

BANQUET MENUS 2019

PARK CENTRAL HOTEL
50 THIRD STREET, SAN FRANCISCO, CA 94103
T: 415.974.6400 | RESERVATIONS: 888.627.8561
PARKCENTRALSF.COM



PARK
CENTRAL
HOTEL
SAN FRANCISCO

BREAKFAST BUFFETS

\$50/person

CONTINENTAL BREAKFAST

Individual Yogurts
Fresh Sliced Seasonal Fruit | Berries
Fresh Baked Pastries | Breakfast Breads
Sweet Butter | Honey | Fruit Preserves
Chilled Orange Juice | Cranberry Juice
Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Hot Teas

\$65/person

AMERICAN BREAKFAST

Seasonal Fruit | Berries
Country Potatoes
Chicken Apple Sausage or Bacon
Choice of (1) One Egg Type:
Scrambled Eggs | Hard Boiled Eggs | Frittata
Fresh Baked Pastries | Breakfast Breads
Sweet Butter | Honey | Fruit Preserves
Chilled Orange Juice | Cranberry Juice
Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Hot Teas

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free

Breakfast Buffet for 10 guests or more with maximum of 1.5 hours of service

Prices are based on a minimum of 25 people. A one-time fee of \$250 will apply for parties less than 25. Prices do not include 6% event fee, 23% service fee or applicable sales tax. Prices and fees are subject to change.

BREAKFAST ENHANCEMENTS

\$6/person

SAUTÉED OR GRILLED VEGETABLES

Add to Any Egg or Potato Dish

\$8/person

TOFU & VEGETABLE SCRAMBLE ^{V | GF}

Add to Any Buffet

\$10/person

BREAKFAST BURRITO

Scrambled Eggs | Cheddar | Roasted Potatoes

Choice of (1) One: Bacon | Chorizo | Spinach & Mushroom

\$10/person

BREAKFAST SANDWICH

Scrambled Eggs | Cheddar

Choice of (1) One: English Muffin | Croissant

Choice of (1) One: Bacon | Chorizo | Spinach & Mushroom

\$48/dozen

HARD BOILED EGGS

\$6/person

MUESLI ^N

Toasted Almonds | Cranberries

\$7/person

BACON OR SAUSAGE

\$6/person

INDIVIDUAL YOGURT

\$9/person

YOGURT & GRANOLA PARFAITS

Berries

BREAKFAST ENHANCEMENTS

\$8/person

OATMEAL ^N

Milk | Brown Sugar | Raisins | Nuts

\$10/person

PANCAKE, WAFFLE OR FRENCH TOAST

Fresh Whipped Cream | Berry Compote | Maple Syrup

SPECIAL BAKER'S SELECTION

\$79/dozen

CINNAMON ICED SWEET ROLLS

\$79/dozen

FRESHLY BAKED NEW YORK STYLE BAGELS

Plain & Flavored Schmears | Sweet Butter

\$8/person

Add Smoked Salmon, Capers, Onions and Sliced Cucumbers

\$79/dozen

ASSORTED MUFFINS OR GLUTEN-FREE MUFFINS

\$79/dozen

SCONES

Iced Lemon Curd | Maple | Orange Cranberry

\$79/cake (12 srv)

TRADITIONAL COFFEE CAKE

\$79/loaf (12 srv)

LOAVES

Banana Loaf | Citrus Loaf | Marble Vanilla Loaf | Pumpkin Loaf

\$79/dozen

ASSORTED BREAKFAST PASTRIES

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Special Baker's Selection items are prepared in a facility that makes products containing nuts

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COFFEE BREAK

*\$15/person
(20 min break)*

\$145/gallon

*\$20/person
(20 min break)*

\$36/pitcher

\$45/gallon

\$8 each

\$7 each

\$9 each

\$106/gallon

\$106/gallon

\$9 each

\$9 each

\$8 each

COFFEE SERVICE

Fresh Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Hot Chocolate

COFFEE N' SODAS

Fresh Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Hot Chocolate | Assorted Soft Drinks

CHILLED JUICES

Apple | Grapefruit | Cranberry Orange | Pomegranate

"GO GREEN" FILTERED WATER STATION

Fresh Citrus | Cucumber

BEVERAGES

SOFT DRINKS OR BOTTLED WATER

BOTTLED JUICES

V8® | Apple | Tomato | Cranberry

BOTTLED ICED TEAS OR LEMONADE

LEMONADE

ICED TEAS

Unsweetened Black | Hibiscus | Lemon | Berry

SPECIALTY BEVERAGES

SPARKLING WATER OR COCONUT WATER

NAKED® JUICES, SMOOTHIES OR PROTEIN DRINKS

RED BULL®

Breaks for 10 guests or more with maximum of 30 minutes of service

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AM / PM

BREAK ADDITIONS

\$18/person

BAGEL CHIPS & SPREADS

Sliced Toasted Bagel Chips

Cream Cheese | Lox Cream Cheese | Tomato Caper Spread

\$18/person

BUILD YOUR OWN ANTIPASTI SKEWER

Salami | Prosciutto | Fresh Mozzarella | Roasted Mushrooms
Peppers | Artichoke Hearts | Olives | Pepperoncini

