



MARRIOTT  
SAN FRANCISCO  
UNION SQUARE



# EVENTS MENU



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# GENERAL INFORMATION

## EVENT INFORMATION

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### **Guarantee:**

- We request a tentative guest count approximately 10 days prior to your event. We request the final guarantee be communicated to the attending Event Manager (by noon) 3 business days prior to the event. After that time, the number of guests may be increased, but not decreased in terms of liability for payment. The guarantee is the sole responsibility of the client. If no guarantee is provided, the billing will be made out for the greater of the number of persons for which the party was originally contracted or the number of persons in attendance.

### **Scheduling:**

- Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. The patron also agrees to reimburse the Hotel for any wage payments or other expenses incurred due to the Patron's failure to comply.

### **Signage:**

- Due to specially designed wall covering, please discuss needs for event signage with your Event Manager. Signage will be allowed outside your assigned meeting room only. No signage is allowed in our public space. Use of pushpins is not allowed. Use of masking tape is allowed to hang banners and flipcharts only.

### **Tasting:**

- Tastings are provided complimentary for social functions (weddings and bar/bat mitzvahs) of 100 guests or more. We offer tastings Tuesday through Friday between 2:00pm and 4:00pm. Advance scheduling is required in at least two weeks prior (limit 3 persons). Tasting is limited to lunch/dinner items (no hors d'oeuvres can be tasted). Event Manager will be available at the tasting along with the Executive Chef (for events below 100 guests, complete menu planning will be provided -- a tasting can be arranged at the retail cost of the menu).

### **Split Entrees:**

- A choice of 2 entrées can be offered for luncheons and dinners for an additional \$5 per person. A definite count of entrée ordered is due 7 days prior to event. Entrée cards must be provided by client. The higher priced entrée will be the price for both entrees.

### **Shipping Services:**

- You may ship your boxes to the hotel for arrival of no more than 3 working days prior to your event. Please ensure that the name of the on-site contact, the date of your function, and the name of your Event Manager is included on the shipping label. The cost for handling boxes is \$15.00 per box each way. Should you require that your boxes be repackaged before shipping out, the charge is an additional \$5.00 per box. The hotel will not assume responsibility for any boxes left on property in the function space.



# GENERAL INFORMATION

## EVENT INFORMATION CONTINUED

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### **Storage:**

- Due to limited storage availability, we cannot accept items earlier than 3 business days prior to your event. Immediately following your event, we request that pick-up of all items is coordinated with the Banquet Department.

### **Special Conditions:**

- No food or beverage of any kind will be permitted into the hotel by the patron or guests without special permission from the hotel. The hotel reserves the right to refuse any items and/or assess charges for the services of such food and beverage and/or set-up. For wines not supplied by the hotel, a corkage fee of \$25 per 750ml bottle will be charged.

### **Personal Belongings:**

- All items left in meeting rooms are the sole responsibility of the individual. The hotel will not be responsible for items left in the meeting rooms.

### **Service Times:**

- Breakfast Functions are 1½ hours in duration.
- Coffee Break Functions are 2 hours long in duration.
- Continental Breakfast Functions are 1 hour long in duration.
- Luncheon Functions are 3 hours long in duration.
- Receptions are 3 hours long in duration.
- Reception/Dinners are 5 hours long in duration.
- Dinner Functions are 4 hours long in duration.
- Functions extending beyond these time are subject to Overtime Labor Charges per server per hour.



# GENERAL INFORMATION

## MISCELLANEOUS FEES

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### Service Charge and Sales Tax:

- Please add 25% taxable service charge and 8.5% California sales tax to all audio visual, food and beverage and corkage prices quoted. Service charge and sales tax are subject to change without notice.

### Labor Charge:

- Labor charge for plated and continental breakfast, if guest count falls below 15: \$150
- Labor charge for breakfast buffet with 16-24 guests: \$250
- Labor charge for plated lunch, if guest count falls below 15: \$250
- Labor charge for lunch buffet with 16-24 guests: \$250 for hot buffets/\$150 for deli buffet
- Labor charge for plated dinner, if guest count falls below 15: \$250
- Labor charge for dinner buffet with 16-24 guests: \$250

### Overtime Charge:

- Overtime charge per server for breakfast and lunch after a 2 hour period at \$75 per hour
- Overtime charge per server for receptions and dinner after a 3 hour period at \$100 per hour

### Bartender Fee:

- Bartender fee per bar for the first 3 hour period will be waived with a minimum consumption of \$800.00 per bar
- Overtime charge per bartender after a 3 hour period (regardless of consumption) at \$75.00 per hour

### Waiter Passing Fee:

- Waiter-passing fee (approximately 1 attendant per 50 guests or fraction thereof): \$150

### Corkage Fee:

- A \$25.00 per 750ml bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside Hard Liquor and Beer are not permitted.

