



ANZU  
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[www.restaurantANZU.com](http://www.restaurantANZU.com)

# Private Event Menus & Contract 2011

All menus and prices may be custom designed to suit the taste and budget of the guest. Reception and beverage menus are also available upon request.  
Anzu menus are based on seasonality and are subject to change

# LUNCHEON MENU

**GOLDEN GATE - \$30 PER PERSON**

**FIRST**

**SOUP OF THE DAY**

**MAIN**

**GRILLED AHI TUNA BURGER**

Lime -cilantro aioli, mixed green salad, roasted bell pepper

Or

**ROASTED MARY'S CHICKEN COBB SALAD**

Baby Iceberg lettuce Point Reyes blue cheese Dressing, avocado, Knudsen bacon  
Lardons, Mango, Hard Boiled Eggs, cherry tomatoes, pickled red onions

OR

**SPAGHETTI SQUASH STIR FRY**

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

**SWEET**

**LEMON PANNA COTTA**

raspberry confiture, sesame florentin

OR

**MANGO SORBET**

# DINNER MENU

## MARIN - \$45 PER PERSON

### FIRST

#### PETITE ICEBERG LETTUCE WEDGES

shaved pickled onions, smoked bacon, Point Reyes blue cheese dressing

### MAIN

#### PAN SEARED KING SALMON

Vietnamese spring roll, garlic spinach, hen of the wood mushrooms,  
Mandarin soy reduction

OR

#### OVEN ROASTED MARY'S FARM CHICKEN

grilled artichoke, picholine olives, rustic mashed potatoes,  
Maui onions jus

OR

#### SPAGHETTI SQUASH STIR FRY

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

### SWEET

#### FROZEN COCONUT SOUFFLÉ

frozen meringue mixed with whipped cream and flavored with coconut milk,  
topped with a kiwi- mint relish, mango fruit coulis

Or

#### GIANDUJA CHOCOLATE MOUSSE CAKE

crème anglaise, grand-marnier macerated strawberries

# SAUSALITO - \$55 PER PERSON

## FIRST

### KUBOCHA PUMPKIN BISQUE

Dungeness crab, lemon crème fraîche, fried sage

Or

### ANZU CAESAR SALAD

La Quercia Prosciutto, shaved Pepato cheese, garlic lotus chips,  
Kabosu Caesar dressing

## MAIN

### HONEY ROASTED SONOMA DUCK BREAST

turnip puree, snow peas, baby bock choy, tamarind essence

OR

### SORREL WRAPPED SEABASS

grilled carrots, rutabagas, taro, lotus root, cipolline onions,  
syrah essence

OR

### LIME CHILI SEARED PRAWNS

Japanese potatoes and spring leek salad, lobster demi,  
Himalayan truffle

OR

### SPAGHETTI SQUASH STIR SRY

tempura asparagus, pan seared tofu, king oyster mushroom,  
ponzu reduction

## SWEET

### GIANDUJA CHOCOLATE MOUSSE CAKE

crème anglaise, grand-marnier macerated strawberries

Or

### FROZEN COCONUT SOUFFLÉ

frozen meringue mixed with whipped cream and flavored with coconut milk,  
topped with a kiwi- mint relish, mango fruit coulis

Or

### LEMON PANNA COTTA

raspberry confiture, sesame florentin

# ANZU RESTAURANT EVENT ORDER DINNER

<b>Day and Date</b>		<b>Time</b>	
<b>Booking Contact Address City State, Zip Code</b>		<b>Number of Expected Guests</b>	
<b>Group Name</b>		<b>Guaranteed # Guests</b>	
<b>Phone</b>		<b>Guaranteed Revenue</b>	
<b>Fax</b>		<b>Email</b>	
<b>Master Account</b>		<b>Table Setup</b>	

**A credit card is required to book an event at ANZU**

<b>Credit Card Type</b>	<b>Amex / MasterCard / Visa / Diners Club / Discover</b>		
<b>Credit Card Number</b>		<b>Expiration</b>	
<b>Cardholders Name</b>			

## MENU - Please circle your menu choice.

<b>GOLDEN GATE</b>	<b>MARIN</b>	<b>SAUSALITO</b>
<b>\$30 / pp (Lunch)</b>	<b>\$45 / pp (dinner)</b>	<b>\$55 / pp (dinner)</b>
<b>FIRST</b>	<b>FIRST</b>	<b>FIRST</b>
SOUP OF THE DAY	PETITE ICEBERG LETTUCE WEDGES	ANZU CAESAR SALAD ~ KUBOCHA PUMPKIN BISQUE
<b>MAIN</b>	<b>MAIN</b>	<b>MAIN</b>
GRILLED AHI TUNA BURGER ~ ROASTED MARY'S CHICKEN COBB SALAD ~ SPAGHETTI SQUASH STIR FRY	KING SALMON ~ MARY'S CHICKEN ~ SPAGHETTI SQUASH STIR FRY	HONEY ROASTED SONOMA DUCK BREAST ~ SORREL WRAPPED SEABASS ~ SEARED PRAWNS ~ SPAGHETTI SQUASH STIR FRY
<b>SWEET</b>	<b>SWEET</b>	<b>SWEET</b>
LEMON PANNA COTTA ~ MANGO SORBET	FROZEN COCONUT SOUFFLÉ ~ GIANDUJA CHOCOLATE MOUSSE CAKE	GIANDUJA CHOCOLATE MOUSSE CAKE ~ FROZEN COCONUT SOUFFLÉ ~ LEMON PANNA COTTA

