

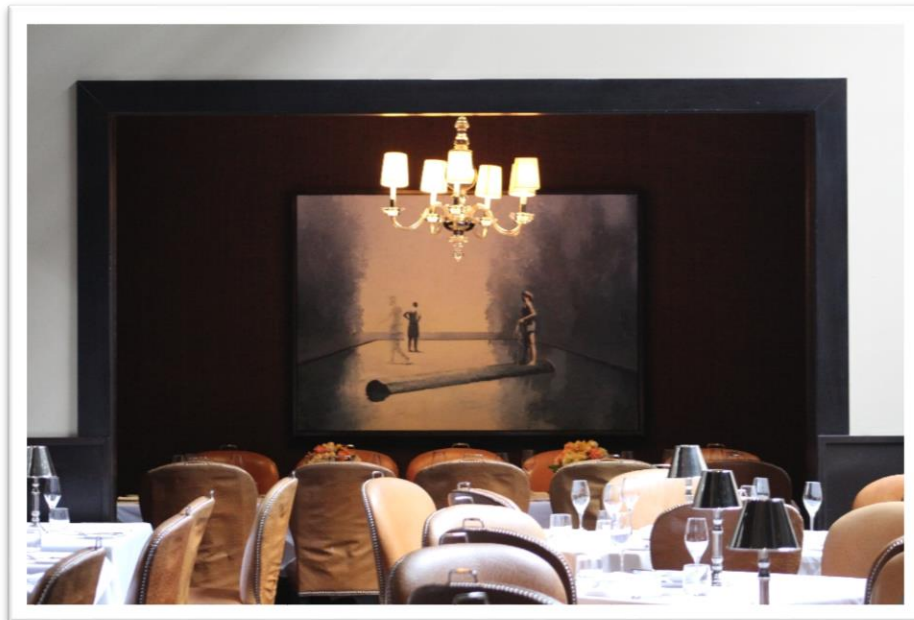
Welcome to
spruce

Tucked along tree lined Sacramento Street in the historic Presidio Heights neighborhood of San Francisco, Spruce offers a warm and elegant dining experience. We are pleased to present several private dining options perfect for every event. From a casual luncheon to an elegant cocktail reception or a formal, sit-down dinner.

We have a variety of menu options for private events, each celebrating the local foods of Northern California. Executive Chef Mark Sullivan will gladly prepare a custom menu for any occasion. In addition, our Wine and Spirits Director, Andrew Green, can assist you in selecting wines and spirits to complement your menu.

Spruce also offers full catering services and event coordination. This is an experience with Mark Sullivan's exquisite food and our refined service in the privacy of your home, office or other venue of your choice. From cocktail parties to wine tastings, business luncheons to elegant multi-course dinners and weddings, let us take care of all the details.

To learn more about any of these services, please contact our Director of Events, Sarah Hubbard, at 415 931-5115 or Sarah.Hubbard@sprucesf.com. She will be happy to help you create a stylish and unique event.



The Shiraga Room

This is a fully private room with separate door and no windows, perfect for a business dinner or intimate family gathering.

If at capacity this room will not have adequate space for standing passed hors d'oeuvres. The Shiraga Room can accommodate audio-visual needs without compromising guest count.

Brunch/Lunch Minimum:	\$ 950.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$1,500.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$1,750.00, Room Rental of \$150
Month of December	\$2,000.00, Room Rental of \$150

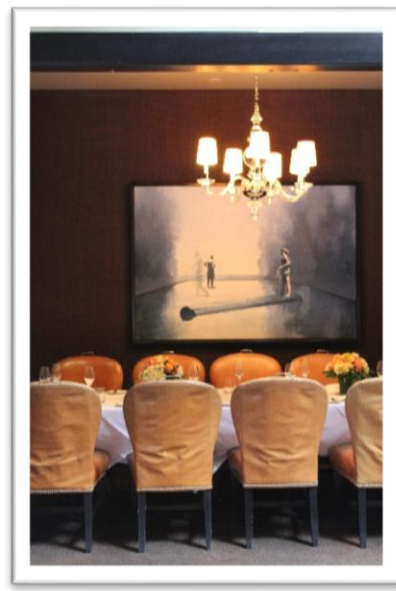


Table Configuration

Using our signature leather chairs we can accommodate up to 14 people maximum in the Shiraga Room

The Library Room

The Library is a beautiful light filled space with large windows and fireplace. This room is located at the front of the restaurant upon entering our outside foyer. The Library will allow for cocktails and passed hors d'oeuvre at the start of your event depending on guest count. Please note The Library does not allow presentation via projection or flat screen due to windows looking into the lounge.

