



## THE GALLERIA

### At the San Francisco Design Center

101 Henry Adams Street  
San Francisco, CA 94103

Located in San Francisco's hip design district, The Galleria at the San Francisco Design Center offers an elegant space for your event. The Galleria features a soaring atrium with a retractable skylight, performance stage, hardwood dance floor, exposed brick walls and in-house sound and lighting. This unique space allows for all types of events, from an intimate gathering for 100 to a bash for 1600.

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<b>BASIC RENTAL:</b>	<b>Saturdays:</b>	<b>\$7,000.00 – \$10,000.00*</b> (\$7,000 for the Ground Floor, \$1,000 for each additional floor above).
	<b>Friday &amp; Sunday:</b>	<b>\$6,000.00 – \$9,000.00*</b> (\$6,000 for Ground Floor, \$1,000 for each additional floor above).
	<b>Monday – Thursday:</b>	<b>\$6,000.00 – 8,000.00*</b> (\$6,000 for Ground Floor, etc. / no charge for 4 <sup>th</sup> floor)

**AVERAGE LABOR RATES:** \$1,500.00 for a 5 hour event.

The Galleria is rented by the floors in use. All events rent the first floor. Depending on the size of your event and how the space is used, we may add additional floors.

#### Inclusive Of:

- Custom Ambient Lighting (technicians are additional)
- Basic Janitorial Services
- Built-In Hardwood Dance Floor
- Formal Stage
- 1 Dressing Room
- Up to 6-hour event (additional hours available)
- Current Inventory of Tables & Chairs (set up fee additional \$250)

#### \*Exclusions:

- Lighting & Sound Technicians are \$50.00 per hour, 4 hour minimum. In house technicians are required to run the in-house Sound/Lighting System.
- Facility Manager is \$55.00 per hour, 4 hour minimum. A Facility Manager is required from load-in through end of clean up. A 6 hour credit is included with room rental fee.
- Security is \$37.50 per hour, per person, 4 hour minimum. Security is required from load-in through end of clean up. There is a minimum of 2 guards for each event. The total number of guards is based on the guest count and floors in use. A 6 hour credit is included with room rental fee.
- Labor rates quoted are based on an 8 hour maximum shift. Overtime rates will be charged for all staffing requirements that exceed 8 hours, and/or after 1:00am.
- Events are required to provide a \$1,000.00 deposit towards damages/OT charges.
- Set up fee of \$250 to apply for set up and strike of SFDC tables & chairs

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**DEPOSIT:** The SFDC requires a \$1,000 damages deposit at the time of booking.

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**BOOKING:** Prior to contract, the SFDC Events Department will prepare a detailed cost estimate. At the time of booked, a 50% non-refundable deposit (based on the total estimate) is required to confirm space on a definite basis. Final payment is due 90 days prior to the event.

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**RENTAL FEES MAY VARY BASED ON SPECIFIC DETAILS OF YOUR EVENT**  
**PLEASE CONTACT THE GALLERIA SALES DEPARTMENT FOR ADDITIONAL INFORMATION**



The following inventory is available with the rental of the Galleria Atrium.  
Please confirm availability of all items at least two weeks prior to your event.

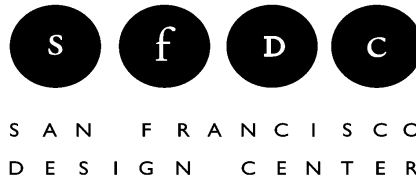
TABLE	QTY	SEATS	SUGGESTED LINEN SIZE* <i>(minimum length to floor)</i>
60" Round	30	8 – 10	120" round
48" Round	16	6 – 8	108" round
30" Round	8	4	90" round
30" Tall Boy	8		120" round
42" Square	13	4	
6' Banquet	5		
5' Banquet	3		

#### CHAIRS

300 Black on black padded folding resin

150 Black with metal arms (restaurant chairs)

*\* Linens are not included with use of the Galleria's Equipment.*



## THE GALLERIA'S PREFERRED CATERERS

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### CATERING

#### **SFDC Preferred Partner:**

Union Street Catering / Kelly Troxel	415-330-2420	<a href="http://www.unionstreetcatering.com">www.unionstreetcatering.com</a>
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#### **Other Great Options:**

