





In 1906 the Swedish American Society engaged Swedish-born San Francisco architect August Nordin to develop plans for a new building for the group to call home. Laying of the cornerstone took place in an impressive ceremony amid gala festivities and dedication of the completed structure, designated The Swedish American Hall, occurred on December 22, 1907. Since that historic day, the Hall has been home to many businesses over the years, but there has been one strong voice behind the iconic building, The Swedish American Society.

In addition to the newly renovated bar, Café du Nord and the Basque-inspired restaurant, Aatxe, the Swedish American Hall now houses three event spaces that take over the second and third floors of the building; Freja, Odin and Balder Halls that have held countless celebrations over its 107 year history. With old world charm and fresh blood flowing through it, Ne Timeas Restaurant Group and The Bon Vivants bring a fresh approach to events with full-service catering (starting in 2016), catering partners and craft cocktail bar service for weddings, corporate events, conventions, meetings, parties, dinners, receptions, recitals and other special events.

VENUE RENTAL 2016

Includes: 10-hour rental (six active hours, four inactive hours)

Freja Hall

The largest hall in the building is the space many consider to be the iconic image of The Swedish American Hall, The Freja Hall, has flexibility for groups large and small. With hand-crafted woodwork throughout and cathedral ceilings, the space holds a key into the past while still becoming a transformative space that for groups to adapt the space to meet their needs.

Sunday to Thursday - \$5,000*

Friday - \$6,500*

Saturday - \$7,500*

Balder Hall

With large sunlit windows overlooking Market Street, Balder Hall, located on the second floor of The Swedish American Hall, holds a similar charm to that of its larger counterpart, Freja Hall, with a more quaint and approachable size for smaller groups.

Note: This space can be rented in conjunction with the Freja Hall or on its own.

Sunday to Thursday - \$2,500*

Friday & Saturday - \$3,000*

Addition to Freja Hall: \$1,500

DETAILS & ADDITIONAL COSTS

Timing

All spaces are available for up to 10 hours (six active and four inactive). Additional hours will be billed as overtime at \$1000 per hour. Additional inactive hours are \$500 per hour.

If you are interested in taking over the full venue for your event, we would be delighted to discuss a customized rate.

Extra Fees

Prices indicated are exclusive of tax, sf mandate (with bar packages) and 5% booking fee. Gratuity is at the guest's discretion.

^{*} January - March 2016 we will offer off-season pricing events, please inquire for details.





BAR SERVICE

The Swedish American Hall's powerhouse cocktail team, The Bon Vivants provide exclusive cocktail packages tailored to meet your needs.

Bar Minimum

Freja Hall

Sunday to Thursday - \$5,000

Friday - \$6,500

Saturday - \$7,500

Balder Hall

Sunday to Thursday - \$2,500

Friday & Saturday - \$3,000

Bar Packages

Full Bar

Custom Package

Fully stocked bar with customized selection of spirits, wine & beer with a menu of 3-5 specialty cocktails created for your group by our bar team.

\$35 per person up to 2 hours (cocktail hour option)

\$55 per person up to 4 hours

\$75 per person over 4 hours

The Necessities Package

Fully stocked bar with selection of well spirits, house wine & beer.

\$25 per person up to 2 hours (cocktail hour option)

\$45 per person up to 4 hours

\$60 per person over 4 hours

Specialty Cocktails

Specialty Cocktails can be added to any wine package for groups who to have a selection of cocktails for their event without a full bar set-up.

1 specialty cocktail—\$20 per person

2 specialty cocktail—\$35 per person

Wine & Beer - Can be added to any bar package for seated event wine and beer service.

#1: \$35 per person up to 4 hours

Selection of bubbles, white wine, red wine, beer and non-alcoholic options

#2: \$60 per person up to 4 hours

Selection of premium bubbles, white wine, red wine, beer and non-alcoholic options

#3: custom selections

Meet with our wine directors & work with them to select the perfect pairings for your event. Price dependent on selections

Bar Carts - Add additional bars to your event with a batched cocktail, beer keg or wine, the bars can move throughout the party or stay in one place. \$250 per cart. Beverage selection price dependent on selection.

