



IZZY'S

SAN FRANCISCO

Izzy's in San Francisco's Marina District offers private dining for gatherings of all sizes. From intimate dinners in our second-floor private rooms to full restaurant buyouts, our dedicated team curates every detail to fit your vision. With custom menus, thoughtful layouts, and special touches, Izzy's creates dining experiences that are memorable and welcoming.

sfevents@izzyssteaks.com

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



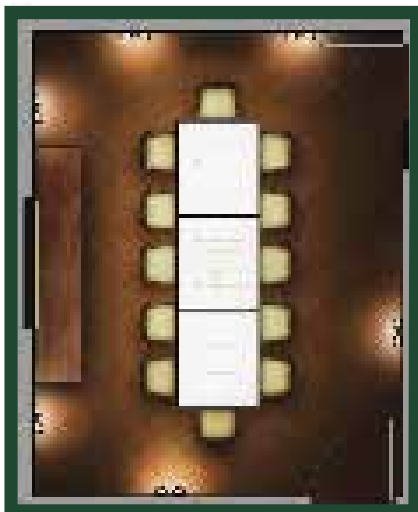


THE LEGACY ROOM

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.*



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.*



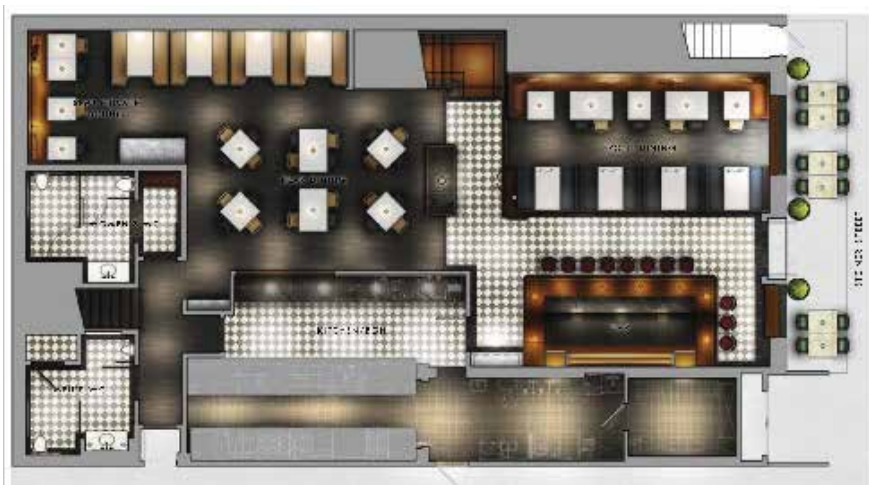
THE GRAND ROOM • FULL RESTAURANT BUYOUT

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.

Located on First Floor and Second Floor.





MENUS

COCKTAIL STYLE

15 guest minimum - \$80 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)

Pommes Duchesse Loaded Potatoes (GF, V)
yukon golds, crème fraiche, house blend of melty cheese, chives

Marinated Beet Tartare (V)
whipped feta, herbed crostini

Mushroom Duxelles (V)
chestnut confiture, herbed crostini

Mushroom Duxelles (VG)
white bean purée, herbed crostini

Crispy Panisse (V, VG, GF)
tomato and salsa verde

Whipped Feta Mousse (V)
seasonal fruit compote, tartine bakery crostini

Smoked Salmon Rillettes (GF)
potato gaufrette, dill crème fraiche

Smoked Salmon Rillettes (GF)
in endive leaves

Grilled Shrimp Brochettes (GF)
preserved lemon and aleppo vinaigrette

Deviled Eggs (GF)
smoked trout roe, meyer lemon, caper

Grilled Beef Brochettes
Izzy's signature marinade, peppercorn sauce, confit potato

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

Steak Tartare
egg jam, capers, shallots, bagna cauda aioli, and sieved egg on tartine bakery crostini

Shepherd's Pie
puff pastry vol-au-vent, pommes duchesse

BOARDS FOR THE TABLE (serves 10-12)

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

Charcuterie \$150
chef's selection, grilled Tartine 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
(Subject to seasonal availability, + \$5 per guest)

Caviar Service \$500
served with traditional accoutrement
minced shallot, sieved egg, chives, dill creme fraiche, house made buckwheat blinis, potato gaufrette, smoked fish platter (Subject to availability/preference)

LIVE CARVING STATIONS

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

Roasted Beef Tenderloin
Slow Cooked Prime Rib (+ \$5 per guest)
Slow Cooked Strip Loin of Beef
Roasted Pork Loin
Diessel Farms Turkey Breast

DESSERT PLATTERS (serves 10-12 - \$150/ea)

Keylime Squares • New York Cheesecake Bars • Mini Chocolate Tortes • Mini-Glazed Crullers

Subject to change based on seasonality and availability.