Carrie Dove Catering / Amanda Fabbri	415.460.9995	<a href="http://www.carriedovecatering.com">www.carriedovecatering.com</a>
Checkers Catering / Sandee Munroe	925.968.1121	<a href="http://www.checkerscatering.com">www.checkerscatering.com</a>
Elaine Bell Catering / Alicia Slater	415. 203.3411	<a href="http://www.elainebellcatering.com">www.elainebellcatering.com</a>
Global Gourmet / Raquel Esparez	415.701.0001	<a href="http://www.ggcaterring.com">www.ggcaterring.com</a>
Knight's Catering / Maureen Kelly	415.920.3663	<a href="http://www.knightscatering.com">www.knightscatering.com</a>
Le's Kitchen / Ava NT Tran	415.377.1316	<a href="http://www.leskitchen.com">www.leskitchen.com</a>
Living Room Events / Kim Stevens	415.522.1417	<a href="http://www.lrecatering.com">www.lrecatering.com</a>
Melons Catering / Ann Lyons	650.583.1756	<a href="http://www.melonscatering.com">www.melonscatering.com</a>
McCall Associates / Cyrus Pahlavan	415.552.8550	<a href="http://www.danmccall.com">www.danmccall.com</a>
Paula Le Duc Catering / Ashley Capra	510.547.7825	<a href="http://www.paulaleduc.com">www.paulaleduc.com</a>
Taste Catering / Susana Munos	415.550.6464	<a href="http://www.tastecatering.com">www.tastecatering.com</a>

*Outside caterers are subject to an additional \$500 fee  
Kosher & Ethnic Catering Recommendations Available*

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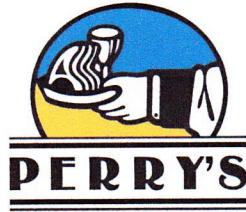
### BEVERAGE

Beverage service is provided exclusively through Perry's. Please contact Roxanne Schaffer at 408.655.3307 for a detailed beverage proposal.

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The San Francisco Design Center supports Food Runners,  
a non-profit, volunteer organization dedicated to alleviating waste  
and feeding the hungry of the greater of San Francisco.  
To arrange for the donation of unwanted food following your event,  
call Food Runners at (415) 929-1866.

*The San Francisco Design Center welcomes outside vendors with approval; our suggested list reflects established event professionals who are familiar with the San Francisco Design Center venues. For more information please contact our office at 415-490-5861 and visit our website at [sfvenues.com](http://sfvenues.com)*



## Full Bar Packages

*Pricing is effective January 1, 2013*

*All beverage contracts signed after this date will reflect the pricing below*

### Package #1-- House

1 White House Selection and 1 Red Wine House Selection and 1 Champagne House Selection chosen and provided by House.

**Beer selections include:**

1 Domestic, 1 Import and 1 Micro-Brew from beer list (see attached)

**Spirits include:**

Gordon's Vodka

Gordon's Gin

Montezuma Tequila

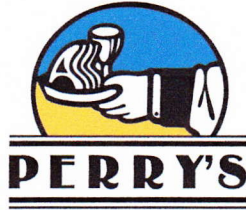
Grant's Scotch

Jim Beam Bourbon

Barton's Light Rum

Christian Brother's Brandy

**\$18.00++ per guest** (+= 8.75% Tax and 20% Service Fee)



## **Package #2 -- Moderate**

1 White and 1 Red Wine provided from the following selections:

Brassfield Pinot Grigio  
Kim Crawford Sauvignon Blanc  
Edna Valley Chardonnay  
Alamos Malbec  
Francis Ford Coppola Merlot

Gloria Ferrer Brut Champagne

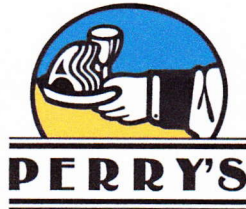
### **Beer selections include:**

2 Domestics, 2 Imports and 1 Micro-Brew from beer list (see attached)

### **Spirits include:**

Smirnoff Vodka  
Beefeater's Gin  
Cuervo Gold Tequila  
Dewar's Scotch  
Seagram's 7 Bourbon  
Bacardi Light Rum  
Korbel Brandy

**\$20.00++ per guest** ( ++ = 8.75% Tax and 20% Service Fee )



### Package #3 -- Premium

1 White and 1 Red Wine provided from the following selections:

Santa Margarita Pinot Grigio  
Groth Sauvignon Blanc  
Acacia Chardonnay  
Kunde (Unoaked) Chardonnay  
1975 (by Beckstoffer) Cabernet Sauvignon  
Ferrari-Carano Cabernet Sauvignon  
Acacia Pinot Noir  
Perry Creek Zinfandel

Mumm Cuvee Napa Brut Champagne

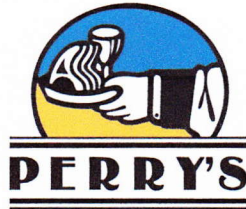
**Beer selections includes:**

2 Domestics, 2 Imports and 2 Micro-Brews from beer list (see attached)

**Spirits include:**

Ketel One Vodka  
Bombay Gin  
Sauza Tequila  
Johnny Walker Red Scotch  
Jack Daniel's Bourbon  
Bacardi Light Rum  
Captain Morgan Spiced Rum  
Hennessy V.S.

