



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 \$10pp
- ◇ Chia Seed Pudding, Coconut Milk, Mango Jam, Cashews \$10 pp
- ◇ Whole Fruit \$4 pp
- ◇ Hard Boiled Egg \$4 pp

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.



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

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.





10 orders minimum

Lunch Sandwich Bag

\$45per 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

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.





DINNER





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

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.



RECEPTIONS





RECEPTION STYLE

10 orders minimum



PREMIUM

INIHAU 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 peiece

- * 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

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.





BEVERAGES





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.

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.



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



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.