



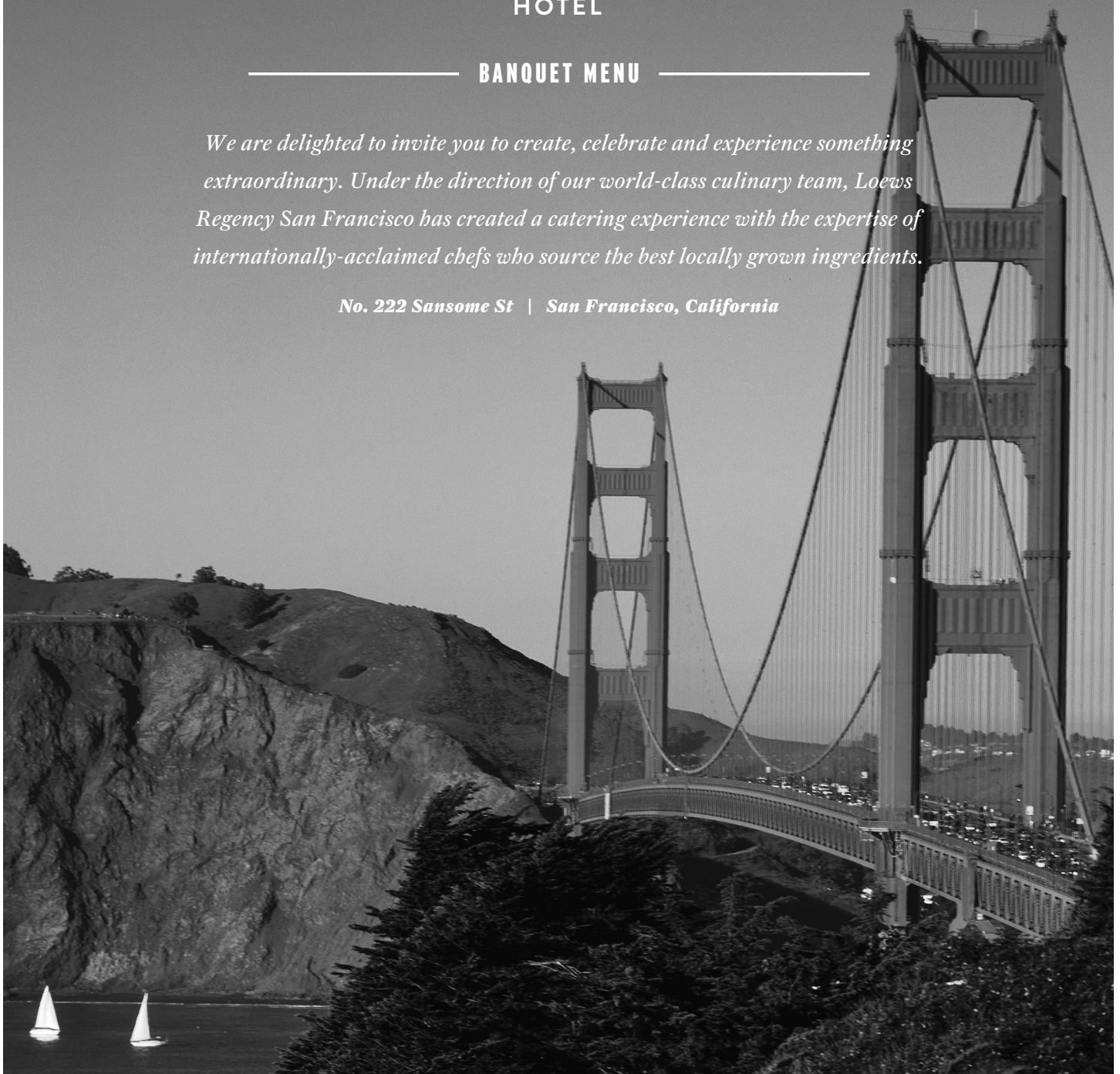
LOEWS REGENCY

SAN FRANCISCO
HOTEL

BANQUET MENU

We are delighted to invite you to create, celebrate and experience something extraordinary. Under the direction of our world-class culinary team, Loews Regency San Francisco has created a catering experience with the expertise of internationally-acclaimed chefs who source the best locally grown ingredients.

No. 222 Sansome St | San Francisco, California





BREAKFAST BUFFET

All buffets are served with freshly-brewed Peet's regular & decaffeinated coffee and a selection of Mighty Leaf Organic Teas. Breakfast buffets are scheduled for one hour. A 15% surcharge will apply to events with fewer than 20 people.

LIGHT START

SELECTION OF FRESH JUICES

Freshly Squeezed Orange, Ruby Grapefruit, and Cranberry

SEASONAL FRUITS AND BERRIES

*Watermelon, Honeydew, Cantaloupe, Pineapple,
Strawberries & Blueberries*

HOME-BAKED BREAKFAST PASTRIES

*Butter Croissants, Muffins, Cinnamon Rolls & Danishes
Butter and Preserves*

\$39.00 PER PERSON

BAY VIEW SUNSHINE

SELECTION OF CHILLED JUICES

Freshly Squeezed Orange, Ruby Grapefruit, and Cranberry

FRESH FRUITS AND BERRIES

*Watermelon, Honeydew, Cantaloupe, Pineapple,
Strawberries & Blueberries*

HOME-BAKED BREAKFAST PASTRIES

*Butter Croissants, Muffins, Cinnamon Rolls & Danishes,
White & Wheat Toasts, Butter and Preserves*

EGGS, ETC...

*Soft Scrambled Fresh Farm Eggs with Chives, Chicken Apple Sausage,
Applewood Smoked Bacon, Roasted Breakfast Potatoes with Red Onions and Peppers*

\$52.00 PER PERSON



BREAKFAST ENHANCEMENTS

Additions are based on the same guarantee as the menu. Minimum of 20 people.

EGGS TO ORDER

Whole Eggs, Egg Whites, Egg Beaters

Mild Cheddar, Jack, Feta, Black Forest Ham, Applewood Smoked Bacon, Roma Tomato, Red Onion, Roasted Bell Pepper, Mushroom, Scallions, Baby Spinach, Jalapeño

Add Dungeness Crab +\$7, Smoked Salmon +\$5

\$16.00 PER PERSON | CHEF'S ATTENDANT FEES \$175

ADDITIONAL ENHANCEMENTS

SMOKED SALMON

*Sliced Tomato, Onion, Cucumber,
Capers, Cream Cheese, Assorted Bagels \$14 per person*

HOUSE-MADE GRANOLA & CEREALS

*Greek Yogurt, Milks,
Strawberries, Blueberries \$9 per person*

IRISH STEEL CUT OATMEAL

*Golden Raisins, Walnuts, Cinnamon Sugar,
Strawberries, Blueberries \$9 per person*

BREAKFAST SLIDER

*Scrambled Egg, Bacon, Aged Cheddar, Tomato
Marmalade, Brioche Bread \$8 ea.*

BISCUIT SANDWICH

*Spiced Pork Sausage Patty, Scrambled Egg,
Monterey Jack Cheese, Biscuit \$8 ea.*

