

Starlight ROOM



1930's glamour with a certain modern swing...cocktails and hors d'oeuvres served in a glamorous setting...a place to see and be seen. It's Starlight Room atop the Sir Francis Drake Hotel, and its presence signals that, "The nightclub is back." Located on the 21st floor of the Sir Francis Drake Hotel, the 360-degree view from the Starlight Room is as breathtaking as any in the world, encompassing brilliant sunsets or rolling fog, city lights, and landmarks from Telegraph Hill to the Bay Bridge.

Starlight Room is the perfect setting for a special celebration, company party or elegant wedding reception. For private affairs we can host from 100 to 250 guests. Reservations for groups of 10 to 75 can be accommodated with a semi-private reserved area of the club in which you can enjoy the nightly music.





Hot Hors d'oeuvres

Crab Cakes, Chili Aioli

Lemongrass and Coconut Crusted Chicken Satay, Ginger Aioli

Grilled Lamb "Lollipop" with Rosemary Port Glaze

Vegetarian Lumpia, Sweet Chili Sauce

Wild Mushroom Feuillee, Balsamic Reduction

Aranchini, Salsa Rosa

Grilled Prosciutto Wrapped Prawns with Salsa Verde

Fried Asparagus Wrapped in Prosciutto with Roasted Garlic Aioli

Mini Beef Wellingtons with Madeira Reduction

Mini Hamburgers with Sliced Cornishons and Ketchup

Mini Grilled Cheese Sandwiches with a Shot of Tomato Soup

Cold Hors d'oeuvres

Spicy Tuna Tartare in Savory Tuille Cone

Roasted Baby Red Potatoes with Salmon Crème Fraîche Mousse

Smoked Salmon Roulade

Goat Cheese, Arugula, Tobiko Caviar, Lemon Aioli

Grilled Marinated Shrimp Brochettes, Orange Mustard Glaze

Roasted Fresh Vegetable Brochettes, Salsa Verde

Lettuce Cups, Curry Chicken Salad, Grapes, Cashews

California Rolls with Fresh Crab, Avocado, Cucumber,
Wasabi, Pickled Ginger & Soy

Chilled Prawns with Cocktail Sauce

Calabrian Sausage Stuffed Dates, Smokey Piquillo Pepper Sauce

Eggplant Caponata Crostini, Sweet Basil, Capers, Pecorino

Each item \$8 per person

Package Pricing

6 pieces per person \$45

8 pieces per person \$56

Prices are subject to 23% service charge and applicable tax.



Reception Specialties

Balsamic Marinated Grilled Vegetables and Crudités

with Savory Dips

10

Assorted Seasonal Fresh Fruits and Berries

with Crème Fraîche and Yogurt Dips

14

Selection of Local and Imported Artisanal Cheeses

served with Bread and Seasonal Accompaniments

16

Antipasti Display

Sliced Coppa, Finocchiona Salami, Mortadella, Prosciutto, Basil, Roasted Peppers, Marinated Olives, Insalata Caprese and Cambozola Cheese, House Baked Breads

18

Smoked Salmon Display

Thinly Sliced Smoked Salmon with Traditional Accompaniments and Toast Points

18

Salads

Seasonal Baby Greens, Romaine Hearts, Red Onions, Olives, Select Nuts, Cucumbers, Croutons, Parmesan Cheese, Blue Cheese, Feta Cheese, Bacon, Tomatoes, Carrots, Jicama, Mandarin Oranges, Hearts of Palm, Chick Peas, White Balsamic Vinaigrette, Red Wine Vinaigrette, or Ranch Dressing

19



Displays

Mediterranean

Carmody - Tomato Jam, Pine Nuts, Olio Verde
 Petite Lamburgers - Cucumber Tzatziki, Harissa, Sesame Bun
 Dates - Stuffed with Chorizo, Piquillo Pepper
 Souvlaki, Dolmas, Falafels, Fried Stuffed Olives
 35

Starlight's Diner

Mini Lamburgers, Mini Ruben, Corn Dogs, Short Rib Aged Cheddar Poutine, Nachos, Fried Mac and Cheese,
 Caramel Corn, Mini Root Beer Floats
 35

Sushi

Spicy Tuna, Unagi, Spicy Scallop, Cucumber Avocado, Smoked Salmon and Asparagus, California Rolls
 Served with Ginger, Soy Sauce, Wasabi
 and Asian Cucumber Salad
 39

Pacific Isle

Spiked Watermelon - Luxardo, Pickled Fresno Chiles, Lime-Salt, Basil
 Tahitian Ahi Tuna Ceviche Spoons - Coconut Fresh Coriander, Lime
 Alaskan Halibut Tartar (seasonal) - Little Gem Cups, Pickled Fresno Chilies, Opal Basil
 Duck Breast - Li Hing Chutney on Rice Crackers
 Crispy Pork Belly - Grilled Pineapple Salsa, Taro Chip
 Sushi Rice Boats - Wild Nori, Smoked Shitake, Scallion, Sesame Seeds
 40

*Chef Attendant Fee option at \$250.00
 All displays are available with or without a chef attendant.

