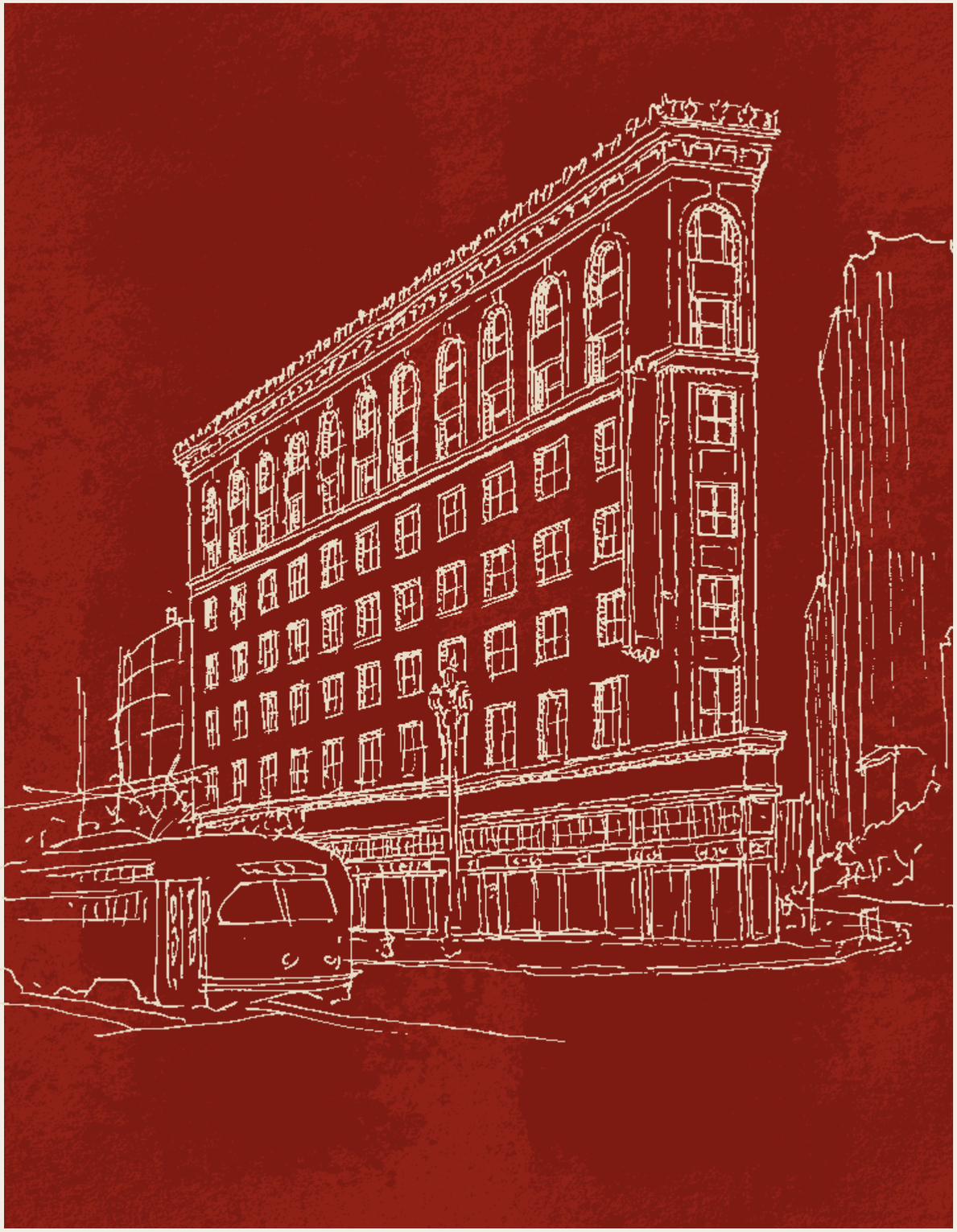
SAN FRANCISCO
PROPER
HOTEL



Contents

4
INTRODUCTION

6
GILDA'S DINING ROOM

10
RUDIUM HALL I

14
RUDIUM HALL II

16
CHARMAINE'S ROOFTOP BAR & LOUNGE

20
CATERING & EVENTS MENU

Meetings & Events

Whether sidelining for cocktails or coffee in the lobby bar, utilizing the rooftop lounge during the day, or retiring to an executive board dinner, the social vignettes flowing throughout the property merge leisure and business in an appropriate way—adding interest and intrigue without the risk of event fatigue.

