



THE VAULT *garden*

ESCAPE INTO OUR WONDERLAND

555 California St. | San Francisco, CA 94104
Plaza Level



“If you look the right way, you can see the whole world is a garden.”

– The Secret Garden

A lush outdoor dining oasis in the heart of downtown San Francisco, featuring a spacious lounge and bar as well as an outdoor dining room. The Vault Garden is a year-round destination with flexible event spaces for intimate dinner parties, happy hour receptions, or a full restaurant buyout for up to 200 guests. The Vault Garden offers a group dining experience tailored to meet your event needs.

Take a Tour

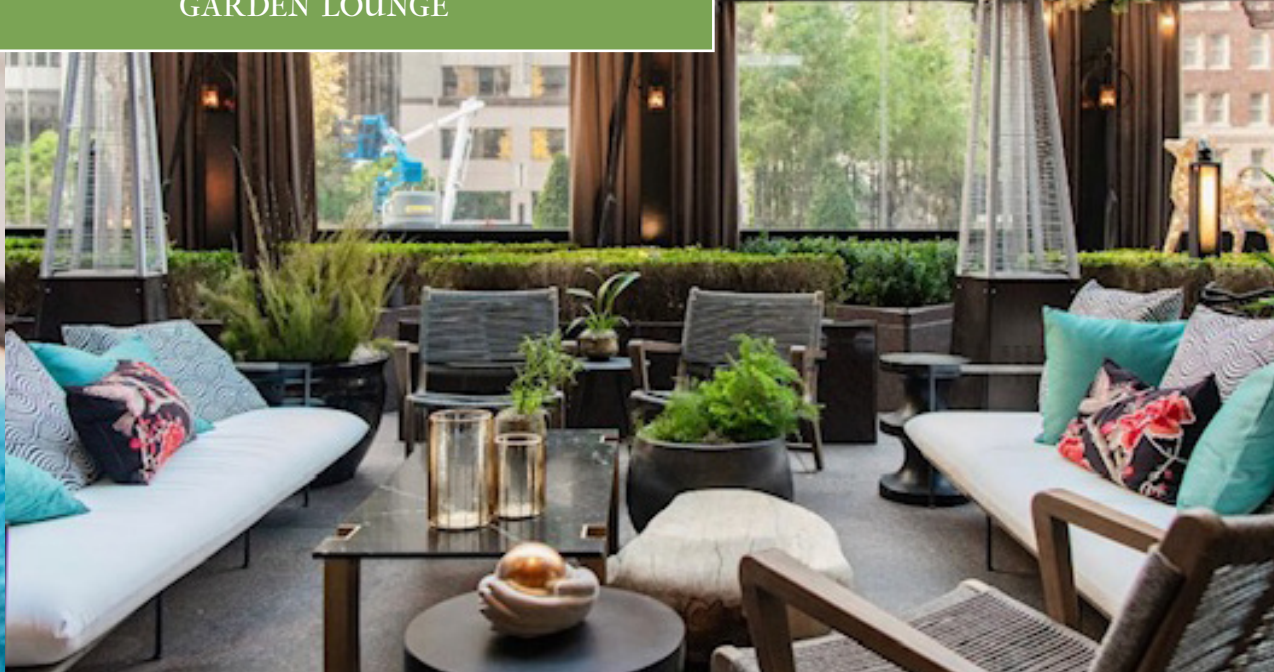
Inquire Here

Featured menus are samples only. Individual items are subject to change based on season and availability.
We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



