# GOLDEN GATE CLUB AT THE PRESIDIO

135 Fisher Loop, San Francisco, CA 94129 866.966.3009









CEL	EBRATION PACKAGE	ive Hours of Event Tim
Adul	ts	\$140
Your	ng Adults and Children Under 21	\$130
All C	elebrations Include:	
•	Open Bar with Beer, Wine, Well Spirits, Soda, and Juices	
<b>Ø</b>	Champagne & Cider Toast	
<b>Ø</b>	Choice of Six Appetizers	
<b>Ø</b>	MEAL OPTIONS:	
	<ul> <li>Three-Entrée Buffet</li> <li>Your choice of entrées served with eight assorted salads, freshly baked bread &amp; butter, potatoes or rice, and seasonal v</li> </ul>	vegetables.
	Plated Duet Meal Your choice of salad served with fresh baked bread & butter, followed by two entrées. Served with potatoes or rice, and	d seasonal vegetables.
♦	DESSERT BUFFET  Scrumptious display of cookies, bars, and cream puffs. With a selection of our specialty cakes like chocolate layer ca strawberry short cake, red velvet cake, carrot cake, and cheesecakes. Served at a beautifully designed dessert statio to wow your guests.	
ENT	TERTAINMENT & DÉCOR	
<b>4</b>	DJ & MC Services	
<b>4</b>	House Chairs	
<b>4</b>	House Linens	
<b>4</b>	House Centerpieces	
POF	PULAR ADDITIONS	
	Photo Booth & Operator	\$795 PER EVENT
	Late Night Snacks	VARIES \$6 - 15

Unless otherwise stated, listed prices are per person.

VARIES

Event pricing based on venue rental and per person cost. All prices subject to 22% service fee and tax. Total spend minimums apply. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. Prices subject to change. Meals served with coffee, tea, and water as standard.

Many of our menu items can be adjusted to accommodate allergen-specific diets.



Audio Visual Package

## Golden Gate Club Pricing

2022			
FULL CLUB BUY OUT	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$4,495	\$4,995	\$6,495
Friday or Sunday	\$4,995	\$6,995	\$8,995
Saturday	\$5,995	\$9,495	\$11,495
VENTANA ROOM Incl. Stage, Balcony, Board Rooms + Patio	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,995	\$3,495	\$4,995
Friday or Sunday	\$3,495	\$4,495	\$5,995
HAWTHORN, CYPRESS, PRINCE BALLROOMS	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,995	\$2,995	\$2,995
Friday or Sunday	\$2,995	\$2,995	\$2,995
2023/2024			
FULL CLUB BUY OUT	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$4,995	\$5,495	\$6,995
Friday or Sunday	\$5,495	\$7,495	\$9,495
Saturday	\$6,495	\$9,995	\$11,995
VENTANA ROOM Incl. Stage, Balcony, Board Rooms + Patio	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,995	\$3,995	\$5,495
Friday or Sunday	\$3,495	\$4,995	\$6,495
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## Appealing Appetizers

CHILLED	Your Choice
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips ⊗ ♥	
Variety of Domestic & Imported Cheese with Crackers マ	
Rainbow Vegetable Platter with Pesto Hummus Dip 🛭 🗑 🌱	
Fresh Mozzarella & Grape Tomato Caprese Skewers 🛭 🕫	
Ahi Tuna Sashimi Wontons with Wasabi Cream* ☆	
Array of Fresh Sliced Fruit with Honey Yogurt ⊗ ♥ Ø	
Roma Tomato & Fresh Basil Bruschetta ♀	
Balsamic & Strawberry Crostini 🔍	
Smoked Salmon Canapés 🛞	
Mini Shrimp Tostadas	
НОТ	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce 战	
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
Pulled Pork Canapés with Pineapple Salsa	
Mini Crab Cakes with Spicy Remoulade	
Chicken & Waffles with Bourbon Syrup	
Spicy Jamaican Jerk Chicken Skewers 🛭 🗑	
Mac & Cheese Panko Croquettes	
Sweet & Tangy BBQ Meatballs	
Bacon Wrapped Wild Scallops ⊗ ☆	
Brie & Apple Phyllo Kisses ♀	
Pork Belly BLT Crostini	

( Gluten-Free

Vegan Vegetarian S Favorite!

