



SPORTS · BAR · GRILL

PRIVATE EVENTS & SPECIAL OCCASIONS AT THE PRO

The Pro is not your average sports bar. A continuation of the historic Old Pro in downtown Palo Alto, this landmark space is designed to host celebrations of all kinds — from birthdays and wedding after-parties to corporate gatherings. We've curated flexible packages to meet your needs. The special events menus below allow you to create your own experience at The Pro, beyond our usual offerings.

Come for the food. Stay for the game.

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EVENT SPACES

Choose the right setting for your group

Whether you're celebrating with a small group or taking over the whole venue, The Pro has a space for every occasion.

Large Tables • Semi-private • Ideal for groups

Perfect for birthdays, team dinners, or celebrating a big win — seated together in the heart of the action.

Capacity	Up to 16 guests 8 stools with generous standing room
Availability	Lunch & Dinner · Mon–Sun
F&B Minimum	\$300 for the table & appetizers
Packages Available	Team Captain · Passed Hors d'Oeuvres · Beverage

Partial Dugout • Semi-private • Great for mid-size groups

Reserve a portion of our iconic Dugout with dedicated TV screens and the energy of the full bar.

Capacity	Up to 44 guests standing
Availability	Lunch & Dinner · Mon–Sun
F&B Minimum	\$300 per table + add ons
Packages Available	Team Captain · Passed Hors d'Oeuvres · Buffet · Beverage

The Dugout • Fully private • The full experience

Take over the entire Dugout — panoramic TV screens, dedicated bar access, and room for a real celebration.

Capacity	Up to 70 guests standing or 30 guests seated at one table
Availability	Lunch & Dinner · Mon–Sun
F&B Minimum	\$5,000 Mon–Wed · \$6,000 Thu–Sat For lunch please ask
Packages Available	All packages available · Custom menus on request

Full Buyout • Fully private • The whole Pro is yours

The entire Pro, from bar to every screen — an unforgettable private experience in a Palo Alto landmark.

Capacity	Up to 175 guests standing or 70 guests seated with separate receptions space
Availability	Contact us for availability
F&B Minimum	\$18,000–\$22,000 — inquire for pricing For lunch please ask
Packages Available	Fully custom · All packages · Chef collaboration welcome

TEAM CAPTAIN PACKAGE

Celebrate at a big bar height table – VIP view of the video wall

Everything is taken care of – just show up, pick your game, and enjoy.

Light Appetizers | 8–14 Guests

\$300

8 stools with generous standing room

Each additional guest (up to 22 people)

\$25 per guest

WHAT'S INCLUDED

- Bar Height Table – 8 chairs + standing room for ~6 more (14 total)
- Dedicated TV Screen – Your choice of game or input
- Food – Family Style – Set up and ready upon arrival
- 2 hour window – additional time at the table \$100 per hour

Food included:

- 2 each – Chips and Dip | yucca chips ~ sour cream & onion dip ~ pickled chilies
- 2 each – Shrimp & Oxtail Pot-stickers
- 2 each – 4 Cheese Flatbread
- 2 each – Battered Fries
- 2 each – Buffalo Wings (24 wings each)

BEVERAGE ADD-ONS see page 6 for more options

- Beer Pitchers – à la carte
- The Pro "Basketball Punch Bowl" – served with ladle and cups **\$60 each**

TAKE-HOME MERCHANDISE ADD-ONS

The Pro "Natural" Hat	\$40 each
The Pro Vintage T-Shirt	\$30 each
The Pro "Clark the Zebra" Pint Glass	\$10 each

We look forward to making your event one to remember.

