



Parties of 13 to 22 guests
2026

From: Amy Babbits
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Date: 2026

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.

On Sunday through Thursday evenings if you would like to reserve your party during our peak dining times, between 5:30pm-7:45pm, we do require parties to use our \$95 per person menu (plus beverages and fees listed below). If you would like to book on a Friday or Saturday evening, we only book at 5:00pm or 5:30pm and 9:00pm or later and ask that you guarantee the \$95 menu option.

On Sunday through Thursday booking at 8:00pm or later allows the choice of the prix fixe menus priced at \$85 or \$95 per person, plus beverages consumed, SF sales 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.

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.

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 we will charge \$50 per person to the credit card on file. If you cancel the day of the reservation or simply do not show the card will be charged the amount listed on the signed table agreement.

Regards,

Amy Babbits
Special Events Coordinator



Sample \$85 Dinner Menu

First Course

(for the table)

BIX Truffled Deviled Eggs
Truffled Cheese “Croques”

Second Course

Caesar Salad

Shaved Parmesan, Garlic Croutons

or

Seasonal Salad

(can be vegetarian)

or

Seasonal Soup

Entrees

Seasonal Pasta

or

Duck Hash à la BIX

or

Grilled Beef

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



Sample \$95 Dinner Menu

First Course

(for the table)

BIX Truffled Deviled Eggs
Potato Pillows with Caviar
Pastrami “Croques” with Fennel Kraut, Swiss

Second Course

Caesar Salad
Shaved Parmesan, Garlic Croutons

or

Seasonal Salad
(can be vegetarian)

or

Seasonal Soup

Entrees

Seasonal Pasta

or

Duck Hash à la BIX

or

Grilled Beef
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