

*Congratulations*  
*ON YOUR ENGAGEMENT!*



# HOTEL VITALE

SAN FRANCISCO

Thank you for considering Hotel Vitale  
for your wedding celebration!

Our luxurious, urban oasis offers the quintessential San Francisco experience—relaxed sophistication, a prime location on the Embarcadero, front row views of the historic Ferry Building, and dazzling panoramas of the Bay Bridge. Add in iconic trolley cars and a tree lined promenade just outside and you've got a love letter to the city.

So whether you're locals planning to celebrate in town or visitors hosting an exciting destination wedding, Hotel Vitale is an outstanding choice.

# Event Spaces

Please contact your wedding specialist  
for a full listing of available spaces and customized  
package options!

## Plaza Terrace

Saturday - \$2,000

Sunday-Friday - \$1,000

## Landmark Suite and Waterfront Terrace

Saturday - \$5,000

Sunday-Friday - \$3,000

## Amalfi Coast Ballroom

Saturday - \$3,000

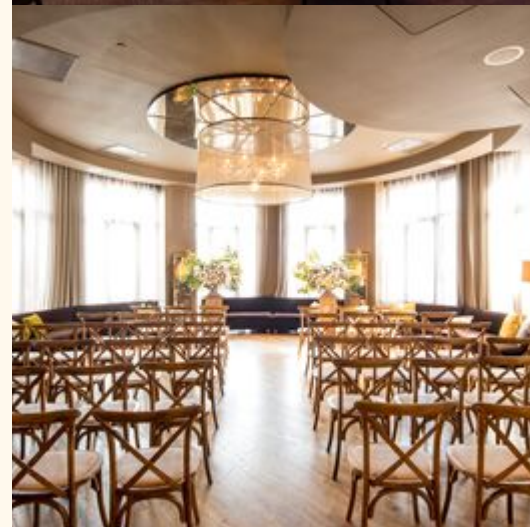
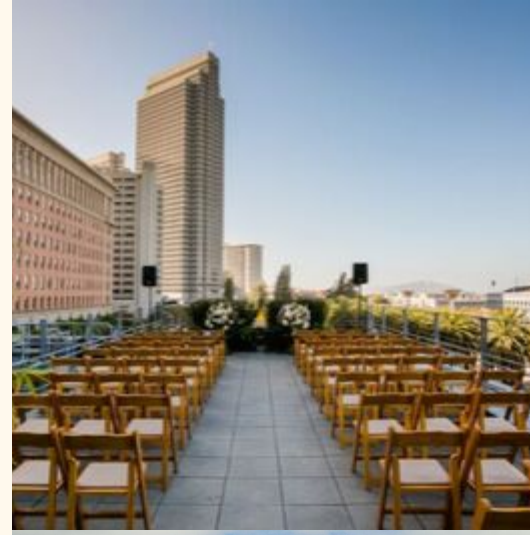
Sunday-Friday - \$2,000

## Lido Lounge

Saturday- \$2,000

Sunday-Friday - \$1,000

*Food and beverage minimums apply for each event  
space. Both room rental and food & beverage charges are  
subject to a 24% service charge and 8.5% sales tax.*











# *Wedding Packages*

## *Award Winning Service*

Hotel Vitale has proudly been awarded top industry honors every year since our opening. Our luxury property and personalized service sets us apart from others in the area.

## *Package Inclusions*

All packages included standard sized tables, banquet chairs, flatware, stemware, and floor-length ivory linen.

Couples will also receive a complimentary bridal suite for the night of the wedding and special guestroom rates for your family and friends.

## *Enhancements*

Hotel Vitale is honored to be a part of your wedding experience and will gladly assist you with additional rentals.

From custom flowers to specialty event decor, we will ensure your wedding vision comes to life.

# Amore

\$185 PER PERSON



## *Plated Dinner*

Selection of Three  
Tray Passed Hors D'oeuvres

Your Choice of Soup or Salad

Your Choice of Two Entrées

Complimentary Bottle of House  
Red & White Wine Per Table

2 Tier Wedding Cake

Mr. Espresso Coffee and  
Selection of Rishi Tea

This package can be customized  
to fit your wedding vision!

Ask your wedding specialist about upgraded bar  
packages and menu enhancements.



# *Dolce Vita*

\$225 PER PERSON



## *Standing Reception*

Selection of Five  
Tray Passed Hors D'oeuvres

Selection of Two  
Grazing Stations

House Dessert Station

Mr. Espresso Coffee and  
Selection of Rishi Tea

Three Hours of Hotel Vitale's  
Classico Bar Package

This package can be customized  
to fit your wedding vision!

Ask your wedding specialist about upgraded bar  
packages and menu enhancements.







