

# CREDO EVENTS

2020

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**WE  
BELIEVE  
THAT  
SHARED**

MEALS ARE VITAL SOCIAL RITUALS THAT BIND US CLOSER TOGETHER, FACILITATE MUTUAL UNDERSTANDING AND GIVE RISE TO NEW IDEAS.

AND WE BELIEVE THAT THE ACT OF JOINING TOGETHER AROUND THE TABLE IS ESPECIALLY DYNAMIC IN A VIBRANT RESTAURANT SURROUNDED BY FRIENDS AND COLLEAGUES.

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F E E D T H E P E O P L E

# THE ARCHIVE



- Fully Private
- F&B Minimum Starting at \$2000 based on desired date
- \$500 deposit to secure
- No room rental fee
- 50 seated / 75 reception
- A/V packages available

# MAIN DINING ROOM



- Private or Semi-Private
- Buy-Outs *starting* at \$10,500 F&B minimum
- 50% deposit to secure
- 80 seated / 120 reception
- A/V packages available

# PINE STREET TABLE



- 8 GUESTS MINIMUM / 12 GUESTS MAXIMUM
- NO F&B MINIMUM
- CREDIT CARD REQUIRED
- ADVANCE RESERVATIONS ENCOURAGED

# CHEF'S TABLE



- 6 GUESTS MINIMUM / 8 GUESTS MAXIMUM
- NO F&B MINIMUM
- CREDIT CARD REQUIRED
- ADVANCE RESERVATIONS ENCOURAGED

# LUNCH PRIX FIXE

2 COURSES \$49/PER PERSON ~ 3 COURSES \$59/PER PERSON

*Menu Selections are due 10 Business Days from the scheduled event date  
Guaranteed Guest Counts are due 5 business Days from the scheduled event date  
Additional Choices per course may be added for an additional \$10/choice/person*

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## APPETIZER SELECT 1 OPTION

### Seasonal Soup

Pork & Ricotta Meatballs, Anson Mills Polenta, Pecorino Romano (*served family style*)  
Burrata, Roasted Beets and Pears, Wildflower Honey, Toasted Levain (veg) (*served family style*)  
Crostoni, Butternut Squash, Shaved Brussels Sprouts, Pickled Ramps, Parmigiano (veg) (*served family style*)  
Octopus, Roasted Potatoes, Roasted Potatoes, Cherry Tomatoes, Shaved Fennel, Fiddlehead Ferns, Romesco Sauce  
Butternut Squash-Kale Ravioli, Roasted Apples, Brussels Sprouts, Sage-Brown Butter (veg)  
Orecchiette, Calabrian Chili, Sweet Fennel Sausage, Pangrattato

## SALAD SELECT 1 OPTION

Mixed Greens, Herbs & Flowers, Toasted Sunflower Seeds, Red Wine Vinaigrette (veg)  
Arugula, Hearts of Palm, Chicories, Persimmons, Champagne Vinaigrette (vegan)  
Baby Kale, Delicata Squash, Fermented Leeks, Cider Vinaigrette (veg)  
Caesar Salad, Parmigiano Reggiano, Croutons

## ENTREE SELECT 2 OPTIONS

Roasted Chicken Breast, Roasted Root Vegetables, Herb Salad, Chicken Jus  
Pistachio Crusted Ora King Salmon, Du Puy Lentils, Root Vegetables, Grapefruit Sauce  
Cracklin' Black Cod, Root Vegetable Remoulade, Truffle Emulsion  
Seared Flat Iron Steak, Savoy Spinach Salad, Shaved Root Vegetables, Parmigiano, Crisp Shallots, Balsamic Vinaigrette  
Roasted Chicken Breast & Arugula Salad, Chicories, Persimmons, Champagne Vinaigrette  
Chicken Caesar Salad, Parmigiano Croutons  
Butternut Squash-Kale Ravioli, Roasted Apples, Brussels Sprouts, Sage-Brown Butter (veg)  
Risotto, Seasonal Vegetables, Forest Mushrooms, Mushroom Brodo, Parmigiano Reggiano (veg)

## DESSERT SELECT 1 OPTION

Chocolate Ganache Tart with Hazelnut Butter, Hazelnut Brittle, Coffee Sauce, Nutella Crumbs, Salted Caramel Sauce  
Croissant Bread Pudding, Muscovado Toffee Sauce, Pumpkin Ice Cream, Credo Cookie  
Brown Butter Almond Tart, Tea Poached Pears, Vanilla Bean Gelato, Salted Honey



FEED THE PEOPLE

# DINNER PRIX FIXE

3 COURSES \$69/PER PERSON ~ 4 COURSES \$79/PER PERSON

*Menu Selections are due 10 Business Days from the scheduled event date  
Guaranteed Guest Counts are due 5 business Days from the scheduled event date  
Additional Choices per course may be added for an additional \$10/choice/person*