### Telephones / Computer Lines:

- Dedicated Lines are available at \$75.00. Phone lines will be charged on a per-call basis.
- High speed internet access is available at \$350.00 per day per meeting room.



# CONTINENTAL BREAKFAST

## PRICED PER PERSON

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### CABLE CAR | \$44

- seasonal fresh fruit (GF, DF)
- assorted breakfast pastries
- fruit preserves (GF, DF) and sweet butter
- orange and grapefruit juices (GF, DF)
- freshly brewed premium coffee, decaffeinated coffee and teas

### SUTTER | \$46

- seasonal fresh fruit (GF, DF)
- assorted breakfast pastries
- assorted bagels served with flavored and plain cream cheese
- fruit preserves (GF, DF) and sweet butter
- chilled individual yogurts
- assorted cereals and milk
- orange and grapefruit juices (GF, DF)
- freshly brewed premium coffee, decaffeinated coffee and teas

### POWELL | \$48

- marinated fresh fruit martinis, basil, ginger and mint (GF, DF)
- assorted breakfast pastries
- sliced white & wheat breads
- fruit preserves (GF, DF) and sweet butter
- sliced cheeses (GF)
- deli meats (GF, DF)
- hard boiled eggs (GF, DF)
- orange and cranberry juices (GF, DF)
- freshly brewed premium coffee, decaffeinated coffee and teas

Plated and continental breakfast menus have a minimum of 15 guests. A labor fee of \$150 will be applied for groups less than 15 guests.

For other menu options, please consult with the Event Manager.



# PLATED BREAKFAST

## PRICED PER PERSON

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Served with assorted breakfast pastries, orange juice, freshly brewed premium coffee, decaffeinated coffee and teas.

### PLATED BREAKFAST I | \$46

- scrambled eggs *(GF, DF)*
- choice of hobbs applewood smoked bacon, country style pork sausage or aidells chicken apple sausage *(GF, DF)*
- yukon gold home fries *(GF, DF)*

### PLATED BREAKFAST II | \$40

- brioche french toast, syrup *(GF, DF)* and fresh seasonal berries *(GF, DF)*
- choice of hobbs applewood smoked bacon, country style pork sausage or aidells chicken apple sausage *(GF, DF)*

### ENERGIZE PLATED BREAKFAST | \$38

- egg white with sautéed mushroom, spinach served with grilled asparagus herb tomato *(GF, DF)*

Plated and continental breakfast menus have a minimum of 15 guests. A labor fee of \$150 will be applied for groups less than 15 guests.

For other menu options, please consult with the Event Manager.



# BREAKFAST BUFFET

PRICED PER PERSON

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## AMERICAN BUFFET | \$58

- seasonal sliced fresh fruit (GF, DF)
- assorted breakfast pastries
- sliced white and wheat breads
- fruit preserves (GF, DF) and sweet butter
- scrambled eggs (GF, DF)
- hobbs applewood smoked bacon (GF, DF)
- country style pork sausage (GF, DF)
- yukon gold home fries (GF, DF)
- orange and grapefruit juices (GF, DF)
- freshly brewed premium coffee, decaffeinated coffee and tea

## UNION SQUARE BUFFET | \$60

- seasonal sliced fresh fruit (GF, DF)
- assorted breakfast pastries
- sliced white and wheat breads
- fruit preserves (GF, DF) and sweet butter
- house made granola parfaits
- egg white scramble, spinach, onion, feta cheese (GF)
- scrambled eggs, cure 81 ham, peppers, cheddar cheese (GF)
- aidells chicken apple sausage (GF, DF)
- herbed roasted fingerling potatoes (GF, DF)
- orange and grapefruit juices (GF, DF)
- freshly brewed premium coffee, decaffeinated coffee and tea

Hot buffet meals have a minimum of 25 guests. If ordered for 16-24 guests, the menu will be modified and a \$250 labor fee will be applied.

For other menu options, please consult with the Event Manager.



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**SAN FRANCISCO MARRIOTT UNION SQUARE**

480 Sutter Street, San Francisco, CA 94108

Gluten-free GF / Dairy-free DF



# BREAKFAST ENHANCEMENTS

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## PRICED PER PERSON (MINIMUM OF 10 EACH)

- smoked salmon and mini bagels | \$10
- yukon gold home fries | \$7 (GF, DF)
- scrambled eggs | \$7 (GF, DF)
- hobbs applewood smoked bacon, country style pork sausage or aidells chicken apple sausage | \$9 (GF, DF)
- hot oatmeal served with dried fruit and brown sugar | \$9 (DF)

