Welcome to EPIC Steak, on San Francisco’s waterfront at 369 Embarcadero near Folsom. EPIC Steak is a restaurant “beyond the traditional steak house,” offering a unique combination of the traditional and the contemporary.

Chef Parke Ulrich has broadened the steak house experience to include a new level of culinary sophistication while maintaining the classic comfort and elegance of a traditional steak house meal. The food is deep, soulful, and resonant with exciting sparks of contrast. Upon entering EPIC Steak, guests are greeted by the sight of chefs working on a state-of-the-art exhibition line. Chef Ulrich presides over a custom-built wood-fired grill and a large wood-burning oven, which, along with a spectacular fireplace, serve as the restaurant’s design focal point.

The Bay Room is located upstairs with a dedicated kitchen and chef for every event. The room is designed in rich colors surrounded by expansive windows which frame the sensational setting of the San Francisco Bay and its magnificent Bay Bridge. The Piazza is located on the ground floor next to the Bay. The private dining menus overseen by Chef Ulrich are seasonally crafted and changed on a daily basis to utilize fresh, sustainable ingredients. Our private dining rooms can accommodate up to 60 guests with versatility to host any of your corporate or special events.

We extend a warm welcome from all of us at EPIC Steak and we look forward to serving you.

Very truly yours,

Amber Johnson
Private Dining Director

Amber@epicsteak.com
The Bay Room

The Piazza

369 The Embarcadero
San Francisco, CA 94105
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epicsteak.com
PRIVATE DINING PRICING AND TERMS
The following minimum expenditures relate to food and beverages only, and do not include 20% gratuity, 8.5% sales tax and 5.5% Surcharge for San Francisco employer mandates. Valet parking, flowers, music and other miscellaneous 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.

● The Bay Room & Terrace
  Room Capacity
  Sit Down  60   Reception  120

● The Piazza
  Room Capacity
  Sit Down  40   Reception  80
Stuff to Know
About Private Dining

• Beverages
All beverages are billed on consumption.
There is a $125 set up fee for a private bar in the room.
A private bar is suggested for parties of 25 or more.
Wine requests should be made two weeks in advance to ensure availability.

• Gratuity & Taxes
Minimums and menu prices do not include 20% service charge on the food and beverage total.
Sales tax of 8.50% will be calculated on the total bill as well as a 5.50% Surcharge for San Francisco employer mandates.

• Deposits, Cancellations & Guarantees
A deposit (of half the minimum) and a signed contract are required to hold the 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 date.
Full Payment is due at the conclusion of your event.

• Corkage Policy
All wine must be purchased from EPIC Steak. We do not allow corkage.
Passed Appetizers

A perfect way to start your evening
please choose 3 selections (served for 30 minutes)
$20 per person

- Jalapeño Lime Ceviche
- Tuna Tartare
- Mini Meatballs
- Falafel & Hummus
- Grilled Gulf Shrimp
- Veggie Empanadas
- Warm Crab Toasts
- Mushroom Wontons
- Chicken Satay
- Wood Oven Flatbread
- Housemade Sausage
- Vietnamese Spring Rolls
- Steak Skewers
- Pulled Pork Tostadas
- Mini Beef Tacos
- Cajun Shrimp Beignets
- Beef Tartare
PK Menu
$100

Chef Parke Ulrich
Garnishes are subject to change due to seasonality.

● First Course
  select one menu item for the table

  MUSHROOM RISOTTO  Meyer Lemon, Parmesan & Chives
  RICOTTA GNOCCHI  Butternut Squash & Sage
  EPIC CAESAR SALAD  Shaved Parmesan & Levain Croutons
  SEARED SEA SCALLOPS  ($10 Supplement) Delicata Squash, Pear & Pumpkin seeds
  SHRIMP & GRITS  Anson Mills Stone Ground Hominy & Creole Gravy
  SPANISH JAMON IBERICO  Shaved Brussels Sprouts, Asian Pear & Aged Balsamic
  BUTTER LETTUCE SALAD  Shaved Apples, Feta & Apple Cider Vinaigrette
  MAINE LOBSTER SALAD  ($15 Supplement) Avocado, Orange & Star Anise Vinaigrette

● Second Course
  select two menu choices for your guests to choose from

  GRILLED 9oz FILET MIGNON  Julia Child Potatoes, Savoy Spinach, Mushrooms & Porcini Jus
  RED WINE BRAISED SHORTRIB  Roasted Potatoes, Baby Carrots & Horseradish
  PORK CHOP  Sweet Potato, Caramelized Fennel & Apple Reduction
  POACHED BLACK COD  Farro, Broccoli di Ciccio & Cioppino Broth
  ROASTED HALIBUT  Creamy Polenta, Brussels Sprouts & Brown Butter
  THYME ROASTED SONOMA CHICKEN  Marble Potatoes, Baby Kale & Chervil Salsa Verde
  12oz NEW YORK STRIP  ($10 Supplement) Mashed Potatoes, Swiss Chard & Bordelaise
  NEW ZEALAND KING SALMON  White Beans, Piquillo Peppers & Basil Aioli

● Dessert Course
  select two menu items for your guests to choose from

  CARAMEL PEAR MOUSSE  Spiced Chiffon Cake & Walnut Chantilly
  CHOCOLATE SEA SALT TART  Fig Jam & Tangy Chantilly
  ORANGE CREAM SEMIFREDDO  Pistachio Florentines & Champagne Reduction
  TAPIOCA PUDDING  Orange Blossom Gastrique & Candied Ginger Ice Cream

Add an Additional Choice - $10 per Person per Choice
Reception Menus

2 hours

● Networking Cocktail Party
   $80 per person

   **EPIC Charcuterie & Cheese**
   4 Artisanal Salumis, Chef’s Cheese Trio Crostini, Grapes, Almonds, Mustard & Pickles

   **Seafood on the Rocks**
   Shrimp Cocktail, Ceviche or Tuna Poke, Oysters & Clams on the Half Shell

   **Signature Passed APPs**
   Steak Skewers, Mushroom Wontons & Warm Crab Toast

● Heavy Appetizers
   $110 per person

   **EPIC Charcuterie & Cheese**
   4 Artisanal Salumis, Chef’s Cheese Trio Crostini, Grapes, Almonds, Mustard & Pickles

   **Noodles, Spuds & Buns**
   Mac & Cheese, French Fries, Dungeness Crab Rolls & Pretzel Sausage Rolls

   **Signature Passed APPs**
   Steak Skewers, Mushroom Wontons, Grilled Shrimp & Tuna Poke

● Full Dinner
   $130 per person

   **Seafood on the Rocks**
   Shrimp Cocktail, Ceviche or Tuna Poke, Oysters & Clams on the Half Shell

   **Greens & Spuds**
   Caesar Salad, French Fries, Roasted Vegetable with Farro & Seasonal Gnocchi

   **Soup & Buns**
   Shrimp & Chicken Jambalaya, Roast Beef Sliders & Lobster Rolls

   **Cakes & Cookies**
   Trio of Mini Sweets
EPIC Enhancements

- **Equator Coffee**
  $4 supplement per person

- **Bottled Water Service**
  $9 per bottle - sparkling or still

- **Caviar Service**
  $60 supplement per person

- **Passed Hors D’Oeuvres**
  $15 supplement per person (30 minutes)

- **Cheese Course**
  $16 supplement per person

- **Private Bar**
  $125 set-up fee

- Sommelier 2 hr. Event Service Upon Request $350
- Selected Wine Pairings with Any Epic Menu
- Tasting Menus Available Starting at $125 per Person