



PERRY'S BANQUET INFORMATION

Thank you for your interest in Perry's on the Embarcadero!

Perry's on the Embarcadero is a waterfront outpost of the Union Street original – now in its fourth decade! Perry's has become a San Francisco institution, known for its classic American food, its warm personable service and a fun, bustling bar. Perry's on the Embarcadero opens for breakfast early and the bar stays open late, serving drinks and bar snacks until 11 p.m., Thursday through Saturday. Perry's signature dishes include traditional Cobb Salad, Tomato Bisque, a selection of Prime Steaks, and of course, the renowned Hamburger. Perry's also serves a fantastic weekend brunch, both Saturday and Sunday, with offerings such as Corned Beef Hash, Challah French Toast, and a variety of classic egg dishes. The interior features a long mahogany bar with room for 20 stools, seating for roughly 130 guests in the main dining room and a private dining room which can accommodate up to 40 seated. The restaurant also offers outdoor cafe dining on Steuart Street and Embarcadero patio seating, with breathtaking views of the San Francisco Bay.

THE EMBARCADERO ROOM

Our private Embarcadero Room boasts spectacular views of the San Francisco Bay and Bay Bridge. The room accommodates 40 guests seated banquet style and 60 for cocktail events. It is the perfect place to host a business luncheon, celebrate a birthday, host a rehearsal dinner or throw a cocktail party. When weather allows, your event can extend outdoors onto our Embarcadero patio, which provides seating for an additional 20 to 30 guests.

If you have a party of 60 or more, we would be happy to make special arrangements to accommodate a larger group. Please contact the restaurant for specific information regarding events of this size.

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

Thank you.

MENUS & BANQUET PRICING

Please see the following pages for menus and banquet pricing.

Breakfast	Page 2
Lunch	Page 4
Dinner	Page 6
Brunch	Page 8
Hors D'oeuvres	Page 10
Beverages	Page 11
Banquet Contract	Page 12



BREAKFAST BANQUET

Seated Banquet \$18.95

Per Guest, includes Tea & Coffee beverage service

BREAKFAST MENU SELECTIONS

(Select up to three)

- Margie's All Natural Granola** with Fresh Seasonal Fruit & Yogurt
- Steel Cut Oatmeal** with Brown Sugar & Raisins
- Monterey Scramble** Egg Whites Sautéed with Spinach, Shiitake Mushrooms & Tomatoes
- Challah French Toast** with Vermont Maple Syrup & Fresh Fruit
- Willy Halnan's Corned Beef Hash** with Poached Eggs
- Toasted Bagel & Lox** with Cream Cheese, Tomatoes, Capers & Red Onions
- Zoe's Bacon & Tillamook Cheddar Scramble**
- Tortilla Scramble** with Tomatoes, Onions, Green Chiles & PepperJack

A LA CARTE OPTIONS

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

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

First-Bite HORS D'OEUVRES

(Passed or Placed)

Quantities provided on a per Guest basis, not per item. Each order approximates four.

Additional Hors D'oeuvres may be found on Page 10.

French Toast Bites Vermont Maple Syrup, Strawberries & Banana	\$6.50 per guest
Quiche Lorraine Tartlettes	\$6.50 per guest
Boursin Cheese Phyllo Pillows	\$6.50 per guest
Smoked Salmon & Devilled Egg Bagel Chips	\$8.50 per guest



BREAKFAST BUFFET

American Breakfast Buffet \$20.95

Per Guest, includes Tea & Coffee beverage service

Fresh Orange Juice

Fresh Whole Fruit

Margie's All Natural Granola with Yogurt & Milk

Scrambled Eggs

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

Breakfast Potatoes

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

Challah French Toast Vermont Maple Syrup *\$4.50 per person*

Pastry Selection Assorted Croissants, Danishes, Scones *\$3.50 per person*

Bagels & Cream Cheese Assorted Plain, Sesame, Poppy, Onion, Everything & Cinnamon Raisin *\$2.50 per person*

Platter of Fresh Cut Fruit *\$27.50 each*



BANQUET LUNCHEON OPTIONS

2 Course Luncheon \$24.95

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

3 Course Luncheon \$32.95

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

4 Course Luncheon \$39.95

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

Tomato Bisque

New England Clam Chowder

Perry's Chili with Red Onion & Cheddar

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. with Avocado

Double Decker Reuben

Seared Ahi Sandwich with Poblano Chili Relish on a Whole Wheat Bun

House-Made Veggie Burger with Barley, Oats, Carmelized Onions & Peppers, Olives, Garbanzos, Raisins & More

