

# 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

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



## 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

Macarons, 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.