



25 LUSK
PRIVATE EVENTS

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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, boasts over 13000 square-foot space that includes a rooftop restaurant and two interior levels. We have two fully private rooms suited for dinners, receptions and meetings. A full interior restaurant buyout can accommodate up to 550 guests.

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. Our Chef and Beverage Director are available to add any special arrangement.



OUR SPACES

OUR SPACES

LOWER LEVEL LOUNGE & BAR

Capacity

Can accommodate up to 250 guests.

Food & Beverage Minimums

Please inquire for full level buyout pricing.

PRIVATE DINING ROOM

Capacity

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

Standing: up to 40 guests

Food & Beverage Minimums

Lunch: \$2,500

Dinner: \$3,000

The Private Dining Room is equipped with wireless internet, an LCD projector, drop-down screen, HDMI connectivity, DVD and Blu-ray available as add ons.

LOUNGE BAYS | 3 BAYS AVAILABLE

The Lounge Bays are enclosed on three sides and look out into the rest of the Lower Level.

They are perfect for cocktail receptions and seated dinners up to 60 guests

Capacity

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

Food & Beverage Minimums (per day)

Dinner: \$2,500 per bay (Sun - Thurs)

Please inquire for Friday and Saturday

OUR SPACES

MAIN LEVEL RESTAURANT

Capacity

Can accommodate up to 140 guests for a seated dinner.

Food & Beverage Minimums

Please inquire for full level buyout pricing.

OGDEN ROOM

Private room on the Main Dining Room level. Can be closed off by smoked sliding glass doors and curtains. Can be fully private or semi-private.

Capacity

Seated: up to 16 guests

Food & Beverage Minimums

Lunch: \$2,000

Dinner: \$2,000

CLARKE TABLE

Semi-private table on the Main Dining Room level, set aside from other tables in the Dining Room by a short partition wall.

Capacity

Seated: up to 14 guests

Food & Beverage Minimums

Dinner: \$1,500

OUR SPACES

PRIVATE DINING ROOM



OUR SPACES

LOUNGE BAYS



OUR SPACES

OGDEN ROOM



OUR SPACES

CLARKE TABLE



EVENT PRICING

LOWER LEVEL BAR & LOUNGE BUYOUTS

Venue Fee \$1,000

Food and Beverage Minimums

Sunday \$10,000

Monday - Tuesday \$12,500

Wednesday \$15,000

Thursday \$17,500

Friday - Saturday \$20,000

MAIN DINING ROOM BUYOUTS

Venue Fee \$1,000

Food and Beverage Minimums

Sunday \$10,000

Monday-Tuesday \$12,500

Wednesday \$15,000

Thursday \$17,500

Friday \$20,000

FULL UPPER AND LOWER LEVEL BUYOUTS

Venue Fee \$2,000

Food and Beverage Minimums

Lunch (Sunday- Thursday) \$7,000

Lunch (Friday - Saturday) \$10,000

Dinner (Sunday) \$20,000

Dinner (Monday - Tuesday) \$25,000

Dinner (Wednesday - Thursday) \$27,000

Dinner (Friday - Saturday) \$35,000

December pricing please inquire



OUR MENUS

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. Buffet and platter options will fluctuate based on market price and product availability.

Vegetarian and gluten free options available.

MENU PRICING

PASSED HORS D'OEUVRES

per person

Choice of 4 hors d'oeuvres

30 minutes	\$26
1 hour	\$36
90 minutes	\$50
2 hours	\$66
Each additional choice	\$5

BROCHETTES BAR

Choice of 4 brochettes

1 hour	\$45
90 minutes	\$68
2 hours	\$80
Each additional choice	\$10

SLIDER BAR

Choice of 4 sliders

1 hour	\$45
90 minutes	\$68
2 hours	\$80
Each additional choice	\$10

MENU PRICING

LUNCH MENU

3-course meal | \$55 per person

Includes one first course, choice of two main courses, and one dessert

DINNER MENU

3-course dinner | \$89 per person

First course includes seasonal salad plus one other choice, main course choice of two, and one choice for dessert.

DINNER MENU

4-course dinner | \$105 per person

First course includes seasonal salad plus one other choice, second course choice of two, choice of two main courses, and one dessert choice

