



## BANQUETS, WEDDINGS, AND SPECIAL EVENTS

Located in the beautiful and picturesque Presidio of San Francisco, The Clubhouse at the Presidio Golf Course offers a breathtaking backdrop for your special day. Step outside and enjoy sweeping golf course views and dramatic sunsets from our terrace;



perfect for taking memorable photos. Inside, vaulted ceilings and French doors give the room an elegant feel, while rich cherry wood paneling and a fireplace provide warmth and charm.



Our California style menus feature fresh selections for a variety of tastes. From formal reception menus to informal barbecues, our chef has assembled unique offerings and is eager to help with special requests.

Located just 10 minutes from downtown with ample complimentary parking, The Clubhouse at the Presidio Golf Course offers a classic San Francisco event without the

downtown congestion.

Our staff is devoted to making your event unforgettable. From planning to execution, our event team will work with you every step of the way. We proudly maintain an unsurpassed commitment to the very best in service and dedication to your special event!



## BANQUETS & WEDDINGS

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### Facility Inclusions:

- Usage of the space for 4 hours (5 hours for weddings/receptions)
- Dining and Cocktail Tables and up to 150 Dining Chairs
- White Linens and Napkins
- China, Flatware and Stemware
- Event Coordination
- On-Site Event Manager
- Full Service Staffing
- Event Set-Up and Breakdown
- On-Site Parking

### Presidio Golf Course & Clubhouse Accommodations:

#### Café:

- Views of the golf course and the Golden Gate National Recreation Area
- Large, limestone fireplace with mantel
- Rich cherrywood paneling
- Handsome custom-made, fully stocked bar
- Vaulted ceiling with exposed beams
- 2-42" Televisions
- Glass-paned French doors that open out onto outdoor terrace
- Seats up to 80 guests, up to 150 for a standing reception
- Available after 5pm

Room Rental ranges from \$1,000 - \$3,000

Food & Beverage Minimums ranges from \$1,000 to \$5,500

\* Café and Palmer Room (see below) can be combined to seat approximately 120 guests, or standing reception for 200.

#### Outdoor Terrace:

- Included when renting the Café during the evening
- Views of the golf course and the Golden Gate National Recreation Area
- Dramatic Sunsets
- Outdoor patio furniture and umbrellas
- Propane firepit
- Outdoor bar (upon request) and immediate access to indoor bar
- Seats up to 150 or 250 for a standing reception
- Decorative wooden trellis
- Available day or evening

Room Rental is \$500 – if rented alone (included when renting the Café)

Food & Beverage Minimums ranges from \$500 to \$2,500

**Optional Tented Outdoor Terrace:**

- Clear side panels allow views of the golf course & the Golden Gate National Recreation Area
- French doors for additional entrance/exit
- Thermostat-ran heaters
- Track lights with dimmers
- Seats up to approximately 120 guests, up to 180 for a standing reception

\* Café, Palmer Room (see below) and Tented Outdoor Terrace can be combined to seat approximately 220 guests.

Room Rental ranges from \$1,000 - \$2,500 (typically is not rented without rental of the café)  
Food & Beverage Minimums ranges from \$1,000 to \$5,500

**Palmer Room:**

- Intimate Dining Area, adjacent to Café
- Rich cherrywood paneled pocket doors
- Glass-paned French doors and dramatic ceiling
- Immediate access to outdoor lawn area and patio
- Seats up to 40 guests, up to 50 for a standing reception. Can accommodate additional guests with outdoor seating.
- Available day or evening

\* Café and Palmer Room can be combined to seat approximately 120 guests, up to 200 for a standing reception.

\* Café, Palmer Room and Tented Outdoor Terrace can be combined to seat approximately 220 guests, 280 for a standing reception.

Room Rental ranges from \$125 - \$500  
Food & Beverage Minimums ranges from \$500 to \$1,000



## FREQUENTLY ASKED QUESTIONS

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### **What spaces make up the Clubhouse at the Presidio Golf Course?**

The Clubhouse is made up of the golf shop and the Presidio Café. The Café is open for breakfast and lunch from 7am – 3pm, Monday – Friday and from 7am – 2pm, Saturday and Sunday. The Palmer Room is an intimate room within in the Café, that is either open to seating for the Café or can be made private by closing the pocket doors between the two spaces, to accommodate small events.

### **When can I hold events at the Clubhouse?**

The Palmer Room can accommodate events between the hours of 7am – 12 midnight, Sunday – Friday and 7am – 3pm on Saturdays (a buyout of the entire space is required on Saturday evenings).

The Café can accommodate events between the hours of 5pm – 12midnight, every day.

We allow up to 4 hours for your event, with an extra hour for weddings.

### **Can I bring in my own food or hire an outside caterer?**

All food and beverage items are provided exclusively by our in-house Chef and Catering team. The Presidio Café does not allow any outside catering with the exception of cakes (cake cutting fee of \$2.00+ applies) and wine or champagne (\$15.00+ per 750ml bottle/corkage fee applies).

### **Do I have to select the menu today?**

No – your menu selection and event details will be requested at least 30 days prior to your event, however, your menu selections are gladly accepted as soon as possible. All menu choices and beverage options should be confirmed ten (10) days prior to the event date.

### **When do I need to decide on a menu and when is my guarantee due?**

The number guaranteed will be considered a final count and can not be decreased. We will prepare for 5% over your guarantee as a courtesy; however additional guests will be part of your onsite guest count and will be billed accordingly. It is the responsibility of our clients to pay for the actual attendance or guaranteed guest count, whichever is greater. While we will do our best, we cannot guarantee our ability to accommodate additional guests when we have not been notified.

Entrée Selections: We are happy to offer a maximum of two choices, plus a selected vegetarian option. Specific entrée choice and quantity (precounts) is the responsibility of the client and is to be confirmed ten (10) days prior to the event date, along with the final guaranteed attendance. Please provide an entrée card, escort card or place card indicating the choice of entrée for each guest. These cards should be in alphabetical order and turned over to the Events Sales Manager or Banquet Captain no less than twenty four (24) hours prior to the event.

### **What is required to insure we reserve our event at the Clubhouse?**

A signed contract guaranteeing date, space, time and food and beverage minimum, in addition to a non-refundable 50% deposit is required. The deposit amount is calculated based on the room rental fee, in addition to the food and beverage minimum. Once received, you can begin planning your special day! No event is scheduled or committed without a signed contract and deposit.

### **Where do the wedding ceremonies take place?**

We offer three choices for wedding ceremony locations; our Outdoor Terrace (up to 150 people) which overlooks our 18<sup>th</sup> Fairway, the South Lawn (up to 220 people) which has city views or the intimate Front Lawn (up to 130 people). The fee to host on-site ceremonies is \$750 and includes white folding chairs, white wedding arch, setup and breakdown of the chairs, rehearsal and wedding coordination.

### **Are the wedding package options flexible if I want to make changes?**

Yes – They are created to provide you the most cost effective and easiest planning options for a reception and dinner packages, however, we are happy to customize a menu especially to suit your needs.

### **Do you have a preferred vendor list available?**

Yes – we have a list of vendors we recommend, but it is not a requirement to hire them.

### **Do you coordinate all of our vendors for us?**

With the exception of upgraded linen and specialty chair rentals, we do not contract your vendors because of the importance of your personal relationship with them to create your special day. It is important that you advise your Event Sales Manager, in regards to deliveries and pick up arrangements for any outside vendors contracted.

### **Do you coordinate our ceremony?**

Yes- your Event Sales Manager will assist with ceremony rehearsal and be present for the official ceremony to organize your guests and bridal party.

