



PRIVATE EVENTS

MISSION ROCK RESORT OFFERS TWO PRIVATE EVENT SPACES, AS WELL AS THE OPPORTUNITY FOR A FULL-FACILITY EVENT. WE ARE UNIQUELY SITUATED ALONG THE WATERFRONT IN SAN FRANCISCO'S MISSION BAY NEIGHBORHOOD WITH BEAUTIFUL VIEWS OF THE BAY FROM EVERY ROOM. YOUR GUESTS WILL ENJOY OUR AMBIANCE, OUTSTANDING CUISINE AND EXCELLENT SERVICE. CONTACT OUR FRIENDLY EVENT STAFF AND LET US ASSIST IN BOOKING YOUR EVENT!

EVENTS@MISSIONROCKRESORT.COM
415.990.2085

EVENT SPACES

CRANE COVE

CRANE COVE IS NAMED FOR THE SECLUDED INLET OF SAN FRANCISCO BAY WHICH IT OVERLOOKS. LARGE WINDOWS PROVIDE A SPECTACULAR VIEW AND A FULL LENGTH CURTAIN ALLOWS FOR SECLUSION AND PRIVACY FROM THE DINING ROOM. THIS ROOM FEATURES A 70" HD FLAT SCREEN TV WITH HDMI COMPATIBILITY.

ACCOMMODATIONS:

40 GUESTS SEATED

60 STANDING RECEPTION



FIRESIDE LOUNGE



FIRESIDE LOUNGE IS LOCATED ON THE SPACIOUS GROUND FLOOR OF OUR BUILDING. IT FEATURES A PRIVATE DECK, A FULL SERVICE BAR, AND A COZY FIREPLACE. FIRESIDE LOUNGE IS A VERSATILE SPACE, GREAT FOR AN INTIMATE COCKTAIL RECEPTION, A LIVELY GROUP DINNER, OR A SUN-SPLASHED WATERFRONT CELEBRATION.

ACCOMMODATIONS:

INDOOR LOUNGE

60 GUESTS SEATED

100 STANDING RECEPTION

OUTDOOR PATIO (WEATHER PERMITTING)

40 GUESTS SEATED

150 STANDING RECEPTION

INDOOR AND OUTDOOR SPACES MAY BE RENTED SEPARATELY OR TOGETHER

FULL BUY OUT

OUR ENTIRE FACILITY IS AVAILABLE FOR YOUR PRIVATE EVENT OF UP TO 500 PEOPLE

FOOD & DRINK

EXECUTIVE CHEF PETER OSBORNE HAS CRAFTED A DIVERSE MENU THAT IS CUSTOMIZABLE TO YOUR GROUPS' TASTES AND PREFERENCES. A WIDE RANGE OF OFFERINGS AND SERVICE STYLES HAVE BEEN CAREFULLY DEVELOPED WITH EFFICIENT SERVICE AND HIGH QUALITY RESULTS IN MIND.

INDIVIDUAL APPETIZERS

ITEMS MAY BE PASSED OR SET ON PLATTERS
MINIMUM 20 PIECES PER ITEM (PRICED PER ITEM)

CITRUS POACHED WILD GULF PRAWNS ZESTY COCKTAIL SAUCE	5	BRIE CROSTINI (V) CARAMELIZED APPLE AND WALNUT	3
AVOCADO TOAST (V) FRISEE, WATERMELON RADISH	4	SMOKED SALMON CROSTINI CHIVE SHMEAR, LEMON	4
TERIYAKI STEAK SKEWERS SCALLIONS, SESAME, GINGER, GARLIC, GRILLED, PINEAPPLE	5	PORK & BEEF MEATBALLS BRANDY PEPPERCORN SAUCE	4
THE ALMOST WORLD FAMOUS BURGER SLIDER GRASS FED BEEF, DILL PICKLE, CHEDDAR CHEESE, HAWAIIAN SWEET ROLL	5	BACON WRAPPED GULF PRAWNS CAJUN REMOULADE, CHILI SALT	6
EMPANADAS (V) SWEET POTATO PUREE, SALSA VERDE	4	TONY'S TUNA TARTARE SOY, GINGER, CHIVE, TARO CHIP	5
DUNGENESS CRAB POPPERS CAJUN REMOULADE	6	OYSTER PO'BOY SLIDER SHREDDED LETTUCE, TOMATO REMOULADE , HAWAIIAN SWEET ROLL	6
CHICKEN LETTUCE CUPS MINCED CHICKEN, PINENUTS, MINT, CHILI	5		

