



INTERCONTINENTAL®  
MARK HOPKINS SAN FRANCISCO®



CATERING MENU

# CATERING

InterContinental Mark Hopkins San Francisco

## INTERCONTINENTAL CATERING MENU

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply browse through our menus to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY    **V**    Vegan  
          **VG**    Vegetarian  
          **GF**    Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# BREAKFAST BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests

All Breakfast Buffets come with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas,  
CHOICE OF (2) Chilled Juices: Orange, Grapefruit, Cranberry, V-8 or Tomato.

## 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

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# BREAKFAST BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

All Breakfast Buffets come with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas,  
CHOICE OF (2) Chilled Juices: Orange, Grapefruit, Cranberry, V-8 or Tomato.

## MISSION

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**

Breakfast Burrito, Scrambled Eggs, Jack Cheese, Roasted Peppers, Onions **VG**

Served with Roasted Tomato Salsa and Guacamole

\$60 per person

## QUICK CONTINENTAL

Chef's Selection of Breakfast Pastries and Muffins **VG**

Sweet Creamery Butter, Preserves and Marmalade

Seasonal Locally-Grown Assorted Melons and Berries **V | GF**

Petit New York Style Bagels, Assorted Cream Cheeses **VG**

Assorted Individual Yogurts, Homemade Granola **VG | GF**

\$50 per person

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

# BREAKFAST BUFFET

## COLD ENHANCEMENTS

The following menu items are enhancements only and are not sold separately.  
Minimum of 10 Guests.

### ASSORTED SMOKED SALMON

Cream Cheese, Capers, Red Onions, Mini Bagels

\$18 per person

### COCONUT MILK CHIA PUDDING

- Mixed Berries
- Yuzu

\$16 per person

### SMOOTHIE BAR VG | GF

(CHOOSE 2)

- Chocolate, Banana, Yogurt
- Strawberry-Banana
- Kale-Mango
- Berry Madness

\$14 per person

### ASSORTED COLD CEREALS & GRANOLA VG

Chilled Whole, 2%, Non-Fat, and Almond Milk

\$12 per person

### HARD BOILED EGGS VG | GF

Organic White Eggs

(minimum of one dozen)

\$36 per dozen

V Vegan  
VG Vegetarian  
GF Gluten-Free

# BREAKFAST BUFFET

## HOT ENHANCEMENTS

The following menu items are enhancements only and are not sold separately.

Minimum of 10 Guests.

\*Uniformed Chef Required on Select Stations - \$275 per Chef (1 per 75 Guests)

### FROM THE GRIDDLE VG

(CHOOSE 1)

- Brioche French Toast, Apple Raisin Compote, Warm Maple Syrup, Sweet Butter
- Belgian Waffle, Assorted Berries, Syrup, Sweet Creamery Butter, Chantilly Cream
- Silver Dollar Buttermilk Pancakes, Wild Berry Syrups, Sweet Creamery Butter

\$17 per person

### BREAKFAST SANDWICH

(CHOOSE 1)

- Sausage, Egg, Cheddar, English Muffin
- Bacon, Egg and Cheddar on Buttery Croissant
- Eggs Florentine with Roasted Tomatoes on Brioche VG

\$22 per person

### OMELET STATION GF

Whole Eggs, Egg Whites, Cheddar and Gruyere Cheese, Ham, Bacon, Chicken Sausage,

Wild Mushrooms, Bell Peppers, Scallions, Vine Ripe Tomato, Spinach, Chives, Avocado, Fresh Salsa

\$28 per person

\*Uniformed Chef Required

### STEEL CUT OATMEAL V | GF

Golden Raisins, Chopped Dried Fruit, Raw Cane Sugar

\$11 per person

### STEAMED DIM SUM

San Francisco Handmade Dim Sum, Dipping Sauces

\$28 per person

### EGG WHITE FRITTATA VG | GF

Local Garden Vegetables

\$18 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

# PLATED BREAKFAST

Minimum of 15 Guests.

All Plated Breakfasts Include:

Baskets of Freshly Baked Pastries, Sliced Seasonal Fruit, Fresh Orange Juice, Grapefruit Juice, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas.

## MORNING SWEETNESS

**CHOOSE 1:** Brioche French Toast | Belgian Waffles | Buttermilk Pancakes **VG**  
Whipped Butter, Warm Vermont Maple Syrup

**CHOOSE 1:** Smoked Pepper Bacon | Canadian Bacon | Chicken Sausage **GF**  
\$53 per person

## COUNTRY CLASSIC

Organic Scrambled Eggs, Snipped Chives **VG**  
Sweet Pepper-Onion Signature Breakfast Potatoes **V | GF**

**CHOOSE 1:** Smoked Pepper Bacon | Canadian Bacon | Chicken Sausage **GF**  
\$57 per person

## NOB HILL BISTRO

California Quiche, Wild Mushrooms, Spinach, Gruyère **VG**  
Sweet Pepper-Onion Signature Breakfast Potatoes **V | GF**

**CHOOSE 1:** Smoked Pepper Bacon | Canadian Bacon | Chicken Sausage **GF**  
\$58 per person

## PLATED BREAKFAST ENHANCEMENTS

The following items are enhancements only and are not sold separately.

Individual Parfaits, Fresh Local Seasonal Berries **VG | GF**  
\$10 each

Fresh Seasonal Fruit Smoothies **VG | GF**  
\$10 each

Signature Top of the Mark Bloody Marys  
\$18 each

Mimosas  
\$18 each

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information



# BREAK BEVERAGES

**Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas**  
\$145 per gallon

**Assorted Regular and Diet Soft Drinks**  
*Featuring Coca-Cola Products*  
\$8.50 each

**Bottled Mineral and Sparkling Waters**  
\$8.50 each

**Lemonade or Fruit Punch**  
\$120 per gallon

**Infused Spring Water**  
*An Environmentally Friendly Alternative to Bottled Water*  
**CHOICE OF:** Orange, Raspberries, Lemon or Cucumber  
\$70 per gallon

**Freshly Brewed Iced Tea**  
\$120 per gallon

**Bottled Juices and Smoothies**  
(Minimum 72-Hour Advance Order)  
\$10 each

**Assorted Bottled Iced Coffees**  
(Minimum 72-Hour Advance Order)  
\$10 each

**Vitamin Water**  
(Minimum 72-Hour Advance Order)  
\$8.50 each

**Red Bull Energy Drink or Red Bull Sugar-Free Drink**  
(Minimum 72-Hour Advance Order)  
\$9 each

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information



# BREAK FOOD

## Assorted Muffins **VG**

\$80 per dozen

## Croissants **VG**

Butter Croissants, Chocolate Croissants

\$80 per dozen

## Danish | Seasonal Variety **VG**

\$80 per dozen

## Assorted Donuts **VG**

(Minimum 48-Hour Advance Order)

