



IZZY'S

ON THE PENINSULA

Izzy's on the Peninsula offers private and semi-private dining options with the ability to have seated experiences up to 85 guests and up to 120 guests for cocktail-style events. With a wide variety of spaces, from intimate to expansive, we can plan a memorable event with customized menus, layouts, and special offerings.

events@izzyssteaks.com
(650) 654-2822 ext. 108

Thank you for your interest in hosting your next event at Izzy's!



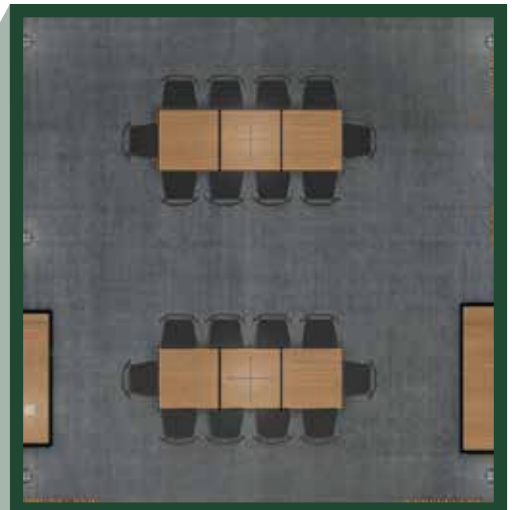


PACIFIC ROOM

20 Seated / 25 Standing

★ ★ ★ ★

Our signature private dining room, the Pacific Room is perfect for intimate dining events and elevated meetings with natural light and high ceilings.

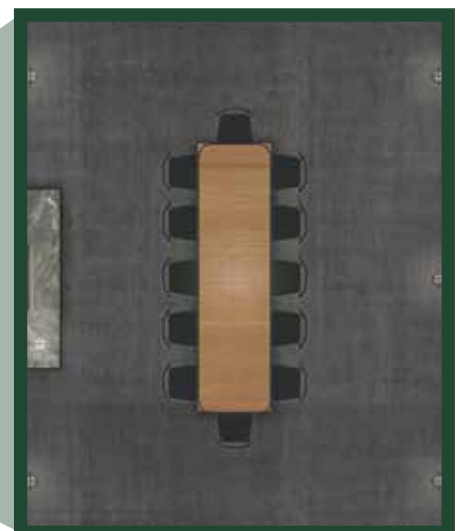


BARBARY ROOM

12 Seated / 20 Standing

★ ★ ★ ★

The Barbary Room can accommodate its own lunch or dinner parties, larger meetings, or be combined with the adjacent Pacific Room for larger dining events or cocktail parties for up to 45 guests.

