

BANQUET & EVENT MENUS

SPRING & SUMMER 2019





BANQUET & EVENT MENUS

Soaring 27 stories high in the historic city center, Hilton San Francisco Financial District offers stunning city and bay views and a location that can't be beat. This centrally located property sits at the intersection of the Financial District, Chinatown, and North Beach, and is within walking distance to Union Square and the Embarcadero. With a modern interior, unique outdoor space, and over 20,000 square feet of flexible meeting space, it is the perfect setting for your next extraordinary culinary event.

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BREAKFAST

Breakfast Buffets

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. The Americana and Superfood Breakfast buffets require a minimum headcount of twenty-five (25) guests. Items are not transferable to other events.

Classic Continental \$42 per guest

- Freshly Baked Breakfast Pastries (V)
- Sweet Butter & Natural Preserves (V, GF)
- Fresh Sliced Seasonal Fruit and Berries (VG, GF)
- Orange, Grapefruit, and Cranberry Juices
- Freshly Brewed Coffee, Decaf, and Assorted Teas

The Americana \$53 per guest

- Cage-Free Scrambled Eggs (V, GF)
- Locally Farmed Chicken Apple Sausage (GF)
- Silver Dollar Pancakes with Seasonal Berries (V)
- Breakfast-Style Herbed Tater Tots (VG, GF)
- Fresh Sliced Seasonal Fruit and Berries (VG, GF)
- Orange, Grapefruit, and Cranberry Juice
- Freshly Brewed Coffee, Decaf, and Assorted Teas

Superfood Breakfast \$54 per guest

- Chia Seed Cups with Almond Milk, Berries & Coconut (VG, GF)
- Egg White Frittata with Laura Chenel Chèvre & California-Grown Spinach, Mushrooms, and Tomato (V, GF)
- Individual Probiotic and Non-fat Greek Yogurts (V, GF)
- Banana-Walnut and Lemon-Poppy Seed Breakfast Loaves (V)
- Orange, Grapefruit, and Cranberry Juices
- Freshly Brewed Coffee, Decaf, and Assorted Teas

Dietary Key

V = Vegetarian
VG = Vegan
GF = Gluten Free

See page 22 for labeling details.

Pricing

Pricing exclusive of Service Charge & Sales Tax.

Pricing valid through August 31, 2019.

See page 21-22 for pricing details. Applies to all menu offerings.

BREAKFAST

Breakfast Buffets

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. Craft your own buffet requires a minimum headcount of twenty-five (25) guests. Items are not transferable to other events.

Craft Your Own \$55 per guest

Includes:

Freshly Baked Assorted Breakfast Pastries with Sweet Butter and Natural Jams (V)

Fresh Sliced Seasonal Fruit and Berries (VG, GF)

Roasted Breakfast Potatoes with Fresh Herbs, Paprika, Onions & Peppers (VG, GF)

All-Natural Honey Cured Bacon (GF)

Freshly Brewed Coffee, Decaf, and Assorted Teas

Choose two options:

Cage-Free Scrambled Eggs with Chives (V, GF)

Egg White Frittata with Laura Chenel Chèvre & California-Grown Spinach, Mushrooms, and Tomato (V, GF)

Spanish Chorizo Breakfast Burrito with Eggs, Peppers, & Jack Cheese

Zucchini, Corn and Egg White Vegetarian Burrito (V)

Brioche French Toast with Strawberry Compote and Maple Syrup (V)

Blueberry Pancakes with Maple Syrup (V)

Plated Breakfasts

Accompanied by Sliced Seasonal Fruit and Berries, Orange & Cranberry Juices, Coffee, Decaf, and Assorted Teas. In order to serve you the freshest ingredients in a responsible way, plated meal service has a maximum time limit of 2 hours. If the guaranteed number for your event is less than twenty-five (25) guests, we will add a \$175 labor charge.

Brioche French Toast topped with Seasonal Berries (V) \$38 per guest

Sonoma Egg White Frittata with Diced Tomato, Feta, Asparagus and Roasted Garlic \$42 per guest

Smoked Atlantic Salmon Eggs Benedict with Asparagus & Grilled Tomato \$44 per guest

BREAKFAST

À La Carte Enhancements — Elevate your breakfast with these additions.

Must be ordered in conjunction with a breakfast buffet or plated breakfast.

Cooked-to-Order Eggs Station \$17 per guest

Cook up something memorable with a cooked-to-order eggs station and your own personal chef! Chef Attendant Fee of \$175 for two hours, \$50 for each additional hour. Minimum of 25 guests required.

Choose any style of eggs, with classic cage-free eggs, egg whites and Egg Beaters

Locally Farmed Ham, Bacon, Sausage, Mushrooms, Asparagus, Peppers, Spinach, Onions, Tomatoes, and Swiss, Jack and Cheddar Cheeses (GF)

Chia Seed Cups with Almond Milk, Berries & Coconut (VG, GF) \$8 per guest

Smoked Atlantic Salmon Mini-Bagel with Cream Cheese, Capers, Red Onions, and Tomatoes \$19 per guest

Croissant Breakfast Sandwich with Bacon, Egg, and Sharp Cheddar Cheese (V - upon request) \$10 per guest

Spanish Chorizo Breakfast Burrito with Eggs, Peppers, and Jack Cheese (V - upon request) \$10 per guest

