IZZY'S

SAN FRANCISCO

A San Francisco icon since 1987, Izzy's brings classic steakhouse warmth and modern sophistication to every private event. Prime cuts, curated wines and cocktails, and an exceptional service team — all in the heart of the Marina District.

We look forward to welcoming you and your guests to Izzy's!

From intimate dinners for twelve to full restaurant buyouts for 150, Izzy's offers a range of private dining spaces on both floors — each with its own character, and all with the warmth and service Izzy's is known for.

THE LEGACY ROOM | *Up to 12 seated*

The Legacy Room honors Izzy's longstanding tradition of hospitality and the DuVall family's enduring presence in San Francisco dining. This intimate second-floor private room is ideal for smaller gatherings, from executive dinners to milestone celebrations. With full privacy, built-in A/V, and a warm, refined atmosphere, the Legacy Room offers a discreet yet memorable setting for your most meaningful occasions. Located on the Second Floor.

THE GALLERY ROOM | *Up to 36 seated - Up to 50 standing*

The Legacy Room honors Izzy's longstanding tradition of hospitality and the DuVall family's enduring presence in San Francisco dining. This intimate second-floor private room is ideal for smaller gatherings, from executive dinners to milestone celebrations. With full privacy, built-in A/V, and a warm, re°ned atmosphere, the Legacy Room offers a discreet yet memorable setting for your most meaningful occasions. Located on the Second Floor.

THE LEGACY + GALLERY ROOMS

Up to 50 seated - Up to 80 standing

When reserved together, the Legacy and Gallery Rooms offer maximum flexibility. The Gallery Room can be fully set for all guests to dine together, while the Legacy Room is styled in advance with the Gallery's Lounge Furniture to create a wine bar, cocktail lounge, or relaxed mingling space. This setup ensures guests can enjoy a seamless experience with distinct spaces for dining and socializing, all on the same floor. Located on the Second Floor.

THE GRAND ROOM - FULL RESTAURANT BUYOUT

Up to 125 seated - Up to 150 standing

Available for full restaurant buyouts, the Grand Room offers the complete Izzy's experience. Guests enjoy exclusive access to both floors, with a bar on each level. This unforgettable setting blends classic San Francisco steakhouse style with warm hospitality, making it ideal for large-scale celebrations, corporate events, and milestone occasions.

AN ELEVATED PAIRING SERVICE

The Decant Experience

A bespoke wine journey, curated for your evening

Every great meal deserves a wine story to match. Work one-on-one with Izzy's Sommelier Team to build a thoughtful progression of wines — course by course, glass by glass — tailored entirely to your menu, your palate, and the occasion you're celebrating.

Whether you're seeking seamless course pairings, wines from a cherished region, or a selection calibrated to a specific budget, our sommeliers bring the expertise and passion to make your evening unforgettable.

$500

per event

excl. applicable fees & taxes

- Full course-by-course wine pairings available
- Regional selections or budget-focused curation
- Must be reserved at least 2 weeks before your event
- Ask your event coordinator to add this experience

RESERVE WITH YOUR EVENT COORDINATOR

SUBJECT TO BANQUET COORDINATION FEE (5%) · SF MANDATE (5%) · SALES TAX (8.63%) · SERVICE CHARGE (20%)

COCKTAILS

Legacy Martini
Uncle Val's gin -*or*- Belvedere organic vodka, vermouth, twist & olives

The Izzy's Gibson
Plymouth gin, dry vermouth, onion brine, pickled onion

Bacon-Washed Old Fashioned
bacon-washed bourbon, mezcal, maple, walnut bitters

Spritz "Specialino"
sparkling wine, gin, lemon, Cappalletti

Flamed Sazerac
Dickel rye, Demerara, Peychaud's & Angostura bitters, absinthe mist

Carajillo Valencio
reposado tequila, orange blossom honey, licor 43, espresso

N/A COCKTAILS

Newgroni
seedlip 42, giffard aperitif, amass riverine

A Liar...
ritual NA gin, cucumber, ginger, elder-flower tonic, lime

...And A Cheat
fre sparkling brut, pomegranate, lemon

WINE

Our full Izzy's Wine List is also available upon request, but selections must be made at least 10 days before your event to confirm availability.

