

A stack of wooden blocks with letters and a green glass lamp on a wooden table. The blocks are arranged in a stack, with the letters 'D', 'O', 'O', 'U' visible on the front faces. The lamp is green and has a textured base. The background is a dark, patterned fabric.

EVENTS

AT

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ABOUT JOUJOU

JouJou (meaning “toy” or “plaything”) is an homage to the bustling and beloved restaurants of an era that promised a great time when you went out. Inspired equally by great restaurants and louche lounges, JouJou brings French food to the table through a California lens. No shortcuts, nothing avant garde. Just the food you want to eat again and again, prepared expertly a la carte with some unique and fresh touches.

Whether you’re interested in a business dinner or a birthday, there are plenty of spaces to choose from, from the glass-enclosed patio that houses the lively main bar, a more intimate and secluded table in the sunken Rose Room, or quieter spaces that are more conducive to conversation.

JouJou pairs all of this with easygoing hospitality that feels effortless, all while meeting every need with elegance and poise. Come play with us!



An intimate, enclosed room designed for small gatherings of six to eight guests. Surrounded by wine shelves, the space feels private and self-contained, well suited for focused dinners, celebratory toasts, or discreet business conversations. Ideal for groups looking for a quieter experience within the restaurant.

THE WINE ROOM

SEATS 4-8 GUESTS

\$2,000 MINIMUM++



A semi-private dining room with a lush, layered atmosphere that encourages conversation and connection. Designed for social gatherings, celebrations, and group dinners, the space balances energy with intimacy. Its layout works equally well for seated meals or standing receptions.

THE ROSE ROOM

*SEATS UP TO 10 AT 1 LONG TABLE,
UP TO 18 AT 3 SEPARATE TABLES,
or STANDING RECEPTION UP TO 20*

\$4,500 MINIMUM++

ADD TERRACE +\$1,000 TOWARDS MINIMUM



A glass-enclosed space filled with natural light, offering flexibility for seated dinners or standing receptions. The Solarium offers several different floor plans, and can be combined with the Outdoor Patio or the Menagerie for even more space to host your guests for a range of events.

THE SOLARIUM

*SEATS UP TO 14 AT 1 LONG TABLE,
UP TO 20 AT 3 SEPARATE ROUND TABLES,
or STANDING RECEPTION UP TO 25*

\$4,500 MINIMUM++

ADD TERRACE PATIO +\$1,000 TOWARDS MINIMUM



Include access to our covered Terrace for your event, offering additional space for guests to gather and unwind. Perfect for a lively cocktail hour, elegantly passed hors d'oeuvres, or a welcoming arrival experience, the Terrace offers a seamless indoor-outdoor flow that elevates any occasion.

THE TERRACE

*AVAILABLE AS AN ADD-ON TO EITHER THE
ROSE ROOM OR SOLARIUM*

ADD FOR +\$1,000 TOWARD EVENT MINIMUM



A spacious, light-filled room with tall ceilings and an open feel. Best suited for larger gatherings, receptions, and events that benefit from movement and flow, the space lends itself to standing formats. Its scale and natural light make it a natural choice for more expansive social events.

THE MENAGERIE

*SEATS UP TO 26 AT ONE LONG TABLE
with rental chairs & tables*

STANDING RECEPTION UP TO 40

\$8,000 MINIMUM++



From the Raw Bar to the Terrace, make JouJou yours for the evening. Soaring ceilings and an expansive floor plan create a dynamic backdrop that can be tailored to your vision. Ideal for milestone celebrations, corporate events, and holiday parties, JouJou pairs striking design with warm hospitality, ensuring every detail feels both elevated and personal.

FULL BUYOUT

SEATS UP TO 75 ACROSS MULTIPLE ROOMS
AND SEATING VIGNETTES

STANDING RECEPTION UP TO 120

SUN-THU \$40,000 MINIMUM++
FRI-SAT \$45,000 MINIMUM++



SAMPLE THREE COURSE MENU

\$150 PER PERSON, SEATED

FIRST

Choose 1 to be offered to your guests.

