THE SAN FRANCISCO YACHT CLUB

ESTABLISHED 1869

CATERING



SFYC

WELCOME

Founded in 1869, SFYC is the oldest yacht club in North America west of the Mississippi River. Originally located at San Francisco's China Basin near Mission Rock, the Club moved to its current site in tranquil Belvedere Cove in 1937 after a short time in Sausalito. With its sublime setting, superb harbor and stunning views of the San Francisco skyline, it's widely recognized as a premier yachting facility and one of the finest anchorages in the Bay Area. It operates a year-round facility with a variety of private spaces.

We look forward to working alongside you to create a one-of-a-kind event for your special day. Please contact our Catering Department for more details.

Barbara Loy
Catering and Events Manager
Catering@sfyc.org
415.789.5821

Stephane Collomb
Executive Chef

SFYC

ROOM RENTAL

Below are prices for renting each of the event spaces for up to four (4) hours.
Overtime is available for an additional fee.

Facility	Capacity	Member	Member Sponsored
The Regatta Room	110 Seated/200 Reception/ 180 Theatre	$2,000	$3,000
The Bridge Room	32 Seated/40 Reception/40 Theatre	$400	$800
The Library	16 Seated/16 Reception/ 30 Theatre	$300	$600
Commodore's Room	32 Seated/40 Reception	$250	$500

All Monday and Tuesday events are subject to a $5000 opening fee upon approval and a $5000 Food & Beverage Minimum

Music must end by 6 pm outdoors.
Evening Events must end by 9pm Sunday- Thursday; 10 pm Friday- Saturday

"Member" events must be hosted by an SFYC member and paid for directly on the member's account. The member or member's spouse/domestic partner must be present for the entire event.

"Member Sponsored" events include any event hosted by a person(s) sponsored by a SFYC member or member's spouse/domestic partner and they must be present for the entire event. The event may be paid for by a non-member.

Depending on the date, time and size of event, valet parking may be required at an additional cost to the host.

All prices are subject to 8.25% Marin Sales Tax
V = Vegan Veg = Vegetarian GF = Gluten Free DF = Dairy Free
[1]Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
[2]Served raw undercooked or contains raw or undercooked ingredients.

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ROOM RENTAL

Pricing Details

- For member events, the total room rental is due as a deposit at contract signing.
- For member-sponsored events, 50% of the total estimate is due as a deposit.
- All deposits are non-refundable and applied toward the event.
- For member-sponsored events, final payment is due no later than seven days after the event.

Billing

- A deposit is due with the signed contract. An invoice will be sent to the host after the event. Payment will be due upon receipt of the invoice. Acceptable methods of payment are cash, wire transfer, check or credit card (with a 3% convenience fee).

Facility Rental Includes

- One (1) hour set-up time; four (4) hour event time and one (1) hour breakdown time
- In-house dining tables (60in or 72in round; 6ft or 8ft rectangular) and banquet chairs
- Blue or white square linens (85in x 85in) and napkins
- In-house china, flatware and stemware

Available as Upgrades

- Floor-length or specialty linen
- Enhanced china, flatware and stemware
- Up-lighting
- Specialty chairs or chair covers
- Valet parking
- Audio/visual equipment
- Floral arrangements, centerpieces

Food Minimums and Guarantees

Private parties must meet the food minimum of $25.00++/person for Breakfast, $40.00++/person for Lunch and $55.00++/person for Dinner. These figures are exclusive of any beverages that may be consumed. The final menu and beverage details are to be finalized with your Catering Manager at least 30 days prior to your event. **The final guarantee of attendance for food is due five (5) days prior to your event.**

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BREAKFAST

20% SERVICE CHARGE ADDED TO ALL ITEMS

Coffee Station

Coffee / Decaffeinated Coffee / Tea Selection

Creamers and Sugars

$6 per person (minimum 6 people)

Juice Station

Selection of Fresh Orange Juice or Grapefruit Juice (V/GF)

$6 per person (minimum 6 people)

Continental Breakfast

Assorted Muffins (Veg)

Pastries (Veg)

Sliced Fruit (V/GF)

Coffee / Tea Included

$16 per person (minimum 6 people)

Sailors Breakfast

Continental Breakfast plus

Bagels, Smoked Salmon, Cream Cheese, and Capers

$28 per person (minimum 6 people)

