Weddings at the Mark

WEDDING CATERING MENU

CONGRATULATIONS ON YOUR ENGAGEMENT!

We know this is an exciting time in your life and we thank you for your consideration as the host venue for your upcoming wedding. Whether you are looking to host your wedding ceremony and reception or want to plan an entire weekend of events for your friends and family, the InterContinental Mark Hopkins San Francisco will bring your dreams to life in our beautiful Nob Hill oasis.

Be inspired by all elements, from fabulous floral arrangements, specialty table linens, butler passed bubbly and canapés by white gloved servers, to the first bite of decadent designer wedding cake, and the pulsating dance beats. Let our planning experts guide you along the way and our culinary connoisseurs wow your guest's palates with sumptuous cuisine.

Prior to your wedding day your Wedding Specialist will conduct a menu tasting based on your preferences. From there your wish is our delight. Our internationally trained culinary and beverage experts are pleased to assist in creating a unique menu that suits your personal style, from action stations at your reception to multi-course plated dinners.

Our commitment is simple, to deliver at your side service and authentic and enriching experiences so that your planning process and wedding will be well taken care of. We strive to work graciously with you every step of the way to ensure that your wedding reflects your own personal style and that from start to finish, the end result will be nothing short of spectacular. Whether you need advice on wedding vendors, diagrams, or simply have questions about dinner menu selections, we are honored that you have allowed us to be an essential part of your special day.

Included in all weddings celebrated at the InterContinental Mark Hopkins San Francisco:

- Complimentary Menu Tasting for the Couple, and up to two additional guests*
- Dance Floor, Staging, Head or Sweetheart Table, Cake Table, Guest Tables, and Cocktail Tables
- (4) Candle Votives per Guest Table
- Additional Votives at Cocktail Tables, Cake Table, and Head or Sweetheart Table
- Mark Hopkins Silver Charger Plates
- Champagne Linens & White Napkins
- Chiavari Chairs
- Complimentary Suite for Couple on wedding night
- Discounts on sleeping rooms for wedding guests

**Weddings with (125) Guests or more only*

Weddings at the Mark

GENERAL INFORMATION

Food, Beverage, and Wine

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel.
Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied and/or prepared by a third party without the hotel's written approval. The InterContinental Mark Hopkins San Francisco is required to abide by the regulations enforced by the California State Liquor Commission, and as such, it is the policy of the Hotel that any outside beverage may not be brought onto the premises. Your Catering/Convention Services Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

Service Charge and Taxes

All food and beverage charges, unless otherwise specified, are subject to our customary 22% taxable banquet service charge. Food and beverage is subject to applicable San Francisco County Sales Tax.
In the event that your organization is tax-exempt, we are required by law to have a copy of your current California Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

Method and Conditions of Payment

A minimum non-refundable deposit of 30% is required for all functions, with the balance payable no later than 72 business hours prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

Audio-Visual Equipment

Encore is our on-site audio-visual provider, and has a dedicated staff of professionals available to assist you. They can provide an extensive range of audio and visual services, including equipment, technical assistance, sound and lighting systems, video production, and multi-image production and programming.
A 22% service charge and an applicable tax is added to all audio-visual services.

Weddings at the Mark

GENERAL INFORMATION

Menu Selection

To assure the availability of menu items, your selections must be submitted to the Catering/Convention Services Department three weeks prior to your scheduled event. Custom menus should be discussed directly with your Catering or Convention Services Manager.

Should you decide to provide your guests with more than one Entrée selection for a plated meal, the higher Entrée price will be applicable for each selection, and an exact Entrée count must be provided to the hotel at least three business days in advance of the event. Place cards are required to designate Entrée selections to the banquet staff.

Menu Tasting

Menu tastings are provided complimentary for Weddings of (125) guests or more. We offer tastings Wednesday, Thursday, and Friday 11:00 am – 1:00 pm. Two weeks in advance scheduling is required. Limit (3) persons. Tastings are limited to lunch/dinner items (no hors d'oeuvres can be tasted). Event Manager will be available at the tasting along with the Chef. For events below (125) guests, complete menu planning will be provided – a tasting can be arranged at the retail cost of the menu.

