



915

PALIHOUSE

HOTEL • CAFÉ • BAR

Private Events

PALIHOUSE

SANTA BARBARA

Private Events

Palihouse Santa Barbara offers guests an intimate and elegant coastal hideaway in the heart of Santa Barbara's downtown Historic Presidio Neighborhood.

Offering 24 spirited and handsomely appointed guest Rooms and Suites, all situated amongst a tranquil Mediterranean style courtyard, sparkling pool area and a delightful garden café, cocktail bar and lobby lounge, Palihouse Santa Barbara has been designed to appeal to the most astute tastemakers.

Available for social gatherings, cocktail parties and special events, Palihouse Santa Barbara offers a stylish, discreet entertainment venue for anything from complete hotel buyouts to intimate soirees, private dining, networking socials, product launches and more.

KEY FEATURES

Menus: Customized Prix Fixe Menus

Seated Dining: Maximum 75 people

Passed Appetizers: Maximum 100 people

Spaces: Mediterranean Courtyard, Living Room, Reception, Bar, Front Patio, Pool, The Club Room (Private Dining Room)

Event Hours: Available 7 days a week 7am-11pm

LOCATION

915 Garden Street, Santa Barbara, CA 93101



Floorplan



Reception & Front Patio: 1000 Sq Ft
Capacity: 20 Seated / 66 Standing

Living Room: 450 Sq Ft
Capacity: 16 Seated / 30 Standing

Bar: 275 Sq Ft | Capacity: 7 Seated / 18 Standing

Mediterranean Courtyard: 2050 Sq Ft
Capacity: 35 Seated / 130 Standing

Pool: 1680 Sq Ft | Capacity: 11 Seated / 24 Standing

The Club Room (Private Dining Room): 280 Sq Ft
Capacity: 12 Seated / 18 Standing

Square footages are approximations only and are not represented to be final or conclusive



RECEPTION & FRONT PATIO





RECEPTION & FRONT PATIO FLOORPLAN

1000 sq ft | square footages are approximations only and are not represented to be final or conclusive







LIVING ROOM



LIVING ROOM FLOORPLAN

450 sq ft | square footages are approximations only and are not represented to be final or conclusive







BAR FLOORPLAN

275 sq ft | square footages are approximations only and are not represented to be final or conclusive









COURTYARD FLOORPLAN

2050 sq ft | square footages are approximations only and are not represented to be final or conclusive







POOL FLOORPLAN

1680 sq ft | square footages are approximations only and are not represented to be final or conclusive





THE CLUB ROOM (PRIVATE DINING ROOM)



THE CLUB ROOM (PRIVATE DINING ROOM)



THE CLUB ROOM (PRIVATE DINING ROOM) FLOORPLAN

280 sq ft | square footages are approximations only and are not represented to be final or conclusive





BREAKFAST

STATIONS | 15 PERSON MINIMUM

gf: gluten free | df: dairy free
v: vegetarian | vg: vegan | p: pescatarian

Lighter Fare

28 per person

FRESH SLICED FRUIT AND BERRIES
ASSORTED FRESH PASTRIES
with butter and jam
YOGURT PARFAITS
with house made granola and berries
ORANGE JUICE
LA COLOMBE COFFEE
ASSORTED TEAS

Full Breakfast

36 per person

FRESH SLICED FRUIT AND BERRIES
FRESH PASTRIES
with butter and jam
SCRAMBLED EGGS
BACON
HASH BROWNS
ORANGE JUICE
LA COLOMBE COFFEE
ASSORTED TEAS

taxes are additional

A la Carte

YOGURT & GRANOLA v, gf 12
savory granola, coconut, honey

OATMEAL v 12
bananas, maple, cinnamon

AVOCADO TOAST vg 14
sourdough, parmesan, pickled fresnos, olive oil

EGGS BENEDICT v 18
poached eggs, butter biscuit, ham, hollandaise,
hash browns or smashed potatoes

BREAKFAST BURRITO 15
egg, bacon, hash browns, cheese, salsa

TRADITIONAL BREAKFAST 19
two eggs, bacon, pullman toast, hash browns

Beverages

GALLON OF DRIP COFFEE 55

ORANGE OR GRAPEFRUIT JUICE 22 per carafe

ICE TEA 22 per carafe

ASSORTED SOFT DRINKS 5 each



LUNCH

SERVED FAMILY STYLE | 2-50 GUESTS | SMOKED SALMON PLATTER INCLUDED
2 CHOICES \$35 | 3 CHOICES \$40 | 4 CHOICES \$45

PALICOBBL SALAD

romaine lettuce, chicken, bacon, avocado, tomatoes,
bleu cheese crumble, hard-boiled egg, red wine vinaigrette