\$80 per dozen

## Assorted Breakfast Breads **VG**

Banana, Zucchini, Carrot

\$80 per dozen

## Assorted Bagels **VG**

Cream Cheese, Sweet Butter, Preserves

\$80 per dozen

## Large Cinnamon Rolls **VG**

\$80 per dozen

## Financier **VG**

Orange, Pistachio, Passion Fruit, Raspberry

\$80 per dozen

## Freshly Baked Cookies **VG**

\$80 per dozen

## Mini Cupcakes **VG**

Assorted Flavors

\$80 per dozen

## Assorted Brownies and Blondie's **VG**

\$80 per dozen

## Rice Krispies Marshmallow Treats **VG**

Plain and Cocoa Flavored

\$80 per dozen

## Chocolate Dipped Strawberries **V | GF**

\$82 per dozen

## Homemade Scones **VG**

Sweet: Cinnamon Glazed | Lemon, Currant

Savory: Chive, Gruyere | Bacon, Cheddar

\$80 per dozen

## Whole Fresh Fruit **V | GF**

\$8 per person (Minimum of 15 Guests)

## Sliced Fresh Fruit & Berries Display **V | GF**

\$18 per person (Minimum of 15 Guests)

## Plain and Fruit Yogurts **VG | GF**

\$8 each

## Fresh Fruit Kabobs **VG | GF**

Honey Yogurt Dip

\$14 each

## Individual Novelty Candy Bars **VG**

\$8.50 each

## Haagen-Dazs Ice Cream Bars **VG | GF**

\$12 each

## Bavarian Style Soft Pretzels **VG**

Yellow Mustard

\$16 each

## Mixed Herb Roasted Nuts **V | GF**

\$10 per person (Minimum of 15 Guests)

## Tortilla Chips **V**

Fresh Salsa and Guacamole

\$20 per person (Minimum of 15 Guests)

## Individual Bags of Potato Chips & Pretzels **VG**

\$8 each

## Individual Bars **VG**

Granola, Clif, Kind Bars

\$10 each

## Gourmet Popcorn **VG | GF**

Regular and Kettle

\$8 each

**V** Vegan

**VG** Vegetarian

**GF** Gluten-Free

# THEMED BREAKS

Per person pricing based on 1 hour of service.  
Minimum of 15 Guests.

## PICK ME UP

Seasonal Berry Smoothies **VG | GF**

Whole Seasonal Fresh Fruit **V | GF**

Granola Bars, Kind and Clif Bars **VG**

Raspberry Muffins **VG**

Banana Nut Muffins **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$34 per person

## TEA TIME

A Selection of Tea Sandwiches:

- Cucumber & Salmon Roe Sandwich
- Prosciutto-Fig Sandwich
- BLT Sandwich
- Smoked Salmon Sandwich
- Traditional Egg Salad Sandwich

Almond Tea Cakes, Homemade Macarons **VG**

House-Baked Scones, Devonshire Cream, Preserves **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$47 per person

## COOKIE MONSTER

Chocolate Chip, Chocolate Macadamia Nut, Coconut Sable **VG**

Sugar, Peanut Butter Chunk and Golden Raisin Oatmeal **VG**

Gluten-Free Chocolate Cookie **VG | GF**

Chocolate, Low Fat, Skim Milk, Almond Milk **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$34 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# THEMED BREAKS

Per person pricing based on 1 hour of service.  
Minimum of 15 Guests.

## ENERGY

Individual Herb Roasted Nuts **V | GF**  
Apple Slices, Almond & Peanut Butter **V | GF**  
Dried Fruit Chocolate Bark **V | GF**  
Salted Caramel Chocolate Bark **VG | GF**  
Iced Coffee  
\$42 per person

## AT THE FAIR

Mini Peanut Butter & Jelly Sandwiches  
Soft Pretzels, Yellow Mustard **VG**  
Traditional Popcorn, Kettle Corn **VG | GF**  
Lemonade  
\$40 per person

## FERRY BUILDING

Seasonal Vegetable Crudités Cups, Buttermilk Ranch Dip, Hummus **VG | GF**  
Bowls of Dried Banana, Apricot, Raw Cashews, Toasted Walnuts, Almonds **V | GF**  
Double Chocolate Brownies, Blondies **VG**  
Iced Tea, Lemon Wedges  
\$44 per person

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

# PLATED LUNCH

Plated lunch menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

*Place cards are required to designate entrée selections to the banquet staff.*

Served with Signature Rolls, Sweet Creamery Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

## STARTERS

(CHOOSE 1)

## SOUPS

Cream of Asparagus, Truffle Essence, Crispy Parmesan VG | GF

Oven Roasted Tomato Bisque, Parmesan Crostini, Organic Basil Pesto VG | GF

Roasted Sweet Corn Chowder with Bacon GF

## SALADS

Caesar Salad, Romaine Hearts, Focaccia Croutons, White Anchovy Filets, Shaved Parmigiano Reggiano

Mesclun Greens, Radicchio, Poached Pear, Candied Walnuts, Champagne Vinaigrette VG | GF

Baby Beets, Tiny Greens, Point Reyes Bleu Cheese, Candied Walnut, Saba Vinaigrette VG | GF

Marinated Cherry Tomatoes, Bocconcini Mozzarella, Baby Arugula, Organic Basil Pesto Dressing VG | GF

Arugula, Shaved Fennel, Parmesan Cheese, Dijon and Lemon Dressing VG | GF

**SOUP & SALAD** - Add \$15 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# PLATED LUNCH

Plated lunch menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

*Place cards are required to designate entrée selections to the banquet staff.*

Served with Signature Rolls, Sweet Creamery Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

## ENTRÉES

(CHOOSE UP TO 2 ENTRÉES + 1 VEGETARIAN)

### HOT ENTRÉES

#### Baked Pacific Salmon

Parmesan Crusted, Lemon Beurre Blanc, Saffron Braised Fennel  
\$80 per person

#### California Halibut GF

Roasted Pasilla Creamy Polenta, Asparagus Tips, Blistered Tomatoes Olive Tapenade  
\$85 per person

