



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



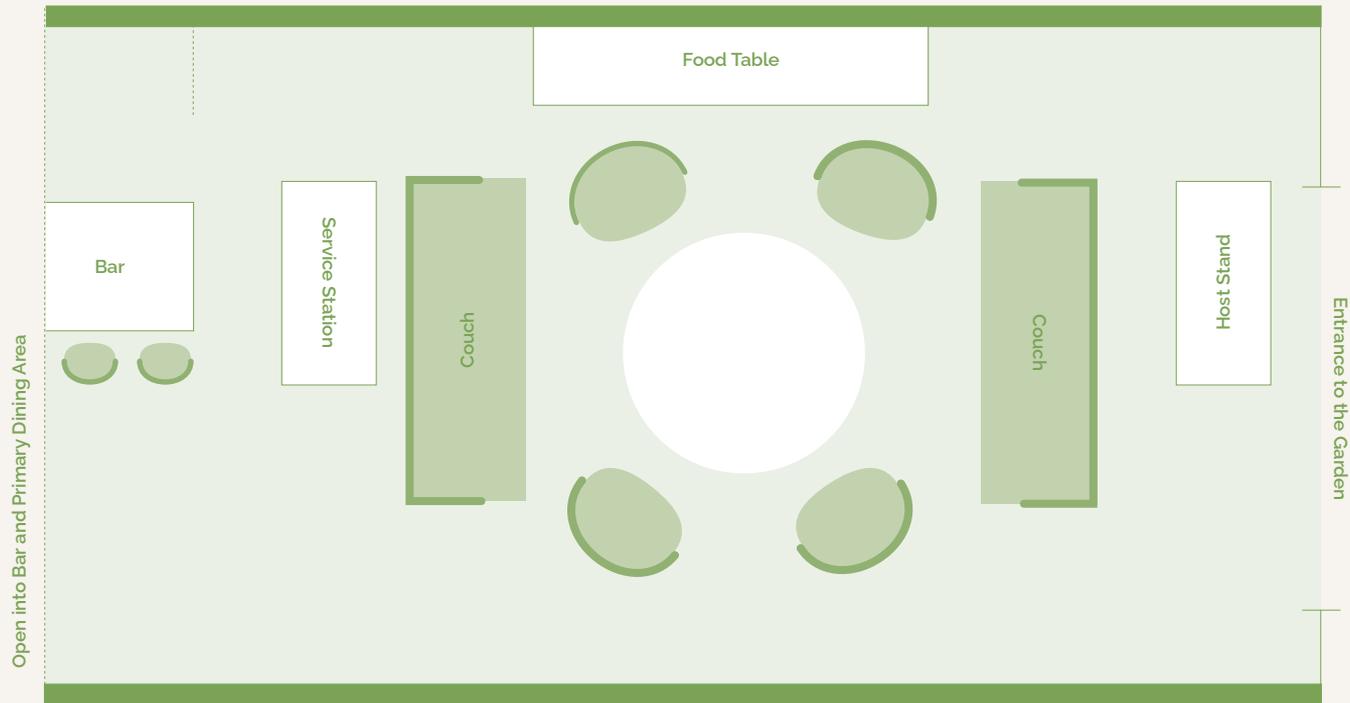
GARDEN LOUNGE



# 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.*



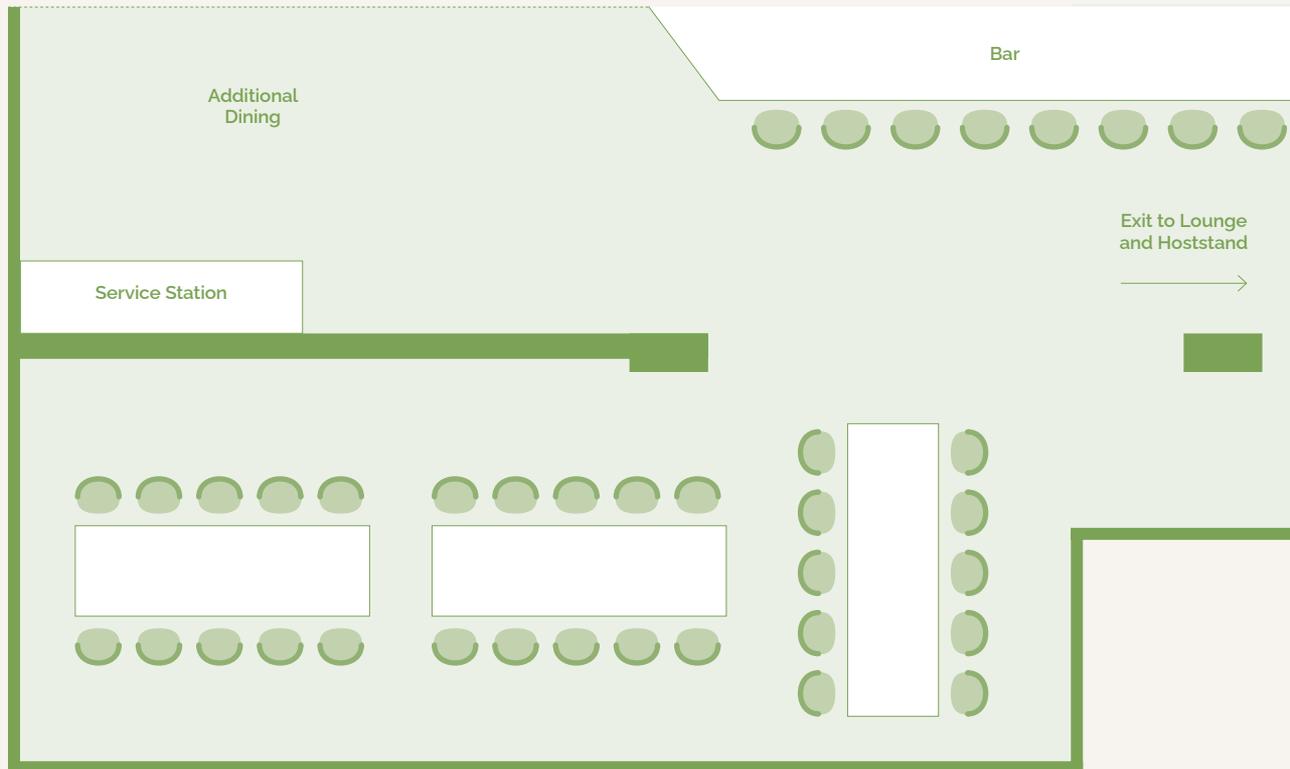
GARDEN ALCOVE