CHORIZO WRAP

*Grilled Chorizo, Scrambled Egg, Jalapeño,
Manchego Cheese, Black Bean Tortilla \$8 ea.*

BUTTERMILK PANCAKE

*Mixed Berry Compote,
Vermont Maple Syrup \$6 per person*

BRIOCHE FRENCH TOAST

*Mixed Berry Compote,
Vanilla Cream, Maple Syrup \$7 per person*

COUNTRY BREAKFAST POTATOES

*Caramelized Onions, Roasted Peppers, Chives
\$5 per person*

BUTCHER'S BLOCK

*Chicken Apple Sausage, Grilled Pork Sausage,
Applewood Smoked Crispy Bacon, Smoked Turkey
Bacon \$6 ea. selection*



PLATED BREAKFAST

SELECTION OF CHILLED JUICES

Freshly Squeezed Orange, Ruby Grapefruit, and Cranberry

OTHER BEVERAGES

Freshly-Brewed Peet's Coffee and Decaffeinated Coffee

Selection of Mighty Leaf Organic Teas with Lemon & Honey

PRE-SET BREAKFAST PASTRIES

Butter Croissants, Muffins, Cinnamon Rolls & Danishes,

Butter and Preserves

FIRST COURSE

Sliced Seasonal Fruits and Berries with Honey Greek Yogurt

- or -

House-made Granola and Fruit Salad Parfait,

Raspberry Greek Yogurt

MAIN COURSE

EGG SOUFFLÉ

Roasted Tomato Sauce, Roasted Fingerling Potato

- or -

SUNDRIED TOMATO-SPINACH QUICHE

Goat Cheese Mousse and Bacon

- or -

SCRAMBLED EGGS

with Chive, Cheddar Cheese, Sautéed Redskin Potato

Also Served with your Choice of Applewood Smoked Bacon or Chicken Apple Sausage or Pork Sausage

\$52.00 PER PERSON

BOXED BREAKFAST

*Butter Croissant, Whole Fruit, Plain
or Fruit Yogurt, Granola Bar*

- or -

*Muffin, Fruit Cup, Plain or Fruit
Yogurt, Granola Bar*

Assorted Bottled Juice or Water

*Freshly-Brewed Peet's Coffee and
Decaffeinated Coffee*

*Selection of Mighty Leaf Organic
Teas with Lemon & Honey*

\$34.00 PER PERSON

BREAKS & DELIGHTS

All breaks are scheduled for 30 minutes.

RE-ENERGIZE

TROPICAL FRUIT SKEWERS

CRUDITÉS

Vegetable Sticks, Pita Crisps

Roasted Red Pepper Hummus, Black Olive Tapenade

HEALTHY CARBS

Oatmeal Muffins

Carrot Orange Muffin

\$25.00 PER PERSON

MOVIE BREAK

FLAVORED POPCORN

Butter, Cajun, Truffle Salt

JARS OF CANDIES AND CHOCOLATES

M&M, M&M Peanuts, Skittles, Snickers, Milky Way

\$25.00 PERSON

7TH INNING STRETCH

WARM PRETZELS

Dijon Mustard, Wholegrain Mustard

SAN FRANCISCO GARLIC FRIES

Ketchup, Lemon Ranch

NACHOS

"Big Daddy" IPA Cheese Sauce

\$25.00 PERSON

WINE COUNTRY

*Brie, Point Reyes Blue, Pepato, Salami, Serrano, Coppa,
Quince Paste, Spicy Mixed Nuts, Marinated Olives,
Whole Grain Mustard*

*Sliced Baguette, Rosemary Focaccia,
Everything Crackers, Grissini*

\$35.00 PERSON

FROM CHINA TOWN

SELECTION OF STEAMED & FRIED DIM SUM

*Potstickers, Siu Mai, Dumplings, Wontons
& Spring Rolls, Soy Sauce, Spicy Chili Sauce,
Sweet Chili-Garlic Sauce*

\$35.00 PERSON

BEVERAGES & SNACKS

Looking for something to snack or sip on? Please see the following options for a list of our beverages and snacks. We're sure to have something that hits the spot!

THIRSTY?

| | |
|---|------------------|
| <i>Fresh Fruit Juice</i> | \$108 per gallon |
| <i>Hydration</i> | \$148 per gallon |
| <i>Signature Green Mixology</i> | \$148 per gallon |
| <i>Peet's Coffee & Decaf Coffee</i> | \$138 per gallon |
| <i>Mighty Leaf Organic Tea Selection</i> | \$138 per gallon |
| <i>Mighty Leaf Organic Iced Tea</i> | \$138 per gallon |
| <i>Fiji Still (330ml)</i> | \$8 ea |
| <i>Fiji Still (1lt)</i> | \$16 ea |
| <i>San Pellegrino Sparkling (250ml)</i> | \$8 ea |
| <i>San Pellegrino Sparkling (750ml)</i> | \$16 ea |
| <i>Assorted Soft Drinks (Coke Products)</i> | \$7 ea |
| <i>IZZE Sparkling Juices</i> | \$7 ea |
| <i>Red Bull</i> | \$9 ea |

**NOTE: Almond, Soy, Coconut, or other milks may be available at an additional cost, based on availability.*

HUNGRY?

| | |
|---|-----------------|
| <i>Warm Pretzels, Dijon, Wholegrain Mustard</i> | \$60 per dozen |
| <i>Haagen-Dazs Ice Cream</i> | \$66 per dozen |
| <i>KIND Snack Bars</i> | \$6 ea |
| <i>KIND Healthy Bars</i> | \$6 ea |
| <i>Assorted Candy Bars</i> | \$6 ea |
| <i>Individual Bags of Chips</i> | \$6 ea |
| <i>Individual Bags of Mixed Nuts</i> | \$7 ea |
| <i>Seasonal Whole Fruit</i> | \$6 per person |
| <i>Sliced Fruits & Berries</i> | \$12 per person |

SOMETHING SWEET?

| | |
|--|----------------|
| <i>Dark Chocolate Brownies</i> | \$77 per dozen |
| <i>Assorted Cupcakes</i> | \$77 per dozen |
| <i>Assorted Cookies</i> | \$77 per dozen |
| <i>Assorted Breakfast Pastries</i> | \$77 per dozen |

LUNCH BUFFET

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FARMER'S MARKET

*Romaine, Red Leaf, Frisée, Baby Spinach, Bibb
Heirloom Tomatoes, Peppers, Cucumbers, Carrots,
Onions, Broccoli*

*Olives, Pepperoncini, Garbanzo, Roasted Corn,
Red Kidney Beans, Artichoke Hearts
Blue Crumble, Feta, Parmesan*

*Focaccia Croûtons, Caramelized Walnuts, Spiced
Almonds, Roasted Pepitas, Dried Cranberries*

DRESSINGS

*Honey Balsamic, Garlic Caesar, Florida Citrus Dressing,
Cilantro-Lime Ranch, Broken Herb Vinaigrette*

