

SEASONAL

## 3-COURSE MENU

\$120 PER GUEST

### BREAD SERVICE

**\$3 PER GUEST**

Acme Sourdough Bread  
with Artisan Butter & Malden Salt

### STARTERS

**CHOOSE ONE (1) OPTION**

*+\$15pp Supplemental Upcharge for Second  
Starter — Max of 2 Selections per Menu*

#### Caesar Salad

Petite Romaine Hearts, Levain Croutons  
Parmesan & Homemade Caesar Dressing

#### Baby Iceberg Wedge Salad

Smoked Bacon, Toybox Tomatoes, Point Reyes  
Blue Cheese Crumbles & Buttermilk Vinaigrette

#### **(v)** Baby Mixed Greens Salad

Radish, Shallot, Fine Herbes  
Pumpkin Seeds & Champagne Vinaigrette

#### **\* (v)** English Pea Soup

Parmesan Foam & Crispy Prosciutto

#### Crispy Monterey Calamari

*+\$8pp Supplemental Upcharge*

Citrus, Arugula

Olive Vinaigrette & Harissa Aioli

#### Beef Tartare

*+\$8pp Supplemental Upcharge*

Quail Egg, Caper Berries

Radish & Potato Gaufrettes

#### Hot Garlic Shrimp

*+\$8pp Supplemental Upcharge*

Brioche & Cognac Garlic Butter

#### Chilled Shrimp Cocktail

*+\$8pp Supplemental Upcharge*

Housemade Cocktail Sauce & Lemon

### MAINS

**CHOOSE TWO (2) OPTIONS**

*+\$15pp Supplemental Upcharge for Third Entrée  
Option — Max of 3 Selections per Menu*

#### 9oz. Filet Mignon

Mousseline Potatoes, Baby Zucchini, Roasted Tomatoes  
Pickled Mushrooms & Bordelaise Sauce

#### STEAK UPGRADES

##### 14oz. New York *USDA Prime*

*+\$10pp Supplement Upcharge*

OR

##### 14oz. Ribeye *USDA Prime*

*+\$12pp Supplement Upcharge*

#### **-PREMIUM STEAK UPGRADE-**

##### A5 Wagyu Striploin 4oz.

*+\$32pp Supplemental Upcharge*

OR

##### A5 Wagyu Striploin 8oz.

*+\$130pp Supplemental Upcharge*

#### Roasted Free-Range Chicken Breast

Baby Root Vegetables & Black Truffle Chicken Jus

#### Grilled New Zealand Lamb Chops

Charred Eggplant Puree, Piquillo Peppers  
Fava Beans & Orange Blossom Honey

*+\$15pp Supplement Upcharge*

#### **\*Roasted Alaskan Halibut**

Spring Vegetables, Citrus Nage & Olive Tapenade

#### Lobster Maltese

Maine Lobster, Savoy Spinach, Puff Pastry  
Mushroom ala Grecque & Maltese Sauce

*Seafood Upgrade +\$15pp Supplemental Upcharge*

#### **\* (v)** English Pea "Pansoti" Ravioli

Yellow Foot Chanterelles

Mint & Pecorino Romano Cheese

*Vegan Entrées Available Upon Request*



*\*Indicates seasonal menu items which change frequently*

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### SIDE DISHES

\$14 PER DISH

*Served "Family style" — Max of 2 Selections*

#### French Fries

Garlic Aioli or Organic Ketchup

*Make 'em EPIC "Truffled" +\$5/per order*

#### Roasted Hen of the Woods Mushrooms

Garlic Confit

Honey Cured Egg Yolk & Sherry Glaze

#### \* Delta Asparagus

Tarragon Aioli & Toybox Tomato Vinaigrette

#### \* Baby Carrots

Coriander Butter, Salsa Verde

& Pomegranate Honey

#### Yukon Gold Potato Purée

Chives & Olive Oil

#### Black Truffle Mac n' Cheese

Taleggio Cheese & Summer Truffles

#### *(gf)* Julia Child's Scalloped Potatoes

Gruyère Cheese, White Wine & Cream

### DESSERT

CHOOSE ONE (1) OPTION FOR ALL

#### Chocolate Indulgence Cake

Salted Caramel & Chantilly Cream

#### EPIC Carrot Cake

Candied Pistachios, Whipped Cheesecake  
& Pineapple Marmalade

#### Lemon Meringue Tart

Raspberry Coulis & Marshmallow Fluff

### PETITE DESSERT BITES BOARD

\*Chef's Assorted Selection of Petite Cakes

#### Tartlets and Confections

Small Board - \$60 (20pc)

Medium Board - \$120 (40pc)

Large Board - \$180 (60pc)



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# VEGAN MENU

## ROASTED SPRING VEGETABLE COUS COUS

*Green Garbanzo Puree & Pickled Dates*

## GRILLED EGGPLANT “STEAK”

*Roasted Tomato, Wild Mushrooms & Basil Pesto*

## SPRING VEGETABLE RISOTTO

*Baby Carrots, Fava Beans, English Peas & Pickled Morel Mushrooms*



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# RECEPTION MENU

PASSED APPETIZERS — PASSED IN 30 MINUTES INTERVALS – MIX N' MATCH!  
*Max of 3-5\* Selections (\*Max for Reception Events Only)*

