

25 LUSK

PRIVATE EVENTS

EVENT MENUS & PRICING

SPACES · CAPACITIES · MINIMUMS · MENUS

SAN FRANCISCO · 2026

EST. 1917 · SAN FRANCISCO

25 LUSK STREET, SAN FRANCISCO, CA 94107

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01 / OUR SPACES

THE VENUE

A 1917 meat packing facility transformed into an architectural, award-winning hospitality venue, 25 Lusk offers 13,000 square feet of dynamic space across three distinct levels — a weather-protected rooftop, an elegant main dining room, and a lounge below Lusk Street. Every space may be taken in its entirety or subdivided, and combined for events of up to 550 guests.

SQUARE FEET

13,000

DISTINCT LEVELS

Three

GUESTS, COMBINED

550

SPACES, CAPACITIES & MINIMUMS

SPACE

CAPACITY

FOOD & BEVERAGE MINIMUM

The Rooftop at 25 Lusk

135 guests, full buyout

Please inquire

— Semi-private rooftop groups

10 – 50 guests

Please inquire

The Main Dining Room

140 seated · 150 reception

Please inquire

— The Ogden Room

16 seated, fully private

\$2,000

— The Clarke Table

14 seated, semi-private

\$1,500

The Lounge below Lusk Street

80 seated · 250 reception

From \$10,000

— The Cleveland Room

15 – 35 seated · 40 standing

\$2,500 lunch · \$3,000 dinner

— Semi-private lounge spaces

25 each (can be combined)

\$2,500 per space

The Lounge & Main Dining Room

Combined, up to 220 seated

From \$7,000

Minimums vary by day of the week and are detailed on the pages that follow. Venue fees are quoted on inquiry; please inquire about December pricing.

THE ROOFTOP AT 25 LUSK

ROOFTOP 25



ROOFTOP 25 · FULLY WEATHER PROTECTED

One of San Francisco's most sought-after outdoor venues, Rooftop 25 sits perched above Lusk Street and is fully weather protected. Upbeat music and a more casual spirit make this the choice for receptions, buffets, and family-style events with a vibrant edge — on its own, or combined with one or both rooms below for ultimate variety.

FULL BUYOUT

135 guests

SEMI-PRIVATE

10 – 50 guests

Seated events are family-style, with dishes selected in advance.

PRICING

Venue fee

Please inquire

Food & beverage minimum

Please inquire

COMBINATIONS

The rooftop may be combined with the Main Dining Room, the Lounge below Lusk Street, or both.

THE MAIN DINING ROOM

MAIN DINING ROOM



THE MAIN DINING ROOM

An elegant and charismatic setting for seated dinners or any other format you might prefer, the Main Dining Room has welcomed local and national celebrities alike. Taken in its entirety, or with the fully private Ogden Room and the semi-private Clarke Table tucked within it, up to 150 guests are easily and comfortably welcomed.

SEATED DINNER

140 guests

STANDING RECEPTION

150 guests

PRICING

Venue fee

Please inquire

Food & beverage minimums

Please inquire

WITHIN THIS ROOM

The fully private Ogden Room and the semi-private Clarke Table are detailed on the following page.

WITHIN THE MAIN DINING ROOM

TWO PRIVATE SETTINGS INSIDE THE MAIN ROOM



01

THE OGDEN ROOM

A fully private room just off the main room, made private by sliding doors as well as curtains — the natural choice for board dinners, milestone celebrations, and intimate seated events.

SEATED

16 guests

FOOD & BEVERAGE MINIMUM

\$2,000



02

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.

SEATED

14 guests

FOOD & BEVERAGE MINIMUM

\$1,500

Both spaces are booked with a food and beverage minimum only; no venue fee applies. Minimums exclude the 24% event management fee, sales tax, and San Francisco employer mandates.

