

## Banquet Breakfast Menu

### Continental

\$32 per person

- Seasonal Fruit
- Assorted Croissants, Danish and Muffins
- Mr. Espresso roasted coffee regular and decaf
- Five Mountain Tea
- Orange/ Calamansi juice

### American

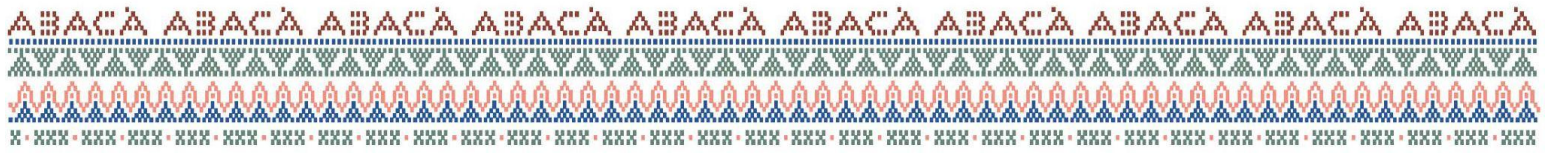
\$45 per person

- Seasonal fruit
- Toast (Wheat, Sourdough)
- Cheddar scrambled eggs
- Breakfast Sausage
- Smoked Bacon
- Seasoned Fries
- Mr. Espresso roasted coffee regular/ decaf
- Five Mountain Tea
- Orange Juice

### Filipino

\$50 per person

- Seasonal Fruit
- Garlic Rice
- Scrambled Eggs
- Soy Cured Beef Tapa
- Longganisa Pork Sausage
- Pork Belly Tocino Bacon
- Mr. Espresso roasted coffee regular/ decaf
- Five Mountain Tea
- Orange Juice



## **Banquet Breakfast Ala Carte Menu**

### **Cold**

Breakfast smoothie \$7 pp

Chia-coconut Pudding, Yogurt, Seasonal Jam, Cashews \$10 pp

Seasonal Fruit Platter \$7pp

Whole Fruit \$4 pp

Assorted Breakfast Pastry Order \$5 pp

Hard Boiled Egg \$4 pp

### **Hot**

Avocado Toast \$14 pp

Lox and Bagel \$18 pp

Breakfast Sandwich |Sausage, Egg, Cheese \$14 pp

Eggs Benedict or Florentine \$12 pp

Rolled Cut Oats, Raisins, Brown Sugar, Banana \$10 pp

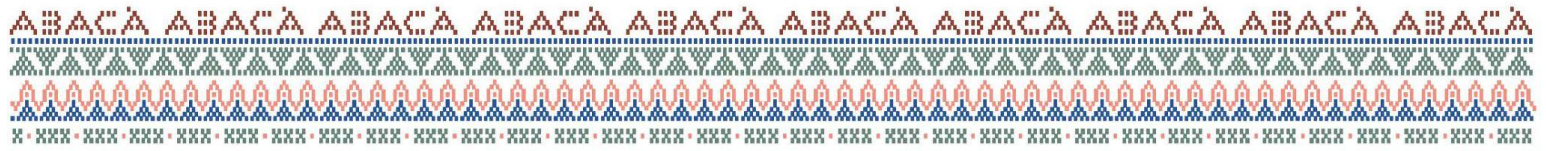
Scrambled Eggs \$7 pp

Bacon (3 piece) \$6 pp

Sausage (3 piece) \$6 pp

Fries \$5 pp

Seasonal Quiche \$8 pp



## Banquet Lunch Buffet Menu

### Deli Buffet \$45

Farmer's Market Salad

Fresh sandwich rolls

Platter of Assorted : Turkey, Ham and Pastrami Deli Meats

Accouterments: Tomato, Lettuce, Red Onion and Pickles, Marinated Eggplant, Cornichon Mustard, Mayonnaise