# *Light My Fire* *Premium Package*

## *Cocktail Hour and Sit Down Dinner*

**\$260 PER PERSON**

Grilled Local Oysters, Sparkling Wine and Three  
Tray Passed Hors D'oeuvres

Your Choice of Soup or Salad

Your Choice of Two Entrées

Complimentary Bottle of House Red & White Wine Per Table

2 Tier Wedding Cake

Mr. Espresso Coffee and Selection of Rishi Tea

*Experience one of the world's largest pieces of public art like never before!*

Couples who book this package will be gifted a personalized light on the Bay Bridge.  
*You'll receive commemorative documentation of your light as well as  
a one night anniversary stay at Hotel Vitale.*

# *Menu Selections*





# *Hors D'oeuvres*

## *Cold Bites*

Housemade Ricotta and Tomato Bruschetta  
Wild Mushroom and Chevre Stuffed Gougere  
New England Style Lobster Rolls  
Tuna Poke on Nori Crisps (gf)  
Deviled Eggs with Crispy Prosciutto  
and Pickled Fresno Chili (gf)  
Fried Plantains with Black Beans  
and Avocado Salsa (gf) (v)

## *Warm Bites*

Arancini with Smoked Mozzarella Cheese  
Pork Meatballs in Tomato Sauce  
with House-Made Mozzarella and Basil  
Short Rib Hash Cakes  
with Charred Scallion Aioli  
Sautéed Dungeness Crab Cakes  
with Spicy Remoulade  
Fried Shrimp Po' Boy on a Buttermilk Biscuit  
Polenta Bites with Kale  
with Lemon Oil and Parmesan (gf)  
Grilled Local Oysters with Chorizo Butter,  
Lime and Cilantro (gf)

## *Skewers*

Grilled Shrimp Skewers with Salmoriglio (gf)  
Grilled Beef Tenderloin Skewers  
with Korean BBQ Dipping Sauce (gf)  
Harissa Marinated Chicken Skewers  
with Blue Cheese Yogurt Dipping Sauce (gf)  
Roasted Curried Vegetable Skewers (gf) (v)



# *Dinner*

## *Starters*

Americano Caesar Salad with Shaved Parmesan Cheese

Mixed Greens Salad, Fresh Herbs, Cheese  
and Balsamic Vinaigrette (gf)

Heirloom Tomato Salad, Cucumber, Basil and Goat  
Cheese (gf) (vegan upon request)

Greek Salad with Black Olives, Pepperoncini Peppers  
and Feta Cheese (gf)

Roasted Cauliflower with Breadcrumb Salsa

## *Entrees*

Airline Chicken Breast  
with Creamy Mushroom Sauce (gf)

Pork Loin with Roasted Applesauce and Crispy Shallots

Grilled Filet of Beef with Béarnaise Sauce (gf)

Roasted Black Cod with Green Olive Tapenade (gf)

Sockeye Salmon with Salsa Verde (gf)

Ribeye Steak with Gorgonzola Sauce (gf)

Lasagna Bolognese

Quattro Formaggio Lasagna

Spinach and Ricotta Ravioli with Lemon Cream Sauce

## *Desserts*

Vanilla and Brown Butter Tart with Seasonal Fruit

Dark Chocolate Mousse with Sweet Cream and Biscotti

Fresh Ginger Cake with Lemon Cream

Meyer Lemon Cheesecake

Apple and Cranberry Crisp  
with Almond Brown Sugar Topping

Fresh Fruit Plate

Chef's Choice Sorbet





# *Bar Packages*

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*Bar charges can either be packaged or charged on consumption.*

## *Ingresso*

Assortment of Sodas and Juices

Selection of Local, Domestic and Imported Beers

Mionetto NV Brut Prosecco, William Hill Chardonnay and Cabernet Sauvignon

\$27 for one hour/guest

\$42 for two hours/guest

\$52 for three hours/guest

## *Classico*

Assortment of Sodas and Juices

Selection of Local, Domestic and Imported Beers

Terredora di Paolo Rosé, Imagery Chardonnay and Cabernet Sauvignon

Full Bar Featuring: Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, El Jimador Tequila, Evan Williams Bourbon, George Dickle Rye, Famous Grouse Scotch

\$37 for one hour/guest

\$52 for two hours/guest

\$62 for three hours/guest

*A bartender is required for all events serving spirits/hard liquor*

*Bartender fee - \$315 for 3 hours,  
\$100 each hour thereafter*



# *Bar Packages*

## *Premio*

Assortment of Sodas and Juices  
Selection of Local, Domestic and Imported Beers  
Your Choice of One Sparkling, White, Rosé and Red  
Wine from the Premio List

Full Bar Featuring: Ketel One or Tito's Vodka, Plymouth  
Gin, Banks 5 Rum, Herradura Blanco Tequila, Elijah  
Craig Bourbon, Bulleit Rye, Jameson Whiskey, Highland  
Park 12yr Scotch, Hennessy VS Cognac

