

“Let me sum up this review by saying that Sabio serves an experience not just a meal.”

Todd K. - Bakersfield CA



SABIO
ON MAIN

Listed in the Michelin Guide and a Best 50 Bay Area Restaurant, located in the heart of historic downtown Pleasanton Sabio on Main offers two patios, a private dining area and a stunning bar. From intimate cocktail receptions to large functions – Sabio is perfect for your next family reunion or corporate event.





The premier private dining spot in the Tri - Valley, the Vineyard Room combines stylish vineyard ironwork and a barrel staved ceiling reminiscent of the rolling hills of the Livermore Valley.

Sound insulated privacy drapes make the space truly intimate. The Vineyard Addition is immediately adjacent to accommodate larger groups.

Use of our flat screen monitor, full audio -visual capabilities and blazingly fast wi -fi make this a perfect spot for a lunchtime team event or business meeting (included with booking)

THE VINEYARD ROOM

SEATED: 20
RECEPTION: 30

Soak in the afternoon sun or bask in the glow of a warm evening on the Rose Avenue Patio, overlooking historic downtown Pleasanton. A sidewalk privacy shade provides seclusion, while sweeping sliding doors open to the Foyer creating a seamless flow between inside and outside. Adding the Foyer allows for parties of 30 or more guests.



Happy Hour Receptions

Exclusively enjoy a private happy hour event at Sabio on Main.

Takeover our Happy Hour from 4pm to 6pm for your own private afterwork meet-up. Add in our patios to accommodate a larger crowd.

THE BAR AT SABIO

RECEPTION: 22 - 56



RESTAURANT TAKEOVER

TOTAL: SEATED: 97

RECEPTION: 120

Hosting a large event? Claim the entire venue and rule the roost. Impress your guests with a restaurant takeover.

With the menu, cocktails and wine pairings developed specially for you – this will be an event people talk about for years.

Intimate booths provide for cozy conversations, while four distinct spaces bring your guests together with incredible ambience.



DINNER

Three Course starting at \$69

Starter (choice of 2)

Entrée (choice of 3)*

Dessert (choice of 2)

* Additional Entrée +\$7 per person

Add a pasta course +\$17 per person (choice of 2)

Premium Entrees

charge based on consumption

Wagyu Steak Entrée +\$60 per plate sold

Flat Iron Steak Entrée +\$20 per plate sold

Beverage Options

Cash Bar Your guests pay for their own beverages

Fully Hosted Bar Our entire bar/wine selection available for your guests (billed to host based on consumption)

Limited Bar Our entire bar/wine selection available for your guests up to a limited, predetermined limit (before taxes/gratuity/fees; billed to host)

Drink Tickets \$16 a ticket – good for one well cocktail, house cocktail, beer, or glass of wine (some restrictions apply)

Abbreviated Bar All of our well cocktails, house cocktails, beer or wines by the glass available to your guests (billed to host based on consumption)

Non -Alcoholic Package \$7 per person includes sodas, juice, hot coffee, hot/iced tea (does not include mocktails or non-alcoholic beer/wine)

Chef's Group Tasting Menu \$135

Maximum group size of 10 guests

RECEPTIONS HAPPY HOUR



“And the happy hour menu may be the
happiest – and lengthiest – one around”
Mercury News, Bay Area’s Best 50 Restaurants

Appetizers

priced per piece (minimum of 12 pieces must be
ordered per item)

Smoked Salmon Deviled Eggs - \$4

Dry Aged Burger Sliders - \$7

Truffle Grilled Cheese Bites - \$3

Thyme and Honey Glazed Chicken Skewers - \$5

Steak Skewers with Chimichurri - \$8

Sardine Toast with Cornichon - \$4

Goat Cheese & Piquillo Polenta Bite - \$3.50

Wagyu Steak Skewers - \$20

Oyster Mushroom Toast - \$4

Pita Hummus Bite - \$4

Platters

Serves approximately 10 people

Charcuterie and Cheese - \$85

Crudites - \$55

Mixed Seafood - \$225

Patatas Bravas - \$45

Togarashi Chips & Black Garlic Dip \$25

Caramelized Cauliflower with Sambal, Lime
and Peanuts - \$45

Oyster Bar (36 pcs) - \$140

Farmer's Market Fruit - \$60

Shrimp Cocktail - \$100

Dessert Bites

priced per piece (minimum of 12 pieces must be
ordered per item)

Seasonal Mini Donuts - \$3.50

Pot de Crème - \$4

Seasonal Panna Cotta - \$3

Interested in a standing reception? Just make it a "Soiree" with
appetizers and snacks!



WEEKEND BRUNCH

“Brunch, with its short-rib hash, tasso ham benedict and Graceland banana french toast, is stellar.”
Mercury News, Bay Area’s Best 50 Restaurants

Brunch at Sabio is a one-of-a-kind experience, combining sumptuous food with a spectacular setting. Based on the number of people can be served as a more casual buffet or formal plated event.

