

THE CITY CLUB OF SAN FRANCISCO

Breakfast

BUFFET BREAKFAST

THE CLUB CONTINENTAL

Club-Baked Muffins, Freshly Baked Croissants, Fruit Preserves,
Seasonal Sliced Fruit,

Fresh Squeezed Orange and Grapefruit Juice,
Freshly Brewed illy Coffee, and Mighty Leaf Hot Tea

\$20

THE CLUB DELUXE CONTINENTAL

Assorted Bagels & Cream Cheese,
Smoked Salmon with Red Onions, Capers, Hard Cooked Egg,
Seasonal Sliced Fruit,

Club-Baked Muffins, Croissants, Fruit Preserves
Fresh Squeezed Orange and Grapefruit Juice,
Freshly Brewed illy Coffee and Mighty Leaf Hot Tea

\$25

PLATED OR BUFFET BREAKFAST

Plated option available for groups of 25 guests or less

FRESH SCRAMBLED EGGS

Apple-Smoked Bacon,
Club Breakfast Potatoes
Club-Baked Muffins, Croissants, Fruit Preserves,
Seasonal Sliced Fruit

Fresh Squeezed Orange and Grapefruit Juice,
Freshly Brewed illy Coffee, and Mighty Leaf Hot Tea

\$26

Scrambled Egg Additions \$4 each:

Sweet Italian Sausage, Cheddar Cheese, Seasonal Vegetables

EGG FRITATA

With Sun-dried Tomatoes, Basil & Goat Cheese, Sweet Italian Sausage
Club-Baked Muffins, Croissants, Fruit Preserves, Seasonal Fruit

Fresh Squeezed Orange and Grapefruit Juice,
Freshly Brewed illy Coffee, and Mighty Leaf Hot Tea

\$27

All prices exclude service charge and applicable tax.
Prices & menus subject to change without notice.

THE CITY CLUB OF SAN FRANCISCO

Additional Offerings

Bagels & Cream Cheese

\$25 per dozen

Croissants

\$24 per dozen

Assorted Muffins

\$18 per dozen

House Made Granola

\$5 per person

Assorted Dry Cereals with Milk

\$5 per each

Individual Yogurt

\$4 each

Granola Health Bars

\$24 per dozen

Mixed Nuts

\$12 per person

Whole Fruit

\$24 per dozen

Assorted Club Baked Cookies

\$25 per dozen

Fresh Orange or Grapefruit Juice

\$5 each

Freshly Brewed illy Regular, Decaffeinated Coffee, & Mighty Leaf Hot Teas

\$20 carafe

Freshly Brewed Iced Tea or House Made Lemonade

\$4.50 each

Bottled Panna of Fiji Still Water or San Pellegrino Sparkling Water

\$5.50 each

Coke, Diet Coke, 7-Up, Soft Drinks

\$4.00 each

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THE CITY CLUB OF SAN FRANCISCO

Lunch Buffet

THE CITY CLUB DELI BUFFET

Chef's Choice Soup
Mixed Green Salad

Sliced Turkey, Roast Beef and Baked Ham with Assorted Cheese, Sliced Tomatoes, Red Onion, Leaf Lettuce, Dijon Mustard, Mayonnaise, Horseradish and Assorted Breads and Rolls

Olives, Pepperoncini, Sliced Kosher Pickles and Club Chips

Club Baked Cookies

Freshly Brewed illy Coffee & Mighty Leaf Hot Tea Station

\$30
(minimum 10 persons)

THE DELI BUFFET DELUXE

Chef's Choice Soup
Pasta Salad
Caesar Salad
Marinated Vegetables

Sliced Grilled Herb Chicken, Roast Beef, and Lamb Chops with Assorted Cheese, Sliced Tomatoes, Red Onion, Leaf Lettuce, Dijon Mustard, Mayonnaise, Horseradish and Assorted Breads and Rolls

Olives, Pepperoncini, Sliced Kosher Pickles and Club Chips

Fresh Seasonal Sliced Fruit Display, Club Baked Cookies and Chocolate Torte

Freshly Brewed illy Coffee & Mighty Leaf Hot Tea Station

\$36
(minimum 15 persons)

FULL LUNCH BUFFET

Chef's Choice Soup
Pasta Salad
Caesar Salad
Mixed Green Salad

A Selection of Two:

Basil Marinated Chicken Breast
Atlantic Salmon with Salsa Verde

Penne Pasta with Kalamata Olives, Artichokes, Pine Nuts, Herbs and Parmesan
Grilled Hanger Steak, Natural Jus

Seasonal Vegetable Medley
Garlic Mashed Potatoes
Selection of Fresh Rolls and Butter

Fresh Seasonal Sliced Fruit Display
Selection of Club Baked Cookies
Freshly Brewed illy Coffee and Mighty Leaf Hot Tea Station

\$45
(Minimum 20 persons)

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THE CITY CLUB OF SAN FRANCISCO

Lunch

All prices include fresh rolls, butter, illy coffee and Mighty Leaf tea service

Please select one item for the entire party, per course.