# The Vault Garden Alcove – Seated Lunch or Dinner

UP TO 30 GUESTS

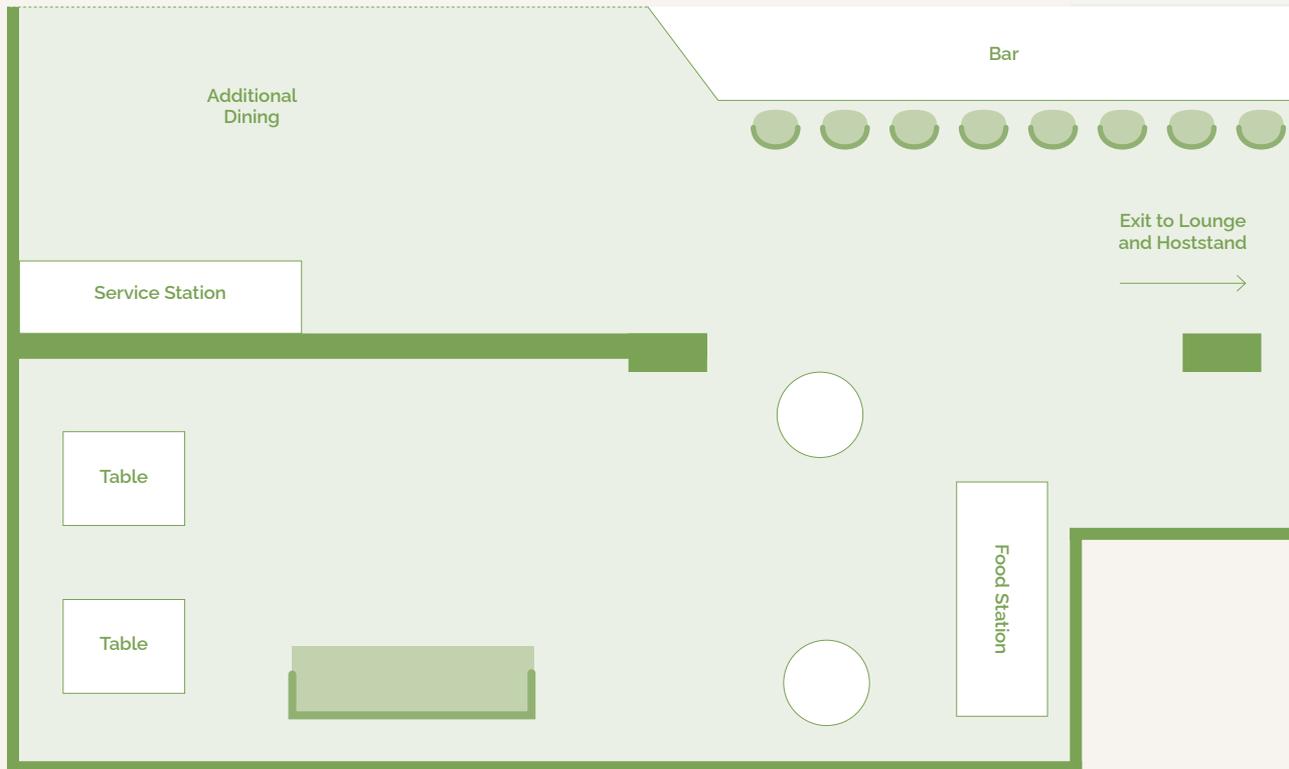
Ideal for a seated dinner or a team celebration, our semi-private Garden Alcove is the perfect space for your next gathering and can accommodate up to 30 guests for a seated dinner.

