

annabelle's BAR & BISTRO SAN FRANCISCO

A little about us...



Annabelle's Bar & Bistro is located on Fourth Street in the heart of downtown San Francisco. We are just two blocks from the Moscone Convention Center and within easy walking distance from Union Square. Conveniently located close to BART, MUNI, the Fifth and Mission Parking Garage and The Mosser Hotel, we are perfectly situated for both local and out of town guests.

Annabelle's is a wonderful setting to enjoy fresh California cuisine, surrounded by a piece of San Francisco's past. Our building was built in 1913 and you and your guests will appreciate the finely restored ambiance; from the original mosaic tiled and marble flooring to the art deco ceilings.

Annabelle's is proud to be Certified Green. All of our meats and fish are raised in a sustainable manner and almost all of our fruits and vegetables are organic. We make it a priority to lower our environmental footprint by cutting waste, energy and water consumption. We commit to finding ways to improve in the future.

Our private dining and group reservations are managed by our Banquet Coordinator, Shannon Jenkins. In addition to assisting you in planning a customized menu, she will be happy to plan theme parties, order custom flower displays and coordinate audio visual needs.



annabelle's
BAR & BISTRO
SAN FRANCISCO

Private Events

<i>Capacity</i>	
<i>Entire Restaurant</i>	<i>Standing Reception - 250 Guests Seated - 110 Guests</i>
<i>Main Dining Room</i>	<i>Standing Reception - 90 Guests Seated 65 Guests</i>
<i>Keystone Room</i>	<i>Standing Reception - 60 guests Seated - 45 guests</i>

Thank You for considering Annabelle's to host your private event. Every event at Annabelle's is tailored to meet the specific needs of our guests and we are happy to work with a wide range of budgets and party sizes. We do not charge room rental fees; however, some food and beverage minimums may apply to ensure exclusive use of the space.

Our Banquet Coordinator, Shannon Jenkins, will be happy to help you with many services beyond food and beverage. Audio visual needs, flowers and gift baskets are easily arranged through our vendors. We are also conveniently located in the Mosser hotel, a wonderful family owned business, which often offers discounted rates to our guests. Please feel free to inquire about other services you may need while visiting San Francisco.



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Passed Hors D'oeuvres

Savory

bacon wrapped prawns, chipotle aioli

grilled crimini mushroom caps, Dungeness crab stuffing

Royal Red shrimp and corn fritters, sauce remoulade
(also available vegetarian)

ahi tuna tartare, fried wonton chips, dill crème fraiche, wasabi tobiko caviar

grilled steak, tomato & mozzarella bruschetta, aged balsamic vinegar reduction drizzle
(also available vegetarian)

english cucumber canapés, smoked salmon, chardonnay pickled onions, saffron-beet caviar

roasted baby potato cups, Pt. Reyes blue cheese, granny smith apple, fresh sage

baked phyllo dough triangles, sautéed spinach, feta cheese, roasted garlic

Kurobuta ham and gruyere cheese tartlets

mini short rib sandwiches –
brioche roll, Anchor Steam braised beef short ribs,
horseradish mayo, Parmagianno Reggiano, baby arugula

Sweet

~mini eclairs

~mini tartlets

~chocolate truffles

~mini brownies & cookies

~ bite sized crème brulee tarts

~pate a fruit (house made gummy candies)

\$10 per person includes a choice of any 3 items from above menu (approx. 3 pieces per person)
\$18 per person includes a choice of any 4 items from above menu (approx. 6 pieces per person)
\$24 per person includes a choice of any 6 items from above menu (approx. 9 pieces per person)
\$30 per person includes a choice of any 8 items from above menu (approx. 12 pieces per person)
Larger quantities of hors d'oeuvres available upon request

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Platters

*antipasti platter – selection of sliced Molinari meats,
olives, giardiniera (pickled italian vegetables) \$45*

*chilled seafood platter – smoked salmon, poached prawns,
scallop and calamari, tossed in an herbed-lemon vinaigrette \$90*

