



PARK
CENTRAL
HOTEL
SAN FRANCISCO

BANQUET MENUS 2017

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit | Berries
Fresh Baked Pastries | Breakfast Breads
Sweet Butter | Honey | Fruit Preserves
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks Coffee
Decaffeinated Coffee | Assorted Tazo Teas
40 per person

MAKE YOUR DAY

Fresh Cut Seasonal Fruit | Berries
Assorted Individual Yogurts
Oatmeal | Honey | Milk | Nuts (N)
Fresh Baked Pastries | Breakfast Breads
Sweet Butter | Honey | Fruit Preserves
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks Coffee
Decaffeinated Coffee | Assorted Tazo Teas
42 per person

CEREAL AND BERRY BAR

Build Your Own Breakfast Parfait
Bowls of Yogurt – Flavored and Plain
Blueberries | Strawberries | Blackberries Raspberries
Cranberry Granola (N)
Fresh Baked Pastries | Breakfast Breads
Sweet Butter | Honey | Fruit Preserves
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks Coffee
Decaffeinated Coffee | Assorted Tazo Teas
48 per person

AMERICAN BREAKFAST

Seasonal Fruit | Berries
Oatmeal | Milk | Honey | Raisins | Nuts (N)
Hash Browns
Chicken Apple Sausage | Bacon

Choice of (1) One Egg Type:

Scrambled Eggs
Hard Boiled Eggs
Egg White Frittata

Fresh Baked Pastries | Breakfast Breads
Sweet Butter | Honey | Fruit Preserves
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks Coffee
Decaffeinated Coffee | Assorted Tazo Teas
52 per person

FRESH START

Creamy Yogurt | Plain | Non-Fat
Oatmeal | Milk | Honey | Raisins | Nuts (N)

Choice of (1) One Egg Type:

Scrambled Eggs
Hard Boiled Eggs
Egg White Frittata

Hash browns
Fresh Baked Pastries | Breakfast Breads
Sweet Butter | Honey | Fruit Preserves
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks Coffee
Decaffeinated Coffee | Assorted Tazo Teas
48 per person

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free
Breakfast Buffet for 10 guests or more with maximum of 1.5 hours of service
\$150 labor fee assessed for all groups with less than 25 guests for a meal period

prices do not include 5% event fee, 23% service fee and applicable sales tax.
prices and fees are subject to change.

PLATED BREAKFAST MENUS

CALIFORNIA STYLE CHEF'S BENEDICT

Poached Eggs | Hollandaise | English Muffin

Canadian Bacon | Grilled Tomato | Avocado

Fresh Baked Pastries | Breakfast Breads

Sweet Butter | Honey | Fruit Preserves

Chilled Orange Juice

Freshly Brewed Starbucks Coffee

Decaffeinated Coffee | Assorted Tazo Teas

55 per person

EGG FRITATTA

Roasted Tomatoes | Ricotta | Basil

Sautéed Spinach (V | GF)

Breakfast Potatoes

Fresh Baked Pastries | Breakfast Breads

Sweet Butter | Honey | Fruit Preserves

Chilled Orange Juice

Freshly Brewed Starbucks Coffee

Decaffeinated Coffee | Assorted Tazo Teas

55 per person

GARDEN SCRAMBLE

Scrambled Eggs | Sautéed Peppers | Onions

Mushrooms (V | GF)

Apple Wood Smoked Bacon

Breakfast Potatoes

Fresh Baked Pastries | Breakfast Breads

Sweet Butter | Honey | Fruit Preserves

Chilled Orange Juice

Freshly Brewed Starbucks Coffee

Decaffeinated Coffee | Assorted Tazo Teas

55 per person

Substitute Egg Whites or Tofu

61 per person

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Plated Breakfast with maximum of 1.5 hours of service

