



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. Our special events menus 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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GUEST TESTIMONIAL

Come experience the fun for yourself

"I was in town for a conference and they held a private event. We packed the place and the Food was amazing. The Staff were hustling food and custom drinks left and right. Everyone had an incredible time. Perfect location as well." -David M.

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 • Available in The Dugout or Outside

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

Capacity	Up to 14 guests (includes 8 stools with generous standing room)
Availability	Lunch (Wed - Sun) Dinner (Mon - Sun)
F&B Minimum	\$300 per table + add ons
Packages Available	Team Captain • 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 35 guests standing
Availability	Lunch (Wed - Sun) 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 38 guests seated
Availability	Lunch (Wed - Sun) Dinner (Mon - Sun)
F&B Minimum	Lunch \$3,000 Dinner \$5,000 (Mon - Wed) • \$6,000 (Thur - Sat)
Packages Available	All packages available • Custom menus on request

EVENT SPACES CONTINUED

Outdoor Patio • Semi-private • Ideal for groups

Perfect for birthdays, team dinners, or celebrating a big win — while enjoying the fine Palo Alto weather.

Capacity	Up to 50 guests standing or 40 guests seated
Availability	Lunch (Wed - Sun) Dinner (Mon - Sun)
F&B Minimum	Lunch \$2,000 Dinner \$4,000 (Mon - Wed) • \$5,000 (Thur - Sat)
Packages Available	All packages available • Custom menus on request

The Pen Speakeasy • Semi or fully private • Curated Experiences

Featuring club-level access, a rare whiskey collection, and an intimate setting for corporate planning meetings, executive gatherings, and elevated networking events.

Capacity	Up to 40 guests standing or 28 guests seated
Availability	Contact us for availability
F&B Minimum	Starting at \$2,500 (for a 3 hour event)
Packages Available	Passed Hors d'oeuvres • Buffet • Family-style • Premium Beverage • Rare Whiskey Flight • Champagne & Caviar Service • All-day Corporate Planning Meetings

Full Buyout • Fully private • The whole Pro is all 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 80 guests seated with a separate reception space
Availability	Contact us for availability
F&B Minimum	\$18,000-\$22,000 <i>inquire for pricing</i>
Packages Available	All packages • Fully custom • Chef collaboration welcome

We look forward to serving up an MVP-worthy experience.

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**

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 **11AM–4PM**

- 2 each — Yucca Chips and Dip  
- 2 each — Turkey Club
- 2 each — Greek Wrap 
- 2 each — Battered Fries 
- 2 each — Buffalo Crispy Wings (12 each)

FOOD INCLUDED **5PM–10PM**

- 2 each — Yucca Chips and Dip  
- 2 each — 4 Cheese Flatbread 
- 2 each — Roasted Mushroom Quesadilla 
- 2 each — Battered Fries 
- 2 each — Buffalo Crispy Wings (12 each)

TAKE—HOME MERCHANDISE

Perfect for event giveaways, team gifts, and memorable take-home keepsakes.

The Pro "Natural" Hat

\$40 each

The Pro Vintage T-Shirt

\$30 each

The Pro "Clark the Zebra" Pint Glass

\$10 each

The Pro "Clark the Zebra" Pint Glass Trio Set

\$26 each

PASSED HORS D'OEUVRES

Available for full buyout & Dugout buyout — passed upon arrival

\$80 PER SELECTION

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

Potato Skins

sour cream · cheddar · green onion

\$100 PER SELECTION

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

Potato Skins

dill créma · pickled red onion · smoked trout roe

Crispy Maitake Skewer

honey mustard vinaigrette · chive

Seasonal Vegetable Kabob

green goddess

Roasted Mushroom Sonora Quesadilla

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

add Wagyu +\$24/pkg



\$140 PER SELECTION

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

Meat & Seafood

Spicy Buffalo Chicken Bites

fried · blue cheese dressing

Local Ceviche Tostada

tomato · avocado · serrano · aji amarillo · lime · red onion · cilantro

Pigs in a Blanket

hot dog · puff pastry · honey mustard

Skewers

Grilled Shrimp

chipotle aioli · scallion

Grilled Teriyaki Chicken

toasted sesame seeds

Sliders

Chicken Parm

marinara · mozzarella · garlic brioche

Mini Pro Burger

béarnaise aioli · crispy onions · smoked cheddar · garlic brioche

Maitake Sliders

honey mustard · roma tomato · iceberg lettuce · garlic brioche



PASSED HORS D'OEUVRES CONTINUED

Available for full buyout & Dugout buyout — passed upon arrival

DESSERTS • \$140 PER SELECTION

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

Mini Triple Chocolate Brownie Bites

Banana Bread Pudding Bites

BUFFET & FAMILY STYLE

Shared dining experiences crafted for your group

BUFFET • \$75 per guest *(additional table space included)*

INCLUDES

- Caesar Salad or Cali Crunch Salad
- Cavatelli Mac & Cheese
- Grilled Broccolini
- Chocolate Brownie Bites
- Banana Bread Pudding Bites

