



2026-2027

Presidio Golf Course

Initial Private Event Guide

Director of Private Events & Sales: Kat Crapps

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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!

300 Finley Road San Francisco, CA 94129 | 415.561.4661 x207 | kcrapps@presidiogolf.com

Reception Packages

Please see bar service options for beverage packages & pricing

The Clubhouse & Tent room 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



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

*Market price changes may occur, all pricing is per-person based.
Pricing Subject to 3% Park Fee, Mandatory 21% Service Charge & Current Sales Tax. See 'General Information' Below

Dinner Menus

Dinner Packages: Menu Breakdown

Please see bar service options for beverage packages & pricing

Palmer

Four hour event

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

Included Vegetarian/Vegan Entrée

Choice of One or Two Protein Entrees

Choice of One Entrée or
Two Entrée Selections

Choice of One Side
Accompanied by Roasted Seasonal Vegetables

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

Pavilion

Four hour event

Open Bar

Three hour open bar service including unlimited Call Liquor, Draft & Bottled Beers, Emerald Wine, Emerald Sparkling Wine & Soft Drinks.
Includes Tableside Wine or Champagne Toast during meal service.

Three Courses included as described in the Palmer Package

Two Passed Hors D'oeuvres

Fourth Course

Included Cake Cutting & Plating Service

Options of Plated vs Buffet

One or two entrée selections
with one vegan/vegetarian selection

Golden Gate

Five hour event

Open Bar

Four hour fully stocked premium open bar service including unlimited Super Premium liquors, draft & bottled beers, Emerald wine, sparkling wine & soft drinks
Includes Tableside Wine or Champagne Toast during meal service.

Three Courses included as described in the Pavilion Package

Two entrée selections,
One vegan/vegetarian selection

Fourth Course

Included Cake Cutting & Plating Service
Included Assorted Miniature Dessert Buffet

Options of Plated vs Buffet

Two entrée selections
with one vegan/vegetarian selection

All packages include a coffee & tea station for the entirety of the event and are per-person based.
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Plated Dinner Menu

All entrees include warm rolls & butter, one salad selection, one starch selection.
Each package includes one vegan/vegetarian options and 1-2 proteins.
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

BEEF

Braised Beef Short Ribs
Gremolata, Toasted Breadcrumbs

Grilled Filet Mignon
Red Wine Sauce, Herb Butter

Garlic & Herb Roasted Prime Rib
Creamy Horseradish Sauce

FISH

Pan Seared Halibut
Tomato Butter Sauce

Wild Salmon Filet
Lemon Dill Beurre Blanc

POULTRY

Stuffed Chicken Breast
Spinach & Parmesan,
Lemon Pan Jus

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Buffet Dinner Menu

All entrees include warm rolls & butter, one salad selection, one starch selection.

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

BEEF

Braised Beef Short Ribs
Gremolata, Toasted Breadcrumbs

Hardwood Smoked Beef Tri-Tip
House Steak Sauce
To switch to carving station, $250 staffing fee incurs

Garlic & Herb Roasted Prime Rib
Creamy Horseradish Sauce
To switch to carving station, $250 staffing fee incurs

POULTRY

Stuffed Chicken Breast
Spinach & Parmesan,
Lemon Pan Jus

Mushroom Chicken Breast
Wild Mushroom Cream Sauce

FISH

Pan Seared Halibut
Tomato Butter Sauce

Wild Salmon Filet
Lemon Dill Beurre Blanc

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Alternative Entrée Menu

To swap any of these entrees into your package, there is an additional $8 per person fee.

Roasted Duck Breast
Cherry Port Reduction

Miso Sea Bass
Lomi Lomi Tomatoes

Rack of Lamb
Herb & Dijon Crust, Pomegranate Demi

Maryland Style Lump Crab Cakes
Pan Seared, Tarragon Hollandaise

Butter Chicken
Tandoori Spices, Fenugreek Leaves

Kalbi Short Ribs
Dark Soy Sauce, Scallions

Crispy Sesame Falafel
Garlic Toum, Tahini Sauce

Filipino Chicken Adobo
Charred Ginger, Bay Leaf

Chicken Milanese Mole
Poblano Chili, Mexican Chocolate

Ropa Vieja
Sofrito, Crispy Plantains

Chicken Massaman Curry
Roasted Peanuts, Coconut Milk

Lamb Shank Tagine
Moroccan Spices, Dates

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Lunch Menus

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

All Presidio Smokehouse Buffets include Potato Salad, Sliced Fresh Fruit, Assorted Cookies, & Freshly Brewed Iced Tea & Lemonade
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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 Bolognaise
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

Grant Ave

Orange Chicken
Beef & Broccoli
Kung Pao Tofu
Napa Cabbage, Carrot, Purple Cabbage, Red Bell Peppers,
& Wonton Chips with Ginger Soy Vinaigrette
Garlic Stir Fried Mushrooms, Brussel Sprouts, and Green Beans
Sesame Scallion Rice
Sliced Fresh Fruit
Assorted Cookies
Freshly Brewed Iced Tea and 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

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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

All Breakfasts Listed include a Basket of Fruit & Freshly Squeezed Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas
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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
Toasted Bread 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

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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

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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

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



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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

Smoked Gouda Arancini tomato basil sauce

Ham & Gruyere Croquette creamy dijon

Crispy Chicken Pot Stickers wasabi soy aioli

Shrimp Toast scallions, ginger, sesame

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

Beef Tenderloin Crostini horseradish cream, arugula pesto

Mini Shrimp Tostada avocado mousse, lime salsa

Chilled Prawn cocktail sauce

Deviled Egg caviar, chive

Crab & Chive Salad cucumber coin, tarragon sprouts

Smoked Salmon crème fraiche, caper, filo cup

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



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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 & Shirley Temples

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)

Beer 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

Crispy Chicken Tenders

with Ranch and Bourbon BBQ Sauce



Street Taco Bar

Choice of 2:

Carne Asada, Achiote Grilled Chicken, Tequila Lime Shrimp,
Three Cheese Quesadillas

Served with Corn Tortillas, Onions, Cilantro, Spicy Red & Verde Salsas

Addition: Chips & Guacamole

Addition: Churros

Additional Protein

Mashed Potato Martini Bar

Chef piped portions of mashed potatoes in martini glasses
with a selection of toppings.

