BANQUET BEVERAGE MENU

Think on a



BEVERAGE GUIDELINES

Indulge in an exquisite experience where every sip tells a story & every toast celebrates moments of joy. At Fairmont San Francisco, we're thrilled to elevate your event through a curated selection of premium spirits, wines and beers carefully chosen to cater to every palate.

Whether you're hosting an intimate gathering or a grand soiree, our banquet bar packages are customizable to suite your preferences. Elevate your event with add-ons like signature cocktails and personalized touches tailored just for you and your guests.

Bar 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 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. 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 drink tickets.

\$325 labor fee applies up to 4 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.

Per local ABC regulations, all alcohol must be opened and served by Fairmont San Francisco.

Corkage for 750ml wines are \$40 per bottle.

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



BAR PACKAGES

HOSTED BEER & WINE PACKAGE

PRICING PER PERSON Includes Still & Sparkling Mineral Waters & Soft Drinks

PREMIUM BRAND	SUPER PREMIUM BRANDS

 32
 1 Hour
 44
 1 Hour

 42
 2 Hours
 52
 2 Hours

 54
 3 Hours
 66
 3 Hours

 66
 4 Hours
 80
 4 Hours

HOSTED BAR PACKAGE

PRICING PER PERSON Includes Still & Sparkling Mineral Waters & Soft Drinks

PREMIUM BRAND

SUPER PREMIUM BRANDS

42	1 Hour	54	1 Hour
56	2 Hours	68	2 Hours
74	3 Hours	86	3 Hours
92	4 Hours	104	4 Hours

Cordials may be added to bar package for \$5 per person

CONSUMPTION BARS

HOSTED	CASH
20 Per Drink	23 Per Drink
23 Per Drink	26 Per Drink
27 Per Drink	30 Per Drink
-	19 Per Drink
13 Per Drink	16 Per Drink
11 Per Drink	14 Per Drink
	23 Per Drink 27 Per Drink - 13 Per Drink

A 25% mandatory additional fee and 8.625% tax will be added to all food and beverage. Additional fees, including mandatory administrative fees and mandatory automatic 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 automatic 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.



Prices are valid for events occurring through December 31, 2024. Menu items may contain nuts and other allergens. Please advise your Event Services Manager of any allergies.

BAR PACKAGES

PREMIUM BRAND LIQUORS

Finlandia Vodka Beefeater Gin Hornitos Plata Tequila Bacardi Rum Jack Daniels Whiskey Jim Beam Rye Martini & Rossi Vermouth

PREMIUM BRAND WINES

Domain Chandon Brut Skyside Chardonnay Skyside Cabernet Sauvignon

SUPER PREMIUM BRAND LIQUORS

Ketel One Vodka Bombay Sapphire Gin Casamigos Silver Tequila Bacardi Silver Rum Makers Mark Bourbon Templeton Rye Chivas Regal Scotch Martini & Rossi Vermouth

BEER SELECTIONS

Bud Light Stella Artois Drakes, IPA Sierra Nevada

SUPER PREMIUM BRAND WINES

Domain Chandon, Brut Seven Falls, Chardonnay Drylands, Sauvignon Blanc Waterbrook, Cabernet Sauvignon Browne Heritage, Pinot Noir

CORDIALS SELECTION

Bailey's Campari Disaronno Frangelico Kahlua

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WINE LIST

SPARKLING WINE

Clara C, Prosecco, Italy	70
Domaine Chandon Brut, Napa Valley	78
Domaine Chandon Rose, Napa Valley	85
Schramsberg Mirabella Brut, Napa Valley	145
Moet Brut Imperial, Champagne	150
Veuve Cliquot, Champagne	175
Louis Roederer, Champagne	350

WHITE

Skyside, Chardonnay, Northern Coast	70
Seven Falls, Chardonnay, Washington	83
Drylands, Sauvignon Blanc, Marlborough	95
Maison Louis Jadot, Chardonnay, Burgundy	105
Charles King, Sauvignon Blanc, Napa Valley	135
Etude, Chardonnay, Carneros	165
Albert Bichot, Chablis, Burgundy	300

ROSÉ

Chapoutier Belle Rouche, Rhone	90
Whispering Angel, Provence	120

RED

Skyside, Cabernet Sauvignon, Napa Valley	70
Waterbook, Cabernet Sauvignon, Columbia Valley	92
Browne Heritage, Pinot Noir, Willamette Valley	95
The Fableist, Cabernet Sauvignon, Paso Robles	105
Erath Resplendent, Pinot Noir, Oregon	110
Maison Louis Jadot, Bourgogne Pinot Noir, Burgundy	130
Alexander Valley Vineyards, Cabernet Sauvignon, Sonoma	135
Chateau Peyrabon Haut Medoc, Bordeaux, 2006	250
Flowers, Pinot Noir, Sonoma Coast	305

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