



PERRY'S BANQUET INFORMATION

Perry's on the Embarcadero is a sleek waterfront outpost of the Union Street original, following the same combination of all-American favorite fare and comfortable, welcoming service that Perry's first made a San Francisco hallmark in 1969. The décor is warm – murals reminiscent of the memorabilia made famous on Union Street, combined with exposed brick walls, a wood-burning fireplace and breathtaking views of the Bay and the Bay Bridge.

Perry's is known today, as much as ever, for its classic American food, its warm personable service and its fun, bustling bar. Perry's traditional yet innovative menu includes a wide variety of sandwiches, salads, pastas, steaks and grilled fresh fish. Perry's on the Embarcadero is conveniently located in the heart of San Francisco's bustling financial district, across the street from the Ferry Building, less than a mile from AT&T Park and easy to reach by public transportation from all over the city and the greater Bay Area.

Perry's is proud to offer several dynamic spaces at three distinct San Francisco locations for private and semi-private events, ranging from casual Happy Hours with Hors d'oeuvres and cocktails to formal, seated dining. For all events, Perry's classic menu offerings and beverage hosting options are tailored to the preferences of the guest, along with full service organization on all third party services.

Don't see exactly what you envision here? Just ask! We pride ourselves on finding the right fit for your event at Perry's!

For all event inquiries and more information regarding our in-restaurant private and semi-private group bookings, please contact Lisa Moschetti at lisa@perrysf.com or 415.222.7129.

We look forward to hosting you!

CONFERENCE MENUS & PRICING

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Each individual conference room service requires a minimum order of \$50 and five business days advance notice for service and product availability guarantee.

Day-of orders and refill requests may incur additional service charges from Perry's.



CONTINENTAL BREAKFAST SET- UP IN CONFERENCE ROOM \$16.95 PER PERSON

Selection of Breads served with Butter & Strawberry Preserves
 All Natural Granola & Yogurt
 Selection of Whole Fruit
 Fresh Orange Juice
 Coffee & Tea Service—*regular, decaf & selections of teas*

CONTINENTAL BREAKFAST UPGRADES \$10 PER PERSON, EACH SELECTION

AMERICAN OPTION	EUROPEAN OPTION
Fresh Cut Fruit	Sliced Meats
Bagel Selection with Cream Cheese	<i>Black Forrest Ham & Roast Turkey Breast</i>
Hard-Boiled Eggs	Sliced Cheeses
	<i>Cheddar, Swiss & Jack</i>

A LA CARTE BREAKFAST SELECTIONS

Pastries	\$4.95 per Pastry
Bagels & Cream Cheese	\$4.25 per Person
Selection of Whole Fruit	\$4.00 per Person
Fresh Cut Fruit	\$8.50 per Person
All Natural Granola & Yogurt	\$8.25 per Person
Hard-Boiled Eggs (2)	\$2.95 per Person
Sliced Meats	\$6.95 per Person
<i>Black Forrest Ham & Roast Turkey Breast</i>	
Sliced Cheeses	\$6.95 per Person
<i>Cheddar, Swiss & Pepperjack</i>	

SOFT BEVERAGE SELECTIONS

Coffee & Tea Service	\$7.50 per Person
<i>Regular, Decaf & Selections of Teas</i>	
Panna Still Water 1 liter	\$6.00
Pellegrino Sparkling Water 1 liter	\$6.00
Orange or Grapefruit Juice	\$4.25 each
Cranberry, Pineapple or Tomato Juice	\$3.75 each
Soft Drinks	\$3.00 each
<i>Coke, Diet Coke & Sprite</i>	



LUNCH IN THE CONFERENCE ROOM

Full Perry's Lunch Menu Attached. See Page 5.

Advance ordering required. Family-style plating available upon request.

Regular weekday delivery available 11:00am-11:30am and 1:45-4:00pm.

Rush hour weekday delivery available 11:45-1:30pm, \$5 per person surcharge.

