

# Holidays 2026



## THE CITY'S *most storied* VENUE

The City Club of San Francisco offers an unforgettable setting for holiday celebrations, blending opulent Art Deco elegance with warm seasonal ambiance. Its iconic interiors, sweeping city views, and richly appointed event spaces create a festive backdrop that feels both timeless and sophisticated. With exceptional hospitality and elevated culinary and beverage experiences, every holiday gathering at The City Club becomes a truly memorable occasion.



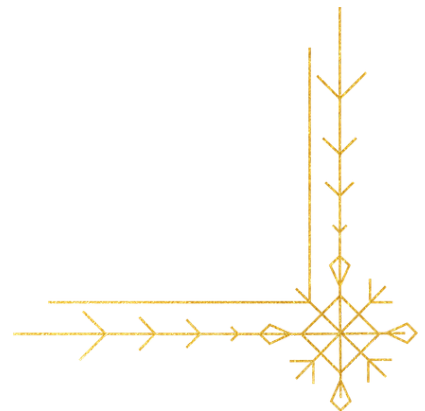
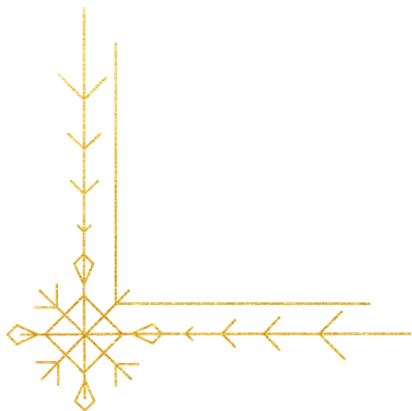


# Season's GREETINGS

Step into the sparkle of the season with holiday offerings inspired by the glamour of a bygone era, refreshed with a modern flourish. Our festive selections marry rich seasonal flavors with refined elegance—crafted to evoke both nostalgia and contemporary sophistication for celebrations of every style and size.

AS A FULL-SERVICE VENUE,  
ALL HOLIDAY EVENTS INCLUDE THE FOLLOWING AMENITIES:

Event Planning Guidance & Signature Catering  
Seasonal Floral Designs & Luxurious Holiday Décor  
Elegant China, Glassware, Sterling Silver & Fine Linens  
Banquet Tables, Chiavari Chairs & Barstool Seating  
Complete Event Setup & Post-Event Breakdown  
Professional, Attentive Service Staff  
Deluxe Holiday Confection & Candy Display  
Complimentary Coat Check Services



# GRAND HOLIDAY DISPLAY

Set the stage for a dazzling holiday affair with our signature deluxe buffet, crafted for celebrations in true Deco style.

Perfect for gatherings of all sizes.



*On Display as your Guests Arrive*

Artisanal Cheese, Charcuterie & Seasonal Vegetable Crudite  
Compotes, Assorted Flatbreads, Nuts, & Seasonal Fruits  
Housemade Hummus, Marinated Olives, Fresh Pita Bread

## *Salads*

Winter Chicory & Citrus Salad,  
Humboldt Fog Goat Cheese, Candied  
Pecans, Meyer Lemon Vinaigrette

City Club Classic Caesar,  
Sourdough Croutons

## *Seasonal Sides*

Yukon Gold Mashed Potatoes, Classic Gravy  
Parmesan Crusted Brussels Sprouts with  
Bacon

Truffled Wild Mushroom Bread Pudding  
Fresh Baked Herb Garlic Bread

## *Entrées*

*Select Three (3) From the Following:*

Classic Braised Short Ribs, Rosemary-Cabernet Jus  
Roasted Atlantic Salmon, Citrus Beurre Blanc  
Herb Rubbed Roasted Breast of Turkey, Cranberry Relish  
Butternut Squash Ravioli with Meyer Lemon Cream Sauce  
Slow Roasted Snake River Farms USDA Prime Rib, Au Jus\*

\*Carving Attendant Required - \$350.00

## *Desserts & Coffee*

Traditional Holiday Cookies, Cakes, Yule Logs, Petit Fours  
Freshly Brewed illy Coffee & Mighty Leaf Tea Station

**\$185 PER PERSON**

*Ask us about the creative ways we can set up this display for a cocktail reception style event!*

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALL PRICES EXCLUDE EMPLOYER MANDATE, SERVICE CHARGE, & CA SALES TAX



# FESTIVE FAVORITES

Indulge your guests in a curated culinary journey that elevates the vibrant classics at the heart of holiday entertaining.

