

25
LUSK

PRIVATE EVENTS

OUR STORY

This iconic space realized its transformation from a 1917 meat packing facility to an architectural and award winning hospitality venue, opening our doors in 2010. This historic gem boasts 13,000 square feet of dynamic space on three distinct levels.

The roof, known as Rooftop 25, sits perched above Lusk street. It is weather protected and welcomes unforgettable receptions, buffets, and family style events accommodating up to 125 guests. The Main Dining Room provides an elegant and charismatic opportunity for seated dinners or any other format that you might prefer including a fully private room and a semi-private table, each having welcomed local and national celebrities. Depending on the specifics of your event, up to 150 guests can be easily and comfortably welcomed. The Lounge below Lusk Street, our final stop, is available in its entirety or subdivided into fully private spaces as well as many semi-private alternatives. All of these options can be perfectly tailored for your event.

Expect skillfully crafted cocktails, an invigorating selection of wines, and sustainable locally focused creative California cuisine to round out the experience. Guests with any allergies or aversions are always welcome and can feel confident that we will always accommodate.

We are proud to have been selected as one of Esquire Magazine's "Top 20 Best New Restaurants of the Year", Open Table's Diner's Choice, and featured as well in Forbes, 7x7, and San Francisco Magazine to name a few.

We believe in delivering spectacular guest experiences as our culinary and hospitality teams share this commitment as well as their passion and excitement to serve you!

We look forward to seeing you here at 25 Lusk!

OUR SPACES

THE LOUNGE BELOW LUSK STREET

The entire space | Can accommodate up to 250 guests for reception and up to 80 for seated dinners

The Cleveland Room | Fully private and can accommodate the following:

Seated: 15 - 35 guests • 5 round tables or 1 conference table • Standing: up to 40 guests

This space is equipped with wireless internet, an LCD projector, drop-down screen, HDMI connectivity as add-ons

Semi-Private Spaces | Three separate spaces that allow many configurations and can include The Cleveland Room. Each space is separated by movable chains curtains which provide privacy as well as visibility to the rest of the venue. Individually, each accommodates up to 25 guests, or when combined, they form a perfect venue for larger cocktail receptions or even seated dinners for up to 60 guests.

THE MAIN DINING ROOM

The entire space | Can accommodate up to 140 guests for a seated dinner or 150 guests for a standing reception.

The Ogden Room | A fully private room just off of the main room that accommodates up to 16 people and may be easily made private by sliding doors as well as curtains.

The Clarke Table | Tucked away in a corner of the main floor, this semi-private table offers the best of both worlds: a half wall creates privacy while still enjoying the ambiance of The Main Dining Room. This option accommodates up to 14 guests.

THE ROOFTOP AT 25 LUSK

As one of San Francisco's most sought after outdoor venues, Rooftop 25 offers a vibrant option separate from the previously described. Upbeat music and a more casual spirit make this choice perfect for kicking back with friends and family. Up here, we can accommodate up to 125 guests as a full buyout, offer semi-private events for groups of 10 - 50 guests and it may be combined with one or both of the inside spaces for ultimate variety.

MENUS

HORS D'OEUVRES

truffled mini forest mushroom cheesecakes, sea salt, micro herbs
crispy yukon gold potato croquettes, sharp cheddar fondue
-sustainably raised duroc pork meatballs, ginger barbecue sauce, pickled ginger
-medjool dates stuffed with chorizo and manchego, oregano, aged sherry glaze
house made falafel bites, sesame avocado mousse
mini beef wellingtons, dark ale and pepper gravy
halibut ceviche crisps, cucumber, olive, caper, lemon, taro
tempura shallot rings, spiced organic black bean coulis, cilantro
5a5 wagyu beef, charred on salt block, pink salt, cracked pepper (+\$20.00)
kumamoto oyster, sea urchin mousse, yuzu mignonette (+\$2.50)
smoked wild king salmon, caviar, crème fraiche, pickled onion, spice bread (+\$4.50)
colorado venison tartare, bone marrow gelee, buttered sourdough toast (+\$3.50)