PASSED HORS D'OEUVRES

Available for full buyouts & Dugout rentals — passed upon arrival

\$100 PER SELECTION

20 pieces minimum · \$50 add-on for an additional 10 pieces

Potato Skins

dill crema · pickled red onion · smoked trout roe

Potato Skins

sour cream · cheddar · bacon · green onion

Crispy Maitake **vegetarian**

honey mustard vinaigrette · chive

Mexican Pizza Bites **vegetarian** · add Wagyu +\$24/pkg

refried beans · pickled red onion · roma tomato · cheddar jack

Seasonal Vegetable Kabob **vegetarian**

green goddess

\$140 PER SELECTION

20 pieces minimum · \$70 add-on for an additional 10 pieces

Meat & Seafood

Snake River Farms Pigs in a Blanket

hot dog · puff pastry · honey mustard

Spicy Buffalo Chicken Bites

fried · blue cheese dressing

Oxtail & Shrimp Potstickers

napa cabbage · carrot · leek · soy yuzu dipping sauce

Skewers

Grilled Shrimp

chipotle aioli · scallion

Grilled Teriyaki Chicken

toasted sesame seeds

Sliders

Mini Pro Burger

béarnaise aioli · crispy onions · smoked cheddar

Chicken Parm.

marinara · mozzarella · garlic brioche

DESSERTS · \$140 per selection (20 pieces)

Mini Triple Chocolate Brownie Bites

Banana Bread Pudding Bites

Chocolate Chip Cookies

BUFFET & FAMILY STYLE

Shared dining experiences crafted for your group

APPETIZERS · À la carte

- Chips and Dip
- Aged Cheddar Biscuits
- Poutine
- All appetizers, salads, and wings from our full menu are available

FLATBREADS · Per order, serves 2–4 guests

4 Cheese vegetarian mozzarella · cheddar · jack · parm · tomato sauce	\$18
Hot Italian Sausage pickled hot & sweet peppers · vidalia onion · hot honey · tomato sauce	\$23
Charred Broccolini vegetarian roasted shiitake · caramelized onion · black truffle crema	\$20
Breakfast Flatbread bacon · farm egg · tomato sauce · parmesan	\$23

BUFFET · \$75 per person (includes additional table space)

INCLUDES

- Caesar Salad or Cali Crunch Salad
- Macaroni & Cheese or Warm Potato Salad
- Grilled Broccolini
- Chocolate Brownie Bites
- Banana Bread Pudding Bites

PROTEIN CHOICES | pick 2 – additional protein +\$10/person

- Cauliflower Steak
- Salmon
- Soy Glazed Ribs
- Roast Chicken
- Hanger Steak ·
- Filet of Beef (+\$20/person)

BEVERAGE PACKAGES

All beverages priced à la carte · charged on consumption

HOUSE BEVERAGE PACKAGE - full beverage menu is also available

Pro Blonde Ale	Narrative Fermentation	\$8 glass / \$28 pitcher
House White Wine	Cultivar Sauvignon Blanc	\$14 glass / \$60 bottle
House Red Wine	Kutch Pinot Noir	\$16 glass / \$68 bottle
House Rosé Wine	Liwa Provence Blend	\$14 glass / \$60 bottle
Old Fashioned		\$18
Luck Margarita		\$18

WINES BY THE BOTTLE - other wines available upon request

Sparkling & White

Billecart Salmon Brut Rosé Champagne	\$200
Sancerre · Sauvignon Blanc	\$85
California Chardonnay	\$125
French White Burgundy / Chardonnay	\$150

Red

California Pinot Noir	\$85
California Cabernet	\$95
California Cabernet · Premium	\$150
French Red Burgundy / Pinot Noir	\$105
French Bordeaux Cabernet Blend	\$125

TRAY SERVICE - optional

Complimentary for large parties

Variety tray of your selected beverages will be presented to your guests upon arrival

All beverages will be priced a la carte

PHOTOGRAPHS

Walk-through of the space available on our website:
thepropalocalto.com/specialevents

