

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 60

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.



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.

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, unless otherwise noted

SAVORY STARTERS

Assorted Vegetarian Crostini

a seasonal variety of market-inspired crostini 45 v

Chilled Prawns

lemon poached prawns, house cocktail sauce 50 gf

Beer Cheese Mac

macaroni pasta, beer cheese sauce, breaded and fried 45 v

Falafel

pita crisp, sriracha 45 v,vg

Ceviche

cod, corn chip, avocado, pickled fresno pepper 50 gf

Compressed Melon

seasonal melon, sea salt, thai basil, olive oil 40 gf,v,vg

Grilled Cheese with Tomato Soup

white cheddar, yellow cheddar 50 v

Big P Sliders

cheddar cheese, chef's sauce, lettuce, pickle 55

Mushroom Cigars

a paragon classic with porcini aioli 35 v

BLT

crispy pork belly, green tomato jam, arugula, garlic aioli, dutch crunch 55

Pot Roast Bites

peas, carrots, beef gravy, puff pastry 50

Dungeness Crab Cakes

meyer lemon aoli 55

Deviled Eggs
house smoked salmon, fried capers 40 *gf*

Waffle-Fried Chicken
chicken breast inside a waffle, creamy-spicy maple sauce 50

Miniature Corn Dog
honey-mustard sauce 45

Duck Tacos
duck leg confit, carrot, daikon radish, avocado, cilantro, hoisin sauce, corn tortilla 55 *gf*

Farmer's Market Arancini
arborio rice, fresh vegetables, smoked gouda 40 *v*

Jambalaya Skewers
grilled shrimp and andouille 45 *gf*

ENHANCEMENTS

Add a popular enhancement to your event. Perfect for a cocktail soiree or have a platter brought to your table prior to the start of your meal.

\$20 per person | 10 person minimum.

On the Rocks – Seafood Display *gf*
dungeness crab, warm herb butter, oysters, pink peppercorn mignonette, jumbo prawns, our house cocktail sauce, horseradish

Paragon Charcuterie
chefs selection of artisan salumi, olives, stone ground mustard

Roasted & Grilled – Carving Station
pickled onions, arugula, variety of mustards, horseradish, french rolls

\$18 per person | 10 person minimum.

Cheese Platter
variety of imported & local cheeses, seasonal fruits, nuts, artisanal crackers

\$5 per person | 10 person minimum.

Seasonal Organic Veggie Board *gf, v, vg*
selection of the seasons best local veggies, avocado salsa verde

Specific items subject to change based on seasonality and availability.

SWEET BITES

Frozen Chocolate Banana

chocolate, peanuts, orange sprinkles, memories of childhood 50 *v*

Root Beer Float

henry weinhard's, vanilla ice cream 40 *gf,v*

Apple Hand Pies

mom's secret apple pie filling, bourbon 45 *v*

Buckeyes

chocolate dipped peanut butter ball 40 *gf,v*

Spiced Honey Peanut Brittle

sweet and spicy 50 (10 bags) *gf,v*

SPECIAL ORDER CUPCAKES

Chef's choice of flavors, requests gladly taken.

Mini Cupcakes

Minimum order of 24 \$2/each *v*

Classic Cupcakes

Minimum order of 12 \$3.50/each *v*

Specific items subject to change based on seasonality and availability.

gf = gluten free *v* = vegetarian *vg* = vegan

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 shaved vegetables, balsamic vinaigrette *gf,v,vg*

SECOND COURSE

Mesquite Pulled Pork carolina style vinegar bbq sauce *gf*

Smoked Chicken house-made bbq rub *gf*

Hickory Smoked Baby Back Ribs kansas city style sauce

SIDES

Green Beans almonds, garlic *gf,v*

Baked Beans bacon

Corn Ragout *gf,v*

Sliced Southern White Bread *v*

DESSERT

Butter Pecan Bread Pudding banana bourbon sauce, pecans *v*

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.

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 shaved vegetables, pt reyes blue cheese, almonds, balsamic vinaigrette *gf,v*

SECOND COURSE

Crispy Roasted Chicken thyme jus *gf*

Pan Seared Wild Salmon lemon beurre blanc *gf*

Pot Roast braising jus *gf*

SIDES

Mashed Potatoes butter, chives *gf,v*

Summer Ratatouille *gf,v*

Macaroni & Cheese *v*

DESSERT

Butter Pecan Bread Pudding banana bourbon sauce, pecans *v*

Paragon Ice Cream Sandwich vanilla ice cream, chocolate sauce *v*

CHEFS MENU

Our Executive Chef brings urban sophistication and alehouse-style comfort to new heights with his Chefs 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.

Entrée price includes 1st, 2nd and 3rd course.

FIRST COURSE

(Choose 2)

Chef's Daily Soup

Corn Soup goat cheese, roasted corn salsa *gf,v*

Heirloom Tomato Caprese burrata, basil *gf,v*

Caesar Salad garlic croutons, anchovy, shaved parmesan

SECOND COURSE

(Choose 3)

Salmon summer squash, toy box tomatoes, basil 60 *gf*

Ancho Rubbed Pork Chop corn, chilies, black beans, cilantro 60 *gf*

Black Quinoa farmer's market vegetables, romesco sauce 50 *v,vg*

Housemade Tagliatelle italian sausage, broccoli rabe, parmesan sauce 50

Roasted Chicken shelling bean, ragu, heirloom carrots, pearl onions 55 *gf*

8 oz Filet Mignon crushed potatoes, french beans, tarragon butter 70 *gf*

Yellowfin Tuna ginger rice, chili, cilantro, pineapple salsa 70 *gf*

Roasted Duck Breast lentils, beech mushrooms, arugula, blackberry 70 *gf*

DESSERT

(Choose 2)

Butter Pecan Bread Pudding warm banana bourbon sauce, pecans *v*

Seasonal Fruit Cobbler vanilla gelato *v*

Bailey's Chocolate Brownie Sundae marshmallow, pretzel, peanuts, chocolate gelato *v*

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