



The Cliff House Large Party Reservation Information

Groups of 17 to 45 guests are considered large parties and are accepted in our Sutro's Dining Room and the Bistro Monday through Thursday. We also offer large party reservations at 10am and 1pm in our Sunday Champagne Buffet which require approval by our Management Team. All large party reservations require a signed contract and deposit.

*****Large party reservations are not private parties and the Restaurants still remain open to the public. Speeches are not allowed as you are surrounded by other diners*****

SEATING IS ARRANGED THE DAY OF THE RESERVATION BY THE MANAGER ON DUTY.

MENUS: Prefix menus are required for groups of 17 or more. The Bistro offers prefix menus for breakfast, lunch and dinner. The Sutro's dining room offers a selection of two different prefix menus for both lunch and dinner.

ADDITIONAL CHARGES: All beverages are based on consumption and are in addition to the menu cost. If you choose to bring your own wine, there is a corkage fee of \$25 per 750ml for the first two bottles then \$35 per bottle. \$45 per magnum bottle (no limit). There is a cake cutting fee of \$3.50 per person. 8.5% tax is added to all food and beverage bills.

PAYMENT: A \$250.00 deposit is required to guarantee the date of the reservation. This deposit will be deducted from the final bill, which is due in full, at the conclusion of the reservation. Payment can be made in the form of cash or credit card. No personal checks are accepted.

*******MAXIMUM OF 4 SEPARATE CHECKS PER RESERVATION *******

CANCELLATION POLICY: Cancellation of a reservation must be made at least 72 hours prior for a full refund of the deposit. One-hundred percent of the deposit will be withheld if a cancellation is within 72 hours or if the guests fail to honor the reservation. **A guaranteed number of attendees is required 72 hours prior to the reservation and you will be charged for the guaranteed number.**



Restaurants at the Cliff House

Sutro's

California Coastal Cuisine

Sutro's at the Cliff House offers a more formal dining experience with dramatic views of Seal Rock and Sutro's Baths through floor to ceiling windows. No matter where you are sitting you are sure to enjoy the view.

The Bistro

Classic San Francisco Cuisine

The Bistro offers sweeping views of Ocean Beach and the Seal Rocks in the historical portion of the Cliff House. The Bistro is a casual setting for breakfast, lunch and dinner.

The Terrace Room Sunday Brunch

Champagne Buffet

Join us every Sunday for our Champagne Buffet. Enjoy unlimited food, coffee and champagne service, while enjoying live harp music and panoramic views of the ocean.

Bistro Breakfast Menu

\$22.95

Fresh Popovers

Choice of:

Bacon, Mushroom, and Cheese Omelet

OR

Sautéed Vegetable Scramble

With Peppers, Tomatoes, Scallions, Mushrooms and Goat
Cheese

OR

Thick Sliced Sourdough French Toast

Vermont Maple Syrup, crisp Bacon and Apple Compote

Coffee or Hot Tea

***All menus subject to availability and seasonality. 8.5% tax not included.**

Bistro Lunch \$41.50
2 Course Menu

Starter

Caesar Salad

Reggiano Parmesan and Fresh Baked Croutons

OR

Famous Cliff House Clam Chowder

Entrees

Choice of:

Grilled Marinated Breast of Chicken

Au Jus, Roasted Potatoes, Fresh Market Vegetables

OR

Grilled Salmon

Light Mustard Glaze, Roasted Yellow Potatoes
Fresh Market Vegetables

****Add a Dessert for \$10.00 per person****

Crème Brulee

****Add Coffee, Tea, OR Soda for \$4.50 per person****

***All menus subject to availability and seasonality. 8.5% tax not included.**

Bistro Dinner Menu

\$49.00

Starter

CHOICE OF:

Famous Cliff House Clam Chowder

OR

Mixed Greens with Goat Cheese Crostini

Entrees

Pan Roasted Salmon

French Lentils, Grilled Asparagus,
Beurre Blanc Sauce

OR

Oven Roasted Chicken Breast

Gigande Beans | Italian Sausage
Sauteed Spinach

OR

Vegetarian Option

Dessert

Crème Brulee

**** Add Coffee, Tea, OR Soda \$4.50 per person****

***All menus subject to availability and seasonality. 8.5% tax not included.**

Sutro's Lunch Menu #1

\$52.00

Starter
CHOICE OF:

Classic Caesar Salad
Croutons, Reggiano Parmesan

OR

Seasonal Soup

Entrees
CHOICE OF:

Fresh Local Fish
Apple, Braised Greens, Whole Grain Mustard Sauce,
Potato Puree

OR

Roasted Cajun Spiced Chicken Breast
Mashed Potatoes, Grilled Broccolini, Reduced Jus

Dessert
Warm Bittersweet Chocolate Lava Cake
Espresso Chip Ice Cream and Caramel Sauce

****Add Coffee, Hot Tea, OR Soda for \$4.50 per person****

***All menus subject to availability and seasonality. 8.5% tax not included.**

Sutro's Lunch Menu #2

\$59.00

Starter

CHOICE OF:

Classic Caesar Salad

Croutons, Reggiano Parmesan

OR

Dungeness Crab Cake

Entree

CHOICE OF:

Fresh Local Fish

Apple, Braised Greens, Whole Grain Mustard Sauce,
Potato Puree

OR

Steak Frites

Truffled Fries, Bordelaise, Red Wine Onion Compote

Dessert

Warm Bittersweet Chocolate Lava Cake

Espresso Chip Ice Cream and Caramel Sauce

**** Add Coffee, Hot Tea, OR Soda \$4.50 per person****

*** All menus subject to availability and seasonality. 8.5% tax not included.**

Sutro's Dinner Menu #1

\$59.00

Starter
CHOICE OF:

Classic Caesar Salad
Croutons, Reggiano Parmesan

OR

Seasonal Soup

Entrees
CHOICE OF:

Bacon Crusted Salmon
Apple, Braised Greens, Whole Grain Mustard Sauce,
Potato Puree

OR

Maple Leaf Duck Breast
Butternut Squash Puree, Kumquat,
Black Pepper Honey Gastrique

Dessert
Warm Bittersweet Chocolate Lava Cake
Espresso Chip Ice cream and Caramel Sauce

****Add Coffee, Hot Tea OR Soda \$4.50 per person****

***All menus subject to availability and seasonality. 8.5% tax not included.**

Sutro's Dinner Menu #2

\$69.00

Starter

CHOICE OF:

Classic Caesar Salad

Croutons, Reggiano Parmesan

OR

Dungeness Crab Cake

Entrees

CHOICE OF:

Bacon Crusted Salmon

Apple, Braised Greens, Whole Grain Mustard Sauce,
Potato Puree

OR

New York Steak

Merlot Reduction, Sauteed Spinach,
Potato Mousseline

Dessert

Warm Bittersweet Chocolate Lava Cake

Espresso Chip Ice Cream and Caramel Sauce

****Add Coffee, Hot Tea OR Soda \$4.50 per person****

***All menus subject to availability and seasonality. 8.5% tax added.**