



Restaurant & Bar

222 Mason Street
San Francisco, CA 94102
415.394.1100 (phone)
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www.restaurantANZU.com

Private Event Menus & Contract 2011

We have created a simple and user friendly to book your next event at ANZU. Simply complete the attached contract with the date, time, and method of payment for your event and return the hotel. Should you wish to tailor your menu to suit your occasion contact Marcia Striffeler at 415 850-9243. Your event will be confirmed within 24 hours.

LUNCHEON MENU

GOLDEN GATE - \$30 PER PERSON

FIRST

SOUP OF THE DAY

MAIN

GRILLED AHI TUNA BURGER

Lime -cilantro aioli, mixed green salad, roasted bell pepper

Or

ROASTED MARY'S CHICKEN COBB SALAD

Baby Iceberg lettuce Point Reyes blue cheese Dressing, avocado, Knudsen bacon
Lardons, Mango, Hard Boiled Eggs, cherry tomatoes, pickled red onions

OR

SPAGHETTI SQUASH STIR FRY

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

SWEET

WARM RUM RAISIN-PECANS BREAD PUDDING

cranberry marmalade, warm caramel sauce

OR

MANGO SORBET

DINNER MENU

MARIN - \$45 PER PERSON

FIRST

PETITE ICEBERG LETTUCE WEDGES

shaved pickled onions, smoked bacon, Point Reyes blue cheese dressing

MAIN

PAN SEARED KING SALMON

Vietnamese spring roll, garlic spinach, hen of the wood mushrooms,
Mandarin soy reduction

OR

OVEN ROASTED MARY'S FARM CHICKEN

grilled artichoke, picholine olives, rustic mashed potatoes,
Maui onions jus

OR

SPAGHETTI SQUASH STIR FRY

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

SWEET

VANILLA CRÈME BRULEE

raspberry, macaron cookie

Or

HAZELNUT CHOCOLATE MOUSSE CAKE

crème anglaise, grand-marnier macerated strawberries

SAUSALITO - \$55 PER PERSON

FIRST

KUBOCHA PUMPKIN BISQUE

lemon crème fraîche, fried sage

Or

ANZU CAESAR SALAD

shaved Pepato cheese, lotus chips,
Kabosu Caesar dressing

MAIN

PRIME FILET MIGNON

rustic mashed potatoes, asparagus, sherry mustard essence

OR

SORREL WRAPPED SEABASS

grilled carrots, rutabaga, taro, lotus root, cipolline onions,
syrah essence

OR

GARLIC PRAWNS RIGATONE PASTA

smoked chile cream, shitake mushroom, snow peas

OR

SPAGHETTI SQUASH STIR SRY

tempura asparagus, pan seared tofu, king oyster mushroom,
ponzu reduction

SWEET

HAZELNUT CHOCOLATE MOUSSE CAKE

crème anglaise, grand-marnier macerated strawberries

Or

WARM RUM RAISIN-PECANS BREAD PUDDING

cranberry marmalade, warm caramel sauce

ANZU RESTAURANT EVENT ORDER DINNER

Day and Date		Time	
Booking Contact Address City State, Zip Code		Number of Expected Guests	
Group Name		Guaranteed # Guests	
Phone		Guaranteed Revenue	
Fax		Email	
Master Account		Table Setup	

A credit card is required to book an event at ANZU

Credit Card Type	Amex / MasterCard / Visa / Diners Club / Discover		
Credit Card Number		Expiration	
Cardholders Name			

MENU - Please circle your menu choice.

GOLDEN GATE	MARIN	SAUSALITO
\$30 / pp (Lunch)	\$45 / pp (dinner)	\$55 / pp (dinner)
FIRST SOUP OF THE DAY	FIRST PETITE ICEBERG LETTUCE WEDGES	FIRST ANZU CAESAR SALAD ~ KUBOCHA PUMPKIN BISQUE
MAIN GRILLED AHI TUNA BURGER ~ ROASTED MARY'S CHICKEN COBB SALAD ~ SPAGHETTI SQUASH STIR FRY	MAIN KING SALMON ~ MARY'S CHICKEN ~ SPAGHETTI SQUASH STIR FRY	MAIN FILET MIGNON ~ SORREL WRAPPED SEABASS ~ GARLIC PRAWN RIGATONE PASTA ~ SPAGHETTI SQUASH STIR FRY
SWEET BREAD PUDDING ~ MANGO SORBET	SWEET VANILLA CRÈME BRULEE ~ HAZELNUTCHOCOLATE MOUSSE CAKE	SWEET BREAD PUDDING ~ HAZELNUTCHOCOLATE MOUSSE CAKE

**ALL PARTIES OF 20 GUESTS OR MORE REQUIRE A SET MENU PER PERSON 5 DAYS PRIOR TO THE EVENT.
ALL MENUS AND PRICES MAY BE CUSTOM DESIGNED TO SUIT THE TASTE AND BUDGET OF THE GUEST.
RECEPTION AND BEVERAGE MENUS ARE ALSO AVAILABLE UPON REQUEST.**

A 20% service charge and 8.5% California state tax will be added to your final food and beverage bill. Large groups may be required to pay a deposit. Cancellations and changes must be received five full days prior to the event; less than five days will result in 50% of estimated revenue and less than three days will result in 100% of estimated revenue. One check will be presented to the onsite contact for payment at the end of the event, unless otherwise specified by the client. Events are not considered confirmed or space secured until a signed copy of the event sheet is received at ANZU. Menu items may be subject to change based upon availability from our purveyors.

CLIENT SIGNATURE OF APPROVAL

DATE