Self-Serve Oatmeal Bar with Raisins, Berries & Brown Sugar (V, GF) \$8 per guest

Self-Serve Cold Granola Bar with Yogurt & Berries (V, GF) \$8 per guest

Spinach & Mushroom (V) or Bacon & Onion Breakfast Quiche \$9 per guest

Apple Crepes with Berry Coulis & Powdered Sugar (V) \$8 per guest

Cheese Blintz with Fresh Berries & Raspberry Sauce (V) \$8 per guest

Locally Sourced Chicken Apple Sausage (GF) \$9 per guest

All-Natural Turkey Bacon or Honey Cured Bacon (GF) \$9 per guest

Freshly Baked Croissants, Muffins, Scones, and Danish (V) \$75 per dozen

Assorted House Made Coffee Streusel Cakes (V) \$75 per dozen

Assorted Bagels w/ Cream Cheese (V) \$80 per dozen

Cage-Free Hard Boiled Eggs (V, GF) \$60 per dozen

Whole Fresh Fruit (VG, GF) \$60 per dozen

Sliced Seasonal Fruit (VG, GF) \$18 per guest

Individual Non-Fat Greek Yogurts (V, GF) \$7 each

Individual Boxed Cereals (V) \$5 each

Voila Fruit Juice Smoothies (bottled) \$9 each

Starbucks Iced Mocha Frappuccino (bottled) \$9 each

Freshly Brewed Coffee, Decaf, and Assorted Teas \$135 per gallon

Naturally-Flavored Infused Water Station: Includes Cucumber Mint and Citrus \$60 per gallon





BREAKS

Break Packages

Breaks are based on a thirty (30) minute serve time. Barista Coffee Break requires a minimum of twenty-five (25) guests. Our vendors love us, however sourcing does not permit items on this page to be sold à la carte.

Barista Coffee Break \$26 per guest

Served with Freshly Brewed Hot Coffee, Bottled Starbucks Iced Mocha Frappuccinos, Decaf Coffee, Assorted Teas, French Madeleines, and Palmiers

Build Your Own Trail Mix Bar \$26 per guest

Assortment of California Grown Nuts, House-made Granola, Banana Chips, Coconut, M&M's, Pretzels, Wasabi Green Peas, and Roasted Spiced Almonds, Freshly Brewed Hot Coffee, Decaf Coffee, and Assorted Teas

Napa Valley Spa \$28 per guest

Imported and Local Artisan Cheeses with assorted California Grown Nuts and Sliced Baguette, Seasonal Fruits, Sparkling LaCroix Waters, Freshly Brewed Hot Coffee, Decaf Coffee, and Assorted Teas

It's 5:00 somewhere — add a California wine. See pages 19-20. (prices per bottle)

Fiesta de Comida \$26 per guest

Tortilla Chips with House Made Guacamole, Roasted Tomato & Corn Salsa, Crispy Cinnamon Churros, and Seasonal Agua Fresca

Baby Bundt & Bark Break \$26 per guest

Chef's Seasonal Selection of Mini Bundt Cakes and Chocolate Fruit & Nut Filled Bark Candy, Freshly Brewed Hot Coffee, Decaf Coffee, and Assorted Teas

Movie Time \$26 per guest

Individual Grab-N-Go Buttered Popcorn, Twizzlers, M&M's, Peanuts, Pretzels, Sodas, Iced Tea, and Lemonade

BREAKS

À La Carte Break Offerings

Enhance your package break or order individually, we only ask a minimum order of twelve (12) of each item selected. Breaks are based on a thirty (30) minute serve time. We maintain an inventory of sodas & Nestlé® Pure Life Water that allow us to offer availability on consumption. All other items are ordered fresh for your group and are not available on consumption. Menu items are not transferable to other events.

Assorted House Made Coffee Streusel Cakes
(V) \$75 per dozen

Assorted Bagels with Cream Cheese
(V) \$80 per dozen

Individual Non-Fat Greek Yogurts (V, GF) 7 each

Assorted Clif and KIND Healthy Snack Bars
(V) \$9 each

Assorted Variety of Individually Bagged Popcorn
(V) \$9 each

Tropical Fruit & Nut Trail Mix (V) \$9 each

Individually Packaged Bean & Rice and Kale Chips
(V) \$9 each

Assorted Bags of Potato Chips \$9 each

Krave Jerky from Sonoma Wine Country \$9 each

trEAT4u Snack Assortment (No Artificial Flavors, All Natural, Less than 200mg Sodium & Less than 200 cal) \$9 each

Assortment of Individually bagged Jelly Belly — The Original Gourmet Jelly Bean \$9 each

Freshly Baked Cookies (V) \$75 per dozen

Freshly Baked Brownies (V) \$75 per dozen

Fresh-made Lemon Bars (V) \$75 per dozen

Whole Fresh Fruit (VG, GF) \$60 per dozen

Chef's Selection of Mini Cupcakes
(V) \$75 per dozen

Assortment of French Macarons (V) \$75 per dozen

Assorted Soft Drinks \$8 each

Nestlé® Pure Life Water \$8 each

100% Fruit Juice Smoothies (bottled) \$9 each

LaCroix Sparkling Fruit Beverages (VG, GF) \$9 each

Starbucks Frappuccino (bottled) \$9 each

Freshly Brewed Hot Coffee, Decaffeinated Coffee, Assorted Teas \$135 per gallon

Naturally-Flavored Infused Water Station: Includes Cucumber Mint and Citrus \$60 per gallon

Custom Creation Package \$30 per guest — Select any four (4) items above on this page.
Based on 30 minutes of service.

