

CATERING GUIDELINES

Fairmont San Francisco's culinary offerings feature locally sourced, organic and sustainable items in order to bring the freshest items to your plate. Our culinary team presents flavors centered on health and creativity with a modern twist, while still providing a few familiar classics.

Fairmont San Francisco will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests, therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements. Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which Fairmont San Francisco will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets.

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require minimum (two) weeks prior notice. Menu items may contain nuts & nut-byproducts - please advise your Event Services Manager if any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

Meals for less than 25 guests will incur a 20% surcharge on the listed menu price plus an additional labor fee of \$250. One Chef Attendant is required per 100 guests where indicated on the menu. One Bartender is required per 100 guests for any service of alcohol in the event space. Per local ABC regulations, all alcohol must be opened and served by Fairmont San Francisco.

Thank you for choosing Fairmont San Francisco for your event and catering needs. We look forward to creating a memorable experience.



Breakfast Buffet

All breakfast buffets include freshly brewed coffee, decaf, and tea station

SAN FRANCISCO EXPRESS 48

ORANGE & GRAPEFRUIT JUICE SEASONAL FRUITS & BERRIES SPREADS - FRUIT PRESERVES, JAMS, LOCAL HONEY & BUTTER FRESHLY BAKED PASTRIES OVERNIGHT OATS - OATS, ALMOND & OAT MILK, CHIA SEEDS, COCOA NIBS, SLICED ALMONDS, BERRIES CLOVER SONOMA ORGANIC YOGURT - ASSORTED FLAVORS

SAUSALITO BREAKFAST 64

ORANGE & GRAPEFRUIT JUICE SEASONAL FRUIT & BERRIES SPREADS - FRUIT PRESERVES, JAMS, LOCAL HONEY & BUTTER FRESHLY BAKED PASTRIES **BAGELS – ASSORTED** CLOVER SONOMA FARMS ORGANIC YOGURT - ASSORTED FLAVORS SCRAMBLED EGGS HERB ROASTED POTATOES, ONIONS, BELL PEPPERS BREAKFAST MEAT - APPLEWOOD SMOKED BACON, COUNTRY STYLE PORK SAUSAGE OR CHICKEN APPLE SAUSAGE

HEALTHY START 66

ORANGE & GRAPEFRUIT JUICE SEASONAL FRUIT & BERRIES SPREADS - FRUIT PRESERVES, JAMS, LOCAL HONEY & BUTTER FRESHLY BAKED PASTRIES - BRAN MUFFINS & CROISSANTS BAGELS - ASSORTED BAGELS, CREAM CHEESE CLOVER SONOMA ORGANIC YOGURT - ASSORTED FLAVORS GRANOLA STEEL CUT OATMEAL - BROWN SUGAR, RAISINS, DRIED CHERRIES, ALMONDS, MILK: WHOLE, 2%, OAT, ALMOND SEASONAL VEGGIE SCRAMBLE, FRESH HERBS BREAKFAST MEAT - TURKEY BACON OR CHICKEN APPLE SAUSAGE

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Applicable administrative fees, mandatory gratuities, and taxes will be added based on the rates stated in the event sales contract. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. The mandatory gratuity is distributed as a gratuity to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service. All prices are in US Dollars and are valid for events occurring through December 31, 2024. Menu items may contain allergens. Please advise your Event Services Manager of any allergies.

WEEKEND BY THE BAY 90

ORANGE & GRAPEFRUIT JUICE SEASONAL FRUIT & BERRIES SPREADS - FRUIT PRESERVES, JAMS, CREAM CHEESE, LOCAL HONEY & BUTTER FRESHLY BAKED PASTRIES ASSORTED BAGELS SMOKED SALMON, CAPERS, ONION, TOMATO, WHIPPED CRÈME FRAÎCHE CLOVER SONOMA ORGANIC YOGURT, ASSORTED FLAVORS SEASONAL GREENS SALAD, HOUSE-MADE RANCH & SHERRY VINAIGRETTE SCRAMBLED EGGS. AGED CHEDDAR EGGS BENEDICT, NIMAN RANCH HAM, ENGLISH MUFFIN, HOLLANDAISE HERB ROASTED POTATOES BREAKFAST MEAT - APPLEWOOD SMOKED BACON, COUNTRY STYLE PORK SAUSAGE OR CHICKEN APPLE SAUSAGE SHORT RIB HASH, CARAMELIZED SHALLOTS, **BELL PEPPERS, POTATOES** LEMON RICOTTA PANCAKES SEASONAL MINI DESSERTS

Breakfast Enhancements

TOASTER STATION: MULTIGRAIN BREAD, SOURDOUGH BREAD, GLUTEN FREE BREAD	8	
ASSORTED BOXED CEREAL, MILK: WHOLE, 2% ALMOND, OAT MILK	8	
HARD BOILED EGGS	6	
SCRAMBLED EGGS	12	
BACON	12	
SAUSAGE	12	
CHICKEN APPLE SAUSAGE	12	
NIMAN RANCH HAM	12	
SONOMA FARM EGG WHITE SCRAMBLE, ASPARAGUS, MUSHROOMS, BELL PEPPERS, BOURSIN	14	
FRESH PRESSED JUICES (SELECT 2)	14	
BEET, CARROT, LEMON, CAYENNE		
APPLE, CELERY, KALE, GINGER		
CUCUMBER, COCONUT, MINT		
PINEAPPLE, TURMERIC, GINGER		
POMEGRANATE, ORANGE, SPINACH		
SMOKED SALMON – CAPERS, ONION, TOMATO, WHIPPED CRÈME FRAICHE	25	
HOUSE-MADE FRUIT SMOOTHIES	14	
FRENCH TOAST, BRIOCHE, WHIPPED CINNAMON BUTTER, REAL MAPLE SYRUP	14	
WAFFLES - WHIPPED BUTTER, REAL MAPLE SYRUP	12	
LEMON RICOTTA PANCAKES	14	
YOGURT PARFAITS	9	
OVERNIGHT OATS	9	
OATMEAL	9	
BREAKFAST BURRITO - SCRAMBLED EGGS, CHORIZO, CHEDDAR, POTATOES, SALSA	16	
BREAKFAST BURRITO - EGG WHITE, SPINACH, ROASTED VEGGIES, FETA	16	
BREAKFAST SANDWICH - SCRAMBLED EGGS, BACON, GRUYERE, ENGLISH MUFFIN	16	
BREAKFAST SANDWICH - HAM, EGG, SWISS ON A CROISSANT	16	