Entrée Salads

Classic Caesar Salad with or without Grilled Chicken

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

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

Entrées

Chicken & Biscuits

Penne Pasta with Fresh Basil, Tomatoes, Garlic, Chile Flakes & Grana Padano Parmesan (Vegan upon request)

Traditional Spaghetti & Meatballs with Grilled Garlic Bread

Roast Chicken Breast with Mashed Potatoes & Chef's-Selection Vegetable

Grilled Salmon with Lemon Caper Butter Sauce over Mashed Potatoes & Chef's-Selection Vegetable

New York Strip Steak* cooked to temperature with Chef's-Selection of Starch & Vegetable

Petite Filet Mignon* cooked to temperature with Chef's-Selection of Starch & Vegetable

**\$10 upcharge for all steaks*

DESSERT

(Select up to two)

Raisin Bread Pudding Caramel Sauce

Old-Time Apple Brown Betty Vanilla Bean Ice Cream

Ice Cream Sandwich Mint Chocolate Chip, Vanilla or Strawberry Ice Cream (Please Select One Flavor)

Flourless Chocolate Cake Vanilla Bean Ice Cream, Whipped Cream & Chocolate Syrup (Parties of 20 or more only)

OR

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



BANQUET DINNER OPTIONS

2 Course Dinner \$29.95

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

3 Course Dinner \$37.95

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

4 Course Dinner \$44.95

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

Tomato Bisque

New England Clam Chowder

Starter Salads

Organic Mixed Greens with Pine Nuts & Champagne Vinaigrette

Classic Caesar Salad

ENTRÉE OPTIONS

(Select up to four)

The Perry's Cheeseburger

Chicken & Biscuits

Traditional Spaghetti & Meatballs with Grilled Garlic Bread

Roasted Half Chicken with New Potatoes & Chef's-Selection Vegetable

Meatloaf with Anchor Steam Gravy, Mashed Potatoes & Chef's-Selection Vegetable

Old Fashioned Pot Roast with Gravy, Mashed Potatoes Chef's-Selection Vegetable

Penne Pasta with Fresh Basil, Tomatoes, Garlic & Grana Padano Parmesan (Vegan upon request)

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

Grilled Salmon with Lemon Caper Butter Sauce over Mashed Potatoes & Chef's-Selection Vegetable

New York Strip Steak* cooked to temperature with Chef's-Selection of Starch & Vegetable

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Old-Time Apple Brown Betty Vanilla Bean Ice Cream

Ice Cream Sandwich Mint Chocolate Chip, Vanilla or Strawberry Ice Cream (Please Select One Flavor)

Flourless Chocolate Cake Vanilla Bean Ice Cream, Whipped Cream & Chocolate Syrup (Parties of 20 or more only)

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)

A LA CARTE OPTIONS

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

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

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(Passed or Placed)

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BANQUET BRUNCH

STARTER COURSE(S)

(Select up to two each course)

Soups

Tomato Bisque

New England Clam Chowder

Starter Salads

Organic Mixed Greens with Pine Nuts & Champagne Vinaigrette

Classic Caesar Salad

ENTRÉE OPTIONS

(Select up to four)

Breakfast

Margie's All Natural Granola with Fresh Seasonal Fruit & Yogurt

Steel Cut Oatmeal with Brown Sugar & Raisins

Monterey Scramble Egg Whites Sautéed with Spinach, Shiitake Mushrooms & Tomatoes

Challah French Toast with Vermont Maple Syrup & Fresh Fruit

Willy Halnan's Corned Beef Hash with Poached Eggs

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

Zoe's Bacon & Tillamook Cheddar Scramble

Tortilla Scramble with Tomatoes, Onions, Green Chiles & Pepper Jack

Sandwiches

The Perry's Cheeseburger

Grilled Chicken B.L.T. with Avocado

Seared Ahi Sandwich with Poblano Chili Relish on a Whole Wheat Bun

House-Made Veggie Burger with Barley, Oats, Carmelized Onions & Peppers, Olives, Garbanzos, Raisins & More

Entrée Salads

Classic Caesar Salad with or without Grilled Chicken

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

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

DESSERT

(Select up to two)

Raisin Bread Pudding Caramel Sauce

Old-Time Apple Brown Betty Vanilla Bean Ice Cream

Ice Cream Sandwich Mint Chocolate Chip, Vanilla or Strawberry Ice Cream (Please Select One Flavor)

Flourless Chocolate Cake Vanilla Bean Ice Cream, Whipped Cream & Chocolate Syrup (Parties of 20 or more only)

OR

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



HORS D'OEUVRES

(Passed or Placed)

Quantities provided on a per Guest basis, not per item. Please feel free to mix and match among groups.

