

LOG CABIN

2024 VENUE PRICE

<i>Complete Cabin</i>	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$2,495	\$2,495	\$2,995	\$3,995
Friday or Sunday	\$2,995	\$3,495	\$5,495	\$6,495
Saturday	\$4,995	\$5,995	\$7,995	\$8,995



Food & beverage service required for venue rental. Rental prices include use of tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee & tax. All prices subject to change.

LOG CABIN

2025 VENUE PRICE

<i>Complete Cabin</i>	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$2,495	\$2,495	\$2,995	\$3,995
Friday or Sunday	\$3,495	\$3,995	\$5,995	\$6,995
Saturday	\$4,995	\$5,995	\$7,995	\$8,995



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LOG CABIN

2026 VENUE PRICE

<i>Complete Cabin</i>	DEC - FEB	MAR, JUL - AUG	APR - JUN, NOV	SEP - OCT
Monday - Thursday	\$2,495	\$2,495	\$2,995	\$3,995
Friday or Sunday	\$3,495	\$3,995	\$5,995	\$6,995
Saturday	\$4,995	\$5,995	\$7,995	\$8,995



Food & beverage service required for venue rental. Rental prices include use of tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee & tax. All prices subject to change.

LOG CABIN



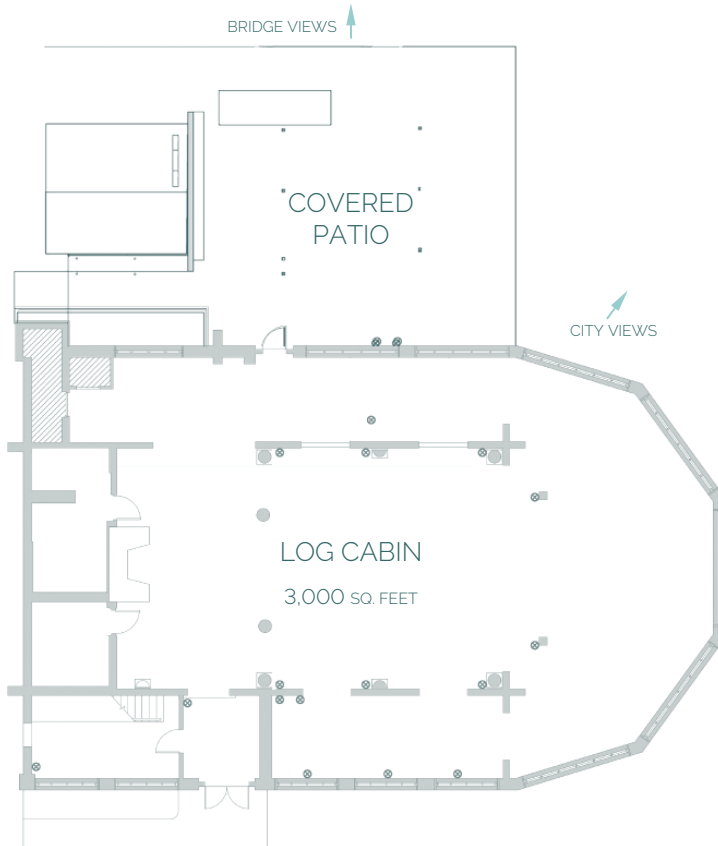
1299 Storey Avenue
San Francisco, CA 94129



Capacity:
160



Venue Type:
Historic Landmark



- Historic Log Cabin Crafted from Local Field Stone and Monterey Cypress
- Beautiful Setting with Views of the Golden Gate Bridge, San Francisco Bay, & Skyscrapers
- Spacious Indoor and Outdoor Event Space, Including an Extensive Lawn and Patio
- Open-Floor Plan for Easy Customization and Set-Up
- Versatile Layout, Suitable for Large and Smaller Groups
- Professional and Experienced Event Staff Available to Assist with Planning and Coordination
- Ideal Location for Corporate Retreats, Off-Site Meetings, and Team-Building Activities

