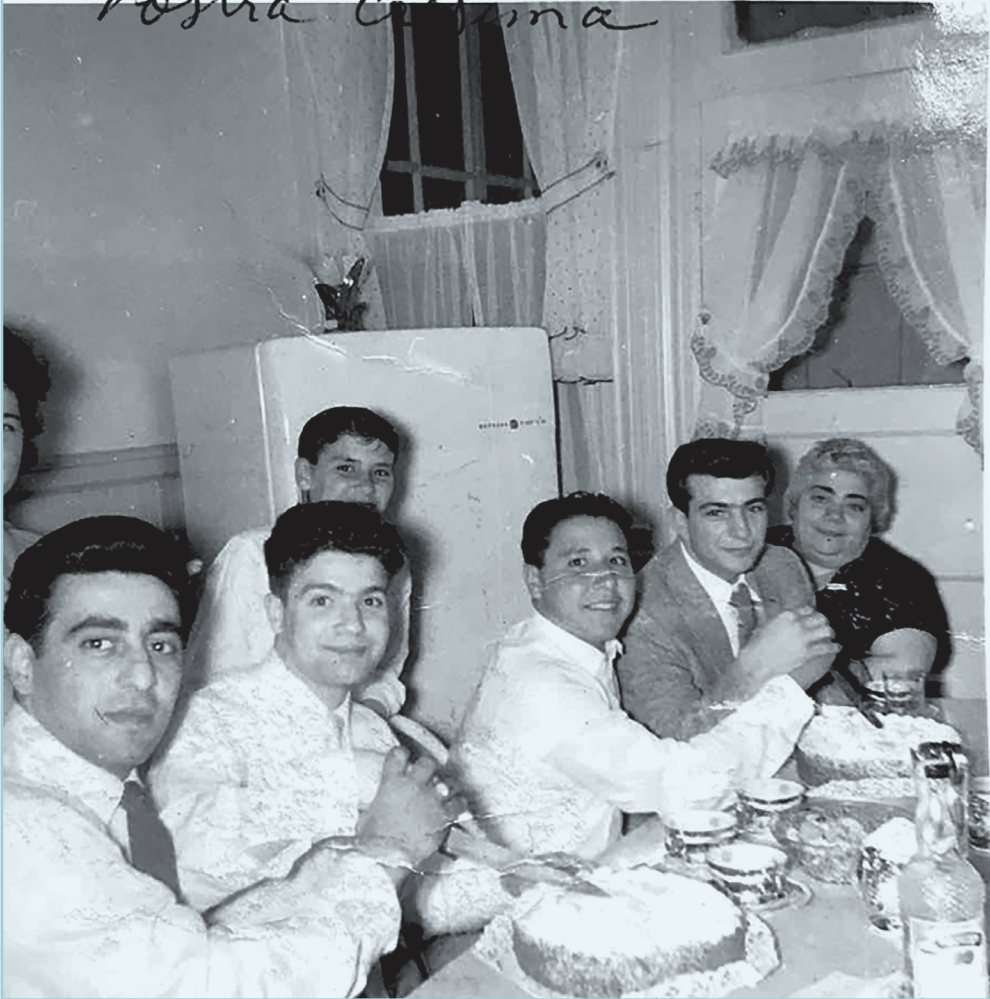


*questo è il giorno della
Vostra cucina*



57

“

I throw a dinner party every night, and everyone is invited.

MARTINO DIGRANDE, OWNER

”

DINE WITH US

For over 30 years, we've provided private dining experiences for anniversaries, company parties, weddings, and birthdays for thousands of people. Each room can accommodate a group breakfast, lunch or dinner. You can also use each space for an elegant reception with cocktails and appetizers. The entire restaurant is available for a buyout. Please inquire about food and beverage minimums and availability for specific dates. Below you'll find information on our five spaces and their accommodation details.

OPTION 1

San Pietro

This room is the most versatile space with great lighting and huge windows facing Commercial Street. The room is located in the back of our restaurant for optimal privacy.

- Up to 50 guests for a plated meal, 70 for a cocktail reception, and 35 for both a reception followed by a seated dinner
- Full access to adjacent private outdoor patio
- A/V (TV screen with HDMI cable)
- Fully private

OPTION 2

The Bakery

An ideal location for groups looking to hold presentations or meetings. This room is fully private and also located in the back of our restaurant.