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ARTISINAL FRENCH TOAST

Wild Berry Compote | Maple Syrup

Apple Wood Smoked Bacon

Fresh Baked Pastries | Breakfast Breads

Sweet Butter | Honey | Fruit Preserves

Chilled Orange Juice

Freshly Brewed Starbucks Coffee

Decaffeinated Coffee | Assorted Tazo Teas

55 per person

BELGIAN WAFFLE

Fresh Seasonal Berries | Whipped Cream

Maple Syrup

Chicken Apple Sausage

Fresh Baked Pastries | Breakfast Breads

Sweet Butter | Honey | Fruit Preserves

Chilled Orange Juice

Freshly Brewed Starbucks Coffee

Decaffeinated Coffee | Assorted Tazo Teas

55 per person



SPECIAL BAKERS SELECTION

CINNAMON ICED SWEET ROLLS

79 per dozen

FRESHLY BAKED NEW YORK STYLE BAGELS

Plain & Flavored Schmears | Sweet Butter

79 per dozen

Add Smoked Salmon, Capers and Onions

8 per person

GLUTEN FREE MUFFINS

79 per dozen

SCONES

Iced Lemon Curd | Maple

79 per dozen

TRADITIONAL COFFEE CAKES *(Serves 12)*

79 per cake

GLUTEN FREE BREAD *(Serves 12)*

79 per loaf

LOAFS *(Serves 12)*

Banana Loaf | Citrus Loaf | Marble Vanilla Loaf

79 per loaf

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Special Bakers Selection items are prepared in a facility that makes products containing nuts

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COFFEE BREAK

COFFEE SERVICE

Fresh Brewed Starbucks® Coffee

Decaffeinated Coffee

Selection of Hot Teas

Hot Chocolate

10 per person

145 per gallon

COFFEE N' SODAS

Fresh Brewed Starbucks® Coffee |

Decaffeinated Coffee | Selection of Hot Teas

Hot Chocolate | Assorted Soft Drinks

15 per person

CHILLED JUICES

Apple | Grapefruit | Cranberry | Orange

36 per pitcher

“GO GREEN” FILTERED WATER STATION

Fresh Citrus | Cucumber

45 per gallon

BEVERAGES

Soft Drinks | Bottled Water

7 each

Bottled Juices | V8® | Apple | Tomato | Cranberry

7 each

Bottled Iced Teas | Lemonade

9 each

Lemonade

106 gallon

Unsweetened Black Ice Tea and
Flavored | Hibiscus | Lemon | Berry

106 gallon

SPECIALTY BEVERAGES

Sparkling Water | Red Bull®

8 each

Naked® Juices | Smoothies | Protein Drinks

9 each

Coconut Water

9 each

Breaks for 10 guests or more with maximum of 30 minutes of service

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BREAK ADDITIONS

INDIVIDUAL YOGURT PARFAIT

Yogurt | Seasonal Fruit | Granola **(N | V)**

9 each

WHOLE SEASONAL FRUITS

5 each

ASSORTED CUT FRESH FRUIT

Seasonal Selection

9 per person

ENERGY BARS **(N | V)**

KIND Fruit & Nut Bars®

Cliff Bars®

6 each

INDIVIDUAL BAGGED SNACKS

Kettle Chips | Popcorn | Pretzels | Trail Mix

6 each

FRESH BAKED BARS

Oatmeal Bars | Lemon Bars | Pecan Bars **(N)**

79 per dozen

CHOCOLATE FUDGE BROWNIES | BLONDIES

79 per dozen

OVEN BAKED COOKIES

Chocolate Chip | Oatmeal Raisin | Peanut Butter **(N)**

79 per dozen

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Park Central SF break items are prepared in a facility that makes products containing nuts

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ENTREES LUNCH

BOXED LUNCHES

Choice of (1) Salad, (3) Sandwich Entrées and (1) Dessert
62 per person

Add 4th Sandwich Entrée
70 per person

BOXED LUNCH DESSERTS

Oatmeal Cookie | Chocolate Chip | Iced Lemon Bar | Brownie

*All Lunch Boxes include One Salad, One Sandwich & One Dessert
Seasonal Whole Fruit, Salad Dressing & Bag of Chips
Compostable Cutlery and Napkin*

DELI LUNCH BUFFET

Choice of (2) Salads, (3) Sandwich Entrees, (2) Desserts
70 per person

Choice of (2) Salads, (1) Soup du jour, (3) Sandwich Entrees, (2) Desserts
74 per person

Additional Soup or Salad and 4th Sandwich Entrée
76 per person

DELI LUNCH DESSERTS

Assorted Cupcakes | Chef's Favorite Chocolate Cake | Passion Fruit Berry Shortcake | Fresh Fruit Tart

*Our Deli Lunch Buffet is accompanied by:
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Iced Tea & Assorted Tazo® Teas
with Half & Half, Whole, Non-Fat & Soy Milk*

SALADS:

Marble Potato Salad | Grain Mustard | Crème Fraiche (V | GF)

Quinoa Salad | Seasonal Garden Vegetables (V | GF)

Faro Salad | English Cucumber | Tomato | Arugula | Lemon Vinaigrette (V)

Classic Caesar | Crisp Romaine Hearts | Croutons | Parmesan Dressing (V)

Mixed Greens | Grape Tomatoes | Shaved Radish | Balsamic Vinaigrette (V | GF)

