

PRESS CLUB

PRIVATE EVENTS

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Press Club is a 9,000 sq. ft. award-winning architectural venue, modern wine lounge and luxurious event space, offering California's finest wines, beers and cocktails in a chic and social atmosphere. We are located two blocks from the Moscone Center and can host marquee events for up to 450 guests, signature wine tasting receptions for groups of any size, relaxed and vibrant daytime meetings, innovative launch parties and corporate events.

We offer five-star event services, farm-to-table cuisine and one of the most extensive and acclaimed wine and beer lists in the city helmed by our Beverage Director, Nate Houston. An event at Press Club will expose your guests to a true wine tasting that they will go home talking about!





BEVERAGE MINIMUM

Press Club is a wine bar and lounge, offering the finest wines and beers in a sophisticated, social atmosphere. Each event has a corresponding Beverage Minimum and is based on the size of the space. All wines served at your event are pre-selected by the client and tallied on consumption (by the bottle) at the time of your event. Press Club requests all wines to be selected no later than 10 business days prior to event. Press Club also offers our delicious event beers as well as n/a beverages on our event menus that will satisfy a broad range of palates. Any beverage minimum not met during the event will be charged to your final bill as a flat fee. The beverage minimum is exclusive of food.

CONFIRMING YOUR EVENT

Press Club is unable to hold any date without a signed contract and event deposit. When possible, Press Club will place a soft hold on a date with the required preliminary proposal, which is good for 3-10 business days and varies upon season. An email expressing interest in dates and pricing is not considered a request for a soft hold. Once you have requested this hold, we will send a proposal and put you in the calendar as a right of first refusal. After the stated deadline on your proposal/contract, you are welcome to confirm your booking by providing your electronic signature along with 50% event deposit. If you do not respond within the said timeframe, or decline to book within the soft hold window, the date and time will be released. Press Club requires a signed contract and deposit to confirm any booking.

VENUE CAPACITIES

FULL BUYOUT: 300

PARTIAL BUYOUT: 150

BAR BUYOUT +: 100

BAR BUYOUT: 75

TASTING BAYS: 50/65

WINE LIBRARY: 35

PDR + BOTTLE LOUNGE:

22 SEATED | 45 STANDING

SINGLE LOUNGES:

12 SEATED | 15-20 STANDING

SINGLE LOUNGE +:

12 SEATED | 20-25 STANDING

DOUBLE LOUNGE: 35 STANDING

DOUBLE LOUNGE+: 50 STANDING



PAYMENT TERMS

A 50% event deposit along with a signed contract is due at the time of booking. If your event date is occurring within 10 business days, a 100% event payment is required to move forward. All events must be paid in full prior to the event date.

Credit card payments are processed electronically through TripleSeat, our online payment portal. When paying by credit card, there will be a 3% credit card processing fee added to the final invoice. Press Club also accepts check, ACH and Wire payments at no charge; however, all payments must be received by the stated due date.

Final guest guarantee, wine and food selections, floor plan, event timing and any special AV requests are due (10) business days prior to event date. The final event balance is due along with your finalized event details. Should you wish to pay by check or ACH/wire, please ensure final payment is received PRIOR to your event. All ACH/Wire information can be found on your invoice in your TripleSeat dashboard. For any onsite balance accrued during your event, the host's authorized credit card on file will be charged for the remaining balance within 72 hours, post event.

PRICING (+++)

Press Club's events are based on a three-hour event timeframe and prices range during peak and off-peak dates with the highest pricing for conferences. Longer event timeframes are welcomed, and the stated extension fees will apply. Quoted prices are subject to Sales Tax (CA - 8.625%) an Event Administration Fee (22% in lieu of a gratuity) and SF Mandates Tax (5%). Taxes and Administration Fees are on the bottom line and are subject to change, without notice.

PEAK VS OFF PEAK

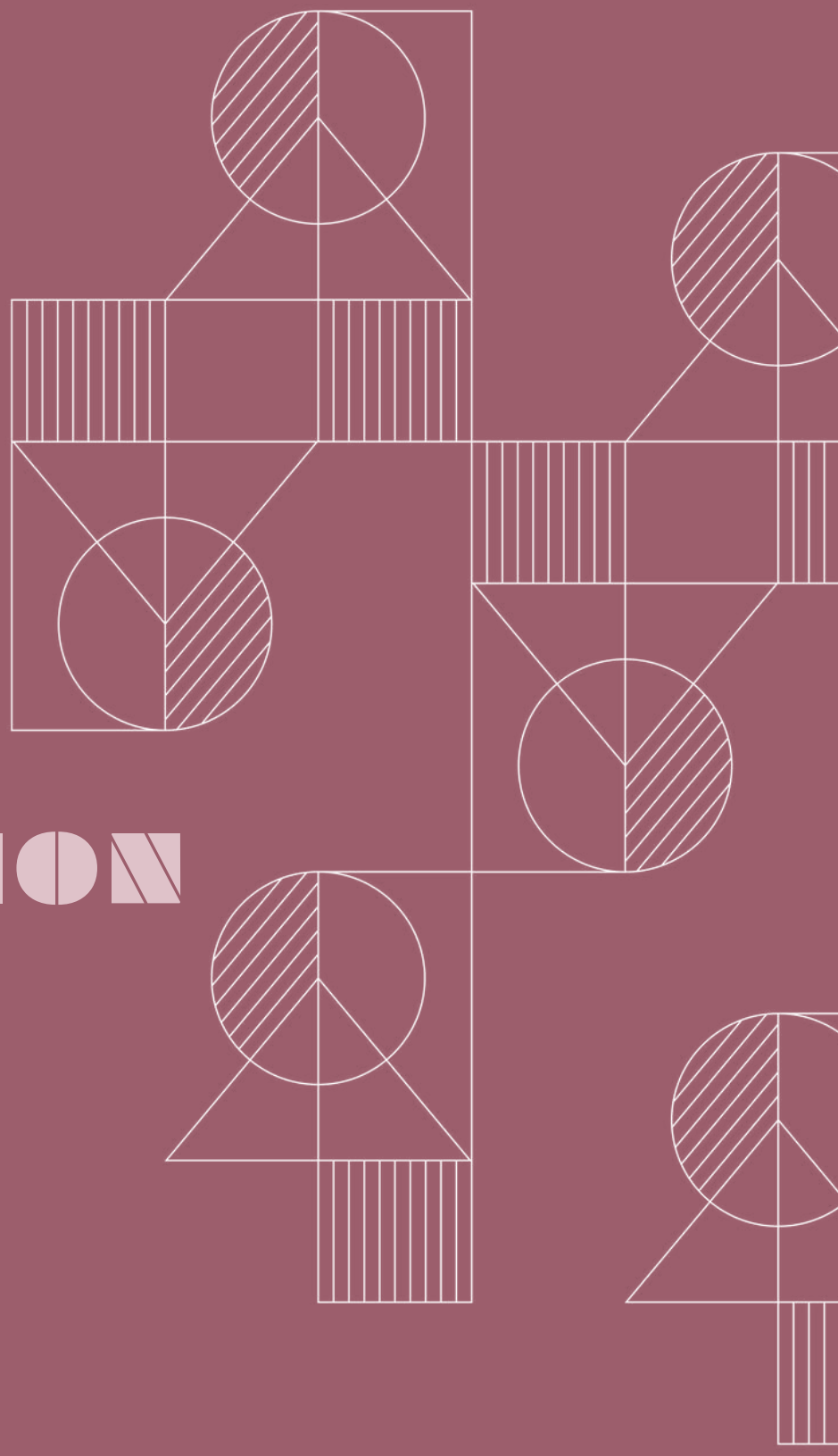
PEAK Tuesday, Wednesday, Thursday, Holidays & Conferences