\$42 for one hour/guest  
\$62 for two hours/guest  
\$72 for three hours/guest

## *Alto Lusso*

Assortment of Sodas and Juices  
Selection of Local, Domestic and Imported Beers  
Your Choice of One Sparkling, White, Rosé and Red  
Wine from the Alto Lusso List

Full Bar Featuring: Grey Goose & Ketel One Vodka,  
Tanqueray & Bombay Sapphire Gin, Sailor Jerry Rum,  
Don Julio Blanco & Avion Reposado, Maker's Mark  
Bourbon, Rittenhouse Rye, Red Breast 12yr Whiskey,  
Glenlivet 12yr Scotch, Remy Martin VSOP

\$47 for one hour/guest  
\$67 for two hours/guest  
\$82 for three hours/guest

*Ask your wedding specialist about adding  
signature draft cocktails!*

*A bartender is required for all events serving  
spirits/hard liquor*

*Bartender fee - \$315 for 3 hours,  
\$100 each hour thereafter*





# *Wine List*



## *Ingresso*

\$55 per Bottle

Mionetto NV Brut, Prosecco, Veneto, Italy  
William Hill, Chardonnay, Central Coast, CA  
William Hill, Cabernet Sauvignon, Central Coast, CA

## *Classico*

\$65 per Bottle

Terredora di Paolo "Rosaenove", Aglianico Rosé, Campania, Italy  
Imagery, Chardonnay, Sonoma, CA  
Imagery, Cabernet Sauvignon, Sonoma, CA  
Sauvignon Blanc & Pinot Noir by Request

## *Premio*

\$75 per Bottle

### Sparkling

Rack & Riddle NV, Rosé, North Coast, CA  
Contratto "Millesimato" Extra Brut 2010, Italy

### Rose

School Street, Grenache, Calavares County, CA

### White

Alois Lageder, Pinot Grigio, Alto Adige, Italy  
Ste. Michelle "Eroica", Riesling, Ancient Lakes, WA  
Ryme 'Las Brisas', Vermentino, Carneros, CA  
Habit 'McGinley', Sauvignon Blanc, Santa Barbara, CA  
Esk Valley, Sauvignon Blanc, Marlborough, New Zealand  
Landmark Vineyards "Overlook", Chardonnay, Sonoma County, CA

### Red

Ground Effect, Cabernet Sauvignon, Santa Ynez Valley, CA  
Benton-Lane, Pinot Noir, Willamette, OR  
Peppoli, Sangiovese, Chianti Classico, Italy  
Guado al Tasso "Il Bruciato", Super Tuscan, Bolgheri, Italy  
Hatcher, Estate Zinfandel, Calaveras County, CA  
Achaval Ferrer, Malbec, Mendoza, Argentina



# *Wine List*

## *Alto Lusso*

\$95 per Bottle

### Sparkling /Champagne

Schramsberg Brut Rosé, North Coast, CA  
Jacquart "Brut Mosaïque" NV, Champagne, Reims, France  
J Vineyards Brut Cuvee, Healdsburg, CA  
Laurent Perrier Brut Cuvee, Tours-su-marne, France

### Rosé

Le Charmel, Syrah/Cinsault/Mourvèdre, Côtes de Provence, France

### White

Livio Felluga, Pinot Grigio, Colli Orientali del Friuli, Italy  
Suavia "Monte Carbonare", Garganega, Soave Classico, Veneto, Italy  
Peter Jakob Kühn "Jacobus", Riesling, Rheingau, Germany  
Merry Edwards, Sauvignon Blanc, Russian River Valley, Sonoma, CA  
Jordan, Chardonnay, Russian River Valley, CA  
Oliver Laflave, Chardonnay, Rully 1er Cru, Burgundy, France  
Stag's Leap Cellars "Karia", Chardonnay, Napa Valley, CA

### Red

Byron 'Nielson Vineyard', Pinot Noir, Santa Maria Valley, CA  
Bertagna, Pinot Noir, Hautes-Côte de Nuits, Burgundy, France  
Evening Land 'Seven Springs', Gamay Noir, Eola-Amity Hills, OR  
Batasiolo, Nebbiolo, Barbaresco, Piedmont, Italy  
Campo al Mare Bolgheri Rosso, Bordeaux Blend, Tuscany, Italy  
Storybook Mountain, Zinfandel, Mayacamas Range, Napa Valley, CA  
Beringer, Cabernet Sauvignon, Knights Valley, Sonoma, CA  
Cain Cuvée "NV14", Merlot/Cabernet Sauvignon, Napa Valley, CA

*Don't see a wine you love? Our  
Americano wine list features  
extensive options to fit your taste.  
Ask your wedding specialist today!*







# Frequently Asked Questions

## What is the required deposit?

A deposit consisting of 50% of the food and beverage minimum plus room rental, credit card authorization form, and signed contract is required to hold the space. This deposit is applied to the Group's final bill. The signed contract and deposit must be received within 7 business days of receiving the contract to secure the room and date. The Group is responsible for payment of estimated event balance no later than 2 weeks prior to the event. Any additional fees accrued by the Group during the event are due upon event conclusion and will be applied to the credit card on file.