All prices are subject to a Banquet Coordination Fee (5%) • SF Mandate (4.5%) • Sales Tax (8.63%) • Service Charge (20%) p. 8

\$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:

Classic Caesar (V)

little gem lettuces, boquerones, parmesan

House Salad (VG, GF)

baby lettuces, calamansi vinaigrette, hearts of palm

Wedge Salad (+ \$5 per guest) (GF)

Pt. Reyes Blue Cheese, bacon, sun-dried tomatoes, crispy shallots

ENTRÉE COURSE *(select four)*

Additional entrée selection +\$10 per guest

Norwegian Salmon (GF)

piperade, piquillo pepper coulis, frisée

14 oz. New York Strip Steak

Izzy's Prime Rib Dip

thinly sliced prime rib, horseradish aioli, caramelized onions, gouda on griddled tartine sourdough, served with au jus and fries

Chicken Picatta

lemon-caper vinaigrette, wild arugula

Crispy Panisse (V, VG, GF)

kuri squash purée, roasted vegetables, pomegranate, sautéed greens

FAMILY STYLE SIDES

Select two, to be served family style:

Izzy's Own Potatoes

Creamed Spinach (V)

Broccoli di Ciccio (VG)

DESSERT COURSE *(choose one)*

Vanilla Ice Cream

and housemade cookies

New York Cheesecake

with seasonal fruit

Seasonal Fruit Sorbet (VG, GF)

made in-house

Subject to change based on seasonality and availability.

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KITTY'S MENU

\$110 per guest - 3 Courses
Includes Complimentary Bread Service

SALAD COURSE

Classic Caesar (V)

little gem lettuces, boquerones, parmesan

House Salad (VG, GF)

baby lettuces, calamansi vinaigrette, hearts of palm

Wedge Salad (+ \$5 per guest) (GF)

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, frisée

Chicken Picatta

lemon-caper vinaigrette, wild arugula

10 oz. Prime Rib with Natural Au Jus (GF)

14 oz. New York Strip Steak

12 oz. Bone-In Pork Chop

Crispy Panisse (V, VG, GF)

kuri squash purée, roasted vegetables, pomegranate, sautéed greens

FAMILY STYLE SIDES (choose 2)

+\$5 per guest for an additional side choice

Creamed Spinach (V)

Broccoli di Ciccio (VG)

Demi Glace Glazed Mushrooms (V, GF)

Roasted Brussel Sprouts (VG, GF)

Marshall Farms Honey Glazed Carrots (V, GF)

DESSERT COURSE

(choose 2)

New York Cheesecake

with seasonal compote

Key Lime Pie

with red currant coulis

Chocolate Decadence

with blackberry coulis and whipped mascarpone

Warm Glazed Crullers for Sharing

(+ \$2 per guest)

Subject to change based on seasonality and availability.

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SAM'S MENU

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

FOR THE TABLE

(choose 3)

Beet Carpaccio

celery heart, whipped feta, pomegranate, maldon salt

Smoked Salmon Rilette

housemade chips, fines herbes

Prawn Cocktail (GF)

Kampachi Crudo (GF)

Steak Tartare

shallots, capers, egg jam, bagna cauda aioli, Tartine sourdough

Roasted Cauliflower (V, GF)

chimichurri, citrus beurre blanc

ENTRÉE COURSE (choose 4)

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

Norwegian Salmon (GF)

piperade, piquillo pepper coulis, frisée

14 oz. New York Strip Steak

10 oz. Prime Rib with Natural Au Jus (GF)

8 oz. Beef Tenderloin

12 oz. Bone-In Pork Chop

Chicken Picatta

lemon-caper vinaigrette, wild arugula

Crispy Panisse (V, VG, GF)

kuri squash purée, roasted vegetables, pomegranate, sautéed greens

SALAD COURSE

Classic Caesar (V)

little gem lettuces, boquerones, parmesan

House Salad (VG, GF)

baby lettuces, calamansi vinaigrette, hearts of palm

Wedge Salad (+ \$5 per guest) (GF)

