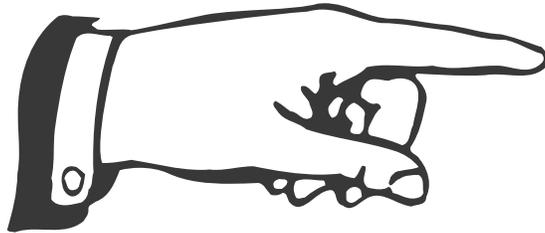


COMSTOCK

✧ SALOON ✧

PRIVATE EVENT INFORMATION



ABOUT COMSTOCK SALOON

Comstock Saloon is set in a historic saloon space dating back to 1907 when it first opened as the Andromeda Saloon. The saloon, on the bustling corner of Pacific and Columbus Avenues, is the last standing bar of the Barbary Coast – once a playground for early gold-seekers. Historic design elements, including the original mahogany bar and spittoon, have been preserved. Late Victorian-style sconces and fixtures throughout add to the ambience, recalling the turn-of-the-century history of the old North Beach Hotel Building.

Overlooking the saloon room is a small mezzanine fit for live ragtime piano or a jazz trio. The Monkey Bar, adorned with the original blue and white ceramic tile flooring, is located adjacent to the saloon and parlor room and offers a bar, high top tables with views of the bustling Columbus Avenue.

CUISINE

Comstock Saloon's menu pays homage to turn-of-the-century saloon fare. The menu includes such dishes as oysters on the half shell, mussels & frites; fried savory beignets, romesco; burgers dressed with pimiento cheese & pickles; classic desserts include a maple bourbon pudding and lemon ice box pie.

QUICK FACTS

LOCATION

155 Columbus Avenue @ Pacific, San Francisco, CA 94133

ESTABLISHED

April 2010

EXECUTIVE CHEF

Michael Miller

CREDIT CARDS

Visa, MasterCard, American Express, Discover

PARKING

Street Parking

CAPACITY

MONKEY BAR: up 45 guests for a standing reception

BUYOUT: 85+ guests

CONTACT

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www.comstocksaloon.com

COMSTOCK EVENT INFORMATION

MENUS & PRICING

PRIVATE: A food and beverage minimum for a reception in our Monkey Bar, ranging from \$2,000 to \$3,500 applies. This is an opportunity to have a private restaurant experience without the investment of reserving an entire restaurant facility.

BUYOUT: This is a restaurant exclusive event. We can accommodate up to 100 for a reception.

Our minimum for full buyouts ranges from \$10,000 – \$18,000.

Comstock offers tailored prix-fixe menus in a range of budgets

Wedding, birthday, congratulatory cakes and special desserts can be created for your event (advance consultations may be required).

EVENT TYPES & OFFERINGS

A private stand-up cocktail event with food stations and passed hors d' oeuvres are an exciting alternative to a sit-down dinner.

Floral centerpieces and side arrangements can be ordered through recommended vendors to suit a range of budgets.

Guest take-home 'favors' including delectable treats such as chocolates and wine from The Absinthe Group's wine shop Arlequin Wine Merchant, and *The Art of the Bar* books, written by Absinthe bartenders Jeff Hollinger & Rob Schwartz, can be arranged (associated costs quoted upon request).

Our full bar features the barbary classics such as:

Pisco Punch - pisco, pineapple gum, lime

Derby Cocktail - Rye, Italian vermouth, curacao, lemon, mint

Martha Washington's Cherry Bounce -bourbon, brandied cherry juice, lemon, sugar, prosecco