WEDDING TESTIMONIALS

Lauraine,
Thank you for putting such care into the execution of our reception. Our guests had a wonderful experience and your hard work and attention to detail allowed us all to truly enjoy our night.
You are the best.
Love, Jenny and Germain
2018

Virginia and Lauraine
We are settled back home and wanted to reach out to you send you our love. When we started to plan our wedding, we knew that night would be amazing no matter what. But we couldn't have event expected It to be as perfect as you and the team made it. Our wedding really felt like a fairytale day and we cannot thank you enough. You all made sure to accommodate us in so many ways and your planning was so wonderful. We heard such wonderful compliments form our guests about he food, atmosphere, and staff. We appreciate everything you did for us so much!
Thank you, Kevin and Shelbie
2018

Dear Lauraine
I want to thank you for everything you did to make Charlotte and Devin’s wedding a night to remember. I cannot begin to tell you the texts, calls, and emails I have received telling me how much fun was had. It certainly could not have been possible without your orchestrations. Char and Devin had a wonderful time themselves which in my mind speaks volumes.
Warmly, Jean Davis
Mother of the Bride 2018

HI Virginia
I know it is extremely late, but Hamilton and I wanted to write and thank you form the bottom of our hearts for making our rehearsal dinner so extraordinary. From the very first time we met with you and you showed us the space, you have been an absolute pleasure to work with. You answered every question and covered every detail, and everything turned out amazing. We really couldn't have been happier, and we are so, so glad we had our rehearsal dinner at the Cliff House. It has always been a special place to us, and now it is even more special. We look forward to returning and reminiscing about the fantastic evening you made possible. Thank you for everything. You are a Rockstar party planner
With Love, Sasha and Hamilton
2018

Dear Virginia and Lauraine
Thank you both so much for being a part of our wedding and helping out on our big day. Ryan and I both really appreciated all of your efforts, professionalism, and dedication to our event. We loved working with you and enjoyed every single minute at the Cliff House, from our first email contact to the menu tasting to the wedding. We are so glad everything worked our smoothly that day and thanks to your organization and we definitely hope we can see you again in the future. Thanks again and have a great 2018
Fefe and Ryan
2018
Cliff House Event Vendors

**Disc Jockey**

Niall Stevenson  
415-699-6048  
niall@fourleafent.com

**Florist**

Roxane Rockwell  
415-752-2480  
Sf-houseofflowers.com, houseofflowers6040@att.net

**Baker**

Gabrielle Feuersinger  
Cakecoquette.com  
415-641-0200

**Photographer**

Sasha Yevelev  
415-763-5063  
info@sashaphotography.com
COCKTAIL INFORMATION

CLIFF HOUSE BEVERAGE PACKAGES

All beverage packages begin after the ceremony, or at the reception start time. There will be a last call at the bar 30 minutes prior to the contracted end time. If the event is extended past the hours included, please see additional charges below. The bar package is limited to one red wine and one white wine choice per event.

******

BEVERAGE PACKAGE ONE
$42.00 PER PERSON

THIS PACKAGE INCLUDES HOSTED WINE, BEER, NON-ALCOHOLIC BEVERAGES

WINE OPTIONS:
- BALLETTO PINOT GRIGIO
- FERRARI CARANO FUME BLANC
- BERINGER CHARDONNAY
- BERINGER MERLOT
- FLOR DE CAMPO PINOT NOIR
- MURPHY GOODE ZINFANDEL
- CHATEAU ST JEAN CABERNET
- BERINGER CABERNET

*Additional hours will be $9.00 per person*
$4.00 per child package

*****

BEVERAGE PACKAGE TWO
$50.00 PER PERSON

THIS PACKAGE INCLUDES A HOSTED WELL BAR, WINE, BEER, AND NON-ALCOHOLIC BEVERAGES

WELL BAR OFFERINGS:
- SKYY VODKA, JOSE CUERVO TRADITIONALE TEQUILA, GORDONS GIN J&B
- SCOTCH, KORBEL BRANDY, MT. GAY SILVER RUM, JIM BEAM BOURBON