Champagne Toast - Add a champagne toast to an event. Our team will have champagne poured and ready for the que for the celebration. \$250 for set up. Beverage selection price dependent on selection.





FULL SERVICE OFFERINGS

Offered on a proposal basis for 2015 and available year-round starting July 2016

Food & Beverage Minimums

The amounts listed below are for food and beverage services by Ne Timeas Restaurant Group and The Bon Vivants:

Freja Hall

sunday to thursday - \$30,000 friday - \$35,000 saturday - \$40,000

Balder Hall

Sunday to Thursday - \$9,000 Friday & Saturday - \$12,000 Addition to Freja Hall: \$5,000

CULINARY OFFERINGS

Full Service Offerings

The team behind award-winning restaurants and bars, flour + water, central kitchen and Trick Dog will provide full-service event production onsite bringing menus created by the chefs individually for each event. All prices below are samples and can change based on proposed menu.

Seated Events

four course menu: \$175 per person

Menu to be outlined as starter, mid-course, main and dessert. Menu to be dependent on guests requests and can change based on the items selected.

buffet: \$150 per person

Menu to be created with the needs of each host, but the menu will outline a selection of stationed appetizers, 2-3 salads, 2 meat selections and sides as well as dessert offerings.

Supplement for Cocktail Hour

Our culinary team can put together a selection of passed and stationed bites based on a per piece price. Minimum \$20 per person.

Standing Events

passed and stationed bites starting at \$100 per person

DETAILS & ADDITIONAL COSTS

Timing

All spaces are available for up to 10 hours (six active and four in-active). Additional hours will be billed as overtime at \$2,500 per hour. Additional in-active hours are \$1000 per hour.

Extra Fees

Prices indicated are exclusive of tax, sf mandate (with bar packages) and 5% booking fee. Gratuity is at the guest's discretion.





CATERING OPTIONS & PARTNERS

The Swedish American Hall is proud to present a curated list of catering partners that we feel represent the city has to offer. Our event team can assist your group in selected the best option for your needs. Additionally, on a proposal basis the restaurants and chefs that make up Ne Timeas Restaurant Group can be hired for catering options as well as full service event options.

Ne Timeas Restaurant Group

The team behind award-winning restaurants and bars, flour + water, central kitchen, Aatxe, Café du Nord and Trick Dog can provide everything from catering to full-service event production onsite bringing menus created by the chefs individually for each event. Until Summer 2016, full service event production is taken on a proposal basis and does come with a food and beverage minimum for the space versus a rental fee. Inquire with your event manager for more information.

Paula le Duc

From intimate to extravagant, traditional to unexpected, with Paula le Duc fine catering at the helm, any event or corporate ethos is perfectly served. Whether it's dreaming up a gingerbread house-building station for industrial designers or recreating a cherished family recipe, our team will work with you to design the experience you envision. Our detailed planning, unparalleled personal service, exquisite dining, and precise implementation set the standard for a memorable occasion.

Componere Fine Catering

Owned by a chef with world-class restaurant training, Componere is known for challenging the expectations of what a catered dining experience can be. Every detail matters and we make events a success from beginning to end. They approach each event with a desire to make it unique. A common thread running through their team is a love of food and a warm sense of hospitality.

McCalls

McCalls was founded with one goal: Create the best possible experience for every client, every time. Today. Bring your big ideas and grand expectations, and McCalls will help you make them a reality.

Outside Food & Vendors

Outside food which is not executed by Ne Timeas Restaurant Group or one of our preferred caterers, may be allowed on a case-by-case basis. Should you wish to bring in a caterer outside of our list, the caterer must be licensed, carry appropriate insurance and must go through an approval process with The Swedish American Hall.

There is a prep kitchen (available to approved and preferred caterers only) located on the third floor of The Swedish American Hall. The space has an eight burner stove, prep sinks, low-boy refrigerators, hot boxes and ample prep space. The building has also been newly outfitted with a commercial elevator for easy load-in and load-out.





Decor

Freja & Balder Hall provide up to eight 60-inch round tables, eight 8-foot banquet tables and 300 standard padded pine folding chairs for all events. The Swedish American Hall provides basic linens as well. Should any guest wish to upgrade these offerings, The Swedish American Hall provides several packages from our preferred vendors. Please inquire with event manager.

