



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. * Lite Start Breakfast excluded from 15% surcharge.*

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*

\$42.00 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
Substitute Cage-Free Egg Whites +\$7*

\$56.00 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

\$18.00 PER PERSON | CHEF ATTENDANT FEE \$200

ADDITIONAL ENHANCEMENTS

SMOKED SALMON

Sliced Tomato, Onion, Cucumber, Capers, Cream Cheese, Assorted Bagels \$15 per person

BREAKFAST SLIDER

Scrambled Egg, Bacon, Aged Cheddar, Tomato Marmalade, Brioche Bread \$8 each

COUNTRY BREAKFAST POTATOES

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

BUTTERMILK PANCAKE

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

BRIOCHE FRENCH TOAST

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

BUTCHER'S BLOCK

Chicken Apple Sausage, Grilled Pork Sausage, Applewood Smoked Bacon, Turkey Bacon \$8 each selection

HEALTHY ROUTE

IRISH STEEL CUT OATMEAL

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

HOUSE-MADE GRANOLA

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

TOFU SCRAMBLE

Baby Spinach, Wild Mushrooms, Asparagus Piquillo Peppers, Aged White Cheddar \$7 per person

EGG WHITE SANDWICH

Scrambled Egg Whites, Tomatoes, Red Onions Baby Kale, English Muffin \$7 each

MORNING WRAP

Scrambled Egg, Jalapeños, Red Skin Potatoes Manchego Cheese, Spinach Tortilla \$7 each

MINI EGG WHITE FRITATTA

Avocado, Red Onions, Roasted Peppers Pico de Gallo, Cilantro \$8 each

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

Seasonal Fruit and Berry Bowl with Greek Yogurt

- or -

House-Made Granola and Berry Parfait with Blueberry Yogurt

MAIN COURSE

ROASTED VEGETABLE FRITATTA

Pico de Gallo, Cilantro, Roasted Potatoes

- or -

SUNDRIED TOMATO QUICHE

Goat Cheese Crumbles, Mixed Herb Salad

- or -

AGED WHITE CHEDDAR AND CHIVE SCRAMBLE

Redskin Potatoes with Peppers and Onions

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

\$56.00 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*

\$40.00 PER PERSON

BREAKS & DELIGHTS

All breaks are scheduled for 30 minutes.

FREYO BAR

SELECTION OF YOGURTS

Plain, Greek, Flavored

ASSORTED TOPPINGS

Fresh Berries, Dried Fruits, Nuts

House-Made Granola

\$26.00 PER PERSON

LOEWS SNACK SHOPPE

SELECTION OF SWEETS AND TREATS TO BUILD YOUR PERSONAL SNACK MIX

Assorted Nuts, Dried Fruit, Candies and Jelly Beans

\$28.00 PER PERSON

FROM THE CANTINA

NACHOS

Chipotle Cheese Dip, Pico de Gallo

CINNAMON SUGAR CHURROS

Spiced Chocolate Sauce

MEXICAN HOT CHOCOLATE

\$28.00 PER PERSON

WINE COUNTRY

SELECTION OF 3 LOCAL CHEESES AND 3 CHARCUTERIES

Quince Paste, Honey, Mixed Nuts

Marinated Olives, Whole Grain Mustard

Baguette, Focaccia, Crackers, Grissini

\$38.00 PERSON

MORNING FIX

SELECTION OF SEASONAL WHOLE FRUIT

ASSORTED SNACK BARS

HEALTHY CARBS

Blueberry Bran Muffin

Cranberry Orange Muffin

\$24.00 PER PERSON

RE-ENERGIZE

SEASONAL FRUIT COCKTAIL

CHOCOLATE-COVERED ALMONDS

CRUDITÉ

Vegetable Sticks, Parsley Ranch

\$26.00 PER PERSON

7TH INNING STRETCH

WARM PRETZELS

Honey Dijon Dip

SAN FRANCISCO GARLIC FRIES

Ketchup, Lemon Ranch

CHEDDARWURST SLIDERS

Whole Grain Mustard, Dill Pickle

\$32.00 PERSON

FROM CHINA TOWN

SELECTION OF STEAMED & FRIED DIM SUM

Potstickers, Siu Mai, Dumplings & Spring Rolls

Soy Sauce, Sweet Chili Sauce, Sambal, Spicy Mustard

\$38.00 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 each
<i>San Pellegrino Sparkling (250ml)</i>	\$8 each
<i>Assorted Soft Drinks (Coke Products)</i>	\$7 each
<i>IZZE Sparkling Juices</i>	\$7 each
<i>Red Bull</i>	\$9 each

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

HUNGRY?

