# MERRIMENT TO THE MAX! 2024 Holday Planning EVENT GUIDE

### PARTIES UP TO 1,500 GUESTS!

Oakland's own

beer garden, bowling, eatery,



The Ridge offers an expansive lounge space, as well as a beautiful outdoor rooftop garden/patio, that is perfect for any social gathering. Our outside deck offers guests outside seating, as well as a scenic patio overlooking the central part of JLS with stunning views of the palm trees, leading out to views of The Bay. The Ridge space also contains an 8-ft Billiards Table, a Shuffleboard table, 6 HDTVs (with HDMI capability) as well as close proximity to over 60 interactive games.



Capacity: 85 reception style, 45 seated Game Play: Billiards Table (8 ft), Shuffleboard Table, Ping Pong HDMI capability / ADA compliant



Capacity: The Boardroom offers two separate event spaces (The Executive Lounge and the Loft) or can be used as one giant space for 300 (100 Seated)

Game Play: Pool Tables (8 ft), Ping Pong, 6 Boutique Bowling Lanes HDMI capability / ADA compliant

# The Boardroom is equipped with music, 6 private boutique bowling lanes 2 billiards tables full bar with over 20 craft

bowling lanes, 2 billiards tables, full bar with over 20 craft beers on tap, 3-15 foot projectors, over 15 TVs, private entrance, ample lounge seating and a beautiful rooftop garden with patio overlooking the Bay with fire pit.

## The Loft

Located within the Boardroom, The Loft is an indoor/ outdoor lounge space with scenic views of the Jack London waterfront and plank's Beer Garden. The Loft contains:

(1) Billiards Table

HDTVs with HDMI Capability

Access to the Boardroom Bar and Bowling Lanes



#### HOLIDAY DATES November, 2024 through January, 2025

Event minimum revenue spends apply and vary by date, time of the event and location within the venue. The cost of food, beverage, games and room rentals go towards the minimum spend.

Minimum revenue spends exclusive of tax and service charge +22% Lift Up Oakland and 10.25% sales tax is added \*\* Buyouts include beer garden space and are built on 3 hour blocks

EMBARCADERO ST



WATER ST

#### **POOL TABLES**

\$35 per table, per hour

#### **BOCCE BALL**

\$65 per court, per hour

#### **PING PONG**

\$80 per table, per hour

#### SEMI-PRIVATE EVENT SPACES

Great space for company events, cocktail receptions and rehearsal dinners!

Fully equipped with audio / visual equipment (must be reserved at the time of booking)

