Events at Palm House

Palm House is the staycation destination of San Francisco serving tropical food and vacation drinks

Palm House invites you to experience its bold flavors, tropical eats, quixotic drinks and humble service in the spirit of the old adage, "It’s happy hour somewhere". Our menus tap the spice trail, heat and vibe of the tropics while maintaining a California point of view. Anywhere there's a palm tree is fair sights for our culinary adventures. Our beverage program is a playful exploration of vacation inspired cocktails designed to transport you to the beach.

Our Event Space is as diverse as our tropic spices. Mingling under the stars on our heated patio or a intimate dinner for the executive team in our Captain’s Room. Seated Dinners, Cocktail Receptions, Baby Showers, Bridal Parties, Corporate Holiday Parties, Palm House has a perfect space for every event.

Located in the heart of the bustling Marina/Cow Hollow neighborhoods with the second oldest palm tree in SF.
Palm House offers a variety of options with private to semi-private rooms. Our team will work closely with you to figure out dining, décor and technology to create your next event.

<table>
<thead>
<tr>
<th>ROOM</th>
<th>TYPE</th>
<th>SEATED</th>
<th>RECEPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Captain's Room</td>
<td>Private</td>
<td>12</td>
<td></td>
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<tr>
<td>Communal Table</td>
<td>Open</td>
<td>14</td>
<td>16</td>
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<tr>
<td>Dining Room</td>
<td>Private</td>
<td>36</td>
<td>60</td>
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<tr>
<td>Solarium</td>
<td>Semi-Private</td>
<td>14</td>
<td>20</td>
</tr>
<tr>
<td>Patio</td>
<td>Semi-Private</td>
<td>26</td>
<td>30</td>
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<tr>
<td>Buy Out</td>
<td>Private</td>
<td>110</td>
<td>200</td>
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</tbody>
</table>
Room Details Continued

CAPTAIN’S ROOM
Capacity: 12 seated

Combining both privacy and luxury, the Captain’s Room features a mahogany table, leather seats and tropical-themed artwork that will transport you to a wonderful place far from the hustle and bustle of Union Street. French double doors and a see through cigar case ensure both privacy and limited visibility to the dining room beyond, perfect for an intimate and upscale gathering.

COMMUNAL TABLE
Capacity: 14 seated, 16 standing

Located within the bar area, our Communal Table is a festive option for groups interested in gathering for shared dishes and punch bowls where noise and great cheer are preferred. Seating is bar height.

THE CABANA ROOM
Capacity: 32 seated, 50 standing

Past the bar and adjacent to our open kitchen, the Dining Room offers larger groups a place to dine or mingle in a private, Chef’s Table style setting. Enjoy the sights, sounds and smell of tropical cuisine prepared while you celebrate a special occasion or host a meeting. A wall of mahogany shutters provides privacy from the bar area.
**SOLARIUM**
Capacity: 16 Seated

Adjacent to the front patio, our Solarium offers medium-sized groups a bright and airy atmosphere as well as semi-privacy for either seated dinners or small cocktail parties. Enjoy views of our 150 year old palm tree as well as the patio and bar area.

**PATIO**
Capacity: 26 seated, 30 standing

Our most coveted space, the Patio offers larger groups sun, shade and tropical foliage right on Union Street. Heating and sidewalls ensure your group stays warm on chilly nights.
Brunch Menu — Family Style

STARTERS  Choose 2
TROPICAL FRUIT BOWL
BIBB LETTUCE SALAD  cilantro, mint, shallots, pickled red onion, coconut maple vinaigrette
BURMA CHOPPED SALAD  seasoned nuts, fried shallots, garlic chips, wonton strips, satsuma segments
PINEAPPLE QUINOA SALAD  pineapple poke, kale, puffed rice
JALAPENO CHEDDAR BISCUITS  kawaihe honey butter
AVOCADO POKE  pineapple, soy vinaigrette, wasabi aioli
SPICED FRIES  mango ketchup
SPAM FRIED RICE MUSUBI  pickled mango, sticky rice
SMASHED AVOCADO  assorted chips, gem lettuce, chili oil
KATSU AVOCADO FRIES  sesame seeds, wasabi aioli, tonkatsu, green onions