SPARKLING

Bisol Jeio Prosecco, Veneto, Italy	75
J Vineyard California Cuvée, Russian River Valley, CA	80
J Lassalle Cachet Or Brut 1er Cru, Champagne, FR	112
Schramsberg "Mirabelle" Brut rosé, Napa Valley, CA	95
Roederer Estate Brut rosé, Anderson Valley, CA	85

WHITE WINE

Sauvignon Blanc Mauritson, Dry Creek Valley, Sonoma, CA 2024	75
Sauvignon Blanc Daulny Reserve, Sancerre, FR 2023	80
Pinot Grigio Villa Varda, Friuli, IT 2022	60
Chardonnay Andre Bonhomme Viré-Clessé, Burgundy, FR 2022	75
Chardonnay Hartford Court, Russian River Valley, CA 2022	80

ROSE

Chateau Vannières, Cotes-de-Provence, FR 2024	65
Chateau de Pibarnon, Bandol, FR 2022	78

RED WINE

Pinot Noir Alma Fria 'Plural', Sonoma County, CA 2023	85
Pinot Noir Remoissenet Bourgogne, Burgundy, FR 2022	95
Nerello Mascalese Tornatore Etna Rosso, Sicily, IT 2022	80
Grenache Familia Torres 'Salmos', Priorat, SP 2019	95
Grenache Blend Domaine de Piaugier, Gigondas, Rhone Valley, FR 2020	90
Cabernet Sauvignon Martis Cabernet Sauvignon, Alexander Valley, Sonoma, CA 2023	80
Cabernet Bland Chateau Belregard-Figeac, St-Emilion Grand Cru, Bordeaux, FR 2018	98

BEVERAGE PACKAGES

All packages are hand-curated by Izzy's Sommelier team to best fit the request of the guest as well as Izzy's cuisine.

STANDARD - $75 per person for 3 hours

Liquor - Well Spirits Only

Beer - All Selections Available

Non-alcoholic Beverages - Coke, Diet Coke, Sprite, Ginger Beer

Classic Cocktails - Excludes Specialty Cocktails and Non-alcoholic Cocktails

Wine Selections -

Sparkling

Bisol 'Jeio' Prosecco

White *(select one to serve)*

Pinot Grigio Villa Vera, Friuli, IT

Sauvignon Blanc Mauritson Dry Creek Valley, Sonoma, CA

Chardonnay Walter Hausel, Russian River Valley, Sonoma, CA

Red *(select one to serve)*

Pinot Noir J Vineyards, Sonoma, CA

Cabernet Sauvignon Decoy, CA

PREMIUM - $95 per person for 3 hours

Liquor - Well and Mid-Tier Spirits Under $20

Beer - All Selections Available

Non-alcoholic Beverages - Coke, Diet Coke, Sprite, Ginger Beer

Signature Cocktails and Non-alcoholic Cocktails

Wine Selections -

Sparkling

J Vineyards 'California Cuvée'

White *(select two to serve)*

Etna Bianco (Carricante) Tornatorre, Sicily, IT

Sauvignon Blanc Daulny Sancerre, Loire Valley, FR

Chardonnay Hartford Court Russian River Valley, Sonoma, CA

Chardonnay Vincent Girardin 'Vieilles Vignes', Rully Burgundy, FR

Red *(select two to serve)*

Pinot Noir Alma Fria 'Plural', West Sonoma Coast, CA

Sangiovese Isole e Olena Chianti Classico, Tuscany, IT

Grenache/Syrah/Mourvedre Domaine Piaugier Gigondas, Rhone Valley, FR

Cabernet Sauvignon Martis, Alexander Valley, Sonoma, CA

COCKTAIL STYLE

15 guest minimum - $85 per guest

Our cocktail receptions include your choice of 5 passed hors d'oeuvres designed for mingling and conversation. Guests enjoy a variety of seasonal bites, with optional grazing boards, carving stations, and desserts available as enhancements. (Additional hors d'oeuvres selections +$5 per guest)

PASSED HORS D'OEUVRES

(select five)

Asparagus Tart Lyonnaise

Baby Artichokes *(VG)*
with mascarpone, grana padano, lemon and herbed breadcrumbs

Mushroom Duxelles *(V)*
chestnut confiture, herbed crostini

Mushroom Duxelles *(VG)*
white bean purée, herbed crostini

Eggplant Caponata *(VG)*
with golden raisins, celery and crushed olives

Grilled Hanger Steak Brochettes *(GF)*
with caramelized shallot butter and bordelaise

Smoked Salmon Rillettes *(GF)*
in endive leaves

Blackened Cajun Shrimp Brochettes *(GF)*
with chimichurri and preserved lemon

Deviled Eggs *(GF)*
smoked trout roe and chevil

Steak Tartare
capers, cornichon, walnut salsa, egg jam on crostini

Izzy's BLT Bites
marinated tomato, basil aioli, crisp bacon on sourdough

Izzy's Smashburger Sliders
house ground beef, izzy's burger sauce, crisp lettuce

BOARDS FOR THE TABLE *(serves 10-12)*

Artisanal Cheeses *$150*
chef's selection of 4 domestic and imported cheeses, crostini, gluten free crisps, seasonal fruit, membrillo

