



CIOPPINO'S

A Fisherman's Wharf Tradition



Thank you for considering Cioppino's for your special event. We can accommodate groups of any size from 20 to 250 guests. We are located across from the historic Cannery Building in the heart of Fisherman's Wharf.

Cioppino's opened in 1997 and quickly became one of the most popular restaurants in Fisherman's Wharf. We are dedicated to quality food and exemplary service. We are fifth-generation San Franciscans with a rich history, and we take great pride in producing an extraordinary dining experience, whether it be for a single guest or for a group of 80. We look forward to meeting all your needs and creating a seamless and memorable event that will be enjoyed by all.



Event Space





COLD (30 pieces per order)

BRUSCHETTA \$55

SMOKED SALMON CROSTINI \$75

CRAB SALAD in a phyllo cup \$90

HOT (30 pieces per order)

MINI DUNGENESS CRAB CAKES \$100

BACON WRAPPED PRAWNS \$135

MINI MEATBALLS \$60

CRAB AND SHRIMP STUFFED MUSHROOMS \$75



Lunch Menus

\$18pp

SOUP AND SALAD COMBO - Clam chowder served in a Boudin sourdough bread bowl alongside an organic mixed green salad topped with gorgonzola cheese, cherry tomatoes and candied walnuts. Served with our own balsamic vinaigrette.

\$25pp

MIXED GREEN SALAD - organic greens with candied walnuts, gorgonzola cheese, cherry tomatoes with a side of our own balsamic vinaigrette.

With Choice of:

PENNE BOLOGNESE - Hearty meat sauce with tomatoes and topped with Romano cheese.

OR

FETTUCINE ALFREDO - The classic cream sauce of garlic, parmesean cheese, butter, and a touch of ground nutmeg.

OR

PENNE POMODORO - A light tomato sauce with olive oil, fresh garlic, tomatoes and basil topped with Romano cheese.

ALL SERVED WITH A CHOICE OF SODA, ICED TEA OR COFFEE

3 business days prior to the event, please let us know your final guaranteed headcount along with the number of each dish your group requires.

All prices are per person unless otherwise noted. Prices are subject to Sales Tax, 4.9% SF surcharge, and a suggested gratuity of 18%.

(415) 946-8154

400 Jefferson Street, San Francisco, CA 94109

info@cioppinosf.com



Lunch Menus(cont.)

\$26pp

CLAM CHOWDER CUP - New England style white clam chowder, cream based with potatoes and pancetta (pork), seasoned to perfection.

1/2 DUNGENESS CRAB SANDWICH - Homemade Dungeness crab salad topped with fresh Roma tomatoes on sliced sourdough served with an organic mixed green salad topped with gorgonzola cheese, cherry tomatoes and candied walnuts with a side of our own balsamic vinaigrette.

\$29pp

CLAM CHOWDER CUP - New England style white clam chowder, cream based with potatoes and pancetta (pork), seasoned to perfection.

With Choice of:

ITALIAN COBB SALAD - Romaine topped with grilled chicken, pancetta, hard boiled egg, blue cheese crumbles with our housemade blue cheese dressing.

OR

GRILLED SALMON SALAD - Grilled salmon over a bed of organic greens with crispy bacon crumbles, cherry tomatoes and avocado tossed in our own balsamic vinaigrette.

ALL SERVED WITH A CHOICE OF SODA, ICED TEA OR COFFEE

3 business days prior to the event, please let us know your final guaranteed headcount along with the number of each dish your group requires.

All prices are per person unless otherwise noted. Prices are subject to Sales Tax, 4.9% SF surcharge, and a suggested gratuity of 18%.

(415) 946-8154

400 Jefferson Street, San Francisco, CA 94109

info@cioppinosf.com



Lunch Menus(cont.)

\$34pp

MIXED GREEN SALAD - organic greens with candied walnuts, gorgonzola cheese, cherry tomatoes with a side of our own balsamic vinaigrette.

With Choice of:

GRILLED SALMON- served with lemon caper sauce, whipped red potatoes and seasonal vegetables.

OR

CHICKEN PICCATA - lightly floured chicken breast served with lemon caper sauce, whipped red potatoes and seasonal vegetables.

\$33pp

HALF DUNGENESS CRAB - Choice of steamed or roasted in garlic, extra virgin olive oil and our special seasoning. Served with wild rice medley.

\$47pp

WHOLE DUNGENESS CRAB - Choice of steamed or roasted in garlic, extra virgin olive oil and our special seasoning. Served with wild rice medley.

ALL SERVED WITH A CHOICE OF SODA, ICED TEA OR COFFEE

3 business days prior to the event, please let us know your final guaranteed headcount along with the number of each dish your group requires.

All prices are per person unless otherwise noted. Prices are subject to Sales Tax, 4.9% SF surcharge, and a suggested gratuity of 18%.

