



CATERING MENU

MEETINGS & CONFERENCES



INTERCONTINENTAL®
SAN FRANCISCO



INTRODUCTION

Catering the InterContinental life

INTERCONTINENTAL MEETINGS 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.

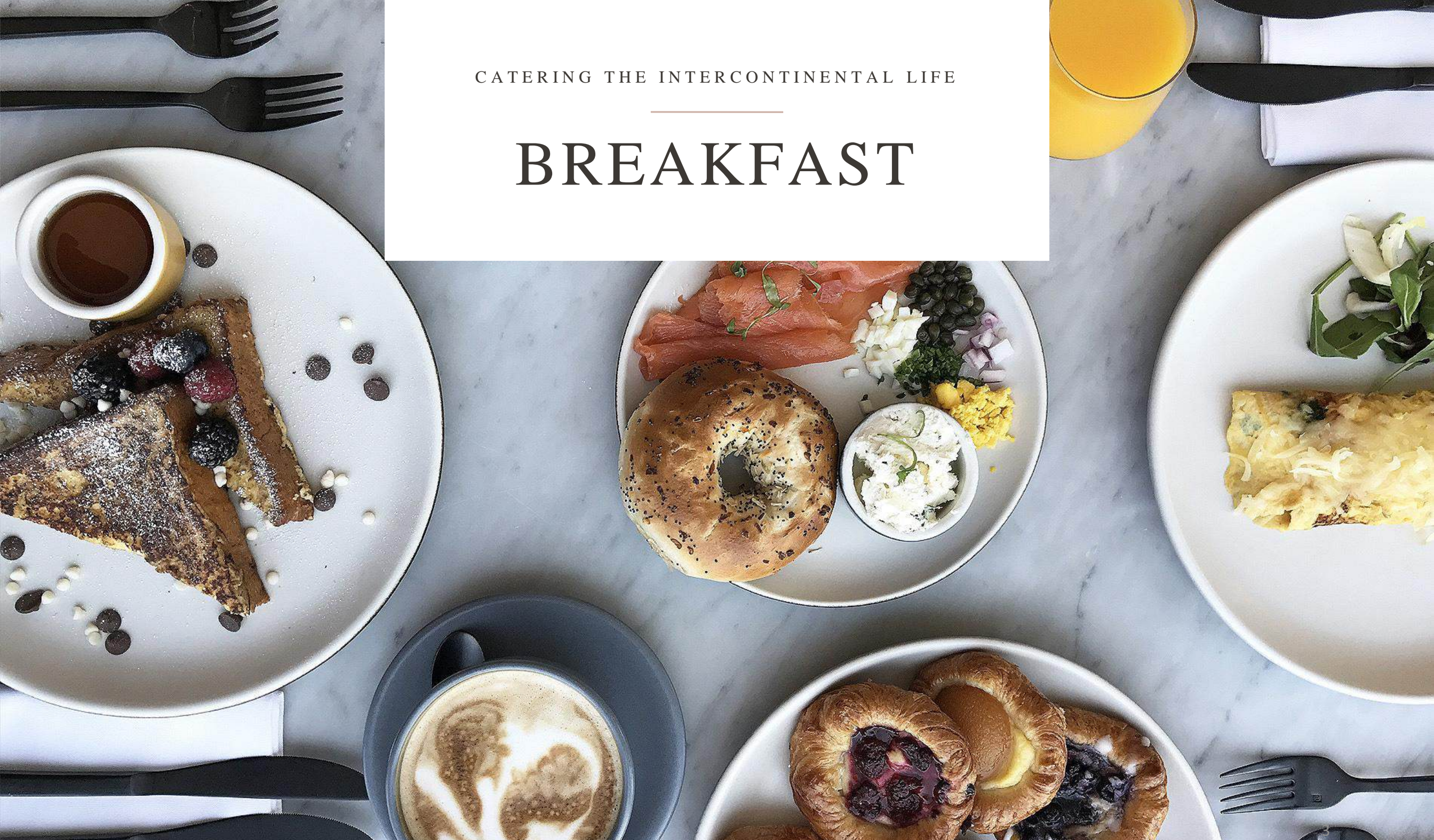
For all our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

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	GF=Gluten-Free	Veg=Vegetarian
	NF=Nut-Free	V=Vegan
	DF=Dairy-Free	

CATERING THE INTERCONTINENTAL LIFE

BREAKFAST



DISPLAYED

BREAKFAST

Per person pricing based on 1½ hours of service.

Buffet menus have a 10 guest minimum. An additional \$5.00 per guest will be added for groups below 20 persons.

Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added.

CONTINENTAL BREAKFAST | \$60.00 per guest

Variety of Juices - Orange, Cranberry, and Apple (GF, V, DF)

Assorted Croissants, Danish, and Muffins, Butter, Fruit Preserves and Marmalade (Veg)

Sliced Fresh Seasonal Fruit with Seasonal Berries (GF, V, DF, NF)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

HEALTHY CONTINENTAL | \$62.00 per guest

Variety of Juices - Orange, Cranberry, and Apple Juice (GF, V, DF)

Assorted Seasonal Fruit and Berry Blended Smoothies (V)

Assorted New York Style Mini Bagels, Assorted Cream Cheeses (NF, Veg)

Assortment of Plain and Fruit Yogurts (Veg, GF)

Bircher Muesli (Veg, GF)

Assorted Breakfast Breads (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

SUSTAINABLE CONTINENTAL | \$65.00 per guest

Organic Orange, Grapefruit, Apple and Tomato Juice (GF, V, DF)

Banana, Zucchini, and Carrot Breakfast Breads (Veg)

Granola Parfaits with Assorted Fruits and Berries, All-Natural Yogurts (GF, Veg)

Local Organic Seasonal Whole Fruit (GF, V, DF, NF)

Steel Cut Oats, Golden Raisins, Brown Sugar, Cinnamon (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

GLUTEN FREE CONTINENTAL BREAKFAST | \$68.00 per guest

(Minimum 48 hours notice)

Variety of Juices - Orange, Cranberry, and Apple Juice (GF, V, DF)

Assorted Seasonal Fruit Blended Smoothies (GF, V, DF)

Sliced Fresh Seasonal Fruit with Seasonal Berries (GF, V, DF, NF)

Assortment of Plain and Fruit Yogurts (GF, Veg)

Bircher Muesli (Veg, GF)

Gluten Free Muffins and Danish, Butter (GF, Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

DISPLAYED

BREAKFAST

Per person pricing based on 1½ hours of service.

Buffet menus have a 10 guest minimum. An additional \$5.00 per guest will be added for groups below 20 persons.

Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added.

FULL AMERICAN | \$75.00 per guest

Variety of Juices - Orange, Cranberry, and Apple Juice (GF, V, DF)

Assorted Croissants, Danish, and Muffins

Butter, Fruit Preserves, Marmalade (Veg)

Sliced Fresh Seasonal Fruit with Seasonal Berries (GF, V, DF, NF)

Assorted Individual Cold Cereals and Granola, Chilled Whole, 2% Milk (Veg)

Granola Parfaits with Assorted Fruits and Berries, All-Natural Yogurt (GF, Veg)

Assorted New York Style Mini Bagels, Assorted Cream Cheeses (NF, Veg)

Farm Fresh Scrambled Eggs, Snipped Chives (GF, DF, NF)

Applewood Smoked Bacon or Turkey Bacon (GF, DF, NF)

Chicken Apple Sausage (GF, DF, NF)

Roasted Red Bliss Potatoes with Peppers, Onions, Chives (GF, Veg, DF, NF)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

SOUTHWEST | \$75.00 per guest

Variety of Juices - Orange, Cranberry, and Apple Juice (GF, V, DF)

Assorted Croissants, Danish, and Muffins

Butter, Fruit Preserves, Marmalade (Veg)

Sliced Fresh Seasonal Fruit with Seasonal Berries (GF, V, DF, NF)

Assorted Individual Cold Cereals and Granola, Chilled Whole, 2% Milk (Veg)

Assortment of Plain and Fruit Yogurts (Veg)

Assorted New York Style Mini Bagels, Assorted Cream Cheeses (NF, Veg)

Breakfast Burritos with *Scrambled Eggs, Sautéed Peppers, Onions, Shredded*

Cheddar Cheese, Salsa, and Guacamole (NF, Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas



Per person pricing based on 1½ hours of service.

Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added.

Morning Enhancement

Per person pricing based on 1½ hours of service.

Buffet menus have a 10 guest minimum. An additional \$5.00 per guest will be added for groups below 20 persons.

Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added.

Please note that morning enhancement items are available only with the purchase of a full breakfast menu. They cannot be ordered as standalone items.

STEEL CUT OATMEAL | \$15.00 per guest

Golden Raisins, Raw Cane Sugar, Cinnamon (GF, NF, DF, Veg)

BRIOCHE FRENCH TOAST | \$15.00 per guest

Butter, Maple Syrup, Whipped Cream (NF, Veg)

BUTTERMILK PANCAKES | \$15.00 per guest

Butter, Maple Syrup, Whipped Cream (Veg)

BELGIAN WAFFLES | \$15.00 per guest

Butter, Maple Syrup, Whipped Cream (NF, Veg)

PLAIN AND PEPPERED SMOKED SALMON | \$35.00 per guest

Assorted New York Style Bagels with Assorted Cream Cheeses

Capers, Red Onions (NF)

OMELET'S & EGGS YOUR WAY STATION | \$35.00 per guest

Uniformed Chef required at \$250 per 75 persons

Cheddar Cheese, Ham, Bacon, Sausage, Mushrooms, Bell Peppers,

Scallions Tomatoes, Spinach, Chives, Jalapeños (GF, NF)

MISSION STYLE BREAKFAST BURRITO | \$20.00 each

Scrambled Eggs, Roasted Bell Peppers, Sweet Onions, Shredded Sharp Cheddar, Flour Tortilla, Santa Fe Salsa (NF)

*Add Chorizo, Ham, Applewood Smoked Bacon, Sausage, or Turkey Bacon | \$25.00 each

FLAKEY CROISSANT BREAKFAST SANDWICH | \$20.00 per guest

Scrambled Eggs, Snipped Chives, Sharp Cheddar Cheese (NF)

*Add Chorizo, Ham, Applewood Smoked Bacon or Sausage | \$25.00 each

TRADITIONAL EGGS BENEDICT

Toasted English Muffins, Poached Egg, Hollandaise Sauce (NF)

Canadian Bacon | \$25.00 each

Smoked Salmon | \$25.00 each

Dungeness Crab | \$30.00 each

FARMERS MARKET SCRAMBLED EGGS | \$20.00 per guest

Sautéed Spinach, Sliced Mushrooms, Toy Box tomatoes, Chives (GF, DF, NF, Veg)

*Egg Whites available upon request

BREAKFAST PLATED

Per person pricing based on 1½ hours of service.

Plated menus have a 10 guest minimum. An additional \$5.00 per guest will be added for groups below 20 persons.

All Plated Breakfasts to include: Sliced Seasonal Fruit and Berries, Fresh Orange or Grapefruit Juice, Baskets of Freshly Baked Pastries, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas.

COUNTRY BREAKFAST | \$70.00 per guest

Cage Free Scrambled Eggs

Roasted Red Bliss Potatoes with Peppers, Onions, Chives (GF, DF, NF)

Choice of Applewood Smoked Bacon, Pork Sausage, or Chicken Apple Sausage

BREAKFAST FRITTATA | \$70.00 per guest

Asparagus, Onions, Applewood Smoked Bacon, Sharp Cheddar Cheese,

Roasted Red Bliss, Potatoes with Peppers, Onions and Chives (GF, DF, NF)

Choice of Applewood Smoked Bacon, Pork Sausage, or Chicken Apple Sausage

NOB HILL BREAKFAST | \$70.00 per guest

Quiche Lorraine - Bacon, Onions, Swiss Cheese

Roasted Red Bliss Potatoes with Peppers, Onions and Chives (GF, DF, NF)

Choice of Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage, or Canadian Bacon