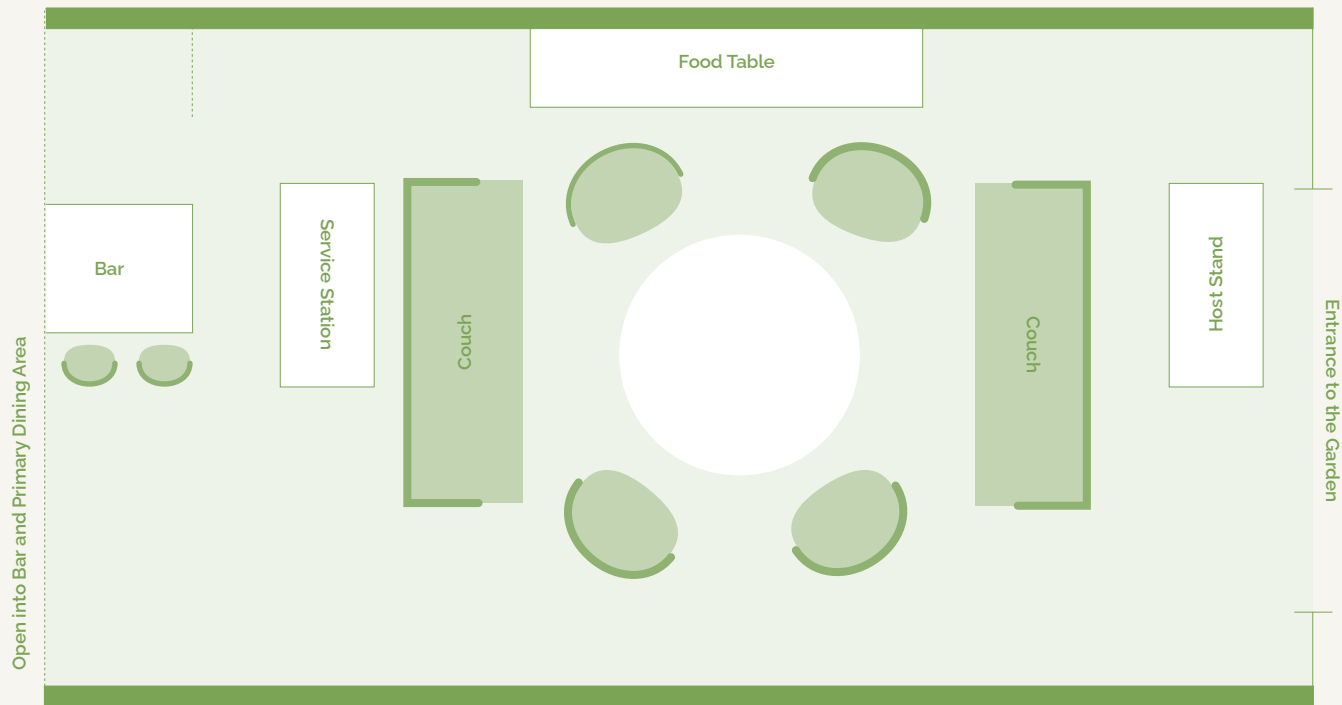
GARDEN LOUNGE



The Vault Garden Lounge

UP TO 25 GUESTS*

Ideal for a casual happy hour or small celebration, enjoy our cozy couches and heaters, with plenty of room to stand and mingle.



