



Wedding
MENU

FAIRMONT SAN FRANCISCO

CANAPÉS

Pricing is per person based on one hour of continuous service

Select 3 items | \$40

Select 4 items | \$50

Select 5 items | \$60

COLD

Truffle Toast | Wild Mushroom Duxelles, Black Truffle, Parmesan Cheese, Brioche (v)

Classic Deviled Eggs (gf)

Dried Fig & Goat Cheese | Brioche Crostini (v)

Classic Bruschetta | Basil Purée, Marinated Tomatoes, Ciliegine Mozzarella, Balsamic Reduction (v)

Ahi Tuna Poke | Cucumber Cup (gf, df)

Poached Jumbo Shrimp Skewer | Cocktail Sauce (gf, df)

Smoked Salmon Mousse | Crème Fraîche, Chives, Sesame Cornet

Duck Liver Pâté | Brioche Toast, Preserved Cherry

Seared Beef Tenderloin Crostini | Point Reyes Blue Cheese Mousse, Frisée

HOT

Spinach Falafel | Whipped Feta Cheese (v)

Potato Samosa | Curried Dill Crème Fraîche (v)

Avocado Tempura | Sea Salt (v, df)

Carrot Arancini | Herbed Goat Cheese (v)

Brie & Almond Fritter (n)

Mushroom Caps | Sundried Tomato & Goat Cheese (v, gf)

Gruyère Grilled Cheese

Bacon Wrapped Scallop | Tarragon Beurre Blanc (gf)

Crab Cake | Remoulade

Crunchy Shrimp Roll | Sweet Chili Sauce (df)

Mini Beef Wellington | Port Wine Reduction

Szechuan Beef Satay | Chili Lime (df)

Lemongrass Chicken Skewers | Peanut Sauce (n, df)

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

RECEPTION STATIONS

Pricing is per person based on one hour of continuous service. Additional hours available for an additional charge. Minimum 20 guests per station.

CHARCUTERIE & CHEESE

Seasonal Selection of Three California Charcuteries & Three Cheeses, Seasonal & Dried Fruits, Marcona Almonds, Marinated Olives, Fig Jam, Whole Grain Mustard, Artisan Bread (n)
55

MEDITERRANEAN MEZZE GRAZING TABLE

Grilled Vegetables, Marinated Artichokes, Sundried Tomatoes, Red Pepper Dip, Marinated Olives, Dolmas, Tzatziki, Hummus, Baba Ghanoush, Olive Oil, Pita & Crisps (v)
42

Lamb Skewers +12 per person
Chicken Skewers +10 per person

SEAFOOD BAR

Poached Shrimp, Oysters, Mussels (gf, df)
Tuna Poke, Salmon Tartare (gf, df)
Lemon and Lime Wedges (pb, gf)
Tartare Sauce (gf)
Cocktail Sauce (gf)
Red Wine Mignonette (pb, gf)
82

SUSHI BAR

5 Pieces Per Person
Assorted Selection of Rolls Including Spicy Tuna, Salmon, California and Vegetarian
Pickled Ginger, Wasabi, Soy Sauce (gf upon request)
80
Assortment of Nigiri +15 per person

CAVIAR STATION

Chef Attendant Required +525

Blini, Potato Chips, Chives, Crème Fraîche, Grated Egg
Inquire for Market Pricing

BUTCHER'S BLOCK

Chef Attendant Required +525

Porcini Rubbed Pork Loin - Confit Mushrooms (gf) 45

Lamb Loin - Pickled Blueberry (gf) 50

Whole Peppered Beef Tenderloin - Horseradish Crème, Beef Demi-Glace (gf) 65

Slow Roasted New York Strip Steak - Green Peppercorn Sauce (gf) 55

Porchetta - Italian Sausage, Scallions, Pickled Onions (gf) 48

PLATED DINNER

All dinner menus include assorted rolls along with coffee and tea service for the duration of the dinner

THREE-COURSE PLATED DINNER

ONE SALAD
ONE ENTRÉE
DESSERT STATION
180

FOUR-COURSE PLATED DINNER

ONE SOUP OR STARTER
ONE SALAD
ONE ENTRÉE
DESSERT STATION
200

SOUP

Cauliflower - Curry Oil, Chives (v, gf)
Roasted Butternut Squash - Crème Fraîche, Candied Pepitas, Pumpkin Seed Oil (v, gf)
Mushroom Cappuccino - Toasted Brioche (v)
Roasted Parsnip - Vanilla Oil (v, gf)
Lobster Bisque