CUCUMBER AVOCADO SALAD

green goddess dressing, shaved bottarga, mint

PALICLUB SANDWICH

turkey, lettuce, bacon, tomato, mayonnaise, chips

PACCHERI ALLA VODKA **v**

roasted garlic, tomato, cream

FISHER SANDWICH **p**

whitefish patty, tartare sauce, american cheese, fries

taxes are additional

gf: gluten free | **df:** dairy free
v: vegetarian | **vg:** vegan | **p:** pescatarian



DINNER

FAMILY STYLE | \$75 PER PERSON

LITTLE GEMS SALAD

lemon tarragon cream, herb salad, radish

ROASTED SALMON

sorrel sauce

BAVETTE STEAK

chimichurri

ROASTED POTATOES

lemon, basil

HARICOT VERTS

butter, almonds

OLIVE OIL CAKE

rosemary, marmalade

gf: gluten free | df: dairy free
v: vegetarian | vg: vegan | p: pescatarian

taxes are additional



TRAY PASSED APPS & BOARDS

gf: gluten free | df: dairy free
v: vegetarian | vg: vegan | p: pescatarian

Tray Passed

AVOCADO TOAST 4

crushed avocado, lemon, radish,
sunflower salsa macha

STEAK TARTARE 6

capers, shallots, dijon, aioli, custini

PALICLUB SKEWERS 5

turkey, bacon, lettuce, tomato

SHRIMP COCKTAIL 6

poached shrimp, classic cocktail sauce

DEVILED EGGS v 3

paprika, relish, mayonnaise

STUFFED PEPPERS p 3

goat cheese spread, peppadew peppers

SMOKED TROUT CANAPES p 4

citrus, crème fraiche, phyllo tart shell

TAPENADE CROSTINI vg 3

kalamata olives, orange zest, thyme

OLIVE OIL CAKES v 4

orange, rosemary, house marmalade

CHOCOLATE TARTS v 4

dulce de leche, ganache, whipped cream

Boards

priced per person

MEAT 12

sliced cured meats, grilled bread, mustard, aioli,
cornichons, pickled mustard seeds, cultured butter

CHEESE 10

assorted cheeses, house marmalade, honeycomb,
grilled bread, fruits, marcona almonds

MARKET BOARD 10

fresh vegetables, hummus, green goddess

taxes are additional



BEVERAGE PACKAGES

HOSTED BAR | 2 OPTIONS - WELL OR PREMIUM | HOSTED LIQUOR UNLIMITED CONSUMPTION PRICED PER PERSON
LIQUOR PACKAGES INCLUDE 2 BEERS AND 2 WINES

Hosted Beer & Wine

1 hour	\$25
2 hours	\$35
3 hours	\$40

BEER (choose 2)

Talking Hands Italian Pilsner
Codebreaker IPA
Miller High Life

WINE (choose 2)

refer to our current wine list as our selections
are small production and rotate frequently.

taxes are additional

Hosted Liquor (well)

first two hours	\$60
third hour	\$25
fourth hour	\$20

WELL LIQUOR OPTIONS

Wodka Vodka	Lunazul Tequila
New Amsterdam Gin	Four Roses Bourbon
Don Q Rum	Mal Bien Mezcal

Hosted Liquor (premium)

first two hours	\$80
third hour	\$35
fourth hour	\$30

PREMIUM LIQUOR OPTIONS

Kastra Elion Vodka
Hendrick Gin
Diplomatico Rum
Don Julio Reposado
Basil Hayden Bourbon
Yola Mezcal
Includes soft drinks, water, juices



BEVERAGE PACKAGES

HOSTED BAR | 2 OPTIONS - WELL OR PREMIUM | HOSTED LIQUOR UNLIMITED CONSUMPTION PRICED PER PERSON
LIQUOR PACKAGES INCLUDE 2 BEERS AND 2 WINES

Beer, Wine, Choice of 2 Classic Cocktails

1 hour	\$30
2 hours	\$45
3 hours	\$50
4 hours	\$60

Cocktails

WORLD FAMOUS

rye, benedictine, bitter bianco, angostura

AGAVE SPRITZ

mezcal, blanco tequila, pamplemousse, aperol, prosecco

SAINT FUME

mezcal, benedictine, strawberry, jalapeño

GIN & JAUNE

gin, pamplemousse, forthave yellow, sparkling wine

SIDECAR

cognac, cointreau, lemon

taxes are additional

Zero Proof Cocktail Options

SPRITZ

lyre's Italian orange, grapefruit, bubbles

MARGARITA

lyre's agave blanco, lime

OLD FASHIONED

lyre's American malt, sugar, bitters





Contact Information

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