<i>Assorted Breakfast Pastries</i>	\$77 per dozen
<i>Assorted Bagels with 2 Schmears</i>	\$77 per dozen
<i>Assorted Muffins</i>	\$77 per dozen
<i>Warm Pretzels with Honey Dijon</i>	\$77 per dozen
<i>Snack Bars</i>	\$7 each
<i>Healthy Bars</i>	\$7 each
<i>Assorted Candy Bars</i>	\$7 each
<i>Individual Bags of Chips</i>	\$7 each
<i>Individual Bags of Mixed Nuts</i>	\$7 each
<i>Seasonal Whole Fruit</i>	\$7 per person
<i>Sliced Fruits & Berries</i>	\$12 per person

SOMETHING SWEET?

<i>Assorted Ice Cream Bars</i>	\$77 per dozen
<i>Dark Chocolate Brownies</i>	\$77 per dozen
<i>Assorted Cupcakes</i>	\$77 per dozen
<i>Assorted Cookies</i>	\$77 per dozen

LUNCH BUFFET

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

FARMER'S MARKET

*Romaine, Baby Mixed Greens, Spinach, Bibb, Baby Kale
Heirloom Tomato, Peppers, Cucumbers, Carrots
Onions, Broccoli, English Peas, Olives
Pepperoncini, Garbanzo Beans, Roasted Corn
Kidney Beans, Artichoke Hearts
Crumbled Blue, Feta, Parmesan
Focaccia Croûtons, Candied Walnuts
Toasted Almonds, Pepitas, Dried Cranberries*

DRESSINGS

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

ADDITIONS

Smoked Chicken Breast, Roasted Turkey, Chilled Shrimp

+\$10

DESSERTS

*Fresh Fruit Salad
Mixed Fruit Tartlets*

\$75.00 PER PERSON

THE DELI MARKET

SOUP & SALADS

Cucumber & Tomato Gazpacho

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

Red Skin Potato Salad with Sour Cream-Chive Dressing

CARVERY BOARD

*Corned Beef, Country Ham, Salami
Swiss, Mild Cheddar, Provolone*

*Ciabatta Roll, Rosemary Focaccia, Sliced White,
Wheat, and Sourdough*

ACCOUTREMENTS

Assorted Root Vegetable & Housemade Potato Chips

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

Mayonnaise, Dijon Mustard, Ketchup

DESSERTS

Mini Chocolate Swirl Cheesecake

Petite Fruit Tartlets

\$85.00 PER PERSON

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THE SANDWICH COUNTER

SOUP & SALADS

Roasted Tomato Soup with Parmesan Croûtons

Petite Greens, Bibb Lettuce, Avocado, Tomato, Cucumber, Olives, Cheddar, Parsley Ranch, Honey Balsamic