Brunch/Lunch Minimum:	\$1,200.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$2,300.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$2,500.00, Room Rental of \$150
Month of December	\$3,000.00, Room Rental of \$150

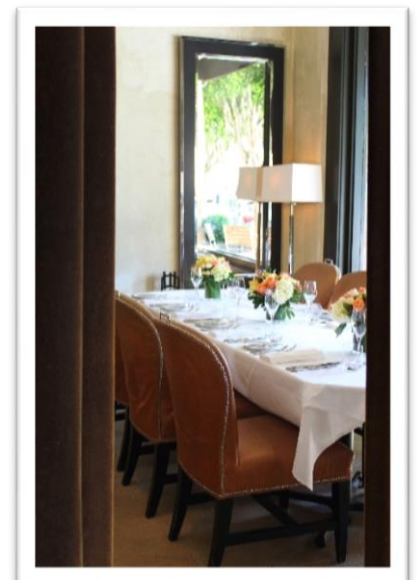
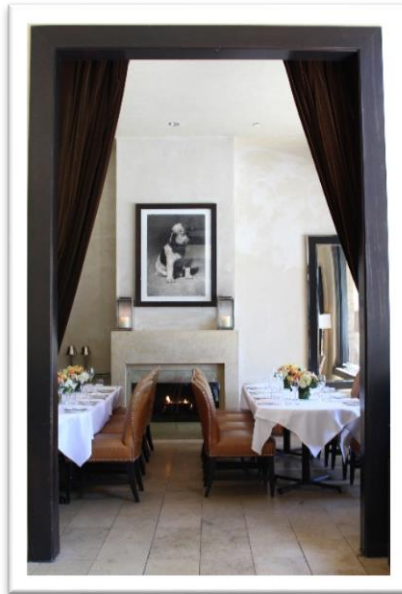


Table Configuration

Spruce Leather Chairs

One Long Table – Maximum 16 Guests
Two Long Rectangle Tables – Maximum 18 Guests

Rental Chairs – Additional \$300

One Long Table – Maximum 18 Guests
Two Long Rectangle Tables – Maximum 20 Guests

Standing Cocktail Reception

25 – 30 Guests

The Laurel Room

The Laurel Room is our largest space - a fully private room away from the main part of the restaurant and dining room. With chocolate brown mohair walls, chandeliers and artwork this space is a perfect back drop for an elegant wedding reception or a quiet business dinner with presentation needs. For groups up to 20 The Laurel Room will allow for both cocktail reception and dining space. Larger events are welcome to begin with cocktails and passed hors d'oeuvres in the Library with seated dinner in the Laurel Room.

Brunch/Lunch Minimum:	\$1,700.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$2,700.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$3,300.00, Room Rental of \$150
Month of December	\$3,750.00, Room Rental of \$150



Table Configuration

Spruce Leather Chairs

- One Long Table – Maximum 20 Guests
- Two Long Rectangle Tables – Maximum 30 Guests
- Four Round Tables – Maximum 32 Guests

Rental Chairs – Additional \$500

- One Long Table – Maximum 24 Guests
- Two Long Rectangle Tables – Maximum 34 Guests
- Four Round Tables – Maximum 40 Guests