STARTERS

Maple Glazed Pork Belly - Cabbage Apple Slaw, Pickled Mustard Seeds (gf)
Fairmont Classic Crab Cake - Frisée, Remoulade, Grilled Lemon
Seared Scallop - Corn Purée, Charred Corn, Tarragon Beurre Blanc (gf)
Ahi Tuna Tartare - Avocado Purée, Pickled Red Onions, Crispy Parsnip, Mustard Vinaigrette (gf)

SALAD

Heirloom Tomato & Arugula - Sun Dried Tomatoes, Basil Pistou, Balsamic Reduction (v, gf, n)
Butter Leaf Wedge - House Made Ranch, Crispy Bacon, Radish, Cucumber, Blue Cheese, Pickled Red Onions (gf)
Arugula - Prosciutto, Grilled Pears, Melted Brie Crouton, Toasted Almonds, Fig Balsamic Vinaigrette (v, n)
Classic Caesar - Romaine, Shaved Parmesan, Herb Croutons
Roasted Beets - Beet Chips, Whipped Goat Cheese, Toasted Walnuts, Mâche, Peppercress, Citrus Emulsion (v, gf, n)
Mixed Baby Lettuces - Shaved Fennel, Plumped Golden Raisins, Manchego Cheese, Crisp Lavash, Champagne Vinaigrette (v, gf)

INTERMEZZO

Champagne & Blood Orange Sorbet +20 per person
Prosecco & Raspberry Sorbet +15 per person
Lemon Sorbet, Mint +10 per person

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PLATED DINNER

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ENTRÉES

Honey-Glazed Salmon

Carrot Purée, Herb Gnocchi, Asparagus Tips, Lemon Butter

Citrus Glazed Chilean Sea Bass

New Potatoes, Maple Baby Vegetables, Tarragon Cream Sauce (gf)

Oven-Roasted Cod - Sundried Tomato Polenta, Romanesco, Grilled Citrus Vinaigrette (gf)

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Oven Roasted Mary's Chicken Breast

Duck Fat Roasted Potatoes, Honey Roasted Baby Carrots, Chicken Jus (gf)

Cumin Roasted Chicken Breast

Israeli Couscous, Apricots, Olives, Preserved Lemons, Smoked Tomato Dressing

Sonoma Duck

Pan Seared Breast and Confit Leg, Celeriac Purée, Grilled Endive, Sour Cherry Demi-Glace (gf)

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Braised Short Rib

Pommes Purée, Crispy Brussels Sprouts, Baby Squash, Gremolata (gf)

Roasted Lamb Rack

Minted Pea Risotto, Cipollini Onions, Maitake Mushroom (gf)

6oz. Seared Fillet

Truffled Potato Pavé, Grilled Asparagus, Oven Roasted Cipollini, Mushrooms, Truffle Jus (gf)

8oz. Grilled NY Strip Steak

Pommes Purée, Roasted Carrots, Roasted Shallots, Peppercorn Sauce (gf)

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Mushroom Risotto

Asparagus Tips, Grilled Maitake Mushrooms, Sage, Grated Parmesan (v, gf)

Stuffed Seasonal Squash

Chickpeas, Spinach, Gruyère, Herb Crust, Grilled Broccolini (v)

Grilled Cauliflower Steak

Charred Eggplant Purée, Braised Lentils, Olive Oil Glazed Vegetables, Maple-Sherry Reduction (pb, gf)

Spinach & Ricotta Cannelloni

Cauliflower Crema, Butternut Squash in Brown Butter (v)

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Duet of Beef Tenderloin and Lobster Tail

Truffled Pommes Purée, Asparagus, Cipollini Onion (gf) +30 per person

Duo of Duck

Pan Seared Breast and Confit Leg, Celeriac Purée, Grilled Endive, Sour Cherry Demi-Glace (gf) +10 per person

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PLATED DINNER

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DESSERT STATION

Select 3

Mini Opera Cakes (n)

Red Velvet Cupcake Bites - Cream Cheese Icing

Brownie Bites - Dark Chocolate Ganache, Sprinkles (n)

Almond Tart - Espresso Ganache (n)

Mini Eclairs

Mini Pistachio Cheesecake (n)

Honey Lavender Panna Cotta

Honeycomb Berry Crumble

You are welcome to bring your own celebration cake. A cake-cutting fee will be applied.

