

TWENTY FIVE LUSK

PRIVATE DINING

Twenty Five Lusk was selected as one of the Best New Restaurants of the Year by Esquire Magazine and was named one of the "12 most notable newcomers" for Best New Restaurant Design by Architectural Digest. A sophisticated, contemporary, approachable fine dining restaurant, bar and private dining destination, Twenty Five Lusk specializes in creative new American cuisine driven by seasonality and sustainability.

Located in a historic building built in 1917, the 9,800 square-foot space includes 130 seats in the main dining area, a spacious lower bar and lounge level, two private dining rooms with the option to add on space for a cocktail reception, and two semi-private tables for small parties on the restaurant level. Full restaurant buyouts can accommodate up to 375 guests. The private dining areas in the lower level at Twenty Five Lusk were designed to be easily converted into a conference space with all of the audio-visual enhancements necessary for conferences, meetings or presentations.

The private dining menus offer a large selection of hors d'oeuvres, decadent raw bars as well as charcuterie platters and buffet-style dinner options. We take pride in our attention to detail in every aspect of the dining experience. Our management team and staff are very well trained and passionate about giving each of our guests an exceptional experience.

Please [click here](#) to inquire about availability or submit your private event request to Christine Chafin.

PRIVATE DINING ROOM

Seated: 15 - 35 guests, 5 round tables or conference table (fully private)

Standing: up to 40 guests

Food & Beverage Minimums:

Lunch: \$1,000

Dinner: \$2,500

The Private Dining Room is equipped with wireless internet, an LCD projector, dropdown screen, VGA and HDMI connectivity, cable television, DVD and Blu-ray

LOUNGE BAYS (3)

Ideal for cocktail receptions

One Lounge Bay accommodates up to 25 guests

Two Lounge Bays accommodate up to 50 guests

Three Lounge Bays accommodate up to 75 guests

Rented separately, together or with the Private Dining Room Food & Beverage Minimums (per day):

Lunch: \$1,000

Dinner: \$2,000 (Sun – Thurs)

Please inquire for Friday and Saturday

COCKTAIL ROOMS

Capacity: 6 -10 guests per room

Semi-private space in the lower lounge level

Up to 4 rooms available

Please inquire for pricing

**See Page 17 for pricing and service charge details*



OGDEN ROOM (can be fully private or semi-private)

Seated: up to 14 guests

Private room on upper level, adjacent to the dining room

Can be closed off by sliding glass doors and curtains

Food & Beverage Minimums:

Lunch: \$1,000

Dinner: \$1,200

First seating: 5:30-8:45pm

Second seating: 9:15pm-closing

Entire Evening: \$1,750

CLARKE TABLE

Seated: up to 12 guests

Semi-private table on upper level with window view, set aside from other tables while still part of the dining room

Food & Beverage Minimums:

Lunch: \$1,000

Dinner: \$1,000

First seating: 5:30-8:45pm

Second seating: 9:15pm-closing

Entire Evening: \$1,500

**See Page 17 for pricing and service charge details*



LOWER LEVEL BAR & LOUNGE BUYOUTS

Sun – Mon:	\$10,000
Tues – Wed:	\$12,500
Thurs:	\$17,500
Fri – Sat:	Please Inquire
December pricing:	Please Inquire

DINING ROOM BUYOUTS

Sun – Mon:	\$12,500
Tue – Wed:	\$15,000
Thurs:	\$17,500
Fri – Sat:	Please Inquire
December pricing:	Please Inquire

FULL BUYOUTS

Lunch (Sun– Thurs):	\$7,000
Lunch (Fri – Sat):	\$10,000
Dinner (Sun – Tues):	\$25,000
Dinner (Wed – Thurs):	\$27,000
Dinner (Fri – Sat):	Please Inquire
December pricing:	Please Inquire

**See Page 17 for pricing and service charge details*

PRIVATE EVENTS PRICING

BREAKFAST **\$25 per person**
Freshly baked pastries, fresh squeezed juices and seasonal fruit, soft drinks, Sightglass French pressed coffee

LUNCH MENU | THREE COURSE MENU **\$45 per person**
Includes one first course, choice of two main courses, and one dessert

DINNER MENU | THREE COURSE MENU **\$75 per person**
Includes one first course, choice of two main courses, and one dessert

