McCormick and Kuleto’s Seafood & Steaks Restaurant was opened in July of 1991 by Bill McCormick of McCormick & Schmick’s Seafood Restaurants and Pat Kuleto, architect and San Francisco restaurateur.

Bill McCormick and Pat Kuleto first met in the early sixties. Pat had sold his company in San Francisco and was attempting to sail around the world on his 73 foot sailing ketch. While in Hawaii, he met Bill McCormick and they became friends.

Shortly thereafter Pat’s ketch ran into mechanical issues and he had to cut his sailing trip short. He returned to San Francisco to resume his construction business, designing and restoring restaurants.

In the early 1990s George Lucas, of Lucas Films, approached Pat about taking over a vacant restaurant space in Ghirardelli Square. The original idea was to open a Star Wars Bar & Museum in the location that had once held such restaurants as Senor Pico’s and Maxwell’s Plum. Since neither one of them knew how to run a bar/restaurant, Pat thought of his good friend, Bill McCormick. The friendship had remained through the years.

As the discussions continued, George Lucas decided to pursue other projects. That left Bill and Pat with the location to design a restaurant together. The inspiration came from the surroundings such as the Maritime Museum, Fisherman’s Wharf and, of course, Ghirardelli Square.

They also wanted the restaurant to reflect the rich history of the waterfront where many Long Shoreman hangouts were found.

Your dining surroundings are a culmination of Bill and Pat’s great vision. The tiered dining room is built to give all guests an unobstructed view of the bay and based on the idea of the deck of a ship, giving you a wonderful view no matter where you are seated.

We hope you will join us soon for our great food, exceptional service, and the beautiful view.
Event Spaces

Alcatraz Room 21' x 29'

Located on the top level of the three-tiered main dining room, this space offers a great view of Alcatraz. This warm & intimate space is perfect for groups looking for the restaurant ambiance, while having the privacy of their own room. The adjacent balcony, Fiesta Deck, is available for rental in conjunction with the Alcatraz Room.

Bayview Room 24' x 52.2'

Just past the main dining room, separated by our beautiful wine display cases is the Bayview Room. This room gives you an unobstructed view of the San Francisco Bay and is a versatile space for any occasion. This room can be rented in conjunction with the Captain’s Room.

Captain’s Room 30' x 40.5'

This private space is perfect for a group looking to host a special event, a little more secluded from the dining room for added privacy. Your group will have the option to access this room either through the restaurant or directly from Ghirardelli Square. The Captain’s Room has a great bayview and mirrors throughout, giving your guests this wonderful view no matter where they’re seated.

Dolphin Room 28' x 22.5'

Named after the Dolphin Club of San Francisco, this room is located on the second floor, one level down from the main dining room. This unique space is great for an intimate gathering with its tranquil ocean blue Italian mosaic tile and the unobstructed view of the bay as well as the greenery of the Victoria Park. An outdoor patio is available in conjunction with this room.

All prices are per person unless otherwise noted. All prices are subject to Sales Tax, 7% banquet fee, 3.5% SF Surcharge and suggested gratuity of 15%.

PHONE: (415) 929-8374  |  E-FAX: (713) 386-8579  |  900 North Point Street, H301, San Francisco, CA 94109  |  www.McCormickandKuletos.com
Plated Lunch

Menu below requires a minimum of 30 guests. One entree selection with silent vegetarian option for groups of more than 80 guests.

**FIRST**
Please select ONE for the group.

- Cup of McCormick’s New England Style **Clam Chowder**
- Cup of **Soup du Jour** (can be vegetarian or vegan, if requested)
- **Tomato Caprese Salad** Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction and Herb Crostini with White Balsamic Dressing
- **Bibb Lettuce Salad** topped with Grilled Asparagus, Orange Slices, Pickled Red Onions and Toasted Almonds with a Sherry Mustard Vinaigrette

**ENTREE**
Please select up to TWO options for the group.

- Parmesan Crusted **Petrale Sole** with Lemon Caper Butter, Mashed Potatoes & Chef’s Seasonal Vegetable
- **Seared Salmon** with Citrus Cream Sauce and Tomato Basil Gremolata
- Mary’s Free Range Breast of **Chicken** with Truffle Mac & Cheese, Chef’s Seasonal Vegetable
- **Red-Wine Braised Short Rib** with Creamy Polenta and Sautéed Spinach
- **Smoked Salmon & Orzo Salad** House Smoked Salmon, Orzo Pasta, Spinach, Onion, Capers, Mustard
- **Red & White Quinoa Pilaf** (Vegan) with Seared Tofu, Garbanzo Beans, Roasted Root Vegetables, Lemon and Balsamic Onions

