



MEETINGS & EVENTS
2026

THE CITY'S *most storied* VENUE

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





WELCOME TO THE GLAMOROUS LUXURY OF THE ART DECO ERA

The City Club of San Francisco · Discover a place where contemporary elegance intertwines with the classic charm of Art Deco splendor. Our beautifully designed, flexible spaces, along with exquisite culinary offerings and impeccable service, create a sophisticated atmosphere suitable for gatherings of any size.

Welcoming both members and non-members, The City Club ensures that every meeting or celebration becomes an unforgettable experience right in the heart of San Francisco.

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

Event Planning Guidance & Signature Catering
Seasonal Florals & Table Décor
Elegant China, Glassware, Sterling Silver & Fine Linens
Banquet Tables, Chiavari Chairs & Barstool Seating
Complete Event Setup & Post-Event Breakdown
Professional, Attentive Service Staff

*Curious about Membership?
Ask us about event discounts, Club privileges & amenities*



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BREAKFAST BUFFETS

Welcome the day with a breakfast designed to energize and inspire. From bright, fresh flavors to elevated morning staples, there's something for every palate—setting the tone for a vibrant and productive day.

Each display requires a minimum order for 25 guests and is priced per person.

THE BAY

Seasonal Sliced Fruit
Housemade Granola & Yogurt Parfaits
Freshly Baked Breakfast Pastries
Triple Berry Smoothies

\$48

NOB HILL

Seasonal Sliced Fruit & Berries
Blended Protein Fruit Smoothies
Housemade Granola & Yogurt Parfaits
Freshly Baked Breakfast Pastries
Spinach Egg White Frittata
Chicken Apple Sausages

\$64

THE RICHMOND

Seasonal Sliced Fruit & Berries
Assorted Sliced Bagels & Cream Cheeses
Smoked Salmon, Sliced Tomatoes,
Cucumbers, Red Onions, & Capers

\$64

THE MISSION

Spinach, Mushroom, Tomato, & Egg White
Breakfast Burritos
Chorizo, Egg, Potato, & Pepper Jack
Breakfast Burritos
Bacon, Cheddar, & Tomato Breakfast Quesadilla
Apple Cinnamon Empanadas with Orange
Blossom Honey
Housemade Salsas

\$48

PRESIDIO DELUXE

Seasonal Sliced Fruit & Berries
Yogurt with Housemade Granola & Orange
Honeycomb Honey
Cinnamon Coffee Cake, Muffins, & Assorted
Donuts
Veggie Scramble
Pancakes, Warm Vermont Maple Syrup
Cobb Smoked Bacon & Country Sausage
Traditional Hash Browns

\$69

GOLDEN GATE DELUXE

Cinnamon Custard French Toast with Vermont
Maple Syrup
Cobb Smoked Bacon
European Sliced Meats, Imported Cheeses, & Pate
with Mustard & Gherkins
Crossiants, Pain du Chocolate, Almond Croissants,
& Assorted Danish Pastries
Seasonal Sliced Fruits & Berries

\$68

COFFEE & TEA

illy Coffee & Mighty Leaf Tea Station

\$125

Serves 25

A LA CARTE MENU OFFERINGS ALSO AVAILABLE
INQUIRE WITH CATERING

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
PRICES & MENUS SUBJECT TO CHANGE WITHOUT NOTICE



LUNCH BUFFETS

Set the stage for a memorable afternoon with a lunch offering that blends striking flavors with refined indulgence

Lunch buffets require a minimum order for 30 guests and are priced per person.

DOLORES PARK

Roasted Butternut Squash Soup
 Assorted Fruit Display
 Yukon Gold Potato Salad with Stone Ground Mustard & Fresh Dill
 Farfalle Pasta Salad with Spinach, Goat Cheese, & Sundried Tomatoes
 Mixed Green Salad with Candied Walnuts, Goat Cheese, Cherry Tomatoes, & Raspberry Vinaigrette
 Artisanal Breads, Sliced Meats & Cheeses, with Assorted Condiments
 Freshly Baked Cookies & Brownies

\$68

SOUTH OF MARKET

Chicken Tortilla Soup
 Mixed Greens, Cucumber, Corn, Black Beans, & Chipotle Ranch Dressing
 Carne Asada, Onions, & Bell Peppers
 Corn & Flour Tortillas, Housemade Salsas, Guacamole & Sour Cream
 Spanish Rice & Beans
 Spinach Enchiladas with Squash & Caramelized Onions
 Caramel Flan