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Breakfast Stations

BELGIUM WAFFLE STATION 20

WHIPPED STRAUS CREAM, FRESH BERRIES, CARAMELIZED BANANAS, CHOCOLATE SHAVINGS

OMELET STATION 26

*Chef Attendant Required @\$350/2hrs

ORGANIC CALIFORNIA EGGS, SONOMA JACK, CHEDDAR, MUSHROOMS, SPINACH, PEPPERS, TOMATOES, AVOCADO, NIMAN RANCH HAM, BACON, SAUSAGE

AVOCADO TOAST STATION 24

All on Grilled Rustic Bread (Select 2)

LEMON, GARLIC, BABY KALE, RADISH EVERYTHING SEASONING, ARUGULA, FETA, CHERRY TOMATOES SMOKED TROUT, LIME, DILL, PICKLED RED ONION HARD COOKED EGG, CRISPY PROSCIUTTO, CITRUS VINAIGRETTE

EUROPEAN CHARCUTERIE & CHEESE STATION 34

SEASONAL SELECTION OF LOCAL + IMPORTED CHARCUTERIES & CHEESES, SEASONAL & DRIED FRUITS, TOASTED ALMONDS & CASHEWS, FIG JAM, WHOLE GRAIN MUSTARD, GRILLED RAISIN FENNEL BAGUETTE

Plated Breakfast 60

Tableside Choice of Orange & Grapefruit Juice Tableside Coffee & Tea Service For the Table, Assorted Pastries, Fruit Preserves, Local Butter

RUSSIAN HILL

SCRAMBLED EGGS, SNIPPED CHIVES, OVEN DRIED ROMA TOMATO, BREAKFAST POTATOES, BACON OR SAUSAGE

THE MISSION

HUEVOS RANCHEROS - CITRUS BRAISED PORK, SCRAMBLED EGGS, BLACK BEANS, PEPPER JACK, RANCHERO SAUCE, CRISPY CORN TORTILLA

THE MARINA

DUNGENESS CRAB, SPINACH & MUSHROOM FRITTATA, OVEN DRIED ROMA TOMATOES, BREAKFAST POTATOES, BACON OR SAUSAGE

Boxed Breakfast 42

ORANGE JUICE WHOLE FRUIT MUFFIN

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Themed Breaks

All include freshly brewed coffee, decaf, and tea station All Breaks are priced at 30 mins each

CABLE CAR CLASSIC 32

OATMEAL RAISIN COOKIES, FIG BARS, DOUBLE CHOCOLATE BROWNIES, DREAM BARS

SEVENTH INNING STRETCH 34

MINI HOTDOGS, PRETZEL & CHEESE SAUCE, KETTLE CORN ASSORTED SOFT DRINKS

CINEMA CONCESSIONS 32

CARAMEL POPCORN, CHEDDAR POPCORN, ASSORTED MOVIE CANDY, ASSORTED SOFT DRINKS

HAIR OF THE DOG 34

CHEESEBURGER SLIDERS, FRIES, MAC & CHEESE BITES RED BULL & GATORADE

MARIN HEADLAND TRAIL MIX 32

BUILD YOUR OWN: ALMONDS, PEANUTS, CASHEWS, M&MS, SHREDDED COCONUT, CRAISINS, GOLDFISH CRACKERS, PUMPKIN SEEDS, COCO NIBS COCONUT WATER

MEDITERRANEAN BREEZE 34

PITA, HUMMUS, CUCUMBER DILL TZATZIKI, BABA-GHANOUSH BABY GEM LETTUCE BITE, FETA, KALAMATA OLIVES, TOMATOES

CRUNCH TIME 34

TORTILLA CHIPS, POTATO CHIPS, VEGETABLE CHIPS GUACAMOLE, ONION DIP, ROASTED PEPPER HUMMUS

MASON STREET JUICE BAR (SELECT 3) 38

BEET, CARROT, LEMON, CAYENNE APPLE, CELERY, KALE, GINGER CUCUMBER, COCONUT, MINT PINEAPPLE, TURMERIC, GINGER POMEGRANATE, ORANGE, SPINACH INDIVIDUAL CRUDITÉ CUPS - CELERY, CARROT, BELL PEPPER, RANCH, HUMMUS

COCOA-LICIOUS 32

HOT COCOA, MEXICAN HOT CHOCOLATE, MINI MARSHMALLOWS, WHIPPED CREAM, PEPPERMINT STICKS, SHAVED WHITE & DARK CHOCOLATE - ADD PEPPERMINT SCHNAPPS & BAILEY'S FOR ADDITIONAL COST 12

BRAIN FREEZE 36

CHOCOLATE & STRAWBERRY MILKSHAKES ASSORTED IT'S-IT ICE CREAM SANDWICHES

MISSION DISTRICT 36

CHURROS JICAMA & WATERMELON CUP WITH LIME & TAJIN SEASONAL AGUA FRESCA



Snacks and Refreshers

BEVERAGES

COFFEE	150/GALLON
DECAF	150/GALLON
TEA	150/GALLON
LEMONADE	120/GALLON
ICE TEA	120/GALLON
SOFT DRINKS	8EACH
BOTTLED JUICES	8EACH
BOXED WATER	8EACH
SPARKLING WATER	8EACH
COCONUT WATER	8EACH
INFUSED WATER	98/GALLON
CITRUS & BERRY, WATERMELON & ROSEMARY, CUCUMBER & MINT	

FROM THE BAKE SHOPPE

COOKIES, OATMEAL RAISIN, CHOCOLATE CHIP, SNICKERDOODLE	84/DOZEN
DOUBLE CHOCOLATE BROWNIES, FIG BARS, BLONDIES, DREAM BARS	84/DOZEN
ASSORTED BREAKFAST PASTRIES, CROISSANTS, DANISHES, MUFFINS	90/DOZEN
ALMOND PISTACHIO BISCOTTI, DIPPED IN DARK & WHITE CHOCOLATE	84/DOZEN
CHOCOLATE DIPPED STRAWBERRIES	84/DOZEN
ASSORTED FRENCH MACARONS	84/DOZEN
ASSORTED JIMMY AND LARA BARS	8 EACH

FROM THE KITCHEN

FRESH FRUIT SKEWERS - YOGURT HONEY DIPPING SAUCE	96/DOZEN
WARM JUMBO PRETZELS - CHEESE SAUCE, MUSTARD	120/DOZEN
SEASONAL WHOLE FRUIT	6 EACH
ORGANIC BUTTER & SEA SALT POPCORN	14/PERSON
FISCALINI CHEDDAR & MEYER LEMON POPCORN	14/PERSON
SLICED & CUBED SEASONAL FRUIT DISPLAY	21/PERSON

EXECUTIVE MEETING SNACKS 18/PERSON

Individual snack duo per person at each place setting. Includes Bottle of Evian.

