

Approved Caterers & Vendor Recommendations

Updated March 2023

The Academy does require the use of approved caterers for your events and has curated an exclusive list of options for you to choose from.* If you have any questions pertaining to green certification, food requirements, or menu selection, we'd be happy to help recommend the caterer best suited to your needs and budget.

Each caterer has been Academy trained to follow all of our policies and guidelines, and each carries the required insurance, health permits, and liquor liability insurance.

*Please note: We are unable to approve any caterers outside of this list.

Caterers

» Betty Zlatchin Catering

415.641.8599 David Zlatchin - <u>info@bettyzlatchin.com</u>

In business for over 30 years, Betty Zlatchin Catering brings years of event management and catering experience to the table to ensure your event is fabulous. They use organic, sustainable food from local vendors, bringing these components together in dishes that are both delicious and beautiful to behold. From weddings to corporate dinner galas, every menu they create is customized to match your taste and style of event.



» Carrie Dove Catering

415-460-9995

Jessica Hardley - sales@carriedovecatering.com

Since 2001, Carrie Dove Catering & Events has worked hard to build a team of talented chefs, creative event specialists, captains and wait staff. Our food would most often be characterized as California cuisine, with focus on using high quality and local ingredients. However, over the years, we have customized menus for so many clients, that we are also experienced in cuisine from all over the world! Our tagline, "comfortably elegant", refers to the fact that we put on beautiful events, while treating our clients, staff, and vendors not only professionally, but also like family. We are not limited to providing just great food – we also have a full-time event team, with coordinators who help our clients with design & décor, rentals & equipment, bar service, florals, entertainment, and a host of other event-related services.



» Componere Fine Catering

510.420.0900 Ethan Mantle - <u>ethan@componerefinecatering.com</u> Meaghan Sause Weiss - <u>meaghan@componerefinecatering.com</u>

Called "the cutting edge caterer" by San Francisco magazine, Componere Fine Catering is redefining catering with an industry leading culinary team trained at the best restaurants in the world. Our farm in Marin, run by our co-founder, complements our Green Business Certification and inspires our micro seasonal, custom designed menus. The best food is an important part of the experience, but componere is Latin for "to bring all the parts together," and we know every component is essential. Our service and event production team expertly plans and executes high profile events. Whether it's for 100 or 5000 guests, our mission is the same - to make people happy and craft an experience your guests won't forget.



» Constellation Culinary Group

415.379.8201 Email: <u>eventscas@constellationculinary.com</u>

Constellation Culinary Group is dedicated to providing best-in-class dining experiences for one-of-a-kind events, world-class cultural centers, professional settings, restaurants, and cafés. We firmly believe that nothing brings people together like amazing food—and nothing makes us happier than making those unforgettable connections happen. From our fresh approach to every course to our belief in thoughtful service, sustainably sourced local ingredients, and eco-conscious solutions, you'll find that the spirit of connection is the first ingredient in everything that we do. Our team of culinary experts can create curated events that uniquely align with the California Academy of Sciences experience and mission. They are also available as a stand-alone beverage service company.



» Culinary Eye Catering and Events

415-874-7674 Your Event is Our Specialty - <u>events@Culinaryeye.com</u>

If we were walking into a room together, we would be the ones holding the door open. We believe that life's fondest memories are built not just on great company, but on excellent food, incredible beverages, and a memorable location such as the Cal Academy of Sciences. Add to that an artistic presentation and impeccable service and you have our recipe for the perfect event. We take pride in what we do and pride ourselves on giving you the personal attention you need to make your event exactly how you envision it.



» Foxtail Catering and Events

415.282.2600 Rhonda Davidson - <u>rhonda@foxtailcatering.com</u>

Founded by Chef/ Owner Tommy Halvorson, Foxtail Catering & Events is a full-service event production company with a full suite of capabilities ranging from the simplest request to the most extravagant. Whether it's a cocktail party for 200, a 5 course seated dinner for 350, a3-dayy conference for 2000, or a grand celebration for 2500, Foxtail has the ability to plan every detail of your next event, taking your ideas and turning them into reality. Taking a restaurant approach to menu creation and execution, we source directly from local farms utilizing organic and sustainable produce and proteins as much as possible.