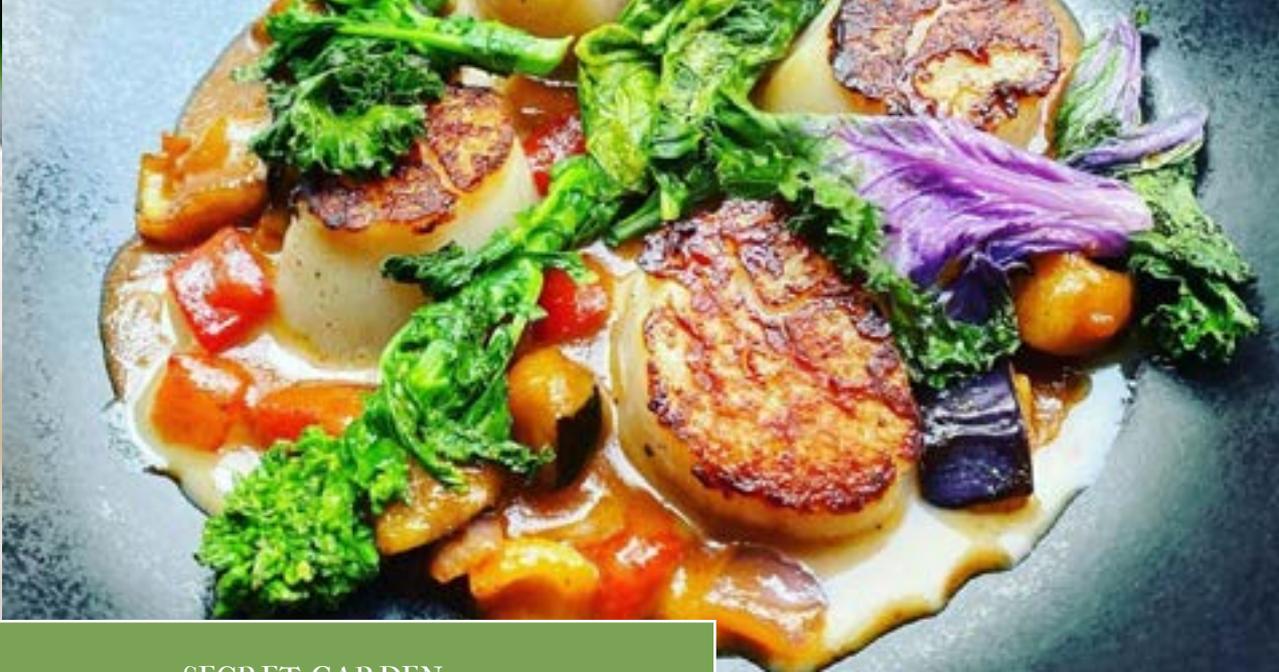


# The Vault Garden Alcove – Reception

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.