SELECT 1 SWEET & 1 SALTY BELOW

SWEETS:

PÂTE DE FRUIT RICE CRISPY TREATS DIPPED IN CHOCOLATE COCOA DUSTED MERINGUES HONEY MADELEINES CARAMEL POPCORN DARK CHOCOLATE ALMOND BARK SALTY:

SPICED MARCONA ALMONDS SALT & VINEGAR FINGERLING POTATO CHIPS ROSEMARY & LAVENDER ROASTED CASHEWS CITRUS MARINATED OLIVES CRISPY SPICED CHICKPEAS BUFFALO POPCORN

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Boxed Lunches 84

All boxed lunches include:

Seasonal Whole Fruit, Bag of Kettle Chips, Individual Juice, Soda or Water, Chocolate Chip Cookie

SELECT UP TO 3 OPTIONS:

SANDWICHES:

- GRILLED CHICKEN, BASIL AIOLI, TOMATO, RED ONION, CHEDDAR,
 CIABATTA SMOKED DIESTEL TURKEY, BACON, LETTUCE TOMATO, DIJONAISSE, BRIOCHE
- NIMAN HAM, MARIN FRENCH BRIE, ARUGULA, WHOLE GRAIN MUSTARD, BAGUETTE
- HOUSE ROAST BEEF, GRUYERE, PEPPERONCINI, BUTTER LETTUCE, HORSERADISH MAYO

WRAPS:

- GRILLED CHICKEN CAESAR WRAP, GRILLED CHICKEN ROMAINE, AVOCADO, CAESAR DRESSING, SPINACH TORTILLA
- BUFFALO CHICKEN WRAP, BLUE CHEESE DRESSING, FLOUR TORTILLA
- SONOMA VEGETABLE WRAP, ROASTED VEGETABLES, ROASTED BELL PEPPERS, GOAT CHEESE, POBLANO HUMMUS

ENTREE SALADS:

- FARRO SALAD, FARRO, WILD ARUGULA, ROASTED SQUASH, RAINBOW CARROTS, GRILLED TOFU, PEPITAS, PARSLEY, PUMPKIN SEED OIL
- THAI BEEF SALAD, MIXED GREENS, SHAVED CUCUMBERS, SHREDDED CARROT, CILANTRO, MINT, GINGER SOY VINAIGRETTE
- PROTEIN SALAD, BABY LACINATO KALE, QUINOA, GARBANZO BEANS, RADISH, CUCUMBER, CHERRY TOMATO, SHERRY VINAIGRETTE, ADD GRILLED SALMON OR CHICKEN

Bento Boxed Lunches 90

1 Entrée & 3 Sides Choice of Cookie or Brownie Served in a compostable 4 compartment lunch box

ENTREES:

CORIANDER CURED SALMON, PONZU SAUCE GRILLED DIJON CHICKEN BREAST, LEMON VINAIGRETTE GRILLED HERB & GARLIC JUMBO PRAWNS, CHIMICHURRI SAUCE ROASTED PEPPERED BEEF FILET, ROQUEFORT AIOLI BBQ RUBBED PORK TENDERLOIN CHIPOTLE AIOLI GRILLED CHICKEN SATAY, PEANUT SAUCE VADOUVAN SPICED SEARED TOFU, GOLDEN RAISIN VINAIGRETTE

SIDES:

FRENCH GREEN LENTILS, BALSAMIC GREEK SALAD, FETA, OREGANO VINAIGRETTE YUKON POTATO SALAD, WHOLE GRAIN MUSTARD ROASTED ROOT VEGETABLES, ARUGULA, PEPITAS ROASTED SEASONAL SQUASH, CURRY VINAIGRETTE TOMATO, MOZZARELLA, BASIL CORONA BEANS, OLIVE OIL, CHORIZO, PIMENTON HOUSE-MADE PICKLES ROASTED MARINATED MUSHROOMS



Fully Belly Deli 86

All buffets include freshly brewed coffee, decaf, and tea station

SOUP (SELECT 1)

- RUSTIC CHICKEN SOUP
- CREAMY TOMATO BISQUE
- MUSHROOM & PANCETTA

SALADS (SELECT 2)

- CLASSIC CAESAR
- YUKON GOLD POTATO SALAD, WHOLE GRAIN MUSTARD, ONIONS, FINES HERBS, RED WINE VINEGAR
- MIXED BABY LETTUCES, SCALLIONS, CHERRY TOMATOES, HOUSE-MADE RANCH
- ROMAINE, TOMATO, CUCUMBER, FETA, CROUTONS, KALAMATA OLIVES, OREGANO, SHERRY VINAIGRETTE

SANDWICHES (SELECT 3)

- GRILLED CHICKEN, BASIL AIOLI, TOMATO, RED ONION, CHEDDAR, CIABATTA
- SMOKED DIESTEL TURKEY, BACON, LETTUCE TOMATO, DIJONAISSE, BRIOCHE
- NIMAN HAM, MARIN FRENCH BRIE, ARUGULA, WHOLE GRAIN MUSTARD, BAGUETTE
- HOUSE ROAST BEEF, GRUYERE, PEPPERONCINI, BUTTER LETTUCE, HORSERADISH MAYO
- PULLED PORK BAHN MI, LEMON MAYONNAISE, PICKLED VEGETABLES, BAGUETTE
- ALBACORE TUNA SALAD, WHOLE GRAIN BREAD, WASABI, NAPA CABBAGE SLAW
- SONOMA VEGETABLE WRAP, ROASTED VEGETABLES, ROASTED BELL PEPPERS, GOAT CHEESE, POBLANO HUMMUS
- ALL ITALIAN, ASSORTED FRA MANI CURED MEATS, SHREDDED LETTUCE, PROVOLONE, PICKLES, RED ONION, CIABATTA
- CURRIED CHICKEN SALAD WRAP, RAISINS, GRANNY SMITH APPLES, ARUGULA, SPINACH WRAP