CATERING THE INTERCONTINENTAL LIFE

BREAKS



A La Carte

Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas (GF, DF, NF, V) \$175.00 per gallon (each)	Selection of Juices: Orange, Cranberry, and Apple (GF, V, DF) \$60.00 per pitcher	Hard Boiled Eggs (GF, DF, NF) \$40.00 per dozen	Bavarian Style Soft Pretzels, Dijon Mustard (NF, DF, Veg) \$9.00 each
Assorted Regular and Diet Soft Drinks featuring Coca-Cola Products (GF, Veg) \$10.00 each	Red Bull Energy Drink (GF, Veg) \$12.00 each <i>*Sugar Free available upon request</i>	Breakfast Cereals Served with Clover Whole, Low Fat and Skim Milk (Veg) \$8.00 each Clover Farms Whole, Low Fat and Skim Milk (GF, Veg) \$6.00 each	Tortilla Chips, Jalapeno Nacho Cheese, Salsa (GF, NF, Veg) \$16.00 per person
Bottled Mineral and Sparkling Water \$9.00 each	Assorted Breakfast Pastries Choice of: Assorted Breakfast Breads, Croissants, Danishes (Seasonal Variety), Muffins, or Scones (Veg) \$90.00 per dozen	Whole Fresh Fruit (GF, V, DF, NF) \$8.00 each	Tortilla Chips, Salsa and Guacamole (NF, GF, DF, Veg) \$20.00 per person
Upgraded Water – Choice of S. Pellegrino, Acqua Panna or Smart Water (canned) \$11.00 each	Gluten Free Muffins (GF, Veg) \$84.00 per dozen	Sliced Fresh Fruit & Berries Display (GF, V, DF, NF) \$20.00 per person	Rice Krispies Marshmallow Treats (NF, Veg) \$72.00 per dozen
Spring Water Infused with (Choice of Two): Orange, Strawberries, Lemon or Cucumber \$3.00 per person	Assorted Donuts (Veg) \$80.00 per dozen	Plain and Fruit Yogurts (GF, Veg) \$9.00 each	Cookies Made Fresh in our Pastry Shop (Veg) \$90.00 per dozen
Naked Juice (GF, Veg) \$13.00 each	Assorted Mini Bagels Cream Cheese, Butter, Preserves (Veg) \$80.00 per dozen	Fresh Fruit Kabobs, Honey Yogurt Dip (GF, NF, Veg) \$8.00 each	Brownies and Blondies (Veg) \$90.00 per dozen
House Made Smoothies (GF, DF, V) \$12.00 each	Cinnamon Rolls (Veg) \$80.00 per dozen	Individual Bags of Miss Vicki Potato Chips (GF, NF, Veg) \$8.00 each	Chocolate Dipped Strawberries (NF, DF, GF, Veg) \$85.00 per dozen
Freshly Brewed Iced Tea (GF, V) \$175.00 per gallon	Apple Cobbler Bars (Veg) \$80.00 per dozen	Individual Bags of Pretzels (NF, DF, Veg) \$8.00 each	Assortment of Seasonal Cupcakes (Veg) \$90.00 per dozen
Lemonade and/or Fruit Punch (GF, Veg) \$175.00 per gallon	Choice of Clif Protein Bars, Kind Bars and/or Individually Wrapped Trail Mix \$10.00 each	San Francisco Gourmet Thatcher's Popcorn (GF, Veg) \$12.00 each	Popcorn Station (minimum 20 people) Seasonings: Butter, Chili Lime Salt, Cinnamon Sugar, Parmesan, Ranch (NF, GF, Veg) Individual Bags \$15.00 per person Machine \$20.00 per person
		Mixed Nuts (GF, DF, Veg) \$30.00 per pound	Haagen-Dazs Novelty Ice Cream (Veg) \$10.00 each



BREAKS

THEMED BREAKS

Per person pricing based on 1½ hours of service.

Themed breaks have a 10 guest minimum. An additional \$5.00 per guest will be added for groups below 20 persons.

PEOPLE WAKE UP | \$40.00 per guest

Fresh Fruit and Seasonal Berry Smoothies (GF, V, DF)

Whole Seasonal Fresh Fruit (GF, NF, DF, V)

Cliff Energy Bars (Veg)

Kind Bars (Veg)

Raspberry Danish (NF, Veg) and Banana Nut Muffins (Veg)

Coffee, Decaffeinated Coffee, Selection of Teas

TEA TIME | \$40.00 per guest

A Selection of Tea Sandwiches:

-Smoked Salmon, Rye (NF)

-English Cucumber with Dill, Whole Wheat (NF, Veg)

-Hard-Boiled Egg, Italian Parsley, Mayonnaise, Sourdough (NF, Veg)

Assorted Mini Desserts and Macaroons (Veg)

Freshly Baked Scones, Devonshire Cream, Preserves (Veg)

Evian Still, Sparkling Waters

Coffee, Decaffeinated Coffee, Selection of Teas

COOKIE MONSTER | \$36.00 per guest

Chocolate Chip, White Chocolate Macadamia Nut, Sugar, Peanut Butter, Oatmeal Raisin, and Fudge Brownie Cookies (Veg)

Clover Farms Whole, Chocolate, Low Fat, Skim Milk (GF, Veg)

Coffee, Decaffeinated Coffee, Selection of Teas

BALL PARK BREAK | \$55.00 per guest

Soft Oven Baked Pretzel, Dijon Mustard (DF, NF, Veg)

Corn Tortilla Chips, Jalapeño Nacho Cheese, Salsa (GF, NF, Veg)

Spicy Buffalo Wings w/ Ranch & Blue Cheese (NF) Carrot & Celery Sticks (GF, NF, DF, V)

Thatcher's Popcorn (Veg)

BREAKS

THEMED BREAKS

Per person pricing based on 1½ hours of service.

Themed breaks have a 10 guest minimum. An additional \$5.00 per guest will be added for groups below 20 persons.

DO OR DIET | \$40.00 per guest

Seasonal Vegetable Crudités w/ Herb Dip (GF, NF, Veg)

Bowls of Dried Banana, Apricot, Raw Cashews, Toasted Walnuts (GF, DF, V)

Double Chocolate Brownies and Blondies (Veg)

Iced Tea with Lemon Wedges

S'MORES BREAK | \$35.00 per guest

Marshmallows, Hershey's Chocolate, Graham Crackers (NF, Veg)

Hot Cocoa Drink (Veg)

Chocolate Chip Cookies, Snickerdoodle Cookies (NF, Veg)

Nutella Ganache, Ghirardelli Squares (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

(Maximum 50 people)

MOVIE BREAK | \$30.00 per guest

Thatcher's Popcorn (GF, Veg)

Jolly Ranchers, Gummy Bears, Peanut M&M's, and Lollipops (GF, Veg)

Assorted Regular and Diet Soft Drinks (GF, DF, Veg)

CHEESE-IT | \$45.00 per guest

Domestic and International Artisanal Cheeses (GF, Veg)

Assorted Water Crackers, Sliced French Baguettes (DF, Veg)

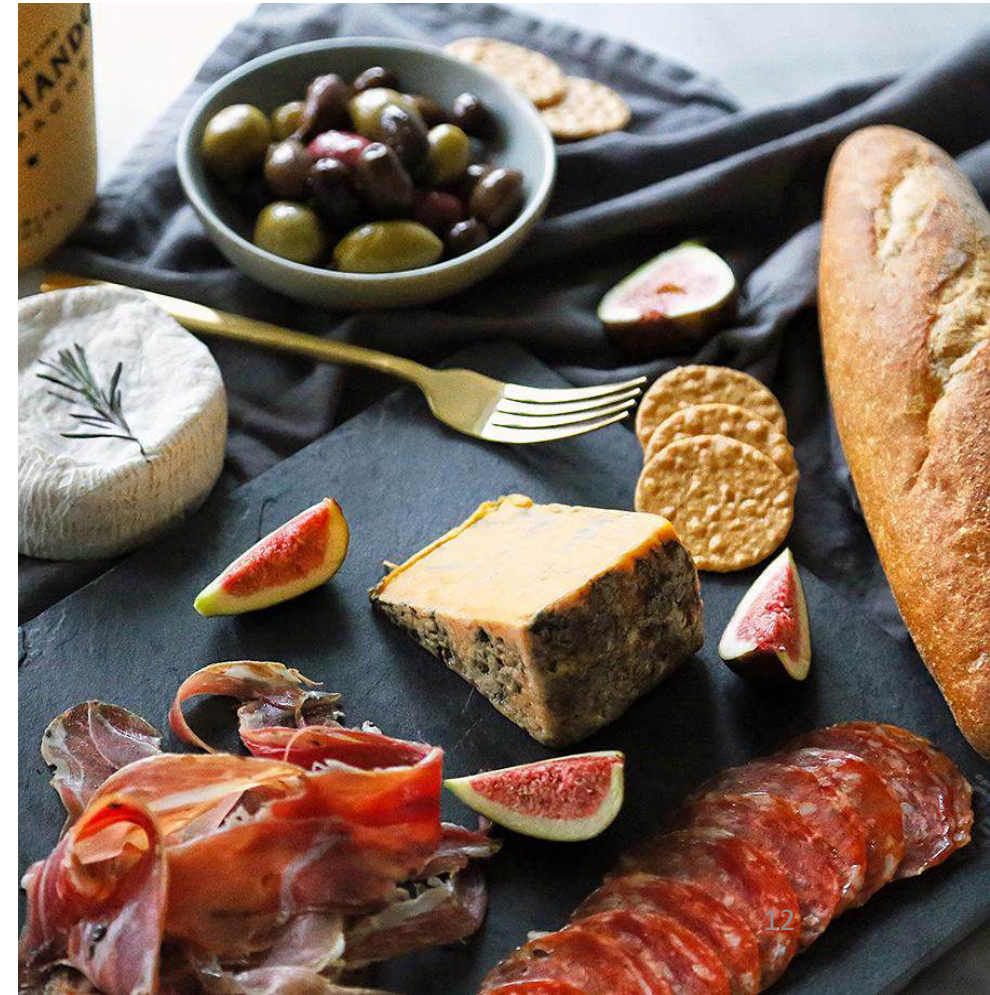
Sliced Seasonal Fruits and Berries (GF, DF, NF, V)

Grilled Vegetables (GF, DF, NF, V) with Aged

Balsamic and Roasted Red Bell Pepper Aioli (GF, DF, Veg)

Medley of Marinated Olives (GF, DF, V)

Still and Sparkling Water



CATERING THE INTERCONTINENTAL LIFE

PLATED LUNCH

Our plated lunch menus are offered with a 3-course minimum, with choice of Soup or Salad, Entrée, Dessert.

Lunches are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.





SOUPS & SALADS

TOMATO QUINOA BASIL SOUP

Garlic Sourdough Croutons (GF, NF, DF, Veg)

MISSION STYLE TORTILLA SOUP

Crispy Tortilla Strips, Green Onion, Lime Sour Cream (GF, DF, NF, Veg)

HEARTY POTATO LEEK SOUP

Chives (GF, NF, Veg)

VEGETABLE MINISTRONE

Saffron Orzo Pasta (DF, NF, Veg)

TUSCAN VEGETABLE WHITE BEAN SOUP

Tomatoes, Parmesan (NF, DF, Veg)

CAESAR SALAD

Romaine Hearts, Focaccia Croutons, Shaved Parmigiano Reggiano (NF, Veg)

BABY GEM, FRISEE, RADICCHIO SALAD

Point Reyes Blue cheese, Cherry Tomatoes, Hot House Cucumber, & Honey Cider Vinaigrette (GF, NF, Veg)

ENDIVE SALAD

Watercress, Red Endive, Belgium Endive, Blue Cheese, Mandarin Oranges, Candied Pecans, & Raspberry Vinaigrette (GF, Veg)

FRESH HARVEST CALIFORNIA GREENS

Baby Spinach, Organic Arugula, Sonoma Greens, Toy Box Tomatoes, Pickled Onions, Dry Figs, Candied Walnuts, & Balsamic Vinaigrette (GF, DF, V)

BABY MARINATED CHERRY TOMATO, BOCCONCINI MOZZARELLA

Baby Arugula & Organic Basil Pesto Dressing (GF, Veg)

BABY BEET SALAD

Frisée, Arugula, Red Onions, Crumbled Goat Cheese, Toasted Hazelnuts & Sherry Vinaigrette (Veg)

BABY ICEBERG WEDGE

Smoked Bacon, Gorgonzola Cheese, Tiny Tomatoes, Green Onions, & Chipotle Ranch Dressing (GF, Veg)

BABY SPINACH AND WATERCRESS SALAD

Grapefruit, Toasted Pecans, Point Reyes Blue Cheese, & Aged Balsamic Vinaigrette (GF, Veg)

WILD ARUGULA AND FRISEE SALAD

Poached Pears, Glazed Walnuts, Crumbled Goat Cheese, & Champagne Vinaigrette (GF, Veg)

PLATED LUNCH

COLD ENTRÉES

We offer 3-course plated meals with choice of one Starter (Soup or Salad), two Entrées, one Dessert.

Plated menus have a 10 guest minimum.

A definite count of Entrées is due seven days prior to the event. Entrée cards must be provided by the client. The higher priced entrée will be the price for both entrées.