SIGNATURE PLATTERS AVAILABLE AFTER 3PM

EACH PLATTER IS DESIGNED TO SHARE AMONG FOUR TO FIVE PEOPLE

The Classic Perry's	\$34.95
Spicy Buffalo Wings • Fried Calamari • Potato Skins <i>Fully Dressed</i>	
Mini Sandwich Sampler	\$34.95
Mini Rueben • Mini Chicken B.L.T. • Perry's Traditional Slyder <i>Mini Cheeseburger</i>	
All Veggie All the Time	\$34.95
Grilled Artichoke • Vegetarian Quesadilla • Potato Skins <i>Hold the Bacon</i>	
Go Fish!	\$48.95
Ahi Tartare Tacos • Lump Crab Cakes • Fried Calamari	
Spice is Nice	\$24.95
Spicy Buffalo Wings & Boneless Tenders <i>Ranch & Maytag Bleu Cheese Dressing</i>	
Fries 'n Strings	\$20.95
Onion Strings • French Fries • Sweet Potato Fries	
Chef's Mini Sweet Selection <i>House Made Variety</i>	\$36.95
Vegetable Crudit� <i>Ranch & Maytag Bleu Cheese Dressing</i>	\$30.00
House Made Chips & Guacamole	\$22.50
House Made Chips & Salsa Fresca	\$20.00
House Made Dip <i>Crostini & Perry's Breadsticks</i>	\$20.00 <i>per</i>
Choice of Spinach, Artichoke or Sundried Tomato	
Perry's House Made Cottage Chips	\$15.00

ANYTIME EATS

SERVED AT ROOM TEMPERATURE

Fresh Cut Fruit	\$8.50 per Person
Selection of Whole Fruit	\$4.00 per Person
Chocolate Chip Cookies	\$4.00 per Person
Selection of Nuts	\$4.50 per Person
Granola Bar	\$3.50 per Person



**A LA CARTE APPETIZERS AVAILABLE AFTER 3PM
TO BE EATEN AT ONCE**

EACH A LA CARTE SELECTION IS DESIGNED FOR ONE INDIVIDUAL
OR TO BE ORDERED IN MULTIPLES AND SHARED BY UP TO THREE PEOPLE EACH ITEM

Grilled Local Artichoke <i>Lemon Aioli</i>	\$11.95
Ahi Tacos Tuna <i>Tartare, Crispy Wonton Shells, Sweet Chili Soy & Wasabi Aioli</i>	\$16.75
Spicy Buffalo Wings or Tenders <i>Creamy Maytag Bleu Cheese Dressing</i>	\$13.15
Maryland Blue Crab Cakes <i>Lemon Aioli & Greens</i>	\$16.25
Cornmeal Fried Calamari <i>Ginger-Chili Aioli</i>	\$13.15
Potato Skins <i>Bacon, Cheddar, Chives & Sour Cream</i>	\$13.15
Mini Reubens <i>Corned Beef, Swiss, Sauerkraut, 1000 Island, Marble Rye Rounds</i>	\$14.35
Perry's Traditional Slider <i>Mini Cheeseburgers Fully Dressed</i>	\$14.35
Chicken Quesadilla <i>Black Beans, Guacamole, Sour Cream, Salsa Fresca</i>	\$14.75
Cheese & Black Bean Quesadilla <i>Guacamole, Sour Cream, Salsa Fresca</i>	\$13.75
Crispy Onion Strings	\$10.75
French Fries	\$5.95
Sweet Potato Fries	\$7.15

**TEAM-BUILDING FUEL...?
SOMETHING TO CELEBRATE...?**

Bucket O'Beer <i>a Dozen Beers on Ice</i>	\$55
Budweiser, Bud Light, Coors Light, Amstel Light, Fat Tire, Pacifico, Corona, Blue Moon (Select up to 3)	

Complete Wine & Beer List attached. Full Bar available. See page 6.

Please Note:

Perry's is available for conference room food & beverage service beginning at 8am weekdays and 9am weekends. Holidays may not apply.

