

THE CITY CLUB OF SAN FRANCISCO

Congratulations on your Engagement!

True to the glamorous luxury of the Art Deco era, The City Club of San Francisco is a sophisticated Art Deco jewel located on the top two floors of the historic Pacific Stock Exchange building in the heart of downtown San Francisco.

With our own full-time Executive Chef and Event Planners on-site, brides-to-be can expect an exquisite and expertly executed Wedding Experience.

Impress friends and family with in the quarters of this breathtaking and historic venue that truly sparkles. A perfect place for a unique wedding that will never go out of style!

All of our wedding packages include:

- ◆ *Complimentary votive glass encased tea-lights*
- ◆ *Complimentary Ecrú linens and napkins*
- ◆ *Complimentary Champagne Toast*
- ◆ *One hour hosted full bar*
- ◆ *Complimentary cake cutting (From our Preferred Vendors)*
- ◆ *60" & 72" Round Tables & Up to 300 Chivari Chairs*
- ◆ *Complimentary 18 by 18 foot Dance-floor*
- ◆ *Wedding and ceremony planning assistance*

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

THE CITY CLUB OF SAN FRANCISCO

Wedding Package One

Domestic & Imported Cheese & Fruit Display

Vegetable Crudités

Ranch & Blue Cheese Dressing

SALAD

Traditional Caesar Salad

With Reggiano Parmesan & Garlic Croutons

ENTRÉE

Marinated Chicken Breast

Wilted Spinach, Yukon Gold Puree & Chicken Jus

Pan Seared Atlantic Salmon

Roasted Fingerling Potatoes, Sautéed Spinach & Lemon Beurre Blanc

DESSERT

Homemade Sorbet & Gelato

Served in a Martini Glass, Garnished with Mint & Cigar Gaufrette

~ Tahitian Vanilla Gelato ~

~ Seasonal Fruit Sorbet ~

\$125.00 per person

- ~ All prices exclusive of service charge and tax.
- ~ Menus may be customized by request, prices may vary.
- ~ All menus include bread and butter service.
- ~ Coffee and hot tea service will be provided if a dessert course is selected.
- ~ Please select one item for the entire party, per course.
- ~ Events over 40 guests may select two (2) entrées, provided a count of each entrée is given to us
Three working days prior to the function date.

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THE CITY CLUB OF SAN FRANCISCO

Wedding Package Two

HORS D'OEUVRES

Selection of four

Walnut Levain, Blue Cheese, Honey Drizzle, Microgreens
Chorizo Stuffed Medjool Dates Wrapped in Bacon
Spinach and Feta Cheese Spanikopita
Fresh Vegetable Spring Rolls, Sweet Thai Chili Sauce
Lemongrass Chicken Fingers, Ginger Aioli
Roasted Chicken Croquettes with Herb Aioli

SALAD

Organic Baby Greens

Poached Pears, Candied Walnuts, Humboldt Fog, Roasted Shallot Vinaigrette

Baby Spinach Salad

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

ENTRÉE

Herb Marinated Chicken Breast

Truffled Mashed Potatoes, Buttered Asparagus & Red Wine Sauce

Char-Grilled Filet of Beef

Garlic Mashed Potatoes, Broccolini & Demi Glaze

Petite Filet of Beef and Salmon Duo

Yukon Mashed Potatoes, Spinach, Red Wine Sauce & Saffron Orange Beurre Blanc

DESSERT

Homemade Sorbet & Gelato

Served in a Martini Glass, Garnished with Mint & Cigar Gaufrette

~ Tahitian Vanilla Gelato ~

~ Seasonal Fruit Sorbet ~

Fresh Fruit in Florentine Cup

\$135.00 per person

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- ~ Menus may be customized by request, prices may vary.
- ~ All menus include bread and butter service.
- ~ Coffee and hot tea service will be provided if a dessert course is selected.
- ~ Please select one item for the entire party, per course.
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Wedding Package Three

HORS D'OEUVRES

Selection of six

Chorizo Stuffed Medjool Dates Wrapped in Bacon
Crispy Lemongrass Prawns, Candied Ginger Aioli
Crispy Smoked Chicken Ravioli, Sage Brown Butter Sauce
Ceviche on Crispy Tortilla, Scallions, Fresh Lime
Ahi Tuna on Crispy Tortilla, Soy Vinaigrette
Dungeness Crab Salad, Brioche Toast, Citrus Reduction, Salmon Roe
Mini Crab Cakes with Roasted Red Bell Pepper Aioli
Truffled Croque Monsieur with Black Forest Ham & Gruyere Cheese

SOUP

Wild Mushroom & Goat Cheese Soup
Roasted Corn Chowder with Crispy Leeks
Roasted Tomato Soup with White Truffle Oil
Lobster Bisque with White Truffle Oil & Tarragon Crème Fraiche

SALAD

Arugula & Frisée Salad with Sliced Almonds, Apricots & Roasted Tomato Vinaigrette
Baby Spinach, Frisée, Washington Apples, Hobbs Bacon, Sherry Vinaigrette
Field Greens, Candied Pistachios, Brie Cheese, Champagne Vinaigrette

ENTRÉE

Poached Salmon

Chieftain Valley Wild Rice, Sautéed Spinach & Lobster Beurre Blanc

Char-Grilled Angus Filet & Seared Blue Nose Sea Bass

Wild Mushrooms, Potato Gratin & Bordelaise Sauce, Herbed Vinaigrette

Char-Grilled Angus Filet

Truffled Mashed Potatoes, Haricot Verts, Marchands De Vin

New Zealand Rack of Lamb

Logan Turnpike White Corn Grits, Roasted Mission Figs, Lamb Jus

DESSERT

Tahitian Vanilla Bean Panna Cotta

Fresh Fruit in Florentine Cup

\$145.00 per person

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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.*

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 ~

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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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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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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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.

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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.

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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.

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 1st 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 repose. 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"

THE CITY CLUB OF SAN FRANCISCO

Why Join The City Club?

The City Club is a congenial community of diverse, talented people who value excellence in leadership and who share a commitment to sustaining and advancing San Francisco's exceptional character and spirit.

Our Mission is to promote active engagement and influence in the civic and business arenas. We focus our support on community service, appreciation of the City's arts, culture and culinary experiences to inspire fellowship at The Club.

People making a difference through leadership, fellowship and diversity defines the purpose of Membership at The City Club of San Francisco.

CITY CLUB MEMBERS ENJOY:

Personal Recognition
Exclusive Dining Reservations
Complimentary Continental Breakfast
Bar for Members Only ~ Evening Happy Hour
Banquet Meeting Rooms w/ Preferred Member Rates
10% Savings on Banquet Food & Beverage for Private Events
Business Center "Satellite Office"
Business & Social Events
Member's Lounge with WiFi Wireless
Exclusive Affiliation with Equinox Fitness & Burke Williams
Affiliation with the University Club San Francisco
Networking Possibilities
Spouse / Partner usage (at no additional cost)
Worldwide Club Affiliations

City Club Members enjoy privileges at over 200 *private* golf, country and business clubs throughout the country and worldwide. Please see our Associate Club Directory for list of Clubs on our website at www.cityclubsf.com.

FOR MORE INFORMATION, PLEASE CONTACT:

Larissa Lorian or Victoria Piluso
Membership Department
415-362-2480
Larissa.Lorian@cityclubsf.com or Victoria.Piluso@cityclubsf.com

...THE HEART OF THE CITY FOR 75 YEARS...

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