SANDWICH ENTRÉES

Grilled Skirt Steak BLT Sandwich | Smoked Bacon | Lettuce | Tomato | Fresh Goat Cheese

Shaved Vegetable Sandwich | Zucchini | Squash | Eggplant | Portobello | Tomato Aioli | Arugula (V)

Herb Grilled Chicken Breast Sandwich | Lettuce | Tomato | Provolone | Roasted Pepper Aioli

Smoked Diestel Farm Turkey Sandwich | Swiss Cheese | Lettuce | Tomatoes | Grain Mustard Aioli

Classic Tuna Salad Sandwich | Tomato | Arugula

Virginia Ham Sandwich | Sharp Cheddar Cheese | Honey Mustard | Lettuce | Tomato

Roast Beef Sandwich | Caramelized Onions | Pepper Jack Cheese | Arugula | Tomato | Dijon Aioli

Fried Tofu Bahn Mi | Pickled Daikon and Carrot | Cilantro | Cucumber | Jalapeño Aioli (V)

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\$150 labor fee assessed for all groups with less than 25 guests for a meal period

Maximum of 1.5 hours of service

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LOCAL MARKET LUNCH BUFFETS

FARMERS MARKET ON 3RD

Quinoa Salad | Garden Vegetables **(V | GF)**

Local Ranch Greens | Artichoke Hearts
Grape Tomatoes | English Cucumber
Lemon Vinaigrette **(V | GF)**

Catch of the Day | Wild Mushrooms | Basil Jus

Seared French Chicken | Natural Jus

Baby Potatoes | PaVrmesan | Parsley Pesto **(N | V)**

Seasonal Vegetables

Fresh Fruit Tart

Assorted Macarons **(N | GF)**

Rolls with Sweet Butter

Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee | Assorted Tazo Teas

Iced Tea
76 per person

SAN FRANCISCO BAY

Corn and Seafood Chowder (Vegetarian Optional)

Roasted Root Vegetable Salad | Arugula | Citrus Vinaigrette **(V | GF)**

Seared Catch of the Day | Pea Sprouts
Lemon Butter Sauce

Marinated Grilled Skirt Steak | Sonoma Wine Sauce

Green Risotto | Peas | Kale **(V | GF)**

Market Seasonal Vegetables

Passion Fruit and Berry Shortcake

Rolls with Sweet Butter

Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee | Assorted Tazo Teas

Iced Tea
80 per person

MISSION STREET

Cucumber Salad | Lime Chile Splash **(V | GF)**

Crisp Romaine | Croutons | Black Bean and Corn Relish Cilantro
Vinaigrette **(V)**

BUILD YOUR OWN TACO:

Select Two: Fish | Chicken | Grilled Churrasco Beef

Chipotle Slaw | Salsa Verde | Warm Corn Tortillas **(GF | V)**

Yellow Rice | Black Beans | Cojita Cheese **(V | GF)**

Guacamole | Pico De Gallo | Lime Crème **(V | GF)**

Tres Leches Cake

Mexican Rolls with Sweet Butter

Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee | Assorted Tazo Teas

Iced Tea
72 per person

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\$150 labor fee assessed for all groups with less than 25 guests for a meal period
25 guests or more with maximum of 1.5 hours of service

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PLATED LUNCHES

FIRST COURSE HOT SOUPS

Cream of Celery and Granny Smith Apple (N | V) 11 per person
Basil Pesto Crostini

Minestrone a la Genovese (V) 11 per person
Parmesan Shavings, Focaccia Croutons

Vietnamese Chicken Soup 13 per person
Pak Choi | Bean Sprouts | Chicken | Coriander

Seafood & Corn Chowder 13 per person
Fried Leeks

FIRST COURSE SALADS

Lemon Grass Infused Prawns 16 per person
Pink Radish | Shaved Fennel | Tomatoes | Orange Flavored Oil

Beetroot Carpaccio (V | GF) 15 per person
Frisse Salad | Goat Cheese | Truffle Vinaigrette

Romaine Heart Lettuce (V) 13 per person
Cucumber | Vine Tomato | Blue Stilton | Ranch Dressing

Scottish Smoked Salmon (GF) 16 per person
Frisse | Avocado | Caper Berry | Pommery Citrus Vinaigrette

Baby Spinach Salad (V) 14 per person
Shaved Mushroom | Tomato | English Cucumber | Pickled Red Onion
Balsamic Vinaigrette

Wild Arugula Salad (V | N | GF) 14 per person
Strawberries | Gorgonzola Cheese | Toasted Almonds | Shallot Vinaigrette

