

Parties of 12 to 20 guests 2020

From: Amy Babbits

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Date: 2020

Subject: Group Bookings at Bix

Thank you for considering BIX for your group booking. When available we can accommodate groups of 12 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 \$55, \$75 or \$85 per person, plus beverages consumed, 8.5% tax, 6% San Francisco Offset charge, a 20% gratuity, and a \$100 booking fee for the use of the small party area.

On Sunday through Thursday evenings f you would like to reserve your party during our peak dining times, between 6:15pm – 8:15pm, we do require parties to use our \$85 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 \$85 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 \$25 per person to the credit card on file.

Regards,

Amy Babbits Special Events Coordinator



Sample \$55 Dinner M enu

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First Course

C aesar Salad

Shaved Parmesan and G arlic C routons

or

Seasonal Salad

(can be vegetarian)

or

Seasonal Soup

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Entrees

C ompart Farms Pork C hop

Seasonal A ccompaniments

or

C hicken H ash à la BIX

or

V egetarian Pasta

<u>Dessert</u>

Chef's Choice Seasonal Dessert

or

Warm Chocolate Brioche Bread Pudding

or

House Spun Sorbet



Sample \$75 Dinner M enu

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

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First Course

C aesar Salad

Shaved Parmesan and G arlic C routons

or

Seasonal Salad

(can be vegetarian)

or

Seasonal Soup

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Entrees

Fish of the Day

or

Compart Farms Pork Chop

Seasonal A ccompaniments

or

C hicken H ash à la BIX

or

V egetarian Pasta

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Dessert

Chef's Selection Seasonal Dessert

or

Warm Chocolate Brioche Bread Pudding

or

House Spun Sorbet



Sample \$85 Dinner M enu

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First Course

(for the table)

BIX Truffled Deviled Eggs

Potato Pillows with C aviar

Dungeness C rab Rolls

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Second C ourse

C aesar Salad

Shaved Parmesan, G artic C routons

or

Seasonal Salad

(can be vegetarian)

or

Seasonal Soup

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Entrees

Lobster Spaghetti

C herry Tomatoes, Jalapeños, Basil

or

C hicken H ash à la BIX

or

N ew York Steak

(U.S.D.A. Prime or A merican W agyu)

Seasonal A ccompaniments

or

Fish of the Day

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Dessert

Chef's Selection Seasonal Dessert

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Warm Chocolate Brioche Bread Pudding

or

House Spun Sorbet