Capacity

	RECEPTION	THEATER	BANQUET	CRESCENT	CLASSROOM	BOARDROOM	SQUARE	HORSESHOE
Log Cabin	200	100	120	60	60	30	24	28



WEDGEWOOD
MEETINGS & EVENTS

PRESIDIO@WEDGEWOODEVENTS.COM

MEETING PACKAGES

SERVICES	HALF-DAY MEETING	FULL-DAY MEETING
Per-Person Price	\$62.98	\$94.98
Event Time	Five-Hour Event	Eight-Hour Event
Break-Time Bites	Choice of One Station	Choice of Two Stations
Meal Service	Continental Breakfast OR Lunch	Continental Breakfast AND Lunch
Beverage Stations	Coffee, Hot Tea, Water	Coffee, Hot Tea, Water

WE PROVIDE ALL THE ESSENTIALS:

- Exceptional Venue
- Dedicated Planning
- Expert, Caring Team
- Terrific, Trusted Vendors
- Dedicated, On-the-Day Event Concierge
- Standard Chairs, Tables, and Linens
- China, Silverware, & Glassware
- Notebook & Roller-Ball Pens
- Complimentary Breath Mints
- Liability Insurance
- Standard AV Equipment
- Complete Set-Up and Clean Up



All prices per person in addition to venue rental price, plus 22% admin fee & tax. All prices subject to change.

MORNING FARE

<i>Breakfast</i>	HALF/FULL DAY PACKAGES	A LA CARTE
CONTINENTAL ☆ Array of sliced fresh fruit, strudel, pound cake, scones, and petite muffins. Deconstructed parfait bar with Greek yogurt & seasonal berries.	Included	\$34.98
ASSORTED BAGEL & TOAST STATION Build your own. Assortment of fresh bagels with selection of whole grain & sourdough breads. avocado spread, assortment of cream cheeses, butter, chopped bacon, chopped onion, tomatoes, cucumber, and everything bagel seasoning. <i>Gluten free bread available upon request.</i>	Add On Cont. BFast	\$9.98



Ask your team about allergen specific diet adaptations.
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MORNING FARE

<i>Hot Options</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<p>TRADITIONAL BREAKFAST BUFFET</p> <p>Array of sliced fresh fruit. Assortment of baked goods. Choice of scrambled eggs or vegetable frittata. Potato hash, crisp bacon & chicken sausage. <i>Vegan sausage upgrade: \$3.00 per person</i></p>	<p>UPGRADE \$9.98</p>	<p>\$39.98</p>
<p>BURRITO BAR</p> <p>Sliced fresh fruit arrangement and fresh bakery selection. Choose two burrito options: • Carne Asada • Bacon • Carnitas • Vegetarian</p> <p>All burritos are wrapped in a fresh flour tortilla with cage-free eggs, roasted potatoes, fresh herbs, and hints of sautéed onions and garlic. <i>Available upgrades: Gluten free: \$5.00 per person Vegan chorizo & egg substitute: \$3.00 per person</i></p>	<p>UPGRADE \$9.98</p>	<p>\$39.98</p>
<p>BREAKFAST SANDWICH BAR</p> <p>Two types of English muffin sandwiches with scrambled egg, chef's choice cheese, and a caramelized onion & rosemary aioli. Served with an array of sliced fresh fruit, scones, & a potato hash. Choose two options: • Chicken Sausage • Ham • Bacon • Vegan Patty</p> <p><i>Available upgrades: Vegan patty, extra \$3 per person Gluten free, extra \$5 per person</i></p>	<p>UPGRADE \$9.98</p>	<p>\$39.98</p>
<p>EPIC BRUNCH BUFFET</p> <p>Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entree and one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with decadent array of toppings.</p>	<p>UPGRADE \$23.98</p>	<p>\$62.98</p>

