

Congratulations on Your Engagement!

Thank you for considering the Sir Francis Drake Hotel to celebrate your special day. We are delighted to offer several elegant packages to ensure that your wedding is as historic as the location you choose to hold it.

We would love to provide a tour of our facilities with our knowledgeable and experienced staff to design the wedding of your dreams. Please contact our Catering Office to set up an appointment.

Wedding Packages

Catered by **Scala's Bistro** & Executive Chef, Jennifer Biesty from Top Chef Season 4

All Wedding packages include:

House-made Rolls and Butter, House-made Confections

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

Historic Package

Cocktail Reception

Four Selections of Butler Passed Hors d'Oeuvres
One Hour Premium Brand Unlimited Consumption Bar
Butler Passed Chandon Brut & Chandon Rosé

Dinner Service

Three Course Dinner
Chandon Rosé Sparkling Wine Toast
Sir Francis Drake Red & White Wine Service with Dinner (*up to 2 hours maximum*)

Vegetarian, Poultry or Fish Entrée - \$115 per person

Beef Entrée - \$125 per person

Duet Entrée - \$130 per person

Classic Package

Cocktail Reception

Four Selections of Butler Passed Hors d'Oeuvres
One Hour Premium Brand Unlimited Consumption Bar
Butler Passed Sparkling Wine and California Wines Upon Arrival

Dinner Service

Three Course Dinner
Chandon Rosé Sparkling Wine Toast
Tablesides Sir Francis Drake Selection Red & White Wine Service
Wedding Cake
White or Ivory Chair Covers – Your Preferred Color Sash

Vegetarian, Poultry or Fish Entrée - \$130 per person

Beef Entrée - \$140 per person

Duet Entrée - \$145 per person

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Wedding Packages Continued

Catered by **Scala's Bistro** & Executive Chef, Jennifer Biesty from Top Chef Season 4

Grand Package

Cocktail Reception

Five Selections of White Glove Butler Passed Hors d'Oeuvres
One Hour Premium Brand Unlimited Consumption Bar
Seasonal Amuse Bouche

Dinner Service

Three Course Plated Dinner
Chandon Rosé Sparkling Wine Toast
Premium Wine Service
Wedding Cake
Two Hours Premium Unlimited Consumption Bar
White or Ivory Chair Covers – Your Preferred Color Sash or Chiavari Chairs

Vegetarian, Poultry or Fish Entrée - \$195 per person

Beef Entrée - \$205 per person

Duet Entrée - \$210 per person

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Package Enhancements

Catered by **Scala's Bistro** & Executive Chef, Jennifer Biesty from Top Chef Season 4

Chef Attended Reception Stations

Reception stations hosting unique, interactive regional food may be added during your cocktail hour

Priced per station

Enhanced Toast

Embellish your champagne toast with
Piper Sonoma Brut, Sonoma - \$38 per bottle
La Marca, Prosecco, Veneto - \$40 per bottle
Gloria Ferrer Blanc de Noirs, Carneros - \$56 per bottle

Traditional Intermezzo Sorbet

Delectable sorbet in seasonal flavors to cleanse your palate

\$7 per person

Reception in the Starlight Room

One hour hosted premium bar where the stars meet the cable cars.

\$25 per person

Specialty Cocktails

Select handcrafted signature cocktails from our mixologist Joel Teitelbaum

\$14 per drink

Hosted Premium Bar

Unlimited consumption bar for remainder of the evening

\$19 per person, per hour – Beer & Wine

\$25 per person per hour – Select

\$35 per person per hour – Premium Selection

Late Night Reception by Harry's Diner

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

\$35 per person

Tim Nugent's Decadent Buffett

Top Chef Just Desserts contestant Tim Nugent's personal selection of confections

\$16 per person

Upgraded Décor

Chiavari Chair with Cushion - \$10 per chair

Chair Cover with Colored Bow - \$8 per chair

Upgraded Linens & Napkins – starting at \$35 per table

Coat and Gift Check

\$300 per event

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Space Rental Includes

Cocktail Reception Room

Standard Tables Draped with Ivory or White Floor Length Tablecloth

House Ivory or White Linen and Napkins

Dinner Seating at Round Tables

Enclosed Tea Light Votive Candles

Stage Risers for Musical Entertainment

Teakwood Dance Floor

Menu Tasting with Our Culinary Team

Complimentary Bridal Suite for the Night of Your Wedding

Special Room Rate for Your Family and Friends

Pre-Party

Catered by **Scala's Bistro** & Executive Chef, Jennifer Biesty from Top Chef Season 4