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\$150 labor fee assessed for all groups with less than 25 guests for a meal period
Plated Luncheon with a 3 course minimum with maximum of 1.5 hours of service

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PLATED LUNCHES

ENTREES

Herb Roasted Chicken Creamy Risotto Sautéed Wild Mushrooms Asparagus Au Jus	39 per person
8 Hours Braised Short Ribs Mashed Potatoes Roasted Root Vegetables Merlot Jus	42 per person
Prime Tenderloin Potato Rosti Sweet Peppers Spinach Red Wine Onion Jus	53 per person
Miso Glazed Californian Sea Bass Wilted Swiss Chard Chive Mash Roasted Shallots Citrus Burre Blanc	55 per person
Green Risotto (V GF) Asparagus Peas Morels Parmesan Shavings	

DESSERTS

Tiramisu Vanilla Sauce Blackberries	12 per person
Chef's Favorite Chocolate Cake Ganache Frosting Raspberries	12 per person
Goat Cheese Cheesecake Blueberry Compote	12 per person
Passion Fruit Berry Shortcake Whipped Cream	12 per person

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free
Plated Luncheon with a 3 course minimum with maximum of 1.5 hours of service
Includes Starbucks Coffee and Tazo Teas, Warm Rolls and Butter
Highest Entrée Price Prevails
Limit (3) Entrée Choices including Vegetarians
\$150 labor fee assessed for all groups with less than 25 guests for a meal period

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AFTERNOON BREAKS & RECEPTIONS

CHIP AND DIP (V)

Potato Chips | Tortilla Chips | Toasted Baguette

Guacamole | Pico De Gallo | Spinach Scallion Dip

19 per person

LOCAL CRUDITES (V | GF)

Market Seasonal Raw Vegetables

Baba Ghanush | Herb Dressing | Hummus

20 per person

GLOBAL CHEESE BOARD (V | N)

Goat | Asiago | Manchego | Aged Cheddar | Brie | Blue Cheese

Assorted Toasted Nuts

Orange Blossom Honey | Seasonal Jam

Rice Crackers | Baguette | Ciabatta

24 per person

CHARCEUTERIE PLATTER

Mortadella | Salami | Sopressata | Serrano Ham | Chorizo

Pickled Vegetables | Assorted Olives | Pearl Onion

Gourmet Grain Mustard | Seasonal Jam

Rice Crackers | Baguette | Ciabatta

34 per person

CHINATOWN DIM SUM

Char Siu Bao | Vegetable Pot Stickers | Oxtail Pot Stickers | Pork Siu Mai |

Vegetable Spring Rolls

Spicy Chili Sauce | Chinese Vinegar | Hot Mustard | Soy Sesame Scallion Sauce

Sesame Fritters

35 per person

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\$150 labor fee assessed for all groups with less than 25 guests for a meal period

Reception for 25 guests or more with maximum of 1.5 hours of service



HORS D'OEUVRES

COLD HORS D'OEUVRES

Chilled Gazpacho
8 per piece

Tuna Parfait | Avocado | Wasabi | Tobiko
12 per piece

Herb Scented Beef Carpaccio | Arugula
Gorgonzola | Mushroom Puree Crostini
10 per piece

Smoked Salmon Skewer | Dill Cream Fraiche
Crispy Fried Capers
12 per piece

California Sushi | Crab Stick | Avocado | Pickled Ginger
12 per piece

Marinated Tomato | Mozzarella |
Basil Pistachio Pesto (V | N)
8 per piece

Camembert Cheese | Date Jam | Sunflower Seeds
Rye Crostini (V)
8 per piece

Caramelized Onion | Goat Cheese |
Parmesan Shortbread (V)
8 per piece

Pan Seared Scallop | XO Sauce | Edamame Corn Succotash
12 per piece

Spicy Thai Beef | Asian Salad | Sesame Dressing Crostini
10 per piece

Prawn Cocktail Acapulco Style | Clamato Salsa
12 per piece

HOT HORS D'OEUVRES

Chicken Satay | Spicy Peanut Sauce (N)
10 per piece

Vegetable Spring Rolls | Cilantro Lemongrass
Chili Sauce (V)
8 per piece

Grilled Churrasco Steak Skewer | Chimichurri Sauce
10 per piece

Niman Beef Slider | Sweet Pickle | Buttermilk Aioli
10 per piece

Grilled Baby Lamb Chops | Spicy Tomato Jam
10 per piece

Crispy Fried Falafel | Tahini Sauce (V)
8 per piece

Seafood Dim Sum | Soya
12 per piece

Chicken Dumpling | Spicy Chili Sauce
10 per piece

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free
Passed Hors D'Oeuvres require a Butler at \$250 per Butler
There is a \$50 overtime charge per Butler per hour after two (2) hours.
Items sold per piece, 25 piece minimum