A pre-selected choice of 3 entrées (one entrée must be vegetarian) is available for your guests. Final entrée selection counts must be communicated to your catering manager no later than (5) days prior to the event. If entrée selections are priced differently, the highest price will apply to all guests. Place cards indicating each guest's entrée choice are required. Clients may provide their own place cards or purchase at \$3 per card. Printed menu cards are also available at \$5 per card.

LATE NIGHT MENU

Pricing is per person based on one hour of continuous service. Minimum charge for 20 guests.

NACHO BAR

Tortilla Chips (pb, gf)
Nacho Cheese Sauce (v, gf)
Seasoned Ground Beef (gf, df)
Sour Cream (v, gf), Guacamole (v, gf, df), Jalapenos (pb, gf), Black Beans (pb, gf)
Salsa Roja (pb, gf), Salsa Verde (pb, gf), Corn Salsa (pb, gf)

35

SLIDER STATION

Select 2

Beef Slider - American, Pimenton Aioli
Fried Chicken Slider - Remoulade, Pickles
Barbeque Pulled Pork Slider - Cabbage Slaw
Mushroom Slider - Fontina, Roasted Garlic Aioli (v)

50

GRILLED CHEESE & TOMATO SOUP

Select 1

Smoked Mozzarella & Sourdough (v)
White & American (v)
Wheat & Swiss (v)

25

Select 2 +10 per person

FRIES & TOTS (pb)

18

DONUT HOLE BAR (v)

Salted Caramel, Chocolate Sauce, Raspberry Coulis

22

HYDRATION STATION

Electrolyte Drinks, Hydration Packets

18

GETTING READY MENU

Pricing is per person. Minimum charge for 20 guests.

Price per Person

125

SMALL BITES

Hummus & Crudit  (pb, gf)

Seasonal Fruit Plate (pb, gf)

SALADS

Select 1

Classic Caesar

Parmesan, Caesar Dressing, Rustic Croutons

Mixed Greens

Cucumber, Cherry Tomato, Balsamic Dressing, Shaved Carrot, Shaved Red Cabbage (pb, gf)

TEA SANDWICHES

Four Savory Seasonal Tea Sandwiches

SWEETS

Select 1

Petite Cookies & Lemon Bars

Assorted Mini Pastries (n)

POST WEDDING BRUNCH

BUFFET STATIONS

*Pricing is per person based on two hours of continuous service. Additional hours available for an additional charge.
Minimum 20 guests. All breakfast buffets include freshly brewed coffee, and tea station for the duration of the breakfast.*

SAN FRANCISCO EXPRESS CONTINENTAL

Orange Juice

Seasonal Sliced Fruit (pb, gf, df)

House Baked Pastries (v, n)

Spreads – Fruit Preserves, Jams, Local Honey & Butter

Greek Yogurt Parfait Station – Granola, Berry Compote, Fresh Berries, Honey (v, n)

66

BUILD YOUR OWN BREAKFAST

INCLUDES SAN FRANCISCO EXPRESS, PLUS YOUR CHOICE OF HOT ITEMS

Select 4 Items 84

Select 5 Items 97

Scrambled Eggs - Crème Fraîche, Chives (gf)

Scrambled Egg Whites - Fresh Herbs (gf)

Sonoma Farm Egg White Scramble - Asparagus, Mushrooms, Tarragon, Cheddar Cheese (gf)

Egg White Frittata - Arugula, Roasted Red Bell Peppers, Goat Cheese (gf)

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Thick Cut Bacon (gf, df)

Chicken Apple Sausage (gf, df)

Willie Turkey Bacon (gf, df)

Pork Breakfast Sausage (gf, df)

Niman Ranch Ham (gf, df)

Impossible Breakfast Sausage +2 per person (pb, gf, df)