**DESSERT**
Please select ONE for the group.

- Flourless **Chocolate Truffle Cake** with Raspberry Sauce
- Seasonal **Cheesecake**
- **Bread Pudding** with Bourbon Caramel
- Warm Upside-Down **Apple Walnut Pie** with Vanilla Ice Cream

Served with coffee, decaf or tea

**$45**

**UPGRADE:**
**Dessert Sampler** (served family style, in place of dessert above)
- Chocolate Dipped Strawberries, Fruit Tarts, Truffles, Cookies & Biscotti Add $5
Hors d’oeuvres

COLD (30 pieces per order)

Sushi Rolls with...
   - Spicy Tuna
   - Crab & Shrimp
   - Salmon & Avocado

Truffle Deviled Eggs with Tobiko Caviar

Steak Tartare, Spicy Tomato Jam and Crispy Shallots

Tomato Bruschetta with Garlic, Basil, Parmesan & Balsamic

Ahi Tuna Tartare with Sesame Peanut Sauce on a Wonton

House Cured Salmon with Ciabatta Crostini with Dill Crème Fraiche

Lotus Chips with Hamachi, Avocado & Wasabi Crème Fraîche

Dungeness Crab Puffs

Salmon Poke with Mayo, Fresh Ginger, Sesame Soy on a Wonton

Jumbo Prawns with Traditional Cocktail Sauce

Salmon Mousse on Cucumber Rounds

Goat Cheese, Basil and Sundried Tomato Tapenade

HOT (30 pieces per order)

Mini Dungeness Crab Cakes with Roasted Red Pepper Aioli

Corn and Cumin Fritters with Ancho Pepper Aioli

Tandoori Tofu with Mango Chutney

Roasted Mushroom Crostini with House Made Beer Ricotta

Baked Brie in a Phyllo Crust with Warm Pear Brandy Sauce

Pancetta Wrapped Jumbo Prawns with Sweet Habanero Glaze

Herb & Garlic Crusted New Zealand Lamb Chops

Sliders with...
   - Grilled Chicken & Chimichuri
   - Beef Patties with Cheddar, Tomato & Pickle
   - Carolina-Style Pulled Pork & Cole Slaw

Baked Scallops in Crisp Pancetta with Lemon Butter & Herbs

Bacon Wrapped Dates

Pork Belly on Brioche with Smoked Tomato Chutney

Empanadas with...
   - Chicken and Corn with Cilantro Sauce
   - Shredded Chilli Pork with Avocado Dipping Sauce
   - Spanish Beef & Olive with Roasted Red Pepper Sauce
   - Spinach, Mushroom & Gruyere Cheese

Fried Sesame Chicken Bites with Sweet & Sour Dipping Sauce

Thai Chicken Brochettes and Spicy Peanut Sauce
Chef's Stations

$100 Chef Attendance/Carving Fee required. Large groups may require more than one chef attendant. Serves approximately 30 guests per order. All carved items served with assorted rolls or breads.

CARVER
House Smoked Prime Rib with Tarragon Aioli & Au Jus $600
Herb Crusted Pork Loin with Brandied Apples & Cider Sauce $550
Whole Wild Salmon (seasonal) with Roasted Baby Fennel MP
Roasted Turkey with Cranberry Relish & Gravy $550
Glazed Pit Ham with Whole Grain Mustard $550

Display Stations

FRUIT & CHEESE $500 / 30 portions
Assorted Fresh Seasonal Fruits and Domestic & Imported Cheeses. Served with Water Crackers & Baguette

CHARCUTERIE $750 / 30 portions
Local Cured Charcuterie Platter of Salami, Coppa, & Prosciutto. Served with Olives, Marinated Artichokes, Nuts & Mustard

RAW BAR $800 / 30 portions
Classic Oysters Rockefeller, Oysters on the Half Shell, Jumbo Prawns, Smoked Salmon, Trout, Mussels, Seared Ahi Tuna & Chilled Mussels Diablo with Jalapenos, Garlic & Sherry

DIM SUM $500 / 30 portions
Shu Mai, Steamed Pork Buns, Pot Stickers, Chicken Salad and Combination Fried Rice