Artisanal Bread | Rice Crackers

\$18/person

CROSTINI STATION

House-Made Bruschetta | Olive Tapenade

Herb Goat Cheese Spread

Toasted Sourdough | French Baguette

\$22/person

TATER TOT BAR

Crispy Fried Tater Tot

Cheddar-Beer Sauce | Roasted Salsa | Sour Cream Scallion Dip
Cilantro Jalapeño Pesto

MINI SHAWARMA WRAP PLATTER

Tahini Dip & Pickled Vegetables

\$96/dozen

FALAFEL

\$102/dozen

CHICKEN

\$112/dozen

LAMB

\$20/person

CHIP & DIP ^V

Potato Chips | Tortilla Chips | Pita Chips | Guacamole

Pico De Gallo | Spinach Scallion Dip | Hummus

AM / PM

BREAK ADDITIONS

\$20/person

BUILD YOUR OWN PARFAIT

Plain & Flavored Yogurt | Organic Granola | Blueberries
Strawberries | Blackberries

\$18/person

TRAIL MIX BAR ^N

Assorted Dried Fruits | Organic Granola | Dark Chocolate Chunks
Assorted Toasted Nuts

\$6 each

WHOLE SEASONAL FRUITS

\$9/person

ASSORTED FRESH-CUT FRUIT

Seasonal Selection

\$7 each

ENERGY BARS ^N | ^V

KIND Fruit & Nut Bars® | Cliff Bars®

\$7 each

INDIVIDUAL BAGGED SNACKS

Kettle Chips | Popcorn | Pretzels | Trail Mix

\$79/dozen

FRESH BAKED BARS ^N

Seasonal Fruit Crumble Bars | Lemon Bars | Pecan Bars

\$79/dozen

CHOCOLATE FUDGE BROWNIES

\$79/dozen

BLONDIES

\$79/dozen

OVEN BAKED COOKIES ^N

Chocolate Chip | Oatmeal Raisin | Peanut Butter

\$10 each

ICE CREAM BARS

EXPRESS LUNCH

BOXED LUNCHES

\$62/person

Choice of (1) Salad, (3) Sandwich Entrées and (1) Dessert

\$8/person

Additional 4th Sandwich Entrée

BOXED LUNCH DESSERTS

Oatmeal Cookie | Choc. Chip Cookie | Lemon Bar | Brownie | Blondie

All Lunch Boxes Include: (1) Salad, (1) Sandwich, (1) Dessert, Seasonal Whole Fruit, Salad Dressing & Bag of Chips with Compostable Cutlery and Napkin

DELI LUNCH BUFFET

\$70/person

Choice of (2) Salads, (3) Sandwich Entrées and (2) Desserts

\$4/person

Additional Soup du Jour

\$8/person

Additional Soup, Salad or 4th Sandwich Entrée

DELI LUNCH DESSERTS

Assorted Cupcakes | Chef's Favorite Chocolate Cake

Passion Fruit Berry Shortcake | Fresh Fruit Tart

Our Deli Lunch Buffet is Accompanied by: Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Selection of Hot Teas with Half & Half, Whole, Non-Fat and Soy Milk

SALADS

POTATO SALAD ^V | ^{GF}

Grilled Asparagus | Grain Mustard | Crème Fraîche

QUINOA SALAD ^V | ^{GF}

Seasonal Garden Vegetables

FARO SALAD ^V

English Cucumber | Tomato | Arugula | Lemon Vinaigrette

CLASSIC CAESAR ^{NOT FOR BOXED LUNCHES}

Crisp Romaine Hearts | Croutons | Parmesan Dressing

MIXED GREENS ^V | ^{GF} | ^{NOT FOR BOXED LUNCHES}

Grape Tomatoes | Shaved Radish | Balsamic Vinaigrette

TORTELLINI SALAD

Cheese Tortellini Pasta | Pesto | Tomato | Parmesan

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Maximum of 1.5 hours of service

