

# Golden Gate Club

135 Fisher Loop, San Francisco





# GOLDEN GATE CLUB

## 2023 VENUE PRICES

<i>Club Buy Out</i>	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

<i>Ventana</i> INCL STAGE, MEZZANINE & BOARD ROOMS	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,995	\$3,995	\$5,495

<i>Hawthorn, or Cypress, or Prince</i>	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,995	\$2,995	\$2,995

Food & beverage service required for venue rental. Rental prices include use of tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% service fee & tax. Friday, Saturday and Sunday events at Golden Gate Club only available with full buy out. All prices subject to change.



# GOLDEN GATE CLUB



135 Fisher Loop, San Francisco, CA 94129

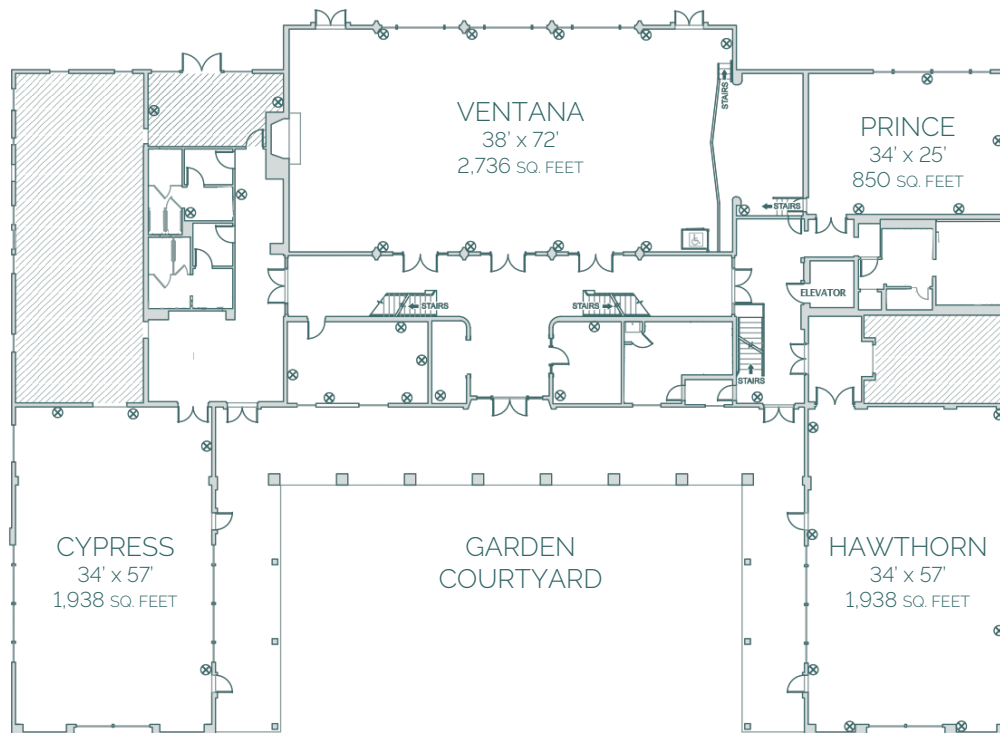
Choice of Four Large Indoor Event Spaces, Plus Three Mezzanine Level Meeting Rooms.

Floor-to-Ceiling Windows with Gorgeous Golden Gate Bridge and Bay Views.

Picturesque Courtyard for Outdoor Events with Manicured Landscaping.

Heart of Presidio Park Location, Close to city of San Francisco.

Period Features and Refined-yet-Neutral Styling.



<i>Capacity</i>	RECEPTION	THEATER	BANQUET	CRESCENT	CLASSROOM	BOARDROOM	SQUARE	HORSESHOE
Ventana	385	280	180	108	100	60	50	40
Cypress	200	180	110	66	75	50	40	30
Hawthorn	200	180	110	66	75	50	40	30
Prince	40	40	40	16	25	25	20	12



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MEETINGS & EVENTS

[PRESIDIO@WEDGEWOODEVENTS.COM](mailto:PRESIDIO@WEDGEWOODEVENTS.COM)



# Officers' Club

50 Moraga Avenue, San Francisco





# OFFICERS' CLUB

## 2023 VENUE PRICES

<i>Buy Out:</i> MORAGA, ORTEGA	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$3,995	\$5,495	\$6,995
Friday or Sunday	\$3,995	\$6,495	\$7,495
Saturday	\$4,995	\$7,995	\$10,495

<i>Moraga Hall</i>	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$1,995	\$2,995	\$3,495
Friday or Sunday	\$2,495	\$3,495	\$3,995

<i>Ortega Ballroom</i>	DEC - MAR	APR, NOV	MAY - OCT
Monday - Thursday	\$2,995	\$4,495	\$4,495
Friday or Sunday	\$2,995	\$4,995	\$6,495

Food & beverage service required for venue rental. Rental prices include use of tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% service fee & tax. Saturday evenings at Officers' Club only available for Moraga Hall and Ortega Ballroom. All prices subject to change.