OFF PEAK Monday, Friday & Saturday



PRESS CLUB

MENU SELECTION



DISPLAYED PLATTERS

15 SERVINGS PER PLATTER, BEST SUITED FOR 65 GUESTS OR LESS

ARTISANAL CHEESEBOARD \$190

Taleggio, Italy: Washed Triple Cream Soft - Cows Milk
Vella Dry Monterey Jack, Sonoma Hard Nutty - Cows Milk
P'Tit Basque, France: Semi-Firm Smooth & Mild - Sheeps Milk
Drunken Goat, Spain: Semi-Soft, Red Wine Soaked - Goats Milk
Country Bread & Crackers, Dried Fruits & Nuts, Seasonal Fruit Jam (V)

CHARCUTERIE BOARD \$190

Speck - Alto Adige, Northern Italy: Pork Ham, Cold Smoked, Juniper & Bay Leaf
Saucisson Sec - Fabrique Delices, Hayward, CA: Pork, Garlic & Peppercorn
Chorizo Soria - Dona Juana, CA: Pork Sweet Paprika, Garlic
Bresaola - Lean Beef, San Giacomo Heritage, CA. Red Wine & Rosemary
Country Bread & Crackers, Pickled Vegetables, Mustards & Olives

FARM FRESH VEGETABLE CRUDITÉ \$140

Chimichurri, Roasted Garslic Hummus (GF) (VE), Rye Romesco (V)

CHICKEN

Fried Chicken Slider \$180

Chipotle Aioli, Charred Lemon Slaw, Pretzel Bun

Buttermilk Popcorn Chicken \$180

Free- Range Chicken Thighs, Chipotle Mayo

Herb Grilled Chicken Skewer \$180

Sage Gremolata Sauce (GF)

BEEF & PORK

Italian Meatballs \$180

Pork and Beef

Doner Pita Bite \$180

Doner Kebab, Garlic Yogurt, Pita Chip

Bratwurst Bites \$160

Pork Bratwurst, Sauerkraut, Everything Spice, Puff Pastry

Smashed Burger Slider \$180

Brisket and Chuck, Tomato Jam, Pickled Red Onion, Pretzel Bun

Carbonara Deviled Eggs \$160

Pancetta, Parmesan, Black Pepper

SEAFOOD

Grilled and Chilled Prawns \$180

Piquillo Pepper Sauce, Arugula Pistou (nut free)

Caviar Bar - MP

Caviar Accoutrements

Tuna Poke \$180

Wonton Crisp, Wakame Seaweed, Sesame Seeds

Sesame Soy Dressing (Can be GF)

VEGETARIAN

Portobello Slider \$180

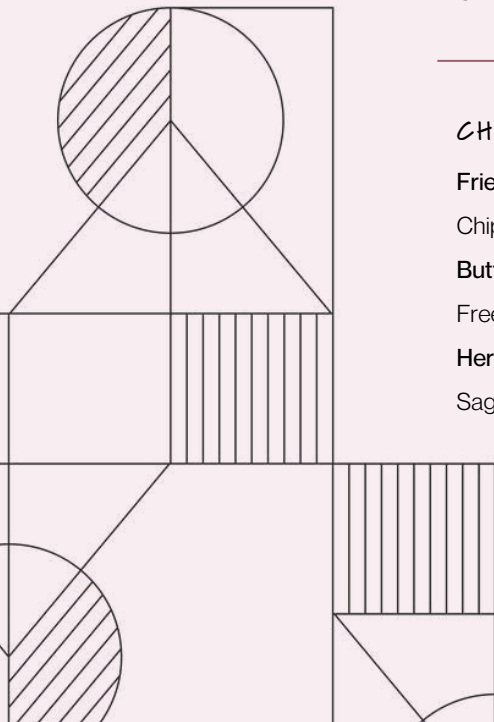
Tomato Jam, Pickled Red Onion, Pretzel Bun (VE)

Ricotta Gnudi \$180

Horseradish , Sage Gremolata Sauce, Shaved Parmesan (V)

CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you or your guests have any food allergies.

N | NUTS V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE



DISPLAYED PLATTERS

15 SERVINGS PER PLATTER, BEST SUITED FOR 65 GUESTS OR LESS

MINI SANDWICHES \$180

one selection per platter

Spanish Chorizo, P'tit Basque Cheese, Arugula

Serrano Ham, Piquillo Pepper, Dry Jack Cheese

Grilled Eggplant, Ricotta, Tomato-Tarragon (V)

EMPANADAS \$180

one selection per platter

Chicken Paprikash, Smoked Paprika, Red Bell Pepper

Beef Picadillo, Potato, Green Olive

Curry Potato, Peas

DESSERT \$110

Lemon Ricotta Tart, Candied Zest

Chocolate Tart, Seasonal Berries

Coconut Rice Pudding, Seasonal Fresh Fruit (VE) (GF)

LABOR & PRICING

Catering chef labor varies upon menu selected and guest count. Labor charges are based on event hours with a maximum of 3 hours of serve time.

When ordering from our Large Group Displayed Platters a chef fee of \$675+ will apply for all orders of 6+ platters and \$999+++ for orders of 12+ platters. For all larger events with 65+ guests and passed appetizers, catering chef labor will apply.

All food, labor and catering rentals will have (+++) 8.625% applicable Sales Tax, 5% Surcharge, and 22% Event Administrative Fee applied to the subtotal on the final bill. All taxes and surcharges are subject to change without notice.

MENUS & DEADLINES

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur. We have no control over how fast food will be consumed pending what final quantities have been selected by our clients.

