



# 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.

**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.

**THE GRAND ROOM - FULL RESTAURANT BUYOUT**

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**

## 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 Only

**Beer** - All Selections Available

**N/A Beverages** - All Selections Available

**Classic Cocktails**

**Wine** -

#### Sparkling

Bisol 'Jeio' Prosecco

#### White (choose 1)

Pinot Grigio: Villa Vera, Friuli, IT

Sauvignon Blanc: Mauritson Dry Creek Valley

Chardonnay: Walter Hausel Russian River Valley

#### Red (choose 1)

Pinot Noir: J Vineyards Sonoma

Cabernet Sauvignon: Decoy California

### PREMIUM | \$95 per person for 3 hours

**Liquor** - Well and Mid-Tier (Spirits under \$20/2oz)

**Beer** - All Selections Available

**N/A Beverages** - All Selections Available

**Signature Cocktails & N/A Cocktails**

**Wine** -

#### Sparkling

J Vineyards 'California Cuvée'

#### White (choose 2)

Etna Bianco (Carricante grape): Tornatore Sicily IT

Sauvignon Blanc: Daulny Sancerre Loire Valley FR

Chardonnay: Hartford Court Russian River Valley Sonoma

Chardonnay: Vincent Girardin 'Vieilles Vignes' Rully Burgundy FR

#### Red (choose 2)

Pinot Noir: Alma Fria 'Plural' West Sonoma Coast

Sangiovese: Isole e Olena Chianti Classico Tuscany IT

Cabernet Sauvignon: Martis Alexander Valley Sonoma

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

### N/A BEV PACKAGE | \$25 per person for 3 hours

**Bottled Sparkling/Still**

**Soft Drinks** (Coca Cola, Sprite, Diet Coke)

**Iced Tea/Lemonade**

**Hot Tea and Espresso Drinks**

## 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

### Sydney Spriz

sparkling wine, pisco, passion fruit, lime, angostura bitters

### 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, elderflower tonic, lime

### ...And A Cheat

fre sparkling brut, pomegranate, lemon

## COCKTAIL STYLE

Our cocktail receptions include your choice of 3 or 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.

3 selections - \$75 per guests

5 selections - \$95 per guests

~ 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** with capers, cornichon and slow cooked 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, chilled lobster, ahi tuna niçoise bites in cucumber cups

#### 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**

sour cherry panzanella, maderia thyme jus

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

**14 oz New York Strip Steak**

**12 oz Bone-In Pork Chop**

**Artichoke en Barigoule** (VG, GF) braised baby artichokes, spring vegetables, sundried tomatoes in vegetable consommé

#### **FAMILY STYLE SIDES** (choose 2)

*+\$5 per guest for an additional side choice*

#### **Creamed Spinach**

**Broccoli di Ciccio** (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)

**Spring Vegetables** (V,GF) asparagus tips, shelling peas, fiddleheads

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

### DESSERT COURSE

*(choose 2)*

#### **Strawberry Shortcake**

almond financier, whipped creme fraiche

#### **Molten Chocolate Cake** (GF)

with whipped mascarpone and luxardo cherry

#### **Vanilla Creme Brulee** (GF)

with rhubarb compote

#### **Chefs 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 Rilette**

housemade chips, fines herbes

#### **Prawn Cocktail (GF)**

#### **Steak Tartare**

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

#### **Crispy Artichokes (V, GF)**

preserved lemon aioli, fines herbes

### 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*

#### **Strawberry Shortcake**

almond financier, whipped creme fraiche

#### **Molten Chocolate Cake (GF)**

with whipped mascarpone and luxardo cherry

#### **Vanilla Creme Brulee (GF)**

with rhubarb compote

#### **Chefs Sorbet Trio (VG, GF)**

### ENTRÉE COURSE *(choose 4)*

#### **Norwegian Salmon (GF)**

piperade, piquillo pepper coulis, frisée

#### **14 oz New York Strip Steak**

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

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

#### **12 oz Bone-In Pork Chop**

#### **Roasted Half Chicken**

sour cherry panzanella, madeira-thyme jus

#### **Artichoke en Barigoule (VG, GF)**

braised baby artichokes, spring vegetables, sundried tomatoes in vegetable consommé

### FAMILY STYLE SIDES *(choose 3)*

#### **Creamed Spinach**

#### **Broccoli di Ciccio (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)**

#### **Spring Vegetables (V, GF)** asparagus tips, shelling peas, fiddleheads

#### **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 Artichokes** (V, GF)

preserved lemon aioli, fines herbs

#### **Oysters Rockefeller** (GF)

#### **Roasted Bone Marrow**

garlic confit, capers, horseradish gremolata, sourdough

### 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)

#### **Strawberry Shortcake**

almond financier, whipped creme fraiche

#### **Molten Chocolate Cake** (GF)

with whipped mascarpone and luxardo cherry

#### **Vanilla Creme Brulee** (GF)

with rhubarb compote

#### **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 Steak**

**8 oz Filet Mignon**

**12 oz Bone-In Pork Chop**

#### **Roasted Half Chicken**

sour cherry panzanella, madeira-thyme jus

#### **Artichoke en Barigoule** (VG, GF)

braised baby artichokes, spring vegetables, sundried tomatoes in vegetable consommé

### FAMILY STYLE SIDES (choose 5)

#### **Creamed Spinach**

**Broccoli di Ciccio** (VG)

**Roasted Glazed Mushrooms** (V, GF)

**Spring Vegetables** (V,GF) asparagus tips,  
shelling peas, fiddleheads

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

**Four Cheese Baked Potatoes** (GF)

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

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

anson mills grits, buttered beer broth, bread for dipping

#### **Oysters Rockefeller** (GF)

#### **Izzy's Classic Roasted Mussels** (GF)

pimentón aioli, chorizo

#### **Crispy Artichokes** (V, GF)

preserved lemon aioli, fines herbs

### 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 di Ciccio** (VG)

#### **Roasted Glazed Mushrooms** (V, GF)

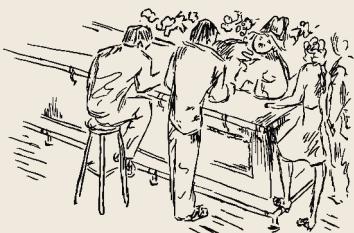
**Spring Vegetables** (VGF) asparagus tips, shelling peas, fiddleheads

#### **House-cut Steak Fries** (VGF)

#### **Four Cheese Baked Potatoes** (VGF)

#### **Duck Fat Roasted Marble Potatoes** (VGF)

#### **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*

#### **Strawberry Shortcake**

almond financier, whipped creme fraiche

#### **Molten Chocolate Cake** (GF)

with whipped mascarpone and luxardo cherry

#### **Vanilla Creme Brulee** (GF)

with rhubarb compote

#### **Chefs Sorbet Trio** (VG, GF)

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## 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.

## 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.