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EXPRESS LUNCH

pricing on page 7

SANDWICH ENTRÉES

GRILLED SKIRT STEAK BLT SANDWICH

Smoked Bacon Lettuce | Tomato | Blue Cheese Spread

SHAVED VEGETABLE SANDWICH ^V

Zucchini | Squash | Portobello | Roasted Tomato | Arugula
Basil Pesto

ROASTED CHICKEN BREAST SANDWICH

Lettuce | Tomato | Provolone | Roasted Pepper Aioli

ROASTED TURKEY SANDWICH

Pepper Jack Cheese | Bacon | Lettuce | Tomato | Avocado Aioli

CLASSIC TUNA SALAD SANDWICH

Heart of Romaine | Onion | Cucumber

VIRGINIA HAM SANDWICH

Sharp Cheddar Cheese | Lettuce | Tomato | Grain Mustard Aioli

ROAST BEEF SANDWICH

Caramelized Onions | Havarti Cheese | Arugula
Tomato | Dijon Aioli

TOFU BANH MI ^V

Pickled Daikon & Carrot | Cilantro | Cucumber | Jalapeño Aioli

CHICKEN SALAD SANDWICH

Heart of Romaine | Onion

FRIED EGGPLANT SANDWICH ^V

Fresh Mozzarella | Sun-Dried Tomato & Basil Spread
Petite Spinach

ROASTED PORK BANH MI

Pickled Daikon & Carrot | Cilantro | Cucumber | Jalapeno Aioli

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LOCAL MARKET LUNCH BUFFETS

\$75/person

MISSION STREET

JICAMA SALAD

Fresno Chilis | Honey Lime Vinaigrette

CRISP ROMAINE SALAD ^V

Crispy Tortilla Strips | Black Bean & Corn Relish | Cilantro Vinaigrette

BUILD YOUR OWN TACO

Choice of (2) Two: Fish | Chicken | Grilled Churrasco Beef

Chipotle Slaw | Mexican Rice | Black Beans | Cotija Cheese ^{V | GF}

Lime Crème | Guacamole | Salsa Verde | Pico De Gallo ^{V | GF}

Warm Corn Tortillas | Tortilla Chips with Salsa

Churros | Dulce de Leche

Freshly Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Iced Tea

\$82/person

EL MEDITERRANEO

TABBOULEH & QUINOA SALAD

Fresh Lemon | Olive Oil

CUCUMBER & TOMATO SALAD

Red Onion | Olives | Feta

LEMON & GARLIC MARINATED CHICKEN

BEEF & LAMB KAFTA

FALAFEL

Herbed Israeli Couscous | Roasted Seasonal Vegetables

Hummus | Tzatziki | Olives | Sliced Red Onions & Tomatoes

Shredded Lettuce | Pickled Vegetables | Pita

Baklava

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25 guests or more with maximum of 1.5 hours of service

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LOCAL MARKET LUNCH BUFFETS

\$82/person

SAN FRANCISCO BAY

CLAM CHOWDER ^{VEGETARIAN OPTION AVAILABLE}

ROASTED ROOT VEGETABLE SALAD ^{V | GF}

Arugula | Citrus Vinaigrette

SEARED SALMON

Pea Sprouts | Lemon Butter Sauce

MARINATED GRILLED SKIRT STEAK

Sonoma Wine Sauce

Herb Roasted Baby Potatoes | Market Seasonal Vegetables ^{V | GF}

Rolls with Sweet Butter

Assorted Cupcakes

Freshly Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Iced Tea

\$79/person

BACKYARD BBQ

CHOPPED ROMAINE SALAD

Tomato | Cucumber | Radish | Red Onion | Black Olives

Ranch Dressing ^V

CLASSIC COUNTRY POTATO SALAD ^V

8-HOUR PULLED PORK

Pork Jus

SMOKED BBQ CHICKEN

Sautéed Chard, Kale and Collard Greens ^{V | GF}

Creamy Mac & Cheese | Biscuits ^V

Berry Cobbler

Freshly Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Iced Tea

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PLATED LUNCHESES

FIRST COURSE HOT SOUPS

- \$11/person* **CREAM OF CELERIAC AND GRANNY SMITH APPLE** ^{N|V}
Basil Pesto Crostini
- \$11/person* **MINISTRONE A LA GENOVESE** ^V
Parmesan Shavings, Focaccia Croutons
- \$13/person* **SEAFOOD & CORN CHOWDER**
Fried Leeks

FIRST COURSE SALADS

- \$16/person* **LEMON GRASS INFUSED PRAWNS**
Pink Radish | Shaved Fennel | Tomatoes | Orange Flavored Oil
- \$15/person* **BEETROOT CARPACCIO** ^{V|GF}
Frisee Salad | Goat Cheese | Truffle Vinaigrette
- \$13/person* **ROMAINE HEART LETTUCE** ^V
Cucumber | Vine Tomato | Pt Reyes Bleu Cheese
Lemon Pepper Olive Oil
- \$16/person* **SCOTTISH SMOKED SALMON** ^{GF}
Frisee | Avocado | Caper Berry | Grain Mustard Citrus Vinaigrette
- \$14/person* **BABY SPINACH SALAD** ^V
Shaved Mushroom | Tomato | English Cucumber
Pickled Red Onion | Balsamic Vinaigrette
- \$14/person* **WILD ARUGULA SALAD** ^{V|N|GF}
Strawberries | Gorgonzola Cheese | Toasted Almonds
Shallot Vinaigrette

PLATED LUNCHES

ENTRÉES

\$39/person

HERB ROASTED CHICKEN

Wild Mushroom Risotto | Asparagus | Au Jus

\$53/person

BRAISED SHORT RIBS

Whipped Yukon Gold Potatoes | Roasted Root Vegetables
Merlot Jus

\$53/person

PRIME TENDERLOIN

Potato Rosti | Sweet Peppers | Spinach | Red Wine Jus

\$50/person

MISO GLAZED CALIFORNIAN SEA BASS

Wilted Swiss Chard | Chive Mash | Roasted Shallots
Citrus Beurre Blanc

\$39/person

GREEN RISOTTO ^V | ^{GF}

Asparagus | Baby Spinach | Wild Mushrooms | Truffle Oil
Parmesan Shavings

\$41/person

PAN-SEARED SALMON

Roasted Baby Potatoes | Haricots Verts | Beurre Blanc
Fried Capers

\$39/person

SPINACH & ROASTED GARLIC RAVIOLI

Broccolini | Marinara Sauce

DESSERTS

\$12/person

TIRAMISU

Vanilla Sauce | Blackberries

\$12/person

CHEF'S FAVORITE CHOCOLATE CAKE

Ganache Frosting | Raspberries

\$12/person

TRADITIONAL NEW YORK-STYLE CHEESECAKE

Blueberry Compote

\$12/person

PASSION FRUIT BERRY SHORTCAKE

Whipped Cream

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Plated Luncheon with a 3 course minimum & maximum of 1.5 hours of service

