

Let's Meet!



Your Choice of Remarkable Event Venues
in the Heart of San Francisco's Presidio



WEDGEWOOD
MEETINGS & EVENTS

AT THE
PRESIDIO

Meeting Packages

MEETING PACKAGES

Standard AV package, water glasses & carafes, mints, notebooks & pens provided

FULL DAY PACKAGE (Eight Hours)

Includes:

- Signature breakfast buffet
- Plated or buffet lunch
- Breaktime bite option
- Dessert break

\$94.98

HALF DAY PACKAGE (Five Hours)

Choose a breakfast or lunch option:

- Signature breakfast buffet
- Plated or buffet lunch
- Includes Breaktime bite option

\$62.98



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.

GOLDEN GATE CLUB

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

OFFICER'S CLUB

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

LOG CABIN

2022

FULL CLUB BUY OUT

DEC - MAR

APR, NOV

MAY - OCT

Monday - Thursday

\$1,995

\$1,995

\$2,995

Friday or Sunday

\$2,995

\$2,995

\$3,995

Saturday

\$3,995

\$4,995

\$5,995

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.

GOLDEN GATE CLUB

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

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

OFFICER'S CLUB

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

Monday - Thursday

\$1,995

\$2,995

\$3,495

Friday or Sunday

\$2,495

\$3,495

\$3,995

LOG CABIN

2023/2024

FULL CLUB BUY OUT

DEC - MAR

APR, NOV

MAY - OCT

Monday - Thursday

\$2,495

\$2,495

\$3,495

Friday or Sunday

\$3,495

\$3,495

\$4,495

Saturday

\$4,495

\$5,495

\$6,495

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Morning Fare

BREAKFAST

Served with coffee, tea, water & juice

<input type="radio"/> CLASSIC CONTINENTAL Array of fresh sliced fruit with honey yogurt dip. Assorted scones, bagels, & pastries. Deconstructed parfait with Greek yogurt, apple crisp granola, & seasonal fresh berries. Served buffet style.	\$34.98
<input type="radio"/> AVOCADO TOAST STATION Selection of whole grain, hearty white, & sourdough breads. Mise en place of avocado spread, smoked salmon, hard boiled eggs, salted tomatoes, red onions, sliced radishes, & micro greens. Served buffet style.	\$34.98
<input type="radio"/> QUICHE & SALAD  Caramelized onion & brie quiche. Served with citrus arugula & baby spinach salad with dried cranberries & strawberries tossed with raspberry vinaigrette & drizzled with a balsamic glaze. Served plated.	\$34.98
<input type="radio"/> TRADITIONAL Array of fresh sliced fruit with honey yogurt dip. Assorted scones, bagels, and pastries. Choice of scrambled eggs or vegetable frittata. Sweet potato & vegetable hash, crisp bacon and breakfast sausage. Served buffet style.	\$39.98

A LA CARTE ADDITIONS

<input type="radio"/> Classic vanilla overnight mason jar oats with almond milk, chia seeds & Greek yogurt 	\$4.98
<input type="radio"/> Short rib breakfast burrito with roasted chili & jack cheese	\$6.98
<input type="radio"/> Brioche breakfast sandwich with bacon or sausage patty & provolone cheese	\$6.98
<input type="radio"/> Chef-made omelet station	\$9.98
<input type="radio"/> Pearl sugar Belgian waffle bar with assorted toppings 	\$6.98



Gluten-Free



Vegan



Vegetarian

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Salads & Sandwiches

SALADS

Served individually plated or boxed with a fresh-baked roll. Served with coffee, tea, & water

<input type="radio"/> CHICKEN CAESAR SALAD Prepared in the classic style with sliced grilled chicken, chopped romaine, croutons, parmesan cheese, tossed in a creamy Caesar dressing.	\$34.98
<input type="radio"/> BUTTERMILK BLEU AFINEE WEDGE SALAD Crisp Iceberg wedge topped with tossed mixture of colorful grape tomatoes, slivered red onions, crumbled buttermilk bleu Affinee, & crispy bacon. Drizzled with a garlic & herb buttermilk dressing. Add grilled flank steak for \$2.98 per person.	\$36.98
<input type="radio"/> ASIAN CHICKEN QUINOA SALAD  Ginger & sesame quinoa with Napa cabbage, snap peas, matchstick carrots with sesame seeds, slivered chicken breast and ginger soy vinaigrette.	\$34.98
<input type="radio"/> ARUGULA & WATERMELON STACKED SALAD   Stacks of watermelon with arugula, feta cheese, & blueberries with a lemon vinaigrette and balsamic glaze.	\$34.98

SANDWICHES

Choose up to three types of sandwiches for a buffet. Plated or boxed lunches served with a side salad, chips, and a pastry bar. Served with coffee, tea, & water