» Global Gourmet Catering

415.965.4968 Elaine Burrel - <u>Elaine@ggcatering.com</u>

Global Gourmet Catering creates incomparable experiences through highly customized food, beverage and event services, using sustainable practices and a customer service driven team to exceed all expectations as a local San Francisco caterer.

» Knight's Catering

415.920.3663 Molly Kelly - <u>info@knightscatering.com</u>

Knight's Catering is a full-service event planning company serving a wide range of clients since 1963. Customizing over 500 events per year, and with 45 years of event experience, Knights can help you plan and execute a truly memorable event that meets your style and budget. While each event and client is unique in their needs, the Knight's objective is constant: ensuring your experience exceeds your expectations.

» <u>McCalls</u>

415.552.8550 Lee Gregory - info@mccallssf.com

McCalls is Bay Area's premier full-service catering and event production company. Over the past 40 years, we have produced thousands of events for a wide range of discerning clients. Our internationally trained culinary team creates diverse, delicious, and sustainable food, served by a highly professional service staff dedicated to ensuring elevated guest experience. McCall's expert mixologists craft classic and innovative, seasonal cocktails using the best local products. They are also available as a stand-alone beverage service company. Please ask for our packages.



» Melon's Catering

650.583.1756 Ann Lyons - <u>info@melonscatering.com</u>

Since its establishment in 1983, Melon's Catering and Events has earned a steady and loyal following of both corporate and private clients by integrating a fine dining experience with one-of-a-kind touches unique to each special event. Innovative menus with an emphasis on the freshest, local, seasonal ingredients, attentive, professional service and creative presentation have made Melon's one of the Bay Area's premier catering and event planning companies. They are also available as a stand-alone beverage service company.









» Taste Catering

415.550.6464 Ext. 128 Christopher Lee - <u>christopher@tastecatering.com</u>

Taste Catering is passionate about food, creating seasonal, sustainable, and delicious menus for their clients. Known as the premiere catering company in the San Francisco Bay Area, they are committed to making each event unique. Taste is dedicated to quality products and services and emphasizes "on-site" food preparation to ensure delicious food. They are community minded, participating in hundreds of charitable events annually. They are also available as a stand-alone beverage service company.







Vendors

While **we welcome clients to bring vendors of their own**, we've curated a list of those that have already worked with the Academy. Should you wish to supply your own vendor, please note that we require an on-site, pre-event walk through with them. See below some vendor recommendations for your event, but you are welcome to bring any of your choice:

Authorized Beverage and Specialty Food Providers

» Meat Wine Cheese / San Francisco Cocktail Club

415-915-0821 Rebecca Lanham - <u>cheers@sfcocktail.club</u>

» Bar Car

415-843-1150 Austin Klein - <u>austin@barcarevents.com</u>

» Bartenders Unlimited

415-454-3731 Andrea Osorio - <u>Andrea@busstaff.com</u> SAN FRANCISCO COCKTAIL CLUB





A.V. / Lighting

» Allegra Entertainment & Events

650.685.8222 Kier LaCrosse - <u>kier@allegraevents.com</u>

» Everything Audio Visual

415.671.3880 Chris Williams - <u>office@everythingav.com</u>

» Got Light

415.863.4300 Sean Shay - <u>sean@got-light.com</u>

» Illuminate Events

415.725.6954 Dan Knight - <u>dan@illuminateeventsinc.com</u>

» Impact Lighting

800.457.7501 Maxx Kurzunski - <u>maxxk@impactsf.com</u>

» JL Imagination

415-830-2241 Patty Pedreschi - <u>info@jlimagination.com</u>

» The Lux Productions

707.939.1200 (0) 415.939.3223 (C) Jared Villarreal - <u>jared@thelux.com</u>

» Last Wave Productions

408.891.8032 Maxwell Alegria - <u>max@lastwaveproductions.com</u>





got light.









