



IZZY'S

SAN FRANCISCO

Izzy's in San Francisco's Marina neighborhood offers private and semi-private dining options with the ability to have seated experiences up to 125 guests and up to 150 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.

sfevents@izzyssteaks.com

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





THE BACK ROOM

8-12 Seated



Our signature private dining room on the Mezzanine level is perfect for intimate dining events and elevated meetings with a fully private space complete with A/V capabilities.



Second Floor - Mezzanine Level



THE FRONT ROOM

*Ideal for 13-36 seated with the ability to accommodate up to 50
with the addition of the Back Room / Up to 80 Standing*

★ ★ ★ ★

The Front Room on the Mezzanine level of Izzy's can accommodate its own lunch or dinner parties, larger meetings, or be combined with the adjacent Back Room for larger dining events or cocktail parties.



Second Floor - Mezzanine Level

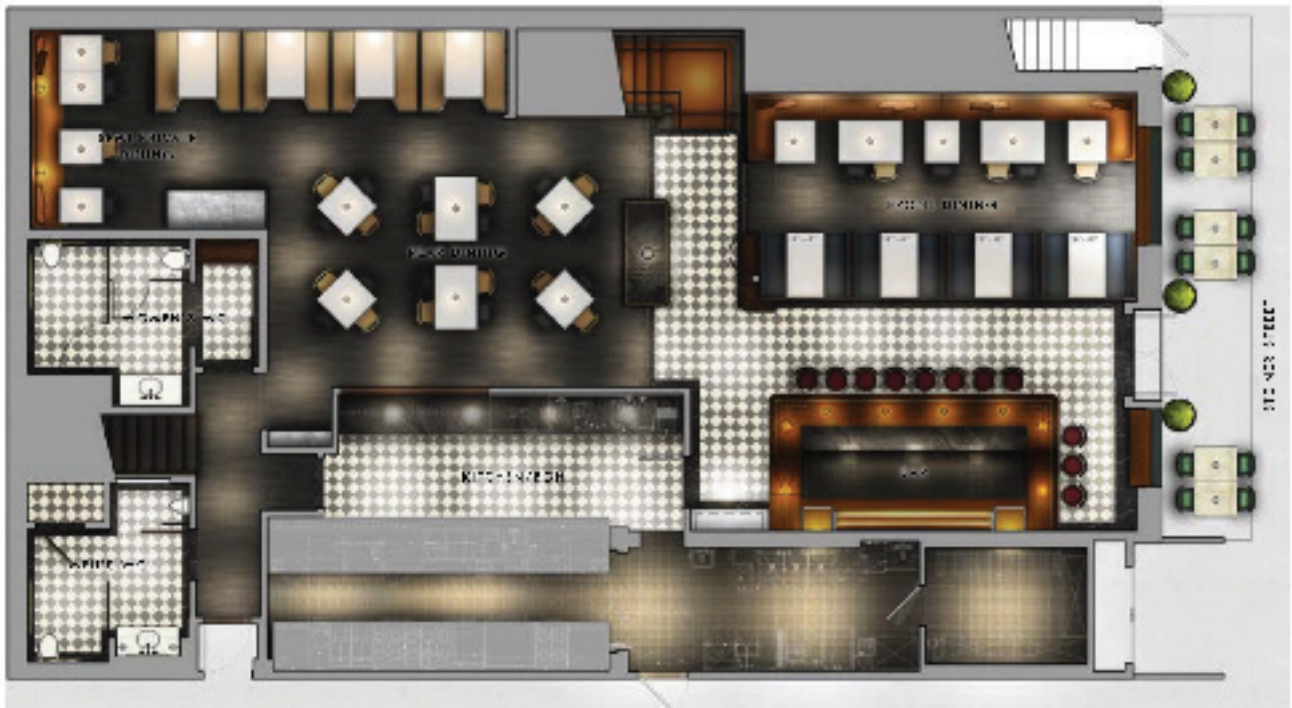


MAIN DINING ROOM & MEZZANINE LEVEL

Up to 125 Seated / 150 Standing

★ ★ ★ ★

Izzy's 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 Mezzanine level, we can customize an event offering that invites guests to explore a variety of food and beverage experiences.



First Floor



Second Floor



MENUS

ALLERGENS KEY

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

HOUSEMADE CAKES

Custom inscription available upon request

6 inch | \$85 | Serves 8 to 10

8 inch | \$95 | Serves 12 to 14

10 inch | \$115 | 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-Topped Tres Leches

strawberry mousse, berrie, 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 - \$115 | 8 inch - \$125

10 inch - \$145



FREQUENTLY ASKED QUESTIONS

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

Our corkage fee is \$50 per 750ml with a maximum of two bottles. Waived for each bottle purchased from our list.

- **How do 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.