JAPANESE BAR $900 / 30 portions
An Array of Fresh Sashimi, Nigiri, California Rolls & Spicy Tuna Rolls served with ogo salad, soy sauce, pickled ginger & wasabi

ANTIPASTO $600 / 30 portions
Roasted Mushroom with Sundried Tomatoes, Green Beans with Fresh Tomatoes & Basil Vinaigrette, Marinated Artichoke Hearts, Fresh Mozzarella with Basil & Extra Virgin Olive Oil, Roasted Red Peppers, Green & Black Olives with Garlic & Herb Oil. Served with Focaccia & Baguette

SWEETS $500 / 30 portions
Chocolate Dipped Strawberries, Assorted House-Made Cakes & Fresh Fruit Tarts
Plated Dinner

Menu below requires a minimum of 30 guests. One entree selection with silent vegetarian option for groups of more than 80 guests. Make it a 3-Course Dinner ($65) by omitting the first OR second course.

**FIRST** Please select ONE for the group.

- Cup of Chef Romero’s **Crab & Roasted Corn Chowder**
- Cup of McCormick’s New England Style **Clam Chowder**
- Cup of **Lobster Bisque**
- Cup of **Soup du Jour**

**SECOND** Please select ONE for the group.

- **Classic Caesar Salad** with Parmesan and Herb Garlic Croutons
- **Italian Kale and Romaine Salad** with Radicchio, Fennel, Feta Cheese, Cranberries and Candied Walnuts with a Green Goddess Dressing
- **Arugula Salad** with Shaved Parmesan Cheese, Black Pepper, Splash of Lemon Juice & Olive Oil
- **Baby Greens Salad** with Dried Cranberries, Glazed Walnuts, Feta Cheese with Balsamic Vinaigrette
- **Hearts of Romaine Salad** with Feta Cheese, Roma Tomatoes and Cucumber

**ENTREE** Please select TWO for the group.

- Atlantic **Salmon** stuffed with Dungeness Crab, Bay Shrimp, Sundried Tomato and Brie served with Mashed Potatoes & Vegetables
- Braised **Short Ribs** served over a bed of Sautéed Spinach and Creamy Polenta
- Miso **Marinated Sea Bass** with Soy Ginger Glaze served with Shiitake & Edamame Risotto
- **Filet Mignon** (prepared Medium) with Bordelaise Sauce with Dauphinoise Potatoes & Vegetables
- Grilled Garlic **Prawns-Add $5**
- **Pacific Snapper** Orange Ginger Sauce
- Pan-Roasted **Chicken** with Herbes de Provence served with Roasted Red Potatoes and Sautéed Spinach
- Grilled **Halibut** (seasonal) served with Greens & Smoked Tomato Coulis
- Wild Mushroom **Risotto** with Broccolini, Asparagus and Fontina Cheese
- **Mushroom Ravioli** with Eggplant Caponata and Tomato Basil Cream Sauce
- **Stuffed Peppers** with an Eggplant Caponata over a bed of Spinach with a Red and Yellow Coulis

**DESSERT** Please select ONE for the group.

- **Bread Pudding** with Bourbon Caramel
- Flourless **Chocolate Truffle Cake** with Raspberry Sauce
- **Tiramisu** with Espresso Crème Anglaise
- **Seasonal Cheesecake**
- **Banana Toffee Cream Pie** with House-Made Caramel Sauce
- Warm Upside-down **Apple Walnut Pie** with Vanilla Ice Cream
- Served with coffee, decaf or tea

$70

**UPGRADE:**
**Dessert Sampler** (served family style, in place of dessert above)
- Chocolate Dipped Strawberries, Fruit Tarts, Truffles, Cookies & Biscotti Add $5

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Buffet Dinner

Menu below requires a minimum of 30 guests. To maintain the quality of the food, the buffet will be open for 1.5 hours of service.

SALADS Please select ONE for the group.
Spinach Salad with Dried Cranberries, Almonds & Balsamic Vinaigrette
Hearts of Romaine Caesar Salad with Shaved Parmesan & Garlic Croutons

SIDES Please select TWO for the group.
Roasted Mushrooms and Sautéed Garlic Spinach
Chef’s Selection of Sautéed Root Vegetables
Roasted Brussels Sprouts with Pancetta or without Pancetta
Roasted Red Potatoes with Rosemary
Orzo Pasta Salad with Sundried Tomatoes & Lemon Oregano Vinaigrette
Red & White Quinoa Pilaf (Vegan) with Seared Tofu, Garbanzo Beans, Roasted Root Vegetables, Lemon and Balsamic Onions