COLD SANDWICHES

Hobb's Bacon Lettuce Tomato with Avocado on Sourdough

BBQ Chicken Wrap, Spinach Tortilla, Caramelized Onion, Romaine

HOT SANDWICHES

Steak Sandwich, Roasted Peppers and Onions, Provolone on Ciabatta

Grilled Vegetables, Kimchee Cabbage Slaw, Sweet Chili Vinaigrette on French Roll

CONDIMENTS

Assorted Root Vegetable Chips

House-Made Potato Chips

Dill Pickles, Pepperoncini

DESSERTS

Vanilla Crème Brûlée

Chocolate Mousse Cake

\$85.00 PER PERSON

SIDEWALK CAFE

SOUP & SALADS

Chicken Noodle Soup with Cellentani Pasta

Mesclun Mix, Balsamic Vinegar, Cold Pressed Olive Oil

Heirloom Tomato Salad, Compressed Watermelon, White Balsamic Dressing

Baby Kale Caesar, Focaccia Croûtons, Parmesan

ENTRÉES

Chicken Piccata, Lemon Parsley Relish, Fried Capers

Seared Bass, Blistered Tomatoes, Chardonnay Butter Sauce

Pesto Grilled Vegetables

Mushroom Ravioli, Sherry Cream, Parmesan

DESSERTS

Tiramisu

Mascarpone Cannoli

\$85.00 PER PERSON

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GRANT & STOCKTON

SOUP & SALADS

Hot and Sour Soup, Bamboo Shoots, Scallions

*Watercress Salad, Maitake Mushroom,
Honey Sesame Dressing*

*Sweet Chili Shrimp Salad, Broccoli, Peppers, Green
Onions, Savoy Cabbage*

ENTRÉES

Char Siu Pork, Sweet & Sour Pineapple Sauce

Teriyaki Beef, Shitake Mushrooms, Edamame

Stir-Fried Tofu and Vegetables in Black Bean Sauce

Garlic Fried Rice

DESSERTS

Egg Custard Tarts

Sesame Balls

\$90.00 PER PERSON

MISSION DISTRICT

SOUP & SALADS

Pazole with Shredded Cabbage and Lime

Taco Salad Bar

*Romaine, Avocado, Charred Corn, Cherry Tomatoes,
Spiced Pepitas, Pico de gallo, Cotija Cilantro Lime
Vinaigrette, Chipotle Ranch*

*Jicama and Black Beans Salad, Grilled Scallion
Dressing*

ENTRÉES

Grilled Chicken Breast with Salsa Roja

Carne Asada, Cilantro Chimichurri

7 Layers of Grilled Vegetables

Sofrito Rice

DESSERTS

Dulce de Lece

Churro Bites, Spiced Chocolate Sauce

\$90.00 PER PERSON



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BACKYARD GRILL

SALAD BAR

Baby Romaine, Iceberg Lettuce, Cherry Tomato, Cucumber, Onion, Carrots, Bacon, Crumbled Blue Cheese

Buttermilk Ranch, Herb Vinaigrette

Cabbage Slaw, Apple Cider Dressing

Compressed Watermelon Salad, Pickled Red Onions, Strawberry Vinaigrette

OFF THE GRILL

Grilled Snapper, Charred Tomato Chimichurri

Bourbon Glazed BBQ Pork Loin

Jerk Chicken, Mango Chutney

Grilled Asparagus and Portobello Mushrooms

ON THE SIDE

Macaroni Salad

Smoked Baked Beans

DESSERTS

Mini Red Velvet Cupcakes

Mixed Berry Tarts

\$90.00 PER PERSON



PLATED LUNCH

\$84.00 *Three Courses* | **\$94.00** *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. Guaranteed numbers are due 72 business hours prior to the event.

SOUPS & SALADS

ROASTED CORN BISQUE *Charred Corn and Jalapeño Salsa*

ROASTED TOMATO SOUP *Sourdough Croûtons*

WATERMELON & HEIRLOOM TOMATO SALAD *Radish, Upland Cress, Champagne Dressing*

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

HEART OF ROMAINE *Roasted Garlic Parmesan Dressing, Focaccia Croûtons, White Anchovies*

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

"AHI" TUNA TARTARE *Avocado, Radish, Toasted Pine Nuts* {+ \$7}

ENTRÉES

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

GRILLED FILET MIGNON *Marble Potatoes, Oven-Dried Romas, Asparagus, Herb Butter* {+ \$7}

SEARED BASS *Fregola Pasta, Tomato Confit, Olive Caper Relish*

HERB-CRUSTED SALMON *Sweet Corn Succotash, Asparagus, Tomato Chutney*

SLOW-ROASTED CHICKEN *Baby Kale, Cipollini Onion, Natural jus*

PAN-SEARED CHICKEN BREAST *Polenta Cake, Smoked Tomato Sauce*

ARTICHOKE CHEESE RAVIOLI *Cherry Tomato, Parmesan*

DESSERTS

MINT MACERATED BERRIES *Citrus Crème, Almond Crumble*

CHOCOLATE MOUSSE CAKE *Raspberry Coulis*

FRUIT TART *Whipped Crème Fraîche, Chocolate Chards*

DUTCH APPLE TART *Salted Caramel, Vanilla Chantilly*

VANILLA CRÈME BRÛLÉE *Shortbread Cookie, Fresh Berries*

Supplement Fees for Duet Entrée Options: \$15.00

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 and Kettle chips. One beverage per box.