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

Group I

\$6.50 per item per Guest

Gazpacho Spoons

Carrot Ginger Soup Shooters

Teriyaki Chicken Skewers

Grilled Artichoke Hearts Lemon Aioli

Quesadilla Pinwheels (Chicken or Cheese & Black Bean) Salsa Fresca

Potato Skins Cheese & Sour Cream (Zoe's Bacon optional)

Buffalo Tender Bites Maytag Blue Cheese Crumbles

Spring Pea Wonton Crisp Fresh Spring Pea Purée & Golden Beet Garnish

Mediterranean Tapenade Orzo, Kalamata Olives, Artichokes & Feta Cheese in a Cucumber Cup

A Sample of Chef's Selection Mini-Sweets

Group II

\$8.50 per item per Guest

Mini Ahi Tacos Tuna Tartar, Chile Soy Vinaigrette & Wasabi Aioli

Mini Lump Crab Cakes Lemon Aioli

Smoked Salmon & Devilled Egg Bagel Chip

Quesadilla Pinwheels (Prime Steak or Shrimp) Salsa Fresca

Roasted Shitake Mushroom Bruschetta Rosemary Compound Butter

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

Veggie Burger Slyders Barley, Oats, Carmelized Onions, Peppers, Olives, Garbanzos, Raisins & More

Selection of Platters

Fresh Cut Fruit \$27.50 each

Vegetable Crudite \$27.50 each

Perry's Cottage Chips \$12.50 each

Chips & Salsa Fresca \$17.50 each

Chips & Guacamole \$20.00 each

House-Made Dips with Crostini & Perry's Breadsticks

Spinach \$17.50 each • **Artichoke** \$17.50 each • **Sundried Tomato** \$17.50 each

BY THE GLASS

Gloria Ferrer Brut, Sonoma, NV	10 / 40
Roederer Estate Brut, Anderson Valley, NV	12 / 48
Secateurs Chenin Blanc, South Africa, '10	8.5 / 34
Brassfield Pinot Grigio, High Valley, '10	7.5 / 30
Pushback Sauvignon Blanc, Napa Valley, '10	9 / 36
Kim Crawford Sauvignon Blanc, New Zealand, '11	10 / 40
Origine Rosé, Russian River, '11	9 / 36
Edna Valley Chardonnay, Edna Valley, '10	8.5 / 34
Bennett Family Chardonnay, Russian River, '09	10 / 40
Acacia Chardonnay, Carneros, '10	12 / 48
La Merika Pinot Noir, Central Coast, '10	10 / 40
Gundlach Bundschu Pinot Noir, Sonoma Coast, '09	12 / 48
Terrazas Malbec, Argentina, '10	8 / 32
Jade Mountain Merlot, California, '09	8 / 32
Rodney Strong 'Knotty Vines' Zinfandel, Sonoma, '09	8.5 / 34
Qupé Syrah, Central Coast, '10	10 / 40
Louis Martini Cabernet Sauvignon, Sonoma, '10	9 / 36
Bench Cabernet Sauvignon, Alexander Valley, '10	12 / 48

WHITES

Feudi Di San Gregorio Falanghina, Italy, '10	36
Trimbach Riesling, France, '09	41
J Pinot Gris, California, '11	40
Hogwash Rosé, California, '10	40
Honig Sauvignon Blanc, Napa Valley, '11	36
Roth Sauvignon Blanc, Alexander Valley, '10	44
Craggy Range Sauvignon Blanc, New Zealand, '11	50
Duckhorn Sauvignon Blanc, Napa Valley, '10	60
Morgan 'Metallico' Unoaked Chardonnay, Monterey, '11	36
Cuvaion Chardonnay, Carneros, '10	44
Sonoma Cutrer Chardonnay, Russian River, '10	46
Saintsbury Unfiltered Chardonnay, Carneros, '10	52
Talbott 'Sleepy Hollow' Chardonnay, Santa Lucia, '09	60
Flowers Chardonnay, Sonoma Coast, '09	66