### **Will you be present for our wedding?**

Yes, we facilitate setup, ceremony and timing for your reception and dinner. Your Event Sales Manager will introduce you to the banquet manager/captain, as your contact for the remainder of the evening prior to leaving the function (typically as dinner begins).



## FREQUENTLY ASKED QUESTIONS (CONTINUED)

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### **Is there a minimum amount of people we have to guarantee to have our wedding at the Clubhouse?**

No, there is a \$750 Ceremony Fee should you require a ceremony site (regardless of the guest list size). The Clubhouse will have a food and beverage minimum. The food and beverage minimum is the amount you will be responsible for spending before tax and service charges are applied.

### **What linens do you provide?**

White linen and white napkins are included in the room rental fee.

### **What size dinner tables do you provide?**

60" round tables that comfortably seat 8 people (with our house brown dining chairs) or 10 people (with our house white folding chairs or specialty chiavari chairs). Long banquet tables can also be provided, upon request. Cocktail rounds are provided for the cocktail hour.

### **Do you provide a dance floor?**

Yes – we provide a dance floor (if needed), up to 18'x18'. The dance floor is included in the room rental fee. If a bigger dance floor should be requested, the Event Sales Manager can assist with securing rental from a local vendor; rental fees will apply.

### **What else does the Clubhouse provide to service my event?**

The Clubhouse provides Tables, Chairs, White Linens and Napkins, Dinnerware and Three (3) votive candles per dining table and One (1) per cocktail table. In addition, we also provide the staffing (servers and bartenders), as well as event coordination, on-site event manager and set up of the placecards, escort cards, guest book, favors, etc.

### **When do I or my vendors have access to the space for setup?**

Setup begins two (2) hours prior to the start of the event, at which time your vendors can arrive with their flowers, equipment, etc.

### **Can I extend my wedding reception and/or dinner past the four (4) or five (5) hours?**

Yes – however, there is an additional fee of \$300 per hour.

### **Do you provide a food tasting?**

Yes, with a signed contract and deposit. We offer complimentary group tasting luncheons, which are arranged on a monthly basis. Please contact the Event Sales Manager for current tasting dates.

### **Do you provide a wedding cake?**

Yes – for those that choose a package which includes the cake, The Cakemaker ([www.cakemaker.net](http://www.cakemaker.net)) is our catering partner and provides a traditional tiered wedding cake, at no additional cost. If you choose another vendor for your wedding cake, there is a \$2 per person cake cutting/plating service fee.

### **Is there a special price for children?**

Yes – children's meals are available for those twelve (12) years and under at the cost of \$25 per child. For those twelve and older, the adult menu is offered – the bar is discounted out of the package if included in the price. There is no charge for children under two years of age.

### **Is there a special price for vendors?**

Yes – they are provided an entrée at \$35 per person.

### **Is electricity provided to our musicians?**

Yes – we can arrange for power (not actual equipment, i.e. speakers, mixers, etc) for any type of entertainment. Please contact the Event Sales Manager for high voltage requirements.



**P R E S I D I O C A F E**

**2012  
BANQUET MENUS**

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**Breakfast/Brunch**

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**Located in the Clubhouse at the Presidio Golf Course  
In the Heart of San Francisco**

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**415/561-4661 ext. 207  
300 Finley Road, San Francisco, CA 94129**



## Breakfast at The Presidio

### Presidio Box Breakfast

Ham & Cheese Breakfast Burrito or Sandwich, Seasonal Fresh Fruit,  
Bottled Orange Juice, Apple Juice, Coffee & an Assortment of Teas.

**\$12.50 per person**

### Continental Breakfast Buffet

Assorted Breakfast Pastries, Seasonal Fresh Fruit, Freshly Squeezed  
Orange Juice, Apple Juice, Coffee & an Assortment of Teas

**\$12.00 per person**

### Bagel Breakfast Buffet

Assorted Bagels & Smears, Seasonal Fresh Fruit, Freshly Squeezed  
Orange Juice, Apple Juice, Coffee & an Assortment of Teas.

**\$12.00 per person**

Smoked Salmon with Tomatoes & Onions - Additional **\$4.00 per person**

### The Classic Breakfast Buffet

#### Select One

Scrambled Eggs with Cheddar Cheese & Chives

~ or ~

Buttermilk Pancakes with Maple Syrup

~ or ~

24 Hour French Toast

*Sourdough baguette soaked in sweetened cream & eggs overnight,  
served with Chef's whipped cream, maple syrup*

Applewood Smoked Bacon and Chicken Apple Sausage

Roasted Breakfast Potatoes, Toast and Seasonal Fresh Fruit

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

**\$18.00 per person for one option**

**\$22.00 per person for two options**

*Prices are subject to 8.5% Sales Tax & 21% Service Charge*



**Presidio Brunch Buffet**  
**Saturday and Sunday only**

Smoked Salmon Frittata

~ or ~

Scrambled Eggs with Cheddar Cheese & Chives

**and**

Buttermilk Pancakes

~ or ~

24 Hour French Toast

*Sourdough baguette soaked in sweetened cream & eggs overnight,  
served with Chef's whipped cream, maple syrup*

Chicken Caesar Salad with Classic Caesar Dressing & Parmesan Cheese

Roasted Breakfast Potatoes

Applewood Smoked Bacon and Chicken Apple Sausage

Assortment of Breads for Toast with Jams & Butter

Assortment of House-made cookies

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

**\$26.00 per person**

**Golden Gate Brunch Buffet**  
**Saturday and Sunday only**

Vegetarian Frittata

Buttermilk Pancakes ~ or ~ 24 Hour French Toast

Scrambled Eggs with Cheddar Cheese & Chives

Roasted Breakfast Potatoes

Assortment of Breads for Toast with Jams & Butter

Spinach Salad with Toasted Hazelnuts, Red Onion, Bacon, Goat Cheese & Whole Grain Mustard Vinaigrette

Pan Seared Salmon or Marinated & Grilled Chicken Breast

Oregano & Garlic Green Beans

Assortment of House-made cookies

Seasonal Fresh Fruit

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

**\$36.00 per person**

**Menus can often be customized to accommodate group's requirements/requests.  
Prices are subject to 8.5% Sales Tax & 21% Service Charge.**



**P R E S I D I O C A F E**

**2012  
BANQUET MENUS**

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**Lunch**

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**415/561-4661 ext. 207  
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## Bay View Plated Luncheon

### Salad

Select One

**Mixed Greens** with tomatoes, cucumbers & balsamic vinaigrette

**Caesar Salad** with classic caesar dressing & parmesan cheese

**Presidio Waldorf** romaine hearts, apple, spiced pecans, blue cheese crumbles, sherry-honey vinaigrette

**Spinach** lara chenal goat cheese, bacon, pickled red onion, whole grain mustard vinaigrette

### Entree

Select Two

Precounts due 7 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.

#### **Market Chicken**

naturally raised chicken breast, oven dried tomato, country olives,  
quinoa & parsley oil

#### **Loch Duart Salmon Filet**

sticky rice, edamame, miso beurre blanc

#### **Grilled Sirloin**

pink peppercorn cream sauce

#### **Risotto (Vegetarian)**

chef's seasonal choice

#### **Eggplant Parmesan (Vegetarian)**

marinara, buffalo mozzarella, basil pesto

All entrees are served with Chef's Choice of Accompaniments.