Brunch

(plated \$45 or buffet \$40)

Choose up to 3 Entrées
from our Seasonal Menu

*Also included with your
booking:* Farmer's Market
Salad Seasonal Sauteed
Veggies Beignets

Additions

Add an entrée \$5
Champagne Toast AQ
Caviar Service AQ

Beverage Options

Mimosa & Sangria Pre-order carafes \$40 per carafe
Juices Orange, Pomegranate or Cranberry \$30 per carafe
Coffee/Tea Station \$5 per person

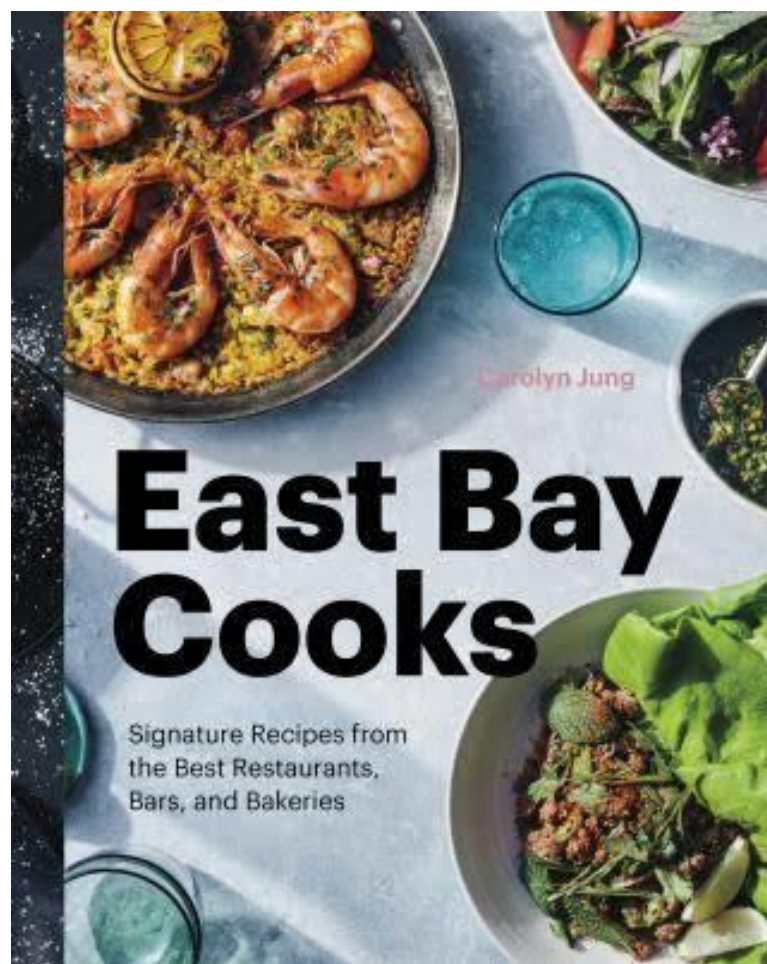


“Francis Hogan is one of the most talented and perhaps the most ambitious chef’s ever to come to the tri-valley.”

Diablo Magazine

Featured as one of the best chefs of the East Bay in the 2019 book *East Bay Cooks*, Sabio Co-Founder and Executive Chef **Francis X. Hogan** is a member of the butcher’s guild, cheese specialist and sommelier. He has traveled across Europe to hone his skills, most recently studying in Spain with Michelin starred chefs.

His food draws inspiration from farm-fresh Bay Area provisions. “The relationships I have with my farmers, ranchers, and fishermen are the foundation of everything we do at Sabio.”



