



2024-2025  
**Presidio Golf Course**  
Initial Private Event Guide

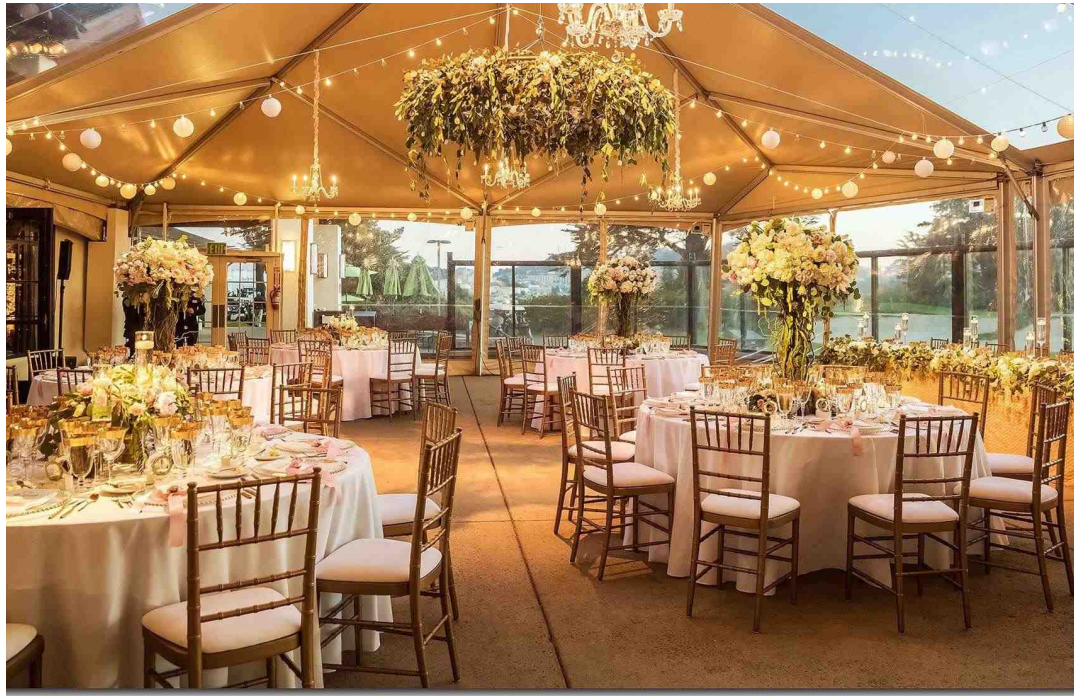
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presidiogcweddingsandevents.com



Built in the heart of the Presidio of San Francisco, a national park, and conveniently located just 10 minutes from downtown San Francisco, the Presidio Clubhouse offers breathtaking surroundings & dramatic sunsets. Outfitted with exposed beam ceilings, rich cherry wood paneling, a large stone fireplace & French doors, the Clubhouse & attached Tented Terrace offer sweeping views of the golf course. Your guests enjoy the ambiance of a country lodge enhanced by the rich history & the time honored traditions of a grand golf course built over a century ago, making the Presidio Clubhouse a unique setting for your event.

In addition to the Clubhouse, our tented terrace extends the capacity of our Clubhouse, creating one large event space when the French doors are opened. Our beautiful event tent encompasses our entire outdoor terrace (45' x 55'), has a white top with clear walls allowing you to keep the fantastic views. Your guests will find the Tented Terrace & Clubhouse equally comfortable and inviting. The tent is equipped with heaters & have Edison bulb lighting allowing for an intimate dinner or festive dancing area!

# Reception Packages

The Clubhouse & Tent rental includes the following:  
Exclusive usage of our Clubhouse and Tent for 4 hours  
Tables & Dining Chairs  
Table Linens & Napkins  
China, Flatware & Stemware  
Complete Event Management  
On-Site Event Manager  
Full Service Staffing  
Event Set-Up & Breakdown  
Shared On-Site Parking



The Presidio Golf Course offers specialized menus for breakfast, lunch & dinner.