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Toaster Station - Multigrain Bread (df), Sourdough Bread (df), Gluten Free Bread (gf, df)

Herb Roasted Potato - Rosemary, Onions, Bell Peppers (v, gf)

Roasted Sweet Potatoes - Caramelized Onions (v, gf)

Crispy potato hash browns (v, gf)

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French Toast - Maple Syrup, Vanilla Whipped Cream

Waffles - Strawberry Compote, Maple Syrup

Buttermilk Pancakes - Blueberry Compote, Maple Syrup

Cheese Blintz - Orange Gastrique, Blueberries, Mint

Steel Cut Oatmeal - Brown Sugar, Shaved Almonds (pb, gf, n)

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BREAKFAST STATIONS

Chef-attended stations require 1 chef per 75 people

OMELETTE STATION

Chef Attendant Required +525

Organic Eggs, Egg Whites, Sonoma Jack Cheese, Cheddar, Mushrooms,
Spinach, Tomatoes, Fresh Herbs, Ham, Bacon, Sausage (gf)

35

AVOCADO TOAST STATION

Chef Attendant Optional +525

All Toasts on Grilled Rustic Bread

Select 2

Classic - Feta, Arugula, Tomato

Fishermen's Wharf - Smoked Salmon, Dill, Pickled Onion

Little Italy - Cherry Tomato, Pancetta, Reduced Balsamic

Mission - Black Beans, Cotija, Pico de Gallo

33

SMOKED SALMON & BAGEL STATION

Chef Attendant Optional +525

Smoked Salmon, Shaved Red Onions, Bibb Lettuce, Capers, Whipped Crème Fraîche, Sliced Tomato

Bagels

Select 3

Plain, Everything, Jalapeno, Cinnamon Raisin, Wheat, Sourdough, Asiago

35

PLANT BASED BREAKFAST STATION

Chef Attendant Optional +525

Scrambled Tofu - Spinach, Tomatoes (pb, gf)

Chia Coconut Pudding - Mixed Berries (pb, gf, n)

Overnight Oats - Almond Milk, Shaved Coconut, Banana, Goji Berries (pb, n)

28

BREAKFAST ENHANCEMENTS

FRESH PRESSED JUICES

Select 2

Beet - Carrot, Lemon, Cayenne (pb)

Greens - Apple, Celery, Kale, Ginger (pb)

Coconut - Cucumber, Mint (pb)

Pineapple - Turmeric, Ginger (pb)

Pomegranate - Orange, Spinach (pb)

20

FRUIT SMOOTHIES

Select 2

Mango Sunrise (v, gf)

Mixed Berry & Banana (v, gf)

Tropical Greens (pb, gf)

Blueberry Pineapple (pb, gf)

20

AFTERNOON TEA

Steeped in tradition since 1907

Afternoon tea, with all the polished silver, fine China and Victorian accouterments, is a Fairmont San Francisco tradition.

Enjoy steaming pots of fine loose-leaf tea over house-made scones, tea sandwiches on artisan bread, luscious fruit-topped pastries and French sweets delivered in elegant style.

Requisite sides include lemon curd, Devonshire cream and fruit compote.

