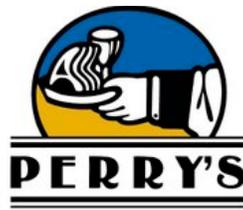
Old-Time Apple Brown Betty Häagen Dazs Vanilla Ice Cream

Cream Cheese Pound Cake Strawberry Blueberry Compote & Whipped Cream

Warm Brownie Sundae Häagen Dazs Vanilla Ice Cream

OR

A Sample of Chef's Selection Mini Sweets (Approximates Four Pieces Per Person)



BANQUET DINNER OPTIONS

2 Course Dinner \$27.95

Per Guest, includes an Entrée & One Additional Course
(Soup, Starter Salad or Dessert)

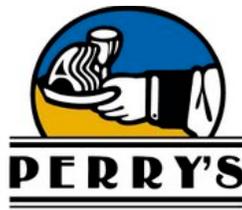
3 Course Dinner \$35.95

Per Guest, includes an Entrée & Two Additional Courses
(Soup, Starter Salad or Dessert)

4 Course Dinner \$42.95

Per Guest, includes an Entrée & Three Additional Courses
(Soup, Starter Salad & Dessert)

Placed or passed Hors D'oeuvres may be added to any menu selection.



BANQUET DINNER SELECTIONS

STARTER COURSE(S)

(Select up to two each course)

Soups by the Cup

Tomato Bisque

New England Clam Chowder

Chunky Vegetable Grana Parmesan & pistou

Starter Salads

Organic Mixed Greens Pine Nuts & Champagne Vinaigrette

Classic Caesar Salad

ENTRÉE OPTIONS

(Select up to four)

Sandwiches

The Perry's Cheeseburger

Grilled Chicken B.L.T. Avocado

House-Made Veggie Burger Barbecued Onions on a Whole Wheat Bun

Pulled Pork Sandwich Barbecue Sauce & Coleslaw

Grilled Ahi Cucumber, Asian Slaw & Ginger Soy Aioli

Entrée Salads

Classic Caesar Salad with or without Grilled Chicken

Traditional Cobb Grilled Chicken, Zoe's Bacon, Avocado, Egg, Tomato, Maytag Blue Cheese & Red Wine Vinaigrette

Chopped Salami or Grilled Chicken, Swiss, Tomato, Egg, Garbanzos, Kalamata Olives, Parmesan & Red Wine Vinaigrette

Baby Spinach Salad Pear, Candied Walnuts, Goat Cheese & Balsamic Vinaigrette

Big Wedge of Iceberg Maytag Blue Cheese Dressing & Hobbs Bacon

Chinese Chicken Salad Noodle, Almonds, Red Jalapeno, Cabbage, Cucumber, Crispy Wontons & Chile Soy Dressing

Entrées

Grilled Salmon Lemon Caper Butter Sauce over Rice & Chef's Selection Vegetable

Roasted Chicken Breast Mashed Potatoes & Sautéed Vegetables

Spaghetti & Meatballs

Vegetarian Spinach Tagliarini Tomatoes, Mushrooms, Pine Nuts, Tarragon Cream Sauce (Vegan upon request)

Meatloaf Mashed Potatoes & Chef's Selection Vegetable

Pot Roast Mashed Potatoes & Chef's Selection Vegetable

New York Steak* cooked to temperature with Mashed Potatoes & Chef's Selection Vegetable

Filet Mignon* cooked to temperature with Mashed Potatoes & Chef's Selection Vegetable

**\$10 upcharge for all steaks*

DESSERT

(Select up to two)

Raisin Brioche Bread Pudding Häagen Dazs Vanilla Ice Cream & Caramel

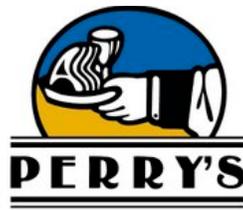
Old-Time Apple Brown Betty Häagen Dazs Vanilla Ice Cream

Cream Cheese Pound Cake Strawberry Blueberry Compote & Whipped Cream

Warm Brownie Sundae Häagen Dazs Vanilla Ice Cream

OR

A Sample of Chef's Selection Mini Sweets (Approximates Four Pieces Per Person)



BANQUET BRUNCH

1 Course Brunch \$18.95

Per Guest, includes an Entrée and Tea & Coffee beverage service

2 Course Brunch \$24.95

Per Guest, includes an Entrée, Tea & Coffee Beverage Service
& One Additional Course (Soup, Starter Salad or Dessert)

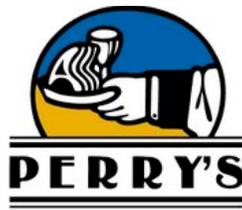
3 Course Brunch \$32.95

Per Guest, includes an Entrée, Tea & Coffee Beverage Service
& Two Additional Courses (Soup, Starter Salad or Dessert)

Please feel free to add any of the below a la carte options for the table.