### Dessert

Select One

**New York Cheesecake** Cream-cheese filling, flaky graham cracker crust, freshly squeezed orange and lemon juices.

**Carrot Cake** Freshly grated carrots, toasted walnuts, raisins and spices.

**Cappuccino Chocolate Cake** Dark-chocolate cake, flavored with cappuccino and rum.

**Chocolate Decadence Cake** Three layers of flourless chocolate cake layered with a fine layer of chocolate ganache

### Beverages

Coffee, Tea, Sodas, Juices

**\$40 per person**

*Prices are subject to 8.5% Sales Tax and 21% Service Charge.*



## **Nob Hill Plated Luncheon**

**Available Monday – Sunday**

Available for groups of 12 or more guests.

Groups greater than 24 guests will be required to provide precounts and limit the number of entrees choices.

### **Salad or Soup**

Precounts for each starter type must be received 5 days prior to event for groups of 24 or more.

**Mixed Greens** with tomatoes, cucumbers & balsamic vinaigrette

**New England Style Clam Chowder** with local clams, bacon & a puff pastry crostini

### **Entrees**

For Groups of 24 guests or more:

Must limit entrée choices to 3 / Pre-counts for each entrée must be received 5 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.

#### **Presidio Club**

sliced turkey, ham, bacon, lettuce & tomato on toasted sourdough served with french fries

#### **Fairway Burger**

½ lb. natural beef (cooked medium) on a toasted seeded bun served with french fries

#### **Classic Cobb**

chopped romaine with chicken, bacon, blue cheese, avocado, tomato, egg & herb vinaigrette

#### **Frittata Du Jour**

served with a small green salad

### **Dessert**

#### **Select One**

**New York Cheesecake** Cream-cheese filling, flaky graham cracker crust, freshly squeezed orange and lemon juices.

**Carrot Cake** Freshly grated carrots, toasted walnuts, raisins and spices.

**Cappuccino Chocolate Cake** Dark-chocolate cake, flavored with cappuccino and rum.

**Chocolate Decadence Cake** Three layers of flourless chocolate cake layered with a fine layer of chocolate ganache

**\$27 per person**

Lunch includes Fresh Baked Bread, Coffee, Tea, Sodas & Juices.

*Prices are subject to 8.5% Sales Tax and 21% Service Charge.*



## **Presidio Plated Luncheon**

**Available Monday – Friday only**

Available for groups of 12 or more guests.

Groups greater than 24 guests will be required to provide precounts and limit the number of entrees choices.

### **Entrees**

For Groups of 24 guests or more:

Must limit entrée choices to 3 / Pre-counts for each entrée must be received 5 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.

#### **Chicken Paillard**

marinated chicken breast “la plancha” with mixed greens, avocado, oven dried tomatoes & country olives

#### **Classic Cobb**

chopped romaine with chicken, bacon, blue cheese, avocado, tomato, egg & herb vinaigrette

#### **Frittata Du Jour**

served with a small green salad

#### **Chicken Pot Pie**

grilled chicken breast, sweet peas, carrots, pearl onions, yukon gold potatoes in a tarragon cream gravy with a puff pastry lid

### **Dessert**

**Select One**

**New York Cheesecake** Cream-cheese filling, flaky graham cracker crust, freshly squeezed orange and lemon juices.

**Carrot Cake** Freshly grated carrots, toasted walnuts, raisins and spices.

**Cappuccino Chocolate Cake** Dark-chocolate cake, flavored with cappuccino and rum.

**Chocolate Decadence Cake** Three layers of flourless chocolate cake layered with a fine layer of chocolate ganache

**\$22 per person**

Lunch includes Fresh Baked Bread, Coffee, Tea, Sodas & Juices.

*Prices are subject to 8.5% Sales Tax and 21% Service Charge.*



## Embarcadero Plated Luncheon

**Available Monday – Sunday**

Available for groups of 12 or more guests.

Groups greater than 24 guests will be required to provide precounts and limit the number of entrees choices.

### Entrees

For Groups of 24 guests or more:

Must limit entrée choices to 3 / Pre-counts for each entrée must be received 5 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.

### **Presidio Par Special**

½ presidio club sandwich with sliced turkey, ham, bacon, lettuce & tomato on toasted sourdough served with a cup of new england clam chowder and mixed greens

### **Fairway Burger**

½ lb. natural beef (cooked medium) on a toasted seeded bun served with french fries

### **Classic Cobb**

chopped romaine with chicken, bacon, blue cheese, avocado, tomato, egg & herb vinaigrette

### **Frittata Du Jour**

served with a small green salad  
(not available Saturday and Sunday)

### Dessert

Select One

**New York Cheesecake** Cream-cheese filling, flaky graham cracker crust, freshly squeezed orange and lemon juices.

**Carrot Cake** Freshly grated carrots, toasted walnuts, raisins and spices.

**Cappuccino Chocolate Cake** Dark-chocolate cake, flavored with cappuccino and rum.

**Chocolate Decadence Cake** Three layers of flourless chocolate cake layered with a fine layer of chocolate ganache

**\$20 per person**

Lunch includes Fresh Baked Bread, Coffee, Tea, Sodas & Juices.

*Prices are subject to 8.5% Sales Tax and 21% Service Charge.*



## Weekend Plated Luncheon

**Available Saturday – Sunday only**

Available for groups of 12 or more guests.

Groups greater than 24 guests will be required to provide precounts and limit the number of entrees choices.

### Entrees

For Groups of 24 guests or more:

Must limit entrée choices to 3 / Pre-counts for each entrée must be received 5 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.

### **Presidio Par Special**

½ presidio club sandwich with sliced turkey, ham, bacon, lettuce & tomato on toasted sourdough served with a small soup and mixed greens

### **Fairway Burger**

½ lb. natural beef (cooked medium) on a toasted seeded bun served with french fries

### **Classic Cobb**

chopped romaine with chicken, bacon, blue cheese, avocado, tomato, egg & herb vinaigrette

### **Park Presidio Breakfast**

two eggs scrambled, bacon & wheat toast

### **Buttermilk Pancakes**

with maple syrup & seasonal fruit

### Dessert

Select One

**New York Cheesecake** Cream-cheese filling, flaky graham cracker crust, freshly squeezed orange and lemon juices.

**Carrot Cake** Freshly grated carrots, toasted walnuts, raisins and spices.

**Cappuccino Chocolate Cake** Dark-chocolate cake, flavored with cappuccino and rum.

**Chocolate Decadence Cake** Three layers of flourless chocolate cake layered with a fine layer of chocolate ganache

**\$20 per person**

Lunch includes Fresh Baked Bread, Coffee, Tea, Sodas & Juices.

