



Parties of 13 to 22 guests
2024

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Date: 2024

Subject: Group Bookings at Bix

Thank you for considering BIX for your group booking. When available we can accommodate groups of 13 to 22 guests at 2-3 adjacent tables in the main dining room.

We typically accept reservations of this size at 5:30pm, 6:00pm or 8:30pm. You can choose from either of our three menu options, priced at \$70, \$85 or \$95 per person, plus beverages consumed, SF city tax, 6.5% surcharge to satisfy government employer mandates, a 20% gratuity, and a \$100 booking fee for the use of the small party area.

On Sunday through Thursday evenings if you would like to reserve your party during our peak dining times, between 6:15pm – 8:15pm, we do require parties to use our \$95 per person menu. If you would like to book on a Friday or Saturday evening, we only book at 6:00pm or 8:30pm and ask that you guarantee the \$95 menu option.

Following you will find examples of the type of menu that we can provide; however, please understand that our produce is purchased fresh and is subject to market supply, so your menu will be of similar quality but not necessarily the same items.

Please call me regarding these reservations. In order to make these reservations we will need a signed table agreement with a credit card guarantee and an authorized signature. Our policy is that if you cancel with less than 48 hours' notice or simply do not show we will charge \$50 per person to the credit card on file.

Regards,

Amy Babbits
Special Events Coordinator



Sample \$70 Dinner Menu

First Course

Caesar Salad
Shaved Parmesan and Garlic Croutons

or

Seasonal Salad
(can be vegetarian)

or

Seasonal Soup

Entrees

Compart Farms Pork Chop
Seasonal Accompaniments

or

Chicken Hash à la BIX

or

Seasonal Pasta

Dessert

Chef's Choice Seasonal Dessert

or

Warm Chocolate Brioche Bread Pudding
Hot Fudge, Chantilly

or

House Spun Sorbet



Sample \$85 Menu

Chef's Choice of Mixed Hors D'oeuvres
for the Table

First Course

Caesar Salad
Shaved Parmesan and Garlic Croutons

or

Seasonal Salad

(can be vegetarian)

or

Seasonal Soup

Entrees

Fish of the Day

or

Duroc Pork Chop
Seasonal Accompaniments

or

Chicken Hash à la BIX

or

Seasonal Pasta

Dessert

Chef's Selection Seasonal Dessert

or

Warm Chocolate Brioche Bread Pudding
Hot Fudge, Chantilly

or

House Spun Sorbet



Sample \$95 Dinner Menu

First Course

(for the table)

BIX Truffled Deviled Eggs
Potato Pillows with Caviar
Truffled Cheese “Croques” with Caramelized Onion

Second Course

Caesar Salad
Shaved Parmesan, Garlic Croutons

or

Seasonal Salad
(can be vegetarian)

or

Seasonal Soup

Entrees

Seasonal Pasta

or

Chicken Hash à la BIX

or

New York Steak
Seasonal Accompaniments

or

Fish of the Day

Dessert

Chef’s Selection Seasonal Dessert

or

Warm Chocolate Brioche Bread Pudding
Hot Fudge, Chantilly

or

House Spun Sorbet