

Ruby Skye

EXPLORE YOUR RHYTHM



420 Mason Street ♦ San Francisco, CA 94102
(415) 693-0777 Office ♦ (415) 693-0373 Fax



Ruby Skye is San Francisco's premier Nightclub and Special Event Venue. We are conveniently located in Union Square and are within walking distance to many of San Francisco's most notable hotels.

A Turn of the Century Victorian Playhouse restored with all the high tech accoutrement, Ruby Skye's interiors were designed by Pamela Pennington Studios and presents a striking juxtaposition between its original Art Nouveau architecture and its plush modern furnishings. Ruby Skye is housed in an historical landmark built in the 1890's and was formally "The Stage Door Theatre".

This impeccably appointed space is the perfect location for launch parties, cocktail receptions, benefits, concerts and fashion shows. Ruby Skye offers over 15,000 square feet and 2 levels of luxurious areas for entertaining that can accommodate up to 900 guests. The possibilities are endless for entertaining in our unique and upscale venue.

Ruby Skye is proud to introduce our Executive Chef Eric Treiss who heads up our own in-house catering team. Chef Treiss bring a wealth of experience and exciting influence to his Classic Traditional fare.

Ruby Skye is in a class by itself with our beautiful historical facility, innovative menu choices, turn key event planning and attention to detail at every level. Our experienced sales staff can assist you with any request you may have to insure the complete success of your party.

Director of Sales – Lynda Karpaty
Lynda@rubyskye.com
Office 925 416-0777 (Nightclub Aura)
Mobile 408 781-0846

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Notable Events and Clients

VH-1 Rock across the Country Tour
Matrix Revolutions Wrap Party
Google International Sales Conference
Shrek 3 Cast and Crew Party
Disney's "The Lion King" Cast and Crew Party
Obama for Change Fundraiser
Salesforce.com
Christian LaCroix Spring Fashion Show
Intel CEO Gala featuring Huey Louis and The News
The San Francisco Ballet
Cisco Systems
Baz Lurmann's "La Boheme" PreBroadway VIP Party
Prince "Hit and Run" Tour
HBO
NBC Party featuring the cast of "Will and Grace"
Fortune Magazine
The San Francisco Giants Community Fund
Jersey Boys Opening Night Cast and Crew Party
GQ Magazine
Billboard
Mercator Reception featuring BB King
Alicia Keys Private Concert
Genesys
BMW MINI USA Dealer Drive Event
Official Major League Baseball Union All Star Party
San Francisco Film Festival VIP Closing Party
George P Johnson Company
Sony Digital Films
California Dental Association
Nautilus
The San Francisco Chronicle
The SF Weekly Music Awards
Virgin

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Special Event Rental Rates

Weekday Daytime Rate - Monday through Thursday
*3000.00

Weekend Daytime Rate - Friday and Saturday
* 5000.00

Sunday Daytime or Evening Rate 5000.00

Evening Rate 5000.00

(Rentals are for events up to 500 guests – 1.00 per person is added to rental costs)

** Daytime rentals must conclude by 5:00 PM – Friday and Saturday Events will transition to public doors at 10:00 PM. Buyout pricing is available upon request*

Sunday Daytime or Evening Rate 5000.00

Financial and General Information

Venue rental is paid to secure your date. After catering and bar package have been finalized – 50% of event total is due and final payment is due and payable 5 working days before your event.

Catering: Ruby Skye is the exclusive caterer. Plates, flatware, our overlays, chafing dishes and equipment are provided to execute the event. Client is responsible for providing door times for event. Please let us know if you expect early arrivals and if guests are allowed in prior to doors or not. Ruby Skye prepares food for 5% over guarantee and client will be billed for any catering overages post event. The menus attached are only some samples. Menus can be customized based on season, guest count and budget.

Load in: Load in time for private parties is noon on the day of your event. Earlier load in can be accommodated upon request. Load out is noon day after event. Ruby Skye is not responsible for items left in venue post event without arrangements made in advance.

Staffing: Basic staffing for your event is included. Security (1 per 150), coat check (1 to 4) depending on weather and amount of guests, cocktail servers (seated areas only), bartenders, catering staff, barbacks, bussers and Management. Sound and Lighting techs are also included. Tech call time is 90 minutes prior to doors. Rehearsal time is available for 60.00 an hour with a 4-hour minimum.

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Alcohol Control All guests must be of legal drinking age. A valid picture ID will be required for entrance. Ruby Skye will not serve alcoholic beverages to guests who appear to be intoxicated.

Decor: Ruby Skye can assist with decor ideas and upgrades. If contracting with a decor company, Decor Company must contact Ruby Skye to describe in detail what is being brought in. Client is responsible for any damages during load in and load out of additional decor. A credit card may be requested in advance for our files for damages to walls, lighting or existing fixtures.

Entertainment: Ruby Skye can recommend DJ's, performance artists (fire, trapeze, stilts, contortion artists, gogo dancers or bands upon request. Entertainment can be booked through Ruby Skye and added to your master bill. 2 Gogo boxes are available for your use.

