

EVENT MENUS

FALL | WINTER 2023

**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 family, friends, or colleagues.



360 PINE STREET, SF. CA. 94104
WWW.CREDOSF.COM

RECEPTION

Menu items are subject to seasonal changes

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

TRAY PASSED SMALL BITES: PRICING BASED ON 25 PIECES PER SELECTION

- Polenta Bites** - Sauce Romesco, Almond Granola (vegan) \$100
- Truffled Arancini** - Taleggio Cheese, Black Truffle (veg) \$125
- Vegetable Spring Rolls** - Sweet Chili Sauce (vegan) \$100
- Stuffed Medjool Dates** - Organic Honey Mascarpone, Lemon Thyme Granola (veg) \$110
- Truffled Mac & Cheese Bites** - Aged Cheddar, Black Truffle \$150
- Forest Mushroom Bruschetta** - Roasted Tomato Jam, Aged Balsamic (vegan) \$110
- Chicken & Waffles** - Buttermilk Fried Chicken, Waffle Cone, Canadian Maple Gastrique \$125
- Beef Tartare** - Herb Potato Chip, Caper Aioli, Crispy Shallots, Grated Egg Yolk Gremolata \$125
- Chicken Empanada** - Roasted Poblano Crema \$110
- Tuna Tartare** - Avocado Mousse \$175
- Bacon Wrapped Scallops** - Spicy Meyer Lemon Aioli \$175
- Dungeness Crab Cakes** - Roasted Bell Pepper Remoulade Sauce \$150

STATIONED ITEMS: PRICING BASED ON 25 PIECES PER SELECTION

- Chef's Selection of Assorted Pizzas** \$85
- Beef Slider** - Vermont Cheddar, Caramelized Onions, Dijonaise \$125
- Mushroom Turkey Slider** - Pickled Onion, Aged Cheddar, Aioli \$115

FEEDS 8-10

- Tuscan White Bean Hummus** - Baby Artichokes, Sundried Tomato Jam, Aged Balsamic, Griddled Focaccia (veg) \$85
- Crispy Butternut Squash & Kale Ravioli** - pumpkin seed pesto, cabernet reduction (vegan) \$90
- Braised Beef Short Rib Croquettes** - Harissa Crema, Green Onion Salsa Verde \$120
- Credo Caesar Salad** - Romaine Lettuce, Radicchio, Garlic Parmesan Croutons, Caesar Dressing \$75
- Pine Street Cobb** - Mixed Garden Greens, Bleu Cheese, Cherry Tomato, Avocado, Applewood Smoked Bacon, Toasted Quinoa, Hard-Boiled Egg + Herb House Vinaigrette \$90

FEEDS 15-20

- Antipasti** - Assorted Charcuterie, Pickled Vegetables, Crackers - \$150
- Italian and Domestic Cheeses** - Dried Fruits, Chutney, Honeycomb - \$150
- Vegetable Crudité** - Green Goddess Dipping Sauce - \$100

MINI DESSERTS - CAN BE TRAY PASSED OR STATIONED: SELECT 3 OPTIONS \$14/PER PERSON

- | | |
|---|------------------------|
| Panna Cotta, Seasonal Fruit | Red Velvet Cake |
| Coconut Panna Cotta, Seasonal Fruit (Vegan) | Valrhona Pudding Shots |
| No Bake Mascarpone Cheesecake | Chocolate Tarts |
| Mini Cannoli | Assorted Macarons |

LUNCH

FAMILY STYLE - 3 COURSES \$55/PER PERSON

Additional items per course may be added @ \$10/per person/per item (unless otherwise specified below).

All courses are served family style - individual plating will include an upcharge.

Menu items are subject to seasonal changes.

STARTERS SELECT 2 OPTIONS

Pine Street Cobb - Mixed Garden Greens, Bleu Cheese, Cherry Tomato, Avocado, Applewood Smoked Bacon, Toasted Quinoa, Hard-Boiled Egg +
Herb House Vinaigrette +\$5

Credo Caesar Salad - Romaine Lettuce, Radicchio, Garlic Parmesan Croutons, Caesar Dressing

Burrata Salad - Bosc Pears, Prosciutto de Parma, Belgian Endive, Aged Sherry Agrodolce, Roasted Walnut Vinaigrette

Tuscan White Bean Hummus - Crispy Baby Artichokes, Sundried Tomato Jam, Aged Balsamic, Griddled Focaccia (veg)