## PRICED PER ITEM (MINIMUM OF 10 EACH)

- hard boiled eggs | \$5 (GF, DF)
- marinated fresh fruit martinis, basil, ginger and mint | \$10 (GF, DF)
- individual frittatas, local goat cheese, spinach or chorizo, sweet peppers | \$10 (GF)
- english muffin, scrambled eggs, ham or sausage, local cheddar | \$12
- breakfast croissant, scrambled eggs, ham or bacon, local cheddar | \$12
- breakfast burrito, scrambled eggs, pico de gallo, local cheddar, chorizo | \$12
- fresh fruit smoothie shooter | \$8

## PRICED PER DOZEN (MINIMUM OF 1 DOZEN)

- assorted donuts | \$70
- assorted breakfast pastries | \$70
- assorted scones | \$70
- assorted bagels and cream cheese | \$70
- assorted fruit flavored yogurts | \$60 (GF)
- individual cereals and milk | \$60



# THEMED BREAKS

MINIMUM OF 12 GUESTS PER BREAK MENU  
PRICED PER PERSON

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## THE STANDARD | \$25

- freshly baked cookies and brownies
- assorted soft drinks and bottled water
- freshly brewed premium coffee, decaffeinated coffee and teas

## THE WELLNESS TRAILS | \$26

- build your own trail mix (peanuts, cashews, almonds, walnuts, pistachios, plain m&m's®, chocolate chips, banana chips, raisins, assorted dried fruits) (GF)
- assorted flavored bottled water
- freshly brewed premium coffee, decaffeinated coffee and teas

## MEDITERRANEAN BREAK | \$25

- baklava
- marinated feta cheese and olives (GF)
- greek yogurt, toasted pistachio, drizzled with honey (GF)
- bottled pure leaf tea® and bottled water
- freshly premium coffee, decaffeinated coffee and teas

## SWEET AND SALTY | \$26

- individual bags of potato chips, popcorn, mixed nuts (GF, DF)
- chocolate dipped madelines, assorted fun size candies
- assorted soft drinks and bottled water
- freshly premium coffee, decaffeinated coffee and teas

## ENERGIZER BREAK | \$25

- granola bars and energy bars
- whole fresh fruits, yogurt parfaits
- coconut water
- starbucks® bottled cold brew coffee
- freshly brewed premium coffee, decaffeinated coffee and teas

## THE COFFEE SHOP | \$30

- chocolate biscotti
- assorted donuts
- assorted mini savory scones
- bubly® flavored sparkling water
- starbucks® bottled cold brew coffee
- freshly brewed premium coffee, decaffeinated coffee and teas with hazelnut & vanilla syrup



# BREAKS

## A LA CARTE

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### FOOD

- individually packed mixed nuts (min. of 12) | \$70 per dozen (DF)
- assorted bags of potato chips (min. of 12) | \$70 per dozen (GF, DF)
- house made granola parfait (min. of 12) | \$10 each
- bundt cake (apple cinnamon, banana chocolate & coffee streusel) (min. of 12 guests) | \$9 per person
- assorted pastry pops (min. 2 doz.) | \$70 per dozen
- individually packed energy bars | \$70 per dozen
- freshly baked granola bars (min. 2 doz.) | \$70 per dozen
- assorted mini desserts (min. 2 doz.) | \$70 per dozen
- assorted cupcakes (min. 2 doz.) | \$70 per dozen
- assorted cookies (min. 2 dozen) | \$70 per dozen
- chocolate fudge brownies (min. 2 dozen) | \$70 per dozen
- assorted seasonal whole fresh fruit | \$5 each (GF, DF)

### BEVERAGES

- freshly brewed premium coffee, decaffeinated coffee tea | \$140 per gallon
- iced mango passion tea | \$130 per gallon
- lemonade or fruit punch | \$90 per gallon
- assorted soft drinks (per consumption) | \$7 each
- bottled water (per consumption) | \$6 each
- sparkling bottled water (per consumption) | \$7 each
- bubly® flavored sparkling water (per consumption) | \$8 each
- starbucks® bottled cold brew coffee (per consumption) | \$9 each
- regular red bull® (min. 10 per order) | \$8 each



# PLATED LUNCH

## THREE COURSES PRICED PER PERSON

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Served with fresh baked rolls and butter, choice of starter, seasonal vegetables, dessert, freshly brewed premium coffee, decaffeinated coffee and teas.