**Our lounge space is not private and is available for receptions only.*



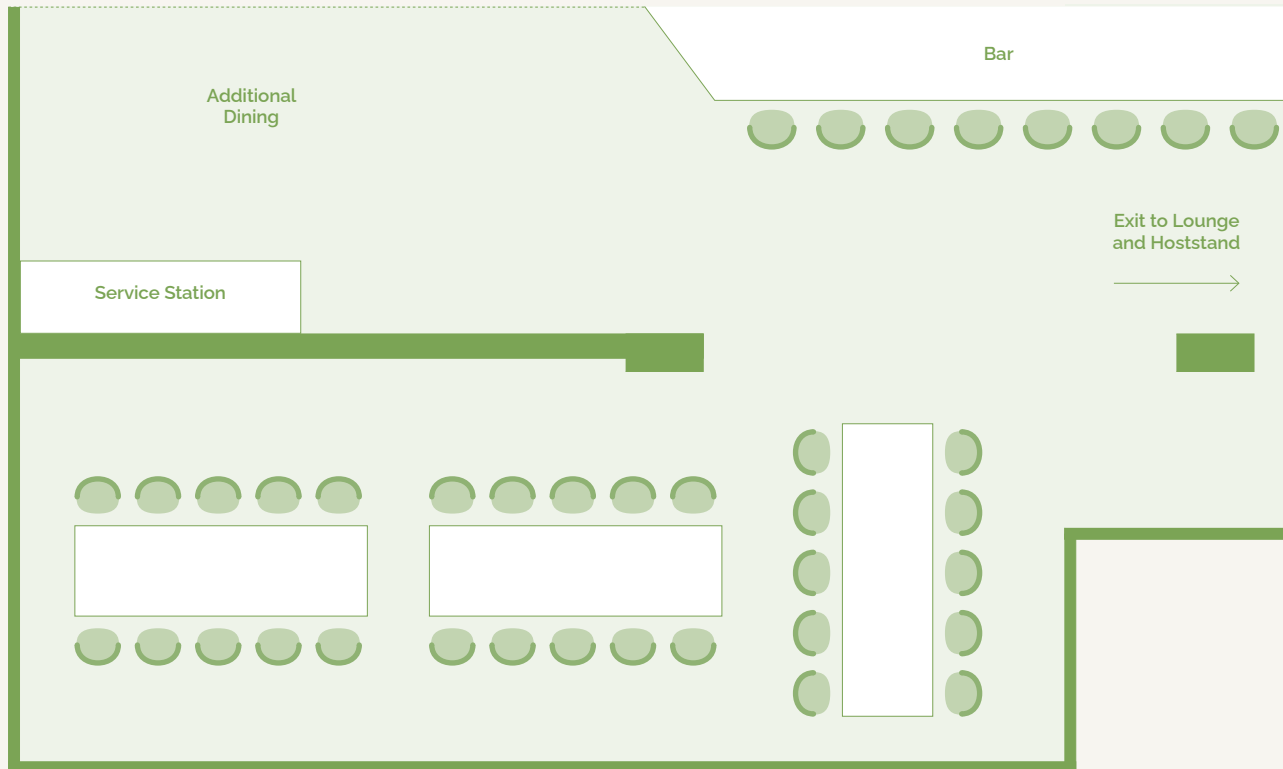
GARDEN ALCOVE



The Vault Garden Alcove – Seated Lunch or Dinner

UP TO 30 GUESTS

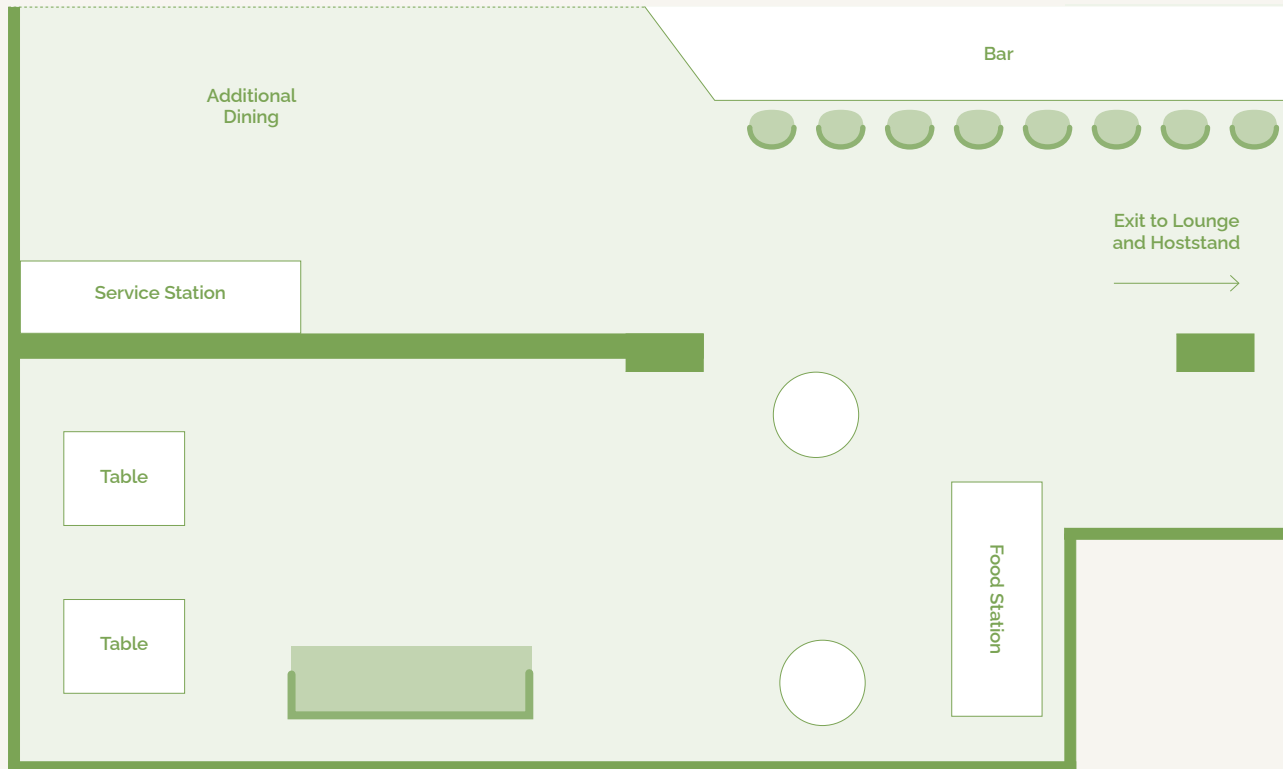
Ideal for a seated dinner or a team celebration, our semi-private Garden Alcove is the perfect space for your next gathering and can accommodate up to 30 guests for a seated dinner.