#### Oven Roasted Chicken GF

Herb Farro Risotto, Broccolini, Organic Cherry Tomato, Thyme Demi Glaze  
\$75 per person

#### Stuffed Chicken Breast GF

Baby Spinach, Laura Chenel Chevre, Sun Dried Tomato, Calabrian Potatoes,  
Grilled Vegetables, Natural Chicken Jus  
\$80 per person

#### Slow Braised Short Ribs GF

Horseradish Mashed Potatoes, Roasted Root Vegetables, Merlot Jus  
\$85 per person

#### Grilled Hanger Steak GF

Grilled Vegetables, Roasted Potatoes, Chimichurri Sauce  
\$87 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# PLATED LUNCH

Plated lunch menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

*Place cards are required to designate entrée selections to the banquet staff.*

Served with Signature Rolls, Sweet Creamery Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

## VEGETARIAN (HOT) ENTRÉES

### Vegetarian Tower VG | GF

Roasted Portobello, Zucchini Squash, Roasted Pepper, Spinach, Warm Goat Cheese Fondue

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

### Mediterranean Ratatouille | Coriander Pesto, Farro V | GF

## CHILLED ENTRÉES

### Moroccan Marinated Skirt Steak

Mediterranean Vegetable, Israeli Cous Cous, Parsley Pureed, Minted Yogurt

\$80 per person

### Teriyaki Salmon Steak

Californian Greens Pickled Ginger, Julienne of Vegetables, Crispy Wontons, Wasabi Plum Dressing

\$80 per person

## DESSERTS

### (CHOOSE 1)

Strawberry Shortcake, Vanilla, Bavarian Cream, Strawberry Purée VG

Flourless Chocolate Cake, Raspberry Mousse, Fruit of the Forest Jelly VG | GF

Caramel Chocolate Tart, Marbled Whipped Cream, Butterscotch VG

Fresh Berry Trifle, Toasted Almonds VG

Classic Crème Brûlée, Chocolate Cigar, Fresh Blueberries VG | GF

V Vegan  
VG Vegetarian  
GF Gluten-Free

# EXECUTIVE LUNCH BOX

Boxed Lunches Include Whole Fruit, Condiments, and Potato Chips.  
Exact sandwich count must be provided at least (3) business days in advance of the event.

Minimum of 15 Guests.

## SANDWICH SELECTIONS (CHOOSE 2)

### Oven Roasted Turkey Pesto

Roasted Turkey, Basil Pesto Aioli, Roma Tomato, Butter Lettuce, Six Grain Roll

### Fire Roasted Prime Rib

Wisconsin Cheddar Cheese, Caramelized Onions, Roasted Red Pepper, Horseradish Cream, Dutch Crunch Roll

### Lemon Thyme Free Range Chicken Breast

Smoked Mozzarella, Boston Lettuce, Golden Tomato, Lemon Aioli, Ciabatta Roll

### North Beach

Genoa Salami, Sweet Coppa, Mortadella, California Greens, Beefsteak Tomato, Organic Basil Pesto Ciabatta Roll

### Honey Roasted Ham

Sharp Cheddar Cheese, Sundried Aioli, Hydro Watercress, Freshly Baked Croissant

### Grilled Portobello Mushroom VG

Baby Arugula Salad, Heirloom Tomato, Artisan Goat Cheese, Roasted Red Pepper Coulis, Herb Focaccia Bread

## SALAD SELECTION (CHOOSE 1)

Yukon Gold Potato Salad, Herb Vinaigrette VG | GF

Orecchiette Pasta Salad, Fresh Herbs VG

Grilled Vegetables, Marin County Feta Cheese VG | GF

Mixed Greens, Shaved Fennel, Toy Box Tomatoes, Lemon Vinaigrette V | GF

\$75 per person

## DESSERT SELECTION (CHOOSE 1)

Chocolate Chip Cookie VG

Gluten-Free Chocolate Cookie VG | GF

Double Chocolate Brownie VG

Raisin Oatmeal Cookie VG

Lemon Bar VG

## LUNCH BOX ADD-ON (OPTIONAL)

Bottled Assorted Soft Drinks,  
Mineral and Sparkling Waters

\$8.50 each

V Vegan  
VG Vegetarian  
GF Gluten-Free



# LUNCH BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

## BUILD-YOUR-OWN DELI

Chef's Freshly Prepared Soup of the Day

### SALADS

- Tomato Basil Salad, Mozzarella, Aged Balsamic, Organic Basil, Extra Virgin Olive Oil **VG | GF**
- California Greens, Cucumber, Cherry Tomatoes, Lemon Vinaigrette **V | GF**
- Orecchiette Pasta Salad, Seasonal Roasted Vegetables, Pesto Dressing **VG**

### DELI COLD CUTS **GF**

(CHOOSE 3)

- Grilled Chicken Breast
- Smoked Salmon
- Mediterranean Grilled Vegetables **V**
- Smoked Turkey Breast
- Oven Roasted Ham
- Prosciutto
- Roasted Pastrami

### DELI CHEESE **VG | GF**

(CHOOSE 3)

- Swiss
- Pepper Jack
- Smoked Mozzarella
- Wisconsin Cheddar
- Marin County Brie
- Provolone

Dill Pickles, California Olives, Cornichon, Pickled Onions, Sliced Tomatoes, Leaf Lettuce  
Dijon Mustard, Whole Grain Mustard, Mayonnaise **VG | GF**

Assorted Potatoes Chips and Vegetables Chips  
Selection of Sliced Breads, Rolls

Chef's Selection of Gourmet Mini Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$75 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# LUNCH BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

## CHEF'S GOURMET SANDWICHES

Chef's Freshly Prepared Soup of the Day

### SALADS

- Greek Salad, Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, EVOO Vinaigrette **VG | GF**
- Romaine Hearts, Sun-Dried Tomato, Focaccia Croutons, Pear Tomatoes, Organic Herb Vinaigrette **VG | GF**
- Fingerling Potato Salad, Smoked Bacon, Shallots, Whole Grain Mustard Vinaigrette **GF**

### CHOICE OF 3 SANDWICHES:

#### COLD

##### Marinated Eggplant Wrap **VG**

Roasted Peppers and Arugula,  
Chickpea Puree, Tortilla

##### Grilled All-Natural Chicken Breast

Granny Smith Apples, Marin County Brie,  
Celeriac Aioli, Sourdough Baguette

##### Turkey Club

Applewood Smoked Bacon, Red Onions,  
Roma Tomatoes, Butter Lettuce, Avocado, Sourdough