SANDWICHES & WRAPS

PAN-ROASTED TURKEY

Fontina, Grape Chutney, Arugula, Ciabatta

SMOKED COUNTRY HAM

Swiss, Honey Mustard Aioli, Sourdough

WALDORF CHICKEN SALAD WRAP

Celery, Raisins, Apple, Spinach Tortilla

GRILLED VEGETABLES

Kimchee Cabbage Slaw, Sweet Chili Vinaigrette, French Roll

SALADS

ORECCHIETTE SALAD

Pine Nuts, Roasted Peppers, Sundried Tomato, Lemon Vinaigrette

RED POTATO SALAD

English Peas, Hard Boiled Eggs, Cheddar Dressing

SWEET TREATS

DARK CHOCOLATE BROWNIE

CHOCOLATE CHIP COOKIE

\$60.00 PER PERSON - BOXED

\$70.00 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

ANTIPASTO SKEWER

Green Olive, Mozzarella, Balsamic Reduction

EDAMAME HUMMUS

On Taro Crisp

PT. REYES BLUE CHEESE AND CANDIED WALNUTS

On Endive

CAMPBELL RIVER SALMON MOUSSE

Cucumber, Lemon Tarragon Crème

CARROT GAZPACHO

Dill Crème Fraîche

\$8.00 EACH

WATERMELON AND TUNA

In Sesame Cone

GINGER BEEF TARTARE

Chive Horseradish Crème

DUNGENESS CRAB SLIDER

Tomato Remoulade

CHIPOTLE DEVILED EGGS

Applewood Smoked Bacon

DUNGENESS CRAB SLIDER

Tomato Remoulade

\$10.00 EACH

HOT HORS d'OEUVRES

Minimum 24 pieces per item

ENGLISH PEA ARANCINI

Romesco

FRIED YUKON GOLD POTATO

Chorizo Tomato Chutney

VEGETABLE EMPANADA

Citrus Yogurt

CRISPY VEGETARIAN SPRING ROLL

Sweet Chili Sauce

RATATOUILLE TARTLET

Goat Cheese Crumble, Basil

\$8.00 EACH

TEMPURA PRAWN

Kimchee Aioli

BRAISED PORK SLIDER

Jalapeño Apricot Butter

THAI BBQ CHICKEN MEATBALL

Pickled Carrots, Sriracha Aioli

BEEF SKEWER

Teriyaki Reduction

MINI DUNGENESS CRAB CAKE

Lemon Caper Remoulade

\$10.00 EACH



RECEPTION ENHANCERS

Buffets are offered for groups of 20 or more. A 15% supplement fee applies for fewer guests. All stations are available for one hour.

CRUDITÉ

Carrot, Heirloom Baby Tomato, Sugar Snap Pea, Bell Pepper, Asparagus, Zucchini, Ficama, 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 Susbi with Tuna, Salmon and Vegetables, Pickled Ginger, Wasabi, Soy Sauce

\$32.00 PER PERSON {based on 4 pieces per person}

CHILLED SEAFOOD

Dungeness Crab, Oysters, Shrimp, Mussels

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

Lemon and Lime Wedges

\$40.00 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

\$28.00 PER PERSON

PETITE DESSERT DISPLAY

Selection of Macarons, Tartlets, Cakes and Truffles

\$25.00 PER PERSON

CULINARY ACTION STATION

A 15% surcharge will apply to events with fewer than 20 people. All stations are available for one hour.

AFTER HOURS SHOP

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

*Korean-Style Steamed Bun, Char Siu Beef Short Rib,
Pickled Onions, 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 de Gallo

\$22.00 PER PERSON

SLIDER COUNTER

Sirloin Beef, Pulled Pork, Roasted Corn Crab Cake

*Cheddar, Cabbage-Crema, Brioche Rolls,
House-Made 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



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 Six Hours

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

\$32.00 PER PERSON

**PEPPER-CRUSTED
WHOLE FILET**

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

\$34.00 PER PERSON

**CITRUS-GLAZED
ATLANTIC SALMON**

Sweet Potato Hash, Dill Mustard, Onion Soubise

\$26.00 PER PERSON

**BANANA LEAF-WRAPPED
MAHI MAHI**

Coconut Rice, Cilantro Lemon Sauce

\$28.00 PER PERSON

**MOROCCAN-SPICED
LEG OF LAMB**

Mint Cucumber Raita, Couscous Salad

\$26.00 PER PERSON

ROASTED WHOLE TURKEY

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

\$24.00 PER PERSON

Chef Attendant: \$200 per Station.

PLATED DINNERS

\$120.00 *Three Courses* | **\$130.00** *Four Courses* | **\$140.00** *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. Guaranteed numbers are due 72 business hours prior to the event.