WINE OPTIONS:
- GROTH SAUVIGNON BLANC
- STERLING CHARDONNAY
- LA CREMA CHARDONNAY
- J. LOHR MERLOT
- STERLING MERLOT
- FOPPIANO PETITE SYRAH
- BALLETTO PINOT NOIR
- STERLING CABERNET

** Additional hours will be $11.00 per person **
$4.00 per child package
BEVERAGE PACKAGE THREE
$58.00 PER PERSON
THIS PACKAGE INCLUDES A HOSTED PREMIUM BAR, WINE, BEER,
AND NON-ALCOHOLIC BEVERAGES
PREMIUM BAR OFFERINGS:
KETEL ONE VODKA, CAZADORES REPOSADO TEQUILA, BEEFEATER’S GIN
JOHNNY WALKER RED SCOTCH, KORBEL BRANDY, MOUNT GAY BLACK BARREL RUM, JACK
DANIELS BOURBON

WINE OPTIONS:
CLIFF LEDE SAUVIGNON BLANC
SONOMA CUTRER CHARDONNAY
SCHUG CHARDONNAY
LA CREMA PINOT NOIR
KENWOOD MERLOT
SEGESIO ZINFANDEL
B SIDE CABERNET

**Additional hours will be $13.00 per person**
$4.00 per child package
ALL PACKAGES INCLUDE THE FOLLOWING:
BEER: HEINEKEN, CORONA, BUD LITE, ANCHOR STEAM
NON-ALCOHOLIC BEVERAGES: COKE, DIET COKE, SPRITE, GINGERALE, ORANGE JUICE,
APPLE JUICE, CRANBERRY JUICE
(CHILDREN WILL BE CHARGED $25.00 PER CHILD, EXTRA HOURS $4.00 EA)

**SHOTS ARE NOT INCLUDED IN THE HOSTED BAR PACKAGES**

CHAMPAGNE TOAST
GLORIA FERRER CHAMPAGNE $12.00 PER PERSON
ROEDERER CHAMPAGNE $15.00 PER PERSON
SCHRAMSBERG $18.00 PER PERSON
BAR CHARGED BASED ON CONSUMPTION
BEVERAGES ARE CHARGED ON A PER DRINK BASIS.
The bar is limited to one red wine and one white wine choice per event.

OPTIONS FOR THE BAR INCLUDE:
HOSTING ALL BEVERAGES
HOSTING SPECIFIC BEVERAGES WITH A CASH BAR FOR ALL DRINKS NOT HOSTED
CHARGING FOR ALL DRINKS CONSUMED

**ONLY ITEMS THAT ARE HOSTED WILL BE APPLIED TO THE FOOD AND BEVERAGE MINIMUM.**

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**WELL BAR $10.00 PER DRINK**
These include:
- Skyy Vodka
- Jose Cuervo Tradicionale Silver
- Bombay London Dry Gin
- Cutty Sark Scotch
- Korbel Brandy Mount
- Gay Silver Rum Jim
- Beam Bourbon

**PREMIUM BAR $12.00 PER DRINK**
These include:
- Ketel One Vodka
- Herradura Silver Tequila
- Bombay Sapphire Gin
- J&B Scotch
- Korbel Brandy
- Mount Gay Black Barrel Rum
- Jack Daniel’s Whiskey

**BEER**
- HEINEKEN, CORONA, AND ANCHOR STEAM $9.00
- BUD LITE $8.00

**NON-ALCOHOLIC SELECTIONS:**
- Soft Drinks $5.00
- COKE, DIET COKE, SPRITE, GINGERALE
  Juice $6.00
- ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE
  Pellegrino $10.00 per bottle

**COFFEE URN $200.00**
FRESHLY BREWED HOT COFFEE, DECAFFINATED COFFEE AND HOT TEA

*CORKAGE IS $25.00 PER 750 ml BOTTLE AND IS NOT APPLIED TO THE FOOD AND BEVERAGE MINIMUM*

*NO LIQUOR OR BEER MAY BE BROUGHT ONTO THE CLIFF HOUSE PROPERTY BY CLIENT*
**Banquet Wine List**

**Bottle List**

*Due to the nature of the wine industry, changes and availability of some wines may occur with or without notice. There is a corkage fee for any wine or champagne brought in to the Cliff House and this amount is not applied to the food and beverage minimum.

### Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GLORIA FERRER Brut</td>
<td>Sonoma County</td>
<td>38.00</td>
</tr>
<tr>
<td>ROEDERER ESTATE, Anderson</td>
<td>Valley</td>
<td>45.00</td>
</tr>
<tr>
<td>SCHRAMSBERG, Blanc de Blancs</td>
<td></td>
<td>63.00</td>
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### Sauvignon Blanc

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FERRARI CARANO, Sonoma</td>
<td>County</td>
<td>38.00</td>
</tr>
<tr>
<td>GROTH, Napa Valley</td>
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<td>43.00</td>
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### Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>BERINGER, Founders Estate,</td>
<td>California</td>
<td>33.00</td>
</tr>
<tr>
<td>SCHUG, Carneros</td>
<td></td>
<td>48.00</td>
</tr>
<tr>
<td>STERLING, Central Coast</td>
<td></td>
<td>34.00</td>
</tr>
<tr>
<td>SONOMA CUTRER, Sonoma County</td>
<td></td>
<td>41.00</td>
</tr>
<tr>
<td>MACROSTIE, Sonoma Coast</td>
<td></td>
<td>46.00</td>
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<tr>
<td>CHALK HILL, Sonoma Coast</td>
<td></td>
<td>46.00</td>
</tr>
<tr>
<td>ROMBAUER, Carneros</td>
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<td>78.00</td>
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### Riesling

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<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>KENDALL JACKSON, Vintner's</td>
<td>Resv., California</td>
<td>27.00</td>
</tr>
<tr>
<td>SEA GLASS, Monterey</td>
<td></td>
<td>29.00</td>
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</table>

### Gewurtraminer

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUSCH, Anderson Valley</td>
<td></td>
<td>27.00</td>
</tr>
<tr>
<td>GUNDLACH BUNDSCHU, Sonoma</td>
<td>Coast</td>
<td>33.00</td>
</tr>
</tbody>
</table>

### Pinot Grigio / Pinot Blanc

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KENWOOD, California, White</td>
<td>Zinfandel</td>
<td>25.00</td>
</tr>
<tr>
<td>BALLETTO, Russian River Valley Pinot Gris</td>
<td>Napa Valley</td>
<td>29.00</td>
</tr>
<tr>
<td>J WINERY, California, Pinot Gris</td>
<td></td>
<td>42.00</td>
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### Pinot Noir

<table>
<thead>
<tr>
<th>Wine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>MEIOMI, Santa Barbara</td>
<td></td>
<td>38.00</td>
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</tbody>
</table>

### Merlot

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BERINGER, Central Coast</td>
<td></td>
<td>33.00</td>
</tr>
<tr>
<td>J LOHR “Los Osos”, Paso</td>
<td>Robles</td>
<td>39.00</td>
</tr>
<tr>
<td>KENWOOD, Jack London Vineyard,</td>
<td>Sonoma County</td>
<td>42.00</td>
</tr>
<tr>
<td>STAGS LEAP WINERY, Napa Valley</td>
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<td>60.00</td>
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### Syrah

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>QUPE, Central Coast</td>
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<td>37.00</td>
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<tr>
<td>COPAIN, Mendocino County</td>
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<td>44.00</td>
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### Zinfandel

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<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MURPHY GOODE, Sonoma County</td>
<td></td>
<td>34.00</td>
</tr>
<tr>
<td>PEACHY CANYON, Paso Robles</td>
<td></td>
<td>41.00</td>
</tr>
<tr>
<td>SEGHESIO, Sonoma County</td>
<td></td>
<td>47.00</td>
</tr>
<tr>
<td>HOOK &amp; LADDER, Russian River Valley</td>
<td></td>
<td>51.00</td>
</tr>
</tbody>
</table>

### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BERINGER, Founders Estate,</td>
<td>California</td>
<td>33.00</td>
</tr>
<tr>
<td>STERLING, Central Coast</td>
<td></td>
<td>34.00</td>
</tr>
<tr>
<td>CHATEAU ST. JEAN, California</td>
<td></td>
<td>34.00</td>
</tr>
<tr>
<td>B SIDE, Napa Valley</td>
<td></td>
<td>45.00</td>
</tr>
<tr>
<td>LOUIS MARTINI, Napa Valley</td>
<td></td>
<td>73.00</td>
</tr>
<tr>
<td>JORDAN, Napa Valley</td>
<td></td>
<td>118.00</td>
</tr>
</tbody>
</table>
**COLD HORS D'OEUVRÉS**

Priced per 50 Pieces

- Marinated Ahi Tuna “Poke Style” on crisp Won Ton: $250
- Middle Eastern Hummus with Lemon and Garlic on Lavash: $175
- Chilled Jumbo Prawns with Cliff House Cocktail Sauce: $250
- Apples, Blue Cheese and Pecans on Belgian Endive: $175
- Pacific Oysters on the Half Shell, choice of Horseradish Cocktail or Mignonette Sauce: $250
- Mini Shrimp Tostadas with Avocado Salsa: $200
- House-made Authentic Bruschetta: $175
- Blackened Beef Tenderloin on Garlic Crouton with Caramelized Onion and a Horseradish Cream: $250

**HOT HORS D'OEUVRÉS**

Priced per 50 Pieces

- Chili Crusted Crispy Calamari: $200
- Herb Marinated Roasted Lamb Chop: $250
- New Orleans Cajun Seasoned Prawns on Skewer: $250
- Phyllo Triangles with Spinach and Feta Cheese: $175
- Thai Chicken Skewers with Spicy Peanut Sauce: $200
- House-made Prawn and Pork Pot Stickers: $200
- Dungeness Crab “Melt” on Grilled Sourdough with Sonoma Jack Cheese: $200
- Jumbo Prawns wrapped in Bacon Baked with Honey Sauce: $250
- Spiced Potato Samosas with Cilantro Chutney: $200
- Miniature Dungeness Crab Cakes with Roasted Red Pepper Aioli: $225

**Our Signature Displays**

Serves 50 guests

- Domestic & Imported Cheese: $450
- Brie, Dill Havarti, Gouda, served on mirror garnished with fruit: $450
- Artisan Cheese Mirror: $500
- Variety of Handcrafted Cheeses, Dried Fruit, Toasted Lavash: $400
- Decorated Mirror of Seasonal Fruit: $400
- Seasonal Market Selection: $300
- Vegetable Crudité: $300
- With assorted dips: $300
- **DESSERT STATION**: $14.00 per person
  - Assorted French Pastries, Miniature Cupcakes, Chocolate Mousse: (Assorted Cookies can be added at $5.00 per person)
  - Mirrored Smoked Salmon Display: $500
    - With miniature bagels, onions, capers, cream cheese: $500
- CARVING STATIONS
  - (Price Includes Cost of Carver)
  - To be carved and served with St. Francis rolls:
    - Roasted Tom Turkey with Dijon Mustard & Mayonnaise: $300
    - Honey Mustard Glazed Baked Ham: $300
    - Whole New York: $450
    - Whole Roasted Filet Mignon (Two Filets): $800
BANQUET MENUS

*Please choose two entrees for your guests and note that you will be charged for the higher priced menu for all of your guests. A seasonal vegetarian ravioli is available as a third option upon request.

*All entrees served with warm sourdough bread and butter. Freshly Brewed Hot Coffee and Hot Tea are included in all menus.

Banquet Entrée Course:

Choose Two

Oven Roasted Breast of Chicken $55.00

Chardonnay Tarragon Cream Sauce
Yukon Roasted Potatoes, Fresh Market Vegetables

*****

Porcini Dusted Salmon $59.00

Fresh Herb Polenta, Braised Spinach,
Mushroom Port Sauce

*****

Maple Leaf Farm Roast Duck Breast $62.00

Pomegranate Jus, All Spice Scented Sweet Potatoes
Fresh Market Vegetables

*****

Grilled Filet Mignon with Shallot Crust $68.00

Sauce Bordelaise, Roasted Garlic and Chive Mashed Potatoes
Creamed Spinach

*****

Pistachio Crusted Rack of Lamb $75.00

Mushroom Risotto, Port Sauce, Fresh Market Vegetables

*****

Petit Filet Mignon and Lobster Tail $75.00

Sauce Bordelaise and Rosemary Layered Potatoes
Fresh Market Vegetables
Banquet First Course:

Choose One

Assorted Sonoma Baby Greens
Goat Cheese Crostini, Red Wine Shallot Vinaigrette
*****

Baby Arugula and Shaved Fennel Salad
Imported Reggiano Parmesan, Extra Virgin Olive Oil, Lemon Dressing, Candied Walnuts
*****

Shaved Kale Salad
Burnt Orange Vinaigrette, Sriracha Cashews, Dates, Ricotta Salata Cheese
*****

Baby Spinach Salad
Toasted Pine Nuts, Ricotta Salata Cheese, Bacon, Tomatoes, Balsamic Vinaigrette
*****

Belgian Endive Salad with Maytag Blue Cheese
Caramelized Pecans, Chervil and Green Apples, Walnut Oil Vinaigrette
*****

Traditional French Onion Soup
Topped with Melted Gruyere Cheese
*****

Famous Cliff House Clam Chowder
*****

For $10.00 more per person you may offer:

Dungeness Crab Cake
Spicy Tropical Salsa and Citrus Slaw
*****

Fresh Dungeness Crab Bisque
Puff Pastry Dome
Banquet Dessert Course:
Choose One

Cocoa Dusted Chocolate Marquis
Fine Swiss Chocolate Mousse, Raspberry Coulis
*****

Tres Leches Bread Pudding
Cinnamon Grand Marnier Anglaise
*****

Classic Tahitian Vanilla Crème Brulee
Lemon Shortbread Cookie
*****

Classic Tiramisu
Espresso Anglaise, Chocolate Covered Coffee Bean
Chocolate Shavings
*****

Triple Chocolate Mousse Cake
White & Dark Chocolate Mousse, Chocolate Fudge Cake
Raspberry Coulis, Chocolate Garnish

There is a $4.00 per person Cake Cutting Fee and we will waive the Cake Cutting Fee if you waive the Dessert above. The cake cutting fee is not applied to the food and beverage minimum
**TERRACE ROOM SEATED EVENT**

- Terrace Room Maximum Capacity for a seated event is 120 guests or 12 tables of 10 guests.

- Two entrée choices may be offered. The host will be charged for the highest priced menu. All guests will be served the same first course and dessert course, the entrees being pre-ordered at least ten days prior to the event. With this option, a breakdown of entrée choices is required, and the host must provide indicators, clearly noting with each guest has preordered. (See below)

- A seasonal vegetarian ravioli can be offered as a third option at the same price.

- A children’s meal is available for children 12 years of age and younger at $35.00 per child. Options include Chicken Strips and French Fries or a Simple Pasta with Cheese.

- A vendor meal of a Cheeseburger and French fries can be offered at $40.00.
CLIFF HOUSE BUFFET MENU

Buffet Menu One $70.00 (choose two entrees below)
Buffet Menu Two $80.00 (choose three entrees below)

Hot Entrée Choices
- Marinated Breast of Chicken in Chardonnay and Fresh Tarragon Cream Sauce
- Roasted Pork Loin with Apple Cider Glaze, Braised Red Cabbage, Fresh Apple Compote
- Seafood Paella with Mussels, Prawns, Andouille Sausage and Saffron Rice
  - Marinated London Broil with Bordelaise Sauce
  - Grilled Salmon Filets, Tropical Fruit Salsa
  - Vegetarian Ravioli

SALAD SELECTIONS

CHOOSE FOUR

Shaved Kale Salad, Burnt Orange Vinaigrette, Sriracha Cashews, Dates, Ricotta Salata Cheese
Fingerling Potato and Piquillo Pepper Salad, Mustard Caper Vinaigrette
Orzo Salad with Grilled Radicchio, Fresh Basil, Ricotta Salata Cheese & Toasted Pine Nuts
Smoked Prawn, Fennel, Wasabi Caviar and Pasta Salad

Seasonal Salads

Greek Salad with Tomatoes, Cucumbers, Red Onions, Feta Cheese, Kalamata Olives (S)
Asparagus Salad, Orange Sesame Vinaigrette (S)
Brentwood Corn, Tomato and Farro Salad (S)