Security

One guard for every 100 guests (or part there of) is required at \$45 per guard per hour (4 hour minimum). Depending on the event, additional security may be required.

Vendors

The Swedish American Hall works with a list of preferred vendors for floral, AV and rentals. Please inquire with the event manager for our complete list and offerings.

Parking

The Swedish American Hall can work with you to coordinate valet parking or offer special discounts through Uber for all guests. Parking is limited to neighborhood street parking.

If you desire valet service for your event, we can create an estimate of the cost once the number of vehicles is established.

Music

Small acoustic groups and DJs are encouraged. In order to be good neighbors we must ensure that we are respecting the sound ordinances set in place by the city of San Francisco.

For anything outside of an iPod and acoustic sets, a sound technician is required. The rate for the evening begins at \$350.

Event Manager & Wedding Day of Coordinator

All events in The Swedish American Hall will have an onsite event manager to assist in the booking and execution of the event. However to ensure a seamless event, it is required to have an additional day of coordinator for all weddings. We offer this service in-house for a \$100 per hour fee, if you do not have your own. We can also provide a referral to outside coordinators.

Optional Items

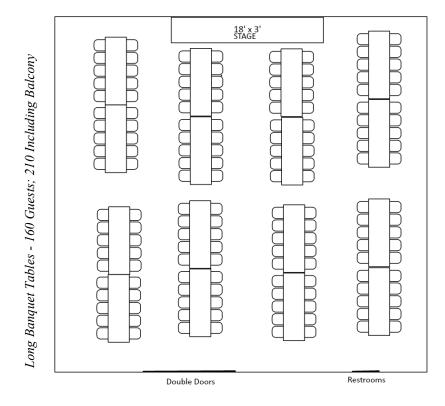
Lighting Misc.

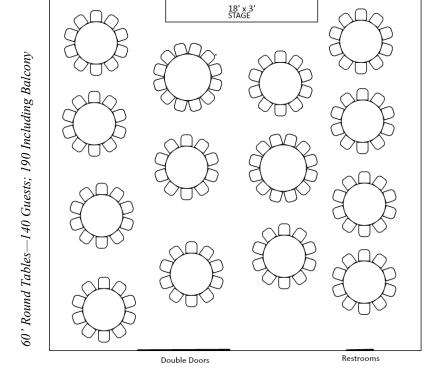
Market lights—\$500 (to remove) Viking Chairs—\$20 each chair, 24 available

LED Uplighting—10 uplights starting at \$1000 Corkage fee—\$25 per bottle



FREJA HALL FLOOR PLANS





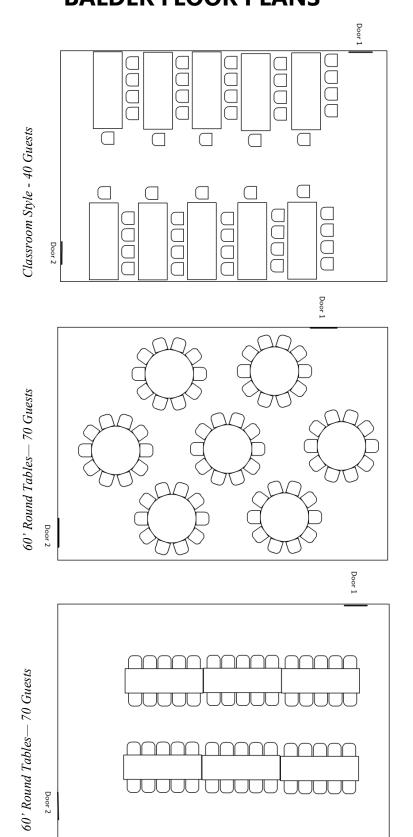
Additional Options:

Classroom: 100 Guests

Concert: 250 Seated Standing:

275 Guests 350 Guests with Balcony





Additional Options:

Standing: 85 Guests

Standing with Cocktail Rounds: 75 Guests

SMĖDISH AMĖRICAN HALL