DESSERT

HOUSE-BAKED COOKIES AND BROWNIES AND BARS



Lunch Buffet

All lunch buffets include freshly brewed coffee, decaf, and tea station Keeping in mind our sustainable practices, we encourage you to select the lunch menu to the designated day by offering a discount. Menus selected by day of week is priced at \$89 per person Menus selected for non-day of week is priced at \$94 per person

LET'S CIAO – MONDAY

SOUP

MINESTRONE GARLIC BREAD

SALADS

MIXED BABY LETTUCES, ARTICHOKES, DRIED TOMATOES, OLIVES, PECORINO, RED WINE VINAIGRETTE CAPRESE SALAD, CHERRY TOMATOES, MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC

ENTRÉES

ROASTED WHOLE CHICKEN, LEMON, ROSEMARY SEARED SALMON PUTTANESCA, PLUM TOMATOES, CAPERS, OLIVES, ROASTED GARLIC CAVATAPPI PASTA, PESTO, MUSHROOMS, KALE, ARTICHOKES, PARMESAN OVEN ROASTED ITALIAN VEGETABLES, ZUCCHINI, YELLOW SQUASH, EGGPLANT, BROCCOLINI

DESSERT

MINI TIRAMISU PISTACHIO CANNOLI AMARETTO COOKIES

CALIFORNIA DREAMIN' – TUESDAY

SOUP CALIFORNIA COSTAL CHOWDER HERB FOCACCIA

SALAD

COBB SALAD, ICEBERG, BACON, BLUE CHEESE, TOMATO, SCALLIONS, CHOPPED EGG AVOCADO RANCH DRESSING MIXED BABY LETTUCES, CANDIED PECANS, PECORINO, DRIED CRANBERRIES, CHAMPAGNE VINAIGRETTE

ROASTED BEETS, GOAT CHEESE CRUMBLES, ARUGULA, TOASTED ALMONDS, FINE HERBS, APPLE CIDER VINAIGRETTE

ENTRÉES

CALIFORNIA SEABASS, SPINACH, FENNEL, MUSHROOMS, SAFFRON TOMATO BROTH GRILLED CHICKEN PICCATA, LEMON, CAPERS, SWISS CHARD GRILLED VEGETABLE PLATTERS HERB ROASTED POTATOES

DESSERT

SEASONAL FRUIT TARTS LEMON POPPY SEED CUPCAKES, CREAM CHEESE FROSTING

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Lunch Buffet - continued

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LA COCINA – WEDNESDAY

SOUP

TORTILLA SOUP CHIPS & SALSA

SALAD

JICAMA, CORN, SHRIMP, POBLANO VINAIGRETTE

MIXED BABY LETTUCES, BLACK BEANS, TOMATO, CUCUMBER, CRISPY TORTILLA, CITRUS VINAIGRETTE

ENTRÉES

CARNE ASADA, GRILLED MARINATED SKIRT STEAK CHICKEN FAJITAS, GRILLED CHICKEN, PEPPERS AND ONIONS BLACK BEAN ENCHILADAS, JACK CHEESE, ENCHILADA SAUCE

MEXICAN RED RICE

PINTO BEANS CHARROS

PICO DE GALLO, ROASTED TOMATO SALSA, AVOCADO CREMA, QUESO FRESCO, SONOMA JACK, CHEDDAR FLOUR & CORN TORTILLAS

DESSERT

MEXICAN FLAN

TRES LECHES CAKE

BAY AREA BBQ – THURSDAY

SOUP

BLACK BEAN CHILI CORN BREAD

SALAD

COLESLAW, SHREDDED CABBAGE, CARROTS, HERB VINAIGRETTE YUKON GOLD POTATO SALAD MIXED GREENS, CUCUMBER, RADISH, CHERRY TOMATOES, GREEN GODDESS DRESSING

ENTRÉES

OVERNIGHT BBQ PULLED PORK

BBQ CHICKEN

MAC & CHEESE

ROASTED CAULIFLOWER, TOASTED ALMONDS, BROWN BUTTER

TRADITIONAL & CAROLINA STYLE BBQ SAUCES

DESSERT

APPLE CRISP DOUBLE CHOCOLATE BROWNIES



Lunch Buffet - continued

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CLASSIC COMFORT – FRIDAY

SOUP

CHICKEN NOODLE SOUP ASSORTED ROLLS & BUTTER

SALAD

CLASSIC CAESAR, CROUTONS, SHAVED PARMESAN ICEBERG SALAD, BACON, POINT REYES BLUE, TOMATOES, SCALLIONS, CUCUMBERS, HOUSE MADE RANCH

ENTREES

MEATLOAF, GROUND ANGUS BEEF, KETCHUP GLAZE, GRAVY BUTTERMILK FRIED CHICKEN, HERB CRUST CHEESE RAVIOLI, MARINARA SAUCE, PARMESAN MASHED POTATOES

CRISPY BRUSSELS SPROUTS, ALMONDS, MUSTARD VINAIGRETTE

DESSERT

CHOCOLATE CHIP COOKIES, RASPBERRY BARS, BLONDIES



Plated Lunch

Plated luncheon pricing includes assorted rolls, one soup or salad, one entrée, one dessert with freshly brewed coffee, decaf, and tea station Entrée salads luncheon pricing includes assorted rolls, one entrée salad and one dessert with freshly brewed coffee, decaf, and tea station

SOUP

CORN CHOWDER POTATO LEEK TOMATO RED PEPPER BISQUE LENTIL & SAUSAGE

SALAD

CLASSIC CAESAR

ROASTED HEIRLOOM CARROTS, TOASTED PISTACHIOS, ARUGULA, MINT, FETA, CUMIN VINAIGRETTE

GRILLED ASPARAGUS, FRISSE, ARUGULA, BURRATA, TOASTED PINE NUTS, TOMATO VINAIGRETTE

MIXED BABY LETTUCES, ROASTED BEETS, PEPATTO CHEESE, HAZELNUT VINAIGRETTE

ENTRÉE

GRILLED MARY'S CHICKEN BREAST 76 MUSHROOM RISOTTO CAKE, CIPOLLINI BACON RAGOUT, BRAISED FENNEL

OVEN ROASTED MARY'S CHICKEN BREAST 76 SMASHED YUKON POTATOES, ROASTED ROOT VEGETABLE, CHICKEN JUS

BEEF SHORT RIB RAGOUT 80 MUSHROOMS, ROASTED PEARL ONIONS, HEIRLOOM CARROTS, CHEESY POLENTA

GRILLED FLAT IRON STEAK 79 CREAMY FARRO, KALE, GRILLED ASPARAGUS, OVEN DRIED TOMATO, RED WINE JUS

GRILLED SEABASS 78 SAFFRON ISRAELI COUSCOUS, BABY FENNEL, ROASTED EGGPLANT, SALSA VERDE SEARED SALMON 78 LEEK MASH, GARLIC BROCCOLINI, BABY YELLOW CARROT, ROASTED PEPPER VINAIGRETTE