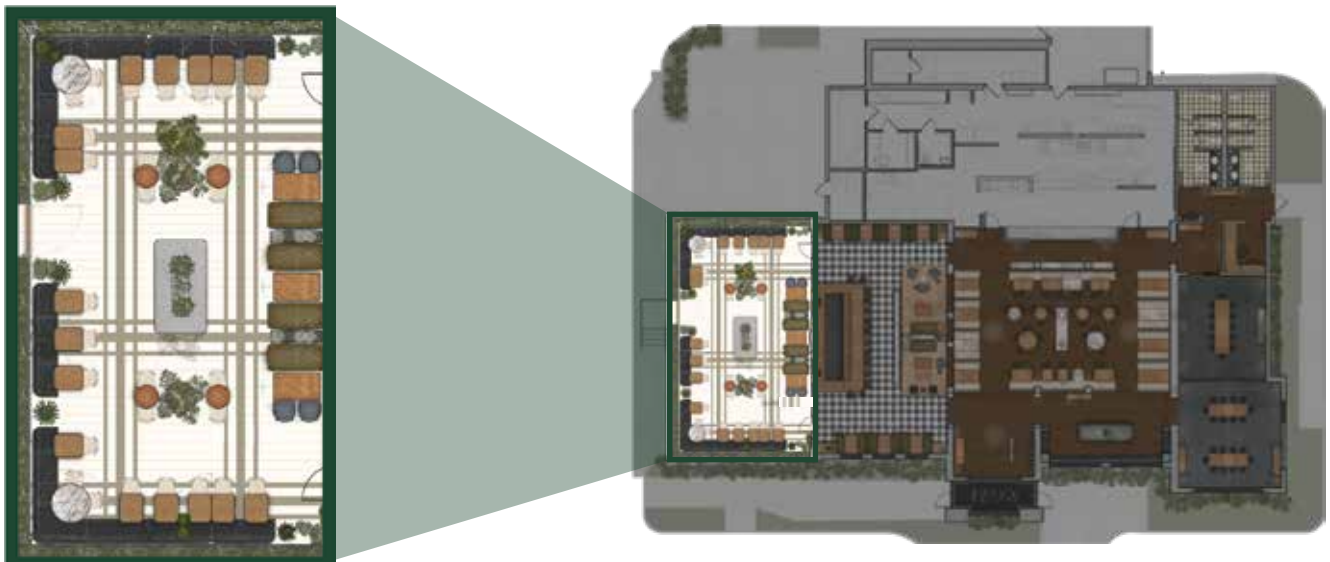


THE GARDEN

50 Seated / 65 Standing

★ ★ ★ ★

The Garden located off the Bar is designed with flexibility in mind to accommodate fully seated dinners, company happy hours, or cocktail parties under the stars. This space can also be tented during colder months.



THE BAR

Up to 20 Guests for a cocktail-style event

★ ★ ★ ★

For a semi-private event space, our Bar is well suited for rambunctious cocktail parties with bar, booth and lounge seating with ample standing room.



ISADORE'S TABLE

Up to 10 Seated / 20 Standing

★ ★ ★ ★

Located in the main dining room, Isadore's Table is a semi-private space for smaller groups who want to experience the energy of the restaurant or as a unique pre-function area before entering one of the adjacent private spaces.



MAIN DINING ROOM

Up to 85 Seated / 120 Standing

★ ★ ★ ★

Izzy's on the Peninsula is also available for full buyout events spanning across our unique spaces for larger receptions and cocktail parties. With the distinctive designs of the dining spaces, bar, and outdoor garden, we can customize an event offering that invites guests to explore a variety of food and beverage experiences.





MENUS

ALLERGENS KEY

- | | | | | | | | | |
|---|---|---|---|---|--|---|---|---|
|  |  |  |  |  |  |  |  |  |
| contains dairy | contains shellfish | contains seafood | contains gluten | contains egg | contains allium | contains nuts | contains soy | contains alcohol |

COCKTAIL STYLE

Minimum of 20 guests

PASSED HORS D'OEUVRES

Wedge Salad Skewer \$8 per person
iceberg lettuce, tomato, bacon, green goddess dressing

Smoked Salmon \$13 per person
chive-potato cake, lemon crème fraîche, hard-cooked egg • *add kaluga caviar* \$19

Deviled Eggs \$9 per person
panko crusted, bacon, fresno chile

Duck Confit Crostini \$10 per person
seasonal accompaniments.

Tuna Tartare Crostini \$12 per person
Ginger-citrus vinaigrette, avocado purée, shiso, baguette crostini

Roasted Tomato \$8 per person
tomato, basil, toast points

Goat Cheese Mousse \$8 per person
seasonal fruit compote, crostini

Puff Pastry Tart \$10 per person
seasonal toppings

Candied Bacon \$12 per person
thick cut, maple glaze, date, goat cheese

Beef Tartare \$12 per person
!let minion, housemade breadcrumbs, capers, pickling horseradish, cornichons

Beef Carpaccio Rolls \$13 per person
seasonal

DESSERT PLATTERS

Keylime Squares \$8 per person
red currant coulis

Mini-Glazed Crullers \$8 per person

Chocolate Decadence \$8 per person
vanilla mascarpone

BOARDS FOR THE TABLE

Cheese Board \$16 per person
chef's choice of three cheeses, seasonal fruit, mixed nuts

Charcuterie Board \$18 per person
chef's choice of three meats, pickles, mustard

Charcuterie & Cheese Board \$25 per person
chef's choice of three cheeses, three meats, seasonal fruit, mixed nuts

Seasonal Vegetable Crudité \$10 per person
chef's choice of seasonal vegetables and dips

CHEF'S STATIONS

Inquire for pricing

RAW BAR *by the piece*

Oysters On The Half Shell
Jumbo Shrimp Cocktail
Chilled Lobster Tail
Chilled Mussels

SLIDER STATION *by the piece*

Prime Rib
Fried Chicken
Blacken Smashed Burger
Vegetable

CARVING STATION *by the loin*

Prime Rib
Tenderloin
Lamb Loin
Pork Loin
Rack of Lamb
Striploin of Beef
Tomahawk

Adding items from this menu may require labor charges to produce the event.