### Starter (choose one)

- roasted butternut squash soup, bellwether farms crème fraîche, chives (GF)
- wild mushroom soup, fennel and sage, redwood hill farm feta cheese (GF)
- potato and leek soup, herbed crostini (DF)
- local organic greens, apples, redwood hill farm feta cheese, toasted pecans, pomegranate vinaigrette (GF)
- local organic greens, red grapes, toasted walnuts, verjus vinaigrette (GF, DF)
- baby iceberg wedges, point reyes blue cheese, applewood smoked bacon, creamy dressing (GF)
- baby organic spinach, applewood smoked bacon, wild mushrooms, red onion, red wine dijon vinaigrette (GF, DF)
- roasted beets, point reyes blue cheese, arugula, citrus vinaigrette (GF)

### Entrées (choose one)

- frenched chicken breast, cannellini beans, wild mushrooms, arugula, natural jus | \$59 (GF)
- flat iron steak, porcini potato gratin, red wine reduction | \$60 (GF)
- wild caught salmon, gigante beans, oven roasted tomatoes, asparagus tips, salsa verde | \$60 (GF, DF)
- local petrale sole, dungeness crab stuffing, wilted spinach, lemon-chive sauce | \$67 (GF, DF)

### Desserts (choose one)

- mango panna cotta, mango coulis
- seasonal cheesecake, fruit sauce, fresh berries
- chocolate cake, chocolate sauce
- apple tart, caramel, vanilla bean sauce
- fresh fruit tart, basil-strawberry
- chocolate banana tower
- carrot cake

### Split Entrees:

A choice of 2 entrées can be offered for luncheons and dinners for an additional \$5 per person. A definite count of entrée ordered is due 7 days prior to event. Entrée cards must be provided by client. The higher priced entrée will prevail for both entrees.

Plated lunch menus have a minimum of 15 guests. A labor fee of \$250 will be applied for groups less than 15 guests.

For other menu options, please consult with the Event Manager.



# PLATED LUNCH CONTINUED

## PRICED PER PERSON

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Served with fresh baked rolls and butter, dessert, freshly brewed premium coffee, decaffeinated coffee and teas.

### **Entrée Salad (choose one)**

- steak salad | \$57 *(GF, DF)*  
grilled flatiron, arugula, roasted red onions, wild mushrooms, shallot vinaigrette
- fattoush salad | \$57  
romaine, chicken, cucumbers, kalamata olive, mint, cilantro, redwood hill farm feta cheese, sweet 100 tomatoes, lemon dressing
- chopped salad | \$57 *(GF, DF)*  
romaine, chicken, applewood smoked bacon, chickpeas, chicories, point reyes blue cheese, cucumber, cider dressing
- ahi tuna, seared rare | \$57 *(GF, DF)*  
arugula, carrots, cucumbers, pickled shitakes, ginger vinaigrette

### **ENERGIZE PLATED LUNCH | \$50**

- grilled chicken, bibb lettuce, marinated tomatoes, fresh mozzarella, grilled asparagus, shaved fennel, citrus vinaigrette *(GF)*
- fresh fruit with raspberry sauce *(GF, DF)*

### **Split Entrees:**

A choice of 2 entrées can be offered for luncheons and dinners for an additional \$5 per person. A definite count of entrée ordered is due 7 days prior to event. Entrée cards must be provided by client. The higher priced entrée will prevail for both entrees.

Plated lunch menus have a minimum of 15 guests. A labor fee of \$250 will be applied for groups less than 15 guests.

For other menu options, please consult with the Event Manager.



# LUNCH BUFFET

## PRICED PER PERSON

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### WINE COUNTRY | \$72

- roasted corn soup (GF)
- beet salad, feta cheese, red wine vinaigrette (GF)
- petite organic kale, sweet 100 tomatoes, roasted peppers, red onion, cucumber, citrus yogurt dressing (GF)
- chicken piccata
- grilled flat iron steak, mixed mushrooms (GF, DF)
- roasted tri-color potato medley (GF)
- seasonal vegetables (GF, DF)
- assorted rolls and butter
- tiramisu
- cannoli
- freshly brewed premium coffee, decaffeinated coffee and teas

### MISSION DISTRICT | \$69

- jicama, sweet pepper and citrus salad (GF, DF)
- flour and corn tortillas (DF)
- spanish rice (GF)
- sliced beef, fiesta salsa chopped chicken, assorted grilled vegetables (GF, DF)
- pinto beans with roasted onions and garlic (GF, DF)
- chopped onions, limes, cilantro, shredded cheese, shredded lettuce greens (GF)
- grilled corn and pepper pico de gallo (GF, DF)
- sour cream, classic guacamole, chipotle dip
- tortilla chips (DF)
- tres leches cake
- mexican wedding cookies
- freshly brewed premium coffee, decaffeinated coffee and teas

### SAN FRANCISCO FAVORITES | \$74

- seafood cioppino (GF, DF, contains shellfish)
- triple potato salad, mixed herb vinaigrette (GF)
- balsamic basil sourdough salad (DF)
- roasted chicken, porcini marsala sauce
- local bass, saffron fennel broth (GF, DF)
- wild rice medley (GF)
- blue lake beans, onion, sun dried tomatoes (GF, DF)
- assorted rolls and butter
- cheesecake
- assorted macarons
- freshly brewed premium coffee, decaffeinated coffee and teas