BRINED PORK CHOP 79 BRUSSELS SPROUTS, BACON, ROASTED APPLES, APPLE CIDER JUS

PANISSE CAKE 74 ROASTED MUSHROOMS, FENNEL, ROASTED CAULIFLOWER, TOMATO JAM

CRISPY GNOCCHI 74 SEASONAL SUCCOTASH, SPINACH, LEMON, PARMESAN CREAM

DESSERT

LEMON POUND CAKE, LEMON CURD, RASPBERRY SAUCE, WHIPPED CREAM

SEASONAL FRUIT TART, CHANTILLY CREAM

FLOURLESS CHOCOLATE CAKE, ESPRESSO ANGLAISE, TOFFEE CRUNCH

CARROT CAKE, MAPLE CREAM CHEESE FROSTING, FRIED CARROTS, PLUMPED GOLDEN RAISINS

ENTRÉE SALAD WITH CHOICE OF CHICKEN, SALMON, OR BEEF

CHICKEN: \$61 SALMON: \$63 BEEF: \$64

BABY LACINATO KALE

QUINOA, GARBANZO BEANS, RADISH, CUCUMBER, CHERRY TOMATO, SHERRY VINAIGRETTE

FARRO SALAD

FARRO, WILD ARUGULA, ROASTED SQUASH, RAINBOW CARROTS, PEPITAS, PARSLEY, PUMPKIN SEED OIL

THAI SALAD

MIXED GREENS, SHAVED CUCUMBERS, SHREDDED CARROT, CILANTRO, MINT, GINGER SOY VINAIGRETTE

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Hors d'Oeuvres

All Hors d 'Oeuvres are tray passed \$108 PER DOZEN

HOT

SPANAKOPITA BRIE & ALMOND FRITTER (GF) FALAFEL ARANCINI, SAFFRON, ESPELETTE AIOLI THAI CHICKEN SATAY, PEANUT SAUCE (GF) CRAB CAKE, REMOULADE MINI BEEF WELLINGTON **GRUYERE GRILLED CHEESE** MINI BEEF SLIDER, CHEDDAR, PIMENTON AIOLI CRUNCHY SHRIMP ROLL, SWEET CHILI SAUCE MUSHROOM PHYLLO TART, MUSHROOMS, RICOTTA, TRUFFLE OIL CRISPY PORK BELLY, POMEGRANATE GLAZE (GF) LOBSTER & CORN FRITTER, TARRAGON AIOLI SHORT RIB EMPANADA, SALSA VERDE SZECHUAN BEEF SATAY, SWEET CHILI LIME (GF) BACON WRAPPED CALIFORNIA DATES (GF) MAC & CHEESE FRITTERS KOREAN FRIED CHICKEN, GOCHUJANG BACON WRAPPED SCALLOPS (GF) CRISPY VEGETABLE SPRING ROLL CRISPY PORK SPRING ROLL

COLD

POACHED JUMBO SHRIMP, COCKTAIL SAUCE (GF) HAMACHI POKE, BLACK SESAME SEED CONE DRIED FIG & GOAT CHEESE, PECAN PARMESAN SHORTBREAD SPICY TUNA, CRISPY WONTON DUNGENESS CRAB SLIDER, CORNICHONS, LOUIE DRESSING CLASSIC DEVILED EGGS (GF) TRUFFLE DEVILED EGGS, CRISPY PROSCIUTTO (GF) SMOKED SALMON MOUSSE, PUFF PASTRY, CHIVES, PICKLED RED ONIONS PROSCIUTTO WRAPPED GRILLED ASPARAGUS (GF) SEARED BEEF TENDERLOIN CROSTINI, POINT REYES BLUE CHEESE MOUSSE WHIPPED FETA PROFITEROLE, ROOF TOP HONEY, CRACKED BLACK PEPPER OLIVE BRUSCHETTA, OLIVE OIL, CROSTINI, FRIED PARSLEY COMPRESSED WATERMELON, JICAMA, TAJIN, LIME (GF)



Reception Stations

All Reception Stations, minimum of 25 guests

NOB HILL CHEESE BOARD 32

ASSORTED NORTHERN CALIFORNIA AND IMPORTED CHEESES, MACERATED APRICOTS, FIG JAM, SPICED MARCONAS, ARTISAN BREAD

"JAR"CUTERIE 24

CHARCUTERIE IN A JAR, ASSORTED LOCAL CHEESE + CHARCUTERIE, CITRUS MARINATED OLIVES, MUSTARDS, PICKLED VEGETABLES, ARTISAN BREADS

CHARCUTERIE & CHEESE 40

SEASONAL SELECTION OF NORTHERN CALIFORNIA CHARCUTERIES & CHEESES, SEASONAL & DRIED FRUITS, SPICED MARCONA ALMONDS, CITRUS MARINATED OLIVES, FIG JAM, WHOLE GRAIN MUSTARD, GRILLED RAISIN FENNEL BAGUETTE

SLIDER STATION 42

BEEF SLIDER, CHEDDAR, PIMENTON AIOLI, FRIED CHICKEN SLIDER, REMOULADE, PICKLES DIESTEL TURKEY SLIDER, GRUYERE, CARAMELIZED ONIONS, DIJONAISSE MUSHROOM SLIDER, FONTINA, ROASTED GARLIC AIOLI

FARMER'S MARKET 28

SEASONAL DISPLAY OF RAW AND COOKED VEGETABLES, HUMMUS, HOUSE-MADE RANCH, ROMESCO, GREEN GODDESS

SUSHI BAR 120/DOZEN

TUNA, SHRIMP, SALMON, YELLOWTAIL, SPICY TUNA ROLLS, CALIFORNIA ROLLS PICKLED GINGER, WASABI, SOY SAUCE Ten dozen minimum per event *Add a sushi Chef attendant for \$575

