



Presidio Golf Course

2025
Introductory
Wedding Guide



Director of Private Events & Sales: Kat Crapps



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presidiogcweddingsandevents.com



Congratulations!

Welcome to Presidio Golf Course Weddings, where love blossoms amidst the breathtaking beauty of San Francisco's iconic landscapes. Nestled near the majestic Golden Gate Bridge, our venue offers a romantic haven for couples seeking a truly enchanting backdrop for their special day.

Our venue provides a magical setting, where nature's beauty intertwines with the promises of forever. Your wedding album will be adorned with picturesque moments captured beneath the shade of ancient eucalyptus trees, creating memories that stand the test of time.

The Ceremony

Private use of our Tranquil Ceremony Garden
White, Garden Chairs
White Ceremony Arch
DJ Table & Linen
Set up & Clean up of Ceremony Chairs

Ceremony Site Rental

Ceremony Only (No Reception)

****please request more information for this option****



Add on: Day of Wedding Coordination

Coordination Services Include:

- Detailed planning guide upon booking
- Placement of personalized client-provided decorations
- Rehearsal prior to wedding day
- Day-of coordination of couple and events leading up to grand entrance

Reception Packages

All packages are 100% customizable! Food & Beverage Minimums Apply. Package pricing is shown on dinner pages.
All packages include tables, chairs, linens, flatware & glassware with room rental. No centerpieces are included.

Palmer

4 Hours of Event Time
Hors D'oeuvres Display
Plated or Buffet Dinner Service
Unlimited Water, Coffee & Hot Tea Beverage Station
Private Bartender & Bar Setup
Full-Length Linens in 50 Color Options
Your Choice of Napkin Color
White, Folding House Chairs
Dance Floor (18' x 18')
Complimentary Tasting For Two
Complimentary Self-Parking

Pavilion

4 Hours of Event Time
3 Hour Beer and Wine Open Bar
Tablesides Wine or Champagne Toast at Meal Service
Hors D'oeuvres Display
Selection of Two Passed Hors D'oeuvres
Plated or Buffet Dinner Service
Unlimited Water, Coffee & Hot Tea Beverage Station
Wedding Cake Cutting & Plating Service
Private Bartender & Bar Setup
Full-Length Linens in 50 Color Options
Your Choice of Napkin Color
White, Folding House Chairs
Dance Floor (18' x 18')
Complimentary Tasting for Two
Complimentary Self-Parking

Golden Gate

5 Hours of Event Time
4 Hour Fully-Stocked Super Premium Open Bar
Tablesides Wine or Champagne Toast at Meal Service
Hors D'oeuvres Display
Selection of Three Passed Hors D'oeuvres
Plated or Buffet Dinner Service
Unlimited Water, Coffee & Hot Tea Beverage Station
Wedding Cake Cutting & Plating Service
Assorted Miniature Dessert Buffet
Private Bartender & Bar Setup
Full-Length Linens in 50 Color Options
Your Choice of Napkin Color
White, Folding House Chairs
Dance Floor (18' x 18')
Complimentary Tasting for Two
Complimentary Self-Parking



*Market price changes may occur, all pricing is per-person based.
Pricing Subject to 3% Park Fee, Mandatory 21% Service Charge & Current Sales Tax. See 'General Information' Below

Reception Packages: Menu Breakdown

Please see bar service options for beverage packages & pricing

Palmer

Four hour event

First Course

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts & Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Second Course

Plated: Choice of one salad

Buffet: Choice of two salads

Served with Fresh Baked Dinner Rolls & Butter

Third Course

Included Vegetarian/Vegan Entrée

Choice of One or Two Protein Entrees

Choice of One Entrée **buffet / plated**

Two Entrée Selections **buffet / plated**

Choice of One Side

Accompanied by Roasted Seasonal Vegetables

Passed Hors D'oeuvres & Dessert can be added Ala Carte

Pavilion

Four hour event

Open Bar

Three hour soft open bar service including unlimited Draft & Bottled Beers, Emerald Wine, Emerald Sparkling Wine & Soft Drinks. Tableside Wine or Champagne Toast at Meal Service

Three Courses included as described in the Palmer Package

Two Passed Hors D'oeuvres

Fourth Course

Included Cake Cutting & Plating Service

buffet / plated

One entrée selection,

One vegan/vegetarian selection

buffet / plated

Two entrée selections,

One vegan/vegetarian selection

Golden Gate

Five hour event

Open Bar

Four hour fully stocked premium open bar service including unlimited Super Premium liquors, draft & bottled beers, Emerald wine, sparkling wine & soft drinks

Tableside Wine or Champagne Toast at Meal Service

Three Courses included as described in the Pavilion Package

Three Passed Hors D'oeuvres

Two entrée selections,
One vegan/vegetarian selection

Fourth Course

Included Cake Cutting & Plating Service
Included Assorted Miniature Dessert Buffet

price per person

(for both buffet and plated)

All packages include a coffee & tea station for the entirety of the event. Please inquire for breakfast and lunch menu options if applicable.

