



## PERRY'S BANQUET INFORMATION

Thank you for your interest in Perry's Design Center!

Perry's at The Design Center is a Potrero Hill outpost of the Union Street original— now in it's 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 at The Design Center is open to the public, serving light breakfast fare beginning at 8:00am, full service lunch from 11:30am to 2:30pm and the bar stays open for Happy Hour until 7:00pm. Perry's signature dishes include traditional Cobb Salad, Tomato Bisque and, of course, the renowned Hamburger.

Perry's is located in the Galleria Atrium of the San Francisco Design Center, at 101 Henry Adams Street, between Alameda and 15th Streets.

## THE GALLERIA ATRIUM

The Galleria Atrium is a polished elegant space featuring a fully retractable skylight and exposed brick walls. The Galleria also features a spectacular four-story atrium that includes a retractable skylight. It is the perfect place to host a business luncheon, corporate happy hours and receptions. Perry's at the Design Center can accommodate up to 100 guests for cocktail events.

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

For bookings of 100 or more guests, please contact Jill Schnapps at the SFDC at 415.490-5800.

Thank you.

## MENUS & BANQUET PRICING

Please see the following pages for menus and banquet pricing.

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## BREAKFAST BANQUET

**Seated Banquet \$16.95**

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 & Pepper Jack

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

<b>Platter of Fresh Cut Fruit</b>	\$25 each
<b>Carafe of Fresh Orange or Grapefruit Juice</b>	\$20 each
<b>Bagels &amp; Cream Cheese</b>	\$2.50 each
<b>Pastry Selection</b> Assorted Croissants, Danishes, Scones	\$3.50 each



## BREAKFAST BUFFET

### **American Breakfast Buffet \$19.95**

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)

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

**Bagels & Cream Cheese** *\$2.50 upcharge*



## BANQUET LUNCHEON OPTIONS

### **1 Course All-Business, Luncheon \$17.95\***

Per Guest, includes an Entrée Salad or Sandwich served with House-Made Cottage Fries  
& a Non-Alcoholic Drink

*\* This selection requires pre-ordering & a one-hour maximum, please inquire as to exceptions.*

### **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**

#### 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

**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

**Perry's Club** with House-Roasted Turkey Breast

#### 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, Olives, Parmesan & Red Wine Vinaigrette

#### Entrées

**Roasted Bone-In Chicken Breast** with Mashed Potatoes & Chef's-Selection Vegetable

**Penne Pasta** with Fresh Pesto, Cherry Tomatoes & Pine Nuts

**Traditional Spaghetti & Meatballs** with Grilled Garlic Bread

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

**Petite Filet Mignon Sandwich\*** cooked to temperature with Crispy French Fries

*\*\$5 upcharge for all steaks*

### DESSERT

**Old-Time Apple Brown Betty** with Vanilla Bean Ice Cream

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

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**

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

**Roasted Bone-In Chicken Breast** with Mashed Potatoes & Chef's-Selection Vegetable

**Penne Pasta** with Fresh Pesto, Cherry Tomatoes & Pine Nuts

**Traditional Spaghetti & Meatballs** with Grilled Garlic Bread

**Meatloaf** with Anchor Steam Gravy & Mashed Potatoes

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

**Petite Filet Mignon Sandwich\*** cooked to temperature with Crispy French Fries

*\*\$5 upcharge for all steaks*

### DESSERT

**Old-Time Apple Brown Betty** with Vanilla Bean Ice Cream

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

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.  
Each order approximates four pieces / two mini sandwiches per Guest.  
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** Zoe's Bacon, Cheddar & Sour Cream (Vegetarian available)

**Buffalo Tender Bites** Maytag Blue Cheese Crumbles

**Mediterranean Tapenade** Artichoke & Feta Cheese in a Cucumber Cup

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

### **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** Lemon Aioli

**Smoked Salmon & Devilled Egg Bagel Chip**

**Quesadilla Pinwheels** Salsa Fresca (Prime Steak or Shrimp)

**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**

**Mini Seared Ahi Tuna**

### 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*

**House-Made Dips** with Crostini & Perry's Breadsticks

**Spinach** *\$17.50 each* • **Artichoke** *\$17.50 each* • **Crab & Cheese** *\$22.50 each*

## WINES BY THE GLASS

Gloria Ferrer Brut, Carneros, NV	9 / 36
Candoni Pinot Grigio, Italy, '09	7 / 28
Acrobat Pinot Gris, Oregon, '09	8.5 / 34
Gryphus Sauvignon Blanc, Chile, '10	7 / 28
Kim Crawford Sauvignon Blanc, New Zealand, '10	10 / 40
Edna Valley Chardonnay, Edna Valley, '09	8.5 / 34
Bennett Family Chardonnay, Russian River, '08	10 / 40
Picket Fence Pinot Noir, Russian River, '07	11 / 44
Alamos Malbec, Argentina, '09	8 / 32
Perry Creek Zinfandel, Sierra Foothills, '07	8.5 / 34
Layer Cake Shiraz, South Australia, '09	9 / 36
First Press Cabernet Sauvignon, Napa Valley, '07	10 / 40

## WINES BY THE BOTTLE

### SPARKLING

J Brut Rosé, Russian River, NV	48
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### WHITES

J Pinot Gris, California, '09	40
St. Supéry Sauvignon Blanc, Napa Valley, '09	44
Cakebread Sauvignon Blanc, Napa Valley, '09	60
Cuvaison Chardonnay, Carneros, '08	48
Talbott Chardonnay, Monterey, '08	60
Newton Unfiltered Chardonnay, Napa Valley, '07	70

### REDS

Taz Pinot Noir, Santa Barbara, '07	48
Elk Cove Pinot Noir, Willamette Valley, '07	56
Orogeny Pinot Noir, Russian River, '07	70
Matchbook Tempranillo, Dunnigan Hills, '08	40
Ridge Lytton Springs Zinfandel, Dry Creek Valley, '07	62
T-Vine Zinfandel, Napa Valley, '07	68
Conn Creek Cabernet Sauvignon, Napa Valley, '06	48
Rombauer Cabernet Sauvignon, Napa Valley, '07	75
Jordan Cabernet Sauvignon, Alexander Valley, '06	84

## DRAFT BEERS

Lagunitas Pils	5
Blue Moon Belgian White	5
Anchor Steam	5
Big Daddy I.P.A.	5

## BOTTLED BEERS

Sierra Nevada	5
Budweiser	4
Bud Light	4
Amstel Light	5
Pacifico	5
Deschutes Black Butte Porter	5
Magners Irish Cider	6
Miller Lite	4
Becks	5
Chimay Red, White or Blue	7
Pabst Blue Ribbon	4

## BEVERAGES

Coke, Diet Coke, Ginger Ale & Sprite	2.75
Iced Tea	2.75
Thomas Kemper Root Beer	3.25
Lemonade	4.00
San Pellegrino Mineral Water (250 ml)	2.75
San Pellegrino Mineral 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	2.5
Double Espresso	2.95
Cappuccino	3.75
Café Latte	3.95
Café Mocha	3.95
Ghirardelli Hot Chocolate	3
Selection of Hot Teas	2.75



**Credit Card Authorization**

Please complete and fax to Perry's Design Center at 415.222.7115 Attn: Mollie Warren.

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

For all contracted group functions, Perry's Design Center requires a minimum food and/or beverage charge. All items are subject to local sales tax (8.5%) and service charge (20%).

#### 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

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 Design Center.

#### Duration

Scheduled events are given a 2.5-hour duration. Perry's Design Center 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 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 Design Center 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