#### HOT

##### Real Grilled Cheese **VG**

Sharp Cheddar Cheese, Gruyere, Sourdough

##### Pastrami and Sauerkraut

Swiss Cheese, Whole Grain Mustard,  
Marbled Rye

##### Slow Roasted Prime Rib

Horseradish Mayonnaise, Oven Dried Tomato,  
Hydro Watercress, Rosemary Roll

Chef's Selection of Gourmet Mini Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$80 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# EXECUTIVE LUNCH BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

Signature Rolls and Sweet Creamery Butter

Chef's Freshly Prepared Soup of the Day

## CHOICE OF 3 SALADS:

- Asian Slaw, Wasabi-Sesame Vinaigrette V | GF
- Sonoma Field Greens, Cherry Tomatoes, Cucumber, Aged Balsamic Dressing V | GF
- Roma Tomato, Bocconcini Mozzarella, Baby Arugula, Fresh Organic Basil, Saba Dressing VG | GF
- Baby Beet Salad, Mache, Candied Walnuts, Artisan Goat Cheese, Sherry Mustard Vinaigrette VG | GF
- Saffron Pearl Couscous, Grilled Asparagus, Roasted Red Bell Pepper V
- Heart of Romaine Caesar Salad, Brioche Crouton, Shaved Parmigiano Reggiano, Creamy Caesar Dressing
- Quinoa & Chickpeas, Red Bell Pepper, Cucumbers, Red Onion, Parsley, Lemon Garlic Vinaigrette V | GF

## CHOICE OF 2 PROTEINS:

- Roasted Chicken Breast, Lemon Caper Sauce GF
- Grilled Garlic Beef Sirloin, Black Pepper Jus GF
- 24-Hour Braised Beef Short Ribs, Cabernet Reduction GF
- Grilled Pacific Salmon, Spanish Saffron Cream Sauce GF

## CHOICE OF 1 STARCH:

- Roasted Fingerling Potatoes, Bacon, Melted Onions, Italian Parsley GF
- Garlic Red Skin Mashed Potato V | GF
- Wild Mushroom Risotto, Chives VG | GF
- Wild Rice Pilaf V | GF

## CHOICE OF 1 VEGETABLE:

- Haricot Verts, Crispy Shallots V | GF
- Oven Roasted Root Vegetables, Maple Syrup, Rosemary V | GF
- Mélange of Fresh Harvest Vegetables (seasonal selection) V | GF

Chef's Selection of Gourmet Mini Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$90 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# LUNCH BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

## MISSION

Mexican Pozole GF

Tortilla Chips with Guacamole and Pico de Gallo V

Red Pepper, Avocado and Corn Salad, Cotija Cheese, Lime Juice VG | GF

Mixed Field Greens and Chipotle Dressing V | GF

“Veracruzana” Style Chicken GF

Carne Asada, Spring Onion, Salsa Roja GF

Fajita Vegetables V | GF

Spanish Rice V | GF

Braised Black Beans V | GF

Flour Tortillas V

Corn Tortillas V | GF

Oaxaca Chocolate Tart, Coconut Flan, Mocha Tres Leches VG

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

\$85 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# LUNCH BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

## CHINATOWN

Egg Drop Soup **VG**

Soba Noodle Salad, Vegetables Slow, Sesame Tofu **V**

Chinese Sweet and Sour Cucumber Salad **V**

Cabbage Slaw, Thinly Sliced Carrots, Ginger Peanut Dressing **V | GF**

Five-Spice Chicken Breasts, Hoisin Glaze

Garlic Ginger Shrimp Stir Fry, Spring Onion **GF**

Vegetable Stir Fry **V | GF**

Fried Rice **V | GF**

Lo-mein Noodles, Julienne Vegetables, Light Soy Sauce **V**

Lychee Mousse, Matcha Rice Mochi with Peanut **VG | GF**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$85 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# LUNCH BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

## NORTH BEACH

Tuscan Vegetable Minestrone, Pecorino Cheese **VG**

Farro Salad, Cherry Tomato, Red Onion, Fine Herb Vinaigrette **V | GF**

Vine-Ripened Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Basil **VG | GF**

Caesar Salad, Romaine Hearts, White Anchovies, Rustic Herb Croutons,  
Shaved Parmigiano Reggiano, Caesar Dressing

Chicken Florentine, Wilted Spinach, Lemon Cream Sauce **GF**

Shrimp Scampi, Cavatappi Pasta, Tomato Butter Sauce

Roasted Eggplant Parmesan, Roma Tomato Sauce **VG | GF**

Risotto, Wild Mushroom, Organic Basil **VG | GF**

Garlic Bread **VG**

Tiramisu, Assorted Biscotti, Hazelnut Profiteroles **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$90 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# LUNCH BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 15 Guests.

## JAPANTOWN

### MAKE-YOUR-OWN POKE BOWL

Cucumber Salad, Rice Wine Vinegar **V | GF**

Seaweed Salad **V | GF**

Edamame, Shredded Carrots, Avocado, Red Cabbage **V | GF**

Green Onion, Pickled Onions, Pickled Ginger **V | GF**

Crispy Garlic Flakes, Sesame Seeds **V | GF**

Ponzu, Sweet Mirin Soy Sauce, Spicy Mayo, Sriracha **VG**

Marinated Fresh Ahi Tuna

Chopped Teriyaki Chicken **GF**

White Rice, Brown Rice **V | GF**

Vegetable Chips **V | GF**

Matcha Green Tea Cookies, Tapioca Coconut Pudding **V**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$90 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information



# RECEPTION HORS D'OEUVRES

Minimum of 25 pieces per item

## COLD TEASERS

- Fig Tart, Pine Nut Mascarpone **VG**
- Marin Country 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

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information

# RECEPTION HORS D'OEUVRES

Minimum of 25 pieces per item

## HOT TEASERS

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

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# RECEPTION HORS D'OEUVRES

Minimum of 25 pieces per item

## DESSERTS **VG**

Eclairs

Bittersweet Chocolate Mousse, Wafer Cup

Citrus Meringue Cone

Chocolate Raspberry Truffle Tart

Seasonal Fruit Tartlet

Coconut Panna Cotta Spoons, Berry Compote **GF**

Mini S'mores

\$11 per piece

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

# CARVING STATIONS

Minimum of 25 Guests.

