PRIVATE EVENTS
We love hosting private events at Starline Social Club!

Housed in a historic three story Victorian building in Uptown Oakland, the Starline Social Club is a bar, restaurant and performance venue. Our unique and historical building is one-of-a-kind, a true Oakland treasure. We have a versatile space, three separate venues available for private rentals, and provide in-house food and bar service, audiovisual service, and production and styling options.

Traditional to edgy, relaxed to formal, 30 people to 450 people, we host a wide variety of diverse and creative events, open to all ages. Some parties take place in the second floor ballroom, some smaller groups love the dim romantic speakeasy feel of the Explorers Club. Some have cocktail hour in the downstairs bar before dinner upstairs. We are happy to host more traditional wedding parties with sit down dinners and a first dance, and also the less traditional- those who just want to have a great party with music and food, or those that want to rethink what a commitment ceremony can be all together. Some couples hop on the Starline stage and get married in front of their adoring families and friends, others have ceremonies in the many beautiful parks, hills, mountains, beaches and forests that surround Oakland, and then come to the Starline to party the night away. There are lots of possibilities as to how to use the building, and we are always open to new ideas.
The following information will help you begin to plan your event, and understand our offerings and pricing. We are happy to work with you to make your event unique and memorable, and we pride ourselves on our ability to be flexible to each renter’s specific needs and visions.

Please don’t hesitate to get in touch with our Private Rentals Manager, Guia Nocon, to schedule a site visit, ask questions, or to request an estimate for your event. You can email her at guia@starlinesocialclub.com.

We can’t wait to work with you.
LOCATION

Opened in May of 2015, the Starline Social Club has a diverse and loving crowd of regulars, a talented and familial staff, and are known for our progressive and creative programming, hosting dance parties, music performances, and non-profit fundraisers that benefit Oakland youth, Oakland families, education and the arts in the Bay Area, and issues of environmental and social justice. Our central downtown Oakland location makes it an accessible and practical space for Bay Area wedding parties. We are ten minutes from Jack London Square and the Claremont Hotel, and blocks away from numerous downtown bars and restaurants. No sound restrictions mean you can make noise and party until 2am if you choose to! We have free parking for fifty cars in the adjacent lot. Regrettably, the ballroom is accessible by stairs only.

MUSIC

Our second floor ballroom has all the features of a modern mid sized music venue, proudly offering use of a Meyer Sound System, as well as advanced lighting and projection capacity. Our sound system has been custom built for our space, and we have a staff of skilled technicians to help with all your audio and visual needs. The Explorers Club also features a Meyer Sound System and piano. We have several microphones, and turntables available for DJs to use. So whether you just need a mic on stage for some toasts and a set up for a DJ, or if you want to project a slide show and have a full lineup of live bands, we have you covered.

FOOD & DRINKS

The Starline Social Club has a celebrated bar and food program. We provide daily dinner service in our bar and restaurant, and also offer in-house catering for all styles of events. We are happy to work with you to create a personalized menu that fits your budget, style and taste. All ingredients are responsibly and sustainably sourced from local and organic vendors. If you prefer to use your own caterer, we make that easy as well. There is no charge to bring in an outside caterer, though they won’t have access to our kitchen. There is a kitchen buy out option if your caterer requires use of our kitchen. Our bar program is the backbone of what we do here, and our cocktail menu is one that has people returning again and again. We love working with you to design your unique bar menu with select beers, wines and signature cocktails.
HEAD CHEF: NATE BERRIGAN-DUNLOP

Raised in Oakland, Nate is an accomplished chef who has been cooking professionally for more than a decade. He began his career at longtime Bay Area landmark Bay Wolf before working at San Francisco's famed Boulevard and later Pizzaiolo and Penrose in Oakland. He is skilled in French culinary techniques as well as Mediterranean and Moroccan cuisine. Committed to using local, sustainable products, Nate is often browsing the stands at nearby farmers markets and connecting with vendors face to face. When he isn't at Starline creating quality dishes, he can be found planning his next tattoo (he currently has 21 knives and a portrait of a wild boar fighting an octopus), playing with his pugs, Dr. Porkchop and Lt. Applesauce, or preparing meals for his wife, Elyce. He is a level 4 Krav Maga practitioner and dedicated fan of the Warriors, A's, and Raiders.