CHEF'S INSPIRATION MENU

5-course dinner | \$175 per person

CHEF'S INSPIRATION WITH WINE PAIRINGS

5-course dinner | please inquire

ADDITIONAL CHOICE PER COURSE

\$10 per starter

\$15 per entrée

\$10 per dessert

HORS D'OEUVRES

veggie spring roll, soy gastrique, mint

truffled mushroom cheesecakes, truffle, basil

yukon gold potato croquettes, roasted shallots, chives, sharp cheddar fondue

smoked wild king salmon, crème fraîche, pickled onion, spice bread

mini local caviar canape, buckwheat blini, red onion, capers, dill +\$4.50

dungeness crab crepe, buttermilk crepe, citrus, crème fraîche +\$3.00

sustainably raised duroc pork meatballs, ginger hoisin barbecue sauce

duck liver pate filled brioche doughnuts, spiced apple compote

seasonal sustainably caught poke spoons, seasonal garnish

fontina and prosciutto arancini, tomato and fennel coulis

SMALL BITES

BROCHETTES

- grilled pear**, blue cheese, sourdough crouton, dried cherry
- cherry tomato**, fresh mozzarella, basil, extra virgin olive oil, sea salt
- grilled prawns**, bacon jam, spicy aioli, crispy onions, micro greens
- grilled chicken**, bacon, tomato, brie cheese fondue
- grilled ribeye**, salt roasted potato, chimichurri
- grilled pork loin**, blistered shishito pepper, roasted apple and ginger compote
- ahi tuna**, pineapple, cucumber, fermented garlic, cilantro
- tempura prawns**, togarashi, avocado mousse
- crispy maine lobster**, cornmeal batter, tomatillo salsa +\$3.50
- crispy tofu**, marinated cauliflower, sweet and sour glaze, scallions (v)
- smoked fingerlings**, roasted brussel sprouts, cilantro chimichuri, crispy chickpeas

SLIDER BAR

- organic local chicken**, grilled romaine, tomato conserva, tarragon aioli
- aged cheddar burgers**, caramelized onions, bacon jam
- herbed lobster salad roll**, cucumber, red onion
- slow roasted pork cubano**, ham, manchego, dijon
- grilled salmon**, everything-spiced whipped cream cheese, arugula, lemon vinaigrette

vegetarian and vegan options are available

BUFFET AND PLATTERS

cocktail receptions and dinner	per person/hr
artisanal cheese assortment	\$16
charcuterie board, traditional garnishes	\$18
cheese and charcuterie assortment	\$28
fruits de mer, based on availability, crab, lobster prawn, oysters, mignonette, cocktail, lemon	\$58
shrimp cocktail, cocktail, spicy aioli, lemons	\$18
caviar station, three caviars, buckwheat blinis, red onion, capers, dill, crème fraiche	\$32
little gem salad, seasonal market vegetables, avocado vinaigrette	\$12
mixed green salad, seasonal market vegetables, banyuls vinaigrette	\$12
roasted cauliflower mac 'n' cheese, herbed breadcrumbs, parmesan	\$14
house made ravioli, seasonally inspired filling with complimentary garnish	\$18
grilled organic tofu, sweet potato fries, ginger hoisin barbecue	\$16
quinoa tabouleh, roasted peppers, cucumber, extra virgin olive oil, cilantro, mint	\$16
whole roasted local fish, seasonal market vegetables, tomatillo salsa and/or hollandaise	\$25
lobster bake, potatoes, market vegetables, choice of salad, drawn butter	\$36
herb roasted local chicken, salt roasted potatoes, roasted market vegetables, bacon gravy	\$22
braised black angus short ribs, parmesan spaetzle, watercress, thyme reduction	\$34
black angus filet carving station, syrah demi-glace, hollandaise	\$38
grilled steak frites, fries, arugula, thyme reduction, hollandaise	\$38
grilled seasonal market vegetables, soft herbs, aged balsamic	\$12
potato and celery root gratin, fines herbs, gruyere	\$12

SEATED LUNCH/DINNER

STARTERS

local oysters on the half shell, mignonette, cocktail sauce, lemon +\$2.00

barbecue oysters on the half shell, yuzu tequila butter, cucumber, cayenne +\$2.00

lobster cocktail, beurre fondue, cocktail, lemon +\$12.00

seasonal soup, chef's inspiration

little gem lettuce salad, cucumbers, radish, parmesan vinaigrette

wild arugula salad, cucumber, pickled red onion, fennel pollen, dill crème fraîche vinaigrette

mixed green salad, fines herbes, champagne vinaigrette

beef carpaccio, pecorino, wild arugula, capers, extra virgin olive oil, grilled baguette

smoked black cod tartine, hummus spread, pickled red onion, avocado

beef tartar, quail egg, fried shallots, roasted bone marrow

ahi tuna tartare, pineapple, cucumber, soy, lime, sesame, rice crisp

grilled octopus, arugula, confit citrus, yuzu vinaigrette

sunchoke ravioli, roasted grapes, robiola, parmesan, sherry shallot beurre fondue