Choose 2

Loaded Potato Salad, Bacon, Sourcream

Hawaiian Macaroni Salad

Chef's Choice Soup

Assorted Chips

Freshly Baked Cookies and Brownies

### Filipino Lunch Family Style \$65

Mixed Green Market Salad

Ginataan Coconut Cauliflower Soup

Pork Lumpia

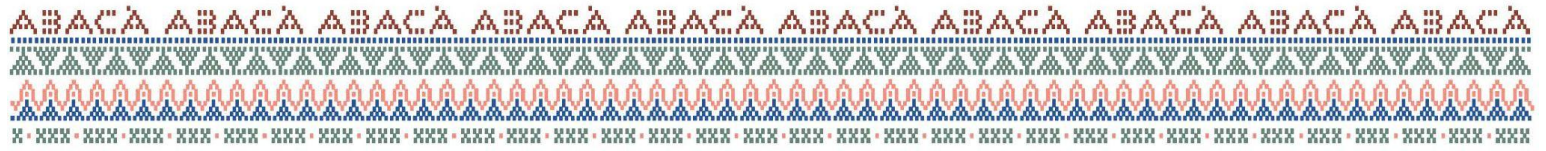
Braised Chicken

Braised Beef

Grilled Market Vegetables

California Grown Rice

Pandan Layered Cake



## Banquet Lunch Buffet Menu

Farmer's Market Salad

Assembled Hot Sandwich Buffet \$52 (can be packed to go \$7/pp)