DINNER MENU | FOUR COURSE MENU **\$90 per person**
Includes one first course, choice of two second courses, choice of two main courses, and one dessert

CHEF'S INSPIRATION MENU **Please Inquire**
With Sommelier's suggested wine pairings

CHEESE COURSE **\$12 per person**
Additional course of Chef's seasonal cheese selection with accoutrements

ADDITIONAL CHOICE PER COURSE **\$10 per appetizer
\$15 per entree
\$10 per dessert**

**See Page 17 for pricing and service charge details*



PASSED HORS D'OEUVRES

Choice of 4 hors d'oeuvres

per person

30 minutes

\$20

1 hour

\$30

90 minutes

\$45

2 hours

\$60

Each additional choice

\$4.50

LITTLE POTS & SMALL PLATES

These are perfect if you desire
a more substantial alternative to
canapés for a standing reception

Choice of 2 little pots: 1 hour

\$28

Choice of 3 little pots: 1 hour

\$36

Choice of 4 little pots: 1 hour

\$48

Choice of 4 little pots : 2 hours

\$96

Additional selection, \$10/pp

PRIVATE DINING MENUS

All of the menus below are sample menus and will vary throughout the seasons based on product availability and quality. Please use these menus as a reference, as we are pleased to customize the menu for your special event. To see sample seasonal menus throughout the year, please inquire. Buffet and platter options will fluctuate based on market price and product availability. Vegetarian and gluten free options available.

HORS D'OEUVRES

SMOKED DUCK BREAST figs, watercress

FRESH VEGETABLE SPRING ROLL black garlic vinaigrette, mint

WILD MUSHROOM CHEESECAKES micro basil

LEEK AND GOAT CHEESE TARTLETT olio nuovo

PROSCIUTTO AND ORGANIC STRAWBERRY aged balsamic, micro basil

LOCAL OYSTERS cucumber, radish, key lime mignonette

ROASTED TOMATO CANAPE camembert, nicoise olive conserva

TRUFFLE POTATO CROQUETTES aged cheddar cheese fondue

TEMPURA FRIED PRAWNS avocado lime mousse

DUNGENESS CRAB CREPE daikon radish, preserved lemon

LOBSTER CORN DOG persimmon ketchup

WARM ONION TART pickled tomato chutney

SMOKED SALMON MOUSSE cucumber, dill

DUCK LIVER MOUSSE DOUGHNUTS quince, ginger, black garlic

AHI TUNA BROCHETTE cucumber, avocado

BEELER'S RANCH PORK MEATBALL hoisin barbecue sauce, pickled ginger

LAMB RIB CHOP warm olive and zucchini salad (\$4.50 supplemental per person)

WAGYU FILET MIGNON BROCHETTES roquefort sauce (\$4.50 supplemental per person)



LITTLE POTS & SMALL PLATES

Little pots offerings – these can be stationary or passed:

JERUSALEM ARTICHOKE RISOTTO robbiola, flame grape, sorrel, aged sherry

YUKON GOLD GNOCCHI artichoke black trumpet, young basil, orwell farms butter fondue

GRILLED 38 NORTH CHICKEN sweet potato, fried onions, red eye barbecue

GULF PRAWN saffron fregola, snow pea, smoked tomato coulis

GRILLED FLAT IRON STEAK pickled potato, haricot verts, sauce béarnaise

LLANO SECO ORGANIC PORK grilled pineapple, spiced sweet potato, ginger emulsion

AHI TUNA TARTARE cucumber, mint, avocado, rice crisps

SLOW ROASTED PORK BELLY maple mole, runner beans, lime crema

CHARRED OCTOPUS tempura bacon, chocolate persimmon, radish, verbena

SLOW ROASTED PORK BELLY maple mole, runner beans, lime crema

SAUTEED BRUSSELS SPROUTS bacon, lemon

BUFFET AND PLATTER OPTIONS – COCKTAIL RECEPTIONS AND LIGHT DINNERS per person/hr

CHEESE ASSORTMENT appropriate garnishes, breads	\$14
CHARCUTERIE, RILLETTE, & PATE ASSORTMENT cornichons, dijon a la ancienne, croutons	\$18
CHEESE AND CHARCUTERIE appropriate garnishes, breads	\$23
PETITE SEAFOOD PRESENTATION oysters, dungeness crab, lobster, prawns	\$38
GRAND SEAFOOD PRESENTATION clams, oysters, crab, lobster prawns, smoked salmon	\$58
CAVIAR STATION traditional garnishes, buckwheat blinis	\$28
SEASONAL SALADS three seasonal salads, subject to market availability	\$12
HOUSEMADE VEGETARIAN PASTA seasonal preparation	\$14
VEGAN BARBECUE TOFU PLATTER sweet potato fries, watercress, roasted shallots	\$16