(415) 946-8154

400 Jefferson Street, San Francisco, CA 94109

info@cioppinosf.com



Dinner Menus

\$42pp

First Course

CLAM CHOWDER - New England style white clam chowder, cream based with potatoes and pancetta (pork), seasoned to perfection.

OR

MIXED GREEN SALAD - organic greens with candied walnuts, gorgonzola cheese, cherry tomatoes with a side of our own balsamic vinaigrette.

Entrée

GRILLED SALMON - served with a lemon caper sauce, whipped red potatoes and seasonal vegetables.

OR

CHICKEN MARSALA - lightly floured chicken breast with mushrooms, scallions, and garlic in a light marsala wine sauce served with wild rice medley and seasonal vegetables.

Dessert

TIRAMISU - a light mascarpone cream on a coffee and rum soaked sponge cake finished with ground cocoa.

ALL SERVED WITH A CHOICE OF SODA, ICED TEA OR COFFEE

3 business days prior to the event, please let us know your final guaranteed headcount along with the number of each dish your group requires.

All prices are per person unless otherwise noted. Prices are subject to Sales Tax, 4.9% SF surcharge, and a suggested gratuity of 18%.

(415) 946-8154

400 Jefferson Street, San Francisco, CA 94109

info@cioppinosf.com



Dinner Menus(cont.)

\$52pp

First Course

LOBSTER CHOWDER - lobster and tomato chowder with Andouille sausage.

OR

CAESAR SALAD Heart of romaine lettuce with housemade croutons, fresh garlic, parmesan cheese and our own Caesar dressing.

Entrée

CRAB AND SHRIMP STUFFED SALMON - Salmon stuffed with crab and shrimp, served over risotto on a bed of sautéed spinach topped with a lemon butter sauce.

OR

ROASTED CHICKEN - Half a roasted chicken marinated in a white wine, garlic and lemon sauce topped with chicken jus, served with seasonal vegetables and whipped red potatoes.

OR

8 oz NEW YORK STEAK - New York Steak topped with gorgonzola butter and served with roasted red potatoes and seasonal vegetables.

Dessert

TIRAMISU - a light mascarpone cream on a coffee and rum soaked sponge cake finished with ground cocoa.

ALL SERVED WITH A CHOICE OF SODA, ICED TEA OR COFFEE

(Vegetarian/Vegan options available upon request)

3 business days prior to the event, please let us know your final guaranteed headcount along with the number of each dish your group requires.

All prices are per person unless otherwise noted. Prices are subject to Sales Tax, 4.9% SF surcharge, and a suggested gratuity of 18%.

(415) 946-8154

400 Jefferson Street, San Francisco, CA 94109

info@cioppinosf.com



Beverage Menu

We offer a full line of beverages to our banquet guests. Why not start your party with a hosted one-hour cocktail reception? This is a great way to spend time waiting for the group to arrive. You will find our prices very competitive. Please let us know your needs, and we will design a special beverage menu customized just for you.

Spirits

<i>WELL DRINKS - vodka, gin, bourbon, etc.</i>	7.95
<i>CALL LIQUOR - Skyy Vodka, Tanqueray Gin, Jack Daniel's, etc.</i>	8.95
<i>PREMIUM LIQUOR - Chivas Regal Scotch, Bombay Sapphire Gin, Patron Tequilla, etc.</i>	9.95

Beer

<i>DOMESTIC DRAFT - Budweiser and Bud Light</i>	5.95
<i>MICRO BREWS DRAFT - Stella, Anchor Steam, Alcatraz Amber, Lagunitas IPA, etc.</i>	6.95
<i>DOMESTIC BOTTLED - Coors Light and Michelob Ultra</i>	5.95
<i>IMPORTED BOTTLES - Corona, Peroni, Heineken, Sierra Nevada Pale Ale, etc.</i>	6.95

Sangria

<i>HOUSEMADE SANGRIA - Perfect blend of red and white wine, mixed with triple sec, brandy, sugar, and fresh fruit.</i>	9.95
--	------

Non-Alcoholic

<i>SAN PELLEGRINO - sparkling water 16.9 oz.</i>	4.75
<i>PANNA - still mineral water 16.9 oz.</i>	4.75
<i>ST. PAULI N/A - non-alcoholic beer</i>	4.95

3 business days prior to the event, please let us know your final guaranteed headcount along with the number of each dish your group requires.

All prices are per person unless otherwise noted. Prices are subject to Sales Tax, 4.9% SF surcharge, and a suggested gratuity of 18%.