**\$ 22.00++ per guest** (++ = 8.75% Tax and 20% Service Fee)



### Package #4 -- Super Premium

1 White and 1 Red Wine provided from the following selections:

Cakebread Sauvignon Blanc  
Rombauer Chardonnay  
Rombauer Merlot  
Rombauer Cabernet Sauvignon  
Etude Pinot Noir  
Ridge Ponzo Zinfandel

Mumm Cuvee Napa Brut Champagne

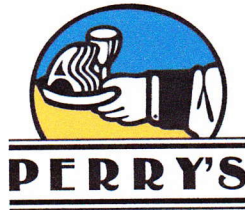
**Beer selections includes:**

2 Domestics, 2 Imports and 2 Micro-Brews from beer list (see attached)

**Spirits include:**

Belvedere Vodka  
Bombay Sapphire Gin  
Herradura Tequila  
Johnny Walker Black Scotch  
Maker's Mark Bourbon  
Bacardi Light Rum Captain Morgan Spiced Rum  
Remy Martin V.S.O.P.

**\$ 25.00++ per guest** (++ = 8.75% Tax and 20% Service Fee)



## Beer List

### Domestic Beer Options

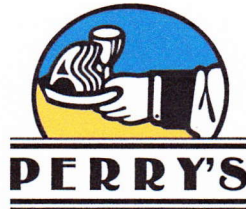
Budweiser  
Bud Light  
Miller Genuine Draft  
Miller Lite  
Coors  
Coors Light  
O'Doul's (non-alcoholic)

### Import and Microbrews

Heineken  
Corona  
Amstel Light  
Sierra Nevada  
Sam Adams  
Clausthaler (non-alcoholic)  
Lagunitas Pil (draft)  
Blue Moon Belgian White (draft)  
Anchor Steam (draft)  
Big Daddy I.P.A. (draft)

*Perry's provides fully-licensed beverage service for full bars serving mixed drinks, champagne, beer & wine. Pricing includes bartenders (1 per 100 guests), glassware, mixers and ice*





## Beer & Wine Bar Packages

*Pricing is effective January 1, 2013*

*All beverage contracts signed after this date will reflect the pricing below*

### Package #1-- House

1 White House Selection and 1 Red Wine House Selection and 1 Champagne House Selection chosen and provided by House.

Beer selections include; 1 Domestic, 1 Import and 1 Micro-Brew from beer list (see attached)

**\$17.00++ per guest ++ = 8.75% Tax and 20% Service Fee**

### Package #2 -- Moderate

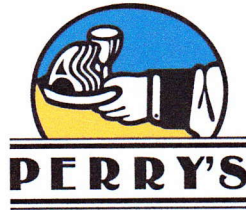
1 White and 1 Red Wine provided from the following selections:

Brassfield Pinot Grigio  
Kim Crawford Sauvignon Blanc  
Edna Valley Chardonnay  
Alamos Malbec  
Francis Ford Coppola Merlot

Gloria Ferrer Brut Champagne

Beer selections include; 2 Domestics, 2 Imports and 1 Micro-Brew from beer list (see attached)

**\$19.00++ per guest (++= 8.75% Tax and 20% Service Fee)**



### Package #3 --Premium

1 White and 1 Red Wine provided from the following selections:

Santa Margarita Pinot Grigio  
Groth Sauvignon Blanc  
Acacia Chardonnay  
Kunde (Unoaked) Chardonnay  
1975 (by Beckstoffer) Cabernet Sauvignon  
Ferrari-Carano Cabernet Sauvignon  
Acacia Pinot Noir  
Perry Creek Zinfandel

**Mumm Cuvee Napa Brut Champagne**

Beer selections include; 2 Domestics, 2 Imports and 2 Micro-Brews from beer list (see attached)