CHINESE DIM SUM 120/DOZEN

CHICKEN POT STICKERS, VEGETABLE SPRING ROLLS, CHICKEN SHU MAI, BBQ PORK BUN VEGETABLE POT STICKER, SHRIMP HAR GOW Ten dozen minimum per event

SWEET ENDINGS 36

LATE NIGHT SNACKS

Six Dozen minimum per event

COOKIES, BROWNIES, & BARS LEMON POPPY SEED CUPCAKES, CREAM CHEESE FROSTING SEASONAL FRUIT TARTS CHOCOLATE CARAMEL TARTS

BEEF SLIDER, CHEDDAR, PIMENTON AIOLI 120/DOZEN GRUYERE GRILLED CHEESE 120/DOZEN FRIED CHICKEN SLIDER, SPICY AIOLI 120/DOZEN CHOCOLATE CHIP COOKIES 84/DOZEN

SAN FRANCISCO

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Live Action Reception Stations

All Reception Stations, minimum of 25 guests

PASTA STATION* *Chef Attendant Optional @\$350/2hrs CAVATAPPI, BOLOGNESE, SHAVED PARMESAN THREE CHEESE RAVIOLI, SPINACH, TOMATO, PINE NUTS, PESTO CREAM SAUCE HERB GNOCCHI, ROASTED SQUASH, KALE, MUSHROOMS, OLIVE OIL, LEMON, PECORINO	36
GUACAMOLE STATION* *Chef Attendant Required @\$350/2hrs GUACAMOLE MADE AT STATION IN TRADITIONAL MOLCAJETES. HOUSE-MADE TORTILLA CHIPS, LIME, CHILI SALT	28
BUTCHER'S BLOCK* *Chef Attendant Required @\$350/2hrs WHOLE PEPPERED BEEF TENDERLOIN, HORSERADISH, MUSTARD JUS WHOLE ROASTED DIESTEL TURKEY, CRANBERRY CHUTNEY, GRAVY SLOW-ROASTED NY STRIP, GREEN PEPPERCORN SAUCE	42 36 42
CIDER-BRINED PORK LOIN, APPLE CHUTNEY, PAN JUICES	38



Build Your Own Streets of San Francisco

Take a tour through San Francisco's neighborhoods by selecting a minimum of three stations

FERRY BUILDING

SEASONAL SELECTION OF NORTHERN CALIFORNIA CHARCUTERIES & CHEESES, DRIED FRUITS, SPICED MARCONA ALMONDS, FIG JAM, WHOLE GRAIN MUSTARD, CITRUS MARINATED OLIVES, GRILLED RAISIN FENNEL BAGUETTE DISPLAY OF RAW AND COOKED VEGETABLES, HUMMUS, HOUSE-MADE RANCH, ROMESCO, GREEN GODDESS

ASSORTED MACARONS

FISHERMAN'S WHARF

SAN FRANCISCO CIOPPINO, GARLIC SOURDOUGH BREAD RAW BAR - OYSTERS ON THE ½ SHELL, JUMBO POACHED PRAWNS, CRACKED DUNGENESS CRAB, COCKTAIL SAUCE, HORSERADISH, LEMON AIOLI, LEMON WEDGES GHIRARDELLI ASSORTED CHOCOLATES

CHINATOWN

*Chef Attendant Required @\$350/2hrs

DIM SUM, CHICKEN POT STICKERS, VEGETABLE SPRING ROLLS, CHICKEN SIU MAI, PORK STEAM BUNS, SHRIMP HAR-GOW, SIRACHA, HOT MUSTARD, CHILI PASTE, SOY SAUCE

HOT & SOUR SOUP

LIVE ACTION FRIED RICE STATION, CRISPY CHICKEN OR TOFU, WOK-FRIED JASMINE RICE & VEGETABLES, EGG. TOPPINGS: SCALLIONS, FURIKAKE, SRIRACHA, SAMBAL, SOY SAUCE, HOISIN SAUCE, TOASTED SESAME OIL

FORTUNE COOKIES

JAPAN TOWN

65

45

60

55

BUILD YOUR OWN POKE BOWL - SESAME SOY TUNA, WASABI SHRIMP, GRILLED CHICKEN TERIYAKI, STEAMED RICE, FURIKAKE, TOGARASHI, TOASTED SESAME SEEDS, SEAWEED, EDAMAME, PICKLED CARROT & DAIKON

ASSORTED SUSHI - TUNA, SHRIMP, SALMON, HAMACHI, YELLOWTAIL SPICY TUNA ROLLS, CALIFORNIA ROLLS, PICKLED GINGER, WASABI, SOY SAUCE

CHICKEN KATSU, STEAMED RICE, TONKATSU SAUCE

GREEN MATCHA COOKIES



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Build Your Own Streets of San Francisco - continued

Take a tour through San Francisco's neighborhoods by selecting a minimum of three stations

MISSION DISTRICT

GRILLED SKIRT STEAK ASADA, CHICKEN FAJITAS WARM FLOUR AND CORN TORTILLAS, PICO DE GALLO, ROASTED TOMATO SALSA, AVOCADO CREMA, QUESO FRESCO, SONOMA JACK, CHEDDAR PINTO BEANS CHARROS JICAMA, CORN & SHRIMP SALAD, POBLANO VINAIGRETTE CINNAMON CHURROS, CARAMEL SAUCE

NORTH BEACH

CAESAR SALAD PORK & RICOTTA MEATBALLS, MARINARA, CAVATAPPI PASTA OR VEGAN BOLOGNESE, CAVATAPPI PASTA GRILLED SAUSAGES SOFT POLENTA CHILI GARLIC BROCCOLI RABE PISTACHIO CANNOLI, MASCARPONE

NOB HILL

*Chef Attendant Required @\$350/2hrs ROASTED ANGUS NEW YORK STRIP, MUSHROOMS, RED WINE JUS CIDER-BRINED DIESTLE TURKEY BREAST, TURKEY GRAVY ROSEMARY FINGERLING POTATOES DOUBLE CHOCOLATE BROWNIES



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58

55

52

Dinner Buffet 155

All dinner buffets include freshly brewed coffee, decaf, and tea station

SOUP & SALAD (SELECT 3)

