



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 private dining room. The Vault Garden is a year-round destination with flexible event spaces from intimate dinner parties, happy hour receptions or a full restaurant buyout for up to 200 guests, The Vault Garden has a private dining experience to meet your event needs.

Take a Tour

Inquire Here

Featured menus are sample 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 and all dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



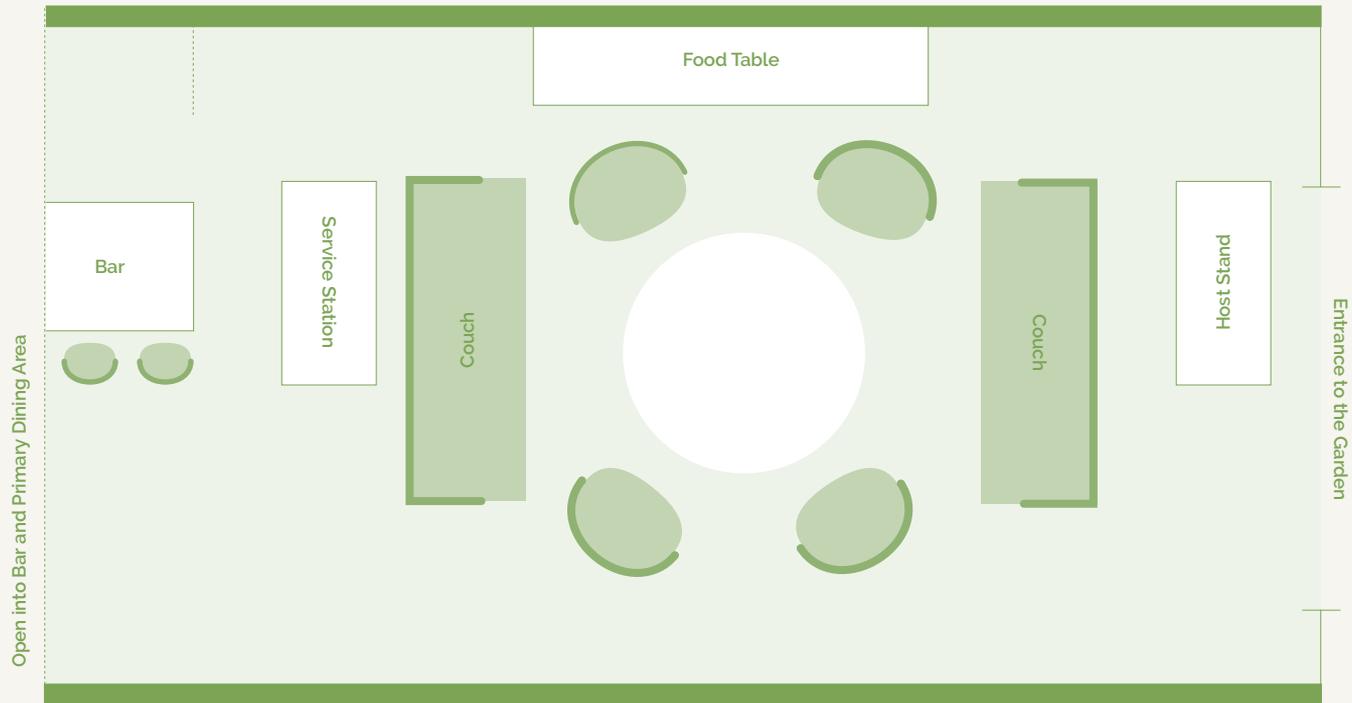
GARDEN LOUNGE



The Vault Garden Lounge

UP TO 25 GUESTS*

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



