

RESTAURANT ABACÁ

SAN FRANCISCO

Private Events

Modern Filipino cooking, a full bar and our panadería — gathered around your celebration.



THE NEW YORK TIMES
The Restaurant List, 2022

WORLD'S 50 BEST
50 Best Discovery

ESQUIRE
Best New Restaurants in
America, 2021

SAN FRANCISCO MAGAZINE
Best Filipino, Best of the Bay
2026

JAMES BEARD FOUNDATION
Outstanding Pastry Chef or
Baker nominee, 2023

MODERN LUXURY
Best of Travel Award, 2026



MABUHAY!

Welcome

Thank you so much for
considering Restaurant Abacá.
We're excited to host your event.

Our team will reach out shortly to
confirm availability for your date.

Inside: our event spaces, menus and
pricing.

MAIN DINING ROOM

Up to 150

80 seated · 150 standing

THE STUDIO

Up to 65

40 seated · 65 standing

THE PATIO

Up to 40

24 seated · 40 standing



FULL RESTAURANT BUYOUT

Main Dining Room

A versatile space featuring a beautiful bar, our bakery, and an inviting outdoor patio — the whole of Abacá, reserved for your guests.

SEATED

80

STANDING

150

F&B MINIMUM

**\$8,000–
\$20,000**

SETUP / RENTAL

\$850

LARGE GROUP DINING · 10–20 GUESTS

\$85 Family-style dinner + \$15 beverage

\$100 per person

Minimums subject to a 5% SF healthcare surcharge, 22% service charge and 8.63% sales tax.



FULLY PRIVATE ROOM · WITHIN HOTEL ALTON

The Studio

A private, elegant setting for both dining and meetings. Beautiful appointments and a skylight make it a versatile space for a wide range of events.

SEATED

40

STANDING

65

F&B MINIMUM

\$3,500

SETUP / RENTAL

\$250

Minimums subject to a 5% SF healthcare surcharge, 22% service charge and 8.63% sales tax.



OPEN-AIR DINING

The Patio

Comfortable dining with cushioned banquettes and tables, plus overhead heat lamps for added warmth when needed. Use it as an extension of the dining room, or reserve it on its own.

SEATED

24

STANDING

40

F&B MINIMUM

\$3,000

SETUP / RENTAL

\$150

Minimums subject to a 5% SF healthcare surcharge, 22% service charge and 8.63% sales tax.



Event Menus

From morning meetings to late-night receptions, every menu is built to be shared. Menus change with the seasons, so dishes may vary from those listed. Full menus are attached.

Family Dinner

\$85 pp • Kids \$50 pp

A three-course, family-style prix fixe: skewers and lumpia, two shared entrées like Grimaud Farms chicken with palabok sauce, and dessert. Kids' version for ages 7 and under.

Kamayan

\$95 pp • Premium \$125 pp

The traditional Filipino feast, eaten with your hands: skewers, kinilaw, whole fried rockfish, lechon pork belly, lobster-and-crab noodles and java rice. Premium adds caviar, truffle wagyu and kakanin. 4-guest minimum, 48 hours' notice; bookable online through OpenTable.

Family Brunch

\$50 pp

A Filipino breakfast feast: pandesal, lamb empanada and kinilaw, then silog plates of longganisa or lechon pork belly with java rice and eggs. Add mimosas or an Ube Colada.

Breakfast

\$40–\$55 pp

Continental, American or Filipino — pastries and fruit up to pandesal, garlic rice, wagyu bistek and tocino. Coffee and tea included. 10-guest minimum.

Lunch & Breaks

\$45–\$68 pp • Breaks \$25

Sandwich buffets, boxed lunches, an Abacá taco bar or a Filipino lunch spread, plus morning and afternoon breaks. 10-order minimum.

Reception

From \$72 per dozen

Passed bites by the dozen (two-dozen minimum per item) — lumpia, longganisa sliders, kinilaw, caviar bibingka. Add a raw bar, paella, carving or Ihaw Ihaw BBQ station.

Cakes & Kakanin

From \$6

Sheet (\$8 pp) or tiered (\$12 pp) cakes from our panadería in coconut pandan, ube macapuno and more, plus kakanin like biko, pichi-pichi and mini bibingka.



RECEPTION STATIONS



STYLED CELEBRATIONS



FROM OUR KITCHEN



FROM OUR BAR



FROM OUR PANADERÍA

Made to be shared.

RESTAURANT ABACÁ



LONG-TABLE DINNERS



DISPLAYS & STATIONS



CUSTOM CAKES

Styled to your celebration.

RESTAURANT ABACÁ



PANADERÍA & MERIENDA

Baked in-house at Abacá.

Ensaymada, ube milk buns, bibingka, kakanin and pastries from our panadería, plus merienda bites like lumpia and kinilaw.

AT A GLANCE

Spaces & Pricing

SPACE	SEATED / STANDING	F&B MINIMUM	SETUP / RENTAL
Main Dining Room full buyout	80 / 150	\$8,000–20,000	\$850
Main Dining Room large group	10–20 guests	\$100 pp (\$85 Pamilya dinner + \$15 beverage)	
The Studio fully private room	40 / 65	\$3,500	\$250
The Patio	24 / 40	\$3,000	\$150

Food, beverage and rental minimums are subject to a 5% San Francisco healthcare surcharge, a 22% service charge and 8.63% sales tax. Taxes are subject to change without notice.

NEXT STEPS

Come see the space.

We'd be delighted to welcome you for a site visit at your earliest convenience — walk the rooms, talk through menus, and start shaping your event with our team.

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