Events over 40 guests may select two (2) entrées; an additional charge of \$10.00 per person will apply.

Counts must be provided at least 3 working days or 72 hours prior to the function date.

Entrée selections must then be indicated to us on a table diagram, and identified by a place setting indicator.

STARTER

Wild Mushroom & Goat Cheese Soup

Roasted Tomato Bisque, White Truffle Oil

Baby Spinach Salad

Feta Cheese, Hard Cooked Egg, Shaved Red Onions, Bacon Vinaigrette

Caesar Salad

Shaved Parmesan Reggiano and Garlic Crouton

Arugula & Frisée Salad

Sun-Dried Apricots, Toasted Almonds & Citrus Vinaigrette

Organic Baby Greens Salad

Dried Cherries, Candied Walnuts, Sliced Brie, Shallot Vinaigrette

ENTRÉE

Rosemary & Garlic Marinated Chicken Breast

Yukon Mashed Potatoes, Wilted Greens, Balsamic Scented Chicken Jus

~ \$32 ~

Bacon Wrapped Pork Tenderloin

Creamy Blue Cheese Polenta, Red Onion Apple Compote

~ \$34 ~

Grilled Prime Skirt Steak

Garlic Potato Puree, Wilted Spinach & Red Wine Sauce

~ \$40 ~

Seared Corvina Sea Bass

Beluga Lentils, Parsley Coulis

~ \$38 ~

Pan Seared Atlantic Salmon

Wild Rice, Broccolini, Herb Vinaigrette

~ \$36 ~

DESSERT

Traditional Crème Brûlée

Fresh Fruit Tart

Seasonal Fruit with Lemon Curd

Flourless Chocolate Torte

With Crème Anglaise

French Vanilla Cheesecake

Strawberry Coulis

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THE CITY CLUB OF SAN FRANCISCO

Alternate Lunch Offerings

SALAD ENTRÉE SELECTION:

*All prices include fresh rolls, butter, illy coffee and Mighty Leaf tea service &
Dessert of Chocolate Torte with Crème Anglaise*

SOUTHWESTERN TACO SALAD

Chili Rubbed Chicken, Black Beans, Tomatoes, Cilantro, Iceberg Lettuce, Sour
Cream & Roasted Tomato Vinaigrette

~ \$27 ~

GRILLED CHICKEN CAESAR SALAD

Baby Romaine Hearts, Garlic Croutons, Creamy Parmesan Dressing

~ \$25 ~

SEAFOOD COBB

Bay Shrimp, Albacore Tuna, Dungeness Crab, Crumbled Bacon, Hard Cooked Egg,
Blue Cheese, Baby Mixed Greens, Blue Cheese Vinaigrette

~ \$28~

LIMITED A LA CARTE

Guests will select their three-course meal from a Chef's Choice Menu once seated

Chef's Choice Soup or Salad

Chef's Choice of Three Entrées

Chef's Choice Dessert

Coffee & Tea Service

Limited to parties of 15 or fewer

Last order taken at 1:15pm

~ \$45 ~

THE CITY CLUB OF SAN FRANCISCO

Passed Hors d'oeuvres

HOT

Mini Dungeness Crab Cakes with Roasted Red Bell Pepper Aioli	\$58/dz
Saffron Mozzarella Arancini	\$46/dz
Wild Mushroom and Fontina Cheese in Puff Pastry	\$36/dz
Truffled Croque Monsieur, Black Forest Ham & Gruyere Cheese	\$40/dz
Roasted Chicken and Risotto Croquettes with Herb Aioli	\$48/dz
Lemongrass Chicken Fingers, Ginger Aioli	\$48/dz
Chorizo Stuffed Medjool Dates Wrapped in Bacon	\$48/dz
Crispy Smoked Chicken Ravioli, Sage Brown Butter Sauce	\$48/dz
Spinach & Feta Spanakopita	\$46/dz
Crispy Lemongrass Prawns, Candied Ginger Aioli	\$60/dz
Marinated Beef Skewer with Salsa Verde	\$50/dz
Arugula and Pesto Chicken Skewers	\$48/dz
Sausage and Cheddar Cheese Puffs	\$46/dz