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Appetizers & Small Bites

Hors D'oeuvres included in Packages or offered Ala Carte

Warm

Fried Vegetable Spring Rolls sweet chili sauce

Mini Beef Wellington truffle herb aioli

Coconut Prawn curry dipping sauce

Spanakopita spinach, feta cheese, filo crust

Mini Crab Cakes gingered sriracha aioli

Mushroom Puffs mushroom duxelle, puff pastry

Mini Grilled Cheese Tillamook sharp cheddar, rustic sourdough

Smoked Gouda Arancini tomato basil sauce

Ham & Gruyere Croquette creamy dijon

Crispy Chicken Pot Stickers wasabi soy aioli

Shrimp Toast scallions, ginger, sesame

Seared Wild Mushroom Crostini goat cheese, crispy basil



Per person pricing includes 2 pieces per person, per hors d'oeuvre

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Appetizers & Small Bites

Hors D'oeuvres included in Packages or offered Ala Carte

Cold

Tuna Tartare wasabi aioli, avocado, wonton crisp

Smoked Sturgeon Mousse whipped ricotta, crispy chip, and chive

Smoked Salmon crème fraiche, caper, filo cup

Beef Tenderloin Crostini horseradish cream, arugula pesto

Mini Shrimp Tostada avocado mousse, lime salsa

Chilled Prawn cocktail sauce

Deviled Egg caviar, chive

Scallop & Avocado Relish endive petal

Baba Ghanoush olive tapenade, cucumber cup

Caviar Blini Tsar Nicoulai estate caviar, crème fraiche, chives

*Caviar counts as two hors d'oeuvres in packages

Tomato Bruschetta olive oil crostini, balsamic glaze, sea salt

Herb Cream Cheese & Tomato cucumber cup



Per person pricing includes 2 pieces per person, per hors d'oeuvre

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Salad Selections

Caesar

Romaine Hearts, Classic Caesar Dressing, Parmesan, Olive Oil Croutons

Roasted Beet

Arugula, Orange, Shaved Fennel, Laura Chenel Goat Cheese, Fig Balsamic

Butter Lettuce

Pear, Manchego Cheese, Toasted Walnuts, Herb Dressing

Mixed Greens

Toasted Sunflower Seeds, English Cucumbers, Toybox Tomato, Poppyseed
Vinaigrette

Spinach

Laura Chenel Goat Cheese, Bacon, Pickled Red Onion, Whole Grain
Mustard Vinaigrette

Presidio Waldorf

Romaine Hearts, Apple, Spiced Pecans, Bleu Cheese Crumbles, Sherry-
Honey Vinaigrette

Wild Arugula

Steamed Quinoa, Dried Cranberries, Feta Cheese, Toasted Almonds,
Champagne Vinaigrette

Side Selections

Creamy Mashed Potato (Roasted Garlic Optional)

Herb Roasted Potatoes

Rosemary Scalloped Potatoes

Toasted Saffron Basmati Rice

Wild Rice Pilaf

Citrus Quinoa Pilaf

Parmesan & Butter Polenta

Sweet Potato Hash with Roasted Mushrooms,
Smoked Bacon & Caramelized Pearl Onions



Plated Dinner Menu

All entrees include warm rolls & butter, one salad selection, one starch selection.
Each package includes one vegan/vegetarian options and 1-2 proteins.
Place cards denoting entrée selection must be provided.

VEGETARIAN

Vegetarian Risotto

Seasonal Vegetables, Parmesan, Butter

Seasonal Vegetarian Ravioli

Chef's Choice of Pasta
with Seasonal Sauce

Vegetarian Crispy Polenta

Seasonal Vegetables,
Rosemary Cream Sauce

VEGAN

Saffron Carrot Risotto

Crispy Garlic, Mushrooms & Microgreens

BEEF

Braised Beef Short Ribs

Gremolata, Toasted Breadcrumbs

Grilled Filet Mignon

Red Wine Sauce, Herb Butter

Garlic & Herb Roasted Prime Rib

Creamy Horseradish Sauce

FISH

Pan Seared Halibut

Tomato Butter Sauce

Wild Salmon Filet

Lemon Dill Beurre Blanc

POULTRY

Stuffed Chicken Breast

Spinach & Parmesan,
Lemon Pan Jus

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Buffet Dinner

All entrees include warm rolls & butter, one salad selection, one starch selection.