*Prices are subject to 8.5% Sales Tax and 21% Service Charge.*



## Market Buffet

### **Mixed Green Salad**

Baby greens, tomato, English cucumber, pickled red onion & balsamic vinaigrette

### **Pasta Salad**

Seasonal vegetables, Thai Peanut Dressing

### **Assorted Sandwiches**

Natural turkey breast, cheddar cheese, bacon, lettuce, tomato, herb mayonnaise on sourdough

\*

Black forest ham, swiss cheese, whole grain mustard, leaf lettuce, tomato on ciabatta bread

\*

Sopresetta salami, roasted bell peppers, provolone cheese, olive tapenade, lettuce, mayonnaise on a soft hoagie roll

\*

Roasted peppers, grilled zucchini, oven dried tomatoes, house made hummus, baby greens on herb ciabatta

Assorted Kettle Chips

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Sodas & Juices

**\$28 per person**

## Twin Peaks Buffet

### **Spinach Salad**

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

### **Grilled Chicken Breast**

Wild mushrooms, sherry cream sauce

### **Eggplant Parmesan**

Marinara sauce, buffalo mozzarella, basil pesto

Mashed Potatoes

Seasonal Vegetable

Assorted Dinner Rolls

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Sodas & Juices

**\$35 per person**

*Prices are subject to 8.5% Sales Tax and 21% Service Charge.*



## Presidio Heights Buffet

### **Presidio Waldorf**

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

### **Loch Duart Salmon Filet**

Lemon Buerre Blanc

### **Grilled Sirloin**

Pink Peppercorn Cream Sauce

Rosemary Roasted Potatoes

Seasonal Vegetable

Assorted Dinner Rolls

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Sodas & Juices

**\$40 per person**

## Double Bogey Buffet

**49er All Beef Hot Dogs, Hamburgers & Cheeseburgers**

**OR**

**BBQ Chicken**

**served with**

French Fries, Roasted Potatoes or Potato Salad

Baked Beans

Mixed Greens

All the Trimmings

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Sodas & Juices

**\$23 per person / \$28 per person for both options**

*Prices are subject to 8.5% Sales Tax and 21% Service Charge.*



## Presidio Par Buffet

BBQ Chicken

Specialty Sausages

House-made Vegetarian Chili

Mixed Greens

French Fries, Roasted Potatoes or Potato Salad

House-made Cornbread

All the Trimmings

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Sodas & Juices

**\$30 per person**

## Golfer Buffet

Bloody Mary Marinated Tri-Tip

Marinated & Grilled Chicken Breasts

Baked Ziti with Grilled Vegetables and Italian Cheeses

Mixed Greens

Seasonal Vegetable

French Fries, Roasted Potatoes or Potato Salad

Gourmet Dinner Rolls

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Sodas & Juices

**\$37 per person**

*All prices are subject to 8.5% sales tax and 21% Service Charge.*



## Presidio Appetizers

### **Beef or Chicken Taquitos**

Sour Cream, Guacamole & Salsa

**\$22 per dozen**

### **Fried Vegetable Spring Rolls**

Sweet Chili Dipping Sauce

**\$20 per dozen**

### **Cheese Quesadillas**

Sour Cream, Guacamole & Pico de Gallo

**\$20 per dozen**

### **Stuffed Potato Skins**

Jack & Cheddar Cheeses, Scallion, Bacon & Sour Cream

**\$20 per dozen**

### **Chipotle Chicken Wings**

House-made Blue Cheese Dipping Sauce, Celery

**\$24 per dozen**

### **Chicken Tenders**

BBQ Sauce

**\$22 per dozen**

### **Shrimp Cocktail**

House-made Cocktail Sauce, Lemon

**\$26 per dozen**

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### **House-made Corn Tortilla Chips**

with Pico de Gallo

**\$25 serves 20**

### **Gourmet Cheese Display**

**\$120 serves 20**

### **Seasonal Vegetable Crudités**

**\$75 serves 20**

### **Seasonal Berry & Fruit Platter**

**\$75 serves 20**

*All prices are subject to 8.5% sales tax and 21% Service Charge.*



## Hors D'oeuvre Enhancements

### Hors d'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

*\$7.95 per person*

### Mediterranean Platter

Hummus, Baba Ganoush, Tabuli with Fresh Nann  
Garnished with Olives & Pickled Vegetables

*\$5.50 per person*

### Grilled Vegetable Platter

Seasonal Display of Grilled & Marinated Vegetables  
served with a Tomato-Basil Coulis

*\$5.50 per person*

### Salmon Platter

Smoked **or** Chilled Poached Salmon served with Capers, Red Onion,  
Chopped Egg, Lemon, Cucumber & Dill Crème Fraiche

*\$8.75 per person*

### Antipasto Platter

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

*\$10.50 per person*

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Passed or Stationery Hors D'oeuvres

Hors D'oeuvres Included in Packages or offered Ala Carte  
(Pricing includes 2-3 pieces per person, per hors d'oeuvre)

### **WARM**

- Fried Vegetable Spring Rolls** sweet chile sauce \$3.25
- Mini Beef Wellington** truffle demi glace \$4.25
- Coconut Prawn Tempura** curry dipping sauce \$4.75
- Arancini** Saffron risotto & parmesan cheese \$3.25
- Mini Crab Cakes** gingered sriracha aioli \$4.50
- Stuffed Mushrooms** mushroom duxelle, vegetables, parmesan, balsamic reduction \$3.25
- Spanikopita** mini phyllo cup, fresh spinach, feta cheese \$4.00
- Mini Grilled Cheese** brie cheese, caramelized onion, sourdough \$3.25
- Skewers** \$3.75 (any type)
  - Chicken Satay** Thai chili peanut sauce
  - Marinated Beef** horseradish cream
  - Salt & Pepper Prawn** green onion aioli
  - Seasonal Vegetable** roasted red bell pepper sauce
  - Tomato-Mozzarella** fresh basil

### **COLD**

- Tuna Tartare** wasabi aioli, wonton crisp \$4.25
- New Potatoes** Tobikko caviar & chive crème Fraiche \$4.00
- Chilled Prawn** cocktail sauce \$3.50
- Smoked Salmon** rye toast, lemon crème Fraiche \$3.50
- Buffalo Mozzarella** tomato, basil, soft sourdough, balsamic reduction \$3.75
- Mushroom Pate** fresh herbs, mini phyllo cup, goat cheese mousse \$3.25
- Crab Salad** Belgium endive, avocado, citrus aioli \$4.50
- Beef Carpaccio** caper aioli, pickled red onion, crostini \$3.75
- Brie Cheese** spiced pecan, brown sugar, rice cracker \$3.25

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Bar Service Options

### Hosted Bar – Based on Consumption

All beverages (or those selected to be hosted) served at the bar(s) are billed based on consumption and added to the master bill. Individual beverage pricing is as follows;

House Brand Liquors (\$6.00-\$6.50), Call Brand Liquors (\$7.00-7:50), Premium Brand Liquors (\$8.00-\$8.50), Super Premium Liquors (\$9.00-\$9.50), Beer (\$4.00-\$6.00), Soft Drinks (\$1.75), Juices (\$2.50), Bottled Water (\$2.00-\$3.75)

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 Hourly Bar

Hosted Hourly Unlimited Bar Packages (per person, per hour pricing listed below)  
Level of package to be selected by the host.

	<u>One Hour</u>	<u>Two</u>	<u>Three</u>	<u>Four</u>	<u>Five</u>
<b>Beer, House Wine &amp; Champagne, Soda, Juice – Level 1</b>	\$12.00	\$18.00	\$23.00	\$26.00	\$28.00
<b>House Brand Liquor (well) – Level 2</b> Vodka - Seagrams • Gin - Gordon's • Scotch - Grants • Rum - Castillo • Tequila - Matador • Whiskey - Old Crow	\$14.00	\$22.00	\$28.00	\$34.00	\$38.00
<b>Call Brand Liquor – Level 3</b> Vodka - Absolute, Stoli • Gin - Bombay, Beefeater • Scotch - Dewars, Johnny Walker Red • Tequila - Sauza Hornitos Whiskey - Seagram's 7, Jameson, Jack Daniels • Rum - Captain Morgan, Bacardi Light, Meyer's	\$18.00	\$25.00	\$32.00	\$38.00	\$42.00
<b>Premium Brand Liquor – Level 4</b> Vodka - Ketel One • Gin - Bombay Sapphire, Tanquery • Scotch - Chivas Regal, Johnny Walker Black • Rum - Bacardi 151 Whiskey - Knob Creek Bourbon, Makers Mark, Crown Royal • Brandy - Hennessy VS • Tequila -Herradura Silver	\$20.00	\$28.00	\$36.00	\$42.00	\$46.00
<b>Super Premium- Level 5</b> Vodka - Grey Goose, Belvedere, Hangar One • Gin - Hendrick's, Tanquery 10 • Scotch; Glenlivet 12yr, Dewer's 12yr Rum – 10 Cane • Whiskey - Woodforde Reserve, Gentlemen Jack • Tequila – Herradura Reposado, Patron Silver	\$22.00	\$30.00	\$38.00	\$44.00	\$50.00

### Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar(s).  
The appropriate fee is then charged to the master bill for each ticket used.  
Guests are charged cash for their beverage if they do not have a ticket.  
Ideal for informal groups.