\$72

THE SUNSET

Roasted Butternut Squash Soup
 Cumin Fennel Slaw
 Pearled Couscous Salad with Grilled Eggplant, Zucchini, Peppers, & Balsamic Dressing
 Herb Roasted Chicken
 Herb Crusted Salmon
 Buttermilk Whipped Potatoes
 Roasted Green Beans & Baby Carrots
 Freshly Baked Cookies & Brownies

\$98

NORIEGA

Miso Soup
 Asian Chopped Salad with Shaved Cabbage, Cilantro, Spicy Peanuts, Crispy Wontons, Pickled Ginger, Mandarin Oranges, Soy-Ginger Dressing
 Miso Glazed Salmon
 Orange Chicken with Toasted Sesame Seeds
 Vegetable Fried Rice or Jasmine Rice
 Mango Fruit Tart

\$78

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

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PLATED LUNCH

Crafted with modern flavors and elegant presentation.

Entrees include Flourless Chocolate Torte for Dessert

LUNCH ENTRÉES

PETALUMA FARMS FREE RANGE CHICKEN BREAST

Celery Root-Cauliflower Mash, Roasted Vegetables, Romesco Sauce, & Rosemary Au Jus
\$68

COCONUT CRUSTED MAHI MAHI

Served on a bed of Coconut Rice, with Mango & Pineapple Salsa
\$98

ROASTED HALIBUT WITH GARLICKY CANNELLINI BEANS

Bloomsdale Spinach, Cherry Tomatoes, Italian Parsley, & Lemon
\$98

FLAT IRON STEAK

Butternut Squash Risotto, Broccolini, Balsamic Glaze
\$88

PETITE FILET MIGNON

Garlic Mashed Potatoes, Broccolini, Rosemary Jus
\$105

Ask us about salad and starter options if you wish to enhance your coursed lunch

ENTRÉE SALADS

GRILLED CHICKEN CLASSIC CAESAR

Petaluma Farms Grilled Chicken Breast, Baby Kale, Crisp Romaine, Parmesan, Housemade Sourdough Croutons, Creamy Parmesan-Reggiano Dressing
\$68

BROWN DERBY COBB

Petaluma Farms Chicken Breast, Applewood Smoked Bacon, Tomato, Hard Cooked Egg, Blue Cheese, Avocado, Peppercorn Vinaigrette
\$58

ASIAN CHOPPED SALAD WITH

GRILLED SALMON

Shaved Cabbage, Cilantro, Spicy Peanuts, Crispy Wontons, Pickled Ginger, Mandarin Oranges, Soy-Ginger Dressing
\$68

SOUTHWESTERN TACO SALAD

Chili Rubbed Petaluma Farms Chicken Breast, Crisp Romaine, Black Beans, Tomatoes, Cilantro, Sour Cream, Roasted Tomato Vinaigrette
\$49

Events with over 40 guests may select 2 entrées; an additional charge of \$15.00 per person will apply. Entrée counts must be provided at least 5 business days prior to the function date. Selections must be identified by a place setting indicator. The City Club will provide a 5% vegetarian selection for all parties.

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

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PLATED LUNCH

PREFERRED A LA CARTE

A delightful three-course meal, offering your guests the opportunity to make their selections once seated for your event.

For Groups of (15) or Fewer

Chef's Choice Soup or Salad

Chef's Choice of (2) Entrees

Chef's Choice Dessert

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

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AFTERNOON SNACKS

Keep guests satisfied and focused throughout the afternoon with a curated variety of offerings.

BUILD YOUR OWN TRAIL MIX

Assorted Nuts, Dried Fruits, Banana Chips, M&M's, Yogurt Pieces
Coconut Water
\$28

SOUTH OF THE BORDER

Assorted Quesadillas, Housemade Tortilla Chips, Fresh Salsas, Guacamole, Sour Cream
\$38

7TH INNING STRETCH

Mini Corndogs, Served with Ketchup & Mustard, Garlic Fries, Signature Truffled Popcorn, Cracker Jacks, Assorted Mixed Nuts
Domestic Regular & Light Beers, & Sodas
\$48

ARTISANAL SELECTION

Chef's Selection of Locally Farmed Cheeses, Flatbreads & Housemade Breadsticks, Marinated Olives, Signature Truffled Popcorn
Assorted Flavored Sparkling Waters
\$58

POWER BREAK

Fresh Vegetable Crudite with Ranch and Point Reyes Blue Cheese Dipping Sauces, Housemade Hummus, Toasted Pita Chips
\$29

AFTERNOON INDULGENCE

Assorted Mini Cookies, Brownies, Lemon Bars, Petite Fours, & Chocolate Dipped Strawberries
Chocolate & Regular Milk
\$48

A LA CARTE OPTIONS

Customize your afternoon break for your small group (25 people or less), or add to one of the break options listed above.