## APPETIZER SELECT 1 OPTION

Seasonal Soup

Pork & Ricotta Meatballs, Anson Mills Polenta, Pecorino Romano (*served family style*)

Crostini, Butternut Squash, Shaved Brussels Sprouts, Pickled Ramps, Parmigiano (veg) (*served family style*)

Burrata, Roasted Beets and Pears, Wildflower Honey, Toasted Levain (veg) (*served family style*)

Octopus, Roasted Potatoes, Roasted Potatoes, Cherry Tomatoes, Shaved Fennel, Fiddlehead Ferns, Romesco Sauce

Butternut Squash-Kale Ravioli, Roasted Apples, Brussels Sprouts, Sage-Brown Butter (veg)

Orecchiette, Calabrian Chili, Sweet Fennel Sausage, Pangrattato

## SALAD SELECT 1 OPTION

Mixed Greens, Herbs & Flowers, Toasted Sunflower Seeds, Red Wine Vinaigrette (veg)

Arugula, Hearts of Palm, Chicories, Persimmons, Champagne Vinaigrette (vegan)

Baby Kale, Delicata Squash, Apples, Fermented Leeks, Cider Vinaigrette (veg)

Caesar Salad, Parmigiano Reggiano, Croutons

## ENTREE SELECT 2 OPTIONS

Roasted Chicken Breast, Roasted Root Vegetables, Herb Salad, Chicken Jus

Pistachio Crusted Ora King Salmon, Du Puy Lentils, Root Vegetables, Grapefruit Sauce

Cracklin' Black Cod, Root Vegetable Remoulade, Truffle Emulsion

"Pastrami" Pork Chop, Sweet Potato Wedges, Spring Vegetable Slaw, Grain Mustard Sauce

Loin of Lamb, Hummus, Braised Cucumbers, Zucchini, Cucumber Yogurt, Lamb Jus

New York Steak, Roasted Maitake Mushrooms, Marble Potatoes, Creamed Greens, Salsa Verde+ **\$10 Upcharge to Menu Price**

Beef Tenderloin, Roasted Potatoes, Fall Vegetables, Red Wine Sauce + **\$8 Upcharge to Menu Price**

Butternut Squash-Kale Ravioli, Roasted Apples, Brussels Sprouts, Sage-Brown Butter (veg)

Risotto, Seasonal Vegetables, Forest Mushrooms, Parmigiano Reggiano, Mushroom Brodo (veg)

## DESSERT SELECT 1 OPTION

Chocolate Ganache Tart with Hazelnut Butter, Hazelnut Brittle, Coffee Sauce, Nutella Crumbs, Salted Caramel Sauce

Croissant Bread Pudding, Muscovado Toffee Sauce, Pumpkin Ice Cream, Credo Cookie

Brown Butter Almond Tart, Tea Poached Pears, Vanilla Bean Gelato, Salted Honey



FEED THE PEOPLE

# RECEPTION BITES

PRICING BASED ON 25 PIECES PER SELECTION

*Menu Selections are due 10 Business Days from the scheduled event date*

*Guaranteed Guest Counts are due 5 business Days from the scheduled event date*

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## COLD PASSED/ STATIONED HORS D'OEUVRES

- Vegetable Spring Rolls, Sweet Chili Sauce (vegan / gf) - \$85
- Crostini, Roasted Tomato, Burrata, Fried Basil - \$85
- Smoked Salmon, Dill Cream, Capers, Cucumber - \$110
- Ahi Tuna Tartare, Taro Taco, Avocado Cream - \$115
- Foie Gras Mousse, Seasonal Fruit Preserve, Toasted Brioche \$95
- White Fish Crudo Tostada, Tangy Citrus Slaw \$115
- Plantain Taco, Jerk Chicken, Spicy Pineapple Chutney, Preserved Lemon Cream \$95

## HOT PASSED/STATIONED HORS D'OEUVRES

- Chef's Selection of Assorted Pizzas - \$85
- Arancini, Peas, Mozzarella - \$85
- Pancetta Wrapped Shrimp, Spicy Aioli - \$115
- Twice Baked Potatoes, Bacon, Caramelized Shallot Cream - \$85
- BBQ Beef Short Rib Croustade, Grits - \$110
- Sweet Potato Cake, Curried Apple, Medjool Date Chutney \$85
- Black Bean Cakes, Spicy Remoulade (df/gf/veg) \$85
- Dungeness Crab Cakes, Piquillo Pepper Aioli \$125
- Buffalo Chicken Canape, Twice Baked Potato, Creme Fraiche, Scallions (gf) \$90
- Beef Slider, Vermont Cheddar, Caramelized Onions, Dijonaise \$125
- Mushroom Turkey Slider, Pickled Onion, Aged Cheddar, Aioli \$115
- BBQ Pulled Pork Slider, Cabbage Slaw (df) \$115