The Hotel accepts all major credit cards and company checks. Personal checks are not accepted.

## Can I bring in outside vendors?

The Hotel Vitale has carefully selected vendors to help you plan your special day that are not only local experts in their field, but they embrace the sensibility of the hotel and are inspired by its environment. You are not required to hire the vendors that we recommend, but we ask that each chosen outside vendor contact our Events Manager to discuss venue requirements prior to you signing a contract.

## Are we permitted to decorate?

In order to prevent damages to the fixtures and furnishings of the Hotel, Group's décor and/or signing must not attach to any stationary wall, floor, ceiling, or any other substance. Group is financially responsible in the event of any damages to the Hotel.

A statement outlining applicable charges will be provided following the event. Applicable fees are due within 30 days of issuance. Glitter and confetti are not permitted. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion. Groups are not allowed to post signs, banners, or displays throughout the public areas of the Hotel. Group may post signs, banners or displays in contracted event spaces only, during event hours, provided items are in compliance with Hotel policies and do not result in damage to Hotel.

## Do I receive a discount on guest rooms?

Contracting a meeting, event or special celebration with the Hotel does not guarantee room availability. The Hotel will provide room availability and best available rates upon request.

*All menus and prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the hotel.*



# Frequently Asked Questions

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## Am I allowed to have music and entertainment?

The Hotel will permit amplified music or entertainment in event spaces, outside ofAmericano Restaurant, provided the Group is in compliance with the Hotel's noise limitation policy.

All amplified music must conclude by 9:00pm on Sunday-

Thursday evenings and by 10:00pm on Friday-Saturday evenings. The Hotel reserves the right to turn down amplified sound levels and/or remove amplification all together if the

Group does not comply with the Hotel's noise policy.

The Hotel has a list of preferred vendors. Should an outside company be used, a Certificate of Insurance is required.

## Can Hotel Vitale provide floral arrangements?

The Hotel can arrange custom floral arrangements, including eco-friendly or re-usable arrangements using preferred vendors for an additional charge.

## Is parking available?

Limited valet parking services are available for a Large Group. The Group is requested to provide estimated valet requirements to the Hotel a minimum of two (2) weeks prior to the event date. A fee of \$40.00 per car, inclusive of tax and service, will apply for the Group's event lasting more than 3 hours. Otherwise, standard valet rates will apply. The

Group will also confirm if valet parking charges will be posted to the master account or at the responsibility of the individual attendees.

## Is security needed?

The Hotel will require security guards at an additional cost to the Group, pending venue location and/or event logistical requirements. The Hotel requires preferred and approved security vendors for any security guards contracted by the Group

## When is my final guest count due?

Your final menu and timeline is due to the catering manager 21 days prior to your event date. The final attendance for your function must be received in writing by the catering office by 12:00pm, five (5) working days before the date of the event.

*All menus and prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the hotel.*





# Minimums and Charges

## Food and Beverage Minimum

Minimum expenditures are for food and beverages only, and are exclusive of 24% service charge and 8.5% sales tax. Valet parking, florals, music, labor charges, set-up fees, audio-visual equipment, amenities, and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed in other venues within the Hotel or in times outside of the contracted event times, will be charged in addition to and do not apply to the minimums.

## Service Charge and Tax

Minimums and food and beverage prices do not include 24% service charge. The service charge is based on food and beverage total charges. 8.5% sales tax will be applied to the total bill. California state law stipulates that the service charge is taxable.

## Pricing and Labor Fees

Pending Group's requirements, additional labor charges may be required. Labor fees may apply, but are not limited to the following. An estimate of all event fees will be provided upon request.

- A \$150.00, plus tax labor charge may apply for same day change requests.
- Furniture removal from rooms/suites starting at \$450.00, per room, plus tax.
- Patio furniture removal ranging from \$1,000.00-\$3,000.00.
- Room re-setting fee of \$150.00, plus tax per re-set required.

## Food and Beverage Exclusivity

All food and beverages must be provided by the Hotel. Outside food or beverage items may not be brought into the Hotel for meetings, events or private dining functions. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability.

If the Group opts to provide their own wine, corkage fee of \$25 per 750 ml bottle. Corkage is only permitted for wines not on the Hotel or Restaurant wine list.

*All menus and prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the hotel.*