Lunches are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

TUNA NICOISE

Ahi Tuna, Seasonal Greens, French Beans, Boiled Eggs, New Potatoes, Cherry Tomatoes, Crispy Capers and Red Wine Vinaigrette (GF, DF, NF)

\$80.00 per person

CHAR-BROILED FLANK STEAK

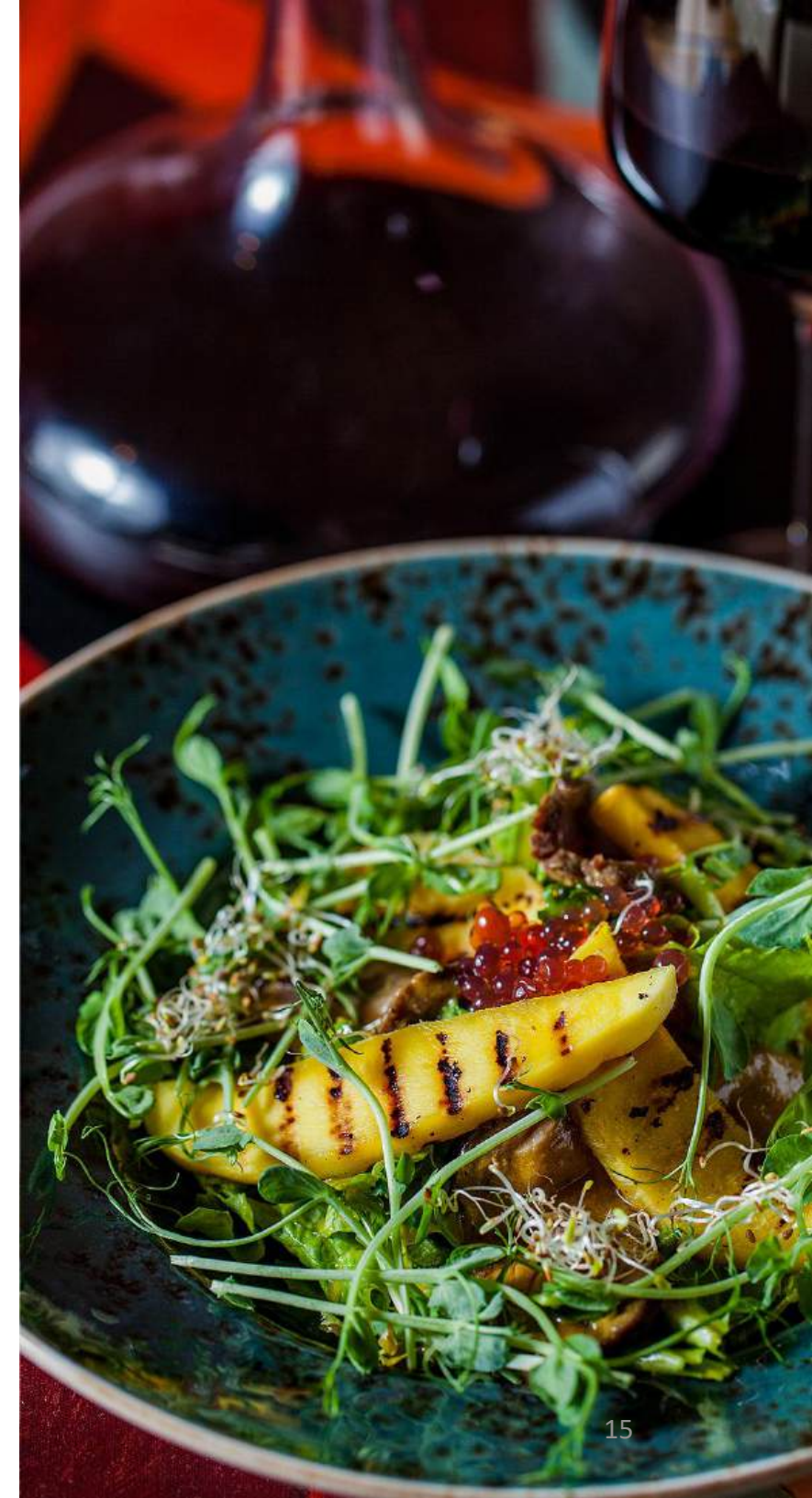
California Baby Greens, Haas Avocado, Cherry Tomato, Crisp Onion Strings, Chimichurri Sauce (DF, NF)

\$85.00 per person

LOUIE SALAD

Baby Romaine, Shaved Radish, Cucumber, Hard Boiled Eggs, Cherry Tomato, Classic Louie Dressing, Dungeness Crab, Bay Shrimp (GF, NF)

\$90.00 per person





PLATED LUNCH

HOT ENTRÉES

We offer 3-course plated meals with choice of one Starter (Soup or Salad), two Entrées, one Dessert.

Plated menus have a 10 guest minimum.

A definite count of Entrées is due seven days prior to the event. Entrée cards must be provided by the client.

The higher priced entrée will be the price for both entrées.

Lunches are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

PORTOBELLO MUSHROOM RAVIOLI

Porcini Sauce, Asparagus Salad, Port Reduction (Veg)

\$80.00 per person

GRILLED EGGPLANT INVOLTINI

Grilled Seasonal Vegetables, Saffron Vegetable Couscous, Micro Arugula, Romanesco Sauce (DF, Veg)

\$82.00 per person

FARRO RISOTTO

Roasted Root Vegetables, Mushrooms, Baby Kale, Crispy Shallots (NF, Veg)

\$78.00 per person

GRAIN BOWL

Quinoa, Roasted Brussels Sprouts, Parsnip, Cauliflower, Broccolini, Lemon Tahini Dressing (GF, NF, DF, V)

\$76.00 per person

SEASONAL VEGETABLE COCONUT CURRY

Seasonal Vegetables, Jasmine Rice, Cilantro, Basil, Mint and Toasted Pistachios (GF, V, DF)

\$78.00 per person

SEARED SALMON

Crushed Fingerling Potato, Seasonal Vegetables, Baby Carrot, Grilled Tomato, Citrus Dill Sauce (GF, NF)

\$89.00 per person

GRILLED HALIBUT

Forest Mushrooms, Seasonal Vegetables, Tomato Confit, Polenta Cake, Sherry Cream Sauce (GF, NF)

\$96.00 per person

SHRIMP & GRITS

Spanish Chorizo, Heirloom Tomato, Coarse Ground Grits, Saffron Shellfish Broth (GF)

\$85.00 per person

FREE RANGE CHICKEN BREAST

Forest Mushrooms, Seasonal Vegetables, Baby Carrots, Herbed Tomato, Garlic Yukon Gold Potato Puree, Thyme Shallot Jus (GF, NF)

\$85.00 per person

GRILLED NEW YORK SIRLOIN STEAK

Seasonal Vegetables, Baby Carrots, Grilled Tomato, Chive Mashed Potato Puree & Cabernet Reduction (GF, NF)

\$98.00 per person

GRILLED PETIT BEEF TENDERLOIN

Seasonal Vegetables, Baby Carrots, Grilled Tomato, Scalloped Yukon Potatoes, Cabernet Reduction (GF, NF)

\$100.00 per person

PLATED LUNCH

DESSERTS

CLASSIC CRÈME BRÛLÉE

Chocolate Cigar, Fresh Blueberries (GF, Veg)

FRESH MIX BERRY TART

Raspberry Coulis (NF, Veg)

CHOCOLATE TERRINE

Raspberry Crème, Fresh Raspberries (NF, Veg)

NEW YORK CHEESECAKE

Fruit Coulis, Fresh Berries (NF, Veg)

TIRAMISU

Amaretto Sponge, Mascarpone Mousse, Chocolate Biscotti (Veg)

CHOCOLATE TRILOGY

Chocolate Genoise with White, Milk, and Dark Chocolate Mousse, Vanilla Bean-Infused Caramel Sauce (NF, Veg)

STRAWBERRY SHORTCAKE

Vanilla Pound Cake, Fresh Strawberries, Chantilly Crème (NF, Veg)

**Can be prepared Vegan*



CATERING THE INTERCONTINENTAL LIFE

LUNCH BUFFET





BUILD-YOUR-OWN-DELI

Per person pricing based on 1½ hours of service. Lunch Buffets have a 10 guest minimum. Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added. An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF 3 SALADS:

- Red Bliss Potato Salad
- Dill, Whole Grain Mustard Vinaigrette (GF, NF, DF, V)
- Vine Ripe Tomato Basil Salad
- Aged Balsamic Vinegar, Organic Basil, Extra Virgin Olive Oil (GF, NF, V)
- Heart Of Romaine
- Garlic Crouton, Parmigiano Reggiano, House Caesar Dressing (NF, Veg)
- California Young Greens
- Shaved Fennel, Toy Box Tomatoes, Balsamic Vinaigrette (GF, NF, V)

- Baby Yukon Gold Potato Salad
- Chopped Hard Boiled Eggs, Fine Herbs, Apple Cider Vinaigrette (GF, NF, DF, Veg)

- Baby Beet Salad
- Red Onions, Goat Cheese, Toasted Hazelnuts & Sherry Vinaigrette (GF, Veg)

- Baby Arugula, Shaved Fennel, Cherry Tomatoes, Citrus Dressing (GF, NF, DF, V)

- Baby Spinach & Berries
- Frisée, Strawberries, Candied Pecans, Feta Cheese, Balsamic Vinaigrette (GF, Veg)

- Grilled Vegetable Salad
- Balsamic Thyme Dressing (GF, NF, DF, V)

- Farfalle Pasta Salad
- Sundried Tomatoes, Feta, Red Onions, Cucumbers, Italian Vinaigrette (NF, Veg)

- Moroccan Couscous Salad
- Baby Arugula, Feta Cheese, Cucumber, Mint, Toasted Almonds (GF, Veg)

- Classic Three Bean Salad
- Green Beans, Kidney Beans, Garbanzo Beans, Roasted Red & Yellow Pepper, Red Onion, Chives, Red Wine Vinaigrette (GF, NF, V)

DELI & ANTIPASTI ITEMS

CHOICE OF 3

- Black Forest Ham
- Smoked Turkey Breast
- Roast Beef
- Grilled Chicken Breast
- Smoked Salmon
- Italian Mortadella
- Prosciutto
- Coppa Salami
- Pastrami
- Marinated Roasted Pepper (V)
- Portobello Mushrooms (V)
- Mediterranean Grilled Vegetables (V)

CHEESES

CHOICE OF 3

- Swiss
- Pepper Jack
- Provolone
- Havarti
- Wisconsin Cheddar
- Marin County Brie
- Goat
- Mozzarella
- Fontina

ASSORTED CONDIMENTS

- Dill Pickles, California Olives, Cornichon, Pickled Onions, Sliced Tomatoes, Leaf Lettuce, Dijon Mustard, Whole Grain Mustard, Mayonnaise

INCLUDED

- Chef's Freshly Prepared Soup of the Day (Veg)
- Assorted Potato Chips (Veg)
- Selection of Sliced Breads (Veg)
- (Gluten Free Bread available upon request)
- Chef's Selection of Gourmet Desserts (Veg)

- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$92.00 per person 19

Prices do not include the 25% Service Charge and applicable Sales Tax

CHEF'S GOURMET SANDWICH LUNCH BUFFET

Per person pricing based on 1½ hours of service. Lunch Buffets have a 10 guest minimum. Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added.

An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF 3 SALADS

Vine-Ripe Tomato Young Arugula Salad
California Fresh Mozzarella Cheese, Aged Balsamic Dressing
(GF, NF, Veg)

Greek Salad
Tomato, English Cucumber, Feta Cheese, Olives, Red Onions,
Red Wine Vinegar & Extra Virgin Olive Oil (GF, NF, Veg)

Romaine Hearts
Sundried Tomato Focaccia Croutons, Pear Tomatoes, Organic
Herb Vinaigrette (NF, Veg)

Fingerling Potato Salad
Celery, Green Onion, Fine Herb, Whole Grain Mustard Vinaigrette
(GF, NF, DF, V)

Farfalle Pasta Salad
Sundried Tomato, Feta, Red Onions, Cucumbers, Italian
Vinaigrette (NF, Veg)

California Young Greens
Shaved Fennel, Toy Box Tomatoes, Balsamic Vinaigrette
(GF, NF, V)

Baby Beet Salad
Red Onions, Goat Cheese, Toasted Hazelnuts & Sherry
Vinaigrette (GF, Veg)

Moroccan Couscous Salad
Baby Arugula, Feta Cheese, Cucumber, Mint, Toasted Almonds
(GF, Veg)

CHOICE OF 2 COLD AND 2 HOT SANDWICHES

COLD:
Curried Chicken Salad
Granny Smith Apple, Spiced Cashew, Sultanas, Arugula, Curry
Aioli, Whole Grain Roll

Smoked Black Forrest Ham & Brie
Smoked Black Forrest Ham, Butter Lettuce, Tomato, Marin
County Brie, Fig Spread, Dijonnaise, French Roll (NF)

Roast Beef Sandwich
Sliced Roast Beef, Watercress, Tomato, Pickled Red Onion,
Havarti Cheese, Whole Grain Mustard, Horseradish Cream,
Ciabatta (NF)

Italian Sandwich
Capicola, Mortadella, Genoa Salami, Smoked Ham, Provolone
Cheese, Shredded Lettuce, Tomato, Red Onions,
Pepperoncini's, Olive Tapenade, Oil & Vinegar, Dijon
Mayonnaise, Baguette

Smoked Turkey Wrap
Shredded Lettuce, Tomato, Avocado, Swiss Cheese, Sundried
Tomato Aioli, Whole Wheat Tortilla (NF)

Grilled Vegetable Wrap
Balsamic Roasted Portobello Mushrooms, Tomatoes, Grilled
Zucchini, Yellow Squash, Eggplant, Roasted Bell Peppers,
Baby Romaine, Feta Cheese, Hummus, Spinach Tortilla (NF,
Veg)

Mediterranean Cauliflower Sandwich
Sumac Roasted Cauliflower, Dill Yogurt, Cucumber, Baby
Spinach, Lemon Vinaigrette, Sourdough Roll (NF, Veg)
**Can be prepared Vegan*

HOT:
Smoked Black Forrest Ham & Cheese
Black Forrest Ham, Havarti Cheese, Wild Arugula, Brioche (NF)

Grilled Three-Cheese
Aged Cheddar, Provolone, Mozzarella (NF, Veg)

Grilled Chicken Sandwich
Smoked Bacon, Wild Arugula, Sliced Tomato, Pepper Jack
Cheese, Chipotle Aioli, French Roll (NF)

Turkey Reuben
Smoked Turkey, Sauerkraut, Swiss Cheese, 1000 Island
Dressing, Marble Rye (NF)

Classic Rachel
Oven Roasted Pastrami, Sauerkraut, Swiss Cheese, Russian
Dressing on Marble Rye (NF)

Grilled Farmers Market Sandwich
Grilled Eggplant, Zucchini, Portobello Mushroom, Red Onion,
Roasted Red Bell Pepper, Provolone Cheese, Wild Arugula,
Garlic Sundried Tomato Aioli, Ciabatta (NF, Veg)

Spiced Sweet Potato
Pickled Beets, Feta, Parsley and Mint Slaw (Veg)
**Can be prepared Hot or Cold*

INCLUDED
Chef's Freshly Prepared Soup of the Day (Veg)
Assorted Potato Chips (Veg)
Chef's Selection of Gourmet Desserts (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of Teas

Prices do not include the 25% Service Charge and applicable Sales Tax

\$92.00 per person 20

EXECUTIVE LUNCH BOX

Boxed lunches include Whole Fruit, Condiments, Choice of Sandwich, Miss Vicki Potato Chips, Salad, Dessert, and Beverage.