COLD

Ahi Tuna Tartare, Crispy Tortilla, Soy Vinaigrette	\$58/dz
Fresh Vegetable Spring Rolls, Sweet Thai Chili Sauce	\$52/dz
Local Dungeness Crab Salad, Brioche Toast, Citrus Reduction, Salmon Roe	\$60/dz
Walnut Toast, Blue Cheese, Honey, Microgreens	\$38/dz
Beef Maki Rolls, Arugula & Gorgonzola	\$52/dz
Ceviche on Crispy Tortilla, Scallions & Fresh Lime	\$58/dz

Displayed Hors d'oeuvres

Assorted Dim Sum with Hot Mustard, Soy Sauce & Chili Sauce (Minimum 50)	\$18/per person
Jumbo Gulf Prawns With Lemons, Horseradish Cognac Cocktail Sauce	\$65/dozen
Domestic & Imported Cheese Display with Crackers & Baguettes	\$7/person
Fresh Baby Vegetable Crudités with Ranch & Blue Cheese Dipping Sauce	\$5/person
Antipasto, Assorted Cheeses, Smoked Meats, Olives & Marinated Vegetables, Baguettes	\$10/person
Smoked Salmon Display, Accoutrements, Cream Cheese & Mini Bagels (Minimum 50)	\$9/person
Seasonal Sliced Fruit Display	\$7/person
Artisan Cheese Display, Fresh Fruit, Crackers & Baguettes	\$15/person

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THE CITY CLUB OF SAN FRANCISCO

Display Items & Stations

Each station requires a minimum order for 50 guests and is priced per person.

**Denotes stations that require a Chef Attendant, cost \$200.

GARDEN STATION

Marinated Vegetables
Seasonal Sliced Fruit Display
Domestic and Imported Cheese with Baguettes
Wild Rice Salad with Dried Fruit Compote & Pecans
Spinach Salad, Crumbled Bacon, Egg, Shaved Red Onion, Peppercorn Vinaigrette
Tossed Caesar Salad

~ \$20 ~

ITALIAN STATION

Rosemary & Garlic Marinated Chicken Breast served with Basil Pesto
Rigatoni with Bolognese
Penne Pasta with Wild Mushrooms and Brown Butter Sage Sauce
Parma Prosciutto with Seasonal Melon
Antipasto Platter, Sliced Italian Meats & Cheeses Cherry Peppers, Pepperoncinis
House Made Bread Sticks

~ \$25 ~

MEDITERRANEAN STATION

Grilled Marinated Lamb Kabobs with Tzatziki Sauce
Greek Pasta Salad with Cucumber, Olives, Artichokes, Feta Cheese and Balsamic Vinaigrette
Sherry Braised Mushrooms with Fresh Herbs
Marinated Green & Black Olives
Greek Dolmas
House Made Hummus with Fresh Baked Pita

~ \$26 ~

HOUSE MADE TO ORDER GYRO STATION**

Marinated Chicken & Lamb
Seasoned Red Onions, Tomato, Shaved Lettuce
Pita Bread, Tzatziki and Tahini

~\$12 with Mediterranean Station, \$18 a la carte~

MEXICAN STATION

Marinated Carne Asada
Roasted Chicken Floutas
Mexican Red Rice and Warm Black Beans
Cheese Quesadillas
Chopped Tortilla Salad
House Made Chips, Salsa, Guacamole & Sour Cream

~ \$25 ~

HOUSE MADE TO ORDER FAJITA STATION**

Marinated Chicken & Beef
Sautéed Onions & Peppers
Flour & Corn Tortillas
Sour Cream, Guacamole, Salsa

~\$12 with Mexican Station, \$18 a la carte~

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THE CITY CLUB OF SAN FRANCISCO

Display Items & Stations

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CHILLED SHELLFISH STATION

Chilled New Zealand Green Lip Mussels

Wakame Seaweed Salad

Jumbo Gulf Prawns

Oysters on the Half Shell

Lemons, Cocktail Sauce & Black Pepper Mignonette

~ \$35 ~

ASIAN STATION

Vegetable Chow Mein

Toasted Sesame Seed & Black Thai Rice

Lemon Beef Salad

Sesame Wings with Sweet Soy Glaze

~ \$26 ~

WOK SEARED STIR FRY TO ORDER STATION**

Marinated Beef with Black Bean Sauce

Shitake Mushrooms, Napa Cabbage, Shredded Carrots,

Peppers, Cilantro & Mint

Soy Sauce, Sweet Thai Chili Sauce

~\$12 with Asian Station, \$18 a la carte~

CARVING STATIONS**

All Carving Stations served with Freshly Baked Dinner Rolls each Accompanied by Home Made Sides