CHILLED APPETIZERS

AHI TUNA CRUDO *Tomato, Red Onion, Smoked Paprika Oil* {+ \$5}

LUMP CRAB SALAD *Avocado Mousse, Mango Pineapple Salsa* {+ \$5}

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

HEIRLOOM TOMATO GAZPACHO *Basil Oil*

BALIK SMOKED SALMON *Caper Crème, Red Onion Relish, Pumpernickel Crumble*

HOT APPETIZERS

DUNGENESS CRAB CAKE *Chipotle Aioli* {+ \$5}

ENGLISH PEA RISOTTO *Shaved Parmesan, Truffle Oil*

MAINE LOBSTER BISQUE *Lobster Ravioli, Tarragon Oil*

BRENTWOOD CORN SOUP *Gulf Shrimp and Corn Relish, Chive Crème*

SPINACH AND RICOTTA RAVIOLI *Shaved Asparagus Salad, Parsley Gremolata*

SALADS

ROASTED BEET *Goat Cheese, Citrus, Orange Shallot Dressing*

MELON TOMATO SALAD *Ricotta Salata, Arugula, Sherry Vinaigrette*

CUCUMBER SALAD *Feta Cheese, Pumpernickel, Red Onion, Champagne Vinaigrette*

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

MARKET GREENS *Cucumber and Carrot Ribbons, Tomato, Chardonnay Vinaigrette*

Plated Dinners continued on next page...

PLATED DINNERS

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ENTRÉES

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

HORSERADISH-CRUSTED BEEF TENDERLOIN *Potato Gratin, Roasted Asparagus, Red Wine Sauce* {+ \$10}

SLOW-COOKED SHORT RIB *Broccoli Rabe, Cipolinni Onion, Broccoli Pistou*

PAN-SEARED SALMON *Pea Purée, Baby Carrots, Citrus Herb Relish*

HERB SNAPPER *Braised Daikon, Bok Choy, Lemon Gras Ginger Fumé*

ROASTED CHICKEN *Fingerling Potato, Asparagus, Natural jus*

FREE-RANGE CHICKEN *Tokyo Turnips, Chinese Broccoli, Miso Garlic Reduction*

SLOW-ROASTED RACK OF LAMB *Chick Pea Ragoût, Golden Raisin Relish* {+ \$10}

"SURF 'N TURF" *Butter-Poached Lobster & Beef Filet, Red Potato, Sweet Corn, Demi* {+\$25}

GRILLED JUMBO SHRIMP & ROASTED HERB CHICKEN *Purple Potatoes, Baby Kale, Chimichurri* {+ \$12}

DELTA ASPARAGUS RISOTTO *Parmesan Cheese, Blistered Tomatoes*

ENGLISH PEA RAVIOLI *Lemon Crème, Trumpet Mushrooms*

DESSERTS

MINT MACERATED BERRIES *Citrus Crème Fraîche, Almond Crumble*

CHOCOLATE HAZELNUT BAR *Salted Caramel, Whipped Crème Fraîche*

MOLTEN CHOCOLATE CAKE *Chocolate Chards, Chantilly Cream, Strawberry*

CITRUS CRÈME BRÛLÉE *Fresh Berries, Vanilla Kipfurl*

VANILLA CHEESE CAKE *Mixed Berry Coulis, Pistachio Crumble*

Supplement Fees for Duet Entrée Options: \$20.00

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

Tableside 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.