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RECEPTION STATIONS

MISSION TACO BAR (GF)

Braised Chicken | Grilled Carne Asada | White Fish

Fresh Pico de Gallo | Guacamole | Queso Fresco | Lime Cream

Onions | Radish | Cilantro | Soft Corn Tortillas

33 per person

JAPANTOWN SUSHI BAR (4pcs per person)

Maki Rolls: California Roll | Spicy Tuna Roll | Smoked Salmon Cucumber Roll
Vegetable Roll | Prawn Roll | Crab Meat Roll

Salted Edamame

Shoyu | Pickled Ginger | Wasabi

37 per person

PIER 39

Gulf Shrimp Ceviche

Bay Scallops | Pineapple Gastric

Dungeness Crab | Chipotle Aioli

Pacific Oysters

Lime | Lemon | Cocktail Sauce | Shallot Mignonette | Horseradish | Grilled Baguette

50 per person

ARABIC MIXED GRILL

Chicken Shish Taouk | Beef Shish Kebab | Lamb Kofta

Garlic Dip | Tahini Sauce | Fattoush Salad | Flat Bread

42 per person

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Reception Stations for 25 guests or more with maximum of 1.5 hours of service

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CARVERY STATIONS

BEEF TENDERLOIN

Merlot Sauce | Chimichurri Sauce | Selections of Mustards | Horseradish | Assorted Dinner Rolls
480 each (serves 15)

RACK OF LAMB

Raita | Natural Jus | Selection of Mustard | Assorted Dinner Rolls
500 each (serves 16)

SAGE CRUSTED PORK LOIN

Natural Jus | Garlic Mojo Sauce | Assorted Dinner Rolls
480 each (serves 40)

ORGANIC TURKEY BREAST

Peppercorn Gravy | Cranberry Chutney | Assorted Dinner Rolls
480 each (serves 25)

COUNTRY HAM

Honey Mustard Glaze | Assorted Dinner Rolls
600 each (serves 25)

HOT KING SALMON

Burre Blanc | Tomato Caper Salsa | Assorted Dinner Rolls
520 each (serves 20)

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Carvery Stations for 25 guests or more with maximum of 1.5 hours of service
Carvery Stations require an Attendant at \$250 per Attendant

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ACTION STATIONS

SALAD FIELDS

Romaine | Mixed Greens | Baby Arugula

Grape Tomatoes | Shaved Fennel | Kalamata Olives | Carrots
Cucumber | Shaved Radish | Avocado | Green Onions

Goat Cheese | Parmesan Cheese | Feta Cheese

Herb Dressing | Balsamic Vinaigrette
36 per person

PASTA STATION

Farfalle | Fusilli | Orecchiette Pastas

Marinara | Bolognese | Alfredo Sauce

Grilled Chicken | Mushrooms | Peppers | Artichokes | Dried Chilies | Fresh Herbs | Parmesan Shavings

Garlic Bread | Assorted Dinner Rolls
42 per person

SLIDER STATION

Pulled Pork | Niman Beef | Short Rib

Pickled Red Onion | BBQ Sauce | Ketchup | Buttermilk Aioli | Truffle Chips
48 per person

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Action Cuisine Stations require an Attendant at \$250 per Attendant
Action Cuisine Stations for 50 guests or more with maximum of 1.5 hours of service

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DINNER BUFFETS

NORTH BEACH

Minestrone Soup | Parmesan on the side (V)
Arugula and Shaved Fennel Salad
Roasted Beets Orange Segments
White Balsamic Vinaigrette (V | GF)
Crisp Romaine Salad | Croutons | Caesar Dressing (V)
Market White Fish | Fried Capers | Lemon Oil
Pan Seared Chicken Breast | Porcini Sauce
Grilled Asparagus
Creamy Polenta | Mascarpone (V | GF)
Buttermilk Panna Cotta | Strawberries
Miniature Chocolate Cannoli
Rolls with Sweet Butter
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee | Assorted Tazo Teas
Iced Tea
85 per person