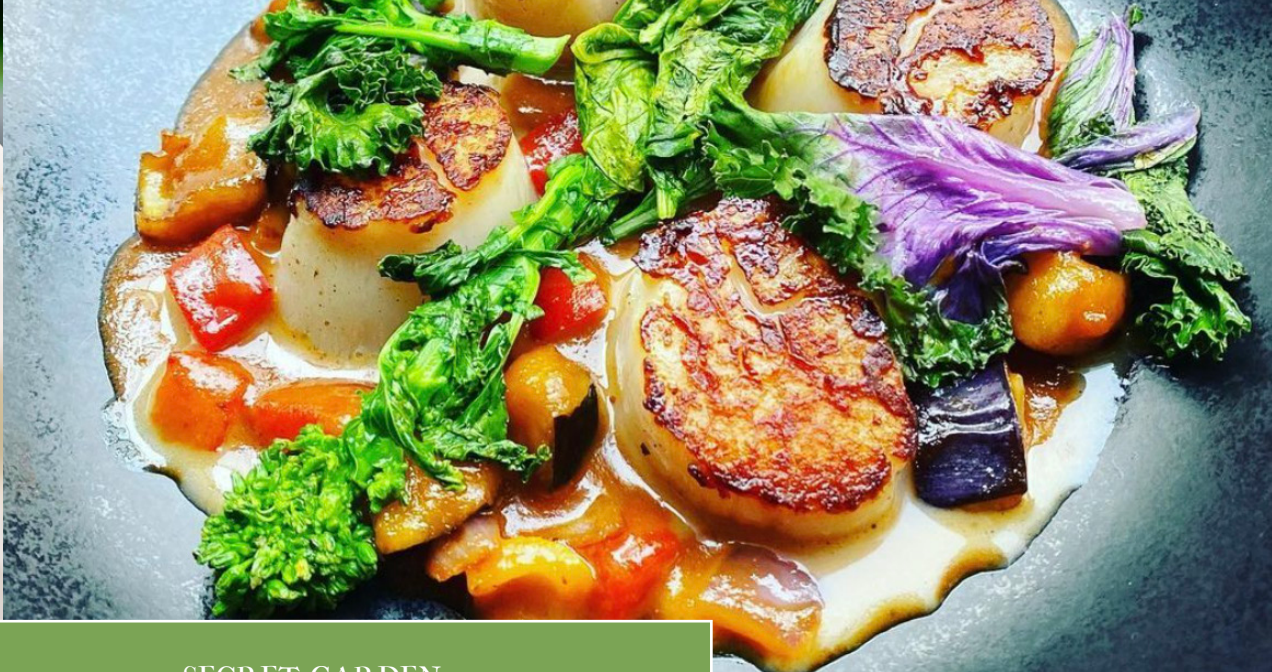


The Vault Garden Alcove – Reception

UP TO 35 GUESTS

Ideal for a seated dinner or a team celebration, our semi-private Garden Alcove is the perfect space for your next gathering and can accommodate up to 35 guests for a standing reception.