All prices are per-person based & are subject to prevailing sales tax, 3% park fee, & 21% service charge

# Dinner Menus

# Dinner Packages: Menu Breakdown

Please schedule an appointment for specific pricing

## Palmer

### First Course

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts & Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

### Second Course

Plated: Choice of one salad

Buffet: Choice of two salads

Served with Fresh Baked Dinner Rolls & Butter

### Third Course

Choice of One or Two Entrees  
& Vegetarian/Vegan Entrée

Choice of One Side

Accompanied by Roasted Seasonal Vegetables

**Passed Hors D'oeuvres & Dessert can be added Ala Carte**

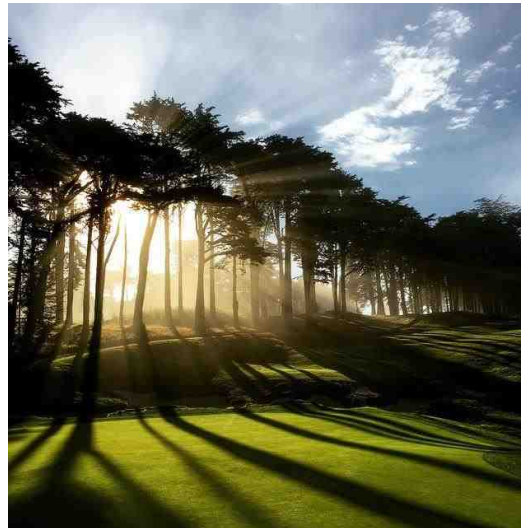
## Pavilion

**Three Courses included as described in the Palmer Package**

Two Passed Hors D'oeuvres

### Fourth Course

Cake Cutting & Plating Service



## Golden Gate

### Open Bar

Four hour fully stocked premium open bar service including unlimited Super Premium liquors, draft & bottled beers, Emerald wine, sparkling wine, & soft drinks

Passed Champagne Upon Entry to Cocktail Hour

**Three Courses included as described in the Pavilion Package**

Two entrée selections,  
One vegan/vegetarian selection

### Fourth Course

Cake Cutting & Plating Service  
&

Assorted Miniature Dessert Buffet

**Champagne Toast & Tableside Wine Service are not included in pricing**

# Plated Dinner Menu

All entrees include warm rolls & butter, one salad selection, one starch selection.  
Place cards denoting entrée selection must be provided.

## VEGETARIAN

### **Vegetarian Risotto**

Seasonal Vegetables, Parmesan, Butter

### **Seasonal Vegetarian Ravioli**

Chef's Choice of Pasta  
with Seasonal Sauce

### **Vegetarian Crispy Polenta**

Seasonal Vegetables,  
Rosemary Cream Sauce

## VEGAN

### **Saffron Carrot Risotto**

Crispy Garlic, Mushrooms & Microgreens

## FISH

### **Pan Seared Halibut**

Tomato Butter Sauce

### **Wild Salmon Filet**

Lemon Dill Beurre Blanc

### **Maryland Style Lump Crab Cakes**

Pan Seared, Tarragon Hollandaise

## POULTRY

### **Stuffed Chicken Breast**

Spinach & Parmesan,  
Lemon Pan Jus

### **Roasted Duck Breast**

Cherry Port Reduction

## BEEF

### **Braised Beef Short Ribs**

Gremolata, Toasted Breadcrumbs

### **Grilled Filet Mignon**

Red Wine Sauce, Herb Butter

### **Garlic & Herb Roasted Prime Rib**

Creamy Horseradish Sauce

## LAMB

### **Rack of Lamb**

Herb & Dijon Crust,  
Pomegranate Demi

\*Market price changes may occur

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# Buffet Dinner Menu

All entrees include warm rolls & butter, one salad selection, one starch selection.  
Place cards denoting entrée selection must be provided.

## VEGETARIAN

**Seasonal Vegetarian Ravioli**  
Chef's Choice of Pasta  
with Seasonal Sauce

**Vegetarian Crispy Polenta**  
Seasonal Vegetables,  
Rosemary Cream Sauce

## VEGAN

**Vegan Grilled Tofu Steaks**  
Chimichurri Sauce

## FISH

**Pan Seared Halibut**  
Tomato Butter Sauce

**Wild Salmon Filet**  
Lemon Dill Beurre Blanc

## BEEF

**Braised Beef Short Ribs**  
Gremolata, Toasted Breadcrumbs

**Hardwood Smoked Beef Tri-Tip**  
House Steak Sauce

**Garlic & Herb Roasted Prime Rib**  
Creamy Horseradish Sauce

## POULTRY

**Stuffed Chicken Breast**  
Spinach & Parmesan,  
Lemon Pan Jus

**Roasted Duck Breast**  
Cherry Port Reduction

**Mushroom Chicken Breast**  
Wild Mushroom Cream Sauce

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# Lunch Menu



# Presidio Smokehouse

## **Bogey BBQ**

All Beef Hot Dogs, Hamburgers & Cheeseburgers  
Lettuce, Tomato, Onion, Pickle, Mayo, Mustard, Ketchup, Relish  
Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette  
Baked Beans with Cherrywood Smoked Bacon

