



# 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](mailto:events@izzyssteaks.com)

(650) 654-2822 ext. 108

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



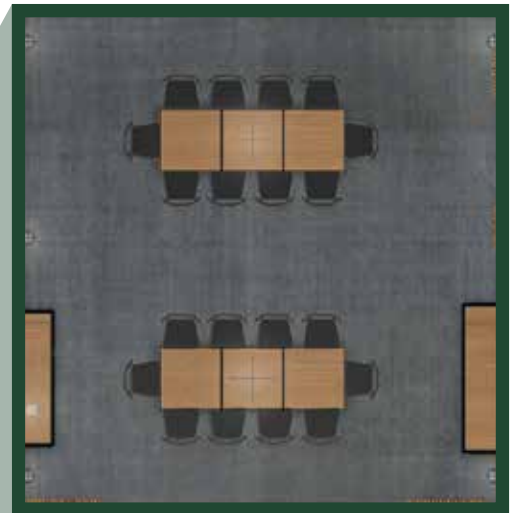


## PACIFIC ROOM

*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.

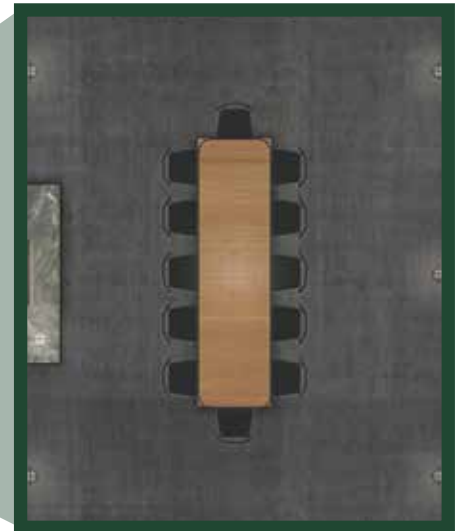


## BARBARY ROOM

*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

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## ALLERGENS KEY

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-  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** 🐟 🍷

butternut squash purée, brown butter vinaigrette

**Hand-Cut Fettucini**

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

**Pumpkin Seed & Panko Crusted Chicken**

duck fat-fried, smoked-onion soubise, lemon

**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

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

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

**ENTRÉE COURSE**

*Select four, for guest's choice of:*

**Crispy Skin Salmon** 🍴 🍴 🍴  
butternut squash purée, brown butter vinaigrette

**Hand-Cut Fettucini**  
porcini & king trumpet mushrooms, charred tomato-white wine sauce, basil, grana padano

**Seasonal Vegan Gnocchi**

**Pumpkin Seed & Panko Crusted Chicken**  
duck fat-fried, smoked-onion soubise, lemon

**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

**Pork Chop**  
simply grilled, roasted apples

**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** 🍷 🍷 🌿  
butternut squash purée, brown butter vinaigrette

**Hand-Cut Fettucini**  
porcini & king trumpet mushrooms, charred tomato-white wine sauce, basil, grana padano

**Seasonal Vegan Gnocchi**

**Pumpkin Seed & Panko Crusted Chicken**  
duck fat-fried, smoked-onion soubise, lemon

**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

**Pork Chop**  
simply grilled, roasted apples

**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 \$23 🌿🍷

**Tuna Tartare** ginger-citrus vinaigrette, avocado puree, shiso, baguette crostini \$23

**Drunken Prawns** cajun spice, lager, puff pastry \$25 🐮🍷🌿🍷

**Mussels** housemade Nduja, garlic, wine, crème fraîche \$25 🐮🌿🍷🍷

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

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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.