- 20 guests at one long rectangular table
- 25 guests for a standing reception
- Full access to adjacent private outdoor patio
- Fully private
- A/V (TV screen with HDMI cable)

OPTION 3

La Tavola [Coming 2020]

This lively space is separated by a fabric partition from our main dining room and ideal for a smaller group that is looking for an energetic and fun semi-private atmosphere.

- 15 guests at one long rectangular table
- Atmospheric

Set of private dining room distinguishable from the rest of the dining room

OPTION 4

Bar & Lounge

If you're looking for a fun and vibrant space to rent, this one's for you. Our Bar and Lounge area is perfect for office happy hours, corporate receptions, and holiday parties.

- 60 for a standing reception
- Soft seating (couches, accent chairs) and tall cocktail tables
- Space for food stations and passed appetizers
- Exclusive access to our full bar

OPTION 5

Campo del Palio

Our re-imagined main dining room is perfect for larger groups! This versatile space can be used for presentations, seated meals, receptions, or both.

- Up to 1000 for a seated meal
- 100 guests can use this space for a reception event
- A maximum of 60 people can use this room for a reception followed by a seated meal

OPTION 6

Buy-Out

Groups with 100+ guests or those wishing complete privacy for their event can opt to buyout our entire restaurant for a function.

- Up to 100 guests can be seated for dinner together in our Campo del Palio room
- Up to 150 for a seated meal
- 250 for a reception
- Up to 80 for both a standing reception and seated dinner

SAN PIETRO

Our largest fully private space is also our most versatile. The San Pietro room has hosted all types of events from rehearsal dinners to corporate groups. This room has a private bar and A/V for presentations and slideshows.

FOR MINIMUMS AND AVAILABILITY PLEASE CONTACT VALERIA DIGRANDE AT: EVENTS@PALIOSF.COM



DETAILS

- Seats up to 50 guests for a plated meal
- Fits up to 70 guests for a standing reception
- Accommodates up to 25 guests on crescent round tables with A/V (TV screen)
- Hollow square seating can fit up to 24
- Can accommodate up to 35 people for a light reception followed by a seated meal
- A very versatile space—other seating options are available
- Full access to adjacent private outdoor patio
- \$150 bartender fee per event
- Can include a full bar for your guests or beer and wine selections only

THE BAKERY

Our fully private Bakery room is ideal for smaller groups. This quiet space is perfect for lunch or dinner meetings, as it is located in the back of the restaurant and features heavy doors for an optimal ambiance. Use the adjoining private patio with this room for an unforgettable private dining experience.

FOR MINIMUMS AND AVAILABILITY PLEASE CONTACT VALERIA DIGRANDE AT: EVENTS@PALIOSF.COM



DETAILS

- 20 guests at one long rectangular table
- 25 guests for a standing reception
- Full access to adjacent private outdoor patio
- Fully private
- A/V (TV screen with HDMI cable)

BAR & LOUNGE

If you're looking for a fun and vibrant space to rent, this one's for you. Our Bar and Lounge area can be rented out for the exclusive use of your group, perfect for office happy hours, corporate receptions, and holiday parties.

**FOR MINIMUMS AND
AVAILABILITY PLEASE
CONTACT VALERIA
DIGRANDE AT:
EVENTS@PALIOSF.COM**



DETAILS

- 60 for a standing reception
- Soft seating (couches, accent chairs) and tall cocktail tables
- Space for food stations and passed appetizers
- Exclusive access to our full bar

CAMPO DEL PALIO

The Campo del Palio is our main dining room. When its not being used to delight our regular dining guests, it can be reserved for groups of 50+. This open space is semi private and is perfect for larger groups.

**FOR MINIMUMS AND
AVAILABILITY PLEASE
CONTACT VALERIA
DIGRANDE AT:
EVENTS@PALIOSF.COM**



DETAILS

- There are many seating arrangements that we can use to seat larger groups of 50+
- We can sat a maximum of 100 at a mix of round tables, booths, and long rectangular tables
- A more intimate yet fun and lively atmosphere than your average hotel ballroom or banquet hall
- Can be used for a reception for up to 150 or for a seated dinner and reception for 60

BUY-OUT

Groups with 100+ guests or those wishing complete privacy for their event can opt to buyout our entire restaurant for a function.