Linens

The InterContinental Mark Hopkins San Francisco provides floor-length Champagne Linens & White Napkins. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music, and specialty items. We have a wide range of recommended vendors for these services. Ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Convention Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

Lost and Found

The InterContinental Mark Hopkins San Francisco does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during, or following patron's event.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your guests, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

Weddings at the Mark

GENERAL INFORMATION

Security

The InterContinental Mark Hopkins San Francisco will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Convention Services Manager can assist you in arranging for hotel security officers. All events that include a minimum of 25 minors must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on hotel premises even if water based. In the event that a guest is found with one of these items. There will be a $1,000.00 penalty in addition to any compensation the hotel needs to give to other guests or parties in consequence of any activation. Note: No armed security is allowed in the hotel, excluding law enforcement and federal officers.

Smoking Laws

San Francisco law states that all public buildings are to be smoke-free.
InterContinental Mark Hopkins San Francisco is a non-smoking Hotel.

Shipping and Storage

Due to limited storage, packages should not arrive more than (3) days prior to your event.

The following handling rates will apply:

- 1 to 50lbs. - $15.00 per box
- Over 51lbs. - $30.00 per box
- PALLETS - $200.00 per pallet

Boxes arriving more than (3) days prior to meeting dates and stored more than (3) days past meeting dates are subject to an additional charge based on the above weight schedule per day.

Boxes are to be addressed with and formatted as follows:

- Client Name
- Hold For: Event Name & Date(s)
- Attention: Catering Manager's Name
- **InterContinental Mark Hopkins**
  999 California Street, San Francisco, CA 94108
- # of Boxes (1 of 5, 2 of 5, etc.)

Package return procedures and rates available upon request.

Weddings at the Mark

DRIVING INSTRUCTIONS AND PARKING OPTIONS

From South Bay (SFO, Santa Clara, San Jose, Carmel, Monterey)

Take US-101 N to San Francisco.
Take exit 2 for Fourth St., and make a slight left at Bryant St.
Turn left at 3rd St., and make a slight right at Kearny St.
Turn left at California St.

From North Bay (Marin, Sausalito, Tiburon, San Rafael)

Take US-101 S over the Golden Gate Bridge to San Francisco.
Take Lombard St./Downtown exit.
Turn right on Gough St.
Turn left on California St.

From East Bay (Oakland, Berkeley, Sacramento, Lake Tahoe, Reno)

Take I-80 toward San Francisco.
Cross the Bay Bridge and exit 2C for Fremont St. (toward Golden Gate Br/US-101 N).
Slight right at Front St.
Turn left at California St.

Hotel Parking

We offer discounted valet parking during your event for your guests' convenience
Based on availability. Excludes overnight stays.

Area Parking Garages

Crocker Garage

1045 California St. (between Mason & Taylor St)
415-346-5565

Masonic Temple Garage

1101 California St. (at Taylor St)
415-474-1567

Grace Cathedral Garage

1051 Taylor St. (between California & Sacramento St)
415-346-9156

*Business hours and rates may vary in different seasons.

Weddings at the Mark

ADDITIONAL SERVICES AND LABOR FEES

Wait-Persons

Wait-staff are scheduled for a 3-hour period for breakfast and lunch,
a 4-hour period for receptions and dinner, including setup and breakdown.
Any overtime will be $50.00 per wait-person per hour or fraction thereof.

Carvers and Chefs

May be required for some menu items and stations.
Charged at $275.00 each for a maximum of two hours.
The city of San Francisco recommends (1) per (75) guests.

Bartenders and Beverage Attendants

Bartenders and Beverage Attendants are scheduled for a 3-hour shift.
Any additional hours will be charged at $75.00 per hour per bartender/attendant.
We recommend (1) Bartender / Beverage Attendant for each (100) guests.

Beverage Attendant (3 Hours) *No hard liquor served*	$125.00/ea	**Dessert Cutting/Plating Fee (per person)**	$8.00/pp
Bartender Fee (3 Hours) *Required for hard liquor*	$325.00/ea	**Uniformed Carver (2 Hours) (1 per 75 guests)**	$275.00/ea
Beverage Attendant Overtime *After 3 Hours*	$75.00/hr/ea	**Uniformed Chef (2 Hours) (1 per 75 guests)**	$275.00/ea
Bartender Overtime *After 3 Hours*	$75.00/hr/ea	**Coat Check Attendant (1 per 200 guests)**	$250.00/ea
Tip Jar Removal Fee (per bartender) *If Requested*	$75.00/ea	**On-Site Room Set Change (per incident)**	$150.00
Butler Passing Fee (1 Hour)	$75.00/ea	**Security Agent (per agent)**	$75.00/hr

Overtime and labor fees cannot be waived. Labor fees are subject to 8.625% Tax.