Hospitality Rider: If Ruby Skye is providing hot meals and /or beverages for the entertainment you book – please fax rider as soon as possible so we can price it for you. It is the client's responsibility to pay for entertainment hospitality.

Green Room: Ruby Skye has an area above the stage that is our green room. There is no charge for the use of this room. For large productions or for bands that have more than 8 performers – Ruby Skye, on request, can try to secure another area in the Native Sons Building. There is a 300.00 usage fee should we obtain the use of another large room in the building.

Audio/Visual: The use of our customized AEW Avalon Series DJ sound system is included in rental. DJ booth can be on the stage, in front of the stage or from the tech room. Existing lighting is included using our tech. A cordless microphone is available for your use for brief announcements. Live music will require additional sound: please contact JK Sound Rentals at 415 826-6864 or email kbushman@jksound.com for quote. A drop screen is available for your use at no additional charge. A projector is available for rental for 500.00 and takes high res DVD's and images from a PC. The projector may not be appropriate for all applications. Customized visuals are available at 50.00 per hour with a 4 hour minimum.

Service Charge: A 19% Service Charge will be added to all catering and bar totals

Sales Tax: Sales Tax of 8.5% is added to all totals

Cancellation: Cancellations made 30 days prior to the event allows Ruby Skye to retain 75% of deposits paid. Cancellations made 2 weeks prior the event allows Ruby Skye to retain all deposits paid not to exceed 90% of total. However, all or a portion of the cancellation fee will be refunded if Ruby Skye in good faith is able to recoup the lost revenue.

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Beverage Packages (3 hours)

Package A

House Wines (Turner Road Chardonnay, Beringer White Zinfandel, Beringer Cabernet Sauvignon and Dunnewood Merlot), Domestic and Imported Bottled Beer (Heineken, Amstel Light, Miller Genuine Draft, Miller Light and Corona), Draft Beer (Sam Adams, Fosters, Pilsner Urquell, Sierra Nevada) Soda (Pepsi, Diet Pepsi or Sprite) Juice (Orange, Cranberry, Grapefruit or Pineapple) Crystal Geysir Water*

Package B

Add Well and Call Drinks

Absolut ,Absolut Flavors,Skyy, Effen, Stoli, Stoli Flavors, Bacardi, Bacardi 151, Bacardi Flavors, Captain Morgan's, Malibu, Meyers, Beefeater, Bombay Dry, Tanqueray, Sauza, Korbel, Dewers, Johnny Walker Red, Jack Daniels. Jim Beam, Call Brand Martinis and all Cordials
Voss Artisan Water

Package C

Upgraded Wines (Merryvale Chardonnay, Château Souverain Cabernet, Buena Visa Sauvignon Blanc, and Kunde Merlot)

Add Premium Brands:

Belvedere, Grey Goose, Grey Goose Flavors, Ciroc, Chopin, Tanqueray 10, Bombay Sapphire, Herradura Silver, Patron Silver, Courvoisier, Grand Marnier, Hennessy ,Dewar's White Label, Johnny Walker Black, Glenlivet 12, Crown, Jamison, Basil Hayden, Bookers, Knob Creek, Makers Mark, Bushmills and Wild Turkey. Red Bull Energy Drinks, Premium Brand Martinis, Long Island Iced Teas and Champagne by the glass.

A prepour welcome drink can be included for your event in any color or flavor upon request when purchasing a drink package.

4 hour packages available upon request

*300.00 labor charge per bar to pull backbar liquor bottles off of shelf if your guests are not allowed to purchase alcohol during your event.

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Sample Menu # 1

Passed Hors d'Oeuvres

Crostini of Oven Roasted Tomato with Thyme and Sea salt

Brie and Fig Marmalade on Sliced Baguette

Asian Marinated Skirt Steak with Honey Soy Glaze

Southwestern Turkey with Pepita Seeds on Tortilla Triangles

Food Display

Penne Pasta with Cajun Grilled Chicken, Bayou Cream Sauce and Scallions

Oven Roasted Seasonal Vegetable Salad with Fresh Herbs, Mushrooms, Artichokes and EVOO

Hearts of Romaine with Caesar Dressing and Roasted Garlic Croutons

Artisan Rolls and Butter

Food Display

Napa Valley Marinated Tri-tip with Accompaniments:

Whole Grain Mustard

Roasted Red Pepper Mayonnaise

Oven Roasted New Potatoes with Sea salt and Fresh Rosemary

Artisan Rolls

Chef Attendant

Dessert Display

Oatmeal Raisin Cookies

Chocolate Cheesecake Truffle Bars

Blueberry Cobbler Bars

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Menu Sample # 2

Passed Hors d'Oeuvres

Spicy Orange Prawns with Jalapeno-Cocktail Dipping Sauce

Ratatouille on Sliced Herbed Garlic Baguette

Ahi Tuna "Nachos" with Avocado Wasabi Cream

Skewers of Oak Grilled Chicken with Cranberry Barbecue Lacquer

Food Display

Classic Saffron Scented Mediterranean Paella

Served in our customized 4 ft. Paella Pan

With Crab, Chicken, Spanish Chorizo, Shrimp, Clams, and Mussels

Mediterranean Greek Salad with Cucumber, Olives, Mint, Feta Cheese, Tomato and Lemon Vinaigrette