BAR MANAGER: ALEX MAYNARD

Alex Maynard was born and raised in Oakland, CA. Getting his first start in the culinary industry at the age of 14, as a prep cook at Oliveto. At 16, he moved to New York City with his family, with visions of going to culinary school and becoming a chef. By 21 he was working in New York City bars full time and found a seamless match. An apprenticeship with a renowned mixologist gave Alex the tools to further his craft and test his skills in bars in other parts of the country--namely Miami and San Diego. Alex is now a co-owner and the bar manager at Starline, where he has built an accessible and versatile bar program that values creativity and fun, and strives to help every guest feel at home.
BALLROOM

The second story ballroom features an original sprung wood floor (a hallmark of many dance halls built in the late 19th century), north-west facing windows, original built in booth seating for 30, a stage, a balcony, a bar, 25 ft. ceilings with an attic above, and a green room on the third floor. White walls with black trim, wood accents, milk glass pendant light fixtures, and the elegant, simple details speak of an earlier time, while acting as a blank canvas for renters, wedding parties and stylists to transform the space for any occasion. Sunset light streams through the large windows, and dim lights with plenty of candles makes for the perfect lighting once the sun goes down.

Standing capacity 400
Banquet seating 80-100 (w/ space for dance floor) Banquet seating 130-150 (w/o space for dance floor)

Wedding Ballroom Rental Fee: 3500 (Includes a 5 hour event, day-of site facilitation, and access at 9am.)
Wedding Bar Minimum: 2500
General Event Ballroom Rental Fee: 2500 (Includes a 5 hour event, and 1 hour of set up.)
General Event Ballroom Bar Minimum: 2500 (Includes glassware.)
AV Package: 350 (includes access to professional sound system, video projection, and lighting.)
AV Technician (required for DJ and live music): 35/hr

Coat Check: 35/hr
Bartender/Server: 35/hr
Professional security: 40/hr
Green room rental: 150
Large party janitorial: Included
Floor management: Included
Additional event hours: 300/hr. Additional strike hours: 100/hr.
Kitchen buyout fee (for full use of kitchen and refrigeration): 5,000

Provided furniture:
Built in booth seating for 30
8 Cocktail tables 30” rounds
Client responsible for renting additional chairs, tables, linens.
SOCIAL CLUB

The cavernous bar downstairs features the original pressed tin ceiling and plaster walls, and the newer additions of a curved asymmetrical wood bar, booth seating, and a plethora of palms, ferns and cacti. With the sunset beaming in, the space transports guests to another time and place. Yet, at its heart, characteristic of Oakland and the artists that dreamed up the renovation of this 1893 Oakland treasure. Relics hang on the wall from the years when this space was an Odd Fellows Hall; bartenders blast eclectic music that spans the last 100 years.

Although our restaurant and bar are normally open to the public from 5pm-2am daily, we do offer buy out options. You can rent this space for a private party any week or weekend evening until 8pm. Rentals after 8pm are considered all-night buy outs.

Standing capacity: 100
Seated capacity: Mixed seating, 62 seats

Social Club rental before 3pm: 200/hr + 400/hr bar minimum
Social Club rental 3pm-8pm: 500/hr + 1000/hr bar minimum

AV Technician (required for DJ and live music): 35/hr
Access to sound system: Included (No charge for plug in device. We provide an ipad)
Large party janitorial: Included
Floor management: Included
Security: 40/hr

Provided furniture: Mixed seating and tables (bar + tables)
Extras: Small stage perfect for a duet or trio
EXPLORERS CLUB

Explorers Club is our still-kind-of-secret “back room” located next to the Social Club (our bar and restaurant) on street level. It’s accessible only through the bar, speakeasy style. Black ceilings, a large crystal chandelier, dim romantic lighting, and plaster walls - this room is equipped with a professional sound system, its own bar, and a piano. No windows to the outside world- transport yourself. Pretend it’s dark outside at 7pm in July. This is your space to do with what you want.