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



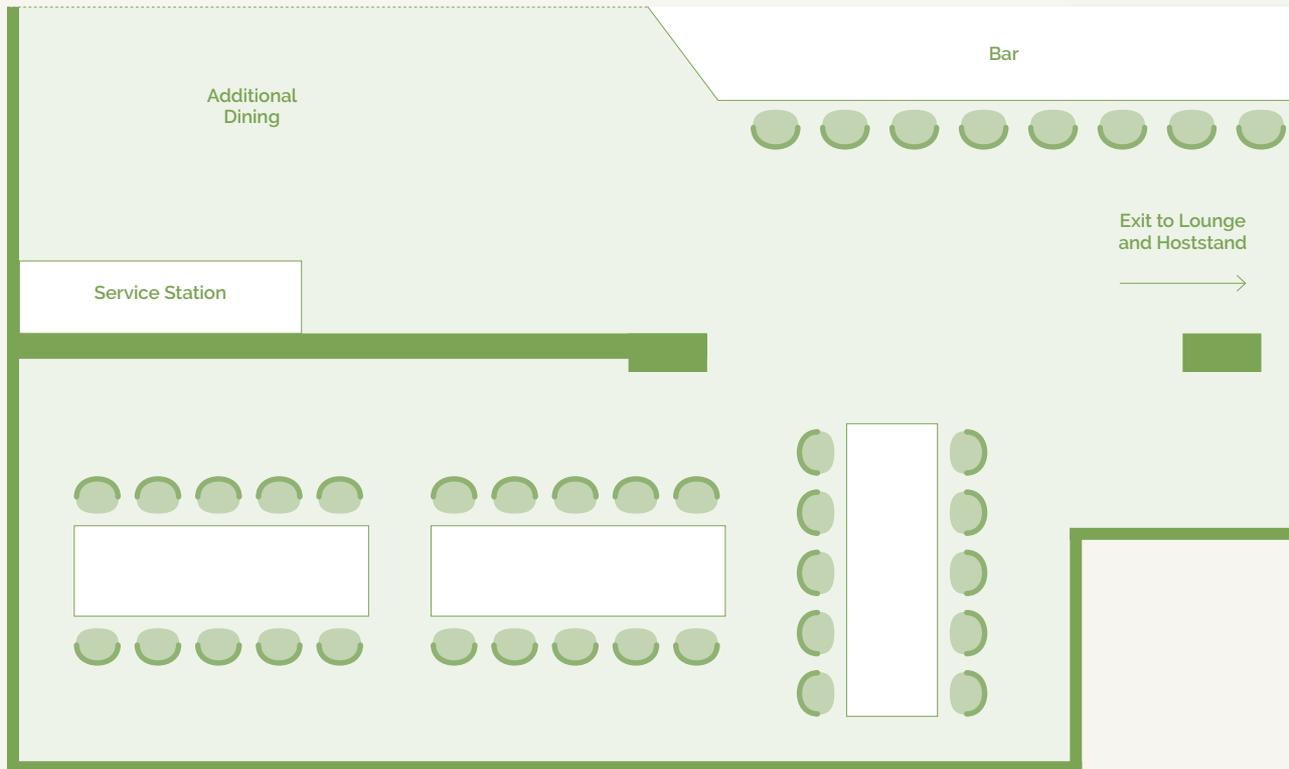
GARDEN ALCOVE



The Vault Garden Alcove

UP TO 30 GUESTS

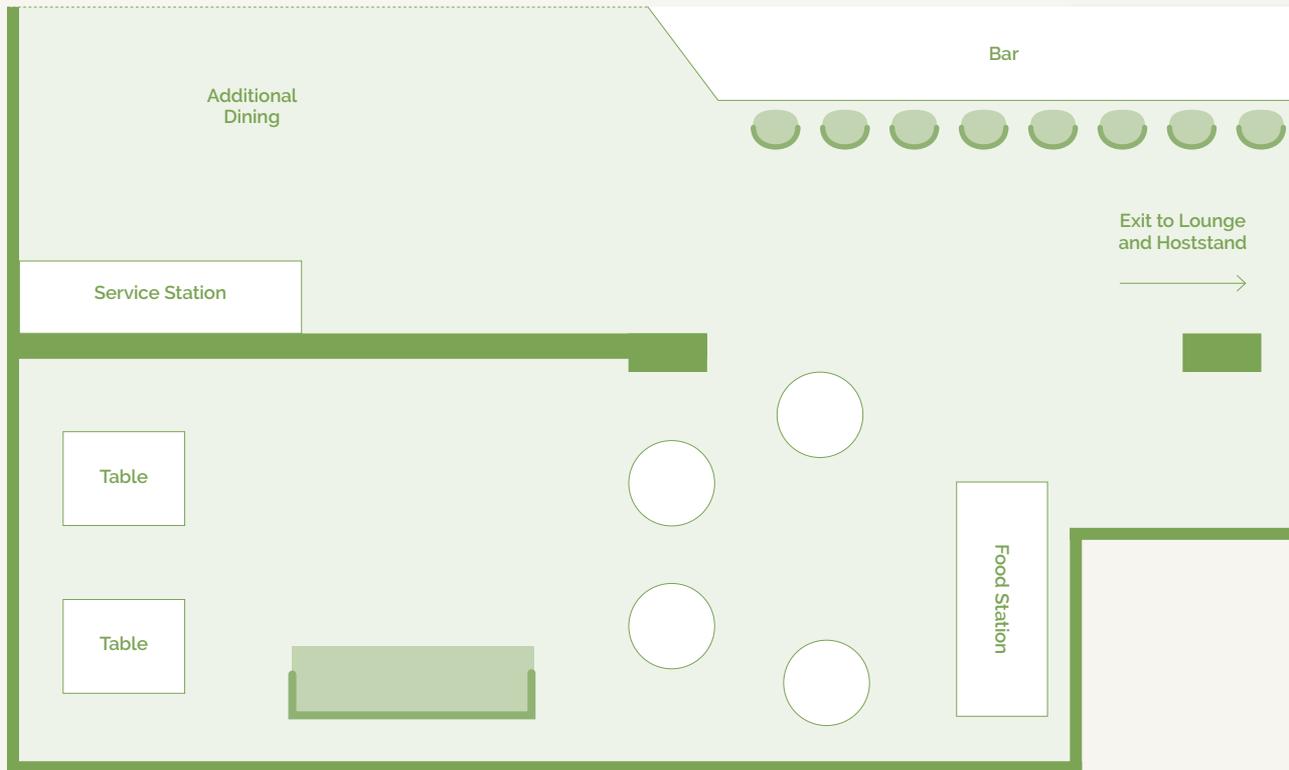
Ideal for a seated dinner or a team celebration our Garden Alcove is the perfect space for your next gathering and can hold 30 for a seated dinner..