Charcuterie *$150*
chef's selection, grilled bread, gluten free crisps, mustards, marinated olives, onion jam, house pickled vegetables

Seasonal Vegetable Crudité *$150*
market vegetables, green goddess, spiced beet and labneh, roasted pepper romesco, caramelized garlic hummus

Fruits de Mer *$350*
oysters on the half shell, shrimp cocktail, honey mussels with pimentón aioli, ahi tuna niçoise bites in cucumber cups, diver scallop ceviche with fresno chili, citrus and avocado with housemade plantain chips, marinated crab salad with preserved lemon in endive

Caviar Service *$500*
served with traditional accoutrement minced shallot, sieved egg, chives, dill creme fraiche, house made buckwheat blinis, potato gaufrette, smoked fish platter

LIVE CARVING STATIONS

served with mustards, caramelized garlic aioli, horseradish cream, onion jam, and housemade silver dollar rolls *$500*

Filet Mignon

Roasted Pork Loin

Slow Cooked Prime Rib + $5 per guest

Slow Cooked Strip Loin of Beef

Diestel Farms Turkey Breast

DESSERT PLATTER *(serves 10-12 - $150/ea)*

Keylime Squares • New York Cheesecake Bars • Mini Chocolate Tortes

Subject to change based on seasonality and availability. All prices are subject to a Banquet Coordination Fee (5%) SF Mandate (5%) • Sales Tax (8.63%) • Service Charge (20%)

KITTY'S MENU

$120 per guest - 3 Courses
Includes Complimentary Bread Service

SALAD COURSE

Classic Caesar *(V)*
little gem lettuces, boquerones, parmesan

Seasonal House Salad *(V, GF)*
crisp lettuces, seasonal vegetables, and pink peppercorn vinaigrette

Wedge Salad *(GF) +$5 per guest*
Pt. Reyes blue cheese, bacon, sun-dried tomatoes, crispy shallots

ENTRÉE COURSE *(choose 3)*

+$5 per guest for an additional entrée choice

All sauces complimentary for the table
Additional sauce requests +$4 each

Norwegian Salmon *(GF)*
piperade, piquillo pepper coulis, frisee

Roasted Half Chicken
seasonal panzanella, maderia thyme jus

10 oz **Prime Rib** *with natural au jus*

14 oz **New York Strip Steak**

12 oz **Bone-In Pork Chop**

Summer Vegetable Tian *(VG)*
eggplant, squash, tomato confit, caramelized onion, herbed breadcrumbs

FAMILY STYLE SIDES *(choose 2)*

+$5 per guest for an additional side choice

Creamed Spinach

Broccoli *(VG)*

Roasted Glazed Mushrooms *(V, GF)*

House-cut Steak Fries *(V, GF)*

Four Cheese Baked Potatoes *(V, GF)*

Duck Fat Roasted Marble Potatoes *(V, GF)*

Brentwood Corn *(V, GF)*

Toy Box Squash *(VG)*

Izzy's Own Potatoes *(V) +$5 per guest*

DESSERT COURSE

(choose 2)

Molten Chocolate Cake *(GF)*
with whipped mascarpone and luxardo cherry

Vanilla Creme Brulee *(GF)*
with summer fruit

Chefs Sorbet Trio *(VG, GF)*

Glazed Donut Holes *+$5 per guest*

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SAM'S MENU

$165 per guest - 4 Courses
Includes Complimentary Bread Service

FOR THE TABLE

(choose 3)

Smoked Salmon Rilette
housemade chips, fines herbes

Prawn Cocktail *(GF)*

Steak Tartare
shallots, capers, walnut salsa, egg jam, bagna cauda aioli, sourdough

Crispy Summer Beans *(V, GF)*
black bean yogurt, chili lime vinegar

SALAD COURSE

Classic Caesar *(V)*
little gem lettuces, boquerones, parmesan

Seasonal House Salad
crisp lettuces, seasonal vegetables, and pink peppercorn vinaigrette

Wedge Salad *(GF) + $5 per guest*
Pt. Reyes blue cheese, bacon, sun-dried tomatoes, crispy shallots