Conference Room can be cleared on Weekdays before 11:45am or after 2pm.

Local Taxes and Service Charge (22%) apply to all orders.

LUNCH

STARTERS

GRILLED ARTICHOKE LEMON AIOLI	11.95
AHI TACOS TUNA TARTARE, CRISPY WONTONS, CHILE SOY, WASABI AIOLI	16.75
SPICY BUFFALO WINGS OR TENDERS	13.15
LUMP CRAB CAKES LEMON AIOLI & MIXED GREENS	16.25
CORNMEAL FRIED CALAMARI GINGER-CHILE AIOLI	13.15
CRISPY ONION STRINGS	10.75

SOUPS BY THE BOWL

TOMATO BISQUE	9.55
FRENCH ONION SOUP	10.75
NEW ENGLAND CLAM CHOWDER	9.95
PERRY'S CHILI CHEDDAR, RED & GREEN ONION	9.95
SOUP OF THE DAY	9.55

SALADS

 ADD CHICKEN (5.00) OR SALMON (9.00)

ORGANIC MIXED GREENS PINE NUTS & CHAMPAGNE VINAIGRETTE	9.95
ADD MAYTAG BLUE OR GOAT CHEESE (2.50)	
CLASSIC CAESAR	11.95
BRUTUS CAESAR MIXED KALE & ROMAINE, CHILI FLAKES, CROUTONS, SHAVED PARMESAN	13.15
SPINACH PEAR, GOAT CHEESE, CANDIED WALNUTS, BALSAMIC VINAIGRETTE	13.15
BEEF & ARUGULA AVOCADO, ALMONDS, GOAT CHEESE CROQUETTES, LEMON VINAIGRETTE	13.15
ICEBERG WEDGE MAYTAG BLUE CHEESE DRESSING, BACON & CHERRY TOMATOES	13.15
COBB CHICKEN, BACON, AVOCADO, EGG, TOMATO, MAYTAG BLUE CHEESE, RED WINE DRESSING	17.95
CHOPPED SALAMI/CHICKEN, SWISS, TOMATO, EGG, GARBANZOS, OLIVES, PARMESAN, RED WINE DRESSING	16.75
SOUTHWEST CHICKEN BLACK BEANS, CORN, AVOCADO, PEPPERJACK, TOMATO, SCALLIONS, TORTILLA	16.75
STEAK SALAD GRILLED FILET MIGNON, ARUGULA, SPINACH, MUSHROOMS, PORT VINAIGRETTE	20.35

SANDWICHES

 SERVED WITH PERRY'S HOUSE-MADE COTTAGE CHIPS

THE PERRY'S BURGER ADD CHEESE, BACON, AVOCADO, (2.50)	15.55
GRILLED CHICKEN B.L.T.A.	16.75
REUBEN CORNED BEEF, SWISS, SAUERKRAUT, 1000 ISLAND & MARBLE RYE	15.55
SEARED AHI POBLANO CHILE RELISH & SCALLION DIJON AIOLI ON A WHOLE WHEAT BUN	19.15
VEGGIE BURGER BARLEY, OATS, CARMELIZED ONIONS, MUSHROOMS, OLIVES, GARBANZOS & RAISINS	13.15
PERRY'S CLUB HOUSE-ROASTED TURKEY BREAST	16.75
PULLED PORK SPICY CUMIN-RUBBED PORK, AVOCADO, CILANTRO SOUR CREAM	15.35
GRILLED FILET MIGNON GARLIC BUTTER, SAUTÉED MUSHROOMS, CARMELIZED ONIONS, SLIPPER ROLL	20.35

ENTRÉES

CHICKEN & BISCUITS DECONSTRUCTED CHICKEN POT PIE WITH SHIITAKE MUSHROOMS	19.15
PENNE PASTA FRESH BASIL, TOMATO, GARLIC & GRANA PADANO PARMESAN (GRILLED CHICKEN ADD 5.00)	16.75
SESAME-CRUSTED SEARED AHI OLIVE TAPENADE, MASHED POTATOES	23.95
SAUTÉED PETRALE SOLE MEUNIÈRE MASHED POTATOES	23.95
TRADITIONAL SPAGHETTI & MEATBALLS	19.15