THE LOUNGE BELOW LUSK STREET

THE LOUNGE



THE LOUNGE · BELOW LUSK STREET

Our final stop, the Lounge is available in its entirety or subdivided into fully private spaces as well as a number of semi-private alternatives. It is the most flexible room in the building — equally at home hosting a 250-guest reception, a seated dinner for 80, or three simultaneous breakout gatherings.

STANDING RECEPTION

250 guests

SEATED DINNER

80 guests

PRICING

Venue fee

Please inquire

FOOD & BEVERAGE MINIMUMS

Sunday	\$10,000
Monday & Tuesday	\$12,500
Wednesday & Thursday	\$15,000
Friday	Please inquire
Saturday	Please inquire

WITHIN THE LOUNGE

PRIVATE AND SEMI-PRIVATE SPACES BELOW LUSK STREET



01

THE CLEVELAND ROOM

Fully private, and configured to suit: five round tables or a single conference table. Equipped with wireless internet, and an LCD projector, drop-down screen, and HDMI connectivity available as add-ons.

SEATED

15 – 35

STANDING

40 guests

FOOD & BEVERAGE MINIMUM

\$2,500 lunch · \$3,000 dinner



02

SEMI-PRIVATE LOUNGE BAYS

Three separate spaces allowing many configurations, and able to include the Cleveland Room. Each is separated by movable chain curtains that provide privacy while preserving visibility to the rest of the venue.

EACH SPACE

25 guests

COMBINED

60 guests

FOOD & BEVERAGE MINIMUM

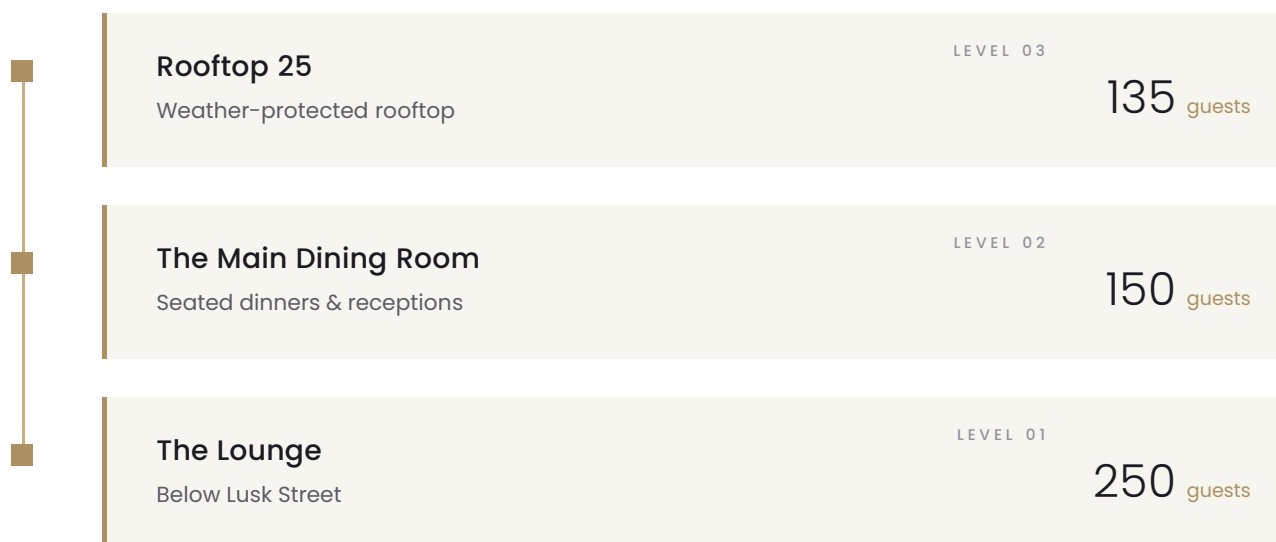
\$2,500 per space

Combined, the three semi-private spaces form a venue for larger cocktail receptions or seated dinners for up to 60 guests.