ENTREE SELECT 2 OPTIONS

Filet of Crispy Skin Salmon - Roasted Baby Carrots, Pickled Currants, Fregola Sarda, Tuscan Kale Salsa Verde

Substitution/Addition of : Alaskan Halibut (same accompaniments as Salmon) + \$15 pp

Credo Wood Stone Oven Roasted Chicken - Broccolini, Credo Hot Honey Glaze, Herbed Chicken Jus

Prime Bavette Steak - Wilted Swiss Chard, Yukon gold Whipped Potatoes, Glazed Cipollini Onions & Bordelaise

Substitution/Addition of: Beef Tenderloin (same accompaniments as Bavette) + 15pp)

Bucatini all'Amatriciana - Lemon Burrata, Guanciale, Basil

Forest Mushroom Bolognese - Roasted Carrots, Wilted Kale, Pappardelle (vegan)

MINI DESSERT SELECT 2 OPTIONS

Cheesecake - Graham Cracker Crumble, Seasonal Berry Compote

Crème Brûlée - Toasted Caramel

Red Velvet Cake - Royal Icing, White Chocolate Pearls

Chocolate Opera Cake - Whipped Godiva Chocolate, Brandied Cherries

Valrhona Pudding Shots - Vanilla Pirouette

Warm Caramelized Apple Strudel - Vanilla Ice Cream, Bourbon Caramel Sauce

DINNER

FAMILY STYLE - 3 COURSES \$65/PER PERSON

Additional items per course may be added @ \$10/per person/per item (unless otherwise specified below).

All courses are served family style - individual plating will include an upcharge.

Menu items are subject to seasonal changes.

STARTER

SELECT 2 OPTIONS

Credo Caesar Salad - Romaine Lettuce, Radicchio, Garlic Parmesan Croutons, Caesar Dressing

Pine Street Cobb - Mixed Garden Greens, Bleu Cheese, Cherry Tomato, Avocado, Applewood Smoked Bacon, Toasted Quinoa, Hard-Boiled Egg + Herb House Vinaigrette. + \$5pp

Crispy Butternut Squash & Kale Ravioli - pumpkin seed pesto, cabernet reduction (vegan)

Burrata Salad - Bosc Pears, Prosciutto de Parma, Belgian Endive, Aged Sherry Agrodolce, Roasted Walnut Vinaigrette

Tuscan White Bean Hummus - Crispy Baby Artichokes, Sundried Tomato Jam, Aged Balsamic, Griddled Focaccia

Braised Beef Short Rib Croquettes Harissa Creme, Green Onion Salsa Verde + \$5pp

ENTREE

SELECT 2 OPTIONS

Filet of Crispy Skin Salmon - Roasted Baby Carrots, Pickled Currants, Fregola Sarda, Tuscan Kale Salsa Verde

Substitution/Addition of : Alaskan Halibut (same accompaniments as Salmon) + \$15 pp

Credo Wood Stone Oven Roasted Chicken - Broccolini, Credo Hot Honey Glaze, Herbed Chicken Jus

Prime Bavette Steak - Wilted Swiss Chard, Yukon gold Whipped Potatoes, Glazed Cipollini Onions & Bordelaise

Substitution/Addition of: Beef Tenderloin (same accompaniments as Bavette) + 15pp)

Tuscan Kale Panelle - Winter Squash Caponata, Pine Nuts, Lemon Caper Emulsion (vegan)

Bucatini all'Amatriciana - Lemon Burrata, Guanciale, Basil

Forest Mushroom Bolognese - Roasted Carrots, Wilted Kale, Pappardelle (vegan)

ACCOMPANIMENTS-FEEDS 4 EACH- \$25

Roasted Brussels Sprouts - Butternut Squash, Winter Pear Puree, Applewood Smoked Bacon Gastrique

Creamy Heirloom Polenta - Grated Grana Padano (veg)

MINI DESSERTS

SELECT 2 OPTIONS

Cheesecake - Graham Cracker Crumble, Seasonal Berry Compote

Crème Brûlée - Toasted Caramel

Red Velvet Cake - Royal Icing, White Chocolate Pearls

Chocolate Opera Cake - Whipped Godiva Chocolate, Brandied Cherries

Valrhona Pudding Shots - Vanilla Pirouette

Warm Caramelized Apple Strudel - Vanilla Ice Cream, Bourbon Caramel Sauce

BEVERAGE PACKAGES



Please select 1 Beverage Package.
Hourly beverage packages are charged based on the guaranteed guest count and the package selected.