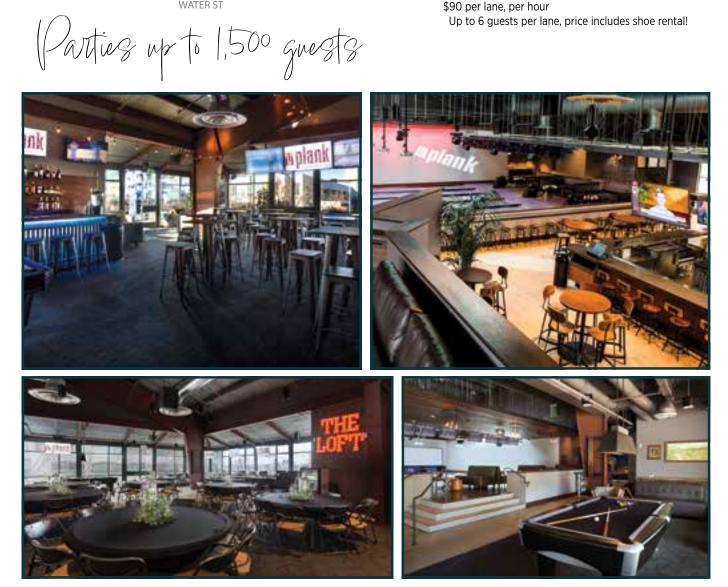
WIRELESS INTERNET AVAILABLE

#### ARCADE GAME PLAY

\$20 gets \$5 bonus \$25 gets \$10 bonus \$50 gets \$25 bonus

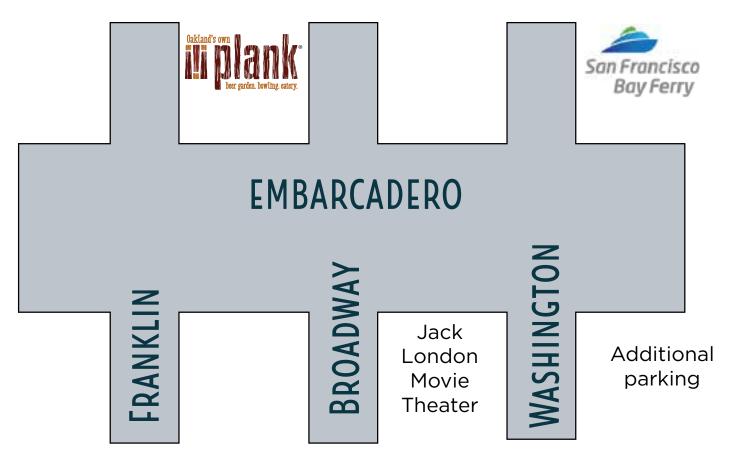
#### BOWLING

\$90 per lane, per hour Up to 6 guests per lane, price includes shoe rental!



### PLAN YOUR HOLIDAY PARTY TODAY!

## JACK LONDON SQUARE



#### PARKING LOTS

Embarcadero & Broadway (below plank); Embarcadero & Washington

#### PARKING RATES

First hour: \$1.50 + \$1.50 for each additional half hour (\$15 max)

#### SF BAY FERRY

The San Francisco Bay Ferry provides weekday, weekend, holiday and seasonal services to and from Alameda Main Street, AT&T Park, Harbor Bay, Oakland – Jack London Square, the San Francisco Ferry Building, San Francisco Pier 41, South San Francisco and Vallejo. www.sanfranciscobayferry.com For detailed Schedule: www.sanfranciscobayferry.com/schedule-information For fare and ticket information: www.sanfranciscobayferry.com/fares-and-tickets

## MENU STATIONS

### VERY MERRY HORS D'OEUVRES

\$46++/quest

#### TO START

Fresh Vegetable Display with Buttermilk Ranch

#### HORS D'OEUVRES

CHOOSE FOUR

Veggie Spring Rolls Soy Ginger Dipping Sauce

Prime Rib & Goat Cheese Bruschetta Peppered Goat Cheese, Prime Rib, Chives

#### **Cured Salmon Crostini** Cream Cheese, Cured Salmon, Cucumber, Chives

**Mini Beef Wellington** Seared Tenderloin, Wild Mushrooms, Puff Pastry, Horseradish Cream

**Burrata Crostini** Marinated Tomatoes, Fresh Basil, Burrata Cheese, Balsamic, Chives

Shrimp Cocktail White Tiger Shrimp, Fresh Horseradish, Tomato, Lemon

**Caprese Skewers** Marinated Tomatoes, Fresh Mozzarella, Basil, Balsamic

## HOLIDAY SOIRÉE

\$50++/quest

#### TO START

**Cured Meat & Cheese Sampler** 

#### **SALAD** CHOOSE ONE

Caesar# Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

Pear & Walnut Salad<sup>GF</sup> Baby Arugula, Pickled Pear, Dried Tart Cherries, Toasted Walnuts, Bleu Cheese, Radish, Pear Vinaigrette

**Mixed Greens** Spring Mix, Carrot, Grape Tomatoes, English Cucumbers. Choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

#### MAIN CHOOSE ONE

Citrus Brined Roasted Turkey Breast Turkey Gravy Hickory Smoked Ham Honey Dijon Glaze Shrimp Scampi Garlic, Tomatoes, White Wine, Linguini Herb Roasted Chicken Roulade White Sauce

> **SIDES** CHOOSE TWO **Roasted Herb Potatoes** Sweet Potato Mash **Vegetable Couscous Grilled Broccolini Grilled Asparagus**



++22% Lift Up Oakland and 10.25% sales tax is added

GF =gluten free | V =Vegan Option | ^ =Chef's Carving Fee of \$75.00 # =Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. Thank you.