Hot pastrami, caramelized onion, swiss cheese

Turkey, pesto, roasted pepper, tomato, provolone

Grilled vegetable sandwich, curry aioli, smoked gouda

Choose 2

Loaded Potato Salad, Bacon, Sourcream

Hawaiian Macaroni Salad

Chef's Choice Soup

Assorted Chips

Freshly Baked Cookies and Brownies

### Abaca Taco Bar

Choose 2 options - \$55 pp    Choose 3 options - \$65 pp

Beef picadillo

Chicken afritada

Pork adobo

Tofu sisig

Cauliflower coconut ginataan

Tomato Sarsa

Smashed Avocado

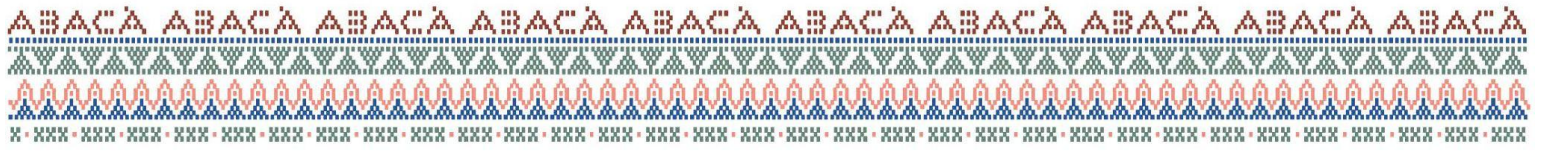
Beans

Tortilla

Shredded Cabbage

California Grown Rice

Churros



## Banquet Lunch Hot Buffet Menu

Fresh Bread Rolls and Whipped Butter  
Farmer's Market Salad

Choose 2 options- \$65 pp    Choose 4 options-\$80 pp

Oven Roasted Chicken

Beef Bourguignon

Pork Roast | Seasonal Mostarda

Baked Sole | Brown Butter Caper Sauce

Summer Vegetables Coconut Curry

Wok Stir Fried Mushroom and Tofu

Choose 1

Roasted Potato

Mashed Potato

California Rice

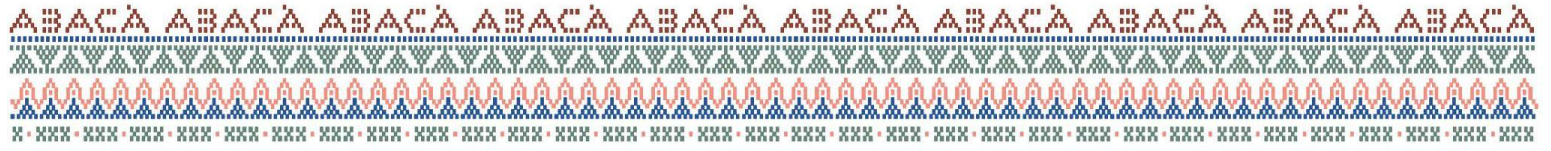
Garlic Rice

Choose 1

Cheesecake

Vanilla Bean Panna Cotta

Chocolate Mousse



## Banquet Lunch Plated Pre-Fixe Menu

Three Course-\$65    Four Course-\$75    Five Course-\$80

### Salad (*choose one*)

- Beet Salad | Arugula, Fresh Cheese, Calamansi Vinaigrette
- Mixed Green Salad | Sesame Dressing, Cucumber, Cherry Tomato, Croutons
- Hearts of Romaine | Caesar Dressing, Parmesan, Croutons

### Soup (*choose one*)

- Coconut Chowder
- Curried Cauliflower Soup
- Potato Leek Soup
- French Onion Soup

### Appetizer (*only available as fourth course option, choose one*)

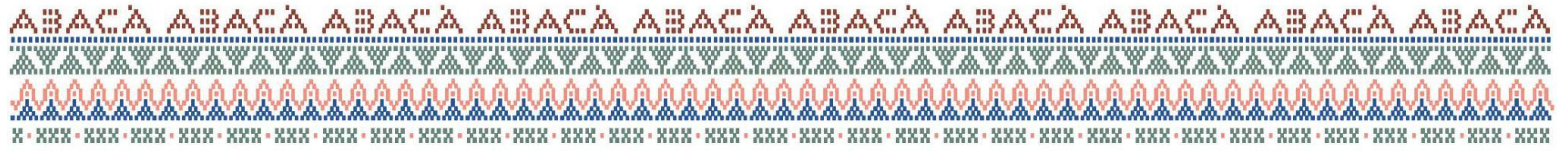
- Crispy Lamb Adobo Empanada | Pinakurat Vinegar, Spicy Greens
- Shrimp Kinilaw | Jicama, Tomato, Taro Chips
- Mushroom Tart | Micro Greens
- Pistou | Puff Pastry

### Entrée (*choose two pre-selected options for your guests to choose on-site*)

- New York Strip | Bearnaise sauce
- Braised Kaldereta Short Rib | Mashed Potato
- Grilled Chicken Breast | buttered vegetables
- Seared Salmon | Toyomansi, Green Beans
- Grilled Market Vegetable Risotto

### Dessert (*choose one*)

- Cheesecake
- Vanilla Bean Panna Cotta
- Chocolate Mousse



## Banquet Dinner Hot Menu

Fresh Bread Rolls and Whipped Butter  
Farmer's Market Salad

Choose 2 options- \$70 pp    Choose 4 options -\$90 pp (*option to add a selection at \$4 per dish*)

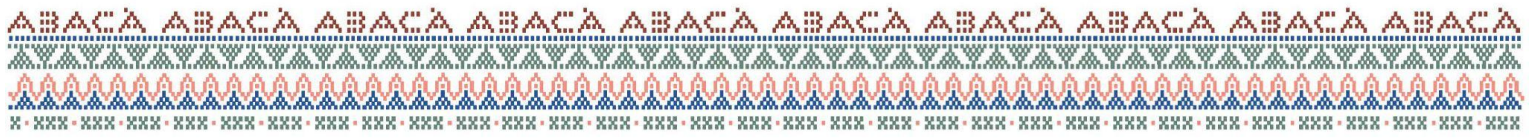
- Oven Roasted Chicken
- Beef Bourguignon
- Pork Roast | Seasonal Mostarda
- Baked Sole | Brown Butter Caper Sauce
- Summer Vegetables Coconut Curry
- Wok Stir Fried Mushroom and Tofu

Choose 1

- Roasted Potato
- Mashed Potato
- California Rice
- Garlic Rice

Choose 1

- Cheesecake
- Vanilla Bean Panna Cotta
- Chocolate Mousse



## Banquet Dinner Plated Pre-Fixed Menu

Three Course-\$70    Four Course-\$75    Five Course-\$85

### Salad (*choose one*)

- Beet Salad | Arugula, Fresh Cheese, Calamansi Vinaigrette
- Mixed Green Salad | Sesame Dressing, Cucumber, Cherry Tomato, Croutons
- Hearts of Romaine | Caesar Dressing, Parmesan, Croutons