ADDITIONS

Smoked Chicken, Roasted Turkey, Chilled Shrimp

DESSERTS

Fresh Fruit Salad

Fruit Tartlet

*The Farmer's Market is also served with freshly baked
assorted rolls*

\$72.00 PER PERSON

THE DELI MARKET

SOUP & SALADS

Minestrone Soup with Parmesan

*Baby Mixed Greens, Romaine, Tomatoes, Cucumber,
Pickled Red Onions, Carrots, Feta, Caesar, Mustard
Vinaigrette*

*Roasted Red Skin Potato Salad with Sour Cream-Chive
Dressing*

CARVERY BOARD

*Corned Beef, Country Ham, Salami, Turkey
Emmental, Mild Cheddar, Southern Italian Provolone*

*Ciabatta Rolls, Brioche Roll, Sliced Rosemary
Focaccia, Sliced White, Wheat & Sourdough Bread*

ACCOUTREMENTS

Assorted Root Vegetable & Housemade Potato Chips

*Boston Bibb, Sliced Heirloom Tomato, Kosher Pickles,
Pepperoncini*

Mayonnaise, Dijon Mustard, Ketchup

DESSERTS

Mini Chocolate Swirl Cheesecake

Petite Fruit Tart

\$80.00 PER PERSON

LUNCH BUFFET

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THE SANDWICH COUNTER

SOUP & SALADS

Roasted Tomato Soup with Basil & Parmesan Croûtons

Petite Greens, Boston Bibb, Avocado, Tomatoes, Cucumber, Olives, Cheddar, Parsley Ranch, Honey Balsamic

COLD SANDWICHES

Marinated Heirloom Tomato & Mozzarella on Ciabatta

Curried Chicken Wrap, Spinach Tortilla, Walnuts, Raisins

GRILLED SANDWICHES

Grilled Classic Reuben on Marble Rye

Oil-Poached Tuna Melt on Brioche

CONDIMENTS

Assorted Root Vegetable Chips

Homemade Potato Chips

Kosher Pickles, Pepperoncini

DESSERTS

Glazed Vanilla Crème Brûlée

Opera Torte

\$85.00 PER PERSON

SIDEWALK CAFE

SOUP & SALADS

Cannellini Bean Soup with Braised Escarole, Crushed Crispy Pancetta

Mesclun Mix, Balsamic Vinegar, Green Olive Oil

Caprese Salad, Fresh Basil

Panzanella Salad, Cucumbers, Grilled Red Onions, Tomatoes, Pepato Cheese, Red Wine Vinaigrette

ENTRÉES

Chicken Piccata, Preserved Lemon, Parsley and Almond Compote

Seared Mahi Mahi, Lemon, White Wine and Caper Sauce

Pesto Grilled Vegetables

Cheese Tortellini Alfredo

DESSERTS

Tiramisu

Praline Cannoli

\$85.00 PER PERSON

LUNCH BUFFET

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GRANT & STOCKTON

SOUP & SALADS

Pho with Chicken, Thai basil, Bean Sprout, Rice Noodles

Gado-gado Salad, Tofu, Fresh Vegetables, Coconut Peanut Sauce

Sweet Chili Shrimp Salad, Broccolini, Peppers, Green Onions, Savoy Cabbage, Sesame

ENTRÉES

Char Siu Pork, Sweet & Sour Pineapple Sauce

Teriyaki Beef, Shitake, Bamboo Shoots

Stir-Fried Tofu and Vegetables in Black Bean Sauce

Steamed Ginger and Coconut Rice

DESSERTS

Assorted Mochi

Egg Custard Tart

\$85.00 PER PERSON

MISSION DISTRICT

SOUP & SALADS

Tortilla Soup, Jalapeño Lime Crema, Crispy Tortilla

Taco Salad Bar

Romaine, Avocado, Charred Corn, Tomatoes, Spiced Pepitas, Pico di gallo, Jalapeño-Lime Crema, Cotija

Jicama and Black Beans Salad, Grilled Scallions Dressing

ENTRÉES

Chicken Chili Verde

Carne Asada, Roasted Tomato Salsa

Grilled Vegetable Enchilada Roja

Sofrito Rice

DESSERTS

Tres Leches

Churro Bites, Spiced Chocolate Sauce

\$85.00 PER PERSON



LUNCH BUFFET

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BACKYARD GRILL

SALAD BAR

Baby Romaine, Iceberg Mix, Tomato, Onion, Carrots, Candied Walnuts, Bacon, Crumbled Blue Cheese, Buttermilk Ranch, Herb Vinaigrette

Granny Smith Coleslaw, Cider Vinaigrette

Melon and Feta Salad, Mint Dressing

OFF THE GRILL

Grilled Snapper, Basil and Charred Tomato Chimichurri

Apricot-Glazed Barbecue Pork Loin, Pickled Red Onions

Chipotle Roasted Chicken Breast

Cilantro-Marinaded Vegetable Skewers

ON THE SIDE

Macaroni & Cheese Gratin

Rosemary Roasted Potato Wedges

DESSERTS

Dark Chocolate Brownie

Mixed Berry Tart

\$90.00 PER PERSON



PLATED LUNCH

\$80.00 *Three Courses* | **\$90.00** *Four Courses* · All plated meals are served with freshly-brewed Peet's regular & decaffeinated coffee and a selection of Mighty Leaf Organic Teas, as well as breads & butter.

SOUPS & SALADS

ROASTED CORN BISQUE *Charred Corn and Jalapeño Salsa*

NEW ENGLAND CLAM CHOWDER *Sourdough Croûtons*

AVOCADO AND HEIRLOOM TOMATO SALAD *Radish, Upland Crest, Champagne Dressing*

ORGANIC BABY GREENS *Vegetable Ribbons, Cherry Tomatoes, Sherry Vinaigrette*

HEART OF ROMAINE *Roasted Garlic-Parmesan Dressing, Black Olives, Pumpernickel Crostini*

CAPRESE *Buffalo Mozzarella, Heirloom Tomato, Saba, Basil Crumbs*

"AHI" TUNA TARTARE *Crushed Avocado, Radish, Fingerling Crisp* {+ \$7}

ENTRÉES

PAN-ROASTED FILET MIGNON *Yukon Gold Purée, Tricolor Baby Carrots, Hen of Woods, Port Wine Demi* {+ \$7}

GRILLED FILET MIGNON *Goat Cheese Potato Gratin, Oven-dried Romas, Asparagus, Herb Butter* {+ \$7}

SEARED BLACK BASS *Black Pearl Pasta, Tomato Confit, Kalamata Olives, Caperberry*

HORSERADISH-CRUSTED SALMON *Spun Sweet Potatoes, Asparagus, Lemon Gremolata*

SLOW-ROASTED FRENCH CHICKEN *Catalan Rainbow Chard, Parsnip Cream, Natural jus*

PAN-SEARED CHICKEN *Red Quinoa, Raisins, Almonds, Tomato Jam*

ROASTED VEGETABLE TAGLIATELLE *Sherry Cream Sauce, Parmesan Cheese*

DESSERTS

MINT MACERATED BERRIES *Citrus Crème Fraîche, Candied Almond Dust*

MILK CHOCOLATE PEANUT BUTTER CAKE *Grape Jelly, Charred Grapes*

FRUIT TART *Crème Fraîche, Chocolate Chards*

CARAMEL APPLE CAKE *Salted Caramel, Praline Crumble*

TAHITIAN VANILLA CRÈME BRÛLÉE *Shortbread Cookie, Fresh Berries*

Supplement Fees for Duet Entrée Options: \$15.00 {Guaranteed numbers are due 72 business hours prior to the event}

Tablesides Choice of Appetizer, Salad or Dessert – Choice of 2: \$15 per person, Choice of 3: \$25 per person

Tablesides Choice of Entrée – Choice of 2: \$25 per person, Choice of 3: \$35 per person

Upgraded Entrée Option – Highest menu price prevails for all guests



BOXED LUNCH

Select one item from each category. All served with whole fruit, potato chips, & choice of soft drink. One beverage per box.