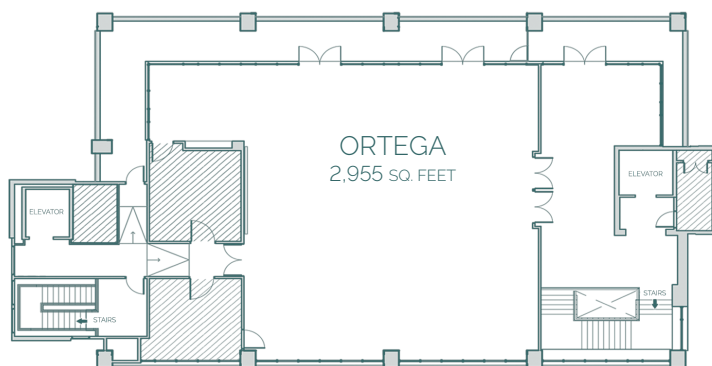
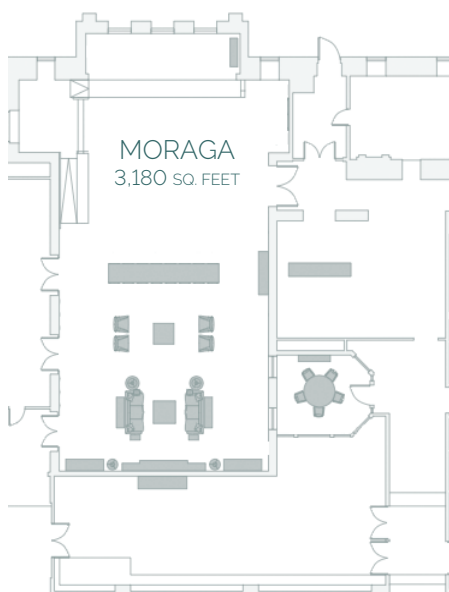
# OFFICERS' CLUB



50 Moraga Avenue, San Francisco, CA 94129

MORAGA HALL is a Ground Level, Historic Meeting Place and Features a Rich, Dark-Wood Floor with Corresponding Beams and Woodwork.

ORTEGA BALLROOM is Accessible via Elevator and Stairs with Bay Views and Modern Urban-Loft Styling with Exposed Girders, and Floor-to-Ceiling Windows Looking Out to Wraparound Balcony.



## Capacity

RECEPTION

THEATER

BANQUET

CRESCENT

CLASSROOM

Ortega

250

250

160

112

90

Moraga

200

100

60

-

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# Log Cabin

1299 Storey Avenue, San Francisco





# LOG CABIN

## 2023 VENUE PRICE

<i>Complete Cabin</i>	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



Food & beverage service required for venue rental. Rental prices include use of tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% service fee & tax. All prices subject to change.



# LOG CABIN



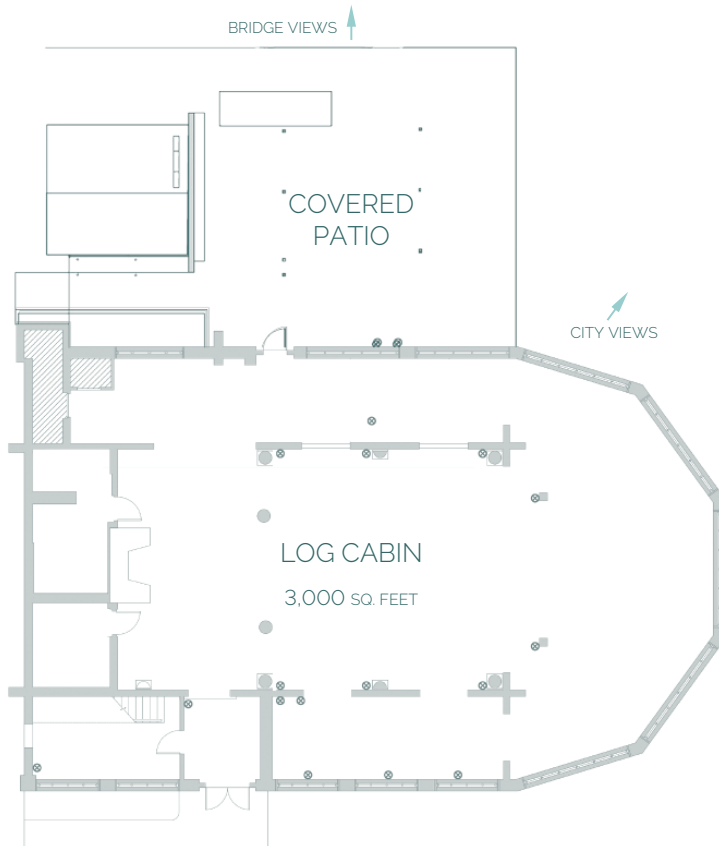
1299 Storey Avenue  
San Francisco, CA 94129