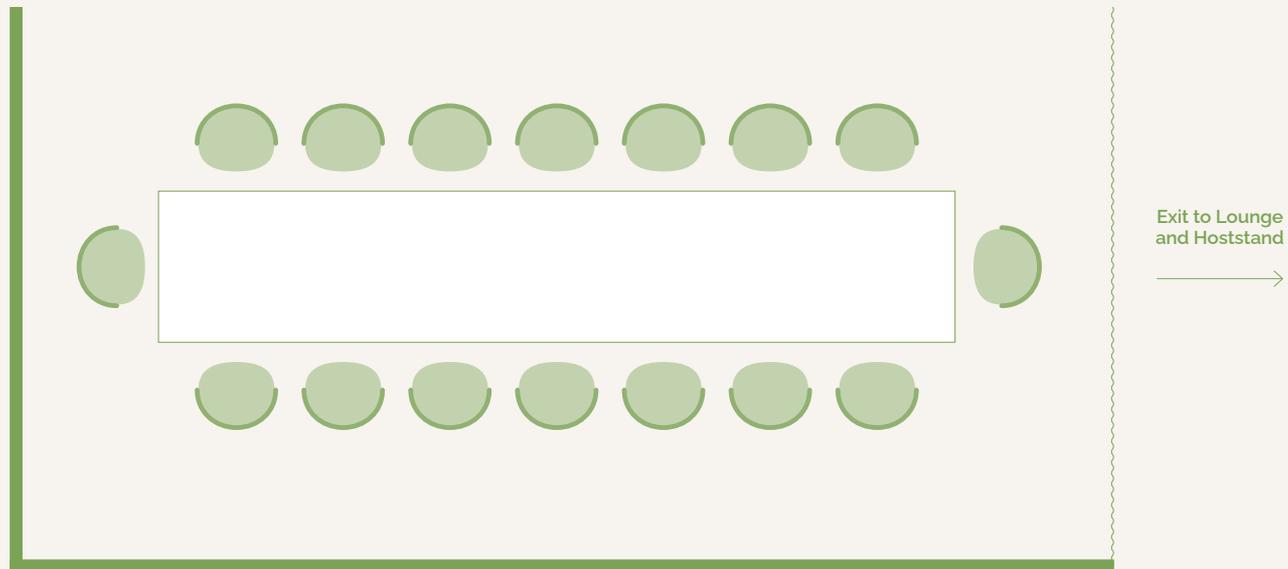
SECRET GARDEN

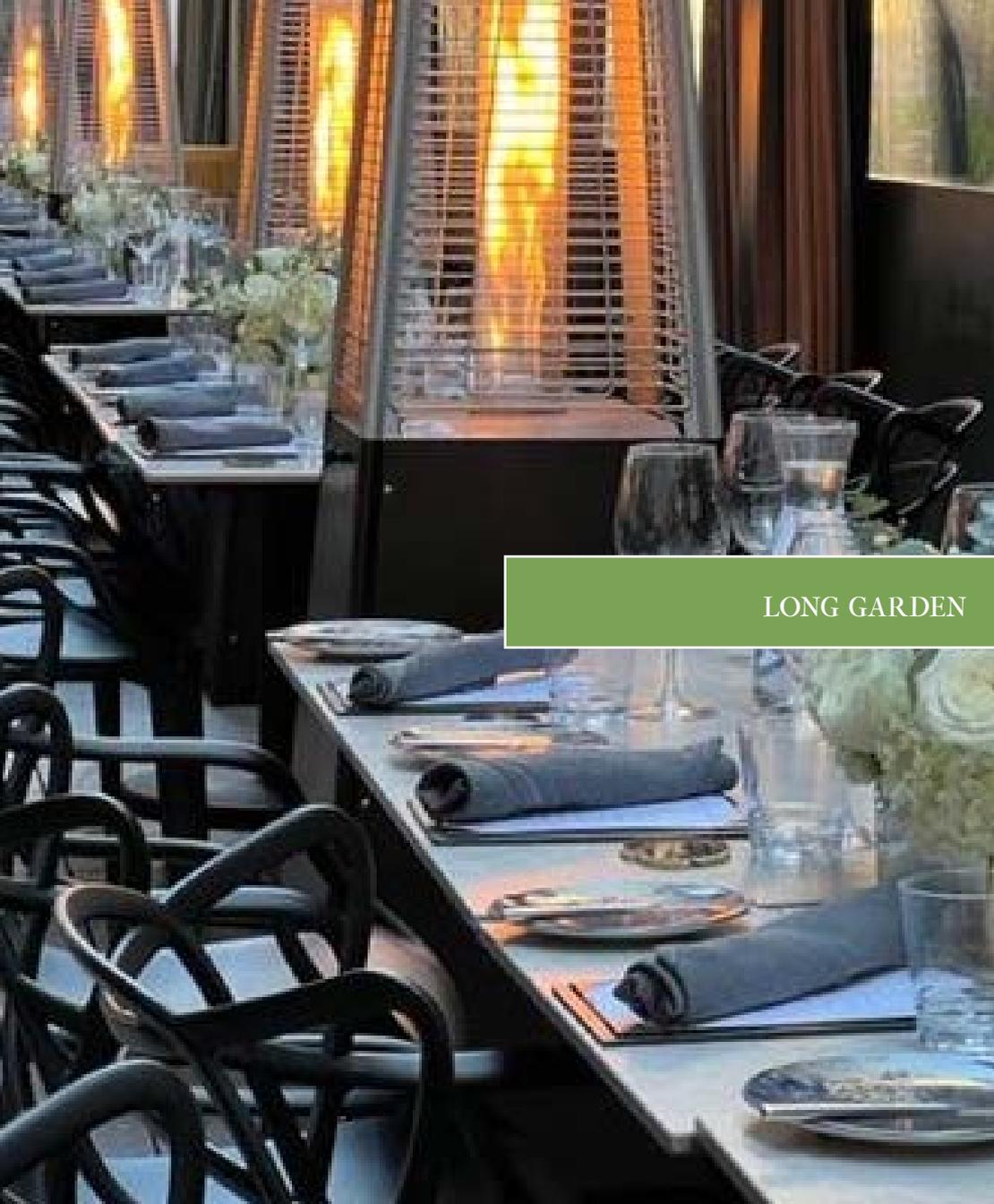


# The Vault Secret Garden

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.