SUNSET DISTRICT

SOUP & SALADS

Tom Yum, Kaffir Lime, Lemongrass

Soba Noodle and Shrimp Salad, Ginger Soy Vinaigrette

Fried Tofu and Shitake Mushroom Salad, Sesame Miso Dressing

Napa Cabbage Slaw, Sweet Chili Dressing

ENTRÉES

Steamed Rock Cod, Scallion Ginger Broth

Five Spice Roasted Chicken, Orange Glaze

Slow Braised Pork, Teriyaki Sauce

Stir Fried Baby Bok Choy, Bamboo Shoots, Baby Corn

Scallion Ginger Fried Rice

DESSERTS

Mango Tartlets

Coconut Tapioca Pudding, Pineapple Salsa

Assorted Mochi

\$125.00 PER PERSON

NORTH BEACH

SOUP & SALADS

Tuscan Soup, White Beans, Lacinato Kale

Mesclun Mix, Crisp Romaine

Piquillo Peppers, Pepperoncini, Mozzarella, Tomato, Croûton

Italian Herb Vinaigrette, Honey Balsamic

Caprese Salad, Balsamic Reduction, Basil

Kale Caesar, Focaccia Croûtons, Parmesan

ENTRÉES

Chicken Picatta, Herb Butter Sauce, Fried Capers

Baked Mahi Mahi, Puttanesca Sauce

Roasted Zucchini and Squash, Parmesan Bread Crumbs

Rigatoni Bolognese

Vegetable Lasagna, Roasted Tomato Sauce, Ricotta

DESSERTS

Tiramisu

Mascarpone Cannoli

Zabayon with Fresh Berries

\$125.00 PER PERSON

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

Potato Leek Soup, Crispy Leeks

Fresh Garden Greens, Romaine Hearts

Tomato, Pickled Onion, Bacon, Parmesan, Croûtons

Caesar Dressing, Herb Balsamic Vinaigrette

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

Cucumber and Tomato Salad, Lemon Basil Dressing

ENTRÉES

Slow-Roasted Prime Rib, French Onion jus

Grilled Mahi Mahi, Charred Corn Relish

Garlic Herb Chicken, Mushroom Shallot Sauce

Grilled Vegetables, Herb Gremolata

Roasted Fingerling Potatoes

DESSERTS

Cinnamon Apple Tart

Strawberry Shortcake

Dark Chocolate Walnut Brownie

\$135.00 PER PERSON

FISHERMAN'S WHARF

SOUP & SALADS

New England Clam Chowder, Oyster Crackers

Baby Mixed Lettuces, Shredded Iceberg

Cherry Tomato, Shaved Onion, Cucumber, Feta

Citrus Herb Vinaigrette, Old Bay Ranch

Seared Tuna Niçoise, Purple Potato, Haricots Verts

Heirloom Tomato and Avocado Salad

ENTRÉES

Baked Miso-Glazed Sea Bass

Garlic Herb Shrimp, Tomato Caper Relish

Slow-Roasted Chicken, Marsala Reduction

Spanish Seafood Paella, Chorizo, Mussels, Calamari

Roasted Heirloom Cauliflower and Carrots, Parsley Brown Butter

DESSERTS

Blueberry Tart

Dark Chocolate & Salted Caramel Parfait

Citrus Crème Brûlée

\$135.00 PER PERSON

THE CELLAR

Please see below for all of our current wine offerings.

BUBBLES

<i>Michelle Brut, Columbia Valley</i>	\$62
<i>Stellina di Notte Prosecco, Italy</i>	\$64
<i>Chandon Brut, Napa</i>	\$64
<i>Moet Chandon Imperial Brut, France</i>	\$118
<i>Piper Heidsieck Reims, France</i>	\$144
<i>Veuve Clicquot "Yellow Label" Brut, Reims, France</i>	\$164
<i>Perrier Jouet Belle Époque Brut, Reims, France</i>	\$238

WHITES

<i>Banfi Le Rime Pinot Grigio, Italy</i>	\$55
<i>La Crema Chardonnay, Monterey</i>	\$60
<i>Natura Chardonnay Un-oaked, Chile</i>	\$62
<i>14 Hands Chardonnay, Columbia Valley</i>	\$62
<i>Stellina di Notte Pinot Grigio, Italy</i>	\$64
<i>Brancott Sauvignon Blanc, New Zealand</i>	\$68
<i>Craggy Range Sauvignon Blanc, New Zealand</i>	\$90

REDS

<i>Mark West Pinot Noir, California</i>	\$55
<i>Silver Palm Cabernet Sauvignon, North Coast</i>	\$60
<i>14 Hands Cabernet Sauvignon, Columbia Valley</i>	\$62
<i>Broken Earth Pull Merlot, Paso Robles</i>	\$68
<i>Decoy by Duckhorn Merlot, Santa Barbara</i>	\$68
<i>Lyric by Etude Pinot Noir, Santa Barbara</i>	\$68
<i>Justin Cabernet Sauvignon, Paso Robles</i>	\$80

SOMMELIER SELECTION

<i>Grigich Hills Fume Blanc, Napa</i>	\$90
<i>Far Niente Chardonnay, Napa</i>	\$94
<i>Twomey Pinot Noir, Russian River</i>	\$112
<i>Stag's Leap Artemis Cabernet Sauvignon, Napa</i>	\$142

THE BAR

SELECT

New Amsterdam Vodka
Seagram's Gin
Cruzan Rum
Sauza Gold Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
Cutty Sark Scotch
Budweiser
Bud Light
Corona
Brancott Sauvignon Blanc
La Crema Chardonnay
Mark West Pinot Noir
Silver Palm Cabernet Sauvignon
Bottled Water, Soft Drinks & Juices

PREMIUM

Absolut Vodka
Bombay Gin
Bacardi Superior Rum
Sauza Blue Tequila
Jack Daniels Whiskey
Canadian Club Whiskey
Dewar's White Label Scotch
Heineken, Samuel Adams, Miller Lite
14 Hands Chardonnay
Banfi Le Rime Pinot Grigio
Broken Earth Pull Merlot
Mark West Pinot Noir
14 Hands Cabernet Sauvignon
Bottled Water, Soft Drinks & Juices

