### **EVENT OPTIONS**

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

# Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.





# Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.

# And So Much More...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow Renewals
- · Photo & Video Shoots
- Meetings & Seminars



## GOLDEN GATE CLUB

### 2025 Venue Prices

CLUB BUY OUT	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$4,995	\$5,495	\$5,995	\$6,995
Friday & Sunday	\$6,495	\$7,995	\$9,995	\$10,995
Saturday	\$8,995	\$10,995	\$12,995	\$14,995
VENTANA ROOM	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$2,995	\$4,495	\$4,995	\$5,995
HAWTHORN, CYPRESS, OR PRINCE	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$2,995	\$2,995	\$2,995	\$2,995





## GOLDEN GATE CLUB

### 2026 Venue Prices

CLUB BUY OUT	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$4,995	\$5,495	\$5,995	\$6,995
Friday & Sunday	\$6,495	\$7,995	\$9,995	\$10,995
Saturday	\$8,995	\$10,995	\$12,995	\$14,995
VENTANA ROOM	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$2,995	\$4,495	\$4,995	\$5,995
HAWTHORN, CYPRESS, OR PRINCE	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$2,995	\$2,995	\$2,995	\$2,995





### GOLDEN GATE CLUB

135 Fisher Loop, San Francisco, CA 94129

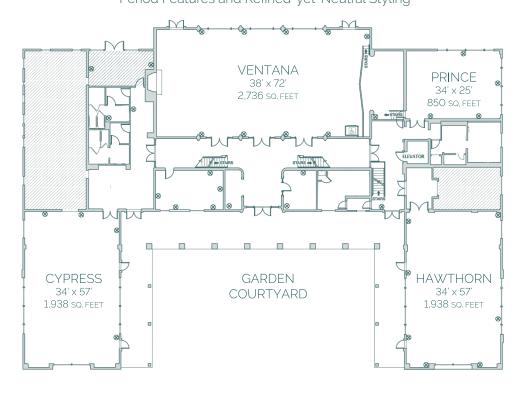
Choice of Four Large Indoor Event Spaces, Plus Three Mezzanine Level Meeting Rooms.