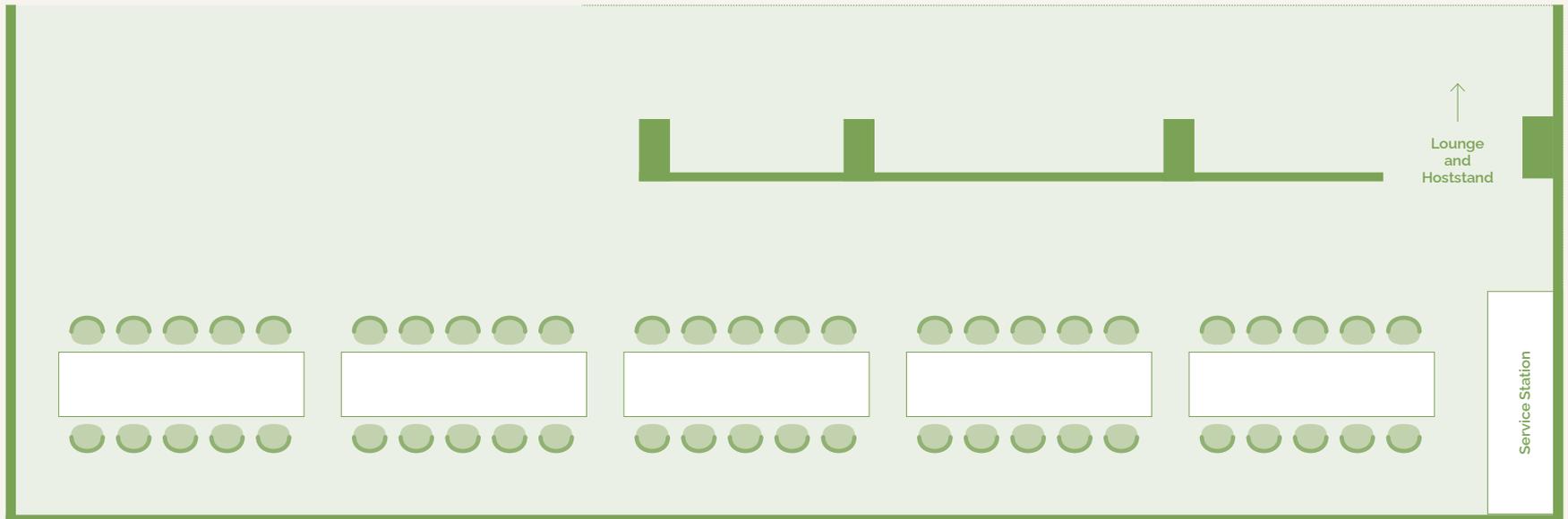
LONG GARDEN



# The Vault Long Garden – Seated Lunch or Dinner

UP TO 16 GUESTS

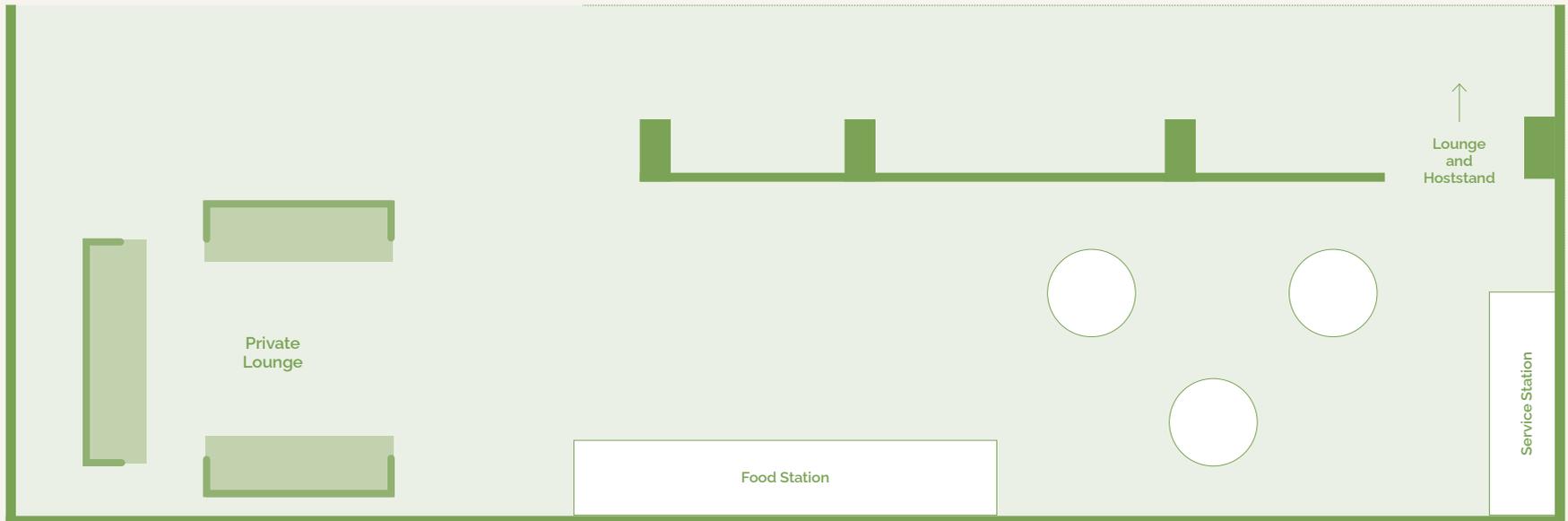
Our semi-private Long Garden is perfect for special celebrations of all kinds, where guests can dine comfortably in the company of close friends, family, and colleagues.