*cheese platter –
Mt. Tam triple crème, Pt. Reyes blue, San Andreas pecorino, seasonal jam,
candied walnuts, fresh honeycomb, french baguette crostini \$65*

*grilled seasonal vegetable platter,
baked crackers, roasted red pepper vinaigrette \$29*

*crostini platter
olive tapenade, housemade hummus, arugula pesto dip \$35*

*classic chilled jumbo prawn cocktail, housemade horseradish-chili sauce
\$30 per dozen*

*local oysters on the half shell with mignonette
\$30 per dozen*

*oysters Rockefeller –
oysters baked with spinach, cream, bacon and parmesan aioli –
\$45 per dozen*

*fruit platter – sliced seasonal fruit
with dried cherry yogurt dipping sauce \$40*

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\$38 Banquet Menu

Starter

mixed greens - seasonally prepared

Entrées

*grilled vegetable risotto
sweet cherry tomatoes, Pecorino Romano*

*rotisserie roasted half chicken
roasted fingerling potatoes, sautéed baby spinach,
natural chicken jus*

*grilled king salmon
herb rice pilaf, seasonal vegetables, tarragon cream*

Desserts

(Please choose 2)

*chocolate hazelnut torte, caramel sauce
lemon custard cake, seasonal fruit coulis
toasted bread pudding, seasonal compote
vanilla panna cotta, seasonal fruit sauce
mini cookies and brownies*

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\$45 Banquet Menu

Starters

*housemade soup of the day
mixed greens - seasonally prepared*

Entrées

(please choose 3)

*fresh fettuccine pasta with basil pesto,
sun-dried tomatoes, Reggiano Parmigiano, pine nuts*

*blackened rainbow trout
grilled corn-black bean-roasted poblano succotash,
avocado cream, fried tortilla strips*

*grilled Painted Hills all-natural skirt steak,
roasted fingerling potatoes, grilled broccoli crown, red wine beef jus*

*pan-seared chicken breast
stuffed with Kurobuta ham and gruyere cheese,
roasted garlic mashed potatoes, sautéed baby spinach*

Dessert Choices

(please choose 3)

*chocolate hazelnut torte, caramel sauce
lemon custard cake, seasonal fruit coulis
toasted bread pudding, seasonal compote
vanilla panna cotta, seasonal fruit sauce
mini cookies and brownies*

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\$52 Banquet Menu

Starters

wild mushroom bisque with white truffle oil
classic chilled jumbo prawn cocktail, housemade horseradish-chili sauce
*Caesar salad – hearts of romaine, housemade garlic-anchovy dressing,
Reggiano Parmigiano, baguette croutons*

Entrées

(please choose 3)

artichoke ravioli, saffron cream sauce, matchstick potatoes
pan-seared pork chop, creamy polenta, braised kale, brandy pork jus
*pan seared California halibut, braised beluga lentils,
wilted baby arugula, lemon-caper beurre blanc*
grilled Painted Hills ribeye steak
Pt. Reyes blue cheese mashed potatoes, sautéed spinach
Jack Daniels beef jus, buttermilk onion rings

Dessert Choices

(please choose 3)

chocolate hazelnut torte, caramel sauce
lemon custard cake, seasonal fruit coulis
toasted bread pudding, seasonal compote
vanilla panna cotta, seasonal fruit sauce
mini cookies and brownies

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\$65 Banquet Menu

Starters (please choose 3)

*pan-seared dayboat scallops, Dijon microgreen salad,
saffron - beet tobiko caviar, tarragon beurre blanc*

American kobe beef skewers, whole grain mustard dipping sauce

blackened prawns, grilled corn - roasted red pepper salsa

ahi tuna tartare, avocado, baby arugula, sesame-verjus dressing

Second Course (please choose 3)

shrimp bisque

housemade soup of the day

*caesar salad – petite romaine hearts, sliced baguette croutons, Reggiano Parmigiano
baby arugula salad, granny smith apples, candied walnuts, buttermilk blue cheese dressing*

