



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*

Home to our cherished photo gallery, the Gallery Room celebrates Izzy's tradition of treating regulars like family. Spacious yet inviting, this second-floor room is well-suited for larger dinners, cocktail receptions, or expanded events when paired with the Legacy Room. Featuring its own private bar, lounge-style seating, a cozy fireplace, and full A/V, the Gallery Room offers an atmosphere that is both lively and intimate. Located on the Second Floor. Seating up to 36 guests and up to 50 standing.

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**

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

Izzy's Espresso Martini

vodka, frangelico, nola coffee liqueur, espresso

N / A

COCKTAILS

Newgroni

seedlip 42, giffard aperitif, amass riverine

A Liar...

ritual NA gin, cucumber, ginger, lime, elder-flower tonic

...And A Cheat

fre sparkling brut, pomegranate, lemon

WINE

FRE Sparkling Brut Alcohol-Removed

Leitz Riesling Eins Zwei Dry Non-Alcoholic

Ariel Sauvignon Blanc Non-Alcoholic

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

Minuty Prestige, Cotes-de-Provence, FR 2025	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 2023	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 2021	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 Mauritsen Dry Creek Valley, Sonoma, CA

Chardonnay Walter Hansel, Russian River Valley, Sonoma, CA

Red *(select one to serve)*

Pinot Noir J Vineyards, Sonoma, CA

Merlot Monticello, Napa Valley, 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) Benanti, Sicily, IT

Sauvignon Blanc Daulny Sancerre, Loire Valley, FR

Chardonnay Hartford Court Russian River Valley, Sonoma, CA

Chardonnay Phillippe Bouzereau, 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)*

Beet Tartare (V) *vegan option available*
shallot, celery heart, herbed feta mousse

Roasted Kuri Squash (V)
pomegranate, pecorino, herbed crostini

Shrimp & Crab Hushpuppies
sauce remoulade

Mushroom Duxelles (V) *vegan option available*
chestnut confiture, herbed crostini

Shrimp and Crab Hushpuppies
sauce remoulade

Roasted Kuri Squash (V)
pomegranate, pecorino,
herbed crostini

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
shallot, caper, cornichon, quail egg
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

Duck Leg Rilette
herbed crostini

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 Crudit  \$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 piment n aioli, ahi tuna ni oise 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 blin-
is, 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)*

Key Lime Squares • New York Cheesecake Bars • Mini Chocolate

*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

little gem lettuces, boquerones, pangrattato, parmesan

Seasonal House Salad (VG, 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)

white bean and braised greens, fennel slaw

Roasted Half Chicken (GF)

seasonal panzanella, madeira thyme jus

10 oz Prime Rib with natural au jus**14 oz New York Strip Steak** (GF)**12 oz Bone-In Pork Chop** (GF)**Corona Bean and Greens Ragout** (VG, GF)

escarole, chard, kale

FAMILY STYLE SIDES (choose 2)

+\$5 per guest for an additional side choice

Creamed Spinach**Broccoli** (VG, GF)**Roasted Glazed Mushrooms** (V, GF)**House-cut Steak Fries** (VG, GF)**Four Cheese Baked Potatoes** (V, GF)**Duck Fat Roasted Marble Potatoes** (GF)**Honey Glazed Carrots** (V, GF)**Braised Escarole** (VG, GF)**Haricot Vert** (VG, GF)**Izzy's Own Potatoes** +\$5 per guest

DESSERT COURSE

(choose 2)

Molten Chocolate Cake (GF)

with whipped mascarpone and luxardo cherry

Vanilla Crème Brûlée (GF)

with autumn fruit

Spiced Ginger Cake

poached quince, lemon creme fraiche

Apple Cider Donut Holes +\$5 per guest**Chef's Sorbet Trio** (VG, GF)

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SAM'S MENU

*\$165 per guest - 4 Courses
Includes Complimentary Bread Service*

FOR THE TABLE

(choose 3)

Smoked Salmon Rillettes

housemade kennebec chips, fines herbes

Prawn Cocktail (GF)