SALAD SELECTION (Choice of 1)

Fingerling Potato Salad
Celery, Green Onion, Fine Herb, Whole
Grain Mustard Vinaigrette (GF, NF, V)

Cavatelli Pasta Salad
Roasted Broccoli Rabe, Heirloom
Tomato, Kalamata Olive, Pesto
Vinaigrette (Veg)

Mixed Greens
Shaved Fennel, Toy Box Tomato,
Lemon Vinaigrette (GF, NF, V)

Caesar Salad
Romain Hearts, Focaccia Croutons,
Shaved Parmigiana Reggiano, Caesar
Dressing (NF, Veg)

DESSERT SELECTION (Choice of 1)

Chocolate Chip Cookie (NF, Veg)

Double Chocolate Brownie (NF, Veg)

Raisin Oatmeal Cookie (NF, Veg)

Rice Krispies Treat (NF, NF)

Baked Lemon Bar (NF, Veg)

\$85.00 per person

SANDWICH SELECTIONS (Choose up to Three Selections)

Smoked Turkey
Smoked Turkey Breast, Granny Smith Apple Slaw, Upland Cress, Arugula, Tomato, Marin
County Brie Cheese, Cranberry Chutney, French Roll

Curried Chicken Salad
Granny Smith Apple, Spiced Cashew, Sultanas, Arugula, Curry Aioli, Whole Grain Roll

Roast Beef Sandwich
Sliced Roasted Beef, Watercress, Tomato, Pickled Red Onion, Havarti Cheese, Whole Grain
Mustard, Horseradish Cream, Ciabatta (NF)

Grilled Chicken Sandwich
Salinas Baby Greens, Vine Ripe Tomato, Red Onion, Sharp White Cheddar Cheese, Spicy
Avocado Puree, Dutch Crunch (NF)

Grilled Vegetable Wrap
Balsamic Roasted Portobello Mushrooms, Tomatoes, Grilled Zucchini, Yellow Squash,
Eggplant, Roasted Bell Peppers, Baby Romaine, Feta Cheese, Hummus, Spinach Tortilla (NF,
Veg)

Italian Sandwich
Capicola, Mortadella, Genoa Salami, Smoked Ham, Provolone Cheese, Shredded Lettuce,
Tomato, Red Onions, Pepperoncini, Olive Tapenade, Oil & Vinegar, Dijonnaise, Rustic
Baguette (NF)

Smoked Black Forrest Ham & Brie
Smoked Black Forrest Ham, Butter Lettuce, Tomato, Marin County Brie, Fig Spread, Dijonnaise,
French Roll (NF)

Mediterranean Cauliflower Sandwich
Sumac Roasted Cauliflower, Dill Yogurt, Cucumber, Baby Spinach, Lemon Vinaigrette,
Sourdough Roll (NF, Veg)
**Can be prepared Vegan*

Chickpea Sandwich with Tahini Mustard
Red Onion, Celery, Capers and Toasted Sunflower Seeds, Romaine and Sliced Red Tomato
(NF, V)



Prices do not include the 25% Service Charge and applicable Sales Tax

EXECUTIVE LUNCH BUFFET

Per person pricing based on 1½ hours of service. Lunch Buffets have a 10 guest minimum. An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF 3 SALADS

- Baby Spinach & Berries

Frisee, Strawberries, Feta Cheese, Candied Almonds, Balsamic Vinaigrette (GF, Veg)
- Sonoma Field Greens

Toy Box Tomatoes, Toasted Walnuts, Goat Cheese, Raspberry Dressing (GF, Veg)
- Greek Salad

Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Red Wine Vinegar & Extra Virgin Olive Oil (GF, NF, Veg)
- Grilled Asparagus and Curly Endive Salad

Shaved Parmesan, Hard Boiled Egg, Candied Pecan, Whole Grain Mustard Vinaigrette (GF, Veg)
- Vine-Ripe Tomato Young Arugula Salad

California Fresh Mozzarella Cheese, Basil, Aged Balsamic Dressing (GF, NF, Veg)
- Farro Salad

Chickpeas, Cucumbers, Arugula, Chives, Feta Cheese, Dried Cranberries, Tomato Capers Vinaigrette (NF, Veg)
- Baby Yukon Gold Potato Salad

Chopped Hard Boiled Eggs, Fine Herbs, Apple Cider Vinaigrette (GF, NF, DF, Veg)
- Baby Beet Salad

Mache, Candied Walnuts, Artisan Goat Cheese, Walnut Vinaigrette (GF, Veg)
- Moroccan Saffron Couscous Salad

Baby Arugula, Feta Cheese, Cucumber, Mint (NF, Veg)
- Black Bean & Quinoa Salad

Mango, Red Onion, Red Bell Pepper, Roasted Corn, Cilantro & Citrus Lime Dressing (GF, NF, DF, V)
- Hearts of Romaine Caesar Salad

Brioche Crouton, Shaved Parmigiano Reggiano, Creamy Cesar Dressing (NF, Veg)

CHOICE OF 2 STARCHES:

- Whipped Sweet Potato (GF, NF, Veg)
- Creamy Polenta with Chives, Fontina Cheese (GF, NF, DF, Veg)
- Herb Roasted Baby Potatoes

Rosemary, Thyme, Olive Oil (GF, V)
- Cavatappi Pasta

Wild Arugula, Sundried Tomato, Pesto, Pine Nuts, Parmesan (NF, Veg)
- Mac-N-Cheese

Fusilli Pasta, Shaved Parmigiano Reggiano, Herb Panko Crust (NF, Veg)
- Whipped Mashed Potato with Chives (GF, NF, Veg)
- Wild Mushroom Risotto with Chives (NF, Veg)
- Classic Potato Gratin

Shaved Parmigiano Reggiano Cheese (GF, NF, Veg)
- Toasted Israeli Couscous

Red Bell Pepper, Sundried Tomato, Mint, Saffron (NF, DF, V)
- Four Cheese Tortellini

Tomato Cream Sauce (NF, Veg)

CHOICE OF ONE VEGETABLE:

- Blue Lake Green Beans with Lemon Zest (GF, NF, DF, V)
- Assorted Seasonal Grilled Vegetables

Pesto Scented Tomato Sauce (GF, Veg)
- Roasted Mushrooms

Lemon, Garlic, Shallots, Parsley, Sherry Vinaigrette (GF, NF, DF, V)
- Steamed Baby Carrots with Fine Herbs (GF, NF, DF, V)
- Mélange of Fresh Harvest Vegetables (GF, NF, DF, V)

(Seasonal Selection)

CHOICE OF 2 PROTEINS:

- Grilled Free-Range Chicken Breast

Sautéed Mushrooms, Crispy Shallots, Lemon Dijon Demi-Glace (NF, DF)
- Pan Seared All-Natural Chicken Breast

Roasted Cipollini Onions, Artichokes, Toy Box Tomatoes, Chicken Jus (GF, DF, NF)
- Grilled Strip Loin of Beef

Pearl Onions, Seasonal Vegetable, Cabernet Reduction (GF, DF, NF)
- Medallions of Beef Tenderloin

Roasted Cipollini Onions, Sautéed Mushrooms, Bordelaise Sauce (GF, NF, DF)
- Pan Seared Pacific Salmon

Shaved Fennel, Mandarin Orange, Citrus Sauce (GF, NF)
- Grilled Pacific Salmon

Toy Box Tomatoes, Seasonal Vegetables, Piperade Sauce (GF, NF, DF)
- Grilled Pacific Halibut

Seasonal Vegetable, Red Pepper Coulis Sauce (GF, NF, DF)
- Pan Seared Chilean Sea Bass

Tomato & Black Olive Relish, Chives, Lemon Chardonnay Sauce (GF, NF)
- Sautéed Jumbo Shrimp

Toy Box Tomato, Baby Spinach, Pesto Cream, Penne Rigate Pasta (NF)

INCLUDED

- Chef's Freshly Prepared Soup of the Day

Signature Rolls and Creamery Butter

Chef's Selection of Gourmet Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee,

Selection of Teas

Prices do not include the 25% Service Charge and applicable Sales Tax

\$102.00 per person 22



BUFFET MENUS

THEMED BUFFET

Per person pricing based on 1½ hours of service. Lunch Buffets have a 10 guest minimum. Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added. An additional \$5.00 per guest will be added for groups below 20 persons.

CATHEDRAL HILL

Chef's Freshly Prepared Soup of the Day (Veg)

Sonoma Field Greens
Toy Box Tomatoes, Toasted Walnuts, Goat Cheese, Raspberry Dressing (GF, Veg)

Quinoa Salad
Dried Currant, Pine Nut, Fine Herb, Garbanzo, Feta, Sherry Vinaigrette (GF, Veg)

Hearts of Romaine Caesar Salad
Brioche Crouton, Shaved Parmigiano Reggiano, Creamy Caesar Dressing (NF, Veg)

Pan Seared All-Natural Chicken Breast
Roasted Cipollini Onions, Artichokes, Toy Box Tomatoes, Chicken Jus (GF, NF, DF)

Pan Seared Pacific Salmon
Shaved Fennel, Mandarin Oranges, Citrus Sauce (GF, NF)

Roasted Squash Risotto
Seasonal Squash, Tarragon, Preserved Lemon, Parmesan, Crème Fraiche (GF, NF, Veg)

Herb Roasted Baby Potatoes
Rosemary, Thyme, Olive Oil (GF, NF, DF, V)

Mélange of Fresh Harvest Vegetable (GF, NF, DF, V)

Signature Rolls and Creamery Butter (Veg)

Chef's Selection of Gourmet Desserts (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$94.00 per person

TWIN PEAKS

Chef's Freshly Prepared Soup of the Day (Veg)

Greek Salad
Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Red Wine Vinegar & Extra Virgin Olive Oil (GF, NF, Veg)

Vine-Ripe Tomato & Young Arugula Salad
California Fresh Mozzarella Cheese, Aged Balsamic Dressing (GF, NF, Veg)

Moroccan Couscous Salad
Baby Arugula, Feta Cheese, Cucumber, Mint (NF, Veg)

Grilled Free-Range Chicken Breast
Sautéed Mushroom, Crispy Shallots, Lemon Dijon Demi-Glace (NF, DF)

Grilled Pacific Halibut
Seasonal Vegetable, Red Pepper Coulis Sauce (GF, NF, DF)

Mac-N-Cheese
Fusilli Pasta, Shaved Parmigiano Reggiano, Herb Panko Crust (NF, Veg)

Classic Potato Gratin
Shaved Parmigiano Reggiano Cheese (GF, NF, Veg)

Mélange of Fresh Harvest Vegetables (GF, NF, DF, V)

Signature Rolls and Creamery Butter (Veg)

Chef's Selection of Gourmet Desserts (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$98.00 per person

BUFFET MENUS

MISSION

Per person pricing based on 1½ hours of service. Lunch Buffets have a 10 guest minimum. Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added. An additional \$5.00 per guest will be added for groups below 20 persons.