Upgrade to a premium selection for \$1 supplement:

Pita Chips & All-Natural Moroccan Hummus (VG) or Ballpark Pretzels with Dijon Mustard and Melted Cheese



LUNCH

Lunch Buffets

All entrees are served with Freshly Brewed Hot Coffee, Assorted Teas, and Unsweetened Iced Tea. In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. Minimum number of guests is twenty-five (25). Deconstruct any buffet salad at \$10 supplement per guest. Items are not transferable to other events.

Farmers Market Buffet \$72 per guest

Strawberry and Spinach Salad with Chèvre Goat Cheese, Honey Candied Walnuts, and Red Wine Vinaigrette (V, GF)

Organic Quinoa with California Mixed Greens, Oranges, Fennel and Radicchio (VG)

Broccolini with Garlic and Red Peppers (VG, GF)

Grilled Marinated Free-Range Chicken with Rosemary Sauce (GF)

Fennel Poached Atlantic Salmon with Tomato Gastric (GF)

Herbed Fingerling Potatoes (V, GF)

Freshly Baked Artisan Breads with Whipped Butter (V)

Raspberry White Chocolate Mousse Cake (V)

North Beach Buffet \$72 per guest

Caprese Salad with Seasonal California Grown Tomatoes, Fresh Mozzarella, Pacific Sea Salt, Basil Chive Oil, and Balsamic Reduction (V, GF)

Tuscan Greens, Sun-Dried Tomatoes, Pine Nuts, with a White Balsamic Vinaigrette (VG, GF)

Antipasti Selection with Prosciutto, Salami, Coppa, Marinated Olives, Artichokes, Roasted Peppers, Pepperoncini, and Balsamic Grilled Eggplant (GF)

Lemon Grilled Organic Chicken with Tomato Artichoke Ragout (GF)

Herbed Butter Penne Pasta with Truffle Wild Mushroom Cream (V)

Gilroy Garlic Bread (V)

Cannolis and Tiramisu (V)

LUNCH

Lunch Buffets

All entrees are served with Freshly Brewed Hot Coffee, Assorted Teas, and Unsweetened Iced Tea. In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. Minimum number of guests is twenty-five (25). Deconstruct any buffet salad at \$10 supplement per guest. Items are not transferable to other events.

Backyard BBQ Buffet \$72 per guest

Victory Veggie Chili with Toppings including Fritos Corn Chips, Shredded Cheese, Diced Onions, and Tomatoes

Burgers + Brats: including Herbed Turkey Gorgonzola Burgers, Veggie Burgers (V), Chicken Italian Sausage, Beer/Pork Sausage, and Kaiser Rolls

Condiments include: Sliced Cheddar Cheese, Swiss Cheese, Tomatoes, Lettuce, Onions, Pickles, BBQ Sauce, Ketchup, Mustard, and Sauerkraut

West Coast Mixed Green Salad (VG, GF)

East Coast Red Potato Salad (V)

Individual Bags of Assorted Doritos Tortilla Chips and Fritos Corn Chips (V)

Game Day Chocolate Cola Cake (V)

Mission District Fresco \$72 per guest

Iceberg & Cotija Cheese with Avocado, Pickled Red Onion, Crispy Tortilla Strips and Chipotle Vinaigrette (V)

Roasted Corn and Jicama Fiesta Salad, Seasonal Tomatoes, Black Beans and Cilantro Lime Dressing (VG, GF)

Custom Taco Bar with Beer Marinated Skirt Steak, Shredded Enchilada Chicken, Spanish Rice, House Made Salsa, Salsa Verde, Fresh Guacamole, Sour Cream, and Shredded Mexican Cheese Blend

Corn Tortillas, Herbed Black Beans with Chopped Red Onion and Jalapeño (VG, GF)

Tres Leches Cake (V)



LUNCH

Lunch Buffets

All entrees are served with Freshly Brewed Hot Coffee, Assorted Teas, and Unsweetened Iced Tea. In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. Minimum number of guests is twenty-five (25). Deconstruct any buffet salad at \$10 supplement per guest. Reasonable item substitutions may be necessary dependent on availability.

Corner Deli Sandwich Bar \$70 per guest

**Ask about Grab-&-Go Boxed Sandwiches*

Chef's Chop Salad with Baby Iceberg Lettuce, Provolone, Garbanzo Beans, Cherry Tomatoes, Red Wine Vinaigrette Dressing (V, GF)

Pasta Salad with Roasted Seasonal Vegetables and Sun-Dried Tomato Vinaigrette (VG)

Yukon Potato Salad with Champagne Dijon Dressing (V, GF)

Custom Sandwich Station with a Selection of Premium Thin-Sliced Peppered Pastrami, Herbed Roast Beef, Honey Baked Ham, Genoa Salami, Roasted Turkey, Imported and Local Cheeses, Fresh Seasonal Toppings, House Made Spreads, and Artisanal Breads

Roasted Seasonal Vegetables (VG, GF)

Chef's Seasonal Dessert Station

Ultimate Salad Bar \$70 per guest

Served in individual bowls with dinner rolls. Attendees can select their own greens, toppings, and dressings.