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SPECIALTY BARS

20% SERVICE CHARGE ADDED TO ALL ITEMS

Bloody Mary Bar

$130.00 per pitcher (serves 10)
Minimum 20 adults

Includes:
Celery
Lemon, Limes
Horseradish
Tabasco
Worcestershire Sauce

Choice of 3 additional items to include on bar:
Artichoke Hearts
Bacon
Salami
Cheddar Cheese
Stuffed Blue Cheese Olives
Pickled Asparagus
Green Beans

Bubbly Bar

Minimum 20 adults
Your choice of champagne

(Opened as needed)

Orange Juice $18.00 per pitcher

Peach Juice $18.00 per pitcher

2 Bowls of Fruit $38.00

(Choice of 2)

Strawberries

Raspberries

Peaches

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HORS D'OEUVRES

20% SERVICE CHARGE ADDED TO ALL ITEMS

Passed Hors D'oeuvres

All items are priced per piece. Minimum order 24 pieces per item.

Max 4 items.

COLD

Endive Spear with Stilton Walnut Mousse $7

Crab Salad in Belgian Endive $7

Steak Crostini with Horseradish $7

Roasted Tomato, Feta Cheese, and Basil Pesto Crostini (Veg) $5

Mediterranean Crostini (Veg) $7

(hummus, feta cheese, cucumber, tomatoes)

Ahi Tuna Tartare in Wonton Crisp[1,2] $7

HOT

Phyllo Purses with Brie and Pear (Veg) $7

Crab Puff $7

Coconut Shrimp with Spicy Mango Salsa (GF) $7

Mini Beef Wellington[1] $8

Pan Grilled Pot Stickers $6
sweet and sour sauce

Wild Mushroom Tartlet[1] $7

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HORS D'OEUVRES

20% SERVICE CHARGE ADDED TO ALL ITEMS

Displayed Hors D'oeuvres

All displays are priced per person unless otherwise stated.
Minimum of 20 people.

Lollipop Lamb Chops[1] $7 (minimum 3 dz)

Charcuterie Board $14
local and international smoked and cured meats, olives, pickled and roasted vegetables
(quantity must be equal to or greater than the final guaranteed number)

International Cheese Board $14
imported and domestic cheese, crackers, baguettes (Veg)
(quantity must be equal to or greater than the final guaranteed number)

Antipasto Platter $9
selection of pickled and roasted vegetables, ranch dressing, lemon dill yogurt sauce, hummus (Veg)
(quantity must be equal to or greater than the final guaranteed number)

Prawns on Ice $48/dozen
lemons, horseradish, cocktail sauce (GF)

Oysters on the Half Shell[1,2] $60/dozen
lemons, horseradish, cocktail sauce, mignonette sauce (GF)

Smoked Salmon $15
capers, onions, cream cheese, mini bagels

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HORS D'OEUVRES

20% SERVICE CHARGE ADDED TO ALL ITEMS

Flatbread Station $18

- *smoked salmon, crème fraiche*
- *prosciutto, gorgonzola*
- *caprese tomato, mozzarella, basil*

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20% SERVICE CHARGE ADDED TO ALL ITEMS

LUNCH BUFFETS

25-person minimum for all lunch buffets.
All items are priced per person based on final guest count.

SFYC Deli Buffet

Assortment of Bread

roasted turkey breast
black forest ham
genoa salami
angus roasted beef
mild cheddar, swiss & pepperjack cheeses

Choice of 2 salads:
Pasta Salad with sundried tomatoes, pesto, kalamata olives
Red Bliss Potato Salad
Coleslaw
Mixed Green Salad with balsamic vinaigrette & ranch dressing

Dessert
fresh baked cookies, lemon bars, brownies

$38/ person

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LUNCH

20% SERVICE CHARGE ADDED TO ALL ITEMS

RACCOON STRAIT

Della Fattoria Bread

SFYC Signature Salad (GF)
mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette

Chicken Breast Marsala
wild mushrooms and marsala wine reduction

Spinach and Wild Mushroom Ravioli (Veg)

Sautéed Green Beans and Haricot, Roasted Tomato, Baby Carrots, and Almonds (V, GF)