*Each display requires a minimum order for 50 guests and is priced per person.  
We recommend selecting a minimum of 2 displays for cocktail receptions, and 3-5 for dinner receptions.*

## SIGNATURE HOLIDAY

Slow Roasted Snake River Farms Prime Rib  
Yukon Gold Mashed Potatoes  
Creamy Horseradish, Au Jus  
Assorted Dinner Rolls & Churned Butter

\$92

*Requires Chef Attendant ~ Additional Fee*

## CLASSIC HOLIDAY

Herb Rubbed Roasted Breast of Turkey  
Wild Mushroom Bread Pudding  
Cranberry Relish, Natural Gravy  
Assorted Dinner Rolls & Churned Butter

\$72

## LUXURY HOLIDAY

Caviar & Accoutrements  
Cocktail Shrimp, Crab Legs, Green Lip  
Mussels, Pacific Half Shell Oysters  
Brandy Cocktail Sauce, Champagne Fennel  
Mignonette, & Spicy Remoulade

A.Q

## HERITAGE HOLIDAY

Classic Braised Short Ribs,  
Rosemary-Cabernet Jus  
Yukon Gold Mashed Potatoes  
Winter Chicory & Citrus Salad,  
Meyer Lemon Vinaigrette

\$88

## DECO HOLIDAY

Pan Seared Salmon Piccata, Lemon Caper  
Beurre Blanc  
Wild Rice Pilaf, Butternut Squash  
City Club Classic Caesar

\$78

## GRAND ARTISANAL HOLIDAY

Locally Farmed Cheeses, Baked Brie with  
Cranberry Compote, Charcuterie of  
Imported & Locally Cured Meats, Farmers  
Market Vegetable Crudite, Housemade  
Hummus, Marinated Olives, Compotes,  
Seasonal Fruits & Nuts, Assorted Flatbreads

\$66

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# RECEPTION DISPLAYS

Take your guests on a culinary adventure through the unique neighborhoods of San Francisco. These curated displays celebrate the distinctive flavors of each niche, thoughtfully enhanced with a refined, festive holiday twist.

*Each display requires a minimum order for 50 guests and is priced per person.  
We recommend selecting a minimum of 2 displays for cocktail receptions, and 3-5 for dinner receptions.*

## CHINATOWN HOLIDAY

Handmade Dim Sum & Assorted Dumplings  
Crispy Vegetable Spring Rolls, Crispy Duck  
Spring Rolls, Crispy Pork Potsticker, Crispy  
Shrimp Firecracker, Hot Mustard, Soy Sauce,  
Red Vinegar, Chili, Fortune Cookies

\$72

## MISSION HOLIDAY

“Christmas Tamales” ~ Pork Chili Verde or  
Chicken  
Handrolled Chicken Flautas  
Beef Taquitos  
Housemade Chips, Salsas, & Guacamole

\$62

## TWIN PEAKS HOLIDAY

Mashed Potato Bar  
Whipped Potatoes served with Cheddar,  
Parmesan, Mushrooms, Roasted Garlic,  
Truffle Shavings, Sundried Tomatoes, Bacon,  
Green Onions, Sour Cream

\$44

## ANGEL ISLAND HOLIDAY

Poke Bar with Sashimi-Grade Ahi Tuna,  
Salmon, and Crispy Tofu, Rice,  
Mixed Greens, Nori, Wakame,  
Sriracha Aioli, & Pickled Ginger

\$76

## GHIRADELLI SQUARE HOLIDAY

Yule Logs, Assorted Petit Fours  
Holiday Cookies & Assorted Chocolates  
Freshly Brewed ily Coffee & Mighty Leaf Tea

\$800 (serves 25 guests)

## NORTH BEACH HOLIDAY

Truffle Arancini, Pomodoro Sauce  
Housemade Pizzas - assortment of classic  
meat, combination & vegetarian  
Charcuterie cones of meat, cheeses & olives  
Pasta Bolognese or Antipasto Pasta Salad

\$74

## FISHERMANS WHARF HOLIDAY

Citrus-Bouillon Poached Jumbo Gulf Prawns  
Green Lip Mussels Diablo, Snow Crab Claws,  
Pacific Half Shell Oysters, PEI Mussels  
Brandy Cocktail Sauce, Champagne Fennel  
Mignonette, & Spicy Remoulade