<input type="radio"/> CHEDDAR ROAST BEEF Roast beef & jack cheese on a sesame bun with spicy aioli.	\$34.98
<input type="radio"/> BUFFALO CHICKEN WRAP Spicy buffalo chicken strips, romaine, tomatoes, blue cheese dressing wrapped in a garlic herb tortilla.	\$36.98
<input type="radio"/> CALI GRILLED CHICKEN SANDWICH Grilled chicken breast, avocado and pepper jack on a toasted brioche bun with spicy aioli.	\$36.98
<input type="radio"/> CLASSIC CLUB SANDWICH Ham, turkey, bacon, lettuce, avocado, and tomato on toasted sourdough bread	\$34.98
<input type="radio"/> PEPPERED TURKEY Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes and cucumbers on toasted sourdough bread with creamy mayo	\$34.98
<input type="radio"/> ARTICHOKE VEGGIE WRAP   Fire-roasted artichokes, romaine lettuce, red pepper hummus, Napa cabbage, and slivered red onion in a spinach wrap	\$34.98



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Breaktime Bites

Available when accompanied by another meal service, such as breakfast, lunch or dinner.

SNACK STATIONS

Self-service with soda, juice, and water

<p>HALF-TIME SNACK </p> <p>House made potato chips, popcorn, Bavarian pretzels, chocolate candies, & apple & cranberry trail mix.</p>	\$9.98
<p>HAPPY HUMMUS </p> <p>Trio of hummus: pesto, roasted red pepper, & cilantro lime. Served with crisp & soft pita points. Accompanied by assorted olives, feta cheese, & crudité cups.</p>	\$14.98
<p>INDOCHINA FUSION </p> <p>Everything seasoned edamame, gochujang chicken skewers, paneer naan flatbread, & pickled sunomono cucumbers.</p>	\$14.98
<p>LAND & SEA CHARCUTERIE BOARD</p> <p>Imported & domestic gourmet cheese assortment. All natural soppressata & prosciutto, with Norwegian smoked trout. Served with assorted nuts, berries, olives, & fire-grilled artichokes.</p>	\$19.98
<p>STREET FOOD BAR</p> <p>Choose three options:</p> <ul style="list-style-type: none"> <input type="radio"/> Garlic breaded cheese curd  <input type="radio"/> Mac & cheese croquettes  <input type="radio"/> Pork belly BLT crostini <input type="radio"/> Wharf crab cocktail <input type="radio"/> Fried three cheese ravioli with creamy pesto sauce  <input type="radio"/> Rosemary seasoned fries with garlic aioli   <input type="radio"/> Battered elote bites with salsa verde  	\$24.98
<p>SWEET TOOTH </p> <p>Assortment of cookies, brownies, blondies, and lemon & berry bars.</p>	\$9.98



Gluten-Free



Vegan



Vegetarian

Unwind

AFTER MEETING COCKTAIL HOUR

Available with the purchase of a meal service or meeting package

<p>One hour of beer wine & well spirits, plus your choice of four options from our appetizer menu Upgrade to Top-Shelf Spirits \$5</p>	\$29.98
<p>COCKTAIL RECEPTION</p> <p>Two hours of beer, wine, & top shelf spirits plus your choice of eight options from our appetizer menu</p>	\$82.99

Includes two hours of event time with cocktail-style set up

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Lunch & Dinner

LUNCH

Served with coffee, tea, & water

- | | |
|---|---------|
| <input type="radio"/> BUFFET LUNCH
Your choice of entrée served with six assorted salads, fresh 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 fresh 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

Served with coffee, tea, & water

- | | |
|--|-------------------|
| <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 fresh baked bread & butter followed by your selection of two entrées from our plated meal 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 |



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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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We've Got Your Back

Planning your event should be easy and stress-free.
We're here to take care of all the details.

OUR PROMISE

Relax: our prices are upfront and all-inclusive. Add or subtract all you wish, and enjoy being in full control at all times.

EXPERT SUPPORT

We live and breathe events, and love to make it easy for you!
Lean on us - we'll always be prompt and helpful.

PEACE OF MIND

With a million remarkable events under our belt, we'll make yours unique, while also staying on-time and within budget.

EXTRAORDINARY VENDORS

Personal introductions to vendors who do a great job, charge a fair price, and show up on time! Tune into our trusted vendor network and benefit from our relationships with specialist event suppliers.

ESSENTIALS INCLUDED

It may seem obvious that you'll need chairs and silverware, but you'd be surprised how many companies charge extra for basic amenities.
We roll in all the essentials, so your event planning experience is no muss, no fuss.



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



WHY WAIT? \$500 SAVINGS

Book a weekday event date within
the next four months and receive an

*Immediate
\$500
Discount!*

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.



WEDGEWOOD
MEETINGS & EVENTS

AT THE
PRESIDIO

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



WEDGEWOOD
MEETINGS & EVENTS

AT THE
PRESIDIO