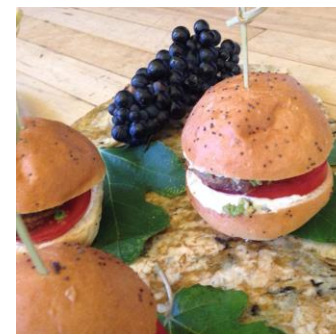
Award Winning Dishes



Seco de Cordero
Empanadas

Best Latin Dish

San Francisco Lamb Jam
2016



Baharat Spiced Lamb
Belly Slider

Best Middle Eastern
Dish

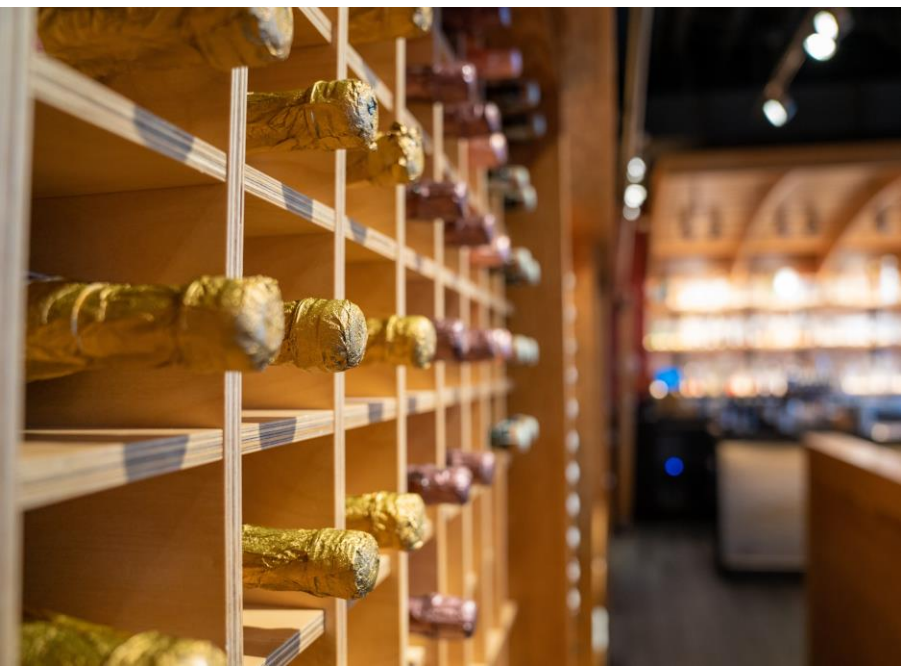
San Francisco Lamb Jam
2015



Five Spice Duck Confit
Taco

Judges Choice

Livermore Valley
Winegrowers Taste our
Terroir
2017



SOMMELIER SELECTED WINES AWARD WINNING COCKTAILS



A wine list recognized four years running by Wine Spectator. Our wines are small-lot gems from around the world, but with special focus in the Livermore Valley and Northern CA. Our team will help select the perfect wines for your event.



Winner of the prestigious Taster's Cup at the Alameda County Fair for two years – the Sabio cocktail program is the very best in the East Bay. We can tailor your cocktail list specially for your event.



Sabio is certified green and sustainable. We were named **2019 Green Business** by the **Pleasanton Chamber of Commerce** and received **Congressional and California State Legislature** recognition for being green and sustainable.

We buy from ASPCA approved animal welfare-certified ranchers and local farmers. We have a cooperative farming partnership with Green Bee Farm in Sunol, Chef Francis has been using the Green Bee tomato developed by farm owner Fred Hempel since opening. We were the first restaurant in Pleasanton to compost and divert one ton of waste from landfills monthly.

We walk the talk on green and sustainability. You can be sure choosing Sabio for your next event supports your own commitment to sustainability.

**Certificate of Special
 Congressional Recognition**
 Presented to

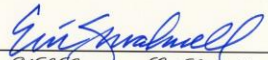
Sabio on Main

56th Annual Community Service Awards

*In recognition of being awarded the 2019 Green Business Award.
 I applaud your commitment and dedication to sustainable environmental business practices.*

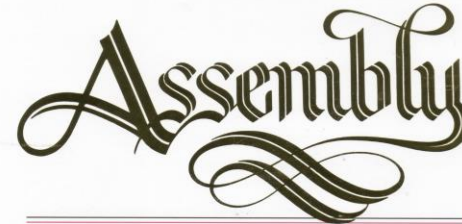
March 25, 2019

Date


 U.S. Congressman Eric Swalwell



CALIFORNIA LEGISLATURE



CERTIFICATE OF RECOGNITION

Sabio on Main
 Green Business

56th Annual Community Service Awards
 Pleasanton Chamber of Commerce

In recognition of a business that promotes sustainable environmental business practices throughout their organization for the benefit of employees, customers or the community.




 Rebecca Bauer-Kahan
 Assemblymember, 16th District
 Presented March 25, 2019

FLOOR PLAN



Rose Avenue

Pastime Plaza

Main Street

MENUS

Our menu changes regularly. Please make your final menu selections at least five days prior to your event date from the current events menu. A sample events menu is available on our website. A pre-fixe menu is required for parties of 12 or more guests.

BEVERAGES

All beverages including wine, spirits and nonalcoholic beverages are charged on consumption. Our sommelier is happy to work with you to select wine for your event. We recommend selecting wines at least five days in advance to ensure availability. Our corkage fee is \$30 per 750mL bottle, one 750mL bottle for every 4 guests is allowed.

PRIVATE ROOM FOOD & BEVERAGE MINIMUMS

Food & Beverage minimums for our private rooms vary seasonally and by day of week and range from \$500 to \$15,000. We will provide a F&B minimum after speaking with you about your event details.

PAYMENT & CANCELLATION

We require a credit card to secure a private event booking. If you cancel your reservation with less than THREE business days' notice, your credit card will be charged a cancellation fee of 50% of the event food & beverage minimum.

GUEST COUNT

A guaranteed final guest count is due TWO business days prior to your event.

SERVICE CHARGE & TAX

A 20% gratuity, 4% admin fee and applicable sales tax will be added to your final bill.

DÉCOR AND ENTERTAINMENT

Our Event Concierge will be happy to assist you with entertainment, décor and additional items to enhance your event. We can generally provide access to the venue in advance for set-up. You are responsible for taking additional items out of the restaurant.



Bring the Sabio experience to your event with Sabio picture-perfect catering. With menus customized for every event and optional wine pairing or full bar, a Sabio catered event will be sublime.

We offer **self-service** for easy restaurant pick up; **drop off** delivered to your door; or **full-service** where we take care of it all.

We will work with you to develop a menu tailored to your event. Please contact us for a quote for your event.



BREATH TAKING EVENTS

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Event Concierge:
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