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## Enticing Entrées

SALADS	Plated	Buffet
Signature Vinaigrette		
Classic Caesar Salad ♥		
Raspberry Walnut ⊗ ♀		
Assorted Salads		
ENTRÉES		
Rosemary Garlic Herb Chicken 🛭 🗑		
Charred Lemon Chicken Piccata		
Chicken Cordon Bleu with Chardonnay Sauce		
Panko Parmesan Crusted Chicken with Sherry Cream  ☆		
Cremini Mushroom Chicken Marsala		
Braised Beef Short Rib ⊗ ☆		
Roasted Petite Filet Mignon with Savory Demi-Glace		
Alaskan Cod with Grape Tomato Vinaigrette 🛭 🛭 💮		
Oven-Roasted Salmon with Tarragon Butter Sauce 🛭 🕏		
Portobello Polenta Stack Marinara 🔞 Ø ♀		
Five-Cheese Tortellini Pesto Parmesan		
CARVING STATION OPTIONS		
Pit Ham with Pineapple Glaze ®		
Oven-Roasted Turkey with Gravy		
Herb-Crusted Beef Tenderloin Au Jus 🛭 upgrade		
Roast Beef Au Jus with Creamed Horseradish 🛭 🚳		
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish 🛭 🕸 🖒 UPGRADE		

(X) Gluten-Free







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### Delicions Decadences

SPECIALTY BUFFETS			
EPIC BRUNCH Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon and one carving station from our buffet menu. Served with three-c Waffle or pancake bar with a decadent array of toppings.	\$62.98		
SUMMER GRILL BBQ Santa Maria style carved tri tip with creamy horseradish and barbe corn on the cob, six summer salads, & garlic bread.	ecue grilled chicken. Served w	ith ranch-style chili beans,	\$62.98
TIESTA Chicken chile verde and beef barbacoa served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.			\$61.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, six luau salads, and fresh baked bread.			\$61.98
DESSERTS			
DESSERT BUFFET Scrumptious display of cookies, bars, and cream puffs. With a selection of our specialty cakes like chocolate layer cake, strawberry short cake, red velvet cake, carrot cake, and cheesecakes. Served at a beautifully designed dessert station to wow your guests.			\$9
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style			\$5
DONUT STATION Fun display of fresh-baked donuts			\$5
INDIVIDUAL DELIGHTS  Choice of up to two of our specialty cakes: chocolate layer cake, strawberry shortcake, red velvet cake, carrot cake and cheesecake. Served on dessert plates for each guest.			\$7
SAVORY BITES			
Choice of six items from our appetizer menu served at stations & hand-passed for one hour			\$18.98
Two appetizers at stations for guests to help themselves: Variety of domestic & imported cheese with crackers, plus Rainbow vegetable platter with pesto hummus			
OPEN BAR	One Hour	Extra Hour	Full Event
Wine, Beer, Soda & Juices	\$16	\$7	\$35
Well Liquors, Wine, Beer, Soda & Juices	\$17	\$8	\$38
Call Liquors, Wine, Beer, Soda & Juices	\$20	\$9	\$40
Top-Shelf Liquors, Wine, Beer, Soda & Juices	\$22	\$10	\$45

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Our team will work with you to bring everything together as quickly as you like!

In fact, we've organized stellar events in just a few days, with everyone smiling at every moment.

\*Only available for daytime events taking place on Mondays, Tuesdays, Wednesdays and Thursdays.

Day and Season Minimums Apply.

Talk to Your Venue Team for Details.







### **VENUE RENTAL INCLUDES**

- √ Tables and chairs, china and glassware, standard table linens, house audio system, set up/breakdown

### **MEAL SERVICE INCLUDES**

- ✓ Lunch or dinner options from our guest-approved banquet menu
- ∅ Option to add morning fare, break time bites, desserts, party menu, and bar services
- Most menu items can be adjusted to accommodate allergen specific diets

#### **ADDITIONAL NOTES**







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