## MENU STATIONS

### **'TIS THE SEASON**

\$56++/guest

**Cured Meat & Cheese Sampler** Parker House Rolls

#### SALAD CHOOSE ONE

Caesar<sup>#</sup>

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

Pear & Walnut Salad<sup>GF</sup> Baby Arugula, Pickled Pear, Dried Tart Cherries, Toasted Walnuts, Bleu Cheese, Radish, Pear Vinaigrette

#### Butternut Squash & Kale Salad<sup>GF</sup>

Roasted Butternut Squash, Toasted Walnuts, Applewood Bacon, Pomegranate, Mandarin Orange, Lemon Vinaigrette

#### Waldorf

Apples, Celery, Grapes, Pomegranate, Walnuts, Dijon Vinaigrette

#### Mixed Greens

Spring Mix, Carrot, Grape Tomatoes, English Cucumbers. Choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

#### MAIN CHOOSE TWO

Citrus Brined Roasted Turkey Breast Turkey Gravy

Hickory Smoked Ham Honey Dijon Glaze

Roasted Pork Loin Garlic, Rosemary, Au Jus Grilled Salmon Fresh Herbs, Charred Lemon Grilled Beef Medallions Maple Bourbon Glaze

#### **SIDES** CHOOSE TWO

**Roasted Herb Potatoes Traditional Sage Holiday Stuffing Vegetable Couscous Grilled Asparagus Roasted Brussels Sprouts** 

#### **DESSERTS** CHOOSE ONE **Red Velvet Cake** Cheesecake

Assortment of Holiday Cookies

### **VEGETARIAN HOLIDAY**

\$50<sup>++</sup>/guest

#### **Mezze Platter**

Hummus, Tzatziki, Roasted Vegetables, Marinated Olives, Grilled Flatbread

#### **SALAD** CHOOSE ONE

Pear & Walnut Salad<sup>GF</sup>

Baby Arugula, Pickled Pear, Dried Tart Cherries, Toasted Walnuts, Bleu Cheese, Radish, Pear Vinaigrette

#### Butternut Squash & Kale Salad<sup>GF</sup>

Roasted Butternut Squash, Toasted Walnuts, Pomegranate, Mandarin Orange, Lemon Vinaigrette

#### Wheat Berry Salad

Baby Arugula, Wheat Berries, Dried Tart Cherries, Toasted Walnuts, Fresh Herbs, Feta Cheese, Lemon Vinaigrette

#### **Mixed Greens**

Spring Mix, Carrot, Grape Tomatoes, English Cucumbers. Choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

#### MAIN CHOOSE TWO

#### **Baked Eggplant Parmesan**

Couscous Stuffed Portobello Mushrooms<sup>v</sup>

Wild Mushroom Linguini<sup>v</sup> Fresh Herbs, Garlic, White Wine, Linguini

Arrabbiata Fusilli Pasta, Spicy Pomodoro, San Marzano Tomatoes, Fresh Mozzarella, Basil

Roasted Vegetable Quinoa<sup>v</sup> Eggplant, Bell peppers, Caramelized Onions, Tomatoes, Garlic. Herbs

> Sticky Cauliflower Sticky Sauce, Steamed White Rice

#### Penne Mediterranean<sup>v</sup>

Penne Pasta, Wild Mushrooms, Oven Roasted Tomatoes, Spinach, Garlic, White Wine, Herbs

#### **SIDES** CHOOSE TWO

**Roasted Herb Potatoes** Sweet Potato Mash Vegetable Couscous Grilled Broccolini<sup>GF V</sup> Grilled Asparagus<sup>GF V</sup>

Roasted Brussels Sprouts GF V

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## MENU STATIONS

### HOLIDAY FEAST

#### \$60<sup>++</sup>/guest

Cured Meat & Cheese Sampler

Parker House Rolls

#### **SALAD** CHOOSE ONE

Caesar#

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

#### Pear & Walnut Salad<sup>GF</sup>

Baby Arugula, Pickled Pear, Dried Tart Cherries, Toasted Walnuts, Bleu Cheese, Radish, Pear Vinaigrette