**FOR MINIMUMS AND
AVAILABILITY PLEASE
CONTACT VALERIA
DIGRANDE AT:
EVENTS@PALIOSF.COM**



DETAILS

We can seat a larger group of up to 100 together in one room while using the other rooms to enhance your event experience with space for:

- DJ/small band and dancing
- Photo booth
- Karaoke
- Casino night and more

“

**A tavola non si
invecchia.**

At the table
no one ages.

”

— ITALIAN PROVERB

MENU PRICING

Regardless of which space you pick, our 2 (lunch only), 3, or popular 4 course menus are available for group private dining. Details for each pack option are below.

OPTION 1

2 Course Meal

Our 2 course menu is available during **lunch only**.

- \$42 per person (excludes tax and service charge)
- Select one salad or appetizer
(Additional options \$5 additional fee per person)
- Select three entree options
(Can be from either pasta or entree sections)
- Your guests will select their salad/appetizer and entree choice on the day of the event. No need to get orders in advance!

OPTION 2

3 Course Meal

A three course menu is available for both lunch and dinner and includes dessert.

- \$48 per person for lunch
- \$58 per person for dinner
- Select one salad or appetizer
(Additional options \$5 additional fee per person)
- Select three entree options
(Can be from either pasta or entree sections. additional options \$5 additional fee per person)
- Select one dessert option
(Additional options \$5 additional fee per person)
- Your guests will select their salad/appetizer, entree choice and dessert on the day of the event. No need to get orders in advance!

OPTION 3

4 Course Dinner

Our most popular option. This menu includes a pasta course so that your guests can sample our daily fresh-made pasta.

- \$58 per person for lunch
- \$68 per person for dinner
- Select one salad or appetizer
(Additional options \$5 additional fee per person)
- Select two pasta options
(Additional options \$5 additional fee per person)
- Select three entree options
(Additional options \$5 additional fee per person)
- Select one dessert option
(Additional options \$5 additional fee per person)
- Your guests will select their salad/appetizer, entree choice and dessert on the day of the event. No need to get orders in advance!

SALADS
& APPETIZERS

ADD-ONS \$5 PER ORDER

Insalata Cesare

Classic chopped caesar salad, roasted garlic croutons, parmigiano regiano

Insalata Romana (V)

Romaine hearts, dates, walnuts, goat cheese, balsamic vinaigrette

Insalata Mista (V)

Mixed field greens, julienned vegetables, lemon vinaigrette

Insalata Rucola (V)

Arugula, fennel, shaved parmigiano regiano, lemon vinaigrette

Cavalo Nero

Tuscan black kale, apples, pine nuts, pickled onion, pancetta vinaigrette

Carpaccio di Manzo

Raw filet of beef, arugula, lemon aioli, fried capers, parmigiano shavings

Burrata (V)

Creamy mozzarella, broccolini, olive tapenade (\$6 supplement per order)

REMINDER:

2 Course Meal – Select one salad and three entree options for your guests to choose from
(Lunch Only)

3 Course Meal – Select one salad, three entrees, and one dessert option for your guests to choose from

4 Course Dinner – Select one salad, two pastas, three entrees, and one dessert option for your guests to choose from

PASTAS

MAY REPLACE AN ENTRÉE OPTIONS

Risotto del Giorno

Chef's choice of risotto

Pesto Genovese (V)

Penne, green beans, basil, pine nut sauce

Ravioli di Spinachi (V)

Spinach and ricotta ravioli, tomato sauce

Rigatoni con Pollpette di Vitello

Rigatoni, veal meatballs grana padano, smoked veal bacon, tomato sauce

Polenta con Funghi (V)

Creamy corn and buckwheat polenta, brown butter sage, wood oven braised wild mushrooms, fried sage

Orecchiette con Salsiccia

Little ear pasta, pork fennel sausage, broccoli rabe, chili flakes, breadcrumbs

Conchiglie di Granchio

Little shell pasta, dungeness crab, spicy tomato sauce, breadcrumbs (\$6 supplement per order)

ENTRÉES

MAINS

Pesce del Giorno

Fresh catch of the day

Pollo

Lemon and herb marinated roasted chicken breast, sautéed spinach, garlic mashed potatoes, gambone mushroom sauce