Includes Coffee and Selection of Hot Teas, Warm Rolls and Butter

Highest Entrée Price Prevails | Limit (3) Entrée Choices including Vegetarians

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RECEPTIONS

\$40/person

CHINATOWN DIM SUM

Includes (3) Three Pieces Per Person

Shrimp Siu Mai | Vegetable Pot Stickers | Chicken Dumpling |
Vegetable Spring Roll | Pork Bun

Sweet Chili Sauce | Spicy Chili Sauce | Hot Mustard | Chinese
Vinegar | Soy Sauce

\$24/person

LOCAL CRUDITES ^{V | GF}

Market Seasonal Raw Vegetables

Tzatziki | Hummus | Point Reyes Blue Cheese Dip

\$27/person

GLOBAL CHEESE BOARD ^{V | N}

Brie | Goat | Manchego | Aged Cheddar | Blue Cheese

Marcona Almonds

Orange Blossom Honey | Seasonal Fruit Compote

Rice Crackers ^{GF} | Artisanal Sliced Breads

\$34/person

CHARCUTERIE PLATTER

Mortadella | Salami | Soppressata | Serrano Ham | Chorizo

Pickled Vegetables | Assorted Olives | Caramelized Shallots

Gourmet Grain Mustard | Roasted Garlic Spread

Rice Crackers ^{GF} | Artisanal Sliced Breads

HORS D'OEUVRES

COLD HORS D'OEUVRES

<i>\$12/piece</i>	Chilled Tomato Gazpacho ^{GF}
<i>\$14/piece</i>	Tuna Tartare Avocado Wasabi Tobiko Rice Cracker ^{GF}
<i>\$12/piece</i>	Beef Carpaccio Arugula Gorgonzola Mushroom Puree Crostini
<i>\$14/piece</i>	Smoked Salmon Skewer Dill Crème Fraîche Cucumber Fried Capers
<i>\$14/piece</i>	California Roll Crab Avocado Pickled Ginger Soy Dipping Sauce
<i>\$10/piece</i>	Marinated Tomato Fresh Mozzarella Basil Pesto Toasted Baguette ^{V N}
<i>\$10/piece</i>	Camembert Cheese Date Jam Sunflower Seeds Rye Crostini ^V
<i>\$10/piece</i>	Goat Cheese Caramelized Onion Olive Tapenade Sourdough Crostini ^V
<i>\$14/piece</i>	Pan Seared Scallop Cilantro Aioli Edamame Corn Succotash
<i>\$12/piece</i>	Spicy Thai Beef Asian Slaw Sesame Dressing Rice Cracker ^{GF}
<i>\$12/piece</i>	Classic Prawn Cocktail Pickled Celery Lemon

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free

Items sold per piece, 25 piece minimum

Passed Hors d'Oeuvres require a Butler at \$250 per Butler

\$50 overtime charge per Butler per hour after two (2) hours

Prices are based on a minimum of 25 people. A one-time fee of \$250 will apply for parties less than 25. Prices do not include 6% event fee, 23% service fee or applicable sales tax. Prices and fees are subject to change.

HORS D'OEUVRES

HOT HORS D'OEUVRES

<i>\$12/piece</i>	Chicken Satay Spicy Peanut Sauce ^N
<i>\$10/piece</i>	Vegetable Spring Rolls Cilantro Lemongrass Chili Sauce ^V
<i>\$12/piece</i>	Grilled Churrasco Steak Skewer Chimichurri Sauce
<i>\$12/piece</i>	Niman Beef Slider Kosher Pickle Buttermilk Aioli
<i>\$14/piece</i>	Grilled Petite Lamb Chops Spicy Tomato Jam
<i>\$10/piece</i>	Crispy Fried Falafel Tahini Sauce ^V
<i>\$14/piece</i>	Seafood Dim Sum Soya
<i>\$12/piece</i>	Chicken Dumpling Spicy Chili Sauce
<i>\$14/piece</i>	Seared Bacon Wrapped Prawn Sriracha Mustard Aioli

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RECEPTION STATIONS

\$50/person

PIER 39

Gulf Shrimp Ceviche | Steamed & Chilled Mussels
Dungeness Crab Bites | Pacific Oysters
Chipotle Aioli | Shallot Mignonette | Horseradish
Lime | Lemon | Grilled Baguette

\$33/person

MISSION TACO BAR

Braised Chicken | Grilled Carne Asada | Local Rockfish
Fresh Pico de Gallo | Guacamole | Queso Fresco | Lime Crème
Onions | Radish | Cilantro | Jalapeño | Soft Corn Tortillas

\$37/person

JAPANTOWN SUSHI BAR

Choice of (4) Four Pieces: California Roll | Spicy Tuna Roll
Smoked Salmon Cucumber Roll | Vegetable Roll | Prawn Roll
Salted Edamame
Soy Sauce | Pickled Ginger | Wasabi

\$42/person

MEDITERRANEAN GRILL

Chicken Shish Taouk | Beef Shish Kabob | Lamb Kofta
Garlic Dip | Tahini Sauce | Tabouleh Salad | Flatbread

\$xx/person

CHINATOWN DIM SUM

Includes 3 per person

Shrimp Siu Mai | Vegetable Potstickers | Chicken Dumpling
Vegetable Spring Roll | Pork Bun
Sweet Chili Sauce | Spicy Chili Sauce | Hot Mustard
Chinese Vinegar | Soy Sauce