### No Host or Cash Bar

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



## Wine By The Bottle

NV	Mumm Napa, <i>Brut Prestige - Napa</i>	35.
NV	Simonnet-Febvre, <i>Brut Rosé - Crémant de Bourgogne, France</i>	35.
NV	Stellina di Notte, <i>Prosecco - Veneto, Italy</i>	35.

### White

2010	Trajarinho, - <i>Vinho Verde, Portugal</i>	26.
2011	Matua Valley, <i>Sauvignon Blanc - Marlborough, New Zealand</i>	25.
2010	Luis Pato, <i>Maria Gomes - Beiras, Portugal</i>	27.
2009	Rainer Wess, <i>Grüner Veltliner, Wachau, Austria</i>	29.
2008	C.H. Berres, <i>Impulse, Riesling, Mosel, Germany</i>	27.
2006	Martin Schaetzel, <i>Cuvée Reserve, Riesling, Alsace, France - Biodynamic</i>	30.
2009	Marc Brédif, - <i>Vouvray, France</i>	31.
2009	Tohu, <i>Chardonnay, unoaked - Marlborough, N. Z. - Certified Sustainable</i>	29.
2009	Raymond 'R' Collection, <i>Chardonnay, - Monterey</i>	29.

### Rosé

2009	Gran Feudo, <i>Garnacha, - Navarra, Spain</i>	27.
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### Red

2009	J Storey, <i>Pinot Noir - Encell Vineyard, San Luis Obispo</i>	35.
2009	Potel Aviron, <i>Morgon Côte du Py, France</i>	31.
2010	Filón, <i>Garnacha - Calatayud, Spain</i>	26.
2009	Delas, Saint Esprit - <i>Côtes du Rhône, France</i>	27.
2009	Dry Creek Vineyards, <i>Heritage, Zinfandel - Sonoma County</i>	28.
2008	Desert Wind Vineyard, <i>Merlot, Waluke Slope, Washington</i>	27.
2007	Sbragia Family Vineyards, <i>Merlot - Home Ranch, Dry Creek</i>	34.
2007	Benziger, <i>Cabernet Sauvignon - Sonoma County - Certified Sustainable</i>	29.

House wine is \$25 per bottle - type is subject to change.

We change our wine list every 3-4 months. Before choosing the wine for your event, please contact the Event Sales Manager to confirm the current wine list.

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



**P R E S I D I O C A F E**

**2012  
BANQUET MENUS**

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**Hors d'oeuvre Receptions**

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Located in the Clubhouse at the Presidio Golf Course  
In the Heart of San Francisco

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415/561-4661 ext. 207  
300 Finley Road, San Francisco, CA 94129



## Light Hors D'oeuvres Reception

### Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

### Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

### Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

*\$25 per person*

## Medium Hors D'oeuvres Reception

### Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

### Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

### Carving Station

Minimum of 50 guests is required for an on-site carver.  
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches.

Your Choice of *one* from our complete list of Carving Stations  
Served with Small Dinner Rolls

### Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

*\$38 per person*

Please see our complete items list of hors d'oeuvres & Carving Stations.  
*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Heavy Hors D'oeuvres Reception

### Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

### Passed Hors D'oeuvres

Your Choice of *four* Hors D'oeuvre Selections

### Carving Station

Minimum of 50 guests is required for an on-site carver.  
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches

Your Choice of *two* from our complete list of Carving Stations  
Served with Small Dinner Rolls

### Dessert Buffet

Assortment of Bite-Sized Desserts  
Coffee, Decaf and Hot Tea Station

*\$48 per person*

## Carving Stations

**Herb & Garlic Encrusted Prime Rib \***  
Horseradish Cream Sauce

**Roasted Beef Tenderloin \***  
Red Wine Reduction

**Rosemary Brined Pork Tenderloin**  
Mango-Dried Cherry Chutney

**Roasted Leg Of Lamb \***  
Herb Pesto Sauce

**Black Forest Ham**  
Assorted Mustards

**Herb Roasted Turkey Breast**  
Cranberry-Orange Sauce

\* \$5.00 per person surcharge added.

Please see our complete items list of hors d'oeuvres.  
Prices are subject to 8.5% Sales Tax & 21% Service Charge.



## Hors D'oeuvre Reception Enhancements

### Mediterranean Platter

Hummus, Baba Ganoush, Tabuli with Fresh Nann  
Garnished with Olives & Pickled Vegetables

*\$5.50 per person*

### Grilled Vegetable Platter

Seasonal Display of Grilled & Marinated Vegetables  
served with a Tomato-Basil Coulis

*\$5.50 per person*

### Salmon Platter

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

*\$8.75 per person*

### Antipasto Platter

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

*\$10.50 per person*

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Passed or Stationery Hors D'oeuvres

Hors D'oeuvres Included in Packages or offered Ala Carte  
(Pricing includes 2-3 pieces per person, per hors d'oeuvre)

### **WARM**

- Fried Vegetable Spring Rolls** sweet chile sauce \$3.25  
**Mini Beef Wellington** truffle demi glace \$4.25  
**Coconut Prawn Tempura** curry dipping sauce \$4.75  
**Arancini** Saffron risotto & parmesan cheese \$3.25  
**Mini Crab Cakes** gingered sriracha aioli \$4.50  
**Stuffed Mushrooms** mushroom duxelle, vegetables, parmesan, balsamic reduction \$3.25  
**Spanikopita** mini phyllo cup, fresh spinach, feta cheese \$4.00  
**Mini Grilled Cheese** brie cheese, caramelized onion, sourdough \$3.25  
**Skewers** \$3.75 (any type)  
    **Chicken Satay** Thai chili peanut sauce  
    **Marinated Beef** horseradish cream  
    **Salt & Pepper Prawn** green onion aioli  
    **Seasonal Vegetable** roasted red bell pepper sauce  
    **Tomato-Mozzarella** fresh basil

### **COLD**

- Tuna Tartare** wasabi aioli, wonton crisp \$4.25  
**New Potatoes** Tobikko caviar & chive crème Fraiche \$4.00  
**Chilled Prawn** cocktail sauce \$3.50  
**Smoked Salmon** rye toast, lemon crème Fraiche \$3.50  
**Buffalo Mozzarella** tomato, basil, soft sourdough, balsamic reduction \$3.75  
**Mushroom Pate** fresh herbs, mini phyllo cup, goat cheese mousse \$3.25  
**Crab Salad** Belgium endive, avocado, citrus aioli \$4.50  
**Beef Carpaccio** caper aioli, pickled red onion, crostini \$3.75  
**Brie Cheese** spiced pecan, brown sugar, rice cracker \$3.25

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## Bar Service Options

### Hosted Bar – Based on Consumption

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Level of package to be selected by the host.

