



A place for celebrating life and one another

BANQUET MENU

2700 Jones Street
San Francisco, CA 94133

Inside the Kimpton Alton Hotel



BREAKFAST





10 orders minimum

Continental
\$40 per person

- ◊ Seasonal Fruit
- ◊ Croissants, Assorted Danish, Muffins
- ◊ Mr. Espresso Roasted Coffee - Regular and Decaf
- ◊ Rishi Tea
- ◊ Orange Juice

American
\$48 per person

- ◊ Seasonal Fruit
- ◊ Toast (Wheat, Sourdough)
- ◊ Scrambled Eggs
- ◊ Breakfast Sausage
- ◊ Smoked Bacon
- ◊ Home Fries
- ◊ Mr. Espresso Roasted Coffee - Regular and Decaf
- ◊ Rishi Tea

Filipino
\$55 per person

- ◊ Pandesal (Sweet Soft Rolls)
- ◊ Seasonal Fruit
- ◊ Garlic Rice
- ◊ Scrambled Eggs
- ◊ Wagyu Bistek
- ◊ Tocino Bacon
- ◊ Mr. Espresso Roasted Coffee - Regular and Decaf
- ◊ Rishi Tea

In Response to San Francisco Employee Mandates 5% SF Healthy,
All items are subject to 22% service charge and 8.75% sales tax
Consumption of raw or uncooked food could increase the risk of food borne illness.





Grab & Go

\$45 per person - 10 orders minimum

- ◊ Whole Fruit
- ◊ Yogurt
- ◊ Breakfast Sandwich - English Muffin, Egg, Bacon, Cheese, Tomato, Aioli
- ◊ Orange Juice
- ◊ Easy-to-Carry Container, Cutlery and Napkin

Supplements

(minimum 12 each order)

Cold

- ◊ Breakfast smoothie \$8 pp
- ◊ Green Juice \$8
- ◊ Overnight Oats, Mango Jam, Coconut, Strawberry \$10 pp
- ◊ Chia Seed Pudding, Coconut Milk, Mango Jam, Cashews \$10 pp
- ◊ Whole Fruit \$4 pp
- ◊ Hard Boiled Egg \$4 pp

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LUNCH





SANDWICHES, SALADS, AND SOUPS

10 orders minimum

Make Your Own Sandwich Buffet \$50 per person

- ◊ Farmer's Market Salad with Vinaigrette
- ◊ Sandwich Bar
 - * Display of Assorted Zoe's Turkey, Ham, and Pastrami Deli Meats
 - * Tomatoes, Lettuce, Red Onions
 - * House-made Pickles
 - * Marinated Eggplant
 - * Mustard, Mayonnaise
- ◊ Choose 2 Accompaniments
 - * Loaded Potato Salad, Bacon, Sour Cream
 - * Macaroni Salad
 - * Chef's Choice Soup
 - * Assorted Chips
- ◊ Freshly Baked Cookies and Brownies

Assembled Hot Sandwich Buffet \$58 per person

- ◊ Farmer's Market Salad with Vinaigrette
- ◊ Hot Sandwiches
 - * Hot Pastrami, Caramelized Onion, Swiss Cheese
 - * Turkey, Pesto, Roasted Pepper, Tomato, Provolone
 - * Grilled Vegetable, Curry Aioli, Smoked Gouda
- ◊ Choose 2 Accompaniments
 - * Loaded Potato Salad, Bacon, Sour Cream
 - * Macaroni Salad
 - * Chef's Choice Soup
 - * Assorted Chips
- ◊ Freshly Baked Cookies and Brownies

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10 orders minimum

Lunch Sandwich Bag

\$45 per person

- ◊ Sandwich - Turkey or Grilled Vegetables
- ◊ Chips
- ◊ Bottled Water
- ◊ Freshly Baked Cookie
- ◊ Eco To-Go Packaging