SANDWICHES & WRAPS

PAN-ROASTED TURKEY AND BRIE

Cranberry Chutney, Arugula, Ciabatta Roll

SMOKED COUNTRY HAM

Swiss Cheese, Whole Grain Mustard Aioli, Sourdough Loaf

PULLED CHICKEN WALDORF SALAD WRAP

Tortilla, Walnuts, Raisins

GRILLED VEGETABLES

Pesto Cream, Frisée, Focaccia

SALADS

TOASTED ORZO-CRANBERRY SALAD

Pine Nuts, Roasted Peppers, Sundried Tomato, Lemon Vinaigrette

GERMAN POTATO SALAD

Bacon, Green Onions, Cornichons, Whole Grain Mustard, Balsamic Vinegar

SWEET TREATS

DARK CHOCOLATE BROWNIE

CHOCOLATE CHIP COOKIE

\$55.00 PER PERSON | BOXED

\$65.00 PER PERSON | OUT OF THE BOX

RECEPTION

Reception Hors d'oeuvres are served for a duration of one hour, based on quantity ordered.

COLD HORS d'OEUVRES

Minimum 24 pieces per item

HEIRLOOM TOMATO

Buffalo Mozzarella, Basil, Micro Croûton

RICOTTA MOUSSE

Tomato Jam, Rosemary Crisp

COMPRESSED WATERMELON

Feta, Basil

WALDORF CHICKEN SALAD

in Sesame Waffle Cup

BEEF TARTARE CONE

Horseradish Cream

\$8.00 EACH

PROSCIUTTO ROLL

Melon Slaw, Saba

TUNA CRUDO CONE

Wasabi Cream

LUMP CRAB DEVILED EGG

Bacon, Sour Cream, Paprika

SMOKED SALMON

*Pumpernickel Crostini, Lemon-Chive Crème
Fraîche, Caper*

BAY SHRIMP CEVICHE

Jalapeño Lime Dressing, Cancha

\$10.00 EACH

HOT HORS d'OEUVRES

Minimum 24 pieces per item

CARAMELIZED ONION TARTLET

Goat Cheese Crumbs

CRISPY VEGETABLE SPRING ROLL

Sweet Chili Sauce

WHITE TRUFFLE ARANCINI

Tomato Coulis

FRIED MACARONI & CHEESE

with Sriracha Aioli

THAI GREEN CURRY CHICKEN SATAY

Peanut Sauce

\$8.00 EACH

ROSEMARY LAMB CHOP

Mint Pesto

ALBÓNDIGA

Chorizo, Roasted Tomato Chutney

MINIATURE CRAB CAKE

Lemon Remoulade

GRILLED SHRIMP

Spicy Peanut Sauce, Toasted Coconut

CABERNET-BRAISED SHORT RIB GRUYÈRE PROFITEROLE

\$10.00 EACH



RECEPTION ENHANCERS

Buffets are offered for groups of 20 or more. A 15% supplement fee will apply for fewer guests.

CRUDITÉ

Carrot, Heirloom Baby Tomato, Sugar Snap Pea, Bell Pepper, Asparagus, Zucchini, Jicama, Cucumber

Sundried Tomato Aioli, Chipotle Ranch Dip, Cilantro Lime Hummus

\$20.00 PER PERSON

DIPS & SPREADS

Guacamole, Salsa Casera, Roasted Red Pepper Hummus, Babaganoush, Kalamata Olive Tapenade

Corn Tortilla Chips, Sundried Tomato Focaccia, Sliced Baguette, Pita Chips

\$20.00 PER PERSON

CHEESE & CHARCUTERIE

Brie, Carmody, Point Reyes Blue, Pepato, Salami, Serrano, Coppa, Chorizo

Quince Paste, Spicy Mixed Nuts, Marinated Olives

Whole Grain Mustard, Sliced Baguette, Rosemary Focaccia, Everything Crackers, Grissini

\$28.00 PER PERSON

SUSHI BAR

Selection of California Roll, Nigiri Sushi with Tuna, Salmon and Vegetables, Pickled Ginger, Wasabi, Soy Sauce

\$30.00 PER PERSON {based on 4 pieces per person}

WRAP IT GREEN

Thai Basil Chicken, Green Curry Tofu

Bibb Lettuce, Pickled Sprouts and Veggie Straws

Spicy Mustard, Sweet Chili-Garlic Sauce

\$22.00 PER PERSON

CHILLED SEAFOOD

Dungeness Crab, Oysters, Shrimp, Mussels

Traditional Cocktail Sauce, Red Wine Mignonette, Lemon Aioli, Mustard Sauce

Lemon and Lime Wedges

\$38.00 PER PERSON

DIM SUM BASKET

Selection of Steamed and Fried Dim Sum

*Potstickers, Siu Mai, Dumplings, Wontons & Spring Rolls
Soy, Spicy Chili Sauce, Sweet Chili-Garlic Sauce*

\$25.00 PER PERSON

PETITE DESSERT DISPLAY

Selection of Macarons, Tartlets, Cakes and Truffles

\$25.00 PER PERSON

**See page 24 regarding duration of stations.*

CULINARY ACTION STATION

A 15% surcharge will apply to events with fewer than 20 people.

AFTER HOURS SHOP

*Chipotle Fried Chicken, Pickles, Apple Butter,
Housemade Biscuits*

*Korean-Style Steamed Bun, Char Siu Beef Short Rib,
Pickled Sprouts, Sesame Vinaigrette*

\$22.00 PER PERSON

BISQUES & SANDWICHES

*Smoked Tomato Bisque with Grilled Truffle Gruyère
Cheese Sandwich*

Sweet Corn Bisque with Spicy BBQ Pulled Pork Sandwich

\$22.00 PER PERSON

LA TAQUERIA

Cumin Carne Asada and Spice-Rubbed Mahi Mahi

*Warm Flour and Corn Tortilla, Aztec Cabbage Slaw,
Lime Wedges*

Salsa Casera & Pico di Gallo

\$22.00 PER PERSON

SLIDER COUNTER

Sirloin Beef, Pulled Pork, Roasted Corn Crab Cake

*Cheddar, Cabbage-Crema, Brioche Rolls,
Housemade Potato Chips*

Pickles, Chipotle Ketchup, Truffle Mayonnaise

\$26.00 PER PERSON

PASTA

Orecchiette with Veal Ragoût

Wild Mushroom Ravioli, Brown Butter & Sage

Shaved Parmesan

\$24.00 PER PERSON

Chef Attendant: \$200 per Station.

