

GOLDEN GATE CLUB AT THE PRESIDIO

135 Fisher Loop, San Francisco, CA 94129
866.966.3009



WEDGEWOOD
MEETINGS & EVENTS

AT THE
PRESIDIO

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
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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

Event pricing based on venue rental and per person cost. All prices subject to 22% service fee and tax.
Total spend minimums apply. Prices subject to change.



WEDGEWOOD
MEETINGS & EVENTS

AT THE
PRESIDIO

Banquets & Galas

LUNCH

Available for events ending before 4pm

- | | |
|---|---------|
| <input type="radio"/> BUFFET LUNCH
Your choice of entrée served with six assorted salads, freshly bread & butter, potatoes or rice, and seasonal vegetables. | \$39.98 |
| <input type="radio"/> PLATED LUNCH
A first course of our signature vinaigrette salad served with freshly baked bread & butter, followed by your selection of two entrées from our menu on a duet plate. Served with potatoes or rice, and seasonal vegetables. | \$44.98 |

DINNER

- | | |
|--|----------------------|
| <input type="radio"/> SIGNATURE BUFFET
Your choice of two entrées or one entrée & one carving station served with eight assorted salads, freshly baked bread & butter, potatoes or rice, and seasonal vegetables. | \$49.98 |
| <input type="radio"/> PLATED DUET MEAL
A first course of your choice of salad served with freshly baked bread & butter followed by your selection of two entrées from our plated meal menu on a duet plate, served with potatoes or rice, and seasonal vegetables | \$54.98 |
| <input type="radio"/> SPECIALTY BUFFET
Looking for something a little different?
Choose one of our specialty buffets - Fiesta, Summer Grill BBQ, Island Luau, or Epic Brunch. | \$61.98 -
\$62.98 |

OCCASIONS

- | | |
|--|---------|
| <input type="radio"/> PARTY MENU
Select six items from our appetizer menu to be served for an hour before meal service.
Your choice of Signature Buffet or Plated Duet Meal. | \$67.98 |
| <input type="radio"/> ALL APPETIZER PARTY
With a dozen options for your guests, this package replaces a complete meal & includes:
<ul style="list-style-type: none">☆ Variety of domestic and imported cheese with crackers☆ Pasta station☆ An array of fresh sliced fruit with honey yogurt dip☆ Choice of eight appetizer options☆ Rainbow vegetable platter with pesto hummus☆ Carving station of roast beef, pit ham, or roast turkey | \$74.98 |

Listed prices are per person.

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.

Appealing Appetizers

CHILLED

Your Choice

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips  

Variety of Domestic & Imported Cheese with Crackers 

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   

Roma Tomato & Fresh Basil Bruschetta 

Balsamic & Strawberry Crostini 

Smoked Salmon Canapés 

Mini Shrimp Tostadas 

HOT

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce 

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



Favorite!

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Enticing Entrées

SALADS	Plated	Buffet
Signature Vinaigrette ☒ 🌱 🥬	<input type="radio"/>	
Classic Caesar Salad 🥬	<input type="radio"/>	
Raspberry Walnut ☒ 🥬	<input type="radio"/>	
Assorted Salads		<input type="radio"/>
ENTRÉES		
Rosemary Garlic Herb Chicken ☒	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream ☆	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala	<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib ☒ ☆	<input type="radio"/>	
Roasted Petite Filet Mignon with Savory Demi-Glace	<input type="radio"/>	
Alaskan Cod with Grape Tomato Vinaigrette ☒	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce ☒ ☆	<input type="radio"/>	<input type="radio"/>
Portobello Polenta Stack Marinara ☒ 🌱 🥬	<input type="radio"/>	
Five-Cheese Tortellini Pesto Parmesan 🥬	<input type="radio"/>	<input type="radio"/>
CARVING STATION OPTIONS		
Pit Ham with Pineapple Glaze ☒		<input type="radio"/>
Oven-Roasted Turkey with Gravy		<input type="radio"/>
Herb-Crusted Beef Tenderloin Au Jus ☒ UPGRADE		<input type="radio"/>
Roast Beef Au Jus with Creamed Horseradish ☒		<input type="radio"/>
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish ☒ ☆ UPGRADE		<input type="radio"/>



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Delicious Decadences

SPECIALTY BUFFETS

<p>EPIC BRUNCH Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée and one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings.</p>	\$62.98
<p>SUMMER GRILL BBQ Santa Maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.</p>	\$62.98
<p>FIESTA Chicken chile verde and beef barbacoa served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.</p>	\$61.98
<p>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.</p>	\$61.98

DESSERTS

<p>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.</p>	\$9
<p>COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style</p>	\$5
<p>DONUT STATION Fun display of fresh-baked donuts</p>	\$5
<p>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.</p>	\$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	\$11.98

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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Immediate \$500 Discount!

Book a weekday event date within the next four months to receive a reduced rate.

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.

WHY WAIT?
\$500 SAVINGS

*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.

Rental Details

VENUE RENTAL INCLUDES

- ✓ Early access for event organizers at least one hour before event starts
- ✓ Tables and chairs, china and glassware, standard table linens, house audio system, set up/breakdown
- ✓ Option to add additional rental time

MEAL SERVICE INCLUDES

- ✓ Choice of buffet or plated service
- ✓ Tea, coffee and iced water for all guests
- ✓ Lunch or dinner options from our guest-approved banquet menu
- ✓ Catering team including chef, kitchen staff, servers, and bartender if needed
- ✓ 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

- ✓ Food and beverage service from Wedgewood Weddings & Events required for all venue rentals
- ✓ Prices subject to 22% service fee plus and tax. Total spend minimums apply
- ✓ Golden Gate Club rental for Saturday evenings requires full club buy out



Remarkable Events, Exceptional Value!

Creating remarkable events at stunning venues, since 1986.

Our team is ready to host your unique occasion.

Call or text 866.966.3006 to start planning your event.

WEDGEWOODEVENTS.COM



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