Artisan Rolls and Butter

Food Display

Filet of Beef with Port Wine and Dijon Mustard Reduction

Duet of Roasted Potatoes with Shallots, Garlic and Parsley

Ravioli of Spinach and Ricotta with Fresh Sage, Brown Butter and White Wine

Hearts of Romaine with Caesar Dressing and Hand Pulled Croutons

Artisan Rolls and Butter

Dessert Display

Ruby Skye White Chocolate and Macadamia Nut Cookies

California Long Stem Strawberries with Brown Sugar and Sour Cream Dipping Sauce

Tart au Citron

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Menu Sample # 3

Passed Hors d'Oeuvres Sesame-Peanut Chicken Satay

Brie on Puff Pastry with Fig Jam and Caramelized Onions

Bruschetta with Buffalo Mozzarella and Basil Pesto on Sliced Baguettes

Tarts of Apple wood Smoked Bacon, Gruyere and Sautéed Leeks

Food Display

Herbs de Province Encrusted Chicken with Basil Cream and Oven Roasted Tomatoes

Penne Pasta with Market Vegetables and Parmesiano-Reggiano

Sonoma Greens with Stilton Blue Cheese, Champagne Vinaigrette and Candied Walnuts

Artisan Rolls and Butter

Food Display

Seared Sea Bass with Sun Dried Tomato Tapenade

Saffron Scented Rice Pilaf

Hearts of Romaine with Caesar Dressing and Housemade Garlic Croutons

Artisan Rolls and Butter

Dessert Display

Fresh Fruit Tarts with Grand Marnier and Tangerine Pastry Cream

Carrot Cake Squares

Oatmeal Cranberry Walnut Cookies



Menu Sample # 4

Passed Hors d'Oeuvres

Smoked Salmon with Herbed Cream Cheese and Capers on California Black Bread

Trio of Mushroom Tarts

Martini of Dungeness Crab with Seaweed Salad, Sweet Soy, Wasabi Mayonnaise and Sesame Wonton

Lamb Lollichops with Zinfandel Essence

Food Display

Herb Encrusted Alaskan Halibut (seasonal)

Black Wild Rice with Portobello Mushrooms

Baby Lettuce with Champagne Vinaigrette, Stilton Blue Cheese and Spicy Walnuts

Artisan Rolls and Butter

Food Display

Filet of Beef with Chimachurri Sauce

Chipotle Mashed Potatoes

Hearts of Romaine with "Argentine" Caesar Dressing, Shaved Manchego and Roasted Pepita Seeds

Artisan Rolls and Butter

Dessert Display

Ruby Skye White Chocolate and Macadamia Nut Cookies

Individual Chocolate and Walnut Tartlets

Apple Cobbler Bars



Menu Sample # 5

Passed Hors d'Oeuvres

Southwestern Turkey with Pepita Seeds on Tortilla Triangles

Endive with Stilton Blue Cheese and Pecans

Pepper-Crusted Steak with Horseradish Cream on Grilled Garlic Crostini

Artichoke and Spinach Tarts

Spicy Orange Prawns with Jalapeño Cocktail Dipping Sauce

Food Display

Roasted Pork Tenderloin with Bing Cherry and Port Reduction

Trio of Oven Roasted Potatoes

Iceberg Salad with Pear Tomatoes, Toasted Almonds and Stilton Blue Cheese Dressing

Artisan Rolls and Butter

Food Display

Cumin Encrusted Filet of Salmon with Lime Beurre Blanc

Gemilli Pasta with Roasted Seasonal Vegetables, Skyhawk Ranch EVOO and Fresh Herbs

Baby Sonoma Greens with Champagne Vinaigrette and Herbed Biscotti Croutons

Artisan Rolls and Butter

Dessert Display

Tart au Citron

Triangles of Triple Fudge Brownies

Classic Vanilla Bean Crème Brule



Menu Sample # 6

Passed Hors d'Oeuvres

“Spoons” of Marinated Ahi Tuna with Soy and Wasabi Cream

Roasted Poblano, Queso Fresco and Cilantro Quesadillas

Cajun Chicken Skewers with Cranberry Barbecue Lacquer

Adult “Mac n Cheese” with Wisconsin Cheddar

Shaved Pork Tenderloin on Grilled Pita with Chick Pea Puree

Food Display

Oven Roasted Turkey Breast and Accompaniments:

Horseradish Mayonnaise

Whole Grain Mustard

Housemade Cranberry Sauce

Crispy Potato Wedges

Artisan Rolls

Chef Attendant

Food Display

Cumin Encrusted Filet of Salmon with Lime Beurre Blanc

Gemilli Pasta with Roasted Seasonal Vegetables, Skyhawk Ranch EVOO and Fresh Herbs

Baby Spinach Salad with Applewood Smoked Bacon, Mozzarella and Balsamic Dressing

Artisan Rolls and Butter

Dessert Display

Toasted Coconut & Chocolate Chunk Triangles

Oatmeal Raisin and Sugar Cookies

Dark Chocolate Dipped Long Stemmed Strawberries

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