BUFFET AND PLATTER OPTIONS – COCKTAIL RECEPTIONS AND LIGHT DINNERS (Cont.)

	per person/hr
SLIDER BAR smoked cheddar burgers crispy pork belly BLT battered fried cod lobster roll vegetarian option available upon	\$30
ORGANIC CHICKEN seasonal accoutrements and sauces	\$22
SPRING LAMB seasonal accoutrements and sauces	\$28
VENISON SADDLE seasonal accoutrements and sauces	\$33
WHOLE ROASTED FISH seasonal accoutrements and sauces	\$20
NEW ENGLAND STYLE LOBSTER BAKE corn, potatoes, drawn butter, salad	\$36
WAGYU CARVING STATION red wine sauce, horseradish cream, duck fat potatoes	\$38
DESSERT ASSORTMENT three seasonal bite-sized desserts	\$12

SIDE DISHES – RECOMMENDED

	per person/hr
SEASONAL SALADS depending upon market availability and seasonality	\$12
DUCK FAT POTATOES caramelized onion, fines herbs, sea salt	\$12
GRILLED MARKET VEGETABLES basil salsa verde	\$12
JAPANESE PEPPER GRITS parmesan, togarashi	\$12
LOBSTER MAC 'N' CHEESE tarragon, lemon, crème fraiche	\$20
FRIES truffle oil	\$12



SPRING MENU

The menu below is a sample and will vary as our Chef changes the menu seasonally and based on product availability, quality and sustainability. Certain described items may not be available at the time of your event. Please use this menu as a reference, as we are pleased to customize the menu for you. Vegetarian and gluten free options available.

FIRST COURSES

LITTLE GEM LETTUCES levain croutons, parmesan vinaigrette

WILD ARUGULA pea tendrils, cucumber, fennel pollen, dill creme fraiche vinaigrette

GRILLED ASPARAGUS preserved lemon, dried tomato, poached farm egg, arugula, aged sherry vinaigrette

CHILLED SPRING PEA SOUP white truffle, yukon gold potato tuile

SECOND COURSES

ASPARAGUS TERRINE lemon emulsion, tomato coulis

ARTICHOKE RISOTTO parmesan, mushroom escabeche

FORAGED MUSHROOM RAVIOLI english pea butter

PORK CHEEK TERRINE pineapple relish, ginger reduction

BEEF CARPACCIO pecorino, black olive conserva, olio nuovo

YELLOWTAIL TARTARE cucumber, avocado, cilantro, rice crisp

MAIN COURSES

CALIFORNIA KING SALMON baby bok choy, ginger puree

ROASTED ALASKAN TRU COD sunchokes, watercress

ORGANIC CHICKEN meyer lemon jus lie

SPRING LAMB asparagus, cucumber, mint demi-glace

BRAISED SHORT RIBS toy box carrots, brabant potatoes, red wine demi-glace

GRILLED RABBIT game cassoulet, roasted fig, parsley puree

GLAZED DUCK chanterelle risotto, roasted corn and tomato salad
(\$6 supplemental per person)

ROASTED RIBEYE twice baked fingerling potatoes, syrah demi-glace
(\$8 supplemental per person)

VENISON SADDLE parmesan spaetzle, escargot maitre d'hotel butter, banyuls
(\$10 supplemental per person)

SEASONAL VEGETARIAN OR VEGAN MAIN COURSE

DESSERTS

LIME POSSET kiwi, mint, champagne granite

SALTED CARAMEL SWIRL BROWNIE mint chocolate chip anglaise

SAMPLING OF SMALL DESSERTS *(\$3 supplemental per person)*

LUNCH MENU

The menu below is a sample and will vary throughout the seasons based on product availability and quality. Please use this menu as a reference, as we are pleased to customize the menu for you. Vegetarian and gluten free options available.