150/person

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut



Wedding
Beverage
MENU

FAIRMONT SAN FRANCISCO

BAR PACKAGES

Pricing Per Person

Includes Still & Sparkling Mineral Waters & Soft Drinks

HOSTED BEER & WINE PACKAGE

NOB HILL SELECTION

35 1 Hour
47 2 Hours
57 3 Hours
67 4 Hours

CROWN COLLECTION

44 1 Hour
56 2 Hours
66 3 Hours
76 4 Hours

PENTHOUSE RESERVE

64 1 Hour
76 2 Hours
86 3 Hours
96 4 Hours

HOSTED BAR PACKAGE

NOB HILL SELECTION

44 1 Hour
58 2 Hours
76 3 Hours
94 4 Hours

CROWN COLLECTION

58 1 Hour
72 2 Hours
88 3 Hours
104 4 Hours

PENTHOUSE RESERVE

80 1 Hour
96 2 Hours
112 3 Hours
132 4 Hours

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

CONSUMPTION BARS

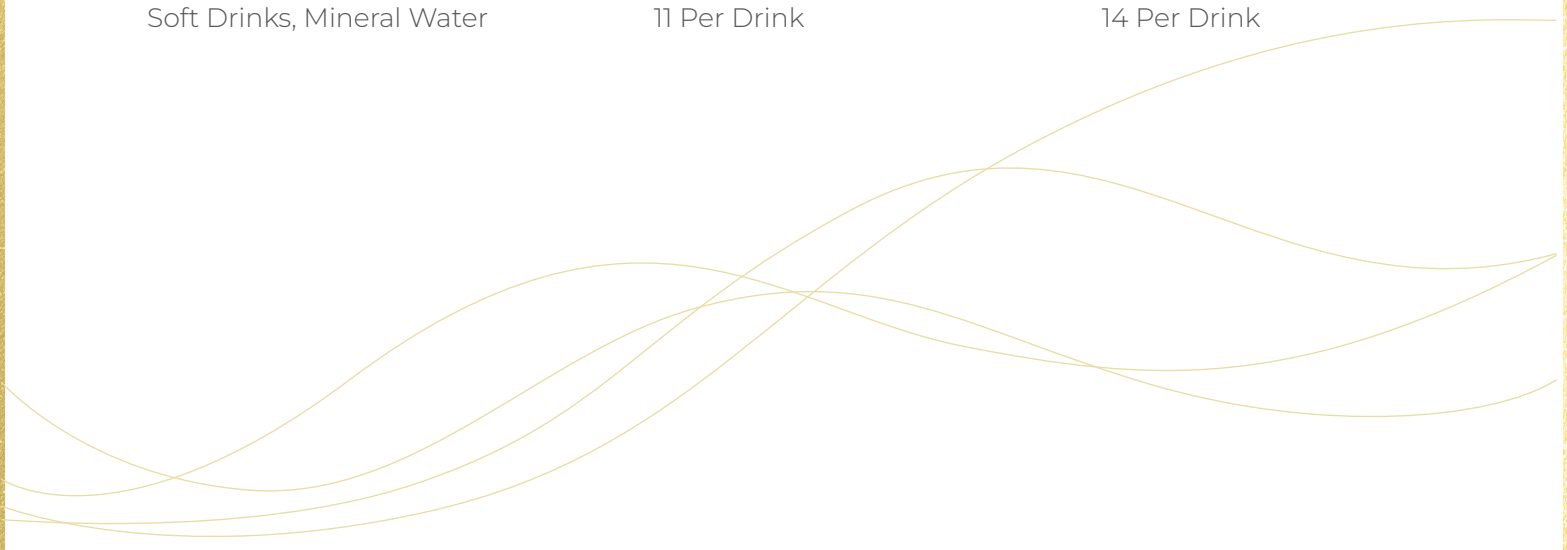
Nob Hill Selection Cocktails
Crown Collection Cocktails
Penthouse Reserve Cocktails
Wines
Domestic & Imported Beer
Soft Drinks, Mineral Water

HOSTED

21 Per Drink
24 Per Drink
28 Per Drink
By the bottle only
13 Per Drink
11 Per Drink

CASH

24 Per Drink
27 Per Drink
31 Per Drink
By the bottle only
16 Per Drink
14 Per Drink



BAR PACKAGES

NOB HILL SELECTION LIQUORS

Tito's Handmade Vodka
Beefeater
Bacardi Superior
Herradura Silver
Old Forester 86
Dewars White Label

CROWN COLLECTION LIQUORS

Elyx
Citadelle
Planteray 3 Stars
Espolòn Blanco
Maker's Mark
Monkey Shoulder

PENTHOUSE RESERVE LIQUORS

Belvedere
Botanist
Diplomatico Reserva
Patrón
Michter's
The Macallan 12 Year

CORDIALS SELECTION

Baileys
Campari
Disaronno
Frangelico
Kahlua

NOB HILL SELECTION WINES

Mionetto Brut Prestige
EOS Chardonnay
Silver Gate Sauvignon Blanc
EOS Pinot Noir
Silver Gate Cabernet Sauvignon

CROWN COLLECTION WINES


Chandon Brut Sparkling
Kendall-Jackson Vintner's Reserve
Chardonnay
Decoy Sauvignon Blanc
Decoy Pinot Noir
Carmel Road Cabernet Sauvignon