Standing Cocktail Reception

50 – 55 Guests

Entire Restaurant

Sunday Brunch Minimum:	\$ 6,000.00
Lunch Minimum: Monday - Wednesday	\$ 7,000.00
Lunch Minimum: Thursday - Friday	\$10,000.00
Dinner Minimum: Sunday - Wednesday	\$20,000.00
Dinner Minimum: Thursday - Saturday	\$25,000.00
December Minimum: Sunday - Wednesday	\$30,000.00
December Minimum: Thursday - Saturday	\$35,000.00

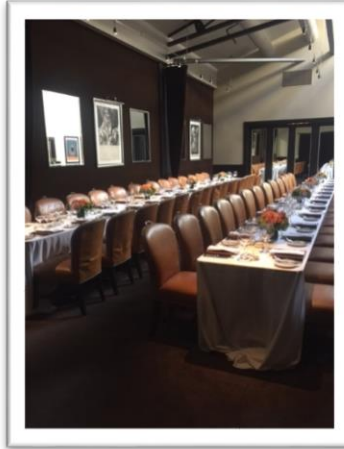


Table Configuration

Spruce Leather Chairs

Round Tables – Maximum 56 Guests

King's Table – Maximum 80 Guests

Rental Chairs – Additional \$500

Round Tables – Maximum 70 Guests

King's Table – Maximum 110 Guests

Standing Cocktail Reception

180 – 200 Guests

Terms and Policies

Payment

We require a signed credit card guarantee form to confirm a reservation.

Payment is due upon conclusion of the event.

We accept corporate checks, MasterCard, Visa, American Express and Cash.

Cancellation Policy

If a cancellation occurs within two weeks of your event, your credit card will be charged for one-half the food and beverage minimum. If you cancel your event within seven days of the event date, your credit card will be charged the entire food and beverage minimum, tax, and gratuity. In December, your credit card will be charged for one-half the food and beverage minimum. If a cancellation occurs within 30 days of your event date. If a cancellation occurs within two weeks of your event date, your credit card will be charged the entire food and beverage minimum, tax, and gratuity.

Guest Count

We require a confirmation of your guest count 3 (three) days prior to your event.

If we are not notified of your guaranteed count three days prior to your event, we will use your original contracted guest count as the confirmed count, and you will be charged accordingly.

SF Mandates

In support of San Francisco employee mandated expenses, a 6% surcharge will be added to all event charges.

Service Charge and Tax

Events are subject to a 22% Service Charge and 8.5% Sales Tax.

**Lunch events have a minimum service charge of \$150 per 12 guests

Flowers

Our florist can provide custom floral arrangements for your event based on a specific style, color Scheme and/or your favorite flowers.

Audio/Visual

Equipment is available at an additional expense. Please make arrangements at least one week prior to your event date. There is a 24-hour cancellation policy.

Transportation

We are happy to arrange door-to-door transportation for you and your guests.

Valet

Valet service is available to your guests at 5:00pm daily for \$12 a car. We offer private service for Valet during lunch at a flat rate fee of \$600.00 dollars.

Corkage

Our corkage fee is \$50 per 750ml bottles with a two-bottle maximum, or \$100 per magnum bottle with a one-bottle maximum.

Events in your Home or Office

Spruce offers full catering and event planning services.

We can customize a menu to suit any occasion and help you create a truly memorable event. In addition to providing the food for your event, Spruce is prepared to coordinate all of the details: entertainment, décor, rentals, and transportation. Written estimates and site location assessment are provided free of charge. Please arrange a consultation with Director of Special Events, Sarah Hubbard, to discuss this service in more detail.

Menus (Starting prices)

Three-course Seated Lunch

One starter, one entrée, and one dessert:	\$80.00 per person
Additional choices per course:	\$15.00 per person
Passed hors d'oeuvres:	\$15.00 per person

Three-course Seated Dinner

One starter, one entrée, and one dessert:	\$110.00 per person
Additional choices per course:	\$15.00 per person
Passed hors d'oeuvres:	\$15.00 per person

Buffet

Lunch:	\$90.00 per person
Dinner:	\$130.00 per person

Cocktail Reception

Selection of passed hors d'oeuvres

2 hours:	\$75 per person
3 hours:	\$90 per person

Beverages

Our Wine and Spirits Director will gladly pair wines to your menu and arrange for all of your beverage needs. There is a \$300 set-up fee for a full bar. Beverages are charged upon consumption.