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



CAPACITY	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











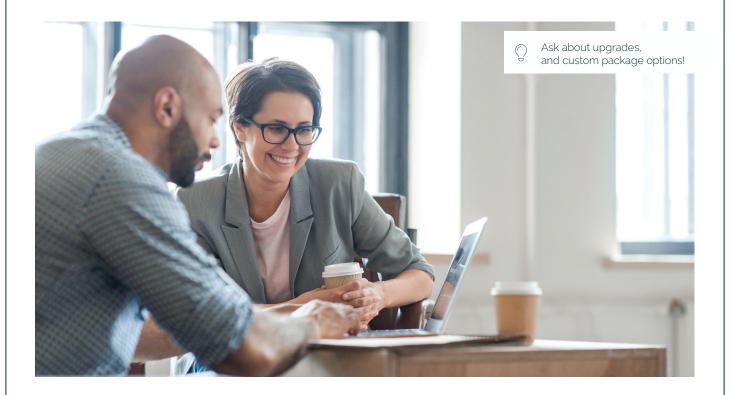


### MEETING PACKAGES

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

#### 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







## MORNING FARE

BREAKFAST	HALF/FULL DAY PACKAGES	A LA CARTE
CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & pastries, yogurt & granola Served with juice, coffee, & tea	Included	\$34.98
ASSORTED BAGEL & TOAST STATION Build your own: assortment of fresh bagels with selection of whole grain & sourdough breads. avocado spread, assortment of cream cheeses, butter, chopped bacon, chopped onion, tomatoes, cucumber, and everything bagel seasoning Gluten free bread available upon request.	Add on Cont. BFast	\$9.98
HOT OPTIONS	HALF/FULL DAY PACKAGES	A LA CARTE
TRADITIONAL BREAKFAST BUFFET Array of sliced fresh fruit. Assortment of baked goods. Choice of scrambled eggs or vegetable frittata. Potato hash, crisp bacon & chicken sausage Vegan sausage upgrade: \$3 per person	Upgrade \$9.98	\$39.98
BURRITO BAR  Sliced fresh fruit arrangement and fresh bakery selection  Choose two burrito options:  • Carne Asada • Bacon • Carnitas • Vegetarian  All burritos are wrapped in a fresh flour tortilla with cage-free eggs, roasted potatoes, fresh herbs, and hints of sautéed onions and garlic.  Available upgrades: Vegan chorizo & egg substitute: \$3 per person   Gluten free: \$5 per person	UPGRADE \$9.98	\$39.98
BREAKFAST SANDWICH BAR Two types of English muffin sandwiches with scrambled egg, chef's choice cheese, and a caramelized onion & rosemary aioli. Served with an array of sliced fresh fruit, scones, & a potato hash  Choose two options:  Chicken Sausage · Ham · Bacon · Vegan Patty  Available upgrades: Vegan patty, extra \$3 per person   Gluten free, extra \$5 per person	Upgrade \$9.98	\$39.98
EPIC BRUNCH BUFFET 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 decadent array of toppings	UPGRADE \$23.98	\$62.98





### MORNING EXTRAS

BREAKFAST PLATTERS	PER PLATTERS EACH PLATTER SERVES 12
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.  Vegan patty upgrade: \$3 per person $\varnothing$	\$159.98
BREAKFAST BURRITOS Choose one per platter: • Carne Asada • Bacon • Carnitas • Vegan Chorizo Ø	\$149.98
PACIFIC SALMON PLATTER   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
DONUT STATION $$	\$26.98













### BREAK-TIME BITES

BREAK OPTIONS	HALF/FULL DAY PACKAGES	A LA CARTE
HALF-TIME SNACK 🏠 Fresh house-made potato chips, popcorn, and soft pretzels. All served with condiments, granola bars, & trail mix. Contains nuts	Included	\$9.98
HAPPY HUMMUS  Hummus trio (pesto, roasted red pepper, & cilantro lime) served with fresh pita points. Accompanied by assorted olives and vegetables.	Included	\$9.98
SWEET REWARDS Assortment of freshly baked cookies, brownies, blondies, & baked bars. Vegan option available upon request	Included	\$9.98
PARFAIT BAR Greek yogurt with build-your-own toppings including dried raw nuts, farm fresh berries, and an assortment of dried fruit.	Included	\$9.98
SOCIAL GRAZER 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/FUL PACKAG	
BEVERAGE STATION Self-serve regular & decaffeinated coffee served with creamer and sugar options. Assortment of hot teas and ice water	Include	ed
Original and flavored sparkling water options. and assorted sodas.	Upgrad \$4.98	
Brewed iced tea & fresh lemonade, all served with lemon slices	Upgrad \$4.98	













# MIDDAY & EVENING

ENTRÉES	PLATED	BUFFET
Harvest Grain Stuffed Bell Pepper 🎇 🔎		
Five-Cheese Tortellini Pesto Parmesan 战		
Alaskan Cod with Grape Tomato Vinaigrette 🏽 🎉		
Oven-Roasted Salmon with Tarragon Butter Sauce 💥 🏠		
Rosemary Garlic Herb Chicken 🎇		
Charred Lemon Chicken Piccata		
Cremini Mushroom Chicken Marsala		
Chicken Cordon Bleu with Chardonnay Sauce		
Panko Parmesan Crusted Chicken with Sherry Cream 🖒		
Center Cut Sirloin with Demi-Glace 🎇 🖒		
Braised Beef Short Rib ₩ ☆		
CARVING STATION	HALF/FULL DAY PACKAGES	A LA CARTE
Pit Ham with Pineapple Glaze 🏽 🎉	Included	Buffet
Oven-Roasted Turkey with Gravy	Included	Buffet
Roast Beef Au Jus with Creamed Horseradish	Included	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
SIDES	PLATED	BUFFET
Roasted Seasonal Vegetables 🎉 🔎	0	
ong Grain & Wild Rice Pilaf 🛛 🐰 🔎		
Garlic Mashed Potatoes 🏿 🛱		
Herb Roasted Red Potatoes 🎉 🔎		
Three-Cheese Scalloped Potatoes 🎇 🌳		
SALADS	HALF/FULL DAY PACKAGES	A LA CARTE
Signature Vinaigrette 🏿 🗷	Included	Plated
Classic Caesar	Upgrade \$2.98	Plated
Raspberry Walnut 🎉 🗩	Upgrade \$2.98	Plated
Six Assorted Salads	Included	Buffet