LUXURY

Ketel One Vodka
Hendricks Gin
Bacardi 8 Rum
Patron Silver Tequila
Makers Mark Bourbon
Crown Royal Whiskey
Glenfiddich 12 Years Scotch
Amstel Light, Stella Artois, Anchor Steam
Craggy Range Sauvignon Blanc
La Crema Chardonnay
Stellina di Notte Pinot Grigio
Natura Chardonnay
Decoy Merlot
Lyric Pinot Noir
Justin Cabernet Sauvignon
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		
	SELECT	PREMIUM	LUXURY
1 HOUR	\$30.00	\$35.00	\$40.00
2 HOURS	\$40.00	\$45.00	\$50.00
3 HOURS	\$50.00	\$55.00	\$60.00
	PER DRINK {minimum 20 guests}		
COCKTAIL	\$14.00	\$15.00	\$16.00
BEERS	\$8.00	\$9.00	\$10.00
HOUSE WINE	\$12.00	\$14.00	\$15.00
	CASH BAR {includes service charge & tax}		
COCKTAIL	\$18.00	\$20.00	\$22.00
BEERS	\$11.00	\$12.00	\$14.00
WINE	\$16.00	\$19.00	\$20.00
SODA	\$9.00	\$9.00	\$9.00
WATER	\$9.00	\$9.00	\$9.00

COCKTAILS

Each cocktail is \$16.00.

CLASSIC

OLD FASHIONED

Makers Mark Bourbon, Angostura Bitters and Simple Syrup; Garnished with Orange Slice and Maraschino Cherry

MANHATTAN

Bulleit Rye Whiskey, Martini&Rossi Sweet Vermouth and Angostura Bitters; Garnished with a Maraschino Cherry

MARTINI

Bombay Dry Gin and Martini&Rossi Dry Vermouth; Garnished with Spanish Queen Olive

FRENCH 75

Stellina Di Notte Prosecco, Hendricks Gin, Lemon Juice and Simple Syrup; Garnished with a Lemon Peel

VODKA GIMLET

Ketel One Vodka, Lime Juice and Simple Syrup; Garnished with a Lime Wheel

SIGNATURE

DROP OF LOEWS

Ketel One Vodka, Lemon Juice, Simple Syrup and Rose Essence; Garnished with a Rose Petal and Rose Sugar Rim

POMEGRANATE MULE

Ketel One Vodka and House-Made Pomegranate Ginger Beer

SEASONAL BOURBON IN A BOTTLE

Our House Take on a Manhattan, a Sparkling Confec-tion Bottled by our Master Mixologist

ABOUT LAST NIGHT

Xicaru Mezcal, Lo-Fi Sweet Vermouth and Aperol; Garnished with an Orange Peel

FEES

MISCELLANEOUS

Labor Charge {fewer than 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	\$40
Chef Attendant	\$200
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	
<i>{less than 48 hours}</i>	\$250
Elevator Clerk {per hour; 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
AV Technician (per hour; 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	
<i>First PC</i>	\$300
<i>Each additional PC</i>	\$150
<i>Laptop</i>	\$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 Erasable White Board	\$90
A/V Setup and Strike	\$380

MENU

If a choice of plated entrée is required, the per-person price will be based on the higher price of the entrees selected. Plated entrees will be limited to a pre-selected choice between two items (plus Chef's Choice of entrée for the designated number of vegetarians or diet-restricted attendees). The final guarantee of entrée selection counts is required 72 business hours prior to the event. The client must provide own seating chart (if assigned seating) and place cards with symbols to designate each guest's entrée. Additional charges apply for tableside selections and/or for tableside vegetarian or diet-restricted meals.

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. Additional charges will apply for last-minute tableside vegetarian or diet-restricted meals. Such orders will also cause a delay in service.

GUARANTEES

The final guarantee of guest count 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 fewer than 20 people 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 Catering Sales Manager or Conference Services Manager for a personalized proposal.

PRICES & PAYMENT

All food, beverages, and audio-visual costs are subject to a 22% service charge and 8.5% 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. Event room rental fees are subject to a taxed 22% administrative surcharge and 8.5% sales tax.