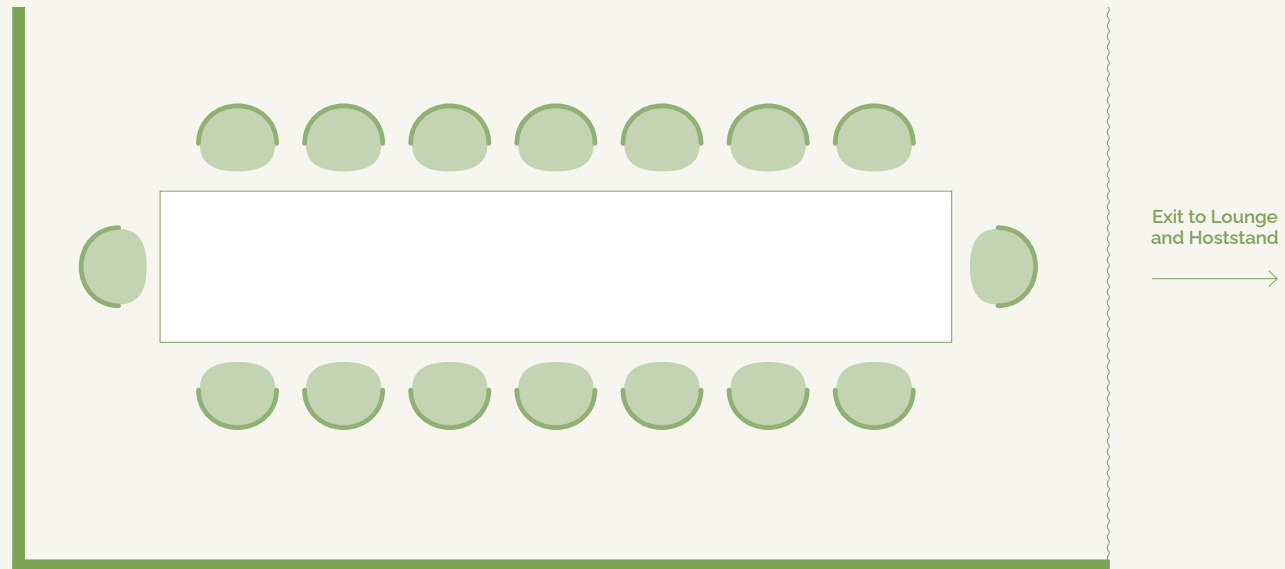
SECRET GARDEN



The Vault Secret Garden

UP TO 16 GUESTS

Ideal for a seated dinner or a team celebration, our semi-private Secret Garden is the perfect space for your next gathering and can accommodate up to 16 guests for a seated lunch or dinner.