VEGETARIAN

Seasonal Vegetarian Ravioli

Chef's Choice of Pasta
with Seasonal Sauce

Vegetarian Crispy Polenta

Seasonal Vegetables,
Rosemary Cream Sauce

VEGAN

Vegan Grilled Tofu Steaks

Chimichurri Sauce

BEEF

Braised Beef Short Ribs

Gremolata, Toasted Breadcrumbs

Hardwood Smoked Beef Tri-Tip

House Steak Sauce

To switch to carving station, \$250 staffing fee incurs

Garlic & Herb Roasted Prime Rib

Creamy Horseradish Sauce

To switch to carving station, \$250 staffing fee incurs

POULTRY

Stuffed Chicken Breast

Spinach & Parmesan,
Lemon Pan Jus

Mushroom Chicken Breast

Wild Mushroom Cream Sauce

FISH

Pan Seared Halibut

Tomato Butter Sauce

Wild Salmon Filet

Lemon Dill Beurre Blanc

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Alternative Entrée Menu

To swap any of these entrees into your package, there is an additional fee per person.

Roasted Duck Breast

Cherry Port Reduction

Miso Sea Bass

Lomi Lomi Tomatoes

Rack of Lamb

Herb & Dijon Crust, Pomegranate Demi

Maryland Style Lump Crab Cakes

Pan Seared, Tarragon Hollandaise

Butter Chicken

Tandoori Spices, Fenugreek Leaves

Kalbi Short Ribs

Dark Soy Sauce, Scallions

Crispy Sesame Falafel

Garlic Toun, Tahini Sauce

Filipino Chicken Adobo

Charred Ginger, Bay Leaf

Chicken Milanese Mole

Poblano Chili, Mexican Chocolate

Ropa Vieja

Sofrito, Crispy Plantains

Chicken Massaman Curry

Roasted Peanuts, Coconut Milk

Lamb Shank Tagine

Moroccan Spices, Dates

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Reception Enhancements

Balsamic Grilled Vegetable Platter

Seasonal Display of Grilled & Marinated Vegetables
served with a Garlic Yogurt Sauce

Mediterranean Platter

Hummus, Baba Ghanoush and Tzatziki with Fresh Pita Garnished
with Olives & Pickled Vegetables

Smoked Salmon Platter

Smoked Salmon served with Capers, Red Onion, Chopped Egg,
Lemon, Cucumber, Crostini & Dill Crème Fraiche

Antipasti Platter

Assorted Meats, Cheeses, Olives, Peppers & Roasted Garlic
served with Sliced Bread & Crackers