CARVERY STATIONS

\$480 each (15 srv)
\$32/guest

BEEF TENDERLOIN

Merlot Sauce | Chimichurri Sauce | Horseradish
Assorted Dinner Rolls

\$500 each (16 srv)
\$31.25/guest

RACK OF LAMB

Raita | Natural Jus | Assorted Dinner Rolls

\$480 each (25 srv)
\$19.20/guest

SAGE CRUSTED PORK LOIN

Natural Jus | Garlic Mojo Sauce | Assorted Dinner Rolls

\$480 each (25 srv)
\$19.20/guest

ORGANIC TURKEY BREAST

Peppercorn Gravy | Cranberry Chutney | Assorted Dinner Rolls

\$600 each (25 srv)
\$24/guest

COUNTRY HAM

Honey Mustard Glaze | Assorted Dinner Rolls

\$520 each (20 srv)
\$26/guest

HOT KING SALMON

Beurre Blanc | Tomato Caper Salsa | Assorted Dinner Rolls

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Carvery Stations for 25 guests or more with maximum of 1.5 hours of service

Carvery Stations require an Attendant at \$250 per Attendant

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ACTION STATIONS

\$36/person

SALAD FIELDS

Romaine | Mixed Greens | Baby Arugula

Grape Tomatoes | Shaved Fennel | Kalamata Olives | Carrots
Cucumber | Shaved Radish | Green Onions | Pepperoncini

Goat Cheese | Parmesan Cheese | Feta Cheese

Herb Dressing | Balsamic Vinaigrette

\$42/person

PASTA STATION

Farfalle | Fusilli | Orecchiette Pastas

Marinara | Bolognese | Alfredo Sauce

Grilled Chicken | Mushrooms | Peppers | Artichokes | Dried Chiles
Fresh Herbs | Parmesan Shavings

Garlic Bread | Assorted Dinner Rolls

\$48/person

SLIDER STATION

Pulled Pork | Niman Beef | Short Rib

Pickled Red Onion | BBQ Sauce | Ketchup | Buttermilk Aioli
Truffle Potato Chips

\$28/person

FRIED POTATO STATION

Classic French Fries | Sweet Potato Fries

Choice of (2) Two Sauces: Sriracha Ketchup | Roasted Garlic Aioli
Sharp Cheddar Sauce | Honey Mustard Dip

\$30/person

BAKED OR MASHED POTATO BAR

Shredded Cheddar | Sour Cream | Green Onion | Bacon Bits
Sweet Butter

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free

Action Cuisine Stations require an Attendant at \$250 per Attendant

Action Cuisine Stations for 50 guests or more & maximum of 1.5 hours of service

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DINNER BUFFETS

\$95/person

NORTH BEACH

MINISTRONE SOUP ^V

ARUGULA & SHAVED FENNEL SALAD ^{V | GF}

Roasted Beets Orange Segments White Balsamic Vinaigrette

CRISP ROMAINE SALAD ^V

Croutons | Caesar Dressing

CORVINA

Fried Capers | Lemon Oil

PAN SEARED CHICKEN BREAST

Porcini Sauce

Grilled Asparagus | Creamy Polenta ^{V | GF}

Rolls with Sweet Butter

Classic Tiramisu | Miniature Chocolate Cannoli

Freshly Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Iced Tea

\$115/person

PROVENCE LA NUIT

MESCLUN SALAD

Frisée | Grape Tomato | Chives | Dijon Vinaigrette

FRENCH ONION SOUP

Toasted Baguette | Crouton | Shredded Gruyere

ROASTED SALMON

Dill Beurre Blanc

COQ AU VIN

Chicken Breast Braised in Red Wine | Mushrooms | Bacon

Potato Provencal | Haricots Verts | Roasted Onions | Carrots

Rolls with Sweet Butter

Crème Brûlée Tarts | Apple Tarte Tatin

Freshly Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Iced Tea

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Buffet for 25 guests or more with maximum of 1.5 hours of service

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DINNER BUFFETS

\$120/person

PACIFIC HEIGHTS

DUNGENESS CRAB

Sweet Corn Chowder

LOCAL FARM GREENS SALAD ^V | ^{GF}

Heirloom Tomatoes | Humbolt Fog | Champagne Dressing

QUINOA SALAD ^V | ^{GF}

Seasonal Garden Vegetables

PACIFIC SEA BASS

Napa Valley Beurre Blanc

GRILLED FILET OF BEEF

Wild Mushrooms | Red Wine Sauce

GREEN RISOTTO ^V

Peas | Kale

Herb Roasted Fingerling Potatoes | Roasted Baby Carrots

Roasted Brussel Sprouts | Rolls with Sweet Butter

Fresh Fruit Tarts | Goat Cheesecake | Fresh Berries

Freshly Brewed Coffee | Decaffeinated Coffee

Selection of Hot Teas | Iced Tea

\$105/person

MISSION EN LA NOCHE

TORTILLA SOUP ^{VEGETARIAN OPTION AVAILABLE}

CRISP ROMAINE SALAD

Bell Pepper & Corn Relish | Chili Lime Vinaigrette

Crispy Tortilla Strips

CARNITAS

CARNE ASADA

CAMARONES A LA DIABLA

Fajita Vegetables | Black Beans | Mexican Rice | Elote Corn

Lime Crème | Guacamole | Pico De Gallo ^V | ^{GF}

Corn Tortillas | Tortilla Chips with Salsa

Tres Leches Cake | Mexican Wedding Cookies

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free

Buffet for 25 guests or more with maximum of 1.5 hours of service

Prices are based on a minimum of 25 people. A one-time fee of \$250 will apply for parties less than 25. Prices do not include 6% event fee, 23% service fee or applicable sales tax. Prices and fees are subject to change.

