







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



The Boardroom is equipped with music, 6 private boutique 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.



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 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



Elevate your next meeting, team gathering, or client event at The Hub plank's newest event space for high-energy social engagement. Designed with versatility in mind, The Hub features a striking 30-foot media wall, flexible seating, and expanded dining options ideal for presentations, networking receptions, and watch parties. This dynamic space blends a sophisticated sports-bar atmosphere with the comfort and service your guests expect, creating the perfect setting to entertain clients, celebrate milestones, or boost team spirit.



Capacity: 70 seated

HOLIDAY DATES November, 2025 through January, 2026

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 applicable sales tax is added. ** Buyouts include beer garden space and are built on 3 hour blocks









POOL TABLES

\$35 per table, per hour

BOCCE BALL

\$65 per court, per hour

PING PONG

\$40 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!

Parties up to 1,500 guests





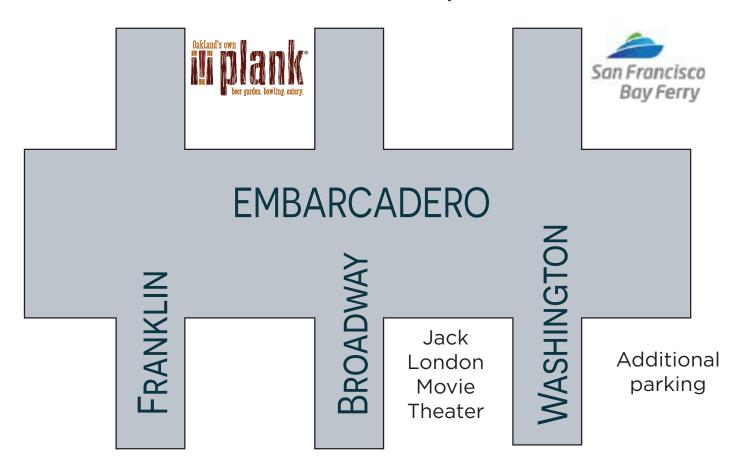




PLAN YOUR HOLIDAY PARTY TODAY!



JACK LONDON SQUARE



PARKING LOTS

Embarcadero & Broadway (below plank);

Embarcadero & Washington

••••••••••••

VALET PARKING

First 2 hours \$20

SELF PARK

First hour: \$6.00 + each additional 20 minutes \$2.00, 12 hour \$20.00

WATER TAXI

Free - Operates Wednesday through Sunday

(Runs between Alameda Landing & Oakland's Jack London Square (at the foot of Broadway)

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

\$48**/guest

TO START

Fresh Vegetable Display with Buttermilk Ranch

HORS D'OEUVRES

CHOOSE FOUR

Veggie Spring Rolls Sov 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

\$52**/guest

TO START

Cured Meat & Cheese Sampler

SALAD CHOOSE ONE

Caesar#

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

Pear & Walnut Salad^{GF}

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 Mashed Potatoes Sweet Potato Mash Vegetable Couscous **Roasted Cauliflower**

DESSERTS CHOOSE ONE

Red Velvet Cake Cheesecake Assortment of Cookies & Brownies



++22% Lift Up Oakland and applicable 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

VEGETARIAN HOLIDAY

\$52**/guest

Mezze Platter

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

SALAD CHOOSE ONE

Pear & Walnut Salad^{GF}

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

Wild Mushroom Linguini[∨]

Fresh Herbs, Garlic, White Wine, Linguini

Arrabbiata

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

Roasted Vegetable Quinoa

Eggplant, Bell peppers, Caramelized Onions, Tomatoes, Garlic, Herbs

Sticky Cauliflower

Sticky Sauce, Steamed White Rice

Penne Mediterranean^v

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

SIDES CHOOSE TWO

Roasted Herb Potatoes

Sweet Potato Mash

Vegetable Couscous

Roasted Broccolige V

Grilled Asparagus^{GF V}

Roasted Brussels Sprouts^{GF V}

JINGLE ALL THE WAY

\$58++/guest

Cured Meat & Cheese Sampler Parker House Rolls

SALAD CHOOSE ONE

Caesar#

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

Pear & Walnut Salad^{GF}

Baby Arugula, Pickled Pear, Dried Tart Cherries, Toasted Walnuts, Bleu Cheese, Radish, Pear 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 Sweet Potato Mash Grilled Asparagus Roasted Brussels Sprouts