Uniformed Chef Required for all Carving Stations - \$275 per Chef (1 per 75 Guests)  
(Minimum 1-week advanced order)

## Herb-Brined Free-Range Turkey GF

Buttermilk Biscuits, Orange Cranberry Relish, Giblets Gravy

\$50 per person

\*Uniformed Chef Required

## Prime Rib GF

Cabernet Reduction, Creamy Horseradish Sauce, Rolls

\$80 per person

\*Uniformed Chef Required

## Pepper, Savory Rubbed Tenderloin of Beef GF

Creamy Horseradish, Merlot Demi Glaze, Rolls

\$60 per person

\*Uniformed Chef Required

## Cedar-Smoked King Salmon GF

Cucumber and Dill Cream Sauce, Brown Sugar Honey Mustard Glaze

\$65 per person

\*Uniformed Chef Required

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information

V Vegan  
VG Vegetarian  
GF Gluten-Free

# SPECIALTY STATIONS

Minimum of 25 Guests.

Per person pricing based on 1½ hours of service.

## ARTISAN CHEESE DISPLAY VG

Assorted Imported, Domestic Artisanal Cheeses,  
Assorted Seasonal Accompaniments, Water Crackers, Crostini, Baguettes  
\$35 per person

## CHARCUTERIE

Local and International Cured and Smoked Meats  
Salami, Prosciutto, Sopressata, Coppa  
Selection of Country Breads, Pickled Vegetables, Assorted Mustards,  
Cured Olives, Focaccia, Baguettes  
\$40 per person

## MEDITERRANEAN VEGETABLE DISPLAY VG

Assorted Squash and Peppers, Portobello Mushrooms,  
Asparagus, Tomatoes, and Seasonal Vegetables  
Pesto and Shredded Parmesan Cheese, Focaccia and Assorted Breads  
\$28 per person

## ANTIPASTO DISPLAY

Local Meats & Cheeses, Grilled Seasonal Vegetables  
Cornichons, Assorted Mustards, Peppadew Peppers, Capers, Mixed Olives  
Water Crackers, Crostini, Baguettes  
\$50 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

## WARM BAKED BRIE EN CROÛTE VG

Sliced Baguette, Strawberry Marmalade, Dried Fruits, Candied Walnuts  
\$25 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

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# SPECIALTY STATIONS

Minimum of 25 Guests.

Per person pricing based on 1½ hours of service.

\*Uniformed Chef Required on Select Stations - \$275 per Chef (1 per 75 Guests)

## RISOTTO STATION

Italian Arborio Rice **V | GF**

Baby Shrimp, Grilled All-Natural Chicken Breast, Pancetta **GF**

Wild Mushroom Mélange, Arugula Pesto, Caramelized Onions **V | GF**

Gorgonzola, Asiago Cheeses, Asparagus Tips, Prosciutto, Fresh Herbs, Truffle Oil **GF**

\$50 per person

\*Uniformed Chef Required

## NORTH BEACH STATION

Portobello Mushrooms Ravioli, Cavatappi Pasta **VG**

Bianco DiNapoli Tomato Sauce, Classic Alfredo Sauce **VG**

Grilled Chicken, Bay Shrimp, Crispy Pancetta

Plum Tomatoes, Leek, Bell Pepper, Caramelized Onions, Wild Mushrooms **VG**

Mixed Herbs, Garlic, Extra Virgin Olive Oil, Green Onion, Parmigiano-Reggiano **VG**

Garlic Bread, Focaccia, Grissini **VG**

\$55 per person

\*Uniformed Chef Required

## FISHERMAN'S WHARF **GF**

RAW BAR ON ICE: Local Oysters, Tomales Bay Clams, Jumbo Prawns, Local Crab, Green Lip Mussels

Lemon Wedges, Spicy Cocktail Sauce, Remoulade Sauce

\$62 per person

## LA MISSION

Tortilla Chips, Pico de Gallo, Guacamole **V | GF**

Elote off the Cob, Parmesan, Lemon Pepper, Tajín, Mayonnaise, Ancho Chile Powder **VG | GF**

### BUILD-YOUR-OWN TACOS:

Carnitas, Pollo Asado **GF**

Tomatoes, Sweet Onion, Organic Cilantro, Lettuce, Jalapeños **V | GF**

Wisconsin Cheddar Cheese, Berkeley Farms Sour Cream **GF**

Limes, Selection of Hot Sauce

Flour Tortillas **V | GF** | Corn Tortillas **V | GF**

\$50 per person

## DIM SUM

Assorted Dim Sum & Pot Stickers in Steamer Basket

Ponzu, Soy Sauce

\$45 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# DESSERT STATIONS

Minimum of 25 Guests.

Per person pricing based on 1½ hours of service.

\*Uniformed Chef Required on Select Stations - \$275 per Chef (1 per 75 Guests)

## VIENNESE TABLE VG

Assorted Seasonal Individual Desserts from our Pastry Shop

Macarons, Chocolate Mousse Cups, Fruit Tarts, Cake Pops, Lemon Verbena Mousse, Éclairs

\$36 per person

## PHILMORE CREAMERY VG | GF (CHOOSE 2)

- Honey Lavender
- Vanilla
- Chocolate
- Salt Caramel
- Lemon Sorbet
- Mixed Berry Sorbet

\$32 per person

\*Uniformed Chef Required

## YOUR FAVORITE CHEESECAKE VG

Mini New York Cheesecake

Blueberry, Cherry, Pineapple Topping, Whipped Cream, Assorted Sauces

\$35 per person

## GHIRARDELLI SQUARE VG

- Gluten-Free Chocolate Cookies
- Chocolate Truffles
- Chocolate Covered Raisins
- Chocolate Covered Pretzels
- Vegan Chocolate Cake
- Gluten-Free Chocolate Tort
- Assorted Macarons

\$43 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information



# STREETS OF SAN FRANCISCO STATIONS

Exemplifies the diverse neighborhoods and the ethnic food preparations found in our city by the bay.

Minimum of 75 Guests. Per person pricing based on 1½ hours of service.