DISTINCTLY PROPER VENUES

CHARMAINE'S
Rooftop bar and lounge for up to 200 guests

GILDA'S DINING ROOM
Intimate "hidden jewel box" for up to 14 guests

RUDIUM HALL I
Pitch-perfect for meetings of up to 75 guests

RUDIUM HALL II
A well-suited space for up to 12 guests

PREMIUM SUITES
Designed with company in mind

IDEAL FOR A RANGE OF HAPPENINGS

MEETINGS, CORPORATE & TECH: Board meetings, round tables, panels, breakout meetings, executive dinners, strategy sessions, company retreats, master classes, holiday parties

PREVIEWS: Fashion preview luncheons, fragrance releases, vintage couture trunk shows, post-parties, screenings

WINE EVENTS: New vintage launches for clients, private tastings, library tastings, chef-paired menus, industry tastings

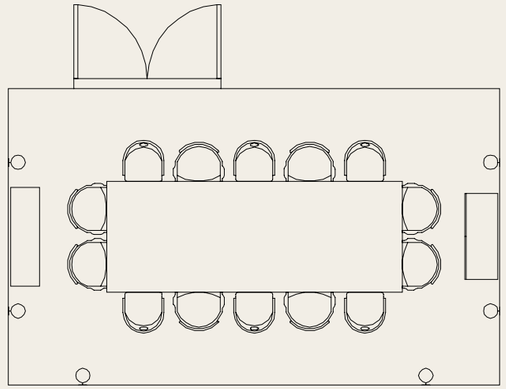
SOCIAL GATHERINGS: Birthdays, anniversaries, retirements, reunions, engagement parties, bachelor/bachelorette weekends, weddings, bar/bat mitzvahs, baby showers, charity galas

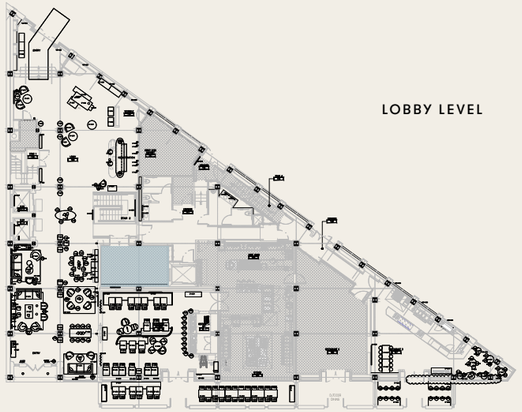
CULINARY INTEGRATION

Always with an eye on quality and creativity, of-the-moment catering options are customized for each client by our award-winning culinary team and local bar partners BVHospitality (Bon Vivants, Trick Dog).

WE ARE PROPER PARTNERS

Known for its fine attention to detail and aesthetic, our events team will conceptualize and plan, coordinate and execute one-of-a-kind events so you don't have to handle the hassle. We anticipate, troubleshoot and encourage conversation to realize your most inspired, pie-in-the-sky ideas. Our creative masterminds are access points to an expert network of collaborators and in-the-know friends.





Gilda's Dining Room

THE HIDDEN JEWEL BOX

Tucked near the lobby-level restaurant Villon, the intimate Gilda's Dining Room is an exclusive hideaway for celebrations—opulent but never stuffy.

The exclusive Gilda's Dining Room provides a distinctive setting for rehearsal dinners, light luncheons and previews, or working meetings. The club-like feel is anchored with nods to Italian modernism, a suspended chandelier of glass orbs and a sideboard in Kelly Wearstler's signature fine-striped black-and-white.