Full group participation is required.
Additional spirit requests can be added to any bar package for an additional fee. Please inquire for special pricing.
Wine Corkage Fee is \$35/bottle with a 4 bottle maximum (unless otherwise agreed upon in advance).

BEVERAGE PACKAGES

BEER & WINE

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

Rotating California Selections (based on availability):

Sparkling - Crémant de Loire Brut, Veuve Amiot "Elisa", France NV
Chardonnay - J Vineyards, Tri County, California 2021
Sauvignon Blanc - Tree Fort, Santa Barbara 2020
Pinot Noir - Kali Hart by Talbott, Monterey, California 2017
Cabernet Sauvignon - Louis Martini, Napa Valley, California, 2021

*
Domestic Bottled Beers
Soft Drinks
Iced Tea
Regular & Decaf Coffee
(Espresso drinks not-included)

PREMIUM BAR

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

includes Beer & Wine Package, plus:

Tito's Organic Vodka
Square One Basil, Mandarin & Cucumber
Bombay Sapphire Gin
Nolet's Gin
Flor de Cana 4yr Rum
Bacardi Silver Rum
High West Bourbon
Johnny Walker Black
Arrette Silver & Reposado

LUXE BAR

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

includes Beer & Wine Package, plus:

Belvedere Vodka
Ketel One Vodka
Ketel One Mint & Citron
Hendrick's Gin
Zephyr Black Gin
Flor de Cana 7yr Rum
Sailor Jerrys Rum
Mitchers Bourbon
Templeton Rye Whiskey
Compass Box - Great King -
Artists Blend Scotch
Arrette Artisanal Silver & Reposado
Glenfiddich 12 OR
Oban

CONSUMPTION BARS:

ALL consumption bars incur an additional \$350 staff service fee.

Please select 1 tier from above.

BEVERAGE UPGRADES

CREDO prides itself on offering exceptional "house" wines as the baseline for our beverage packages. For groups with discerning palates, we have three upgraded 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

\$10 / PERSON / HOUR
WITH FULL BAR PACKAGES

\$15 / PERSON / HOUR
WITH BEER & WINE PACKAGES

SELECT 2 WHITES + 2 REDS

WHITE

2018 Sauvignon Blanc, Long Meadow Ranch, Napa
2019 Chardonnay Therefethen, Oak Knoll District, Napa
2016 Dry Riesling, Morgan 'Double L Vineyard', Santa Lucia Highlands
Brut Rosé, Gruet, New Mexico, NV

RED

2019 Pinot Noir, Long Meadow Ranch, Farmstead, Sonoma
2019 Cabernet Sauvignon, Quilt, Napa
2020 Zinfandel, Bedrock Old Vine, Sonoma
2019 Syrah Fess Parker, Santa Barbara

LUXURY

\$15 / PERSON / HOUR
WITH FULL BAR PACKAGES

\$20 / PERSON / HOUR
WITH BEER & WINE PACKAGES

SELECT 2 WHITES + 2 REDS

WHITE

2019 Sauvignon Blanc, Sinegal Estate, St. Helena, Napa
2020 Chardonnay, Joseph Drouhin, Pouilly-Fuisse, Cote de Beaune, France, 2020
2020 Chardonnay, Flowers, Sonoma Coast, Sonoma County, California
2019 Grenache blanc/Viognier, Tablas Creek "Patelin" Paso Robles, California

RED

2019 Pinot Noir, Domaine Drouhin "Roserock", Eola-Amity Hills, Oregon
2013 Cabernet Sauvignon, Veeder House, Veeder Mt., Napa Valley
2020 Nebbiolo, Renato Ratti 'Ochetti', Piedmonte, Italy
2019 Zinfandel, Acre, Napa Valley



Two signature cocktails can be added to any package at an additional \$15/person. Select 2 options from the list below:

La Mission Margarita
Eagle Rare Old Fashioned
Pomegranate Sour
Mezcal Negroni

2023 CREDO AUDIO VISUAL PRICING

VIDEO PACKAGES

TV Package - (1) 60" LCD Monitor 1 - 60" Flatscreen LED TV 1 - TV Stand & Mount	\$555	Projector Package - 1 screen - ARCHIVE ONLY 1 - Projector w/stand - 1500 Lumen 1 - Pop-Up Projection Screen	\$390
TV Package - (2) 60" LCD Monitor 2 - 60" Flatscreen LED TV 2 - TV Stand 1 - HDMI Splitter	\$890	Projector Package - 1 screen - MAIN DINING ONLY 1 - Projector w/stand - 3,200 Lumen 1 - Projection screen - 5' x 7'	\$730
TV Package - (1) 75" LCD Monitor 1 - 75" Flatscreen LED TV 1 - TV Stand & Mount	\$715	TV Package w/Audio - 1 screen 1 - 60" Flatscreen LED TV 1 - TV Stand & Mount 2 - Powered Speaker 1 - Audio Mixer 1 - AV Technician - up to 4 hrs	\$1,390
TV Package - (2) 75" LCD Monitor 2 - 75" Flatscreen LED TV 2 - TV Stand & Mount - Vertical or Horizontal 1 - HDMI Splitter	\$1,050		

VIDEO ADD-ONS

Laptop	\$150
Remote Clicker	\$27

AUDIO

Sound Package - music & microphone - ARCHIVE ONLY	\$160
1 Speaker Package w/ music 1 - Powered Speaker 1 - Audio Mixer 1 - Handheld Microphone 1 - Aux Cable	\$465
2 Speaker Package w/ music 2 - Powered Speaker 1 - Audio Mixer 1 - Handheld Microphone 1 - Aux Cable	\$575
Wireless Handheld Microphone	\$102
Wireless Lavalier Microphone	\$115
*requires an AV Tech onsite	

LIGHTING PACKAGES

MAIN DINING ROOM		ARCHIVE	
Dining - Basic Uplighting Package - 12 lights	\$480	Archive - Basic Uplighting Package - 12 lights	\$480
Dining - Mood Uplighting Package - 24 lights	\$960	Archive - Mood Uplighting Package - 24 lights	\$960
Pinspotting - up to 10 tables	\$250		
LEIDESDORFF		PATTERNS	
Leidesdorff - Basic Uplighting Package - 12 lights	\$480	Custom Gobo	\$490
Leidesdorff - Mood Uplighting Package - 24 lights	\$960	Logo Design Projection - inside entrance - 4'x6'	\$675
		1 - 3,200 Lumen Projector	
Leidesdorff - Basic Bistro Light Setup - up to 50ft	\$1,080	1 - Laptop	
Leidesdorff - Mood Bistro Light Setup - up to 100ft	\$1,620		
		LIGHTING ADD-ONS	
		LED Uplight - per unit	\$40
		Lighting Setup Fee	\$175

OTHER

WIFI		OTHER ADD-ONS	
Wifi - 20 mbps Complimentary	-	Stage - up to (4) 4'x6' panels	\$350
Wifi - 50 mbps Upgrade	\$225	Front Stage Wash	\$345
Wifi - 100 mbps Upgrade	\$450	Acrylic Podium	\$240
		Drape Backdrop - 8'x8' **Final Pricing based on size and color**	\$340
		Red Carpet - 14'L x 6"W - Curb to Door	\$665
LABOR ADD-ONS		MISCELLANEOUS	
AV Technician - per hour **4hr minimum**	\$91	Cable Run / Power Drop	\$27
		Transportation	\$160

For more information regarding AV - please contact Walter Ryan @ walter@mxpsf.com

ALL PRICING IS SUBJECT TO 8.625% SALES TAX

465 CALIFORNIA STREET, SAN FRANCISCO CA 94104

EVENT SPACES



the archive

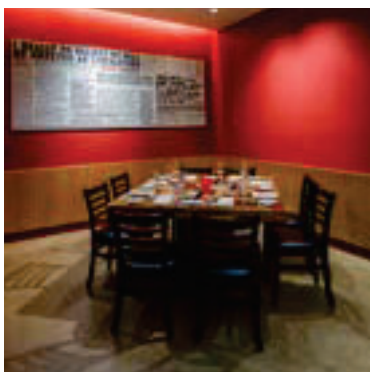
- fully private dining room
- built-in bar
- F&B min. starting at \$3,500
- \$1000 deposit + \$350 Bartender Fee
- 42 seated / 60 reception
- A/V packages available

buyouts

- full or partial buyout
- F&B minimum based on group size
- 50% deposit
- 58 seated (main floor) / 100 (both floors) / 125 receptions
- A/V packages available



alternative dining options



- semi-private
- 8-12 guests
- F&B minimum subject to change



chef's table

pine street table

contact us



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San Francisco, CA 94104

Private Dining
Special Events & Buyouts
events@credosf.com

415-693-0360

Catering
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415-693-0360

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Credo is part of the Merchants Exchange family of venues