## CLASSICS

\$12 PER GUEST/SELECTION

- EPIC Bacon Cheeseburger Sliders
- Black Truffle Crispy Chicken Sandwiches
- Beef Tartare Tartlets
- Smoked Cheddar Hot Link Coins
- (gf)* Grilled Steak Skewers  
Chimichurri
- (gf)* Harissa Prawns  
Tzatziki
- (vegan)* Compressed Cucumber  
Beet Hummus & Pickled Root Vegetables
- (vegan)* Summer Ratatouille Bites
- (v)* Crispy Mozzarella Balls
- (v)* Wild Mushroom  
& Goat Cheese Tortellini
- (v)* French Onion Gougères
- (v)* Risotto Arancini Balls  
Tomato Jam
- \*(v/gf)* Garbanzo Falafel  
Pickled Dates & Cashew Butter

## SWEET ENDINGS

- Petite Dessert Bites \$6 each  
Chef's Selection of Petite Cakes  
Tartlets & Confections

## DELUXE

\$18 PER GUEST/SELECTION

- Smoked Salmon Blinis  
Crème Fraiche
- Tuna Poke  
Compressed Cucumber
- Lamb Lollipops  
Sauce Chermoula
- (v)* Roasted Beets  
Black Truffle & Goat Cheese Mousse
- Dungeness Crab Cakes  
Winter Citrus & Calabrian Chili Aioli
- Mini Lobster Rolls
- Dungeness Crab Rolls

## LUXURY

\$24 PER GUEST/SELECTION

- Uni Toast  
Lardo & Aged Sherry Vinaigrette
- Wagyu Tataki  
Seared Wagyu with Pickled Root Vegetables
- Caviar Cream Puff  
Kaluga Caviar
- Hamachi Crudo  
White Soy, Yuzu & Pickled Watermelon Radish