\*Uniformed Chef Required on Select Station - \$275 per Chef (1 per 75 Guests)

## INCLUDES 5 STATIONS:

### NORTH BEACH

\*Uniformed Chef Required

Caesar Salad with Romaine Hearts  
White Anchovies, Rustic Herb Croutons  
Shaved Parmigiano Reggiano, Caesar Dressing

Cavatappi Pasta, Wild Mushroom Ravioli **VG**

Grilled Chicken Breast, Bay Shrimp, Crispy Pancetta

Roasted Garlic, Sauteed Onion, Roma Tomato  
Kalamata Olives, Snap Peas, Diced Peppers  
Asparagus Tips, Parmesan Cheese, Fine Herbs **VG**

Bianco DiNapoli Tomato Sauce, Alfredo Sauce **V**

Sourdough Garlic Bread **VG**

### FISHERMAN'S WHARF

Shrimp Cocktail **VG | GF**  
Cocktail Sauce, Tabasco and Lemon

Fresh Dungeness Crab Cakes  
Remoulade Sauce

Fresh Pacific Oysters **GF**

Lemon Wedges, Cocktail Sauce  
and Champagne Cilantro Mignonette **GF**

Green Chili, Corn & Crab Chowder **GF**

### GHIRARDELLI SQUARE

Vegan Chocolate Cake **V | Assorted Macarons VG | GF**

Fresh Fruit Skewers Dipped in Milk Chocolate **VG | GF**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas

\$230 per person

### CHINATOWN

Assorted Dim Sum & Pot Stickers  
in Steamer Basket

Vegetable Spring Rolls, Pork Shu Mai  
Dipping Sauces

Gyuniku Ami-Yaki Beef Tenderloin **GF**  
Sesame Dipping Sauce, Chinese Mustard

Pacific Salmon Teriyaki  
Pan-Fried Green Peppers, Dark Soy, Mirin, Sake

Chinatown Fried Rice **GF**

Fortune Cookies **VG**

### THE MISSION

Seasoned Pollo Asado and Carne Asada **GF**

Fajita Vegetables **V | GF**

Diced Tomatoes, Sweet Onion, Organic Cilantro  
Lettuce, Jalapeños, Avocado  
Queso Fresco, Sour Cream **VG | GF**

Flour Tortillas **V**

Corn Tortillas, Corn Tortilla Chips **V | GF**

Cilantro & Lime Rice **V | GF**

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

# PLATED DINNER

Dinner menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

*Place cards are required to designate entrée selections to the banquet staff.*

Served with Signature Rolls, Sweet Creamery Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

## STARTERS

(CHOOSE 1)

### 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**

**SOUP & SALAD** - Add \$15 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# 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 Aioli, Micro Basil, Citrus Yuzu  
Add \$26 per person

### Dungeness Crab Cake

Meyer Lemon Aioli, Micro Watercress  
Add \$24 per person

### Quattro Formaggi Ravioli VG

Brown Butter, Shaved Parmesan  
Add \$20 per person

## INTERMEZZO (OPTIONAL)

### SORBET V | GF (CHOOSE 1)

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

Add \$12.00 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# PLATED DINNER

Dinner menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

*Place cards are required to designate entrée selections to the banquet staff.*

Served with Signature Rolls, Sweet Creamery Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

## ENTRÉES

(CHOOSE UP TO 2 ENTREES + 1 VEGETARIAN)

### Seared King Salmon GF

Braised Fennel, Red Potato Croquette, Citrus Beurre Blanc  
\$110 per person

### Charred Alaskan Halibut GF

Haricot Verts, Celeriac Mashed Potato, Champagne Beurre Blanc  
\$115 per person

### Herb-Crusted Sea Bass

Baby Bok Choy, Shitaki Sticky Rice, Ponzu Sauce  
MP

### Oven Roasted Chicken GF

Polenta Cake, Vegetable Succotash, Herb Jus  
\$105 per person

### Stuffed Free-Range Chicken Breast GF

Roasted Red Pepper, Taleggio Cheese, Fine Herbs, Green Pea Risotto, Basil Cream Sauce  
\$110 per person

### New York Strip Steak GF

Duchess Potatoes, Seasonal Vegetables, Herb Roma Tomato, Green Peppercorn Sauce  
\$120 per person

### All-Night Braised Beef Short Rib GF

Herbed Potato Purée, Au Blanc Vegetables, Sauce Bordelaise  
\$122 per person

### Seared Filet Mignon GF

Truffle Potato Au Gratin, Butter Asparagus, Cabernet Demi  
\$125 per person

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# PLATED DINNER

Dinner menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

*Place cards are required to designate entrée selections to the banquet staff.*

Served with Signature Rolls, Sweet Creamery Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

## D U E T S

### Grilled Medallion of Beef & Butter Poached Lobster Tail GF

Robuchon 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 Prawns GF

Polenta Cake, Baby Vegetables, Balsamic Reduction  
\$140 per person

### Filet Mignon & Halibut GF

Haricot Verts with Fresh Herbs de Provence, Braised Fingerling Potatoes with Shallots,  
Roasted Garlic Port Wine Sauce  
MP

## V E G E T A R I A N VG

Butternut Squash Ravioli | Brown Butter Sage, Pine Nuts

Wild Mushroom Risotto | Asparagus Salad, Port Reduction GF

## V E G A N 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

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information

# PLATED DINNER

Dinner menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

*Place cards are required to designate entrée selections to the banquet staff.*

Served with Signature Rolls, Sweet Creamery Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

## DESSERTS VG

(CHOOSE 1)

**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

V Vegan  
VG Vegetarian  
GF Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# DINNER BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 30 Guests.

## MONTGOMERY

Clam Chowder **GF**

California Field Greens, Blackberries, Strawberries, Pistachios, Micro Greens, Avocado,  
Fresh Herbs, Champagne Vinaigrette **V | GF**

Roasted Sweet Potato, Pear, Radicchio & Pepita Salad, Citrus Vinaigrette

Marinated Cherry Tomato, Bocconcini Mozzarella, Baby Arugula, Organic Basil Pesto Dressing **VG | GF**

Artisanal Cheese and Charcuterie Board

Filet Mignon, Cipollini Onion, Cabernet Demi **GF**

Herb Crusted Sea Bass, Saffron Braise Fennel

Roasted Chicken Breast, Braised Kale, Bordelaise Sauce **GF**

Wild Mushroom Ravioli, Creamy Garlic Sauce **VG**

Farmers Market Vegetables **V | GF**

Marble Potatoes, Caramelized Onions, Chives Butter **VG | GF**

Freshly Baked Rolls and Sweet Creamery Butter

Homemade Miniature Desserts and Selection of Chocolate Truffles **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$210 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information



# DINNER BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 30 Guests.

## M A R K E T

Tomato Bisque **VG** | **GF**

Mixed Baby Greens, Radicchio and Endive Salad,  
Toy Box Tomatoes, Manchego Cheese, Aged Balsamic Dressing **VG** | **GF**

Arugula, Shaved Fennel, Parmesan Cheese, Candied Walnuts, Dijon and Lemon Dressing

Seared Salmon, Baby Artichokes, Black Olives, Smoked Tomato Sauce **GF**

Roasted Free-Range Chicken Breast, Italian Parsley, Meyer Lemon and Capers Butter Sauce

Seared Tenderloin of Beef, Cabernet Sauvignon Reduction **GF**

Herb Roasted Fingerling Potatoes

Grilled Seasonal Vegetables **V** | **GF**

Cavatappi Pasta, Spinach, Sundried Tomato, Feta Cheese **VG**

Freshly Baked Rolls and Sweet Creamery Butter

Chef's Selection of Gourmet Desserts **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$165 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# DINNER BUFFET

Per person pricing based on 1½ hours of service.  
Minimum of 30 Guests.