Prix-fixe or family style, tasting or à la carte, our award-winning culinary team crafts menus for unforgettable celebrations paired with drinks from BVHospitality.

HIGHLIGHTS

- Ideal for intimate family milestones, corporate and charity luncheons, preview and launch dinners, wine dinners, and cocktail gatherings
- Seating capacity of 14 guests
- Fully customized F&B menus by award-winning culinary team
- Fully customized cocktail menus by BVHospitality
- Serviced by the professional staff from Villon, the lobby restaurant
- ADA-accessible

GILDA'S DINING ROOM

Rudium Hall I

A BREATHABLE SPACE TO CUT THROUGH THE FOG

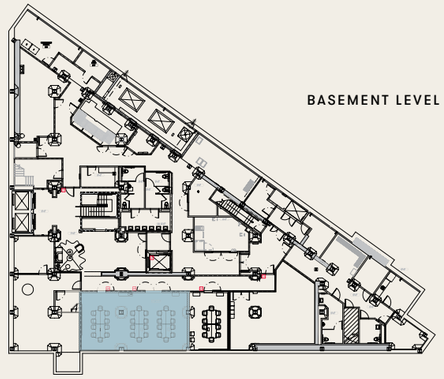
When transforming creative vision into reality, our flexible meeting room is pitch-perfect for screenings, small meetings and round tables alike.

An inspiring setting befitting the minds of our city calls for beautifully designed furnishings and an events team on hand to make it personal and proper with fine service and state-of-the-art AV capability. The magic of Rudium Hall I is the flexibility to configure the sleek linen-less rectangular tables and rounds to your exact specifications such as classroom, hollow square, or U-shape. To keep the ideas flowing, our award-winning culinary team and BVHospitality tailor refreshments, snacks and bottled libations appropriate to your gathering. Rudium Hall I and our boardroom, Rudium Hall II, share a generously designed pre-function area with check-in capabilities for bottleneck-free reception, coffee breaks, and post-event cocktails. Accessed via elevator or stairway, it's also only a quick ride to the rooftop at the end of a long day.

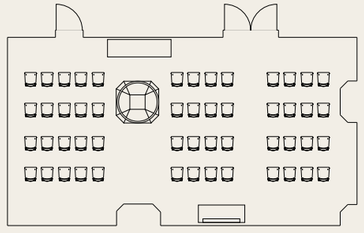
HIGHLIGHTS

- Ideal for master classes, committee meetings, brand building sessions, film screenings, conference panels, vertical tastings, standing meet-and-greets, whitepaper presentations
- Seated capacity of 30 conference-style-setting or 75 informally
- Mounted Samsung Smart TV with A/V and streaming capabilities
- ADA-accessible

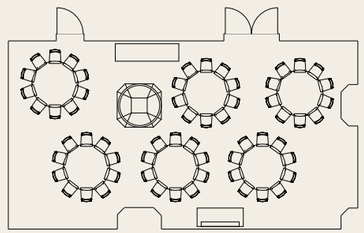
SETUP	GUESTS
RECEPTION	75
THEATER	52
ROUNDS	60
CONFERENCE	30
CLASSROOM	20
CRESCENT ROUNDS	30
HOLLOW SQUARE	16
U-SHAPE	14