All menus are pre-selected and requested 10 business days prior to the event date. The final menu quantities and a signature on your final EVENT ORDER are due no later than noon, 8 days in advance of the event. Our catering orders have strict deadlines to ensure menus are prepared in time for your event.

We may accommodate an increase within reason after this deadline but cannot confirm that the requested menu items will be available. Substitutions can be made when possible. If additional food is needed during our non-buyout events, the host may order a la carte from our lounge menu on site, however, menu items are not guaranteed.

We are unable to discount menus and/or quantities once an EVENT ORDER has been signed and menus have been finalized. Please inquire with your Events Manager to confirm any last-minute modifications.

N | NUTS V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE

PASSED APPETIZERS

PRICING

3 PASSED APPETIZERS \$30 / PERSON • 5 PASSED APPETIZERS \$40 / PERSON • 6 PASSED APPETIZERS \$50 / PERSON

**50 person minimum order for passed appetizers and station menus., Catering chef labor varies upon menu selected.*

VEGETARIAN

Roasted Tomato Arancini, Parmesan Reggiano, Basil

Roasted Tomato and Burrata Bruschetta

Mushroom Tart, Maitake Mushroom

Creamy Polenta Cakes, Wild Mushroom

Jalapeno Cornbread Bites, Whipped Honey Butter

Asian Pear, Blue Cheese, Candied Walnut, Micro Arugula, Phyllo Tart

Pretzel Bite, Pimento Cheese

Curry Potato Empanada, Peas

Avocado Toast, Everything Spice, Radish, Crostini (VE)

FISH + SEAFOOD

Mini Lobster Roll, Tarragon Aioli, Chives, Hawaiian Roll +\$2

Chilled & Grilled Prawns, Piquillo, Arugula Pistou (nut free)

Caviar, Creme Fraiche, Kennebec Chip +\$2

Smoked Salmon Toast, Capers, Cream Cheese, Dill

Tuna Poke, Wonton Crisp, Wakame Seaweed, Sesame Soy Dressing +\$2

(Can be GF)

LAMB

Merguez Sausage, Puff Pastry, Everything Spice

Lamb Meatballs, Pistachios, Apricot Glaze

PORK

Carnitas Bites, Avocado, Red Onion, Cilantro, Corn Sopes (GF)

Serrano Ham Sandwich, Piquillo Pepper, Dry Jack Cheese

Italian Cocktail Meatballs, Pork and Beef, Braised in Tomato sauce

Pulled Pork Biscuit, Cabbage Slaw, Pickled Red Onions

Carbonara Deviled Eggs, Pancetta, Parmesan, Black Pepper

CHICKEN

Chicken Satay, Peanut Sauce

Popcorn Chicken, Chipotle Aioli

Chicken Paprikash Empanada Smoked Paprika, Red Bell Pepper

Fried Chicken Slider, Chipotle Aioli, Charred Lemon Slaw, Pretzel Bun

BEEF

Roast Beef Crostini, Horseradish, Arugula

Doner Pita Bite, Doner Kebab, Garlic Yogurt, Pita Chip

Beef Picadillo Empanada, Potato, Green Olive

Twice Baked Potato, Corned Beef, Horseradish (GF)

Beef Wellington, Beef Filet, Tarragon Mustard, Puff Pastry



STATIONS

50 person minimum order for passed appetizers and station menus., Catering chef labor varies upon menu selected.

FARMHOUSE BOARD

Taleggio, Italy: Washed Triple Cream Soft - Cows Milk

Vella Dry Monterey Jack, Sonoma Hard Nutty - Cows Milk

P'tit Basque, France: Semi-Firm Smooth & Mild - Sheeps Milk

Drunken Goat, Spain: Semi-Soft, Red Wine Soaked - Goats Milk

Country Bread & Crackers, Dried Fruits & Nuts, Seasonal Fruit Jam (V)

Speck - Alto Adige, Northern Italy: Pork Ham, Cold Smoked, Juniper & Bay Leaf

Saucisson Sec - Fabrique Delices, Hayward, CA: Pork, Garlic & Peppercorn

Chorizo Soria - Dona Juana, CA: Pork Sweet Paprika, Garlic

Bresaola - Lean, Beef, San Giacomo Heritage, CA. Red Wine & Rosemary

Country Bread & Crackers, Pickled Vegetables, Mustards & Olives

24 / PERSON

FARM FRESH CRUDITÉ

Chimichurri, Rosted Garlic Hummus (GF) (VE), Rye Romesco (V)

+ CRUDITE 28 / PERSON

PASTA STATION

Choice of Two Pastas: Penne, Egg Noodles, Gluten Free Rotini

Choice of Two Sauces: Marinara (V), Bolognese, Basil Pesto (V)

Toppings: Grilled Chicken, Roasted Vegetables, Italian Sausage, Parmesan Cheese

Chef Selection of Breads

40 / PERSON

STREET TACO BAR

Choice of Two: Carnitas, Carne Asada, Grilled Chicken, Chili Lime Roasted Brussel Sprouts

Accoutrements: Guacamole, Pickled Red Onion, Salsa Roja, Pico di Gallo, Salsa Verde, Tortillas.

Corn and Black Bean Salad

55 / PERSON

SOUP & SANDWICH STATION

Soups: Clam Chowder, Tomato, Corn Bisque (choose one)

Sandwiches: Spanish Chorizo with P'tit Basque Cheese and Ham with Smoked Cheddar on Focaccia

45 / PERSON

CARVING STATION

Mains: Whole Roasted Rib Eye, Lemon and Herb Marinated Turkey Breast, Slow Roasted Salmon, Rosemary Brined Pork Loin, Caggiano Gourmet Honey Ham

Sides: Mashed Garlic Potatoes, Sautéed Peppers and Onion, Sautéed Mushrooms, Mushroom Gravy, Horseradish Creme Fraîche

70 / PERSON · ONE PROTEIN

80 / PERSON · TWO PROTEINS

DESSERT STATION

Coming Soon

20 / PERSON · TWO SWEET TREATS

30 / PERSON · THREE SWEET TREATS

THREE COURSE PLATED DINNERS

FOOD COURSES PAIRED WITH WINE (WINE ADDITIONAL) OR PRE SELECT WINES TO BE SERVED WITH DINNER.