## STATIONED RECEPTION PLATTERS

- Antipasti - \$150
- Italian and Domestic Cheeses - \$150
- Vegetable Crudité, Green Goddess Dipping Sauce - \$100

## MINI DESSERT BUFFET (PASSED OR STATIONED) SELECT 4 OPTIONS ~ \$14/PER PERSON

- Espresso Marshmallow, Salted Caramel, Oreo Crumble
- Mini Dutch Apple Pies
- Passion Fruit Tartlet, Coconut, Lime

- Seasonal Fruit Oat Bar
- Assorted Macarons
- Salted Caramel Chocolate Tartlets



FEED THE PEOPLE



# BEVERAGE PACKAGES



Please select a Beverage Package.

Hourly beverage packages are charged based on the guaranteed guest count, based on the package selected.

Full group participation is required.

Additional spirits requests can be added to any bar package for an additional fee. Please inquire for special pricing.

Corkage fee is \$25/bottle with a 4 bottle maximum.

## BEVERAGE PACKAGES

### BEER & WINE

- 1 HOUR - \$20/PERSON
- 2 HOUR - \$26/PERSON
- 3 HOUR - \$32/PERSON

Sparkling Wine - Domaine St. Vincent, New Mexico, N/V  
Chardonnay - Smoke Tree, Sonoma County, 2016  
Sauvignon Blanc - Silver Lake, North Coast, 2016  
Pinot Noir - Kali Hart by Talbott, Santa Barbara, 2016  
Cabernet Sauvignon - Louis Martini, California, 2016  
Domestic Beer - Firestone Lager, Lagunitas IPA  
Soft Drinks  
Iced Tea  
Regular & Decaf Coffee  
(Espresso drinks not-included)

### PREMIUM COCKTAILS

- 1 HOUR - \$26/PERSON
- 2 HOUR - \$35/PERSON
- 3 HOUR - \$44/PERSON

*includes Beer & Wine Package, plus:*

New Amsterdam Vodka  
Nolet's Gin  
Bacardi Silver Rum  
Sailor Jerry Spiced Rum  
Four Roses Small Batch Bourbon  
High West Double Rye Whiskey  
Dewar's White Label Scotch  
Herradura Reposado Tequila  
+ all Beer & Wine / Non-Alcoholic

### LUXURY COCKTAILS

- 1 HOUR - \$29/PERSON
- 2 HOUR - \$39/PERSON
- 3 HOUR - \$49/PERSON

*includes Beer & Wine Package, plus:*

Hangar One Vodka  
Hendrick's Gin  
Flor De Cana 4 Year Rum  
Captain Morgan Spiced Rum  
Eagle Rage 10 Year Bourbon  
Templeton Rye Whiskey  
Johnnie Walker Black Label Scotch  
Siete Leguas Reposado Tequila  
+ all Beer & Wine / Non-Alcoholic

## CONSUMPTION BAR

ALL consumption bars incur a \$150 bartender service fee.

Please inquire for pricing.

Corkage fee is \$25 per bottle with a 4 bottle maximum allowance.

# BEVERAGE UPGRADES

CREDO prides itself in offering exceptional house wines as the baseline for our beverage packages. For groups with discerning pallets we have three upgrade offerings to take your event to the next level. Each upgrade is priced per person / per hour *in addition to* the per person price of the selected baseline package. All hourly packages and upgrades are based on unlimited consumption for the time purchased. Select from one of the following:



## PREMIUM \$6 / PERSON / HOUR

SELECT 2 WHITES + 2 REDS

### WHITE

- 2016 Sauvignon Blanc, Long Meadow Ranch, Napa
- 2015 Pinot Grigio Scarpetta, Alto Adige, Italy
- 2015 Chardonnay Therefethen, Oak Knoll District, Napa
- 2015 Rose of Pinot Noir, Copain, Medocino

### RED

- 2016 Pinot Noir Annabella, Russian River
- 2014 Cabernet Sauvignon, Adeladia "End Post", Paso Robles
- 2015 Zinfandel, Bedrock Old Vine, Sonoma
- 2014 Syrah Fess Parker, Santa Barbara

## LUXURY \$10/ PERSON / HOUR

SELECT 2 WHITES + 2 REDS

### WHITE

- 2014 Sauvignon Blanc, Heitz Cellars, Napa
- 2014 Falanghina Sannio Mastroberardino, Campania, Italy
- 2013 Chardonnay Sequoia Groove, Napa Valley
- 2013 Rose of Pinot Noir, Red Car, Sonoma