PENTHOUSE RESERVE WINES

Veuve Clicquot Champagne
Cline Chardonnay
Cline Sauvignon Blanc
Cline Pinot Noir
Cline Cabernet Sauvignon

BEER SELECTIONS

Bud Light
Stella Artois
Laguinitas, IPA
Sierra Nevada



WINE LIST

SPARKLING & CHAMPAGNE

CALIFORNIA SPARKLING

Domaine Chandon Brut, Napa Valley, California	78
Roederer Estate Brut, Anderson Valley, California	80
Roederer Estate Brut Rosé, Anderson Valley, California	92

CHAMPAGNE

Veuve Clicquot Réserve Cuvée, Brut, Champagne	140
Moët & Chandon, Reims, Champagne	140
Veuve Clicquot Rosé, Reims, Champagne	160
Ruinart Blanc de Blancs, Reims, Champagne	260

WHITE

CHARDONNAY

Kendall-Jackson Vintner's Reserve, California	90
Carpe Diem, Anderson Valley, California	92
Cline, Sonoma Valley, California	105
Cakebread Cellars, Napa Valley, California	150
Far Niente, Napa Valley, California	300

PINOT GRIGIO / GRIS

Livio Felluga, Collio, Friuli, Italy	88
Etude, Carneros, California	105

SAUVIGNON BLANC

Decoy, California	90
Cakebread Cellars, Napa Valley, California	92
Comte de la Chevalière, Sancerre, France,	100
Cline, California	105

ROSÉ

St. Marguerite "Symphonie" Grenache, Provence, France	76
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RED

PINOT NOIR

Decoy, California	90
Davis Bynum, Russian River Valley, California	92
Cline, California	105
Etude, Carneros, California	120

ITALIAN REDS

Tenuta Rocca Nebbiolo, Langhe, Piedmont, Italy	88
Querciabella Chianti Classico, Tuscany, Italy	110

MERLOT

Alexander Valley Vineyards, Sonoma, California	72
Stags' Leap, Napa Valley, California	130

ZINFANDEL

Frank Family, Napa Valley, California	125
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CABERNET SAUVIGNON

Carmel Road, California	90
Cline, California	105
Bella Union, Napa Valley, California	112
Geyser Peak Reserve, Alexander Valley, California	140
Synthesis, Napa Valley, California	150
Caymus, Napa Valley, California	200
Far Niente, Napa Valley, California	225
Capture Revelation, Sonoma, California	350
Opus One, Napa Valley, California	500

RED BLENDS

Rodney Strong Rowen, Sonoma County, California	105
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COCKTAIL COLLECTION

COCKTAILS

NOB HILL SPRITZ | 23

St. Germain Elderflower Liqueur, Prosecco, Lemon Peel for Garnish

FAIR FASHIONED | 24

Sazerac Rye, Amaro Nonino, Polynesian Kiss Bitters, Pineapple Mist, Dehydrated Pineapple Garnish

GOLDEN GATE MULE | 22

Tito Vodka, Seasonal Fruit Cordial, Lime Juice, Fentiman's Ginger Beer and Lime Wheel for Garnish

GRAND 75 | 23

Grand Marinier, Fresh Lemon, Simple Syrup, Chandon Brut Sparkling and Orange Peel for Garnish

ROOFTOP GARDEN GIMLET | 25

Citadelle Gin, Juliette Peach Liqueur, Fresh Lime Juice and Edible Flower for Garnish

SPICY CHIPOTLE MARGARITA | 25

Espolòn Blanco Tequila, Peated Chipotle Pineapple Blend, Fresh Lime, Agave Nectar, Tajine Spice, Pineapple Wedge & Leaf for Garnish

ESPRESSOTINI | 25

Stoli Vanilla, Luxardo Espresso, Nitro Espresso Cold Brew, Espresso Bean for Garnish

MAI TAI 1944 | 26

Bacardi Superior Rum, Bacardí 8 Rum, Tonga Curaçao, House-Blended Orgeat*, and Lime. Shaken and Finished with a 151 Cherry and Mint (*contains nuts)