PASTA Please select ONE for the group.
Mushroom Ravioli with Eggplant Caponata and Tomato Basil Cream Sauce
Truffle Mac & Cheese
Ricotta Cheese Tortellini, Parmesan Fonduta and Pine Nuts

PROTEINS Please select TWO for the group. Third option can be added for $9 per person.
Beef Tenderloin with Roasted Garlic Demi-Glace
Achiote Spiced Chicken
Grilled Salmon with Yuzu Chili Glaze
Grilled Halibut (seasonal) with Smoked Tomato Relish
Grilled Ling Cod with Meyer Lemon Butter
Hanger Steak served with Spicy Whiskey Barbeque Sauce
Grilled Mustard Chicken with Curried Mango Chutney
Braised Short Ribs
Herb Crusted Pork Loin

DESSERT Please select ONE for the group. Served tableside.
Flourless Chocolate Truffle Cake with Raspberry Sauce
Traditional Tiramisu with Espresso Crème Anglaise
Seasonal Cheesecake
Warm Granny Smith Apple Crisp with Caramel Sauce & Vanilla Ice Cream
Lemon Meringue Tart with Marionberry Sauce

Served with coffee, decaf or tea
$75

UPGRADE:
McCormick’s New England Style Clam Chowder (served table-side) Add $4

Dessert Sampler (served family style, in place of dessert above)
Chocolate Dipped Strawberries, Fruit Tarts, Truffles, Cookies & Biscotti Add $5

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San Francisco Reception

Menu below requires a minimum of 50 guests.

The Mission
Chicken & Beef Fajitas
Cheese Quesadillas
House-Made Ceviche
Tortilla Chips with Guacamole & Salsa

Fisherman’s Wharf
House-Smoked Seafood of Salmon, Trout, Sturgeon & Mussels
Walk Away Crab Cocktail
Oyster Bar
Shrimp Cocktail
Seared Ahi Tuna

Chinatown
Assorted Dim Sum items including Siu Mai, Vegetable Pot Stickers, BBQ Pork Buns & Spring Rolls
Combination Fried Rice
Chinese Chicken Salad with Cabbage, Crispy Wontons and Mandarin Oranges

North Beach
Tortellini with Prosciutto, Sundried Tomatoes & Mushrooms
Clam Linguine with Bay Clams & White Wine Garlic Broth
Vegetable Antipasto Platter
Garlic Bread

Japantown
Sushi Bar with an array of Sashimi, Nigiri, California Rolls, Salmon Avocado Rolls and Spicy Tuna Rolls

Ghirardelli Square
Chocolate Dipped Brownie Bites
Assorted Truffle Chocolates
Mini Fresh Fruit Tarts
Assorted Cakes

Served with coffee, decaf or tea

$95
Beverages

HOSTED BAR ON CONSUMPTION
$100 bar set up & labor fee applies per bartender for all private events. Additional bar/bartenders may be required based on your guest count. Priced per drink or per bottle.

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$7</td>
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<tr>
<td>House White Wine</td>
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<tr>
<td>House Red Wine</td>
<td>$39 / bottle</td>
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<tr>
<td>Premium Wine</td>
<td>TBA / selection</td>
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<tr>
<td>House Cocktails</td>
<td>$11</td>
</tr>
<tr>
<td>Premium Cocktails</td>
<td>$13</td>
</tr>
<tr>
<td>Super Premium Cocktails</td>
<td>$15</td>
</tr>
<tr>
<td>Mineral Still &amp; Sparkling Water (Large Bottle)</td>
<td>$7</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.99</td>
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<tr>
<td>Juices</td>
<td>$4.50</td>
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</table>

Cordials and super premium liquors are available upon request.

HOSTED BAR PACKAGE
Bar set up fee is WAIVED with Hosted Beverage Packages. Three hour & 25 person minimum for beverage packages. This is an “Open Bar” with per person package pricing for your entire group. All packages include non-alcoholic beverages. Bar packages are only available in private rooms, not in the Main Dining Room.