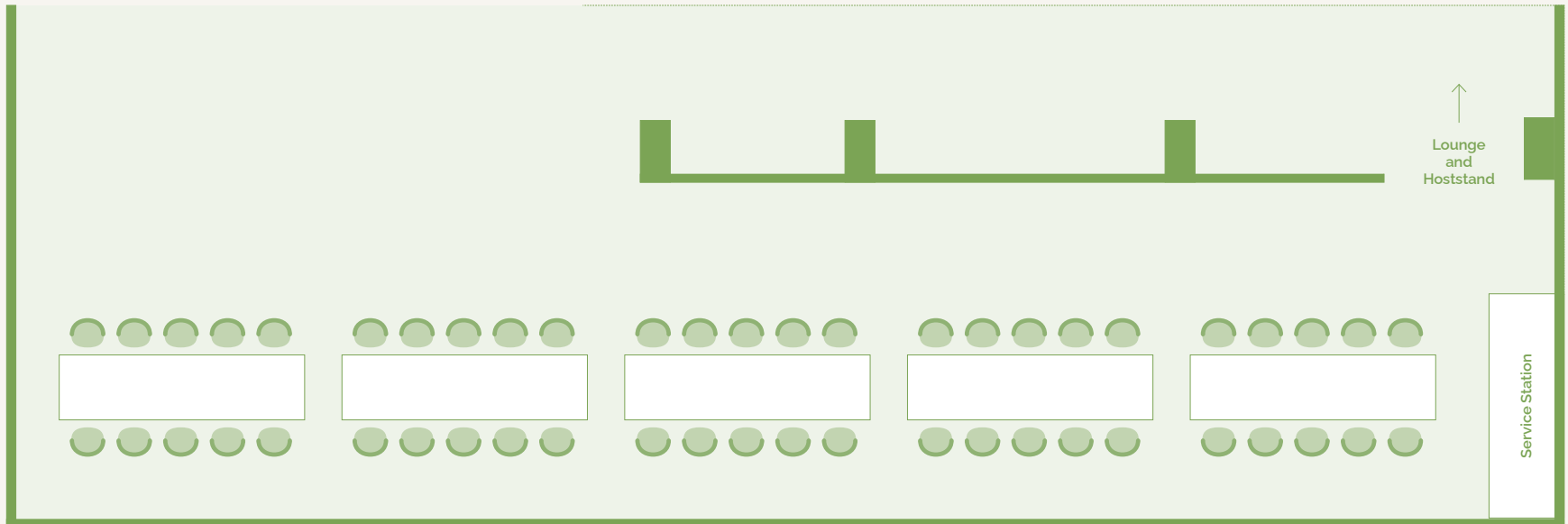
LONG GARDEN



The Vault Long Garden – Seated Lunch or Dinner

UP TO 16 GUESTS

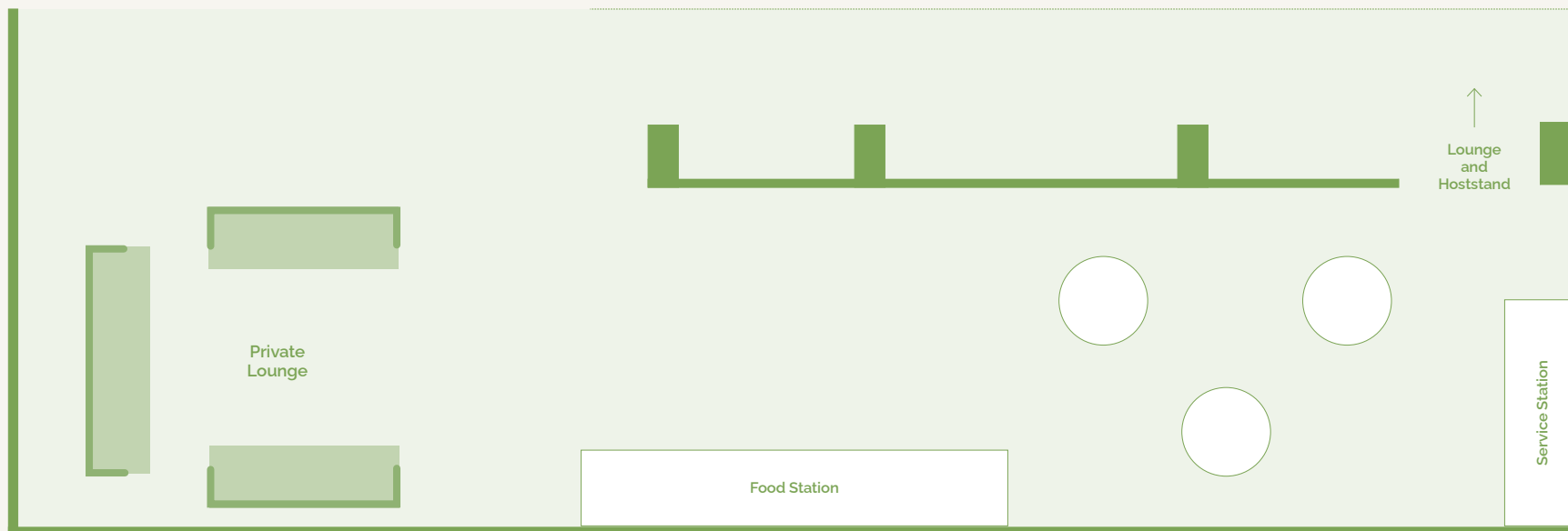
Our semi-private Long Garden is perfect for special celebrations of all kinds, where guests can dine comfortably in the company of close friends, family, and colleagues.



The Vault Long Garden – Reception

UP TO 70 GUESTS

Host your next reception in our semi-private Long Garden, where guests can mingle and lounge comfortably under the San Francisco skyline.





