



PEARL

RATES & CAPACITIES

2019

DAY	RATE
Sunday - Thursday	\$9,000 - \$11,000
Friday	\$10,500 - \$12,500
Saturday	\$12,500 - \$16,000

Pricing NOT applicable on Memorial Day, Labor Day, or December 2019. For these dates, please contact Carrie@thepearlsf.com

SPACE	SQUARE FOOTAGE	RECEPTION	BANQUET	THEATER	CEREMONY
Main Floor	3,457	500	220	300	180
Mezzanine	1,188	80	60	50	30
Rooftop*	4,655	220	220	180	-
Total	9,300	800	500	530	210

Capacities are estimates only. Maximum guest count will be determined by the event flow and room layout. Banquet seating is based on 60" round tables seating 10 people per table.

*The Pearl can accommodate up to 800 guests. However, due to a rooftop curfew, a maximum capacity of 600 will be applied to all events that extend past 10pm. Please reach out to your sales rep for more details.

WHEN RENTING THE VENUE FOR A FULL 10-HOUR RENTAL, THE PEARL PROVIDES:

- Tables & chairs for up to 150 guests*
- Rooftop skylights with drink rails
- Dimmable indoor & rooftop lighting
- Rooftop garden with lounge furniture
- Five (5) floor standing halogen outdoor heaters
- Six (6) outdoor market umbrellas*
- Fully equipped catering kitchen
- Vendor prep areas
- Two (2) mbps wifi - upgrade options up to 100 mbps
- Heating & air conditioning
- Post event janitorial
- Bridal Suite
- Built-in bar
- Bicycle Parking
- On-site venue manager
- Staffed coat check

*Fifteen 60" rounds, ten cocktail tables, five 8' tables, 16 bar stools, and 150 natural wood folding chairs. No linens provided. Please order all linens through your rental company. Labor charges of \$250 + tax may apply if setup is required through The Pearl.

CATERING & BAR SERVICE

The Pearl has carefully selected catering companies known for their reputation, attention to detail, outstanding cuisine, and commitment to service and sustainability. Bar services are provided exclusively by The Pearl and feature a wide selection of beer, wine, and spirits. You may work with any of the following caterers from our Preferred Catering List.

[Betty Zlatchin Catering](#) · Dave Zlatchin · (415) 641-8599 · David@bettyzlatchin.com

[Bi-Rite Catering & Events](#) · Jazzie Walker · (415) 321-8070 x 8820 · eventcatering@biritemarket.com

[Estate Events by Meadowood](#) · Jenny Schmielecki · (707) 967-1251 · estateevents@meadowood.com

[Global Gourmet Catering](#) · Jennifer Shortridge · (510) 209-5605 · Jen@ggcatering.com

[Jessica Lasky Catering](#) · Hilary Munday · (415) 786-2862 · Hilary@jessicalasky.com

[La Bonne Cuisine Catering & Events](#) · Fernando Ciurlizza · (510)549 3760 · info@laboneecuisine.com

[LRE Catering](#) · Kismat Dhanoa · (925) 336-6199 · Kismat@LREcatering.com

[Melons Catering & Event Planning](#) · David Martin · (650) 583-1756 · Dmartin@melonscatering.com

[Paula LeDuc Fine Catering & Events](#) · Justine Savor · (510) 547-7825 · Justine@paulaleduc.com

[Taste Catering & Event Planning](#) · Margaret Tesky · (415) 550-6464 · Mags@tastecatering.com

LIGHTING & AV SERVICES

[Got Light](#) is The Pearl's exclusive lighting and A/V service provider. With over 35 years of combined experience in event design and production, their multi-faceted experience has transformed the way lighting is utilized for corporate and social events. Whether you desire a theatrical experience, a meeting with a classy professional edge, or a quiet refined affair, Got Light and The Pearl will explore a range of options with you that capture your vision while being mindful of your budget.

EVENT DÉCOR & DESIGN SERVICES

The Pearl has partnered with [Bright Event Rentals](#) to provide guests with a full range of décor and event equipment options. Known for their excellence in event décor, attention to detail, and wide array of rental equipment and design services, Bright's event specialists will ensure that your vision is realized from design to delivery. You are also welcome to work with another company of your choice.

*Rental fee includes up to 10 hours inclusive of setup and cleanup. Additional fees apply for activity beyond 10 hours.

*Rate does not include personnel, equipment, insurance, or applicable taxes. Rates may be higher over periods of high demand.