STEAK

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

EPIC STEAK

369 The Embarcadero
San Francisco, CA 94105
P 415·369·9218 | f 415·369·0115

Bay Room Terrace

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

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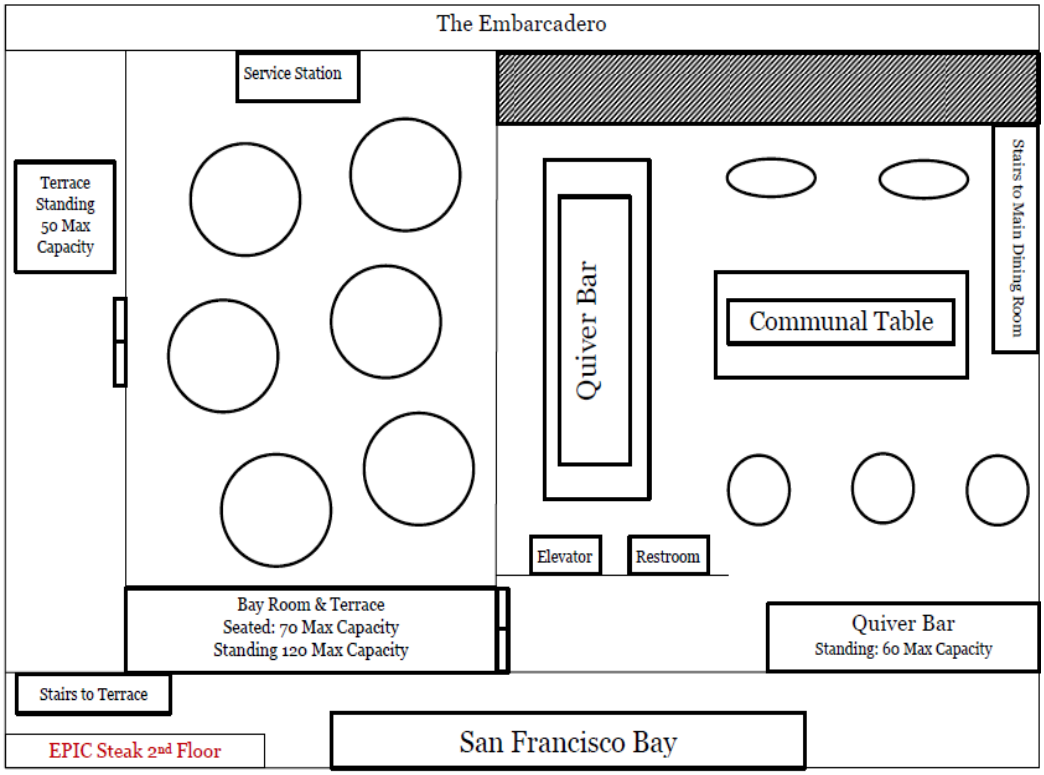
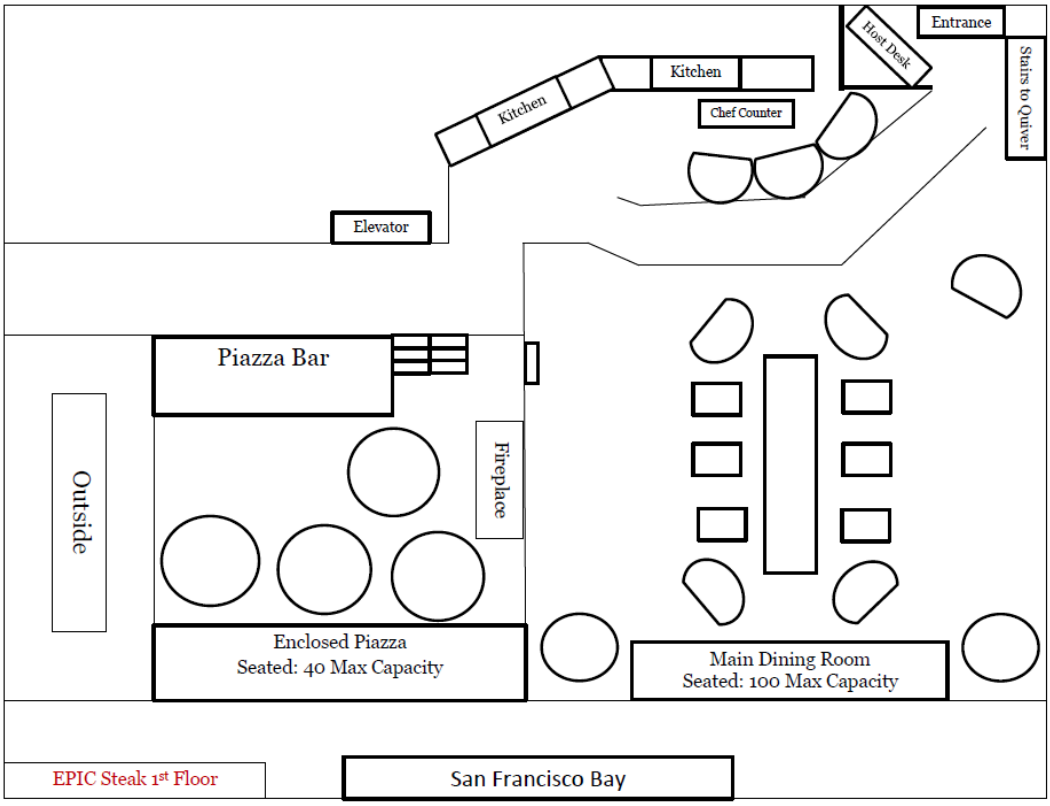
THE BAY ROOM & QUIVER BAR



ENCLOSED PIAZZA & MAIN DINING ROOM



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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.

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Passed Appetizers

A perfect way to start your luncheon

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
Wood Oven Flatbread
Chicken Satay
Housemade Sausage
Vietnamese Spring Rolls
Steak Skewers
Pulled Pork Tostadas
Mini Beef Tacos
Cajun Shrimp Beignets
Beef Tartare

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Private Dining Lunch Menu

$65

Chef Parke Ulrich

Garnishes are subject to change due to seasonality.

•First Course

<u>select one menu item</u> for the table

CAULIFLOWER SOUP Dungeness Crab & Lemon Oil
EPIC CAESAR SALAD Shaved Parmesan & Levain Croutons
BUTTER LETTUCE SALAD Shaved Apples, Feta & Apple Cider Vinaigrette
LEMON RICOTTA GNOCCHI Sunchoke Puree, Asian Pear & Lemon Oil
SHRIMP & GRITS Anson Mills Stone Ground Hominy & Creole Gravy
ROASTED SQUASH SALAD Radicchio & Balsamic Vinaigrette

•Second Course

<u>select two menu items</u> for your guests to choose from

GRILLED 6oz PETITE FILET MIGNON Mushrooms, Potato Purée & Red Wine
MARINATED SKIRT STEAK Smashed Potatoes, Watercress & Romesco Sauce
PROSCIUTTO WRAPPED CHICKEN BREAST Farro, Pickled Onions & Saba
ROASTED HALIBUT Tabbouleh & Cucumber Tzatziki
SEARED ALBACORE TUNA Brussels Sprouts Salad, Tapenade & Aioli
BLACK PEPPER GNOCCHI Slow Roasted Short Ribs & Wild Mushrooms

•Dessert Course

<u>select two menu items</u> 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

<u>Add an Additional Choice - $10 per Person per Choice</u>

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