Stinchetti di Maiale Arrosto

Braised pork shank, porcini, roasting jus, creamy polenta

Contrafiletto

Grilled New York strip, broccolini, horseradish cream (\$8 supplement per order)

Vignarolla (V)

braised Roman style ragu of peas, artichokes, fava beans, chard

Cavolfiore Arrosto (V)

White wood oven roasted cauliflower, bagna rossa, three herb salsa verde

PASTAS CAN BE CHOSEN AS AN ENTREE WITH A 2, 3 OR 4 COURSE MEAL

REMINDER:

2 Course Meal – Select one salad and three entree options for your guests to choose from **(Lunch Only)**

3 Course Meal – Select one salad, three entrees, and one dessert option for your guests to choose from

4 Course Dinner – Select one salad, two pastas, three entrees, and one dessert option for your guests to choose from

DESSERTS

ADD-ONS \$5 PER ORDER

Tiramisu

Lady fingers, espresso, rum zabaglione, mascarpone cheese

Crostata Del Giorno

Chef's choice seasonal fruit tart, whipped cream

Cantucci di Mandorle

House-made almond biscotti, choice of plain or chocolate dipped

Torta Caprese

Flourless chocolate cake, grappa marinated strawberries, toasted almonds, amaretto zabaglione

Cannoli

Fried pastry shell, ricotta cream, candied citrus, and pistachio

PRIVATE DINING

DETAILS

A P P E T I Z E R S

Our appetizers packages are perfect for larger groups. Mix and match with our pizza stations to create a fun and varied reception menu that's as tasty as our cocktails. Choose any length of time that works for you!

- Half hour reception with choice of three items \$18 per person
- One hour reception with choice of three items \$25 per person
- Add \$5 per person for each additional item
- Add \$8 per person for each additional half hour

OPTIONS

Arancini di Riso (V)

Fried saffron risotto balls stuffed with mozzarella

Fungo (V)

Goat cheese stuffed mushroom with herbs

Uova con Granchio

Crab stuffed deviled eggs

Calamari Fritti

Lightly floured fried Monterey calamari with bagna rossa

Gamberi en Pancetta

Pancetta wrapped shrimp stuffed with sage

Polpette di Vitello

Milk-fed veal meatball lollipop

Spiedini di Pollo

Grilled chicken breast with salsa verde

Spiedini di Manzo

Grilled beef with horseradish cream

Speidini Caprese (V)

Mozzarella, tomato and basil skewer

Polenta Squares (V)

Fried polenta squares with aioli

Spuma di Mortadella

Mortadella mousse on rosemary focaccia crostini, sea salt, and pistachio

DETAILS

Reception packages are unlimited consumption. That's right, we don't charge per piece or item, it is just a flat rate per person – all you can eat –for the time period you choose.

**W O O D O V E N B A K E D
P I Z Z A S**

No person is the same, so no pizza is the same. Our pizzas are approximately 11 inches and cut into 8-9 slices.

- Half hour station with choice of three pizzas \$10 per person
- One hour station with choice of three pizzas \$18 per person
- Add \$5 per person for each additional pizza selection
- Add \$8 per person for each additional half hour

OPTIONS

Pizza Margherita (V)

Tomato sauce, mozzarella, oregano and basil

Pizza Rucola (V)

Fresh corn, asiago, arugula, aged balsamic

Pizza Calabrese

Spicy pork pepperoni pizza, mozzarella, oregano, tomato sauce

Pizza Siciliana

Pork fennel sausage, fire roasted peppers, mozzarella, tomato sauce

Pizza Funghi(V)

Wild mushroom, roasted garlic, fontina val d'aosta (no sauce)

Pizza Quattro Formaggi (V)

Mozzarella, asiago, fontina, and cacciocavalo cheeses, balsamic reduction (no sauce)

ADDITIONAL ITEMS

Add additional bites to your happy hour or reception to enhance your private dining experience. All items are served on large platters for your guests to share and enjoy.

