



PRIVATE DINING PACKAGE

Thank you very much for inquiring about group or private dining at Alexander's Steakhouse.

Included below are our private event menus and room options. Our menus reflect the full range of flavors and textures that Executive Chef Eric Upper offer in our main dining room.

We request that menu selections be finalized no less than one week before your event. We do our best to accommodate your requested menu, but may adjust menu items or wine selections without notice depending on availability.

Our Sommelier, Sean Widger would be happy to assist you with wine selections, or you may select from our full wine list, which I would be happy to send to you via email.

Your reservation will be confirmed upon receiving this signed contract and credit card information. Your signed contract and credit card on file confirms your reservation. *If the guest cancels thirty (30) days or less prior to your reserved date, 100% of the Food & Beverage Minimum will be retained by Alexander's Steakhouse.* If you are interested in making a reservation for private event, please contact me at 415-227-1188, or email me at traceyrice@alexanderssteakhouse.com.

For additional information, including photographs, please visit our website at <http://www.alexanderssteakhouse.com> – (see San Francisco location).

We appreciate your interest in Alexander's Steakhouse and look forward to creating a memorable event for you and your guests.

Sincerely,

Tracey Rice
Director of Special Events



PRIVATE EVENT DETAILS

MENUS

Our menus, designed by Executive Chef Eric Upper change seasonally and are designed to showcase the best ingredients from local farms and artisan purveyors. Chef Upper and our Sommelier, Sean Widger delight in creating dazzling food and wine pairings and welcome the opportunity to customize a menu for your party. We request that you finalize your menu selections at least one week prior to your event date. Special menu requests for dietary, health or religious reasons may be arranged in advance with the Director of Special Events.

BEVERAGES

All beverages are charged on consumption and will be added to your bill at the conclusion of the event. We offer an extensive wine cellar and our Sommelier will be happy to select wines to accompany your menu selections.

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply for each of our three private dining rooms, ranging from 12-40 guests. Rates will vary depending on your estimated guest count and event date. Our Special Events Director will advise you on the minimum for your event.

GUEST COUNT

We require a confirmation of your guest count three working days prior to your event date. If we do not receive your guaranteed guest count three working days prior to your event, we will use your original estimated guest count. After 48 hours, we can only accept an increase in the expected number of guests. Should your guest count decrease, we will charge for the guaranteed number of guests.

CORKAGE POLICY

All wine must be purchased from Alexander's Steakhouse.

CAKE CUTTING FEES

If you are bringing in a specialty cake, we will be happy to serve and plate it for you. A \$5.00 per person cake cutting fee will be charged to your final bill.



FLORAL ARRANGEMENTS

We are pleased to help arrange centerpieces or special floral designs for your event. Please consult with our Special Events Director to make arrangements. We request three working days for floral arrangements. Floral Arrangements start at \$85.00 each. A credit card is needed to place orders.

AUDIO/VISUAL EQUIPMENT/COSTS

Screen, projector and hand-held (wireless) microphones can be ordered to enhance your event. \$200 will be added to your bill for these items. Please provide this information to the Events Director at the time of reservation.

TRANSPORTATION

Valet parking is available nightly beginning at 5:30 pm. Please advise your Special Events Director if you will be utilizing our valet parking and whether it's hosted by your company, or if your guests will pay for their own parking. Valet parking is available nightly for \$25.00 per car.

SERVICE CHARGE AND TAX

All private events are subject to a 21% service charge, 8.5% sales tax and 3.0% SF Healthy San Francisco tax. In compliance with California state law, all service charges are subject to sales tax.

BAR SET UP

The Wine Library has a full bar for your guests convenience. We charge a \$150.00 bartender fee for all Wine Library events.

PAYMENT

We require a completed contract and a deposit to confirm a reservation. Payment is due upon completion of the event. We accept Visa, MasterCard, American Express, Discover and cash.

CANCELLATION POLICY

If your party cancels with less than 30 days' notice and we are not able to rebook the room, we will retain 100% of the Food & Beverage Minimum.



VENUES

Alexander's Steakhouse offers two private dining rooms and one semi-private space to create the perfect setting for your special event. We welcome you and your guests to experience Executive



Chef Adam Upper modern American steakhouse cuisine infused with Asian ideals. From client dinners to cocktail soirees, product launches to ten-course food and wine pairings, our warm and professional staff will attend to every detail so you can enjoy your special event with your guests. Our gracious hospitality, inviting rooms and tantalizing cuisine and world-class wine selection ensure an extraordinary and memorable event.

THE WINE LIBRARY

Located on the lower level of the restaurant, the Wine Library is the perfect venue for groups of 20-70. The room features a full bar and private restrooms, plus built-in wireless A/V equipment.



Our dramatic floor-to-ceiling wine display is the focal point as guests enter, and wine remains the theme throughout the room. Soft lighting and warm, rich colors ensure a pleasant experience. The room may be reconfigured for theater-style seating, board meetings, wine tastings, and performances.

Accommodates: up to 40 for a seated dinner; up to 70 for a cocktail reception.



THE BOARD ROOM

Located on the Mezzanine level overlooking the Main Dining Room, the private Board Room is ideal for small parties seeking an intimate gourmet experience with a private pre-dinner reception. Gorgeous custom shoji screens open onto the bustling dining room below, or may be closed for privacy. The room features a large flat-screen television for presentations. Our hand-carved mahogany board table accommodates up to 10 guests;

however, the space can be reconfigured for up to 20 guests for a seated dinner or 25 for a cocktail reception.