#### Butternut Squash & Kale Salad<sup>GF</sup>

Roasted Butternut Squash, Toasted Walnuts, Applewood Bacon, Pomegranate, Mandarin Orange, Lemon Vinaigrette

#### Wheat Berry Salad

Baby Arugula, Wheat Berries, Dried Tart Cherries, Toasted Walnuts, Fresh Herbs, Feta Cheese, Lemon Vinaigrette

Waldorf Apples, Celery, Grapes, Pomegranate, Walnuts, Dijon Vinaigrette

Mixed Greens

Spring Mix, Carrot, Grape Tomatoes, English Cucumbers. Choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

#### MAIN CHOOSE TWO

Citrus Brined Roasted Turkey Breast Turkey Gravy

Slow Smoked Prime Rib Au Jus & Horseradish Cream

Hickory Smoked Ham Honey Dijon Glaze

Shrimp Scampi Garlic, Tomatoes, White Wine, Linguini

Herb Roasted Chicken Roulade White Sauce

Grilled Salmon Fresh Herbs, Charred Lemon

Roasted Pork Loin Garlic, Rosemary, Au Jus

Grilled Beef Medallions Maple Bourbon Glaze

#### **SIDES** CHOOSE THREE

**Roasted Herb Potatoes | Roasted Brussels Sprouts** Traditional Sage Holiday Stuffing | Sweet Potato Mash | Vegetable Couscous Sweet Potato Gratin | Grilled Broccolini | Grilled Asparagus

#### **DESSERTS** CHOOSE TWO

**Pumpkin Pie Red Velvet Cake** Cheesecake Assortment of Holiday Cookies

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## MENU ADD-ONS

### PARTY PLATTERS<sup>+</sup>

Platters serve approximately 25 guests Must accompany a food station

#### Cheese Platter \$135\*\*

An assortment of imported and domestic cheeses, variety of roasted nuts, fresh fruit, and assorted crackers

Antipasto Platter \$150\*\*

Cured Italian meats, imported and domestic cheeses, marinated vegetables & olives, sliced baguette

#### Mezze Platter \$100++

Hummus, tzatziki, roasted vegetables, marinated olives, grilled flatbread

> Fruit Platter \$70++ Seasonal fruit

Crudité Platter \$65\*\* Seasonal vegetables with ranch and hummus

### APPETIZER ADD-ONS<sup>+</sup>

Priced for Every 15 Guests Must accompany a food station

> Tuna Tartare \$75++ With pickled ginger on crostini

Prime Rib & Goat Cheese Bruschetta \$75\*\*

Vegan Summer Rolls \$45\*\* With soy ginger dipping sauce

#### Bacon Bleu Burger Sliders \$60\*\*

Vegetarian Sopes \$50<sup>++</sup> With smoky black beans, tomatillo and avocado

Smoked Salmon \$55\*\* With cucumber and chive cream cheese

> Deviled Eggs \$40<sup>++</sup> With crème fraiche and chives

Burrata Crostini \$55<sup>++</sup> With tomatoes, basil and balsamic reduction



+ Pricing subject to change based on current market rate. Please ask your Group Sales team member for current pricing.

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## BEVERAGES



#### COKE BEVERAGES AND BOTTLED WATER

includes cans \$6++ per person price unlimited

#### **BEER WINE PACKAGE**

Includes: 16 oz. draft beers, house wine, fountain drinks and bottled water \$10++ per ticket price (1 ticket = 1 drink)

-or-

\$18++ per person price, 1 hour package \$32++ per person price, 2 hour package

#### STANDARD BAR PACKAGE

Includes: 16 oz. draft beers, any domestic bottle of beer, house wine,

well liquor, mixers, fountain drinks and bottled water

\$12++ per ticket price (1 ticket = 1 drink)

-or-

\$20++ per person price, 1 hour package \$36++ per person price, 2 hour package

#### PREMIUM BAR PACKAGE

Includes: 16 oz. draft beers, any craft bottle of beer, house wine, well, call and premium liquor, mixers, fountain drinks and bottled water

\$14++ per ticket price (1 ticket = 1 drink)

-or-

\$22++ per person price, 1 hour package

\$40++ per person price, 2 hour package

SHOTS AND DOUBLES ARE CHARGED ON CONSUMPTION AND ARE NOT INCLUDED IN ALCOHOL PACKAGES

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## **GIVE MORE THAN JUST A GIFT CARD...** GIVE A Oakland's own **F**<sup>®</sup> **EXPERIENCE!** beer garden. bowling. eatery.