Vendor Meals

Chef's Choice Entree



Kid's Menu

Available for kids age 12 and under

BUFFET

3 items | 20 kid minimum

Beef Sliders

Chicken Tenders

Cheese Tortellini with Butter & Cheese

Mac and Cheese

French Fries

Steamed Broccoli & Carrots

Fruit Salad

Option to Add Additional Items

Includes Beverage Station

Ice Water, Lemonade & Soda

PLATED

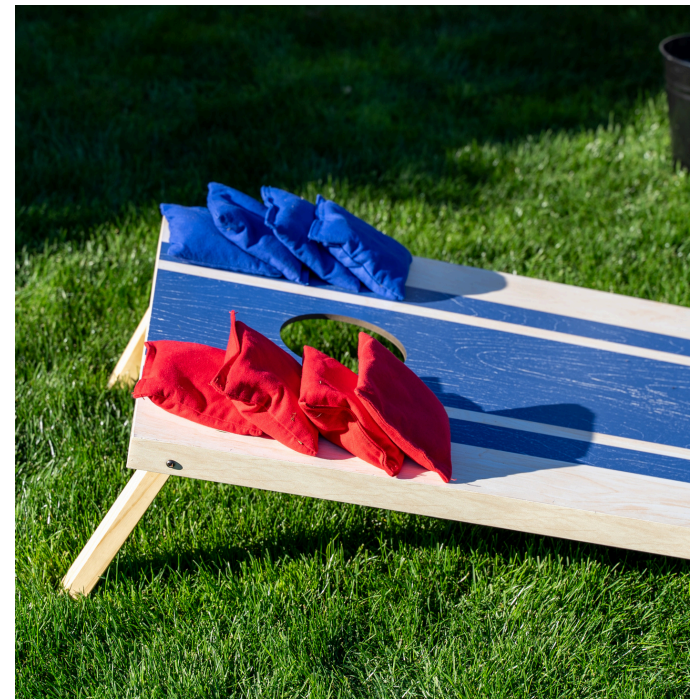
Choose one selection for all

Chicken Tenders, Fries, Fruit

Grilled Cheese, Fries, Fruit

Buttered Pasta

Margarita Flatbread Pizza



Late Night Snacks

SAVORY SNACKS

Slider Station (choice of two)

Beer Braised Short Rib with Pickled Red Onion & Jalapeno

Buffalo Chicken with Herb Ranch

Kobe Beef Patties with Tillamook Cheddar & Special Sauce

Flat Bread Pizzas (choice of two) | pre-cut pieces

Margarita with Micro Basil & Marinated Tomato

Pepperoni, Asiago, Roasted Mushrooms, & Red Sauce

Grilled Chicken, Pine Nuts, Garlic Confit, Fresh Mozzarella, Pesto Sauce



HORS D'OEUVRES

Crispy Chicken Pot Stickers

with Wasabi Soy Aioli

Cheddar Grilled Cheese Bites

on Buttered Sourdough

Smoked Ham & Gruyere Potato Croquettes

with Dijon Creme

Crispy Chicken Tenders

with Ranch and Bourbon BBQ Sauce

Spanakopita

Spinach, Feta Cheese, Filo Crust

Cheese Quesadillas

Salsa & Sour Cream

Stationed with 2 pieces per person, all charged as a per-person price

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Late Night Treats

SWEET TREATS

Warm Cinnamon Sugar Churros
with Chili Chocolate Dipping Sauce

Assorted Treats
House-Made Cookies, Brownies, & Bars

Warm Bread Pudding
Crème Anglaise, Bourbon Caramel

Warm Fruit Cobbler
Seasonal Fresh Fruit, Oatmeal Crumb

Assorted Petit Fours
Assortment of Seasonal Miniatures



ICE CREAM SUNDAY STATION

50 person minimum
Vanilla & Chocolate Ice Cream, Sprinkles, Maraschino Cherries,
Chocolate & Caramel Sauce, Crushed Cookies & Candy Toppings

Bar Options

Full Hosted Bar - Based on Consumption

All beverages served at the bar, or those selected to be hosted, are billed based on consumption & added to the master bill.

Hosted Limit Bar - Based on Consumption

Upon Request, the host can set a dollar limit for the bar tab.

Guests are charged cash for their beverage once the limit has been reached. Other limited bar options include by tier of liquor or number of hours served.

Soda Station

Cash Bar

Guests pay cash/credit for all drinks ordered at the bar(s). Host is not responsible for any bar charges.

Hourly Hosted Bar

Level and duration of hosted beverages to be selected by the host. Guest choices outside of these parameters are charged to the guest.

**** Hourly Hosted Bar Packages listed on following page**



Hourly Hosted Bar

All Hosted Bars Include Sodas

House Liquor (Well)

Vodka - Nikolai
Gin - Miles
Scotch - Dewars
Rum - Barbarossa
Tequila - Torada
Whiskey - Evan Williams

Call Brand Liquor

Vodka - Tito's
Gin - Bombay
Scotch - Johnny Walker Red
Tequila - Maestro Dobl
Whiskey - Maker's Mark, Jameson & Jack Daniels
Rum - Captain Morgan, Bacardi Light & Meyer's



Premium Brand Liquor

Vodka - Ketel One
Gin - Bombay Sapphire & Tanqueray
Scotch - Glenlivet 12yr
Whiskey - Bulleit & Crown Royal
Brandy - Hennessey VS
Tequila - Casamigos

Super Premium Brand Liquor

Vodka - Grey Goose
Gin - Hendrick's & Botanist
Scotch - Johnny Walker Black & Glenfiddich 12yr
Whiskey - Woodford Reserve, Angel's Envy & Greenspot
Tequila - Don Julio

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Private Event Wine List



Emerald Wines

Line 39, Cabernet Sauvignon
Murphy Goode, Pinot Noir
Murphy Goode, Chardonnay
Angeline, Sauvignon Blanc
Ca'Bolani, Prosecco