Platter of Fresh Cut Fruit	\$27.50 each
Carafe of Fresh Orange or Grapefruit Juice	\$20 each
Bagels & Cream Cheese	\$2.50 each
Pastry Selection Assorted Croissants, Danishes, Scones	\$3.50 each

Placed or passed Hors D'oeuvres may be added to any menu selection.



BANQUET BRUNCH

STARTER COURSE(S)

(Select up to two each course)

Soups

Tomato Bisque

New England Clam Chowder

Starter Salads

Organic Mixed Greens Pine Nuts & Champagne Vinaigrette

Classic Caesar Salad

ENTRÉE OPTIONS

(Select up to four)

Breakfast

Granola Fresh Fruit

Eggs Benedict

Eggs Florentine

Eggs Blackstone Grilled Tomato, Hobbs Bacon & Hollandaise on an English Muffin

Huevos Rancheros

Tortilla Scramble Tomatoes, Onions, Green Chiles, Pepper Jack Cheese & Sour Cream

French Toast Vermont Maple Syrup

Willy Halnan's Corned Beef Hash Poached Eggs

Toasted Bagel & Lox Cream Cheese, Tomatoes, Capers, & Red Onions

Omelettes

– Ham & Cheddar – Mexican: Jack Cheese, Green Chiles, Sour Cream & Salsa –

– Italian: Italian Sausage, Fontina Cheese & Mushrooms – Vegetable –

Sandwiches

The Perry's Cheeseburger

Grilled Chicken B.L.T. Avocado

House-Made Veggie Burger Barbecued Onions on a Whole Wheat Bun

Grilled Ahi Sandwich Cucumber, Asian Slaw & Ginger Soy Aioli

Entrée Salads

Classic Caesar Salad with or without Grilled Chicken

Traditional Cobb Grilled Chicken, Zoe's Bacon, Avocado, Egg, Tomato, Maytag Blue Cheese & Red Wine Vinaigrette

Chopped Salami or Grilled Chicken, Swiss, Tomato, Egg, Garbanzos, Kalamata Olives, Parmesan & Red Wine Vinaigrette

Baby Spinach Salad Pear, Candied Walnuts, Goat Cheese & Balsamic Vinaigrette

DESSERT

(Select up to two)

Raisin Brioche Bread Pudding Häagen Dazs Vanilla Ice Cream & Caramel

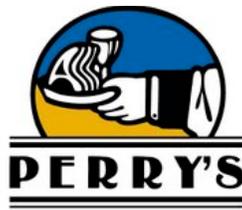
Old-Time Apple Brown Betty Häagen Dazs Vanilla Ice Cream

Cream Cheese Pound Cake Strawberry Blueberry Compote & Whipped Cream

Warm Brownie Sundae Häagen Dazs Vanilla Ice Cream

OR

A Sample of Chef's Selection Mini Sweets (Approximates Four Pieces Per Person)



HORS D'OEUVRES

(Passed or Placed)

Quantities provided on per Person basis, not per item.

Each order approximates four pieces per Guest or two mini sandwiches.

Please feel free to mix and match among groups.

Group I

\$6.50 per item per Guest

Teriyaki Chicken Skewers

Quesadilla Pinwheels Salsa Fresca (Chicken or Cheese)

Potato Skins Hobbs Bacon, Cheddar & Sour Cream (Vegetarian available)

Buffalo Tender Bites Maytag Blue Cheese Crumbles

Veggie Burger Croquettes

Tomato Bruschetta Basil, Olive Oil & Balsamic

A Sample of Chef's Selection Mini-Sweets

Group II

\$8.50 per item per Guest

Mini Ahi Tacos Crispy Wonton, Sweet Chile Soy & Wasabi Aioli

Maryland Blue Crab Cakes Chipotle Aioli

Quesadilla Pinwheels Salsa Fresca (Prime Steak)