LAST WAVE PRODUCTIONS

Production Company & Meeting Planner

» Erickson Sound Production

415-216-5809 (c) 415-432-9950 (o) Nils Erickson - <u>nils@ericksonsoundproductions.com</u>

» Aurice Guyton Events

510-731-4425 Aurice Guyton, Event Producer - <u>aurice@auriceguyton.com</u>





Entertainment

» Denon & Doyle Entertainment

415.861.5021 Sue Doyle - <u>sue@djay.com</u>

» Entire Productions

415.291.9191 Natasha Miller - <u>natasha@entireproductions.com</u>

» Gregangelo's Velocity Arts & Entertainment

415.664.0095 Gregangelo - <u>velocitysf@gregangelo.com</u>

» Hush Concerts / Silent Disco

1.833.487.4872 John Miles - <u>john@hushconcerts.com</u>

» Innovative Entertainment

415.552.1258 Kerri Becker - <u>kerri@inn-entertainment.com</u>

» Pop Fiction - Northern California's Premier Band

415.717-9802 Dan Meblin - <u>Dan@popfictionlive.com</u>







HUSH concerts





Photo Booth / Photography

» Say Yeah! Photo Booth

415.944.7505 Alex Yow - info@savvaphotobooth.com

» Snap Fiesta

855.762.7343 Gene Kosoy - <u>gene@snapfiesta.com</u>

» Vanity Studio

415.504.2943 Chanda Dawson - <u>chanda@thevanityportraitstudio.com</u>

» Drew Altizer Photography

415.812.2500 Tara Crabtree - <u>booking@drewaltizer.com</u>

» Michelle Walker Photography

415.235.5400 Michelle Walker - <u>michelle@michellewalker.com</u>

» Orange Photography

415.505.6172 Gene Hwang - <u>genex@orangephotography.com</u>

» SF Booths

415-604-8446 Toby Proescher - <u>hello@sfbooths.com</u>

» Jim Vetter Photography

415-789-6150 Jim Vetter - jim@jimvetter.com













SFBOOTHS



Rentals / Decor

» Abbey Party Rents

(415) 715-6911 ex 1008 Cristina Ramos - <u>cristina@fulcrumgroup.events</u>

» AFR Furniture Rental

510.754.8023 Joanne Si - <u>jsi@rentfurniture.com</u>

» Bright Event Rentals

707.940.6060 Amber Pizante - <u>apizante@brightrentals.com</u>

» **Blueprint Studios**

415.922.9004 Lynsey Martin - <u>lynsey@blueprintstudios.com</u>

» Novo Studio (formerly Dekko88)

650.307.7979 Sherry Landi - <u>sherry@dekko88.com</u>

» Hensley Event Resources

650.692.7007 Michael Douglas - <u>mdouglas@hensleyeventresources.com</u>

» Standard Party Rentals

510.232.5030 n/a - n/a











Transportation / Parking

» Soiree

415.284.9700 n/a - <u>info@soireevalet.com</u>

» Pure Luxury Transportation

415.777.5777 n/a - n/a

Team Building

» Rock and Roll Team Building

808.230.1630 Ciaran Gribbin - <u>ciaran.gribbin@rockandrollteambuilding.com</u>

» Tiny B Chocolates

650.644.8899 Andrei Stoica - <u>andrei@tinybchocolate.com</u>

» Over the Wall Thinking

704.236.4575 Andy - <u>Andy@OTWthinking.com</u>

» Watson Adventure

1-877-946-4868 n/a - n/a

Florist

» Sharla Flock

415.668.9905 Sharla Flock - <u>sharla@sharlaflockdesigns.com</u>



PURE LUXURY
TRANSPORTATION
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» Garden Party SF

408.603.6034 Melissa Tjogas - Info@gardenpartysf.com

» Flower Casita

707.559.5243 Tali - <u>events@flowercasita.com</u>



DJ

» Love in the Mix

415.689.0471 n/a - <u>info@loveinthemix.com</u>