- CREAM OF MUSHROOM SOUP
- CALIFORNIA COASTAL CHOWDER
- TOMATO BISQUE
- LENTIL & SAUSAGE SOUP
- CLASSIC CAESAR, CROUTONS, SHAVED PARMESAN
- MIXED BABY LETTUCES, ARTICHOKES, DRIED TOMATOES, OLIVES, PECORINO, RED WINE VINAIGRETTE
- SPINACH, FRISEE, BACON LARDONS, SHAVED RED ONION, BALSAMIC DRESSING
- ARUGULA, RADICCHIO, GARBANZO BEANS, FETA, OLIVES, CUCUMBERS, CHERRY TOMATOES, SHERRY VINAIGRETTE

ENTRÉE (SELECT 2)

*Add \$12 for additional entrée

- OVEN ROASTED NY STRIP, MUSHROOM, ROASTED CIPOLLINI, RED WINE DEMI
- BEEF SHORT RIB RAGOUT, MUSHROOMS, ROASTED PEARL ONIONS, HEIRLOOM CARROTS, CHEESY POLENTA
- GRILLED MARY'S CHICKEN BREAST, CARAMELIZED ONIONS, SWISS CHARD, LEMON CHICKEN JUS
- SEARED MARY'S CHICKEN BREAST, FIGS, PEPITAS, BALSAMIC GLAZE
- SEARED CALIFORNIA SEA BASS, FENNEL SALAD, ROASTED TOMATO VINAIGRETTE
- GRILLED SALMON, GREEN BEANS & MUSHROOMS, HORSERADISH CREAM SAUCE

SIDES (SELECT 3)

- YUKON MASHED POTATOES
- HERB ROASTED POTATOES
- OLIVE OIL MASHED POTATOES, OLIVES, HERBS
- POTATO GRATIN
- GRILLED BROCCOLINI, GARLIC, CHILI FLAKES, LEMON
- CRISPY BRUSSELS SPROUTS, PANCETTA, MUSHROOMS
- CAULIFLOWER GRATIN
- SAUTÉED GREEN BEANS, SLIVERED ALMOND, BROWN BUTTER

DESSERT (SELECT 2)

- ROSEMARY CHEDDAR APPLE CRUMBLE TART
- ALMOND, CHOCOLATE AND CHERRY TARTLET
- CHOCOLATE CHIFFON CAKE, PISTACHIO NOUGATINE
- HONEY AND BANANA FOSTERS CAKE
- VANILLA BEAN PANNA COTTA, MACERATED BERRIES



Plated Dinner

Three Course Minimum Menu priced at the higher entrée price for the entire guest count Minimum three entrée offerings per meal (includes vegetarian option) and counts must be provided at least 72 hours in advance

STARTERS 45

DUNGENESS CRAB CAKE GREEN GODDESS, FRISEE, JICAMA, RADISH

SEARED SCALLOP ROASTED CORN, PANCETTA, TARRAGON, BUERRE BLANC

CORIANDER CURED TUNA LOIN PONZU SAUCE, EDAMAME SALAD, CRISPY ONIONS

POMEGRANATE GLAZED PORK BELLY CABBAGE APPLE SLAW, PICKLED MUSTARD SEEDS

SOUP 28

DUNGENESS CRAB & CAULIFLOWER SNIPPED CHIVES

ROASTED BUTTERNUT SQUASH CRÈME FRAÎCHE PEPITAS, PUMPKIN SEED OIL

CORN CHOWDER ROASTED CORN, BELL PEPPERS, TARRAGON, BACON

POTATO LEEK YUKON POTATOES, FRIED GARLIC, FINE HERBS

SALAD 30

BUTTER LEAF WEDGE HOUSE-MADE RANCH, CRISPY BACON, RADISH, CUCUMBER, BAY BLUE, PICKLED RED ONIONS

ARUGULA, PROSCIUTTO GRILLED PEARS, MELTED BRIE CROUTON, TOASTED ALMONDS, FIG BALSAMIC VINAIGRETTE

> CLASSIC CAESAR SOURDOUGH CROUTONS, SHAVED REGGIANO

ROASTED BEETS WHIPPED RICOTTA, TOASTED WALNUTS, CITRUS EMULSION, MACHE, PEPPERCRESS

MIXED BABY LETTUCES SHAVED FENNEL, PLUMPED GOLDEN RAISINS, MANCHEGO CHEESE, CHAMPAGNE VINAIGRETTE

VINE RIPE TOMATOES CILIEGINE MOZZARELLA, PESTO VINAIGRETTE, AGED BALSAMIC, CHEESE STRAW

SAN FRANCISCO

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Plated Dinner - continued

ENTRÉES

SEARED FILET 80

PARMESAN POTATO PIE, GRILLED ASPARAGUS, OVEN DRIED TOMATO, TRUFFLE JUS

GRILLED NY STRIP 82 CREAMY HORSERADISH WHIPPED POTATOES, ROASTED HEIRLOOM CARROTS, GRILLED MAITAKE MUSHROOM, PEPPERCORN SAUCE

OVERNIGHT BRAISED SHORT RIB 79 PARSNIP MASH, CRISPY BRUSSELS SPROUTS, ROASTED SHALLOTS, PAN JUS

OVEN ROASTED MARY'S CHICKEN BREAST 70 DUCK FAT ROASTED POTATOES, ROASTED BUTTERNUT SQUASH, ADOBO, CHICKEN JUS

GRILLED MARY'S CHICKEN BREAST 70 RISOTTO CAKE, SWISS CHARD, SPAGHETTI SQUASH, SAGE BROWN BUTTER

SEARED SALMON 70 CAULIFLOWER PUREE, HERB GNOCCHI, MUSHROOMS, LEMON BUTTER

GRILLED CALIFORNIA SEA BASS 72 BABY BOK CHOY, THAI YELLOW CURRY, COCONUT MILK, MINT, CILANTRO, GINGER, SAFFRON JASMINE RICE