# LUNCH BUFFET CONTINUED

## PRICED PER PERSON

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### PACIFIC RIM BUFFET | \$68

- vegetable gyoza (DF)
- asian slaw, cabbage, snow peas, carrots, toasted sesame oil, ponzu sauce (GF, DF)
- green papaya salad (GF, DF)
- chicken coconut curry (GF, DF)
- hoisin roasted pork loin (DF)
- tofu, vegetable stir fry (DF)
- steamed jasmine rice (GF, DF)
- fortune cookies
- assorted japanese mochi
- egg tarts
- freshly brewed premium coffee, decaffeinated coffee and teas

### THE DELI BOARD | \$65

- chopped salad, romaine and chicories, applewood smoked bacon, cucumbers chickpeas, scallions, point Reyes blue cheese, cider dressing (GF)
- israeli couscous and tomato salad, arugula pesto (DF)
- assorted bags of potato chips (GF, DF)
- chef's selection of gourmet deli meats includes: smoked turkey breast, maple cured ham, slow roasted rare roast beef (GF, DF)
- selection of sliced cheeses (GF)
- green leaf lettuce, tomatoes, kosher dill pickles (GF, DF)
- herb mayonnaise, dijon mustard (GF, DF)
- artisan rolls and sliced breads
- assorted pastry pops
- freshly brewed premium coffee, decaffeinated coffee and teas

### Vegetarian Entrees Available

- thyme scented ricotta cannelloni, roasted tomato sauce
- wild mushroom and brie wellington, balsamic roasted shallots
- seared polenta tower, asparagus, roasted roma tomatoes, seasonal squash, pepper sauce (vegan, GF, DF)

Lunch buffet meals have a minimum of 25 guests. If ordered for 16-24 guests, the menu will be modified and a labor fee (\$250.00 for hot buffet/\$150.00 for deli buffet) will be applied. For other menu options, please consult with the Event Manager.



# BOX LUNCH

## PRICED PER PERSON

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### GRAB AND GO LUNCH | \$60

includes bottled water and freshly brewed premium coffee, decaffeinated coffee and teas to go

each box lunch comes with:

- kettle chips
- whole fruit
- side salad (please select one): pasta salad, potato salad, quinoa salad, or cous cous salad
- dessert (please select one): chocolate chip cookie, oatmeal raisin cookie or fudge brownie

please note: choice of one salad and choice of one dessert per entire group order

### Sandwiches and Wraps

(minimum 10 per sandwich type)

- **cali grilled chicken sandwich:** grilled chicken breast, sliced sun-dried tomatoes, arugula and pesto spread on a soft roll
- **roast beef & jack sandwich:** tender roast beef, monterey jack cheese, horseradish infused mayonnaise, cherry peppers, with lettuce and tomato on a soft french roll
- **the gobbler sandwich:** roasted turkey with cranberry relish, provolone, arugula on a multi-grain roll
- **Black forest ham & brie sandwich:** black forest ham, brie cheese, mixed greens, globe tomato, apple chutney, hoagie roll
- **grilled chicken caesar wrap:** grilled chicken breast, romaine lettuce, parmesan reggiano cheese wrapped in a spinach tortilla with a classic caesar dressing on the side
- **mediterranean spiced grilled chick wrap:** mediterranean spiced grilled chicken, tomato, cucumber, halved kalamata olives, feta, and tzatziki sauce; tomato wrap
- **portobello & jack sandwich:** grilled portobello mushroom, monterey jack, and arugula with sun-dried tomato spread on a focaccia bun (vegetarian)
- **grilled veggie wrap:** grilled eggplant, zucchini, yellow squash, portobello mushrooms, sun-dried tomato hummus spread; spinach wrap (vegetarian)





# PLATED DINNER

## PRICED PER PERSON

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Served with fresh baked rolls and butter, choice of starter, choice of entrée with seasonal vegetables, choice of dessert, freshly brewed coffee, decaffeinated coffee and teas

### Starter (choose one)

- roasted butternut squash soup, bellwether farms crème fraiche, chives (GF)
- wild mushroom soup, fennel and sage, redwood hill farm feta cheese (GF)
- potato and leek soup, herbed crostini (DF)
- local organic greens, grapes, point reyes blue cheese, toasted walnuts, pomegranate vinaigrette (GF)
- baby iceberg wedges, point reyes blue cheese, hobbs applewood smoked bacon, creamy dressing (GF)
- living watercress, chicories, hobbs applewood smoked bacon, sherry dijon vinaigrette (GF, DF)
- baby organic spinach, applewood smoked bacon, wild mushrooms, red onions, red wine vinaigrette (GF, DF)
- fattoush salad, romaine, cucumbers, sweet 100 tomatoes, mint, cilantro, redwood hill farm feta cheese, lemon vinaigrette