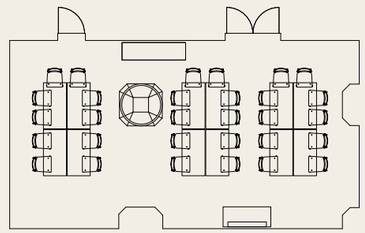
BASEMENT LEVEL



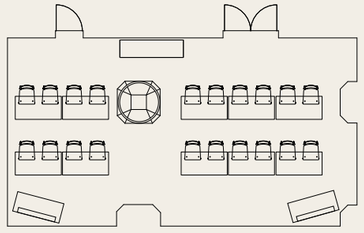
THEATER



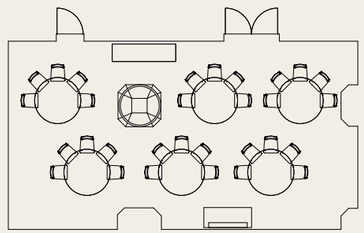
ROUNDS



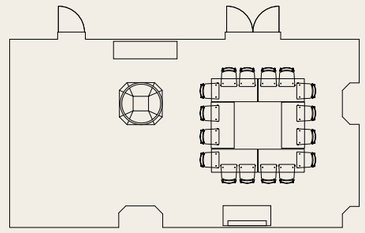
CONFERENCE



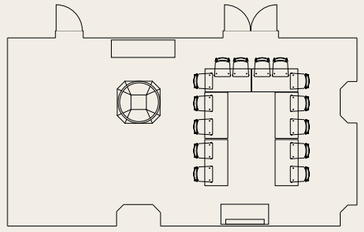
CLASSROOM



CRESCENT ROUNDS

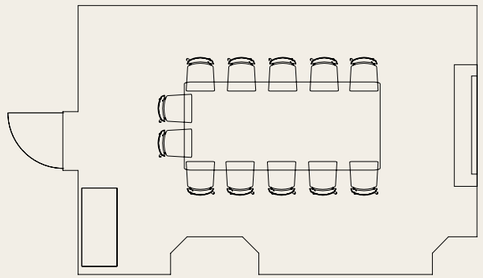


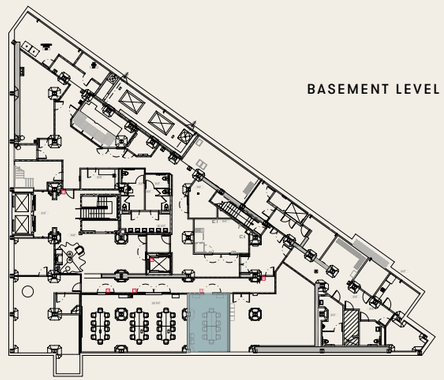
HOLLOW SQUARE

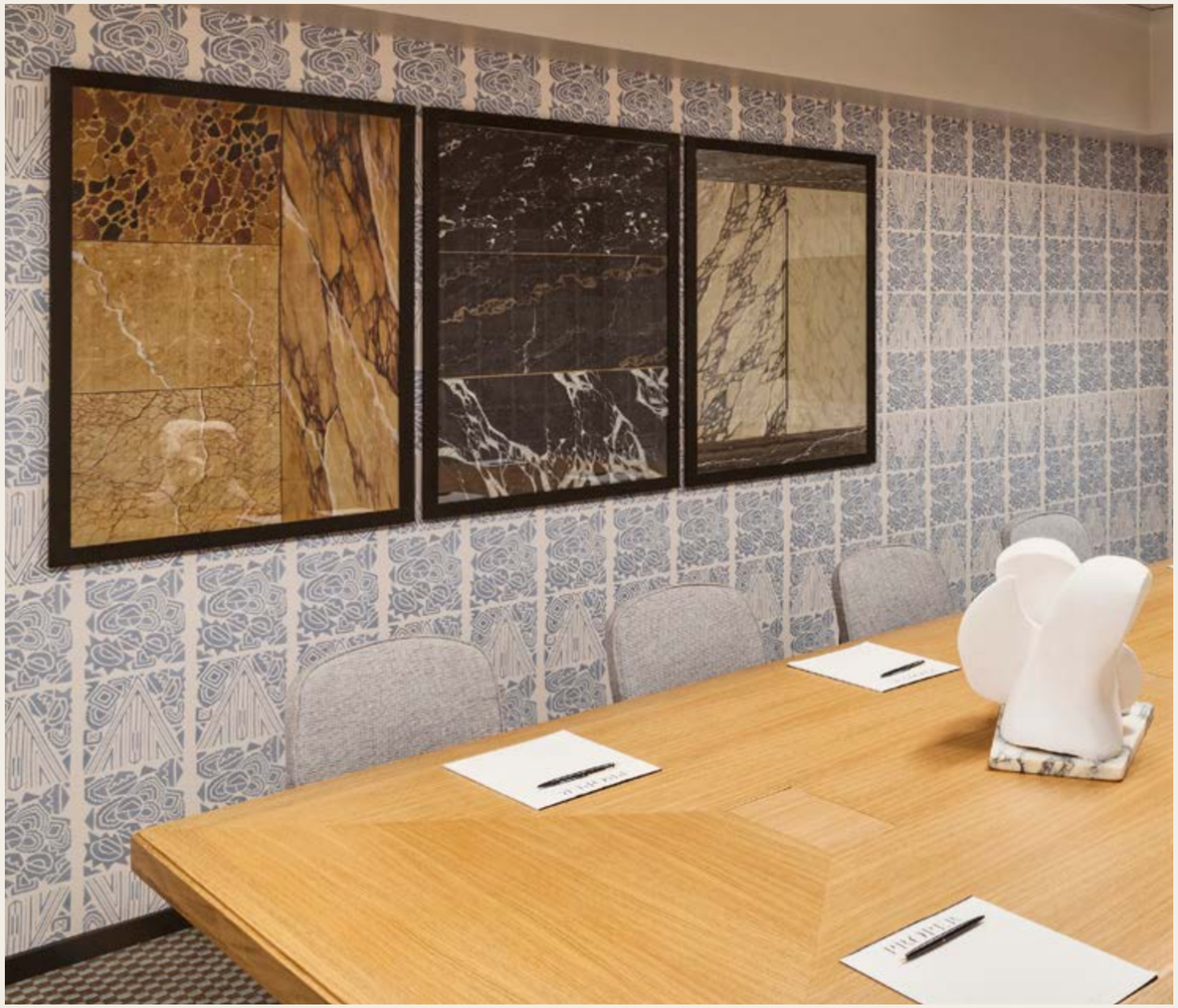


U-SHAPE

RUDIUM HALL I







Rudium Hall II

A WELL-SUITED SPACE

Our boardroom channels the intimacy of back-room meetings from the Beaux Arts era, albeit thoroughly modernized and creatively outfitted by Kelly Wearstler. Accommodating up to 12 around a stylish linen-less table, it's well-appointed and ready for business.

The mood of Rudium Hall II feels airy, yet grounded in importance. Wrapped in blacks and creams and raw metallics, Kelly Wearstler's French modernist-manner tables, chairs and geometric sconces add distinction to partners' weekly luncheons, quarterly breakfasts and pitch meetings over tea and fresh juices. Refreshments and menus are fully tailored by our award-winning culinary team to set the right tone. Rudium Hall II and our meeting room, Rudium Hall I, share a generously designed pre-function area with check-in capabilities for bottleneck-free reception, coffee breaks, and post-event cocktails. Accessed via elevator or stairway, it's also only a quick ride to the rooftop at the end of a long day.

HIGHLIGHTS

- Ideal for board meetings, executive breakfasts, think sessions, partner luncheons, and breakout sessions
- Seated capacity of up to 12
- Mounted Samsung Smart TV with flexible A/V options and streaming capabilities
- ADA-accessible