Greens: Seasonal Mixed Greens, Spinach, Kale (pick one or sampling of all)

Cheeses: Crumbled Goat, Cheddar, Blue Cheese

Vegetable Protein: Garbanzo Beans, Kidney Beans

Crunch: Seasoned Traditional Croutons, Veggie Croutons, Sunflower Seeds

Veggies: Tomatoes, Cucumbers, Corn, Black Olives, Bell Peppers, Onions

Extras: Bacon, Hard Boiled Eggs, Veggie Croutons, Herbed Seasoned Quinoa, Mandarin Orange

Dressings: Balsamic, Ranch, Raspberry Vinaigrette, Oil & Vinegar

Chef's Seasonal Dessert Selection



LUNCH

Plated Lunches

Make one (1) selection from each of the numbered areas for your group. Plated entrees are not available for Buffet style. In the case of a second entree choice, host must supply a place card indicator for each guest identifying their choice. Warm rolls and coffee service included.

SALADS

1

Organic Spinach and Strawberry Salad (V, GF)

California Grown Baby Spinach, Strawberries, Chèvre Goat Cheese, Honey Candied Walnuts, Red Wine Vinaigrette

Seasonal Spinach and Feta Salad (V, GF)

California Grown Baby Spinach, Toasted Hazelnuts, Feta Cheese, Orange Supremes, White Balsamic Vinaigrette

Poached Pear and Blue Cheese Salad (V, GF)

Mixed Autumn Greens, Bosc Pears, Point Reyes Blue Cheese, Toasted Walnuts, Shallot Vinaigrette

Massaged Kale Salad with Apples & Cheddar (V, GF)

Fresh California Kale, Cheddar, Toasted Pecans, Crisp Apple, Creamy Honey Dressing

2

Herbed Roasted Sonoma Chicken Breast (GF) \$70

Pan Seared Atlantic Salmon Roulade (GF) \$72

Pan Roasted Premium Cut Fillet of Beef (GF) \$76

Red Wine Braised Short Rib (GF) \$76

Roasted Fennel California White Seabass (GF) \$72

Patuxent Farms Pork Loin (GF) \$75

Balsamic Grilled Portobello Mushroom (VG) \$68

Grilled Eggplant and Roasted Zucchini Tian (VG, GF) \$68

Organic Wild Mushroom Ravioli with Walnut Pesto Sauce (V) \$68

3

VEGGIES

Sautéed Savoy Spinach

Roasted Asparagus

Roasted Baby Carrots

Roasted California Brussel Sprouts

4

STARCH

Butter Braised Fingerling Potatoes

Chive Mashed Red Potatoes

Spring Pea Potato Puree

Farro Ratatouille

Herb Polenta

5

DESSERT

New York Cheesecake with Strawberry Sauce

Grand Marnier Cake

Fresh Fruit Tart

Raspberry Chocolate Mousse

Mocha Hazelnut Cake



DINNER

Dinner Buffet

All entrees are served with Fresh Baked Bread Rolls with Whipped Butter, Freshly Brewed Hot and Decaffeinated Coffee, and Assorted Teas. Minimum number of guests is twenty-five (25) for all buffets. In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours.

Coastline Surf & Turf \$117 per guest

Caprese Salad with Seasonal California Grown Tomatoes, Fresh Mozzarella, Pacific Sea Salt, Basil Chive Oil, and Balsamic Reduction (V, GF)

Tuscan Greens, Sun-Dried Tomatoes, and Pine Nuts with a White Balsamic Vinaigrette (VG, GF)

Catch of the Day San Francisco Cioppino

Prime Cut Filet Mignon with Mushroom Tarragon Jus (GF)

Herbed Butter Penne Pasta with Truffle Wild Mushroom Cream (V)

California Grown Summer Vegetables and Farro Ratatouille (VG)

Cannoli and Tiramisu Dessert Duo

Recommended White Wine Pairing: Maso Canali DOC Estate Pinot Grigio \$72

Recommended Red Wine Pairing: La Crema Pinot Noir \$63

Farmers Market \$100 per guest

Freshly Baked Bruschetta with Prosciutto di Parma

Strawberry and Spinach Salad with Chèvre Goat Cheese, Honey Candied Walnuts, and Red Wine Vinaigrette (V, GF)

Organic Quinoa with California Mixed Greens, Oranges, Fennel, and Radicchio (VG)

Roasted Summer Vegetables with Pesto Drizzle (V, GF)

Patuxent Farms Pork Loin with Apple Rosemary Compote (GF)

Honey-Soy Glazed California White Seabass with Ginger (GF)

Raspberry White Chocolate Mousse Cake (V)

Recommended White Wine Pairing: Landmark Overlook Chardonnay \$66

Recommended Red Wine Pairing: Oberon Cabernet Sauvignon \$67

DINNER

Plated Dinner

Make one (1) selection from each of the numbered areas for your group. Plated entrees are not available for Buffet style. In the case of a second entree choice, host must supply a place card indicator for each guest identifying their choice. Warm rolls and coffee service included.