Entrées (please choose 3)

rare seared ahi tuna,

cannellini bean-royal red shrimp-herb ragout, sweet cherry tomato relish

lobster ravioli, Dungeness crab, shaved black truffles, thyme butter

*pan-roasted Painted Hills filet mignon, Gruyere potato gratin,
braised kale, Port wine beef jus, buttermilk fried onions*

grilled all-natural pork tenderloin,

five spiced yam puree, glazed parsnips, bourbon pork jus

vegetarian option available upon request

Dessert Choices (please choose 3)

chocolate hazelnut torte, caramel sauce

lemon custard cake, seasonal fruit coulis

toasted bread pudding, seasonal compote

vanilla panna cotta, seasonal fruit sauce

mini cookies and brownies

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Banquet Bar Packages

House Package

\$25 per person

*House Vodka
House Gin
House Rum
House Bourbon
House Scotch
House Tequila
House Brandy*

Draft beer and house wine included

Call Package

\$30 per person

*Absolut Vodka
Tanqueray Gin
Bacardi Light Rum
Glen Fiddich Whiskey
Dewars Scotch
Herradura Silver Tequila
Courvosier VS Brandy*

Draft beer and house wine included

Top Shelf Package

\$35 per person

*Bombay Sapphire Gin
Ketel One Vodka
Parrot Bay Rum
Makers Mark Whisky
Macallan 12 yr Scotch
Patron Tequila
Courvoisier VSOP Brandy*

Draft beer and house wine included

Wine and Beer Package

\$20 per person

*House Red
House White
House Beers*



*Packages are offered for up to 3 hours, after which hourly charges will apply.
Higher end packages available upon request.*

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Lunch Banquet Menu 24 per person

Starter

mixed baby field lettuces, seasonally prepared

Entrée

*fresh rigatoni pasta~
tomato basil sauce, spinach, pine nuts, ricotta salata*

*filet of fish piccata
sautéed seasonal vegetables, mashed potatoes*

*turkey club, bacon, lettuce, tomato,
house made mayonnaise, house made BBQ potato chips*

*Add unlimited soda, iced tea and coffee for \$5 per person
Menu subject to change with seasonal availability*

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Lunch Banquet Menu 29 per person

Starter

seasonal soup of the day

mixed baby field lettuces, seasonally prepared

Entrée

*fresh rigatoni pasta~
tomato basil sauce, spinach, pine nuts, ricotta salata*

*filet of fish piccata
sautéed seasonal vegetables, mashed Potatoes*

*turkey club, bacon, lettuce, tomato,
house made mayonnaise, house made BBQ potato chips*

Dessert

lemon custard cake, seasonal fruit coulis

chocolate hazelnut torte, ganache, frangelico anglaise

*Add unlimited soda, iced tea and coffee for \$5 per person
Menu subject to change with seasonal availability*

Directions and Parking

From the East Bay

After Crossing the Bay Bridge (I-80 West), Take the 5th St. Exit. Continue North on 5th St. and turn right on Market St. Turn Right on 4th St. Annabelle's is on the right.

From the North Bay

After Crossing the Golden Gate Bridge (101 South), Take the ramp to San Francisco. Bear right on 101, Follow directions to San Francisco and bear left at Lombard. Turn right on Van Ness Ave.. Turn left on Broadway and Continue through the Broadway Tunnel. Turn right on Powell. Turn left on Ellis. Turn right on 4th St. Annabelle's is on the Right

*From the South Bay
(including SFO)*

From 101 North Take the I-280 N ramp to downtown SF. Take the 6th St exit and Continue North of 6th St. Turn Right on Market, Right on 4th St. Annabelle's is on the right.

*Parking Garage
833 Mission St, SF, CA
94103*

*5th and Mission Garage. Just Half a Block South on Mission between 4th and 5th.
<http://www.fifthandmission.com/map.htm>*

BART

Take BART to Powell St Station and Surface at 4th St. Walk ½ a block South, Annabelle's is on the right.

