



TEMPLE

N I G H T C L U B





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Situated in the heart of San Francisco's SOMA district, Temple Nightclub is host to a world-class nightlife experience in an amazing audio-visual environment.

Temple Nightclub is San Francisco's first award-winning Green venue in the nation. Conveniently located just steps away from Moscone Center, Temple has been host to a variety of special events.

The venue houses four rooms, each with it's own unique environment. Temple's modular space is ideal for your next corporate party, cocktail or wedding reception, launch party, benefit, fashion show and live entertainment. Temple offers 20,000 square feet of space and can accommodate up to 1,000 guests on two distinct levels.

Prana Restaurant is conveniently located inside of Temple Nightclub. Prana's progressive, organic menu reveals elements of East meets West in fusion dining. Prana's in-house catering team ensures client satisfaction for each and every event.

Our experienced sales staff can assist you from beginning to end with full event production and party planning. With such limitless possibilities, Temple is the perfect venue to hold your next private event.

If you have any questions or would like any additional information, please do not hesitate to call for a personal tour of the venue. For additional photos/videos of our venue, please visit us online at www.templestf.com.







ENVIRONMENTS





THE ROOM

Accommodates up to 750 people
 Square Feet (still need this info!)
 Stand Up: 650 people
 Stage: 16 ft x 12 ft
 Sit down dinner: 100-150
 White leather booths & sofas,
 glass side tables
 Martin Audio Sound System
 LED Lighting, Intelligent Lighting
 3, 5 x 6 frosted glass screens for
 visual projections
 DJ Booth
 Ancient Asian Antiquities
 Elevated Bottle Service Seating Area
 2 Full Bars

THE SOUND

8 Martin Audio Full Range cabinets, cascading across room
 8 Martin Audio Sub cabinets (6 flanking the stage and 2 in the back of the room)
 2 Martin Audio 12" Cabinets (DJ booth monitors on stands)
 1 Allen and Heath ZED 428 (feeds the amps from the side of the stage)
 4 Yamaha floor wedges (driven by crown amps)
 1 16-Channel snake
 1 Pioneer DJM800 (4 channel mixer)
 2 Pioneer CDJ2000
 2 Technics 1200 turntables
 *All speakers are powered by Martin Audio amplifiers fed by Martin Audio sound processors

LIGHTING & VISUALS

8 Elation Designspot
 250 Moving Lights
 2 Three-Axis Moving Projectors
 48 iColor MRg2 Column LEDs
 8 iFresco Wall Wash LEDs
 4 ColorBlast Stage Wash LEDs
 1 Trinity Full Color Laser
 2 LN2 Cryogenic Cannons
 1 Cuelux Lighting Control Software
 1 Antari High Output Hazer
 1 Roscoe Ground Fogger

HD Video System Specifications:

1 BenQ SP820 XGA Projector
 3 Sanyo PDG-DWL WXGA Projector
 1 ViewSonic PJD6221 XGA 3D Projector
 1 Ediol V8 Video Mixer
 1 Modul8 Media Server Software
 1 Drop down screen above stage

The whole system is HD, run over HD15 cables.

The Lighting and Video software are networked and can be treated as a single entity.

The BPM of the lighting chases can be controlled the Pioneer DJM-800 mixer

Visual content may be sequenced in Ableton Live for precise cue points.

The Viewsonic is 3D capable, but would require the client to provide shutter glasses.

The system is controllable via iPhone.

The Shrine

Housing Prana Restaurant, The Shrine Room is Temple's flagship room. With flushed white walls and white leather banquettes encasing the perimeter, guests can sit back, relax and take in the soothing ambiance of their surroundings, or people-watch from the Mezzanine level above the main floor.







THE ROOM

- Accommodates 50-150 people
- 1,148 Square Feet
- Stand Up: 150 people
- White leather sofas
- Glass side tables for bottle service
- Martin Audio Sound System
- LED Lighting, Intelligent Lighting
- Modular Walls
- Customized DJ Booth, with laptop shelves built into DJ Booth
- 40, 13-inch monitors for logo placement and/or visuals
- Full Bar

THE SOUND

- 4 Martin Audio ceiling mounted 12" horn full range cabinets
- 2 Martin Audio ceiling mounted 10" horn full range cabinets
- 2 Martin Audio dual 15" sub enclosures
- 2 Martin Audio 12" horn full range booth monitors
- 1 Furman power conditioner
- 1 Allen and Heath XONE:92 6 channel mixer
- 2 Pioneer cdj1000mk3
- 2 Technics sl1200 turntables
- *All speakers are powered by Martin Audio amplifiers fed by Martin Audio sound processors

LIGHTING & VISUALS

- 43 LEDs flush mounted ceiling fixtures
- 11 LEDs mini pars, controlled by a LEDION controller
- 8 LED booth lights mounted in cases, controlled by a rainbow pp

The Destiny Lounge

Located on the lower level next to The Catacombs, The Destiny Lounge is ideal for parties from 50- 150 people. With cushioned vinyl walls made to reflect the LED Lighting and Intelligent Lightning, this room can be set to any color in the spectrum.