Dessert
brownies, cookies, lemon bars

Coffee/Decaf and Hot Tea Station

$54 per person

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LUNCH

20% SERVICE CHARGE ADDED TO ALL ITEMS

REGATTA FIESTA

Chips and Salsa (V, GF)

Classic Caesar[1,2]
romaine hearts, parmigiano reggiano , herbed croutons, caesar dressing

Mango, Jicama and Corn Salad (V, GF)
lime vinaigrette

Steak Fajita

Chicken Fajita (GF)

sautéed bell peppers, onions (V, GF)

Black Beans and Spanish Rice (V, GF)

Corn and Flour Tortillas

Tomatoes, Shredded Lettuce, Sour Cream, Grated Cheese, Salsa, and Guacamole

Cinnamon Churros

Coffee/Decaf and Hot Tea Station

$60 per person

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LUNCH

20% SERVICE CHARGE ADDED TO ALL ITEMS

GRAND BANKS

Della Fattoria Bread

Tomato Bisque

SFYC Signature Salad (V, GF)
mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette

Pan Seared Salmon (GF)
roasted corn salsa

Chicken Madeira
wild mushroom reduction

Herb Roasted Potatoes (V, GF)

Basmati Rice

Sautéed Seasonal Vegetables (V, GF)

Desserts
chocolate torte, cheesecake, assorted petite fours

Coffee/Decaf and Hot Tea Station

$72 per person

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LUNCH

20% SERVICE CHARGE ADDED TO ALL ITEMS

Pre-selected Entrée counts are required for groups of 14 or more 7 days prior to the event. Maximum of three (3) choices

PLATED LUNCH

SALADS $28

Curry Chicken Salad (GF)
seasonal fresh fruit, chutney, mixed greens, shaved coconut (April- October)

Baby Spinach Salad
arugula lettuce, grilled chicken, eggs, cherry tomatoes, red onions, raspberry vinaigrette

Blackened Salmon Bowl
kale, quinoa, cauliflower, pear, pumpkin seeds, maple vinaigrette

SANDWICHES $25

Triple Decker Club
turkey, bacon, swiss cheese, lettuce, tomato, mayonnaise, sourdough

Reuben
pastrami, sauerkraut, swiss cheese, marble rye, russian dressing

Vegetarian's Delight (Veg)
grilled vegetables, mozzarella cheese, pesto aioli, ciabatta bread

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LUNCH

20% SERVICE CHARGE ADDED TO ALL ITEMS

CHICKEN $36

Chicken Paillard
breaded chicken breast scaloppine, lemon butter white wine reduction, fingerling potatoes, limestone lettuce, champagne vinaigrette

Chicken Piccata
lemon butter, white wine sauce with capers, mashed potatoes, seasonal vegetables

SEAFOOD $42

Halibut (GF) (Seasonal April- October) **Market Price**
lemon caper butter sauce, basmati rice, seasonal vegetables

Sautéed Petrale Sole
veronique white grape beurre blanc, basmati rice, green beans

Pan Seared Salmon (GF)
chardonnay tarragon reduction, fingerling potatoes, sautéed vegetables

Sable Fish
miso sake reduction, basmati rice, snap peas, shitake mushrooms

BEEF/PORK $56

6 oz Filet Mignon[1] (GF)
herb butter, demi glaze, mashed potatoes, sautéed spinach

Roasted Berkshire Pork Tenderloin
dijon mustard sauce, sage polenta, sautéed vegetables

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LUNCH

20% SERVICE CHARGE ADDED TO ALL ITEMS

VEGETARIAN $32

Wild Mushroom & Truffle Ravioli (Veg) (GF on request)
sauteed spinach, roasted tomato alfredo sauce

Penne Pasta with Pesto (Veg) (GF on request)
toasted pine nuts, sundried tomatoes, seasonal vegetables

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DINNER MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

DINNER BUFFETS

50-person minimum for all dinner buffets.
All items are priced per person based on final guest count.