WE'VE GOT AWESOME OPTIONS FOR YOUR CLIENTS AND TEAM!



## HOLIDAY GIFT CARDS\*

\$50 gets you \$60 (+20%)

\$100 gets you \$125 (+25%)

\$200 gets you \$260 (+30%)

## HOLIDAY GIFT PACKS FOR 2 PEOPLE ~ \$115FOR 4 PEOPLE ~ \$1901 Hour of Bowling with Rental Shoes1.5 Hours of Bowling with Rental Shoes

and 2 Entrées\*\*

1.5 Hours of Bowling with Rental Shoes and 4 Entrées\*\*

\*Cannot be used on private events. Incentives cannot be combined. \*\*Excludes large wings and full rib slabs. Minimum quantity is 10.

### CALL FOR EXCITING INCENTIVES BASED ON SPEND LEVELS!

All Gift Cards and Gift Packs must be purchased through the Group Sales Office.



#### HOLIDAY EVENT REQUEST FORM

Name	Organization		Today's Date	
Address	City		State	_Zip
PhoneEmail		Re	eferred By	
Number of GuestsDate of Interest 1st choi	ce2nd cho	ice3rc	d choice	_
Time of Interest 🖸 10-1PM 📮 11-2pm 📮 12-3P	M 🗖 1-4PM 🗖 2-5P	M 🛛 3-6PM 🗋	6-9PM 🗖 7-10PN	1 🗖 8-11PM
<ul> <li>HOLIDAY SOIRÉE \$50**</li> <li>'TIS THE SEASON \$56**</li> <li>VEGETARIAN HOLIDAY \$50**</li> </ul>	Image: Picture in the notes page.       Image: Picture in the notes page.         pp       Image: Picture in the notes page.         pp	per lane / per hou POOL TABLES per hour • 1 table 1 PING PONG TAB per hour • BOCCE BALL per court/hour • GHUFFLE BOAR	ERENTAL e, includes shoe rent ur# of lanes total# of ho BLES _# of hours - based •# of hours	# of hours urs on availability - based on availability
MENU ADD-ONS Please select below and specify food choices on the notes page. PLATTERS (Each platter serves up to 25 guests) APPETIZERS (Available in quantities of 15)		CADE GAM 520 gets \$5 bonu 525 gets \$10 bonu 550 gets \$25 bon CENT A/V VIRELESS MIC \$7	us	ING
<ul> <li>EVENT BEVERAGES/ BOTTLED WATER \$6<sup>++</sup>pp</li> <li>COKE BEVERAGES/ BOTTLED WATER \$6<sup>++</sup>pp</li> <li>EVENT BAR</li> <li>BEER / WINE PACKAGES \$10<sup>++</sup> per ticket</li> <li>-or- \$18<sup>++</sup> pp1 Hour Package / \$32<sup>++</sup> pp2 Hour Package</li> <li>STANDARD BAR PACKAGE \$12<sup>++</sup> per ticket</li> <li>-or- \$20<sup>++</sup> pp1 Hour Package / \$36<sup>++</sup> pp2 Hour Package</li> <li>PREMIUM BAR PACKAGE \$14<sup>++</sup> per ticket</li> <li>-or- \$22<sup>++</sup> pp1 Hour Package / \$40<sup>++</sup> pp2 Hour Package</li> <li>CORKAGE FEEadd \$20<sup>++</sup></li> </ul>		<ul> <li>HOLIDAY GIFT CARDS</li> <li>\$50 GETS YOU \$60 (+20%)</li></ul>		

Your Party is not confirmed without a contract from the Group Sales Department.

