



hotel nikko san francisco

Congratulations on your engagement!



Event Space



Nikko Ballroom



hotel nikko
san francisco



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san francisco



The Nikko Ballroom

With over 6600 square feet, our newly renovated ballroom offers the perfect space for large celebrations

25th Floor Event Space



25th Floor



Menu Packages

The following menus will provide you with an idea of what Hotel Nikko has to offer. Please know that we do have the flexibility to design a custom menu to accommodate your specific event and budget.

The Pearl

*Includes a selection of Three Appetizers passed during your reception ,
Sparkling Wine Toast & Dinner*

Dinner

Heirloom Tomato Salad

*Toy Box Tomatoes, Local Burrata, Balsamic Crumble, Wild Greens, Aged
Balsamic, Petit Basil*

Seared Chicken Breast

*Wild Mushroom Potato Gratin, Roasted Carrots, Grilled Cipollini Onions,
Madera Jus*

Or

Vegetable en Croute

*Ratatouille, Grilled Squash, Zucchini, Carrots, Asparagus, Pesto Sauce, Vine Ripe
Tomato Chutney*

*A Selection of Petit Sweets passed family style at the table French Macarons,
Chocolate Covered Strawberries*

Coffee and Tea

Complimentary cake cutting fee for Your Wedding Cake

\$107 per person

\$142.80 includes service charge and tax

The Sapphire

*Includes a selection of Three Appetizers passed during your reception,
Sparkling Wine Toast & Dinner*

Dinner

Port Wine Poached Pear Salad

*Poached Pear, Candied Spiced Walnuts, Belgium Endive, Wild Arugula, Pt. Reyes
Blue Cheese, Walnut Crisp*

Grilled Atlantic Salmon

*Edamame & Corn Succotash, Red Pepper Emulsion, Yellow Corn Pudding, Popcorn
Shoots*

Or

Pan Seared Polenta Cake

Wild Mushrooms, Oven Roasted Tomatoes Tarragon Beurre Blanc

*A Selection of Petit Sweets passed family style at the table French Macarons,
Chocolate Covered Strawberries*

Coffee and Tea

Complimentary cake cutting fee for Your Wedding Cake

\$120 per person

\$160.15 includes service charge and tax

The Diamond

*Includes a selection of Three Appetizers Passed During Your Reception,
Sparkling Wine Toast & Dinner*

Grilled Asparagus Salad

Roasted Carrots, Field Greens, Tomatoes, Shaved Asparagus Truffle Vinaigrette

Grilled Atlantic Salmon

*Edamame & Corn Succotash, Red Pepper Emulsion, Yellow Corn Pudding,
Popcorn Shoots*

Or

Coffee Rubbed Flat Iron Steak

*Potato Confit, Seared Shishito Peppers, Swiss Chards, Brown Butter Cauliflower
Puree Red Wine Sauce*

Or

*Seared Cauliflower Steak (Vegan) Peruvian Quinoa Pilaf, Herb Oil, Tiny
Vegetables*

*A Selection of Petit Sweets passed family style at the table
French Macarons, Chocolate Covered Strawberries*

Coffee and Tea

Complimentary cake cutting fee for Your Wedding Cake

\$123 per person

\$164.15 includes service charge and tax

The Crown

*Includes a selection of Three Appetizers Passed During Your Reception,
Sparkling Wine Toast, Dinner & Amuse*

Foie Gras Torchon

Butter Toasted Brioche Cluster, Seasonal Fruit, Rose Gelée, Brandied Cherry

Beef Medallions and Lobster Tail

*Goat Cheese Chive Whipped Potatoes, Baby Carrots, Mustard Greens Cognac Demi-
Glacé, Garlic Cream Sauce*

Or

Kaffir Lime Edamame Risotto

Maitake Mushrooms, Red Radish, Beans, Roasted Bell Peppers

*A Selection of Sweets passed family style at the table including Petit Fours &
Chocolate Covered Strawberries*