## CALIFORNIA

White Bean Soup **V | GF**

Baby Arugula and Frisée Salad, Dried Cherries, Goat Cheese,  
Candied Walnuts, Raspberry Vinaigrette **VG | GF**

Traditional Caesar Salad

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, White Anchovies, Caesar Dressing

Fresh Buffalo Mozzarella, Vine-Ripened Red and Yellow Tomatoes, Sweet Basil,  
Extra Virgin Olive Oil, Balsamic Glaze **VG | GF**

Moroccan-Spiced Lamb Loin, Apricot Chutney **GF**

Grilled Mahi Mahi, Eggplant Caponata **GF**

Seared Chicken Breast, Wild Mushroom Ragout **GF**

Butternut Squash Ravioli, Sage Butter, Manchego Cheese **VG**

Chef's Seasonal Vegetables **V | GF**

Garlic Mashed Potatoes

Freshly Baked Rolls and Sweet Creamery Butter

Chef's Selection of Gourmet Desserts and Assorted Petits Fours **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

\$145 per person

**V** Vegan  
**VG** Vegetarian  
**GF** Gluten-Free

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# BEVERAGE SERVICE

## HOSTED CONSUMPTION BAR (Per Drink)

Minimum of 25 Guests

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	Craft Beers	\$11.00	Soft Drinks	\$8.50

## HOSTED BAR (Per Person)

Minimum of 50 Guests

	<u>House Brands</u>	<u>Premium Brands</u>	<u>Superior Brands</u>
(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

This Package includes either House, Premium, or Superior Brands, House Wines, Imported, Craft, Domestic and Non-Alcoholic Beers, 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

This packages include House Wines, Imported, Craft, Domestic and Non-Alcoholic Beers, Mineral Waters, and Soft Drinks.

## 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	Craft Beers	\$13.00	Soft Drinks	\$10.50

**Bartender Fee (3-Hours)** - \$325.00 per bartender  
(Required for hard liquor)

**Tip Jar Removal Fee** - \$75.00 per bartender (if requested)

**Beverage Attendant (3-Hours)** - \$125.00 per attendant  
(No hard liquor served)

**Bartender/Beverage Attendant Overtime**  
\$75.00 per hour, per bartender/attendant

(1) One Bartender / Beverage Station Attendant required for each (100) One Hundred Guests.

*Bartender, Beverage Attendant, and Overtime fees cannot be waived.*

# BEVERAGE SERVICE

**House Brands:**  
 Four Roses Bourbon  
 Bombay Original Gin  
 Dewars Scotch  
 New Amsterdam Vodka

**Premium Brands:**  
 Maker's Mark Bourbon  
 Tanqueray Gin  
 Johnnie Walker Black Label Scotch  
 Ketel One Vodka

**Superior Brands:**  
 Buffalo Trace Small Batch Bourbon  
 Monkey 47 Gin  
 Grey Goose Vodka  
 Glenmorangie 10yr Scotch

**Imported Beer**  
 Heineken, Modelo Especial, Stella Artois

**Craft Beer**  
 Lagunitas IPA, Russian River STS Pilsner, Firestone Walker 805

**Domestic Beer**  
 Trumer Pils, Bud Light

**Non-Alcoholic Beer**  
 Heineken 0.0

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

Hennessy VS Cognac  
 Cruzan Rum  
 Corazón Blanco Tequila  
 Tullamore Dew Irish Whiskey

Jack Daniels Whiskey  
 Hennessy VS Cognac  
 Cruzan White Rum  
 Patron Silver Tequila

Hennessy VSOP Cognac  
 Mount Gay Rum  
 Don Julio Silver Tequila  
 Jameson Whiskey

Breakfast  
 Buffet

Breakfast  
 Plated

Breaks  
 Drinks | Food

Lunch  
 Plated

Lunch  
 Buffet

Reception  
 Hors d'oeuvres

Reception  
 Stations

Dinner  
 Plated

Dinner  
 Buffet

Beverage  
 Service

General  
 Information

# CATERING WINE LIST

All beverages must be purchased from the hotel.

The wines on this list have been selected by the InterContinental Mark Hopkins San Francisco to showcase the dynamic wineries that surround our wonderful city and from other exceptional areas around the globe. They have been chosen for their consistency and ability to pair well with the cuisine offered by our culinary team.

We proudly select these wines from both large established wineries and small family operations. Both strive for superior quality and consistency year after year. Should you not see a wine on this list that you desire, please inquire and we will be happy to check availability.

*“Avant d’être bon, un vin doit être vrai”*

“Before being good, a wine must be true”

Nicolas Joly - Winemaker

## CHAMPAGNES & SPARKLING WINES

<i>House Wine -</i> House Sparkling Wine	\$52.00
Piper Sonoma Sparkling, Brut, California	\$68.00
Lunetta Prosecco, Veneto, Italy	\$60.00
Piper-Heidsieck Cuvée, Brut, Champagne, France	\$125.00
Moët & Chandon Imperial, Champagne, France	\$130.00
Dom Pérignon, Champagne, France	\$335.00
Schramsberg Mirabelle Brut Rosé, California	\$88.00
Moët & Chandon Rosé Imperial, Champagne, France	\$125.00

## SAUVIGNON BLANC

Joel Gott, Napa Valley, California	\$60.00
Emmolo, Napa Valley, California	\$52.00
Cakebread, Napa Valley, California	\$85.00

## CHARDONNAY

<i>House Wine -</i> The Seeker, Argentina	\$52.00
Starmont, Carneros, California	\$64.00
Rombauer, Carneros, California	\$95.00
La Crema, Russian River, California	\$72.00
Far Niente, Napa Valley, California	\$125.00

## RIESLING

Romerhof, Germany	\$52.00
-------------------	---------

## PINOT GRIGIO

Santa Margherita, Valdadige, Italy	\$64.00
------------------------------------	---------

## ROSÉ

Miraval Rosé, Côtes de Provence, France	\$88.00
---	---------

# CATERING WINE LIST

All beverages must be purchased from the hotel.