Choose from Savory or Sweet

Sweet includes: Sweet Potato, Marshmallows, Butter, Hot Honey, Brown Sugar, Candied Pecans

Savory includes: Cheese, Bacon Bits, Chives, Butter, Crispy Shallots, Sour Cream

Additions

Red Wine Short Rib, Roasted Chicken Gravy, Soy Braised Pork Belly,
Pulled Pork, Smoked Brisket, Balsamic Chippolini Onions, Garlic Confit

Stationed with 2 pieces per person, all charged as a per-person price
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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

Warm Cinnamon Sugar Churros



ICE CREAM SUNDAE STATION

50 person minimum

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

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Bar Menus

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**

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Hourly Hosted Bar Menus

All Hosted Bars Include Sodas

House Liquor (Well)
Vodka - Nikolai
Gin - Barton's
Scotch - Dewars
Rum - Barbarossa
Tequila - Torada
Whiskey - Benchmark

Call Brand Liquor
Vodka - Tito's
Gin - Bombay
Scotch - Johnny Walker Red
Tequila - JImador Reposado
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 - Johnny Walker Black
Whiskey - Bulleit
Brandy - Hennessey VS
Tequila - Casamigos, Don Julio Blanco

Super Premium Brand Liquor
****included in Golden Gate Package**
Vodka - Grey Goose
Gin - Hendrick's & Botanist
Scotch - Glenmorangie & Glenfiddich 12yr
Whiskey - Woodford Reserve, Angel's Envy & Greenspot
Tequila - Don Julio Reposado

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Private Event Wine List

Emerald Wines

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

Alternative Whites

Sterling, Chardonnay
Rabble, Sauvignon Blanc

Alternative Reds

J. Vineyard, Pinot Noir
Decoy Limited by Duckhorn, Cabernet Sauvignon

Sparkling Wines

Ca'Bolani Prosecco, Italy
Jean Philippe Brut Methode Champagne, France
Mumm Brut Presitge, Napa Valley
Schramsberg Mirabelle Brut, Napa Valley
Louis Morette Champagne Grande Reserve Brut
Veuve Clicquot Champagne, France

Corkage - per 750ml bottle

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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. 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 one and a half (1.5) 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.

All food and beverage catering must come from Presidio Golf Course and be prepared in-house. Outside catering can be permitted with expressed consent from the Private Event Director, but all restrictions given by the Presidio Golf Team must be discussed and agreed upon prior to an outside catering team being selected. Client must reach food and beverage minimums regardless of additional food items brought in. For full outside catering guidelines and restrictions, please request further information from Kat Crapps.

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, 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. No real flame candles are permitted on property. 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 Friday, Saturday, and Sunday evening events are only available for full venue buyout.
*Market price changes may occur, all pricing is per-person based. Pricing Subject to 3% Park Fee, Mandatory 21% Service Charge & Current Sales Tax. See 'General Information' Below

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
- 3 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
- Podium
- Overhead Screen
- Microphone & Speaker
- Coordination Services
- Extra Hour of Event Time
- Ping Pong
- Cornhole

*Market price changes may occur.
Pricing Subject to 3% Park Fee, Mandatory 21% Service Charge & Current Sales Tax. See 'General Information' Below

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

Videographer:

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

Fig + Willow Studios
702-721-8868
figwillowstudios@gmail.com
figwillowstudios.com
@figwillowstudios

DJ:

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

iMobile DJs
833-463-5462
contact@imobiledjs.com
www.imobiledjs.com
@imobiledjs

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

Ben Brussell Music
415-290-8487
benny@bennybemusic.com
www.bennybemusic.com
@bennybrussel4

DJ Hightop
djhightop@gmail.com
djhightop.com
@dj_hightopsf

Cake/Desserts:

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

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

Dana's Florist
510-733-3121
danasflorist@aol.com
danasflorist.com
@danasfloristcv

Photo Booth:

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

Photomatica Photo Booth Co.
415-466-8700
info@photomatica.com
www.photomatica.com
@photomatica

More Preferred Vendors

Officiant:

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

Audio Visual Rentals:

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

Brown Audio Visual Services
510-639-0591
brownav.com

LED Dance Floor:

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

Balloons:

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

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

Party Rentals:

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

The Wild Ones
415-246-2125
info@thewildonesrentals.com
www.thewildonesrentals.com
@the_wild_ones_rentals

Children's Parties:

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

Live Music:

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

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

Lighting:

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

Event Planning:

Posh Peony Events
925-550-5868
hello@poshpeonyevents.co
@posh.peonyevents

Your ideal event awaits!







300 Finley Rd. San Francisco, CA 94129

(415) 561-4661 x207
kcrapps@presidiogolf.com

www.presidiogcweddingsandevents.com/

@presidiogc_events

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GOLF COURSE