KIND GRANOLA BARS

\$46 per dozen

SLICED & WHOLE FRUIT

\$26 per person

HOUSE BAKED COOKIES

\$30 per dozen

SIGNATURE TRUFFLED POPCORN

\$18 per person

HOUSEMADE HUMMUS & PITA CHIPS

\$18 per person

MIXED NUTS

\$16 per person



RECEPTION PACKAGES

Welcome guests to an elevated reception, where refined flavors & outstanding service set the stage for seamless connection and conversation.

Designed with customization in mind, these packages may be tailored to suit your event. Bar and food selections & descriptions may be found on the pages to follow.

DIEGO PACKAGE

BEER & WINE & HORS D'OEUVRES

\$140 per person ~ 2 hours

\$155 per person ~ 3 hours

Choice of (2) Passed Hors d'oeuvres
Grand Artisanal Display

ART DECO PACKAGE

PREMIUM FULL HOSTED BAR & HORS D'OEUVRES

\$159 per person ~ 2 hours

\$175 per person ~ 3 hours

Choice of (2) Passed Hors d'oeuvres
Grand Artisanal Display

CROWN JEWEL PACKAGE

SUPER PREMIUM FULL HOSTED BAR & HORS D'OEUVRES

\$180 per person ~ 2 hours

\$198 per person ~ 3 hours

Choice of (3) Passed Hors d'oeuvres
Grand Artisanal Display

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HORS D'OEUVRES

TRAY PASSED SELECTIONS

Priced per Dozen · Minimum Order (3) Dozen

CHILLED

Jumbo Shrimp Cocktail with Spiced Atomic Cocktail Sauce \$76

Classic Tomato Bruschetta Finished with Aged Balsamic \$62

Artisan Antipasto Skewers with Tortellini, Mozzarella, & Kalamata Olive \$48

Smoked Salmon Blinis with Lemon Crème Fraiche, Trout Roe \$78

Crudite Cones, Green Pea Hummus, Seasonal Vegetables \$58

Conversation Starters \$68

San Francisco Sourdough, Perfectly Toasted & Topped With:

- Smoked Salmon, Whipped Cream Cheese, Capers, & Sliced Red Onion
- Roast Beef, Horseradish Cream, & Caramelized Onions
- Avocado, Crisp Radish, Feta

Tasting Spoons \$76

- Tuna Tartare with Seaweed Salad, Wasabi Crème, Crispy Wonton
- Crispy Fried Chicken on a bed of Soft Polenta, with Sriracha Aioli
- Spiced Falafel Balls with Tzatziki & Sriracha Aioli
- Peruvian Ceviche with Rock Cod, Red Onion, Corn, Cilantro, & Sweet Potato

HOT

Crispy Coconut Shrimp, Sweet Thai Chili Sauce \$78

Savory Fried Chicken Skewers, Chipotle Aioli \$72

Butternut Squash Soup Shots, Mini Grilled Cheese \$60

Truffle Arancini, Pomodoro Sauce, Shaved Parmesan \$78

Crispy Bacon Wrapped Scallops \$76

Zucchini Fritters, Poblano Aioli \$48

Pork & Shrimp Lumpia, Sweet Thai Chili Sauce \$76

Herbed Crab Cake, Chipotle Cream \$88

Mini Fried Chicken Slider, Buffalo Spice Aioli, Fennel Slaw \$78

Spiced Lamb Meatballs, Pomegranate Yogurt Sauce \$72

Mission Corn Cakes: Vegetarian, Pork, Beef, Shrimp, & Chicken (*select 2*) \$88

Housemade Spinach Empanadas, Poblano Cream \$58

Chipotle Beef Kabob, Cilantro Lime Aioli \$72

Greek Spanakopita, Creamy Tzatziki \$60

Carrots en Croute, Poblano Aioli \$52



RECEPTION DISPLAYS

Delight your guests with a culinary adventure through the unique neighborhoods of San Francisco

GRAND ARTISANAL

Locally Farmed Cheeses, Charcuterie of Imported & Locally Cured Meats, Farmers Market Vegetable Crudite, Housemade Hummus & Ranch, Dried Fruits & Nuts, Assorted Crackers & Flatbreads