PLATED DINNERS

FIRST COURSE HOT SOUPS

- \$15/person* **CREAM OF CELERIAC & GRANNY SMITH APPLE** ^{V | N}
Basil Pesto Crostini
- \$15/person* **MINISTRONE A LA GENOVESE** ^V
Parmesan Shavings, Focaccia Croutons
- \$16/person* **VIETNAMESE CHICKEN SOUP**
Pak Choi | Bean Sprouts | Chicken | Coriander
- \$18/person* **SEAFOOD & CORN CHOWDER**
Fried Leeks

FIRST COURSE SALADS

- \$19/person* **LEMON GRASS INFUSED PRAWNS**
Pink Radish | Shaved Fennel | Tomatoes | Orange Flavored Oil
- \$18/person* **BEETROOT CARPACCIO** ^{V | GF}
Frisee Salad | Goat Cheese | Truffle Vinaigrette
- \$15/person* **ROMAINE HEART LETTUCE** ^V
Cucumber | Vine Tomato | Blue Stilton | Ranch Dressing
- \$17/person* **SCOTTISH SMOKED SALMON** ^{GF}
Frisee | Avocado | Caper Berry | Pommery Citrus Vinaigrette
- \$16/person* **BABY SPINACH SALAD** ^V
Shaved Mushroom | Tomato | English Cucumber
Pickled Red Onion | Balsamic Vinaigrette
- \$16/person* **WILD ARUGULA SALAD** ^{V | N | GF}
Strawberries | Gorgonzola Cheese | Toasted Almonds
Shallot Vinaigrette

PLATED DINNERS

ENTRÉES

- \$55/person* **HERB ROASTED CHICKEN**
Wild Mushroom Risotto | Asparagus | Au Jus
- \$80/person* **8 HOURS BRAISED SHORT RIBS**
Mashed Potatoes | Roasted Root Vegetables | Merlot Jus
- \$80/person* **PRIME TENDERLOIN**
Potato Rosti | Sweet Peppers | Spinach | Red Wine Jus
- \$75/person* **MISO GLAZED CALIFORNIAN SEA BASS**
Wilted Swiss Chard | Chive Mash | Roasted Shallots
Citrus Beurre Blanc
- \$55/person* **GREEN RISOTTO** ^{V | GF}
Asparagus | Peas | Morels | Parmesan Shavings
- \$70/person* **PAN-SEARED SALMON**
Roasted Baby Potatoes | Haricots Verts | Beurre Blanc
Fried Capers
- \$55/person* **SPINACH & ROASTED GARLIC RAVIOLI**
Broccolini | Marinara Sauce

DESSERTS

- \$14/person* **TIRAMISU**
Vanilla Sauce | Blackberries
- \$14/person* **CHEF'S FAVORITE CHOCOLATE CAKE**
Ganache Frosting | Raspberries
- \$14/person* **TRADITIONAL NEW YORK-STYLE CHEESECAKE**
Blueberry Compote
- \$15/person* **PASSION FRUIT BERRY SHORTCAKE**
Whipped Cream

(V) Vegetarian | (N) Contains Nuts or Traces of Nuts | (GF) Gluten Free

Plated Dinner with a 3 course minimum with maximum of 1.5 hours of service

Includes Coffee and Selection of Hot Teas, Warm Rolls and Butter

Highest Entrée Price Prevails | Limit (3) Entrée Choices including Vegetarian

Prices are based on a minimum of 25 people. A one-time fee of \$250 will apply for parties less than 25. Prices do not include 6% event fee, 23% service fee or applicable sales tax. Prices and fees are subject to change.

DESSERT BUFFET

MINI DESSERT BUFFET

\$29/person

Choice of (3) Three Mini Desserts

\$34/person

Choice of (4) Four Mini Desserts

\$39/person

Choice of (5) Five Mini Desserts

\$44/person

Choice of (6) Six Mini Desserts

FRENCH MACAROONS

MINI CANNOLI

SHOOTERS

Tiramisu | Chocolate Mousse

Panna Cotta (Coconut, Mango, Raspberry)

MINI TARTS

Pecan | Peach | French Apple | Crème Brûlée

Ganache (Caramel, Raspberry, Peanut Butter, Plain)

MINI CHEESECAKE

New York | Pumpkin | Raspberry | Green Tea | Dark Chocolate

BEVERAGES

\$18/person

\$16/person

\$16/person

\$17/person

\$13/person

\$11/person

\$11/person

\$9/person

\$8/person

HOSTED CONSUMPTION BAR

SIGNATURE

PREMIUM BRANDS

HOUSE WINES

CORDIAL SERVICE

IMPORTED & MICROBREWERY BEERS

DOMESTIC BEER

NON-ALCOHOLIC BEER

MINERAL WATER | SPARKLING WATER

SOFT DRINKS | STILL WATER

SIGNATURE LIQUORS

Absolut Vodka | Bombay Sapphire Gin | Bacardi Superior
Jose Cuervo Silver Tequila | Johnnie Walker Black Label
Jack Daniel's | Crown Royal | Hennessy VSOP