Ladies Luncheon and Afternoon Tea

For the Bride and Bridesmaids

Scones with All the Trimmings
Devonshire Clotted Cream
Jam
Lemon Curd
Butter

Tea Sandwiches
Roast Beef
Watercress, Horseradish Cream, White
Roasted Wild Mushrooms
Raddichio-Mint Salad, Wheat
Smoked Salmon
Chive Crème Fraiche, Tobiko Caviar, Blini
Egg Salad
Wild Arugula, Wheat

Pastries
Hungarian Raspberry Shortbread
Meyer Lemon Biscuits
Assorted Petit Flors

Beverages
Mighty Leaf Tea, Coffee, Decaf, Soft Drinks

\$34 per person

Add House Sparkling Wine
\$7 per person

Gentlemen's Libation Luncheon

For the Groom and Groomsmen

Buffet Starters
Truffled Fingerling Potato Salad
Wild Mushroom Panzanella
Selection of Kettle Chips

Gourmet Sandwiches
Grilled Chicken Bacon
Caramelized Onions, Wild Arugula, Blue Cheese,
Ciabatta
Roast Beef
Horseradish Crème, Balsamic Onions, Mixed Greens,
Sourdough
Wild Mushrooms
Eggplant, Roasted Bell Peppers, Mixed Greens, French
Roll
Pork Tenderloin Cubano
Pickled Onions, Bell Peppers, Sourdough

Dessert
Selection from our Bakery

Beverages
Coffee, Decaf, Mighty Leaf Teas, Soft Drinks

\$34 per person

Add Import and Domestic Beer
\$7 per bottle

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Hors d'Oeuvres

Catered by **Scala's Bistro** & Executive Chef, Jennifer Biesty from Top Chef Season 4

Hot Hors d'oeuvres

Crab Cakes

Sherry Cayenne Aiolo, Pimenton de Espelette

Mini Sliders

Horseradish Crème Fraiche, Watercress

Fried Prosciutto Wrapped Asparagus

Roasted Garlic Aioli

Mini Beef Wellingtons

Madeira Reduction

Lemongrass Coconut

Crusted Chicken Satay

Ginger Aioli

Vegetarian Spring Rolls

Thai Chili Sauce

Cold Hors d'oeuvres

Creamer Potatoes

Golden Caviar, Dill Crème Fraiche, Shallot

Olive Oil Poached Prawns

Romesco Sauce

Provençal Ahi Tuna Tartare

Sea Salt Cone, Opal Basil

Grilled Harissa Marinated Shrimp

Cucumber Tzatziki

Smoked Salmon Roulades

Brioche, Lemon Aioli, Arugula, Tobiko Caviar

Sweet Pea, Ginger & Mint Lemon Oil

Shooter

Field Mushrooms en Feuilleté

Balsamic Reduction

Grilled Prosciutto Wrapped Prawns

Salsa Verde

Sonoma Goat Cheese

Leeks & Truffle Tartlet

California Rolls

Crab, Avocado, Cucumber, Wasabi,

Pickled Ginger, Soy

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Dinner Selections

Catered by **Scala's Bistro** & Executive Chef, Jennifer Biesty from Top Chef Season 4

Packages Include:

House-made Dinner Rolls from Our Bakery and Butter, House-made Sweet Confections,

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

Soup

(Added Course \$15.00 per Person)

Maximum 100 Guests

Curried Carrot Ginger, Coconut Milk
San Francisco Clam Chowder, Fingerling Potatoes, Pastis
Potato Leek
Wild Mushroom, Sherry Chantilly, Mint

Salads

(Choice of 1)

Baby Tender Field Greens
Asian Pears, Goat Cheese, White Balsamic Vinaigrette

Caesar Salad
Garlic Croutons, Shaved Parmesan Reggiano

Tricolore
Frisee, Radicchio, Arugula, Cherry Tomato (Seasonal), Ricotta Salata, Balsamic

Crisp Bacon and Baby Spinach Salad
Spiced Walnuts, Point Reyes Blue Cheese, Sherry Mustard Shallot Vinaigrette

