

Embassy Suites San Francisco Airport-Waterfront 150 Anza Boulevard, Burlingame, CA 94010 (650) 340-0327



We Offer Complete Curated Wedding Packages

Packages to Include	Infinity	Díamond	Emerald
Three Butler Passed Hors D'oeuvres	Included	Included	Fruit or Cheese or Veggie Crudité Display
Signature Cocktail passed during cocktail hour	Included	Included	~
Custom Designed Wedding Cake by Rachel's Cakes	Included	Included	Included
Three Course Dinner ~ Plated or Buffet	Included	Included	Included
Sparkling Wine or Cider Toast		Included	Included
Premium Sparkling Wine Toast, Chandon Brut	Included	Upgrade \$5/person	Upgrade \$5/person
House Red & White Wines served during Dinner	~	Included	Included
Premium Red & White Wines served during Dinner	Included	Upgrade \$5/person	Upgrade \$5/person
Floor Length Table Linen & Linen Napkin Choice of color	Included	Included	Included
Premium Floor Length Table Linen	Dependent on	Dependent on Type	Dependent on
~ Choice of Color	Type & Texture	& Texture	Type & Texture
Chair Covers in white, black or ivory with Sash Choice of sash color	~	Included	Add \$5/person
Chiavari Chairs Choice of Silver, Gold or Mahogany	Included	Upgrade \$5/chair	Add \$10/chair
Mirror Tile and Votive Candle Centerpieces Each Table	Included	Included	Included
Cylinder Glass Vase with Floating Candle Centerpiece over Mirror Tile and Votive Candles	Add \$1/person	Add \$2/person	Add \$3/person
Dining Tables (Round or Rectangle), Head Table or Sweethearts Table, Cake Table, Guest Sign In Table, Cocktail Tables	Included	Included	Included
Dance Floor and DJ Table with Power	Included	Included	Included
Complimentary Event Self-Parking (\$15 Overnight)	Included	Included	Included
Private Menu Tasting for the Happy Couple	Included	Included	Included



For the Guests of Honor

Complimentary Bayview Suite the Night of your Wedding

Complimentary Suite for one night to celebrate your one year anniversary

Complimentary one year anniversary cake for two provided by Rachel's Cakes of Burlingame

Twenty Percent Food and Beverage Discount on Bridal Shower, Welcome Reception, Rehearsal Dinner and/or Post Wedding Brunch

*Contact your Sales Manager for details and custom menus

For Your Guests

Reduced Guest Room Rate for Block of Guest Suites (up to 25 suites)

Complimentary Parking for Duration of Event

50% Overnight Parking



Included Hors D'oeuvre Selections Cold Hors D'oeuvres

Endive with Caponata Relish

Rosemary Toast Crostini

Smoked Salmon, English Cucumber, Dill Cream Cheese Sliced Sirloin, Creamy Horseradish, Crostini

Deviled Egg

Melon Wrapped Prosciutto

Hot Hors D'oeuvres

Chicken Satay, Teriyaki Sauce

Pork Pot Stickers, Soy Sauce

Beef Skewers, Chimichuri Sauce

Spanikopita Phyllo, Spinach, Feta Cheese

Vegetable Spring Rolls Sweet Chili Sauce

Stuffed Mushrooms, Lemon Ricotta

Coconut Shrimp Thai Chili Sauce

Cocktail Hour Enhancements

Bruschetta, Prosciutto, Fig, Goat Cheese \$230.00 per order

Bruschetta, Shaved Reggiano \$230.00 per order

Bruschetta, Brie, Granny Smith Apples,
Candied Pecans
\$230.00 per order

Bruschetta, Gorgonzola, Honey \$230.00 per order

Gourmet Cheese Board

Havarti, Gouda, Brie, Bleu Cheese, Aged White Cheddar, Crackers, French Baguette \$9.00 per person

2019 Wedding



Plated Three Course Dinner

San Francisco Airport - Waterfront

Dinner Rolls and Butter
Freshly Brewed Coffee and Assorted Tea

To Begin ~ Salads

(Select One)