BUTTER LETTUCE *fines herbes, meyer lemon vinaigrette*
WARM GRAPEFRUIT BRÛLÉE *roasted beets, orange, mandarin, chicories, tarragon citronette*

ENTRÉE

Choose 3 to be offered to your guests. Additional options \$15 per person.

CALIFORNIA KING SALMON *sorrel cream, smoked salmon roe, rhubarb beurre blanc*
BLACK COD A L'ANANAS *pineapple brulee, turnips*
GNOCCHI À LA PARISIENNE *spring légumes, gruyère fondue vin jaune, mint, fines herbes*
ROASTED LIBERTY DUCK BREAST *leg confit presse, cherry & cassis jus, roasted sour cherry*
STEAK AUX POIVRES EXOTIQUES *spring alliums, wild pink peppercorn sauce (+\$15 per person)*

SIDES

Choose 2. Served family style, with entrées. Additional selections \$15 per person.

POMMES FRITES *green garlic mayo*
CREAMED KALE *coconut cream, crispy shallot*
HARICOT VERTS *dry-fried, with anchoïade, crispy olive*

DESSERT

Choose 2 to be offered to your guests.

TRIO OF CHEESES *honey, confitures*
CHOCOLATE MOUSSE TORTE *devil's food, mousse, ganache, blood orange, grand marnier*
TARTE TATIN *pink lady apples, caramel, brown sugar chantilly*
BANANAS FOSTER *gros michel, demerara caramel flambée, with toasted macadamia ice cream*
BABA AU ROSE *rhubarb, strawberry, gin*
DOUBLE VANILLA ICE CREAM *strawberry confiture*



SAMPLE FOUR COURSE MENU

\$185 PER PERSON, SEATED

FIRST

Choose 1 to be offered to your guests.

BUTTER LETTUCE *fines herbes, meyer lemon vinaigrette*

WARM GRAPEFRUIT BRÛLÉE *roasted beets, orange, mandarin, chicories, tarragon citronette*

SLICED CELERY ROOT *cantal, candied walnut, nocino vinaigrette*

SOUP A L'OIGNON *crouton, gruyère*

LOBSTER BISQUE *brandy, fines herbes, lobster claw*

SECOND

Choose 2. Served family-style.

CHICKEN LIVER MOUSSE *sauternes gelée, strawberry, sorrel, brioche*

COUNTRY PÂTÉ *pork, chicken, mango, pistachio*

STEAMED MUSSELS *saffron, coconut milk, crusty bread*

ENTRÉE

Choose 3 to be offered to your guests. Additional options \$15 per person.

CALIFORNIA KING SALMON *sorrel cream, smoked salmon roe, rhubarb beurre blanc*

BLACK COD A L'ANANAS *pineapple brûlée, turnips*

GNOCCHI À LA PARISIENNE *spring légumes, gruyère fondue vin jaune, mint, fines herbes*

ROASTED LIBERTY DUCK BREAST *leg confit presse, cherry & cassis jus, roasted sour cherry*

STEAK AUX POIVRES EXOTIQUES *spring alliums, wild pink peppercorn sauce (+\$15 per person)*

SIDES

Choose 2. Served family style, with entrées. Additional selections \$15 per person.

POMMES FRITES *green garlic mayo*

CREAMED KALE *coconut cream, crispy shallot*

HARICOT VERTS *dry-fried, with anchoïade, crispy olive*

DESSERT

Choose 2 to be offered to your guests. Additional options \$20 per person.