MAINS  Choose 3
EL CRUDO HASH  sofrito, crispy sweet potato, crema de crudo, mojo rojo, brioche, poached eggs
FRIED RICE  green onion, scrambled egg  choice of grilled pineapple / spam / steak +$2
HUEVOS RANCHEROS  black bean puree, fried tortilla, mojo rojo, mojo verde
BANANA BREAD FRENCH TOAST  caramelized banana, maple-rum syrup, orange butter
JERK CHICKEN TACOS  corn tortilla, savoy cabbage, jerk aioli, mango, sorrel
CARIBBEAN LOX FLATBREAD  house cured salmon, pickled onion, jalapeño cream cheese
BREAKFAST TACOS  egg, ranchero, spiced potato, pickled serano peppers, crudo crema  choice of spam or steak
PALM HOUSE SCRAMBLE  seasonal vegetables, leafy greens, ranchero salsa
CRISPY SWEET POTATO AND GRILLED SCALLION TACOS  jicama, ranchero salsa, smashed avocado

SIDES  One Side for $3 per person, Two Sides for $6 per person
TROPICAL FRUIT BOWL
SWEET POTATO FRIES
SPICED FRIES
PINEAPPLE-SUGAR CANE GLAZED BACON
LIME & CILANTRO RICE
CUMIN SCENTED BLACK BEANS
JALAPENO CHEDDAR BISCUITS  kawaihe honey butter

$28 PER GUEST
Add $3.00 per person for each additional starter
Add $8.00 per person for each additional entree
Pricing does not include 8.5% sales tax, 5% sf employer mandate, 20% event fee

*Menus Subject to Change without notice.
Lunch Menu — Family Style

STARTERS  Choose Two
SMASHED AVOCADO  assorted chips, gem lettuce, chili oil
PINEAPPLE QUINOA SALAD  pineapple poke, kale, puffed rice
BIBB LETTUCE SALAD  cilantro, mint, shallots, pickled red onion, coconut maple vinaigrette
BURMA CHOPPED SALAD  seasoned nuts, fried shallots, garlic chips, wonton strips, satsuma segments
AVOCADO POKE  grilled avocado, soy vinaigrette, wasabi aioli, taro chips
IMPERIAL ROLLS  carrots, cabbage, herbs, garlic vinaigrette
KATSU AVOCADO FRIES  sesame seeds, wassabi aioli, tonkatsu, green onions

MAINS  Choose Two
TACOS (Choose One)  choice of jerk chicken, kalua pork, blackened fish, or seasonal vegetables
+ $2 per person  grilled ponzu steak
CARIBBEAN PLATTER  choice of: jerk chicken, kalua pork or seasonal vegetables, cuban style black beans & rice, jerk salad
HAWAIIAN PLATTER  choice of: jerk chicken, kalua pork or seasonal vegetables, mac salad, wakame, steamed rice
+ $3 per person  tuna poke
SOUTH PACIFIC PLATTER  choice of: jerk chicken, kalua pork or seasonal vegetables, rice, asparagus, bell pepper, bok choy, curry broth
SEASONAL VEGETARIAN ENTREE  cauliflower chorizo, black beans, lime rice, pico de gallo
HUEVOS RANCHEROS  scrambled farm eggs, black bean puree, crispy tortilla, queso asadero, mojo rojo, mojo verde
HULI HULI CHICKEN  pickled ginger, finadene, pickled cucumbers
SEARED AHI  braised greens, coconut milk  + $3 per person

SIDES  Choose One for $3 per person or Two for $6 per person
SPICED FRIES malt vinegar salt, mango ketchup
SMASHED AVOCADO  assorted chips, gem lettuce, chili oil
ROASTED BRUSSELS SPROUTS  spiced macadamia nuts, coconut, pickled serrano
SWEET POTATO FRIES  aji amarillo tartar sauce
PINEAPPLE SPAM FRIED RICE

DESSERT  + $3 per person
CHEF’S SELECTION OF DESSERTS

$24 PER GUEST
Add $3.00 per person for each additional starter
Add $8.00 per person for each additional entree
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*Menus Subject to Change without notice.
Dinner Menu — Family Style

