



Private Dining Information

A Historic History

Originally owned by the Gerald Family, a simple crab shack, was turned into the first full service seafood restaurant on the Wharf. Named after the local fishermen, Fisherman's Grotto quickly became a staple of the Wharf, serving the freshest seafood, caught by the family themselves.

The historic Fishermen's Grotto sign that was originally added in the mid 1950's and is still a proud piece of the Wharf skyline. Working very closely with the Fishermen's Wharf Historical Society and the City of San Francisco, Fishermen's Grotto received a facelift. The remodel updated and modernized features while staying true to the original restaurant.

We invite you to join us in continuing the legacy of a San Francisco Institution.



SPACES

The Heritage Lounge

Standing reception for 60

This well preserved, one of a kind Mahogany bar was built custom for the space in 1935 and restored during our current renovation. It is accompanied by a revived fireplace coated with handmade ceramic tiles which gives the space a classic 1930's luxe lounge feel. Sip craft cocktails and enjoy a plate of chilled oysters while listening to alluring sounds from our piano. The Heritage Lounge is the perfect place for your next dream worthy occasion.



The Main Dining Room

*140 seated *

With unparalleled views of the Golden Gate Bridge, Russian Hill, historic fishing boats and much more, our Main Dining Room is the main attraction of The Grotto. Join us for an evening you won't soon forget.



Full Restaurant Buyout

max 250 seated

Our entire restaurant is also available for full buyouts of up to 350 guests seated and 550 for cocktail receptions.



Minimums, Gratuity and Taxes

Food & Beverage minimums are based on a few factors, some of which are time of day, day of the week, and season. These minimums and our menu prices do not include the 22% service charge for your staff. Sausalito has a sales tax of 8.5% which is applied to all items.

Parking

We are happy to work with the local port to accommodate your parking needs. Street parking is also available. We also offer 2-hour parking with validation in the Boudin lot across the street.

Beverages

All events are based on food and beverage minimums. All beverages consumed during your event will go toward your minimum. Our events team can assist you with customizing your beverage menu to meet your specific wants.

Corkage

Wine purchased outside of The Grotto is subject to a \$15 corkage for the first 2 bottles and \$30 corkage for the next 2 bottles. When buying out the restaurant no corkage allowed.

Rentals

We are happy to assist with any rentals necessary. From floral arrangements to audio visual equipment, we have all your needs covered. We work with a plethora of Bay Area vendors bringing the more experienced and industry forward vendors to the table!

You are welcome to bring your own vendors in as well.

Payments, Cancellations and Guarantees

A non-refundable deposit of 25% of the minimum and a signed contract are required to hold the space; the deposit is applied to your final bill.

If an event is canceled within 7 business days of the contracted event date 60% of the estimated event total as per the agreed upon in the event summary will be kept by the venue. The remaining 40% will be kept by the venue and can be used towards future events with the Barrel House Tavern within 1 calendar year (365 days) of the original event date.

If an event is canceled within 48 hours of its scheduled date 90% of the estimated event total as per the agreed upon in the event summary will be kept by the venue. The remaining 10% can be used towards future events with the Barrel House Tavern within 1 calendar year (365 days) of the original event date.

*Please see the events contract for a full policy of payments and cancelations

Vendors

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