SMALL BITES

BROCHETTES

organic cherry tomato, fresh mozzarella, basil, aged balsamic, cracked spices
grilled gulf prawn, bacon and roasted onion marmalade, oregano
petaluma chicken, organic tomato, bacon, fondue of french brie
black angus rib eye, salt roasted potato, cilantro chimichurri
tempura fried prawns, lime and avocado mousse, shichimi togarashi
crispy organic tofu, marinated cauliflower, scallion, sweet and sour glaze (vegan)
crispy tempura avocado, lime gastrique, smoked paprika (vegan)
confit pork belly, spiced sweet potato, sesame and roasted apple coulis
hamachi crudo, shiso, white soy, radish, ground sumac
crispy maine lobster, charred lemon, tomatillo salsa (+\$3.50)
smoked fingerlings, roasted brussel sprouts, chimichurri, crispy chickpeas (vegan)

SLIDERS

poached lobster salad, crème fraiche, cucumber, fines herbs, sesame bun
the cubano, braised pork shoulder, black forest ham, house pickle, dijon, fontina
mixed salumi, provolone, pepper relish, red wine vinaigrette, ciabatta
grilled eggplant, burrata, pumpkin seed pesto, rucola, sourdough
mini black angus rib eye roast, caramelized onions, gruyere, porcini mushroom aioli
french ham, creamery butter, cornichon, brie, baguette
dungeness crab roll, lemon, drawn butter, spices, sweet roll
buttermilk fried chicken, pickled peppers, tangy slaw, lemon-pepper aioli
market vegetable wrap, lavash, avocado hummus, tapenade, field greens (vegan)
mini avocado toast, pickled red onion, cashew cheddar, new oil, baguette (vegan)

STATIONARY OPTIONS

artisanal cheese assortment

charcuterie board, *traditional garnishes*

cheese and charcuterie assortment

little gem salad, *seasonal market vegetables, avocado vinaigrette*

mixed green salad, *seasonal market vegetables, banyuls vinaigrette*

roasted cauliflower mac 'n' cheese, *herbed bread crumbs, parmesan*

house made ravioli, *seasonally inspired filling with complimentary garnish*

grilled organic tofu, *sweet potato fries, ginger hoisin barbecue*

quinoa tabbouleh, *roasted peppers, cucumber, extra virgin olive oil, cilantro, mint*

fruits de mer - *seasonally focused examples: crab, lobster, prawn, oysters*

served with mignonette, cocktail sauce, and charred lemon

shrimp cocktail, *spicy aioli, lemons*

caviar station *three caviars, buckwheat blinis, red onion, capers, dill, crème fraiche*

whole roasted local fish, *seasonal market vegetables, tomatillo salsa and/or hollandaise*

lobster bake, *potatoes, market vegetables, choice of salad, drawn butter*

roasted Petaluma chicken, *salt roasted potatoes, market vegetables, bacon gravy*

braised black angus short ribs, *parmesan spaetzle, watercress, thyme reduction*

slowly roasted filet *carving station, syrah demi-glace, hollandaise*

grilled steak frites, *wild arugula, dark thyme reduction, hollandaise*

SIDES FOR THE TABLE

togarashi and parmesan grits

herb roasted potatoes, *brown butter hollandaise*

roasted cauliflower mac 'n' cheese

grilled seasonal market vegetables

bread baskets, *local creamery butter, sea salt*

grilled seasonal market vegetables, *soft herbs, basil salsa verde*

potato and celery root gratin, *finest herbs, gruyere*

grilled eggplant, *burrata, pumpkin seed pesto, rucola, sourdough*

mini black angus rib eye roast, *caramelized onions, gruyere, porcini mushroom aioli*

french ham, *creamery butter, cornichon, brie, baguette*

dungeness crab roll, *lemon, drawn butter, spices, sweet roll*

buttermilk fried chicken, *pickled peppers, tangy slaw, lemon-pepper aioli*

market vegetable wrap, *lavash, avocado hummus, tapenade, field greens (vegan)*

mini avocado toast, *pickled red onion, cashew cheddar, new oil, baguette (vegan)*

