



# 2024-2025

## Presidio Golf Course

### Full-Day Corporate Meeting Guide

In the heart of the Presidio of San Francisco, a national park site, 10 minutes from downtown San Francisco, the Presidio Golf Course offers breathtaking surroundings & dramatic sunsets. Outfitted with exposed beam ceilings, rich cherry wood paneling, a large stone fireplace & french doors, the clubhouse & attached tented terrace offer sweeping views of the golf course. Your employees will enjoy the ambiance of a country lodge enhanced by the rich history & the time honored traditions of a grand golf course built over a century ago, making the Presidio Clubhouse a unique setting for your full-day corporate meeting or event.

The beautiful tented terrace encompasses our entire outdoor terrace (2,475 square feet). The tent's clear walls allow you to keep the fantastic views while creating a private space for work sessions as well as any intermittent breaks, lunch, and a cocktail hour following the work day. Your employees will find the Tented Terrace & Clubhouse equally comfortable and inviting. The tent is equipped with heaters, an included projector set up, pre-set tables, and a classroom or U-shape capability separate from the dining and mingling portion of the tent. This is the perfect way to get your team out of the office and into a new environment to spark creativity and comradery.

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[presidiogcweddingsandevents.com](https://presidiogcweddingsandevents.com)

# Full-Day Corporate Event Package

Available Monday-Thursday

## Full-Day Corporate Event Package includes the following:

8 Hour Exclusive Usage of our Tented Terrace from 9am-5pm  
Pre-Set Classroom Style, Crescent Rounds, or U-Shaped Tables & Chairs  
Lunch Service Seating within the Tent  
Cocktail Tables for Breaks  
Coffee, Hot Tea, and Water Station  
House White or Black Table Linens  
Napkin and Silverware Roll-ups  
Required Lunch Buffet (Provided In-House)  
Projector and Screen  
Rolling Whiteboard  
Event Set-Up & Breakdown  
Shared On-Site Parking

**\$3500 Room Rental plus Lunch Buffet of your choice\***  
**No Additional Food & Beverage Minimum**

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## Event Enhancements

### Pre-Meeting Breakfast

Add your choice of breakfast buffet for your employees upon arrival

### Cocktail Hour Addition | \$750

An additional hour of event time from 5pm-6pm  
Option to add on 2 or 4 passed appetizers (for a per person cost-point)  
Beer and wine station (charged based on consumption)

\*These packages cover events for 25+ people.

Our team is happy to accommodate other event requests based on the specific needs of your event. Please request through your Sales Director, Kat.  
All prices are per-person based & are subject to prevailing sales tax, 3% park fee, & 21% service charge

# Presidio Smokehouse

**\*\*A lunch buffet is required for all full-day corporate meetings\*\***

## **Bogey BBQ | \$32 per person**

All Beef Hot Dogs, Hamburgers & Cheeseburgers  
Lettuce, Tomato, Onion, Pickle, Mayo, Mustard, Ketchup, Relish  
Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette  
Baked Beans with Cherrywood Smoked Bacon

## **Birdie BBQ | \$36 per person**

Barbecued Chicken  
Beer Braised Sausages with Peppers & Onions  
Vegetarian Jambalaya  
Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette  
House-Made Cornbread

## **Ace BBQ | \$42 per person**

Hardwood Smoked Tri-Tip with Bourbon BBQ Sauce  
Marinated & Grilled Chicken Breasts with Lemon Butter  
Baked Penne Pasta with Grilled Vegetables & Italian Cheeses  
Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette  
Roasted Seasonal Vegetable  
Gourmet Bread Rolls



# Presidio Lunch Buffets

**\*\*A lunch buffet is required for all full-day corporate meetings\*\***

## **Sunset Deli | \$32 per person**

Assorted Sandwiches containing:

Smoked Turkey Breast, Jack Cheese, Bacon, Lettuce, Tomato & Herb Mayonnaise on Rustic Sourdough

Black Forest Ham, Swiss Cheese, Whole Grain Mustard, Leaf Lettuce & Tomato on Ciabatta Bread

Roast Beef, Tillamook Cheddar, Leaf Lettuce, Tomato & Horseradish Aioli on a Soft Roll

Roasted Peppers, Grilled Zucchini, Sun Dried Tomatoes, House-Made Hummus & Baby Greens on Herb Ciabatta

Mixed Green Salad with Baby Greens, Cherry Tomato, English Cucumber, & Poppyseed Vinaigrette

Pasta Salad with Grilled Vegetables, Cherry Tomatoes, Olives, & Feta Cheese

Assorted Kettle Chips

## **North Beach | \$34 per person**

Rigatoni with Beef Bolognese

Farfalle with Truffle Mushroom Chicken Alfredo

Cheese Tortellini with Pesto, Pine Nuts, Sun Dried Tomatoes & Spinach

Caesar Salad with Olive Oil Croutons & Parmesan Cheese

Warm Balsamic Grilled Vegetables

Garlic Bread

## **Twin Peaks | \$35 per person**

Grilled Chicken Breast with Wild Mushrooms & Sherry Cream Sauce

Chef's Choice of Pasta with Roasted Vegetables & Marinara Sauce

Spinach Salad with Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette

Wild Rice Pilaf

Roasted Seasonal Vegetables

Assorted Bread Rolls



# Presidio Lunch Buffets

**\*\*A lunch buffet is required for all full-day corporate meetings\*\***

## **Mission | \$36 per person**

Chili Rubbed Carne Asada  
Shredded Guajillo Chicken  
Fajita Style Vegetables  
Street Corn Salad with Cotija Cheese, Lime, Cilantro & Peppers  
Spanish Rice & Roasted Garlic Black Beans  
Corn & Flour Tortillas  
Chips, Sour Cream & Roasted Salsa  
Sliced Fresh Fruit  
Cinnamon Sugar Churros  
Freshly Brewed Iced Tea & Agua Fresca