<table>
<thead>
<tr>
<th>Bar Selection</th>
<th>3- Hours</th>
<th>4- Hours</th>
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</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>$36</td>
<td>$46</td>
</tr>
<tr>
<td>House Wine &amp; Beer</td>
<td>$39</td>
<td>$49</td>
</tr>
<tr>
<td>Premium Wine &amp; Beer</td>
<td>$42</td>
<td>$54</td>
</tr>
<tr>
<td>McCormick Brand Cocktail, Premium Wine &amp; Beer</td>
<td>$45</td>
<td>$57</td>
</tr>
<tr>
<td>Premium Cocktail, Wine &amp; Beer</td>
<td>$50</td>
<td>$62</td>
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</table>

BAR SELECTIONS
House Wines
Canyon Road Chardonnay
Grayson Cabernet Sauvignon

Beer
Amstel Light | Anchor Steam | Heineken

Sparkling Wines
La Marca, Prosecco, Italy

Premium Package White Wines
Rodney Strong Chardonnay, Alexander Valley
Tolosa ‘No-Oak’ Chardonnay, Edna Valley
Estancia Pinot Gris, California
Simi Sauvignon Blanc, Sonoma
Markham Vineyards, Napa Valley
Ferrari-Carano, Fume Blanc, Sonoma

Premium Package Red Wines
Kenwood Vineyards ‘Yulupa’ Merlot, Sonoma
Murphy-Goode Cabernet Sauvignon, Sonoma
Five Rivers Pinot Noir, Central Coast
La Crema Pinot Noir, Sonoma
William Hill Cabernet Sauvignon, Central Coast
Edmeades Zinfandel, Mendocino County

*** We do not offer Cash Bar service in any of our private event spaces. ***

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White Wines

**SPARKLING**
Gloria Ferrer, Blanc de Noirs $50
Mumm, Brut, Napa Valley $60
Richard Grant, Cuvée Brut Rose $58
Iron Horse, Wedding Cuvée, Russian River $73

**SAUVIGNON BLANC**
Wattle Creek, Mendocino, CA $43
Matanzas Creek, Sonoma $48
Oyster Bay, New Zealand $52
Groth, Napa Valley $55

**AROMATIC WHITES**
Estancia, Pinot Grigio, California $43
J Vineyards & Winery, Pinot Grigio, California $51
*Fess Parker, White Riesling, Santa Barbara County $47

**CHARDONNAY**
Kendall Jackson “Vintners Reserve”, Sonoma County $43
La Crema, Sonoma Coast $54
Stags’ Leap Winery, Napa Valley $59
Sonoma Cutrer, Russian River $63

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Red Wines

**PINOT NOIR**
Five Rivers, Central Coast $47
MacMurray Ranch, Central Coast $48
Cambria "Julia’s Vineyard", Santa Maria Valley $58
La Crema, Sonoma $59

**MERLOT**
Opolo Vineyards, Paso Robles $47
Clos de Bois “Reserve”, Alexander Valley $45
Charles Krug, Napa Valley $51
Decoy by Duckhorn, Sonoma $65

**CABERNET SAUVIGNON & BLENDS**
Murphy-Goode, Sonoma $47
Coppola “Diamond Selection", Sonoma $51
Benzinger Family Winery, Sonoma $56
Freemark Abbey, Napa Valley $73
Waterstone, Napa Valley $63

**UNIQUE CULTIVATORS**
Edmeades, Zinfandel, Mendocino Coast $47
Orin Swift “Saldo”, Zinfandel, Napa Valley $58
*Grgich Hills Zinfandel, Napa Valley $65
Klincker Brick “Old Vines” Zinfandel, CA $50

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Audio Visual

All equipment will be rented through our AV partner and require prearrangement. The AV equipment not limited to those listed below. Please inquire regarding any special requests. Rental charges will be added to your final invoice from McCormick & Kuleto's.

<table>
<thead>
<tr>
<th><strong>XGA Resolution</strong> (1024x768)</th>
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<tbody>
<tr>
<td>3000 lumen</td>
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<tr>
<td>5000 lumen</td>
<td>$600</td>
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<table>
<thead>
<tr>
<th><strong>Plasma Monitors w/ Floor Stand</strong></th>
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<tbody>
<tr>
<td>50” 1080P</td>
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<table>
<thead>
<tr>
<th><strong>Microphones</strong></th>
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<tr>
<td>Wireless Lavalier (UHF)</td>
<td>$120</td>
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<tr>
<td>Wireless Handheld (UHF)</td>
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</table>

