



Tuesday – Saturday, 5:00 – 10:00pm
260 Valencia, San Francisco, CA 94103
(415) 552-2050 | PaulinesPizzaEvents@yahoo.com

Thank you for your interest in Pauline’s Pizza & Wine Bar

Pauline’s Pizza & Wine Bar has operated in San Francisco’s Mission District for over 30 years. Family owned and operated, our menu features items created using local and seasonal ingredients from our very own, Star Canyon Ranch. Along with our Pauline’s Pizza proprietary wines.

The casual ambiance is perfect for an intimate get together or large group event. Let our team provide a memorable experience for you and your guests!

Dining Options

Pesto Room

Capacity: 24 seated
Food & Beverage Minimum: Tuesday – Wednesday \$1,000
Thursday – Saturday \$1,500

Valencia Room

Capacity: 60 seated
Food & Beverage Minimum: Tuesday – Wednesday \$2,000
Thursday – Saturday \$2,500

Wine Bar

Capacity: 40 seated
Food & Beverage Minimum: Tuesday – Wednesday \$2,500
Thursday – Saturday \$3,000

Restaurant Buy Out (upstairs & down):

*please note parties of 80 or more are considered a full buy out.

Capacity: 120 seated
Food & Beverage Minimum: Tuesday – Wednesday \$8,000
Thursday – Saturday \$10,000

Prices do not reflect an additional 20% service charge and 8.25% California sales tax.
All menus and pricing are based on seasonal availability of ingredients and are subject to change.

Packages

Pizza Only:

20 people:	\$15/person Choose up to three types of pizza
30 people:	Choose up to four types of pizza
40 people:	Choose up to five types of pizza
50+ people:	Choose up to six types of pizza

Salad & Pizza:

20 people:	\$20/person Choose one salad and up to three types of pizza
30 people:	Choose up to two types of salad and up to four types of pizza
40 people:	Choose up to two types of salad and up to five types of pizza
50+ people:	Choose up to two types of salad and six types of pizza

Salad, Breadsticks, & Pizza:

20 people:	\$25/person Choose one salad and up to three types of pizza
30 people:	Choose up to two types of salad and up to four types of pizza
40 people:	Choose up to two types of salad and up to five types of pizza
50+ people:	Choose up to two types of salad and six types of pizza

Salad, Breadsticks, Pizza, & Dessert:

20 people:	\$33/person Choose one salad, up to three types of pizza, and one dessert
30 people:	Choose up to two types of salad, up to four types of pizza, and one dessert
40 people:	Choose up to two types of salad, up to five types of pizza, and up to two desserts
50+ people:	Choose up to two types of salad, up to six types of pizza, and up to three desserts

Tapas Platters *we recommend one platter per dozen guests

Breadsticks \$15

Shishito Peppers \$16

Roasted Seasonal Vegetables \$16

Meatballs \$32

Roasted House Made Sausages & Whole Grain Mustard \$32

Beverages

All non-alcoholic beverages, wine, and beer are offered on a consumption for all parties. We kindly request wine be pre-selected a minimum of 72 hours prior to the event to ensure availability of product.

Our corkage fee is \$20/759ml, with a three bottle maximum

Salad Selections

Chef's Nightly Special - this salad changes daily based on ingredients grown in our garden and we cannot guarantee what salad will be served the day of your event.

Fresh Green Salad – composed from an assortment of fresh baby salad greens grown by us or other California organic growers, served with house made balsamic-olive oil vinaigrette

Pizza Selections *vegan and gluten free crusts available upon request

Build Your Own Pizza – ask event coordinator for details

Meat Special - this salad changes daily based on ingredients grown in our garden and we cannot guarantee what salad will be served the day of your event.

Vegetarian Special - this salad changes daily based on ingredients grown in our garden and we cannot guarantee what salad will be served the day of your event.

Pesto Pizza – a blend of basil, garlic, romano cheese, and pine nuts

Garlic Pizza – fresh chopped garlic and fontina cheese

Louisiana Andouille Pizza – andouille sausage, red bell peppers, green onions, and fontina cheese

Italian Combination Pizza – Pauline's house made Italian sausage, salami, green onions, mushroom, and garlic

Vegetable Combo Pizza – mushrooms, green onions, bell peppers, garlic, black olives

Old Pancetta Special – green onions, pancetta, cherve, and garlic

Pepperoni Pizza – pepperoni, fontina, and parmesan cheese

Cheese Pizza – mozzarella and fontina cheeses

Dessert Selections

Old Fashioned Butterscotch Pudding – topped with whipped cream

Mousse au Chocolate – topped with whipped cream

Fresh Fruit Plate – whipped cream and brownie bites

Restaurant Policies

Large Group Dining & Private Event Reservations

Pauline's Pizza requires a signed contract and a deposit equal to 50% of the food and beverage minimum to reserve an event space. A credit card will be kept on file to finalize payment upon the conclusion of your event, unless otherwise specified. Due to our payment system limitations, we are not able to process separate checks. However, we are happy to divide the bill equally amongst a maximum of three different credit cards.

Food & Beverage Minimum

Food and beverage minimum requirements vary according to date, time, and number of guests. In the event that the food and beverage minimum is not met, the remaining balance will be applied as a Room Rental Fee. Food and beverage minimums are not inclusive of sales tax, service, and set up fees.

Menus & Guest Guarantee

In order to ensure prompt and efficient service, a pre-selected menu is required for parties of 15 or more. Menus and beverage selections are due a minimum of three days prior to the event, as well as, dietary restrictions, and/or food allergies. In the event that there are dietary restrictions and/or food allergies, the culinary team will gladly provide a suitable meal, provided proper notice was given. A final guest count must be confirmed three days prior to the event in which service and food preparation will be based and charged. If the guest count increases and the restaurant is able to provide services, the additional charge will be reflected on the final bill.

Service Charge

A 20% service charge is applied to all events and is an additional fee added to the food and beverage total. The service charge is not applied toward the food and beverage minimum.

Menu Charges & Sales Tax

Food, wine, and beverages are charged per selection. California sales tax is applied and calculated accordingly. Any organization holding tax-exempt status, must provide a valid California sales tax exempt certificate no later than ten business days prior to the day of the event.

Restrictions

We kindly request no outside food or beverage be brought on premise, at anytime, without approval or Pauline's Pizza. If the guest would like to provide their own cake or dessert, notification must be made three days prior to the event and a dessert fee of \$3 per person will be charged.

Cancellation

Cancellation must be submitted in writing no less than ten days prior to the event in order to receive a full deposit refund. Deposits are non-refundable for cancellations made with less than ten days notice.