Steak Tartare

dijon, fines herbes extra virgin olive oil,
quail egg, sourdough

Crispy Brussels Sprouts (V, GF)

za'atar, scallion-feta dip

SALAD COURSE

Classic Caesar

little gem lettuces, boquerones, parmesan

Seasonal House Salad (VG, 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

DESSERT COURSE

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

Molten Chocolate Cake (GF)

with whipped mascarpone and luxardo cherry

Vanilla Crème Brûlée (GF)

with autumn fruit

Spiced Ginger Cake

poached quince, lemon creme fraiche

Apple Cider Donut Holes + \$5 per guest

Chef's Sorbet Trio (VG, GF)

ENTRÉE COURSE *(choose 4)*

Norwegian Salmon (GF)

white bean and braised greens, fennel slaw

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

Corona Bean and Greens Ragout (VG, GF)

escarole, chard, kale

FAMILY STYLE SIDES *(choose 3)*

Creamed Spinach

Roasted 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)

Honey Glazed Carrots (V, GF)

Braised Escarole (VG, 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 Brussels Sprouts (V, GF)

za'atar, scallion-feta dip

Baked Oysters (GF)

red miso, chorizo, piquillo

Drunken Prawns (GF)

cajun spice, beer broth, sourdough

SALAD COURSE

Classic Caesar

little gem lettuces, boquerones, parmesan

Seasonal House Salad (VG, 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 Crème Brûlée (GF)

with autumn fruit

Spiced Ginger Cake

poached quince, lemon creme fraiche

Apple Cider Donut Holes +\$5 per guest**Chef's Sorbet Trio** (VG, GF)ENTRÉE COURSE *(choose 4)*

All sauces complimentary for the table

Additional sauce requests +\$4 each

Norwegian Salmon (GF)

white bean and braising greens ragout, fennel
slaw

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

Corona Bean and Greens Ragout (VG, GF)

escarole, chard, kale

FAMILY STYLE SIDES *(choose 5)***Roasted Glazed Mushrooms** (V, GF)**Creamed Spinach****Roasted Broccoli** (VG)**Braised Escarole** (VG, GF)**Honey Roasted Carrots** (V, GF)**House-cut Steak Fries** (VG, GF)**Four Cheese Baked Potatoes** (GF)**Duck Fat Roasted Marble Potatoes** (GF)**Izzy's Own Potatoes** (GF) +\$5 per guest

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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

Baked Oysters (GF)
red miso, chorizo, piquillo pepper

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

Crispy Brussels Sprouts (V, GF)
za'atar, scallion-feta dip

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

Roasted Glazed Mushrooms (V, GF)

Creamed Spinach

Roasted Broccoli (VG)

Braised Escarole (VG, GF)

Honey Roasted Carrots (V, GF)

House-cut Steak Fries (VG, GF)

Four Cheese Baked Potatoes (GF)

Duck Fat Roasted Marble Potatoes (GF)

Izzy's Own Potatoes (GF) +\$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*

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

Vanilla Creme Brulee (GF)
with autumn fruit

Spiced Ginger Cake
poached quince, lemon creme fraiche

Apple Cider Donut Holes +\$5 per guest

Chefs Sorbet Trio (VG, GF)

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SF Mandate (5%) • Sales Tax (8.63%) • Service Charge (20%)*

MENU ADD-ONS

Add Chef's Selection of Japanese Wagyu

+35.00/guest

Add 48 oz. Ribeye Toma-

+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.



\$250

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.

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).

Do you accommodate dietary restrictions?

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

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.

What is the cancellation policy?

Cancellations 30+ days in advance receive deposits as a gift card. Cancellations within 30 days are non-refundable.

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.

What is the SF Mandate fee?

San Francisco mandates a 5% surcharge on all food and beverage to support employee healthcare benefits.

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.

CHILDREN'S MENU

\$25 per guest

*Available for guests 12 and under, served in place of the
prix fixe entrée selections*

Burger or Cheeseburger with Steak Fries

4 oz Filet Mignon with Izzy's Own Potatoes

Buttered Noodles