### RED

- 2015 Pinot Noir, Long Meadow Ranch Farmstead, Sonoma
- 2009 Cabernet Sauvignon, Veeder House, Napa Valley
- 2013 Meritage, Dry Creek "The Mariner", Sonoma
- 2016 GSM Tablas Creek Patelin de Tablas, Paso Robles
- 2014 Zinfandel, Dashe Cellars, Dry Creek Valley, Sonoma

## ULTRA-LUXURY \$16 / PERSON / HOUR

SELECT 2 WHITES + 2 REDS

### WHITE

- 2016 Sauvignon Blanc, Cakebread Cellars, Napa
- 2014 Chardonnay Rombauer, Caneros
- 2016 Grenache Blanc Blend, Tablas Creek, Paso Robles
- MV Rose of Pinot Noir, Domaine Serene "R", Oregon

### RED

- 2014 Pinot Noir, Penner Ash Estate, Oregon
- 2014 Cabernet Sauvignon, Freemark Abbey, Napa
- 2014 Zinfandel Titus, Napa Valley
- 2015 Barbera D'Alba Massolino, Piemonte, Italy
- 2013 Syrah, Red Car, Sonoma



Two signature cocktails can be added to any package at an additional \$10/person. Select 2 options from the list below:

- |                       |                    |
|-----------------------|--------------------|
| Barrel Aged Negroni   | Basil Gimlet       |
| Barrel Aged Manhattan | Perfect Margarita  |
| Moscow Mule           | Passion Fruit Sour |
| Pimms Cup             | French 75          |

Corpse Reviver #2 : Gin, Lemon Juice, Cointreau, Lillet Blanc, Absinthe Rinse

Brooklyn: High West Double Rye, Dolin Dry Vermouth, Luxardo Maraschino, Amer

Vieux Carre' : High West Double Rye, Camus VS Cognac, Dolin Rouge Vermouth, Benedictine, Peychauds, Bitters

# AUDIO VISUAL ADD-ONS

CREDO has unparalleled access to one of San Francisco's finest Audio Visual Companies - MERCHANTS AV. With a minimum of 72 Hour notice we are able to supply state of the art televisions and projectors, sound systems and an array of special event lighting. On-site AV Techs available. Below is our price list of available services. If something you need is not listed, please inquire.

<b>VIDEO</b>	
<b>TV Package - 1 screen</b> 1 - 60" Flatscreen LED TV 1 - TV Stand & Mount	<b>\$300</b>
<b>TV Package - 2 screen</b> 2 - 60" Flatscreen LED TV 2 - TV Stand & Mount	<b>\$500</b>
<b>Projector Package - 1 screen - ARCHIVE ONLY</b> 1 - Projector - 1500 Lumen 1 - Projector stand 1 - Pop-Up Projection Screer	<b>\$250</b>
<b>Projector Package - 1 screen - MAIN DINING ONLY</b> 1 - Projector - 3,200 Lumen 1 - Projector stand 1 - Projection screen - 5' x 7'	<b>\$650</b>
<b>Projector Package w/Audio - 1 screen</b> 1 - Projector - 3,200 Lumen 1 - Projector stand 1 - Projection screen - 5' x 7' 1 - Powered Speaker 1 - Audio Mixer	<b>\$850</b>
<b>AUDIO</b>	
<b>Sound Package - music &amp; microphone</b>	<b>\$100</b>
<b>2 Speaker Package w/ music</b> 2 - Powered Speaker 1 - Audio Mixer 1 - Aux Cabl	<b>\$200</b>
<b>Wireless Handheld Microphone</b>	<b>\$90</b>
<b>Wireless Lavalier Microphone</b>	<b>\$105</b>
<b>LIGHTING</b>	
<b>Outdoor Façade</b> 4 - Wireless LED Uplights 1 - Custom Gobi	<b>\$550</b>
<b>Main Dining Room</b> 12 - Wireless LED Uplights	<b>\$300</b>
<b>Archive Hallway</b> 4 - Wireless LED Uplights	<b>\$100</b>
<b>Main Dining Room w/Stage</b> 12 - Wireless LED Uplights 2 - Stage Wash Light	<b>\$450</b>
<b>LIGHTING ADD-ONS</b>	
<b>Archive Wall Color Change</b>	<b>\$50</b>
<b>LED Uplight - per unit</b>	<b>\$25</b>
<b>LED Strip Light - per unit</b>	<b>\$50</b>
<b>Gobo - Standard</b>	<b>\$250</b>
<b>Gobo - Custom</b>	<b>\$450</b>
<b>Lighting Setup Fee</b>	<b>\$150</b>
<b>Cable Run</b>	<b>\$25</b>



# CONTACT US

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