Panzanella Salad, Heirloom Sonoma Grown Tomatoes, Toasted Focaccia Croutons, Aged Balsamic Vinaigrette (S)

***

THE FOLLOWING ITEMS ARE INCLUDED IN THE BUFFET OFFERING:
- Fresh Fruit Display
- Imported and Domestic Cheese
- Herb Roasted Potatoes
- Hot Seasonal Vegetables
- San Francisco Sourdough Bread

***

Dessert Buffet

Assorted French Pastries, Miniature Cupcakes & Chocolate Mousse
(Freshly Baked Cookies Can Be Added for $5.00 Per Person)

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

(Children 12 years old and under are ½ price)

*Available for parties of 80 guests maximum*
*(S) These salads are seasonal and are subject to change*
BUFFET SEATING

- There is an 80-person maximum for the buffet option with 8 tables of 10 guests each per table.
- Any Musicians or DJ’s must work within the space limitations if a buffet is chosen.
- Guests will be invited up to the buffet table by table for the buffet service.
**GENERAL INFORMATION**

1. The Terrace Room is available for Private Parties, Special Events, and Meetings.

2. A food and beverage minimum applies to all events that range from $4000.00 to $10,000.00 depending on time of day and date.

3. Prices do not include 8.50% tax and 20% service charge and are subject to change without notice.

4. There is no room charge for three to four hours depending on food and beverage minimum.

5. The client may extend the event at $700.00 (plus tax) for the first hour, an additional $1200.00 (plus tax) for the second hour, and an additional $1700.00 (plus tax) for the third hour.

6. The client must confirm the extended hours at least four weeks prior to the event.

7. There is a $500.00 maintenance set up and breakdown fee.

8. A dance floor is available at $600.00. The dance floor is 15’ x 15 and will be set in the south corner of the room only.

9. A ceremony package is available at $1000.00. The ceremony will be held on our outdoor terrace (weather permitting). This includes set up and breakdown of up to 120 white folding chairs, a red-carpet runner (facing west only), an additional 30 minutes in the room with no room charge, and a manager on duty to help with the ceremony. The guests must access the terrace for their ceremony through the private terrace doors. (The ceremony must be moved inside the Terrace Room if there is rain or if the wind is too strong. Please note the room must be set for the reception and your guests can take their seats at their tables. The procession will enter from the main entrance, and the ceremony will take place on the dance floor area).

10. The Cliff House must provide all food. Our insurance carrier does not allow outside food with the exception of a cake from a licensed and insured bakery. There is a $4.00 per slice cake cutting fee that can be waived if the client waives the dessert option in the prefixed menus.

11. The Cliff House requires full payment of estimated cost of the event eight weeks prior to the event date. Any additional payments must be made the night of the event by credit card or cash only.

12. Corkage fee is $25 per 750ml bottle of wine brought in. **Corkage is not applied to the food and beverage minimum.**

13. No other liquor or beer can be brought in to the Cliff House

14. Daytime events must conclude by 4:00pm. Last call is at 3:30 and last song at 3:40pm. Guests must be exiting room by 4:00pm for the evening event set up at 4pm.

15. Overtime fee will be charged should the room not be cleared by the contracted end time. Automatic charges of $500.00 plus tax for each 30 minutes beyond contracted time.
16. Evening events will begin at 6pm. There will be a last call announcement made 30 minutes prior to conclusion of the event. Last song announcement is 20 minutes prior. Guests must leave by contracted time. If the room is not cleared by contract end time, you will be charged $500.00 plus tax overtime fee for each additional 30 minutes.

17. To reserve the Terrace Room, a deposit of $4000.00 is required, which will be applied to your final bill. The deposit secures the room for the date and time of the event. The deposit is non-refundable.

18. Guests who are offering a Buffet option must provide a final headcount ten day prior to the event.

19. Guests offering a seated dinner must provide a breakdown of each entrée ordered ten days prior to the event. All guests will receive the same first course and last course and the entrees must be pre-ordered with indicators in the form of a place card showing clearly what each guest has pre-ordered. This will insure the pre-ordered counts will match the night of the event. This can be in the form of a colored dot or letter on a place card.