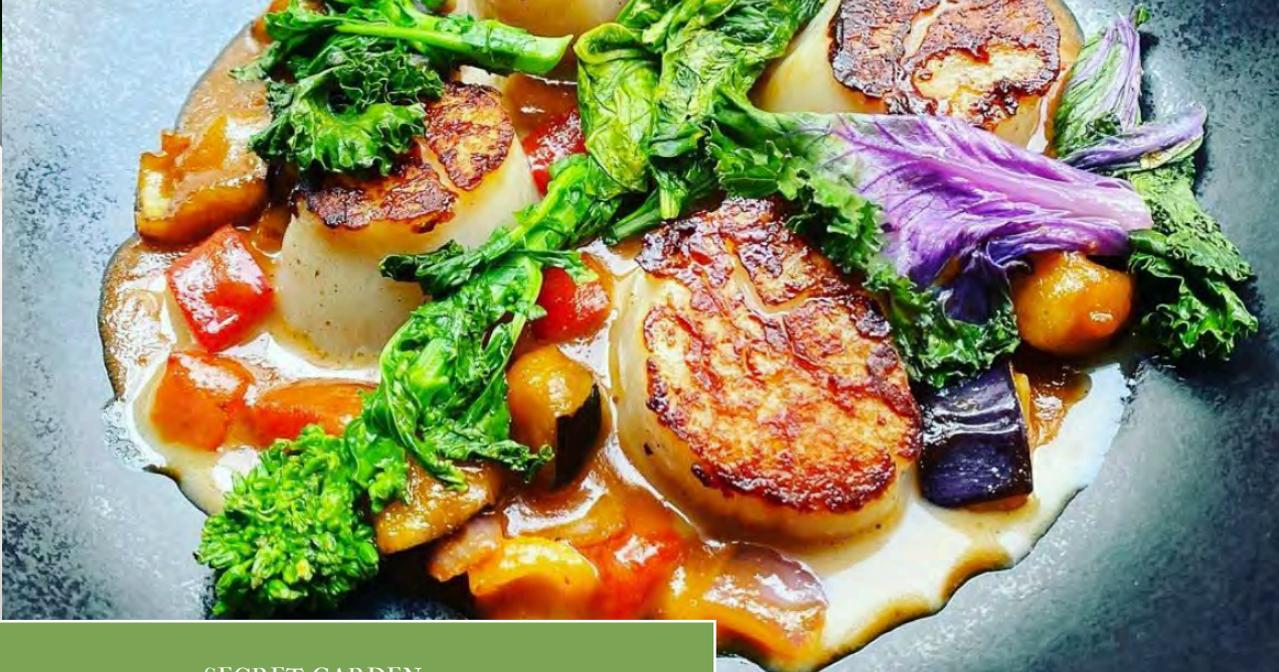


The Vault Garden Alcove - Reception

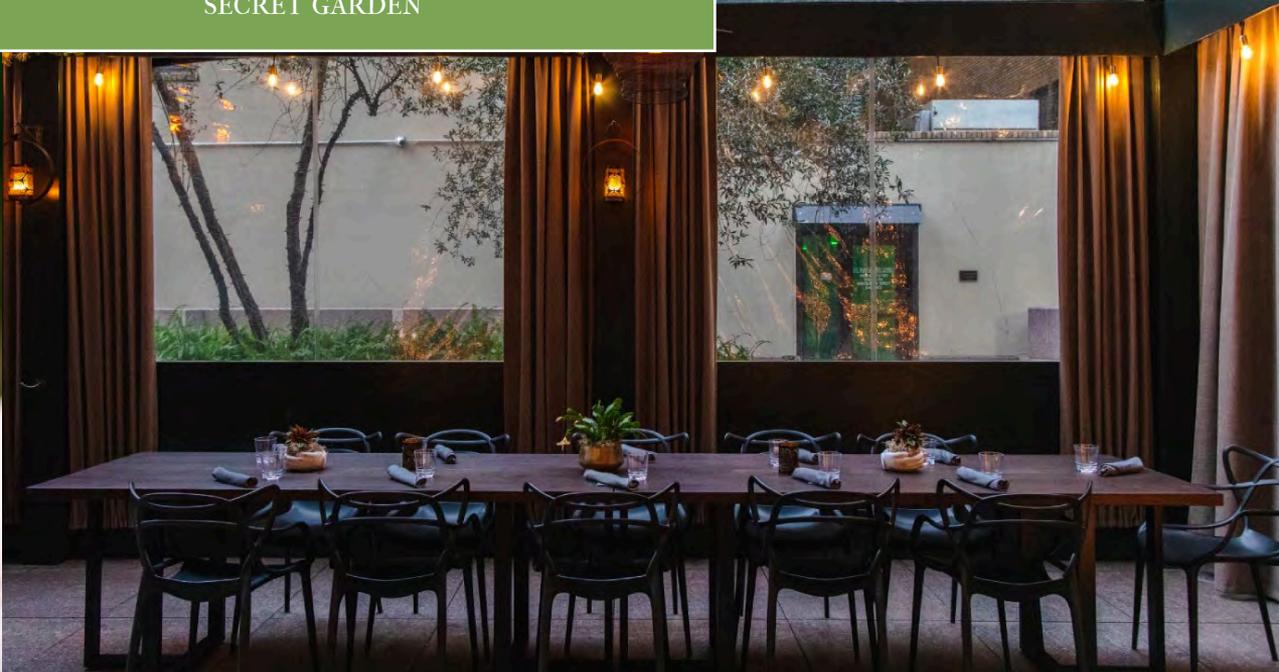
UP TO 35 GUESTS

Ideal for a seated dinner or a team celebration our Garden Alcove is the perfect space for your next gathering and can hold 35 for a standing reception.