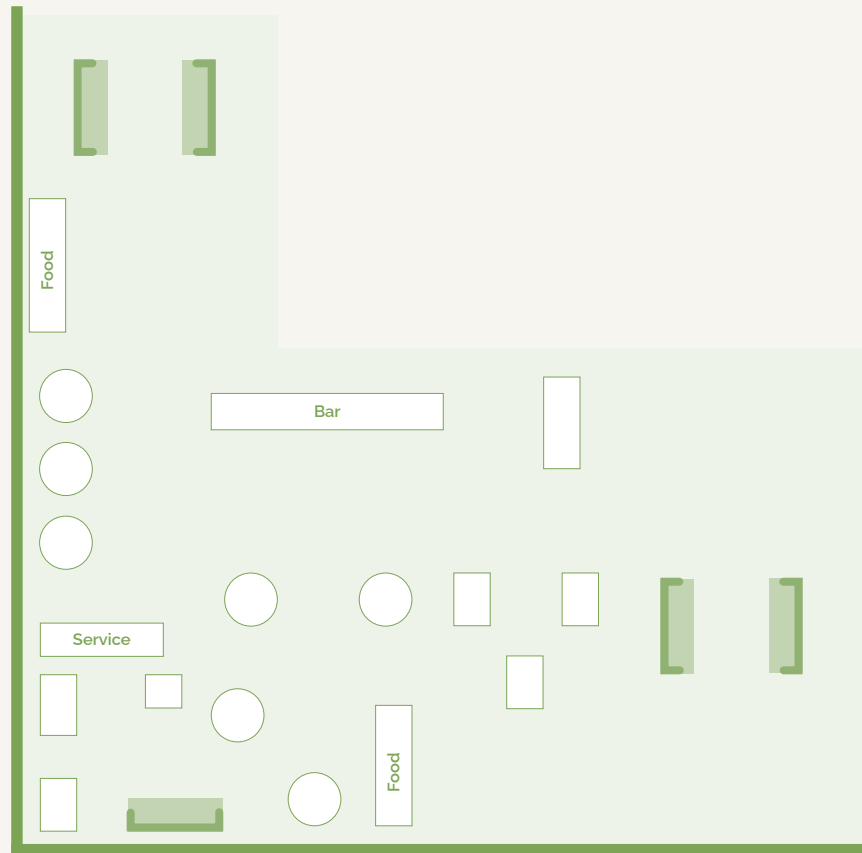
FULL BUYOUT



The Vault Full Buyout – Reception

UP TO 200 GUESTS

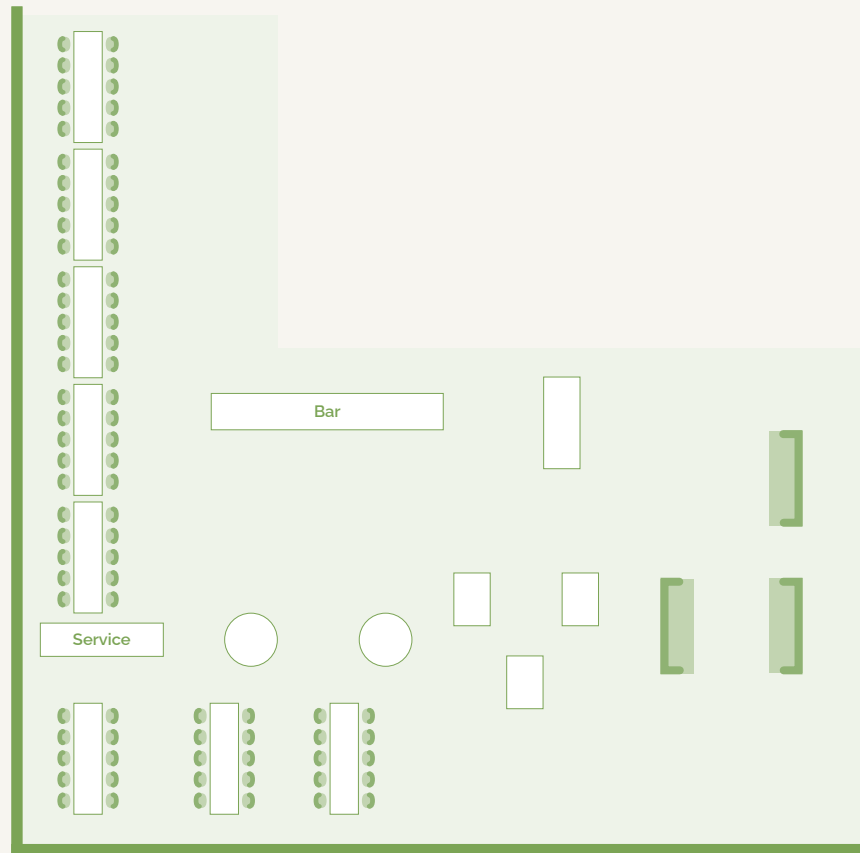
For large events of up to 200 guests, our garden is available for a full buyout. We feature two bars, two cozy lounges, high-top tables with heaters, and a beautiful food spread in our weather-protected outdoor oasis.



The Vault Garden Full Buyout – Reception & Seated

UP TO 80 GUESTS

For large events, our full garden is available to rent for standing receptions and seated dinners of up to 80 guests.



Reception Platters

PLATTERS SERVE 25

Price excludes tax and service charge.

STATIONARY BOARDS

CHARCUTERIE BOARD

Chef's selection of 3 cured meats, jardinière, crackers
Gluten-free upon request
\$125

CHEESE BOARD

Assortment of 3 artisanal cheeses,
seasonal fruit, preserves
Contains dairy; gluten-free upon request
\$100

CRUDITÉS

Seasonal vegetables, cauliflower hummus
Contains allium
\$75

PARKER HOUSE ROLLS

Whipped salted butter
25 rolls per order
Contains dairy, gluten
\$30

CARAMELIZED ONION DIP

Trout roe, dill, malt-vinegar chips
Contains dairy, allium
\$95

CRAB & SPINACH DIP

Red Fresno chile, tarragon, avocado, flatbread
*Contains shellfish, allium, nightshade;
gluten-free upon request*
\$110

RAW BAR

OYSTERS ON THE HALF SHELL ^{OR}

Lemon mignonette ~ 2 dozen per order
Contains allium
\$108

SHRIMP COCKTAIL ^{OR}

Cocktail sauce ~ 24 pieces
Contains shellfish, allium, nightshade
\$96

TUNA & SALMON CRUDO ^{OR}

Capers, citrus, dill
\$125

SHELLFISH PLATTER ^{OR}

Serves 14 people
Includes oysters, shrimp, and scallops
\$295

Featured menus are samples only.

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Reception Bites

25 PIECES PER ORDER

Price excludes tax and service charge.