FIRST COURSE

choice of one

Salad of Figs

Baby Arugula, Shaved Ham, Pepitas,
Aged Balsamic

Farmers Market Lettuces

Shaved Baby Vegetables, Shallot
Vinaigrette, Roasted Beets, Candied
Pecans (Ve)

Roasted Golden Beet Salad

Blood Orange, Frisée, Bresola, Lemon
Caper Vinaigrette

Roasted Winter Squash Soup

Crème Fraîche, Mushroom, Chive Oil

Dungeness Crab Salad

Green Goddess, Baby Lettuce, Radish,
Tomato, Avocado

ENTREES

choice of one

90+++ / PERSON

Slow Roasted Salmon Fingerling Potatoes,

Baby Fennel and Citrus, Arugula Pesto

Red Wine Braised Short Ribs Garlic Mashed
Potatoes, Glazed Carrots

Rosemary Brined Pork Loin Cauliflower Puree,
Braised Figs

Slow Braised Lamb Ragu Tagliatelle Pasta

Slow Roasted Beef Tenderloin Hasselback
Parmesan Potatoes, Maitake Mushroom

80+++ / PERSON

Airline Chicken Breast Lemon and Herb Brined
and Roasted, Winter Vegetable Salad

Shrimp and Grits Soft Polenta with Aged Cheddar,
Pickled Red Fresno

75+++ / PERSON

Cauliflower Steak Romesco Sauce, Asparagus (VE)

Spaetzle Roasted Winter Vegetables, Kabocha
Squash (V) can be (VE)

*Additional 20% charge will apply for two entree selections
(same sides).

**Vegetarian/vegan entrees included at no additional
charge.

DESSERT

choice of one

Sticky Toffee Pudding Buttery Toffee Sauce, Chantilly

Chocolate Mousse Tart Berries

Lemon and Olive Oil Cake Poached Pears,
Whipped Ricotta (can be GF)

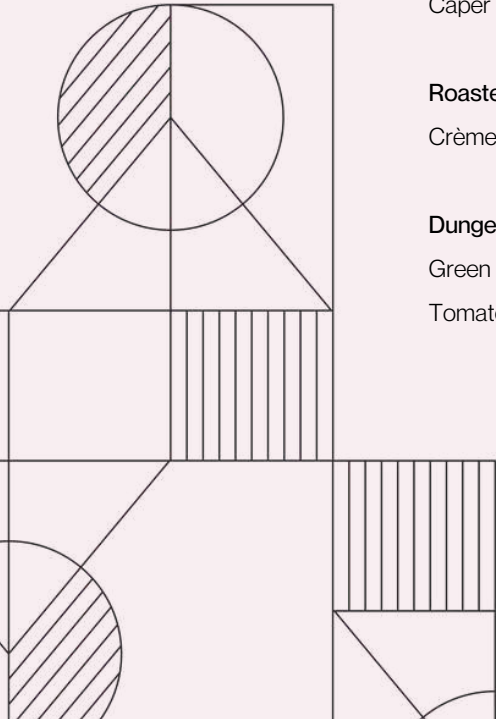
Strawberry Shortcake (VE)

EVENT TERMS & PRICING (+++)

We use only the freshest and finest ingredients, supporting
local growers who practice sustainable organic methods. Due
to the seasonal nature of our ingredients, some substitutions
may occur.

All prices are based on a 2 hour event in our Private Dining
Room with a dedicated service team. Final menu selections
and headcounts are required one week in advance of the
event date due to the custom nature of our plated menus and
ordering deadlines. We can accommodate increased guest
count within reason but cannot confirm that the requested
menu items will be available. Substitutions can be made if and
when possible. A 22% Event Administrative Fee + 5% SF
Mandate and + applicable Sales Tax are added to the
subtotal of each bill.

Our Private Dining Room accommodates 22 guests with in
house furniture and upwards of 25 guests for \$750+++ with
the addition of rentals.



SMALL COMPOSED PLATES & WINE PAIRING DINNER

PRICING

FOUR COURSE SMALL PLATES MENU \$100+++ (+ \$50 TO ADD WINE PAIRING)

FIVE COURSE SMALL PLATES MENU \$132+++ (+\$60 TO ADD WINE PAIRING)

EVENT CHEF LABOR \$500+++

SOMMELIER LED WINE TASTING \$500+++

STARTERS

choice of two

Salad of Figs

Baby Arugula, Shaved Ham, Pepitas,
Aged Balsamic

Farmers Market Lettuces

Shaved Baby Vegetables, Shallot
Vinaigrette, Roasted Beets, Candied
Pecans (Ve)

Roasted Golden Beet Salad

Blood Orange, Frisée, Bresola, Lemon
Caper Vinaigrette (Ve)

Roasted Winter Squash Soup

Crème Fraîche, Mushroom, Chive Oil

Dungeness Crab Salad

Green Goddess, Baby Lettuce, Radish,
Tomato, Avocado

MAINS

choice of one or two

Slow Roasted Salmon Fingerling Potatoes,
Baby Fennel and Citrus, Arugula Pesto

Red Wine Braised Short Ribs Garlic Mashed
Potatoes, Glazed Carrots

Airline Chicken Breast Lemon and Herb Brined
and Roasted, Winter Vegetable Salad

Rosemary Brined Pork Loin Cauliflower Puree,
Braised Figs

Slow Braised Lamb Ragu Tagliatelle Pasta

Slow Roasted Beef Tenderloin Hasselback
Parmesan Potatoes, Maitake Mushroom

Shrimp and Grits Soft Polenta with Aged Cheddar,
Pickled Red Fresno

Cauliflower Steak Romesco Sauce, Asparagus (Ve)

Vegan Spaetzle Roasted Winter Vegetables,
Kabocha Squash (Ve)

DESSERT

choice of one

Sticky Toffee Pudding Buttery Toffee Sauce, Chatilly
Chocolate Mousse Tart Berries

Lemon and Olive Oil Cake Poached Pears,
Whipped Ricotta

Strawberry Shortcake (Ve)

EVENT TERMS & PRICING (+++)

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

All prices are based on a 2 hour event in our Private Dining Room with a dedicated service team. Final menu selections and headcounts are required one week in advance of the event date due to the custom nature of our plated menus and ordering deadlines. We can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made if and when possible. A 22% Event Administrative Fee + 5% SF Mandate and + applicable Sales Tax are added to the subtotal of each bill.

Our Private Dining Room accommodates 22 guests with in house furniture and upwards of 25 guests for \$750+++ with the addition of rentals.

BUFFET MENU

PRICING

CHOICE OF ONE ENTREE \$80 / PERSON

CHOICE OF TWO ENTREES \$90 / PERSON

CANAPES

one hour cocktail hour | choice of three

Green Garlic Arancini, Parmesan Reggiano (V)

Roasted Tomato and Burrata Bruschetta (V)

Creamy Polenta Bites, Wild Mushroom (V)

Tuna Tartare, Soy and Ginger Vinaigrette, Fresh Wasabi, Wonton Crisp

Antipasto Skewers, Mozzarella, Tomato, Artichoke, Salami, Kalamata Olive

Smoked Salmon, Potato Pancake, Crème Fraîche, Chives

Italian Cocktail Meatballs, Pork and Beef, Braised in Tomato sauce.