Large Tables | 8-16 guests each



The Dugout | up to 75 guests standing

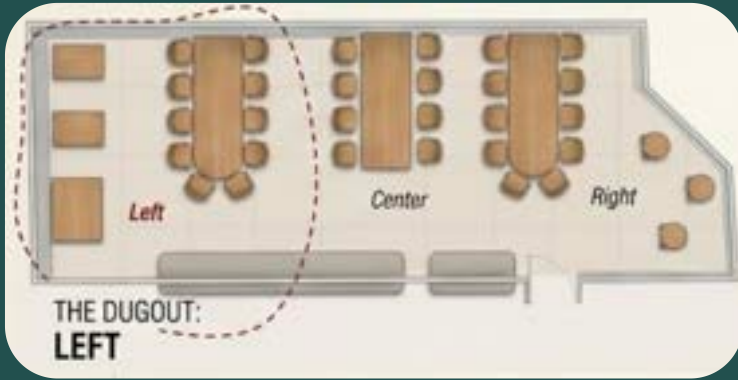


Full Buy-Out | up to 175 guests standing

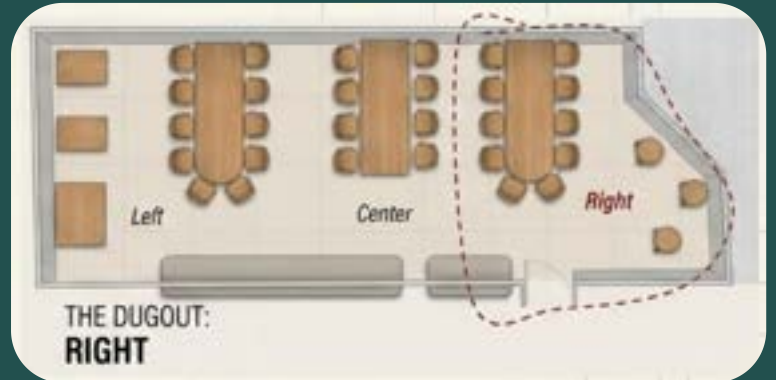


The Dugout

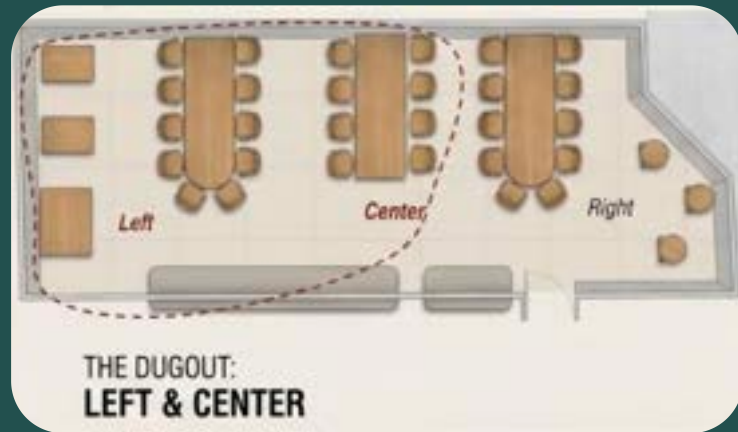
Partial Space Configurations for semi-private events



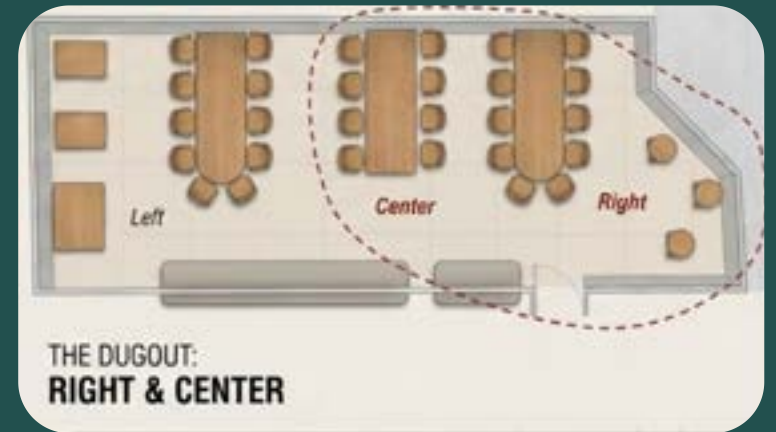
Capacity: 20 seated or 20-25 standing



Capacity: 10 seated + 10 standing



Capacity: 28 seated or 20 standing



Capacity: 18 seated + 10 standing