Capacity:  
160



Venue Type:  
Historic Landmark



- Historic Log Cabin Crafted from Local Field Stone and Monterey Cypress
- Beautiful Setting with Views of the Golden Gate Bridge, San Francisco Bay, & Skyscrapers
- Spacious Indoor and Outdoor Event Space, Including an Extensive Lawn and Patio
- Open-Floor Plan for Easy Customization and Set-Up
- Versatile Layout, Suitable for Large and Smaller Groups
- Professional and Experienced Event Staff Available to Assist with Planning and Coordination
- Ideal Location for Corporate Retreats, Off-Site Meetings, and Team-Building Activities

## Capacity

	RECEPTION	THEATER	BANQUET	CRESCENT	CLASSROOM	BOARDROOM	SQUARE	HORSESHOE
Log Cabin	200	100	120	60	60	30	24	28



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# MEETING PACKAGES

SERVICES	HALF-DAY MEETING	FULL-DAY MEETING
Per-Person Price	\$62.98	\$94.98
Event Time	Five-Hour Event	Eight-Hour Event
Break-Time Bites	Choice of One Station	Choice of Two Stations
Meal Service	Continental Breakfast OR Lunch	Continental Breakfast AND Lunch
Beverage Stations	Coffee, Hot Tea, Water	Coffee, Hot Tea, Water

## WE PROVIDE ALL THE ESSENTIALS:

- Exceptional Venue
- Dedicated Planning
- Expert, Caring Team
- Terrific, Trusted Vendors
- Dedicated, On-the-Day Event Concierge
- Standard Chairs, Tables, and Linens
- China & Silverware and Glassware
- Notebook & Roller-Ball Pens
- Complimentary Breath Mints
- Liability Insurance
- Standard AV Equipment
- Complete Set-Up and Clean Up



All prices per person in addition to venue rental price, plus 22% service fee & tax. All prices subject to change.



# MORNING FARE

Breakfast	HALF/FULL DAY PACKAGES	A LA CARTE
<p>CONTINENTAL ☆</p> <p>Array of sliced fresh fruit, strudel, pound cake, scones, and petite muffins. Deconstructed parfait bar with Greek yogurt &amp; seasonal berries.</p>	Included	\$34.98
<p>AVOCADO TOAST STATION</p> <p>Build your own. Selection of whole grain, hearty white, &amp; sourdough breads. Avocado spread, smoked salmon, hard boiled eggs, salted tomatoes, red onions, radishes, herbs, and capers.</p> <p><i>Gluten free bread available upon request.</i></p>	Included	\$34.98
<p>BAGEL STATION</p> <p>Assortment of fresh bagels, served with plain, sun dried tomato, and vegetable cream cheese spreads, plus a seasonal butter board.</p> <p>Additional toppings include smoked salmon, capers, tomatoes, cucumber, onion, avocado, fresh herbs, chopped bacon, &amp; vegan sausage crumbles.</p> <p><i>Self toasting station available upon request.</i></p>	Included	\$34.98



Ask your team about allergen specific diet adaptations.  
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# MORNING FARE