Bone In Prime Rib of Beef, Mashed Potatoes, Au Jus, Creamy Horseradish	\$23
Tenderloin of Beef, Mashed Potatoes, Mushroom Ragout & Red Wine Sauce	\$21
House Brined Pork Loin, Fruit Compote, Creamy Polenta, Port Wine Sauce	\$18
Sage Rubbed Turkey Breast with Natural Gravy and Herb Stuffing	\$19
Citrus Poached Salmon Filet, Wild Rice, Roasted Red Pepper Beurre Blanc	\$21

DESSERT STATION

Assorted Petit Fours

Selection of Gourmet Cookies

Fresh Seasonal Fruit Display

Chocolate Truffles

Freshly Brewed illy Coffee & Mighty Leaf Hot Teas

~ \$21 ~

ELEGANT SWEETS & ADDITIONS

Assorted Petit Fours	\$30/dozen (minimum of 5 dozen)
Selection of Chocolate Truffles	\$32/dozen (minimum of 5 dozen)
Assorted Club Baked Cookies	\$25/dozen
Large Chocolate Dipped Strawberries	\$40/dozen
Chocolate Fountain	A.Q.
Custom Ice Sculpture	A.Q.
Custom Ice Luge	A.Q.

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THE CITY CLUB OF SAN FRANCISCO

Plated Dinner

All prices include fresh rolls, butter, illy coffee and Mighty Leaf tea service

Please select one item for the entire party, per course.

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Entrée selections must then be indicated to us on a table diagram, and identified by a place setting indicator.

STARTER

Wild Mushroom & Goat Cheese Soup

Lobster Bisque with Fresh Tarragon Crème Fraîche

Roasted Tomato Bisque, White Truffle Oil

Roasted Corn Chowder, Fried Leeks

Organic Baby Greens Salad

Dried Cherries, Candied Walnuts, Sliced Brie, Shallot Vinaigrette

Baby Spinach Salad

Feta Cheese, Hard Cooked Egg, Shaved Red Onions, Bacon Vinaigrette

Arugula & Frisée Salad

Roquefort Cheese, Walnuts, Dried Apricots, Roasted Shallot Vinaigrette

ENTRÉE

~Suggested Wine Pairing~

Garlic Basil Marinated Chicken Breast

Garlicky Wilted Spinach, Yukon Gold puree, and Chicken Jus

~ \$45 ~

~Chalone Vineyards, Cabernet Sauvignon, California 2004~

Pan Seared Atlantic Salmon

Wild Rice, Broccolini, Herb Vinaigrette

~ \$48 ~

~La Crema, Chardonnay, Sonoma, 2005~

Bacon Wrapped Pork Tenderloin

Creamy Blue Cheese Polenta, Red Onion Apple Compote

~ \$46 ~

~Seghesio, Zinfandel, Napa Valley, 2005~

Seared Corvina Sea Bass

Beluga Lentils, Parsley Coulis

~ \$52 ~

Leth, Grüner Veltiner, Austria, 2005, \$39

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Plated Dinner

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6 oz. Peppercorn Crusted Filet of Beef

Roasted Garlic Mashed Potatoes, Braising Greens, Red Wine Sauce

~ \$55 ~

~Provenance, Cabernet Sauvignon, Napa Valley, 2005~

Herb Crusted Rack of Lamb

Sweet Potato Gratin, Broccolini, Red Wine Sauce

~ \$63 ~

~Qupe, Syrah, Central Coast, 2005~

3 oz. Filet of Beef and 3 oz. Salmon Duo

Potato Dauphonoise, French Beans, Demi Glaze, Citrus Beurre Blanc

~ \$69 ~

~Robert Hall Meritage, Paso Robles, 2003~

Veal Chop

Whipped Parsnips, Braising Greens, Wild Mushroom Demi Glaze

~\$85~

~Belle Vallee Cellars, Oregon 2005~

White Marble Farms Double Cut Pork Chop

Sweet Potato Gratin, Torpedo Onions, Dried Cherry-Shallot Jam

~\$71~

~Seghesio, Zinfandel, Napa Valley, 2005~

8 oz. Domestic Lamb Rack

Logan Turnpike White Corn Grit Cake, Roasted Mission Figs, Lamb Jus

~\$90~

~Qupe, Syrah, Central Coast, 2005~

5 oz. Butter Braised Lobster Tail

Salt Cod Brandade, Slow Roasted Roma's, Sauce Choron

~\$95~

~Perrier Jouët Grand Brut, Epernay, France, NV~

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THE CITY CLUB OF SAN FRANCISCO