## **Birdie BBQ**

Barbecued Chicken  
Beer Braised Sausages with Peppers & Onions  
Vegetarian Jambalaya  
Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette  
House-Made Cornbread

## **Ace BBQ**

Hardwood Smoked Tri-Tip with Bourbon BBQ Sauce  
Marinated & Grilled Chicken Breasts with Lemon Butter  
Baked Penne Pasta with Grilled Vegetables & Italian Cheeses  
Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette  
Roasted Seasonal Vegetable  
Gourmet Dinner Rolls

# Presidio Lunch Buffets

## Sunset Deli

Assorted Sandwiches containing:

Smoked Turkey Breast, Jack Cheese, Bacon, Lettuce, Tomato & Herb Mayonnaise on Rustic Sourdough

Black Forest Ham, Swiss Cheese, Whole Grain Mustard, Leaf Lettuce & Tomato on Ciabatta Bread

Roast Beef, Tillamook Cheddar, Leaf Lettuce, Tomato & Horseradish Aioli on a Soft Roll

Roasted Peppers, Grilled Zucchini, Sun Dried Tomatoes, House-Made Hummus & Baby Greens on Herb Ciabatta

Mixed Green Salad with Baby Greens, Cherry Tomato, English Cucumber, & Poppyseed Vinaigrette

Pasta Salad with Grilled Vegetables, Cherry Tomatoes, Olives, & Feta Cheese

Assorted Kettle Chips

## North Beach

Rigatoni with Beef Bolognese

Farfalle with Truffle Mushroom Chicken Alfredo

Cheese Tortellini with Pesto, Pine Nuts, Sun Dried Tomatoes & Spinach

Caesar Salad with Olive Oil Croutons & Parmesan Cheese

Warm Balsamic Grilled Vegetables

Garlic Bread

## Twin Peaks

Grilled Chicken Breast with Wild Mushrooms & Sherry Cream Sauce

Chef's Choice of Pasta with Roasted Vegetables & Marinara Sauce

Spinach Salad with Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette

Wild Rice Pilaf

Roasted Seasonal Vegetables

Assorted Dinner Rolls

These three buffets include Sliced Fresh Fruit, Assorted Cookies, & Freshly Brewed Iced Tea & Lemonade  
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# Presidio Lunch Buffets

## **Mission Buffet**

Chili Rubbed Carne Asada

Shredded Guajillo Chicken

Fajita Style Vegetables

Street Corn Salad with Cotija Cheese, Lime, Cilantro & Peppers

Spanish Rice

Roasted Garlic Black Beans

Corn & Flour Tortillas

Chips, Sour Cream & Roasted Salsa

Sliced Fresh Fruit

Cinnamon Sugar Churros

Freshly Brewed Iced Tea & Agua Fresca

## **Southern Charm Buffet**

Chicken, Shrimp & Sausage Jambalaya

Hardwood Smoked Pulled Pork with Slider Buns

Butter Bean & Sweet Potato Cassoulet

Apple Cider Slaw

Potato Salad

Sautéed Greens

Jalapeno Hush Puppies

Watermelon, Mint & Feta Salad

Assorted Cookies

Freshly Brewed Iced Tea & Lemonade

## **Presidio Heights Buffet**

Pan Seared Wild Salmon with Dill Beurre Blanc

Grilled Flank Steak with Chimichurri Sauce

Presidio Waldorf Salad with Romaine Hearts, Apple, Spiced Pecans, Blue Cheese Crumbles, Sherry-Honey Vinaigrette

Mashed Potatoes

Roasted Seasonal Vegetables

Assorted Dinner Rolls

Sliced Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea & Lemonade

# Cypress Plated Luncheon

Pre counts due ten days prior to event

It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest

## SALAD

Preselect One for ALL Guests

- Mixed Greens** - Toasted Sunflower Seeds, Toybox Tomatoes, English Cucumbers & Poppyseed Vinaigrette
- Caesar Salad** - Classic Caesar Dressing, Olive Oil Croutons & Parmesan Cheese
- Presidio Waldorf** - Romaine Hearts, Apple, Spiced Pecans, Blue Cheese Crumbles, Sherry-Honey Vinaigrette
- Spinach** - Laura Chenel Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette

## ENTREE

Preselect two Proteins, Vegetarian is included

### **Stuffed Chicken Breast**

Spinach & Parmesan, Mashed Potatoes, Seasonal Vegetables & Lemon Pan Jus Pan

### **Seared Wild Salmon**

Wild Rice Pilaf, Seasonal Vegetables & Dill Beurre Blanc

### **Grilled Flat Iron Steak**

Herb Roasted Potatoes, Seasonal Vegetables & Chimichurri Sauce

### **Vegetarian Ravioli**

Seasonal Sauce

## DESSERT

Preselect One for ALL Guests

- New York Cheesecake** - Flakey graham cracker crust, freshly squeezed orange & lemon juices
- Sticky Toffee Pudding** - Seasonal berries, whipped cream
- Flourless Chocolate Torte** - Rich chocolate cake, gluten free