MAINS

grilled organic tofu, sweet potato fries, ginger hoisin barbecue

seasonal risotto, parmesan, watercress

wild king salmon, manila clam chowder, fried shallots, chive oil

grilled pacific swordfish, yuzu ginger rice, marcona almonds, brussels sprouts, wasabi vinaigrette

grilled prawns, spicy heirloom grits, carrot coulis, haricot verts, bacon, horseradish

braised black angus short rib, parmesan spaetzle, watercress, thyme reduction

grilled black angus rib eye steak salt roasted potatoes, market vegetables, syrah demi-glace +\$12.00

herb roasted organic chicken, roasted baby root vegetables, watercress, natural reduction

roasted pork chops, grilled apple, gnocchi, tarragon sauce

seasonal vegetarian and vegan options available upon request

SEATED LUNCH/DINNER

SIDES \$6 per person

togarashi grits

herb roasted potatoes

roasted cauliflower mac 'n' cheese

roasted seasonal market vegetables

bread baskets, local creamery butter, sea salt

DESSERTS

salted caramel swirled chocolate brownie, mint chocolate chip ice cream

blackberry chocolate mousse, passionfruit sorbet

vanilla lime posset, kiwi, champagne granite

chocolate dipped citrus and pastry cream profiteroles

today's sorbet, seasonal fruits and/or berries

sampling of desserts +\$3.00



WINE + BEVERAGES

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.



ADDITIONAL SERVICES

ADDITIONAL SERVICES

CORPORATE MEETINGS AND EVENTS

Audio/visual & Entertainment Needs | \$250 and up

We have an in-ceiling LCD projector, electronic screen, PA system, wireless microphone, cable television, DVD and Blu-ray player available. Arrangements for additional audio/visual equipment and entertainment can be made in advance through the private dining manager.

FLORAL ARRANGEMENTS

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

Please inquire for pricing.

CATERING

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

VENDOR MEALS

Vendor meals available upon request.

CONDITIONS

GUEST COUNT

Your guaranteed minimum guest count must be confirmed at least 3 business days 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 + venue fee) 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 seven (7) days to secure the space and date. The deposit is non-refundable if cancellation of the event occurs less than 45 business days prior to the scheduled event.

PAYMENTS

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

We accept corporate checks, wire transfers, 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 22% Event Management Fee, 8.75% California Sales Tax and 6% charge for San Francisco employer mandates. Flowers, music and other event management fee 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 forty-five (45) 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 event amount.



ROOFTOP 25

ROOFTOP ²⁵

As one of San Francisco's newest and most sought after outdoor venues, Rooftop 25 offers outdoor seating with upbeat music and a casual vibe perfect for kicking back with friends and family.

Can accommodate up to 125 guests. Please inquire for rooftop pricing.

Semi-private events available for groups from 10 - 50 guests

OUR SPACE



ROOFTOP HORS D'OEUVRES

\$26 for 30 minutes, \$36 for 1 hour (select 4)

fresh vegetable spring roll ginger gastrique, mint (v, gf)

sherry glazed forest mushroom strudel tofu, cilantro, bell pepper coulis (vg)

lavash crostini vegan white bean, roasted garlic puree, cracked spices, first press olive oil (vg)

wild mushroom cheesecakes micro basil (v)

gruyere gougeres castelvetrano olive conserva (v)

cherry tomato brochette mozzarella, basil, aged balsamic (v)

smoked salmon crème fraiche, dill, spice bread

ahi tuna brochette cucumber, avocado (gf)

local caviar canape crème fraiche, caper, red onion, brioche (\$4.50 supplemental per person)

dungeness crab crepe daikon radish, preserved lemon (\$3 supplemental per person)

jerk spiced chicken mango, jicama, red bean coulis

beeler's ranch pork meatball hoisin barbecue sauce, pickled ginger

ROOFTOP SIDEBOARD

Stationary \$60 per person per hour (select 5). Comes with chips and pretzel bites

fresh vegetable spring roll (v,gf)

pizza margarita

ahi tuna tartare

pizza two

lobster roll

fish tacos

mini burgers

mini chicken sandwich

meatballs

BUFFET AND PLATTER

	per person/hr
cocktail receptions and dinner	
olives and nuts	\$5
bravarian pretzel bites cheddar fondue, grain mustard	\$9
roasted onion and cheese dip	\$10
cheese assortment appropriate garnishes, breads	\$16
cheese and charcuterie appropriate garnishes, breads	\$28
shrimp cocktail tomatillo cocktail sauce, charred lemon	\$12
petite seafood presentation oysters, dungeness crab, lobster, prawns	\$38
grand seafood presentation clams, oysters, crab, lobster prawns, smoked salmon	\$58
seasonal salads two seasonal salads, subject to market availability	\$12
housemade vegetarian pasta seasonal preparation	\$16
vegan barbecue tofu platter sweet potato fries, watercress, roasted shallots	\$16
slider bar smoked cheddar burgers seasonal vegetarian smoked white fish lobster roll	\$40
new england style lobster bake corn, potatoes, drawn butter, salad	\$32
filet station red wine sauce, horseradish cream	\$38
wagyu station red wine sauce, horseradish cream, duck fat potatoes	\$53
potato and celery root gratin	\$12
grilled market vegetables basil salsa verde	\$12
dessert assortment three seasonal bite-sized desserts	\$14



THANK YOU