Chicken Satay Skewers, Peanut Sauce

Bourbon BBQ Pulled Pork Sliders, Cabbage Slaw, Pickled Red Onions

FIRST COURSE

choice of one

Baby Mixed Green Salad Golden Beet Salad, Candied Pecans, Asian Pear,
Apple Cider Vinaigrette

Caesar Salad Hearts of Romaine, Tomato, Parmesan

Mixed Greens Greek Salad Cucumber, Tomato, Red Onion, Feta, Kalamata
Olives, Red Wine and Oregano Vinaigrette

ENTREES

choice of one \$80 / person

choice of two \$90 / person

Roasted Chicken Breast, Lemon and Herb Marinated, Thyme Jus

Slow Roasted Salmon, Lemon Caper Sauce

NY Strip Steak, Shallot and Herb Compound Butter

Grilled Portobello Mushroom, Spring Vegetable Ratatouille

SIDES

choice of two

Garlic Mashed Potatoes

Creamy Polenta

Garlic and Herb Roasted Potatoes

Baby Carrots, Roasted Tuscan Style

Asparagus, Shallot Vinaigrette

Green Beans, Toasted Almonds, Gremolata

DESSERT

Add on @ \$15 / person



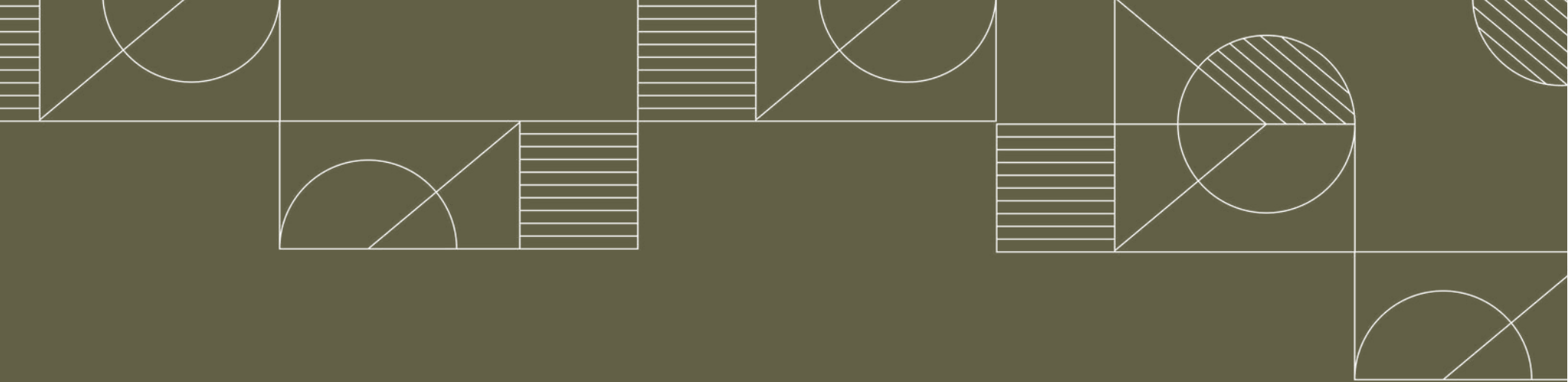


BEVERAGE PACKAGES & SELECTIONS

AT PRESS CLUB

Press Club's new cocktail program is committed to sourcing the finest, cleanest and most sustainable cocktail ingredients. Our dedicated bar team has worked feverishly to ensure our events continue to receive an exceptional and one of a kind beverage experience from hand crafted cocktails and fresh squeezed juices to carefully curated wine lists and micro breweries on tap.

Sommelier guided wine and food pairings, tastings and seminars are available upon request.



THE PRESS CLUB

GREEN WINE PROGRAM

Our wine program at Press Club is a "**Green Wine Program**" in which selections are either practicing or certified organic or biodynamic, with minimal intervention, meaning the wineries and winemakers are not using additives to their wines or taking anything away from them.

Press Club is not a "Natural Wine" bar because many of our wines use sulfates which have a purpose when done with the intention of the preservation of wine. Part of our green wine approach is working with wineries that are using native and wild yeast for their termination processes to give a better sense of terroir, or sense of place.

At Press Club we enjoy supporting small wine producers where we can find unique wines that you would normally not see on the bigger stages in the wine world and restaurants. We are here to encourage you to have fun and explore the magical world of wine and farming.

SPARKLING WINES

Bruno Paillard Brut Rose Premiere Cuvee Champagne, France

Bruno Paillard is one of the best grower producers in all of champagne. They take their farming serious and are crafting some of the best, well thought out bottles out of all of Champagne. This classic!

230 | NV

Drappier Brut Nature Zero Dosage

Brut Nature is the driest form of champagne method wines. It is the best way to get a sense of place without any influence of dosage (wine simple syrup in essence) Drappier being a organic grower they hit a home run with every pop of the cork!

150 | NV

Charles Ellner "Carte Blanche" Champagne, France

If there was ever a champagne that embodied everything Champagne stands for it's the Carte Blanche by Charles Ellner. Family owned for generations, this Champagne is the perfect bubbly for a celebration!

100 | NV

Da Mar, Prosecco Abruzzo, Italy

Da Mar Prosecco is the Goldie Locks of Prosecco, not too sweet, not dry, its just right. It has the fruit on the front of the wine while it gets dry and smooth on the finish, amazing with cheese and charcurtrie patters!

75 | NV

Ultraviolet, Sparkling Pinot Noir Mendicino, CA

Ultraviolet is beautiful, zippy sparkling rose that is 100% Pinot Noir from a high elevation vineyard in Mendecino. This wine is pure at heart with no fluff or frail. Clean and bright!

85 | NV

Domaine Migot Brut Rose Lorraine, Cote de Toul, France

100% Gamay

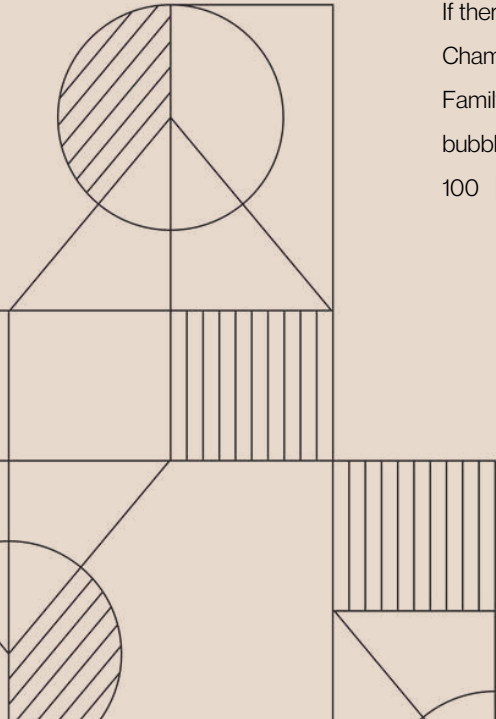
Domaine Migot is a staff favorite at the Press Club. This beautiful, elegant sparkling rose is just outside of Alsace France on the border of Germany. It dances across your sense like a prima ballerina. It is a special sparkling wine!