Hot Options	HALF/FULL DAY PACKAGES	A LA CARTE
<p>TRADITIONAL BREAKFAST BUFFET</p> <p>Array of sliced fresh fruit. Assortment of baked goods. Choice of scrambled eggs or vegetable frittata. Potato hash, crisp bacon &amp; chicken sausage.</p> <p><i>Vegan sausage upgrade: \$3.00 per person</i></p>	<p>UPGRADE \$9.98</p>	<p>\$39.98</p>
<p>BURRITO BAR</p> <p>Sliced fresh fruit arrangement and fresh bakery selection.</p> <p>Choose two burrito options:</p> <ul style="list-style-type: none"> <li>• Carne Asada • Bacon • Carnitas • Vegetarian</li> </ul> <p>All burritos are wrapped in a fresh flour tortilla with cage-free eggs, roasted potatoes, fresh herbs, and hints of sautéed onions and garlic.</p> <p><i>Available upgrades:</i></p> <p><i>Gluten free: \$5.00 per person   Vegan chorizo &amp; egg substitute: \$3.00 per person</i></p>	<p>UPGRADE \$9.98</p>	<p>\$39.98</p>
<p>SWEET AND SAVORY BREAKFAST BOWLS</p> <ul style="list-style-type: none"> <li>• Choice of scrambled eggs, black beans, fried potatoes, grated cheese, diced tomatoes, green onions, soy chorizo, chopped pork sausage, chopped bacon, tofu, and hot sauce.</li> <li>• Selection of yogurt, dried raw nuts, and fresh berries, with honey or syrup. Served with fresh fruit platter.</li> </ul>	<p>UPGRADE \$9.98</p>	<p>\$39.98</p>
<p>BREAKFAST SANDWICH BAR</p> <p>Two types of English Muffin sandwiches with scrambled egg, chef's choice cheese, and a caramelized onion &amp; rosemary aioli. Served with an array of sliced fresh fruit, scones, and a potato hash.</p> <p>Choose two options:</p> <ul style="list-style-type: none"> <li>• Chicken Sausage • Ham • Bacon • Vegan Patty</li> </ul> <p><i>Vegan patty, extra \$3 per person   Gluten free, extra \$5 per person</i></p>	<p>UPGRADE \$9.98</p>	<p>\$39.98</p>
<p>EPIC BRUNCH BUFFET</p> <p>Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entree and one carving station from our buffet menu. Served with three cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with decadent array of toppings.</p>	<p>UPGRADE \$23.98</p>	<p>\$62.98</p>

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# MORNING EXTRAS

<i>Breakfast Platters</i> EACH PLATTER SERVES 12		PER PLATTER
BREAKFAST SANDWICHES Choose one per platter: Bacon, ham, or toasted fennel seed sausage patty. Served on brioche bread with cage-free farm egg, cheese, and herb aioli. <i>Vegan patty upgrade: \$3.00 per person</i>		\$159.98
BREAKFAST BURRITOS Choose one per tray: <ul style="list-style-type: none"> <li>• Carne Asada</li> <li>• Bacon</li> <li>• Carnitas</li> <li>• Vegan Chorizo</li> </ul>		\$149.98
SALMON TRAY Cured pacific salmon, served with fresh lemon and dill		\$149.98
OVERNIGHT OATS Oats with oat milk, agave syrup, & vanilla bean, served in mason jars		\$84.98
ASSORTMENT OF INDIVIDUAL YOGURT CUPS		\$36.98
HARD BOILED EGGS Cage-free high-protein option		\$34.98
DONUT STATION Locally sourced selection of fan favorites. Minimum four platters		\$26.98



Gluten -Free



Vegan



Vegetarian



Favorite!

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# BREAK-TIME BITES

Break Options	HALF/FULL DAY PACKAGES	A LA CARTE
<b>HALF-TIME SNACK</b> ☆ Fresh house-made potato chips, popcorn, and soft pretzels. All served with condiments, granola bars, & trail mix. <i>Contains nuts</i>	Included	\$9.98
<b>HAPPY HUMMUS</b> Hummus trio (pesto, roasted red pepper, & cilantro lime) served with fresh pita points. Accompanied by assorted olives and vegetables.	Included	\$9.98
<b>SWEET REWARDS</b> Assortment of freshly baked cookies, brownies, blondies, & baked bars. <i>Vegan option available upon request.</i>	Included	\$9.98
<b>PARFAIT BAR</b> Greek yogurt with build-your-own toppings including dried raw nuts, farm fresh berries, and an assortment of dried fruit.	Included	\$9.98
<b>BAKEHOUSE BREAK</b> Variety of tartlets; quiche lorraine, garden vegetable, broccoli & cheese, & three-cheese. Served with rosemary aioli and accompanied by sliced fresh fruit & pound cake.	UPGRADE \$4.98	\$14.98
<b>INDOCHINA FUSION</b> Furikake seasoned edamame, gochujang chicken skewers, paneer and curried grilled zucchini naan.	UPGRADE \$4.98	\$14.98
<b>SOCIAL GRAZER</b> Imported cheeses and a local charcuterie assortment. Served with assorted nuts, berries, olives, and other temptations on a grazing board.	UPGRADE \$4.98	\$20.98