COMBINING SPACES

Any of our three levels may be joined together. The combination most often requested pairs the Lounge below Lusk Street with the Main Dining Room — a single, flowing event across two floors.

THREE LEVELS



THE LOUNGE & THE MAIN DINING ROOM / FOOD & BEVERAGE MINIMUMS

DAY	LUNCH	DINNER
Sunday	\$7,500	\$20,000
Monday & Tuesday	\$7,500	\$25,000
Wednesday & Thursday	\$7,000	\$27,000
Friday & Saturday	\$10,000	\$35,000

Venue fee: please inquire.

ALSO AVAILABLE

Rooftop 25 with one level

Rooftop 25 with both levels

The venue in its entirety

Venue fees and minimums for these combinations are quoted on inquiry. • Fees and terms: see page 20.

02

SECTION TWO

MENUS & PRICING

Sustainable, locally focused California cuisine, crafted cocktails and a carefully selected wine list. Menus change with the season and market.

Our shared menus are available on all three levels. Rooftop seated events are family-style, with dishes preselected and no individual choices. Additional rooftop offerings follow.

Please share allergies and dietary needs with our events team when planning your menu.

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PASSED HORS D'OEUVRES

AVAILABLE ON ALL LEVELS / SELECT FOUR

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

linguiça in a blanket

grain mustard

house-made falafel bites

sesame avocado mousse

steak and Gruyère tartlets

onion jam, herb gravy

tuna poke spoons

cucumber, apple, jalapeño, orange, curry

tempura shallot rings

spiced organic black bean coulis, cilantro

Kumamoto oyster

grapefruit, fennel mignonette, crispy basil

+\$2.50

smoked wild king salmon

caviar, crème fraîche, pickled onion, spice bread

+\$4.50

5A5 wagyu beef

charred on salt block, pink salt, cracked pepper

Market price

THE FORMAT

Choose four selections. Additional selections may be added at the per-person rate shown below.



DIETARY NEEDS

Vegan and vegetarian selections are available throughout. Please share allergies with our events team.

PASSED HORS D'OEUVRES PRICING / PER PERSON

30 MINUTES

\$26

1 HOUR

\$36

90 MINUTES

\$50

2 HOURS

\$66

EACH EXTRA
SELECTION

\$5

Supplements shown beside individual selections are per person. Market-priced items are quoted at the time of your event.

SMALL BITES / BROCHETTES

AVAILABLE ON ALL LEVELS / SELECT FOUR ACROSS BROCHETTES & SLIDERS

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

barbecued pork loin

pineapple, cumin, mint

wild king salmon crudo

shiso, sesame, yuzu, soy

Yukon Gold potato cylinder (vegan)

roasted garlic and lemon pistou

crispy Maine lobster

charred lemon, tomatillo salsa

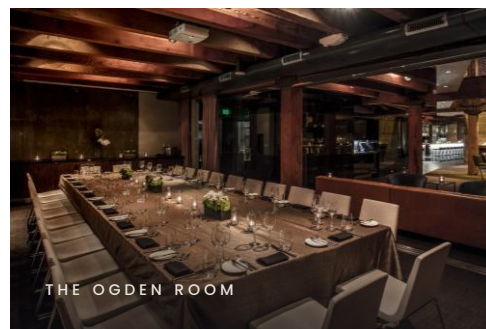
+\$3.50

SELECT FOUR

Your four selections may be drawn from this page and the slider menu opposite, in any combination.

PRICING

Combined brochette and slider bar pricing appears on page 12.



