



# Hilton

SAN FRANCISCO  
UNION SQUARE



# PARC 55

— SAN FRANCISCO —  
A HILTON HOTEL

# Catering Menus

January - December 2026

## PUBLISHED PRICING VALID THROUGH DECEMBER 2026

Pricing does not include facility charge, gratuity and taxes that are applicable at the time of your event (see current rates in the “Important Things To Know” portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service. Additional charges apply for events beyond 90 minutes in duration.

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

## BREAKFAST BUFFETS

Minimum of 25 people. Maximum of 90 minutes of service.

### SIMPLE START BUFFET | \$52 Per Person

- Orange and Grapefruit Juices
- Bagels, Muffins, Tea Breads (NF)
- Jams and Butter (V|NF)
- Seasonal Fruit Salad (VN|GF|NF|GF)
- Individual Plain and Flavored Yogurts
- Assorted Individual Cereals (including gluten-free) and Assorted Milks
- Coffee, Decaffeinated Coffee, Tea Service

### MINDFUL EATING HEALTHY START BUFFET | \$54 Per Person

- Orange Juice and Green Juice Blend
- Hard-Boiled Eggs (V|GF|NF|DF)
- Healthy Breads, Croissants (Including Gluten-Free Bakery Items) (V|NF)
- Jams, Butter, Cream Cheese, Peanut Butter (V|GF)
- Individual Greek Yogurt (Plain) (V)
- Granola Station with Season's Best Berries and Nuts (V|GF)
- Seasonal Whole Fruit (VN|DF|NF|GF)
- Soy Milk, Coffee, Decaffeinated Coffee, Tea Service
- *Select One:* Peanut Butter & Jelly Overnight Oats (VN|GF|DF), Tropical Fruits, Chia Seed Pudding (VN|GF|DF|NF)

### WRAP IT, JAR IT, BOWL IT BUFFET | \$56 Per Person

- Orange Juice, Coffee, Decaffeinated Coffee, Tea Service
- Crisp Bacon Wrap with Scrambled Eggs, Cheddar Cheese Blend, Flour Tortilla (NF)
- Vegetable Wrap (V) with Egg Whites, Monterey Jack Cheese Blend, Spinach Tortilla (V|NF)
- Peanut Butter & Jelly Jar (VN|GF) with Overnight Oats, Strawberry-Balsamic Jam, Peanut Butter (DF)
- Vanilla-Chia Jar (VN|GF) with Chia Seeds, Soy Milk, Vanilla, Maple Syrup (DF|NF)
- Make-Your-Own Bowl (V) with Vanilla Yogurt, Granola, Season's Best Berries (V|GF)
- Hot Oatmeal Bar (VN|GF) with Dark Brown Sugar, Dried Fruits, Preserves, Toasted Seeds (NF|DF)

### MAKE IT A TASTY AND TOASTY DAY

*Breakfast Sandwich add-ons to a Breakfast Buffet are not available à la carte.*

#### Taylor Street Sandwich (NF) | \$20 Each

English Muffin, Baked Egg, Canadian Bacon, Cheddar Cheese Blend

#### The Berkeley Sandwich (V|NF) | \$20 Each

English Muffin, Baked Egg, Spinach, Tomatoes, Mozzarella Cheese Blend

#### Union Square Wrap (NF) | \$17 Each

Flour Tortilla, Scrambled Eggs, Mozzarella Cheese Blend

*Select One:* Chicken Sausage or Sautéed Vegetable Medley (V)

#### Valencia Street Wrap (V|NF|DF) | \$17 Each

Whole Wheat Tortilla, Vegan Chorizo, Egg Whites, Oven-Roasted Tomato Salsa

#### Angel Island Croissant (NF) | \$17 Each

Scrambled Eggs, Caramelized Onions, Gruyère Cheese

*Select One:* Country Ham or Sausage

#### Gold Country Bagel (NF) | \$19 Each

Smoked Salmon-Herb Cream Cheese, Red Onions, Tomatoes, Capers

*All Served Separately*

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Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.



## BREAKFAST BUFFETS

Minimum of 25 people. Maximum of 90 minutes of service.

Included in All Buffets:

- Assorted Breakfast Baked Goods (including no gluten added options) (V|NF)
- Jams, Butter, Cream Cheese, Peanut Butter (V|GF)
- Individual Plain and Flavored Yogurts
- Assorted Individual Cereals (including gluten-free) and Milks
- Coffee, Decaffeinated Coffee, Tea Service
- *Select Three Juices:* Orange, Grapefruit, Tomato, or Cranberry

## HOT ENTRÉES

### Scrambled Eggs (V|GF|NF)

Substitute Egg Whites Upon Request

### Cheesy Scrambled Eggs (V|GF|NF)

Cheddar Cheese Blend, Fresh Herbs

Substitute egg whites upon request.