### Entrées (choose one)

- filet mignon, grilled, porcini-potato gratin, syrah reduction | \$105 (GF)
- rib eye steak, grilled, olive oil smashed yukon gold potatoes, chimichurri | \$100 (GF, DF)
- beef short rib, red wine braised, root vegetables, olive oil smashed yukon gold potatoes | \$98 (GF, DF)
- frenched chicken, artichoke heart, sundried tomato sauce, olive oil smashed yukon gold potatoes | \$85 (GF, DF)
- berkshire heritage pork chop, wild rice with pecans and apples, calvados sauce | \$85 (GF, DF)
- wild salmon, porcini & fennel crust, gigante beans, roasted tomatoes, asparagus tips, salsa verde | \$88 (GF, DF)
- wild halibut, porcini crust, roasted fingerling potatoes, salsa verde | \$92 (GF, DF)

### Desserts (choose one)

- mango panna cotta, mango coulis
- seasonal cheesecake, fruit sauce, fresh berries
- chocolate cake, chocolate sauce
- apple tart, caramel, vanilla bean sauce
- fresh fruit tart, basil-strawberry
- chocolate banana tower
- carrot cake

Plated dinner menus have a minimum of 15 guests. A labor fee of \$250 will be applied for groups less than 15 guests.

For other menu options, please consult with the Event Manager.



# PLATED DINNER CONTINUED

## PRICED PER PERSON

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Served with fresh baked rolls and butter, choice of starter, choice of entrée with seasonal vegetables, choice of dessert, freshly brewed coffee, decaffeinated coffee and teas

### **Vegetarian Entrees Available**

- thyme scented ricotta cannelloni, roasted tomato sauce
- wild mushroom and brie wellington, balsamic roasted shallots
- seared polenta tower, asparagus, roasted roma tomatoes, seasonal squash, pepper sauce *(vegan, GF, DF)*

### **ENERGIZE PLATED DINNER | \$75**

- sonoma field greens with lemon vinaigrette *(GF, DF)*
- roasted chicken breast, lemon tarragon jus and broccolini *(GF, DF)*
- angel food cake with fresh berries
- freshly brewed premium coffee, decaffeinated coffee and teas

Plated dinner menus have a minimum of 15 guests. A labor fee of \$250 will be applied for groups less than 15 guests.

For other menu options, please consult with the Event Manager.



# DINNER BUFFET

## PRICED PER PERSON

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### COIT TOWER | \$95

- dungeness crab and corn chowder *(GF, with shellfish)*
- baby spinach, point Reyes blue cheese, sourdough crouton, shallot-balsamic vinaigrette
- roasted beet salad, feta cheese, arugula, sea salt, extra virgin olive oil *(GF)*
- dry rub New York steak, chianti reduction, sliced *(GF, DF)*
- local sea bass, lemon butter sauce, tobiko caviar *(GF)*
- frenched chicken, artichoke heart and sundried tomato sauce *(GF, DF)*
- seasonal vegetables *(GF, DF)*
- creamy parmesan orzo
- roasted herbed fingerling potatoes *(GF, DF)*
- assorted mini desserts
- freshly brewed premium coffee, decaffeinated coffee and teas

### RUSSIAN HILL | \$105

- lobster bisque, bellwether farms crème fraîche *(with shellfish)*
- local organic greens, sundried cherries, caramelized pecans, champagne vinaigrette *(GF, DF)*
- fattoush salad, romaine, cucumbers, sweet 100 tomatoes, mint, cilantro, redwood hill farm feta cheese, lemon vinaigrette *(GF)*
- roast prime rib of beef, salt crust, horseradish cream, au jus (carved)\* carving attendant fee of \$150 will be applied *(GF)*
- loch duart salmon, cannellini beans, romesco sauce *(GF, DF)*
- frenched chicken, shaved prosciutto, sage demi-glace *(GF, DF)*
- seasonal vegetables *(GF, DF)*
- caramelized onion risotto, parmesan *(GF)*
- olive oil smashed potatoes *(GF, DF)*
- napoleon
- white chocolate cheesecake
- freshly brewed premium coffee, decaffeinated coffee and teas

### VEGETARIAN ENTREES AVAILABLE

- thyme scented ricotta cannelloni, roasted tomato sauce
- wild mushroom and brie wellington, balsamic roasted shallots  
seared polenta tower, asparagus, roasted roma tomatoes, seasonal squash, pepper sauce *(vegan, GF, DF)*

Hot buffet meals have a minimum of 25 guests. If ordered for 16-24 guests, the menu will be modified and a \$250 labor fee will be applied.

For other menu options, please consult with the Event Manager.