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# RECEPTION MENU

## FOOD STATIONS

*Each Reception Food Station Serves Approximately 25-30 Guests*

### CHEESE BOARD

**\$250 PER BOARD**

Profiles 3 Varieties of Local Cheeses and Seasonal Accoutrements

### VEGETABLE CRUDITÉ OR SEASONAL FRUIT PLATTER

**\$150 PER BOARD**

Seasonal Vegetables or Fruit from Local Bay Area Farmers and Housemade Dips

### CHARCUTERIE BOARD

**\$250 PER BOARD**

3 Artisan Charcuterie Assortments with Crostini and Mustard

### HALF CHEESE & HALF CHARCUTERIE PLATTER

**\$275 PER BOARD**

3 Varieties of Local Cheeses & 3 Artisan Charcuterie Assortments and Seasonal Accoutrements

### SEAFOOD ON THE ROCKS

**\$500 PER DISPLAY**

Oysters of the Day & Mignonette, Shrimp Cocktail, Ahi Tuna Poke & Wonton Crisps

*\*Add Fresh-Picked Dungeness Crab Meat 1 lb. for +\$280 Supplemental Upcharge*

*\*Add 8oz. of Sturgeon Caviar +\$800 Supplemental Upcharge*



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# PRIVATE DINING WINE LIST

## CHAMPANGE & SPARKLING WINES

### **Le Vigne di Alice**

Doro, Prosecco di Valdobbiadene

Brut Nature 2023 — 65

### **Schramsberg**

Blanc de Blancs, North Coast 2021 — 90

### **Brick and Mortar**

VP Rosé, Sonoma Coast, Nature 2022 — 65

### **Veuve Clicquot**

Yellow Label, Champagne, Brut — 125

## WHITE WINES

### **Tournesol**

Sauvignon Blanc, Napa Valley 2022 — 75

### **Aviatrix**

Albariño, Napa Valley 2023 — 70

### **Far Niente**

Chardonnay, Napa Valley 2023 — 115

### **Presqu'île**

Chardonnay, Santa Barbara County 2023 — 68

## ROSÉ WINES

### **Capture**

Syrah, Alexander Valley 2023 — 64

## RED WINES

### **Crossbarn**

Pinot Noir, Sonoma Coast 2021 — 68

### **Hartford Court**

Pinot Noir, Russian River Valley 2022 — 90

### **Stolpman**

Syrah, Ballard Canyon, Estate 2023 — 75

### **Ramble**

Untold Reds Blend, Mendocino County 2020 — 60

### **Post and Beam**

Cabernet Sauvignon, Napa Valley 2022 — 85

### **EPIC**

Cabernet Sauvignon, Napa Valley 2022 — 152

### **Arietta**

Cabernet Sauvignon, Napa Valley, Quartet 2022 — 125

### **Hafner**

Cabernet Sauvignon, Alexander Valley 2016 — 115

### **Hamel**

Cabernet Sauvignon, Sonoma Valley, Isthmus 2019 — 180

## NON-ALCOHOLIC WINES

### **Leitz**

Sparkling Rosé, Germany, Eins Zwei Zero  
(alcohol free) — 60



*Although infrequent, our vintages are subject to change*

# COCKTAIL MENU

## SPIRITS & BEVERAGE SELECTIONS

### PREMIUM TIER

COCKTAILS \$13–22 EACH

Ketel One *Vodka*  
Tanqueray *Gin*  
Pierre Ferrand *Cognac*  
Planteray Original *Dark Rum*  
Planteray 3 Star *White Rum*  
El Tesoro *Tequilla (blanco, reposado, anejo)*  
Makers Mark *Bourbon*  
Bulleit *Rye*  
Dewar's White Label *Blended Scotch*

### EPIC TIER

COCKTAILS \$15–28 EACH

Belvedere *Vodka*  
Bombay Sapphire *Gin*  
Kelt VSOP *Cognac*  
Zacapa 23 *Dark Rum*  
Don Julio *Tequila (blanco, reposado)*  
Michters Small Batch *Bourbon*  
Michters Single Barrel *Rye*  
Macallan 12 Single Malt *Scotch*

### BOTTLED BEERS

\$7–9 EACH

Amstel Light  
Budweiser  
Paulaner Hefe-Weizen  
Lagunitas IPA  
Becks Non-Alcoholic Beer



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# PRIVATE DINING POLICIES

## PRIVATE DINING EVENTS AT EPIC STEAK

### *Deposits, Cancellations and Guarantees*

A deposit of 75% of the minimum and a signed contract are required to guarantee the date and space; the deposit is applied to your final bill. The signed contract and deposit must be returned within 7 working days of receiving the contract to secure the room and confirm the event date. Full payment is due at the conclusion of your event.

- The deposit is non-refundable if cancellation of the event occurs 44 days or less prior to the scheduled date.
- The deposit is refundable if cancellation occurs 45 days or more before the date of the event.
- Deposits are non-transferable.
- If cancellation of an event occurs within 96 hours of the scheduled date, you will be charged for all estimated food, beverages, service & tax.
- The parties acknowledge that the agreement may be cancelled by the restaurant up to 24 hours in advance of the scheduled event date due to health issues or regulatory developments that impact the restaurant's ability to operate. In this case, the deposit will be refunded in full.
- Full payment is due at the conclusion of your event.

### *Private Dining Pricing and Terms*

- Flowers, rentals and other miscellaneous charges are additional and do not apply to the F&B minimums. The guaranteed minimum only applies to food and beverages ordered and consumed on the premises at the time of the event.
- 3 hours of event time for our Daytime events (held from 11:00AM-3:30PM) and 4 hours of event time for Evening /Dinner engagements (held from 4:00PM-11:00PM) daily.

### *Minimum, Gratuity and Taxes*

- Minimums and menu prices do not include a 22% service charge on the food and beverage total. Sales tax of 8.625% will be calculated on the total bill as well as 6% San Francisco Employer Mandates (these % per item are subject to change).
- If the minimum is not met, the difference will be added to your bill as an un-met minimum.

### *Beverage*

All beverages are charged on actual consumption (to include alcohol). We have an extensive wine list as well as a full bar to complement your event. We charge a bar setup/stocking fee of \$200, which guarantees your event bartender.

- No cash bar options are available. An event bar is required for all events. The setup fees DO apply to the beverage spend.
- For the safety of your guests, we do not serve shots.

### *Special Menus and Wine Pairing*

It is our pleasure to create a special seasonal tasting menu featuring your favorites with wine pairings. A Sommelier is available for your event for \$350.

### *Corkage*

Wine must be purchased from EPIC Steak. We do not allow outside corkage. Wine requests should be made two weeks in advance to ensure availability. Vintages are subject to change at any time.

### *Cakes*

- Let our Pastry Chef create a custom cake for your event. Pricing is determined by our Pastry Chef.
- For cakes brought to the restaurant, we charge \$5 per person for cutting and plating.

### *Audio / Visual Needs*

Arrangements for audio/visual equipment can be made in advance.

### *Floral Arrangements*

Arrangements for flowers may be made through EPIC Steak.

### *Wedding Fees*

There is a \$1500 site fee for on-side wedding ceremonies.

### *Parking Options*

- EPIC Steak DOES NOT have valet parking. Metered street parking is available on the surrounding streets and Hills Plaza Garage (on Folsom) is a great option across from the restaurant. You may also visit [www.spothero.com](http://www.spothero.com) for additional parking options in the area.
- Please inquire about outside valet service referrals and other parking options, if required for your event.

### *Other Non-F&B Expenses*

- Additional fees will apply for rentals, intensive planning, entertainment, or if heavy staging is required (\*Wedding events are subject to carry additional fees). Accredited event design available!

FULL PROPERTY BUYOUTS (FOR EPIC STEAK & WATERBAR) ARE AVAILABLE. CONTACT US FOR MORE DETAILS.