Additional Pricing

Set-up/Clean-up Fee:	\$250.00/per 15 guests
Applicable Tax:	8.75% Sales Tax & 6% SF Mandates
Labor:	\$35.00/per staffer/per hour
Coordinator Fee:	6%

Florals and Decor: We can help you coordinate flowers and decor to suit any specific requirements.

Rentals: We are happy to arrange for the rental of tables, chairs, linens, china, silverware, glassware and any other necessary items.

Entertainment: We can arrange for any kind of entertainment, from DJs to Mariachi Bands to children's amusement.

Transportation: Luxury door-to-door transportation can be arranged for you and your guests ranging from classic cars to shuttles.

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

HORS D'OEUVRES

Starting your event with hors d'oeuvres adds an elegant touch and provides your guests with an assortment of small bites while they enjoy Champagne and cocktails before lunch or dinner.

Select your favorites or allow us to prepare a “chef’s inspiration” sampling of hors d'oeuvres. Using your menu choices as inspiration, we will put together a selection of hors d'oeuvres to complement your menu. Please inform us of any dietary restrictions. All menu items are based on availability and are subject to change

Select 4 Items OR Chef’s Inspiration of 4 items | \$30 per person

Smoked Salmon on Levain, Pickled Red Onions, Crème Fraîche
Parmesan Risotto Croquettes, Pimentone d’espillet Aioli
Harissa Prawns with Tzatziki
Tuna Tartare
Gougeres
Bacon Gougeres
Chick Pea Panisse, Olive Tapenade
Duck Liver Mousse, Cornichons
Moroccan Lamb Meatballs
Boudin Blanc
Beef Tartare, Dijon Mustard

Per Piece or Order

Oysters on Crushed Ice | \$3 per piece
Jumbo Prawn Cocktail | \$3 per piece
Spruce Sliders With Cheddar Cheese | \$2.50 per piece
Spruce French Fries, Remoulade | \$6 per order, billed upon consumption
Olives, Citrus & Fennel | \$6 per order
Charcuterie: A Selection of House Cured Items, Served with Traditional Garnish | \$12 per person
A Selection of Artisan Cheeses Served with Traditional Garnish | \$12 per person

Luxury Hors d'Oeuvres

Foie Gras Mousse, Brioche, Seasonal Fruit
\$12 per person Supplement

Caviar Selection

Served with Potato Blini, Brioche, Crème Fraîche

California Ossetra Caviar | \$115 per ounce

Golden Ossetra Caviar | \$150 per ounce

Kaluga Caviar | \$200 per ounce

one ounce serves two guests

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

SUNDAY BRUNCH MENU

All groups of 10 guests or more are offered the following Banquet Menu.

All menu items are based on availability and are subject to change

BRUNCH MENU | Three Courses for \$65 per person

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile

Gem Lettuce Salad, Gorgonzola Dolce, Strawberries, Walnuts

Mixed Lettuces, Fines Herbes, Citrus Vinaigrette, Feta

Just Baked Coffee Cake, Cinnamon, Sweet Butter | Served Family Style

Warm Banana Bread | Served Family Style

Sweet Cinnamon Roll, Cream Cheese Glaze | Served Family Style

Farmer's Market Fruit Plate | Served Family Style

French Fries & Olives | Served Family Style

Hudson Valley Foie Gras, Bugey-Cerdon Gelée, Pistachio & Oat Granola | \$20 supplement

Entrées (Please select two)

Buttermilk Pancakes, Roasted Almonds, Honey Butter, Warm Maple Syrup

Pastrami Hash, Kimchi, Poached Farm Egg, Toasted Levain

Grilled Pork Loin, Fried Jidori Eggs, Potato Hash, Whole-Grain Mustard Béarnaise

'Lyonnais' Salad, Prosciutto, Jidori Egg, Baguette, SMIP Mixed Green

Spruce Eggs Benedict, Duck Confit, Asparagus, Warm Chicory Salad

Spruce Burger, English Muffin, French Fries

French Omelet, Mornay, Harvest Greens, L'Original Brie | Available for parties up to 15 guests