Mission Style Tortilla Soup

Crispy Tortilla Strips, Green Onion, Lime, Sour Cream (GF, NF, Veg)

Fire Roasted Corn & Black Bean Salad

Red Peppers, Green Onions, Tomato, Cilantro Dressing (GF, NF, DF, V)

Baby Romaine Lettuce

Queso Fresco, Cucumbers, Toy Box Tomatoes, Jalapeño Dressing (GF, NF, Veg)

Red Chile Braised Beef

Roasted Tomato, Pickled Onion, Cilantro (GF, NF, DF)

Achiote Marinated Grilled Chicken Fajitas

Assorted Julienne Bell Peppers & Onions with Cilantro (GF, NF, DF)

Stuffed Peppers

Red Rice, Zucchini, Pinto Beans, Charred Corn, Cotija, Avocado Crema (GF, NF, Veg)

Roasted Corn & Charred Pepper Succotash (GF, NF, V)

Red Chili Rice

Tomato & Peas (GF, NF, V)

Warm Flour Tortillas (DF, Veg) and Corn Tortillas (GF, DF, Veg)

Condiments of:

Sour Cream, Shredded Cheese (GF, NF, Veg)

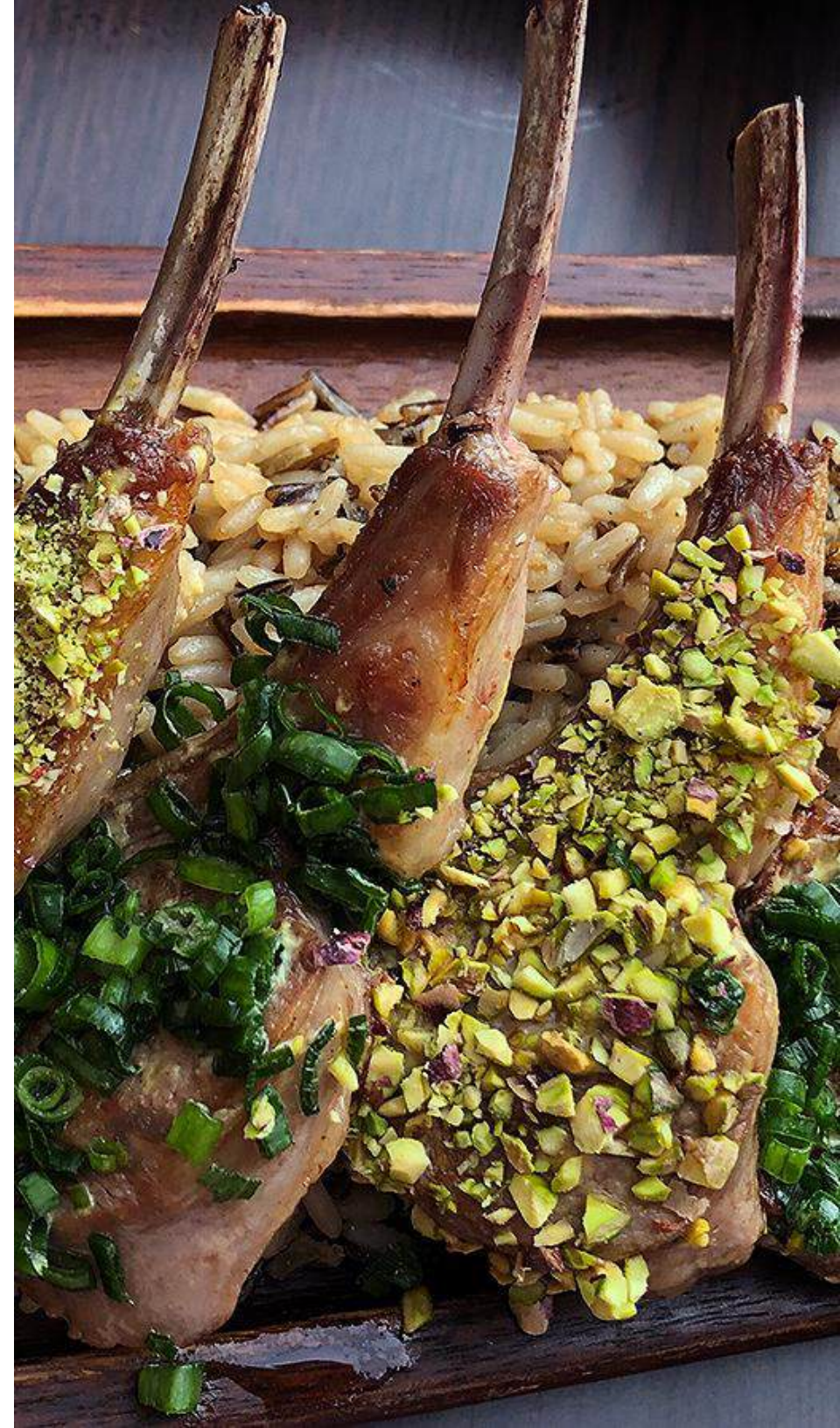
Shredded Lettuce, Casa Sanchez & Guacamole (GF, NF, DF, V)

Chef's Selection of Gourmet Desserts (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$98.00 per person

Prices do not include the 25% Service Charge and applicable Sales Tax





CATERING THE INTERCONTINENTAL LIFE

HORS D'OEUVRES

CHILLED BITES

Minimum of 25 pieces per item

Marin County Brie Crostini, Muscat Grape (NF, Veg)

Sonoma Goat Cheese, Brioche, Fruit Chutney (NF, Veg)

Pear, Prosciutto, Point Reyes Blue Cheese Roulade (GF, NF, Veg)

Wild Mushroom, Roasted Garlic Crostini, Parmesan Cheese, EVOO (NF, DF, Veg)

Endive, Gorgonzola Mousse, Caramelized Walnuts (GF, Veg)

Watermelon Pops, Feta Cheese, Micro Basil & Balsamic Reduction (NF, Veg)

Caprese Skewer, Baby Tomato, Ciliegine Mozzarella, Basil, Balsamic Reduction (GF, NF, Veg)

San Daniele Prosciutto Wrapped Asparagus Spear, Basil Cream (GF, NF, DF)

Chili Glazed Tofu Skewer (GF, NF, DF, V)

Charred Edamame Crostini, Edamame Puree, Cashew Cream, Micro Thyme (Veg)

Sesame Tuna Cone, Pickled Ginger, Avocado, Tobiko, Sesame Cone (DF, NF)

\$11.00 per piece

Deviled Eggs, Capers, Crispy Bacon (GF, NF, DF)

Chili Shrimp, English Cucumber Round (GF, NF, DF)

Applewood Smoked Salmon, Pumpernickel, Chive Cream Cheese (NF)

Beet Tartare, Endive, Micro Arugula, Crumbled Walnut, Sherry Dressing (GF, DF, V)

Dungeness Crab Salad Tartlet (GF, DF, NF)

Steamed Yukon Gold Potato, Smoked Salmon, Caviar (NF)

Ahi Tuna Poke, Cucumber (GF, DF, NF)

Lobster Medallion, Yukon Gold Potato, Crème Fraiche, Caviar (GF, NF)

Smoked Duck Breast, Fig Spread, Camembert, Micro Arugula, Brioche (NF, DF)

Ahi Tuna Tartare, Avocado, Chives, Sesame Soy, Cucumber (GF, NF, DF)

Beef Tenderloin Carpaccio, Horseradish Cream, Parmesan, Micro Arugula (NF)

\$14.00 per piece

HOT BITES

Minimum of 25 pieces per item

Stuffed Mushroom, Boursin Cheese, Sundried Tomato Lemon Garlic Aioli (GF, NF,Veg)

Mushroom Risotto Arancini, Tomato Basil Sauce (NF, Veg)

Chorizo & Cheese Arancini, Romesco Sauce

Vegetable Pot Stickers, Spicy Honey Soy Dipping Sauce (NF, DF, Veg)

Brie & Raspberry Filo Triangle (NF, Veg)

Vegetable Spring Rolls, Thai Chili Dipping Sauce (NF, DF, Veg)

Indian Vegetable Samosa, Tamarind Dipping Sauce (NF, DF, Veg)

Beef Empanadas, Piquillo Pepper Sauce (NF, DF)

Artichoke Croquette, Olive Tapenade, Goat Cheese (Veg)

Bacon Wrapped Date, Manchego, Marcona Almonds, Chili Glaze (GF, DF)

Peruvian Chicken Skewer, Ginger Lime Aioli (GF, NF, DF)

Asian Meatballs, Sesame, Green Onions (GF, NF, DF)

\$11.00 per piece

Squash Cups, Cashew Crema, Quinoa, Romesco Sauce (GF, V)

Korean Short Rib Skewer, Gouchujang Honey Glaze (GF, NF, DF)

Tandoori Salmon Skewers, Dried Fig Chutney (GF)

Mini Beef Wellington, Red Wine Bordelaise (NF)

Grilled Lamb Chops W/ Rosemary Au Jus (GF, NF, DF)

Sea Scallop Wrapped In Maple Bacon, Lemon Aioli (GF, NF, DF)

Coconut Shrimp, Tangy Chili Sauce (NF, DF)

Dungeness Crab Cakes, Spicy Remoulade Sauce (NF, DF)

Jumbo Prawns, Pancetta, Organic Tomato Butter Sauce (GF, NF)

Kobe Beef Slider, Chive Aioli, Brioche Bun (NF)

Fried Dragon Shrimp Roll, Thai Coconut Curry Dip (NF, DF)

\$14.00 per piece



RECEPTIONS

CARVING STATIONS

Uniformed Carver Required at \$250.00.

One Carver Recommended per 75 guests.

Selections on this page are gluten free (GF), when consumed without accompanying rolls. *Contains Gluten

FREE RANGE TURKEY BREAST (GF, DF, NF)

Citrus Cranberry Relish, Honey Dijon Aioli, Sage Turkey Gravy, Silver Dollar Rolls*

\$21.00 per person (minimum of 40 guests)

ROSEMARY ROASTED PRIME RIB OF BEEF (GF, DF, NF)

Black Pepper Horseradish Cream, Whole Grain Mustard, Rye Whiskey Au Jus, Brioche Rolls*

\$45.00 per person (minimum of 25 guests)

POMEGRANATE MOLASSES GLAZED HAM (GF, DF, NF)

Dijon Mustard, Ras el Hanout Aioli, Silver Dollar Rolls*

\$22.00 per person (minimum of 40 guests)

ROASTED GARLIC BUTTER WHOLE BEEF TENDERLOIN (GF, NF)

Chive Horseradish Crème Fraiche, Chimichurri, Red Wine Au Jus, Brioche Rolls*

\$30.00 per person (minimum of 25 guests)

ROASTED STEAMSHIP (GF, DF, NF)

Round Dijon Mustard, Horseradish Chives Cream, Herbed Aioli, Beef Au Jus, Silver Dollar Rolls*

\$18.00 per person (minimum of 100 guests) (Final Guarantee Due (15) Business Days)

ROAST ALASKA KING SALMON EN CROUTE (NF)*

Tarragon Cream Sauce, Whole Grain Mustard, Roasted Garlic Aioli

\$26.00 per person (minimum of 25 guests)

RECEPTIONS

SPECIALTY STATIONS

Minimum of 25 guests and 1½ hour service time.

DEFINITELY SUSHI

Assorted Sushi and Sashimi Pickled Ginger, Soy, Wasabi

\$76.00 per person

ACTIVE SUSHI STATION

Assorted Sushi Rolls and Nigiri, Vegetarian options available.

\$76.00 per person

Uniformed Chef Required at \$2,500.00

DIM SUM BAR

*Duck Spring Roll, Shrimp Dumpling, BBQ Pork Bao, Pork Potsticker,
Assorted Vegetable Dumpling (Veg), Chicken Siu Mai*

\$47.00 per person

COOKED TO ORDER NORTH BEACH STATION

Cheese or Portobello Mushroom Ravioli (Veg)

Rainbow Rotini Pasta (Veg)

Roasted Garlic Cream Sauce, Marinara Sauce, Pesto Sauce (Veg)

Diced Chicken, Plum Tomatoes, Red Bell Pepper, Onions, Spinach,

Mushrooms, Roasted Garlic,

Extra Virgin Olive Oil, Chives, Shredded Parmesan

Garlic Bread, Focaccia

\$55.00 per person

Uniformed Chef Required at \$250.00

COMPOSED NORTH BEACH STATION

Portobello Mushroom Ravioli (Veg)

Roasted Garlic Cream, Forest Mushrooms, Zucchini and Squash (Veg)

Farfalle Pesto Pasta (Veg)

Heirloom Tomato, Pine Nuts, Basil (Veg)

Penne Arrabiata

San Marzano, Basil and Shaved Parmesan Cheese (Veg)

Garlic Bread, Focaccia

\$52.00 per person

FISHERMAN'S WHARF

*Raw Bar on Ice: East and West Coast Oysters, Poached
Prawns, Snow Crab Claws (GF, NF, DF)*

*Bay Scallop Ceviche, Crab and Avocado Parfait, Tuna Tartare
(GF, NF, DF)*

Horseradish Cocktail Sauce, Remoulade Sauce Champagne

Mignonette, Lemon Wedges

\$105.00 per person

SOUTH OF MARKET

*Spanish-Style Paella - Shrimp, Mussels, Clams, Chicken,
Andouille Sausage, Saffron Rice (GF, DF, NF)*

*Build-Your-Own Fajitas - Achiote Marinated Grilled Chicken and
Beef Fajitas (GF, NF, DF); Assorted Julienne Bell Peppers &
Onions with Cilantro (GF, NF, DF, Veg)*

Tomatoes, Sweet Onion, Organic Cilantro, Lettuce, Jalapeños

Queso Fresco, Cilantro Lime Sour Cream

Tortilla Chips (Veg)

Casa Sanchez Salsa, Guacamole (GF, NF, DF)

Warm Soft Flour and Corn Tortillas

\$80.00 per person





RECEPTIONS

SPECIALTY STATIONS

Minimum of 25 guests and 1½ hour service time.