PACIFIC HEIGHTS

Dungeness Crab | Sweet Corn Chowder
Local Farm Greens Salad | Heirloom Tomatoes
Humbolt Fog Champagne Dressing (V | GF)
Quinoa Salad | Roasted Peppers |
Baby Fennel | Fresh Herbs (V | GF)
Pan Seared Salmon | Napa Valley Burre Blanc
Grilled Fillet of Beef | Morel Mushrooms | Wine Sauce
Herb Roasted Fingerling Potatoes
Artichoke Ravioli | Cream Sauce (V)
Roasted Baby Carrots and Brussel Sprouts
Fresh Fruit Tarts
Goat Cheesecake | Berry Sauce
Rolls with Sweet Butter
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee | Assorted Tazo Teas
Iced Tea
105 per person

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PLATED DINNERS

FIRST COURSE HOT SOUPS

Cream of Celeric and Granny Smith Apple (N V) Basil Pesto Crostini	15 per person
Minestrone a la Genovese (V) Parmesan Shavings, Focaccia Croutons	15 per person
Vietnamese Chicken Soup Pak Choi Bean Sprouts Chicken Coriander	16 per person
Seafood & Corn Chowder Fried Leeks	18 per person

FIRST COURSE SALADS

Lemon Grass Infused Prawns Pink Radish Shaved Fennel Tomatoes Orange Flavored Oil	19 per person
Beetroot Carpaccio (V GF) Frisse Salad Goat Cheese Truffle Vinaigrette	18 per person
Romaine Heart Lettuce (V) Cucumber Vine Tomato Blue Stilton Ranch Dressing	15 per person
Scottish Smoked Salmon (GF) Frisse Avocado Caper Berry Pommery Citrus Vinaigrette	17 per person
Baby Spinach Salad (V) Shaved Mushroom Tomato English Cucumber Pickled Red Onion Balsamic Vinaigrette	16 per person
Wild Arugula Salad (V N GF) Strawberries Gorgonzola Cheese Toasted Almonds Shallot Vinaigrette	16 per person

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 \$150 labor fee assessed for all groups with less than 25 guests for a meal period
 Plated Dinner with a 3 course minimum with maximum of 1.5 hours of service

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PLATED DINNERS

ENTREES

Herb Roasted Chicken Creamy Risotto Sautéed Wild Mushrooms Asparagus Au Jus	50 per person
8 Hours Braised Short Ribs Mashed Potatoes Roasted Root Vegetables Merlot Jus	52 per person
Prime Tenderloin Potato Rosti Sweet Peppers Spinach Red Wine Onion Jus	70 per person
Miso Glazed Californian Sea Bass Wilted Swiss Chard Chive Mash Roasted Shallots Citrus Burre Blanc	75 per person
Green Risotto (V GF) Asparagus Peas Morels Parmesan Shavings	

DESSERTS

Tiramisu Vanilla Sauce Blackberries	14 per person
Chef's Favorite Chocolate Cake Ganache Frosting Raspberries	14 per person
Goat Cheese Cheesecake Blueberry Compote	14 per person
Passion Fruit Berry Shortcake Whipped Cream	15 per person

**Plated Dinners with a 3 course minimum maximum of 1.5 hours of service
Includes Starbucks Coffee and Tazo Teas, Warm Rolls and Butter
Highest Entrée Price Prevails
Limit (3) Entrée Choices including Vegetarian**

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BEVERAGE SERVICE

HOSTED CONSUMPTION BAR

Signature	17
Premium Brands	14
House Wines	14
Cordial Service	14
Imported Microbrewery Beer	11
Domestic Beer	9
Non-Alcoholic Beer	9
Mineral Sparkling Water	9
Soft Drinks Still Water	7

SIGNATURE LIQUORS

Absolute Vodka | Bombay Sapphire Gin | Bacardi Superior | Jose Cuervo Silver Tequila
Johnnie Walker Black Label | Jack Daniels | Crown Royal | Hennessey VSOP

PREMIUM BRAND LIQUORS

Smirnoff Vodka | Beefeater Gin | Cruzan Rum | Sauza Silver Tequila
Johnnie Walker Red Label | Jim Beam Whiskey | Seagram's Seven Crown | Hennessey VS

IMPORTED BEERS | MICROBREWERY BEERS

Corona | Anchor Steam | Sierra Nevada | Blue Moon

DOMESTIC BEERS | NON-ALCOHOLIC BEERS

Budweiser | Bud Lite | Clausthaler Non-Alcoholic

**All bars are subject to Bartender | Soft Bar Attendant Labor Charge @ \$250 for a minimum of two (2) hours.
There is a \$50 overtime charge per Bartender | Soft Bar Attendant per hour after two (2) hours.
Cash Bar available at prevailing cash bar pricing**

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BAR PACKAGES

HOSTED SOFT BAR

(Per person, per hour)