ANGEL ISLAND

Della Fattoria Bread

Organic Spinach and Arugula Salad (Veg)
candied pecans, apple, pear, dried cherry, goat cheese, maple-cider vinaigrette

Pan Seared Salmon (GF)
chardonnay tarragon reduction

Mary's Farm Fresh Chicken Breast
mushroom marsala reduction

Roasted Marble Potatoes
Basmati Rice

Heirloom Baby Carrots, Haricots Verts, and Seasonal Squash

Dessert
petite fours, brownies, lemon bars

Coffee/Decaf and Hot Tea Station

$68 per person

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DINNER MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

KEIL COVE

Della Fattoria Bread

Pear and Butternut Squash Soup (Veg)

Classic Caesar Salad[1,2]
romaine hearts, parmigiano reggiano, herbed croutons, caesar dressing

Pan Seared Black Cod (GF)
white wine lemon reduction

Flatiron Steak[1]
cabernet reduction

Wild Mushroom Ravioli (V, DF)
roasted tomato coulis sauce

Herb Roasted Potatoes
Basmati Rice
Roasted Seasonal Vegetables

Dessert
chocolate cake, cheesecake, lemon bars, assorted petite fours

Coffee/Decaf and Hot Tea Station

$78 per person

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DINNER MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

BELVEDERE COVE

Della Fattoria Bread
Roasted Tomato and Bell Pepper Soup (V, GF)

SFYC Signature Salad (GF)
mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette

Greek Mixed Greens Salad (GF)
feta cheese, red onion, tomato, cucumber, olives, oregano-red wine vinaigrette

Pan Seared Sea Bass (GF)
white wine lemon reduction

Griller Flat Iron Steak[1] (GF)
wild mushroom & pearl onion reduction

Wild Mushroom Ravioli (Veg, DF)
roasted bell peppers coulis sauce

Scalloped Potatoes (Veg)
Basmati Rice
Heirloom Baby Carrots, Haricots Verts, and Seasonal Squash

Dessert
chocolate cake, cheesecake, lemon bars, assorted petite fours

Coffee/Decaf and Hot Tea Station

$85 per person

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DINNER MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

PLATED DINNER

SOUPS AND SALADS

Choose up to One (1) selection per course

Cup of Soup

New England Clam Chowder

Tomato Bisque

Wild Mushroom Soup

$12

Salads

SFYC Signature Salad (GF)
mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette

Baby Organic Spinach Salad (GF)
applewood smoked bacon, wild mushrooms, red onions, aged sherry dijon vinaigrette

Classic Caesar[1,2]
romaine hearts, parmigiano reggiano, herbed croutons, caesar dressing

Baby Iceberg Lettuce (Veg/GF)
tomatoes, olives, radish, pickled onion, blue cheese dressing

$15

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DINNER MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

DINNER ENTRÉES

Choice of two protein and one vegetarian option per group.
Pre-selected Entrée counts are required for groups of 14 or more 7 days prior

Roasted French Cut Chicken (GF) **$38**
wild mushroom, marsala reduction

Pan Seared Salmon (GF) **$46**
chardonnay tarragon reduction

Sable Fish $48
miso sake reduction, basmati rice, snap peas, shitake mushrooms

10 oz Niman Ranch New York Steak[1] (GF) **$56**
red wine reduction

6 oz Filet Mignon[1] (GF) **$56**
herb butter, demi glaze

7oz Flatiron Steak $44
red wine shallot sauce

Black Garlic Crusted New Zealand Rack of Lamb[1] (GF) **$56**
red wine reduction

Please choose one starch & one vegetable to go with your 3 entrée choices:

Au Gratin Potatoes	*Seasonal Vegetable Melody*
Roasted Fingerling Potatoes	*Baby Vegetables*
Basmati Rice	*Sauteed Spinach*
Mashed Potatoes	*Roasted Asparagus*

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DINNER MENU

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Wild Mushroom & Truffle Ravioli (Veg) (GF on request) **$32**
sauteed spinach, roasted tomato alfredo sauce

Penne Pasta with Pesto (Veg) (GF on request) **$32**
toasted pine nuts, sundried tomatoes, seasonal vegetables

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SFYC DESSERT MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

DESSERTS

Choose One (1) dessert for all

Vanilla Crème Brûlée (GF)

Classic Carrot Cake

Chocolate Molten Lava Cake
vanilla ice cream

Tiramisu
mixed berries

NY Cheesecake

$12 per person

Gluten free Cookie Plate

Assortment of Cookies
$9 per person

Platting Fee for outside desserts
$3 per person

Dessert Bar
$15 / person
assorted petit fours, brownies, lemon bars, cookies
(fresh fruit by request only)
(quantity must be equal to or greater than the final guaranteed number)