FIRST COURSES

ARUGULA SALAD roasted beets, smoked potatoes, avocado vinaigrette

WARM SPINACH SALAD candied walnuts, strawberries, goat cheese vinaigrette

ORGANIC CAULIFLOWER SOUP truffle, croutons

FOREST MUSHROOM BISQUE gougere, aged sherry

DUNGENESS CRAB PARFAIT avocado, horseradish gelee, confit tomato, lavash cracker

MAIN COURSES

ARTICHOKE CANNELLONI grilled treviso, roasted fennel puree, parmigiano reggiano

ROASTED EGGPLANT TERRINE braised lentils du puy, chanterelles, port sauce

WILD KING SALMON local field greens, pickled fennel, crispy onions, fresh herb vinaigrette

CONFIT AND ROASTED ORGANIC CHICKEN sweet potato puree, sauce chasseur

FLAT IRON STEAK FRITES arugula, fries, sauce béarnaise

SYRAH BRAISED SHORT RIBS parmesan spaetzle, upland cress, thyme reduction

BURGER fried egg, gruyere, green tomato ketchup, fries

DAY BOAT SCALLOPS cauliflower coulis, pickled shallots, lobster vinaigrette (\$4 supplemental)

FAMILY STYLE

FRIED FRESH MOZZERELLA roasted garlic, tomato compote, basil, grilled bread

PAELLA clams, mussels, chorizo, tomato, prawns, saffron rice

WHOLE ROASTED SALMON market vegetables, lemon beurre blanc

WHOLE ROASTED CHICKENS rosemary potatoes, market vegetables, natural reduction

SIDES

TOGARASHI FRIES

KENNEBEC POTATO CHIPS

CHILLED SOBA NOODLE SALAD

GERMAN POTATO SALAD

ONION RINGS

DESSERTS

LIME POSSET kiwi, mint, champagne granite

SALTED CARAMEL SWIRL BROWNIE mint chocolate chip ice cream

BERRY PARFAIT lemon sorbet, local honey, mint

SAMPLING OF SMALL DESSERTS (\$3 supplemental per person)

WINE AND BEVERAGES

We offer a full bar to complement your event. Our wine director is happy to suggest appropriate wines as well as offer suggestions on food and wine pairings to complement your meal. Wine requests should be made at least seven days in advance to ensure availability. All wines are subject to confirmation by our Sommelier. All beverage pricing is based on consumption.

CORPORATE MEETINGS AND EVENTS

AUDIO/VISUAL & ENTERTAINMENT NEEDS | \$100 AND UP

We have an in-ceiling LCD projector, electronic screen, cable television, DVD and Blu-ray players available for use.

Arrangements for additional audio/visual equipment and entertainment can be made in advance through the private dining manager.

CONFERENCE & MEETING PACKAGE | \$1,000

Please inquire.



ADDITIONAL SERVICES

FLORAL ARRANGEMENTS

Our florist will be happy to create floral arrangements for your event. Please inquire for pricing.

VALET PARKING

Valet parking is available at \$14 per car starting nightly at 5:30pm. For SF Giants home games, parking is available at \$20 per car. For daytime valet parking, please inquire.

CATERING

For your catering needs, please inquire with the private dining manager.

CONDITIONS

GUEST COUNT

Your guaranteed minimum guest count must be confirmed at least 3 days (72 hours) prior to your event. The confirmed guest count will be used as the minimum in finalizing your bill.

DEPOSITS

A deposit (of half the food and beverage minimum) and a signed contract are required to hold the room; the deposit is applied to your final bill. The signed contract and deposit must be returned within seven (7) days to secure the room and date. The deposit is non-refundable if cancellation of the event occurs less than 21 days prior to the scheduled event.

PAYMENTS

We require a signed contract and deposit to confirm a reservation.

We accept corporate checks, MasterCard, Visa, American Express, Discover Card and cash. We do not accept personal checks. Full payment is due at the conclusion of your event. If final payment is not completed on the same day as the conclusion of the event then penalties will be assessed.

No more than three (3) forms of payment may be used to settle your final bill.

PRICING AND SERVICE CHARGE

The minimum expenditures are for food and beverages only, and do not include 20% Service Charge, 8.75% California Sales Tax and 5% charge for San Francisco employer mandates. Flowers, music and other service charges are additional and do not apply to the minimums. The guaranteed minimum only applies to food and beverages consumed on the premises at the time of the event.