- Kids' Meals {ages 2-12}** half price
- Vendor Meals** Chef's choice
- Cold Meals \$50 per person | Hot Meals \$75 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 8.5% 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 Catering Sales Manager or Conference Service 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 Catering Sales Manager or Conference Service Manager. Nothing may 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 permitted in the lobby only with prior approval 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
- Catering Sales Manager or Conference Services Manager's name
- Program date

DIRECTIONS TO SKY DECK

FROM LOADING DOCK

On Pine Street, between Sansome Street & Battery Street
(only temporary parking for unloading), at 249 Pine Street

- 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), at 124 Battery Street

- 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

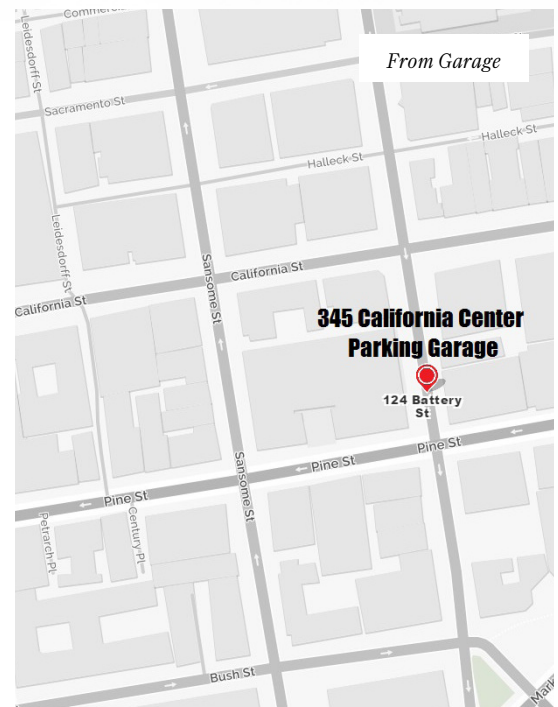
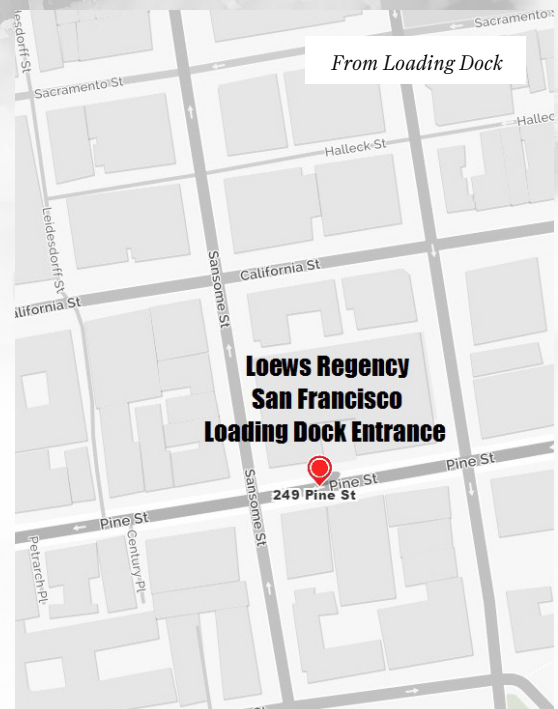
Weekday: \$4 for each 15 minutes or fraction thereof

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

Weekend :\$15

* All Rates Include 25% San Francisco Parking Tax

** Lost Ticket Pays Maximum Daily Rate

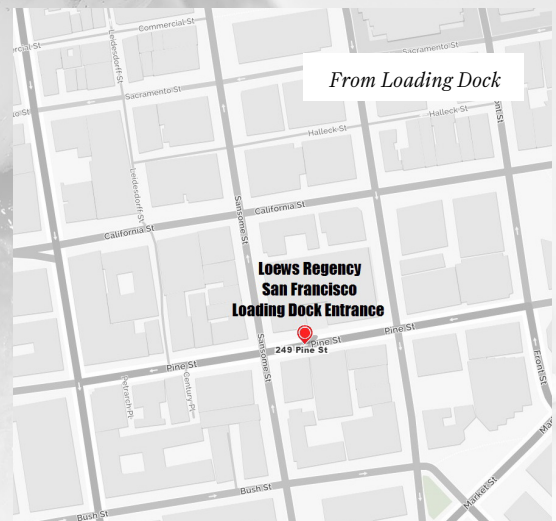


DIRECTIONS TO 2ND FLOOR FUNCTION ROOMS

FROM LOADING DOCK

On Pine Street, between Sansome Street & Battery Street
(only temporary parking for unloading), at 249 Pine Street

- 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), at 124 Battery Street

- 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"
- To get to the **Boardroom & Library:**
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 - 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



345 CALIFORNIA GARAGE CENTER HOURS

Mon-Fri: 5am until 12 midnight

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

RATES

Weekday: \$4 per 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