SALADS

1

Organic Spinach and Strawberry Salad (V, GF)

California Grown Baby Spinach, Strawberries, Chèvre Goat Cheese, Honey Candied Walnuts, Red Wine Vinaigrette

Seasonal Spinach and Feta Salad (V, GF)

California Grown Baby Spinach, Toasted Hazelnuts, Feta Cheese, Orange Supremes, White Balsamic Vinaigrette

Poached Pear and Blue Cheese Salad (V, GF)

Mixed Autumn Greens, Bosc Pears, Point Reyes Blue Cheese, Toasted Walnuts, Shallot Vinaigrette

Massaged Kale Salad with Apples & Cheddar (V, GF)

Fresh California Kale, Cheddar, Toasted Pecans, Crisp Apple, Creamy Honey Dressing

2

ENTREES

Filet Mignon and Jumbo Prawn Duet \$118

Pan Seared Atlantic Salmon Roulade (GF) \$98

Balsamic Grilled Portobello Mushroom (VG) \$91

Red Wine Braised Short Rib (GF) \$101

Patuxent Farms Pork Loin (GF) \$99

Filet Mignon, Mushroom Cabernet Sauce \$102

Mission Fig Glazed Pork Tenderloin & Honey Soy

Seabass Duet \$108

3

VEGGIES

Sautéed Savoy Spinach

Roasted Asparagus

Roasted Baby Carrots

Roasted California Brussel Sprouts

4

STARCH

Butter Braised Fingerling Potatoes

Chive Mashed Red Potatoes

Spring Pea Potato Puree

Farro Ratatouille

Herb Polenta

5

DESSERT

New York Cheesecake with Strawberry Sauce

Grand Marnier Cake

Fresh Fruit Tart

Raspberry Chocolate Mousse

Mocha Hazelnut Cake



RECEPTION

Reception Hors D'oeuvres

Menus are designed for a minimum of 15 guests, with a minimum order of 50 pieces each. \$175 Butler Passing Fee for two (2) hours of service, additional hours \$50 each. Passing fee not required for hors d'oeuvres set up as a buffet station.

WARM HORS D'OEUVRES \$9 per piece

- Chicken Satay with Ginger Aioli
- Mini Housemade Crab Cakes and Spicy Remoulade
- Locally-Raised Seared Lamb Kabobs with Tzatziki Yogurt (GF)
- Mini Beef Wellington with Hollandaise
- Vegetable Samosa with Organic Tomato Chutney (V)
- Vegetarian Spring Rolls with Sweet Chili Sauce (V)
- Chicken and Waffles with Bacon-Maple Glaze
- Housemade Falafel and Cumin Tahini (V)
- Grilled Rosemary Lamb Lollipop with Red Wine Reduction (GF)
- Roasted Duck Crepe with Hoisin & Plum Sauce
- Medjool Dates Wrapped in Bacon (GF)
- Chili Lime Salmon Satay, Crema Fresca (GF)
- Miniature Baked Raspberry and Brie Cheese in Phyllo (V)
- Smoked Beef Empanada with Smoked Chipotle Dipping Sauce

CHILLED HORS D'OEUVRES \$9 per piece

- Prosciutto Wrapped Asparagus with Lemon Aioli (GF)
- Pan-Seared Ahi Tuna & Avocado Mousse on Sesame Cracker
- Chipotle Grilled Prawns Drizzled with Green Goddess
- Balsamic Roasted Wild Mushroom Bouches (VG)
- Truffled Cage-Free Deviled Eggs and Black Caviar (V, GF)
- Roasted Red Potato topped with Herb Goat Cheese Mousse (V, GF)
- Gỏi cuốn, Vietnamese Spring Roll Prawn, Vegetables, Bún, and Wrapped Bánh Tráng with Spicy Fish Sauce
- Eggplant Caponata on Gilroy Garlic Crouton (VG)
- Smoked Duck with Citrus Jam on Crostini
- Smoked Atlantic Salmon Mousse on Blinis with Tobiko Caviar
- Melon with Prosciutto, with a Light Balsamic Drizzle and Basil (GF)



RECEPTION

Culinary Specialty Stations

Additional offerings continue on the next page. Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests. All displays are per guest pricing - not designed for à la carte sale.

Japantown Sushi \$40 per guest

Selection of the finest sashimi grade fish. Sushi Assortment of Tuna, Salmon, White Fish, Shrimp, Variety of Sushi Rolls, Soy Sauce, Wasabi Mustard, Pickled Ginger, Daikon, Chopsticks *(based on 4 pieces per guest)*

Grant Street Dim Sum Station \$30 per guest

Selection of the locally made Steamed Dim Sum. Pork Siu Mai Dumpling, Shrimp Dumpling, Mini Pork Buns, Vegetable Pot Stickers, Vegetable Spring Rolls, Soy Sauce, Hot Mustard, Hot Chili Peppers, Plum Sauce, Chopsticks *(based on 5 pieces per guest)*

Plateau de Fruits de Mer \$48 per guest

Chilled Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell, Smoked Mussels, Shallot Mignonette Sauce, Cocktail Sauce, Lemon Crowns *(based on 5 pieces per guest)*

Marinated and Charred Kebobs \$35 per guest

Crispy Bacon-Wrapped Chicken Kebobs, Marinated Fresh Vegetable Kebobs, Texas Dry-Rubbed Beef Kebobs, served with Birch Beer BBQ Sauce, Honey Mustard, and Garlic Buttermilk Sauce *(based on 3 pieces per guest)*

Meatball Station \$30 per guest

Italian Classic with Mushroom Demi-Glaze, Lamb Meatballs with Spiced Tomato Sauce, Soy "Meatballs" with a Sesame Sauce, served with Dinner Rolls and Parmesan *(based on 5 pieces per guest)*