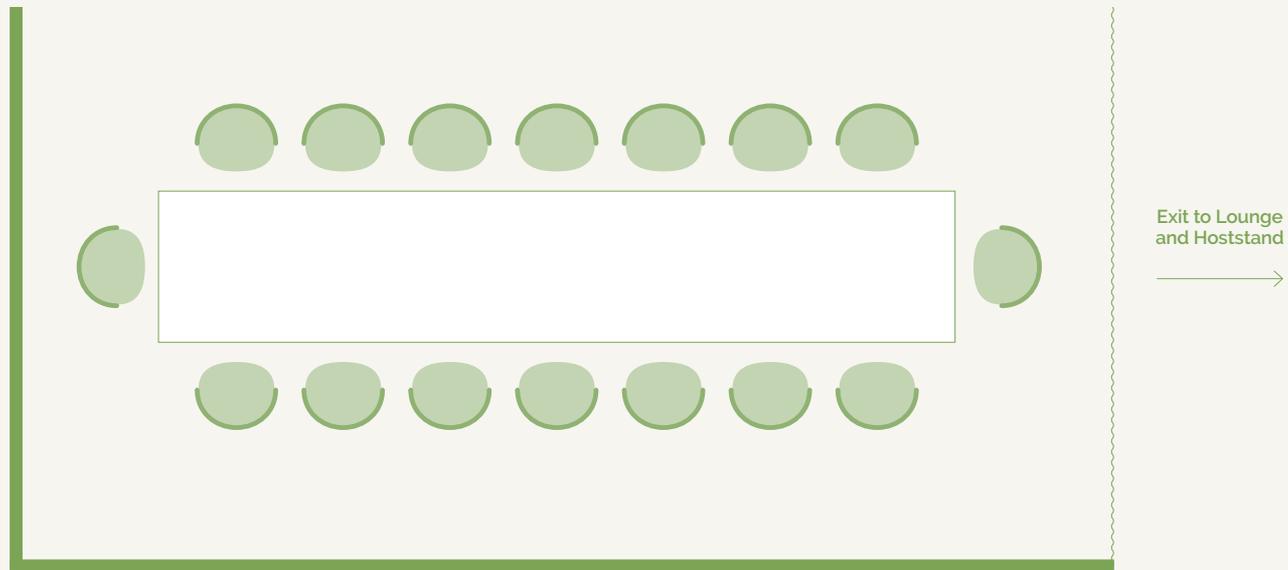
SECRET GARDEN



The Vault Secret Garden

UP TO 16 GUESTS

Ideal for a seated dinner or a team celebration our Secret Garden is the perfect space for your next gathering and can hold 16 for a seated dinner.