PREMIUM BRAND LIQUORS

Tito's Vodka | Beefeater Gin | Cruzan Rum | Sauza Silver Tequila
Johnnie Walker Red Label | Jim Beam Whiskey | Hennessy VS
Seagram's Seven Crown

IMPORTED & MICROBREWERY BEERS

Corona | Anchor Steam | Sierra Nevada | Blue Moon
Crispin Cider | The City IPA

DOMESTIC BEERS

Budweiser | Bud Lite

NON-ALCOHOLIC BEERS

Clausthaler Non-Alcoholic

All bars are subject to Bartender

Bar Attendant Labor Charge @ \$250 for a minimum of two (2) hours

There is a \$50 overtime charge per Bartender

Cash Bar available at prevailing cash bar pricing

Prices are based on a minimum of 25 people. A one-time fee of \$250 will apply for parties less than 25. Prices do not include 6% event fee, 23% service fee or applicable sales tax. Prices and fees are subject to change.

BAR PACKAGES

HOSTED SOFT BAR

Domestic Beers | House Wines | Soft Drinks | Mineral Water

\$30/person

1 HOUR

\$40/person

2 HOURS

\$45/person

3 HOURS

HOSTED OPEN PREMIUM BAR

Premium Liquor | Imported & Microbrewery Beers

Domestic Beers | House Wines | Soft Drinks | Mineral Water

\$35/person

1 HOUR

\$45/person

2 HOURS

\$50/person

3 HOURS

HOSTED OPEN SIGNATURE BAR

Signature Liquor | Imported & Microbrewery Beers

Domestic Beers | House Wines | Soft Drinks | Mineral Water

\$40/person

1 HOUR

\$50/person

2 HOURS

\$60/person

3 HOURS

*selections on
page 24*

SIGNATURE LIQUORS

PREMIUM BRAND LIQUORS

IMPORTED & MICROBREWERY BEERS

DOMESTIC BEERS

NON-ALCOHOLIC BEERS

All bars are subject to Bartender

Bar Attendant Labor Charge @ \$250 for a minimum of two (2) hours

There is a \$50 overtime charge per Bartender

Prices are based on a minimum of 25 people. A one-time fee of \$250 will apply for parties less than 25. Prices do not include 6% event fee, 23% service fee or applicable sales tax. Prices and fees are subject to change.

WINE LIST

WHITES

PINOT GRIS

\$50/person A to Z

SAUVIGNON BLANC

\$56/person Peju

\$45/person Y3

CHARDONNAY

\$68/person Byron

\$54/person Buehler

\$50/person Complicated

REDS

CABERNET

\$67/person Fortress

\$54/person Seven Hills

\$51/person Matchbook

PINOT NOIR

\$67/person Maison L'Envoye

\$54/person Angeline

\$51/person The Crusher

MALBEC

\$52/person Graffito

ZINFANDEL

\$62/person Opolo

\$52/person Sin Zin

All bars are subject to Bartender

Bar Attendant Labor Charge @ \$250 for a minimum of two (2) hours

There is a \$50 overtime charge per Bartender

Wines are selected from local, boutique estates

Prices are based on a minimum of 25 people. A one-time fee of \$250 will apply for parties less than 25. Prices do not include 6% event fee, 23% service fee or applicable sales tax. Prices and fees are subject to change.

ADDITIONAL INFO & SERVICES

250 labor fee
\$250, 2 hrs/butler
\$250, 2 hrs/waiter
\$250, 2 hrs/bartender
\$250, 2 hrs
\$250, 2 hrs
\$150, 2 hrs/attendant
\$150, 2 hrs/cashier
\$50/hour/agent
*\$6/person (plus
service fee & tax)*
*\$25/liter (plus
service fee & tax)*
\$50/hour/attendant

\$150/meal

\$500/room

BARTENDER | SERVER CHARGES | SECURITY

UNDER 25 GUESTS

BUTLER PASSING CHARGE

WAITER CHARGE

BARTENDER CHARGE

CARVER CHARGE

CHEF CHARGE

COAT CHECK ATTENDANT

CASHIER

SECURITY GUARD

CAKE CUTTING CHARGE

WINE CORKAGE

LABOR OVERTIME

Butler, Waiter, Bartender, Carver, Chef, Coat Check Attendant,
Cashier & Security Guard

FOOD LABELS

CUSTOM FOOD LABELS

MISCELLANEOUS

ON-SITE ROOM SET-UP CHANGE

ADDITIONAL INFO & SERVICES

\$1.50/item
(handout or gift bag)

\$1.50/door/day

\$3.50/room/day

\$4.50/room/day

as quoted by
Catering/CS Manager

\$1,000

\$100/banner
\$500/channer/day

no charge
inquire with PSAV

ROOM DROP

HANDOUTS & GIFT BAGS AT THE FRONT DESK
(Maximum of 2)

ROOM DROP (Outside room or hung on the door)
Letters, door hangers or gift bags

ROOM DROP (Inside room)
In non-specific location, boxes, gift bags, back packets, etc.

ROOM DROP (Inside room)
Name specific and/or specific location set-up, boxes, gift bags, back packets, etc.