Standing capacity without furniture: 80
Seated capacity: Mixed seating, 15 seats

Room Rental: $500 (for 5 hour event with access one hour prior to event start time.)
Bar Minimum: $500
Additional Rental Hours: $200/hr after 5 hrs
AV technician (required for DJ and live music): 35/hr
Large party janitorial: Included
Floor management: Included

Provided furniture: 3-4 cocktail tables, booth seating, bench seating
Client responsible for renting additional chairs, tables, linens.
EVERYTHING ALL NIGHT

For larger parties or for those who want to have the privacy and freedom of having the whole building to yourself, you have the option of renting both levels of the Starline for a night. Bring in an outside caterer for no extra charge, or have the Starline kitchen staff cater your meal.

All night, whole building buyout option:

Thurs-Sat 7k rental + 15k food and beverage minimum
Sunday-Wednesday: 7k rental + 10k food and bar minimum

Standing capacity 500
Seated meals not available for guest count above 150.

Rental fee Includes a 5 hour event, day-of site facilitation, and access at 9am.)

AV Package: 350 (includes access to professional sound system, video projection, and lighting.)
AV Technician (required for DJ and live music): 35/hr

Coat Check: 35/hr
Professional security: 1 included in rental price, additional guards 40/hr
Green room rental: Included
Large party janitorial: Included
Floor management: Included
Additional event hours: 300/hr. Additional strike hours: 100/hr.
Kitchen buyout fee: Included (Option to have in house or outside catering)
PRIVATE EVENTS FOOD MENU

We provide the option of in-house catering for private events and are happy to work with you to find a menu that fits your budget, taste, and style. We proudly use ingredients that are sourced responsibly and locally from organic and sustainable sources, and encourage you to come have a meal in our main bar and restaurant to get a feel for our style of cooking.

We offer family-style seated service, buffet, food stations (placed), and passed food service. Below are some menu items that work for these types of service. We hope that this gives you an idea of what we offer and are capable of, though you are not limited to these items. We can always add items to make sure you have your favorite vegetable represented, have an 100% vegan menu or something special to please everyone from your mother-in-law to your CEO! Just ask us. We are always happy to accommodate special requests and we’ll always do our best to make sure you’re nothing but excited about your menu. Starline’s in-house menu changes daily based on seasonality and we will ensure the ingredients used in your menu reflect what’s in season.

We do our best to give you a menu one week prior to the event that 100% accurately reflects what will be served. Please notify us of allergies or dietary restrictions when booking your party.

Food prices below do not include service staff. Required staffing will be determined at the discretion of Starline Social Club based on guest count, event details, and service style. Applicable cost will be reflected in your event estimate.

V: Vegetarian
VV: Vegan
GF: Gluten Free
DF: Dairy Free
FOOD STATIONS / PASSED

In this scenario, there is no seated meal. Guests sit in the built-in booths and any additional seating/tables the client chooses to rent, and stand around cocktail tables. Food service takes place on 2-3 tables set up in the ballroom, and typically food comes out steadily for two hours. (Different timing is possible.) Starline cooks are behind the tables, prepping food on their own bar-height tables, and setting food down for guests to enjoy. They keep things fresh and paced according to demand. Food is continuously made and placed on the tables. Suggested salad-size plates and forks or compostables. Passed food may be added to this scenario for an additional per person price. Passed food can happen in any venue, upstairs or down. You could have passed apps during cocktail hour downstairs in the bar before coming to the ballroom for dinner, or you could have passed food all night, with no stations or seated meal.

Choose from items below for the food station or passed set up.

Antipasti
- Olives and spiced nuts (VV, DF, GF) $3/person
- Padrons or shishito peppers with lime and sea salt (VV, DF, GF) $5/person
- Assorted cheeses with Acme bread (may substitute gluten free crackers at no additional charge) $12/person
- Assorted charcuterie and cheese with Acme bread (may substitute gluten free crackers at no additional charge) $20/person
- Beet hummus (VV, DF, GF) with Acme bread (may substitute gluten free crackers at no additional charge) $9/person
- House pickles (VV, DF, GF) $4/person
- Crostini with baba ganoush and ricotta salata (V) $6/person
- Crostini with asparagus puree and grana (V) $6/person

Raw Bar
- Halibut crudo toasts with Meyer lemon & chives (DF) $9/person
● Salmon crudo with sweet summer corn, tomatoes, and basil (GF, DF) $9/person
● Assorted crudo with garnish of watermelon radish, micro greens and citrus vinaigrette (GF, DF) $10/person
● Steak tartare with fried lotus root, castelvetrano olives and cilantro, served with toasts or lettuce cups (GF option) $11/person
● Oysters and rosé mignonette (DF, GF) Priced upon request