Prices are subject to 23% service charge and applicable tax.



Displays (cont)

Stir Fry

Choice of Two Fillings:

Shrimp, Chicken, Beef, Vegetable Medley

Coconut Scented Jasmine Rice

Sauces Include: Teriyaki, Ponzu, and Sweet Chili Sauce

32

Noodle Bar

Soba, Udon, Rice Noodles

Bean Sprouts, Roasted Peanuts, Green Onions, Carrots,

Bell Peppers, Bok Choy, Baby Corn, Pea Shoots, Snow Peas

Sauces Include: Sweet Chili, Peanut, and Ponzu Sauce

30

add Prawns option \$7.00/person

add Chicken Breast option \$5.00/person

Pasta

Choice of Two of the Following Pastas:

Penne, House Made Cheese Ravioli, Orrechiette, Farfalle, Fusilli

Choice of Two of the Following Sauces:

Fresh Tomato Basil, Pesto Sauce, Bolognese, Lemon Parmesan Cream, Arrabbiata, Puttanesca, All' Amatriciana

Served with Parmesan Cheese and House Made Rolls from our Bakery

27

Baked Potato

Sour Cream, Chives, Chopped Bacon, Aged Cheddar Cheese,

Butter, Sea Salt, Fresh Black Pepper

14

*Chef Attendant Fee option at \$250.00

All displays are available with or without a chef attendant.

Prices are subject to 23% service charge and applicable tax.



Carving Entrees

Entrees are served with house made rolls and condiments.

Roasted Sweetheart Turkey Breast

House made Gravy and Cranberry Chutney \$400
serves 30

Grilled Fennel Pork Loin

Roasted Apples, Cider Sauce \$480
serves 30

Boneless Prime Rib of Beef

Au Jus and Creamy Horseradish \$560
serves 40

Grilled Tenderloin of Beef

au Poivre \$480
serves 20

Salt Encrusted Whole Salmon

Wild Fennel, Salsa Verde \$425
serves 20

Enhancements

Baked Brie Decorated with Fresh Fruit

Large Wheel \$100
serves 30

Small Wheel \$50
serves 10

*Chef Attendant Fee option at \$250.00

All displays are available with or without a chef attendant.

Prices are subject to 23% service charge and applicable tax.



Streets of San Francisco

Mission Dolores

Choice of Two Fillings:

Grilled Chipotle Chicken Fajitas, Chimichuri Skirt Steak Fajitas or Cheese Enchiladas
 Served with Black Beans, Spanish Rice, Corn and Flour Tortillas,
 Mini Taquitos
 Jalapeño Poppers
 Assorted Quesadillas with Guacamole
 Complete with Salsa Verde, Salsa Fresca, Sour Cream, Guacamole, Tortilla Chips
 48

Suggested Specialty Cocktail: Margarita

North Beach

Choice of Two Pastas:

Fusili Arrabbiata, Cheese Ravioli with Pesto Cream Sauce, Roasted Vegetable Linguine with a Lemon Truffle
 Cream Sauce or Penne with a Four Cheese Sauce
 Insalata Caprese: Fresh Mozzarella, Seasonal Tomatoes, Basil and Virgin Olive Oil,
 Chicken Picatta
 Caesar Salad with Garlic Bread
 48

Suggested Specialty Cocktail: Limoncello

Fisherman's Wharf

Chilled Prawns, Crab Claws, Oysters and Clams on the Half Shell, Calamari Salad
 Accompaniments include Mignonette, Cocktail Sauce, Drawn Butter and Lemon
 Sourdough Bread with Butter
 57

Suggested Specialty Cocktail: Blue Moon Martini

*Chef Attendant Fee option at \$250.00
 All displays are available with or without a chef attendant.
 Specialty Cocktail Availability at \$15.00/person

Prices are subject to 23% service charge and applicable tax.