> **OVEN ROASTED COD** 72 HERB CRUST, WHITE BEAN MASH, BACON, GLAZED CARROTS

WILD MUSHROOM CANNELLONI 65 MIXED MUSHROOMS, BELLWETHER FARMS RICOTTA, MARINARA

STUFFED SEASONAL SQUASH 65 CHICK PEAS, SPINACH, GRUYERE, HERB CRUST, GRILLED BROCCOLINI

> SEARED TOFU 65 ROASTED ROOT VEGETABLES, VEGAN BOLOGNESE

DESSERT 26

VANILLA BEAN PANNA COTTA MACERATED BERRIES, MERINGUE, RED WINE SYRUP

> **FLOURLESS CHOCOLATE CAKE** ESPRESSO ANGLAISE, TOFFEE CRUNCH

STRAWBERRY CHEESECAKE STRAWBERRY COULIS, FRUIT DUSTED WHITE CHOCOLATE

> CHOCOLATE PISTACHIO DOME RASPBERRIES, CANDIED PISTACHIOS

LEMON POUND CAKE LEMON CURD, RASPBERRY SAUCE, WHIPPED CREAM

MEXICAN FLAN VANILLA BEAN POACHED CHERRIES, WHIPPED MASCARPONE

BELLWETHER FARMS FROMAGE BLANC

MACERATED BERRIES, ALMOND COOKIE

SAN FRANCISCO

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Bar Packages

HOSTED BEER & WINE PACKAGE - PRICING PER PERSON

DOMESTIC, MICRO-BREWERY & IMPORTED BEERS

STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

PREMIUN	M BRAND	SUPER I	PREMIUM BRANDS	LUXURY	BRANDS
\$24	1 HOUR	\$29	1 HOUR	\$35	1 HOUR
\$38	2 HOURS	\$47	2 HOURS	\$53	2 HOUR
\$49	3 HOURS	\$58	3 HOURS	\$72	3 HOUR
\$60	4 HOURS	\$69	4 HOURS	\$88	4 HOUR

HOSTED BAR PACKAGES - PRICING PER PERSON

DOMESTIC, MICRO-BREWERY & IMPORTED BEERS

STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

PREMIU	M BRAND	SUPER	PREMIUM BRANDS	LUXURY	BRANDS
\$30	1 HOUR	\$34	1 HOUR	\$40	1 HOUR
\$45	2 HOURS	\$52	2 HOURS	\$59	2 HOURS
\$60	3 HOURS	\$69	3 HOURS	\$78	3 HOURS
\$75	4 HOURS	\$86	4 HOURS	\$100	4 HOURS

CONSUMPTION BARS

	HOSTED	CASH
PREMIUM COCKTAILS	\$14 PER DRINK	\$19 PER DRINK
SUPER PREMIUM COCKTAILS	\$18 PER DRINK	\$24 PER DRINK
LUXURY COCKTAILS	\$21 PER DRINK	\$27 PER DRINK
PREMIUM WINES	\$14 PER DRINK	\$19 PER DRINK
DOMESTIC & IMPORTED BEER	\$11 PER DRINK	\$15 PER DRINK
SOFT DRINKS, MINERAL WATER	\$8 PER DRINK	\$12 PER DRINK

\$275 labor fee applies up to four hours per bartender. Any additional hours is \$175 per hour, per bartender. One bartender is required for every 100 guests. To remove the tip jar on the bar, a \$75 fee will be applied.



Bar Packages - continued

PREMIUM BRAND LIQUORS

FINLANDIA VODKA BEEFEATER GIN HORNITOS SILVER TEQUILA BACARDI RUM JACK DANIELS WHISKEY JIM BEAM RYE FAMOUS GROUSE

SUPER PREMIUM BRAND LIQUORS

TITOS VODKA PLYMOUTH GIN HERRADURA SILVER TEQUILA BACARDI SILVER RUM MAKERS MARK WHISKEY DEWARS WHITE LABEL TEMPLETON RYE REMY VSOP

LUXURY BRAND LIQUORS

GREY GOOSE VODKA THE BOTANIST GIN CASAMIGOS SILVER TEQUILA BACARDI 8 RUM WOODFORD RESERVE WHISKEY JOHNNIE WALKER BLACK KNOB CREEK RYE

PREMIUM BRAND WINES DOMAINE CHANDON BRUT LA TERRA CHARDONNAY LA TERRA CABERNET SAUVIGNON

SUPER PREMIUM BRAND WINES

DAVID BYNUM SAUVIGNON BLANC BANSHEE CHARDONNAY CHALK HILL PINOT NOIR SERIAL CABERNET SAUVIGNON

LUXURY BRAND WINES

STAG'S LEAP SAUVIGNON BLANC NEYERS CHARDONNAY CHALK HILL PINOT NOIR DAOU CABERNET SAUVIGNON



Wine List	
SPARKLING WINE	
MUMM BRUT, RUTHERFORD	64
MIONETTO SUPERIORE, TREVISO	60
DOMAINE CHANDON BRUT, NAPA VALLEY	54
DOMAINE CHANDON ROSÉ, NAPA VALLEY	58
DOMAINE CARNEROS, CARNEROS	80
J VINEYARDS, BRUT ROSÉ, HEALDSBURG	103
MOET & CHANDON IMPERIAL BRUT, CHAMPAGNE	140
VEUVE CLICQUOT BRUT YELLOW LABEL, CHAMPAGNE	140
WHITE	
TERLATO PINOT GRIGIO, RUTHERFORD	60
KUNG FU GIRL, RIESLING, COLUMBIA VALLEY	60
DAVID BYNUM, SAUVIGNON BLANC, RUSSIAN RIVER	62
STAG'S LEAP, SAUVIGNON BLANC, NAPA VALLEY	72
LA TERRE CHARDONNAY, ACAMPO	52
BANSHEE, CHARDONNAY, SONOMA COAST	62
TRECINI, CHARDONNAY, TUSCANY	75
NEYERS 304, CHARDONNAY, ST. HELENA	75
ROSÉ	
DAOU, ROSÉ, PASO ROBLES	60
RED	
GEHRICKE, PINOT NOIR, KNIGHTS VALLEY	80
ETUDE, PINOT NOIR, CARNEROS	92
CHALK HILL, PINOT NOIR, HEALDSBURG	65
TRECINI, MERLOT, TUSCANY	68
TREFETHEN, MERLOT, NAPA VALLEY	72
STAG'S LEAP, MERLOT, NAPA VALLEY	80
LA TERRE, CABERNET SAUVIGNON, ACAMPO	52
DAOU, CABERNET SAUVIGNON, PASO ROBLES	74
SERIAL, CABERNET SAUVIGNON, PASO ROBLES	60
SIMI LANDSLIDE, CABERNET SAUVIGNON, ALEXANDER VALLEY	80
TOLENTINO, MALBEC, MENDOZA	58
DRY CREEK VINEYARD, ZINFANDEL, HEALDSBURG	65
PENFOLDS "MAX'S" RED BLEND, SOUTH AUSTRALIA	65