Pt. Reyes Blue Cheese, bacon, sun-dried tomatoes, crispy shallots

FAMILY STYLE SIDES (choose 3)

Creamed Spinach (V)

Broccoli di Ciccio (VG)

Demi Glace Glazed Mushrooms (V, GF)

Roasted Brussel Sprouts (VG, GF)

Marshall Farms Honey Glazed Carrots (V, GF)

DESSERT COURSE

(choose 2)

+\$5 per guest for an additional dessert choice

New York Cheesecake

with seasonal compote

Key Lime Pie

with red currant coulis

Chocolate Decadence

with blackberry coulis and whipped mascarpone

Warm Glazed Crullers for Sharing (+ \$2 per guest)

Subject to change based on seasonality and availability.

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SAMANTHA'S MENU

\$185 per guest - 4 Courses
Includes Complimentary Bread Service

FOR THE TABLE SALAD COURSE

Beet Carpaccio

celery heart, whipped feta, pomegranate, maldon salt

Oysters Rockefeller (GF)

Roasted Bone Marrow

garlic confit, capers, horseradish gremolata, tartine sourdough

Classic Caesar (V)

little gem lettuces, boquerones, parmesan

House Salad (VG, GF)

baby lettuces, calamansi vinaigrette, hearts of palm

Wedge Salad (GF)

Pt. Reyes Blue Cheese, bacon, sun-dried tomatoes, crispy shallots

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 Steak

8 oz. Beef Tenderloin

12 oz. Bone-In Pork Chop

Brown Butter Seared Scallops

cauliflower duo, citrus-caviar beurre blanc

Chicken Picatta

lemon-caper vinaigrette, wild arugula

Crispy Panisse (V, VG, GF)

kuri squash purée, roasted vegetables, pomegranate, sautéed greens

FAMILY STYLE SIDES (all included)

Creamed Spinach (V)

Broccoli di Ciccio (VG)

Demi Glace Glazed Mushrooms (V, GF)

Roasted Brussel Sprouts (VG, GF)

Marshall Farms Honey Glazed Carrots (V, GF)

DESSERT COURSE

(choose 2)

New York Cheesecake

with seasonal compote

Key Lime Pie

with red currant coulis

Chocolate Decadence

with blackberry coulis and whipped mascarpone

Warm Glazed Crullers for Sharing

(+ \$2 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)

anison mills grits, buttered beer broth, bread for dipping

Oysters Rockefeller (GF)

Izzy's Classic Roasted Mussels (GF)

pimentón aioli, chorizo

Crispy Cauliflower (V, GF)

chimichurri, citrus beurre blanc

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)

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

Izzy's Own Potatoes

Creamed Spinach (V)

Broccoli di Ciccio (VG)

Caramelized Brussel Sprouts

Demi Glace Glazed Mushrooms (V, GF)

Marshall Farms Honey Glazed Carrots (V, GF)

DESSERT BOARD

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

New York Cheesecake

with seasonal compote

Key Lime Pie

with red currant coulis

Chocolate Decadence

with blackberry coulis and whipped mascarpone

Warm Glazed Crullers for Sharing

(+ \$2 per guest)

Subject to change based on seasonality and availability.

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MENU ADD-ONS

Add Chef's Selection of Japanese Wagyu

+35.00/guest

Add 48oz. Ribeye Tomahawks

+20.00/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

+15.00/guest

Add Truffles to any course

+25.00/guest

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BEVERAGES

COCKTAILS

Legacy Martini 16

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

The Izzy's Gibson 16

Plymouth gin, dry vermouth, onion brine, pickled onion

Bacon-Washed Old Fashioned 16

bacon-washed bourbon, mezcal, maple, walnut bitters

Kitty Duvall 16

rye whiskey, Le Verger french terroir liqueur,
Carpano Classico vermouth, orange bitters

Flamed Sazerac 16

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

minty **Espresso Martini** 16

Pernod, Fernet Branca menta, coffee liqueur,
espresso, bitters

N/A COCKTAILS

Newgroni

seedlip 42, giffard aperitif, amass riverine

A Liar...

ritual NA gin, cucumber, ginger, elderflower tonic, lime

...And A Cheat

fre sparkling brut, pomegranate, lemon

Subject to change based on seasonality and availability.