Sapphire Wines

Leese Fitch, Cabernet Sauvignon
La Crema, Pinot Noir
J. Lohr, Arroyo Vista Chardonnay
La Crema, Sauvignon Blanc
Mumm, Sparkling Brut

Rosé

Sea Glass, Rosé
Whispering Angel, Rosé

Alternative Whites

Harken, Chardonnay
Rabble, Sauvignon Blanc

Alternative Reds

J. Vineyard, Pinot Noir
Decoy Limited by Duckhorn, Cabernet Sauvignon

Corkage - per 750ml bottle

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General & Contract Information

Deposits & Policies

A signed contract & non-refundable deposit, which is applied to your invoice total, are required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months before your event date. The remaining final balance will be due fourteen (14) days before your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction, Personal checks will not be accepted as final payment or if your event is within thirty (30) days. The Presidio Golf Course reserves the right to host multiple events on any given day.

Pricing, Surcharge & Tax

Prices are subject to a 3% Park Fee, 21% Service Charge & Sales Tax at the current rate at the time of your event. The surcharge is to be paid directly to & retained by Presidio Golf Course for the additional administrative & overhead cost of hosting your event.

Menu prices cannot be guaranteed until 90 days before your event. Prices & packages are subject to change without notice.

Food & Beverage

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan, & gluten-free meals with prior notice.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at The Presidio Golf Course must be consumed on the property & cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, and/or champagne, is brought onto the premises, it will be confiscated, a warning will be given, and a fee of \$1000 may be applied to your final invoice if the issue continues to arise.

All food and beverage catering must come from Presidio Golf Course and be prepared in-house. Outside catering can be permitted as a supplemental option, but all food must be brought in ready to serve and the kitchen is off limits to any outside food or catering due to health and safety codes. Client must reach food and beverage minimums regardless of additional food items brought in.

Food Tastings

Menu tastings are available for all weddings. We offer a Standard Menu Tasting on Thursdays through Sundays at 2pm. Please contact the Event Sales Manager at least two weeks in advance to schedule your tasting with our Executive Chef. Scheduled tastings may be rescheduled based on space availability.

Vendors

The Presidio Golf Course does require that all vendors be licensed & insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not on the preferred vendor list. We do not allow outside linen, chair covers, chair rentals to be brought in. Vendors are guaranteed admittance to set up one (1) hour prior to the start of the event.

Decorations

We ask that you not affix anything to the walls, floors, ceilings, or furnishings without prior approval from the Private Events Office. Glitter, confetti, rice, and birdseed are not permitted. Cleaning fees may occur based on prohibited use of these items. All candles must be contained in a glass enclosure. The client must take all decorations & client property brought to the venue away at the conclusion of the event. The Presidio Golf Course will not store any left items & is not responsible for items left at the venue.

Rentals

Event rentals must go through The Presidio Golf Course's Private Event Office. In the case that an allowance is made for an outside company to source goods for the venue, The Presidio Golf Course reserves the right to obtain proper licensing. All rentals must be of professional quality & must receive prior approval.

Liability

The Presidio Golf Course is not responsible for any damage or loss to any merchandise, articles, or valuables belonging to the host or their guests located on the venue property prior to, during, or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative. An additional cleaning fee may be required based on any vomit in interior spaces other than the bathroom.

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Facility Capacities

Floorplans will be built during planning meetings based on the event team's recommendations.

Full Venue Buyout (Clubhouse, Palmer Room, Tented Terrace, and Front Lawn)

500 People / Standing Reception

230 People / Seated Reception

Clubhouse Only

140 People / Standing Reception

100 People / Seated Reception with 10 people per table

80 People / Seated Reception with 10 people per table AND Dancefloor

Palmer Room Only

60 People / Standing Reception

40 People / Seated Reception with 10 people per table

24 People / Classroom Seating

40 People / Theatre Seating

Tented Terrace Only

300 People / Standing Reception

170 People / Seated Reception with 10 people per table

130 People / Maximum Daytime (due to parking)

All Friday, Saturday, and Sunday evening events are only available for full venue buyout.

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All events held at the Presidio Golf Course include a full staff, bartending team, and an Event Manager.

All set up & clean up will be provided by Presidio Golf Course's team besides that of personal items unless coordination services are added into the package.

There will be one planning meeting scheduled with the Sales Director to discuss event details.