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MORNING EXTRAS

<i>Breakfast Platters</i>	EACH PLATTER SERVES 12	PER PLATTER
BREAKFAST SANDWICHES Choose one per platter: Bacon, ham, or toasted fennel seed sausage patty. Served on brioche bread with cage-free farm egg, cheese, and herb aioli. <i>Vegan patty upgrade: \$3.00 per person</i> 🌱		\$159.98
BREAKFAST BURRITOS Choose one per platter: <ul style="list-style-type: none">• Carne Asada• Bacon• Carnitas• Vegan Chorizo 🌱		\$149.98
PACIFIC SALMON PLATTER 🍷 Cured pacific salmon, served with fresh lemon and dill		\$149.98
OVERNIGHT OATS 🍷 🌱 Oats with oat milk, agave syrup, & vanilla bean, served in mason jars		\$84.98
ASSORTMENT OF INDIVIDUAL YOGURT CUPS 🌱		\$36.98
DONUT STATION 🌱 Locally sourced selection of fan favorites. Minimum four platters		\$26.98



Gluten -Free



Vegan



Vegetarian



Favorite!

Ask your team about allergen specific diet adaptations.

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WEDGEWOOD
MEETINGS & EVENTS

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BREAK-TIME BITES





<i>Break Options</i>	HALF/FULL DAY PACKAGES	A LA CARTE
HALF-TIME SNACK ☆ Fresh house-made potato chips, popcorn, and soft pretzels. All served with condiments, granola bars, & trail mix. <i>Contains nuts</i>	Included	\$9.98
HAPPY HUMMUS Hummus trio (pesto, roasted red pepper, & cilantro lime) served with fresh pita points. Accompanied by assorted olives and vegetables.	Included	\$9.98
SWEET REWARDS Assortment of freshly baked cookies, brownies, blondies, & baked bars. <i>Vegan option available upon request.</i>	Included	\$9.98
PARFAIT BAR Greek yogurt with build-your-own toppings including dried raw nuts, farm fresh berries, and an assortment of dried fruit.	Included	\$9.98
SOCIAL GRAZER Imported cheeses and a local charcuterie assortment. Served with assorted nuts, berries, olives, and other temptations on a grazing board.	UPGRADE \$4.98	\$20.98

<i>Drink Options</i>	HALF/FULL DAY PACKAGES
BEVERAGE STATION Self-serve regular & decaffeinated coffee served with creamer and sugar options. Assortment of hot teas and ice water	Included
Original and flavored sparkling water options. and assorted sodas	UPGRADE \$4.98
Brewed iced tea & fresh lemonade, all served with lemon slices	UPGRADE \$4.98

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MIDDAY & EVENING

<i>Meal Options</i>	HALF/FULL DAY PACKAGES	A LA CARTE
BUFFET Your choice of one entrée & rice or potatoes. Served with six assorted chef choice salads, & seasonal vegetables.	Included	\$39.98
PLATED Plated garden salad and your choice of one entrée & rice or potatoes served with seasonal vegetables.	Included	\$44.98

<i>Salads</i>	HALF/FULL DAY PACKAGES	SERVICE OPTION
SIGNATURE VINAIGRETTE  	Included	Plated
CLASSIC CAESAR	UPGRADE \$2.98	Plated
RASPBERRY WALNUT  	UPGRADE \$2.98	Plated
SIX ASSORTED SALADS	Included	Buffet

<i>Carvery</i>	HALF/FULL DAY PACKAGES	SERVICE OPTION
PIT HAM WITH PINEAPPLE GLAZE 	ADD-ON \$4.98	Buffet
OVEN-ROASTED TURKEY WITH GRAVY	ADD-ON \$4.98	Buffet
ROAST BEEF AU JUS WITH CREAMED HORSERADISH 	ADD-ON \$4.98	Buffet
SLOW ROASTED PRIME RIB AU JUS WITH CREAMED HORSERADISH 	ADD-ON \$7.98	Buffet
HERB-CRUSTED BEEF TENDERLOIN AU JUS 	ADD-ON \$9.98	Buffet



