



LUNCH

MENU ONE

\$36+++

SALAD

Lunch Salad

ENTRÉE CHOICES

Pacific Red Snapper - Grilled, beurre blanc

Chicken Dijonnaise - Sauteed with mushrooms, wine, garlic and Dijon cream

DESSERT

Housemade Vanilla Bean Ice Cream

Coffee/Herbal Tea



MENU TWO

\$46+++

SALAD

Lunch Salad

ENTRÉE CHOICES

Black Angus New York Steak

Petrале Amandine - Sliced almonds, sweet lime butter sauce

DESSERT

Pecan Pie

Coffee/Herbal Tea

PRIVATE DINING PRICING AND TERMS

Room Capacity:

1. The Club Room: sit-down 20
2. Astor room – front half 3rd level private: sit-down 45 / Reception 60
3. Hammett's Den - the entire 3rd level: sit-down 100 / Reception 180

Beverages

All beverages are based on consumption. Wine requests should be made one week in advance to ensure availability.

Corkage Policy

All wine must be purchased from John's Grill

Applicable charges and Taxes

Minimums and menu prices do not include 19% service charge and 4% SF Employer Mandates on the food and beverage total. Sales tax of 8.5% will be calculated on the total bill. Mandatory Service charge and SF Employer Mandates are subject to tax.

Deposits, Cancellations and Guarantees

Your guest count must be confirmed at least 48 hours prior to your event. After 48 hours, we can only accept an increase of 5 more than the guarantee given. The guaranteed guest count will be used as the minimum in finalizing your bill. If you do not meet your food & beverage minimum, the difference will be added to your bill as a room charge. This charge is not transferable to food & wine "to go."

A signed contract and credit card number are required to hold the space and must be returned within 7 working days of receiving the contract to secure the room and date. Full Payment is due at the conclusion of your event. If cancellation of an event occurs within 4 weeks of the scheduled date, you will be charged for all estimated food, beverages, service & tax.

Room fee / minimum F&B guarantee may apply depending on dates.