## BEVERAGES

Lunch includes Coffee, Tea, Sodas & Juices

# Breakfast Menus

# Breakfast at Presidio

## **Continental Breakfast**

Assorted Breakfast Pastries

## **Bagels & More Breakfast**

Assorted Bagels & Smears

**Add Smoked Salmon with Tomatoes, Caper Berries & Onion**

## **Brekkie Burrito Buffet | Full or Half Burritos**

Breakfast Burritos (Ham & Cheese, Bacon & Cheese, Egg & Cheese)

## **Traditional Breakfast | One or Both Options**

Buttermilk Pancakes OR French Toast

Maple Syrup & Fresh Berries

Scrambled Eggs with Cheddar Cheese & Chives

Cherrywood Smoked Bacon

Chicken Apple Sausage

Roasted Breakfast Potatoes

# Brunch at Presidio

## **Arguello Brunch Buffet\***

Frittata Lorraine & Buttermilk Pancakes

OR

Scrambled Eggs with Cheddar Cheese & Chives & French Toast

Maple Syrup & Fresh Berries

Chicken Caesar Salad with Classic Caesar Dressing & Parmesan Cheese

## **Golden Gate Brunch Buffet\***

Buttermilk Pancakes OR French Toast

Maple Syrup & Fresh Berries

Spinach Salad with Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette

Pan Seared Salmon with Lemon Butter Sauce

Roasted Garlic & Oregano Green Beans

Scrambled Eggs with Cheddar Cheese & Chives

### **\*Both Arguello Brunch & Golden Gate Brunch Buffet Include:**

Roasted Breakfast Potatoes

Cherrywood Smoked Bacon

Chicken Apple Sausage

Assortment of Breads for Toast with Jam & Butter

Assortment of House-Made Cookies

Sodas, Freshly Squeezed Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

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# Hors D'oeuvre Reception



# Hors D'oeuvres Reception

## **Hors D'oeuvres Display**

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts & Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

## **Passed Hors D'oeuvres**

Choice of four Hors D'oeuvre Selections

## **Antipasti Platter**

Assorted Cured Meats, Cheeses, Olives, Peppers & Roasted Garlic  
Served with Sliced Bread & Assorted Crackers

## **Dessert Buffet**

Assortment of Bite-Sized Desserts

## **Beverages**

Coffee, Decaf & Hot Tea Station

Other Add-Ons

# Carving Stations

Carving Station may be added to any package or reception.

## **Herb & Garlic Encrusted Prime Rib**

Horseradish Cream Sauce

## **Hardwood Smoked Tri-Tip**

Signature Bourbon BBQ Sauce

## **Roasted Leg of Lamb**

Mint Chimichurri

## **Rosemary Brined Pork Tenderloin**

Seasonal Chutney

## **Herb Roasted Turkey Breast**

Cranberry-Port Chutney

Carving Stations under 50 persons will incur an additional staffing charge

# Reception Enhancements

## **Hors D'oeuvres Display**

Selection of Imported & Domestic Cheese, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts & Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

## **Balsamic Grilled Vegetable Platter**

Seasonal Display of Grilled & Marinated Vegetables served with a Garlic Yogurt Sauce

## **Mediterranean Platter**

Hummus, Baba Ghanoush and Tzatziki with Fresh Pita Garnished with Olives & Pickled Vegetables

## **Smoked Salmon Platter**

Smoked Salmon served with Capers, Red Onion, Chopped Egg, Lemon, Cucumber, Crostini & Dill Crème Fraiche

## **Antipasti Platter**

Assorted Meats, Cheeses, Olives, Peppers & Roasted Garlic served with Sliced Bread & Crackers