DESSERT COURSE

(choose 2) +$5 per guest for an additional dessert

Molten Chocolate Cake *(GF)*
with whipped mascarpone and luxardo cherry

Vanilla Creme Brulee *(GF)*
with summer fruit

Glazed Donut Holes *+$5 per guest*

Chefs Sorbet Trio *(VG, GF)*

ENTRÉE COURSE *(choose 4)*

Norwegian Salmon *(GF)*
piperade, piquillo pepper coulis, frisée

14 oz **New York Strip**

10 oz **Prime Rib** *with natural au jus*

8 oz **Filet Mignon** *+$5 per guest*

12 oz **Bone-In Pork Chop**

Roasted Half Chicken
seasonal panzanella, madeira-thyme jus

Summer Vegetable Tian *(VG)*
eggplant, squash, tomato confit, caramelized onion, herbed breadcrumbs

FAMILY STYLE SIDES *(choose 3)*

Creamed Spinach

Broccoli *(VG)*

Roasted Glazed Mushrooms *(V, GF)*

House-cut Steak Fries *(V, GF)*

Four Cheese Baked Potatoes *(V, GF)*

Duck Fat Roasted Marble Potatoes *(V, GF)*

Brentwood Corn *(V, GF)*

Toy Box Squash *(V, GF)*

Izzy's Own Potatoes *(V) +$5 per guest*

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SAMANTHA'S MENU

$185 per guest - 4 Courses Includes
Complimentary Bread Service

FOR THE TABLE

Crispy Summer Beans *(V, GF)*
black bean yogurt, chili lime

Oysters Rockefeller *(GF)*

Drunken Prawns *(GF)*
cajun spice, lager

SALAD COURSE

Classic Caesar *(V)*
little gem lettuces, boquerones, parmesan

Seasonal House Salad *(V, GF)*
crisp lettuces, seasonal vegetables, and
pink peppercorn vinaigrette

Wedge Salad *(GF)*
Pt. Reyes blue cheese, bacon, sun-dried tomatoes,
crispy shallots

DESSERT COURSE

(choose 2)

Molten Chocolate Cake *(GF)*
with whipped mascarpone and luxardo cherry

Vanilla Creme Brulee *(GF)*
with summer fruit

Glazed Donut Holes *+$5 per guest*

Chefs Sorbet Trio *(VG, GF)*

ENTRÉE COURSE *(choose 4)*

All sauces complimentary for the table
Additional sauce requests +$4 each

Norwegian Salmon *(GF)*
piperade, piquillo pepper coulis, frisée

16 oz **Boneless Ribeye**

14 oz **New York Strip**

8 oz **Filet Mignon**

12 oz **Bone-In Pork Chop**

Roasted Half Chicken
seasonal panzanella, madeira-thyme jus

Summer Vegetable Tian *(VG)*
eggplant, squash, tomato confit, caramelized onion,
herbed breadcrumbs

FAMILY STYLE SIDES *(choose 5)*

Creamed Spinach

Broccoli *(VG)*

Roasted Glazed Mushrooms *(V, GF)*

Brentwood Corn *(V, GF)*

Toy Box Squash *(V, GF)*

House-cut Steak Fries *(GF)*

Four Cheese Baked Potatoes *(GF)*

Duck Fat Roasted Marble Potatoes *(GF)*

Izzy's Own Potatoes *(V) +$5 per guest*

Subject to change based on seasonality and availability. All prices are subject to a Banquet Coordination Fee (5%)
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THE IZZY GOMEZ EXPERIENCE

$220 per guest • Includes Complimentary Bread Service

The Izzy Gomez Experience is designed for celebration. Inspired by Izzy's love of good food and lively company, this menu brings guests together around abundant shared plates, tableside carving, and signature dishes prepared for the occasion.

FOR THE TABLE

Drunken Prawns *(GF)*
cajun spice buttered beer broth

Oysters Rockefeller *(GF)*
red miso, chorizo, piquillo pepper

Izzy's Classic Roasted Mussels *(GF)*
pimentón aioli, chorizo

Crispy Summer Beans *(V, GF)*
black bean yogurt, chili vinegar

SALAD COURSE

Classic Caesar *(V)*
little gem lettuces, boquerones, parmesan

Chopped Wedge Salad *(GF)*
Pt. Reyes blue cheese, bacon, sun-dried tomatoes, crispy shallots- ***Tossed tableside***