20. If guest fails to provide entrée counts prior to the event they will automatically be charged $10.00 per guest to cover the cost of additional food that must be ordered, and cost of loss of food not consumed.

21. All items brought into the Terrace Room must be taken out of the Terrace Room at the end of the event. The Cliff House will not store items for pick up at a later time.

22. Items that are rented by an outside company must be dropped off and set up by the rental company the day of the event and taken away at the conclusion of the event. Client must get Cliff House’s permission to bring in rental items from an outside vendor with the exception of DJ, Florist, and Baker. The Cliff House cannot store items brought in by rental companies under any circumstances.

23. A satellite bar is available at $500.00 provided there is space in the terrace room or on the terrace, weather permitting. This bar will offer beer, wine, and nonalcoholic beverages only.

24. The Cliff House is not responsible for lost or stolen items.

25. A Banquet Manager will oversee the entire function.

26. Valet Parking is available for $10.00 per car from 5pm on. This service is offered by California Parking.

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Vendor Compliance List

Please take this information to your vendor booking appointments so there are no issues the day of your special event.

- **Florist**
  - Florist may deliver 1.5 hours prior to event start time
  - We will not accept long, tall, top heavy floral centerpieces (see examples below)
    - Due to padded tables, these centerpieces will fall over
  - All centerpieces and floral arrangements must come to the Cliff House completed and ready to set at tables.
    - We will not allow florist to use the Cliff House space for production
  - If any items are to be returned to the florist, the guests who contracted the florist must take all items with them at the conclusion of the evening.
  - Florist may pull up into the white zone the day of the event, and enter the white door to the left of the palm trees and take the elevator down to floor one. Please check in with the Manager on duty (or a server) to confirm you may go into the room.

- **DJ**
  - DJ’s may arrive 2 hours prior to the start time of an event
  - The Cliff House does not provide any sound equipment.
  - DJ must tape down any cords that cross walkways or hallways.
  - Cliff House will provide a four-foot table for the DJ if needed.
  - The DJ may pull up into the white zone the day of the event, and enter the white door to the left of the palm trees and take the elevator down to floor one. Please check in with the Manager on duty (or a server) to confirm you may go into the room.
  - Please confirm timeline and announcements with your DJ prior to your event.

- **Baker**
  - Baker may arrive 1.5 hours prior to the event start time.
The cake may not be dropped off earlier as we will not be liable for the cake or the setup of the cake.
There will be a table set and ready by that time for cake set up.
The Cake must be set up by the baker.
Please ask the baker to leave a cake box when delivering cake.

Cupcakes
- The same directions apply above
- The cupcake baker must set up all cupcakes as the Cliff House Staff will not be able to do this.
- If your baker cannot do this for you, please have a planner or friend arrive early to do this for your event.

Cupcakes
- The same directions apply above
- The cupcake baker must set up all cupcakes as the Cliff House Staff will not be able to do this.
- If your baker cannot do this for you, please have a planner or friend arrive early to do this for your event.

Miscellaneous vendors
Any items being rented and brought onto the Cliff House property must be cleared by the Banquet staff prior to contracting with vendor.

Photo booth
- Please confirm the size of the photo booth with the Cliff House Manager prior to signing contracts.
- Please make sure you have checked that the photo booth can fit in the Terrace Room prior to signing contracts.
- Photo booth contact may arrive 1.5 hours prior for set up

Chair covers
- If you rent chair covers, please note that the vendor must have their staff put the chair covers on and tie bows if you have them.
- They may arrive two hours prior to event start time for set up
- Chair covers must be picked up at the conclusion of the event.

Linen
- Linen may be dropped off a day prior if needed and picked up the day after if needed.
- Please make sure you give the Cliff House manager your order, so they can check linen in the day it arrives.
- Make sure you clearly note where each type of linen will go.

Chairs
- If you decide to rent chairs, you must have them dropped off the day of the event at 4pm and picked up at the conclusion of the event. NO EXCEPTIONS.
The Cliff House now offers Gold Chiavari Chairs for $8.00 per chair with a white cushion, and high bar tables with white or black linen for $30.00 per table.