Rosemary & Panko-Crusted Fried Artichoke Hearts Lemon Aioli

Filet Mignon Crostini Garlic Butter, Portobello Mushrooms & Balsamic Onions

Selection of Mini Sandwiches & Slyders

\$8.00 per Guest

Perry's Slyder

Mini Rueben

Mini Pulled Pork

Selection of Platters

Fresh Cut Fruit *\$27.50 each*

Assorted Vegetables & Dip *\$27.50 each*

Perry's Cottage Chips *\$12.50 each*

Chips & Salsa Fresca *\$17.50 each*

Chips & Guacamole *\$20.00 each*

WINES BY THE GLASS

Gloria Ferrer Brut, Carneros, NV	9 / 36
J Cuvée 20 Brut, Carneros, NV	14 / 56
Chateau D'Esclans Whispering Angel Rose, France, '11	10 / 40
Secateurs Chenin Blanc, South Africa, '10	8.5 / 34
Brassfield Pinot Grigio, High Valley, '11	8 / 32
J Pinot Gris, Russian River, '11	10 / 40
Pushback Sauvignon Blanc, Napa Valley, '11	8.5 / 34
Kim Crawford Sauvignon Blanc, New Zealand, '12	10 / 40
Hess Select Chardonnay, Monterey, '10	8 / 32
Edna Valley Chardonnay, Edna Valley, '10	8.5 / 34
Acacia Chardonnay, Carneros, '10	11 / 44
La Merika Pinot Noir, Central Coast, '10	9 / 36
Bench Pinot Noir, Russian River, '11	10 / 40
Gundlach Bundschu Pinot Noir, Sonoma Coast, '09	12 / 48
Terrazas Malbec, Argentina, '11	8.5 / 34
Terra d'Oro Zinfandel, Amador County, '09	8.5 / 34
Layer Cake Shiraz, South Australia, '10	10 / 40
Jade Mountain Merlot, California, '09	8 / 32
Hess Select Cabernet Sauvignon, Napa Valley, '10	8.5 / 34
Louis Martini Cabernet Sauvignon, Sonoma, '10	9 / 36

WHITE WINES BY THE BOTTLE

Ferrari-Carano Fume Blanc, Sonoma, '11	34
Conundrum, California, '11	42
Groth Sauvignon Blanc, Napa Valley, '11	38
Cakebread Cellars Sauvignon Blanc, Napa Valley, '11	58
Duckhorn Sauvignon Blanc, Napa Valley, '11	62
Hugel Pinot Blanc, Alsace, France, '09	32
Morgan 'Metallico' Unoaked Chardonnay, Monterey, '11	40
J Chardonnay, Russian River Valley, '09	43
Sonoma Cutrer Chardonnay, Russian River, '11	45
Chalone Estates Chardonnay, Monterey, '09	47
Hanna Chardonnay, Russian River Valley, '11	50
Talbot 'Sleepy Hollow' Chardonnay, Santa Lucia, '10	60
Franciscan Chardonnay, Carneros, Napa Valley, '10	62
Rombauer Chardonnay, Carneros, '11	73
Cakebread Chardonnay, Napa Valley, '10	80
Darioush Chardonnay, Napa Valley, '10	89

RED WINES BY THE BOTTLE

Laetitia Pinot Noir, Arroyo Grande Valley, '10	52
Artesa Reserve Pinot Noir Carneros Estate, Napa Valley, '09	56
J Pinot Noir, Russian River Valley, '10	65
Etude Pinot Noir, Carneros, '09	68
Thomas George Pinot Noir, Russian River Valley, '09	92
Valdubón Reserve Tempranillo, Spain, '06	56
J. Runquist Barbera, Amador County, '10	50
Cline 'Ancient Vines' Mourvedre, Contra Costa County, '11	37
T-Vine Frediani Syrah, Napa Valley, '08	64
Jelly Jar Zinfandel, Lake County, '10	46
Seghesio Zinfandel, Sonoma County, '11	54
T-Vine Zinfandel, Napa Valley, '08	70
Rombauer Merlot, Carneros, '08	70
Duckhorn Merlot, Napa Valley, '09	98
Educated Guess Cabernet Sauvignon, Napa Valley, '10	42
Bennett Family Reserve Cabernet Sauvignon, Napa Valley, '06	56
Hanna Cabernet Sauvignon, Alexander Valley, '09	58
T-Vine Red Tail Cabernet Sauvignon, Sonoma Valley, '07	67
Darioush Caravan Cabernet Sauvignon, Napa Valley, '10	105
Chateau Montelena Cabernet Sauvignon, Napa Valley, '09	120

CHAMPAGNE & SPARKLING WINE

Gosset Brut Excellence, Ay, Champagne, NV	75
Veuve Clicquot Ponsardin, Reims, France, NV (375 ml)	40
Veuve Clicquot Ponsardin, Reims, France, NV (750 ml)	90
Dom Pérignon Cuvée, Epernay, France, '99	250

