

PARAGON

Restaurant & Bar

Paragon Restaurant in San Francisco is the ideal venue for private parties, receptions, corporate and convention groups and celebrations at nearby AT&T Park.

We offer two beautiful indoor private event rooms - our Gallery Room or our intimate Library Room - a semi-private Parlor and a very unique and spacious Outdoor Patio. For larger parties, we offer a full restaurant buy-out.

Our Executive Chef will create the perfect menu for your event - whether it's a sit-down dinner, standing reception or appetizer-heavy cocktail party. Special requests are easily accommodated.

We offer a full bar with classic cocktails, specialty drinks, local, regional wines and an eclectic list of artisanal, craft beers.



GALLERY ROOM CAPACITY: SIT-DOWN 50 OR RECEPTION 70

The Gallery Room is the perfect place for your next private event! Take advantage of an entire wall of windows letting in beautiful, natural light for your cocktail party. In the evening we set the mood with candles and beautiful tear-drop chandeliers. We offer a state of the art AV system with pre-mounted projector and screen for showcasing slideshows, photos and presentations.

For inquiries, contact: Danielle McKelvey | 415 537 9020 | dmckelvey@paragonrestaurant.com

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LIBRARY ROOM CAPACITY SIT-DOWN 20 OR RECEPTION 25

Our Library Room is a private space that can accommodate up to 20 guests seated or 25 for a cocktail reception. This space is great for small business dinners, intimate birthday parties, pre-wedding rehearsal dinners, receptions and special tasting events. Celebrate in style and privacy in this beautifully adorned room.

THE PARLOR: The Parlor is a semi-private, curtained off section of the Main Dining Room that overlooks the exhibition kitchen and gleams a pulsating energy from the bustling restaurant. Great for cocktail receptions or vibrant sit-down dinners, The Parlor offers large windows for natural light during the day and cool, ambient lighting at night. The Parlor can accommodate 40 seated and 50 for a standing reception.

OUTDOOR PATIO: Our Outdoor Patio is a great space for cocktail gatherings. Reserve this space for a special post-work happy hour, birthday party or before a Giants home game! This area can host up to 50 for a cocktail reception, and provides great views of AT&T ball park!

MAIN DINING ROOM: Our Main Dining Room is a great semi-private space that can host up to 100 guests seated or 150 for a cocktail reception. With views of our exhibition kitchen, beautiful reclaimed wood and Italian tile interiors this space will win over your guests.

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HORS D'OEUVRES

A perfect way to begin your evening prior to a seated meal, or mix and match for a wonderful cocktail party or standing reception.

Each selection has twenty pieces

SAVORY STARTERS

Assorted Vegetarian Crostini

a seasonal variety of market-inspired crostini 45

Grilled Prawns

preserved lemon, romesco sauce 45

Arancini

whole milk mozzarella, marinara, parmesan 40

Tuna Tartare

nicoise olives, oven dried tomatoes, capers, olive oil crisp 45

Miniature Crab Cakes

spicy remoulade 50

Smoked Trout

horseradish crème fraîche, brioche toast points 50

Wild Salmon Mousse

lemon cream, dill, potato crisps 50

Duxelle Tarts

wild mushrooms, puff pastry squares, truffle cream, chives 45

Barbecue Pulled Pork Sliders

classic southern style pork, coleslaw, fried onions 50

Gougères

baked savory choux pastry, gruyere 45

Mini Grilled Cheese

rustic tomato soup, gruyere, fontina, fromage blanc 45

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Caviar Potatoes

roasted fingerlings, tsar nicoulai caviar, crème fraiche, chives 60

Deviled Eggs

sweet pickled relish 35

SWEET TREATS

Chocolate Platter

ganache filled truffles, fudge brownies, chocolate cookies 50

Apple Pie

cinnamon, nutmeg, mini puff pastry triangles 45

Almond Meringue Kisses

small bites of heaven 35

ENHANCEMENTS

Add to your event with our popular enhancements. Perfect for a cocktail-hour or a standing cocktail event, these stations not only taste incredible but add a touch of elegance to your party. Or, if you choose, have a display or platter brought to your table prior to the start of your meal.

\$20 per person | 10 person minimum.