# RECEPTION



## Hors d'Oeuvres

PRICE PER ITEM, MINIMUM OF 50 PIECES PER ITEM

### Cold | \$9.00 each

- goat cheese and sundried tomato crostini
- pear and gorgonzola crostini
- peppered beef tenderloin, potato pancake (GF,DF)
- ahi tuna tartare, served on spoons (DF)
- potato pancake topped with sour cream, smoked salmon and caviar
- chilled poached prawns, cocktail sauce\* (GF,DF)
- portobello and beet brochette (Vegan, GF, DF)
- sun dried tomato cream with fresh mozzarella
- avocado cream cheese with red pepper crostini\*
- shrimp mango cream cheese on crostini
- poached lobster, tarragon aioli (GF, DF)  
(minimum of 100 per order)

### Hot | \$9.00 each

- dungeness crab cakes, aioli (DF, shellfish)
- thai spring roll\*
- mini beef wellington or mini chicken wellington
- beef or chicken satay, peanut sauce\* (GF)
- coconut prawns (DF)
- wild mushroom filo pouch
- spanakopita
- point Reyes blue cheese, caramelized onion  
In puff pastry
- bacon wrapped scallop (GF, DF)
- prosciutto bowtie (GF, DF)

### Sliders | \$10.00 each (minimum of 10)

- beef sliders, bravo farms cheddar cheese, house made sauce\*
- berkshire pulled bbq pork sliders, spicy slaw\* (DF)
- crabcake sliders, aioli, micro greens, lemon oil\* (DF)

\*not recommended for butler passing

Waiter passing fee is \$150.00 (approximately 1 attendant per 50 guests or fraction thereof).



SAN FRANCISCO MARRIOTT UNION SQUARE

480 Sutter Street, San Francisco, CA 94108

Gluten-free GF / Dairy-free DF

# RECEPTION PLATTERS & SUCH

PRICED PER PERSON

MINIMUM OF 25 GUESTS

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- seasonal fresh fruit, honey yogurt | \$10 (GF)
- seasonal grilled vegetable, raw vegetables, hummus, babaghanoush, pita chips, baguette | \$15 (DF)
- assorted artisan cheeses a selection of goats, sheep and cows milk cheeses, marshall farms organic honeycomb, quince jam, assorted crackers | \$22
- local artisan charcuterie, local hand crafted salami including chorizo, mortadella, salami and sopressata, mustard, cornichons, marinated olives, artisan breads | \$22 (DF)
- smoked salmon platter chopped egg, onions, tomatoes, capers, cream cheese, assorted crackers, toasted rye bread | \$20
- sushi display (3 pieces per person) assorted freshly made sushi nigiri and maki (rolls), pickled ginger wasabi, soy sauce | \$28 (DF)
- dim sum station (3 pieces per person) shrimp har gow, pork siu mai, chicken potstickers, vegetarian egg rolls, soy sauce, hot mustard, chili garlic sauce | \$20 (DF)

## Carving Stations

Served with petite artisan rolls and traditional condiments.

Carving attendant fee of \$150 applies per carving station.

- tenderloin of beef (serves 25 ppl) herb crusted and roasted, sauce bordelaise | \$420 (GF, DF)
- strip loin of beef (serves 25 ppl) salt crust, porcini mushroom sauce | \$470 (GF, DF)
- smoked ham (serves 50 ppl) sugar crusted and honey glazed | \$395 (GF, DF)
- roast breast of turkey (serves 25 ppl) cranberry-orange relish | \$225 (GF, DF)
- roast leg of sonoma lamb (serves 50 ppl) fresh mint salsa, rosemary jus | \$445 (GF, DF)



# BEVERAGE-WINES

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## PINOT NOIR

- line 39, pinot noir, california | \$47

## MERLOT

- magnolia grove, chateau st. jean, california | \$45
- j. lohr estates, merlot, “los osos”, paso robles, california | \$58

## CABERNET SAUVIGNON

- magnolia grove, chateau st. jean cabernet, california | \$45
- avalon, cabernet sauvignon, california | \$47
- aquinas, cabernet sauvignon, north coast, california | \$62

## SPARKLING WINES

- lamarca, extra dry, prosecco, veneto, italy | \$54

## AROMATIC WHITE WINES

- magnolia grove, chateau st. jean pinot grigio, california | \$45
- magnolia grove, chateau st. jean rose, california | \$45
- sea pearl, sauvignon blanc, marlboro, new zealand | \$47
- provenance vineyards, sauvignon blanc, napa valley | \$82

## CHARDONNAY

- magnolia grove, chateau st. jean chardonnay, california | \$45
- j. lohr estates, chardonnay “riverstone”, arroyo secco, monterey, california | \$56
- sonoma cutrer, chardonnay, “russian river ranches”, sonoma county, california | \$80