Abacá Taco Bar

2 Choices \$60 / 3 Choices \$ 68 per person

- ◊ Accompaniments
 - * Smashed Avocado
 - * Beans
 - * Tortilla
 - * Shredded cabbage
 - * California grown rice
- ◊ Churros with Caramel Sauce

Choose :

- ◊ Beef picadillo
- ◊ Chicken Afritada
- ◊ Pork Adobo
- ◊ Tofu Sisig
- ◊ Cauliflower coconut ginataan

Filipino

\$65 per person

- ◊ Abaca "Ceasar" Salad
- ◊ Ginataan Cauliflower Soup
- ◊ Summer Pole Beans
- ◊ Smoked Chicken
- ◊ Beef Kaldereta
- ◊ California Grown Rice
- ◊ Mango Cake

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DINNER



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PAMILYA MENU-FAMILY STYLE 10 orders minimum

\$85 per person

First Course

Served with Abaca Salad | Red Leaf Lettuce, Calamansi Vinaigrette (V)

Abaca "Chowder" | Lobster, Mussels, Coconut

BBQ Skewer -Choose one

- ◊ Oyster Mushroom | Coconut, Beet Bagoong
- ◊ Chicken Adobo | Chicken Skin, Green Garlic
- ◊ Thin Cut Pork | Coppa Cut, Banana BBQ Sauce, Atchara

Choose one

- ◊ Lola's Pork Lumpia | Apple Ketchup, Bib Lettuce, Herbs, Fermented Mango
- ◊ Kabocha Squash Fritter | "Ukoy" - Black Garlic, Kimchi, Pinakurat Vinegar

Second Course

Served with Summer Pole Beans | Tomato Aioli, Peanut, Espada Chili Crunch

Kiyuning Tumeric Rice | Lemongrass, Garlic, Fresno Chili (V)

Entree-Choose two

- ◊ Boneless Crispy Pata | Tamarind Sinigang, Water Spinach
- ◊ Black Cod | Pumpkin, Mung Bean, Bittermelon
- ◊ Beef Curry | Peanut Curry, Coconut
- ◊ Smoked Chicken Lechon | Pickled Papaya
- ◊ Summer Squash | Porchini Mushrooms, Smoked Tofu, Cream Sauce

Supplement (Feeds four people)

- ◊ Sisig Fried Rice | Chicharron Poached Egg, Pickled Onion (Add \$19 ea)
- ◊ A5 Wagyu Dumpling | "Kaldereta" - Root Vegetable, Smoked Pepper Oil (Add \$28 ea)
- ◊ Handmade Rice Noodles | Monterey Squid "Adobo" Cashew (Add \$24 ea)

Third Course

- ◊ Cassava Cake | Roasted White Chocolate Namelaka, Blueberry
- ◊ Chocolate Opera Cake | Strawberries

BREAKS





MORNING AND AFTERNOON BREAKS

10 orders minimum

Energy \$25 per person

- ◊ Smoothies Tasting (banana, berries, cashew)
- ◊ Energy Bar Individual
- ◊ Yogurt
- ◊ Granola
- ◊ Mixed Nuts
- ◊ Dried Fruits

Indulgent \$25 per person

- ◊ Chocolate Truffles
- ◊ Popcorn
- ◊ Fresh Baked Cookies
- ◊ Seasonal Fruits

Vegetarian \$ 25 per person

- ◊ Hummus
- ◊ Vegetable Crudite
- ◊ Pickles
- ◊ Pita Chips

Cheese and Charcuterie \$ 25 per person

- ◊ Assorted Domestic and Imported Cheeses
- ◊ Cured Meats
- ◊ Preserves
- ◊ Crackers
- ◊ Pickles

Abacá Merienda \$ 25 per person

- ◊ Banana Fried Turon Fritters
- ◊ Pichi-pichi (coconut cassava)
- ◊ Pandan Bibingka

