

2024  
3416 19th St, SF

# LAZY BEAR

FIELD GUIDE  
—TO—  
EVENTS





# WELCOME —TO— LAZY BEAR

We specialize in creating multi-sensory fine dining events; it is our mission to create new and unique fine dining experiences that evoke some of the greatest food experiences—social, engaging, and celebratory—with cuisine and hospitality at the highest levels.

The mid-century modern, Americana style restaurant features 24-foot high ceilings, long communal dining tables, and a cozy Mezzanine overlooking the open kitchen where chefs take center stage. Lazy Bear is in part a performance; each course begins with an insightful introduction by the chef; educating guests on where the products are sourced, the inspirations, and techniques behind every dish. Walk right up to the kitchen to take photos and ask the chefs questions as they prepare the next course.

A communal dining experience with a dinner party atmosphere, gives you the opportunity to catch up with old friends and make new ones.



**LAZY BEAR** is a unique evocation of something very familiar. The food, space, and dining format evoke nostalgia and American tradition, but in a way you have never experienced.





A woman with curly hair is smiling at a table. On the table, there is a candle in a glass holder and a small sign that says "HAPPY YEAR". The background is dark and out of focus.

## VENUE EXCLUSIVE

### FULL VENUE EVENTS

A completely private event, with exclusive use of the venue for up to 4.5 hours at a time of your choosing between 5:30pm and midnight.

### SIT DOWN DINNERS

- Sunday - Thursday for up to 40 guests  
\$38,000++
- Friday - Saturday for up to 40 guests  
\$42,000++
- \$600++ for each additional guest, up to 44 guests maximum.

### COCKTAIL RECEPTIONS

- \$42,000++ includes the Lazy Bear cocktail dining experience for up to 70 guests.
- \$500++ for each additional guest, up to 90 guests maximum.

### EXPERIENCE INCLUDES

- A seasonal, multi-course tasting menu
- Wine pairing, spirits, cocktails, beer, coffee, and tea
- Menu field guides, table florals and candles
- Venue rental
- Event team to guide & assist you throughout

+20% service charge before tax  
+8.625% sales tax





Our food is modern American, with flavors that are intrinsically delicious and familiar. The presentations evoke the wild, and celebrate our Bay Area products.





## EVENT OPTIONS

### PARTING GIFTS

Leave a lasting impression with a midnight treat.

#### **TOMORROW'S BREAKFAST\***

Lazy Bear's cold brew iced coffee, house yogurt with market preserves and granola \$45ea++

#### **HOT SAUCE\***

Fermented from Fresno chiles at the end of each summer and seasoned with vinegar, salt, and local honey. Like a milder, fruitier, local Tabasco. 5oz \$18.00++

#### **SEASONAL JAMS**

Seasonal fruit jams/marmalades made from local produce, flavors change with the season \$18.00++

#### **BANANA BREAD**

A mini banana bread loaf with crunchy sugar top, \$18.00++.

#### **HOUSE-CULTURED BUTTER**

This is unlike any other butter you've had. Made from our own culture that we have been tending and developing for five years. Packaged to-go in a cute and reusable jar, \$25.00ea++

#### **SWEET TREATS\***

Nostalgic candies with a Lazy Bear touch. 3pcs \$25.00++

+20% service charge before tax

+8.625% sales tax

\*Advance notice required



## EVENT OPTIONS

---

### PARTING GIFTS

Leave a lasting impression with a Lazy Bear gift.

#### YOSEMITE CLIPBOARDS\*

Lazy Bear clipboards 9" x 11 7/8" with scenes of Yosemite are handmade in California from Oak Veneer \$40.00++

#### OPINEL KNIVES\*

If you love our Opinel butter knives as much as we do, you can take them home for \$45.00++.

#### LAZY BEAR WINE STOPPER\*

A reusable silicone cap made to resemble the bungs used to seal barrels during winemaking. Creating a liquid tight seal for non-sparkling wines \$12.00ea++

#### CUSTOMIZATION\*

Add a personal touch with custom parting gifts. From personalized Opinel knives to specialty baked goods. Contact us to brainstorm ideas.

+20% service charge before tax

+8.625% sales tax

\*Advance notice required





## EVENT UPGRADES

Enhance your event experience with options exclusively available to our event clients.

### MENU UPGRADES

- **A5-GRADE JAPANESE BEEF** makes for a memorable final savory course. With wagyu beef hand-selected in Japan's Miyazaki or Kagoshima prefectures, prepared Lazy Bear style.
- **LAZY BEAR RESERVE CAVIAR** by Tsar Nicoulai, prepared in a composed caviar course with 1/2oz caviar per guest. This caviar is exclusively available to Lazy Bear, and comes in our custom-branded tins that you can take home after the event.
- **A BESPOKE DISH** can be created with a luxury ingredient of your choosing, or simply featuring your favorite flavors.

### BEVERAGE UPGRADES

Upgrade your beverage menu with reserve wines, or a custom pairing theme.


### PLACE SETTINGS

Lazy Bear table place cards set in birch logs  
\$350.00++ total.

### EVENT EXTENSIONS

Extend the evening up until 2:00am with venue rental fees of \$1500++ per hour. Beverages are charged on consumption during this period.

+20% service charge before tax  
+8.625% sales tax



## VENUE INFO

---

### ACCESS

Doors open 30 minutes prior to the first course to allow your guests time to arrive, relax, and enjoy a welcome drink before dinner begins. Early access is available for an additional fee.

### TRANSPORT

Located in the heart of the Mission district, we recommend rideshare services or let us arrange valet parking for you. Should your guests be driving, the closest parking lot is located at 2351 Mission St, San Francisco.

### EVENT SERVICES

Let us take care of all your events needs with special rates from our preferred suppliers:

- Valet parking (1 month notice required)
- Photographers

### VENDORS

A reduced menu excluding the wine pairing is available for vendor meals, \$375++ per person.

### DIETARY RESTRICTIONS

We want your guests to enjoy every bite. We cater to all dietary restrictions and preferences. An online questionnaire is required to submit guests' individual dietary restrictions.

+20% service charge before tax  
+8.625% sales tax





## Next Steps

---

### **SAY HELLO**

Brainstorm ideas  
and book a visit

Lazy Bear Events Team  
3416 19th Street  
San Francisco, CA 94110  
(415) 874 – 9921  
[events@lazybearsf.com](mailto:events@lazybearsf.com)



**LIFE'S TOO SHORT  
— FOR —  
BORING PARTIES**