\$65 LUNCH THREE-COURSE

This menu is offered to events starting before 2 p.m. daily

SALAD COURSE

Select one, to be served for all:

Lunch Caesar Salad boquerones

Wild Arugula roasted & pickled beets, goat cheese mousse,
toasted almonds, orange-balsamic vinaigrette

Family Style Starters
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ENTRÉE COURSE

Guest's choice of:

Crispy Skin Salmon

sweet corn puree, bell peper coulis,
jalapeno-basil oil

Hand-Cut Fettucini

porcini & king trumpet mushrooms, charred
tomato-white wine sauce, basil, grana padano

Mary's Chicken Breast

tarragon-mustard jus

Skirt Steak

8oz, signature marinade

FAMILY STYLE SIDES

Select two, to be served family style:

Izzy's Own Potatoes

Creamed Spinach

House Cut French Fries

Mac & Cheese

Charred Broccoli

Additional Family Style Side +\$9pp each

DESSERT COURSE

Housemade Chocolate Chip Cookies

See our Housemade Cakes
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\$80 THREE-COURSE

Bread service additional +\$2 per person

SALAD COURSE

Select two, for guest's choice:

Caesar Salad

boquerones

Wild Arugula roasted & pickled beets, goat cheese mousse, toasted almonds, orange-balsamic vinaigrette

a perfect **Wedge**

pt. reyes blue cheese, bacon, cherry tomatoes

Family Style Starters

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ENTRÉE COURSE

Select four, for guest's choice of:

Crispy Skin Salmon

sweet corn purée, bell peper coulis, japapeno-basil oil

Hand-Cut Fettucini

porcini & king trumpet mushrooms, charred tomato-white wine sauce, basil, grana padano

Seasonal Vegan Gnocchi

Mary's Chicken Breast

tarragon-mustard jus

Izzy's Smash Burger

american wagyu, cheddar, caramelized onions, special sauce

Skirt Steak

8oz, signature marinade

Prime Rib

10oz, housemade au jus

Surf and Turf +\$20 supplement

8oz, simply grilled Filet Mignon and two 5oz grilled Jumbo Prawns

Bone-in Ribeye +\$40 supplement

20oz, simply grilled

FAMILY STYLE SIDES

Select two, to be served family style:

Izzy's Own Potatoes

Creamed Spinach

House Cut French Fries

Mac & Cheese

Charred Broccoli

Demi-Glace Mushrooms

Additional Family Style Side +\$9pp each

DESSERT COURSE

Select two, for guest's choice of:

Chocolate Decadence

vanilla mascarpone, blackberry-zinfandel sauce

New York Cheesecake

strawberry compote

Key Lime Pie

red currant coulis

See our Housemade Cakes
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\$95 THREE-COURSE

Bread service included

SALAD COURSE

Select two, for guest's choice:

Caesar Salad boquerones

Wild Arugula roasted & pickled beets, goat cheese mousse,
toasted almonds, orange-balsamic vinaigrette

a perfect **Wedge** pt. reyes blue cheese, bacon, cherry tomatoes

Family Style Starters
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ENTRÉE COURSE

Select four, for guest's choice of:

Crispy Skin Salmon

sweet corn purée, bell peper coulis, japapeno-basil oil

Hand-Cut Fettucini

porcini & king trumpet mushrooms, charred
tomato-white wine sauce, basil, grana padano

Seasonal Vegan Gnocchi

Mary's Chicken Breast

tarragon-mustard jus

Filet Mignon

8oz, simply grilled

Skirt Steak

8oz, signature marinade

Prime Rib

10oz, housemade au jus

New York Strip Steak

14oz, simply grilled or blackened

Surf and Turf +\$20 supplement

8oz, simply grilled Filet Mignon and two 5oz grilled
Jumbo Prawns

Bone-in Ribeye +\$25 supplement

20oz, simply grilled

Duroc Tomahawk Pork Chop

roasted plums, cardamom-pork jus

FAMILY STYLE SIDES

Select two, to be served family style:

Izzy's Own Potatoes

Creamed Spinach

House Cut French Fries

Mac & Cheese

Charred Broccoli

Demi-Glace Mushrooms

Additional Family Style Side +\$9pp each

DESSERT COURSE

Select two, for guest's choice of:

Chocolate Decadence

vanilla mascarpone, blackberry-
zinfandel sauce

New York Cheesecake

strawberry compote

Key Lime Pie

red currant coulis

See our Housemade Cakes
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ACCOMPANIMENTS