Weddings at the Mark

BRUNCH RECEPTION

Brunch buffets come with Freshly Brewed Regular & Decaf Coffee, Assorted Hot Teas, and Choice of (2) Chilled Juices: Orange, Grapefruit, Cranberry, V-8 or Tomato served tableside

SAN FRANCISCO

Chef's Selection of Breakfast Pastries and Muffins VG

Sweet Creamery Butter, Preserves and Marmalade

Seasonal Locally-Grown Assorted Melons and Berries V | GF

Honey Yogurt Parfaits, Homemade Granola VG | GF

Petit New York Style Bagels, Assorted Cream Cheeses VG

Pacific Smoked Salmon, Capers, Lemons, Red Onions GF

Sweet Pepper-Onion Signature Breakfast Potatoes V | GF

Maple Pepper Smoked Bacon and Chicken Apple Sausage GF

CHOOSE 1: Eggs Benedict | Scrambled Eggs, Snipped Chives | Seasonal Vegetable Frittata VG

CHOOSE 1: Brioche French Toast | Belgian Waffles | Buttermilk Pancakes VG

Whipped Butter, Warm Vermont Maple Syrup

$75 per person

MARK HOPKINS

Chef's Selection of Breakfast Pastries and Muffins VG

Sweet Creamery Butter, Preserves and Marmalade

Seasonal Locally-Grown Assorted Melons and Berries V | GF

Honey Yogurt Parfaits, Homemade Granola VG | GF

Petit New York Style Bagels, Assorted Cream Cheeses VG

Organic Scrambled Eggs, Snipped Chives VG | GF

Maple Pepper Smoked Bacon and Chicken Apple Sausage GF

Breakfast Potatoes, Rosemary and Thyme V | GF

$70 per person

2-HOUR BREAKFAST BAR

Bloody Mary's, Mimosa's, House Sparkling Wine, House Wine,
Imported and Domestic Beers, Mineral Waters, Soft Drinks
$42 per person

Bartender Required - $275 per Bartender
(1) Bartender Recommended for each (100) guests

V Vegan
VG Vegetarian
GF Gluten-Free

Weddings at the Mark

RECEPTION STATIONS

WINE COUNTRY SAMPLER

Assorted Imported and Domestic Artisanal Cheeses
Local and International Cured and Smoked Meats
Seasonal Accompaniments, Assorted Mustards, In-House Harvested Honey
Focaccia, and Sliced Baguette
$42 per person

GREEK MEZZE

Hummus, Baba Ghanoush, Tabouleh V
Roasted Eggplant, Grilled Artichokes, Marinated Peppers, Olives and Feta VG
Pita and Focaccia
$30 per person

FISHERMAN'S WHARF GF

Raw Bar on Ice
Local Oysters, Tamales Bay Clams, Jumbo Prawns, Crab Claws, Green Lip Mussels
Lemon Wedges, Spicy Cocktail Sauce, Remoulade Sauce
$60 per person

SAN FRANCISCO SLIDERS (CHOOSE 3)

- Fried Chicken Slider, Roasted Poblano Aioli, Shredded Cabbage, Pickles
- Cubano Sliders, Ham, Swiss Cheese, Pickles, Mustard
- Beef & Bacon Slider, Cheddar Cheese, Lettuce, Tomato, House Burger Sauce
- Grilled Portobello Mushroom & Eggplant Slider, Garlic Aioli, Arugula VG

$40 per person

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Weddings at the Mark

BUTLER PASSED
COLD HORS D'OEUVRES

Minimum of 25 pieces per item

Fig Tart, Pine Nut Mascarpone VG

Marin County Brie Crostini, Pear VG

Caramelized Onion, Blue Cheese Tartlet VG

Bocconcini Mozzarella, Toy Box Tomatoes, Pesto VG | GF

Goat Cheese Truffle, Caramelized Walnuts VG

Wild Mushroom Profiterole, Balsamic Glaze VG

Roasted Pepper Hummus, Naan V

$10 per piece

Ahi Tuna Poke, Black Sesame Cone

Apple Smoked Bacon, Shrimp, Tomato, Crostini

Dungeness Crab Salad Tartlet

Chipotle Marinated Shrimp Skewers GF

San Daniele Prosciutto Wrapped Melons GF

Smoked Duck, Cilantro, Plum Sauce, Brioche Point

Shrimp Cocktail GF

$13 per piece

Smoked Salmon, Crème Fraîche, Fried Capers, Pumpernickel

Chilled Lobster Medallion, Artichoke Mousse, Wonton Cup

Vichyssoise, Salmon Caviar, Chives GF

Spicy Avocado Deviled Eggs VG | GF

$15 per piece

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BUTLER PASSED
HOT HORS D'OEUVRES