Build-Your-Own Bruschetta Bar \$22 per guest

White Bean Spread: Cannelloni, Diced Tomato, Lemon Juice, Garlic. Classic Tomato Basil Spread: Red Grape Tomatoes, Garlic, Extra Virgin Olive Oil, Fresh Basil Chiffonade. Marinated Eggplant Spread: Eggplant, Olive Oil, Garlic, White Wine Vinegar. Served with Garlic Crostini

Mini Street Taco Station \$24 per guest

Chicken, Fish, and Carnitas Soft Tacos served with Roasted Salsa, Salsa Verde, Guacamole, and Sour Cream *(based on 3 pieces per guest)*



RECEPTION

Culinary Speciality Stations

Artisan Cheese & Charcuterie \$27 per guest

Selection of Winter Artisanal Cheeses, Locally Cured Organic Meats, Figs, Grapes, Selection of Olives, Fig and Apple Compote, French Baguette, and Flatbread Crackers *(based on 4 servings per guest)*

Mediterranean Mezze \$27 per guest

Tomato Flatbread, Warm Chickpea Falafel with Pita, Dolmas, Mediterranean Grilled Vegetables, Mixed Olives, Baba Ganoush, Red Pepper & Garlic Hummus, Tzatziki Dip, Diced Cucumbers, Diced Tomatoes *(based on 4 servings per guest)*

Crispy Garden Crudite \$20 per guest

Baby Heirloom Carrots, Butternut Squash, Broccoli Florettes, Asparagus Spears, Sweet Vidalia Onion Dip and Gilroy Garlic Dip *(based on 4 servings per guest)*

Personal Chef Station

Carving Stations designed for two hours of service and a minimum of 50 guests. Stations must be ordered for the entire group. All carving stations are served with artisan breads. Chef or attendant fee is \$200 each for two hours. Meal portions are based on six ounces per guest.

Rosemary & Thyme Roasted Leg of Lamb with Mint Jus \$22 per guest

Sugar-Crusted Cedar Plank Roasted Atlantic Salmon with Lemon Butter \$27 per guest

Premium Cut Prime Rib with Jus \$25 per guest

Roasted Pork Loin with Currants, Apples, and Red Wine Jus \$20 per guest

Roasted Turkey Breast with Cranberries and Homemade Gravy \$20 per guest

RECEPTION

Hosted Bottomless Themed Bars

Beverage Stations designed for two hours of service and a minimum of 50 guests. Stations must be ordered for the entire group. Attendant fee is \$200 each for two hours.

Bloody Mary Merriment \$35 per guest

Fresh tomato and carrot juice with vodka and a wide array of classic bloody mary ingredients, with some new daring options for those in a spicy mood

Shhhhh... Speakeasy \$40 per guest

Premium bourbon and scotch tastings, assorted local craft beers, with seasonal citrus slices on demand

5 O'Clock Somewhere Margaritas \$30 per guest

Classic, strawberry, and lime infused margaritas, on the rocks with sea-salt rims

Mock-tails Martini Bar \$20 per guest

Non-alcoholic berry infused faux cocktails, served martini style with fresh fruit garnishes



RECEPTION

Full Bar Options

A bartender fee of \$175 per bartender will apply (one bartender per 100 guests) per three-hour period. Cash bar prices are inclusive of sales tax and service charge. Cash bars are subject to \$300 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for the additional amount. For cash bars, tickets may be issued, pricing would be on the highest priced item.

À La Carte Beverage Selections

	Cash Bar	Hosted Bar
House Brands Liquor and Wine	\$15 per drink	\$14 per drink
Premium Brands Liquor and Wine	\$16 per drink	\$15 per drink
Local and Imported Beer	\$12 per drink	\$11 per drink
Domestic Beer	\$11 per drink	\$10 per drink
Fruit Juice	\$9 each	\$8 each
Soft Drinks	\$9 each	\$8 each
Bottled Water	\$9 each	\$8 each

Hosted Hourly Package Beverage Selections

We're happy to present the best value for your group, per guest pricing based on the full guarantee.

	One Hour	Two Hours	Three Hours
House Brands Liquor and Wine Svedka, Beefeater, Cruzan Light, Jim Beam Whiskey, Sauza Blue, Dewars White Label Scotch	\$30	\$42	\$54
Premium Brands Liquor and Wine Tito's Handmade Vodka, Distillery No. 209 Gin, Bacardi Superior, Jack Daniel's Whiskey, Bulleit Bourbon, Sauza Hornitos,	\$34	\$46	\$58

Hosted Hourly Packages include:

Local and Imported Beer (Anchor Steam, Lagunitas IPA, Corona Extra),
Domestic Beer (Bud Light, Budweiser), Fruit Juice, Soft Drinks, Bottled Water



WINE LIST

Wine Selection by the Bottle — WHITE & SPARKLING

California laws prohibit self-service stations. Wine by the bottle is intended to accompany dinner service.

