



2025
Presidio Golf Course
Introductory 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!

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

Shared On-Site Parking



The Presidio Golf Course offers specialized menus for breakfast & lunch. Please request the menus if you plan on hosting a daytime event.

Breakfast Menu

Breakfast at Presidio

Continental

Assorted Breakfast Pastries

Bagels & More Assorted Bagels & Smears

Add Smoked Salmon with Tomatoes, Caper Berries & Onion | Additional per person

Brekkie Burrito Buffet | full or half burritos

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

Traditional | 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

*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

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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Frittata includes ham, spinach, swiss cheese, onions, heavy cream, eggs, salt, and pepper

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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

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 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

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

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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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 **buffet / plated**

Two Entrée Selections **buffet / plated**

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 soft open bar service including unlimited Draft & Bottled Beers, Emerald Wine, Emerald Sparkling Wine & Soft Drinks. Tableside Wine or Champagne Toast at Meal Service

Three Courses included as described in the Palmer Package

Two Passed Hors D'oeuvres

Fourth Course

Included Cake Cutting & Plating Service

buffet / plated

One entrée selection,

One vegan/vegetarian selection

buffet / plated

Two entrée selections,

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

Tableside Wine or Champagne Toast at Meal Service

Three Courses included as described in the Pavilion Package

Three Passed Hors D'oeuvres

Two entrée selections,
One vegan/vegetarian selection

Fourth Course

Included Cake Cutting & Plating Service
Included Assorted Miniature Dessert Buffet

**priced per person
(for both buffet and plated)**

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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Hors D'oeuvre Reception

Heavy Hors D'oeuvres Reception

Charcuterie Display

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

Passed Hors D'oeuvres

Choice of four Hors D'oeuvre Selections

Dessert Buffet

Assortment of Bite-Sized Desserts

Beverages

Coffee, Decaf & Hot Tea Station

Other Add-Ons

Alternative Entrée Menu

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

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 Toun, 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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Carving Stations

Carving Station may be added as an additional entrée to any package.

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 a \$250 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
- 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
- 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



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

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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

Wild Arugula

Steamed Quinoa, Dried Cranberries, Feta Cheese, Toasted Almonds,
Champagne Vinaigrette

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

Option to Add Additional Items

Includes Beverage Station

Ice Water, Lemonade & Soda

PLATED

Choose one selection for all

Chicken Tenders, Fries, Fruit

Grilled Cheese, Fries, Fruit

Buttered Pasta

Margarita Flatbread Pizza



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) | pre-cut pieces

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.

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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

ICE CREAM SUNDAY STATION

50 person minimum

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



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. Other limited bar options include by tier of liquor or number of hours served.

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.

**** Hourly Hosted Bar Packages listed on following page**

Soda Station

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). Host is not responsible for any bar charges.



Hourly Hosted Bar

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 Dobl

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

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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

Whispering Angel, Rosé

Alternative Whites

Harken, Chardonnay

Rabble, Sauvignon Blanc

Alternative Reds

J. Vineyard, Pinot Noir

Decoy Limited by Duckhorn, Cabernet Sauvignon

Corkage - fee 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, 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 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 as a supplemental option, but 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. Client must reach food and beverage minimums regardless of additional food items brought in.

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 Friday, Saturday, and Sunday evening events are only available for full venue buyout.

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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

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

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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.
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info@photomatica.com
www.photomatica.com
@photomatica

More Preferred Vendors

Officiant:

Officially Yours
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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
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info@thewildonesrentals.com
www.thewildonesrentals.com
@the_wild_ones_rentals

Children's Parties:

Sophie's World
650-952-5502
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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
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