## **Southern Charm | \$40 per person**

Chicken, Shrimp & Sausage Jambalaya  
Hardwood Smoked Pulled Pork with Slider Buns  
Butter Bean & Sweet Potato Cassoulet  
Apple Cider Slaw  
Potato Salad & Sautéed Greens  
Jalapeno Hush Puppies  
Watermelon, Mint & Feta Salad  
Assorted Cookies  
Freshly Brewed Iced Tea & Lemonade

## **Presidio Heights | \$42 per person**

Pan Seared Wild Salmon with Dill Beurre Blanc  
Grilled Flank Steak with Chimichurri Sauce  
Presidio Waldorf with Romaine Hearts, Apple, Spiced Pecans, Blue Cheese Crumbles, Sherry-Honey Vinaigrette  
Mashed Potatoes  
Roasted Seasonal Vegetables & Sliced Fresh Fruit  
Assorted Dinner Rolls  
Assorted Cookies  
Freshly Brewed Iced Tea & Lemonade

# Presidio Breakfast Additions

**\*\*Breakfast is not required, but happily enjoyed\*\***

## **Continental | \$22 per person**

Assorted Breakfast Pastries

## **Bagels & More | \$24 per person**

Assorted Bagels & Smears

**Add Smoked Salmon with Tomatoes, Caper Berries & Onion | Additional \$8 per person**

## **Brekkie Burrito Buffet | \$26 per person | \$17 per person for half burritos**

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

## **Traditional | \$29 per person for one option | \$32 per person for both options**

Buttermilk Pancakes OR French Toast

Maple Syrup & Fresh Berries

Scrambled Eggs with Cheddar Cheese & Chives

Cherrywood Smoked Bacon

Chicken Apple Sausage

Roasted Breakfast Potatoes



\*Market price changes may occur, All prices are subject to prevailing sales tax, 3% park fee, & 21% service charge

# Hors D'oeuvre Additions

## Warm

### **Fried Vegetable Spring Rolls**

sweet chili sauce | \$3.75

### **Mini Beef Wellington**

truffle herb aioli | \$4.75

### **Coconut Prawn**

curry dipping sauce | \$4.75

### **Spanakopita**

spinach, feta cheese, filo crust | \$4.25

### **Mini Crab Cakes**

gingered sriracha aioli | \$4.75

### **Mushroom Puffs**

mushroom duxelle, puff pastry | \$4

### **Mini Grilled Cheese**

Tillamook sharp cheddar, rustic sourdough | \$3.75

### **Pesto Mozzarella Arancini**

tomato basil sauce | \$4

### **Smoked Ham & Gruyere Croquette**

creamy dijon | \$4.25

### **Seared Wild Mushroom Crostini**

goat cheese, crispy basil | \$4.25

## Cold

### **Tuna Tartare**

wasabi aioli, avocado, wonton crisp | \$4.75

### **Smoked Sturgeon Mousse**

whipped ricotta, crispy chip, and chive | \$4.75

### **Smoked Salmon**

crème fraiche, caper, filo cup | \$4.75

### **Beef Tenderloin Crostini**

horseradish cream, arugula pesto | \$4.75

### **Mini Shrimp Tostada**

avocado mousse, lime salsa | \$4.75

### **Chilled Prawn**

cocktail sauce | \$4.75

### **Deviled Egg**

caviar, chive | \$4.75

### **Scallop & Avocado Relish**

endive petal | \$4.75

### **Baba Ghanoush**

olive tapenade, cucumber cup | \$4

### **Tomato Bruschetta**

olive oil crostini, balsamic glaze, sea salt | \$3.75

### **Herb Cream Cheese & Tomato**

cucumber cup | \$4

# Private Event Wine List

## **Emerald Wines | \$36**

Line 39, Cabernet Sauvignon

Murphy Goode, Pinot Noir

Murphy Goode, Chardonnay

Angeline, Sauvignon Blanc

Ca'Bolani, Prosecco

## **Sapphire Wines | \$40**

Leese Fitch, Cabernet Sauvignon

La Crema, Pinot Noir

J. Lohr, Arroyo Vista Chardonnay

La Crema, Sauvignon Blanc

Mumm, Sparkling Brut

## **Rosé**

Sea Glass, Rosé - \$36

Whispering Angel, Rosé - \$50

## **Alternative Whites**

Daou, Chardonnay - \$40

J Vineyards, Pinot Gris - \$40

## **Alternative Reds**

J. Vineyard, Pinot Noir - \$45

Decoy Limited by Duckhorn, Cabernet Sauvignon - \$50

**Corkage - \$20 per 750ml bottle**