FAMILY STYLE STARTERS

À la carte, serves 2-3 guests each

Deviled Eggs panko crusted, bacon, fresno chile \$16

Fritto Misto calamari, green beans, fennel, olives, remoulade \$19

Jumbo Prawn Cocktail cocktail sauce \$24

Tuna Tartare ginger-citrus vinaigrette, avocado puree, shiso, baguette crostini \$26

Drunken Prawns cajun spice, lager, puff pastry \$25

Mussels pancetta, saffron-tomato broth, sourdough crostini \$25

Prime Rib Sliders horseradish cream, caramelized onions, housemade buns \$25

★ ★ ★ ★

SAUCE FOR THE TABLE

Au Poivre +\$2 per person

Chimichurri +\$2 per person

Tamarind Steak Sauce +\$2 per person 

KID'S MENU

À la carte, for children 12 and younger

Kid's Burger \$12

Kid's Skirt Steak \$17

Kid's Pasta \$12

IZZY'S BAKERY

HOUSEMADE CAKES

Cake inscription available upon request

6 inch | \$90 | Serves 8 to 10

8 inch | \$100 | Serves 12 to 14

10 inch | \$120 | Serves 16 to 18

Izzy's Carrot Cake

cream cheese frosting

add: grand marnier soaked cake +\$30

Chocolate Cake

devil's food cake, coffee syrup, chocolate mousse,
chocolate glaze

add: cognac syrup +\$30

Triple Coconut Cake

coconut pound cake, coconut cream custard, toasted
coconut

add: rum pound cake +\$30

Berry Tres Leches

strawberry mousse, blueberries, blackberries, tres leches

add: grand marnier and vodka soaked berries +\$30

Lemon Drop Cake

lemon pound cake, lemon curd, garnished with
blueberries and lemon zest

add: vodka infused cake +\$30

Red Velvet Cake

sponge cake, cream cheese mousse

add: bailey's & kahlua soaked sponge cake +\$30

Funfetti Birthday Cake

vanilla chiffon, vanilla cream mousse, buttercream
with sprinkles

Tiramisu

marsala & mascarpone mousse, dark rum
coffee soaked chiffon cake

6 inch - \$120 | 8 inch - \$130

10 inch - \$150

Custom desserts and items available!



FREQUENTLY ASKED QUESTIONS

- **Is there a corkage fee if I bring my own wine?**

Our corkage fee is \$30 per 750ml with a maximum of two bottles.

- **How does beverages work?**

Beverages are billed on consumption and added to the food charges, which are also applicable to the 20% service charge, 5% banquet coordination fee, and 9.375% sales tax. The charges are paid at the conclusion of the event, deducting the deposit amount.

- **How can I reserve my private event?**

You will receive a Banquet Event Order along with an Event Agreement outlining the terms and conditions. Enclosed in the Banquet Event Order will be an estimated grand total. To reserve the space for your event, a 25% deposit of the estimated grand total, along with an electronic signature of the Event Agreement, is required.

- **What is the policy on gratuity and service charges for private dining events?**

Food and beverage is subject to a 20% service charge which is distributed to the front of house staffing working your event. A 5% banquet coordination fee applies to applicable categories: food, beverage, rentals, room fees and labor for the planning and coordination of your event.

- **When is final guest count due?**

We request that you confirm the total number of guests attending no later than seven days prior to the Event Date. We understand that there may be last-minute changes to the guest count, so if the actual attendance exceeds your final count, we'll try to accommodate the extra guests to the best of our ability. However, please note that the additional guests may impact the availability of menu choices and seating.

- **What is your cancellation policy for private dining reservations?**

We kindly ask for written cancellation notice at least 30 days before your event date to initiate the deposit refund in the form of a gift card, redeemable at either of our Izzy's locations. Deposits for events canceled less than 30 days before the event date are non-refundable.

- **Are there any dietary accommodations or special menu options available?**

We take pride in accommodating various dietary preferences and restrictions to ensure all your guests have a delightful dining experience with us. Our Chef is happy to customize menu options for your event.

- **Can I bring my own decorations? Are there any restrictions on decorations?**

We provide printed menus with a custom title and can incorporate a company logo. **Please note that no items may be attached in any way to tables, chairs, walls, floors, windows, or ceilings, except for balloon strings tied to a chair arm. Confetti, glitter, feathers, or rice are not permitted. Candles must be enclosed within glass just past the top of the flame.**

- **Is there a rental fee for booking a private dining space?**

Room rental fees only apply to specific events and circumstances, such as meetings with limited food and beverage offerings, extended use of private rooms, or when the contracted food and beverage minimum is not met.