# BEVERAGE-BAR ARRANGEMENTS

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## CASH BAR ARRANGEMENTS

### PRICED PER DRINK

- house brand cocktail | \$16
- premium brand cocktail | \$18
- house wine | \$15
- specialty wine | \$17
- imported beer | \$12
- domestic beer | \$10
- soft drinks, bottled water | \$8

## HOST BAR ARRANGEMENTS

### PRICED PER DRINK

- house brand cocktail | \$13
- premium brand cocktail | \$15
- house wine | \$12
- specialty wine | \$14
- imported beer | \$10
- domestic beer | \$8
- soft drinks, bottled water | \$7

## PACKAGE BARS

### PRICED PER PERSON

- beer, wine, soft drinks  
first hour | \$24 each  
additional hour | \$13
- house brands  
first hour | \$26  
each additional hour | \$14
- premium brands  
first hour | \$28  
each additional hour | \$15



# BEVERAGE-BAR ARRANGEMENTS CONTINUED

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## imported and domestic beer selections:

budweiser, coors light, blue moon belgian white, anchor steam, corona extra

## house brands:

smirnoff vodka, cruzan aged light rum, beefeater gin, dewar's white label scotch, jim beam white label bourbon whiskey, canadian club whisky, jose cuervo especial gold tequila, korbel brandy

## premium brands:

absolut vodka, bacardi superior rum, captain morgan original spiced rum, tanqueray gin. johnnie walker red label scotch, maker's mark bourbon whiskey, jack daniels tennessee whiskey, seagram's vo canadian, 1800 silver tequila, courvoisier vs brandy.

We recommend one bartender per 100 guests. There is a bartender fee of \$225 per bartender for the first three hours. Additional hours will be charged \$75 per hour. Initial fee of \$225 is waived with bar revenue of \$800 per bar within the first three hours. Fees for additional hours cannot be waived.

\*special note regarding bar arrangements

The San Francisco Marriott Union Square is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission. Violations of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.





# TECHNOLOGY- AUDIO VISUAL

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## AV Packages

- lcd projector package (lcd projector, stand, HDMI cable and an 8' tripod screen) | \$875
- screen package (a/c extension cord, a/c multi-strip, skirted cart and 8' tripod screen) | \$240
- video monitor package (52" monitor, skirted cart) | \$950
- Telegraph Hill in-room TV monitor | \$150

## Flipchart Packages: (includes flipchart easel, markers and one pad)

- plain non-lined flipchart pad package | \$45
- post-it® flipchart pad package | \$50

## Microphones

- wired tabletop microphone | \$110
- wired podium microphone | \$110
- wired hand-held microphones | \$100
- presidential microphone | \$120
- catchbox throwable microphone | \$455
- shure wireless hand-held or lavalier | \$280

## Mixers and Speakers (both are required whenever audio is needed)

- 4 channel mixer | \$100
- 12 channel mixer | \$200
- passive direct box (for laptop audio) | \$90
- JBL 10" 2-way speaker | \$125
- JBL 15" 2-way speaker | \$160

## Additional Meeting Aides

- a/c extension cord (rental) | \$21
- a/c multi power strip (rental) | \$21
- cart with skirt | \$40
- cork board (3'x4') | \$25
- wireless mouse/clicker | \$70
- polycom speaker phone | \$240 DID phone line (required for polycom) | \$75
- whiteboard 4'x6' | \$60

## Labor operator/technicians (per person/per hour):

- AV technician to set/strike | \$140
- AV show technician during regular business hours (5 hour min/up to 8 hours) | \$155
- AV show technician overtime (after 8 hours) | \$225
- AV show technician double-time (after 12 hours) | \$300
- rigging/high-end specialty operator | inquire

All labor is based on a five-hour minimum charge. For installation and removal of equipment, a 25% service charge of the equipment rented will apply. Prices are daily rates and subject to change without notice. 24 hour cancellation policy applies. Orders cancelled within 24 hours will be billed at full price. All California Labor Laws apply.

All Rules Regulations of I.A.T.S.E. Union Local 16 apply.

For complete audio visual pricing, please consult with Event Management.



# TECHNOLOGY- INTERNET

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## Wireless Internet Access

<25 devices

- Simple Usage: \$25.00 per person (up to 3 Mbps)
- Superior Usage: \$40.00 per person (up to 8 Mbps)

26-50 devices

- Simple Usage: \$20.00 per person (up to 5 Mbps)
- Superior Usage: \$35.00 per person (up to 12 Mbps)

51-100 devices

- Simple Usage: \$10.00 per person (up to 8 Mbps)
- Superior Usage: \$25.00 per person (up to 22 Mbps)

For groups over 100, Event Management is happy to discuss your needs to create a customized solution.