Minimum of 25 pieces per item

Chicken Mini Quesadilla, Pico De Gallo

Mushroom Cap Florentine VG

Risotto Arancini, Basil Aioli VG | GF

Vegetable Spring Rolls, Chili Dipping Sauce VG

Spanakopita, Marinara Sauce VG

Wild Mushroom Vol au Vent VG

Indian Vegetable Samosa, Tamarind Dipping Sauce VG

Smoked Bacon, Blue Cheese, Wrapped Date GF

$11 per piece

Kobe Beef Slider, Truffle Aioli, Butter Lettuce, Tomato, Brioche Bun

Jumbo Prawns, Pancetta GF

Traditional Meatball, Marinara Sauce GF

Sesame Chicken Skewers, Apricot Honey Mustard Sauce GF

Mini Chicken Tinga Tostadas, Cotija, Pickled Onion, Salsa Negra GF

$13 per piece

Moroccan-Spiced Lamb Chops, Rosemary Jus GF

Sea Scallop Wrapped, Maple Bacon GF

Dungeness Crab Cakes, Lemon Aioli

Lobster Quiche

$15 per piece

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PLATED DINNER

Served with Signature Rolls, Sweet Creamery Butter,
Freshly Brewed Regular & Decaf Coffee, and Selection of Teas

Includes choice of Starter and (2) Protein Entrées and (1) Vegetarian Entrée

STARTERS

Select One - Soup or Salad

SOUPS

Fire Roasted Tomato Soup, Grilled Cheese Bite VG

Corn & Crab Chowder GF

Creamy Lobster Bisque, Saffron Rouille, Chive GF

White Bean Soup V | GF

SALADS

Marinated Baby Mozzarella, Vine-Ripened Tomatoes, Fresh Basil, Balsamic Vinaigrette VG | GF

Salinas Baby Greens, Toy Box Tomatoes, Feta Cheese, Crispy Shallots, Citrus Vinaigrette VG | GF

Wild Arugula, Shaved Manchego Cheese, Dried Cranberries, Candied Walnuts, Champagne Dressing VG | GF

Wedge Salad, Toy Box Tomatoes, Bacon Lardons, Point Reyes Blue Cheese Dressing GF

ADDITIONAL COURSES

» Two Starters (Soup & Salad) - **$15 per person**

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PLATED DINNER

APPETIZERS
(OPTIONAL)

Buffalo Burrata Cheese VG | GF
Golden Beefsteak Tomatoes, Roasted Red Pepper Coulis, EVO, Fleur de Sel
Add $20 per person

Hamachi Crudo GF
Wakame Salad, Wasabi Aïoli, Micro Basil, Citrus Yuzu
Add $26 per person

Dungeness Crab Cake
Meyer Lemon Aïoli, Micro Watercress
Add $24 per person

Gambas al Ajillo
Shrimp, Garlic, Sherry Wine, Smoked Paprika, Grilled Baguette
Add $22 per person

Quattro Formaggi Ravioli VG
Brown Butter, Shaved Parmesan
Add $20 per person

INTERMEZZO
(OPTIONAL)

SORBET V | GF
(SELECT 1)

- Blackberry
- Huckleberry
- Meyer Lemon
- Watermelon & Jalapeño
- Cucumber & Lime

Add $12 per person

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Weddings at the Mark

PLATED DINNER

ENTRÉES

Select up to Two Protein Entrées and One Vegetarian Entrée

SEAFOOD

Seared King Salmon | Braised Fennel, Red Potato Croquette, Citrus Beurre Blanc GF
$110

Charred Alaskan Halibut | Haricot Verts, Celeriac Mashed Potato, Champagne Beurre Blanc GF
$115