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MIDDAY & EVENING

<i>Entrées</i>		PLATED	BUFFET
HARVEST GRAIN STUFFED BELL PEPPER	 	<input type="radio"/>	<input type="radio"/>
PORTOBELLO POLENTA STACK MARINARA		<input type="radio"/>	<input type="radio"/>
FIVE-CHEESE TORTELLINI PESTO PARMESAN		<input type="radio"/>	<input type="radio"/>
ALASKAN COD WITH GRAPE TOMATO VINAIGRETTE		<input type="radio"/>	<input type="radio"/>
OVEN-ROASTED SALMON WITH TARRAGON BUTTER SAUCE		<input type="radio"/>	<input type="radio"/>
ROSEMARY GARLIC HERB CHICKEN	 	<input type="radio"/>	<input type="radio"/>
CHARRED LEMON CHICKEN PICCATA		<input type="radio"/>	<input type="radio"/>
CREMINI MUSHROOM CHICKEN MARSALA		<input type="radio"/>	<input type="radio"/>
CHICKEN CORDON BLEU WITH CHARDONNAY SAUCE		<input type="radio"/>	<input type="radio"/>
PANKO PARMESAN CRUSTED CHICKEN WITH SHERRY CREAM		<input type="radio"/>	<input type="radio"/>
CENTER CUT SIRLOIN WITH DEMI-GLACE		<input type="radio"/>	<input type="radio"/>
BRAISED BEEF SHORT RIB		<input type="radio"/>	<input type="radio"/>

<i>Specialty Buffets</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<p>SUMMER GRILL BBQ</p> <p>Santa Maria-style carved tri-tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads & garlic bread.</p>	UPGRADE \$23.98	\$62.98
<p>FIESTA BUFFET</p> <p>Chicken chili verde and beef barbacoa served with tortillas. Spanish rice, frijoles de la olla, six fiesta salads and plenty of chips & salsa.</p>	UPGRADE \$22.98	\$61.98
<p>ISLAND LUAU</p> <p>Kalua pulled pork and teriyaki grilled chicken breast. Served with colorful sliced fruit, white rice, six luau salads.</p>	UPGRADE \$22.98	\$61.98



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MIDDAY

Mix & Match	HALF/FULL DAY PACKAGES	A LA CARTE
MIX & MATCH A combination of four salad and sandwich options. Served with chips & whole fruit.	Included	\$39.98
Preassembled Boxed lunch upgrade with compostable utensils	\$8.98	\$44.98

Sandwiches

<p>CHEDDAR ROAST BEEF Roast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun</p>
<p>MUFFALETTA Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll</p>
<p>CALI GRILLED CHICKEN ☆ Grilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli <i>Gluten-free available upon request</i></p>
<p>PEPPERED TURKEY Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread with creamy mayonnaise</p>
<p>ARTICHOKE VEGGIE WRAP 🌿 Fire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap</p>
<p>CAPRESE SANDWICH 🌿 Fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta <i>Available May-October only.</i></p>

Salads

<p>CAESAR SALAD ☆ Prepared in the classic style with chopped romaine, croutons, and parmesan cheese, tossed in a creamy Caesar dressing</p>
<p>BUTTERMILK BLEU AFINÉE WEDGE SALAD Crisp iceberg lettuce wedge topped with a mixture of colorful grape tomatoes, thin sliced red onions, crumbled buttermilk bleu affinée, & crispy bacon. Drizzled with garlic & herb buttermilk dressing</p>
<p>ASIAN QUINOA SALAD 🌿 Ginger & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette</p>
<p>ARUGULA & WATERMELON SALAD 🍇 Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze</p>
<p>ITALIAN CHOP SALAD 🍇 Iceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette</p>
<p>UPGRADE YOUR SALAD</p> <ul style="list-style-type: none"> • <i>Marinated grilled chicken, \$4.98 per person</i> • <i>Adobe-rubbed grilled steak, \$8.98 per person</i>