Hearts of Romaine, Sourdough Croutons Parmesan Crisp, Caesar Dressing

Poached Pears, Cider Vinaigrette, Maytag Blue Cheese, Spice Walnuts, Baby Greens

Bouquets of Baby Greens, Herb Vinaigrette, Tear Drop Tomatoes, English Cucumbers, Toasted Sunflower Seeds

Crumbled Goat Cheese, Roasted Pistachios Red Wine Vinaigrette, Arugula and Frisee

To Indulge

Custom Designed Wedding Cake from Rachel's Cakes of Burlingame



To Savor ~ Entrees

(Select Two- Highest Entrée price prevails)

Duet Plate-Filet Mignon & Shrimp Scampi

Twice Baked Potato, Seasonal Vegetables

Infinity \$135.00/pp Diamond \$125.00/pp

Emerald \$105.00/pp

Grilled Filet Mignon

Halibut

Caponata Relish or Mango Pineapple Salsa, Balsamic Reduction, Steamed Spinach Infinity \$120.00/pp Diamond \$110.00/pp Emerald \$90.00/pp

Grilled Mahi-Mahi

Thai Curry, Coconut Rice, Sugar Snap Peas

Infinity \$115.00/pp Diamond \$105.00/pp

Emerald \$85.00/pp

Roasted Chicken

Roasted Fingerling Potatoes, Chef's Selection of Seasonal Vegetables

Infinity \$115.00/pp

Diamond \$105.00/pp

Emerald \$85.00/pp

Roasted Salmon

Dill Butter, Parsnip Mashed Potatoes, Grilled Asparagus
Infinity \$115.00/pp Diamond \$105.00/pp Emerald \$85.00/pp

Sole Piccata

Lemon Caper Sauce, Rice Pilaf, Seasonal Vegetables
Infinity \$110.00/pp
Diamond \$100.00/pp
Emerald \$80.00/pp

Baked Chicken Breast

House-made Dry Rub, Herb Butter, Rice Pilaf, Seasonal Vegetables
Infinity \$110.00/pp
Diamond \$100.00/pp
Emerald \$80.00/pp



Custom Dinner Buffet

Salad

(Select Two)

Field Greens, Caramelized Pears, Gorgonzola, Raspberry Vinaigrette
Baby Greens, Tomato, Cucumber, Red Onion, Lemon Vinaigrette
Spinach, Sundried Tomatoes, Almonds, Shaved Regina, Red Wine Vinaigrette

Entrees

(Select Two)

Sliced Tenderloin, Red Wine Demi-Glace

Mahi Mahi, Lemon Caper Sauce

Grilled Salmon, Creamy Dill Sauce

Chicken Marsala

Sídes

(Select Two)
Roasted Fingerling Potatoes

Whipped Russet Potatoes

Jasmine Rice

Rigatoni

Rice Pilaf

Steamed or Grilled Seasonal Vegetables

Infinity \$135.00/pp

Diamond \$125.00/pp

Emerald \$105.00/pp

To Indulge

Custom Designed Wedding Cake from Rachel's Cakes of Burlingame



Children's Plated Menu

Ages 3-11 years of age (Select One)

~ All Meals to start with a Fruit Cup ~

Chicken Strips with BBQ Dipping Sauce and Waffle Fries

Cheeseburger and Waffle Fries

Mac ~ n ~ Cheese

Cheese Pizza

Pasta

 \sim Beverage and Cake Included \sim

\$45.00 per child

Vendor Meals

Plated Entrée Course or Off the Buffet

\$55.00 per person



Reception Enhancements

Espresso, Cappuccino Coffee Bar

- Consult your Catering Manager for pricing & availability

Sweet Treats

Chef's Selection of Sweet Treats to compliment your Coffee and Tea Service

Selection of sweet treats is seasonal; please inquire about selection three months prior to your wedding

\$18.00 per person

Late Night Bites

Treat your guests to late night bites to keep the party going

Sliders & Fries

Milk & Cookies

Donut Holes

Hot Pretzel Bites with Dipping Cheese

Pork and Chicken Empanadas

Select (3) @ \$18.00 per person

Each additional item \$ 6.00 per person



Wine, Beer and Spirits

We offer professional beverage service from our fully stocked portable bars.

A selection of bottled wines, sparkling wines and customized bars are available.