Fish
● Little gems or Belgian endive with local king salmon and crème fraîche (GF) $9/person
● Salmon rillettes toasts $8/person
● Belgian endive with Oregon Bay shrimp, aioli, chives, and lime (DF) $7/person

Fried
● Fried russet potatoes with cilantro aioli (V, GF) $4/person
● Falafel with cucumbers, yogurt, and cilantro (V, GF) $6/person
● Mini corn dogs with honey mustard and sumac $4/person
● Onion rings with aleppo pepper and spicy aioli (DF, V, VV) $4/person
● Arancini with taleggio cheese and saffron (V) $6/person
● Fried padron peppers with lime and sea salt (DF, GF, V, VV) $4/person

Grilled
● Grilled seasonal vegetable skewers with chimichurri (V) $5/person
● Tagine grilled shrimp skewers (GF, DF) $10/person
● Tagine chicken skewers (GF, DF) $8/person
● Petite filet skewers with ginger and garlic (GF, DF) $12/person
● Marinated pork loin skewers (GF, DF) $10/person
**FAMILY STYLE**

Family-style service is how we do seated meals. Each table gets a platter of each dish with the appropriate number of servings of each item. Guests are welcome to serve themselves, with assistance from serving staff. In this scenario, guests who are seated in the built-in booths are served individually with platted dinners as there is not space on their tables for family-style service. Due to the small size of our kitchen, and the logistics of serving hot food to 150 people, depending on the menu and the guest count, it can take up to 45 minutes to get every table served. We are unable to accommodate individual plated service.

The below items are also possible for BUFFET service. Those annoying buffet lines are unfortunately inevitable with buffet service, and due to the small size of our kitchen, pauses in service are sometimes necessary to refill/restock items. For this reason we encourage food stations instead. Buffet service works best for guest counts of 100 or less.
Salads
- Salmon crudo with sweet summer corn, tomatoes, and basil (GF, DF) $15/person
- Little gems with June pride peaches, French feta, tarragon, and nigella (V, GF) $13/person
- Star Route Farms romaine with anchovy, lemon, and grana (GF) $14/person
- County Line Harvest baby chicories with French feta, Asian pear, tarragon and nigella (V) $13/person
- Seasonal vegan composed salad (GF, VV, DF) $13/person

Mains
- Falafel with cucumbers, yogurt, and cilantro (V, GF) $14/person
- Seasonal local fish with salsa verde (GF, DF) $26/person
- Braised beef short ribs or braised pork shoulder with mint salsa verde (GF, DF) $25/person
- Braised Moroccan chicken legs with pistachios and currants (GF) $23/person
- Braised duck legs with pistachios, currants, preserved lemon, and cilantro $30/person
- Tagine chicken skewers with turmeric yogurt, pistachios, currants and cilantro (GF) $23/person
- Prime rib with the fixins $33/person

Sides
- Roasted seasonal vegetables (VV, GF, DF) $10/person
- Couscous with cinnamon and extra virgin olive oil (VV, GF, DF) $10/person
- Chickpeas with spiced mirepoix and nigella (VV, GF, DF) $10/person
- Garlic mashed potatoes (V, GF) $10/person
- Seasonal vegetables with sumac $6/person
- Anson Mills polenta with grana $6/person
Desserts

- House-made strawberry shortcake (V) $10/person
- Assorted cookies (V, VV & GF available) $7/person
- Dream Fluff Donuts (V) $5/person
- Coffee service (decaf / regular drip) stationed $4/person (only available stationed)

*Custom desserts available upon request. You are welcome to bring your own dessert at no extra charge. Please arrange details with the event manager.