(415) 946-8154

400 Jefferson Street, San Francisco, CA 94109

info@cioppinosf.com



Wine List

White

	Glass	Bottle
SPARKLING		
Zonin Prosecco	10	34
<i>Gloria Ferrer Brut, Sonoma County, CA</i>		44
PINOT GRIGIO		
Dipinti, Dolomiti, Italy	10	34
Bargetto, Monterey, CA	11	36
SAUVIGNON BLANC		
Morgan, Monterey, CA	11	36
Ferrari-Carano, Fume Blanc Sonoma, CA	10	34
Atalon, Napa Valley, CA	12	40
CHARDONNAY		
Hahn, Napa Valley, CA	9	30
Simi, Sonoma County, CA	12	40
La Crema, Monterey, CA	14	48
Rombauer Carneros, Napa Valley, CA		72
OTHER WHITES		
Conundrum 25th Anniversary White Blend, California	12	40
*Murrieta's Well "The Whip", White Blend, California	12	40
Carmel Road, Unoaked Riesling, Monterey, CA	12	40
Ferrari-Carano, Sangiovese Rosé, Sonoma, CA	11	36

Red

	Glass	Bottle
ITALIAN VARIETALS		
Albola, Italy	11	36
Chianti Classico		
*Castelluccio, Italy Sangiovese	12	40
La Quercia, Italy Montepluciano	11	36
Rubiolo, Italy		50
PINOT NOIR		
Bargetto, Monterey, CA	11	36
Meiomi, Monterey County, CA	12	40
Hitching Post "Hometown" Santa Barbara County, CA	14	48
Hale Mary, Russian River, Sonoma, CA		72
MERLOT		
Hahn, Napa Valley, CA	10	34
Tangley Oaks, Napa Valley, CA	14	48
Peju, Napa Valley, CA		72
CABERNET SAUVIGNON		
Stephen Vincent, Santa Rosa, CA	9	30
Avalon, Napa Valley, CA	12	40
Fortress, North Coast, CA	14	48
Sequoia Grove, Napa Valley, CA		68
OTHER REDS		
Conundrum 25th Anniversary Red Blend, California	12	40
Sbragia Family Vineyards, Zinfandel Sonoma County, CA	12	40

*Indicates suggested pairing for Cioppino our signature dish

** Corkage Fee is \$15/bottle

Cioppino's is open daily for lunch and dinner. We accept cash, and all major credit cards.
A 4.9% surcharge is added to each check to help fund healthcare, min. wage and other San Francisco mandated employment costs.



Private Dining Policies

Event Time Periods

Events can be held up to 3 hours. If you would like to extend your event for more than the allotted time, please let us know. Additional hourly labor fees may apply.

Setup and Miscellaneous

If you are interested in enhancements for your event, we can assist you in organizing linen tablecloths, flowers, place cards, decorations, etc. These items will require additional fees.

Parking

Cioppino's offers validated parking (2 hours before 6 pm, and 3 hours after 6 pm) at the Central Parking lot located at Jefferson and Taylor Streets. Additional parking fees may not be included toward your event charge.

Menu Selection

We kindly ask you to provide us with your menu selections at least ten (10) business days prior to your scheduled event.

Guest's entrée choices (Pre-Counts) must be submitted no later than three (3) business days prior to the event. Dietary restrictions and/or allergies must also be submitted three (3) business days prior to the event so proper arrangements can be made. Most items can be made gluten-free, and require advance notice.

Guest Count

A final guaranteed guest count is due by 10:00 am three (3) business days prior to the scheduled event. Once received, this number is not subject to reduction. Final billing will be based on the guarantee or the actual number of guests served, whichever is greater.

Food and Beverage Minimum

Depending on the timing of your event, a food and beverage minimum might be required. Food & Beverage minimum will be set based on the date and time of the reserved party and is subject to 4.9% SF surcharge, 8.5% tax and a suggested 18% gratuity. The F&B minimum can only be applied toward food and beverages at Cioppino's and for the contracted reservation.

If the F & B minimum is not met, the difference will be added to the final bill as an "Unmet Minimum", and cannot be applied toward purchases of gift certificates, wine or other food to take home. Alternative or additional reservations cannot be made in order to meet the minimum.

Cash bar charges do not apply towards the F&B minimum. All prices are subject to change without prior notice.

You may bring your own wine and/or cake. Wine bottle corkage is \$15/bottle and cake cutting/plating fee is \$4/person.

Deposits, Cancellations and Billing

Your reservation is confirmed when your signed contract has been received. Depending on the size of your party, an initial deposit of 30% of the events estimated total may be due upon contract approval. The deposit, if required, will be applied to your final bill. Cancellations must be made at least three (3) business days prior to the event. Failure to provide three (3) business days' notice will be subject to recovery fee up to but not to exceed 50% of the expected bill.

All balances are due at the conclusion of the event and will be charged to the credit card provided. The restaurant requires a copy of the credit card front and back. We accept VISA, MC, AE, Diners Club, Discover, JCB and US dollar cash payment. We do not accept personal or corporate checks.

Booking party is responsible for any damage done to the facility by its guests.