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<b>Beer, House Wine &amp; Champagne, Soda, Juice – Level 1</b>	\$12.00	\$18.00	\$23.00	\$26.00	\$28.00
<b>House Brand Liquor (well) – Level 2</b>	\$14.00	\$22.00	\$28.00	\$34.00	\$38.00
Vodka - Seagrams • Gin - Gordon's • Scotch - Grants • Rum - Castillo • Tequila - Matador • Whiskey - Old Crow					
<b>Call Brand Liquor – Level 3</b>	\$18.00	\$25.00	\$32.00	\$38.00	\$42.00
Vodka - Absolute, Stoli • Gin - Bombay, Beefeater • Scotch - Dewars, Johnny Walker Red • Tequila - Sauza Hornitos Whiskey - Seagram's 7, Jameson, Jack Daniels • Rum - Captain Morgan, Bacardi Light, Meyer's					
<b>Premium Brand Liquor – Level 4</b>	\$20.00	\$28.00	\$36.00	\$42.00	\$46.00
Vodka - Ketel One • Gin - Bombay Sapphire, Tanquery • Scotch - Chivas Regal, Johnny Walker Black • Rum - Bacardi 151 Whiskey - Knob Creek Bourbon, Makers Mark, Crown Royal • Brandy - Hennessy VS • Tequila -Herradura Silver					
<b>Super Premium – Level 5</b>	\$22.00	\$30.00	\$38.00	\$44.00	\$50.00
Vodka - Grey Goose, Belvedere, Hangar One • Gin - Hendrick's, Tanquery 10 • Scotch; Glenlivet 12yr, Dewer's 12yr Rum – 10 Cane • Whiskey - Woodforde Reserve, Gentlemen Jack • Tequila – Herradura Reposado, Patron Silver					

### Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar(s).

The appropriate fee is then charged to the master bill for each ticket used.

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Ideal for informal groups.

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



## Wine By The Bottle

NV	Mumm Napa, <i>Brut Prestige - Napa</i>	35.
NV	Simonnet-Febvre, <i>Brut Rosé - Crémant de Bourgogne, France</i>	35.
NV	Stellina di Notte, <i>Prosecco - Veneto, Italy</i>	35.

### White

2010	Trajarinho, - <i>Vinho Verde, Portugal</i>	26.
2011	Matua Valley, <i>Sauvignon Blanc - Marlborough, New Zealand</i>	25.
2010	Luis Pato, <i>Maria Gomes - Beiras, Portugal</i>	27.
2009	Rainer Wess, <i>Grüner Veltliner, Wachau, Austria</i>	29.
2008	C.H. Berres, <i>Impulse, Riesling, Mosel, Germany</i>	27.
2006	Martin Schaetzel, <i>Cuvée Reserve, Riesling, Alsace, France - Biodynamic</i>	30.
2009	Marc Brédif, - <i>Vouvray, France</i>	31.
2009	Tohu, <i>Chardonnay, unoaked - Marlborough, N. Z. - Certified Sustainable</i>	29.
2009	Raymond 'R' Collection, <i>Chardonnay, - Monterey</i>	29.

### Rosé

2009	Gran Feudo, <i>Garnacha, - Navarra, Spain</i>	27.
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### Red

2009	J Storey, <i>Pinot Noir - Encell Vineyard, San Luis Obispo</i>	35.
2009	Potel Aviron, <i>Morgon Côte du Py, France</i>	31.
2010	Filón, <i>Garnacha - Calatayud, Spain</i>	26.
2009	Delas, Saint Esprit - <i>Côtes du Rhône, France</i>	27.
2009	Dry Creek Vineyards, <i>Heritage, Zinfandel - Sonoma County</i>	28.
2008	Desert Wind Vineyard, <i>Merlot, Waluke Slope, Washington</i>	27.
2007	Sbragia Family Vineyards, <i>Merlot - Home Ranch, Dry Creek</i>	34.
2007	Benziger, <i>Cabernet Sauvignon - Sonoma County - Certified Sustainable</i>	29.

House wine is \$25 per bottle - type is subject to change.

We change our wine list every 3-4 months. Before choosing the wine for your event, please contact the Event Sales Manager to confirm the current wine list.



**P R E S I D I O C A F E**

**2012  
BANQUET MENUS**

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**Dinner**

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**Located in the Clubhouse at the Presidio Golf Course  
In the Heart of San Francisco**

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**415/561-4661 ext. 207  
300 Finley Road, San Francisco, CA 94129**



## 3 Course Dinner Package

Precounts due 7 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.

### FIRST COURSE

#### **Hors D'oeuvres Display**

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

### SECOND COURSE

Choice of One Salad Selection, if Plated  
Choice of Two Salad Selections, if Buffet  
Served with Fresh Baked Dinner Rolls & Butter

### THIRD COURSE

Choice of One or Two Entrée Selections  
and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch & Vegetable)

### BEVERAGES

Coffee, Decaf and Hot Tea Station

**\$55 buffet / \$60 plated per person**  
one entrée selection, one vegetarian selection

**\$60 buffet/ \$65 plated per person**  
two entrée selections, one vegetarian selection

**Passed Hors D'oeuvres and Dessert can be added ala carte.**

**\* Please see Bar Service Options for beverage packages/pricing**  
Please see our complete items list of salads, entrees and dessert  
*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## 4 Course Dinner Package

Precounts due 7 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.

### FIRST COURSE

#### **Hors D'oeuvres Display**

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

**AND**

#### **Passed or Stationery Hors D'oeuvres**

Your Choice of Two Hors D'oeuvre Selections

Additional Hors D'oeuvres can be added ala carte.

### SECOND COURSE

Choice of One Salad Selection, if Plated

Choice of Two Salad Selections, if Buffet

Served with Fresh Baked Dinner Rolls & Butter

### THIRD COURSE

Choice of One or Two Entrée Selections  
and One Vegetarian Entrée Selection

Chef Selected Accompaniments

### FOURTH COURSE

Your Choice of Dessert from our Current Dessert Menu

OR

Traditional Tiered Wedding Cake by The Cakemaker

Cake Cutting and Service

Cake Cutting and Plating Service Included

### BEVERAGES

Coffee, Decaf and Hot Tea Station

**\$65 buffet / \$70 plated per person**

one entrée selection, one vegetarian selection

**\$70 buffet / \$75 plated per person**

two entrée selections, one vegetarian selection

**\* Please see Bar Service Options for beverage packages/pricing**

Please see our complete items list of hors d'oeuvres, salads & entrees

Prices are subject to 8.5% Sales Tax & 21% Service Charge.



## Golden Gate Package

Precounts due 7 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.

### OPEN BAR

Fully stocked open bar service for up to 4 hours (5 hours for weddings) including Unlimited Well & Call Liquors, Imported & Domestic Beers, House Wine, Champagne & Soft Drinks

### FIRST COURSE

#### **Hors D'oeuvres Display**

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

**And**

#### **Passed or Stationery Hors D'oeuvres**

Your Choice of Two Hors D'oeuvre Selections

Additional Hors D'oeuvres can be added ala carte.