# 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.





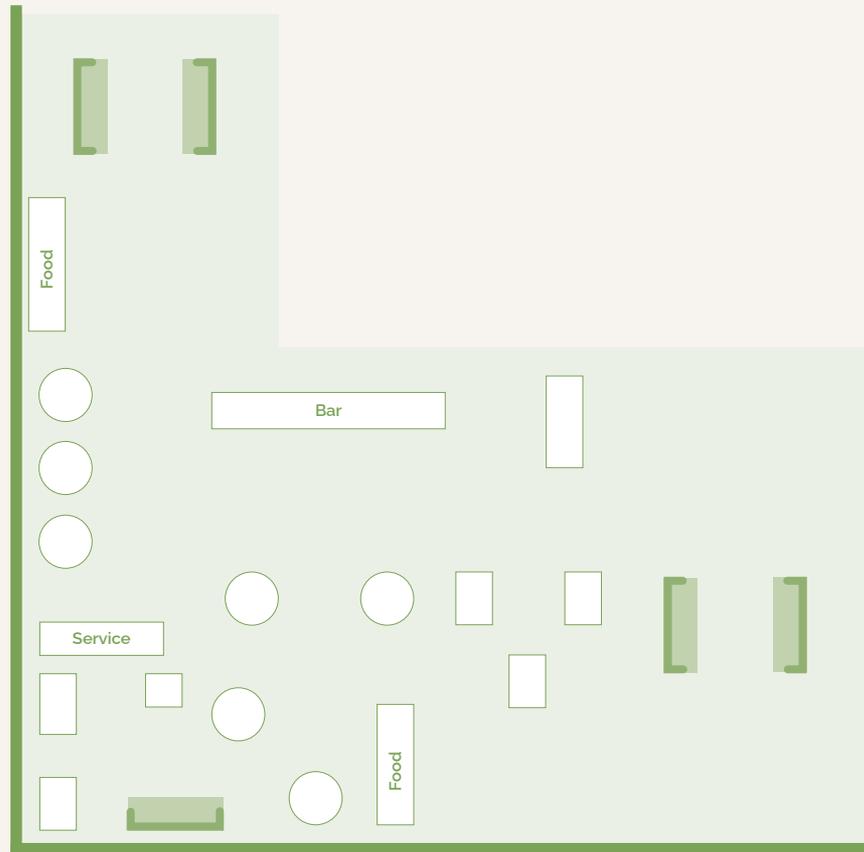
FULL BUYOUT



# The Vault Full Buyout – Reception

UP TO 200 GUESTS

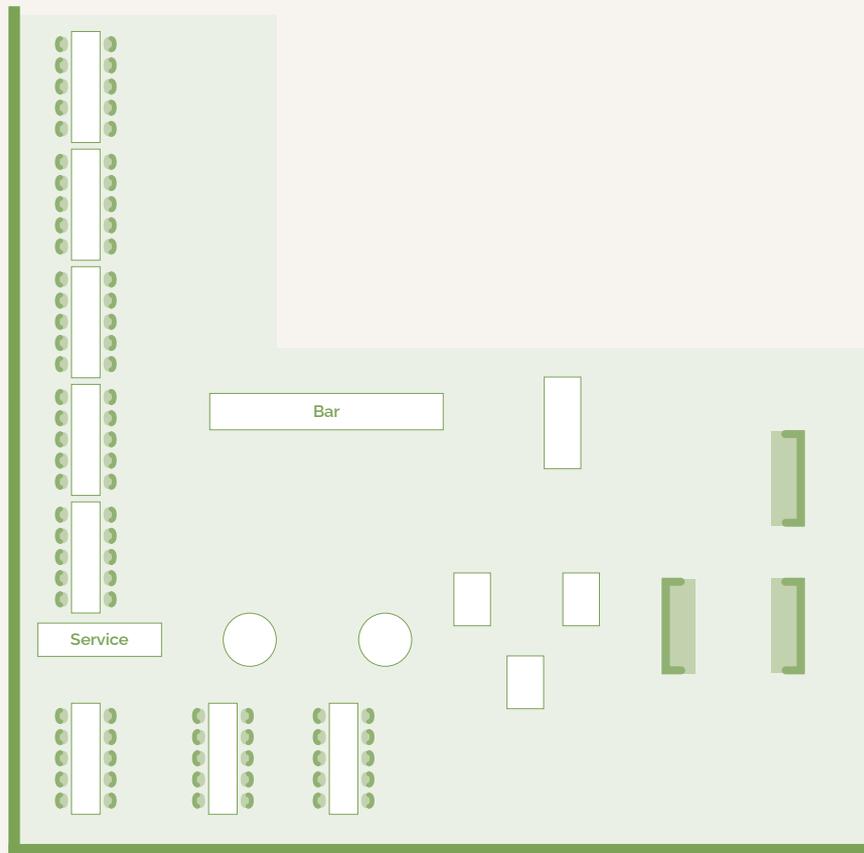
For large events of up to 200 guests, our garden is available for a full buyout. We feature two bars, two cozy lounges, high-top tables with heaters, and a beautiful food spread in our weather-protected outdoor oasis.



# 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 <sup>Ⓞ</sup>

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

### SHRIMP COCKTAIL <sup>Ⓞ</sup>

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

### TUNA & SALMON CRUDO <sup>Ⓞ</sup>

Capers, citrus, dill  
\$125

### SHELLFISH PLATTER <sup>Ⓞ</sup>

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

**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.

# Reception Bites

25 PIECES PER ORDER

Price excludes tax and service charge.

## HOT ITEMS

### THE VAULT FRIES <sup>(V)</sup> <sup>(V)</sup> <sup>(GF)</sup>

Ketchup

\$45

### WILD MUSHROOM ARANCINI <sup>(V)</sup>

Lemon aioli

*Contains allium*

\$100