Brunch

- Little Gems lettuce with Bosc pears, French feta, and nigella $12/person
- Grilled asparagus with charred lime and ricotta salata $6/person
- Farro verde with spring vegetables and cilantro $6/person
- Frittata with seasonal vegetables $7/person
- Frittata with bacon and seasonal vegetables $8/person
- Tagine chicken skewers with currants and pistachios $18/person
- Roasted bacon $5/person
- Fried russet potatoes $4/person
- Coffee service (decaf / regular drip) stationed $4/person (only available stationed)

Midnight Snacks (Passed or Buffet)

- Mini corn dogs with honey mustard and sumac $4/person
- Onion rings with aleppo pepper and spicy aioli (DF, V, VV) $4/person
- Arancini with taleggio cheese and saffron (V) $6/person
- Fried russet potatoes with spicy aioli $4/person
- Fried padron peppers with lime and sea salt (DF, GF, V, VV) $4/person
TESTIMONIALS

Our wedding reception was at Starline and it could not have been a more perfect fit for us. Our vision was simple yet elegant with good food and drinks. Starline exceeded our expectations and we received multiple comments from our guests that the food was excellent! The road to Starline was also smooth and stress-free. Starline was on our list of places to try, but little did we know that they held special events in their upstairs ballroom until we met Calvin of Jack and Ginger Studios. He had high praises for Starline and the entire staff and basically, we went with our gut and trusted that Starline would be the venue for us. Everything fell into place and we had the best and memorable time celebrating our wedding.

Joan and Romnee June 5, 2016

Jordan and I just relocated to Oakland from the east coast. We wanted to use our wedding as an opportunity to show our intimate group of friends and family some of our favorite spots in our new neighborhood. We wanted a reception space that was unique, warm and inviting, and offered our guests exceptional food and a wide selection of craft cocktails. Starline Social Club did not disappoint. We planned our wedding in a few short months, and the staff helped to create the exact atmosphere and decor that we were looking for: cool and laid back with an eclectic and vintage feel. They were incredibly attentive to detail and our guests (including our photographers) could not stop talking about how much they loved the space, food, and drinks. Starline Social Club is the perfect venue for folks looking for a unique, non-traditional reception or event space.

Emily and Jordan July 8, 2016
We were looking for a space in a historic building in the Oakland that we could make our own for our casual wedding and reception for our 140 guests. We needed a good sound system for the dance party portion too. The Starline has great drinks, food, staff and ballroom space, everything we needed to host our wedding. Olivia and her team were very helpful, organized and fun, we had an amazing night, wish we could do it again every month!

Nina and Erik June 24, 2016

Our relationship began due to our mutual love of music, much of Billy's time is spent teaching and playing music and probably most of our dates are spent going to see shows. We even got engaged at Graceland! So, it was always clear that music was going to be a big part of our wedding day and that the venue chosen would need to accommodate that. We started frequenting the Starline for a while before we got engaged and even on our first visit, saw familiar faces of bartenders we knew and felt instantly at home. It wasn't until later that our friends mentioned going to a show in the ballroom that isdawned on us that this could be a great venue for our wedding. We loved the decor of the bar but upon going upstairs, we really loved the space and the fact that it felt unchanged from its 1893 Odd Fellows Hall origins. One of the saddest things for me is when someone takes over a historic space and “modernizes” it beyond recognition. Thankfully, that isn't the case with the Starline.

We live only a couple miles from the Starline and Billy's music school is in nearby downtown Oakland. Supporting the local community is important to us. We couldn't have imagined having the wedding anywhere else and are so pleased with how it turned out and felt like "US". I feel very lucky to have been able to enjoy my wedding day so fully because I wasn't busy stressing or worrying about the details because we knew Olivia and the Starline the staff had it
under control. Working with Olivia was very enjoyable, not only because of her skill, but also the sincerity with which she communicated with us about our wedding. No matter how many times we’ve gone back and forth with questions, it felt like she truly cared about us and our event and we weren’t just another wedding couple renting the space. That and the flexibility we were given for our event is something I don’t believe we would have received elsewhere.

We have had the most wonderful feedback from friends and family about the space, bartenders and entire Starline staff. Everyone thought the food was absolutely delicious - even the picky ones! There was no sad, dry chicken here! The drinks were wonderful, including our signature cocktail - the heminguey daiquiri - for our 1930’s cuban nights theme but reimagined with tequila to keep the guests peppy! The wine and beer list is awesome and the bartenders are so efficient that even with 170 people in attendance - there was never a line to get a drink.

We love the fact that we will continue to visit the Starline often for dinner, drinks or a show and let the wonderful memories continue on.

Billy & Val September 4, 2016