TRIO OF CHEESES *honey, confitures*

CHOCOLATE MOUSSE TORTE *devil's food, mousse, ganache, blood orange, grand marnier*

TARTE TATIN *pink lady apples, caramel, brown sugar chantilly*

BANANAS FOSTER *gros michel, demerara caramel flambée, with toasted macadamia ice cream*

BABA AU ROSE *rhubarb, strawberry, gin*

DOUBLE VANILLA ICE CREAM *strawberry confiture*





SAMPLE FAMILY-STYLE MENU

\$195 PER PERSON, SEATED

FIRST

Choose 3. Additional selections \$15 per person.

BUTTER LETTUCE *fines herbes, meyer lemon vinaigrette*
WARM GRAPEFRUIT BRÛLÉE *roasted beets, orange, mandarin, chicories, tarragon citronette*
SLICED CELERY ROOT *cantal, candied walnut, nocino vinaigrette*
CHICKEN LIVER MOUSSE *sauternes gelée, strawberry, sorrel, brioche*
COUNTRY PÂTÉ *pork, chicken, mango, pistachio*
STEAMED MUSSELS *saffron, coconut milk, crusty bread*

ENTRÉE

Choose 2. Additional selections \$35 per person.

CALIFORNIA KING SALMON *sorrel cream, smoked salmon roe, rhubarb beurre blanc*
BLACK COD A L'ANANAS *pineapple brûlée, turnips*
GNOCCHI À LA PARISIENNE *spring légumes, gruyère fondue vin jaune, mint, fines herbes*
PAN-ROASTED CHICKEN BREAST *chicken jus with fines herbes and mushrooms*
ROASTED LIBERTY DUCK BREAST *leg confit presse, cherry & cassis jus, roasted sour cherry*
PRIME RIB OF BERKSHIRE PORK *apple-horseradish chantilly, calvados au jus*
STEAK AUX POIVRES EXOTIQUES *spring alliums, wild pink peppercorn sauce (+\$15 per person)*

SIDES

Choose 2. Served with entrées, additional selections \$15 per person.

POMMES FRITES *green garlic mayo*
CREAMED KALE *coconut cream, crispy shallot*
HARICOT VERTS *dry-fried, with anchoïade, crispy olive*
SEASONAL VEGETABLE *chef's selection from the market (+\$10 per person)*

DESSERT

Choose 2 to be offered to your guests. Additional selections \$20 per person.

TRIO OF CHEESES *honey, confitures*
CHOCOLATE MOUSSE TORTE *devil's food, mousse, ganache, blood orange, grand marnier*
TARTE TATIN *pink lady apples, caramel, brown sugar chantilly*
BABA AU RHUM *whipped coconut, pineapple-rum flambée*



SAMPLE RECEPTION MENU

Selection of 4 items \$80 per person, up to 2 hours of service.
Selection of 4 items \$45 per person, up to 1 hour of service.
Additional items \$15 per person.

PASSED CANAPÉS

- WARM GOUGÈRES *gruyère, chives*
- ESCARGOT TOAST *green garlic & snail butter*
- SF BAY HALIBUT CRUDO *meyer lemon-cured, celtuce, little gems, sauce petit bijou*
- DUNGENESS CRAB LOUIE XIV *tarragon louie dressing, butter cracker*
- COUNTRY PÂTÉ *pork, chicken, mango, pistachio*
- CHICKEN LIVER MOUSSE *sauternes gelée, strawberry, sorrel, brioche*
- LOBSTER BISQUE *brandy, fines herbes, lobster claws*
- OEUF MAYONNAISE *espelette, dijon, jambon*
- STEAMED MUSSELS *saffron, coconut milk, thai basil*
- MAINE LOBSTER & TROPICAL FRUITS *lime & herb dressing (+\$10 per person)*
- CONFIT DUCK LEG PRESSÉ *cherry & cassis jus (+\$10 per person)*
- POMMES GAUFRETTE *smoked trout roe, creme fresh, chives*
(*tsar nicoulai caviar +\$25 per person*)
- STEAK AUX POIVRES EXOTIQUES *alliums, tropical peppers (+\$20 per person)*