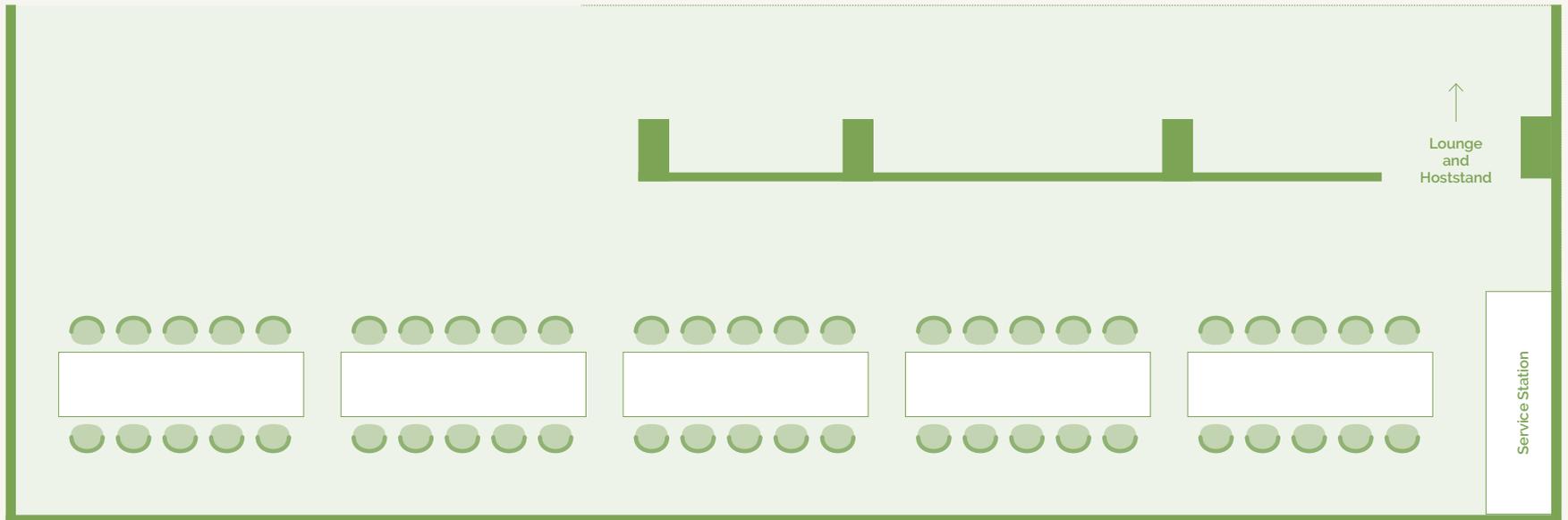
PRIVATE GARDEN



The Vault Private Garden Dinner

UP TO 50 GUESTS

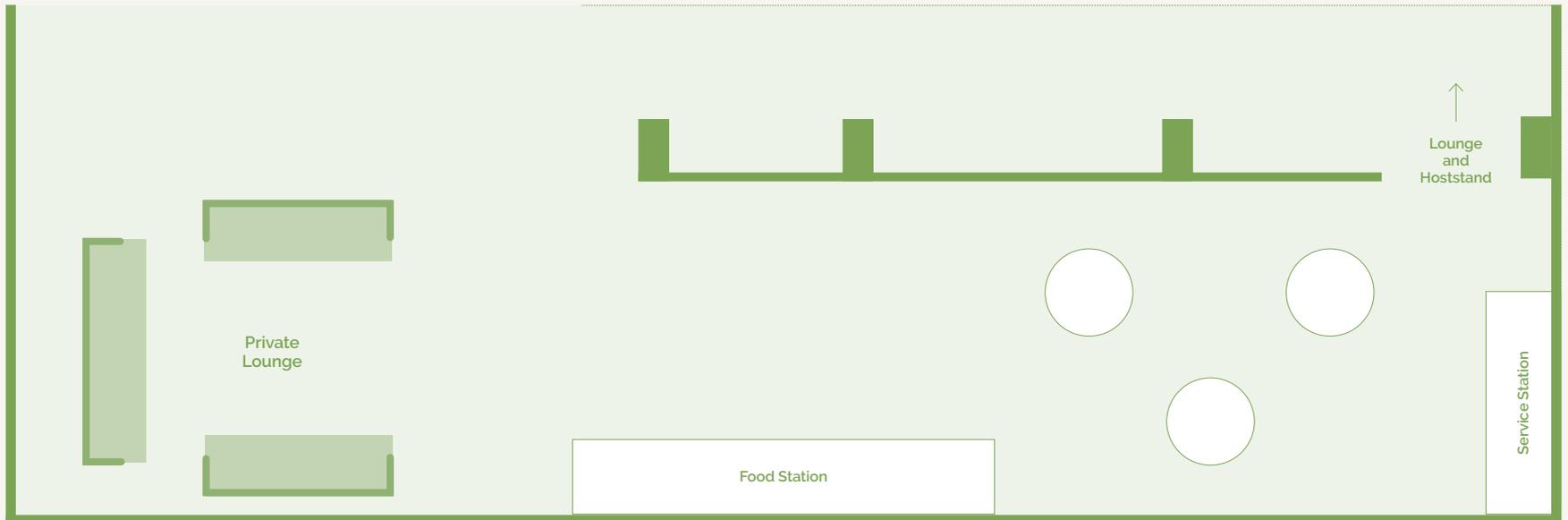
Our private garden is perfect for special celebrations of all kinds where guests can dine comfortably in the company of close friends, family and colleagues.