THE ROOM

Accommodates 350 people
2,596 Square Feet
Martin Audio Sound System
Intelligent Lighting
Enclosed DJ Booth
Modular Walls & furniture
Black Couches w/ glass end tables
Full Bar

THE SOUND

8 MARTIN AUDIO full range 12" horn enclosures flown in clusters
6 MARTIN AUDIO SUB cabinets
4 18" cabs and 2 dual 15" cabs
1 MARTIN AUDIO 12" horn booth monitors ceiling mounted with protection
2 Furman power conditioners
1 Allen and Heath XONE:92 6 channel mixer
2 Pioneer cdj 1000 mk3
2 Technics sl1200 turntables
*All speakers are powered by Martin Audio amplifiers fed by Martin Audio sound processors

LIGHTING & VISUALS

4 Elation moving light, controlled by elation software running on a PC laptop
21 Mini LED spots on a tract system
7 small spots lighting seating areas and walkways
2 54" Flatscreen TV's on either side of the DJ booth for branding

The Catacombs

With limestone columns and dimly lit passages and ancient statuary, this room truly has an underground atmosphere. The Catacombs can accommodate 350 people and boasts another amazing Martin Audio Sound System, intelligent lighting, enclosed DJ Booth and full bar.





DINING





Beverage Service

PACKAGE A

Well—Smirnoff Vodka, Gordons Gin, Crusan Rum, El Charro Tequila

House Wines—Red Truck, White Truck

Bottled Beer—Heineken, Corona, Bud Light

Draft Beer—Big Daddy Speakeasy, Boont Amber Ale, Trumer Pils, Sudwerk Heffeweisen

Soda—Pepsi, Diet Pepsi, Sierra Mist, Club, Tonic

Juice—Cranberry, Orange, Grapefruit, Pineapple

Water—Crystal Geysler

PACKAGE B

Vodka—Absolut, Absolut Mandarin, Absolut Peach, Effen Black Cherry, Effen Raspberry, Stolichnaya, Stolichnaya Vanilla, Stolichnaya Blueberry, Skyy, Skyy Citrus, Skyy Pineapple, Ciroc

Rum—Cruzan Coconut, Captain Morgans Spiced, Bacardi Silver Bacardi Gold

Gin—Saphire, Tanqueray, 209 gin

Tequila—Herradura Silver

Whiskey, Bourbon, Scotch—Jameson's Irish Whiskey, Seagrams 7, Seagrams v.o., Makers Mark, JackDaniels, Dewars White Label

PACKAGE C

Vodka—Kettle One, Kettle One Citron, Belvedere, Grey Goose

Tequila—Don Julio Blanco, Don Julio Anjeo, Corozo Reposado, Corzo Anjeo, Patron Silver

Whiskey, Cognac, Scotch—Remy VSOP, Hennessy VS, Hennessy VSOP, Johnny Walker Black Label, Glenlivet, Glenfiddich, Oban, Talisker



PACKAGE A

Artichoke Fritters with Curry Mayonnaise
 Crab & Sweet White Corn Cakes, Skillet Fried, Coconut Crust, Kaffir Lime Aioli
 Grilled Flank Steak on Garlic Crostini with Curry Remoulade
 Kobe Beef Sliders, Caramelized Onion, Mango Chutney Aioli and Banana Ketchup
 Yucca Croquettes with Smoked Chile Aioli
 Chicken Satay with Spicy Peanut Sauce

PACKAGE B

Chicken Tikka Masala in Crispy Filo Cups with Mint Yogurt
 Crab & Sweet White Corn Cakes, Skillet Fried, Coconut Crust, Kaffir Lime Aioli
 Gorgonzola Mousse on Garlic Crostini with Bosc Pears
 Kobe Beef Sliders, Caramelized Onion, Mango Chutney Aioli and Banana Ketchup
 Spicy Tuna Tartar served on Crispy Wonton Cups, drizzled with Ponzu and Mango Brunoise
 Wild Mushroom & Sun Dried Tomato Rolls with Peanut-Hoi Sin Sauce
 Yam Fritters with Chipotle Peanut Sauce
 Beef Satay with Five Spice Ginger Glaze