Please let us know if you have a favorite beverage that you do not see on our list or a signature cocktail you would like to create for your event.

Note that we require a 7-day notice for all bar services.

Hosted (Open) Bar and No-Host (Cash) Bar

Please note that prices on Hosted Bars do not include applicable taxable service charge and sales taxes. \$250 service fee per bartender per bar.

Bar Prices:	Hosted (Open Bar)	No-Host (Cash Bar)
Platinum	\$14	\$16
Grey Goos <mark>e, Vod</mark> ka, Bombay Sapphire	Gin, Johnny Walker	
Scotch, Maker's Mark Whiskey, Patron	Silver Tequila,	
Crown Royal Canadian Whiskey	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
Diamond	\$12	\$14
Absolut V <mark>odka, T</mark> anqueray Gin, Dewar'	's Scotch	
Jack Danie <mark>ls Whi</mark> skey, 1800 Silver Tequ	iila, Canadian Club	
Captain Morgan Spiced Rum, Jameson 1	Irish Whiskey	
Gold	\$11	\$12
Smirnoff Vodka, New Amsterdam Gin,	Cutty Sark Scotch	
Seagrams 7, Jim Beam Bourbon, Myer's	Platinum Rum	
Premium Wine by the Glass	\$12	\$13
House Wine by the Glass	\$10	\$11
Imported & Craft Beer	\$8	\$9
Amstel Light, Becks NA, Corona, Heineken, Ste	ella Artois, Blue Moon,	
Sam Adams Boston Lager, Lagunitas, Sierra Nev	vada Pale Ale,	
Domestic Beer	\$7	\$8
Bud, Bud Light, Coors Light		MA
Soft Drinks, Juices and Mineral Water	\$6	\$7



Winery

Sparkling Wine		Pinot Noir	
Sparkling, Chandon Brut, Napa	55	Meiomi, Central Coast	55
Prosecco, La Marca, Italy	48	Parker Station, Central Coast	48
		Sea Glass, Santa Barbara	44
Sauvignon Blanc		Malbec	
St. Supery, Napa Valley	48	Gascon Reserve, Argentina	48
Starborough, New Zealand	46		
Matanzas Creek, Sonoma County	44		
Interesting <mark>Whi</mark> tes		Merlot	
J Vineyards Pinot Gris, California	48	Hall, Napa Valley	72
Commanderie Rose, Provence, France	46	Markham, Napa Valley	64
Wente Riesling, Monterey	44	St. Francis, Sonoma Valley	54
Bella Sera Moscato, Italy	40	Greystone Cellars, California	45
Chardonnay		Cabernet Sauvignor	1
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Sonoma Cutrer, Russian River Ranches	60	Arrowood, Sonoma	64
Decoy by Duckhorn, Sonoma	55	Seven Falls <mark>, Wah</mark> luke Slope, WA	54
Talbot, Kali Hart, Monterey County	48	Columbia Crest H3, Washington	48
Greystone Cellars, Central Coast	45	Storypoint Vineyards	45
		Red Blend	
		Motto, Gung Ho Red Blend, CA	47



Cocktail Bar Enhancements

Craft Beer Tasting

Turn your cocktail hour into a fun, interactive tasting of local seasonal craft beers to include Speakeasy Brewery and Anchor Steam for your guests. If you have a favorite craft beer that you love, let us know and we'll do our best to include it with your tasting. Price per person, selection of four (4) craft beers

Minimum guarantee of 80 people

Wine Tasting

Treat your guests to all the bold, full bodied wine California is known for. Select from Oaky, Buttery Chardonnays or Crisp, Dry Fruit Forward Sauvignon Blanc or Fume Blanc as it's known in the region. A tasting wouldn't be complete without deep, balanced, full bodied Cabernet Sauvignon, Cab Franc or Petit Syrah. Select three white and three red wines for your guests to enjoy over stunning views of The Bay Priced per person, minimum guarantee of 80 people

Bourbon and Whiskey Tasting

Grooms, treat your Bride and your guests to a Bourbon and Whiskey tasting. Select 5 whiskeys or bourbons from our extensive menu. As a our gift to you, select your favorite Whiskey or Bourbon to be served in Manhattan's or Old Fashions during your cocktail hour....bourbon soaked cherries included Priced per person, minimum guarantee of 80 people

Offer two (2) tasting to your guests, minimum guarantee drops to 60 people per tasting Offer all (3) tasting to your guests, minimum guarantee drops to 40 people per tasting

Bubbles and Berries Bar

Sparkling wine and variety of fresh fruit purees served during your cocktail hour
Charged on Consumption

All tastings are custom creations, unique to each bride and groom. Pricing will be determined based on the offerings you choose for your tasting. Please consult with your Catering Manager about a custom tasting menu and pricing.