## **Vendor Meals**

Chef's Choice Entrée

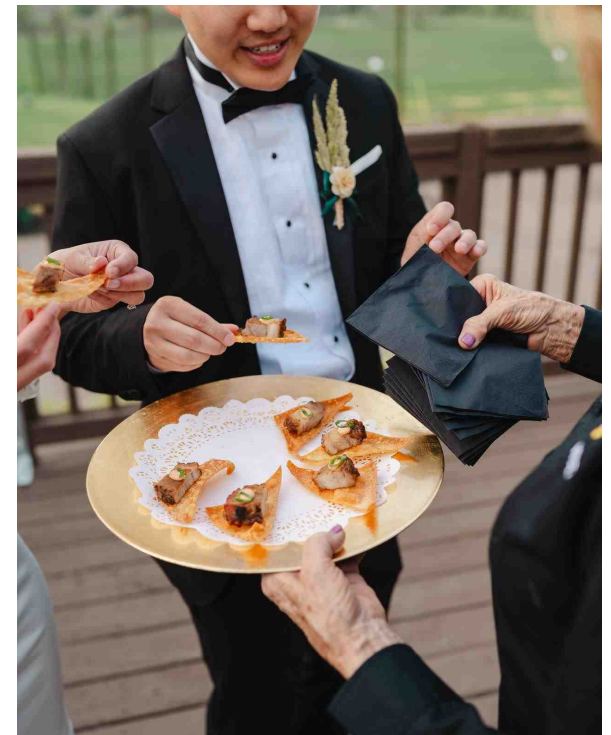


# Appetizers & Small Bites

Hors D'oeuvres included in Packages or offered Ala Carte

## Warm

- Fried Vegetable Spring Rolls** sweet chili sauce
- Mini Beef Wellington** truffle herb aioli
- Coconut Prawn** curry dipping sauce
- Spanakopita** spinach, feta cheese, filo crust
- Mini Crab Cakes** gingered sriracha aioli
- Mushroom Puffs** mushroom duxelle, puff pastry
- Mini Grilled Cheese** Tillamook sharp cheddar, rustic sourdough
- Pesto Mozzarella Arancini** tomato basil sauce
- Smoked Ham & Gruyere Croquette** creamy dijon
- Seared Wild Mushroom Crostini** goat cheese, crispy basil



\*Per person pricing includes 2 pieces per person, per hors d'oeuvre\*

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# Appetizers & Small Bites

Hors D'oeuvres included in Packages or offered Ala Carte

## Cold

- Tuna Tartare** wasabi aioli, avocado, wonton crisp
- Smoked Sturgeon Mousse** whipped ricotta, crispy chip, and chive
- Smoked Salmon** crème fraiche, caper, filo cup
- Beef Tenderloin Crostini** horseradish cream, arugula pesto
- Mini Shrimp Tostada** avocado mousse, lime salsa
- Chilled Prawn** cocktail sauce
- Deviled Egg** caviar, chive
- Scallop & Avocado Relish** endive petal
- Baba Ghanoush** olive tapenade, cucumber cup
- Caviar Blini** Tsar Nicoulai estate caviar, crème fraiche, chives
  - \*Caviar counts as two hors d'oeuvres in packages
- Tomato Bruschetta** olive oil crostini, balsamic glaze, sea salt
- Herb Cream Cheese & Tomato** cucumber cup



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# Salad Selections

## Caesar

Romaine Hearts, Classic Caesar Dressing, Parmesan, Olive Oil Croutons

## Roasted Beet

Arugula, Orange, Shaved Fennel, Laura Chenel Goat Cheese, Fig Balsamic

## Butter Lettuce

Pear, Manchego Cheese, Toasted Walnuts, Herb Dressing

## Mixed Greens

Toasted Sunflower Seeds, English Cucumbers, Toybox Tomato, Poppyseed  
Vinaigrette

## Spinach

Laura Chenel Goat Cheese, Bacon, Pickled Red Onion, Whole Grain  
Mustard Vinaigrette

## Presidio Waldorf

Romaine Hearts, Apple, Spiced Pecans, Bleu Cheese Crumbles, Sherry-  
Honey Vinaigrette

## Wedge

Iceberg, Cherrywood Smoked Bacon, Toybox Tomato, Pickled Onion,  
Toasted Breadcrumbs, Bleu Cheese Dressing

# Side Selections

Creamy Mashed Potato (Roasted Garlic Optional)

Herb Roasted Potatoes

Rosemary Scalloped Potatoes

Toasted Saffron Basmati Rice

Wild Rice Pilaf

Citrus Quinoa Pilaf

Parmesan & Butter Polenta

Sweet Potato Hash with Roasted Mushrooms,  
Smoked Bacon & Caramelized Pearl Onions