Streets of San Francisco (cont)

Chinatown

Orange Chicken, Vegetable Fried Rice, Stir Fried Seasonal Vegetables,
Assorted Dim Sum to Include: BBQ Pork Buns, Assorted Shui Mai, Spring Rolls, Pot Stickers,
 Vegetable Dumplings, and Shrimp Gow served with Dipping Sauces and Chopsticks

48

Suggested Specialty Cocktail: Lychee Martini

Japantown

Spicy Tuna, Unagi, Spicy Scallop, Cucumber Avocado, Smoked Salmon and Asparagus, California Rolls
 Served with Ginger, Soy Sauce and Wasabi

Choice of Noodles:

Soba, Udon, Rice Noodles

Bean Sprouts, Roasted Peanuts, Green Onions, Carrots,
 Bell Peppers, Bok Choy, Baby Corn, Pea Shoots, Snow Peas

Sauces Include: Sweet Chili, Peanut, and Ponzu Sauce

55

add Prawns option \$7.00/person

add Chicken Breast option \$5.00/person

Suggested Specialty Cocktail: Sake Martini

*Chef Attendant Fee option at \$250.00

All displays are available with or without a chef attendant.

Specialty Cocktail Availability at \$15.00/person

Prices are subject to 23% service charge and applicable tax.



Dessert

Decadent Dessert Buffet

Chocolate Covered Strawberries

Petit Fors

Macaroons, Hungarian Shortbread, Malt Bar, Peanut Bars, Thumbprint Cookies

28

Chocolate under the Stars

Chocolate Fondue

Served with an Assortment of Fresh Fruits

Trio Chocolate Bar

White, Milk, Bittersweet

Chocolate Truffles, House Made Marshmallows

Assorted Mini Cupcakes

Organic Coffee, Decaffeinated Coffee, Mighty Leaf Tea and Iced Tea

49

Suggested Specialty Cocktail: Chocolate Martini

*Chef Attendant Fee option at \$250.00

All displays are available with or without a chef attendant.

Specialty Cocktail Availability at \$15.00/person

Prices are subject to 23% service charge and applicable tax.



Starlight Room Grand Buffet

Choice of Three Salads:

Caprese
Fresh Mozzarella, Tomatoes, Basil, Cracked Black Pepper, Extra Virgin Olive Oil

Haricot Verts
Radicchio, Fennel, Mandarin Oranges, Citrus Vinaigrette

Field Greens
Crumbled Goat Cheese and Tomatoes, White Balsamic Vinaigrette

Caesar
Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Baby Spinach
Caramelized Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette

Choice of Three Hot Entrées:

Herb Encrusted Sea Bass
Roasted Tomato Relish

*Carved Tenderloin of Beef,
Wild Mushroom Jus

*Herb Roasted Pork Loin,
Apple Madeira Reduction

Pan Seared Salmon
Pecan Butter Sauce

Grilled Chicken Breast
Roasted Shallot Demi

Fusilli Pasta
Wild Mushroom Cream Sauce

Truffle Oil Scented Pasta Primavera

\$95.00

Buffet Includes Chef's Selections of Accompaniments, House Made Rolls and Butter Assortment of Petit Pastries, Cakes, Cookies, and Confections, Organic Coffee, Decaffeinated Coffee, Mighty Leaf Tea and Iced Tea

**Chef Attendant Carving Fee at \$250.00 Minimum of 60 guests. Prices are per person.*

Prices are subject to 23% service charge and applicable tax.



Bar and Beverage Selections

	Hosted	Cash
Premium Brands	\$14.00	\$15.00
Standard Brands	\$12.00	\$13.00
Domestic Beer	\$ 8.00	\$ 9.00
Imported Beer	\$ 9.00	\$10.00
House Wine	\$10.00	\$11.00
House Champagne	\$12.00	\$13.00
Soft Drinks	\$ 6.00	\$ 7.00
Mineral Waters	\$ 7.00	\$ 8.00

Bartender Fee ~ \$250.00 per Bartender

Bar Packages

Prices are per person

(minimum of 100 guests for minimum of 2 hours)

Standard Brands	\$35.00 for the first hour; \$15.00 each additional hour
Premium Brands	\$45.00 for the first hour; \$17.00 each additional hour

Standard Brands

(Neat or On the Rocks Only)

Jack Daniels Whiskey, Absolut Vodka, Cruzan Rum, Tanqueray Gin, Herradura Silver Tequila
Makers Mark Bourbon, Famous Grouse Scotch

La Terre Cabernet and Chardonnay, Sparkling Wines, Assorted Bottled Beers & All Non-alcoholic Beverages

Premium Brands

(Neat or On the Rocks Only)

Ketel One Vodka, Woodford Reserve Bourbon, Partida Blanco Tequila, Bombay Sapphire Gin
10 Cane Rum, Johnny Walker Black Scotch

Preai Cabernet Sauvignon, Premium California White Wine, Sparkling Wines
Assorted Bottled Beers & All Non-alcoholic Beverages

Prices are subject to 23% service charge and applicable tax.