Drink Options	HALF/FULL DAY PACKAGES
<b>BEVERAGE STATION</b> Self-serve regular & decaffeinated coffee served with creamer and sugar options. Assortment of hot teas and ice water.	Included
Original and flavored sparkling water options. and assorted sodas	UPGRADE \$4.98
Brewed iced tea & fresh lemonade, all served with lemon slices.	UPGRADE \$4.98




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# MIDDAY & EVENING

<i>Meal Options</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<b>BUFFET</b> Your choice of one entrée & rice or potatoes. Served with six assorted chef choice salads, seasonal vegetables, & fresh baked bread and butter	Included	\$39.98
<b>PLATED</b> Plated garden salad and your choice of one entrée & rice or potatoes served with seasonal vegetables, and fresh bread & butter	Included	\$44.98

<i>Salads</i>	HALF/FULL DAY PACKAGES	SERVICE OPTION
SIGNATURE VINAIGRETTE  	Included	Plated
CLASSIC CAESAR	UPGRADE \$2.98	Plated
RASPBERRY WALNUT  	UPGRADE \$2.98	Plated
SIX ASSORTED SALAD	Included	Buffet

<i>Carvery</i>	HALF/FULL DAY PACKAGES	SERVICE OPTION
PIT HAM WITH PINEAPPLE GLAZE 	ADD-ON \$4.98	Buffet
OVEN-ROASTED TURKEY WITH GRAVY 	ADD-ON \$4.98	Buffet
ROAST BEEF AU JUS WITH CREAMED HORSERADISH 	ADD-ON \$4.98	Buffet
SLOW ROASTED PRIME RIB AU JUS WITH CREAMED HORSERADISH 	ADD-ON \$7.98	Buffet
HERB-CRUSTED BEEF TENDERLOIN AU JUS 	ADD-ON \$9.98	Buffet



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# MIDDAY & EVENING

Entrées	PLATED	BUFFET
PORTOBELLO POLENTA STACK MARINARA  	<input type="radio"/>	<input type="radio"/>
FIVE-CHEESE TORTELLINI PESTO PARMESAN 	<input type="radio"/>	<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"/>
ROSEMARY GARLIC HERB CHICKEN  	<input type="radio"/>	<input type="radio"/>
CHARRED LEMON CHICKEN PICCATA	<input type="radio"/>	<input type="radio"/>
CREMINI MUSHROOM CHICKEN MARSALA	<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"/>
ROASTED PETITE FILET MIGNON WITH SAVORY DEMI-GLACE 	<input type="radio"/>	<input type="radio"/>
BRAISED BEEF SHORT RIB	<input type="radio"/>	<input type="radio"/>

Specialty Buffets	HALF/FULL DAY PACKAGES	A LA CARTE
<b>SUMMER GRILL BBQ</b> 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.	UPGRADE \$23.98	\$62.98
<b>FIESTA BUFFET</b> Chicken chili verde and beef barbacoa served with tortillas. Spanish rice, frijoles de la olla, six fiesta salads and plenty of chips & salsa.	UPGRADE \$22.98	\$61.98
<b>ISLAND LUAU</b> Kahlua pulled pork and teriyaki grilled chicken breast. Served with colorful sliced fruit, white rice, six luau salads, and freshly baked bread.	UPGRADE \$22.98	\$61.98



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# MIDDAY

Mix & Match	HALF/FULL DAY PACKAGES	A LA CARTE
MIX & MATCH A combination of four salad and sandwich options. Served with chips & whole fruit.	Included	\$39.98
Boxed lunch upgrade with compostable utensils	\$4.98	\$44.98

## Sandwiches

### CHEDDAR ROAST BEEF

Roast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun

### MUFFALETTA

Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll

### CALI GRILLED CHICKEN ☆

Grilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli  
*Gluten-free available upon request*

### PEPPERED TURKEY

Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread with creamy mayonnaise

### ARTICHOKE VEGGIE WRAP 🌿

Fire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap

### CAPRESE SANDWICH 🍷

Fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta  
*Available May-October only.*

## Salads

### CAESAR SALAD ☆

Prepared in the classic style with chopped romaine, croutons, and parmesan cheese, tossed in a creamy Caesar dressing