<table>
<thead>
<tr>
<th><strong>Powered Speakers</strong></th>
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<tbody>
<tr>
<td>JBL Eon 15”G2 w/ stand</td>
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<table>
<thead>
<tr>
<th><strong>Audio Mixers</strong> <em>(Required with any audio / speaker rentals)</em></th>
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<tbody>
<tr>
<td>4 channel</td>
<td>$65</td>
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<tr>
<td>Mackie 1402 (6 mic inputs)</td>
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<table>
<thead>
<tr>
<th><strong>FastFold Projection Screen</strong></th>
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<tr>
<td>6’x8’ w/dress kit</td>
<td>$210</td>
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<tr>
<td>7’x10.5’ w/dress kit</td>
<td>$240</td>
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<table>
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<tr>
<th><strong>Miscellaneous</strong></th>
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<tbody>
<tr>
<td>Deluxe Easel</td>
<td>$45</td>
</tr>
<tr>
<td>Laser Pointer (green &amp; high output)</td>
<td>$24</td>
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<tr>
<td>Wireless Mouse for PC</td>
<td>$30</td>
</tr>
<tr>
<td>Printers B&amp;W laser printer (20ppm)</td>
<td>$175</td>
</tr>
<tr>
<td>Color laser printer (16ppm)</td>
<td>$250</td>
</tr>
<tr>
<td>Podium</td>
<td>$125</td>
</tr>
</tbody>
</table>

| Pipe & Drape | TBA |
| Network Hardware | TBA |
| On-site technician | TBA |

<table>
<thead>
<tr>
<th><strong>Delivery &amp; Set-Up</strong></th>
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</thead>
<tbody>
<tr>
<td>Deliveries between 10am – 5pm M-F</td>
<td>Complimentary</td>
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<tr>
<td>$150+ order</td>
<td>$50</td>
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<tr>
<td>$149 &amp; under</td>
<td>$50</td>
</tr>
<tr>
<td>Weekend &amp; evening deliveries</td>
<td>$100</td>
</tr>
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Private Dining Policy

Event Time Periods
If you would like to extend your event for more than the allotted time, please let us know. Additional hourly labor fees may apply.

Menu Selection & Guest Counts
We kindly ask that you provide us with your menu selections at least 2 weeks prior to your event date so we can prepare your Banquet Event Order to outline the details.

Your final guaranteed headcount is due by 10am three (3) business days prior to your event date. Once received, this number is not subject to reduction. Final billing will be based on the guarantee or the actual number of guests served, whichever is greater. In the event the guarantee is not received, final billing will be based on the initial estimate or the actual number of guests served, whichever is greater.

For groups of 30 guests or less, we also offer a seasonal on-site selection menu.

Menu Customization
If you have any questions regarding the menu items, please reach out to your sales manager. We would be happy to put together a custom menu with the Chef to make sure that it is perfect for your event. If you have any guests with allergies or dietary restrictions, please let us know and we’ll be sure to note that in the BEO to ensure all of our Chefs & servers are aware.

Beverages
There is a $100 bar set up fee for all bars, charged per bar/bartender. For larger groups, we may require additional bartenders in order for us to offer your guests the best service. Beverages can only be dispensed & served by our bartenders and servers. Your preselected wines can be served at the bar and/or tableside.

Please note that our liquor license requires our staff to request proper identification from any guests as they see fit and have the right to refuse service if the guest is underage or if proper identification cannot be produced. For the safety of your guests, we also reserve the right of refuse service to any person showing signs of intoxication. We do not offer CASH BAR services for any of our private events.

Corkage
With advanced notice, we allow a maximum of (12) 750ml bottles of wine to be brought in for a corkage fee of $25++ for each opened bottle. Please have your wines delivered the day prior to your event in order for us to chill them to the right temperature.

Cake Cutting
We charge a $5++ per person cake cutting fee. If you are replacing your dessert course with your special cake, there is no cake cutting fee.

Linens
We provide white overlays with your choice of floor length chocolate brown or white underlays for all your tables. If you would like specialty linens, we would be happy to assist you with the rental.

Set Up
If you’re looking for enhancements for your event, we can assist you in setting up favors, place cards, table numbers, decorations, etc. These items may require an additional fee.

A labor fee of $250 will be assessed when a change is made on-site to a room that is ready and differs from what was agreed to on the signed BEO.

Dance Floor Rental
We can provide a 12 x 18 dance floor for $650+. All events with dancing and/or DJ must have a dance floor.

Parking
There is available on-site at Ghirardelli Square with its entrance on Beach Street between Larkin & Polk Streets. We do not own or manage this garage. For more information, please see www.ghirardellisa.com under PARKING. Rates & availability will fluctuate if there is a special event at Ghirardelli Square. Please inquire if you would like to prearrange hosting your guests’ parking charges.