**\$21.00++ per guest** (++= 8.75% Tax and 20% Service Fee)

### Package #4 -- Super Premium

1 White and 1 Red Wine provided from the following selections:

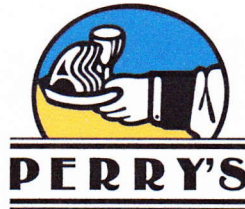
Cakebread Sauvignon Blanc  
Rombauer Chardonnay  
Rombauer Merlot  
Rombauer Cabernet Sauvignon  
Etude Pinot Noir  
Ridge Ponzio Zinfandel

**Mumm Cuvee Napa Brut Champagne**

Beer selections include; 2 Domestics, 2 Imports and 2 Micro-Brews from beer list (see attached)

**\$24.00++ per guest** (++= 8.75% Tax and 20% Service Fee)

SF Design Center, 101 Henry Adams Street, San Francisco, CA 94103  
Tel: 415-552-5697 Fax: 415-552-3943 [www.perryssf.com](http://www.perryssf.com)



## Beer List

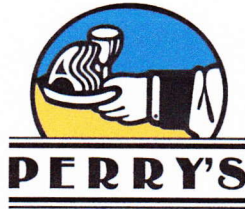
### Domestic Beer Options

Budweiser  
Bud Light  
Miller Genuine Draft  
Miller Lite  
Coors  
Coors Light  
O'Doul's (non-alcoholic)

### Import and Microbrews

Heineken  
Corona  
Amstel Light  
Sierra Nevada  
Sam Adams  
Clausthaler (non-alcoholic)  
Lagunitas Pil (draft)  
Blue Moon Belgian White (draft)  
Anchor Steam (draft)  
Big Daddy I.P.A. (draft)

*Perry's provides fully-licensed beverage service for bars serving champagne, beer & wine  
Pricing includes bartenders (1 per 100 guests), glassware, mixers and ice*



## Soft Bar Packages

*Pricing is effective January 1, 2013*

*All beverage contracts signed after this date will reflect the pricing below*

### Package #1 Glass

Coke, Diet Coke, Sprite, Orange Juice, Grapefruit Juice, Cranberry Juice, Tomato Juice, Club Soda, Ginger Ale, Bottled Sparkling Water

**\$9.50/person** ++8.75% Tax and 20% Service Fee

Pricing includes bartenders (1 per 100 guests), **bar glassware**, beverage product and ice

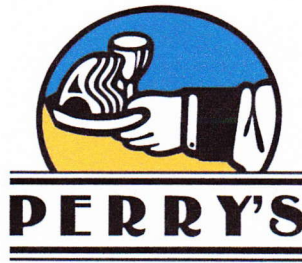
### Package #2 Disposable

Coke, Diet Coke, Sprite, Orange Juice, Grapefruit Juice, Cranberry Juice, Tomato Juice, Club Soda, Ginger Ale, Bottled Sparkling Water

**\$7.75/person** ++8.75% Tax and 20% Service Fee

Pricing includes bartenders (1 per 100 guests), **bar plastic ware**, all beverage products and ice





- Prices are per person based on a maximum five (5)-hour event. Prices do not include 8.75% sales tax or a 20% service charge. Prices may vary based on specific details of the event.
- Add \$4.00 per guest per hour for each additional hour of service beyond five (5) hours.
- Alcohol bar packages include alcoholic beverages, mineral water, soft drinks, fruit juices, mixers, ice bar glassware, garnishes set-up and staff (bartenders, bussers and bar-backs). Changes and substitutions can always be made, but these may affect the price. Disposable glassware can be substituted for glass when budgets require.
- Special wine or liquor requests will be accommodated based on availability. Wines will be determined with the client based on availability at the time of booking. Changes & substitutions can always be made, but may affect the price. All labels are subject to availability at the time of your event. Products of a comparable price and quality may be exchanged from time to time. With adequate notice, it may be possible to exchange comparable products upon request.
- Service-only packages include use of Perry's liquor license and insurance, staff, equipment, bar glassware and mixers where all alcohol has been donated or provided by client. Service-only package is \$12.00 per person, for a maximum five (5)-hour event, additional hours are billed at \$4.00 per guest.
- No-Host Bar service is available upon request. Services require a \$300.00 set-up fee per bar and a guaranteed minimum of \$1,000.00 per bartender, based on a maximum five (5)-hour event. Each additional hour requires an additional guarantee of \$200.00 per hour per bartender.
- One bar set-up per 100 guests. Additional bar set-ups including staff are available at \$300.00/additional bar set-up. Additional staff is available at \$250.00/additional staff person.

**For additional information and a personalized quote,  
please call Roxanne Schaffer at 408-655-3307**