Charmaine's

ROOFTOP BAR & LOUNGE

FOR MAXIMUM VIEWS OF "WOW" AND "NOW" SAN FRANCISCO

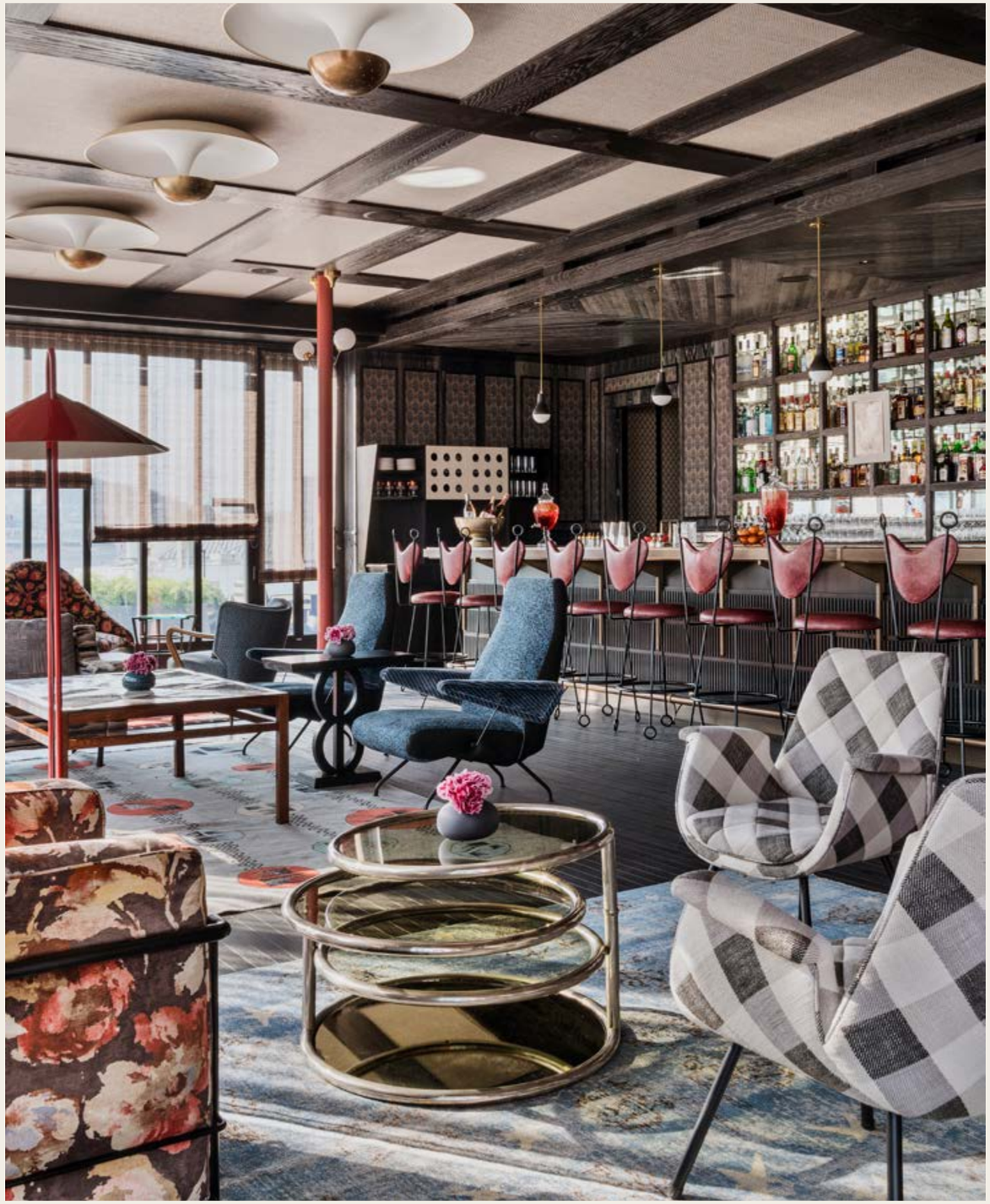
Proper's rooftop terrace showcases California's indoor/outdoor lifestyle with a social playground of open decks, bars and lounges, fire pits and fireplace.

Elevator doors open directly inside Charmaine's—an artfully designed bar and lounge where glass doors offer cozy respite for chilly days but fold open for dramatic indoor/outdoor vibes. While the main event is inarguably the panoramic bay and city view, the space is large enough to house a black-tie fundraiser, standing engagement party, or casual cocktail function.

Charmaine's interior is divided into two main entertaining areas: a chic bar area, and a living-room area, available for partial buyout with the "point" of the building. Dotted with conversation-friendly fire pits, heaters, and sculptural cocktail tables, an outdoor rooftop deck runs along the length of the structure and culminates at this photogenic lookout.