PLATTERS TO SHARE

OFFERINGS DESIGNED TO BE SHARED
EACH PLATTER SERVES 20 GUESTS

SEASONAL FRUIT & CHEESE PLATTER <i>CAMBOZOLA, SHARP CHEDDAR AND IMPORTED SWISS CHEESE SERVED WITH SEASONAL FRESH FRUIT AND A VARIETY OF CRACKERS</i>	85	VEGETABLE CRUDITE PLATTER <i>FRESH PRODUCE ARTFULLY ARRANGED AROUND A VARIETY OF DIPPING SAUCES</i>	45
HOUSEMADE KETTLE CHIPS & FRENCH ONION DIP <i>OLD BAY CHIPS, CREAMY ONION DIP</i>	45	GUACAMOLE & SALSA <i>TORTILLA CHIPS WITH HOUSEMADE GUACAMOLE & PICO DE GALLO</i>	55

FROM THE RAW BAR

RESORT TASTING TOUR \$350

A SELECTION OF SUSTAINABLY SOURCED SHELLFISH, BEAUTIFULLY DISPLAYED ON CRUSHED ICE
SERVED WITH CLASSIC & ORIGINAL ACCOMPANIMENTS

- 36 FRESHLY SHUCKED OYSTERS
- 24 LITTLENECK CLAMS ON THE HALF SHELL
- 24 CITRUS POACHED WILD GULF PRAWNS
- ROCK COD & BAY SHRIMP CEVICHE VERDE
- DUNGENESS CRAB COCKTAIL

A LA CARTE

MARIN MIYAGI OYSTERS	3 EACH
CLAMS	2 EACH
PRAWNS	4 EACH
CEVICHE	32 PER SERVING (SERVES 14 PEOPLE)
DUNGENESS CRAB COCKTAIL	50 PER SERVING (SERVES 14 PEOPLE)



FAMILY STYLE OR BUFFET \$45 PER PERSON

FAMILY STYLE IS SERVED ON THE TABLE FOR GUESTS TO SHARE
BUFFET ITEMS ARE SERVED HOT ON A BUFFET LINE
BEST SUITED FOR SEATED GROUPS OF 20 OR MORE.
ADD 3RD ENTREE FOR AN ADDITIONAL \$10 PER PERSON

CHOICE OF TWO ENTREES

HERB ROASTED CHICKEN

HERB BROWN BUTTER, GRILLED LEMON

ROASTED PORK LOIN

APPLE & APRICOT CHUTNEY

JAMBALAYA

ANDOUILLE SAUSAGE, TRINITY, GULF
PRAWNS CHICKEN, LONG GRAIN RICE

GRILLED HANGER STEAK

WILD MUSHROOM CREAM SAUCE

GAMBAS AL AJILLO

GARLIC ROASTED PRAWNS, BUTTER, HERBS
SEASONAL VEGETABLE RISOTTO

CHOICE OF TWO SIDES

MARKET GREENS

CITRUS VINAIGRETTE, SEASONAL
VEGETABLES

LOCAL HEIRLOOM TOMATOES

SEASONAL

BURRATA, BASIL, BLACK OLIVE VINAIGRETTE

ROASTED BRUSSELS SPROUTS

BACON, GOLDEN RAISINS

CHILLED GREEN BEANS

CRISPY SHALLOTS

WHOLE GRAIN MUSTARD VINAIGRETTE

CRISPY YUKON GOLD POTATOES

SALSA VERDE, ROMESCO, SCALLIONS

BAKED MAC AND CHEESE

CHEDDAR, JACK, BREADCRUMBS

ROASTED GARLIC MASHED POTATOES

BLACK PEPPER, CHIVE

SEASONAL VEGETABLE MEDLEY

DESSERT

ASSORTED CUPCAKES OR COOKIES AVAILABLE FOR AN ADDITIONAL COST

PRIX FIXE MENU \$48 PER PERSON

WE CAN ACCOMMODATE PRIX FIXE MENUS FOR UP TO 20 GUESTS
ADDITIONAL GUESTS CAN BE ACCOMMODATED FOR AN INCREASED SERVICE CHARGE
MENUS MUST BE SELECTED AT LEAST ONE WEEK IN ADVANCE

