



COTOGNA Restaurant – Private Party Information

Thank you for considering Cotogna for your event. The restaurant can accommodate up to 50 guests for a seated meal, and up to 65 guests for a reception. Located in the heart of San Francisco’s historic Jackson Square neighborhood, Cotogna is a lively, comfortably-stylish restaurant featuring rustic Italian cuisine. Adjoining Quince Restaurant, Lindsay and Chef Michael Tusk’s celebrated fine dining restaurant, Cotogna (meaning ‘quince’ in Italian), the restaurant’s design honors the inherent classic, architectural elements of the building’s 1907 construction. With original brick and steel bracings mixed with sleek, tailored design elements, carefully-selected by Lindsay Tusk, creating a warm, inviting ambiance. The outstanding design element of the space is the emerald green Universo wood-fired rotisserie-grill from Italy, the only one of its kind in the United States. The open flow to the compact back-kitchen invites guests to peek into the bustling kitchen and pastry station. Floor-to-ceiling windows afford abundant California sunshine and dramatic views of the Transamerica Building.

Cuisine

The cuisine at Cotogna offers a seasonally-changing menu featuring spit-roasted or grilled meats and game birds, wood-oven pizzas, house-made pastas, fresh local fish and seafood, salads, salumi and cheeses in the warm atmosphere of the restaurant’s refined urban design. Under Chef Michael Tusk’s direction, the Cotogna kitchen uses only superlative products by working with an established network of Northern California purveyors; small farmers to cultivate organic produce and meats, fish mongers to source out flawless fish. These products provide the ultimate source of inspiration in planning a custom menu for you and your guests.

Wine and Spirits

Cotogna presents a prix fixe wine list featuring a selection of approximately 50 different Italian labels, all listed at \$50 for the bottle. Unique in San Francisco, the menu is designed to encourage guests to explore unfamiliar Northern Italian wines. Our bartender team created a progressive craft bar program featuring innovative, ingredient-driven cocktails. Emphasizing quality over quantity, Cotogna’s bar is highly curated with highly-coveted and small production products, often local and organic, rotating seasonal draft beers with interesting local and imported bottled sodas and beer.

We look forward to taking personal care of every detail of your entertaining needs, from creating a family-style menu with wines to specialty cocktails and custom printed menus. We remain at your disposal for any questions you may have and look forward to creating a wonderful event for you and your guests.



PRIVATE EVENT DETAILS & PRICING

The price for a private party at the restaurant for an evening event is \$15,000 Sunday through Wednesday and \$18,000 Thursday through Saturday for up to 50 guests seated, or 65 guests standing. This minimum pricing includes:

- Private use of Cotogna for 5 hours (5pm-10pm or 6pm-11pm)
- Passed appetizer reception (30-45 minutes)
- Seated pre-selected four course family-style menu, consisting of three savory courses and one sweet course.
- Coffee and/or tea service
- Non-alcoholic beverages
- All Staffing/Labor

Additional or supplemental costs would include:

Spirit selections

Wine selections

Corkage (\$50/btl)

Flower arrangements

Audio/Visual equipment needs

Additional menu courses beyond the standard options outlined above

Rentals (if applicable)

Chef Tusk appearance fee if available/applicable: \$2500

Setup fee: \$500

Sales Tax (8.75%)

SF Employer Mandates (5%)

Service Charge (20%)

Valet service: \$300 flat rate for up to 70 guests, or 20 cars total.

(For more than 70 guests or 20 cars, there will be an additional \$15 per car fee).

If you have any questions or comments, please do not hesitate to contact me directly at 415-775-8500x33 or events@quincerestaurant.com, and thank you again.

Warm Regards,
Caitlin Hannegan

V5.12.15