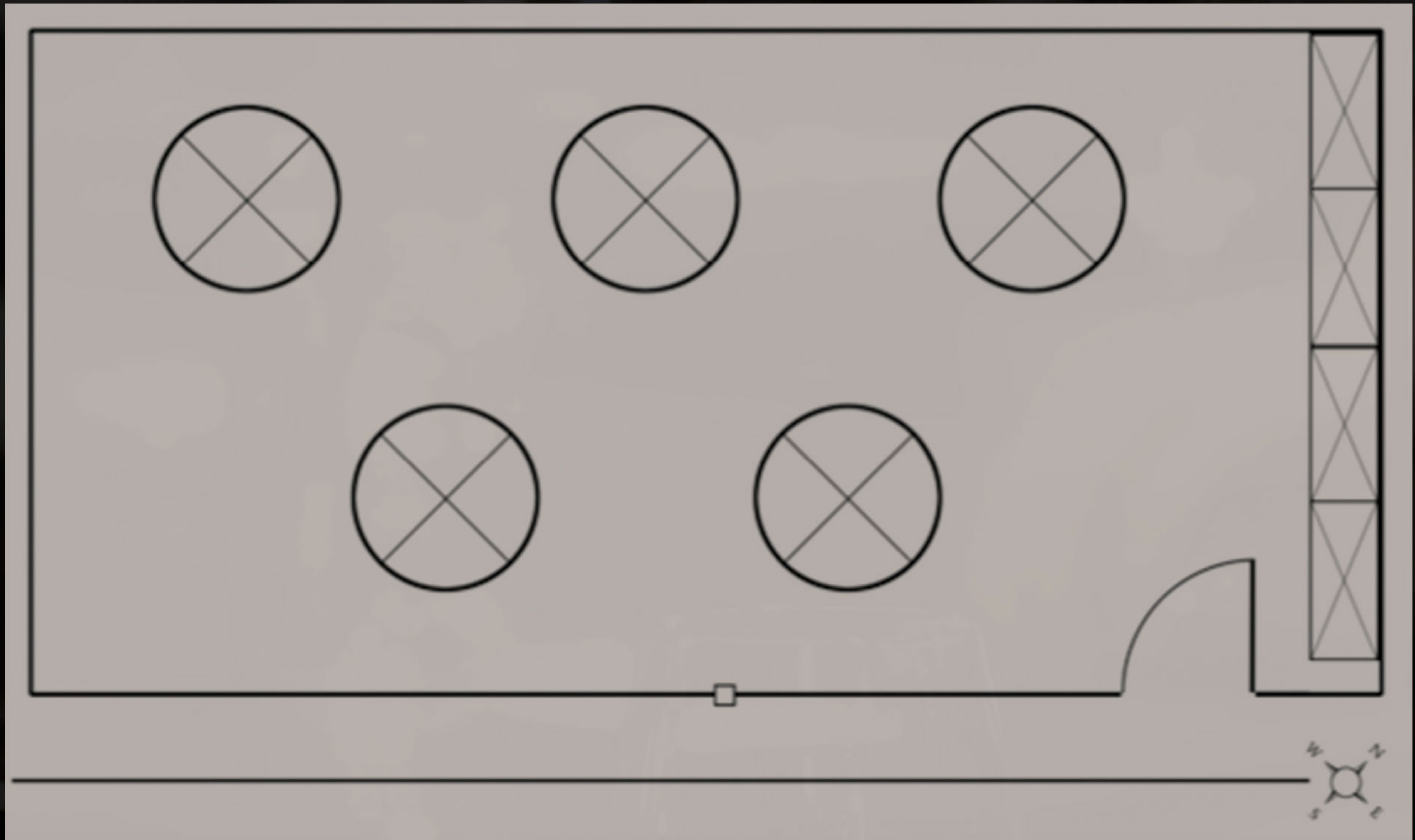
CANCELLATION POLICY

If a cancellation occurs within twenty-one (21) days of your event, your deposit will not be refunded. If you cancel your event within seven (7) days of the event date, your credit card will be charged the entire room minimum.

Please [click here](#) to inquire about availability or submit your private event request to Christine Chafin.

PRIVATE DINING ROOM

Rounds (up to 35 guests)



PRIVATE DINING ROOM

Long table (up to 26 guests)