STARTERS
Choose Two
SMASHED AVOCADO assorted chips, gem lettuce, chili oil
ISLAND SMOKED RIBS jerk spice spare ribs, grilled pineapple
TROPICAL MIXED GREEN SALAD coconut, macadamia nuts, pumpkin seeds, puffed quinoa, plantain, coconut maple vinaigrette
BURMA CHOPPED SALAD seasoned nuts, fried shallots, garlic chips, wonton strips, satsuma segments
PINEAPPLE QUINOA SALAD cucumber, scallion, jalapeno, pickled red onions, sesame vinaigrette
COCONUT CRUSTED PRAWNS grilled pineapple, green onion, jicama, citrus soy glaze + $2 per person
KATSU AVOCADO FRIES sesame seeds, wassabi aioli, tonkatsu, green onions
AVOCADO POKE grilled avocado, pineapple, soy vinaigrette, wasabi aioli
IMPERIAL ROLLS carrots, cabbage, herbs, garlic vinaigrette

MAINS
Choose Three
TACOS (Choose One) jerk chicken, kalua pork, blackened fish, ginger ponzu steak or seasonal vegetable
CARIBBEAN PLATTER jerk chicken, kalua pork or seasonal vegetables, cuban rice and beans, jerk salad
HAWAIIAN PLATTER kalua pork or vegetables, mac salad, wakame, steamed rice
   sub: ahi tuna + $3 per person
SOUTH PACIFIC PLATTER jerk chicken or tofu, rice, asparagus, bell pepper, bok choy, curry broth
   sub: shrimp + $3 per person
HULI HULI CHICKEN pickled ginger, finadene, pickled cucumbers
CRISPY TOFU mushroom coconut broth, mushrooms, asparagus, corn
ROASTED RED SNAPPER pineapple mango salsa, pickled ginger vinaigrette
FAJITAS (Choose One) cauliflower chorizo, ponzu lime steak, jerk chicken, or baja shrimp
   sub: gulf prawns + $2 per person or surf and turf + $5 per person
served with charred onion salsa, mojo rojo, cotija, crema fresca

SIDES
Choose One for $3 per person or Two for $6 per person
SPICED FRIES malt vinegar salt, mango ketchup
ROASTED BRUSSELS SPROUTS spiced macadamia nuts, coconut, pickled serrano
CUMIN SCENTED BLACK BEANS
PINEAPPLE SPAM FRIED RICE

DESSERT
CHEF’S SELECTION OF DESSERTS

$45 PER GUEST
Add $5.00 per person for each additional starter
Add $10.00 per person for each additional entree
Add $4.00 per person for each additional dessert
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### Reception Menu

**LARGE PLATTERS** (each platter feeds 8-10 guests)  

<table>
<thead>
<tr>
<th>Item</th>
<th>per platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>AHI TUNA POKE</td>
<td>$60.00</td>
</tr>
<tr>
<td>SHRIMP CEVICHE</td>
<td>$50.00</td>
</tr>
<tr>
<td>SMASHED AVOCADO</td>
<td>$35.00</td>
</tr>
<tr>
<td>SPICED FRIES</td>
<td>$25.00</td>
</tr>
<tr>
<td>SWEET POTATO FRIES</td>
<td>$25.00</td>
</tr>
<tr>
<td>MACADAMIA NUT CRUSTED MAC N CHEESE</td>
<td>$40.00</td>
</tr>
<tr>
<td>ROASTED BRUSSELS SPROUTS</td>
<td>$45.00</td>
</tr>
<tr>
<td>CHORIZO CAULIFLOWER</td>
<td>$40.00</td>
</tr>
<tr>
<td>TROPICAL FRUIT PLATTER</td>
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</tr>
<tr>
<td>ASSORTED DESSERT PLATTER</td>
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**BY THE DOZEN**  