Coffee and Tea

Complimentary cake cutting fee for Your Wedding Cake

\$146 per person

\$194.85 includes service charge and tax



Cold Canapés

*Black Sesame Seed Tuna Tataki Scallions, Sriracha Aioli,
Lotus Chip*

*Edamame Devil Eggs
Applewood Smoked Bacon, Tobiko, Garlic Chip*

*Prosciutto Caprese
Prosciutto, Fresh Mozzarella Pearls, Toy Box Tomatoes, Extra Virgin Olive Oil*

*Kobe Beef Tartar Cone
Sake Black Truffle, Capers, Cornichons, Mustard, Shallot Relish*

*Seafood Ceviche
Bay Scallop, Halibut, Lime, Jalapeños, Cilantro*

*Asparagus Shooter
Wild Rice Puff, Lemon Oil, Togarashi Spice*

*Hoisin Chicken Salad
Water Chestnut, Honshimeji Mushroom, Sweet Onions, Peppers, Wonton Cup*

*Grilled Asparagus Wrapped Bell Peppers
Carrots Puree, Sourdough Crostini, Heirloom Tomatoes Gelée*

Hot Hors D'oeuvres

*Flame Broiled Chicken Satay
Charred Green Onions, Red Jalapeños, Misoyaki Glaze*

*Fried Soft Shell Crab
Tropical Fruit Salsa, Pickled English Cucumber, Sea Grass*

*Pesto Lamp Chop
Cherry Compote, Fried Basil, Plum Demi Glaze*

*Kaffir Lime Pork Belly and Fuji Apple
Baby Arugula, Meyer Lemon Preserves, Olive Cream Cheese Spread*

*Shiitake Mushroom Strudel
Humboldt Fog Goat Cheese, Thyme, Cabernet Sauvignon Reduction*

*Dungeness Crab Cake
Peppers, Green Onions, Micro Cilantro, Togarashi Aioli*

*38 North Duck
Star Anise Plum Sauce, Pickled Cucumber, Scallions*

*Beef Onglet Polenta
Chervil Polenta, Niçoise Olives, Shiitake Mushroom Glaze*



Hosted Beverage Packages

The Local

*House Wine, Bottled Beer, Soft Drinks,
Citrus Water*

*One Hour Reception Service, Wine With Dinner &
One Hour Beverage Service After Dinner*

\$55 per guest

The Deluxe

*Specialty Cocktails, House Wine, Bottled Beer,
Soft Drinks, Mineral Waters*

*One Hour Reception Service, Wine With Dinner &
One Hour Beverage Service After Dinner*

\$65 per guest

*A la carte bars, wines per bottle, and cash bar options are
also available*



The Candy Cart

*Indulge your guests with a playful and sweet
dessert station*



Renovated Guestroom

A complimentary suite for the bride and groom will be included for wedding receptions of 100 guests or more, when a menu package is selected.



