



*Celebration of Life / Memoiral Service
at The Thursday Club*

Price List

Celebration of Life / Memorial Service (6 hour rental)

Price: \$2400

Includes:

- **6 hours** of exclusive use of Clubhouse (**including all setup and cleanup time**)
- **TABLES:** Complimentary use of Clubhouse tables which includes: (25) 48" rounds, (20) 60" rounds, (8) 8ft banquet, (6) 6ft banquet, (1) 60" half round 'sweetheart' table, (6) 30" Cocktail/Belly Bar tables, (2) 4ft x 2ft rectangular tables
- **CHAIRS:** Complimentary use of white padded resin chairs.
- Microphone and podium. House sound system available for background music.

ADD-ONS – White string lights = \$300

Custom color up-lights (16 up-lights included) = \$300

Full lighting package – includes string lights AND up-lights = \$500

Extra hours of facility usage are available at \$350 per hour.

50% of the rental fee and a \$1000 security deposit is required to reserve the date. The balance of the rental fee is due 90 days before the event.

Catering, linens, dinnerware, and all food and beverage set up/clean up will be provided by one of our Approved Caterers. We do allow you to bring your own beverages in, and the caterer will bar tend for you.

Updated 1-9-19

Frequently Asked Questions – Special Event

1. What is the capacity of The Thursday Club?

The Thursday Club has a capacity of 175 for a seated meal event. For a standing or theater-style seating event, the capacity is 250. The capacity for an outdoor garden service is 145 chairs, with standing room on our west balcony for 15.

2. Do you have audio visual equipment?

You may use our in house sound system for background music. We also have a wired and wireless microphone available for speeches, along with a podium. We have an 8'x8' screen that pulls down from the stage and can be used for slideshows. You must provide your own projector.

3. Who is allowed to cater at The Thursday Club?

The Thursday Club has a list of Approved Caterers who all provide full service catering and are highly skilled at working at our facility. They all have current licensing and all the proper insurance. Full service catering includes all your linens, china, silverware/glassware, all the staffing to set the tables, manage the food and beverage and do all the clean-up.

4. May I have a buffet at The Thursday Club?

Our Approved Caterers can provide you with a wonderful buffet, seated/plated meal (catering staff brings plate to guests), or food stations, a more casual style with several tables spread around the venue with different types of food.

5. May I have alcohol at my event?

The Thursday Club allows beer (no kegs), wine, champagne and distilled spirits, which must be poured by one of our approved caterers or a licensed bar service. We do not allow 'shots' or distilled spirits poured 'neat'. You may provide your own alcohol. No kegs. Alcohol stops being served at least 30 min before the end of the event.

6. As the client, are we required to have liability insurance? If so, where do I buy it?

Yes, a minimum of one million dollars per occurrence listing The Thursday Club and The Thursday Club Foundation as additional insured. If having alcohol at your event, you must also include Liquor Liability insurance policy. Companies that provides liability insurance for weddings and insures all aspects of your wedding include: www.theeventhelper.com and www.wedsafe.com

7. Are my vendors required to have liability insurance?

Yes. Your vendors need to provide The Thursday Club with proof of liability insurance (with the exception of the caterer, as we have their information already).

8. Do you provide security for events?

The Thursday Club provides security for most events and the cost is included in our price.

9. Where do people park?

Parking for events is street parking in the neighborhood, where there are plenty of parking spaces. A valet service can be hired for the convenience of your guests, but is not mandatory.

10. What can we use the Garden for?

The Garden can be used for an outdoor service. All food reception activities need to be inside the clubhouse. No food, bars or tables are allowed in the Garden. Guests can walk around to enjoy the Garden during the event.

14. What time can we arrive at The Thursday Club to set up?

Your arrival time starts your rental period. Rental time includes all set-up and clean-up. If you feel you need extra time, additional hours can be added as needed. See Price Sheet for rates.



The Thursday Club
Approved Caterer List

The Thursday Club is pleased to offer this Approved Caterer list for the convenience of our rental clients. All rental events are required to contract with one of the following Approved Caterers. For more information and **Kosher** catering options, please email: manager@TheThursdayClub.org

The Abbey Catering & Event Design Contact: Robert Battoe 866-535-8949 Ext 2 Events@TheAbbeyCatering.com www.theabbeycatering.com	EcoCaters Contact: Jessica Sleep 858-246-6129 info@ecocaters.com www.ecocaters.com
Affordable Affairs Catering Contact: David Tepper 619-534-3271 David@affordableaffairscatering.com www.affordableaffairscatering.com	Epic Catering Contact: Lisa Mandigo 619-223-8200 epiclisa@yahoo.com www.epiccatering.com
Bekker's Catering Company Contact: Olga Worm 619-287-9027 info@bekkerscatering.com www.bekkerscatering.com	Four Seasons Foods Catering Contact: Sierra Ridenour-Burd 619-994-3801 chefbillyburd@gmail.com www.fourseasonsfoodscatering.com
Brothers Signature Catering & Events Contact: Jimmy Kashou 858-397-1777 order@brotherssce.com www.BrothersSCE.com	The French Gourmet Contact: Renee Hirsh 858-488-1725 rhirsh@thefrenchgourmet.com www.thefrenchgourmet.com
Continental Catering, Inc. Contact: Christie Radican 619-698-3500 cradican@continentalcateringsd.com www.continentalcateringsd.com	Personal Touch Dining Contact: Lauren Navalle 858-638-0672 lauren@personaltouchdining.com www.personaltouchdining.com
Crown Point Catering Contact: Orsika Barabas 619-223-1211 sales@crownpointcatering.com www.crownpointcatering.com	Toast Catering Contact: Sam Behnam 619-795-9135 sambehnam@toastcatering.com www.toastcatering.com
El Tapatio Contact: Carolina Aranda 619-423-2440 carolina@eltapaticatering.com www.eltapaticatering.com	The Wild Thyme Company Contact: Jeanna Clark 858-527-0226 Jeanna@thewildthymecompany.com www.thewildthymecompany.com