



Updated: March 5, 2020

BANQUET AND EVENT INFORMATION

About Attic Restaurant

Our cuisine is a modern interpretation of dishes from Philippines, Thailand, Vietnam, Malaysia, Indonesia, China, Korea, and more. We strive to use local and sustainable ingredients and always stay true to the cultural identities of each region we uncover.

“Up a flight of stairs from a downtown San Mateo bar, Attic looks like a bookish coffee shop: The restaurant's low ceilings, comfy couches, glass cabinets and bookshelves hint at a place where you can while away the afternoon over a page-turner and a latte. But the room's Asian accents - green bamboo framing a carved wooden door, Japanese teapots lining a black lacquered shelf, an antique cabinet full of teacups - suggest a glass of sake instead. And its hours (dinner only) propose an intimate conversation instead of a date with a book.”

- Mandy Erickson (SF Chronicle, March 03, 2011)

Location: 234 South B. St., San Mateo, CA 94401

Parking: Street Parking, Parking Garages located at Main St. between 1st and 2nd Ave. and B St. between 3rd and 4th Ave.; Free parking after 6pm

Contact: info@atticrestaurant.com / phone: 650-342-4506

Consultant Chef: Tim Luym



Photo: KapaMEALya.org 2011

Photo: Alex Washburn / SF Chronicle

Capacity: Main Dining Room seats up to 50 guests; Lounge Area seats up to 30 and up to 50 standing guests; can accommodate parties up to 200. Please contact us for further information and experience your next special occasion with us!

Amenities: Lounge Area dining, buffet, dancing or cocktail hour. Open Air Skylight. Full DJ booth with sound system. Semi-private Library Room with Flat Screen Plasma TV.

Credit Cards: Visa, MasterCard, American Express, Discover

Menu & Pricing: For dinner groups of 8 or more, Attic offers prix-fixe menu options featuring family style dishes ranging starting \$35-\$55 per person (tax and service charge are not included). Party platters are also available for buffet style events and for pick-up. Vegetarian and special dietary needs are easily accommodated for individuals with a minimum 24 hours advance notice. For custom dining events or off-menu options, please book an appointment with our Consultant Chef.

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234 South B Street, San Mateo, CA 94401
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THE SPICE TRADE

PRIX-FIXE MENU

\$35 PER PERSON

for dining groups of 10 or more

Select from the following:

2 appetizers

- Sweet Potato Fries with Spicy Banana Ketchup
- Grilled Edamame with Smoked Salt
- Salt & Pepper Calamari
- Lumpia Shanghai
- Crispy Adobo Wings
- Chinese Chicken salad with Soy Sesame Dressing

3 Mains

- Thai Green Chicken Curry in Coconut Milk
- Red Vegetable Squash & Pineapple Curry
- Wok Tossed Thai Basil Eggplant
- Grilled 5-Spice Chicken
- Szechuan Chicken Lettuce Cups
- Classic Pork Sisig
- Crispy Pork Binagoongan
- Stir Fried Chinese Broccoli with Shitake Mushroom
- Long Life Garlic Noodles (add fresh Dungeness crab for \$3 per person)

Included:

Steamed Rice

Dessert – Coconut Bread Pudding

Additional dishes from above selections, add \$3 per person

Items subject to seasonal availability.

20% service charge will be added to parties of 8 or more.

Cake fee is \$1 per person. Corkage fee is \$15 per bottle.



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ATTIC TREASURES

PRIX-FIXE MENU

\$45 PER PERSON

for dining groups of 10 or more

Select from the following:

3 appetizers

- Sweet Potato Fries with Spicy Banana Ketchup
- Grilled Edamame with Smoked Salt
- Salt & Pepper Calamari
- Lumpia Shanghai
- Crispy Adobo Wings
- Spicy Tombo Tuna Poke*
- Shichimi Brussel Sprouts
- Gambas al Ajillo
- Red Quinoa and Kale Salad with Sesame Soy Vinaigrette*

3 Mains

- Thai Green Chicken Curry in Coconut Milk
- Red Vegetable Squash & Pineapple Curry
- Wok Tossed Thai Basil Eggplant
- Grilled 5-Spice Chicken
- Szechuan Chicken Lettuce Cups
- Classic Pork Sisig*
- Crispy Pork Binagoongan
- Stir Fried Chinese Broccoli with Shitake Mushroom
- Vietnamese Shaking Beef*
- Korean BBQ Shortrib*

Included:

Long Life Garlic Noodles (add fresh Dungeness crab for \$3 per person) & Steamed Rice
Dessert – Coconut Bread Pudding

Additional dishes from above selections, add \$3-\$5* per person

Items subject to seasonal availability.

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THE SILK ROAD PRIX-FIXE MENU

\$55 PER PERSON

for dining groups of 10 or more

Select from the following:

4 appetizers

- Sweet Potato Fries with Spicy Banana Ketchup
- Grilled Edamame with Smoked Salt
- Salt & Pepper Calamari
- Lumpia Shanghai
- Crispy Adobo Wings
- Spicy Tombo Tuna Poke*
- Shichimi Brussel Sprouts
- Gambas al Ajillo
- Red Quinoa and Kale Salad with Sesame Soy Vinaigrette*

3 Mains

- Thai Green Chicken Curry in Coconut Milk
- Red Kabocha Squash & Pineapple Curry
- Wok Tossed Thai Basil Eggplant
- Grilled 5-Spice Chicken
- Szechuan Chicken Lettuce Cups
- Classic Pork Sisig*
- Crispy Pork Binagoongan
- Stir Fried Chinese Broccoli with Shitake Mushroom
- Vietnamese Shaking Beef*
- Korean BBQ Shortrib*
- Salpicao*
- Crispy Pata*

**Included Long Life Garlic Noodles with fresh Dungeness crab & Steamed Rice
Dessert – Choice of Coconut Bread Pudding or Four Barrel Coffee Flan**

Additional dishes from above selections, add \$3-\$5* per person

Items subject to seasonal availability.

20% service charge will be added to parties of 8 or more.

Cake fee is \$1 per person. Corkage fee is \$15 per bottle.

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