# MIDDAY & EVENING

SPECIALTY BUFFETS	HALF/FULL DAY PACKAGES	A LA CARTE
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.	Upgrade \$23.98	\$62.98
FIESTA BUFFET 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
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with colorful sliced fruit, white rice, six luau salads.	Upgrade \$22.98	\$61.98
CLASSIC MEALS		Cost per person
SIGNATURE BUFFET Your choice of two entrées or one entrée & one carving station served with eight potatoes or rice, & seasonal vegetables	assorted salads,	\$49.98
PLATED DUET MEAL A first course of your choice of salad served with followed by your selection of tw Served with potatoes or rice, and seasonal vegetables	o entrées.	\$62.98
ALL-OUT OCCASION		Cost per person
PARTY MENU Select six items from our appetizer menu to be served for an hour before meal so Signature Buffet or Plated Duet Meal	ervice. Your choice of	\$67.98
APPETIZER PARTY With a dozen options for your guests, this package replaces a complete meal and includes:		
☆ Domestic and imported cheeses with crackers       ☆ Choice of eight app         ☆ Rainbow veggie platter with pesto hummus       ☆ Choice of one past         ☆ Fresh sliced fruit with honey yogurt dip       ☆ Choice of carving s	a station	\$74.98













### MIDDAY & FVFNING

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
PREASSEMBLED BOXED LUNCH Upgrade with compostable utensils	\$8.98	\$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

#### 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 AFINÈE WEDGE SALAD

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

#### ASIAN QUINOA SALAD Ø

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













## MIDDAY & EVENING

CHILLED APPETIZERS	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips $$	
Variety of Domestic & Imported Cheese with Crackers  🌳	
Rainbow Vegetable Platter with Pesto Hummus Dip 🎉 😥	
Fresh Mozzarella & Grape Tomato Caprese Skewers 战 🎉	
Ahi Tuna Sashimi Wontons with Wasabi Cream* 🖒	
Array of Fresh Sliced Fruit with Honey Yogurt 战 🎉	
Roma Tomato & Fresh Basil Bruschetta 👂	
Balsamic & Strawberry Crostini $\ oldsymbol{arphi}$	
Smoked Salmon Canapés 💥	
Mini Shrimp Tostadas 🎉	
HOT APPETIZERS	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce $$	
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	















DRINK & SNACKS	Does not include additional event time	One Hour
COCKTAIL HOUR Open bar with beer & wine, plus your choice	ee of four appetizers	\$29.96
COCKTAIL HOUR UPGRADES		One Hour
WELL SPIRITS COCKTAIL HOUR		\$4.98
PREMIUM LIQUOR COCKTAIL HO	UR	\$11.98
EIGHT APPETIZERS UPGRADE FROM FOUR		\$20.98
DESSERTS		PER PERSON
	n puffs, and a selection of specialty cakes or pies from our ifully designed dessert station to wow all your guests	\$9.00
COOKIES & BARS A scrumptious display of cookies, brownies	s, blondies, lemon & berry bars	\$5.00
DONUT STATION Fun display of locally sourced donuts		\$5.00
INDIVIDUAL DELIGHTS Choose two of our specialty cakes: chocola	ate layer cake, strawberry shortcake, red velvet cake, carrot	\$7.00



cake, and cheesecake. Served plated for each guest









