



# GREENS RESTAURANT

GUIDE TO PRIVATE DINING & CATERING



# About Greens

For over forty years, San Francisco's beloved Greens Restaurant has been the avant garde of the cooking revolution in America.

With locally sourced, organic, seasonal cuisine and a breathtaking view of the Golden Gate Bridge and the Marin Headlands, Greens is the perfect venue for celebrations, lifestyle events and family gatherings alike.

Wedding receptions - large and small, rehearsal dinners, business events, birthday parties, bridal and baby showers, receptions, and galas - the list goes on and on. Whatever the event, Greens is the place for your memorable gathering.

Every event is custom at Greens, and our goal is to provide the perfect setting, menu and service. Additionally, the Fort Mason center has abundant parking and we have an extensive list of preferred vendors that you can work with for your audio-visual needs, floral decor, music - and more. Every event at Greens is an unforgettable experience.

“It has always been our goal to prepare great food that’s accessible to our guests, vegetarians and non-vegetarians alike.”

— Annie Somerville



“For beautifully prepared, superbly satisfying vegetarian fare, no restaurant compares with Greens. It is a major culinary landmark, elevating vegetables and grains to a new art form.”  
— San Francisco Chronicle



# AVAILABLE PRIVATE DINING SPACES

## The Bay Room

Capacity: 50 seated, 75+ reception

Budget: \$1,500+, depending on date, day and time.

Includes: Three Hours of Event Time, Food and Beverage charged per person, Custom Printed Menu, and Custom Floor Plan.

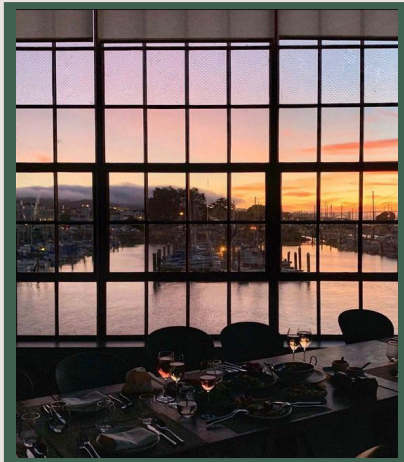


## Outdoor Pavilion

Capacity: 60 seated, 100+ reception

Budget: \$3,500+, depending on date, day, and time.

Includes: Three Hours of Event Time, Food and Beverage charged per person, Custom Printed Menu, and Custom Floor Plan.



## Main Dining Room

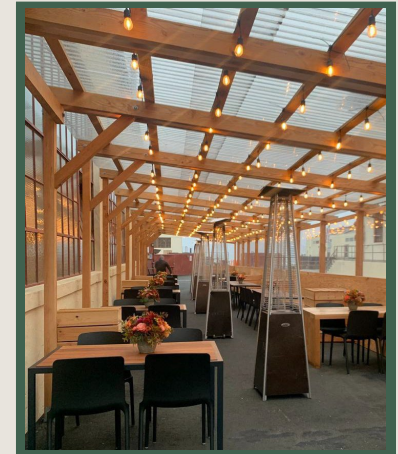
Capacity: 120 seated and 175 reception

Budget: \$10k+, rate is date, day and time specific.

Includes: Four hours of event time, food for up to 100 people, custom printed menu.

Main Dining Room Upgrades: Use of Private Dining Room or Outdoor Pavilion and closing Greens-To-Go.

All-Space Upgrades: Bose Speaker, 55" Flat Screen TV, and coordination of Fort Mason Rentals.





“The overriding philosophy of every aspect of Greens’ beverage program starts with the cultivation of the agricultural product. To state it simply, the core values of the beverage program are the core values of Greens overall. We say ‘Celebrating Vegetables Since 1979’ but take it a bit further to include all of the agricultural products that go into everything we offer to our guests. We celebrate, above all, the growers and farmers who work the land from season to season. Anywhere that we find truly conscientious cultivation practices, we are going to try and celebrate that.”

- Seth Corr  
Beverage Director

# Food & Beverage

We have a variety of food options for private events and are happy to accommodate special menu requests, dietary restrictions and health needs.

Our most popular food package is our Tassajara Menu, which is available for a sit-down lunch or dinner. This is a three course meal consisting of a three-plate family style starter, a choice of entree and family style dessert. The Tassajara menu can be upgraded with passed or stationed appetizers.

A traditional three course meal is also available for our private dining spaces. This tried and true package includes a fresh composed salad, a choice of entree and a selection of family style desserts.

We also offer a wonderful option for a lighter-style event. Our Appetizer Reception package includes five appetizer options, split between stationed and passed.

A buffet option is available. This package includes: a composed salad, two entrees for guests to choose from, and a buffet platter of small bite desserts.

Beverages can be offered in package format, but are best done based on consumption. Our bar offers an esteemed list of wine and beer, specialty cocktails and an array of zero-proof options.



# Add-ons & More

Extra Time: The packages above indicate the time that is included with renting each space. If you would like to request extra time for your event, we are happy to arrange that. Additional time is \$250/hour in the private dining spaces and \$800/hour for a full restaurant or main dining room rental.

Custom Cake: Greens has our very own Executive Pastry Chef who can create a custom cake for your event. Cakes can be substituted for desserts or in addition to dessert, for an additional charge and are unique to your event. We will be happy to setup an introduction and the Pastry Chef will personally guide you through your selection.



Rentals: Rentals are available from Fort Mason for everything from table cloths to podiums and stages. Greens can also assist with technology-based rentals for your event. We are happy to make recommendations based on the best practices of the events we have produced. Rental charges are billed at the end of each event.

Floral Arrangements: We welcome additional florals at Greens. We are exclusively-contracted with Acme Floral Company, a locally owned shop with locations in NOPA and Hayes Valley. Please reach out to us for an introduction for additional florals for your event.

Parking: Parking is available in the Fort Mason lot. Reserved parking can be coordinated with your event manager. If 10 or more spaces are reserved, a lot attendant is required to monitor them. The cost is \$44/hr, starting from when the lot opens at 7am until the reserved spaces are full.

\*\*All Extra Charges and Rentals are subject to administrative fees and taxes.

# Catering

Serve Greens at your off-site engagement. Greens offers multiple catering packages and a la carte options that will fit any event vision and budget.

## Boxed Lunch

\$25 Per Person

Includes: Choice of ½ Salad,  
Choice of ½ Sandwich  
& Chef's Choice Cookie

## Package 1

\$28 Per Person

Includes: Choice of Salad,  
Soup or Chili &  
Seasonal Accompaniments

## Package 2 - Standard

\$44 Per Person

Includes: Choice of Salad,  
Choice of Entree  
& Choice of Dessert

## Package 3 - Tassajara

\$56 Per Person

Includes: Greens Seeded Rolls,  
Choice of Starter,  
Choice of Entree  
& Choice of Dessert







## Contact Information

Greens Restaurant  
2 Marina Blvd., Landmark Building A  
San Francisco, CA 94115

[events@greensrestaurant.com](mailto:events@greensrestaurant.com)  
415.771.7955