Unique Space

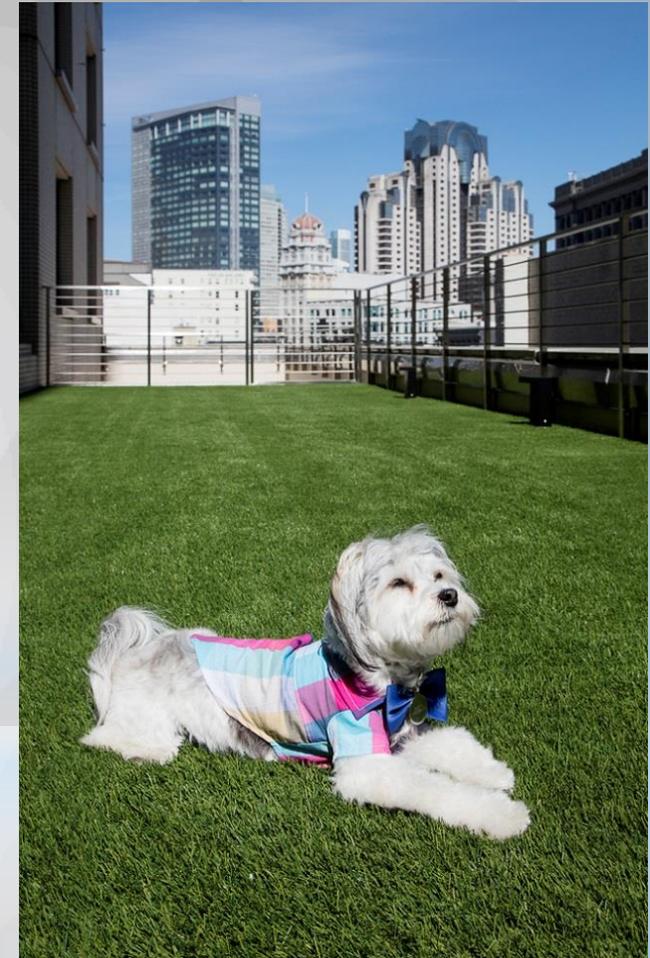
Pool Deck Terrace



*Indoor
Pool*



Rooftop Dog Run



ANZU

Restaurant



Kanpai Lounge





hotel nikko san francisco

*Thank you for considering Hotel Nikko as your
wedding venue.*

*Please contact our Catering Department for more
information.*



Policies

Service Charge and Sales Tax

All food, beverage and audio visual prices are subject to 23% Service Charge and 8.5% Sales Tax. All other charges are subject to 8.5% Sales Tax.

Ceremony Fee

The ceremony fee starts at \$1,000.00 and includes rental of the ceremony site for the agreed time, basic equipment and room set up, and rehearsal time.

Agreement & Deposits

A deposit equal to 25% of the estimated banquet charges and a signed contract will hold your reservation definite, if returned by the specified date. Full prepayment of estimated charges is due no later than three weeks prior to the event.

Guarantees

The final banquet attendance count must be given to the catering manager by 11:00 am, three business days prior to your event. At that time the hotel will request number of special dietary meals from the client. Additional meals, above the requested guarantee number, in order to accommodate dietary requests, on the day of the event, will result in extra fees. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to your event, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guarantees provided before the event or the actual number of guests in attendance, whichever is greater. If more than one main entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. Should the guarantee be increased within seventy-two (72) hours prior to the start of the function(s), the Hotel will apply a 25% food and beverage surcharge to the additional guests and/or apply changes to the menu to meet the Client's requests.

Place Cards

Should more than one entrée be served at the wedding, place cards will be required for each guest. The place cards must include the guest's name and entrée choice and placed at their seat prior to their arrival.

Cancellations

All deposits are non-refundable. Please refer to Contract for Cancellation Terms and Conditions.

Wedding Rehearsals

Your wedding specialist will schedule your wedding rehearsal. Every effort will be made to accommodate date, time and location requests.

Bartender Fees

A Bartender Fee of \$100.00 per hour (minimum of 2 Hour) plus 8.5 % sales tax will apply for the Set Up and Staffing of all bars. The Hotel recommends one bartender per every 100 guests.

Overtime

An overtime charge of \$75.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted time. All wedding packages are based on 5 hours of event time, including one hour for cocktails and 4 hours for dinner and dancing.

Corkage

Hotel Nikko San Francisco agrees to allow outside wine to be served during your Reception for the cost of \$25.00 plus sales tax of 8.5% per 750 ml bottle and \$60.00 plus tax for magnum sized bottles.

Children's Meals & Vendor Meals

Special meals for children less than ten years of age or for vendors are available upon request. All children's meals are charged at 50% of the adult meal price.

Cake Cutting

You are welcome to bring in a wedding cake from a vendor of your choice if you prefer. If you choose to bring in your own cake, the package price will cover the cake-cutting fee.

Music

Amplified music is allowed in all of our 3rd Floor Banquet Space with no restrictions. Amplified music is allowed in our 25th Floor banquet space with the agreement that Guests from the Bridal Party will occupy the 4 double bedded guest rooms directly under the room on the floor below. These rooms are on our Imperial Floor and are priced at the current rate.

Decoration

Please consult with your catering manager regarding a wide range of decorative options. The event manager must approve decorations prior to arrival.