OFFICERS' CLUB AT THE PRESIDIO

50 Moraga Ave, San Francisco, CA 94129 866.966.3009





PRESIDIO



CEI	LEBRATION PACKAGE	ve Hours of Event Ti
Adu	lts	\$140
You	ng Adults and Children Under 21	\$130
All C	Celebrations Include:	
1	Open Bar with Beer, Wine, Well Spirits, Soda, and Juices	
4	Champagne & Cider Toast	
4	Choice of Six Appetizers	
4	MEAL OPTIONS:	
	Three-Entrée Buffet Your choice of entrées served with eight assorted salads, freshly baked bread & butter, potatoes or rice, and seasonal v	egetables.
	Plated Duet Meal Your choice of salad served with fresh baked bread & butter, followed by two entrées. Served with potatoes or rice, and	seasonal vegetables
Ø	DESSERT BUFFET Scrumptious display of cookies, bars, and cream puffs. With a selection of our specialty cakes like chocolate layer cal strawberry short cake, red velvet cake, carrot cake, and cheesecakes. Served at a beautifully designed dessert station to wow your guests.	
EN.	TERTAINMENT & DÉCOR	
4	DJ & MC Services	
4	House Chairs	
4	House Linens	
4	House Centerpieces	
20	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

Officers' Club Pricing

2022			
FULL CLUB BUY OUT	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$3,495	\$4,995	\$6,495
Friday or Sunday	\$3,495	\$5,995	\$7,495
Saturday	\$4,495	\$7,495	\$9,995
ORTEGA BALLROOM	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,495	\$3,995	\$3,995
Friday or Sunday	\$2,995	\$4,495	\$5,995
MORAGA HALL	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$1,995	\$2,995	\$3,495
Friday or Sunday	\$2,495	\$3,495	\$3,995
2023/2024			
FULL CLUB BUY OUT	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$3,995	\$5,495	\$6,995
Friday or Sunday	\$3,995	\$6,495	\$7,995
Saturday	\$4,995	\$7,995	\$10,495
ORTEGA BALLROOM	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,995	\$4,495	\$4,495
Friday or Sunday	\$2,995	\$4,995	\$6,495
MORAGA HALL	DEC - MAR	APR, NOV	MAY - OCT
Maraday Thursday	\$1,995	\$2,995	\$3,495
Monday - Thursday	\$1,995	Ψ=,000	, . ,

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Total spend minimums apply. Prices subject to change.





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 ⊗ ೪ 🛭	
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.	cue grilled chicken. Served w	ith ranch-style chili beans,	\$62.98
FIESTA Chicken chile verde and beef barbacoa served with tortillas, Spani and plenty of chips & salsa.	ish rice, frijoles de la olla, six fi	esta salads,	\$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			\$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 recieve 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.







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







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



PRESIDIO