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TASTY APPETIZERS

Chilled Appetizers

HUMMUS DUO - RED PEPPER & CILANTRO LIME WITH PITA CHIPS 

VARIETY OF DOMESTIC & IMPORTED CHEESE WITH CRACKERS 

FRESH MOZZARELLA & GRAPE TOMATO CAPRESE SKEWERS  

RAINBOW VEGETABLE PLATTER WITH PESTO HUMMUS DIP  

AHI TUNA SASHIMI WONTONS WITH WASABI CREAM*

ARRAY OF FRESH SLICED FRUIT WITH HONEY YOGURT  

ROMA TOMATO & FRESH BASIL BRUSCHETTA 

BALSAMIC & STRAWBERRY CROSTINI 

SMOKED SALMON CANAPÉS  

MINI SHRIMP TOSTADAS 

Hot Appetizers

CRISPY MINI VEGETABLE EGG ROLLS WITH SWEET CHILI DIPPING SAUCE 

CRISP DUMPLINGS WITH PINEAPPLE TERIYAKI DIPPING SAUCE

PULLED PORK CANAPÉS WITH PINEAPPLE SALSA

MINI CRAB CAKES WITH SPICY REMOULADE

CHICKEN & WAFFLES WITH BOURBON SYRUP

SPICY JAMAICAN JERK CHICKEN SKEWERS 

MAC & CHEESE PANKO CROQUETTES  

SWEET & TANGY BBQ MEATBALLS

BACON WRAPPED WILD SCALLOPS  

BRIE & APPLE PHYLLO KISSES 

PORK BELLY BLT CROSTINI 



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UNWIND

<i>Drinks & Snacks</i> DOES NOT INCLUDE ADDITIONAL EVENT TIME	ONE HOUR	TWO HOURS
COCKTAIL HOUR Open bar with beer & wine, plus your choice of four appetizers	\$29.96	\$44.98
COCKTAIL HOUR UPGRADES:		
• WELL SPIRITS COCKTAIL HOUR	\$4.98	\$7.98
• PREMIUM LIQUOR COCKTAIL HOUR	\$11.98	\$17.98
• EIGHT APPETIZERS (UPGRADE FROM FOUR)	\$20.98	\$29.98

<i>Desserts</i>	PER PERSON
DESSERT BUFFET ☆ Scrumptious display of cookies, bars, cream puffs, and a selection of specialty cakes or pies from our individual delights menu. Served at a beautifully designed dessert station to wow all your guests	\$9.00
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars	\$5.00
DONUT STATION Fun display of locally sourced donuts	\$5.00
INDIVIDUAL DELIGHTS Choose two of our specialty cakes: chocolate layer cake, strawberry shortcake, red velvet cake, carrot cake, and cheesecake. Served plated for each guest	\$7.00



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Open bar includes soft drinks like sodas and juices as standard.

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WEDGEWOOD
MEETINGS & EVENTS

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INFORMATION

Rental Details

STANDARD VENUE RENTAL INCLUDES

- Early access for event organizers one hour before event starts. Extra set up time is available for purchase.
- Tables and chairs, china and glassware, standard table linens, house audio system, set up/breakdown.
- Option to add additional rental time
- Changing room set up during event is available at an additional charge

MEAL SERVICE INCLUDES

- Choice of buffet or plated service
- Tea, coffee and iced water for all guests
- Breakfast and lunch options from our guest-approved banquet menu
- Wedgewood Events catering team includes chef, kitchen staff, servers, and bartender
- Option to add morning fare, break time bites, desserts, party menu, and bar services
- Our catering team can accommodate allergen specific diets but we are unable to adjust menu items. Let us know in advance if your attendees require restricted diets.

ADDITIONAL NOTES

- All listed prices subject to change without notice
- Food and beverage service from Wedgewood Weddings & Events
- Prices subject to 22% administrative fee and tax. Total spend minimums apply
- Golden Gate Club and Officers' Club rental for Saturday evenings requires full club buy out





WEDGEWOOD MEETINGS & EVENTS

The Presidio is a magical place to host your next event. Imagine your guests gazing out at the breathtaking views of the Golden Gate Bridge as they sip champagne and enjoy the stunning surroundings. The Presidio offers a range of versatile event spaces, each thoughtfully designed to meet your unique needs and preferences.

With exceptional views and versatile event spaces, every detail is carefully curated to deliver an unforgettable experience. You can relax when you're working with a professional event planning team. Our experienced staff will support you every step, from planning to execution. Your event will run seamlessly.

We look forward to welcoming you and your guests to an event at the Presidio soon, for a memorable experience.

Call or text 866.966.3009 or email
Presidio@WedgewoodEvents.com