Desserts (Please select one)

Soleil D'or Mousse, Mascarpone, Chocolate Crèmeux, Vanilla Ice Cream

Coconut Cream Tart, Cocoa Crumble, Dark Chocolate, Banana Ice Cream

Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet

Assorted Cookies

Family Style Beignets, Crème Anglaise, Preserves

Trio of Desserts | \$7 per person supplement

Sides

Thick Cut Bacon, Served Family Style | \$7 per order, Serves 2

Breakfast Sausage | \$9 per order, Serves 2

Toasted Brioche | \$6 per order, Serves 2

Brunch selections continued on next page....

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

....Brunch selections continued

Cheese Course

Selection of Farmstead Cheese served with traditional accompaniments

\$12 for 2 choices

\$16 for 3 choices

Open Menu | \$70 Per Person

For up to 10 guests, our open Brunch Menu may be offered

Includes Three Courses: First Course, Entrée and Trio of Desserts

Additional Options

You are welcome to add in the following to create a custom menu:

Additional First Course Selection | \$10 per person

Additional Entrée Selection | \$15 per person

Additional Dessert Selection | \$10 per person

Additional Course | \$20 per person

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

LUNCH MENU

*All groups of 10 guests or more are offered the following Banquet Menu.
All menu items are based on availability and are subject to change*

LUNCH MENU | Three Courses for \$65 per person

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile
Gem Lettuce Salad, Gorgonzola Dolce, Strawberries, Walnuts
Mixed Lettuces, Fines Herbes, Citrus Vinaigrette, Feta
Chantenay Carrot Soup, Pickled Rhubarb, Chèvre Mousse, Pepitas
Scarlet Turnip Vichyssoise, Dungeness Crab, Sumac, Brioche
Diver Scallops, Ramp Salsa Verde, Corn Fondue, Foraged Mushrooms | \$5 supplement
Japanese Kanpachi, Cashew Miso, Golden Kiwi, Avocado | \$10 supplement
Hudson Valley Foie Gras, Bugey-Cerdon Gelée, Pistachio & Oats Granola | \$20 supplement

Entrées (Please select two)

Fisherman's Mussels, Fines Herbes, Garlic Crostone, Pernod Nage
Crispy Chicken Salad, Sorrel Green Goddess, Sugar Snap Peas, Toasted Almonds
Duck Confit, Endive Marmalade, Caramelized Citrus, Kohlrabi Purée
Housemade Strozzapreti, Spring Peas, Fava Leaf Pesto, Hazelnuts
Spruce Burger, English Muffin, French Fries
French Omelet, Parmesan Broth, Harvest Greens, Brie | Available for parties up to 15
Pan Seared Ribeye Steak, Asparagus, Gem Lettuce, Nettle Purée
14 Day Aged Flannery New York, Seasonally Inspired Accompaniments | \$15 supplement
Grilled Wagyu Bavette, Seasonally Inspired Accompaniments | \$25 supplement
Poached Maine Lobster, Mushroom Dashi, Chard, Lemon Oil
Half Lobster | \$15 supplement
Whole Lobster | \$25 supplement

Caviar Selection

Served with Potato Blini, Brioche, Crème Fraîche

California Ossetra Caviar | \$115 per ounce

Golden Ossetra Caviar | \$150 per ounce

Kaluga Caviar | \$200 per ounce

One ounce serves two guests

Lunch selections continued on next page....