Herb-Crusted Sea Bass | Baby Bok Choy, Shitake Sticky Rice, Ponzu Sauce
MP

POULTRY

Oven Roasted Chicken | Polenta Cake, Vegetable Succotash, Herb Jus GF
$105

Stuffed Free-Range Chicken Breast GF
Roasted Red Pepper, Taleggio Cheese, Fine Herbs, Green Pea Risotto, Basil Cream Sauce
$110

Petaluma Crispy Duck Breast | Wild Mushroom Ragoût, Creamy Risotto, Sour Cherry Gastrique GF
$120

MEAT

Oven-Roasted Rack of Lamb
Dijon-Herb Crust, Potato Leek Cake, Broccolini, Rosemary Jus
$130

New York Strip Steak GF
Duchess Potatoes, Seasonal Vegetables, Herb Roma Tomato, Green Peppercorn Sauce
$120

All-Night Braised Beef Short Rib GF
Herbed Potato Purée, Au Blanc Vegetables, Sauce Bordelaise
$122

Seared Filet Mignon GF
Truffle Potato Au Gratin, Butter Asparagus, Cabernet Demi
$125

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PLATED DINNER

ENTRÉES

Select up to Two Protein Entrées and One Vegetarian Entrée

DUETS

Grilled Medallion of Beef & Butter Poached Lobster Tail GF
Rubicon Potato, Sweet Corn, Tiny Tomatoes, Cabernet Sauvignon Reduction
$MP

New York Strip Steak & Sea Bass GF
Basil Mousseline Potatoes, Seasonal Vegetables, Pinot Noir Reduction
MP

Braised Short Rib & Grilled Prawn GF
Polenta Cake, Baby Vegetables, Balsamic Reduction
$140

Filet Mignon & Halibut GF
Haricot Verts with Fresh Herbs de Provence, Braised Fingerling Potatoes with Shallots,
Roasted Garlic Port Wine Sauce
$MP

VEGETARIAN VG

Butternut Squash Ravioli | Brown Butter Sage, Pine Nuts

Wild Mushroom Risotto | Asparagus Salad, Port Reduction GF

VEGAN V

Ratatouille GF
Roasted Portobello, Zucchini Squash, Roasted Pepper, Spinach, Aged Balsamic Reduction

Miso Marinated Tofu | Rice Noodles, Stir Fried Vegetables

Tempura Tofu | Sesame Enoki, Baby Bok Choy, Sweet Soy Sauce

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PLATED DINNER
DESSERTS

Select One Option Below

»PLATED DESSERT VG

$16 per person - Choice of One Dessert for the entire party

Classic Crème Brûlée GF
Chocolate Cigar, Fresh Blueberries

Cappuccino Mascarpone Torte
Thyme Orange Reduction

Berry Trifle
Raspberry Mousse

Chocolate Hazelnut Streusel
Hazelnut Brownie

Dessert Trio
Chocolate Brownie Cake
Passion Fruit Crème Caramel
Tropical Fruit Tart

Milk Chocolate Praline, Mocha Cake
Hazelnut Sauce

New York Cheesecake
Berry Compote

Black Forest Cake
Espresso Drizzle

»BRING YOUR OWN DESSERT

Cutting/Plating Fee - $8 per person

»DESIGNER CAKE

Pricing at the discretion of the vendor
+ Cutting/Plating Fee - $8 per person

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BUTLER PASSED
LATE NIGHT GOODIES

Minimum of 25 pieces per item

SAVORY

Select Three - $35 per person

- Beef Slider, Garlic Aioli, Tomato, Boston Lettuce
- Italian Herb Meatball Slider, Provolone, Heirloom Tomato Sauce
- Buffalo Chicken Slider, Buttermilk Ranch, Bibb Lettuce
- Miniature Cuban Sandwich, Thinly Sliced Pork, Pickles, Swiss, Mustard
- Truffle Mac & Cheese Croquettes VG
- Indian Vegetable Samosa, Tamarind Dipping Sauce VG
- Assorted Dim Sum, Soy Sauce
- Traditional Grilled Cheese, Sharp Cheddar, Havarti, Butter Toasted Sourdough VG

SWEETS VG

Select Three - $30 per person

- Bittersweet Chocolate Mousse, Raspberry Jelly in Chocolate Wafer Cup
- Lemon Meringue Cone
- Chocolate Raspberry Truffle Tart
- Pana Cotta Spoon, Berry Compote GF
- Mini S'mores
- Chocolate Dipped Cheesecake Popsicle
- French Macarons GF