The Vault Private Garden Reception

UP TO 70 GUESTS

Host your next reception in our private garden where guests can mingle and lounge comfortably under the San Francisco skyline.



Reception Platters

PLATTERS SERVE 25
Price excludes tax and service charge.

STATIONARY BOARDS

CHARCUTERIE BOARD

Chef's Selection of 3 Cured Meats, Jardiniere, Crackers
Gluten Free Upon Request
\$125

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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, Flat Bread *Contains Shellfish, Allium, Nightshade, Gluten Free Upon Request*
\$110

RAW BAR

OYSTER ON THE HALF SHELL

Lemon Mignonette ~ 2 dozen per order
Contains Allium
\$108

SHRIMP COCKTAIL

Cocktail Sauce ~ 24 pieces
Contains Shellfish, Allium, Nightshade
\$96

TUNA & SALMON CRUDO

Capers, Citrus, Dill
\$125

SHELLFISH PLATTER

Serves 14 people
Includes Oysters, Shrimp & Crudo
\$295

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 GOUGRES (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 & Pickles on a Hawaiian Roll
Contains Gluten, Allium, Dairy, Vegan on Request
\$230

FRIED CHICKEN SLIDERS

Housemade Slaw & 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 PAVE "TOTS" (GF)

Crème Fraîche, Chive, Sieved Egg,
Royal White Sturgeon Caviar
Contains Allium, Dairy
\$150

Reception Bites

25 PIECES PER ORDER
Price excludes Tax and Service Charge

COLD ITEMS

TRUFFLED DEVEILED EGGS ^(V)(GF)

Black Truffle Oil, Dijon Mustard, Chervil
\$100

ROASTED MUSHROOM TART ^(V)

Whipped Ricotta
Contains Allium
\$110

MELON-CUCUMBER SKEWERS ^(V)(V)(GF)

Tajin, Mint Chimichurri
\$95

SEASONAL CAPRESE SKEWERS ^(V)(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 ITEMS

LEMON BARS

Contains Gluten and Dairy
\$85

CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

Contains Gluten and Dairy
\$85

GINGER-SUGAR DUSTED BEIGNETS

Berries & Cream, Lemon Curd
Contains Dairy and Gluten
\$85

WHIPPED CHEESECAKE BITES ^(GF)