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RECEPTIONS





RECEPTION STYLE

10 orders minimum

PREMIUM

INIHAW STATION \$40 per person

◊ (requires server-\$250)

Pork , Chicken, Vegetables

CARVING STATION (requires server-\$175)

Smoked Lechon, Roasted Prime Rib **MP**

COLD STATION DISPLAY \$45 per person

Shrimp Cocktail, Crab, Oysters, Salmon Kinilaw, Tuna Kinilaw, Mussels

PAELLA VALENCIANA \$35 per person

Seafood - Prawns, Squid, Lobsters, Scallops +\$8per person

OR

Vegetarian - Farmer's Market Vegetables, Coconut Milk



HOT ITEMS

\$6 per peice

- * Pork Skewer
- * Vegetable Skewer
- * Chicken Skewer
- * Mushroom Tart
- * Spanish Croquette
- * Lamb Empanada
- * Vegetable Empanada
- * Pork Lumpia
- * Vegetable Lumpia

\$8 per piece

- * Wagyu Bistek Skewers
- * Longganisa Slider
- * Seared Steamed Truffle Buns

COLD ITEMS

\$6 per piece

- * Kinilaw
- * Palabok Deviled Eggs
- * Crab Salad on Cassava Chips

\$8 per piece

- * Wagyu Beef Tartare
- * Lobster Toast

\$12 per piece

- * Caviar Bibingka Pancake

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BEVERAGES



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COCKTAILS ADD ONS

- ◊ Minimum order of 20 drinks per kind

Bartender Fee \$250 (Studio or Patio Bookings)
Includes Premium Liquors or Well Liquors

NON-ALCOHOLIC BEVERAGE ADD ONS

◊ Fresh Brewed Coffee/Decaf	Hot Tea	\$110 per gallon
◊ Iced Tea / Lemonade / Agua Fresca		\$90 per gallon
◊ Orange Juice		\$18 per pitcher
◊ Assorted Soft Drinks		\$5 per can
◊ Bottled Water		\$ 5 each
◊ Sparkling Water		\$8 each
◊ Coconut Water		\$ 7 each
◊ Whole Milk		\$15 per pitcher

ALCOHOLIC BEVERAGE ADD ONS

◊ Sparkling Wine Toast	\$16 per person
◊ House White	\$70 per bottle
◊ House Red	\$90 per bottle

Please note that Abacá does not stock sodas.
Special request must be made at least 5 business days in advance.

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VENUES

THE STUDIO-PRIVATE DINING SPACE

CAPACITY: 40 seated, 65 standing

DAYTIME EVENT: 8:00 AM—4:00 PM

RENTAL AND SET UP FEE: \$ 650

FOOD AND BEVERAGE MINIMUM: \$ 1,500 (Meeting only)

FOOD AND BEVERAGE MINIMUM: \$ 2,500 (Social Event)



EVENING EVENT: 6:00 PM—10:00 PM

RENTAL AND SET UP FEE: : \$ 500

FOOD AND BEVERAGE MINIMUM: \$ 3,000

**Change set up fee \$200



RESTAURANT BUYOUT

CAPACITY: 80 seated, 150 standing

DAYTIME EVENT: 11:00 AM—3:00 PM

SET UP FEE: \$ 1,000

FOOD AND BEVERAGE MINIMUM: \$8,000

EVENING EVENT: 5:00 PM—10:00 PM

SET UP FEE: : \$ 1,000

FOOD AND BEVERAGE MINIMUM: \$ 12,000-15,000

PATIO BUYOUT

CAPACITY: 24 seated, 40 standing

DAYTIME EVENT: 11:00 AM—3:00 PM

RENTAL AND SET UP FEE: : \$ 500

FOOD AND BEVERAGE MINIMUM: \$ 1,500

EVENING EVENT: 5:00 PM—10:00 PM

RENTAL AND SET UP FEE: : \$ 500

FOOD AND BEVERAGE MINIMUM: \$ 3,000



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