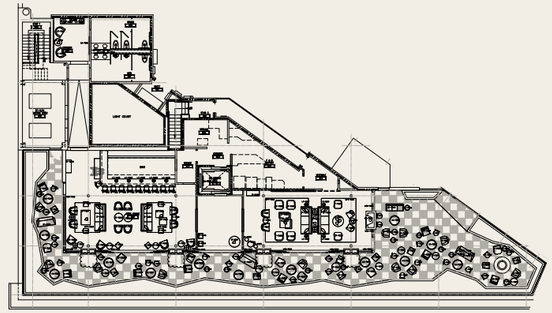
HIGHLIGHTS

- Ideal for conference kick-offs, fundraisers, fashion previews, release parties, post-parties, cocktail parties, engagement parties and more
- Accordion glass doors for a true indoor/outdoor experience
- Broad, sweeping city and bay views
- Partial and full buyouts available
- Fully customized menus by award-winning culinary team
- Fully customized cocktail menus by BVHospitality
- Direct elevator access



CAPACITITES

SPACE	RECEPTION
FULL ROOFTOP	101–200
PARTIAL ROOFTOP	51–100
RESERVATIONS	20–50



CHARMAINE'S ROOFTOP BAR & LOUNGE

CHARMAINE'S ROOFTOP BAR & LOUNGE

Catering Menu

Breakfast

CONTINENTAL BUFFET–$30.00 PER PERSON

- Morning Pastries House-Made
- Seasonal Fruit
- Bagels, Smoked Salmon, Cream Cheese, Pickled Onions, Capers
- Overnight Oats, Chocolate Yogurt, Cinnamon Whipped Cream, Puffed Grains
- Labneh, Honey, Granola
- Counter Culture Coffee and Decaf, Tealeaves Assorted Teas
- Individual Bottled Still and Sparkling Waters and Assorted Soft Drinks
  **Charged on Consumption*

HOT BUFFET–$65.00 PER PERSON

- Morning Pastries House-Made
- Scrambled Eggs
- Hash-browns
- Chicken-Apple Sausage
- Overnight Oats, Chocolate Yogurt, Cinnamon Whipped Cream, Puffed Grains
- Seasonal Fruit
- Counter Culture Coffee and Decaf, Tealeaves Assorted Teas
- Individual Bottled Still and Sparkling Waters and Assorted Soft Drinks
  **Charged on Consumption*

FAMILY STYLE BREAKFAST–$70.00 PER PERSON

STARTER FOR THE TABLE

- Morning Pastries House-Made
- Seasonal Fruit

ENTRÉE–FOR THE TABLE

- Egg White Frittata, Broccoli, Goat Cheese, Onion
- Smoked Salmon, Avocado, Ranch Labneh
- Villon Breakfast, Scrambled Eggs, Chicken-Apple Sausage, Pork Belly, Sourdough Toast, Hash Browns, Braised Greens

  **Beverages Charged on Consumption*

Breaks

MORNING SNACKS–$25.00 PER PERSON

- Assorted Granola Bars
- Whole Fruit
- Counter Culture Coffee and Decaf, Tealeaves Assorted Teas
- Individual Bottled Still and Sparkling Waters and Assorted Soft Drinks
  **Charged on Consumption*

AFTERNOON SNACKS–$25.00 PER PERSON

- Assorted Chips
- House-Made Cookies, Chef's Selection
- Counter Culture Coffee and Decaf, Tealeaves Assorted Teas
- Individual Bottled Still and Sparkling Waters and Assorted Soft Drinks
  **Charged on Consumption*

Lunch/Dinner

SALAD AND SANDWICH BUFFET–$75.00 PER PERSON

SALAD–PLEASE SELECT ONE

- Kale Salad, Pearl Onion, Hippy Vinaigrette, Toasted Seeds
- Mixed Green Salad, Carrots, Radish, Green Goddess Dressing

SANDWICHES

- Ham & Brie on Country Loaf
- Turkey Club with Avocado on Sour Dough
- Grilled Vegetable Foccacia