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

....Lunch selections continued

Desserts (Please select one)

Soleil D'or Mousse, Mascarpone, Chocolate Crèmeux, Vanilla Ice Cream
Coconut Cream Tart, Cocoa Crumble, Dark Chocolate, Banana Ice Cream
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet
Assorted Cookies
Family Style Beignets, Crème Anglaise, Chocolate Sauce
Trio of Desserts | \$7 per person supplement

Cheese Course

Selection of Farmstead Cheese served with traditional accompaniments
\$12 for 2 choices
\$16 for 3 choices

Open Menu - \$70 Per Person

For up to 10 guests, our open Lunch Menu may be offered
Includes Three Courses: First Course, Entrée and Trio of Desserts

Additional Options

You are welcome to add in the following to create a custom menu:

Additional First Course Selection | \$10 per person

Additional Entrée Selection | \$15 per person

Additional Dessert Selection | \$10 per person

Additional Course | \$20 per person

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

DINNER MENU

All groups of 10 guests or more are offered the following Banquet Menu.

All menu items are based on availability and are subject to change

DINNER MENU | Three Courses for \$95 per person

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile
Endive Salad, Hazelnut, Haloumi, Yuzu-Honey
Gem Lettuce Salad, Gorgonzola Dolce, Strawberries, Walnuts
Mixed Lettuces, Fines Herbs, Citrus Vinaigrette, Feta
Chantenay Carrot Soup, Pickled Rhubarb, Chèvre Mousse, Pepitas
Jersey Cow Ricotta Triangolo, Green Garlic, Foraged Mushrooms, Snow Peas
Scarlet Turnip Vichyssoise, Dungeness Crab, Sumac, Brioche
Diver Scallops, Ramp Salsa Verde, Corn Fondue, Foraged Mushrooms | \$5 supplement
Japanese Kanpachi, Cashew Miso, Golden Kiwi, Avocado | \$10 supplement
Hudson Valley Foie Gras, Bugey-Cerdon Gelée, Pistachio & Oats Granola | \$20 supplement

Entrées (Please select two)

Housemade Strozzapreti, Poached Jidori Egg, Shimeji Mushroom, Pumpkin-Cumin Oil
Loch Duart Salmon, Miso-Lobster Jus, Foraged Mushrooms, Spring Onions
Alaskan Halibut, Spring Peas, La Quercia Ham, Vin Jaune Beurre Blanc
38° Duck Breast, Endive Marmalade, Caramelized Citrus, Kohlrabi Purée
Roast Sonoma Chicken, Chermoula, Falafel, Spring Vegetables
Pan Seared Ribeye Steak, Duck Fat Potatoes, Foraged Mushroom, Sauce Périgueux
14 Day Aged Flannery New York, Seasonally Inspired Accompaniments | \$15 supplement
Grilled Wagyu Bavette, Seasonally Inspired Accompaniments | \$25 supplement
Poached Maine Lobster, Mushroom Dashi, Chard, Lemon Oil
Half Lobster | \$15 supplement
Whole Lobster | \$25 supplement

Caviar Selection

Served with Potato Blini, Brioche, Crème Fraîche

California Ossetra Caviar | \$115 per ounce

Golden Ossetra Caviar | \$150 per ounce

Kaluga Caviar | \$200 per ounce

one ounce serves two guests

Dinner selections continued on next page...

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

....Dinner selections continued

Desserts (Please select one)

Soleil D'or Mousse, Mascarpone, Chocolate Crèmeux, Vanilla Ice Cream
Coconut Cream Tart Cocoa Crumble, Dark Chocolate, Banana Ice Cream
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet

Assorted Cookies

Family Style Beignets, Crème Anglaise, Chocolate Sauce

Trio of Desserts | \$7 per person supplement

Sides

Market Vegetables, Served Family Style | \$9 per order supplement (serves 2)

Cheese Course

Selection of Farmstead Cheese served with traditional accompaniments

\$12 for 2 choices

\$16 for 3 choices

Open Menu | \$105 per person

For up to 10 guests, our open Dinner Menu may be offered | \$105 per person

Includes Three Courses: First Course, Entrée and Trio of Desserts with Beignets

Chef's Tasting Menu | \$130 per person

Chef's 5 Course Tasting Menu – specially crafted from our Dinner Menu

Additional Options

You are welcome to add in the following to create a custom menu:

Additional First Course Selection | \$10 per person

Additional Entrée Selection | \$15 per person

Additional Dessert Selection | \$10 per person

Additional Course | \$20 per person