PROTEIN CHOICES | PICK 2 *(additional protein +\$10/guest)*

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

FLATBREADS • Per order, serves 2–4 guests

4 Cheese 🌱 mozzarella · cheddar · jack · parmesan · tomato sauce	\$18
Hot Italian Sausage pickled hot & sweet peppers · vidalia onion · hot honey · tomato sauce	\$23
White Veg 🌱 broccolini · maitake · button · caramelized onions · mozzarella · parmesan · black truffle crema	\$20
Grilled Asparagus & Candied Hobbs Bacon onions · mozzarella · tomato sauce	\$22
Breakfast Sliced prosciutto · farm eggs · tomato sauce · mozzarella	\$22

All appetizers, salads, and wings from our full menu are also available.

BEVERAGE PACKAGES

All beverages are 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 / \$42 carafe
House Red Wine	Kutch Pinot Noir	\$16 glass / \$68 bottle
House Rosé Wine	Liwa Provence Blend	\$14 glass / \$42 carafe
Old Fashioned		\$18
Margarita		\$18

WINES BY THE BOTTLE – other wines available upon request

Sparkling & White (750ml bottles)

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

Red (750ml bottles)

California Pinot Noir	\$85
California Cabernet	\$95
California Cabernet · Premium	\$150
French Red Burgundy / Pinot Noir	\$150
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

GUEST EXPERIENCES

Add-on to any event for a more personalized, interactive, and elevated guest experience.

TAKE HOME COOKIE BAGS

A sweet send-off for any event. Individually packaged fresh-baked cookies make the perfect parting gift, leaving guests with one last memorable bite of The Pro. **\$15** (3 cookies per bag)

CUSTOM PRINTED MENUS & PLACE CARDS

Custom Printed Menus

Personalized cocktail, lunch, and dinner menus featuring your company logo, event branding, or custom greeting — thoughtfully designed to add a polished, tailored touch to the guest experience at The Pro.

Custom Printed Place Cards

Custom printed place cards designed to elevate seated dinners, executive meetings, and networking events with a refined, personalized presentation. **\$2 per guest**

ALL-DAY CORPORATE PLANNING MEETING PACKAGE

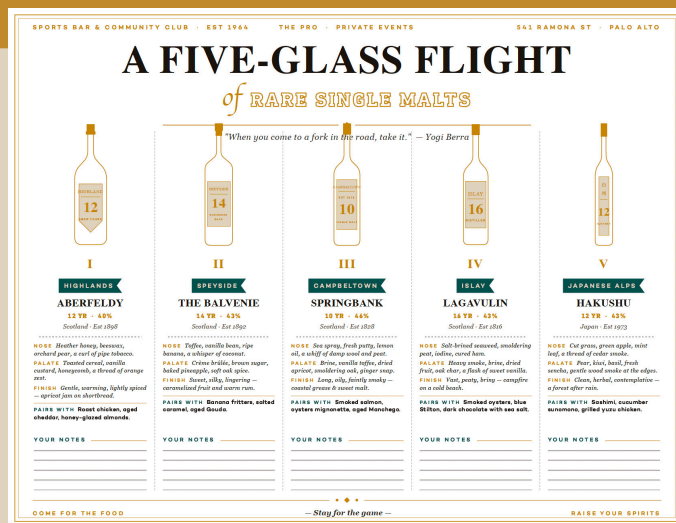
Designed for productive, full-day gatherings, this comprehensive meeting experience includes breakfast service with coffee, tea, and pastries, a curated lunch, continuous beverages and light snacks throughout the day, a mid-afternoon dessert break, and dinner service to conclude the evening. Ideal for leadership retreats, strategy sessions, off-sites, and team planning meetings at The Pro.

PODCAST STUDIO

A private, professionally designed space for podcast recordings, interviews, live conversations, and content creation. Ideal for corporate thought leadership sessions, creator collaborations, fireside chats, and branded event activations at The Pro. <https://thepropalocalto.com/pro-podcast-studio/>

WINE & WHISKEY FLIGHTS

Explore curated wine or whiskey flights designed for discovery and conversation, available as either a sommelier-led tasting experience or a self-guided format. Perfect for client entertainment, team gatherings, networking events, and elevated social experiences at The Pro.