DESSERTS CHOOSE ONE

Red Velvet Cake Cheesecake

Assortment of Cookies & Brownies

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MENU STATIONS

MERRY MISTLETOE

\$62++/quest

Cured Meat & Cheese Sampler Parker House Rolls

SALAD CHOOSE ONE

Caesar#

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

Pear & Walnut Salad^{GF}

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

SIDES CHOOSE THREE

Grilled Beef Medallions Maple Bourbon Glaze

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

DESSERTS CHOOSE TWO

Pumpkin Pie Red Velvet Cake Cheesecake Assortment of Cookies & Brownies

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MENU ADD-ONS

PARTY PLATTERS*

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 baquette

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*

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**

With smoky black beans, tomatillo and avocado

Smoked Salmon \$55**

With cucumber and chive cream cheese

Deviled Eggs \$40**

With crème fraiche and chives

Burrata Crostini \$55**

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



SOFT BEVERAGES AND BOTTLED WATER

Coca Cola products served (includes can), Lemonade and Iced Tea \$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-

\$26++ per person price, 1 hour package \$46++ per person price, 2 hour package

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

++22% Lift Up Oakland and applicable sales tax is added.



GIVE MORE THAN JUST A GIFT CARD... Oakland's own EXPERIENCE! GIVE A

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 ~ \$115 FOR 4 PEOPLE ~ \$190 and 2 Entrées**

1 Hour of Bowling with Rental Shoes 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 _____City _____State ____Zip_____ Address Phone Email Referred By Number of Guests Date of Interest 1st choice 2nd choice 3rd choice Time of Interest □ 10am □ 11am □ 12pm □ 1pm □ 2pm □ 3pm □ 6pm □ 7pm □ 8pm **EVENT STATIONS EVENT ENTERTAINMENT** Event stations (menus) are designed to be served ☐ BOWLING LANE RENTAL to all guests in attendance. (Up to 6 guests per lane, includes shoe rental) (Please select below and specify food choices (items) on the notes page.) \$90 per lane / per hour # of lanes # of hours ☐ POOL TABLES ☐ VERY MERRY HORS D'OEUVRES \$48⁺⁺ pp \$35 per hour • 1 table total # of hours ☐ HOLIDAY SOIRÉE \$52⁺⁺ pp_____ ☐ PING PONG TABLES ☐ JINGLE ALL THE WAY \$58⁺⁺ pp \$40 per hour • # of hours - based on availability ☐ BOCCE BALL ☐ VEGETARIAN HOLIDAY \$52⁺⁺ pp \$65 per court/hour • # of hours - based on availability \$62⁺⁺ pp _____ ■ MERRY MISTLETOE ☐ SHUFFLE BOARD \$20 per hour • # of hours - based on availability ARCADE GAME PLAY PRICING MENU ADD-ONS ■ \$20 gets \$5 bonus _____ Please select below and specify food choices on the notes page. ■ \$25 gets \$10 bonus _____ ☐ PLATTERS (Each platter serves up to 25 guests) ■ \$50 gets \$25 bonus _____ EVENT A/V ☐ APPETIZERS (Available in quantities of 15) ☐ WIRELESS MIC \$75 **HOLIDAY GIFT CARDS EVENT BEVERAGE** ■ \$50 GETS YOU \$60 (+20%) ■ NON-ALCOHOLIC BEVERAGES/BOTTLED WATER \$6**pp ■ \$100 GETS YOU \$125 (+25%) **EVENT BAR** ■ \$200 GETS YOU \$260 (+30%) ■ BEER / WINE PACKAGES \$10⁺⁺ per ticket -or- \$18⁺⁺ pp 1 Hour Package / \$32⁺⁺ pp 2 Hour Package **HOLIDAY GIFT PACKS*** ■ STANDARD BAR PACKAGE \$12**per ticket ☐ FOR 2 \$115

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

1 Hour of Bowling with Rental Shoes and 2 Entrées**

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

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

☐ FOR 4 \$190

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

-or- \$20** pp____1 Hour Package/ \$36** pp____2 Hour Package

-or- \$26** pp_____1 Hour Package / \$46** pp_____2 Hour Package

☐ PREMIUM BAR PACKAGE \$14** per ticket

□ CORKAGE FEE _____add \$20⁺⁺

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