DRAFT BEERS

Stella Artois	6
Trumer Pils	6
Blue Moon	6
Franziskaner Weissbier	6
Sierra Nevada Pale Ale	6
Anchor Steam	6
Big Daddy I.P.A.	6
Lagunitas I.P.A.	6
Guinness	6.5
Specialty Draft	AQ

BOTTLED BEERS

Budweiser	4
Bud Light	4
Miller High Life	4
Miller Lite	4
Coors Light	4
Amstel Light	5
Beck's	5
Heineken	5
Pacifico	5
Corona	5
Hoegaarden	5
Magners Irish Cider	6
Chimay Red, Blue or White	8
Estrella Duara Lager (Gluten-Free)	6
Clausthaler (Non-Alcoholic)	5

BEVERAGES

Coke, Diet Coke, Ginger Ale & Sprite	2.75
Iced Tea	2.75
Henry Weinhard's Root Beer	3.50
Calistoga Mineral Water	2.75
Lemonade	3.95
Strawberry Lemonade	4.25
San Pellegrino Mineral Water (Liter)	6.00
Panna Water (Liter)	6.00
Milk (2%)	3.25
Odwalla Orange or Grapefruit Juice	3.95
Cranberry, Tomato or Pineapple Juice	3.50

COFFEE & TEA

Coffee	2.75
Espresso	2.50
Double Espresso	2.95
Cappuccino	4.00
Caffè Latte	4.25
Caffè Mocha	4.25
Selection of Hot Teas	2.75
Breakfast, Early Grey, Twisted Lemon, Spring Jasmine Green, Simply Mint, Sweet Chamomile	

Vintages subject to change.



Credit Card Authorization

Please complete and send to Mollie Warren via email at mollie@perryssf.com or fax at 415.922.0843.

Event Name / Menu Heading: _____

Event Date, Time & Duration: _____ @ _____

Number in Party: _____ Location: _____

Contact: _____

Contact phone number: _____

Contact email address: _____

I hereby agree that all specified charges incurred from the above event will be charged to my credit card as shown below.

TO HOLD event reservation and to be used for payment in the event that no other form of payment is provided or event is cancelled (see cancellation information on following page).

ALL CHARGES incurred from above event

Type of Card : _____ Expiration Date: _____

Credit Card Number: _____

Name on Card: _____

Billing Address: _____

Signature

Date

Printed Name



Guidelines & Contract for Group Reservations

Size of Groups & Minimums

For all private functions, Perry's Union Street requires a minimum food and beverage charge, excluding local sales tax (8.5%) and service charge (20%), as follows (only food and beverage consumed on premises apply toward minimum):

- () \$800 for exclusive use of Enclosed Patio
- () \$1,400 for exclusive use of Back Room
- () Other _____

Menu

In order to guarantee your menu selections, we must have your choices no later than 5 business days prior to your event. Promotional pricing does not apply to special events or private functions. Perry's welcomes you to bring in outside wine or dessert to complement your meal. Charges for all outside food and drink as follows: \$15 per bottle of wine (750mL, up to 6 bottles). Cakeage fees of \$1.95 per Person.

Equipment Rental & Outside Services

Perry's is happy to arrange for the rental of additional equipment (A/V, heaters, etc.) or the delivery of additional amenities (flowers, balloons, etc.). Client is responsible for all costs and liability associated with equipment rentals and outside services. Please note, a 20% service fee will be applicable to all such services arranged by Perry's Union Street.

Duration

Scheduled events are given a 2-hour duration. Perry's Union Street reserves the right to add an additional \$200 per hour to your food and beverage minimum for an extension of that time frame (extension subject to manager's discretion on day of event).

Confirmation & Contract

In order to confirm a reserved space for your group a signed contract and a valid credit card number are required. The use of any private room will not be guaranteed until both these documents have been received.

Guaranteed Attendance

The guaranteed attendance for your event is due no later than 72 hours prior to your event date. If no guaranteed attendance is received, the original estimated guest count will be used as guaranteed minimum. If your count exceeds the original guarantee, you will be responsible for the additional charges at the conclusion of your event.

Cancellation

A \$100 cancellation fee will apply after receipt of signed contract. If cancellation occurs with less than one weeks notice, Perry's Union Street reserves the right to charge \$10 per Person or 20% of the anticipated cost of your event.

Undersigned Acknowledges & Accepts the Stated Guidelines.

Signature

Date

Print Name

Print Name of Company or Event (if applicable)