SEATED LUNCH OR DINNER

STARTERS

the soup of the season, *market inspired and seasonally appropriate*
field greens salad, *today's market vegetables, brioche croutons, green goddess vinaigrette*
little gem salad, *crispy shallots, cucumber, parmesan reggiano, fermented garlic vinaigrette*
sunchoke ravioli, *blistered red flame grapes, sorrel, pecorino, grated long pepper*
local oysters on the half shell, *yuzu mignonette, trout caviar, micro cilantro (+\$2.50)*
barbecue oysters on the half shell, *bourbon bacon butter, candied orange, basil (+\$2.50)*
lobster cocktail, *charred lemon, tomatillo cocktail sauce, warm molasses butter (+\$12.00)*
ahi tuna tartare, *pineapple, cucumber, soy, lime, sesame, yucca crisps*
charred octopus, *wild arugula, pickled ginger, grilled fennel, sorrel, roasted apple vinaigrette*
steak tartare, *sustainably raised filet mignon, dijon-cornichon dressing, quail egg, baguette*
beef carpaccio, *pecorino, wild arugula, capers, extra virgin olive oil, grilled crouton*
pan fried crispy sweet breads (*ris de veau*), *frisée, apple, sorrel, moscato vinaigrette*

MAINS

grilled organic tofu, *grilled vegetable terrine, warm cauliflower and lemon mousse (vegan)*
cacio e pepe risotto, *pecorino, crushed pepper, sea salt, lemon, aged carnaroli rice*
oakwood roasted wild salmon, *lobster crushed potatoes, spiced heirloom pepper broth*
skim net gulf prawns, *heirloom grits, blue lake beans, bacon, saffron and carrot puree*
herb roasted Petaluma chicken, *baby root vegetables, watercress, natural reduction*
schnitzel of Petaluma chicken, *savory belgian style waffle, strawberries, maple chicken gravy*
porchetta of duroc pork, *fregola and olive salad, fried green beans, basil and caper gremolata*
braised black angus short rib, *parmesan spaetzle, syrah demi-glace, smoked salt*
grilled rib eye steak, *potato and artichoke gratin, roasted cipollini onions, béarnaise (+\$12.00)*

DESSERTS

salted caramel swirled chocolate brownie, *mint chocolate chip ice cream*
passionfruit and milk chocolate mousse, *lady fingers, cayenne syrup*
vanilla lime posset, *champagne and kiwi granite, milk chocolate ganache*
spiced apple cake, *cinnamon ice cream, blueberry coulis*
seasonal fruit ensemble, *sorbet, candied ginger (vegan)*
meyer lemon tartelette, *coconut pâte brisée, raspberry cotton candy (vegan)*
dessert to go - *like a party bag!*
the pastry kitchen's sampling of sweets, *assorted (+\$3.00)*

ROOFTOP HORS D'OEUVRES

truffled mini forest mushroom cheesecakes, sea salt, micro herbs
tempura shallot rings, spiced organic black ben coulis, cilantro
crispy yukon gold potato croquettes, sharp cheddar fondue
halibut ceviche crisps, cucumber, olive, caper, lemon, taro
sustainably raised duroc pork meatballs, ginger barbecue sauce, pickled ginger
medjool dates stuffed with chorizo and manchego, oregano, aged sherry glaze
house made falafel bites, sesame avocado mousse
kumamoto oyster, sea urchin mousse, yuzu mignonette +\$2.50
smoked wild king salmon, caviar, crème fraiche, pickled onion, spice bread +\$4.50
mini beef wellingtons, dark ale and pepper gravy +\$3.50
colorado venison tartare, bone marrow gelee, butter toasted sourdough toast +\$3.50
5A5 wagyu beef, charred on salt block, pink salt, cracked pepper + MP
mini avocado toast, pickled red onion, cashew cheddar, new oil, baguette (vegan)