Accommodates: up to 20 for a seated dinner; up to 25 for a cocktail reception.

THE MEZZANINE

Located on the upper level overlooking the Main Dining Room below, the semi-private Mezzanine features exposed brick walls with large arched windows in a loft-like setting. Heavy draperies and custom shoji screens may be closed for privacy, if desired. *Higher Minimums apply.*



Accommodates: up to 20 guests for a seated dinner; up to 25 for a cocktail reception



CANAPÉS

(PRICED PER PIECE)

OYSTERS ON THE HALF SHELL \$4

GRILLED MEATBALL KUSHIYAKI \$6
KIMCHI

HAMACHI SHOT \$6
AVOCADO / YUZU SOY / CILANTRO

POTATO CROQUETTE \$5
TONKATSU SAUCE

AGEDASHI TOFU \$5
CARROT PUREE SCALLION / SESAME

SLIDERS \$10
MISO SCALLIONS

DRY AGED BEEF DUMPLING \$11
BLACK VINEGAR / ALEPPO CHILE OIL

FISH CROQUETTES \$6
GARLIC AIOLI

CITRUS SALAD \$6
MANDARIN / GRAPEFRUIT / MINT / SMOKED SALT / SEAWEED CRISP

TUNA & WATERMELON / NORI CRACKER \$7

BONELESS CHICKEN WINGS \$9
SOY GLAZE / MIRIN / SAKE / SCALLION

STEAK TARTARE \$7
CUCUMBER / PUFFED TENDON

CAVIAR / SCALLION PANCAKE / CRÈME FRAICHE \$12

GAZPACHED SHOT - \$5

EDAMAME
WARM TRUFFLE BUTTER / HAWAIIAN SEA SALT
7/BOWL



(CHEESE IS BASED ON # OF GUESTS IN PARTY)

ARTISAN CHEESE DISPLAY
FRUIT AND NUT GARNISH / CROSTINI

CHEESES ARE SOURCED FROM NORTHERN CALIFORNIA, THE US,
AND ABROAD

\$13 GUEST – HEAVIER OFFERING
2 OUNCES OF CHEESE PER PERSON

\$7 GUEST – LIGHTER OFFERING
1 OUNCE OF CHEESE PER PERSON



\$95 FIRST COURSE

RED LEAF LETTUCE

LIME CILANTRO DRESSING

CHILLED CORN SOUP / *CHANTERELLES*

MAIN COURSE CHOICES

WILD SEA BASS *ROMANESCO SUMMER SQUASH / TOMATO FONDUE*

SMOKED TOFU *WHITE SOY / SPINACH / WASABI*

FILET MIGNON 8 OZ *BORDELAISE / CHIVE*

\$105

SCHMITZ HOLSTEIN STRIP STEAK – 12 oz.

WHOLE-GRAIN MUSTARD / BORDELAISE

(INCLUDES ALL 4 OF THE ABOVE ENTRÉE OPTIONS)

\$120

FIRST COURSE (CHOOSE TWO) *

RED LEAF LETTUCE

LIME CILANTRO DRESSING

CHILLED CORN SOUP

CHANTERELLES

TUNA TARTARE

SESAME OIL / GREEN CURRY / CILANTRO

MAIN COURSE CHOICES / INCLUDES FISH/VEGETARIAN/FILET AND:

GREATER OMAHA PRIME RIBEYE CHOP - 20 oz

NEBRASKA RAISED PRIME BLACK ANGUS / BORDELAISE / PORTOBELLO



\$165 FIRST COURSE (CHOOSE TWO) *

RED LEAF LETTUCE

LIME CILANTRO DRESSING / AVOCADO

CHILLED CORN SOUP / *CHANTERELLES*

TUNA TARTARE

SESAME OIL / GREEN CURRY / CILANTRO

MAIN COURSE CHOICES:

IMPERIAL WAGYU U.S.

DOMESTIC WAGYU & ANGUS CROSS-BREED / SELECTION OF SALTS

BONE IN FILET 12 OZ CREEKSTONE FARMS *SHIITAKE BUTTER / CARAMELIZED ONION*

WILD SEA BASS *ROMANESCO SUMMER SQUASH / TOMATO FONDUE*

SMOKED TOFU *WHITE SOY / SPINACH / WASABI*

FILET MIGNON 8 OZ *BORDELAISE / CHIVE*

GREATER OMAHA PRIME RIBEYE CHOP - 20 OZ

NEBRASKA RAISED PRIME BLACK ANGUS / BORDELAISE / PORTOBELLO

* WHEN PLANNING YOUR EVENT, PLEASE CHOOSE WHICH TWO FIRST COURSES YOU WOULD LIKE
YOUR GUESTS TO CHOOSE FROM.



SIDE DISHES:

MASHED POTATOES AND SNAP PEAS
SERVED FAMILY STYLE WITH EACH MENU

DESSERT DUET

(INCLUDED ON ALL MENUS):

CHOCOLATE MARQUIS / BANANA CARAMEL / COCO NIBS
AND
COCONUT PANNA COTTA / PINEAPPLE / LIME / TUILLE

TO ENHANCE YOUR MEAL, ADD ON:

ADD BONE MARROW TO YOUR MEAL FOR \$20 PER PERSON

TRUFFLES AVAILABLE IN SEASON