Fennel and Wild Arugula Salad
Oranges Supremes, Feta Cheese, Citrus Vinaigrette

Butter Lettuce, Radish and Haricot Verts Salad
Creamy Nicoise Dressing

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Main Entrées

Catered by **Scala's Bistro** & Executive Chef, Jennifer Beisty from Top Chef Season 4

Fish & Poultry

Olive Crusted Salmon
Almond Nage

Grilled Halibut
Citrus Gremolata
(Seasonal Entrée Available April to October)

Pan Roasted Sea Bass
Escarole, Field Mushroom Ragout, Lobster Beurre Monte

Roasted Chicken Breast
Field Mushrooms, Toasted Garlic Braised Peppers, Sherry
Wine

Meats

Herb Crusted Filet Mignon
Bordelaise

Herb Roasted Rack of Lamb
Basil Jus

Duets

Grilled Petit Filet Mignon and
Blackened Salmon
Chianti Brown Butter Sauce

Petit Filet Mignon and Grilled Prawns
Marsala Sauce and Lemon Beurre Blanc

Vegetarian

Grilled Vegetable Tian
Herb Polenta, Basil Oil

Grilled Portabello Mushrooms
Sautéed Spinach, Soy Battered Onion Rings, Vin Cotto

House-made Pesto Ricotta Ravioli
Roasted Tomato Basil

Roasted Vegetable Lasagna

Roasted Mushroom Linguine
Truffled Cream

Grilled Eggplant
Fresh Mozzarella, Roasted Seasonal Tomatoes, Salsa Verde,
Basil

Wild Mushroom Risotto Cake
Caramelized Pearl Onions, Roasted Tomato Ragout

Potato Cake
English Peas, Braised Pepper

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Desserts

Catered by **Scala's Bistro** & Pastry Chef, Tim Nugent from Top Chef Just Desserts

Choice of Dessert Included with Dinner Entrées

Pastry Chef's Selection of House-made Confections and Cookies
Served Family Style

Additional Dessert Choices

Prices are per Person

Seasonal Fruit Sorbet

Added Option - \$8

Chocolate Pot dé Crème

Added Option - \$8

Panna Cotta with Strawberries

Added Option - \$8

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Bar and Beverage Selections

Wedding Packages Include: One Hour Hosted Cocktail Reception

Select Brand Cocktails, Wines, Champagnes, Beers, and All Non-Alcoholic Beverages

	Hosted	Cash
Premium Brands	\$12.00	\$ 13.00
Select Brands	\$10.00	\$ 11.00
Domestic Beer	\$ 7.00	\$ 8.00
Imported Beer	\$ 8.00	\$ 9.00
House Wine	\$10.00	\$11.00
House Champagne	\$11.00	\$12.00
Cordials and Cognacs	\$12.00	\$14.00
Soft Drinks	\$ 5.50	\$ 6.50
Mineral Waters	\$ 6.00	\$ 7.00

Bartender Fee - \$250 per Bartender

Bar Packages

Prices are per Person

Beer & Wine	\$19 for the First Hour; \$9 Each Additional Hour
Select Brands	\$25 for the First Hour; \$11 Each Additional Hour
Premium Brands	\$35 for the First Hour; \$11 Each Additional Hour

Premium Brands

Absolut Vodka, Tanqueray Gin, Makers Mark Bourbon, Appleton Estate Rum,
Johnny Walker Black Label Scotch, 1800 Silver Tequila, Remy Martin VSOP Cognac

Select Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, El Jimador Tequila,
Jim Beam Bourbon, Hennessey VS Cognac, Dewars Scotch

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Wedding Cakes

Catered by **Scala's Bistro** & Pastry Chef, Tim Nugent from Top Chef Just Desserts

Below are the Choices for Our Standard Wedding Cake Included in the Wedding Package. If You Wish to Have Your Wedding Cake Custom Designed or Decorated by Our Pastry Chef, Tim Nugent, There Will be an Additional Cost Priced Accordingly by Our Catering Manager.