White Chocolate Crumble
Contains Dairy
\$95

Brunch Group Dining Menu

\$45.00 PER PERSON
Price excludes Tax and Service Charge

APPETIZERS

Family Style

DUNGENESS CRAB

Half Crab, Legs and Dip, Dijonnaise, Salt & Vinegar Potato Chips

Gluten Free Upon Request

CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette

Gluten Free, Vegan or Vegetarian Upon Request

SOY-BRAISED PORK BELLY

Butter Lettuce & Herbs, Crispy Garlic, Chili Sauce

ENTRÉE

Your Guests Choose Onsite

SOFT SCRAMBLE

Bread Crumb, Whipped Ricotta, Broccoli di Ciccio,

Cippolini Onion, Fried Potatoes

Gluten Free and Dairy Free Upon Request

SALMON BENEDICT

English Muffin, Spinach, Hollandaise, Fried Potatoes

Vegetarian Upon Request

LOCO MOCO

Beef Patty, Garlic Fried Rice, Sunny Side Eggs, Mushroom Gravy

DESSERT

Family Style

GINGER-SUGAR DUSTED BEIGNETS

Berries and Cream, Whipped Cheesecake

Lunch Group Dining Menu 1

\$49.00 PER PERSON
Price excludes Tax and Service Charge

APPETIZERS

Your Guests Choose Onsite

CORN SOUP

Roasted Corn, Scallion, Gougère

CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette
Gluten Free, Vegan, Vegetarian Upon Request

ENTRÉE

Your Guests Choose Onsite

SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

GRILLED SALMON

Sauce Vierge, Summer Beans,
Roasted Garlic Puree, Stuffed Squash Blossoms
Gluten Free, Dairy Free Upon Request

THE VAULT BURGER

Double Patty, Fiscalini Cheddar, Lettuce,
Secret Sauce, Frie
Dairy Free Upon Request

DESSERT

CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,
Chantilly Crème

FOR THE TABLE

PARK HOUSE ROLLS with Whipped Salted butter

Lunch Group Dining Menu II

\$65.00 PER PERSON
Price excludes Tax and Service Charge

APPETIZERS

Your Guests Choose Onsite

CORN SOUP

Roasted Corn, Scallion, Gougère

TUNA CRUDO DUO

Avocado, Pickled Jalapeno, Finger Lime, Aqua Chile

CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette
Gluten Free, Vegan, Vegetarian Upon Request

ENTRÉE

Your Guests Choose Onsite

SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

GRILLED SALMON

Sauce Vierge, Summer Beans,
Roasted Garlic Puree, Stuffed Squash Blossoms
Gluten Free, Dairy Free Upon Request

THE VAULT BURGER

Double Patty, Fiscalini Cheddar, Lettuce,
Secret Sauce, Frie
Dairy Free Upon Request

DESSERT

CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,
Chantilly Crème

MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

FOR THE TABLE

PARK HOUSE ROLLS with Whipped Salted butter

Large Group Dinner Menu I

\$95.00 PER PERSON
Price excludes Tax and Service Charge

APPETIZERS

Your Guests Choose Onsite

CORN SOUP

Roasted Corn, Scallion, Gougère

CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette
Gluten Free, Vegan, Vegetarian Upon Request

ENTRÉE

Your Guests Choose Onsite

SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

GRILLED SALMON

Sauce Vierge, Summer Beans,
Roasted Garlic Puree, Stuffed Squash Blossoms
Gluten Free, Dairy Free Upon Request

ROASTED PRIME RIB

Potato Purée, Creamed Spinach, Truffle Bordelaise
Dairy Free Upon Request

DESSERT

CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,
Chantilly Crème

FOR THE TABLE

PARK HOUSE ROLLS with Whipped Salted butter

Large Group Dinner Menu II

\$115.00 PER PERSON
Price excludes Tax and Service Charge

APPETIZERS

Your Guests Choose Onsite

CORN SOUP

Roasted Corn, Scallion, Gougère

TUNA CRUDO DUO

Avocado, Pickled Jalapeno, Finger Lime, Aqua Chile

CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette
Gluten Free, Vegan, Vegetarian Upon Request

ENTRÉE

Your Guests Choose Onsite

SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

GRILLED SALMON

Sauce Vierge, Summer Beans,
Roasted Garlic Puree, Stuffed Squash Blossoms
Gluten Free, Dairy Free Upon Request

ROASTED PRIME RIB

Potato Purée, Creamed Spinach, Truffle Bordelaise
Dairy Free Upon Request

DESSERT

CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake,
Chantilly Crème

MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

FOR THE TABLE

PARK HOUSE ROLLS with Whipped Salted butter