REDS

Bench Pinot Noir, Sonoma Coast, '10	44
Taz Pinot Noir, Santa Barbara, '08	48
Elk Cove Pinot Noir, Willamette Valley, '09	56
Gary Farrell Pinot Noir, Russian River, '09	60
Robert Stemmler Pinot Noir, Carneros, '08	66
Migration Pinot Noir, Anderson Valley, '09	72
Emeritus Pinot Noir, Russian River, '10	76
Michel Torino Cuma Malbec, Argentina, '10	44
Valdubón Reserva Tempranillo, Spain, '06	54
J. Runquist Barbera, Amador County, '10	48
Jelly Jar Zinfandel, Lake County, '10	44
Quivira Zinfandel, Dry Creek Valley, '10	50
Ridge Ponzo Zinfandel, Russian River, '09	62
T-Vine Zinfandel, Napa Valley, '08	68
Paraduxx, Napa Valley, '09	96
Rutherford Hill Merlot, Napa Valley, '07	44
BearBoat Syrah, Russian River, '08	44
Skylark 'Unti Vineyard' Syrah, Dry Creek, '07	52
Educated Guess Cabernet Sauvignon, Napa Valley, '10	44
Conn Creek Cabernet Sauvignon, Napa Valley, '08	48
Burgess Cabernet Sauvignon, Napa Valley, '08	54
Enos 'Girasole' Cabernet/Sangiovese, Dry Creek Valley, '08	60
Rombauer Cabernet Sauvignon, Napa Valley, '08	75
Frank Family Cabernet Sauvignon, Napa Valley, '09	95
Faust Cabernet Sauvignon, Napa Valley, '09	105
Casa Piena 'Our Gang' Cabernet Sauvignon, Napa Valley, '08	130

CHAMPAGNE & SPARKLING WINE

J Brut Rosé, Russian River, NV	48
Gosset Brut Excellence, Ay, Champagne, NV	75
Veuve Cliquot, Reims, Champagne, NV	90
Dom Perignon Cuvee, Epernay, Champagne, '00	250

Vintages subject to change.

COCKTAILS

Kentucky Mule	
Maker's Mark, Ginger Beer, Lime Juice	
Cucumber Gimlet	
Square One Organic Cucumber Vodka, Lime Juice, Simple Syrup	
Peligroso Margarita	
Salt or Not?	
Safe Harbor	
Mt. Gay Spiced Rum, Apple Juice, Orange Juice, Bitters, Becherovka	
Manhattan	
Bulleit Bourbon, Sweet Vermouth, Bitters, Brandied Cherry	
The Capone	
Templeton Rye Whisky, Fernet Branca, Maple Syrup, Bitters	
Ay, Caramba!	
Stoli Jalapeño, Cucumber, Soda, Lemon & Lime Juices, Simple Syrup	

DRAFTS

Stella Artois	5
Widmer Hefeweizen	5
Sierra Nevada Pale Ale	5
Anchor Steam	5
Lagunitas IPA	5
Big Daddy IPA	5
Guinness	6
Specialty Draft	AQ

BOTTLES

Budweiser	4
Bud Light	4
Miller Lite	4
Coors Light	4
Amstel Light	5
Heineken	5
Fat Tire	5
Pacifico	5
Corona	5
Blue Moon	5
Black Butte Porter	6
Green Flash Le Freak	7
Chimay Red or Blue	7
Duvel Belgian Ale	7
Moose Drool Brown Ale (Can)	5
Magners Irish Cider	6
Estrella Duara Lager (Gluten-Free)	6
Becks (Non-Alcoholic)	5

BEVERAGES

Coke, Diet Coke, Ginger Ale & Sprite	2.75
Iced Tea	2.75
Thomas Kemper Root Beer	3.25
Calistoga Mineral Water	2.75
Lemonade	3.95
San Pellegrino Mineral Water (Liter)	6.00
Panna Water (Liter)	6.00
Milk	2.50
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	3.75
Caffé Latte	3.95
Caffé Mocha	3.95
Selection of Hot Teas	2.75
English Breakfast Black, Early Grey Black, Chai Spice Black,	
Premium Green, Chamomile Herb, Peppermint Herbal	

All 10



Credit Card Authorization

Please complete and send to Mollie Warren via email at mollie@perryssf.com or fax at 415.222.7115.

Event Name: _____

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 Embarcadero 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):

- () \$1,500 for exclusive use of Embarcadero Room during Dinner hours
 - () with adjacent Patio \$2,200
- () \$1,000 for exclusive use of Embarcadero Room during Lunch hours
 - () with adjacent Patio \$1,700
- () \$800 for exclusive use of Embarcadero Room during Brunch hours
 - () with adjacent Patio \$1,500
- () \$1,200 for exclusive use of Stuart Street Bar Alcove during evening hours
- () 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. All regular menu, special event pre-orders subject to a \$3 per person fee. 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 Embarcadero.

Duration

Scheduled events are guaranteed 2-hour duration; dinner events in the Embarcadero Room are guaranteed 2.5 hours. Perry's Embarcadero reserves the right to charge \$200 per hour 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 is 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 3 business days 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 Embarcadero 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