PHOTOGRAPHS

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

Large Tables | 8-16 guests each



The Dugout | up to 75 guests standing

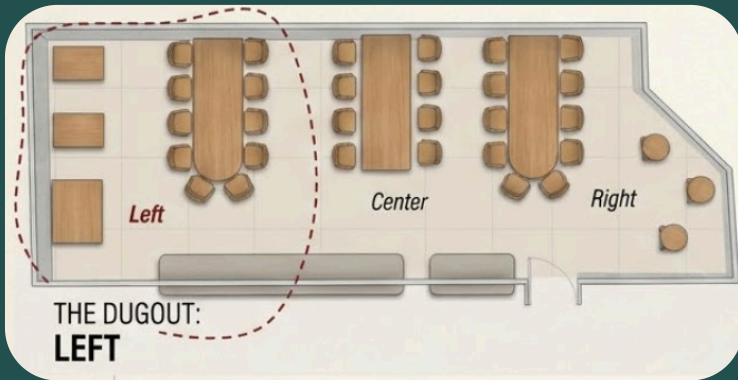


Full Buy-Out | up to 175 guests standing

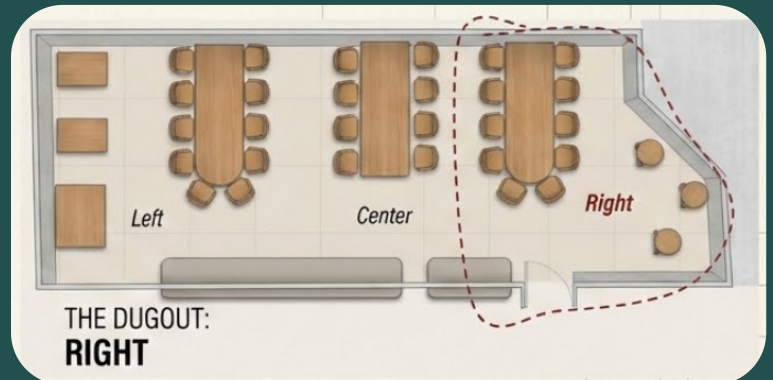


THE DUGOUT

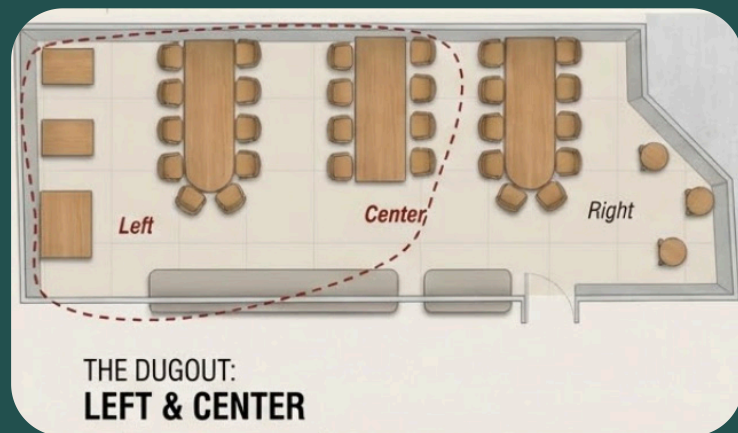
Partial Space Configurations for semi-private events



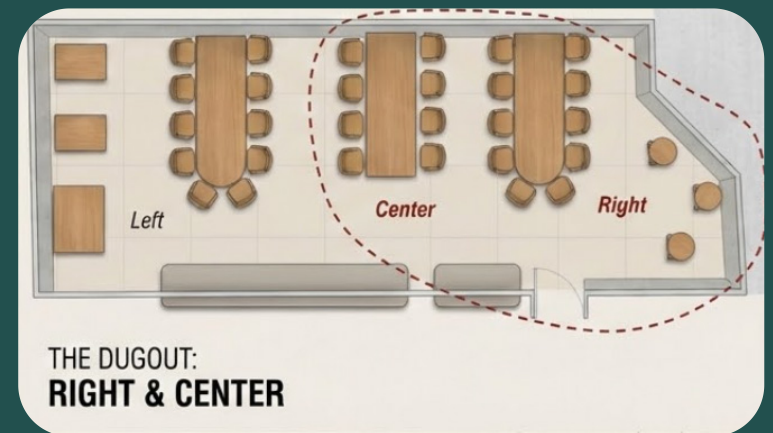
Capacity: 20 guests seated/standing



Capacity: 20 guests
(10 seated + 10 standing)



Capacity: 28 guests seated
OR
35 guests standing



Capacity: 30 guests
(18 seated + 12 standing)