

*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 40 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 **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 4 **Campo del Palio**

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

- Up to 125 for a seated meal
- 150 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
- High ceilings and open plan for optimal space

OPTION 5 **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 125 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.

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PRIVATE DINING

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.

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AVAILABILITY PLEASE
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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.

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DETAILS

- There are many seating arrangements that we can use to seat larger groups of 50+
- We can sat a maximum of 125 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.

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DETAILS

We can seat a larger group of up to 125 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 3 or popular 4 course menus are available for group private dining. Details for each menu option are below.

3 Courses

OPTION 1

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

- \$62 per person
- Select one salad or appetizer
(Additional options \$6 additional fee **per person**)
- Select three entree options
(Can be from either pasta or entree sections.
Additional options \$10 additional fee **per person**)
- Select one dessert option
(Additional options \$8 additional fee **per person**)
- Dietary restrictions accomodated on site
- Your guests will select their salad/appetizer, entree choice and dessert on the day of the event.
No need to get orders in advance!

4 Courses

OPTION 2

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

- \$72 per person
- Select one salad or appetizer
(Additional options \$6 additional fee **per person**)
- Select two pasta options
(Additional options \$8 additional fee **per person**)
- Select three entree options
(Additional options \$10 additional fee **per person**)
- Select one dessert option
(Additional options \$8 additional fee **per person**)
- Dietary restrictions accomodated on site
- Your guests will select their salad/appetizer, entree choice and dessert on the day of the event.
No need to get orders in advance!

Menu pricing is for food only, beverages are all priced separately and charged based upon consumption

For our pharmaceutical groups, please inquire about HMCC certified/PhRMA compliant dinner packages

SALADS
& APPETIZERS

ADD-ONS \$5 PER PERSON

Insalata Cesare

Classic chopped caesar salad
roasted garlic croutons, parmigiano reggiano

Insalata Romana (V, GF)

Romaine hearts, dates, walnuts
goat cheese, balsamic vinaigrette

Insalata Mista (V, Vegan, GF, DF)

Mixed field greens, julienned vegetables
lemon vinaigrette

Insalata Rucola (V, GF)

Arugula, fennel, lemon vinaigrette
shaved parmigiano reggiano

Buratta (V)

Heirloom cherry tomatoes, basil, olive oil,
focaccia crostini
(\$6 supplement per order)

Carpaccio di Manzo

Raw filet of beef, arugula, lemon aioli
fried capers, shaved parmigiano reggiano
(\$8 supplement per order)

REMINDER:

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 A ENTRÉE OPTION

Risotto del Giorno (V, GF)

Daily vegetarian risotto special

Pesto Genovese (V)

Pasta, green beans, basil, pine nut sauce

Ravioli Fatta en Casa (V)

Homemade ravioli, seasonal vegetarian filling, market driven sauce and garnish

Polenta con Funghi (V, GF)

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

Rigatoni con Ragù Neapolitano

Rigatoni, tomato, caper and pork ragù pecorino

Orrechiette con Salsiccia

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

Conchiglie con Granchio

Little shell pasta, dungeness crab
spicy tomato sauce, breadcrumbs
(\$10 supplement per order)

Gluten Free Pasta Pomodoro (V, Vegan, GF, DF)

Imported gluten free corn penne pasta
san marzano tomato sauce, basil

ENTRÉES

MAINS

Pesce del Giorno (GF)

Fresh catch of the day with seasonal accompaniment.

Pollo alla Piccata

Mary's chicken breast, lemon, caper, white wine, butter sauce, potato, sauteed fresh vegetables

Stinchetti di Maiale Arrosto

Braised pork shank, roasting jus, creamy polenta integrale

Bistecca (GF)

Grilled NY steak, garlic mashed potatoes seasonal vegetable, horseradish cream (\$12 supplement per order)

Melanzane Parmigiana (V, GF)

wood oven baked eggplant, ricotta cheese tomato sauce, basil

Cavolfiore Arrosto (V, Vegan, GF, DF)

Roasted cauliflower steak roasted red pepper coulis, salsa verde,

PASTA CAN BE CHOSEN AS AN ENTREE OPTION WITH A 3 OR 4 COURSE MEAL

REMINDER:

3 Course Meal – Select one salad, three entrees, and one dessert option for your guests to choose from. Additional items will incur an additional cost.