<table>
<thead>
<tr>
<th>Item</th>
<th>per dozen</th>
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<tbody>
<tr>
<td>TACOS Choice of Jerk Chicken, Kalua Pork, Baja Fish, Ginger Ponzu Steak or Seasonal Vegetable</td>
<td>$60.00</td>
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<tr>
<td>CRISPY TACOS Choice of Spiced Chicken, Carnitas, or Seasonal Vegetable</td>
<td>$60.00</td>
</tr>
<tr>
<td>ISLAND SMOKED RIBS</td>
<td>$50.00</td>
</tr>
<tr>
<td>AVOCADO KATSU</td>
<td>$40.00</td>
</tr>
<tr>
<td>COCONUT PRAWNS grilled pineapple, scallion, sweet soy glaze</td>
<td>$50.00</td>
</tr>
<tr>
<td>AHI TUNA POKE CRISP wonton chip, ahi, pickled mango, toasted sesame seed, soy ginger marinade</td>
<td>$52.00</td>
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<tr>
<td>JERK SPICED PLANTAIN FRITTERS</td>
<td>$50.00</td>
</tr>
<tr>
<td>MINI CUBANO smoked ham, house pickles, dijon mustard, swiss cheese mornay</td>
<td>$50.00</td>
</tr>
<tr>
<td>COCONUT PRAWNS grilled pineapple, scallion, sweet soy glaze</td>
<td>$45.00</td>
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<tr>
<td>WONTON choice of jerk chicken, kalua pork, vegetarian with spicy guava sauce, thai basil</td>
<td>$40.00</td>
</tr>
<tr>
<td>EMPANADAS choice of jerk chicken, kalua pork, vegetarian with jerk aioli</td>
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</tr>
<tr>
<td>VEGETARIAN LUMPIA sweet &amp; borracho sauce</td>
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</tr>
<tr>
<td>JERK CHICKEN WINGS jerk bbq sauce, toasted sesame seeds</td>
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<tr>
<td>PORK CUBAN SPICED FINGERLINGS kalua pork, crispy shallots, cotija cheese, chimichurri aioli</td>
<td>$45.00</td>
</tr>
<tr>
<td>VEGETARIAN CUBAN SPICED FINGERLINGS cuban rice, crispy shallots, chimichurri aioli</td>
<td>$40.00</td>
</tr>
<tr>
<td>SMOKED SALMON ROLL smoked salmon, fresh herbs, aji amarillo tartar sauce</td>
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<tr>
<td>SWEET PEA &amp; POTATO SAMOSA sweet chili vinaigrette</td>
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</tr>
<tr>
<td>CRISPY TOFU FRIED RICE MASUBI</td>
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<tr>
<td>MINI CRAB CAKES dungeness crab, tarragon, chives, sambal aioli</td>
<td>$75.00</td>
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<tr>
<td>BEIGNETS seasonal jam, rum caramel</td>
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<tr>
<td>MINI ALMOND JOY TARTS coconut chocolate mousse, almond cookie crumble</td>
<td>$50.00</td>
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<tr>
<td>KEY LIME BARS macadamia nut pie crust, key lime custard</td>
<td>$40.00</td>
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*Menus Subject to Change without notice.*

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Reception Menu Continued

HAND PASSED SERVICE

3 ITEMS | $15 Per Person  •  6 ITEMS | $30 Per Person  •  9 ITEMS | $45 Per Person

Passed Items: By the Dozen (additional items available – please ask event manager)

ACTION STATION (Buy Outs Only)

TACO STATION – $24 per person
Set up Fee – $100  Chef charge– $75 per chef, 2 hour minimum
PROTEIN: Jerk Chicken, Steak, Hawaiian BBQ Pork, Grilled Fish, Seasonal Vegetables
TOPPINGS: cabbage, mango, queso fresco, sweet potato, picked red onion, jerk aioli, thai chili, salsa verde, crispy kale, chimichurri, cucumber
SIDES: cuban style rice and beans, flour tortillas, corn tortillas, lettuce wraps

FAJITA STATION – $24 per person
Set up Fee – $100  Chef charge– $75 per chef, 2 hour minimum
PROTEIN: Jerk Chicken, Ginger Ponzu Steak, Grilled Fish, Seasonal Vegetables
TOPPINGS: cotija, ranchero salsa, mojo verde
SIDES: cuban style rice and beans, flour tortillas, corn tortillas, lettuce wrap

PALM HOUSE RAW BAR – $30 per person
Set up Fee – $100  Chef charge– $75 per chef, per hour, 2 hour minimum
Blackened prawns, scallop ceviche, Tuna poke, fresh oysters

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*Menus Subject to Change without notice.
**Beverage Packages**

**UPON CONSUMPTION BAR**  
$150 Staffing Fee for Remote Bars  
All beverages added to the bill as ordered. Featuring domestic beer, pre-selected wines, and up to 4 artisanal cocktails. A private bar/bartender will be available for your event.