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FOOD STATIONS

20% SERVICE CHARGE ADDED TO ALL ITEMS

Salad Stations

$28/person for two selections
$12/person for each additional

Classic Caesar Salad with Chicken
grilled chicken, romaine hearts, parmigiano Reggiano, herbed croutons,
Caesar dressing

SFYC Signature Salad (Veg, GF)
mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette

Baby Spinach Salad (GF)
arugula lettuce, grilled chicken, eggs, cherry tomatoes, red onions, raspberry vinaigrette

Curry Chicken Salad (GF)
Seasonal fresh fruit, chutney, mixed greens, shaved coconut
(April- October only)

Vegan Salad
spring greens, cucumber, carrots, tomatoes, red onion, avocado, pepitas, olive oil, lemon juice

Slider Station

$7 per roll (minimum 36 rolls)
Wagyu Beef Slider
Hawaiian roll, lemon aioli, cheddar cheese, pickle chip
Crab Cake Slider
chipotle aioli, baby arugula
Turkey Slider
cranberry aioli, baby arugula

Action Stations

Roast Beef Tenderloin[1] $475
béarnaise sauce, horseradish sauce, small rolls serves 25

Roast Prime Rib of Beef[1] $800
béarnaise sauce, horseradish sauce, small rolls serves 35

Roast Whole Turkey $460
gravy, cranberry relish, small rolls serves 40

Action Stations require Culinary Attendant $175
Prices are subject to change due to market costs

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KIDS MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

For Children Ages 0-12

Plated

Choice of French Fries or Salad with Ranch Dressing

Chicken Strips

Grilled Cheese (Veg)

Mac-N-Cheese (Veg)

Hot Dog

Kids Hamburger

Spaghetti w/ Butter or Marinara Sauce (V) (GF on request)

$10

Kids Buffet

$20 per child

grilled cheese, chicken strips, mac-n-cheese
Choice of Vegetables, French Fries or Salad

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BEVERAGES

20% SERVICE CHARGE ADDED TO ALL ITEMS

Well Bar
Conciere Vodka, New Amsterdam Gin, Conciere Rum, Conciere Tequila, Grants Scotch, Conciere Bourbon (or similar varieties)

Call Bar
Titos Vodka, Beefeater Gin, James E Pepper Bourbon, Johnnie Walker Red Scotch, Mt. Gay Rum, Milagro Blanco Tequila (or similar varieties)

Premium Bar
Belvedere Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Chivas Regal Scotch, Myer's Dark Rum, Organic #123 Blanco Tequila (or similar varieties)

Based on Consumption
Well Liquor $11
Call Liquor $12
Prem Liquor $13
Specialty Cocktail $16

Wines:
Priced per bottle (see wine list)
Corkage: $20 per 750ml bottle

Beer:
$7.50 Bottle or Draft
Budweiser, Stella, Coors Light, Corona, Heineken, East Brothers IPA, Trumer Pilsner, Stella Liberte NA, Athletic Brewing Hazy IPA NA (or similar varieties)

Non-Alcoholic
$4
Soft Drinks, Arnold Palmer, Shirley Temple, Iced Tea, Lemonade
$6 Perrier

Coffee and Hot Tea Station
$4 per person

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POLICIES

Labor Charges (based on four (4) hours):

Server Labor	$150 / server
Overtime Server	$100 / additional hour
Bartender Labor	$200 / bartender (One bartender required per 70 guests)
Overtime Bartender	$125 / additional hour
Culinary Attendant	$175 / attendant

Linen and Event Rentals

The Club provides 85in x 85in tablecloths for all banquet tables and 12in x 12in linen napkins. Floor length cloths, overlays and alternate color options are available at an additional cost. Your Catering Manager will assist you with your special orders; they need to approve all third-party rentals including delivery, set-up and pick-up times.

Administrative Fees and Tax

There will be a taxable administrative fee (20%) plus applicable sales taxes (currently 8.25%) applied for all events: member and member sponsored. An 8.25% sales tax will be applied to all taxable items, including administrative fee. Administrative fee and sales tax are subject to change at any time.

Dress Code/ Cell Phone/ Smoking Policy

The event host is responsible for advising all guests of the Club's dress code (Yachting attire). SFYC has a strict no cell phone policy in indoor member spaces of the Club. Smoking is not permitted anywhere on Club property (indoors or outdoors, including docks and parking lot).