\$68

DUBOSE TRIANGLE

Cheesy Nachos with Salsa Verde & Queso Fresco, Poblano Peppers Quesadilla, Achiotte Chicken Flautas, Beef Taquitos Housemade Guacamole & Salsas

\$64

MISSION STREET

Taco Bar featuring:
Spiced Mahi Mahi with Salsa Verde, Salsa Quemada, & Cotija Cheese
Green Chili Chicken with Roasted Salsa & Jalapenos
Carne Asada with Salsa Verde, Radish, Onions & Cilantro, Freshly Made Mini Corn Tortillas

\$62

RUSSIAN HILL

Risotto Bar featuring:
Roasted Garlic, Asparagus, Boursin Cheese, Parmesan, Mushrooms, Smoked Salmon, Crispy Pancetta, Artichokes, Roasted Peppers, Pesto, Sundried Tomatoes, Truffle Shavings

\$44

*Add Grilled Shrimp or Chicken +\$14
Add Lobster Morsels +\$18*

VEGETARIAN GOLDEN GATE

Grilled & Raw Vegetables, Cannellini Beans, Mixed Nuts, Dried Fruit, Marinated Olives, Housemade Hummus & Tzatziki, Fresh Pita

\$52

Add Corn Fritters +\$15

TWIN PEAKS

Mashed Potatoes or Mac & Cheese Bar featuring:
Cheddar, Parmesan, Mushrooms, Roasted Garlic, Truffle Shavings, Sundried Tomatoes, Crispy Bacon, Green Onions, Sour Cream

\$44

*Add Grilled Shrimp, Chicken, or Braised Short Rib +\$14
Add Lobster Morsels +\$18*

UNION SQUARE

*Hawaiian Slider Buns *Select Three**
Cheyenne Signature Beef, Classic Condiments
Maryland Crab Cake, Meyer Lemon Aioli
Black Bean Cake, Red Pepper Hummus
Mini Fried Chicken, Buffalo Spice Aioli, Fennel Slaw
Pacific Salmon Cake, Lemon Dill Aioli

\$72

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RECEPTION DELUXE DISPLAYS

Elevate your event with a curated selection of culinary classics,
refined with decadence & elegance for all affairs

Priced Per Person

WASHINGTON SQUARE

Select Two from the Following:

Orecchiette Pasta with Andouille Sausage, Roasted Peppers, Rock Shrimp, Okra, Parmesan, Cajun Cream Sauce

Herbed Gnocchi with Smoked Chicken, Crispy Pancetta, Roasted Garlic Cloves, Sauteed Spinach, Spicy Pomodoro

Goat Cheese Ravioli with Lobster, Tomatoes, Basil, Pancetta, Garlic Pernod Cream Sauce

\$52

NORTH BEACH

Truffle Arancini, Pomodoro Sauce

Chef's Choice Housemade Pizzas ~ Classic Meat, Combination, & Vegetarian

Charcuterie Cones of Imported Meats, Cheeses, & Cured Olives

Choice of Classic Pasta Bolognese or Antipasto

Pasta Salad

\$74

CHINATOWN

Dim Sum Station

Crispy Vegetable and Duck Thai Spring Rolls, Savory Pork Pot Stickers, Shrimp Firecrackers, and a Selection of Steamed Chicken Chao and Chicken Siu Mai

Served with Soy, Sweet & Sour, Black Vinegar, and Red Chili Sauces

\$72

ANGEL ISLAND

Poke Bar Featuring:

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

\$76

VALENCIA STREET

Tapas Station

Achiote Chicken Skewer, Peppers, Onion, Cilantro Aioli

Stuffed Mushroom with Chorizo & Manchego and Artichoke & Brie

Tortilla Espanola ~ Potatoes & Egg Omelette with Sriracha Aioli

Traditional Paella ~ Savory Saffron Rice with Mussels, Clams, Shrimp, Chorizo, Beef, Chicken, Red Peppers, Green Onion, English Peas

\$72

FISHERMAN'S WHARF

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

Caviar & Custom Ice Sculpture Available Upon Request

A.Q.