**SIGNATURE PUNCH BOWLS, COCKTAILS AND DRAFT PITCHERS**  
Only for the Communal Table, Captain’s Table, and Solarium. Each Serve 4-6.

**SIGNATURE PUNCH BOWLS**  
$65  
**SUMMERTIME, ALL THE TIME**  
Encanto pisco, white rum, cucumber-basil infusion, pineapple gomme  
**EL CONQUISTADOR**  
Silver tequila, watermelon, lime, agave, jalapeno

**SIGNATURE COCKTAIL PITCHERS**  
$50  
**CHIPOTLE MANGO MARGARITA**  
Chipotle infused tequila, mango, lime, agave  
**PALMADE**  
Vodka, lemonade, muddled raspberries  
**OLD CUBAN**  
Brugal anejo rum, champagne, lime, mint  
**PIÑA COLADA**  
White rum, coconut puree, pineapple gomme, lime  
**TROPIC THUNDER**  
Gin, falernum, passion fruit, lemon, bitters  
**MARIACHI**  
El Silencio mezcal, pineapple, lime, cilantro agave, cucumber, tajin

**PALMHOUSE SLUSHY PITCHER**  
$50  
Our frozen house specialty made with white rum, spiced rum and fresh lime juice  
Choice of: Plain, Prickly Pear, Passionfruit or Strawberry

**MIMOSA PITCHER**  
$50

**DRAFT BEER PITCHER**  
$25

**BEVERAGE PACKAGES**  
(Available for Parties of 30 guests or more)

**I. FULL BAR PACKAGE | $50 PER PERSON**  
Includes three hour service of up to 4 artisanal cocktail options, well cocktails, house wines (1 white + 1 red + 1 prosecco), domestic beers, non-alcoholic beverages.  
$10 per person, each additional hour

**II. BEER & WINE PACKAGE | $40 PER PERSON**  
Includes three hour service of house wines (2 white + 2 red varietals), domestic beers, and non-alcoholic beverages.  
$8 per person, per additional hour

**III. NON ALCOHOLIC PACKAGE | $10 PER PERSON**  
Includes three hour service of non-alcoholic beverages, including coffee, tea and assorted sodas.  
$5 per person, per additional hour

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### SPARKLING

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<thead>
<tr>
<th>Wine</th>
<th>Country/Region</th>
<th>Year</th>
<th>GL</th>
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<tbody>
<tr>
<td>Prosecco Benvolio</td>
<td>Tuscan Italy</td>
<td>2015</td>
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<tr>
<td>Brut Rose</td>
<td>Carcassonne, France</td>
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<td>Brut JCB, no. 21</td>
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<tr>
<td>Brut Perrier Jouet</td>
<td>Belle Epoque, Champagne</td>
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### WHITES

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<tbody>
<tr>
<td>Rosé</td>
<td>Day Owl, Parlier, California</td>
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<tr>
<td>Viognier</td>
<td>Opolo, Central Coast</td>
<td>2016</td>
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<tr>
<td>Pinot Grigio</td>
<td>San Angelo, Tuscany</td>
<td>2016</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Innocent Bystandard, Marlborough, NZ</td>
<td>2016</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Matanzas Creek, Sonoma County</td>
<td>2016</td>
<td>9</td>
<td>36</td>
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<tr>
<td>Chenin Blanc</td>
<td>L’Ecole, Washington</td>
<td>2015</td>
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<tr>
<td>Albariño</td>
<td>Legado Del Conde, Rias Baixas, Spain</td>
<td>2016</td>
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<tr>
<td>Dry Riesling</td>
<td>Trefethen, Napa</td>
<td>2015</td>
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<tr>
<td>Chardonnay</td>
<td>Ferrari Carano, Sonoma County</td>
<td>2015</td>
<td>12</td>
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<tr>
<td>Chardonnay</td>
<td>Gran Moraine, Dundee Oregon</td>
<td>2014</td>
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### REDS