95 | NV

Totus Tuus Brut Cava, Penedes, Spain

Totus Tuus is the perfect sparkling wine for celebration or event. Perfectly balanced with bright fruit and creamy mouth feel. A stunning example of small production Cava.

85 | NV



2019 Nue Wild, Sauvignon Blanc

Lake County, California

Ben Herod is like the Bill Russell of winemakers, the man does it all. His Nue Wilde Project is focused on micro produced wines, that are varietally & terroir driven wines.

52

2022 Roman Ceremony Sauvignon Blanc

Santa Ynez Valley, CA

Long gone are the days of flabby, green, and one-dimensional Sauvignon Blancs. Sauvignon Blanc in Bordeaux has always been a deeply complex grape through the centuries. Roman Ceremony is going back in time to a highly structured and deeply complex style for SB. This is next level!

70

2019 Samuel Louis Smith Wines

Spear Vineyard, Central Coast CA

100% Chardonnay

Samuel Louis Smith is a wizard of central coast vineyards. Everything he does is a micro production. This Chardonnay is one of the purest expressions of Chardonnay outside of Burgundy. Round mouthfeel, and fresh acidity. Amazing for almost all foods!

95

2022 Presqu'île "SMV" Chardonnay

Santa Barbara County, California

Presqu'île is a truly special winery, they have committed to do everything the right way. No shortcuts, with pure intention of making wines that are going to showcase the Terroir and let the grapes and soil shine. This Chardonnay is the perfect crowd pleaser!

68

2021 Maitress Vignerons

"VueMer"

Provence A.O.P, France

Provence has always been known as the region where rose was born and is made with finesse. Vue Mer is an amazing example of this soft, beautiful and flavor packed rose!

70

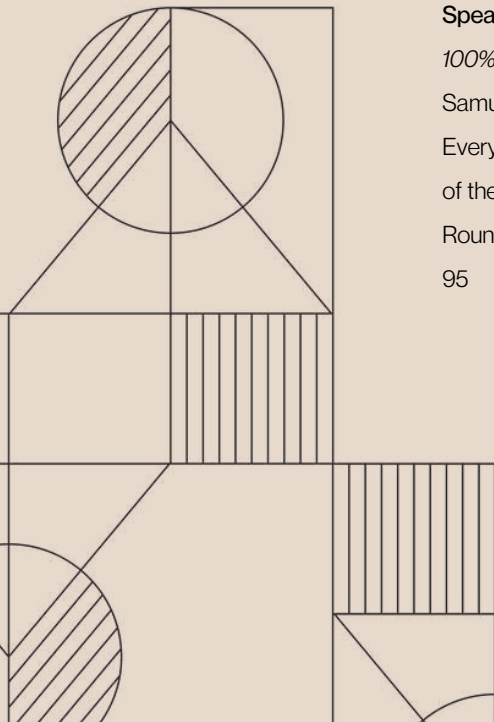
2020 Celler Pinol , Garnacha Blanco

Terra Alta, Spain

100% Garnacha Blanco

4th Generation family owned winery in Terra Alta Spain (just south of Barcelona) . The Pinol family has been farming organically their entire time running the farm. This wine has a big mouthfeel with dried fruits. A great alternative to a Ca Chardonnay!

75



2012 La Antigua “Reserva”

Sierra de la Demanda, Rioja, Spain

Rioja is the Napa of Spain, the most well known wineries in Spain are from this region. The reds are always mainly blends and this is no different. a 10 year old bottle of wine that just doesnt want to grow up. this wine is like watching a Ballerina in slow motion. Simply breathtaking.

95

2021 Eco Terreno “Alexander Valley Cab”

Alexander Valley, Napa Valley, CA

Eco Terreno is focused on giving back to the land what we have taken. They are focused on their farming first and foremost, and than making wine that has a sense of place while maintaing a classic Napa Cab Profile.

68

2019 Chateau Ducru-Beaucaillou

“Madame de Beaucaillou”

Ducru is the like the Batman of Bordeaux. They have always been lurking in the shadows, and also produces some of the best bordeauxs in the world every vintage. One of the true believers in organic farming, this Wine is beautiful and silky.

105

2018 Cartello Cabernet Sauvignon

Sonoma Valley, CA

Cartello is not of this time, it drinks as a cab would have in 1984. Cartello was born between 3 friends that wanted to show the pureness that Sonoma can offer. 100% biodynamically farmed, in an area that, well doesn’t exist too often. Soft beautiful tannins, with bright red fruit. Acidity that shreds like Shaun White. sometimes you have to slow down, to smell the flowers!

130

2021 Joyce Wine Co. Syrah

Arroyo Seco, California

Joyce is all about doing things the right way, they are focusing on the farming first and then not trying to mess up the wine during the wine making process. This Syrah is simply put - Lovely - It has the spice and the sweet but its not a fruit or Ahocol bomb either. its a perfect example of a central coast Syrah done right!

85

2017 Il Molino di Grace “Chianti Classico”

Tuscany, Italy

100% Sangiovese

The Grace Family has done an amazing job giving Chianti a fresh approach and that fresh approach is going back to an earlier time in history where the wines were balanced, focused and food friendly, 100% Organically grown Sangiovese from the southern foothills of Florence!

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2019 Sostener, Pinot Noir

Monterey County, California

Sostener Pinot Noir is the perfect example of a Ca Pinot, It has a little bit of everything that you would find in a Pinot from CA. it’s got great dark fruit, smooth tannins. This would be considered our house Pinot Noir.

75

2019 Ovum “Ezy Tgr” Pinot Noir

Willamette Valley, Oregon

Ovum keeps producing some of the best wines out Oregon that we have come across. This Burgundian style Pinot is bright, tart, and a crowd pleaser. Small production with Organic farming practices!