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DINNER

RIVIERA DINNER BUFFET

Chef's Choice Homemade Soup
County Line Farms Organic Greens, House Vinaigrette
City Club Classic Caesar, Sourdough Croutons
Chef's Selection of Two Seasonal Salads

Entrée Selections:

Grilled Petaluma Farms Chicken Breast, Wild Mushroom Ragout
Atlantic King Salmon, Salsa Verde
Rosemary Braised Short Ribs, Natural Jus
Greek Pasta with Kalamata Olives, Artichokes, Pine Nuts, Feta, Herbs

Market Fresh Roasted Vegetables
Olive Oil Crushed Yukon Gold Potatoes
Freshly Baked Rolls & Whipped Butter

California Harvest Fruit Display
Assorted Delicate Petit Fours
Freshly Baked Cookies

2 Entrée Choices - \$145 per Person · 3 Entrée Choices - \$175 per Person
Minimum 50 Persons

BUFFET ADDITIONS

Maple Bourbon Glazed Ham
Medjool Date Chutney
\$600 - Serves 30

Provencal Salt Crusted Prime Rib
Au Jus, Whipped Horseradish, Pearl Onions
\$950 - Serves 30

Adobe Spiced Tenderloin of Beef
Chipotle Portobello Sauce
\$850 - Serves 20

Mediterranean Leg of Lamb
Mint & Herb Crusted, Au Jus
\$850 - Serves 40

Slow Roasted Free Range Turkey
Black Pepper Gravy, Cranberry Sauce
\$500 - Serves 30

Sesame Seared Tuna Loin
Ponzu-Ginger Drizzle, Wasabi Aioli
\$600 - Serves 30

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

Thoughtfully curated with bold classic and modern flavors and refined presentation

SIGNATURE ENTRÉE SELECTIONS

PETALUMA FARMS FREE RANGE CHICKEN BREAST

Celery Root-Cauliflower Mash, Roasted Vegetables, Romesco Sauce, & Rosemary Au Jus
\$85

COCONUT CRUSTED MAHI MAHI

Served on a bed of Coconut Rice, with Mango & Pineapple Salsa
\$98

ROASTED HALIBUT WITH GARLICKY CANNELLINI BEANS

Bloomsdale Spinach, Cherry Tomatoes, Italian Parsley, & Lemon
\$98

NATURAL FILET MIGNON

Whipped Potatoes, Crispy Pancetta, Brussel Sprouts, Zinfandel Glaze
\$125

GRILLED RACK OF LAMB

Rosemary Potato Gratin, Mission Figs, Seasonal Vegetables
\$140

BRAISED BEEF SHORT RIB

Whipped Potatoes, Roasted Seasonal Vegetables, Rosemary Au Jus
\$140

DUO ENTRÉE SELECTIONS

PETITE FILET & CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Sautéed Spinach, Baby Carrots, Cognac Chipotle Cream
\$145

CRAB CAKE & COCONUT CRUSTED SEA BASS

Herb Risotto, Shrimp Salsa, Red Curry Sauce
\$175

PETITE FILET & PESTO MARINATED JUMBO PRAWN

Roquefort Whipped Potatoes, Ratatouille Stuffed Roma Tomato, Red Wine Sauce, Sundried Tomato Oil
\$195

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

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PLATED DINNER

STARTERS & DESSERTS

Elevate your plated experience with a starter or sweet finale - or both!

STARTERS

\$16 each

PUMPKIN RAVIOLI

Baby Spinach, Goat Cheese Crème

HERBED CRAB CAKES

Chipotle Aioli, Micro Greens

SEARED SCALLOPS

Sweet Potato Cake, Bacon Onion Jam

SALAD & SOUP

\$12 each

FIELD GREENS SALAD

Roasted Golden & Red Beets, Shaved Manchego, Candied Pistachios, Sliced Citrus, Cherry Tomatoes, Balsamic Vinaigrette

BABY BEETS SALAD

Goat Cheese, Pomegranate, Honeycomb, Butternut Squash Puree

GREEN APPLE ARUGULA SALAD

Dried Cranberries, Roasted Tomato, Julian Green Apple, Housemade Blue Cheese Dressing

CLASSIC CAESAR

Baby Romaine Hearts, Housemade Sourdough Croutons, Creamy Parmesan Reggiano Dressing

ROASTED TOMATO BISQUE

Chive Oil

CREAM OF MUSHROOM SOUP

Truffle Oil

DESSERT

\$18

CLASSIC TIRAMISU

Vanilla Anglaise, Toasted Hazelnuts

CHOCOLATE PYRAMID ROYALE

Caramel Sauce, Fresh Berries

NEW YORK CHEESECAKE

Macerated Berries, Candied Walnuts

MOLTEN LAVA CAKE

Raspberry Coulis, Vanilla Ice Cream

MIXED FRUIT TART

Raspberry Coulis



ULTIMATE DESSERT DISPLAY

Select Five from the Following:

Carrot Cake, Cheesecake, Lemon Cream, Chocolate Raspberry Truffle, Lemon Raspberry, Matcha Tiramisu, Milk Chocolate Toffee Truffle, Strawberries & Cream

\$795 ~ Serves 50

PETITE DESSERT DISPLAY

Chef's Selection of the Following:

Assorted Petite Fours, Housemade Cookies
Chocolate Covered Strawberries

\$495 ~ Serves 50

BAR PACKAGES

“Drink well.” — Ernest Hemingway

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 1st 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

\$28 for the 1st 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

\$32 for the 1st hour | \$24 for each hour following, per person per hour

CONSUMPTION BAR

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

ADDITIONAL AMENITIES

Cash Bar Fee (Bar, Cashier, Bartender)	\$650
Additional Bar Set Up Fee	\$300
Bartender Fee for Additional Bar(s)	\$350 per bartender
Speakeasy Cigar & Whiskey Package	A.Q

Wine List
Available upon Request

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

Brands subject to change without notice

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



GENERAL INFO

AUDIO VISUAL

Full service audio visual may be arranged in-house with our audio visual experts. Basic audio visual can be arranged by our in-house audio visual services. Please discuss your needs with your Catering Manager. Ask about our new in-house provided photobooths, including AI capabilities.

BOXES/ PACKAGES & STORAGE

Please coordinate all shipping to The City Club three (3) days prior to your event. The City Club is not responsible for any damage to or loss of any articles left of the premises, prior to, during, or following your event. All shipped materials must be properly and clearly labeled with your group name, date of event, and attention to your Catering Manager. Handling and storage fees may apply.

CAKE CUTTING

A cake-cutting fee of \$5.00 per person will be applied to any cakes for special events or weddings.

CANCELLATION

Please refer to your event contract for specific cancellation fees associated with your event.

CHEF ATTENDANT

Fee applies for all active food stations that require a chef attendant.

DAMAGE AND LOSS

The City Club does not assume any responsibility for damage or loss of any merchandise or articles left on premise prior to, during, or after your event.

DECORATIONS

Your Catering Manager will be happy to assist in recommending entertainment, florists, and photographers to help you create a memorable event. Decorations or displays brought in to The City Club must be approved prior to your event. Candles must be fully contained; no open flame is permitted. In order to protect the historic interiors, we do not allow any items to be hung, taped, glued, pinned, or adhered to any of the walls.

DELIVERIES

Any deliveries must be approved in advance by your Catering Manager. There is no designated loading dock, all deliveries occur through the main front entrance on Sansome Street. Please use the service elevator located on the 1st floor lobby level. Parking on Sansome Street is metered Monday through Friday for yellow loading zone approved vehicles. The front of the building is a no-stopping zone from 3-8pm Monday through Friday (subject to change without notice - always check signs), with the exception of Sunday. Metered parking is available on Saturdays. Always check signs for any changes.

GENERAL INFO

DEPOSITS & PAYMENTS

An initial non-refundable deposit of 35% of the minimum event charges is required to confirm your event. All bookings are considered tentative (unconfirmed) until the required initial deposit and signed contract are received by The City Club. Each event contract contains a deposit schedule with dates that payments are due. Final payment is due thirty (30) days prior to the function date, based on the total estimated charges at that time, less any paid deposits.

FINAL GUARANTEE

The City Club requires a final guarantee by five (5) business days prior to event date.

MENU PLANNING

Your Catering Manager, along with the Executive Chef, will be happy to customize a menu tailored to your event. All menu decisions must be received by The City Club one month prior to the event date. Dietary substitutions are available with prior notification. Menu items and prices are subject to change without notice.

OUTSIDE FOOD & BEVERAGE

No outside food or beverages are permitted by patrons, vendors, or guests without special approval from The City Club prior to the event. The City Club reserves the right to charge for this service.

PARKING

Please visit the “Contact” section of our website for [parking and directions](#) information, or request a list of garages from your Catering Manager.

SECURITY

Security services may be arranged through your Catering Manager. The City Club, at its discretion, may require security for events. Only security agencies approved by The City Club may be used. Any event for persons under the age of 21 must have one security officer present per one hundred (100) guests for the duration of the event.

SERVICE CHARGE, MANDATE, & SALES TAX

A service charge of 24% (21% for Member-sponsored events) as well as a 6% SF Employer Mandate charge applies to all food and beverage orders, along with applicable California Sales Tax. All service and mandate charges are taxable by law.