A.Q



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## TRAY PASSED SELECTIONS

*Priced per Dozen - Minimum 3 Dozen*

### HOT

- Coconut Shrimp, Sweet Thai Chili Sauce \$88
- Mini Grilled Cheese, Butternut Soup Shot \$60
- Spanakopita, Housemade Tzatziki \$60
- Truffle Arancini, Pomodoro, Parmesan \$78
- Fried Chicken Skewers, Chipotle Aioli \$72

### CHILLED

- Tuna Tartare, Wakame, Wasabi Cream, Wonton \$76
- Steak Bruschetta, Lemon Horseradish Creme \$72
- Tomato Bruschetta, Balsamic Glaze \$62
- Burrata & Truffle Honey, Toasted Brioche \$64



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# BAR PACKAGES

*It's beginning to look a lot like cocktails!*

## WINE & BEER BAR

House Chardonnay, House Cabernet Sauvignon, & House Sparkling Wine  
Amstel Light, Sierra Nevada, Heineken, Anchor Steam, Corona  
San Pellegrino, Aqua Panna, Coke, Diet Coke, 7-Up, Ginger Ale  
\$25 for the 1<sup>st</sup> hour, \$18 for each hour following, per person per hour

## PREMIUM FULL BAR

Absolut Vodka, Bacardi Silver Rum, DeLeon Reposado Tequila,  
Makers Mark, Jameson, Tanqueray Gin, House Chardonnay,  
Cabernet Sauvignon, & Sparkling Wine, Assorted Beers (*listed above*)  
\$28 for the 1<sup>st</sup> hour, \$22 for each hour following, per person per hour

## SUPER PREMIUM FULL BAR

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin,  
Patron Silver, Don Julio Reposado, Captain Morgan Rum,  
Crown Royal, Johnny Walker Black, Glenlivet 12, Knob Creek,  
Hennessy VSOP, House Chardonnay, Cabernet Sauvignon, & Sparkling  
Wine, Assorted Beers (*listed above*)  
\$32 for the 1<sup>st</sup> hour, \$24 for each hour following, per person per hour

## CONSUMPTION & CASH BARS

Bartender Fee per Consumption Bar	\$350 per bartender
Premium Select Mixed Drinks	\$17 each
Super Premium Mixed Drinks	\$19 each
House Red & White Wines	\$46 per bottle
House Sparkling Wine	\$46 per bottle
San Pellegrino Sparkling Water	\$8 each
Imported & Domestic Beer	\$12 each
Soda	\$7 each
Cash Bar Fee (Bar, Cashier, Bartender)	\$650
Additional Bar Set Up Fee	\$300
Bartender Fee for Additional Bar(s)	\$350 per bartender



*Ask us about seasonal specialty  
cocktails and mocktails ~  
can be added to any bar package!*

Premium Wine List  
Available upon Request



BRANDS & PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE  
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# HOLIDAY LUNCH



Kick off the festivities with a vibrant holiday lunch, featuring a spirited spread of seasonal favorites

*House Wine & Beer Included*



*Served Buffet Style*

Winter Chicory & Citrus Salad, Humboldt Fog Goat Cheese,  
Candied Pecans, Meyer Lemon Vinaigrette

City Club Classic Caesar Salad, Sourdough Croutons

*Select Two (2) of the Following Entrees*

Classic Braised Short Ribs, Rosemary-Cabernet Jus

Roasted Atlantic Salmon, Citrus Beurre Blanc

Herb Rubbed Roasted Breast of Turkey, Cranberry Relish

Butternut Squash Ravioli with Meyer Lemon Cream Sauce

Slow Roasted Snake River Farms USDA Prime Rib, Au Jus\*

*\*Carving Attendant Required - \$350.00*

*Seasonal Sides*

Yukon Gold Mashed Potatoes, Natural Gravy

Parmesan Crusted Brussels Sprouts  
with Bacon

Truffled Wild Mushroom Bread Pudding

Fresh Baked Herb Garlic Bread

Traditional Holiday Cookies, Cakes, Yule Logs, Petit Fours

Freshly Brewed illy Coffee & Mighty Leaf Tea Station

\$99 City Club Members  
\$119 Non Members

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## FESTIVE ADD-ONS

Elevate your celebration with unique, magical accents that are sure to enchant your guests.

*Champagne Skirt*

*Custom Ice Sculpture*

*Speakeasy Cigar & Whiskey Experience*

*Martini Luge with Custom Logo or Monogram*



Let our expert team craft your perfect holiday package with seasonal sparkle. Ask about our custom cocktail receptions and more!