### CHEDDAR GOUGÈRES <sup>(V)</sup>

Whipped chive cream cheese

*Contains dairy, gluten, allium*

\$90

### POLENTA PANNISSE <sup>(V)</sup> <sup>(V)</sup> <sup>(GF)</sup>

Ratatouille, Meyer lemon

*Contains nightshades*

\$90

### CORN & SPINACH EMPANADAS <sup>(V)</sup>

Calabrian chili aioli

*Contains dairy, gluten, allium, nightshade*

\$115

### SOY-GLAZED BEEF SKEWERS

Toasted sesame, scallion

*Contains gluten*

\$140

### HONEY-LIME CHICKEN SKEWERS <sup>(GF)</sup>

Aleppo pepper

\$135

### IMPOSSIBLE SLIDERS <sup>(V)</sup>

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" <sup>(GF)</sup>

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 DEVEILED EGGS <sup>VEG</sup> <sup>GF</sup>

Black truffle oil, Dijon mustard, chervil  
\$100

### ROASTED MUSHROOM TART <sup>VEG</sup>

Whipped ricotta  
*Contains allium*  
\$110

### MELON-CUCUMBER SKEWERS <sup>VEG</sup> <sup>V</sup> <sup>GF</sup>

Tajin, mint chimichurri  
\$95

### SEASONAL CAPRESE SKEWERS <sup>VEG</sup> <sup>GF</sup>

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 <sup>GF</sup>

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

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