Event Menu Guíde

Wedding Ceremonies

Embassy Suites by Hilton, San Francisco Airport - Waterfront offers the ideal location for your dream wedding ceremony. The Ceremony site is available in conjunction with your reception. The rental of the ceremony site depending on the package of your choice may include but not limited to standard chairs, chair covers & sashes, or chivari chairs.

Guest Rooms and Rates

A special rate will be generated for your guests for the weekend of your event. Rate is based on availability at the time of contract signing.

Deposits

A non-refundable deposit of twenty-five percent (20%) of the Food and Beverage Minimum is required in order to confirm your reservation. Fifty percent (50%) of your estimated balance is due three months prior to your event. One hundred percent (100%) of your estimated balance is due 30 days prior to your event. These payments will be automatically posted to the credit card unless otherwise stated or arranged in advance.

Parking

We are happy to be one of the only hotels in the Bay Area to offer complimentary parking during your event. Overnight parking does carry a parking charge of \$32.00.

Guarantees

We request that your final guest count guarantee be communicated to our Catering Department 72 hours prior to your event. This will be considered as your final guaranteed number for which you will be charged. At this time, we also request that you provide your entree selection counts and a sample of your entree indicators.

Service Charge and Tax

All prices are subject to applicable 26% Taxable Service Charge and 9% Sales Tax



Outside Food and Beverage

We do not permit any food or beverage of any kind into the hotel by patron, guests or attendees without special permission from our Catering Department. Embassy Suites reserves the right to refuse any items and/or assess charges for the services of such food and beverage and/or set-up brought in from the outside. Liability insurance naming hotel as 'Also Insured' and a Health Certificate are required for all outside food vendors. We allow outside wine or champagne that cannot be sourced by the hotel. Corkage fees apply. No hard alcohol may be brought into event venues under any circumstances.

Scheduling

Patron agrees to begin their function promptly at the scheduled time of event and agrees to vacate the designated function area at the closing hour indicated. Starting 30 minutes after the contracted event end time, patron will be charge \$150.00 per 15 minute interval the guest remains in the room.

Bartender Fees

Bartender fees during your wedding are offered complimentary based on a bar minimum.

Special Event Decor

Prior to your arrival, decorations brought into the hotel require approval by our Catering Manager.

All decorations must be removed promptly after your event, unless prior arrangements have been made. Any use of open flame in conjunction with decor or floral arrangements is not permitted. Any use of candles must be enclosed flame and in accordance with the Burlingame Fire Safety code of conduct.

Confirmation Set-up

Preliminary set-up arrangements are due four (4) weeks prior to your event date. Confirmation of final room set-up arrangements is due no later than 72 hours prior to your event. Changes made within 24 hours of your event will incur a minimum labor charge of \$500.00 plus tax.

If you have any additional questions please contact your Catering Manager to review and discuss these terms and conditions.



Preferred Vendors List

San Francisco Airport - Waterfront

Event Design & Floral

Blossoms @ Hillsdale

https://blossomssanmateo.com/

Mindy Rosenberg Designs

www.mindyrosenbergdesign.com

Entertainment

Gatsby Entertainment

www.GatsbyEntGroup.com

M & J Wedding Photo

www.mjweddingphoto.com

Photographers

Robert Valdes Photography

www.robertvaldesphotocinema.com

Alfred & Emma Photography

www.alfredandemma.com

Limousines & Shuttle Services

Gateway Limousines Worldwide

www.gatewaylimousine.com

Event Technology Specialists

Audio Visual Resources

www.avresources.com

Hair & Make-up

Bfab- On Location

www.bfabmobile.com



Your Catering Team at Embassy Suites by Hilton SFO-Waterfront

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