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San Francisco Restaurant Week Returns January 22-31 with Two New Partnerships

Caviar will hold a virtual Restaurant Week + the Surfrider Foundation will promote the Plastic Straws Suck campaign

San Francisco, CA — This year the Golden Gate Restaurant Association (GGRA) celebrates San Francisco Restaurant Week (January 22-31) by teaming up with Caviar and the Surfrider Foundation to bring guests unique ways to dine and a cause to get behind. More than 100 restaurants will participate, including **August (1) Five, Bellota, China Live, flour + water, ICHI Sushi, Namu Gaji, Spruce, and The Perennial**, offering special deals on lunch (2+ courses for \$15 or \$25) and dinner (3+ courses for \$40 or \$65).

"We are pleased to partner with Caviar and the Surfrider Foundation to bring two new initiatives to SF Restaurant Week," says Gwyneth Borden, the executive director of the GGRA. "We're able to extend the reach of Restaurant Week while shedding light on an important environmental issue."

In an effort to involve more of the fast casual restaurant community in Restaurant Week, the Golden Gate Restaurant Association will partner with [Caviar](#), [Square's](#) robust food ordering service. Caviar is celebrating SF Restaurant Week by giving Caviar credit to in-house diners at their partner restaurants, while also hosting a virtual restaurant week on its delivery platform. Some of the best local restaurants, including **Media Noche, Souvla, Chubby Noodle, Green Chile Kitchen, and Curry Up Now**, will be featured with special offers all week, so Caviar diners can enjoy the excitement and flavors of SF Restaurant Week from home. Customers can order on the web, or from Caviar's free mobile app for [iOS](#) and [Android](#).

During SF Restaurant Week, the GGRA in partnership with [Surfrider Foundation's San Francisco chapter](#), are highlighting sustainable alternatives to plastic straws. Plastic straws are a major threat to the environment, cited as one of the top ten contributors to oceanic pollution; however plastic straws are still widely used due challenges related to other types of straws and the large cost difference in providing those alternatives. As an extension of the Plastic Straws Suck campaign, restaurants who participate in SF Restaurant Week have the opportunity to receive a free box of paper straws as well as information on how to incorporate them into service. [Eco-Plant](#) will provide information on all of the ways using plastic straw alternatives can help a restaurant save money. **Pacific Catch, Red Dog, The Perennial, and Waterbar Restaurant** are some of the SF Restaurant Week restaurants already using alternative straws. Other participants are encouraged to adopt a "straws upon request" policy reducing number of straws used and thrown away.

Part of California Restaurant Month, San Francisco's Restaurant Week drove 26,000 seated covers and \$1.1 million in revenue for participating restaurants in 2016.

For more information, please visit the official [SF Restaurant Week website](#). Sponsors of 2018's Restaurant Week include Caviar and OpenTable.

About the Golden Gate Restaurant Association

The Golden Gate Restaurant Association's (GGRA) mission is to celebrate and empower the Bay Area's restaurant community through advocacy, education, marketing, events, and training. Founded by restaurateurs in 1936 to give restaurants a collective voice and bargaining power, the GGRA has evolved to be the singular representation and trusted one-stop resource and advocate for the culinary community in the Bay Area and beyond. It exists to advocate for restaurants' unique interests within the corridors of City Hall and through year-round education and training programs. The GGRA celebrates and showcases members through annual events like Eat Drink SF and SF Restaurant Week and gathers the restaurant community together for a two-day Industry Conference and annual Saucy Awards gala. Membership includes restaurants and food service businesses of all sizes and profiles throughout the Bay Area.

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