FAMILY-STYLE SIDES

Creamed Spinach *(V)*

Broccoli *(VG)*

Roasted Glazed Mushrooms *(V, GF)*

Brentwood Corn *(V, GF)*

Toy Box Squash *(V, GF)*

House-cut Steak Fries *(V, GF)*

Four Cheese Baked Potatoes *(V, GF)*

Duck Fat Roasted Marble Potatoes *(V, GF)*

Izzy's Own Potatoes *(VG) +5 per guest*

LIVE TABLESIDE CARVING STATION

All sauces served complimentary to share

Famous Prime Rib
with natural au jus

Slow Roasted Pork Loin *(GF)*
with apple-pear chutney

Turmeric Seared Branzino *(GF)*

DESSERT BOARD

A grand finale of all Izzy's sweets
Served family-style

Glazed Donut Holes

Molten Chocolate Cake *(GF)*
with whipped mascarpone and luxardo cherry

Vanilla Creme Brulee *(GF)*
with summer fruit

Chefs Sorbet Trio *(VG, GF)*

Subject to change based on seasonality and availability. All prices are subject to a Banquet Coordination Fee (5%) SF Mandate (5%) • Sales Tax (8.63%) • Service Charge (20%)

MENU ADD-ONS

Add Chef's Selection of Japanese Wagyu
+35.00/guest

Add 48oz. Ribeye Tomahawks
+25.00/guest

Add Seared Hokkaido Scallops
+10.00/guest

Add Osetra Caviar to any course
+10.00/guest

Add Dungeness Crab to any course
+15.00/guest
(subject to seasonal availability December-March)

Add Poached Lobster to any course
+20.00/guest

Add Truffles to any course
+25.00/guest

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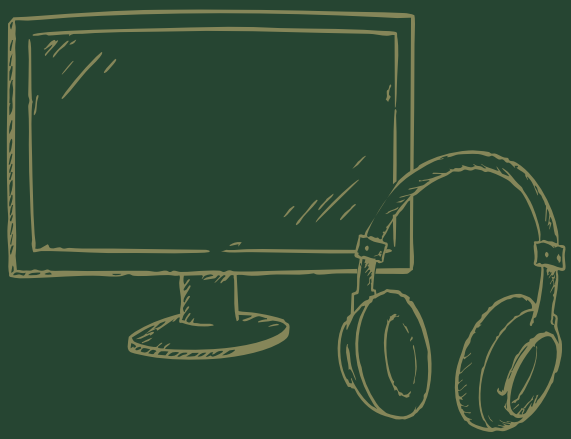
A SEAMLESS EVENT EXPERIENCE

Audiovisual Enhancement Package

Professional sound and display, taken care of



Whether you're hosting a corporate presentation, a heartfelt toast, or a birthday celebration with a slideshow, our audiovisual package puts everything you need at your fingertips — professionally set up and supported by our team from start to finish.

Compatible with both Mac and PC. Our team conducts a full equipment test with you at least 30 minutes before your event begins, so the only thing you'll need to think about is the moment itself.

$200

per event

excl. applicable fees & taxes

- High-speed Wi-Fi access
- Professional cordless microphone(s)
- Integrated wireless sound system
- Large-screen mirror display
- Mac (AirPlay) & PC (HDMI) compatible
- Tech support on-site during your event

ASK YOUR COORDINATOR TO ADD THIS PACKAGE

EQUIPMENT TEST REQUIRED MINIMUM 30 MINUTES BEFORE EVENT START
ADVANCED TECHNICAL REQUESTS MAY INCUR ADDITIONAL FEES

IZZY'S SAN FRANCISCO

Frequently Asked Questions

Can I bring decorations?
All decorations must be approved in advance. Confetti, glitter, rice, and similar items are not permitted. Candles must be enclosed in glass.

What is the cancellation policy?
Cancellations 30+ days in advance receive deposits as a gift card. Cancellations within 30 days are non-refundable.

Can I bring outside food or beverages?
Outside food and beverages are not permitted. Exceptions include up to two bottles of wine (corkage fee $50 per 750ml) and a cake ($5 per guest plating fee).

Is there a rental fee for private dining spaces?
Room rental fees apply only in specific circumstances, such as meetings with limited F&B or when the contracted minimum is not met.

Do you accommodate dietary restrictions?
Yes. Our Chef is happy to customize menu options to accommodate dietary preferences and restrictions.

What is the SF Mandate fee?
San Francisco mandates a 5% surcharge on all food and beverage to support employee healthcare benefits.

Florals & Decor

We work with preferred floral and décor partners to help bring your vision to life. Please speak with your event coordinator at least 3 weeks in advance to arrange floral installations, centerpieces, or custom décor.

Parking & Valet

Street parking is available in the Marina District. Valet service can be arranged for your event with advance notice — please contact your coordinator for pricing and availability.