ROOFTOP SIDEBOARD BUFFET

\$60 PER PERSON

We also include our house-made sea salt potato chips and bavarian style pretzel bites, baked twice daily in house, with this selection. Our Rooftop a la carte menu offerings, which change regularly based on seasonality and market availability, are always options as well. Please inquire.

neapolitan style margherita pizza, fresh mozzarella, parmesan, torn basil, wild arugula
sharp cheddar and smoked baconn potato skins, green onions, organic sour cream, sea salt
truffled organic cauliflower mac 'n'; cheese, preserved meyer lemon, soft herbs, toasted breadcrumbs
our seasonally inspired pizza, please inquire
line caught ahi tuna tartare, pineapple, mint, soy, sesame, avocado mousse, yucca chips
poached lobster roll, fines herbs, creme fraiche, cucumber, sweet roll
crispy locally caught fish tacos, handmade corn tortillas, lime, queso fresco, tomatillos salsa
black angus mini burgers, bacon jam, fontina, little gem lettuce
mini grilled Petaluma chicken sandwich, ginger barbecue, sharp cheddar, grilled romaine

ADDITIONAL ROOF SIDEBOARD OPTIONS

*EACH OF THE ITEMS LISTED BELOW WILL ADD AN ADDITIONAL PRICE PER PERSON, AND THIS PRICING IS BASED ON CURRENT MARKET PRICING

Artisanal cheese assortment, appropriate garnishes, baguette
assorted charcuterie and artisanal cheeses, appropriate garnishes, baguette
sustainably caught shrimp cocktail, tomatillo cocktail sauce, charred lemon
petite seafood presentation, oysters, crab, lobster, prawns
grand seafood presentation, clams, oysters, crab, lobster, prawns, smoked salmon
*add caviar to either seafood options for a supplemental fee based on market value
two seasonal salads, varied styles and dressings
seasonal vegetarian raviolis
organic grilled barbecue tofu, sweet potato fries, watercress, roasted shallots

SLIDER BAR

smoked cheddar burgers | seasonal vegetarian | smoked white fish | lobster roll
new england style lobster bake, corn, potatoes, drawn butter, salad
sustainably raised black angus beef, red wine demi-glace, whipped horseradish crème fraiche
*whole ribeye roast - filet mignon and wagyu are both available for a supplemental fee

PRICING

Please inquire about December pricing

The Lounge Below Lusk Street

The entire space venue fee: please inquire

Food and beverage minimums

Sunday \$10,000 • Monday & Tuesday \$12,500

Wednesday & Thursday \$15,000 • Friday \$17,500 • Saturday \$20,000

The Cleveland Room

Food and beverage minimums

lunch \$2,500 • dinner \$3,000

Semi-Private Spaces

Three separate spaces \$2,500 per space

The Main Dining Room

The entire space venue fee: please inquire

Food and beverage minimums

Sunday \$10,000 • Monday & Tuesday \$12,500

Wednesday & Thursday \$15,000 • Friday \$17,500 • Saturday \$20,000

The Ogden Room

Food and beverage minimums: \$2,000

The Clarke Table

Food and beverage minimums: \$1,500

Include the Lounge below Lusk Street with The Main Dining Room

Venue fee: please inquire

Food and beverage minimums

Sunday: lunch \$7,000 • dinner \$20,000

Monday & Tuesday: lunch \$7,000 • dinner \$25,000

Wednesday & Thursday: lunch \$7,000 • dinner \$27,000

Friday & Saturday: lunch \$10,000 • dinner \$35,000

MENU PRICING

Please inquire about seated family style events and reserving the entire space for your event

passed hors d'oeuvres

choice of 4	per person
30 minutes	\$26
1 hour	\$36
90 minutes	\$50
2 hours	\$66
Additional selections	\$5 each per person

brochettes and slider bar

choice of 4	per person
1 hour	\$45
90 minutes	\$68
2 hours	\$80
Additional selections	\$10 each

stationary and buffet

priced by the specific item and per person

artisanal cheese assortment	\$16
charcuterie board	\$18
cheese and charcuterie assortment	\$28
fruits de mer	\$58
shrimp cocktail	\$18
caviar station	\$32
salads	\$12
roasted cauliflower mac 'n' cheese	\$14
house made ravioli	\$18
grilled organic tofu	\$16
whole roasted local fish	\$25
lobster bake	\$36
herb roasted local chicken	\$22
braised black angus short ribs	\$34
rib eye carving station	\$38