## CABERNET SAUVIGNON

<i>House Wine</i> - The Seeker, Argentina	\$52.00
Starmont, North Coast, California	\$84.00
Far Niente, Napa Valley, California	\$225.00
Jordan, Alexander Valley, California	\$140.00
Louis M. Martini, Sonoma County, California	\$72.00
Caymus, Napa Valley, California	\$185.00
The Prisoner Red Blend, California	\$120.00

## PINOT NOIR

Seaglass, Santa Barbara, California	\$60.00
Joel Gott, Willamette Valley, Oregon	\$64.00
Belle Glos Balade, Santa Rita Hills, California	\$72.00

## MERLOT

Decoy, Sonoma County, California	\$64.00
Markham, Napa Valley, California	\$84.00

## MALBEC

Catena Vista Flores, Mendoza, Argentina	\$42.00
---	---------

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information

# GENERAL INFORMATION

## Welcome

The InterContinental Mark Hopkins San Francisco is delighted to submit the following menus for your review.

All prices quoted are subject to a taxable 22% service charge, and applicable sales tax. Prices are subject to change. No food or beverage may be brought into the Hotel without special express permission from the Hotel.

## Menu Selection

To assure the availability of menu items, your selections must be submitted to the Catering/Convention Services Department at least (3) 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 (3) business days in advance of the event. Place cards are required to designate entrée selections to the banquet staff.

## Meal Guarantees

Your final attendance must be specified by 10:00AM PST, (72) business hours prior to your event. An additional increase in a meal guarantee, within (24) hours of the event, will be subject to availability and may be subject to an additional per person charge.

This number is considered a guarantee, not subject to reduction. Upon request, we will set and prepare for attendance up to 5% above your guarantee. This overset option does not apply to box lunches. Final charges will be based on actual attendance or the guaranteed number, whichever is greater. Guarantees may not fall below 80% of the expected number of attendees. After the (72) hour period, guarantees may only be increased by 5%; however, please note that an additional 5% overset will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee.

## 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.

## 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.

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information

# GENERAL INFORMATION

## Service Charge and Taxes

All food and beverage charges, unless otherwise specified, are subject to our customary 22% taxable banquet service charge. San Francisco County Sales Tax (Currently 8.625%) will be added to all food, beverage, phone orders, package fees, audio-visual, labor charges, overtime charges, room rental (for food functions), and service charges. Contract musicians, house phones, and rentals are exempt from sales tax. Service charges are taxable for all functions. 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.

## Method and Conditions of Payment

A minimum non-refundable deposit of 30% is required for all functions, with the balance payable no later than (7) business days prior to the event. The Hotel may extend direct billing status to corporate clients (with a minimum spend of \$5,000) upon approval of the Credit Manager at least (30) business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

## Audio-Visual Equipment, Internet, and Telecommunications

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, multi-image production and programming, internet connectivity, house phones, speaker-phones, ISDN lines, and more. Pricing will be provided upon request.

A 22% service charge and applicable tax is added to all audio-visual services.

## Business Center

Located on the California Level, the Business Center is available 24-hours to registered hotel guests with a room key. Services are available at prevailing charges.

## Linens

The InterContinental Mark Hopkins San Francisco provides floor-length champagne linens.

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.

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information



# GENERAL INFORMATION

## Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested within (24) hours prior to functions will incur a minimum \$150.00 reset fee, per incident. Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

## Signs and Displays

Pre-approved signage is permitted in registration areas and in private function areas only. All signs must be professionally printed. Signs are not permitted on guest room levels, in elevators, in the hotel lobby, or around the building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Banner hanging is available through our Engineering department and must be scheduled in advance. Please consult your Catering or Convention Services Manager for pricing.

## 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.

## Parking Options

### 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.

Breakfast  
Buffer

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffer

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffer

Beverage  
Service

General  
Information

# GENERAL INFORMATION

## 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.

## 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.

The 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/Convention Services 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.

# GENERAL INFORMATION

## Additional Services and Labor Fees

<b>Wait-Persons</b>	Wait-staff are scheduled for a (3) hour period for breakfast and lunch, and 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.
<b>Carvers and Chefs</b>	May be required for some menu items and stations. Charged at \$275.00 each for a maximum of (2) hours. The city of San Francisco recommends (1) per (75) guests.
<b>Bartenders and Beverage Attendants</b>	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. (1) Bartender / Beverage Attendant per (100) guests.

<b>Beverage Attendant (3-Hours)</b> No hard liquor served	\$125.00/ea	<b>Uniformed Carver (2-Hours)</b> (1 per 75 guests)	\$275.00/ea
<b>Bartender (3-Hours)</b> Required for hard liquor	\$325.00/ea	<b>Uniformed Chef (2-Hours)</b> (1 per 75 guests)	\$275.00/ea
<b>Beverage Attendant Overtime (per hour)</b> After 3-Hours	\$75.00/ea	<b>Coat Check Attendant</b> (1 per 200 guests)	\$250.00/ea
<b>Bartender Overtime (per hour)</b> After 3-Hours	\$75.00/ea	<b>On-Site Room Set Change</b> (per incident)	\$150.00/ea
<b>Tip Jar Removal Fee (per bartender)</b> If Requested	\$75.00/ea	<b>Key Card Change</b>	\$150.00/ea
<b>Butler Passing Fee (1-Hour)</b>	\$75.00/ea	<b>Key Deposit</b>	\$75.00/hr
<b>Cake Cutting Fee (per person)</b>	\$10.00/pp	<b>Security Agent (per agent)</b>	\$75.00/hr

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

## Additional Service Staff

Additional service staff can be made available for your specific needs at the following rates: Server at \$50.00 per hour. This fee also applies for functions that continue past the contracted time per server per hour or fraction thereof.

Breakfast  
Buffet

Breakfast  
Plated

Breaks  
Drinks | Food

Lunch  
Plated

Lunch  
Buffet

Reception  
Hors d'oeuvres

Reception  
Stations

Dinner  
Plated

Dinner  
Buffet

Beverage  
Service

General  
Information



**INTERCONTINENTAL®**  
MARK HOPKINS SAN FRANCISCO

InterContinental Mark Hopkins San Francisco  
One Nob Hill, 999 California St., San Francisco, California 94108  
[sfmarkhopkins.com](http://sfmarkhopkins.com)