**ALL PARTIES OF 20 GUESTS OR MORE REQUIRE A SET MENU PER PERSON 5 DAYS PRIOR TO THE EVENT.  
ALL MENUS AND PRICES MAY BE CUSTOM DESIGNED TO SUIT THE TASTE AND BUDGET OF THE GUEST.  
RECEPTION AND BEVERAGE MENUS ARE ALSO AVAILABLE UPON REQUEST.**

A 20% service charge and 8.5% California state tax will be added to your final food and beverage bill. Large groups may be required to pay a deposit. Cancellations and changes must be received five full days prior to the event; less than five days will result in 50% of estimated revenue and less than three days will result in 100% of estimated revenue. One check will be presented to the onsite contact for payment at the end of the event, unless otherwise specified by the client. Events are not considered confirmed or space secured until a signed copy of the event sheet is received at ANZU. Menu items may be subject to change based upon availability from our purveyors.

\_\_\_\_\_  
**CLIENT SIGNATURE OF APPROVAL**

\_\_\_\_\_  
**DATE**

## **Restaurant ANZU**

### **Private Party Booking Guidelines**

**Anzu Private Room Rental** - the small dining area in the middle of the restaurant, "Section One". It may be made "private" by drawing the nice heavy curtains. Parties of 10 to 25 guests are a good fit for this area

- Sunday through Thursday nights. F&B minimum \$1,000
- Friday and Saturday nights. F&B minimum \$1,500
- Monday through Saturday lunch reservations. F&B minimum \$600 to guarantee the venue for your group. If a group is flexible and does not want to guarantee this area they may still get it. If the area is available on the day of the event, the minimum may be waived upon discretion of the manager.
- In order to reserve the Private Room for your dinner event, a minimum amount of sales will be needed or there will be a room charge. If the minimum is not achieved the difference will be made up as a room rental fee. Minimums do not include service charge or tax. For the minimums see above.

**Anzu Full Buyout** - Maximum 80 guests seated using the existing seating. 100 seated can be accommodated using some banquet seating

- Sunday through Thursday nights. F&B minimum \$8,000 low season, \$10,000 high season. (contact the Director of Outlets for season, as it varies month to month).
- Friday and Saturday nights. F&B minimum: \$10,000 low season \$12,000 high season
- Monday through Saturday Lunch. F&B minimum: \$3000, low season, \$5,000 high season  
The Director of Outlets will inform the customer of the season.
- If the minimum is not achieved, then a room fee will make up the difference.

**Anzu Partial buyout** - the entire "rear" of the restaurant, parties of 30-60 guests are perfect in this area

- Sunday through Thursday nights. F&B minimum \$3,000
- Friday and Saturday nights. F&B minimum \$4,000
- Monday through Saturday Lunch. F&B minimum \$1,200
- Sunday Brunch. F&B minimum \$1,800

**Anzu Lounge** semi private reserved area for the lounge of the Restaurant - parties of 20 to 60 fit perfectly

- Sunday through Saturday nights. F&B minimum \$800

#### **Private Party Contract Details**

- For parties of 10 or more people, a credit card number and a signature are required to hold the reservation. The restaurant will fax or e-mail a Large Party Reservation Form which will include the date and time of your event as well as the menu if it has been decided. We ask that the client sign it, and fax or email it back to us for our records. We do not guarantee the reservation unless we have the form on file.
- All large parties will be offered our large party menu. All menus and prices may be custom designed to suit the taste and budget of the guest.
- A 20% service charge and 8.5% California state tax will be added to the final food and beverage bill.

The finer details:

- We are very happy to take any large party reservations and will work to accommodate the guests' needs.
- The hotel will provide, in advance of the function, an ANZU Large Party Event Order to the responsible party. This contract will outline the details of the event. These details will include the time, menu selection, beverage selection, the number of expected attendees and the set up that is required.
- In order to insure the quality of food and service for your event the number of guests attending your party is required 72 hours prior to your event. This is the number for which the hotel will purchase food and insure staff. This is the minimum amount that will be charged; the guarantee provided 72 hours prior to the event must meet or exceed the contracted minimum food and beverage. Additions to this number may, based upon availability, be accommodated, but are not guaranteed.
- Cancellations must be received five full days prior to the event; less than five days will result in 50% of estimated revenue and less than three days will result in 100% of estimated revenue.
- One check will be presented to the named on-site contact for payment at the end of the event.
- Should the reservation be for Sunday Brunch, or a Holiday Buffet, the table will be held for 15 minutes past the time of the reservation. After this time the tables will be released and the credit card charged for the minimum guarantee.