MENU PRICING

*Please inquire about seated family style events and reserving the entire space for your event
please inquire for Rooftop 25 pricing*

seated events

lunch

3-courses | \$55 per person

**includes 1 first course, choice of two main courses, and 1 dessert selection*

dinner

3-course dinner | \$110 per person

** includes 1 seasonal salad and 1 other choice,
2 main course choices, and 1 dessert selection*

4-course dinner | \$125 per person

** includes 1 seasonal salad and 1 other choice, 2 second course choices, 2 main
course choices, and 1 dessert selection*

additional courses

some selections are subject to supplemental charges based on market price

first course \$10 per person

main course \$15 per person

dessert \$10 per person

**individual sampling of desserts includes a \$3 supplemental charge per person*

side dishes for the table \$6 per person

our chef's inspired tasting menu

five courses • \$175 per person

**wine pairings are available and encouraged, please inquire*

**UNIQUE
EXPERIENCES**

CHEF EXPERIENCES

with our Executive Chef and Partner Matthew Dolan

25 Lusk Executive Chef and Partner, Chef Matthew Dolan takes you on a culinary journey. In his over 30 years of professional cooking experience working with some of the country's finest Chef's including Gray Kunz, Thomas Ferlesch, and Emeril Lagasse. Chef Dolan has won a Michelin Star, published his cookbook "Simply Fish," was made an Ambassador for the Culinary Institute of America, competed against Bobby Flay on the immensely popular Food Network show "Beat Bobby Flay," was appointed Culinary Envoy by the Department of State, and recently was invited to be a keynote speaker at the American Culinary Federation's National Convention in New Orleans. Dolan also headlined the fabled James Beard House in New York City on three separate occasions.

These unique packages place you side by side in the kitchen with Chef Dolan! During this immersive experience, you will learn basic and complex techniques, have lots of fun, and all of your culinary questions will be answered!

Local crab and sourdough

Learn how to prepare a French inspired family style dinner with some of the chef's favorite cocktails and wine pairings to wash it all down. Beautiful salads, freshly baked breads, market vegetables, accompanying sauces, and a sweet surprise at the end.

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The whole roasted suckling pig feast

barbecue and cornbread, a truly medieval rebirth or perhaps, a kingly feast. Market vegetables, freshly baked breads, and a tailored dessert option, this one isn't to be missed.

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Brunch and champagne sabering

a cooking class, a sabering lesson, and a brunch to follow enjoying the fruits of your own labor. An interactive cooking experience that guarantees a whole lot of fun and some tools to replicate on your own down the road.

**ADDITIONAL
SERVICES**

ADDITIONAL SERVICES

Audio and Visual

audio and visual as well as other entertainment requirements fees begin at \$250
The Cleveland Room is equipped with a wide array of options please inquire.

Other arrangements for additional devices, requirements, and services may be easily arranged in advance via our Director of Private Events events@25lusk.com

Floral Arrangements

our network of talented florists will happily create beautiful arrangements for your event.
Please inquire for pricing.

Catering

for any and all catering interests, please contact our Director of Private Events -
events@25lusk.com

Vendor Meals

Vendor meals are available upon request

For any desired services not listed above, please inquire

TERMS AND CONDITIONS

GUEST COUNT

Your guaranteed minimum guest count must be confirmed at least 3 business days prior to the 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 may 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 a 24% event management fee, 8.625% California State sales tax, and 6% charge for San Francisco employer mandates.

Flowers, music, and other event set up fees 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 45 days of your event, your deposit will not be refundable. if you cancel your event within 7 days of the event date, your credit card will be charged the entire event amount.