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WINE

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	105

WHITE WINE

Sauvignon Blanc Mauritson, Dry Creek Valley, Sonoma, CA 2023	75
Sauvignon Blanc Domaine Sautereau, Sancerre, FR2023	80
Pinot Grigio Villa Varda, Friuli, IT 2022	65
Chardonnay Andre Bonhomme Viré-Clessé, Burgundy, FR 2022	75
Chardonnay Hartford Court, Russian River Valley, CA 2023	85

ROSE

Chateau Saint-Pierre "Eden", Cotes-de-Provence, FR 2023	65
Chateau de Pibarnon, Bandol, FR 2022	120

RED WINE

Pinot Noir Copain "P2", Sonoma County, CA 2023	75
Pinot Noir Remoissenet Bourgogne, Burgundy, FR 2022	95
Nerello Mascalese Tornatore Etna Rosso, Sicily, IT 2022	80
Grenache Blend Jolie-Laide, Sonoma County, CA 2021	75
Grenache Blend Domaine de Piaugier, Gigondas, Rhone Valley, FR 2020	90
Cabernet Sauvignon Martis Cabernet Sauvignon, Alexander Valley, Sonoma, CA 2022	80
Cabernet Bland Chateau Belregard-Figeac, St-Emilion Grand Cru, Bordeaux, FR 2017	110

Subject to change based on seasonality and availability.

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AUDIOVISUAL PACKAGE

AUDIOVISUAL ENHANCEMENT PACKAGE

\$250

Our comprehensive audiovisual package includes everything you need to deliver presentations, play music, or address your guests with professional-quality sound and visual capabilities. Perfect for corporate presentations, birthday celebrations, anniversary toasts, business meetings, and any event where clear communication and entertainment are essential.

Package includes:

- Complimentary high-speed Wi-Fi access
- Two professional cordless microphones for presentations and speeches
- Full access to our Sonos-powered house sound system
- Audio playback compatibility for both Mac (*AirPlay wireless streaming*) and PC users (*HDMI connection*)
- Large-screen mirror television displays
- Basic technical support during your event

Music Streaming

Our sound system operates through Sonos technology. To stream your playlist or background music, you'll need to download the free Sonos app on your smartphone or tablet.

Technical Requirements

To ensure flawless execution of your audiovisual needs, we require all clients to conduct a complete equipment test with our staff a minimum of 30 minutes before your event begins. For your convenience, you may schedule an equipment test days in advance of your event date. This allows time to address any setup issues and ensures your presentation runs smoothly from start to finish.

Please note: Advanced technical setup or specialized equipment requests may require additional consultation and fees.



FREQUENTLY ASKED QUESTIONS

- **What is required to reserve a private event?**

A 25% deposit and a signed event agreement are required to confirm your reservation.

- **Is there a food and beverage minimum?**

Yes, food and beverage minimums vary by room and event.

- **What about service charges and tax?**

A 20% service charge, 5% banquet coordination fee, 4.5% SF Mandate, and 8.625% SF sales tax will be applied to the subtotal.

- **What if my actual charges are below the food and beverage minimum?**

You are still responsible for paying the full food and beverage minimum.

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

Final guest count is due 7 days prior to your event. You will be billed for the confirmed number of guests or the actual number, whichever is greater.

- **When do I need to finalize food and beverage selections?**

All menu selections must be finalized at least 7 days prior to your event. If selections are not received by the deadline, a pre-selected menu will be chosen by the Chef.

- **How do beverages work?**

Beverages are billed on consumption and added to food charges.

- **What is your corkage policy?**

You may bring a maximum of two 750 ml bottles. Our corkage fee is \$50 per bottle.

- **Do you accommodate dietary restrictions?**

Yes, 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 outside food or beverages?**

Outside food and beverages are not permitted. Exceptions include a maximum of two bottles of wine (corkage fee of \$50 per 750 ml) and a cake (plating fee of \$5 per guest in attendance).

- **Can I bring decorations?**

All decorations and entertainment must be approved in advance. Please let us know what you are interested in bringing in and we can assist you. Confetti, glitter, rice, or similar items are not permitted. Candles must be enclosed in glass.

- **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.

- **What is the cancellation policy?**

Cancellations made 30 days or more in advance will have deposits refunded as a gift card. For cancellations made less than 30 days prior, deposits are non-refundable.