PACKAGE C

Five-Spice Duck Imperial Rolls with Pomegranate sweet & sour
 Grilled Flank Steak on Garlic Crostini with Curry Remoulade
 Shrimp Tempura with Ponzu Sauce
 Spicy Corn Puffs
 Chicken Tikka Masala in Crispy Filo Cups with Mint Yogurt
 Crab & Sweet White Corn Cakes, Skillet Fried, Coconut Crust, Kaffir Lime Aioli
 Gorgonzola Mousse on Garlic Crostini with Bosc Pears
 Kobe Beef Sliders, Caramelized Onion, Mango Chutney Aioli and Banana Ketchup
 Pork Satay with Sweet & Spicy Chili Garlic Sauce
 Spicy Tuna Tartar served on Crispy Wonton Cups, drizzled with Ponzu and Mango Brunoise
 Wild Mushroom & Sun Dried Tomato Rolls with Peanut-Hoi Sin Sauce
 Yam Fritters with Chipotle Peanut Sauce



Hors d'Oeuvres

PACKAGE D

Coconut Prawns with Papaya-Ginger Coulis
 Curried Chicken Empanadas with Chile Cream
 Grilled Flank Steak on Garlic Crostini with Curry Remoulade
 Shiitake Mushroom, Sundried Tomato & Opal Basil Spring Rolls
 Chicken Tikka Masala in Crispy Filo Cups with Mint Yogurt
 Crab & Sweet White Corn Cakes, Skillet Fried, Coconut Crust, Kaffir Lime Aioli
 Gorgonzola Mousse on Garlic Crostini with Bosc Pears
 Kobe Beef Sliders, Caramelized Onion, Mango Chutney Aioli and Banana Ketchup
 Pork Satay with Sweet & Spicy Chili Garlic Sauce
 Spicy Tuna Tartar served on Crispy Wonton Cups, drizzled with Ponzu and Mango Brunoise
 Wild Mushroom & Sun Dried Tomato Rolls with Peanut-Hoi Sin Sauce
 Yam Fritters with Chipotle Peanut Sauce
 Assorted Petit Fours—Chocolate Truffles, Mini Eclairs, Mousse-Filled Chocolate Tulips, Mini Fruit Tarts

PACKAGE E

Coconut Prawns with Papaya-Ginger Coulis
 Endive Spears Stuffed with Herbed Goat Cheese
 Mushrooms Caps Stuffed with Sweet Italian Sausage
 Mozzarella Sticks with Spicy Sauce
 Sesame Crusted Ahi Tuna with Ginger soy Glaze on Wonton
 Curried Chicken Empanadas with Chile Cream
 Grilled Flank Steak on Garlic Crostini with Curry Remoulade
 Shiitake Mushroom, Sundried Tomato & Opal Basil Spring Rolls
 Chicken Tikka Masala in Crispy Filo Cups with Mint Yogurt
 Crab & Sweet White Corn Cakes, Skillet Fried, Coconut Crust, Kaffir Lime Aioli
 Gorgonzola Mousse on Garlic Crostini with Bosc Pears
 Kobe Beef Sliders, Caramelized Onion, Mango Chutney Aioli and Banana Ketchup
 Spicy Tuna Tartar served on Crispy Wonton Cups, drizzled with Ponzu and Mango Brunoise
 Wild Mushroom & Sun Dried Tomato Rolls with Peanut-Hoi Sin Sauce
 Yam Fritters with Chipotle Peanut Sauce
 Assorted Petit Fours—Chocolate Truffles, Mini Eclairs, Mousse-Filled Chocolate Tulips, Mini Fruit Tarts





STAFFING

Onsite Events Manager
Security
Door Personnel
Photographer
Complimentary Coat Check
Audio/Visual Technician
Host and Greeters
Full-Service Restaurant Onsite
Bar Staffing

AMENITIES

Full Service Event Planning and Production
Table and Bottle Service
High-Speed Wireless Internet
Talent Booking (DJ's, live music)
Modular Stage/Space
Original Artwork Murals
Front and Back Entrances (with ADA access)
Convenient Load-In and Load-Out Areas
Décor and Props
Transportation Services
Wheelchair access on 2 floors

ACCESS

BART and MUNI Accessible
1½ blocks from Moscone Center
1 block from CalTrans
Walking distance from all major hotels

CLIENTS

Aardvark
Academy of Art San Francisco
Accenture
Activision
Apple
Black Rock Foundation
Clear Channel
Craigslist Foundation
CNET
FastCompany.com
Hennessy
IGN
Industrial Designers Society of America
Lucas Films
Microsoft
Nameco Bandai
Obama Victory Fund
Oracle
Pacific Gas & Electric
PC Tools
Quinn Street
Recording Academy
Salesforce.com
SF Convention Visitors Bureau
SF Department of Environment
SF Film Commission
SF International Asian Film Festival
SF International Film Festival
San Francisco Magazine
Stub Hub
Symantec
UCSF

Etcetera

Our professional staff and facilities has played host to many prestigious companies and organizations (a few of whom are listed below). We look forward to adding you to that list.







WELCOME



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