**See page 24 regarding duration of stations.*



CARVING STATION

A 15% surcharge will apply to events with fewer than 20 people.

PRIME RIB OF BEEF

Dry Spice-Rubbed and Slow-Roasted for 6 hours

*Roasted Garlic and Sour Cream Mashed Potatoes,
Horseradish Cream, Natural jus*

\$28.00 PER PERSON

PEPPER-CRUSTED WHOLE FILLET

*Assorted Dollar Rolls, Mushroom Ragoût,
Red Wine Demi*

\$32.00 PER PERSON

CITRUS-GLAZED ATLANTIC SALMON

Sweet Potato Hash, Dill Mustard, Onion Soubise

\$26.00 PER PERSON

BANANA LEAF-WRAPPED MAHI MAHI

Coconut and Pineapple Rice, Cilantro Lemon Sauce

\$28.00 PER PERSON

MOROCCAN-SPICED LEG OF LAMB

Mint Cucumber Raita, Couscous Salad

\$22.00 PER PERSON

ROASTED WHOLE TURKEY

*Traditional Potato Purée, Cranberry Chutney,
Brandied Sage Gravy*

\$22.00 PER PERSON

Chef Attendant: \$200 per Station.

**See page 24 regarding duration of stations.*

PLATED DINNERS

\$105.00 *Three Courses* | **\$120.00** *Four Courses* | **\$130.00** *Five Courses* · All plated meals are served with freshly brewed Peet's regular & decaffeinated coffee and a selection of Mighty Leaf Organic Teas, as well as breads & butter. A 15% surcharge will apply to events with fewer than 20 people.

CHILLED APPETIZERS

TUNA CRUDO *Garlic Chips, Cucumber, Lemon Soy* {+ \$5}

LUMP CRAB SALAD *Avocado Mousse, Melon-Mint Salsa* {+ \$5}

BEEF TARTARE *Quail Eggs, Mustard, Tarragon, Garlic Crostini*

FRIED GOAT CHEESE *Red Wine-Poached Pear, Crisp Endive, Spiced Walnuts*

HOT APPETIZERS & SOUPS

ROASTED CORN CRAB CAKE *Frisée, Spicy Pepper Aioli* {+ \$5}

WILD MUSHROOM RISOTTO *Aged Parmesan, Truffle Oil*

LOBSTER BISQUE *Crispy Lobster Ravioli, Port Reduction*

POTATO-LEEK VELOUTÉ *Heirloom Potato Crisp*

SALADS

ROASTED HEIRLOOM BEET *Goat Cheese Mousse, Citrus, Spicy Praline, Shallot Citrus Vinaigrette*

CAPRESE *Heirloom Tomato, Homemade Mozzarella Pinwheel, Garlic Migajas, Saba*

HEART OF PALM AND HEIRLOOM TOMATO *Avocado Mint Purée, Feta, Watercress*

BABY ROMAINE *Creamy Roasted Garlic Dressing, Parmesan, Crostini*

MARKET GREENS *Cucumber and Carrot Ribbons, Onion, Tomato, Yellow Tomato Vinaigrette*

Plated Dinners continued on next page...

PLATED DINNERS

\$105.00 *Three Courses* | **\$120.00** *Four Courses* | **\$130.00** *Five Courses* · All plated meals are served with freshly brewed Peet's regular & decaffeinated coffee and a selection of Mighty Leaf Organic Teas, as well as breads & butter. Plated Dinners are scheduled for one hour. A 15% surcharge will apply to events with fewer than 20 people.

ENTRÉES

SEARED FILET MIGNON *Boursin-Potato Purée, Hen of Woods, Perigord Sauce* {+ \$10}

HORSERADISH-CRUSTED BEEF TENDERLOIN *Tri-Color Potato Gratin, Roasted Asparagus, Veal Demi* {+ \$10}

BRAISED SHORT RIB *Roasted Root Vegetable & Chorizo Hash, Herb Gremolata*

PAN-SEARED SALMON *Parsnip Purée, Citrus-Saffron Vinaigrette*

HERB SNAPPER *Coconut Jasmine Rice, Bok Choy, Curry Kaffir Lime Sauce*

FENNEL POLLEN BLACK BASS *Couscous, Local Vegetable Ratatouille, Olives, Caper Berries*

ROASTED CHICKEN *Olive Oil Potato Confit, Heirloom Carrots, Rosemary jus*

FREE-RANGE CHICKEN *Forbidden Ginger Rice, Spicy Peanut Sauce*

SLOW-ROASTED RACK OF LAMB *Butter Beans Purée, Haricots Verts, Mint Tabbouleh* {+ \$10}

"SURF 'N TURF" *Butter-Poached Lobster & Beef Fillet, Sour Cream Chive Potato Purée, Brown Butter Demi* {+\$25}

GRILLED JUMBO SHRIMP & ROASTED HERB CHICKEN *Sweet Potato Purée, Olive jus* {+ \$10}

ROASTED VEGETABLE TAGLIATELLE *Sherry Cream Sauce, Parmesan Cheese*

ENGLISH PEA RISOTTO *Parmesan Cheese, Roasted Artichokes, Asparagus, Tomato*

DESSERTS

MINT MACERATED BERRIES *Citrus Crème Fraîche, Candied Almond Dust*

SINGLE PLANTATION DARK CHOCOLATE HAZELNUT BAR *Mango Caramel, Whipped Sour Cream*

MOLTEN CAKE *Chocolate Chards, Chantilly Cream, Strawberry*

LEMON CURD CRÈME BRÛLÉE *Vanilla Kipferl, Fresh Berries*

SHORTBREAD VANILLA CHEESECAKE *Blueberry Basil Salsa, Citrus Tuile*

MILK CHOCOLATE PEANUT BUTTER CAKE *Grape Jelly, Charred Grapes*

Supplement Fees for Duet Entrée Options: \$20.00 {Guaranteed numbers are due 72 business hours prior to the event}

Tablesides Choice of Appetizer, Salad or Dessert – Choice of 2: \$15 per person, Choice of 3: \$25 per person

Tablesides Choice of Entrée – Choice of 2: \$25 per person, Choice of 3: \$35 per person

Upgraded Entrée Option – Highest menu price prevails for all guests



DINNER BUFFET

All buffets are served with freshly-brewed Peet's regular & decaffeinated coffee and a selection of Mighty Leaf Organic Teas, as well as bread & butter. Dinner buffets are scheduled for two hours. A 15% surcharge will apply to events with fewer than 20 people.