Dessert

A Selection of One

Traditional Crème Brûlée

Tahitian Vanilla Bean Panna Cotta

In Martini Glass

Fresh Fruit Tart

Seasonal Fruit with Lemon Curd

Chocolate Royale

Chocolate Sponge Cake with Chocolate Mousse & Gold Leaf

French Vanilla Cheesecake

Strawberry Coulis

Seasonal Fresh Fruit in House Made Florentine Cup

Lemon Chantilly

Ciao Bella Sorbet or Gelato

Served in Martini Glass, Mint Leaf

Raspberry, Lemon, Mango Sorbet, Vanilla or Chocolate Gelato

City Club Dessert Sampler

Two Petite Fours, a Chocolate Truffle, Two Miniature Cookies

~\$4~

THE CITY CLUB OF SAN FRANCISCO

Hot & Cold Dinner Enhancements

Sorbet Intermezzo Course

Lemon, Raspberry, Mango

~7~

Dungeness Crab Cocktail

Crispy Tortilla, Avocado Cream

~ \$16 ~

Ahi Tuna & Hamachi Terrine

Mache, Wonton Crisps, Wasabi Cream

~ \$18 ~

Traditional Prawn Cocktail

Horseradish Cocktail Sauce, Fresh Lemon

~ \$15~

Local Dungeness Crab Cake

Cascabel Aioli, Mircogreens

~ \$17 ~

House Made Duck Rillettes Pâté

Mache, Sliced Nuts, Cherry Coulis,

~ \$15~

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THE CITY CLUB OF SAN FRANCISCO

Bar Packages

Brands & prices are subject to change without notice

CLUB SELECT FULL BAR

\$15 for the 1st hour, \$8 for each hour following per person per hour

House Chardonnay, Cabernet Sauvignon & Sparkling Wine
Amstel Light, Sierra Nevada, Heineken, Anchor Steam, Corona
Aqua Panna, S. Pellegrino, Coke, Diet Coke, 7-Up, Ginger Ale
Svedka Vodka, Cruzon Rum, Tanqueray Gin, Jalisco Tequila, Christian Brothers Brandy, House of Stuart Scotch, Clan McGregor Scotch, Burton Bourbon, Seagram's 7

PREMIUM FULL BAR

\$20 for the 1st hour, \$13 for each hour following per person per hour

House Chardonnay, Cabernet Sauvignon & Sparkling Wine
Amstel Light, Sierra Nevada, Heineken, Anchor Steam, Corona
Aqua Panna, S. Pellegrino, Coke, Diet Coke, 7-Up, Ginger Ale
Ketel One Vodka, Bacardi Rum, 1800 Tequila, Crown Royal, Makers Mark, Jack Daniels, Dewars
White Label, Jameson, Beefeater Gin, Bombay Sapphire, Johnny Walker Red

SUPER PREMIUM FULL BAR

\$25 for the 1st hour, \$18 for each hour following per person per hour

House Chardonnay, Cabernet Sauvignon & Sparkling Wine
Amstel Light, Sierra Nevada, Heineken, Anchor Steam, Corona
Aqua Panna, S. Pellegrino, Coke, Diet Coke, 7-Up, Ginger Ale
Grey Goose Vodka, Belvedere Vodka, Zaya 12 yr. or Appleton 12 yr. Rum, Hendricks Gin, Patron Silver, Basil Haydens Bourbon, Johnny Walker Black, Glenlivet 12 yr., McCallan 12 yr. Courvoisier XO, Hennessy VSOP

WINE & BEER BAR

\$12 for the 1st hour, \$7 for each hour following per person per hour

House Chardonnay, Cabernet Sauvignon & Sparkling Wine
Amstel Light, Sierra Nevada, Heineken, Anchor Steam, Corona
Aqua Panna, S. Pellegrino, Coke, Diet Coke, 7-Up, Ginger Ale