LOCAL ARTISANAL CHEESES

Garnished with Dried Fruits and Nuts Assorted Crackers and Sliced Baguettes (Veg)

\$32.00 per person

WINE COUNTRY SAMPLER

Assorted Imported and Domestic Artisanal Cheeses (Veg), Assorted Seasonal Accompaniments Variety of Local Artisanal Cold Cuts, Homemade Country-Style Pâté, Assorted Mustards Focaccia, Baguettes

\$39.00 per person

SLIDERS STATION

Kobe Beef, Dungeness Crab (NF), Falafel Sliders (Veg) on Assorted Slider Rolls

Condiments: Chipotle Ketchup, Truffle Chive Aioli, Siracha Aioli, Curry Lime Aioli, Honey Dijon Mustard Organic Roma Tomatoes, Boston Lettuce, Sliced Red Onions

\$42.00 per person

POTATO MARTINI BAR

Crispy Yukon Gold Potatoes (NF, V), Roasted Garlic Mashed Potatoes (Veg), Sweet Potato Fries (Veg) Bacon Bits, Sour Cream, Chopped Tomatoes, Roasted Garlic, Sautéed Mushrooms, Cheddar Cheese, Scallions, Siracha Aioli

\$35.00 per person

MEDITERRANEAN STATION

Hummus (GF, DF, V), Baba Ghanoush (GF, NF, DF, V) Grilled Pita Bread Grilled Marinated Portobello Mushrooms, Eggplants with Aged Balsamic Reduction (GF, NF, DF V) Saffron Couscous with Lemon Zest (Veg) Watercress (Veg) and Toasted Pine Nuts Prosciutto-Wrapped Asparagus (GF, NF, DF) Assorted Marinated Olives (GF, V) Herb Focaccia (Veg)

\$38.00 per person

GRILLED VEGETABLE DISPLAY

Assorted Squash and Peppers, Portobello Mushrooms, Seasonal Vegetable, Tomatoes (GF, NF, Veg) with Pesto and Shredded Parmesan Cheese Focaccia and Assorted Breads (Veg)

\$22.00 per person

SEASONAL VEGETABLE CRUDITÉS

With Basil, Garlic and Paprika Aioli (GF, NF, DF, Veg)

\$20.00 per person

DESSERT STATIONS

Minimum of 25 guests and 1½ hour service time.

CHOCOLATE LOVERS

*Chocolate Dipped Strawberries, Assorted Petits Fours,
Assorted Chocolate Truffles, Assorted Chocolate Desserts (Veg)*

Chocolate Milk

\$40.00 per person

ICE CREAM STATION

Assorted Ice Creams, Hot Fudge & Caramel Sauce, Candies and Toppings (Veg)

\$32.00 per person

Uniformed Chef Required at \$250.00

Minimum 75 guests

YOUR FAVORITE CHEESECAKE

Mini New York Cheesecake (Veg)

Blueberry, Cherry, Pineapple Topping, Whipped Cream, Assorted Sauces (Veg)

\$32.00 per person

ASSORTED MINI DESSERT DISPLAY (Choose 3 Items)

Chocolate Dipped Strawberries (GF, NF, Veg)

Cream Puff (Veg)

Mini Fresh Fruit Tartlet (Veg)

Cannoli (Choice of Ricotta or Mocha) (Veg)

Petite Fours (Veg)

Chocolate Truffles (Veg)

\$30.00 per person

MACAROON TREE DISPLAY

Chef's Whimsical Dessert Display of Macaroons, Bonbons, and Petite Fours (Veg)

\$48.00 per person (30 person maximum)





CATERING THE INTERCONTINENTAL LIFE

PLATED DINNER

Our plated dinner menus are offered with a 3-course minimum, with choice of Soup or Salad, Entrée, Dessert.

Dinners are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

PLATED DINNER

SOUP, SALAD & APPETIZERS

We offer 3-course plated meals with choice of one Starter (Soup or Salad), two Entrées, one Dessert.

Plated Dinners have a 10 guest minimum.

A definite count of Entrées is due seven days prior to the event. Entrée cards must be provided by the client.

The higher priced entrée will be the price for both entrées.

Dinners are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

SOUPS

CREAMLESS TOMATO BISQUE

Plum Tomato, Roasted Garlic, Basil Oil (GF, DF, NF, V)

FISHERMAN'S WARF CRAB CHOWDER

Corn, Onions, Yukon Potato, Dungeness Crab

HEARTY POTATO LEEK SOUP

Topped with Chives (GF, NF, Veg)

ROASTED BUTTERNUT SQUASH

Fresh Dill, Pepita Seeds (GF, Veg)

VEGETABLE MINESTRONE

Saffron Orzo Pasta (DF, Veg)

TUSCAN VEGETABLE WHITE BEAN SOUP

Tomatoes, Parmesan (GF, Veg)

LOBSTER BISQUE

Tarragon Crème Fraiche (GF)

SALADS

ROASTED ROOT VEGETABLES

Sonoma Goat Cheese, Maple Hazelnuts, Pear Vanilla Vinaigrette (GF, Veg)

MIXED BABY GREENS

Grilled Broccoli, Blistered Toy Box Tomato, Olive Oil Croutons, Sherry Vinaigrette (GF, NF, DF, V)

ARUGULA

Quinoa, Red Onion, Feta Cheese, Champagne Vinaigrette (GF, NF, Veg)

BABY SWEET GEM

Cucumber, Watermelon Radish, Castelvetrano Olives, Grilled Scallions, Sage Ranch Dressing (GF, NF, Veg)

ROASTED BABY BEETS

Goat Cheese Mousse, Candied Hazelnut, Shaved Fennel, Roasted Grapes, White Balsamic Vinaigrette (GF, Veg)

HARICOT VERTS SALAD

Confit Toy Box Tomato, Fromage Blanc, Fine Herbs, Roasted Garlic Vinaigrette (GF, Veg)

ASIAN GREENS

Tatsoi, Mustard Greens, Julienne Peppers, Green Onions, Cucumber, Carrot, Sesame Ginger Vinaigrette (GF, DF, V)

APPETIZERS

CRAB & GRAPEFRUIT RISOTTO

Dungeness Crab, Thyme, Parmesan, Ruby Red Grapefruit, Truffle Oil (GF, NF)
Additional \$20.00

LOBSTER RAVIOLI

Tomato Cream, Tarragon, Preserved Lemon, Braised Kale (NF)
Additional \$20.00

BURRATA

Oven Dried Tomato, Arugula Pistachio Pesto, Arugula, Balsamic Vinaigrette (GF, NF, Veg)
Additional \$20.00

DUNGENESS CRAB CAKE

Shaved Fennel, Citrus, Louis Aioli
Additional \$20.00

CHILLED PRAWNS

Crispy Polenta Croutons, Cured Tomato, Lemon, Parsley Pesto (GF, NF)
Additional \$20.00

FORBIDDEN RICE RISOTTO

Roasted Root Vegetable, Five Spice Roasted Vegetable Au Jus (GF, NF, DF, V)
Additional \$20.00

PLATED DINNER

ENTRÉES

We offer 3-course plated meals with choice of one Starter (Soup or Salad), two Entrées, one Dessert.

Plated Dinners have a 10 guest minimum.

A definite count of Entrées is due seven days prior to the event. Entrée cards must be provided by the client.

The higher priced entrée will be the price for both entrées.

Dinners are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

PACIFIC GRILLED SALMON

Vegetable and Potato Hash, Rainbow Chard, Grilled Asparagus, Tomato Vinaigrette (GF, NF, DF)

\$115.00 per person

SNAPPER

Nicoise Style, Haricot Vert, Roasted Fingerlings, Oven Dried Tomatoes, Olive Tapenade (GF, NF, DF)

\$120.00 per person

MISO GLAZED ATLANTIC COD

Seared Bok choy, Japanese Sweet Potato Puree, Sesame Soy Drizzle, Shitake Mushroom, Pea Shoots (GF, NF, DF)

\$120.00 per person

SEARED HALIBUT

Farro Risotto, Seasonal Squash, Maitake Mushroom, Braised Greens, Garlic Beurre Blanc, Chive Oil (GF, NF)

\$120.00 per person

LAMB RACK

Goat Cheese Heirloom Grits, Braised Broccolini, Greens, Rosemary Jus (GF, NF)

\$130.00 per person

GRILLED NEW YORK STRIP STEAK

Potato Leek Galette, Roasted Heirloom Carrots, Bourbon Demi, Truffle Compound Butter (GF, NF)

\$128.00 per person

BRAISED BEEF SHORT RIB

Crème Fraiche Potato Puree, Heirloom Carrot, Red Wine Jus, Parsley Pesto (GF, NF)

\$122.00 per person

GRILLED TENDERLOIN

Roasted Garlic Potato Puree, Seasonal Vegetables, Red Wine Demi (GF, NF)

\$128.00 per person

Prices do not include the 25% Service Charge and applicable Sales Tax

SAKE SOY BRAISED SHORT RIB

Grilled Green Onion Potato, Seared Bok Choy, Braised Reduction (NF)

\$128.00 per person

ROASTED CHICKEN BREAST

Parsnip Potato Puree, Rainbow Cauliflower, Heirloom Carrots, Whole Grain Mustard Reduction (GF, NF)

\$108.00 per person

HERB GRILLED CHICKEN

Salt Roasted Marble Potato, Wild Mushroom, Brussel Sprouts (GF, NF, DF)

\$115.00 per person

PAN ROASTED CHICKEN BREAST

Truffle Polenta Cake, Charred Broccolini, San Marzano Tomato Emulsion (GF, NF)

\$115.00 per person

MEDITERRANEAN CHICKEN

Herb Orzo, Kalamata Olive, Roasted Peppers, Chickpea, Preserved Lemon Jus (GF, NF, DF)

\$115.00 per person

SEARED DUCK BREAST

French Lentils, Root Vegetables, Glazed Carrots, Spiced Dried Cherry Jus (GF, NF, DF)

\$120.00 per person

VEGETABLE NAPOLEON

Seasonal Vegetables, Roasted Garlic Tomato Emulsion (GF, NF, DF, V)

\$90.00 per person

VEGETABLE WELLINGTON

Roasted Mushroom, Root Vegetables, Phyllo Dough, Piquillo Puree, Frisée (NF, Veg)

\$90.00 per person

MUSHROOM GNOCCHI

Foraged Mushrooms, Wilted Spinach, Brown Butter, Sage (NF, Veg)

\$90.00 per person

PLATED DINNER

DUET ENTRÉES

We offer 3-course plated meals with choice of one Starter (Soup or Salad), two Entrées, one Dessert.

Plated Dinners have a 10 guest minimum.

A definite count of Entrées is due seven days prior to the event. Entrée cards must be provided by the client.

The higher priced entrée will be the price for both entrées.

Dinners are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

SEARED ALL-NATURAL CHICKEN BREAST & DUNGENESS CRAB CAKE

Baby Zucchini, Baby Carrot, Herb Roasted Tomato, Truffle Chive Mashed Potato, Natural Jus, Mango Citrus Sauce (GF, NF)

\$130.00 per person

BEEF TENDERLOIN & BUTTER POACHED LOBSTER TAIL

Haricot Verts, Baby Rainbow Carrots, Herb Roasted Tomato, Parsnip Puree, Cabernet Sauce, Drawn Butter (GF, NF)

\$150.00 per person

NEW YORK STRIP STEAK & JUMBO PRAWNS

Baby Rainbow Carrots, Seasonal Vegetables, Herb Roasted Tomato, Braised Fennel, Potato Gratin, Merlot Sauce & Béarnaise (GF, NF)

\$135.00 per person

AUSTRALIAN LAMB CHOP & ROASTED PACIFIC HALIBUT

Seasonal Vegetable Ratatouille, Crushed Fingerlings Potatoes, Mint Chutney (GF, NF)

\$140.00 per person





PLATED DINNER

DESSERT

We offer 3-course plated meals with choice of one Starter (Soup or Salad), two Entrées, one Dessert.

Plated Dinners have a 10 guest minimum.

A definite count of Entrées is due seven days prior to the event. Entrée cards must be provided by the client.

The higher priced entrée will be the price for both entrées.

Dinners are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

CLASSIC CRÈME BRÛLÉE (Maximum 100 People)
Chocolate Cigar, Fresh Blueberries (GF, NF, Veg)

FRESH FRUIT TART
Raspberry Coulis (NF, Veg)

CHOCOLATE TERRINE
Raspberry Crème, Fresh Raspberries (NF, Veg)

NEW YORK CHEESECAKE
Fruit Coulis and Fresh Seasonal Berries (NF, Veg)

TIRAMISU
Amaretto Sponge, Mascarpone Mousse, Chocolate Biscotti (Veg)

STRAWBERRY SHORTCAKE
Vanilla Pound Cake, Fresh Strawberries, Chantilly Crème (NF, Veg)
**Can be prepared Vegan*

COCONUT RICE PUDDING
Orange, Pistachio (GF, V)

TOASTED LEMON MERINGUE TART
Seasonal Coulis (NF, Veg)

VEGAN KEY LIME PIE
Pineapple Preserves, Toasted Coconut (NF, V)

Prices do not include the 25% Service Charge and applicable Sales Tax



CATERING THE INTERCONTINENTAL LIFE

DINNER BUFFET

DINNER BUFFET

MONTGOMERY

The following dinner buffets have a 50 guest minimum unless noted. An additional \$12.00 per guest will be added for groups below 50 persons. Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added. Per person pricing based on 1½ hours of service.