RICHMOND DISTRICT

SOUP & SALADS

New England Style Clam Chowder, Mini Crackers

Fresh Garden Greens, Crisp Romaine, Tomato, Pickled Onion, Cucumber, Bacon, Parmesan, Croûtons, Caesar, Herb Balsamic Vinaigrette

Roasted Baby Beet Salad, Crumbled Goat Cheese, Citrus Segments, Spiced Walnuts

Hearts of Palm and Avocado Salad, Heirloom Tomato, Lemon Parsley Vinaigrette

ENTRÉES

Slow-Roasted Prime Rib, French Onion jus

Citrus-Glazed Mahi Mahi, Charred Corn Relish

Garlic & Herb Chicken, Bourbon Peach BBQ Sauce

Ranch-Dusted Grilled Vegetables

Rosemary Roasted Fingerling Potatoes

DESSERTS

Cinnamon Apple Crumble Tart

Strawberry Shortcake

Dark Chocolate Walnut Brownie

\$125.00 PER PERSON

MISSION DISTRICT

SOUP & SALADS

Chicken Tortilla Soup, Lime, Crisp Tortilla

Romaine & Iceberg Mix, Tomato, Onion, Cucumber, Spiced Papitas, Cotija Cheese, Cilantro Ranch, Confit Lime Vinaigrette

Jicama and Melon Salad, Oregano Chipotle Vinaigrette

Roasted Corn and Black Bean Salad, Avocado Tequila Dressing

ENTRÉES

Grilled Chicken, Poblano Mole

Sofrito Snapper, Vegetable Escabeche

Slow-Roasted Chili-Rubbed Pork Loin, Tomatillo Chimichurri

Roasted Root Vegetables, Salsa Verde

Cilantro Rice

DESSERTS

Tres Leches

Guava Pastalitos

Churros, Chocolate Cinnamon Sauce

\$125.00 PER PERSON



DINNER BUFFET

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SUNSET DISTRICT

SOUP & SALADS

Tom Yum, Kaffir Lime, Lemongrass

Soba Noodle and Shrimp Salad, Sesame Ginger Vinaigrette

Fried Tofu and Shitake Salad, Carrot Mizo Dressing

Asian Pear and Long Beans Salad, Sweet & Sour Glaze, Crushed Cashew

ENTRÉES

Steamed Snapper, Tamarind Sauce

Ginger-Roasted Chicken, Green Curry Sauce

Slow-Braised Pork, Star Anise Teriyaki Glaze

Stir Fried Tofu, Bamboo Shoots, Baby Corn

Green Onion Fried Rice

DESSERTS

Green Tea Cheesecake, Sesame Crumble

Coconut Tapioca Pudding, Lychee-Kiwi Salsa

Guava Wontons

\$125.00 PER PERSON

FISHERMAN'S WHARF

SOUP & SALADS

Lobster Bisque, Tarragon Crème Fraîche

Petite Local Greens, Baby Romaine, Cherry Tomato, Onion, Cucumber, Feta, Citrus-Herb Vinaigrette, Anchovy-Caesar

Seared Tuna Niçoise, Purple Potato, Haricots Verts

Charred Pineapple and Fennel Salad

ENTRÉES

White Seabass, Miso Orange Glaze

Garlic Herb Shrimp, Capers, Olive, Confit Tomato

Slow-Roasted Chicken, Preserved Lemon Compote

Spanish Seafood Paella, Chorizo, Mussels, Calamari

Roasted Heirloom Cauliflower and Carrots, Parsley Brown Butter

DESSERTS

Blueberry Tart

Lemon Curd, Candied Fruit Cake, Mint Gremolata

Dark Chocolate, Peanut Butter & Salted Caramel Parfait

\$135.00 PER PERSON

THE CELLAR

Please see below for all of our current wine offerings.

BUBBLES

| | |
|--|-------|
| Gloria Ferrer Blanc de Blancs, Sonoma, NV | \$68 |
| Stellina di Notte Prosecco, NV | \$62 |
| Moët Chandon Imperial Reserve, Reims, France, NV | \$118 |
| Veuve Clicquot "Yellow Label" Brut, Reims, France, NV | \$164 |
| Piper Heidsieck Reims, France, NV..... | \$144 |
| Perrier Jouët Belle Epoque Brut, Reims, France, 2004 | \$238 |

WHITES

| | |
|---|-------|
| Complicated Chardonnay, Napa, 2013 | \$68 |
| Cakebread Chardonnay, Napa, 2013 | \$118 |
| Groth Sauvignon Blanc, Napa, 2014..... | \$68 |
| Brancott Sauvignon Blanc, New Zealand 2013 | \$68 |
| Comte Lafond Sancerre | \$88 |
| Sauvignon Blanc, Loire, France, 2013 | |
| Grgich Hills Fumé Blanc, Napa, 2013..... | \$90 |
| Stellina di Notte Pinot Grigio, Italy, NV | \$64 |
| Saint M Riesling, Germany, 2013..... | \$60 |

REDS

| | |
|--|-------|
| Justin Cabernet Sauvignon, Paso Robles, 2012 | \$88 |
| Don Cohn Cabernet Sauvignon, Sonoma 2014 | \$72 |
| Hall Cabernet Sauvignon, Napa, 2011..... | \$136 |
| Conundrum California Red, California, 2012..... | \$64 |
| "Lyric" by Etude Pinot Noir, Santa Barbara, 2013.. | \$72 |
| Argyle Pinot Noir, Willamette Valley, Oregon, 2013 | \$76 |
| Twomey Pinot Noir, Russian River Valley, 2011 | \$112 |
| Decoy by Duckhorn Merlot, Santa Barbara 2013 | \$72 |
| Oakville Estate Saint Helena, 2013 | \$72 |

HOUSE SELECTION

| | |
|--|------|
| Chandon Brut Sparkling, Napa Valley, NV | \$64 |
| La Crema Chardonnay, Monterey, 2013..... | \$60 |
| Silver Palm | \$60 |
| Cabernet Sauvignon, North Coast, 2012 | |

THE BAR

LOCAL & CRAFT

Hangar One Vodka, Alameda
209 Gin, San Francisco
St. George Agricole Rum, Alameda
Straight Edge Bourbon, Napa
Slaughter House Whiskey, Napa
Tequila Maestro Dobel
Lagunitas IPA, Petaluma
Lo-Fi Aperitifs, Napa
Coronado Islander IPA, Coronado
Mission Hefeweizen, San Diego
House Red & White Wines
Bottled Water & Soft Drinks
Juices

LUXURY

Ketel One Vodka
Hendrick's Gin
Bacardi 8 Rum
Patron Silver Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Glenfiddich 12 year Scotch
Stella Artois
Amstel Light
Sierra Nevada
House Red & White Wines
Bottled Water & Soft Drinks
Juices

PREMIUM

New Amsterdam Vodka
Bombay Gin
Bacardi Superior Rum
Sauza Blue Tequila
Jack Daniels Whiskey
Canadian Club Whiskey
Dewars White Label Scotch
Heineken
Bud Light
Anchor Steam
House Red & White Wines
Bottled Water & Soft Drinks
Juices

\$250 Bartender fee will be added per bar at a ratio of one bartender/50 attendees. Fee applies for first 2 hours. Thereafter, each additional hour is \$50.