95



BEER, CIDER & COCKTAILS

BEERS ON TAP

Tap beer are 12oz

Anderson Valley Brewing "Pilsner"	10
Boonsville, CA	
Almanac "Love Hazy" Hazy IPA	12
Alameda, CA	
Paperback Brewing "Blonde Ale"	12
Los Angeles, CA	
Fort Point "Westfalia" Red Ale	12
San Francisco, CA	
Hen House IPA	12
Santa Rosa, CA	
Drakes Brewing "Hefeweizen"	12
San Leandro, CA	

BEERS IN A CAN

Anderson Valley Brewing "Pilsner"	10
Boonsville, CA	
Half Acre Brewing "Bodem Bedrock" IPA	12
Chicago, IL (16oz can)	
Almanac "Sour Nova" Seasonal Sour	12
Alameda, CA (16oz can)	

CIDERS

Pomarina Brut Sidra 750ml	58
100% Native Apples, Asturias, Spain	
Domaine Cinq Autels 750ml	52
100% Native Apples, Normandy, France	

COCKTAILS

Kiwi Margarita	17
Mijenta Tequila	
Kiwi, Lime, Agave, Salt Rim	
Si Pica Margarita (spicy)	17
Mijenta Tequila	
Agave, Habanero Tincture, Salt Rim, Lime	
Presidente Juarez	18
Madre Mezcal Espadin	
Kumquat Brown Sugar Syrup, Bitters	
Alps Donkey-vil	16
Kapriol Juniper Berry Liqueur	
Cobra-fire Armagnac, Ginger	
Citrus, Lime Wheel	
Catalonian Model	17
Nordis Spanish Gin	
Citrus, Rosemary, Cranberry, Lemon Foam	
Whiskey Sour	18
Empire of the Wood Bourbon	
Citrus, Honey, Foam, Lemon Wheel	
Press Club Manhattan	18
Empire of the Woods Bourbon	
Whiskey, LoFi Gentian Amaro	
Angostura Bitters, Kumquat Garnish	
Negroni	16
Benham Sonoma Gin	
Pilla Aperitif, LoFi Gentian Amaro	
Orange Wheel Garnish	

LOW ABV COCKTAILS

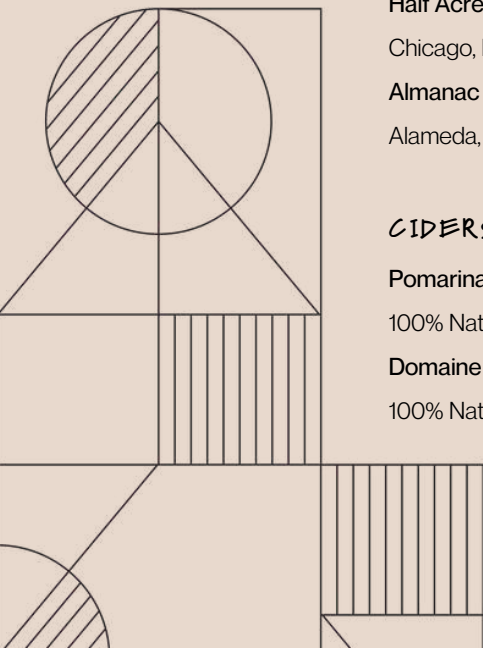
Begonia Sangria Bowl	250
20 servings per bowl	
Bizzarro Mischief Brew with Bengal Tonic	16
South Australia	
Bizzarro Bitter Aperitivo, Mata Black	
Vermouth, Bizzarro Mischief Brew,	
Garnished with Orange Slice	
Bizzarro Spritz	16
South Australia	
Bizzarro Spritz, Mata Blanco Vermouth,	
Orange Twist, Served Over Ice	

NON-ALCOHOLIC

Nama Natural Mountain Spring Water	8
Agua de Piedra Sparkling Mineral Water	8
Dads Root Beer	8
Mexican Coke Cola & Diet Coke	8
Bubble Up Lemon & Lime Soda	8
Housemade Ginger Soda	8

MOCKTAILS

So A-Peeling	13
Kiwi, Citrus, Clove Tincture, Soda Water	
Lemon Wheel, Mint Leaf	



PREFERRED
VENDORS
AND FAQ'S



FAQ'S

WHAT IS A HOSTED EVENT?

A hosted event at Press Club is when the event costs are covered by a designated host. In order to reserve a private or semi-private space in our venue, a pre-ordered beverage minimum and site fee (with the exception of our single lounges which only have a beverage minimum) are required. Your minimums and site fees are dependent on the area of the venue you reserve. The beverage minimum does not include food.

IS THERE A NON HOSTED EVENT OPTION?

Press Club offers non hosted events for groups who do not wish to host the entire tab. A minimum will be required, however, can be met collectively by the group's individual tabs.

HOW LONG CAN MY EVENT LAST?

Our event pricing is based on a three hour event. We are happy to extend your event past 3 hours, however, event extension fees apply.

IS THE VENUE WHEELCHAIR ACCESSIBLE?

There is a ramp on Yerba Buena Lane that leads down to our entrance from street level as well as an elevator within the venue to go between floors.

ARE CHILDREN ALLOWED?

Little ones are welcome! We only ask that you do not provide them alcohol and they do not disturb other guests.

HOW DO I PAY FOR MY EVENT?

A 50% event deposit is required to reserve the event. The balance payment is due 5-10 business days prior to event date. Press Club cannot host events with a balance to be paid.

Credit card payments are made through TripleSeat's online payment portal and incur a 3% credit card processing fee for all events over \$5,000. Checks can be made out to YBL Hospitality Partners, LLC, or ACH/Wire transfers are also accepted forms of payment that do not incur any processing fees. All payments must be received no later than the deadline stated in the billing section of your contract.

OTHER EVENT INFO

- Food pairings are encouraged (we have great chefs!).
- Complimentary coat check is available to all guests.
- While Press Club is a gorgeous venue "as-is" (there's a reason why we have won two AIA Awards for "Best Restaurant Design") is also a space that responds beautifully to floral arrangements.
- Press Club is not responsible for any event materials left on premise after three business days.

FAQ'S

DO YOU SERVE FOOD?

We have a delicious, wine friendly catering menu from which you may select the food you wish to serve at your event. Your Event Manager will work with you to create the perfect offering for your guests within your budget. Our wine director and team are happy to recommend a wine list that is the perfect pairing experience for your guests.

DO YOU SERVE BEER?

Yes! We have amazing local beers, cult favorites & global brews.

DO YOU SERVE LIQUOR?

Press Club has launched our new cocktail program and request our events to select up to 3 specialty cocktails if they choose to include liquor on their events.

CAN I BRING MY OWN WINE? HOW ABOUT FOOD?

As we are a wine bar and lounge, we do like to have our guests enjoy those items we think best represent our brand. Our carefully curated wine list and food pairings are truly among the best to be had in the city and we pride ourselves in our offerings. As such, we do not allow any food or wine to be brought in by our guests. Having said that, should you wish to bring in a cake, we would be happy to cut and plate it for you. There is a \$2.50 per person cake cutting fee.