SPIRIT-FREE LIBATIONS

SKINNY PALOMA | 16

Lyre's Agave Blanco Spirit, Agave Syrup, Lime Juice, Grapefruit Juice

ROOFTOP GARDEN REFRESH | 15

White Can Spirit, Cane Syrup, Fresh Lime, Mint, Club Soda

CALIFORNIA APERITIF | 15

Italian Orange, Orange Sec, Soda, Orange Juice, Orange Wheel

BLACKBERRY SMASH | 15

American Malt, Cane Syrup, Soda, Lime Juice, Blackberries, Mint Leaves

TROPICAL FUSION | 15

Mango Juice, Passionfruit Puree, Coconut Water, Mint



CATERING GUIDELINES

GUARANTEE

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 client to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, five (5) business days 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 seven (7) 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. If Fairmont San Francisco does not receive your guaranteed meal covers by the required date, we will prepare based on the guest count notated in the contract. It must be understood that we will not assume any responsibility for selling and/or collecting meal and drink 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 7 days prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require a minimum two (2) weeks' prior notice.

PRICES, SERVICE CHARGE AND TAXES

Prices are per guest unless otherwise noted. Please note that the enclosed F&B Menu pricing is subject to change. Final food and beverage prices will be confirmed in advance of your scheduled functions; however, your obligation to meet your food and beverage revenue commitment set forth in this Contract will not be affected by those final prices.

An 8.625% tax will be added to all food and beverage.

All plated meal functions are subject to a mandatory administrative fee of 10%, which is retained entirely by

the Hotel. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. All plated meal functions are also subject to a mandatory gratuity of 15% that 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 other functions (non-plated meal functions) are subject to a mandatory administrative fee of 8.5%, which is retained entirely by the Hotel. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. All non-plated meal functions are also subject to a mandatory gratuity of 16.5% that 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.

Mandatory Administrative Fees and gratuities are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory Administrative Fee and Gratuity, and any applicable taxes, will be posted to your Master Account.

Please keep in mind that the mandatory gratuity and administrative fee is taxable by California State Law. Mandatory gratuity and administrative fee and sales tax are subject to change without notice.

ADDITIONAL LABOR FEES

There will be a culinary attendant fee of \$525 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements. One Chef Attendant is required per 75 guests where indicated on the menu.



CATERING GUIDELINES

There will be a bartender fee of \$325 per bartender for up to two (2) consecutive hours per 100 guests. Each hour after the two-hour duration will be charged at an additional \$100 per hour, or part thereof. 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. To remove the tip jar on the bar, a \$75 fee will be applied. Corkage for 750ml wines are \$40 per bottle.

MINIMUM REQUIREMENTS

Meals for less than 25 guests will incur a 20% surcharge on the listed menu price plus an additional labor fee of \$500 per meal function.

PARKING

Valet parking is available for your day guests, pricing varies based on the duration of their stay. You may host the parking for your guests and have these charges applied to your account. Please consult with your Event Manager to confirm current valet parking rates.

SPECIAL SERVICES

Your Events Manager can assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens, etc.

OUTSIDE VENDORS

Please ask your Events Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement. A copy of which may be obtained from your Events Manager.

ALCOHOL AND OUTSIDE FOOD AND BEVERAGE

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.

FOOD AND BEVERAGE

Menu items may contain nuts and other allergens. Please inform your Event Services Manager of any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.

NOISE ORDINANCE

In accordance with local city ordinances and the respect for our other hotel and surrounding guests, noise at the hotel property line shall be limited to 70db: Daily, 10:00 am – 10:00 pm. After 10:00 pm, our hotel's noise ordinance will be enforced, so music levels must remain within our approved decibel limits.

TIMING, WEATHER AND OUTDOOR SPACE

Weather calls will be made by the client upon the recommendation of the Events Manager and Banquet Manager. If the client is unavailable, the decision will be made on the client's behalf. Should the chance of precipitation be higher than 50 percent, the weather call will be made in favor of the indoor location by default. If the client would like to move back onto the Roof Garden after the space has been set inside, additional fees will be apply to relocate back to the Roof Garden. Breakfast functions: the evening prior, Lunch functions: 9:00 am, Dinner functions: 2:00 pm.

All outdoor functions must conclude by no later than 10:00 pm. All amplified music at outdoor functions must stop at 9:00 pm.