Hearty Potato Leek Soup
Chives (GF, NF, Veg)

Local Asparagus Salad
Shaved Parmesan, Hard Boiled Egg, Toasted Pecan, White Balsamic Vinaigrette (GF, NF, Veg)

Baby Beet Salad
Pickled Red Onions, Goat Cheese, Toasted Hazelnuts, Micro Arugula, Sherry Vinaigrette (GF, Veg)

Prime Beef Flat Iron Steak
Cipollini Onions, Chives, Bordelaise Sauce (GF, DF)

Grilled Pacific Salmon
Shaved Fennel, Dill, Mandarin Orange, Lemon Pepper Cream Sauce (GF)

Portobello Ravioli
Champignons Mushrooms, Seasonal Vegetables, Truffle Scented Parmesan Cream Sauce (Veg)

Roasted Baby Carrots w/ Fine Herbs (GF, NF, DF V)

Oven Roasted Fingerling Potatoes
Fine Herbs (GF, NF, DF, V)

Freshly Baked Rolls and Butter (Veg)

Homemade Miniature Desserts and Selection of Chocolate Truffles (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$122.00 per person



DINNER BUFFET

The following dinner buffets have a 50 guest minimum unless noted. An additional \$12.00 per guest will be added for groups below 50 persons. Buffets serving less than 75 people will have a \$150.00+tax Attendant Fee added Per person pricing based on 1½ hours of service.

MARKET

Tomato Quinoa Basil Soup
Garlic Sourdough Croutons (GF, NF, Veg)

Baby Sonoma Field Greens
Toy Box Tomatoes, Toasted Pecans, Point Reyes Blue Cheese, House Vinaigrette (GF, Veg)

Baby Spinach Salad
Watercress, Frisée, Poached Pear, Pickled Onions, Baby Tomatoes, Balsamic Vinaigrette (GF, NF, DF, V)

Parmesan Herb Potato Salad
Green Beans, Shallots, Chives, Garlic Sauce (GF, NF, DF, V)

Seared Pacific Salmon
Crispy Artichokes, Saffron Cream Sauce (GF, NF)

Grilled Chicken Breast
Asparagus Spears, Toy Box Tomato, Natural Au Jus (GF, NF, DF)

Pan Seared Beef Tenderloin
Forrest Mushrooms, Red Wine Demi-Glace (GF, NF, DF)

Roasted Marble Potato
Fine Herbs (GF, NF, DF, V)

Assorted Seasonal Grilled Vegetables
Pesto Scented Tomato Sauce (GF, Veg)

Signature Rolls and Creamery Butter (Veg)

Chef's Selection of Gourmet Desserts (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$125.00 per person

CALIFORNIA

Fisherman's Warf Crab Chowder
Corn, Onions, Peppers, Yukon Potato, Dungeness Crab (NF)

Grilled Asparagus Salad
Toasted Hazelnuts, Prosciutto, Shaved Parmesan, Lemon Dressing (GF)

Organic Sonoma Field Greens
Toy Box Tomatoes, Toasted Walnuts Goat Cheese, Raspberry Dressing (GF, Veg)

Vine-Ripe Tomato, Young Arugula
California Fresh Mozzarella Cheese, Aged Balsamic Dressing (GF, NF, Veg)

Australian Lamb Chops
Seasonal Baby Vegetable Ratatouille, Garlic Rosemary Demi-Glace (GF, NF, DF)

Grilled Chilean Sea Bass
Braised Red Chard, Lemon Dill Caper Sauce (GF, NF)

Pan Seared All-Natural Chicken Breast
Forest Mushrooms, Seasonal Vegetables, Lemon Thyme Garlic Red Wine Sauce (GF, NF, DF)

Classic Yukon Gold Potato Gratin
Emmental Cheese (GF, NF, Veg)

Mélange of Fresh Harvest Vegetables
(seasonal selection) (GF, NF, DF, V)

Signature Rolls and Creamery Butter (Veg)

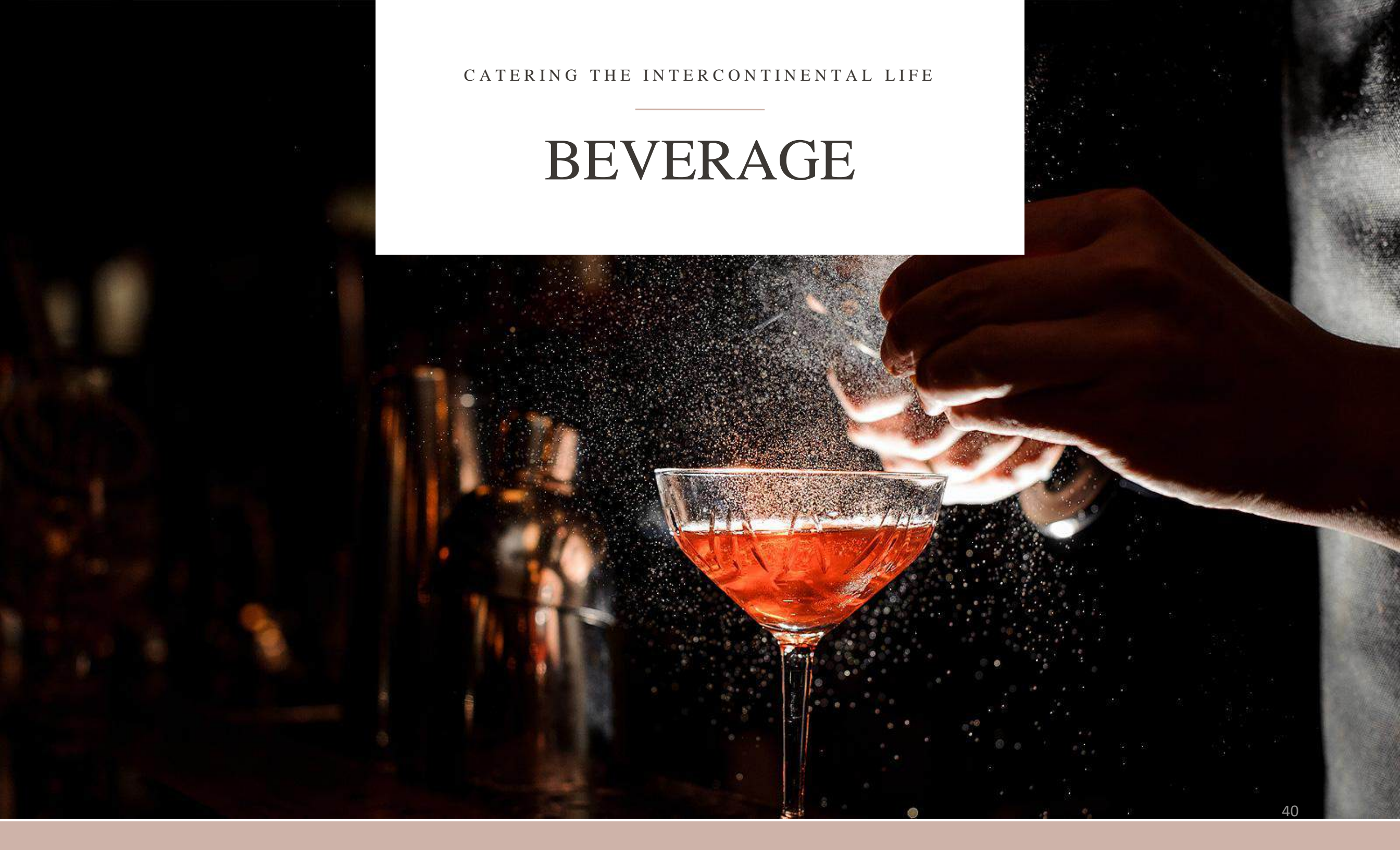
Chef's Selection of Gourmet Desserts (Veg)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$135.00 per person

CATERING THE INTERCONTINENTAL LIFE

BEVERAGE





B E V E R A G E

HOSTED BAR

Service Charge and Applicable Sales Tax will be added to the Following Prices

HOSTED BAR (PER DRINK)

House Brands	\$16.00	Imported Beers	\$12.00
Premium Brands	\$18.00	Micro-Brewery Beers	\$12.00
Cordial Service	\$19.00	Domestic Beers	\$11.00
House Wines	\$17.00	Non-Alcoholic Beers	\$10.00
House Sparkling Wine	\$17.00	Mineral Waters	\$8.00
		Soft Drinks	\$8.00

HOSTED BAR (PER PERSON, PACKAGE)

Service Charge and Applicable Sales Tax will be added to the Following Prices.

This Package includes either House or Premium Brands, Imported & Micro-Brewery Beers, Domestic & Non-Alcoholic Beers, House Wines, Assorted Mineral Waters, Soft Drinks and Juices.

House Brands		Premium Brands	
One Hour	\$33.00	One Hour	\$37.00
Two Hours	\$49.00	Two Hours	\$57.00
Three Hours	\$64.00	Three Hours	\$75.00

SOFT BAR

Service Charge and Applicable Sales Tax will be added to the Following Prices

Soft Bar packages include Sparkling Wine, House Wine, Imported & Domestic Beer, Mineral Waters and Soft Drinks

One Hour	\$25.00	Two Hours	\$37.00	Three Hours	\$49.00
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UPGRADED WATER

Acqua Panna	\$11.00 per bottle
S. Pellegrino	\$11.00 per bottle
Smart Water	\$11.00 per can

NO-HOST BAR (CASH BAR)

Service Charge and Applicable Sales Tax will be added to the Following Prices

House Brands	\$18.00	Imported Beers	\$13.00
Premium Brands	\$20.00	Micro-Brewery Beers	\$13.00
Cordial Service	\$21.00	Domestic Beers	\$12.00
House Wines	\$18.00	Non-Alcoholic Beers	\$11.00
House Sparkling Wine	\$18.00	Mineral Waters	\$10.00
		Soft Drinks	\$10.00

Prices do not include the 25% Service Charge and applicable Sales Tax

B E V E R A G E

One (1) Bartender recommended for each one hundred guests. Bartender Fees are \$325.00 per bartender for the first 3 hours. Each hour or fraction thereof following the first 3 will be charged at \$50.00, per hour or fraction thereof. Overtime fees cannot be waived. Bartender fees are not waived regardless of revenue.

Beverage Station Attendant Fee is \$160.00 per 2 hours, or fraction thereof, and cannot be waived.

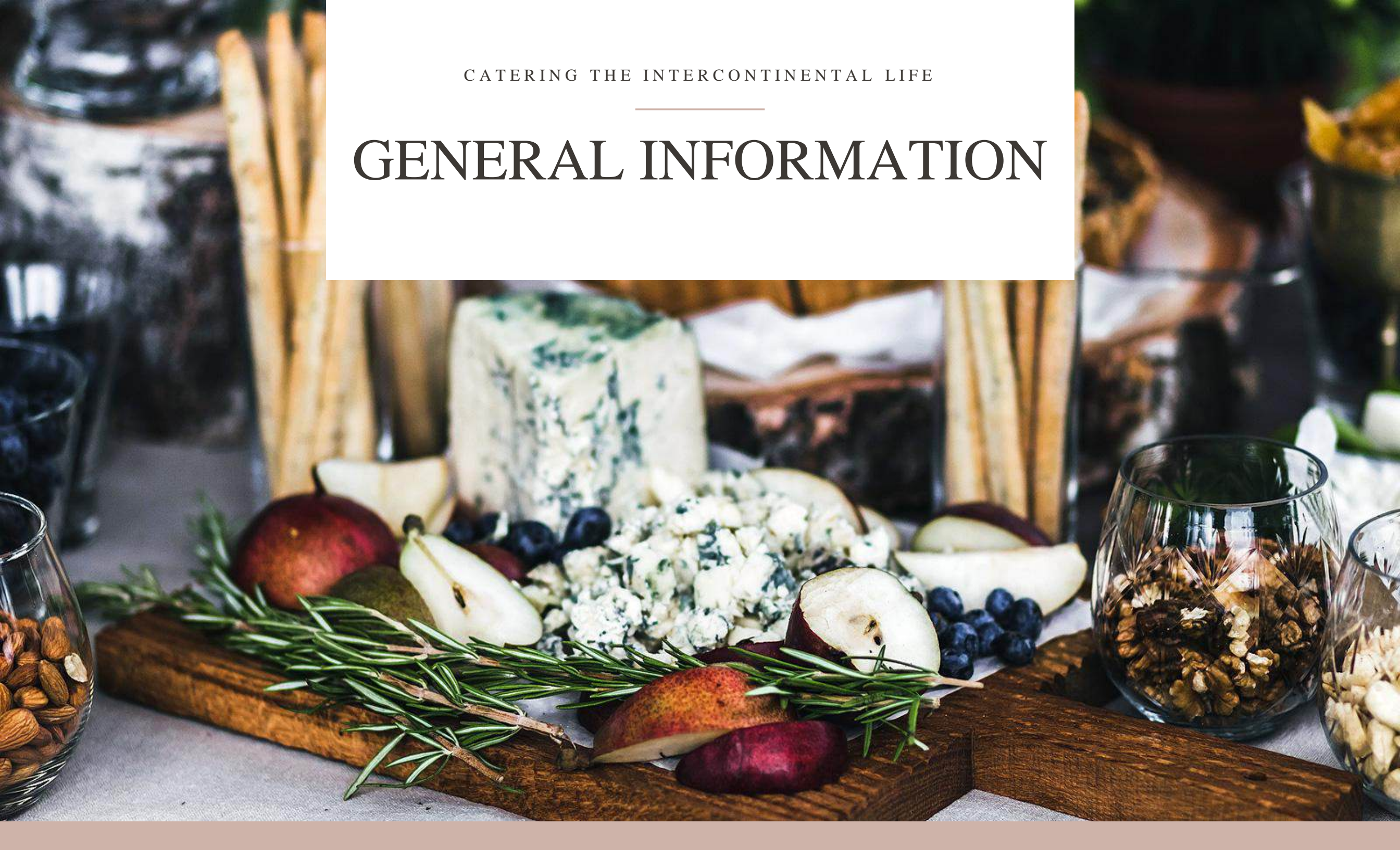
All beverages must be purchased from the hotel.
Please ask your catering sales manager about upgrading your wine selection