### SECOND COURSE

Choice of One Salad Selection, if Plated

Choice of Two Salad Selections, if Buffet

Served with Fresh Baked Dinner Rolls & Butter

### THIRD COURSE

Choice of Two Entrée Selections

and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch and Vegetable)

### FOURTH COURSE

Your Choice of Dessert from our Current Dessert Menu

Or

Traditional Tiered Wedding Cake by The Cakemaker

Cake Cutting and Service

Cake Cutting and Plating Service Included

### BEVERAGES

Coffee, Decaf and Hot Tea Station

#### ***\$110 per person (buffet or plated)***

-Upgrade to Premium Liquors - \$115/ Super Premium - \$120

- Upgrade on Wines Available...please ask Sales Manager regarding pricing

Please see our complete items list of hors d'oeuvres, salads & entrees  
*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Light Hors D'oeuvres Reception

### Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

### Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

### Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

*\$25 per person*

## Medium Hors D'oeuvres Reception

### Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

### Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

### Carving Station

Minimum of 50 guests is required for an on-site carver.  
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches.

Your Choice of *one* from our complete list of Carving Stations  
Served with Small Dinner Rolls

### Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

*\$38 per person*

Please see our complete items list of hors d'oeuvres & Carving Stations.  
*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Heavy Hors D'oeuvres Reception

### Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

### Passed Hors D'oeuvres

Your Choice of *four* Hors D'oeuvre Selections

### Carving Station

Minimum of 50 guests is required for an on-site carver.  
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches

Your Choice of *two* from our complete list of Carving Stations  
Served with Small Dinner Rolls

### Dessert Buffet

Assortment of Bite-Sized Desserts  
Coffee, Decaf and Hot Tea Station

*\$48 per person*

## Carving Stations

**Herb & Garlic Encrusted Prime Rib \***  
Horseradish Cream Sauce

**Roasted Beef Tenderloin \***  
Red Wine Reduction

**Rosemary Brined Pork Tenderloin**  
Mango-Dried Cherry Chutney

**Roasted Leg Of Lamb \***  
Herb Pesto Sauce

**Black Forest Ham**  
Assorted Mustards

**Herb Roasted Turkey Breast**  
Cranberry-Orange Sauce

\* \$5.00 per person surcharge added.

Please see our complete items list of hors d'oeuvres.  
Prices are subject to 8.5% Sales Tax & 21% Service Charge.



## Hors D'oeuvre Reception Enhancements

### Mediterranean Platter

Hummus, Baba Ganoush, Tabuli with Fresh Nann  
Garnished with Olives & Pickled Vegetables

*\$5.50 per person*

### Grilled Vegetable Platter

Seasonal Display of Grilled & Marinated Vegetables  
served with a Tomato-Basil Coulis

*\$5.50 per person*

### Salmon Platter

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

*\$8.75 per person*

### Antipasto Platter

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

*\$10.50 per person*

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Passed or Stationery Hors D'oeuvres

Hors D'oeuvres Included in Packages or offered Ala Carte  
(Pricing includes 2-3 pieces per person, per hors d'oeuvre)

### **WARM**

- Fried Vegetable Spring Rolls** sweet chile sauce \$3.25
- Mini Beef Wellington** truffle demi glace \$4.25
- Coconut Prawn Tempura** curry dipping sauce \$4.75
- Arancini** Saffron risotto & parmesan cheese \$3.25
- Mini Crab Cakes** gingered sriracha aioli \$4.50
- Stuffed Mushrooms** mushroom duxelle, vegetables, parmesan, balsamic reduction \$3.25
- Spanikopita** mini phyllo cup, fresh spinach, feta cheese \$4.00
- Mini Grilled Cheese** brie cheese, caramelized onion, sourdough \$3.25
- Skewers** \$3.75 (any type)
  - Chicken Satay** Thai chili peanut sauce
  - Marinated Beef** horseradish cream
  - Salt & Pepper Prawn** green onion aioli
  - Seasonal Vegetable** roasted red bell pepper sauce
  - Tomato-Mozzarella** fresh basil

### **COLD**

- Tuna Tartare** wasabi aioli, wonton crisp \$4.25
- New Potatoes** Tobikko caviar & chive crème Fraiche \$4.00
- Chilled Prawn** cocktail sauce \$3.50
- Smoked Salmon** rye toast, lemon crème Fraiche \$3.50
- Buffalo Mozzarella** tomato, basil, soft sourdough, balsamic reduction \$3.75
- Mushroom Pate** fresh herbs, mini phyllo cup, goat cheese mousse \$3.25
- Crab Salad** Belgium endive, avocado, citrus aioli \$4.50
- Beef Carpaccio** caper aioli, pickled red onion, crostini \$3.75
- Brie Cheese** spiced pecan, brown sugar, rice cracker \$3.25

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



PRESIDIO CAFE

## Salad Selections

### **Caesar**

Romaine Hearts, Classic Caesar Dressing, Parmesan & Foccacia Croutons

### **Butter Lettuce**

Pears, Manchego Cheese, Toasted Walnuts & Herb Dressing

### **Mixed Greens**

English Cucumbers, Tomato, Pickled Red Onion & Balsamic Vinaigrette

### **Roasted Beets**

Arugula, Orange, Fennel, Evoo, Laura Chenel Goat Cheese

### **Wedge**

Little Gem Lettuce, Bacon, Red Onion, Balsamic Reduction, Creamy Blue Cheese Dressing, Blue Cheese Crumbles

### **Spinach**

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

### **Presidio Waldorf**

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

### **Tre Colore**

Raddichio, Endive, Arugula, Lemon Vinaigrette

### **Heirloom Tomato** (Seasonal)

Buffalo Mozzarella, Tomato, Basil Evoo, Maldon Sea Salt



## **Plated Entrée Selections**

Packages include 1 or 2 protein selections, plus 1 vegetarian selection

### **Grilled Sirloin Steak**

Potato Gratin, Caramelized Onions, Rosemary Demi Glace

### **Grilled Filet Mignon**

Potato Puree, Red Wine Reduction, Point Reyes Blue Cheese

### **Roasted Lamb Rack**

Hoisin Citrus Sauce, Israeli Cous Cous

### **Mole Chicken**

Naturally Raised Chicken Breast, Spanish Rice, Mexican Chocolate Sauce

### **Market Chicken**

Naturally Raised Chicken Breast, Oven Dried Tomato, Country Olives, Quinoa & Parsley Oil

### **Turkey Piccata**

Naturally Raised Turkey Breast, Lemon Caper Sauce, Potato Puree

### **Rosemary Brined Pork Tenderloin**

Forbidden Rice, Mango – Dried Cherry Chutney

### **Seasonal White Fish**

Foccacia, Roasted Peppers, Bouillabaisse Sauce, Herb Pistou

### **Loch Duart Salmon Filet**

Sticky Rice, Edamame, Miso Buerre Blanc

### **Risotto (Vegetarian)**

Chef's Seasonal Choice

### **Eggplant Pamresan (Vegetarian)**

Marinara, Buffalo Mozzarella, Basil Pesto

**All Entrees are served with Chef's Choice Seasonal Vegetable**



## **Buffet Entrée Selections**

Packages include 1 or 2 protein selections, plus 1 vegetarian selection

### **Loch Duart Salmon Filet**

Lemon Buerre Blanc

### **Seasonal White Fish**

Roasted Tomato Sauce

### **Grilled Chicken Breast**

Wild Mushrooms, Sherry Cream Sauce

### **Braised Beef Short Ribs**

Red Wine Reduction

### **Grilled Sirloin**

Pink Peppercorn Cream Sauce

### **Prime Rib**

Creamy Horseradish Sauce

### **Roasted Beef Tenderloin**

Bordelaise Sauce

### **Tortellini (Vegetarian)**

Cheese Filled Pasta

With Creamy Pesto Sauce Or Marinara

### **Risotto (Vegetarian)**

Chef's Seasonal Choice

## **Buffet Side Selections**

(Choose 1)