Children Behavior

Club Users are responsible for the safety and good behavior of their minor children and for their whereabouts and activities at all times. Staff may not be requested or expected to look after children except as expressly arranged in advance for a Club event or Private Function with approval of the General Manager. Children shall not play or run in the bar, deck or dining areas except as and where permitted during designated children's events.

All prices are subject to 8.25% Marin Sales Tax
V = Vegan Veg = Vegetarian GF = Gluten Free DF = Dairy Free

SFYC

POLICIES

Decorations

All décor needs to be approved by your Catering Manager. In continuing our efforts to be a more sustainable and environmentally conscious club. Confetti and glitter are prohibited.

Decorations and Miscellaneous Fees

Dance Floor (up to 15ft x 18ft)	$250
Pipe & Drape (10ft- 30ft)	$50 per 10 ft
Arbor (2 selections)	$50
Specialty Chairs	Please Inquire
Chair Covers (white)	$3 per chair
Floor Length Linens	$15 and up/linen
Premium Linens	Please Inquire
Chargers	Please Inquire
Dessert Stand	$10
Specialty China	Please Inquire
Upgraded Glassware	$5 and up/glass
Flower Arrangements	Please Inquire
SFYC Runners	Please Inquire
SFYC Centerpieces	Please Inquire
Votive Candles	$40 per case (48 candles)
Custom Ice Carving	Please Inquire
Printed Menus	$2/menu
Food Tasting (max. of 4 guests)	$45/person

A/V Equipment

LCD Projector and Screen	$150
White Board w/ Pens	$15
Alexa (music)	$20
Flip Chart w/Pens	$20
Wireless Microphone	$35
TV Monitor	$150
Easel	$10
Music Stand	$10
Speaker Phone	$40

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POLICIES

TO CONFIRM AN EVENT, a member must sign a contract (for a date, time and facility) which includes an agreement to provide a 30-day written notice of cancellation to avoid a cancellation fee.

CANCELLATION FEES: A 30- day written notice is required to avoid a cancellation fee.
Cancellation fee is 50% of Room Rental.

FOOD AND BEVERAGE SELECTIONS are required **30 days in advance** of the event.

COPIES OF VENDOR CONTRACTS (flower/cake deliveries, etc.) are required **7 days in advance** of the event.

GUEST GUARANTEE COUNTS are required **7 days in advance** of the event and establish the minimum charge even if fewer guests attend. The guest guarantee count is reflected in a final contract which members must sign, date and return to the Catering Department prior to the event.

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SFYC PREFERRED VENDORS

FLORISTS

Mill Valley Flowers
415-388-7781
mvflowers94941@aol.com

Lotus & Lily Floral
818-515-3499
www.lotusandlily.com

Ladybug Flowers
415-332-2414
seraydiep@yahoo.com

PHOTOGRAPHERS

Amelia Plumb Photography
415.533.8133
www.ameliaplumb.com

Desire to Inspire Studios
415-488-5720
www.desiretoinspirestudios.com

Courtland Photography
916-829-1800
www.courtlandphotography.com

Purple Monkey
415-461-1931
www.purplemonkeyphoto.com

CAKES and SWEETS

Suzie Cakes
415-461-2253
www.susiecakesla.com

Nothing Bundt Cakes
415-924-2500
www.nothingbundtcakes.com

Sugar Glider Cakes
candice@sugarglidercakes.com

EQUIPMENT and LINEN RENTAL

Celebrations Party Rental
415-261-7346
www.celebrationsofmarin.com

Encore Event Rental
707-431-3500

BBJ La Tavola Linen
707-257-3358
www.bbjlatavola.com

DJs

DJ Seven
415-336-5786
sean.evans@gmail.com

DJ/EMC Mr. AJ Rogers
925-433-5936
Newyoudance.org

Gatsby Entertainment
415-758-1114
www.gatsbyentgroup.com

SFYC PREFERRED VENDORS

Videographer
Donovan Jugarap
510-520-3916
Hapa.cinema@gmail.com

MSM Productions- Steve Moon
stvmoon@gmail.com

VALET
C.P.A. Valet
415-382-0588
www.cpavalet.com

WEDDING PLANNERS

Mandy Scott Events
415-441-5973
Mandyscottevent.com