ROOM DROP (Special requests)
Items needing assembly, special needs, heavy items or oversized items

FIBER OPTIC OUTSOURCING

OUTSOURCE OF INSTALLATION OF FIBER OPTIC
(Does not include cost of outside vendor)

ENGINEERING CHARGES

BANNER HANGING
CONVENTION CHANNEL RENTAL (Client to provide two DVDs)

TELEPHONE

HOUSE PHONE
SPEAKER PHONE/POLYCOM/DID LINE

ADDITIONAL INFO & SERVICES

PROGRAM DETAILS AND DEADLINES FOR MENU SELECTIONS

Complete Program details of the event are due to the hotel 30 days in advance of the arrival of the first scheduled event. *Program Details consist of the following:*

- Banquet Menu Selections for Scheduled Events
- Function Space Set up
- AV and Internet Needs
- Cut-Off for Rooming List or Individual Call in reservations (*unless otherwise noted in the contract*)
- Completed Program Details Sheet

The following schedule will be provided by your Catering/Convention Service Manager to assure accuracy in ordering and preparing for the banquet events:

- (30) days in advance of the first scheduled event: Program Details are due
- (20) days in advance of the first scheduled event: Final Menu Selections are due
- (14) days in advance of the first scheduled event: Final Signed Banquet Event Orders are due
- (3) Working Days: Final Guarantee of Attendance is due by 11am PST

A delay in receiving these Selections may result in additional fees applied to the Banquet Event Order as Room Rental. *The following fee schedule will apply if Program Details are provided:*

- (21) days in advance of the first scheduled event: \$250 fee will be applied
- (14) days in advance of the first scheduled event: \$500 fee will be applied

The following fee schedule will apply to Final Signed Banquet Event Orders Returned:

- (11) days in advance of the first scheduled event: \$250 fee will be applied
- (9) days in advance of the first scheduled event: \$500 fee will be applied
- (7) days in advance of the first scheduled event: \$750 fee will be applied

ADDITIONAL INFO & SERVICES

REVISIONS TO BANQUET EVENT ORDERS

Upon receiving the Signed Banquet Event Orders, you are allowed (1) revision of the Banquet Event Orders. This revision can be up to (20) days in advance of the first scheduled event.

Each additional revision in excess of (1) will be made Monday thru Friday from 8am to 5pm at the following charges and added to the Banquet Event Order as Room Rental:

- \$100 per hour for a minimum of (2) Hours

GUARANTEES

Attendance must be confirmed three (3) working days prior to your event (*4 days for split entrees*). Upon request, the Hotel will prepare 3% over the guarantee for plated meals and set for 3% over. If the count is increased less than 48 hours, same meals may not be guaranteed. If guarantee is not provided within (3) working days prior to your event, the original agreed attendance will be selected as your guarantee.

TAX & SERVICE CHARGE

California Sales Tax of 8.50% (*subject to change*), will be added to all food, beverage, audio visual, meeting room rental with food in room and service charges.

16.25% tax (*subject to change*) is charged on room rental only events (*no food or beverage*).

A service charge of 23% (*subject to change*) and a 6% event fee (*subject to change*), will be added to room rental, food and beverage functions, taxable at 8.50%.

AUDIO VISUAL

Arrangements for audio visual, power drops, speaker phone/polycom/DID line and internet may be made directly through our in-house preferred vendor, PSAV Audio Visual, by calling 415-974-8757. You may also order your audio visual needs with your Catering/Convention Services meeting planner. A full audio visual brochure is available upon request.

Should you decide to supply your own AV equipment, there is an additional fee that will be applied. This fee ensures that the Hotel will have staff on site to assist in any last minute needs you may have.

ADDITIONAL INFO & SERVICES

SHIPPING & STORAGE

Storage arrangements for exhibit drayage must be made with an off property exhibit company for move-in day of the exhibit and removal on the move-out day. Small package delivery will be accepted no more than 3 days prior to your event. Removal of all Property is the responsibility of the guest. The Hotel will not assume any responsibility for any unattended, sealed or unaddressed boxes left in the Hotel. *The Fee for in-bound packages are as follows:*

- 0-30 lbs: \$15 per package for in-bound delivery only
- 31-99 lbs: \$50 per package for in-bound delivery
- Pallet: \$150 per pallet for in-bound delivery

All out-bound packages are serviced through PSAV. Please contact PSAV for pricing.

Loading Dock Elevator Dimensions are 5' width x 7' height x 6' depth, with a 4,000 lb weight capacity and a 13' loading dock clearance. It is located on Stevenson and connected to the Jessie Square Parking Garage. The loading dock is located to the left; the parking garage is located to the right.

Freight Elevator Door Opening Dimensions are 47.5" width x 83.5" height. Its cab interior dimensions are 67" width x 88.5" length x 95.5" height, with a 4,000 lb weight capacity.

Loading Dock Hours of Operation with Receiving Personnel are Monday-Friday from 7:00am-3:00pm. For after hour deliveries, contact Catering/Convention Service Representative.

Loading In/Out hours at Jessie Square Parking Garage are Monday-Friday from 5:00am-11:00pm and Saturday-Sunday from 6:00am-11:00pm.

PODIUM & PODIUM SIGNAGE DIMENSIONS

Podium is 25" width x 46" height x 23¼ deep with a 4.5" base. Podium Signage is 20"width x 8" height.

CALIFORNIA NO SMOKING POLICY

The California Occupational Safety and Health Act of 1973 states that smoking is prohibited in public areas of the Hotel; this includes meeting/function rooms, pre-function rooms, restaurants or bars.