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<tr>
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<th>BTL</th>
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<tr>
<td>Pinot Noir</td>
<td>La Crema, Sonoma Coast</td>
<td>2015</td>
<td>10</td>
<td>40</td>
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<tr>
<td>Pinot Noir</td>
<td>Red Car, Sonoma Coast</td>
<td>2012</td>
<td>85</td>
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<tr>
<td>Malbec</td>
<td>Mendoza, Argentina</td>
<td>2015</td>
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<td>Tempranillo</td>
<td>Vina Gormaz, Soria, Spain</td>
<td>2015</td>
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<tr>
<td>Syrah</td>
<td>Campuget, Manduel, France</td>
<td>2015</td>
<td>48</td>
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<tr>
<td>Cabernet</td>
<td>Educated Guess, Napa Valley</td>
<td>2015</td>
<td>48</td>
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</tr>
<tr>
<td>Red Blend</td>
<td>Atalon, Napa Valley</td>
<td>2012</td>
<td>56</td>
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<tr>
<td>Red Blend</td>
<td>The Lost Colony, Dry Creek Valley</td>
<td>2013</td>
<td>48</td>
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MENU

Our private event dining menus are designed to provide the highest quality in product along with the best service possible. Guidelines for menu structure are based on party size and our best ability to facilitate such service. Enhancements to the listed menu structures may incur additional fees, as determined by Management.

As the majority of our food is prepared a la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Uncommunicated delays in function start times may necessitate the re-preparation of food and result in additional fees charged at the Chef’s discretion. Delays in start times more than one hour will additionally result in appropriately assessed labor charges.

ADDITIONAL MENU IDEAS

From Pig Roasts to Crab Feeds to Rum Pairing Dinners, we can come up with menus that fit any of your event dreams. Just ask our Event Director for additional ideas.

GUARANTEE

Your final guaranteed attendance numbers are due to Palm House no later than 10am, PST, seventy two (72) hours prior to the function. In the absence of guaranteed attendance numbers, the expected attendance number indicated on your Banquet Event Orders (BEOs) will be considered the guarantee. Guarantees may not be reduced within seventy two (72) hours prior to the function; increases will be accommodated based on the availability of product and staff, not to exceed 10%. Charges will be based on the guaranteed attendance number, or actual guest count, whichever is greater.

CORKAGE

Corkage fee of $40 per 750ml bottle of wine will be assessed, max (2) bottles or one magnum.

AUDIO/VISUAL

Palm House is happy to partner with local rental companies to facilitate all AV needs for your event.

DECOR

All decorations must receive prior approval from the Management. Palm House does not permit hanging or affixing anything from its existing walls or ceilings, or the use of confetti or glitter.
Whole Roasted Pig or Fish

Let us roll out the China Box for your own roasting experience. This roast roasting can not be matched. Seasoned with island spices and then laid in the roasting box for hours. We can roast pig, fish, chicken - all sizes.

Minimum - 30ppl

Custom Luau

Full Buy Out Only

Bring the tropics to life with a luau for your next party. Greet your guests with leis. Dine on a traditional Hawaiian buffet with whole roasted pig. Enjoy your meal to the sounds of an island band and take a hula lesson after the dancers performance. Let us customize a luau to fit your budget and needs.

Guest Bartending Night

We are here to assist in your fundraising needs.

Bring together the members of your favorite charity and get behind the bar for a fun night filled with slinging drinks for a cause. Percentage of the bar sales will be donated to the charity of your choice.

Available on Sunday, Tuesday, & Wednesday nights (based on availability)
Contact Info

PALM HOUSE PRIVATE EVENTS

ADDRESS • CONTACT INFO
Jazlyn Hoover, Events Manager
Palm House, The Dorian, Bergerac & Audio
(415) 741-0447
Jazlyn@palmhousesf.com
2032 Union St.
San Francisco, CA 94123

CHECK US OUT!
www.palmhousesf.com
@palmhousesf
#palmhousesf

RESTAURANT HOURS
LUNCH: TUES–FRI • 11:30AM – 3:00PM
DINNER: TUES–SUN • 5:00PM – 9:00PM
BRUNCH: SAT–SUN • 10:30AM – 3:30PM
CLOSED MONDAYS

BAR HOURS
TUES–THU • 11:00AM – 10:00PM
FRI–SAT • 11:00AM – 2:00AM
SUN • 10:30AM – 10:00PM
CLOSED MONDAYS