### Soup (*choose one*)

- Coconut Chowder
- Curried Cauliflower Soup
- Potato Leek Soup
- French Onion Soup

### Appetizer (*only available as fourth course option, choose one*)

- Crispy Lamb Adobo Empanada | Pinakurat Vinegar, Spicy Greens
- Shrimp Kinilaw | Jicama, Tomato, Taro Chips
- Mushroom Tart | Micro Greens
- Pistou | Puff Pastry

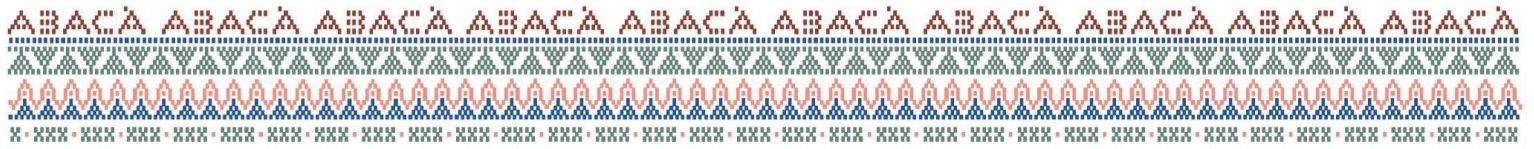
### Entrée (*choose two pre-selected options for your guests to choose on-site*)

- New York Strip | Bearnaise sauce
- Braised Kaldereta Short Rib | Mashed Potato
- Grilled Chicken Breast | buttered vegetables
- Seared Salmon | Toyomansi, Green Beans
- Grilled Market Vegetable Risotto

### Dessert (*choose one*)

- Cheesecake
- Vanilla Bean Panna Cotta
- Chocolate Mousse





## Banquet Reception Menu

(Minimum a dozen)

\$6 a piece

### HOT

- Mushroom Tart
- Vegetable Okoy Fritter
- Pork Lumpia
- Crispy Lamb Empanada
- Pork Skewers
- Vegetable Skewer

### COLD

- Spanish Croquette
- Shrimp Kinilaw
- Deviled Eggs

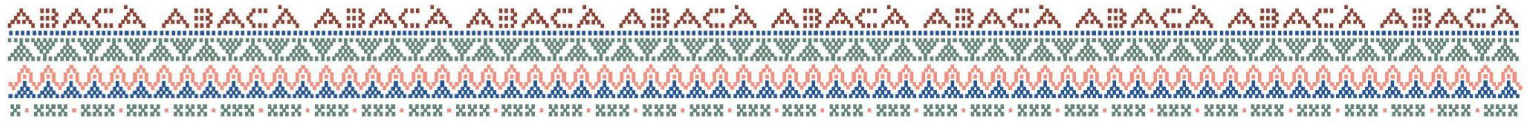
\$8 a piece

### HOT

- Lobster Toast
- Hanger Steak Skewers
- Longganisa Slider
- Lamb Lollies
- Truffle Dumplings
- Foie Gras Torchon

### COLD

- Wagyu Tartare
- Caviar Latkes



## **Banquet AM + PM Break Menu**

(30 minute service, minimum 12 people)

### Energy \$25 pp

Smoothies Tasting (banana, berries, cashew)