**Creamy Mashed Potato**

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**Wild Rice Medley**

\*

**Rosemary Roasted Potatoes**

\*

**Garlic & Herb Fries**

\*

**Buttery Herb Penne Pasta**

Served with Chef's Choice of Seasonal Vegetable



## Dessert Selections

### Cheesecakes

(sliced pieces)

**New York** Cream-cheese filling, flaky graham cracker crust, freshly squeezed orange and lemon juices.

**Amaretto** Cheesecake with the flavors of toasted almonds and Amaretto liqueur.

**Chocolate Swirl** Creamy cheesecake, topped by swirls of chocolate ganache and cream cheese.

**Raspberry Swirl** Creamy cheesecake, topped by swirls of raspberry marmalade and cream cheese.

### Cakes

(sliced pieces)

**Carrot** Freshly grated carrots, toasted walnuts, raisins and spices.

**Black Forest** Chocolate sponge cake, syrup of sour cherries and covered with chocolate shavings and cherries.

**Lemon Raspberry** Two layers of lemon sponge cake, lemon cream, raspberry marmalade

**Cappuccino** Dark-chocolate cake, flavored with cappuccino and rum.

**Chocolate Decadence** Three layers of flourless chocolate cake layered with a fine layer of chocolate ganache

### Individual Specialty Desserts

(Additional \$1.50 per person)

**Chocolate Mousse Cup** Chocolate encompasses a dark-chocolate cake topped with whipped cream and chocolate shavings.

**Tiramisu** An Italian classic, with a colorful blend of the bold flavors of exquisite coffee and the finest cocoa.

**Raspberry Decadence** A dark-chocolate cake, with a smooth, creamy raspberry filling.

**Carrot Cake** Grated carrots, walnuts and a cream-cheese filling

**White Chocolate Espresso** Coffee & the finest chocolate in a succulent filling add pizzazz to this wondrous brownie.

**Molten Chocolate Pastry** Dazzling delicacy erupts with daring flavors, expressly punctuated by an audacious Belgian chocolate liquor filling.

### Dessert Buffet

Assortment of Desserts in Smaller Portions

### Cupcake Display

(Select 3 flavors)

Red Velvet, Orange Zest, Chocolate Ganache, Oreo Cookie, Chocolate Mint

**All Desserts**

**\$7.00 per person**

**Assortment of House-made Cookies & Brownies - \$2.75 per person**

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*



## Bar Service Options

### Hosted Bar – Based on Consumption

All beverages (or those selected to be hosted) served at the bar(s) are billed based on consumption and added to the master bill. Individual beverage pricing is as follows;

House Brand Liquors (\$6.00-\$6.50), Call Brand Liquors (\$7.00-7:50), Premium Brand Liquors (\$8.00-\$8.50), Super Premium Liquors (\$9.00-\$9.50), Beer (\$4.00-\$6.00), Soft Drinks (\$1.75), Juices (\$2.50), Bottled Water (\$2.00-\$3.75)

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 Hourly Bar

Hosted Hourly Unlimited Bar Packages (per person, per hour pricing listed below)  
Level of package to be selected by the host.

	<u>One Hour</u>	<u>Two</u>	<u>Three</u>	<u>Four</u>	<u>Five</u>
<b>Beer, House Wine &amp; Champagne, Soda, Juice – Level 1</b>	\$12.00	\$18.00	\$23.00	\$26.00	\$28.00
<b>House Brand Liquor (well) – Level 2</b> Vodka - Seagrams • Gin - Gordon's • Scotch - Grants • Rum - Castillo • Tequila - Matador • Whiskey - Old Crow	\$14.00	\$22.00	\$28.00	\$34.00	\$38.00
<b>Call Brand Liquor – Level 3</b> Vodka - Absolute, Stoli • Gin - Bombay, Beefeater • Scotch - Dewars, Johnny Walker Red • Tequila - Sauza Hornitos Whiskey - Seagram's 7, Jameson, Jack Daniels • Rum - Captain Morgan, Bacardi Light, Meyer's	\$18.00	\$25.00	\$32.00	\$38.00	\$42.00
<b>Premium Brand Liquor – Level 4</b> Vodka - Ketel One • Gin - Bombay Sapphire, Tanquery • Scotch - Chivas Regal, Johnny Walker Black • Rum - Bacardi 151 Whiskey - Knob Creek Bourbon, Makers Mark, Crown Royal • Brandy - Hennessy VS • Tequila -Herradura Silver	\$20.00	\$28.00	\$36.00	\$42.00	\$46.00
<b>Super Premium – Level 5</b> Vodka - Grey Goose, Belvedere, Hangar One • Gin - Hendrick's, Tanquery 10 • Scotch; Glenlivet 12yr, Dewer's 12yr Rum – 10 Cane • Whiskey - Woodforde Reserve, Gentlemen Jack • Tequila – Herradura Reposado, Patron Silver	\$22.00	\$30.00	\$38.00	\$44.00	\$50.00

### Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar(s).  
The appropriate fee is then charged to the master bill for each ticket used.  
Guests are charged cash for their beverage if they do not have a ticket.  
Ideal for informal groups.

### No Host or Cash Bar

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



## Wine By The Bottle

NV	Mumm Napa, <i>Brut Prestige - Napa</i>	35.
NV	Simonnet-Febvre, <i>Brut Rosé - Crémant de Bourgogne, France</i>	35.
NV	Stellina di Notte, <i>Prosecco - Veneto, Italy</i>	35.

### White

2010	Trajarinho, - <i>Vinho Verde, Portugal</i>	26.
2011	Matua Valley, <i>Sauvignon Blanc - Marlborough, New Zealand</i>	25.
2010	Luis Pato, <i>Maria Gomes - Beiras, Portugal</i>	27.
2009	Rainer Wess, <i>Grüner Veltliner, Wachau, Austria</i>	29.
2008	C.H. Berres, <i>Impulse, Riesling, Mosel, Germany</i>	27.
2006	Martin Schaetzel, <i>Cuvée Reserve, Riesling, Alsace, France - Biodynamic</i>	30.
2009	Marc Brédif, - <i>Vouvray, France</i>	31.
2009	Tohu, <i>Chardonnay, unoaked - Marlborough, N. Z. - Certified Sustainable</i>	29.
2009	Raymond 'R' Collection, <i>Chardonnay, - Monterey</i>	29.

### Rosé

2009	Gran Feudo, <i>Garnacha, - Navarra, Spain</i>	27.
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### Red

2009	J Storey, <i>Pinot Noir - Encell Vineyard, San Luis Obispo</i>	35.
2009	Potel Aviron, <i>Morgon Côte du Py, France</i>	31.
2010	Filón, <i>Garnacha - Calatayud, Spain</i>	26.
2009	Delas, <i>Saint Esprit - Côtes du Rhône, France</i>	27.
2009	Dry Creek Vineyards, <i>Heritage, Zinfandel - Sonoma County</i>	28.
2008	Desert Wind Vineyard, <i>Merlot, Waluke Slope, Washington</i>	27.
2007	Sbragia Family Vineyards, <i>Merlot - Home Ranch, Dry Creek</i>	34.
2007	Benziger, <i>Cabernet Sauvignon - Sonoma County - Certified Sustainable</i>	29.

House wine is \$25 per bottle - type is subject to change.

We change our wine list every 3-4 months. Before choosing the wine for your event, please contact the Event Sales Manager to confirm the current wine list.

*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*