++22% Lift Up Oakland and 10.25% sales tax is added. Team building packages not available in the month of December.

VERY MERRY HORS D'OEUVRES SELECT FOUR Vegan Rolls Prime Rib & Goat Cheese Bruschetta Cured Salmon Crostini Mini Beef Wellington Burrata Crostini Shrimp Cocktail Caprese Skewers	HOLIDAY SOIREE SALAD / PLEASE SELECT ONE Caesar Pear & Walnut Mixed Greens MAIN / PLEASE SELECT ONE Citrus Brined Roasted Turkey Breast Citrus Brined Roasted Turkey Breast Hickory Smoked Ham Shrimp Scampi Herb Roasted Chicken Roulade SIDES / PLEASE SELECT TWO Roasted Herb Potatoes Sweet Potato Mash Vegetable Couscous Grilled Broccolini Grilled Broccolini	MAIN / PLEASE SELECT TWO	<ul> <li>VEGETARIAN HOLIDAY</li> <li>SALAD / PLEASE SELECT ONE</li> <li>Pear &amp; Walnut</li> <li>Butternut Squash &amp; Kale</li> <li>Wheat Berry</li> <li>Mixed Greens</li> <li>MAIN / PLEASE SELECT TWO</li> <li>Baked Eggplant Parmesan</li> <li>Couscous Stuffed Portobello Mushrooms</li> <li>Wild Mushroom Linguini</li> <li>Arrabbiata</li> <li>Roasted Vegetable Quinoa</li> <li>Sticky Cauliflower</li> <li>Penne Mediterranean</li> <li>SIDES / PLEASE SELECT TWO</li> <li>Roasted Herb Potatoes</li> </ul>
HOLIDAY FEAST SALAD / PLEASE SELECT ONE Caesar Pear & Walnut Butternut Squash & Kale Wheat Berry Waldorf Mixed Greens MAIN / PLEASE SELECT TWO Citrus Brined Roasted Turkey Breast Slow Smoked Prime Rib Hickory Smoked Ham Shrimp Scampi	PARTY PLATTERS+ Cheese Platter \$135++ Antipasto Platter \$150++ Mezze Platter \$100++ Fruit Platter \$70++	<ul> <li>Vegetable Couscous</li> <li>Grilled Asparagus</li> <li>Roasted Brussel Sprouts</li> <li>DESSERTS / PLEASE SELECT ONE</li> <li>Red Velvet Cake</li> <li>Cheesecake</li> <li>Assortment of Holiday Cookies</li> <li>ADDITIONAL NOTES:</li> </ul>	<ul> <li>Sweet Potato Mash</li> <li>Vegetable Couscous</li> <li>Grilled Broccolini</li> <li>Grilled Asparagus</li> <li>Roasted Brussel Sprouts</li> </ul>
<ul> <li>Herb Roasted Chicken Roulade</li> <li>Grilled Salmon</li> <li>Roasted Pork Loin</li> <li>Grilled Beef Medallions</li> <li>SIDES / PLEASE SELECT THREE</li> <li>Roasted Herb Potatoes</li> <li>Roasted Brussels Sprouts</li> <li>Traditional Sage Holiday Stuffing</li> <li>Sweet Potato Mash</li> <li>Vegetable Couscous</li> <li>Sweet Potato Gratin</li> <li>Grilled Broccolini</li> <li>Grilled Asparagus</li> </ul>	<ul> <li>Crudité Platter \$65+</li> <li>APPETIZER ADD-ONS+</li> <li>Tuna Tartare \$75++</li> <li>Prime Rib &amp; Goat Cheese Bruschetta</li> <li>Vegan Summer Rolls \$45++</li> <li>Bacon Bleu Burger Sliders \$60++</li> <li>Vegetarian Sopes \$50++</li> <li>Smoked Salmon \$55++</li> <li>Deviled Eggs \$40++</li> <li>Burrata Crostini \$55+</li> </ul>	ı \$75++	

- DESSERTS / PLEASE SELECT ONE
- Pumpkin Pie
- Red Velvet Cake
- Cheesecake
- Assortment of Holiday Cookies