CONSUMPTION BAR

Club Select Brands Mixed Drinks	\$7 each
Premium Select Brands Mixed Drinks	\$10 each
Super Premium Select Brands Mixed Drinks	\$15 each
Club Select Red & White Wine	\$32 per bottle
Club Select Champagne	\$37 per bottle
Mineral Waters	\$5.50 each
Beer	\$5.50 each
Sodas	\$4 each
Coffee & Tea Station	\$4 per person

ADDITIONAL COSTS

Cashier	\$160 per 4-hour shift
Bartender fee for bars with consumption less than \$500	\$200 per 4-hour shift
Bar Set up fee	\$200 per 4-hour shift
Cigar Package, 20 Cigars, 2 Bottles of Port or Whisky	\$350

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THE CITY CLUB OF SAN FRANCISCO

Recommended Vendors

PHOTOGRAPHERS

Carol Irvine Photography	(415) 378-5436
Arrowood Photography	(415) 550-8500
Sylvie Gil Photography	(415) 337-8713
Jay Kelly Photography	(415) 425-1600
Darcy Weddings	(415) 812-4536

WEDDING CAKES

Cakework (Cecile Gady)	(415) 821-1333
Elegant Cheesecakes (Susan Morgan)	(650) 728-2248
Have Your Cake (Maralyn Tabatsky)	(650) 873-8488
Carolyn Wong Cakes	(510) 528-2415
Sibby's Cupcakery	(415) 613-4373

FLORAL DESIGNERS

Stacey Miller Designs	(650) 302-1062
Branch Out (Leighsa Smyser)	(415) 254-4799
Floramor Studios	(415) 975-2020
Floreal (Dominique Pfahl)	(415) 885-4261
Nancy Liu Chin Designs	(415) 647-2012
Under the Chuppah (Carol Attia)	(800) 661-4127

MUSIC

Artists in Music (Peter Rudolphi)	(415) 550-1872
Denon & Doyle (Dan Ohrman)	(800) 944-9585
Marianne Kent & Bay Society Orchestra	(650) 340-1391
Bay Music & Entertainment (Kent Strand)	(415) 982-8000
Elle Music & Events (Brandon Cruz)	(925) 236-2663

VALET

California Parking Valet Service (Rob Puccinelli)	(415) 447-1700
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INVITATIONS & STATIONARY

Hyegraph Invitations & Gifts- www.hyegraph.com	(415) 626-0461
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OTHER

Thomas Hughes Film	(415) 257-2600
Justin Fone Productions	(415) 652-9500
Bella Notte Events (Cindy Danbom)	(415) 643-6900
I Do! Wedding & Event Design (Julie Nunn Martin)	(415) 279-6379
Well Rehearsed (Kathy Goodman)	(415) 314-5333
Make-up by Stacy (Stacy McClure)	(415) 377-0855

HOTELS

Kimpton Hotels (Armel Reyes)	(415) 292-0149
Galleria Park Hotel (Dana Haber)	(415) 835-6466
The Mandarin Oriental (Candace Balandra)	(415) 276-9713

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THE CITY CLUB OF SAN FRANCISCO

General Information

AUDIO VISUAL	Full Service Audio Visual may be arranged through our recommended vendor American Audio Visual. Basic audio visual requirements can be arranged by our In-house audio visual services, please contact your Catering Manager.
BAR SERVICE	A bartender charge of \$200 is applicable if the consumption is less than \$500 per bar. A bar set up fee of \$200 will be assessed for additional bars.
BOXES/PACKAGES & STORAGE	<p>Please coordinate all shipping to The City Club three days prior to your event. The Club is not responsible for any damage to or loss of any articles left on the premise, prior, during or following an event. All shipped materials should be labeled with your group name, date of event and attention to your Catering Manager.</p> <p>The following handling fees will apply for all incoming and outgoing items: Boxes - \$5.00 per box, Palettes- \$150 per palette Oversized objects: \$500 storage fee</p>
CAKE CUTTING	A cake-cutting fee of \$5 per person is applicable if a cake is supplied from an alternate vendor other than those listed on our recommended vendor list.
CANCELLATION	Please refer to your event contract for specific cancellation fees associated with your event.
CHEF ATTENDENT	A \$200 Chef Attendant fee applies for all active food stations.
DAMAGE AND LOSS	The Club does not assume any responsibility for damage or loss of any merchandise or articles left in The Club prior to, during or after a function.
DECORATIONS	Our Catering Managers are happy to assist in recommending entertainment, florists and photographers to create a memorable event. Decorations or displays brought in to The Club must be approved prior to your event. Candles must be fully contained, no open flame is allowed. In order to protect the interiors we do not allow any items to be hung, taped, glued, pinned or adhered to any of the walls.