SIDES

- Assorted Chips
- House–Made Cookies

BEVERAGES

Counter Culture Regular and Decaf Coffee, Tealeaves Assorted Teas

Individual Bottled Still Waters, Sparkling Waters, and Assorted Soft Drinks

**Charged on Consumption*

LUNCH/DINNER BUFFET–$105.00 PER PERSON

SALAD–PLEASE SELECT ONE

- Kale Salad, Pearl Onion, Hippy Vinaigrette, Toasted Seeds
- Mixed Green Salad, Carrots, Radish, Green Goddess Dressing

ENTREES–PLEASE SELECT TWO

- Korean BBQ, Tri Tip, Tempura Miatakes, Winter Squash, Kimchi
- Cornish Chicken, Achiote, Heirloom Beans, Baby Carrots, Mole Verde
- Ricotta Gnudi, Winter Mushrooms, Pecorino, Sunchokes
- Roasted Squash, Black Eyed Peas, Kaffir Lime, Tamari Pumpkin Seeds
- Market Fish, Creamed Leeks, Sweet Potato, Buerre Rouge, Hazelnuts

DESSERT

- House-Made Cookies, Chef's Selection

FAMILY STYLE LUNCH/DINNER–$80.00 PER PERSON

STARTER–FOR THE TABLE

- Hawaiian Bread, Market Preserves, Cultured Butter and Foie Gras

SALAD–FOR THE TABLE–PLEASE SELECT ONE

- Kale Salad, Pearl Onion, Hippy Vinaigrette, Toasted Seeds
- Mixed Green Salad, Carrots, Radish, Green Goddess Dressing

ENTRÉE–FOR THE TABLE–PLEASE SELECT TWO

- Korean BBQ, Tri Tip, Tempura Miatakes, Winter Squash, Kimchi
- Cornish Chicken, Achiote, Heirloom Beans, Baby Carrots, Mole Verde
- Ricotta Gnudi, Winter Mushrooms, Pecorino, Sunchokes
- Roasted Squash, Black Eyed Peas, Kaffir Lime, Tamari Pumpkin Seeds
- Market Fish, Creamed Leeks, Sweet Potato, Buerre Rouge, Hazelnuts

DESSERT–FOR THE TABLE

- Chocolate Mousse, Beets, Black Sesame, Cocoa Nib

Reception

STATIONED CHEESE-$30.00 PER PERON

STATIONED CHARCUTERIES-$30.00 PER PERSON

STATIONED PICKLED VEGETABLES-$30.00 PER PERSON

ASSORTMENT OF STATIONED CHEESE, CHARCUTERIES AND PICKLED VEGETABLES-$60.00 PER PERSON

HOT STATION-$90.00 PER PERSON

- Mixed Green Salad, Carrots, Radish, Green Goddess Dressing
- Petit Filet, Pommes Purée, Rainbow Chard, Thyme Jus
- Cornish Chicken, Achiote, Heirloom Beans, Baby Carrots, Mole Negro
- Roasted Vegetables, Smoked Almond Pesto
- Wagon Wheel Potatoes, Chimichurri, Crème Fraîche

PASSED BITES–SELECT UP TO (4)–$7.00 PER PIECE

- Hamachi Tataki, Avocado, Cucumbers, Nori Cracker
- Fried Biscuit, Crème Fraîche, Smoked Roe
- Falafel, Tzatziki, Dill, Pita Chip
- Steak Tartare, Green Goddess, Pecorino, “cheez-it”
- Tempura Mushroom, Korean BBQ Sauce
- Winter Vegetables, Avocado Hummus
- Chorizo Arancini, Chive, Manchego Fondue
- Chicken Yakitori, Gomai, Togarashi
- Oysters, Sea Smoke Broth, Scallion, Kimchi
- Tempura Fried Oysters, Smoked Egg Gribiche
- Prawn Cocktail, Avocado, Horseradish, Whipped Crème Fraîche
- Ceviche, Pinto Beans, Tomatillo Crema, Coconut, Quinoa

Contact

EVENT SALES MANAGER

MONICA LOSTICA AT MONICA.LOSTICA@PROPERHOTEL.COM

628.895.2034