Included Amenities

- Several Easels (depending on availability)
- Card Box
- Cake Knife & Server Set
- Coat Rack
- 2 Heat Lamps for front Lawn
- Variety of Colored Napkins
- Variety of Colored full-length linens
- Table Numbers
- Food Labels

Additional Amenities

- Projector with Screen
- Rolling Whiteboard
- Podium
- Overhead Screen
- Microphone & Speaker
- Aisle Runner
- Coordination Services
- Extra Hour of Event Time
- Ping Pong Table
- Cornhole

Preferred Vendors

Photographer:

Love Knot Photography
323-620-6925
loveknotphoto@gmail.com
loveknotphotography.com
@love_knot_photography

A Perfect Impression
925-215-1135
apisales@gmail.com
baywed.com
@aperfectimpression

Videographer:

Heartfelt Media
909-562-2572
info@heartfeltmedia.co
heartfeltmedia.co
@heartfelt.media

Fig + Willow Studios
702-721-8868
figwillowstudios@gmail.com
figwillowstudios.com
@figwillowstudios

DJ:

Denon & Doyle: Dan Ohrman
925-849-6904
dan@djay.com
djay.com
@denonanddoyle

iMobile DJs
833-463-5462
contact@imobiledjs.com
www.imobiledjs.com
@imobiledjs

Four Leaf Entertainment
415-699-6048
niall@fourleafent.com
fourleafent.com
@fourleafentertainment

Ben Brussell Music
415-290-8487
benny@bennybemusic.com
www.bennybemusic.com
@bennybrussel4

DJ Hightop
djhightop@gmail.com
djhightop.com
@dj_hightopsf

Cake/Desserts:

Baked Blooms
415-378-5020
sarah@bakedblooms.com
bakedblooms.com
@bakedblooms

Floral:

Events by the Bay
415-794-6704
janette@eventsbythebay.com
eventsbythebay.com
@events_by_the_bay

Rosedale Floral Design: Avonne Lee
415-656-2888
avonnelee@yahoo.com
rosedalefloraldesign.com
@rosedale_floral_design

Florali
925-934-6877
weddings@florali.com
florali.com
@florali

Dana's Florist
510-733-3121
danasflorist@aol.com
danasflorist.com
@danasfloristcv

Photo Booth:

Giggle & Riot Fun Booths
916-760-8414
studio@giggleandriot.com
giggleandriot.com
@giggleandriot

Photomatica Photo Booth Co.
415-466-8700
info@photomatica.com
www.photomatica.com
@photomatica

More Preferred Vendors

Officiant:

Officially Yours
510-697-5534
info.officiallyyours@gmail.com
officiallyyoursweddings.com

Audio Visual Rentals:

Mister Wa Productions - Benoit Lacasse
415-420-9802
misterwaprod@gmail.com
misterwa.com

Brown Audio Visual Services
510-639-0591
brownav.com

LED Dance Floor:

Main Event Productions
510-965-2491
mainevent@maineventrentals.info
maineventrentalsandproduction.com
@mainevent productions

Balloons:

SF Balloon Magic
415-970-3317
sfballoonmagic@gmail.com
sfballoonmagic.com
@sfballoonmagic

Sparky's Balloons
415-484-1184
sparkysballoons.com
@sparkysballoons

Party Rentals:

Hensley Event Resources - Arnie Kelber
650-692-7007 | 415-335-5212
arnie@hensleyeventresources.com
hensleyresources.com/capabilities-catalog
@hensleyeventresources
The Wild Ones
415-246-2125
info@thewildonesrentals.com
www.thewildonesrentals.com
@the_wild_ones_rentals

Children's Parties:

Sophie's World
650-952-5502
sophiesfs@gmail.com
sophie-world.com
@thesopiesworld

Live Music:

Mercy & The Heartbeats
mercyandtheheartbeats@gmail.com
mercyandtheheartbeats.com
@mercyandtheheartbeats

Kristal Schwartz - Harpist
kristalharp@gmail.com
angelicharp.com
@kristalharp

Lighting:

Got Light?
415-863-4300
design@got-light.com
got-light.com
@gotlightsf

Event Planning:

Posh Peony Events
925-550-5868
hello@poshpeonyevents.co
@posh.peonyevents

Chuppah Rentals:

Carola Attia - Chuppah Artist
510-427-4210
underthechuppahonline.com

Your dream
wedding awaits!



300 Finley Rd. San Francisco, CA 94129



(415) 561-4661 x207
kcrapps@presidiogolf.com



www.presidiogcweddingsandevents.com/



@presidiogc_events



PRESIDIO
GOLF COURSE

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