THE OGDEN ROOM



RECEPTIONS ACROSS ALL THREE LEVELS

SMALL BITES / SLIDERS

AVAILABLE ON ALL LEVELS / SELECT FOUR ACROSS BROCHETTES & SLIDERS

poached lobster salad

crème fraîche, cucumber, fines herbes, sesame bun

the Cubano

braised pork shoulder, Black Forest ham, house pickle, Dijon, fontina

grilled focaccia with three cheeses

tomato chutney

mini Black Angus rib eye roast

caramelized onions, Gruyère, porcini mushroom aioli

French ham

creamery butter, cornichon, brie, baguette

Dungeness crab roll

lemon, drawn butter, spices, sweet roll

Market price

buttermilk fried chicken

pickled peppers, tangy slaw, lemon-pepper aioli

mini avocado toast (vegan)

pickled red onion, cashew cheddar, new oil, baguette

SELECT FOUR

Choose four selections across this page and the brochette menu on page 11.



THE MAIN DINING ROOM

VEGAN OPTIONS

Mini avocado toast is prepared vegan. Further adaptations are available on request.

BROCHETTES & SLIDER BAR PRICING / PER PERSON

1 HOUR

\$45

90 MINUTES

\$68

2 HOURS

\$80

EACH EXTRA
SELECTION

\$10

Pricing above covers both the brochette and slider menus. Market-priced items are quoted at the time of your event.

STATIONARY & BUFFET

AVAILABLE ON ALL LEVELS / PRICES PER ITEM, PER PERSON

BOARDS, SALADS & SIDES

artisanal cheese assortment	\$16
charcuterie board traditional garnishes	\$18
cheese & charcuterie assortment	\$28
little gem salad seasonal market vegetables, avocado vinaigrette	\$12
mixed green salad seasonal market vegetables, Banyuls vinaigrette	\$12
roasted cauliflower mac 'n' cheese herbed bread crumbs, parmesan	\$14
house-made ravioli seasonal filling with complementary garnish	\$18
grilled organic tofu sweet potato fries, ginger-hoisin barbecue	\$16
quinoa tabbouleh roasted peppers, cucumber, olive oil, cilantro, mint	\$15

STATIONS & LARGE FORMAT

the raw bar seasonal crab, lobster, prawn and oysters; mignonette, cocktail sauce, charred lemon	MP
Gulf shrimp cocktail spicy aioli, lemons	MP
caviar station three caviars, buckwheat blinis, red onion, capers, dill, crème fraîche	\$32
whole roasted local fish market vegetables, tomatillo salsa and/or hollandaise	\$25
lobster bake potatoes, market vegetables, choice of salad, drawn butter	MP
roasted Petaluma chicken salt-roasted potatoes, market vegetables, bacon gravy	\$22
braised Black Angus short ribs parmesan spaetzle, watercress, thyme reduction	\$34
slowly roasted filet carving station Syrah demi-glace, hollandaise	\$38

MP = market price. Stations and buffet selections may be combined with passed hors d'oeuvres or small bites. Some selections may carry market-based supplements.



SIDES & SEATED MENU PRICING

SIDES AVAILABLE ON ALL LEVELS / PLATED COURSES AVAILABLE INDOORS

SIDES FOR THE TABLE

\$6 per person

bread baskets

local creamery butter, sea salt

togarashi and parmesan grits

lemon

herb-roasted fingerling potatoes

brown butter hollandaise

potato and celery root gratin

fines herbes, Gruyère

roasted cauliflower mac 'n' cheese

truffle, panko, soft herbs

grilled seasonal market vegetables

soft herbs, basil salsa verde

SEATED LUNCH & DINNER / PER PERSON

LUNCH

THREE COURSES

\$65

One preselected starter, a choice of two main courses, and one preselected dessert.

DINNER

THREE COURSES

\$110

Guests choose from two starters, including a seasonal salad, and two main courses. Dessert is preselected, with an optional seasonal fruit plate and house-made

sorbet.
MOST REQUESTED

DINNER

FOUR COURSES

\$125

The three-course dinner, plus a second course with two selections to choose from.

Additional selections are available for an additional per-person price. Please inquire.

Rooftop seated events are family-style only, with all dishes selected in advance and no individual menu choices. Please inquire for pricing.