| | BAR PACKAGES | | |
|------------|--|---------|---------|
| | LOCAL & CRAFT | LUXURY | PREMIUM |
| 1 HOUR | \$40.00 | \$35.00 | \$30.00 |
| 2 HOURS | \$50.00 | \$45.00 | \$40.00 |
| 3 HOURS | \$55.00 | \$50.00 | \$45.00 |
| | PER DRINK {minimum 20 guests} | | |
| COCKTAIL | \$18.00 | \$16.00 | \$14.00 |
| BEERS | \$10.00 | \$9.00 | \$8.00 |
| HOUSE WINE | \$12 PER GLASS | | |
| | CASH BAR {includes service charge & tax} | | |
| COCKTAIL | \$22.00 | \$20.00 | \$18.00 |
| BEERS | \$13.00 | \$12.00 | \$11.00 |
| WINE | \$18.00 | \$18.00 | \$18.00 |
| SODA | \$9.00 | \$9.00 | \$9.00 |
| WATER | \$9.00 | \$9.00 | \$9.00 |

FEES

MISCELLANEOUS

| | |
|--|-------|
| Labor Charge {under 20 guests} | \$150 |
| Bartender {first two hours} | \$250 |
| <i>Each additional hour</i> | +\$50 |
| Cash Bar Cashier | \$200 |
| Butler Passing {first two hours} | \$200 |
| <i>Each additional hour</i> | +\$50 |
| Corkage 750ml | \$25 |
| Carving Attendant | \$200 |
| Omelet Attendant | \$175 |
| Cake Cutting {per guest} | \$7 |
| Dance Floor | \$250 |
| Hosted Coat Check {per hour; min. four hours} | \$50 |
| Receptionist {per hour} | \$50 |
| Additional Staff {per hour} | \$150 |
| Additional Room Set Up Service Charge | |
| {less than 48 hours} | \$250 |
| Elevator Clerk {min. 4 hours} | \$50 |
| Box Handling (each) | \$10 |
| Box Handling (pallet) | \$250 |
| Executive Meeting Chair | \$125 |
| Set Up and Strike | \$250 |
| Escort or Place Cards | \$150 |

AUDIO VISUAL

| | |
|---|--------|
| Podium and Microphone | \$125 |
| Tabletop Microphone | \$100 |
| Wireless Microphone (lavaliere/standing) | \$225 |
| Audio Visual Technician (min. four hours) | \$95 |
| LCD Projector / Screen Package | \$950 |
| Projection Support Package | \$250 |
| Switcher | \$325 |
| Speakerphone (toll charge additional) | \$235 |
| Telephone (toll charge additional) | \$50 |
| Meeting Room Internet - Wireless (per user) | \$50 |
| Meeting Room Internet - Hard Wire | |
| First PC | \$300 |
| Each additional PC | \$150 |
| Laptop | \$325 |
| Wireless Presenter and Laser Pointer | \$65 |
| Flip Chart and Markers | \$90 |
| Easel | \$30 |
| Black and White Laser Printer | \$300 |
| All Purpose Color Printer and Fax | \$1300 |
| Color Toner | \$30 |
| Fax Machine (plain paper) | \$150 |
| Large Eraseable White Board | \$90 |
| A/V Setup and Strike | \$250 |

MENU

Entrée selections are limited to one per menu, with the exception of buffets. If a choice of plated entrée is required, the per-person price will be based on the higher of the entrees selected. The selection will be limited to two items (plus Chef's Choice of entrée for the designated number of vegetarian or diet- restricted attendees). The client must provide own place cards with symbol to designate each guest's entrée selection. Suggested symbols are: Yellow = Chicken; Blue = Seafood; Red = Meat; Green = Vegetarian. Additional charges apply for tableside selections.

DIETARY NEEDS

Any special dietary needs must be communicated to the Catering Sales Manager or Conference Services Manager at least 14 days prior to the event to ensure the Chef can accommodate those needs. It is crucial to the health and safety of attendees that true allergies be noted differently from dietary or lifestyle preferences.

GUARANTEES

The final guarantee for all food and beverage functions is required 72 business hours prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 hours, though you may not decrease it.

The hotel will prepare and set 3% over your guarantee for plated meals and buffets.

The minimum guarantee for all Breakfast, Lunch & Dinner buffets is 20 people. Should you choose to guarantee less than 20 there will be a 15% per person additional fee added to the price of your menu.

DURATION OF MEALS

Our Buffets and Food stations are all priced as per the below meal duration:

| | |
|--|------------|
| Breakfast Buffet | 1 hour |
| Lunch Buffet | 1 hour |
| Dinner Buffet | 2 hours |
| Coffee Breaks | 30 minutes |
| Reception Stations {added to dinner buffet} ... | 2 hours |
| Reception Stations on their own | |
| {no dinner buffet purchased} | 1 hour |

Should you require additional time for your food presentation this can be arranged. Please talk with your Meetings and Special Events Manager for a personalized proposal.

PRICES & PAYMENT

All food, beverages and audio visual are subject to a 22% service charge and 8.75% sales tax. Prices are subject to change and will be guaranteed twelve months prior to your function. To secure your event on a definite basis, the hotel will require a 25% non-refundable deposit, with the full balance due 30 days prior to your event. In the event of cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your catering, conference or sales contract per the California State Board of Equalization Regulation #1603. The service charge is taxed. Site fees are plus tax.

Kids' Meals {ages 2-12} half price

Vendor Meals {cold, chef's choice} \$50 per person

Polices & Procedures continued on next page...



HOTEL POLICIES AND PROCEDURES

AUDIO VISUAL REQUIREMENTS

The hotel provides in-house audio-visual equipment and trained uniformed service technicians. Audio-visual prices are also subject to a 22% service charge and 8.75% sales tax. Should you choose to use the services from another outside vendor, electrical and load-in charges will apply.

DÉCOR AND ENTERTAINMENT

The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. We have a wide range of recommended resources available. Your Meetings and Special Events Manager would be delighted to make suggestions for you. Decorations or displays which are brought into the hotel from an outside source must have prior approval. Please consult with your Meetings and Special Events Manager. They may not be affixed to walls, doors, windows, or ceilings.

MERCHANDISE OR ARTICLES

The hotel shall not be held responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items which are left unattended.

SIGNAGE & LITERATURE

No signage of any kind is permitted in the lobby and public areas of the hotel. Signage is to be used outside meeting rooms only. The hotel reserves the right to remove signage which is felt to be inappropriate. Registration tables, hospitality desks, or information desks are not permitted in the lobby of the hotel.