POMMES FRITES STATION

\$15 per person

- POMMES FRITES
- GREEN GARLIC AIOLI

SHELLFISH PLATEAUX

\$75 per person (+\$25 per person to add maine lobster)

THE JOUJOU

Oysters On The ½ Shell, Crab Legs, Poached Shrimp, Uni

CHARCUTERIE STATION

\$50 per person

- COUNTRY PATE
- CHICKEN LIVER MOUSSE
- SALMON RILLETTE
- ACCOUTREMENTS

DESSERTS

\$45 per person

CANELE DE BORDEAUX

- BABA AU RHUM *whipped coconut, pineapple-rum flambée*
- CHOCOLATE MOUSSE TORTE *devil's food, dark chocolate mousse, ganache*



PRICING

All pricing based on a 4 hour event. Event extensions and additional room combinations are available, please inquire. In December, an additional +\$1,000 is added to the minimums, and all buyouts will be priced at weekend pricing.

THE WINE ROOM \$2,000++ F&B MINIMUM

- Seats 4-8
- Fully private

THE ROSE ROOM \$4,500++ F&B MINIMUM

- Seats up to 18
- Standing reception up to 20
- Semi-private
- Add adjoining Terrace, +\$1,000 toward minimum

THE SOLARIUM \$4,500++ F&B MINIMUM

- Seats up to 14 at 1 long table
- 15 - 20 at 3 separate, round tables
- Standing reception up to 25
- Fully private
- Add adjoining Terrace, +\$1,000 toward

THE TERRACE ADD \$1,000 TOWARD F&B MINIMUM

- An add-on to bookings in The Rose Room or The Solarium
- Fully private

THE MENAGERIE \$8,000++ F&B MINIMUM

- Seats up to 26 at 1 long table (rental tables & chairs required at additional cost)
- Standing reception up to 40
- Semi-private

FULL BUYOUT SUN - THU \$40,000++ F&B MINIMUM FRI - SAT \$45,000++ F&B MINIMUM

- Seats up to 65 across multiple rooms and seating vignettes
- Standing reception up to 120
- Fully Private



BOOKING TERMS

DEPOSITS

A deposit of 50% of the food and beverage minimum must be paid upon signing a contract in order to secure the room.

EVENT FEES & SERVICE CHARGES

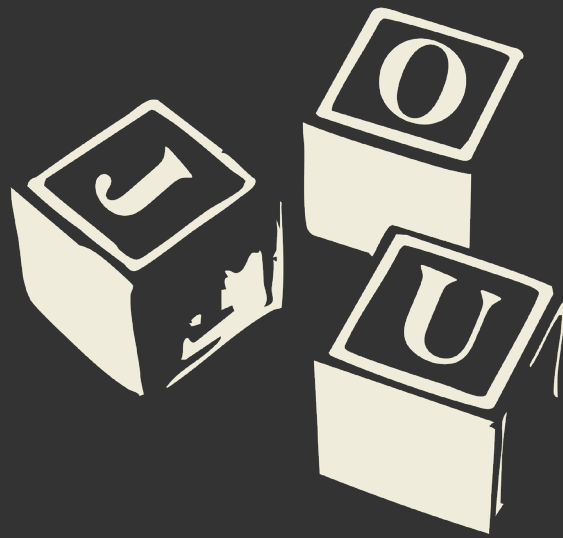
All events will be charged a 3% administrative fee, based on the subtotal of the event. A Service charge of 20% is also applied to each check. Please inquire about fees for time extensions and charges for rentals and decor.

CANCELLATIONS

Cancellations made more than 30 days prior to an event receive a refund of their deposit. Cancellations made between 30-15 days before the date of the event will forfeit the deposit paid. All cancellations made 14 days or less before the event will pay the minimum, plus applicable taxes and fees, in full.

A/V & SEATING NEEDS

If your event requires specific audio and visual equipment, or additional seating needs please let us know.



COME PLAY WITH US