SEATED / FIRST COURSES

PLATED COURSES INDOORS / PRESELECTED FAMILY-STYLE SERVICE ON THE ROOFTOP

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, Parmigiano Reggiano, fermented garlic vinaigrette

sunchoke ravioli

blistered red flame grapes, sorrel, pecorino, grated long pepper

ahi tuna tartare

pineapple, cucumber, soy, lime, sesame, yucca crisps

charred octopus

sweet corn chowder, frisée, chili oil

steak tartare

sustainably raised filet mignon, Dijon-cornichon dressing, quail egg, baguette

local oysters on the half shell

grapefruit-fennel mignonette, crispy basil

+\$2.50

barbecue oysters on the half shell

bourbon bacon butter, candied orange, basil

+\$2.50

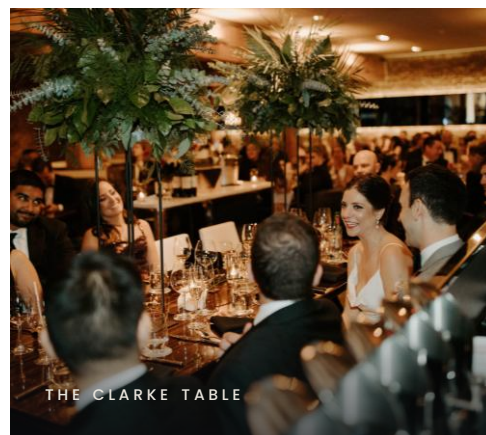
lobster cocktail

charred lemon, tomato cocktail sauce, warm molasses butter

+\$12.00

COURSE STRUCTURE

Lunch begins with one preselected starter. Dinner offers guests a choice of two, including a seasonal salad.



SUPPLEMENTS

Selections marked with a supplement are charged per person, in addition to the package price.

Seated lunch and dinner packages appear on page 14. Supplements are per person.

SEATED / MAIN COURSES

PLATED COURSES INDOORS / PRESELECTED FAMILY-STYLE SERVICE ON THE ROOFTOP

cacio e pepe risotto

pecorino, crushed pepper, sea salt, lemon, aged Carnaroli rice

skim-net Gulf prawns

heirloom grits, Blue Lake beans, bacon, saffron and carrot purée

pan-roasted halibut

saffron, coconut curry, cauliflower, watercress

oakwood-roasted wild salmon

lobster-crushed potatoes, spiced heirloom pepper broth

schnitzel of Petaluma chicken

savory Belgian-style waffle, strawberries, maple chicken gravy

duck confit

parmesan gnocchi, roasted foraged mushrooms, sauce forestière

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 organic tofu (vegan)

sweet potato fries, vegan ginger barbecue

grilled rib eye steak

+\$12.00

potato and artichoke gratin, roasted cipollini onions, béarnaise

COURSE STRUCTURE

Guests choose from two main courses at both lunch and dinner. Selections are confirmed in advance.



SEATED DINNER SERVICE

SUPPLEMENTS

Selections marked with a supplement are charged per person, in addition to the package price.

Seated lunch and dinner packages appear on page 14. Supplements are per person.

SEATED / DESSERTS

PLATED COURSES INDOORS / PRESELECTED FAMILY-STYLE SERVICE ON THE ROOFTOP

salted caramel swirled chocolate brownie

mint chocolate chip ice cream

passionfruit and milk chocolate mousse

ladyfingers, cayenne syrup

vanilla lime posset

champagne and kiwi granita, milk chocolate ganache

spiced apple cake

cinnamon ice cream, blueberry coulis

seasonal fruit plate (vegan)

house-made sorbet, candied ginger

Meyer lemon tartelette (vegan)

coconut pâte brisée, raspberry cotton candy

dessert to go

a take-home assortment of sweets

the pastry kitchen's sampling of sweets

assorted

+\$3.00

HOW DESSERT IS SERVED

Dessert is preselected for seated dinner packages, with an optional seasonal fruit plate and house-made sorbet.