SHIPPING PACKAGES

Packages for meetings or events may be delivered to the hotel three working days prior to your arrival. Any packages received before three days or left two days after the conclusion of event will be subject to storage fees. Box handling is \$10 per box or \$250 per pallet. The following information must be included on all packages:

- Conference name
- Attention: Receiving Department
- Client's name
- Meetings and Special Events Manager's name
- The program date

DIRECTIONS TO SKY DECK

FROM LOADING DOCK

*On Pine Street, between Sansome Street & Battery Street
(only temporary parking for unloading)*

- Take the right elevator, **Building Freight Elevator**
- **Select 36** for the 36th floor
 - *If floor cannot be selected, press Alarm and inform security, "36th Floor"
- Exit and follow the hallway to the intersection & turn left
- Go down the hallway & turn left at the end to find 2 doors
- Take the **elevator in the right door**
- **Select 40** for the 40th floor
- Exit the left door
- Turn right to find the Sky Deck

FROM GARAGE

*On Battery Street, between Pine Street & California Street
(paid parking –see rates below)*

- Enter doors left of Valet Office
- Take the right elevator, **Building Freight Elevator**
- **Select 36** for the 36th floor
 - *If floor cannot be selected, press Alarm and inform security, "36th floor"
- Exit and follow the hallway to the intersection & turn left
- Go down the hallway & turn left at the end to find 2 doors
- Take the **elevator in the right door**
- **Select 40** for the 40th floor
- Exit the left door
- Turn right to find the Sky Deck

345 CALIFORNIA GARAGE CENTER HOURS

Mon-Fri: 5am until 12 midnight

Sat: 7am until 11pm | Sun: 8am until 10pm

RATES

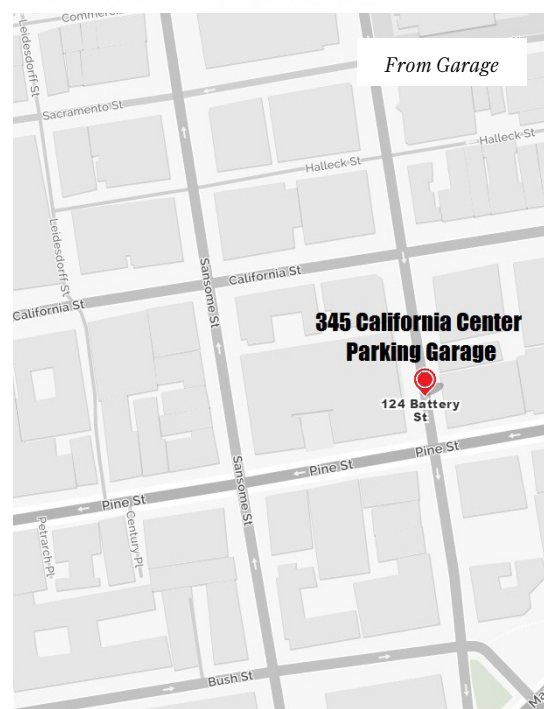
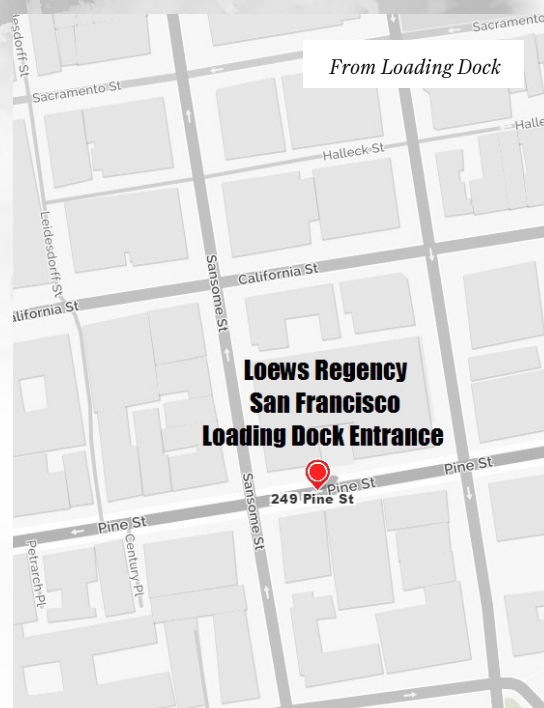
Weekday: \$4 for each 15 minutes or fraction thereof

Daily Maximum: \$36 | Oversized Rate: \$45

Weekend :\$15

** All Rates Include 25% San Francisco Parking Tax*

*** Lost Ticket Pays Maximum Daily Rate*



DIRECTIONS TO 2ND FLOOR FUCTION ROOMS

FROM LOADING DOCK

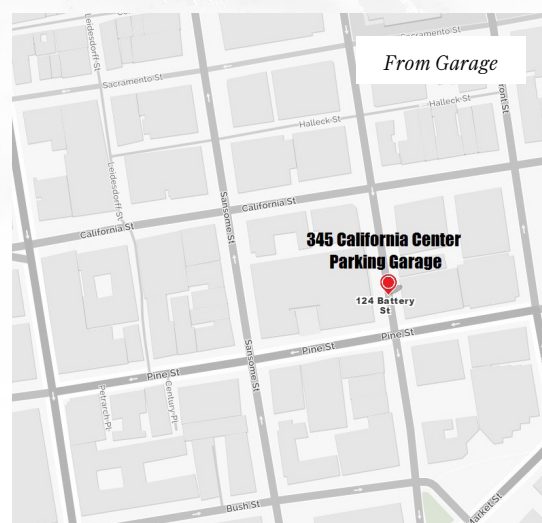
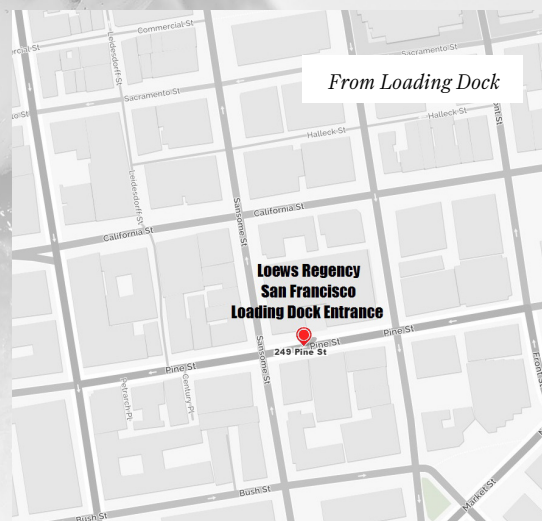
On Pine Street, between Sansome Street & Battery Street
(only temporary parking for unloading)

- Take the right elevator, **Building Freight Elevator**
- **Select 2** for the 2nd floor (Kitchen)
 - *If floor cannot be selected, press Alarm and inform security, "2nd floor"
- To get to the **Boardroom & Library**:
 - Exit elevator to the left
 - Go through the door to the right, straight through the black curtains
- To get to the **Embassy**:
 - Exit elevator to the right
 - Go through the door and turn right, go straight and turn left
- To get to the **California & Gallery**:
 - Exit elevator to the left
 - Turn left, go straight through the kitchen, turn right & take swinging doors on the left to enter into the Gallery Room

FROM GARAGE

On Battery Street, between Pine Street & California Street
(paid parking –see rates on bottom right)

- Enter doors left of Valet Office
- Take the right elevator, **Building Freight Elevator**
- **Select 2** for the 2nd floor (Kitchen)
 - *If floor cannot be selected, press Alarm and inform security, "2nd floor"
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Weekend :\$15

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