Domestic Beers | House Wines | Soft Drinks | Mineral Water

29	1 HOUR
37	2 HOURS
43	3 HOURS

HOSTED OPEN PREMIUM BAR

(Per person, per hour)

Premium Liquor | Imported Beer | Microbrewery Beer | Domestic Beers | House Wines
Soft Drinks | Mineral Water

33	1 HOUR
43	2 HOURS
49	3 HOURS

HOSTED OPEN SIGNATURE BAR

(Per person, per hour)

Signature Liquor | Imported Beer | Microbrewery Beer | Domestic Beers | House Wines
Soft Drinks | Mineral Water

38	1 HOUR
48	2 HOURS
59	3 HOURS

SIGNATURE LIQUOR

Absolute Vodka | Bombay Sapphire Gin | Bacardi Superior | Jose Cuervo Silver Tequila
Johnnie Walker Black Label | Jack Daniels | Crown Royal | Hennessy VSOP

PREMIUM BRAND LIQUORS

Smirnoff Vodka | Beefeater Gin | Cruzan Rum | Sauza Silver Tequila
Johnnie Walker Red Label | Jim Beam Whiskey | Seagram's Seven Crown | Hennessy VS

IMPORTED BEERS | MICROBREWERY BEERS

Corona | Anchor Steam | Sierra Nevada | Blue Moon

DOMESTIC BEERS | NON-ALCOHOLIC BEERS

Budweiser | Bud Lite | Clausthaler Non-Alcoholic

**All bars are subject to Bartender | Soft Bar Attendant Labor Charge @ \$250 for a minimum of two (2) hours.
There is a \$50 overtime charge per Bartender | Soft Bar Attendant per hour after two (2) hours.**

*prices do not include 5% event fee, 23% service fee and applicable sales tax.
prices and fees are subject to change.*



ADDITIONAL INFORMATION SERVICES

BARTENDER | SERVER CHARGES | SECURITY

Under 25 guests	150 labor fee
Butler Passing Charge	250 for 2 hours per butler
Waiter	250 for 2 hours per waiter
Bartender Charge	250 for 2 hours per bartender
Soft Bar Attendant	250 for 2 hours per soft bar attendant
Carver Charge	250 for 2 hours
Chef Charge	250 for 2 hours
Coat Check Attendant	150 for 2 hours per attendant
Cashier	150 for 2 hours per cashier
Security Guard	50 per hour per agent
Cake Cutting Charge	6 per person <i>(plus service fee and tax)</i>
Wine Corkage	25 per liter <i>(plus service fee and tax)</i> Labor
Overtime <i>(Butler, Waiter, Bartender, Soft Bar Attendant, Carver, Chef, Coat Check Attendant, Cashier & Security Guard)</i>	50 per hour per attendant

MISCELLANEOUS

On-Site Room Set-up Change	500 per room
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ROOM DROP

Handouts and Gift Bags at the Front Desk Maximum of 20	1.50 per item <i>(handout)</i> or gift bag
Room Drop <i>(Outside room or hung on the door)</i> Letters, door hangers or gift bags	1.50 per door/per day
Room Drop <i>(Inside room)</i> In non-specific location, Boxes, gift bags, back packets, etc.	3.50 per room/per day
Room Drop <i>(Inside room)</i> Name specific and/or specific location set-up, Boxes, gift bags, back packets, etc.	4.50 per room/per day
Room Drop <i>(Special requests)</i> Items needing assembly, special needs, heavy items or oversized items	as quoted by Catering/CS Manager

FIBER OPTIC OUTSOURCING

Outsource of Installation of Fiber Optic <i>(does not include cost of outside vendor)</i>	1,000
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ENGINEERING CHARGES

Banner Hanging	100 per banner
Convention Channel Rental <i>(Client to provide two DVDs)</i>	500 per channel/per day

TELEPHONE

House Phone	No Charge
Speaker Phone/Polycom/DID Line	Inquire with PSAV

ADDITIONAL INFORMATION SERVICES

PROGRAM DETAILS AND DEADLINES FOR MENU SELECTIONS

Complete Program details of the event are due to the hotel 30 days in advance of the arrival of the first scheduled event. Program Details consist of the following:

- Banquet Menu Selections for Scheduled Events
- Function Space Set up
- AV and Internet Needs
- Cut-Off for Rooming List or Individual Call in reservations (unless otherwise noted in the contract)
- Completed Program Details Sheet

The following schedule will be provided by your Catering / Convention Service Manager to assure accuracy in ordering and preparing for the banquet events.