MILESTONE CELEBRATIONS

THE CHEF'S TABLE

CHEF'S INSPIRED TASTING MENU

FIVE COURSES / PER PERSON / INDOORS

Wine pairings are available. Please inquire.

\$175

Dessert is preselected for seated dinner packages. Additional selections are available for an additional per-person price. Please inquire.

ROOFTOP SIDEBOARD BUFFET

ADDITIONAL ROOFTOP OFFERING / SELECT FIVE / \$60 PER PERSON

Neapolitan-style margherita pizza

fresh mozzarella, parmesan, torn basil, wild arugula

seasonally inspired pizza

please inquire

sharp cheddar and smoked bacon potato skins

green onions, organic sour cream, sea salt

truffled organic cauliflower mac 'n' cheese

preserved Meyer lemon, soft herbs, toasted breadcrumbs

line-caught ahi tuna tartare

pineapple, mint, soy, sesame, avocado mousse, yucca chips

poached lobster roll

fines herbes, crème fraîche, cucumber, sweet roll

crispy locally caught fish tacos

handmade corn tortillas, lime, queso fresco, tomatillo salsa

Black Angus mini burgers

bacon jam, fontina, little gem lettuce

mini grilled Petaluma chicken sandwich

ginger barbecue, sharp cheddar, grilled romaine

INCLUDED

House-made sea salt potato chips and Bavarian-style pretzel bites, baked twice daily.

ALSO AVAILABLE

Seasonal rooftop à la carte offerings, and the all-level menus on pages 10–14.



SELECTIONS

Select five

PER PERSON

\$60

ROOFTOP CAPACITY

135

SEMI-PRIVATE GROUPS

10 – 50

All-level menus are also available on the rooftop. See pages 10–14.

Rooftop capacities and venue information appear on page 3.

ADDITIONAL ROOFTOP SELECTIONS

ADDITIONS TO THE ALL-LEVEL MENUS

The shared menus on pages 10–14 are available on the rooftop. The selections below provide additional rooftop options.

SEAFOOD PRESENTATIONS

petite seafood presentation

oysters, crab, lobster, prawns

grand seafood presentation

clams, oysters, crab, lobster, prawns, smoked salmon

Priced per person at current market rates. Caviar may be added to either presentation for a market-priced supplement.

ROOFTOP SLIDER & CARVING BAR

additional slider selections

smoked cheddar burger, seasonal vegetarian, smoked white fish

Black Angus whole rib eye carving station

red wine demi-glace, whipped horseradish crème fraîche

Filet mignon and wagyu are available for a supplement. Please inquire for slider and carving bar pricing.



SEE ALSO

For cheese, charcuterie, salads, ravioli, tofu, shrimp cocktail and lobster bake, see the all-level stationary and buffet menu on page 13.

PRICING ON INQUIRY

SEAFOOD PRESENTATIONS

Per person, at current market rates

SLIDER & CARVING BAR

Please inquire

SUPPLEMENTS

Filet mignon and wagyu available

25 LUSK

PRIVATE EVENTS

LET'S BUILD YOUR EVENT

Every menu and every space in this packet is a point of departure. Tell us the occasion, the guest count, and the feeling you are after, and our team will build the rest around it.

PRIVATE EVENTS

events@25lusk.com
415.495.5875

FIND US

25 Lusk Street, San Francisco, CA 94107
Between 3rd & 4th, off Townsend

ONLINE

25lusk.com

FEES & TERMS

Minimums are based on a three-hour event time and reflect food and beverage only. Minimums do not include a 24% event management fee, 8.625% California State sales tax, or the 6% charge for San Francisco employer mandates. Menus, pricing, and availability are subject to change. Please inquire about December and other peak pricing dates.