### BUTTERMILK BLEU AFFINEE WEDGE SALAD

Crisp iceberg lettuce wedge topped with a mixture of colorful grape tomatoes, thin sliced red onions, crumbled buttermilk bleu affinee, & crispy bacon. Drizzled with garlic & herb buttermilk dressing

### ASIAN QUINOA SALAD 🌿

Ginger & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette

### ARUGULA & WATERMELON SALAD 🍉

Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze

### ITALIAN CHOP SALAD 🌿

Iceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette

### UPGRADE YOUR SALAD

- Marinated grilled chicken, \$4.98 per person
- Adobe-rubbed grilled steak, \$8.98 per person



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# TASTY APPETIZERS

## Chilled Appetizers

HUMMUS DUO - RED PEPPER & CILANTRO LIME WITH PITA CHIPS 

VARIETY OF DOMESTIC & IMPORTED CHEESE WITH CRACKERS 

FRESH MOZZARELLA & GRAPE TOMATO CAPRESE SKEWERS 

RAINBOW VEGETABLE PLATTER WITH PESTO HUMMUS DIP  

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 Appetizers

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 



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# UNWIND

<i>Drinks &amp; Snacks</i> DOES NOT INCLUDE ADDITIONAL EVENT TIME	ONE HOUR	TWO HOURS
COCKTAIL HOUR Open bar with beer & wine, plus your choice of four appetizers	\$29.98	\$44.98
COCKTAIL HOUR UPGRADES:		
• WELL SPIRITS COCKTAIL HOUR	\$4.98	\$7.98
• PREMIUM LIQUOR COCKTAIL HOUR	\$11.98	\$17.98
• EIGHT APPETIZERS (UPGRADE FROM FOUR)	\$20.98	\$29.98
ADD ON STREET FOOD BAR OPTION: Choose three:	\$32.98	\$42.98
<ul style="list-style-type: none"> <li>• Dim sum with shrimp shumai, shrimp hargow, and seafood shumai</li> <li>• Beef &amp; cilantro mini empanadas served with salsa roja</li> <li>• Elote bites with salsa verde</li> <li>• Crispy Wisconsin cheddar cheese curds</li> <li>• Fried cheese ravioli with pesto aioli</li> <li>• Shrimp cocktail shooters</li> <li>• Japanese yakitori chicken skewers</li> </ul>		

<i>Desserts</i>	PER PERSON
DESSERT BUFFET ☆ Scrumptious display of cookies, bars, cream puffs, and a selection of specialty cakes or pies from our individual delights menu. Served at a beautifully designed dessert station to wow all your guests	\$9.00
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars	\$5.00
DONUT STATION Fun display of locally sourced donuts	\$5.00
INDIVIDUAL DELIGHTS Choose two of our specialty cakes: chocolate layer cake, strawberry shortcake, red velvet cake, carrot cake, and cheesecake. Served plated for each guest	\$7.00



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Open bar includes soft drinks like sodas and juices as standard.

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# INFORMATION

## *Rental Details*

### STANDARD VENUE RENTAL INCLUDES

- Early access for event organizers one hour before event starts. Extra set up time is available for purchase.
- Tables and chairs, china and glassware, standard table linens, house audio system, set up/breakdown.
- Option to add additional rental time
- Changing room set up during event is available at an additional charge

### MEAL SERVICE INCLUDES

- Choice of buffet or plated service
- Tea, coffee and iced water for all guests
- Breakfast and lunch options from our guest-approved banquet menu
- Wedgewood Events catering team includes chef, kitchen staff, servers, and bartender
- Option to add morning fare, break time bites, desserts, party menu, and bar services
- Our catering team can accommodate allergen specific diets but we are unable to adjust menu items. Let us know in advance if your attendees require restricted diets.

### ADDITIONAL NOTES

- All listed prices subject to change without notice
- Food and beverage service from Wedgewood Weddings & Events







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MEETINGS & EVENTS

The Presidio is a magical place to host your next event. Imagine your guests gazing out at the breathtaking views of the Golden Gate Bridge as they sip champagne and enjoy the stunning surroundings. The Presidio offers a range of versatile event spaces, each thoughtfully designed to meet your unique needs and preferences.

With exceptional views and versatile event spaces, every detail is carefully curated to deliver an unforgettable experience. You can relax when you're working with a professional event planning team. Our experienced staff will support you every step, from planning to execution. Your event will run seamlessly.

We look forward to meeting with you soon. We're excited to start designing your memorable and noteworthy event.

Call or text 866.966.3009 or email  
[Presidio@WedgewoodEvents.com](mailto:Presidio@WedgewoodEvents.com)