- (30) days in advance of the first scheduled event.....Program Details are due
- (20) days in advance of the first scheduled event.....Final Menu Selections are due
- (14) days in advance of the first scheduled event.....Final Signed Banquet Event Orders are due
- (3) Working Days.....Final Guarantee of Attendance is due by 11AM PST

A delay in receiving these Selections may result in additional fees applied to the Banquet Event Order as Room Rental. The following fee schedule will apply if Program Details are provided:

- (21) days in advance of the first scheduled event.....250 fee will be applied
- (14) days in advance of the first scheduled event.....500 fee will be applied

The following fee schedule will apply to Final Signed Banquet Event Orders Returned:

- (11) days in advance of the first scheduled event.....250 fee will be applied
- (9) days in advance of the first scheduled event.....500 fee will be applied
- (7) days in advance of the first scheduled event.....750 fee will be applied

REVISIONS TO BANQUET EVENT ORDERS

Upon receiving the **Signed Banquet Event Orders**, you are allowed (1) revision of the Banquet Event Orders. This revision can be up to (20) days in advance of the first scheduled event. Each additional revision will be made at the following charges and added to the Banquet Event Order as Room Rental.

Each additional revision in excess of (1) made to Banquet Event Orders Monday thru Friday from 8am to 5pm.

- \$100 per hour for a minimum of (2) Hours

FOOD LABELS

Custom Food Labels, 150 per meal

GUARANTEES

Attendance must be confirmed three (3) working days prior to your event (*4 days for split entrees*). Upon request, the Hotel will prepare 3% over the guarantee for plated meals and set for 3% over. If the count is increased less than 48 hours, same meals may not be guaranteed. If guarantee is not provided within (3) working days prior to your event, the original agreed attendance will be selected as your guarantee.

TAX & SERVICE CHARGE

California Sales Tax of 8.50% (*subject to change*), will be added to all food, beverage, audio visual, meeting room rental with food in room and service charges.

16.25% tax (*subject to change*) is charged on room rental only events (*no food or beverage*).

A service charge of 23% (*subject to change*) and a 5% event fee (*subject to change*), will be added to room rental, food and beverage functions, taxable at 8.50%.

ADDITIONAL INFORMATION SERVICES

AUDIO VISUAL

Arrangements for audio visual, power drops, speaker phone/polycom/DID line and internet may be made directly through our in-house preferred vendor, PSAV Audio Visual, by calling 415-974-8757. You may also order your audio visual needs with your Catering / Convention Services meeting planner. A full audio visual brochure is available upon request.

Should you decide to supply your own AV equipment, there is an additional fee that will be applied. This fee ensures that the Hotel will have staff on site to assist in any last minute needs you may have.

SHIPPING & STORAGE

Storage arrangements for exhibit drayage must be made with an off property exhibit company for move-in day of the exhibit and removal on the move-out day. Small package delivery will be accepted no more than 3 days prior to your event. Removal of all Property is the responsibility of the guest. The Hotel will not assume any responsibility for any unattended, sealed or unaddressed boxes left in the Hotel. The Fee for in-bound packages are as follows:

- 0-30 lbs: 15 per package for in-bound delivery only
- 31-99 lbs: 50 per package for in-bound delivery
- Pallet: 150 per pallet for in-bound delivery

All out-bound packages are serviced through PSAV. Please contact PSAV for pricing for out-bound packages.

Loading Dock Elevator Dimensions are 5' width x 7' height x 6' depth with 4000 lb weight capacity and a 13 feet loading dock clearance. Located on Stevenson and it is connected with Jessie Square Parking Garage. The loading dock is located to the left; the parking garage is located to the right.

- Freight Elevator Dimensions:
- Door opening: 47.5" x 83.5"
- Cab interior: Width 67" x Length 88.5" x Height 95.5"
- Weight Capacity 4000 lb weight capacity

Loading Dock Hours of Operation with Receiving Personnel: 7:00am - 3:00pm, Monday-Friday. For after hour deliveries, contact Catering / Convention Service Representative. Loading In/Out times at Jessie Square Parking Garage Hours are Monday – Friday 5:00am-11:00pm & Saturday-Sunday 6:00am-11:00pm

PODIUM & PODIUM SIGNAGE DIMENSIONS

Podium is 25" w x 46" h x 23¼ deep with 4.5" base. Podium Signage is 20"w x 8" h.

CALIFORNIA NO SMOKING POLICY

The California Occupational Safety and Health Act of 1973 states that smoking is prohibited in public areas of the Hotel, this includes meeting / function rooms, pre-function rooms, restaurants or bars.