# Kid's Menu

**\*Available for kids age 12 and under\***

## BUFFET

**3 items, | 20 kid minimum**

Beef Sliders

Chicken Tenders

Cheese Tortellini with Butter & Cheese

Mac and Cheese

French Fries

Steamed Broccoli & Carrots

Fruit Salad

**Add an Entrée**

**Add a Side**

**Includes Beverage Station**

Ice Water, Lemonade & Soda

## PLATED

**Choose one for all**

Chicken Tenders, Fries, Fruit

Grilled Cheese, Fries, Fruit

Buttered Pasta

Margarita Flatbread Pizza



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# Late Night Snacks

## SAVORY SNACKS

### **Slider Station (choice of two)**

Beef Braised Short Rib with Pickled Red Onion & Jalapeno

Buffalo Chicken with Herb Ranch

Kobe Beef Patties with Tillamook Cheddar & Special Sauce

### **Flat Bread Pizzas (choice of two)**

Margarita with Micro Basil & Marinated Tomato

Pepperoni, Asiago, Roasted Mushrooms, & Red Sauce

Grilled Chicken, Pine Nuts, Garlic Confit, Fresh Mozzarella, Pesto Sauce



## HORS D'OEUVRES

### **Crispy Chicken Pot Stickers**

with Wasabi Soy Aioli

### **Cheddar Grilled Cheese Bites**

on Buttered Sourdough

### **Smoked Ham & Gruyere Potato Croquettes**

with Dijon Creme

### **Crispy Chicken Tenders**

with Ranch and Bourbon BBQ Sauce

### **Spanakopita**

Spinach, Feta Cheese, Filo Crust

### **Cheese Quesadillas**

Salsa & Sour Cream

Stationed with 2 pieces per person, all charged as a per-person price  
All prices are subject to prevailing sales tax, 3% Park fee, & 21% service charge

# Dessert Buffets

## **Assorted Petit Fours**

Assortment of Seasonal Miniatures

## **Warm Fruit Cobbler**

Seasonal Fresh Fruit, Oatmeal Crumb

## **Warm Bread Pudding**

Crème Anglaise, Bourbon Caramel

## **Assorted Treats**

House-Made Cookies, Brownies & Bars

## **ICE CREAM SUNDAY STATION**

### **50 person minimum**

Vanilla & Chocolate Ice Cream, Sprinkles, Maraschino Cherries,  
Chocolate & Caramel Sauce, Crushed Cookies & Candy Toppings



All charged as a per-person price  
All prices are subject to prevailing sales tax, 3% Park fee, & 21% service charge

# Bar Menu

# Bar Options

## Full Hosted Bar - Based on Consumption

All beverages served at the bar, or those selected to be hosted, are billed based on consumption & added to the master bill

## Hosted Limit Bar - Based on Consumption

Upon Request, the host can set a dollar limit for the bar tab. Guests are charged cash for their beverage once the limit has been reached.

## Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar(s). The appropriate cost is then charged to the master bill for each ticket used. Guests are charged cash for their beverage if they don't have a ticket.

## Cash Bar

Guests pay cash/credit for all drinks ordered at the bar(s).

## Soda Station

Soft drink station available separate of the bar.

## Hourly Hosted Bar

Level and duration of hosted beverages to be selected by the host. Guest choices outside of these parameters are charged to the guest.

### Bar Packages Available:

- Soft Open Bar: Beer, House Wine, Soda, Juice
- House Open Bar: Well Liquor, Beer, House Wine, Soda, Juice
- Call Open Bar: Call Liquor, Beer, House Wine, Soda, Juice
- Premium Open Bar: Premium Liquor, Beer, Premium Wine, Soda, Juice
- Super Premium Open Bar: Super Premium Liquor, Beer, Premium Wine, Soda, Juice

**\*\* Hourly Hosted Bar Package Pricing Available Following Scheduled Appointment with Sales Director**

# Hourly Hosted Bar Menus

All Hosted Bars Include Sodas

## House Liquor (Well)

Vodka - Nikolai  
Gin - Miles  
Scotch - Dewars  
Rum - Barbarossa  
Tequila - Torada  
Whiskey - Evan Williams

## Call Brand Liquor

Vodka - Tito's  
Gin - Bombay  
Scotch - Johnny Walker Red  
Tequila - Maestro Dobel  
Whiskey - Maker's Mark, Jameson & Jack Daniels  
Rum - Captain Morgan, Bacardi Light & Meyer's

## Premium Brand Liquor

Vodka - Ketel One  
Gin - Bombay Sapphire & Tanqueray  
Scotch - Glenlivet 12yr  
Whiskey - Bulleit & Crown Royal  
Brandy - Hennessy VS  
Tequila - Casamigos

## Super Premium Brand Liquor

**\*\*included in Golden Gate Package**  
Vodka - Grey Goose  
Gin - Hendrick's & Botanist  
Scotch - Johnny Walker Black & Glenfiddich 12yr  
Whiskey - Woodford Reserve, Angel's Envy & Greenspot  
Tequila - Don Julio