SIDES

MAC & CHEESE ADD BACON (2.50)	9.15
CORNBREAD FRESH SWEET CORN & GREEN CHILES	7.15
CRISPY FRENCH FRIES	5.95
SWEET POTATO FRIES	7.15
HOUSE-MADE COTTAGE CHIPS	4.25
FRESH VEGETABLE OF THE DAY	5.95

BY THE GLASS

LA MARCA PROSECCO, ITALY, NV	9 / 36
GLORIA FERRER BRUT, SONOMA, NV	11 / 44
CYPRUS ROSÉ, ANDERSON VALLEY, '14	10/40
FEUDI DI SAN GREGORIO FALANGHINA, ITALY, '13	9 / 36
FERRARI-CARANO PINOT GRIGIO, NAPA '14	8.5/34
ORIGINE SAUVIGNON BLANC, NORTH COAST, '14	9 / 36
KIM CRAWFORD SAUVIGNON BLANC, NZ, '14	10/40
PERRY'S CHARDONNAY, RUSSIAN RIVER, '14	8.5/34
ACACIA CHARDONNAY, CARNEROS, '13	11 / 44
FOG DOG CHARDONNAY, SONOMA COAST, '12	13 / 52
BENCH PINOT NOIR, SONOMA COAST, '13	10/40
BORNE PINOT NOIR, ANDRSON VALLEY, '13	13 / 52
GRAFFIGNA MALBEC, ARGENTINA, '13	8.5/34
GUNDLACH BUNDSCHU MTN CUVÉE, SONOMA, '12	11 / 44
FRANK FAMILY ZINFANDEL, NAPA, '12	12 / 48
VARDA VINEYARDS SYRAH, CARNEROS, '13	10/40
PERRY'S CABERNET, KNIGHTS VALLEY, '13	9 / 36
BARRIQUE CABERNET, SONOMA, '13	12 / 48
ENOS CABERNET, DRY CREEK VALLEY, '12	14 / 56

WHITE

FOXEN CHENIN BLANC, SANTA MARIA VALLEY, '13	48
J PINOT GRIS, CALIFORNIA, '14	44
DR. LOOSEN RIESLING, GERMANY, '14	40
ALBAN VINEYARDS VIOGNIER, CENTRAL COAST, '13	48
HONIG SAUVIGNON BLANC, NAPA, '14	44
SPY VALLEY SAUVIGNON BLANC, NZ, '14	48
DUCKHORN SAUVIGNON BLANC, NAPA, '14	56
CAKEBREAD SAUVIGNON BLANC, NAPA, '13	62
L'OLIVETO CHARDONNAY, RUSSIAN RIVER, '13	44
MORGAN UNOAKED CHARDONNAY, MONTEREY, '13	45
HESS COLLECTION CHARDONNAY, NAPA, '13	48
SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER, '13	48
CUVAISON CHARDONNAY, CARNEROS, '12	52
FLOWERS CHARDONNAY, SONOMA COAST, '13	66

