

COMSTOCK

* SALOON *

PRIVATE EVENT INFORMATION



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

General Manager, John "JB" Snell

jb@comstocksaloon.com

ABOUT COMSTOCK SALOON

Named after Henry Comstock and the famed Comstock Lode, who brought mining fortunes to the City by the Bay, Comstock Saloon occupies a historic space that has served as a watering hole for San Franciscans since 1907. The saloon, on the bustling corner of Pacific and Columbus Avenues, is the last standing bar of the Barbary Coast—a playground for early gold-seekers. What was once Andromeda Saloon, Albatross Saloon, and San Francisco Brewing Company remains a local institution as Comstock Saloon, under the ownership of The Absinthe Group.

The Saloon Room has a small mezzanine that overlooks the main dining room and hosts live music nightly, including ragtime piano players, jazz trios, and more. Historic design elements from the past, including the original mahogany bar, punkah fan, and spittoon, have been preserved and can be found in The Saloon Room today. Seating includes large and intimate booths, bar seats and a lounge area. 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.

The Monkey Bar, adorned with the original blue and white ceramic tile flooring, is located adjacent to The Saloon Room, where the small open kitchen is located. This space offers a bar and high top tables with views of the bustling Columbus Avenue.

COMSTOCK EVENTS

MENUS & PRICING

SEMI-PRIVATE: A food and beverage minimum for a reception in our Monkey Bar ranges from \$2,800 to \$6,000. 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 private reception.

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

FOOD & DRINK

The menus at Comstock are created by San Francisco native & Executive Chef Michael Miller. With the help of our staff, the event host may put together a special menu from a range of house-made hors d'oeuvres and passed appetizers. The menu includes such dishes as oysters on the half shell, mussels & frites; falafel with tzatziki; burgers dressed with pimiento cheese & pickles. Classic desserts include a maple bourbon pudding and lemon ice box pie.

Our full bar features the bar bary classics such as:

Pisco Punch – pisco, pineapple gum, lime

Scofflaw Cocktail – rye, dry vermouth, lemon, grenadine

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

CUSTOMIZE YOUR EVENT

Wedding, birthday, congratulatory cakes and special desserts can be created for your event from The Absinthe Group's executive pastry chef (advance consultations required).

Floral pieces & arrangements can be ordered through recommended vendors to suit a range of budgets and variety.

Guest take-home 'favors' including 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).