Fruity and Crisp

Rodney Strong “Charlotte’s Home” Sauvignon Blanc, Sonoma County \$39

Esk Valley Sauvignon Blanc, New Zealand \$47

The Snitch Chardonnay, Napa Valley \$75

Robert Mondavi Oakville Fume Blanc, Napa Valley \$102

Floral

Maso Canali DOC Estate Pinot Grigio, Italy \$47

Galerie Terracea Spring Mountain District Riesling, Napa Valley \$102

Dry and Full-Bodied

La Crema Chardonnay, Sonoma Coast \$59

Sparkling/Champagne

La Marca DOC Prosecco, Italy \$39

Chandon Brut Sparkling, Napa Valley \$67

Moet & Chandon Imperial Sparkling, France \$155



WINE LIST

Wine Selection by the Bottle — RED & ROSÉ

California laws prohibit self-service stations. Wine by the bottle is intended to accompany dinner service.

Soft and Tangy

Don Miguel Gascon Malbec Blend, Argentina \$39

La Crema Pinot Noir, Sonoma Coast \$63

Robert Mondavi Merlot, Napa Valley \$55

Fortress Cabernet Sauvignon, Sonoma County \$83

Robert Mondavi Pinot Noir, Napa Valley \$87

Rich and Spicy

Louis M. Martini Cabernet Sauvignon, Sonoma County \$51

Oberon Cabernet Sauvignon, Napa Valley \$67

The Prisoner Thorn Merlot, Napa Valley \$102

Powerful

Ravenswood, Zinfandel, California \$39

Saldo Zinfandel, California \$67

The Prisoner Red Blend, Napa Valley \$102

Rosé

Louis Bernard Côtes de Provence Rosé, France \$51

Copain Anderson Valley Tous Ensemble Rosé, Napa Valley \$87

POLICIES Banquet Policies and Guidelines

FOOD AND BEVERAGE

The Events Department will be in contact with the Meeting Group following receipt of the signed contract agreement but not before six months prior to the event. The Catering / Event Manager (EM) becomes the main contact for all planning and on-site details involving Catering & Meeting function arrangements and can assist with recommendations for outside services, if necessary. PLEASE NOTE: A tentative program schedule of function room requirements is due to the EM at least 90 days in advance of the main arrival date. A final detailed program is due to the EM no later than 45 days prior to the main arrival date. At the 45 day deadline or upon receipt of the final detailed program, any un-assigned meeting/function space will revert back to the Hotel. Any additional requests for function rooms will be based on a space available basis. All Banquet Event Orders are to be completed, signed and returned to your EM fifteen (15) business days prior to the first day of your program.

We will maintain a flexible position regarding suggested menus; however, due to changing food costs, definite prices on food and beverage will be guaranteed three (3) months prior to your program. Please note there is a three course minimum for all plated lunches and dinners. All prices are plus tax, gratuity and service charge and are subject to change.

Customized menus may be arranged directly through your EM. Labor charges and set-up fees may apply. Please contact your EM directly for current menus or to discuss your entire food & beverage requirements. Any new menu ordered within 72 hours of the function will be considered a "pop up" and subject to a 10% increase. Menu selections will be based on availability.

To ensure compliance with San Francisco County Department of Public Health (SFDPH) food handling regulations, all food must be consumed on Hotel premises at the contracted time, except for "to-go" meals, arranged in advance. Hotel is the sole provider of all food served on the premises. No food will be permitted to be brought into the hotel by a guest or any of the customer's guests or attendees. Plated meal service is based on a one-hundred twenty (120) minutes serve time. Breaks are based on a thirty (30) minute serve time. Buffets (breakfast, lunch and dinner) are served for ninety (90) minutes.

Buffets have a minimum requirement of twenty-five (25) guests. SFDPH does not permit items from the buffets to be re-purposed or re-plated / re-served during other meal functions.

An extension of actual service time is subject to additional labor fees. Meal service on US holidays or beginning after 10:00pm will be assessed a 50% menu surcharge.

In compliance with California Liquor Laws, Hotel is the only authorized licensee able to sell and serve liquor, beer and wine in the banquet facilities. Hotel reserves the right to refuse service to any guest who visibly appears to be intoxicated. No one under (21) twenty-one years of age will be served alcoholic beverages. Hotel reserves the right to inspect the identification of any guest attending events. Outside food/beverages brought into the meeting space will be assessed with a minimum of \$1,000.00 fee and removed from the event space.

MEETING ROOM GUIDELINES

Fastening or affixing objects to ceilings, painted surfaces, podiums, columns, fabric moveable walls, or decorative walls will only be allowed under certain circumstances, and must be approved by Convention Services. Only approved adhesive products can be used. No nails or tape will be allowed on any surface.

Changes to meeting room setups may be subject to an additional labor charge should the changes be made less than 48 hours prior to a function or if there is an extensive meeting room set up or turn required. There are also charges for any same day room turns.

The standard meeting room amenities include water station service, note pads and pens at a water station. A \$1.50 per guest charge applies for pads/pens at each seat. A \$1.50 per guest charge applies to water placed at the tables.

Meeting rooms which contain air walls cannot be secured. You are responsible for security in areas you have contracted. Hotel bears no responsibility for equipment left in the meeting rooms. Security is recommended in any rooms where you maybe planning to leave valuable equipment i.e. meeting rooms, or display areas in public foyer space and it is required for all exhibit (tabletop) shows.

Hotel maintains a standard inventory of equipment such as, but not limited to, banquet chairs, tables, risers, podiums, dance floor and linens. This inventory is shared by all groups in the facility and will not be dedicated to any one group. Should your equipment requirements be greater than what can be provided, rental arrangements may be your responsibility.