Choose One of the Following Cake Flavors

Devil's Food
Butter Almond
Lemon Poppy Seed
Carrot
Red Velvet
Sponge
Pound

Choose One of the Following Filling Flavors

Chocolate Mousse
Lemon Curd
Coconut Cream
Chocolate Ganache
Apricot or Raspberry Jam
Cream Cheese
Fresh Berries

Choose One of the Following Finishing

Buttercream
Mascapone Cream

Design Options

Stacked 3-4 or 5 Tier Cake
Round or Square
Borders and Decorations

Cake Cutting Fee of \$5 per Person Applies to Cakes Brought in from Outside Vendors

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Farewell Breakfast

Catered by **Scala's Bistro** & Executive Chef, Jennifer Biesty from Top Chef Season 4

It is our Pleasure to Offer Delicious Breakfast Options for the Morning After Your Wedding. All Prices are per Person

Breakfast Buffet

Freshly Squeezed Orange and Grapefruit Juices

Seasonal Fresh Fruit and Berries

Choice of Two of the Following Meats

Aidells Breakfast Sausages, Apple Wood Smoked Bacon,
Grilled Ham, Aidells Chicken Sausage,
Grilled Canadian Bacon

Selection of House-made Scones, Muffins, Croissants, and
Danishes from Our Bakery with Sweet Butter and Fruit
Preserves

Assorted Bagels, Cream Cheese and Smoked Salmon

Assorted Individual Yogurts

Freshly Brewed Organic Coffee, Decaffeinated Coffee and
Mighty Leaf Teas

\$38 per Person

Buffett Additions

Smoked Salmon Display with Egg Mimosa, Cucumbers and
Capers - \$10

Omelet Station - \$12
(\$175 Chef Attendant Charge)

Brioche French Toast with Maple Syrup - \$5

Eggs Benedict - \$9

House-made Granola - \$5

Eggs Florentine - \$8

Yogurt Parfait with Fresh Seasonal Berries and House-made
Granola - \$7

Specialty Breakfast Breads: Banana and
Lemon Poppy Seed - \$6

Oatmeal with Raisins and Brown Sugar - \$6

Cinnamon Pecan Sticky Buns - \$60 per dozen

Chilaquiles

Poached Eggs, Fried Tortillas, Tomatillo Salsa, Salsa Picante,
Crème Fraiche, Ricotta Salata - \$8

Deluxe Continental

Freshly Squeezed Orange and Grapefruit Juices

Seasonal Fresh Fruit and Berries

Selection of House-made Scones, Muffins, Croissants, and
Danishes from Our Bakery with Sweet Butter and Fruit
Preserves

Assorted Bagels, Cream Cheese and Smoked Salmon

Assorted Individual Yogurts

Freshly Brewed Organic Coffee, Decaffeinated Coffee and
Mighty Leaf Teas

\$34 per Person

Continental Additions

Assorted Bagels and Cream Cheeses - \$5

Smoked Salmon, Assorted Bagels and Assorted Cream
Cheeses - \$10

Breakfast Burritos with Eggs, Aidells Sausage, Roasted
Peppers, Onions, Salsa on the Side - \$7

Croissants with Ham, Cheddar Cheese and Scrambled Eggs
- \$7

English Muffin Sandwiches with Eggs, Bacon and Swiss
Cheese - \$7

Assorted Individual Yogurts - \$4

Cold Cereals and House-made Granola - \$5

Yogurt Parfait with Seasonal Berries and House-made
Granola - \$7

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Enchanting Spaces

From gorgeous small ceremonies to the most extravagant affairs, the Sir Francis Drake Hotel has the perfect space to fit your vision.

Mezzanine[†] Enjoy cocktails and hors d'oeuvres beside the cozy fireplace, while taking in wonderful views of the Drake's magnificent lobby bar below, Bar Drake.

Franciscan Room A 21-foot vaulted ceiling accented with intricate gold embossing, windows draped with silk curtains, and columns with carved gold capitals heighten the romance of your reception.

\$1,500 Rental Fee* for Ceremony Only

\$18,000 Food & Beverage Minimum on Saturday Night

Empire Room Three perfectly preserved antique crystal chandeliers with dramatic hand-painted murals complementing a rich gold and ivory color scheme create a lavish setting for events. Adjoining is the Walnut Room; this elegant, wood-paneled room is the perfect tone setter for cocktails prior to your ballroom reception.

\$30,000 Food & Beverage Minimum on Saturday Night

Harry Denton's Starlight Room Celebrate amid panoramic views of the San Francisco skyline. With space for up to 250, the place where the stars meet the cable cars is sure to take your breath away.

\$2,000 Rental Fee*

\$45,000 Food & Beverage Minimum on Saturday Night

*Rental fees depend on night of the week and time of year. Ask your Catering Manager for more details.

[†] Requires additional room rental.

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