HOT ITEMS

THE VAULT FRIES (veg) (v) (gf)

Ketchup

\$45

WILD MUSHROOM ARANCINI (veg)

Lemon aioli

Contains allium

\$100

CHEDDAR GOUGÈRES (veg)

Whipped chive cream cheese

Contains dairy, gluten, allium

\$90

POLENTA PANNISSE (veg) (v) (gf)

Ratatouille, Meyer lemon

Contains nightshades

\$90

CORN & SPINACH EMPANADAS (veg)

Calabrian chili aioli

Contains dairy, gluten, allium, nightshade

\$115

SOY-GLAZED BEEF SKEWERS

Toasted sesame, scallion

Contains gluten

\$140

HONEY-LIME CHICKEN SKEWERS (gf)

Aleppo pepper

\$135

IMPOSSIBLE SLIDERS (veg)

Cheddar, dill, and pickles on a Hawaiian roll

Contains gluten, allium, dairy;

vegan available upon request

\$230

FRIED CHICKEN SLIDERS

Housemade slaw and pickles on a Hawaiian roll

Contains gluten, allium, dairy

\$175

WAGYU BEEF SLIDERS

Fiscalini cheddar, secret sauce, Hawaiian roll

Contains gluten, allium, dairy

\$225

POTATO PAVÉ "TOTS" (gf)

Crème fraîche, chive, sieved egg,

royal white sturgeon caviar

Contains allium, dairy

\$150

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Reception Bites, cont.

25 PIECES PER ORDER

Price excludes tax and service charge.

COLD ITEMS

TRUFFLED DEVILED EGGS VEG GF

Black truffle oil, Dijon mustard, chervil
\$100

ROASTED MUSHROOM TART VEG

Whipped ricotta
Contains allium
\$110

MELON-CUCUMBER SKEWERS VEG V GF

Tajin, mint chimichurri
\$95

SEASONAL CAPRESE SKEWERS VEG GF

Fall vegetables, mozzarella, balsamic vinaigrette
Contains nightshade
\$90

AHI POKE CRISPY RICE

Ginger, macadamia nuts
Gluten-free upon request
\$125

BEEF TARTARE

Cured egg yolk, truffle aioli, toast points
Contains allium; gluten-free upon request
\$130

DESSERT

LEMON BARS

Contains gluten and dairy
\$85

CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

Contains gluten and dairy
\$85

GINGER-SUGAR DUSTED BEIGNETS

Berries and cream, lemon curd
Contains dairy and gluten
\$85

WHIPPED CHEESECAKE BITES GF

White chocolate crumble
Contains dairy
\$95

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Dinner Menu I

\$90.00 PER PERSON

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite.

ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

—or—

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options
available upon request*

ENTRÉE

Your guests choose onsite.

PORCINI RISOTTO

—or—

GRILLED SALMON

—or—

ROASTED CHICKEN

DESSERT

CHOCOLATE BUDINO

House-made chantilly, candied nuts

SUPPLEMENTS

(pre-order only)

ROASTED PRIME RIB – +\$15

—or—

STEAK FRITES – +\$25

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Dinner Menu II

— • \$100.00 PER PERSON • —

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite.

ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

—or—

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options
available upon request*

ENTRÉE

Your guests choose onsite.

PORCINI RISOTTO

—or—

GRILLED SALMON

—or—

ROASTED CHICKEN

DESSERT

CHOCOLATE BUDINO

House-made Chantilly, candied nuts

—or—

WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

SUPPLEMENTS

(pre-order only)

STEAK FRITES – +\$25

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Dinner Menu III

—•— \$125.00 PER PERSON —•—

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite.

ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

—or—

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options
available upon request*

—or—

TUNA CRUDO

*Melon aguachile, coriander blossoms,
cucumber, Fresno chile*

ENTRÉE

Your guests choose onsite.

PORCINI RISOTTO

—or—

GRILLED SALMON

—or—

STEAK FRITES

DESSERT

CHOCOLATE BUDINO

House-made Chantilly, candied nuts

—or—

WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

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Lunch Menu I

\$49.00 PER PERSON

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite.

ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

—or—

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options
available upon request*

ENTRÉE

Your guests choose onsite.

PORCINI RISOTTO

—or—

GRILLED SALMON

—or—

THE VAULT BURGER

DESSERT

CHOCOLATE BUDINO

House-made Chantilly, candied nuts

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Lunch Menu II

— • \$65.00 PER PERSON • —

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite.

ROASTED TOMATO SOUP

Whipped ricotta, basil pesto, cherry tomatoes

—or—

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette

*Gluten-free, vegan, and vegetarian options
available upon request*

—or—

TUNA CRUDO

*Melon aguachile, coriander blossoms,
cucumber, Fresno chile*

ENTRÉE

Your guests choose onsite.

PORCINI RISOTTO

—or—

GRILLED SALMON

—or—

ROASTED CHICKEN

DESSERT

CHOCOLATE BUDINO

House-made Chantilly, candied nuts

Featured menus are samples only.

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