# Private Event Wine List

## **Emerald Wines | \$36**

Line 39, Cabernet Sauvignon

Murphy Goode, Pinot Noir

Murphy Goode, Chardonnay

Angeline, Sauvignon Blanc

Ca' Bolani, Prosecco

## **Sapphire Wines**

Leese Fitch, Cabernet Sauvignon

La Crema, Pinot Noir

J. Lohr, Arroyo Vista Chardonnay

La Crema, Sauvignon Blanc

Mumm, Sparkling Brut

## **Rosé**

Sea Glass, Rosé

Whispering Angel, Rosé

## **Alternative Whites**

Harken, Chardonnay - \$45

Rabble, Sauvignon Blanc - \$40

## **Alternative Reds**

J. Vineyard, Pinot Noir

Decoy Limited by Duckhorn, Cabernet Sauvignon

## **Corkage - Fee per 750ml Bottle**

# General & Contract Information

## **Deposits & Policies**

A signed contract & non-refundable deposit, which is applied to your invoice total, are required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months before your event date. The remaining final balance will be due fourteen (14) days before your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction, Personal checks will not be accepted as final payment or if your event is within thirty (30) days. The Presidio Golf Course reserves the right to host multiple events on any given day.

## **Pricing, Surcharge & Tax**

Prices are subject to a 3% Park Fee, 21% Service Charge & Sales Tax at the current rate at the time of your event. The surcharge is to be paid directly to & retained by Presidio Golf Course for the additional administrative & overhead cost of hosting your event.

Menu prices cannot be guaranteed until 90 days before your event. Prices & packages are subject to change without notice.

## **Food & Beverage**

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan, & gluten-free meals with prior notice.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at The Presidio Golf Course must be consumed on the property & cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, and/or champagne, is brought onto the premises, it will be confiscated, a warning will be given, and a fee of \$1000 may be applied to your final invoice if the issue continues to arise.

Outside catering can be permitted as long as all food and beverage minimums are reached for your specified date. All food must be brought in ready to serve and the kitchen is off limits to any outside food or catering due to health and safety codes.

## **Vendors**

The Presidio Golf Course does require that all vendors be licensed & insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not on the preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in. Vendors are guaranteed admittance to set up one (1) hour prior to the start of the event.

## **Decorations**

We ask that you not affix anything to the walls, floors, ceilings, or furnishings without prior approval from the Private Events Office. Glitter, confetti, rice, and birdseed are not permitted. Cleaning fees may occur based on prohibited use of these items. All candles must be contained in a glass enclosure. The client must take all decorations & client property brought to the venue away at the conclusion of the event. The Presidio Golf Course will not store any left items & is not responsible for items left at the venue.

## **Rentals**

Event rentals must go through The Presidio Golf Course's Private Event Office. In the case that an allowance is made for an outside company to source goods for the venue, The Presidio Golf Course reserves the right to obtain proper licensing. All rentals must be of professional quality & must receive prior approval.

## **Liability**

The Presidio Golf Course is not responsible for any damage or loss to any merchandise, articles, or valuables belonging to the host or their guests located on the venue property prior to, during, or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative. An additional cleaning fee may be required based on any vomit in interior spaces other than the bathroom.

# Facility Capacities

Floorplans will be built during planning meetings based on the event team's recommendations.

## **Full Venue Buyout (Clubhouse, Palmer Room, Tented Terrace, and Front Lawn)**

500 People / Standing Reception

230 People / Seated Reception

### **Clubhouse Only**

140 People / Standing Reception

100 People / Seated Reception with 10 people per table

80 People / Seated Reception with 10 people per table AND Dancefloor

### **Palmer Room Only**

60 People / Standing Reception

40 People / Seated Reception with 10 people per table

24 People / Classroom Seating

40 People / Theatre Seating

### **Tented Terrace Only**

300 People / Standing Reception

170 People / Seated Reception with 10 people per table

130 People / Maximum Daytime (due to parking)



All events held at the Presidio Golf Course include a full staff, bartending team, and an Event Manager.

All set up & clean up will be provided by Presidio Golf Course's team besides that of personal items unless coordination services are added into the package.

There will be one planning meeting scheduled with the Event Director to discuss event details.