**ADD A COFFEE AND HOT
TEA STATION TO ANY
EVENT, \$6 ADDITIONAL
PER PERSON**

ADD-ONS

Formaggi (V)

Chef's choice of mixed cheeses, nuts, and seasonal fruit with crostini

\$12 PER PERSON

Salumi

Chef's choice of mixed cured meats including mortadella, prosciutto, salami, soppressata

\$12 PER PERSON

Vegetable Crudite (V)

Chef's choice of fresh seasonal vegetables with house dressing

\$6 PER PERSON

Dolce Mista

Chef's choice of seasonal mini desserts

\$18 PER PERSON

Mini Cannoli or Mini Tiramisu

Bite sized mini desserts ideal for reception events

\$4 FOR EACH MINI DESSERT

Wines for groups are served by the bottle only. Please pre-select wines for your group. In the event that wines are not chosen, our house wine selections will be served during your event, unless otherwise specified in advance. A variety of specialty wines are available for private events. Please inquire about availability.

**CORKAGE \$25 PER
750 ML BOTTLE**

SPUMANTI

SPARKLING

- Prosecco DOC Brut, Scarpeta, Valdobbiandene, Veneto, NV 48
- Champagne, Veuve Clicquot, Yello Label, France, NV 90
- Cremant de Bourgogne, Simonnet-Febvre, NV 64
- Blanc de Noirs, Sea Spray, Santa Rita Hills, 2014, 185

VINI BIANCHI

WHITES

- Moscato d'Asti DOCG, Duchessalia, Piemonte, 2017 50
- Pinot Grigio, Santa Cristina, Trentino, 2015 48
- Pinot Grigio, Barrone Fini, Valdadige, 2015 45
- Sauvignon Blanc, Simi, Sonoma, 2013 46
- Falanghina, Feudi di San Gregorio, Campania, 2013 68
- Chardonnay, Shannon Ridge, Lake County, 2014 50
- Chardonnay, Antica, Napa, 2016 68
- Rose, Banshee, Mendocino, 2018 50

VINI ROSSI

REDS

- Pinot Noir, Bread and Butter, Napa, 2017 48
- Pinot Noir, Sea Smoke, Santa Rita Hills, 2016 180
- Montepulciano d'Abruzzo, La Quercia, Abruzzo, 2017 46
- Chianti, Felsina, Toscana, 2012 65
- Cabernet Sauvignon, Mario Perelli Minetti, Napa, 2014 56
- Cabernet Sauvignon, Gehricke, Knights Valley, 2016 81
- Brunello di Montalcino, Conti Constanti, Toscana, 2011 192
- Nero d'Avola, Villa Pozzi, Sicilia, 2017 48
- Merlot, Petit Syrah, Zinfandel & Syrah blend, Pedroncelli, Sonoma, 2016 45

ROOM USE

To secure a private space at Palio, a contract including deposit must be received by Palio. Upon processing, the deposit is non-refundable. If the event is cancelled less than five business days prior to the event date, the full food and beverage minimum will be charged to the credit card provided for the deposit (exceptions apply for Holiday bookings). Final payment is due upon completion of the event via credit card, cashier check/money order or cash. All food, beverage, and other incurred costs are subject to 20% service charge and 8.5% California sales tax.

A group is considered no-call no-show if Palio has not received verbal confirmation of the group's tardiness within 45 minutes from the arranged arrival time. The full food & beverage minimum will be charged in this case. Latestay policy also applies, as groups will be held to final departure time as outlined in their contract. 30-minute leeway is allowed, after that point the party will be asked to vacate the private space, or may incur a penalty of \$30 per staff person needed per half hour period, at the discretion of management.

**To book a room
please contact
Valeria DiGrande,
Director of Sales**
EVENTS@PALIOSF.COM
415.548.6240

DETAILS

Guest Count

To secure a private space at Palio your party's final guest count is requested three days prior to the event date. If no guest count is provided, the original guest estimation will be applied. All final charges are based upon the guarantee provided, or the number of guests in attendance—whichever is greater.

DETAILS

Additional Requests

Palio is happy to coordinate entertainment, A/V, flowers or additional needs for your event. Any items contracted by Palio through an outside vendor are not applied toward the food and beverage minimum, and are subject to service charge and sales tax.

Any outside food brought in by your party will be subject to \$3.50 per person cakecutting fee. This includes but is not limited to wedding cakes, cupcakes, and special order requests.

PRIVATE DINING



PALIO Private Dining

Nonno Luigi in Algeria.



CONTACT

Valeria DiGrande
Director of Sales
events@paliosf.com
phone: 415 548 6240

Palio
640 Sacramento Street,
San Francisco, CA 94111

LET'S PARTY

PRIVATE DINING