WHAT IF WE DON'T MEET OUR MINIMUMS?

Our contracted minimums cannot be redeemed for value post event and no alcohol can leave the premise.

IS THE EVENT ADMINISTRATIVE FEE A GRATUITY?

The Event Administrative Fee is not a tip or gratuity. 35% of the fee is distributed to all employees who work the shift during which the event occurs, not including managers, and the remainder is retained by the Company to cover administrative and operational costs.

CAN I HAVE ENTERTAINMENT AT MY EVENT?

Yes! Press Club is a great venue in which to provide live music and entertainment. We have a variety of live music options at our fingertips. Just ask and we will be more than happy to make some recommendations or handle the booking process on your behalf. Live entertainment can only be brought in during a full buyout of our venue.

I WANT TO HOST AN EVENT!

Please submit an event inquiry through our website! Once you have discussed your event needs against the various semi private spaces and decided Press Club is the place for you, we will send along a contracted booking and ask for a 50% event deposit and signed contract to reserve the event date & time.

All event communications, electronic signatures and credit card payments are made through TripleSeat, our online booking system. All live event documents are available through your TripleSeat event dashboard at all times.

FAQ'S

HOW DO I GET TO PRESS CLUB BY CAR

Press Club is located at 20 Yerba Buena Lane, a pedestrian walkway located between Market and Mission and 3rd and 4th Streets. The most convenient way to get to Press Club is to input the following into your GPS: **217 Stevenson Street, accessed from Third Street**. This will bring you to Four Seasons valet. You can either choose to valet your car or take a sharp left prior to valet entrance and head into Jessie Square Garage.

WHERE CAN I PARK

JESSIE SQUARE GARAGE • closest garage

217 Stevenson Street (between 3rd St & 4th St)
San Francisco, CA 94103

Garage elevator takes you up to plaza. Take a sharp left and a right at Jewish Contemporary Art Museum. We are on your right.

FOUR SEASONS HOTEL • valet

757 Market Street
San Francisco, CA 94103
(415) 633-3000

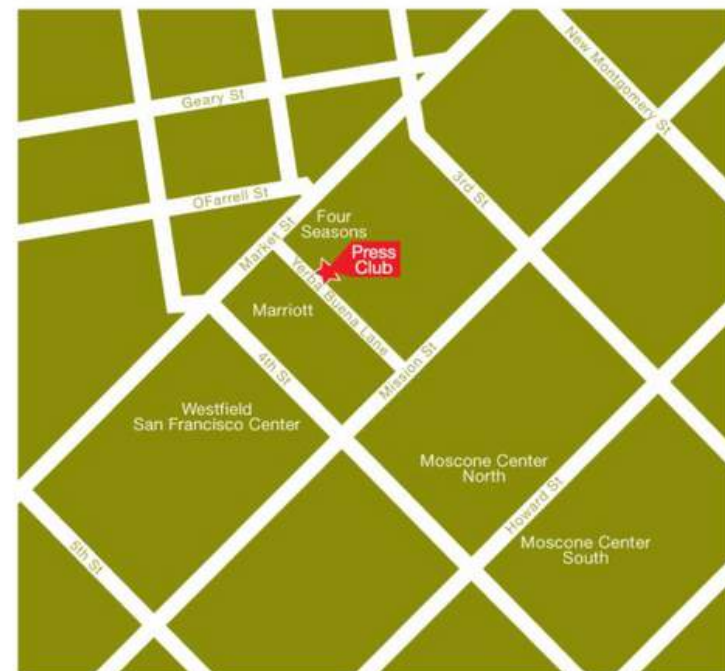
The Four Seasons valet is located at 217 Stevenson Street off of Third Street and Stevenson Street. Valet is handled directly with the Four Seasons Hotel.

BY PUBLIC TRANSPORTATION

Take the Bart or Muni to the Powell Street Station. Exit via the Yerba Buena Gardens stairwell which feeds out onto Market Street. Walk past the Peets Coffee, take a right onto Yerba Buena Lane (unmarked). Press Club is down the lane on your left.

BY CAB OR ON FOOT

Tell your driver that you're heading to the Four Seasons Hotel, located at 757 Market Street between 3rd and 4th Streets. They will let you off in front of the hotel. If you're facing the front door to the hotel, take a right past St. John and then a left past Sandbox VR onto Yerba Buena Lane (unmarked). Press Club is down the lane on your left.



PREFERRED VENDORS

PHOTOGRAPHERS

The Vanity Portrait Studio

Colson Griffith

colson@thevanityportraitstudio.com

Misti Layne Photography

Misti Layne

misti@mistilayne.com

Cape & Tobias

Caleb Sheridan

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Snap Fiesta

Jennifer Popagain

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Say Ya! Photo Booth

Alex and Ysabel, Owners

events@sayyaphotobooth.com

AV

Impact

Travis Bruley

travisb@impactsf.com

Enhanced Lighting & Audiovisual

Crystal Howell-Obregon & Megan Wood

crystal@enhancedlighting.com

Encore Global

James Escoto

james.escoto@encoreglobal.com

BAND/PERFORMER

The NomaD Band & NomaD Drum Studios

Funk/Soul-Jazz/Mardi Gras-New Orleans

Damon Hope, damon@nomadmusicent.com

Matt Bolton

Singer, Multi-Instrumentalist, DJ, Emcee

Matt Bolton, mattboltonguitar@gmail.com

Chris Clouse

Singer | Songwriter | Guitarist | Producer

Chris Clouse, chrisclosure@me.com

DJ

DJ Method

Christopher Conley, djmethod415@gmail.com

Boutique DJs

Alexandra Myers, alex@boutiquedjs.com

FLORISTS

Laurie Burns Design

Laurie Burns, laurie@laurieburnsdesign.com

Nine Swords Design

William Bostwick, nineswordsdesign@gmail.com

Perry Florals

Christina Perry, christiana@perryflorals.com

TRANSPORTATION

Urban Worldwide

Kathy Baker, kathy@urbanworldwide.com

RENTALS

Standard Event Rentals

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The Wild Ones

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Blueprint Studios

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BRIGHT

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Hensley

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BAKERIES

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Cupcakin' Bake Shop

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ENTERTAINMENT

Entire Productions

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Pop & Pine Design

Kindyl Younkin

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Magician Dennis Kyriakos

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Zach Trenholm, Caricaturist

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Cartoon.Guru

Cartoonist

cartoon.guru

Artease Dance Collective

Annelise Eastes

arteasedance@gmail.com

Cocktail Coquettes

Natalee Pecorelli