## Included Amenities

- Easels (depending on availability)
- Card Box
- Cake Knife & Server Set
- Coat Rack
- 2 Heat Lamps for Front Lawn
- Variety of Colored Napkins
- Variety of Colored full-length linens
- Table Numbers
- Food Labels

## Additional Amenities (for rent)

- Projector with Screen
- Rolling Whiteboard
- Podium
- Overhead Screen
- Microphone & Speaker
- Aisle Runner
- Coordination Services
- Extra Hour of Event Time

# Preferred Vendors

## Photographer:

Love Knot Photography  
323-620-6925  
loveknotphoto@gmail.com  
loveknotphotography.com  
@love\_knot\_photography

A Perfect Impression  
925-215-1135  
apisales@gmail.com  
baywed.com  
@aperfectimpression

Jeff Cable  
408-821-5333  
jcable@jeffcable.com  
jeffcable.com  
@jeffcablephotography

## Videographer:

Heartfelt Media  
909-562-2572  
info@heartfeltmedia.co  
heartfeltmedia.co  
@heartfelt.media

## DJ:

Four Leaf Entertainment  
415-699-6048  
niall@fourleafent.com  
fourleafent.com  
@fourleafentertainment

Ben Brussell Music  
415-290-8487  
benny@bennybemusic.com  
www.bennybemusic.com  
@bennybrussell4

DJ Hightop  
djhightop@gmail.com  
djhightop.com  
@dj\_hightopsf

Denon & Doyle: Dan Ohrman  
925-849-6904  
dan@djay.com  
djay.com  
@denonanddoyle

DJ Trev Entertainment  
209-720-8210  
djtrev209@gmail.com  
@dj.trev.entertainment

## Cake/Desserts:

Baked Blooms  
415-378-5020  
sarah@bakedblooms.com  
bakedblooms.com  
@bakedblooms

Schubert's Bakery  
415-752-1580  
schuberts-bakery.com

## Floral:

Events by the Bay  
415-794-6704  
janette@eventsbythebay.com  
eventsbythebay.com  
@events\_by\_the\_bay

Rosedale Floral Design: Avonne Lee  
415-656-2888  
avonnelee@yahoo.com  
rosedalefloraldesign.com  
@rosedale\_floral\_design

Florali  
925-934-6877  
weddings@florali.com  
florali.com  
@florali

## Photo Booth:

Headline Photobooth  
510-871-7509  
sean@headlinephotobooth.com  
headlinephotobooth.com  
@headlinephotobooth

Giggle & Riot Fun Booths  
916-760-8414  
studio@giggleandriot.com  
giggleandriot.com  
@giggleandriot

# More Preferred Vendors

## **Balloons:**

SF Balloon Magic  
415-970-3317  
sfballoonmagic@gmail.com  
sfballoonmagic.com  
@sfballoonmagic

Sparky's Balloons  
415-484-1184  
sparkysballoons.com  
@sparkysballoons

## **Audio Visual Rentals:**

Mister Wa Productions - Benoit Lacasse  
415-420-9802  
misterwaprod@gmail.com  
misterwa.com

## **Chuppah Rentals:**

Carola Attia - Chuppah Artist  
510-427-4210  
underthechuppahonline.com

## **Children's Parties:**

Sophie's World  
650-952-5502  
sophiesfs@gmail.com  
sophie-world.com  
@thesopiesworld

## **Officiant:**

Officially Yours  
510-697-5534  
info.officiallyyours@gmail.com  
officiallyyoursweddings.com

Weddings of Heart - Rev. Lili Goodman Freitas  
707-971-0633  
lili@weddingsofheart.com  
weddingsofheart.com

## **Party Rentals:**

Hensley Event Resources - Arnie Kelber  
650-692-7007 | 415-335-5212  
arnie@hensleyeventresources.com  
hensleyresources.com/capabilities-catalog  
@hensleyeventresources

## **LED Dance Floor:**

Main Event Productions  
510-965-2491  
mainevent@maineventrentals.info  
maineventrentalsandproduction.com  
@mainevent.productions

## **Live Music:**

Mercy & The Heartbeats  
mercyandtheheartbeats@gmail.com  
mercyandtheheartbeats.com  
@mercyandtheheartbeats

Kristal Schwartz - Harpist  
kristalharp@gmail.com  
angelicharp.com  
@kristalharp

## **Lighting:**

Verducci Event Productions  
415-545-8635  
info@wearevcp.com  
wearevcp.com  
@verduccievents

Got Light?  
415-863-4300  
design@got-light.com  
got-light.com  
@gotlightsf

## **Event Planning:**

Robin Lewis - Make it Happen!  
209-895-4598  
robin@makeithappenweddings.com  
makeithappenweddings.com

Mandy Scott Events  
415-426-7806  
mandyscottevents.com  
@mandyscott\_events

Your ideal  
event awaits!



300 Finley Rd. San Francisco, CA 94129



(415) 561-4661 x207

[kcrapps@presidiogolf.com](mailto:kcrapps@presidiogolf.com)



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