THE CITY CLUB OF SAN FRANCISCO

- DELIVERIES** Please advise the Catering Manager of all deliveries. 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 is metered Monday through Friday for yellow loading zone approved vehicles and is a no parking zone from 3-6pm daily, with the exception of Sunday. Saturdays, metered parking is available for all vehicles.
- 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 until the required initial deposit and signed contract are received by The Club. Final payment is due 30 days prior to the function date based on the total estimated charges at that time, less any paid deposits.
- FINAL GUARANTEE** The Club requires a final guarantee by three business days prior to the event date.
- MENU PLANNING** The Chef and the Catering Manager will be happy to tailor a custom menu for your event. All menu decisions must be received by The 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 and beverages will be permitted by, Patrons, vendors or guests without special approval from the Club prior to the event. The Club reserves the right to charge for this service.
- PARKING** Please request a list of recommended parking garages from your Catering Manager or visit the About Us section on our website for parking and directions information. Valet Parking can be arranged for evening and weekend events by your Catering Manager.
- SECURITY** Security services may be arranged through your Catering Manager. The Club, at its discretion, may require security for events. Only security agencies approved by The Club may be used.
Any event for persons under the age of 21 years must have one security officer present per one hundred guests for the duration of the event.
- SERVICE CHARGE & TAX** A service charge of 21% applies to all food and beverage orders. California Sales Tax of eight and a half percent (8.50%) is added onto the total of food, beverage and all labor and equipment charges. Please note that service charges are taxable by law.

THE CITY CLUB OF SAN FRANCISCO

SET UP & ADDITIONAL FEES	Any changes made to room set-ups once onsite may result in additional labor charges. Special or extraordinary cleaning as a result of event activities may result in additional charges.
SIGNAGE	Signs may be displayed directly outside your designated meeting area and in the 1 st floor lobby. In order to protect the interiors we do not allow any items to be hung, taped, glued, pinned or adhered to any of the walls.
SPLIT ENTREES	An advance choice of two entrees may be offered for lunch or dinner, a \$10 surcharge will apply. Clients must provide pre-placed, color-coded and labeled meal cards for each guest. The City Club will provide 5% overage for vegetarians.
INTERNET	Please consult your Catering Manager for wireless internet instructions. Internet usage outside of our complimentary services will need to be arranged through our IT Manager with prior notification.
VENDORS	The City Club of San Francisco offers a complete list of recommended vendors who are familiar with The Club and operating standards. You are under no obligation to use these for your event. Vendors may gain access up to two (2) hours prior to the scheduled start time for private events without additional charges. All vendors working within The Club premises must possess certificates of insurance. All vendors are required to use the proper elevators and are expected to cooperate with building security guards. Any floral or cake props, equipment or any other supplies brought into The Club are required be picked up within forty-eight (48) hours of the event's completion.

THE CITY CLUB OF SAN FRANCISCO

Art & Décor

The Stock Exchange Tower at 155 Sansome Street was designed by noted San Francisco architect Timothy L. Pflueger (1892 - 1946) of the firm of Miller & Pflueger. The building opened in 1930 and served as the administrative wing of the San Francisco Stock Exchange. That imposing structure, fronting on Pine Street, with its façade of stately Doric columns, was constructed in the 1910's as a United States Subtreasury and was converted to serve as the Exchange's trading floor at the same time 155 Sansome was built. The pylons that flank its entrance are the works of sculptor Ralph Stackpole (1895 - 1973) and are named Agriculture, represented by feminine figures, and Industry, represented by masculine figures. Timothy Pflueger was one of America's leading practitioners of the architectural style then called moderne, but now, amalgamated with other styles of the time, known generally as Art Deco.

The interiors of the tenth and eleventh floors at 155 Sansome were designed Michael Goodman (1903 - 1991). These floors served as home to the Pacific Stock Exchange Lunch Club from 1930 to 1987 and were highly complimented in art, architectural and metalcraft magazines both in the United States and abroad at the time the building opened.

The City Club's formal entrance is on the tenth floor, through bronze framed elevator doors of copper, German silver, bronze and brass. The applique work was executed by Harry Dixon (1890 - 1967) from cartoon drawings by Michael Goodman. Facing the three doors, one sees the metal pictures representing (from left to right); "above the sea, at sea level and under the sea", "the four winds and the two hemispheres," and "the old and the new in buildings, dress and transportation".