CHOICE OF STARTER

NEW ENGLAND CLAM CHOWDER
OR
MARKET GREENS

CHOICE OF MAIN COURSE

MARKET FRESH FISH
*GARLIC MASHED POTATOES, SPINACH & LEMON CAPER
BUTTER SAUCE*
GRILLED NEW YORK STEAK
*POTATO PARMESAN GRATIN, SPINACH,
AU POIVRE SAUCE*
HOUSEMADE RAVIOLI
SEASONAL ACCOMPANIMENTS

CHOICE OF DESSERT

VANILLA BEAN BREAD PUDDING
OR
CHOCOLATE VOLCANO CAKE

BRUNCH \$32 PER PERSON

OFFERED ON WEEKENDS FROM 10AM — 3PM
BUFFET OR FAMILY STYLE ONLY

FRESH FRUIT PLATTER
SMOKED SALMON PLATTER
PUMPERNICKEL BAGELS, CHIVE SHMEAR, TRADITIONAL
GARNISHES
FRITTATA
BELL PEPPERS, SPINACH, POTATOES, CHEESE
CHILAQUILES
CHORIZO, SCRAMBLED EGGS, GUACAMOLE, SALSA,
COTIJA
STUFFED FRENCH TOAST
MIXED BERRY COMPOTE, MEYER LEMON RICOTTA,
CRISPY BACON
HOUSEMADE SAUSAGE PATTIES AND CRISPY BACON

BEVERAGE OPTIONS

OPEN BAR

BEER & WINE	2 HOURS	\$35 PER PERSON
	3 HOURS	\$45 PER PERSON
STANDARD OPEN BAR (BEER, WINE & WELL LIQUOR)	2 HOURS	\$40 PER PERSON
	3 HOURS	\$50 PER PERSON
PREMIUM OPEN BAR (BEER, WINE & CALL LIQUOR)	2 HOURS	\$45 PER PERSON
	3 HOURS	\$55 PER PERSON

CONSUMPTION BASIS

WE HAVE AN EXTENSIVE WINE LIST AND A FULL BAR TO COMPLEMENT YOUR EVENT.
PLEASE INQUIRE FOR OUR PER DRINK PRICES.

ADDITIONAL INFORMATION

CORKAGE

THERE IS A CORKAGE FEE OF \$15.00 PER 750ML BOTTLE. LIMIT SIX BOTTLES.
PATRON MAY NOT PROVIDE ANY WINE FEATURED ON THE MISSION ROCK RESORT WINE LIST.

CONTRACTS AND MINIMUMS

A CONTRACT IS REQUIRED FOR ALL PRIVATE EVENTS. THE CONTRACT WILL INCLUDE THE REQUIRED FOOD AND BEVERAGE MINIMUM AS WELL AS 20% SERVICE CHARGE ON THE FOOD AND BEVERAGE TOTAL. SALES TAX OF 8.75% WILL BE CALCULATED ON THE TOTAL BILL AS WELL AS A 4% SURCHARGE.

DESSERT

THERE IS A \$5 PER PERSON CAKE CUTTING FEE FOR ANY OUTSIDE DESSERT.

AUDIO / VISUAL

CRANE COVE OFFERS A 70" FLAT SCREEN. FIRESIDE LOUNGE OFFERS A 36" FLAT SCREEN
PRESENTATIONS MUST BE HDMI COMPATIBLE
ALL OTHER ARRANGEMENTS FOR AUDIO/VISUAL EQUIPMENT MUST BE
MADE IN ADVANCE AND ARE SUBJECT TO A RENTAL FEE.