RED

ARTESA RESERVE PINOT NOIR, CARNEROS, '13	52
BABCOCK PINOT NOIR, SANTA RITA HILLS, '12	58
FAILLA PINOT NOIR, SONOMA COAST, '13	60
GARY FARRELL PINOT NOIR, RUSSIAN RIVER, '13	70
TOULOUSE PINOT NOIR, ANDERSON VALLEY, '11	74
ERUPTION MALBEC BLEND, HIGH VALLEY, '13	45
VALDUBÓN RESERVA TEMPRANILLO, SPAIN, '09	54
J. RUNQUIST BARBERA, AMADOR COUNTY, '13	48
JELLY JAR ZINFANDEL, LAKE COUNTY, '12	44
T-VINE ZINFANDEL, NAPA, '12	62
ROBERT BIALE 'FOUNDING FARMERS' ZINFANDEL, NAPA, '12	80
RUTHERFORD HILL MERLOT, NAPA, '12	44
QUPÉ SYRAH, CENTRAL COAST, '12	48
SKYLARK SYRAH, KNIGHTS VALLEY, '09	52
EDUCATED GUESS CABERNET, NAPA, '13	48
JUSTIN CABERNET, PASO ROBLES, '13	52
HESS ALLOMI CABERNET, NAPA, '13	54
BENNETT FAMILY CABERNET, NAPA, '12	68
PARADUXX RED BLEND, NAPA, '11	85
GROTH CABERNET, NAPA, '11	90
FRANK FAMILY CABERNET, NAPA, '12	95
FAUST CABERNET, NAPA '12	105
SILVER OAK CABERNET, ALEXANDER VALLEY, '10	145

BUBBLES

ROEDERER ESTATE BRUT, ANDERSON VALLEY, NV	48
ALLIMANT LAUGNER CREMANT BRUT ROSE, FR, NV	52
VEUVE CLICQUOT, REIMS, CHAMPAGNE, NV	90
PERRIER JOUET 'BELLE EPOQUE', EPERNAY, FR '06	205

COCKTAILS

ALL 10

BUFFALO TRACE OLD FASHIONED BITTERS, BRANDIED CHERRY, ORANGE PEEL
MOSCOW MULE KETEL ONE VODKA, GINGER BEER, LIME
CUCUMBER GIMLET SQUARE ONE ORGANIC CUCUMBER VODKA, LIME, SIMPLE SYRUP
MILAGRO MARGARITA SALT OR NOT?
GOLD RUSH FOUR ROSES BOURBON, HONEY SYRUP, LEMON
PERRY'S MANHATTAN BULLEIT BOURBON, SWEET VERMOUTH, BITTERS
THE CAPONE TEMPLETON RYE, FERNET BRANCA, MAPLE SYRUP, BITTERS
MAYAN MULE CASAMIGOS BLANCO, ANCHO REYES, GINGER BEER, LIME

DRAFTS

STELLA ARTOIS	6
SIERRA NEVADA KELLERWEISS	6
DRAKE'S 1500 PALE ALE	6
ANCHOR STEAM	6
RACER 5 IPA	6
BALLAST POINT SCULPIN IPA	7
GUINNESS	6.5
SPECIALTY DRAFT	AQ

BOTTLES

BUDWEISER	4
BUD LIGHT	4
MILLER HIGH LIFE	4
COORS LIGHT	4
AMSTEL LIGHT	5
FAT TIRE	5
PACIFICO	5
CORONA	5
BLUE MOON	5
LAGUNITAS DAY TIME	6
OSKAR BLUE'S DALE'S PALE ALE (CAN)	5
OMISSION IPA (GLUTEN-FREE)	6
ANCHOR PORTER	6
CHIMAY RED	7.5
MOOSE DROOL BROWN ALE (CAN)	5
MAGNERS IRISH CIDER	6
'NOT YOUR FATHER'S' ROOT BEER (5.9% ABV)	6
BECKS (NON-ALCOHOLIC)	5

BEVERAGES

COKE, DIET COKE, GINGER ALE & SPRITE	2.95
ICED TEA	2.95
HENRY WEINHARDT'S ROOT BEER	3.25
BETTE JANE'S GINGER BEER	4.25
CALISTOGA MINERAL WATER	3.00
LEMONADE	3.95
SAN PELLEGRINO MINERAL WATER (LITER)	6.00
PANNA WATER (LITER)	6.00
MILK	3.50
ODWALLA ORGANIC ORANGE OR GRAPEFRUIT JUICE	4.25
CRANBERRY, TOMATO OR PINEAPPLE JUICE	3.75

VINTAGES SUBJECT TO CHANGE