Energy Bar

Individual Yogurt

Granola

Mixed Nuts

Dried Fruits

### Indulgent \$25 pp

Chocolate Truffles

Popcorn

Fresh Baked Cookies

Seasonal Fruits

### Vegetarian \$22 pp

Hummus

Vegetable Crudite

Pickles

Pita Chips

### Cheese and charcuterie \$32 pp

Preserves

Crackers

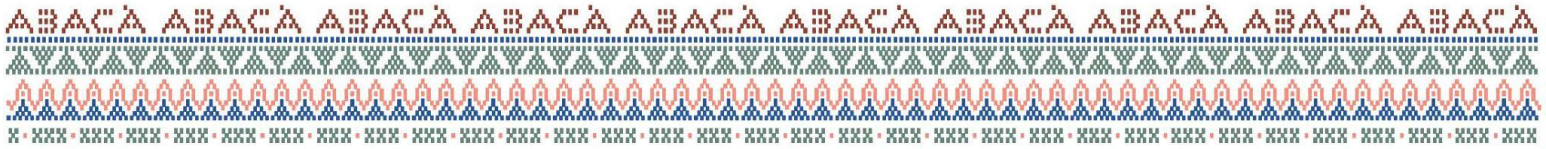
Pickles

### Abaca Merienda \$32 pp

Banana Fried Turon Fritters

Pichi-pichi (coconut cassava)

Pandan Bibingka



## **Banquet Non-Alcoholic Beverage Enhancements Menu**

Assorted Five Mountain Hot Tea \$110 per Gallon

Iced Tea (sweet/ non- sweet)/ Lemonade/ Agua Fresca \$90 per Gallon

Mr. Espresso Roasted Coffee (Regular or Decaf \$110 per Gallon)

Fresh Squeezed Orange \$18 per pitcher

Assorted Soft Drinks \$5

Box Water \$5

Sparkling Water \$7.50

Coconut Water \$7

Whole Milk \$15 per pitcher

## **Banquet Alcoholic Beverage Enhancements Menu**

Champagne Toast- \$16/pp

House White \$60 BTL

House Red \$80 BTL

## **Catering Beer**

Fort Point Kolsch Can \$7



## Food and Beverage Minimums

### Studio (Private Dining)

*Seated: 40 people, Standing: 65 people*

#### Day Event (8am-4pm)

Mon-Fri: \$250 Set Up Fee and \$100 Hotel Fee

M-Fri: Late Snacks \$50pp (minimum 12 people)

*Below 15 guests no food and beverage minimum*

\*\*\* Change set up fee \$200\*\*\*\*

#### Night Event (5pm-9pm)

Mon-Sat: \$250 Set Up Fee and \$100 Hotel Fee

\$100 per person food and beverage minimum

Kamayan Dinner \$95 per person (minimum 6 people)

### Restaurant Abaca

*Seated: up to 12 people more than 12 requires to be in the Studio*

#### Day Event (12 noon-4pm) (minimum 12 people)

Mon-Fri: (Lunch 11am-2pm) \$350 Set Up Fee

Communal Table can sit up to 10 guests, requires a \$800 food and beverage minimum

Regular Table \$65 per person food and beverage minimum

Kamayan Dinner \$95 per person

#### Night Event (5pm-9pm) (9 or more guests requires a family style menu)

Communal Table can sit up to 10 guests, requires a \$1,000 food and beverage minimum

Regular Table \$85 per person food and beverage minimum, No Setup Fee

Kamayan Dinner \$95 per person (minimum 4 people)

### Restaurant Buyout

*Seated: 75 people, Standing: 150-200 people*

Can sit up to 80 people seated and 150 people standing

Lunch 11am-2pm : \$6,000-10,000 food and beverage minimum + \$1,000 Set Up Fee

Dinner: \$10,000-\$20,000 food and beverage minimum + \$1,000 Set Up Fee

### Patio Buyout

Mon-Sun: (Lunch 11am-2pm) \$2,000-4,000 food and beverage minimum + \$500 Set Up

Dinner \$3,500-\$5,000 food and beverage minimum + \$500 Set Up

# Packages

Wedding Package: (minimum 6 people)

Mimosa Bar: \$20 per person for 1 hour

\*\* additional hour \$10 per person

Bottle of Cava

Three (3) juice (orange, calamansi, hibiscus)

Fruits ( raspberry, strawberry, grapes)

High Tea \$250 ( 10 people)

Three (3) Small Sandwiches

Seasonal Fruits

Assorted Tea

Charcuterie Board and Cheese \$32pp

AV Needs

\$300.00 Includes wifi, TV , powerstrips and flipchart

In Response to San Francisco Employee Mandates 4% SF Healthy,

All items are subject to 22% service charge and 8.63% sales tax