House Brands		Champagnes and Sparkling Wines		Light/Mild, Fruity Red Wines	
Four Roses Bourbon	Hennessey VS Cognac	Bortolotti, Prosecco DOCG, Italy	\$68.00	Seeker, Pinot Noir, Vin de Pays, France**	\$68.00
Bombay Original Gin	Cruzan Rum	Schramsberg Mirabelle Rosé, North Coast, CA	\$98.00	Talbott Kali Hart, Pinot Noir, Monterey, CA	\$74.00
Famous Grouse Scotch	Corazon Blanco Tequila	Raventos i Blanc, Brut Blanc de Blancs, Spain	\$89.00	Frank Family Vineyards, Pinot Noir, Carneros, CA	\$92.00
New Amsterdam Vodka	Bushmills Whiskey	Tattinger La Francaise, Brut Champagne	\$115.00		
		Dom Pérignon, Champagne	\$450.00		
Premium Brands		Light/Medium-Bodied, Dry White Wines		Medium-Bodied, Dry Red Wines	
Maker's Mark Bourbon	Jameson Whiskey	Jermann, Pinot Grigio, Friuli, Italy	\$68.00	Castello di Cacchiano, Chianti Classico, Italy	\$77.00
Bombay Sapphire Gin	Remy VSOP Cognac	Whitehaven, Sauvignon Blanc, Marlborough, NZ	\$73.00	Bodegas y Vinedos Raul Perez, Ulteria St. Jacques, Bierzo Tinto Spain	\$72.00
Dewar's Sapphire Gin	Myer's Dark Rum	Lieu Dit, Sauvignon Blanc, Santa Ynez, CA	\$84.00	Stolpman “La Cuadrilla”, Red Blend, Spain	\$83.00
Tito's Vodka	Bacardi Silver Rum				
Don Julio Blanco Tequila	Don Julio Reposado Tequila				
Imported Beer		Full-Bodied, Dry White Wines		Full-Bodied, Dry Red Wines	
Heineken, Corona, and Stella Artois		Seeker, Chardonnay, California**	\$68.00	DAOU, Cabernet Sauvignon, Paso Robles, CA	\$75.00
Micro-Brewery Beer		Cambria, Chardonnay, Santa Maria Valley, CA	\$135.00	Penfold's Max, Cabernet Sauvignon, Barossa Valley, Australia	\$68.00
Lagunitas Little Sumpin Sumpin and Dogfish Head 60 Minute IPA		Le Crema, Chardonnay, Monterey, CA	\$139.00	Louis Martini, Cabernet Sauvignon, Sonoma County, CA	\$70.00
Domestic Beer				Stags’ Leap, Petit Sirah, Napa Valley, CA	\$99.00
Budweiser and Miller Lite		Rosé Wines		Beulieu Vineyard Tapestry Reserve, Red Blend, Napa Valley, CA	\$110.00
Mineral Waters		DAOU Discovery, Paso Robles, CA	\$68.00	Silver Oak, Cabernet Sauvignon, Alexander Valley, Sonoma, CA	\$205.00
Soft Drinks					
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, and Club Soda					

** Signifies Our House Wine

CATERING THE INTERCONTINENTAL LIFE

GENERAL INFORMATION



GENERAL INFORMATION

The InterContinental San Francisco is delighted to submit the following menus for your review. These menus are guidelines designed to assist you in selecting a menu for your event.

SERVICE CHARGE & TAX

All prices quoted are subject to a taxable service charge. All food, beverage, audio-visual, and miscellaneous charges are subject to additional charges and/or state taxes as follows:

Two additional charges will be added to your final bill for banquet events. The first charge is a 14.63% banquet service charge for all food or beverage items (excluding those served at receptions or buffets) which will be distributed to the hourly service employees. The second charge is a 10.37% administrative fee for all food or beverage items (excluding those served at receptions or buffets).

For reception and buffet events two additional charges will be added to your final bill; the first charge is a 18% banquet service charge for all food or beverage items which will be distributed to the hourly service employees. The second charge is a 7% administrative fee for all food or beverage items.

The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for hourly service employees engaged in the event. It represents a fee for an administrative expense responsible for the event, and compensation for supervisory and managerial personnel responsible for the event.

Both of these fees, audio-visual, and miscellaneous charges are subject to a San Francisco sales tax, currently at 8.625% and are subject to change at any time without prior notice.

Room rental with food or beverage service subject to 25% administrative fee and 8.625% San Francisco sales tax.

Room rental without food or beverage service is subject to 25% administrative fee and 14% City Occupancy tax) and applicable sales tax. Prices are subject to change.

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. Prices are subject to change without notice until a fully executed contract has been

received. 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 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 seven (7) 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 twenty-four hours of the event, will be subject to availability and maybe 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%; but 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. For private parties, when the guarantee is less than 25 people, the Hotel will charge a \$150.00 labor fee. All buffets are based on a minimum of 20 people (minimum of 50 people for dinner). Should you require a breakfast or lunch buffet or specialty stations for less than the minimum, a 20% surcharge per person will apply.

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 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.

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 seven (7) business days prior to the event. The Hotel may extend direct billing status to corporate clients 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.

LOST AND FOUND

The InterContinental 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.

GENERAL INFORMATION

AUDIO-VISUAL EQUIPMENT

Encore Global Event Solutions 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 a applicable tax is added to all audio-visual services.

LINENS

The InterContinental San Francisco provides floor-length gray 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.

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 25 hours prior to functions will incur a minimum \$250.00 reset fee. 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.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the final decision to use outdoor facilities in case of inclement weather no later than 5 hours prior to the event. Outdoor entertainment must be pre-approved. Tenting fees may apply.

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.

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.

TELECOMMUNICATIONS

Our on-site Encore Global Event Solutions will be happy to assist with your communication needs: Internet connectivity, house phones, speaker-phones, ISDN lines, and more. Pricing will be provided upon request.

SMOKING LAWS

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

BUSINESS CENTER

Located on the Third Floor Level, the Business Center is available 25/7 and is limited to registered hotel guests with a room key. Services are available at prevailing charges.

ADDITIONAL SERVICE STAFF

Additional service staff can be made available for your specific needs at the following rates: Server at \$150.00 per hour. This fee also applies for functions that continue past the contracted time per server per hour or fraction thereof.

TAX AND SERVICE CHARGE

California sales tax (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 California sales tax. Service charges are taxable for all functions. A taxable service charge will be added to all food and beverage.

SECURITY

The InterContinental 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.

GENERAL INFORMATION

ADDITIONAL SERVICES AND LABOR FEES

Wait-Persons	Wait-staff are scheduled for a three-hour period for breakfast and lunch, a four-hour period for receptions and dinner, including setup and breakdown. Any overtime will be \$50.00 per wait-person per hour or fraction thereof. Overtime and labor fees cannot be waived. Labor fees are subject to 8.625% tax.
Minimum Attendance	For all meal functions where guarantees are required, a \$150.00 labor fee will apply to any meal functions of less than 20 people.
Chefs and Carvers	May be required for some menu items and stations. They are charged at \$250.00 each for a maximum of two hours. The city of San Francisco recommends one per 75 guests.
Bartenders	There is a \$325.00 bartender fee. Bartenders are scheduled for a three (3) hour shift. Any additional hours will be charged at \$50.00 per hour per bartender. Bartender fees are not waived, regardless of revenue

Buffet Attendant Fee for under 75 guests \$150.00

Beverage Attendant \$160.00/per 2 hour shift
(No Hard Liquor Served)

Bartender Fee (3 hrs.)	\$325.00	Wine Corkage (750 ml.)	\$25.00/bottle
Bartender Overtime (after 3 hrs.)	\$50.00	Wine Corkage (magnum)	\$50.00/bottle
Carver Fee (2 hrs)	\$300.00	On-Site Room Set Change	\$250.00 (per incident)

SHIPPING AND STORAGE

Due to limited storage, packages should not arrive more than two (2) days prior to your arrival. The following charges will apply: \$15.00 per box under 25 lbs., \$30.00 per box between 25-50 lbs., and \$45.00 per box over 50 lbs. Pallets are assessed a rate of \$250.00 per pallet. Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to a storage fee of \$10.00 per box per day.

Boxes are to be addressed with and formatted as follows:

<Client Name>

<Group Name>

<Date of Conference>

<# of Boxes>(#1 of 5, #2 of 5, etc.) InterContinental San Francisco

888 Howard Street San Francisco, CA 94103

Attention: Package return procedures and rates available upon request.

GENERAL INFORMATION

Parking

We offer discounted valet parking for your guests' convenience.

DRIVING DIRECTIONS 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. Turn left at Howard 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 Van Ness Ave. Turn left on O'Farrell St. Turn right on Stockton St. and continue on Fourth St. Turn right at Howard St.

From East Bay (Oakland, Berkeley, Sacramento, Lake Tahoe, Reno) Take I-80 toward San Francisco. Cross the Bay Bridge and exit on the left for Fifth St. (toward Golden Gate Br/US-101 N). Slight right at Fifth St. Turn right at Minna St. Turn right at Fourth St. Turn right at Howard St

PARKING OPTIONS

Fifth & Mission Garage

Address 833 Mission St. (between Fourth & Fifth Streets)
Phone 415 982 8522
Hours 25-hours, 7-days a week

Hearst Parking Center

Address 45 Third Street (entrance on Stevenson, 2 blocks from Moscone South/North)
Phone 415-989-4000
Hours Mon.-Fri.:5:00 AM - Midnight Sat.: 6:00 AM - Midnight
Sun.: 10:00 AM - 10 PM (on a temporary basis)

Moscone Center Garage

Address 255 Third Street (Folsom & Howard, across the street from Moscone South's Explanade Ballroom)
Phone 415-777-2782 (garage) | 415-538-7888 (office) Hours
Mon.-Thu.: 6:00 AM - Midnight
Sat.: 8:00 AM - 2:00 AM
Sun: 8:00 AM - Midnight

*Business hours may vary during different seasons

GENERAL INFORMATION

TRANSPORTATION TO AND FROM BAY AREA AIRPORTS

Taxi

Available 25-hours. Approximate fare is \$55 one-way. From SFO baggage claim level, outside terminals, center island zones.

Town Car Service

Arrangements can be made through the InterContinental San Francisco Concierge Desk at icsfconcierge@ihg.com via Urban BCN transportation provider
SFO to Hotel (domestic) -Sedan \$138.50 SUV \$197
SFO to Hotel (international) -Sedan \$171 SUV \$229.50
Return trips in a sedan are \$50

SFO Airport Shuttles to San Francisco

Shuttles from San Francisco International Airport and downtown hotels, including the InterContinental San Francisco. One-way fare costs approximately \$17.00 and varies for each company.

Airport Express

Shuttles to and from SFO are available 25-hours, 7 days a week. Door-to-door transportation services available at \$16.00 per person. From SFO, pick-up locations are located on the upper ("departure") level at the red and white loading zones for each terminal. Board vehicle for your sector of the city (downtown, Fisherman's Wharf, etc.).

City Express

Shuttles to and from Oakland airport, one-way fare is \$29 and \$16 for each additional passenger at hours between 5:00 AM to 10:00 PM, 7 days a week. An additional \$10 surcharge is applied after 10:00 PM and before 5:00 AM. 25-hour advance reservation is required. For reservations, please call 510 638 8830 or simply dial our Concierge Desk at 415 616 6590 for arrangements.

Walking Directions from BART (Bay Area Rapid Transit)

From the Powell BART Station, exit at 5th Street, and walk toward Howard.