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HOSTED CONSUMPTION BAR (Per Drink)

House Brands	$15.00	House Wines	$15.00	Domestic Beers	$11.00
Premium Brands	$18.00	House Sparkling Wine	$15.00	Non-Alcoholic Beers	$11.00
Superior Brands	$20.00	Imported Beers	$11.00	Mineral Waters	$8.50
Cordial Service	$18.00	Microbrewery Beers	$11.00	Soft Drinks	$8.50

A Labor Fee of $175.00 will be applied for consumption less than $500.00 (exclusive of service and tax)

WINE SERVICE + SPARKLING WINE TOAST (Per Person)(2 Hours)

House Wine Service During Dinner & House Sparkling Wine Toast $25.00

HOSTED BAR (Per Person)

Minimum of 50 Guests

	House Brands	Premium Brands	Superior Brands
(1) One Hour	$33.00	$35.00	$39.00
(2) Two Hours	$46.00	$49.00	$53.00
(3) Three Hours	$58.00	$62.00	$66.00
(4) Four Hours	$69.00	$74.00	$78.00

Includes either House, Premium, or Superior Brands, Imported and Microbrewery Beers, Domestic and Non-Alcoholic Beers, House Wines, Assorted Mineral Waters, Soft Drinks and Juices.

HOSTED SOFT BAR (Per Person)

Minimum of 50 Guests

(1) One Hour: $29.00 (2) Two Hours: $39.00 (3) Three Hours: $49.00 (4) Four Hours: $59.00

Includes House Wines, Imported and Domestic Beer, Mineral Waters, and Soft Drinks.

HOSTED NON-ALCOHOLIC BAR (Per Person)

(1) One Hour: $12.00 (2) Two Hours: $23.00 (3) Three Hours: $33.00 (4) Four Hours: $42.00

Includes Mineral Waters, Soft Drinks, Ginger Ale, Tonic Water, and Club Soda

NO-HOST "CASH" BAR

Applicable Sales Tax Included in Prices Below

House Brands	$17.00	House Wines	$17.00	Domestic Beers	$13.00
Premium Brands	$20.00	House Sparkling Wine	$17.00	Non-Alcoholic Beers	$13.00
Superior Brands	$22.00	Imported Beers	$13.00	Mineral Waters	$10.50
Cordial Service	$20.00	Microbrewery Beers	$13.00	Soft Drinks	$10.50

Bartender Fees are $325.00 per bartender for the first 3 hours (Required for hard liquor)
Beverage Station Attendant Fee is $125.00 for the first 3 hours (No hard liquor served)
Bartender and Beverage Attendant fees cannot be waived.

Tip Jar Removal Fee is $75.00 per bartender (if requested)

Bartender/Beverage Attendant Overtime is $75.00 per hour per attendant.
Overtime fees cannot be waived.

One Bartender/ Beverage Station Attendant recommended for each one hundred guests.

Please ask your Catering Sales Manager about upgrading your wine selection

House Brands:	Jim Beam Whiskey	Hennessy VS Cognac
	New Amsterdam Gin	Cruzan Rum
	Dewars Scotch	Corazón Blanco Tequila
	New Amsterdam Vodka	Tullamore Dew Irish Whiskey
Premium Brands:	Maker's Mark Bourbon	Jack Daniels Whiskey
	Tanqueray Gin	Hennessy VS Cognac
	Johnnie Walker Black Label Scotch	Cruzan White Rum
	Tito's Vodka	Patron Silver Tequila
	Ketel One Vodka	
Superior Brands:	Buffalo Trace Small Batch Bourbon	Hennessy VSOP Cognac
	The Botanist Gin	Mount Gay Rum
	Ketel One Vodka	Don Julio Silver Tequila
	Grey Goose Vodka	Jameson Whiskey
	Glenmorangie 10yr Scotch	

Imported Beer
Heineken, Modelo Especial, and Stella Artois

Microbrewery Beer
Lagunitas IPA, Firestone Walker 805

Domestic Beer
Trumer Pils and Bud Light

Non-Alcoholic Beer
Heineken 0.0

Still and Sparkling Water
Soft Drinks
Coke, Diet Coke, Sprite
Ginger Ale, Tonic Water, Club Soda

INTERCONTINENTAL®

MARK HOPKINS SAN FRANCISCO

InterContinental Mark Hopkins San Francisco
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