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to your event will be outlined on a Banquet Event Order. Unless otherwise stated on the BEO, the hotel reserves the right to change function rooms at any point should the number of the attendees decrease, increase, or when the Hotel deems it necessary. If a room setup is changed within seventy two (72) hours of the event, there will be a minimum additional fee of \$500.00 for the re-set. Fee is subject to increase depending on the room size and complexity of the change. On National Holidays an additional \$175 labor fee may be added for meals. A tip jar will be positioned at bars as part of the setup, however you may remove the tip jars from the event for a fee of \$75.00 per

MATERIALS SENT TO THE HOTEL

Due to the layout of the hotel it is not possible to store event materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

- The hotel must be notified in advance that the materials are being sent and informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.
- Each piece received must be labeled with the following: Name / Group Name C/O Event Manager's Name, Hilton San Francisco Financial District, 750 Kearny St., San Francisco, CA, 94108
- The organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
- The Hotel will store properly sealed and labeled materials for up to (1) days prior to the function.
- The Hotel charges a package handling fee for each item shipped or delivered for your event. For items delivered more than 1 day prior to the event, there will be a per day storage fee assessed.

LABOR CHARGES

If the guaranteed number for your event is less than twenty-five (25) guests, we will add a \$175.00 labor charge and/or an additional \$10.00 per guest per meal function to your account. This will be used to cover our costs of the event and will not be distributed as a service charge or gratuity to our employees working at your event. A labor charge of \$175 may also apply for meeting room set-up changes requested after BEO's signed.

POLICIES

Banquet Policies and Guidelines

MENU TASTING

Tasting panels are available after the event has been contracted with your event manager. A total of four guests may attend. Please allow your event manager two weeks' notice so they can coordinate with the Chef and Banquet Manager. Additional guests, second tastings, or tasting requested prior to signature of contract will incur a cost of \$75.00 per guest.

FUNCTION GUARANTEES

Guaranteed numbers of attendees for all functions must be received by your EM three (3) business days prior to the function by 9AM excluding weekends and holidays. This number will be considered your minimum guarantee and is not subject to reduction. If a guarantee count is not received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance. We are prepared to serve 3% above the guaranteed number; not to exceed 50 guests. You will be billed the guaranteed number or attendance, whichever is greater.

If the count is increased under forty-eight (48) hours, oversight will not be extended. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the hotel reserves the right to provide a custom meal to a number not greater than 10% of the actual guarantee. You will be charged for the guaranteed number of guests or the number of guests in attendance, whichever is greater. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may incur additional charges of a minimum of 20% of published pricing.

For groups with assigned seating, the final diagram must be submitted with your guarantee count.

LINEN

White and black linens and white napkins are available through the hotel at no extra charge.

Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

BILLING

Cash, Check, and Credit Card Payments: all functions must be paid for in advance unless direct billing has been approved by our credit manager. (Completion of a credit authorization is required). Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, MasterCard or Visa. Social events: a 25% non-refundable deposit will be required to reserve function space for all social functions at the time of contract signature. Three additional deposits leading up to your special day will be required. Payment of all charges is due three (3) working days prior to your event. A credit card will be required in advance of the event for any additional on-site charges (even if unanticipated).

SIGNS AND DISPLAYS

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner and should be free standing or on an easel rented through PSAV. The hotel does not permit affixing anything to the walls, doors, or ceilings. Pre-approved signage is permitted in the registration area and in private function areas only.

No signs are permitted in the Hotel lobby on the building exterior or other public areas. All decorations must meet the approval of the San Francisco Fire Department. The Hotel will assist in placing all signs and banners at a \$75.00 charge per banner will apply.

CASH ADVANCES (PAID OUTS)

Cash advances may be obtained if approved by the Finance Department prior to your arrival. Your company/association must have previously submitted a credit application and have been approved for direct billing by the hotel Finance Department. Cash advances cannot be approved for credit card payments. Hilton is subject to strict State and Federal currency reporting and handling laws. Cash advances require positive identification and may be reportable to the California State Treasurer's office, U.S. Treasury and the IRS.

DRONES

Please be advised that drones are not allowed to be operated anywhere on or outside property. This policy also applies to any un-manned vehicles.

About Our Labeling:

GLUTEN-FREE INGREDIENTS

Item labels as gluten-free (GF) in this menu are not prepared with ingredients containing gluten, however please be aware that glutinous items are prepared in our kitchens, including foods containing wheat, milk, soy, tree nuts and seed, etc. We cannot ensure that cross contamination of ingredients does not occur in our kitchen and there is a possibility that food items will come into contact with wheat and/or gluten. We do not recommend consumption of our gluten free foods by those with celiac disease.

VEGETARIAN

We are aware that there are various types of vegetarian diets and each has its own unique restrictions. For the (V) labeling on this menu, we have used the category of lacto-ovo- vegetarianism, meaning that consumption of egg and dairy products is acceptable.

VEGAN

Vegan meals have been prepared by abstaining animal products such as meat, eggs, and dairy.

CONSUMER ADVISORY DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CORKAGE CHARGES

You may bring in wines or champagnes which do not appear on our wine list. The Hilton San Francisco Financial District will apply a corkage charge of:

- \$25.00 per 750 ml bottle of wine
- \$25.00 per 750 ml bottle of champagne

A service charge will be added, based on the hotel's selling price.