4 Course Dinner – Select one salad, two pastas, three entrees, and one dessert option for your guests to choose from. Additional items will incur an additional cost.

DESSERTS

ADD-ONS \$5 PER ORDER

Tiramisu (V)

Lady fingers, espresso, rum zabaglione mascarpone cheese cream

Crostata Del Giorno (V)

Chef's choice seasonal fresh fruit tart whipped cream

Cantucci di Mandorle (V)

House-made almond biscotti choice of plain or chocolate dipped

Cannoli (V)

Fried pastry shell, ricotta cream candied citrus, pistachio, chocolate chips

Panna Cotta (V, GF)

Buttermilk eggless custard, fresh melon

Seasonal Sorbetto (V, Vegan, GF, DF)

Fiorello Gelato's organic, all natural sorbetto

PRIVATE DINING

DETAILS

A P P E T I Z E R S

Our appetizer 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 \$22 per person
- One hour reception with choice of three items \$29 per person
- Add \$8 per person for each additional item
- Add \$10 per person for each additional half hour

OPTIONS

Focaccia Bites (V)

Homemade sourdough focaccia

Fungo (V, GF)

Goat cheese stuffed mushroom caps, thyme

Uova con Granchio (GF)

Crab stuffed deviled eggs (\$5 supplement per platter)

Calamari Fritti

Lightly floured fried Monterey calamari roasted red pepper sauce

Gamberi en Pancetta (GF)

Grilled pancetta and sage wrapped shrimp

Polpette di Ricotta

Ricotta meatball lollipop

Spiedini di Pollo (GF)

Grilled chicken breast, salsa verde

Polenta Squares (V)

Fried polenta squares, white truffle aioli

Bruschetta (V, VEGAN)

Focaccia crostini, marinated tomatoes, garlic, basil

Caprese Spiedini (V, GF)

Heirloom cherry tomatoe skewers fresh mozzaella di bufala, basil balsamic reduction

Frittatine di Pasta Carbonara

Pasta carbonara fried croquette of guanciale, pecorino, black pepper cured egg

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 -10 slices.

DETAILS

- Half hour station with choice of three pizzas \$15
- One hour station with choice of three pizzas \$22
- Add \$8 per person for each additional pizza selection
- Add \$10 per person for each additional half hour
- Substitute gluten free crust (exposed to wheat) add \$6 per pizza

Pizza Margherita (V)

San Marzano tomato sauce, mozzarella, oregano and basil

Pizza Rucola (V)

Fresh corn, asiago, arugula, aged balsamic

OPTIONS

Pizza Calabrese

Spicy pork pepperoni, mozzarella, oregano san marzano tomato sauce

Pizza Siciliana

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

Pizza Funghi (V)

Wood oven braised wild mushrooms roasted garlic, fontina val d’aosta (no sauce)

Pizza Quattro Formaggi (V)

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

Pizza Tutti Carne

Our “all meat” pizza of pepperoni, sausage, meatballs, mozzarella cheese, san marzano tomato sauce, basil (\$6 supplement per pizza)

PRIVATE DINING

ADDITIONAL ITEMS

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

NEED COFFEE??

ADD A FULL COFFEE/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

\$15 PER PERSON

Salumi

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

\$15 PER PERSON

Vegetable Crudite (V)

Chef's choice of fresh seasonal vegetables with house dressing

\$8 PER PERSON

Dolce Mista

Chef's choice of seasonal mini desserts and self service coffee station

\$22 PER PERSON

Mini Cannoli or Mini Tiramisu

Bite sized mini desserts ideal for reception events

\$6 PER PIECE

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 FOR WINE
\$35 PER 750ml BOTTLE**

**ANY OTHER OUTSIDE
BEVERAGES ARE PRICED
ON AN INDIVIDUAL BASIS
IN ADVANCE WITH
VALERIA.**

For our full wine and beverage list
please follow the link below
<https://www.paliosf.com/drink>

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 8.625% California sales tax.

A group is considered no-call no-show if Palio has not received verbal confirmation of the group's arrival within 45 minutes from the contracted 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 business 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 \$6 per person cakecutting fee. This includes but is not limited to wedding cakes, cupcakes, and special order requests.



PALIO Private Dining

*Nonno Luigi in 1954
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

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