On the Rocks - Seafood Display

dungeness crab, warm herb butter, oysters, pink peppercorn mignonette, jumbo prawns, traditional cocktail sauce, horseradish

Paragon Charcuterie

chefs selection of artisan salumi, olives, stone ground mustard

Cheese Platter

variety of local cheeses, seasonal fruits, nuts, artisanal crackers

Roasted & Grilled - Carving Station

pickled onions, arugula, variety of mustards, horseradish, french rolls

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BARBEQUE MENU

Our always popular Barbeque Menu features pulled pork, ribs and chicken, plus all of your favorite side dishes. Served family style, this menu is great any time of the year!

\$40.00 per Person- Served Family Style

FIRST COURSE

Local Field Greens cherry tomatoes, balsamic vinaigrette

SECOND COURSE

Mesquite Pulled Pork vinegar based carolina style bbq sauce

Spice Rubbed BBQ Half Chicken dusted with a house-made bbq rub, smoked over hickory, glazed with sweet & spicy st. louis bbq sauce

Hickory Smoked Baby Back Ribs dusted with a house-made bbq rub, smoked over hickory, glazed with sweet & spicy st. louis bbq sauce

SIDES

House-Made Baked Beans applewood smoked bacon, molasses

Collard Greens shredded ham hocks, apple cider vinegar

Sliced Southern White Bread

Roasted Garlic Mashed Potatoes red wine beef gravy

DESSERT

Butter Pecan Bread Pudding warm banana bourbon sauce, pecans

Artisan Craft Beer Pairing

\$15 per person | paired and served with each course

Pairings must be purchased for the entire party.
Prices subject to change.

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PARAGON CLASSICS

Paragon Classics features the best of our gastropub-style menu. These are the dishes that people come back for time and time again. Served family style, this menu allows for your guests to truly interact around the table while enjoying and sharing Paragon's most popular dishes.

\$55.00 per Person- Served Family Style

FIRST COURSE

Mixed Baby Lettuces field greens, seasonal fruit, blue cheese, toasted almonds, balsamic vinaigrette

SECOND COURSE

Crispy Roasted Chicken thyme jus

Pan Seared Atlantic Salmon mustard herb sauce

Braised Pot Roast pearl onions, red wine gravy

SIDES

Yukon Gold Garlic Mashed Potatoes butter, chives

Sautéed Baby Spinach roasted garlic, lemon

Macaroni 'n Cheese rosemary, parmesan

DESSERT

Butter Pecan Bread Pudding warm banana bourbon sauce, pecans

Miniature Chip-Wich chocolate chip cookies, vanilla bean ice cream, chocolate dipping sauce

Artisan Craft Beer or Wine Pairing

\$15 (beer) or \$35 (wine) per person
Paired and served with each course

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CHEFS MENU

Executive Chef Kevin Scott brings urban sophistication and alehouse-style comfort to new heights with his Chef Menu, which combines the best of the season with culinary elegance. The Chefs Menu is served individually, offering you choice and flexibility. Expand the first course for a separate soup and salad course or add an additional pasta or risotto course before the main dish. With the Chefs Menu, your customizable options are limitless.

For the ultimate evening, begin your event with one of our popular reception stations - such as the On the Rocks Seafood or Charcuterie Display. Or, if you choose, have a display or platter brought to your table prior to the start of your meal. We also offer exceptional beer or wine pairings.

FIRST COURSE

(Choose 2)

Classic Minestrone parmesan, parsley

Cauliflower Puree truffle oil, chives

Baby Lettuces seasonal fruit, toasted almonds, blue cheese, balsamic vinaigrette

Little Gems Salad apples, walnuts, yogurt honey dressing

SECOND COURSE

(Choose 3)

Grilled Loch Duart Salmon crispy fingerling potatoes,
roasted baby artichokes, mustard herb sauce 55

Red Wine Braised Short Ribs celery root puree, petite carrots, winter citrus gremolata 65

Paragon Cioppino saffron lobster broth, prawns, mussels, clams, cod, extra virgin aioli 55

Fresh Pappardelle traditional ragu Bolognese, parmesan 50

Filet Mignon yukon gold mashed potatoes, sautéed baby spinach, green peppercorn sauce 65

Wild Field Mushroom Risotto shaved truffles, fine herbs 45

Roasted Half Chicken butternut squash, braised dino kale, medjool date jus 55

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DESSERT

(Choose 2)

Butter Pecan Bread Pudding warm banana bourbon sauce, pecans

Ice Cream Sundae vanilla bean ice cream, hot fudge, strawberry compote, candied peanuts

Apple Tartlets classic puff pastry, vanilla bean ice cream

Chocolate Decadence flourless chocolate cake, grand marnier cream

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*Specific items subject to change based on seasonality and availability.