Another prominent use of metal in the club is on the remarkable balusters on the grand staircase, between the tenth and eleventh floors, designed by Robert Boardman Howard (1896 - 1983). The wavy vertical members are polished chromium on steel, while the stylized figures in brass represent a day in the life of the stockbroker. The figures are attired alternatively in business clothes, golfing attire, and formal attire of top hat and tails. The newel post at the base of the staircase forms the initials P.S.E.L.C. for Pacific Stock Exchange Luncheon Club, the original name of the Club.

The centerpiece and symbol of The City Club is the Diego Rivera (1886 - 1957) fresco on the wall and ceiling of the stairwell. The thirty-foot high work, Allegory of California (also called the Riches of California), was completed on July 31, 1931. Its theme of agriculture and industry is represented by two figures of a woman, one on the wall, one on the ceiling; both said to be modeled on then tennis star Helen Wills Moody. Holding a model airplane, representing the youthful aviation industry of the time, is Peter Stackpole, son of Ralph Stackpole. Each component (including portraits of James Marshall, horticulturist Luther Burbank and artist Victor Arnoutoff) is worthy of detailed inspection.

The choice of Rivera over California artists created quite a stir at the time. Newspapers referred to the incongruity of choosing an artist of Rivera's leftward political leanings to do a mural in "the citadel of capitalism." Nevertheless, he came from Mexico in 1930 to do the fresco, his first in this country.

A number of California artists did contribute to the Club's fine art works. The two carved panels on the stairwell, flanking Rivera's fresco, were done by Ralph Stackpole. The sculpted corner pieces and panels throughout the Club are the endeavors of California artists Ruth Cravath (1902-1985), Adeline Kent (1900-1957), Robert Boardman Howard, and Clifford Wight (1900-1960's). A bronze sculpture of a mountain lion by noted artist Arthur Putnam (1873-1930) appears in the alcove near the tenth floor rest rooms. Painter and lithographer Otis Oldfield (1890-1969) painted the English hunting scenes on the windows of the Wine Cellar (originally the bar during the club's early days of Prohibition) to stimulate stained glass, in keeping with the room's theme of an English pub.

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Many of the furnishings on the tenth floor are original and have been restored for The City Club. The massive library table of black marble and brass had apparently never been moved, as renovation revealed that each re-carpeting of the room was accomplished by cutting around the hug legs of the table. It now sits ninety degrees from its original orientation. Located in the foyer are two types of cocktail tables; black onyx and chrome and smaller tables of solid copper. The sofas, with the woodwork of artist Raymond Puccinelli, feature animals in reposit. The brass benches and lighted console, in addition to the other lounge pieces, were designed for the Club in 1929 by Sloan's furniture design firm.

The vinyl walls in the tenth floor Café were originally stretched calfskin over wood panels set against galvanized iron walls. The ceiling is light gold leaf with ornamentation picked out in green gold leaf. The fireplace's chimneypiece, of Jeanne Dare stone, was carved in place by Ralph Stackpole. Its theme, an archer surrounded by incised figures of animals, represents the moods of man. The base of the fireplace is of laminated sections of California travertine having clear markings of petrified wood. The pieces are said to occur in large boulders from which the marble in the lobby was hewn.

The Main Dining Room on the eleventh floor features a monumental chimneypiece of marble and metal; the lower mantle is of Belgian blue marble while St. Genevieve golden vein marble forms the upper. The signs of the zodiac (said at the time to be a new arrangement), in cast bronze finished in gunmetal plate are, like the elevator doors, based on cartoons by Michael Goodman. The ceiling is brass leaf. The combination vent and light grilles (south wall) are of polished brass and polished silver plate showing a folded napkin on a lunch plate along with a leaf motif in the design.

Several woods are used in the Main Dining Room; among the noteworthy are the dado effect of the clear-lacquered ash walls, the ebony and pear wood trim of the window casings and the vertical sections of Philippine mahogany around the four decorated corner panels. The paintings themselves were done by Robert Boardman Howard. They represent, in a stylized manner, the gathering, preparing, serving and consuming of food and drink in (clockwise beginning to the immediate left of the entrance); the Americas, the Middle East, the Orient and Europe.

The art and interiors of the Stock Exchange Lunch Club were said to have cost a third of a million dollars in 1930, a very significant sum in those deflationary times. The 1988 renovation of the facility for The City Club of San Francisco cost more than a million dollars and in 2004 another \$300,000 was invested to refurbish this Art Deco treasure.

Sources:

Patrick McGrew, Patrick McGrew Associates

Masha Zakheim, "Articulate Art: San Francisco of the 1930's"

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