### Hard-Boiled Farm-Fresh Eggs (V|GF|DF|NF)

### Vegetable Frittata (V|GF|NF)

Toybox Tomatoes, Baby Kale, Marinated Feta

### Bacon Frittata (GF|NF)

Applewood Bacon (DF), Shredded Potatoes, Bell Peppers, Mozzarella Blend

### Cinnamon Roll Bread Pudding (V|NF)

Tahitian Vanilla Bean, Powdered Sugar Glaze, Syrup

### One Breakfast Sandwich or Wrap Selection

#### Taylor Street Sandwich (NF)

English Muffin, Baked Egg, Canadian Bacon, Cheddar Cheese Blend

#### The Berkeley Sandwich (V|NF)

English Muffin, Baked Egg, Spinach, Tomatoes, Mozzarella Cheese Blend

#### Union Square Wrap (V|NF)

Flour Tortilla, Scrambled Eggs, Mozzarella Cheese Blend

*Select One:* Chicken Sausage or Sautéed

Vegetable Medley (V)

## SIDES

### O'Brien Potatoes (VN|GF|NF)

Sliced Potatoes, Yellow Onions, Bell Peppers

### Marbled Potatoes (VN|GF|NF)

Rosemary, Thyme, Seasoning Salt

### Cheddar Grits (V|GF|NF)

Stone Ground Grits, Cheddar Cheese Blend

### Breakfast Risotto (V|NF)

Ancient Grains and Wild Rice, Mozzarella, Spinach, Vegetable Medley

### Breakfast Meats (NF|GF)

Select One:

Applewood Smoked Bacon (DF) | Canadian Bacon | Pork Sausage Links | Pork Sausage Patties | Chicken Apple Sausage | Turkey Bacon | Country Ham

## BESKPOKE BUFFET

Two Hot Entrées and Two Sides

**\$63 Per Person**

Three Hot Entrées and Two Sides

**\$68 Per Person**

## ACTION STATIONS

Omelet (GF) | Pancakes or Waffles (V|NF) | Mini Donuts (V|NF)

**\$21 Per Person, Per Station**

*Add-ons to Bespoke Breakfast*

*Buffet, not available à la carte.*

*Food Station Set-up and Support fees are an additional cost.*

## INTERNATIONAL TASTES

Chinese Breakfast (NF)

Congee (GF) | Century Egg (GF) |

Scallion | Baked Salmon (GF) |

Pork & Shrimp Siu Mai | Tofu (V)

**\$15 Per Person, Per Station**

*Add-ons to International Tastes*

*Breakfast Buffet, not available à la*

*carte. Food station set-up and*

*support fees are an additional cost.*

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## PLATED BREAKFASTS

Minimum of 25 people. Maximum of 90 minutes of service.

Plated breakfasts include orange juice, coffee, decaffeinated coffee, tea service.

### **San Francisco Scrambled Eggs** (GF|NF)

Breakfast Potatoes

Select One: Pork Sausage or Bacon

[\\$52 Per Person](#)

### **Foggy Day Frittata** (GF|NF)

Season's Best Vegetables, Breakfast Potatoes

Select One: Pork Sausage or Bacon

[\\$54 Per Person](#)

### **French Toast** (NF)

Mixed Berry Compote, Butter, Warm Maple Syrup

Select One: Pork Sausage or Bacon

[\\$53 Per Person](#)

### **Buttermilk Pancakes** (NF)

Warm Maple Syrup, Strawberry Preserves

Select One: Pork Sausage or Bacon

[\\$54 Per Person](#)

### **Heart-Healthy Hash** (V|GF|NF)

Season's Best Vegetables, Scrambled Egg Whites,

Shredded Potatoes, Firm Tofu, Vegan Cheese

[\\$55 Per Person](#)

*Preset starter enhancements to our plated breakfast are served individually, tapas-style.*

*Pricing is in addition to the plated breakfast.*

### **Sliced Melon & Berry Salad** (VN|GF|DF)

Toasted Coconut

[\\$3.95 Per Person](#)

### **Yogurt, Berry & Granola Parfait** (V|GF)

Season's Best Berries

[\\$7.95 Per Person](#)

*For a family-style addition to our plated breakfasts, try these Lazy Susan presentations:*

### **Assorted Artisan Pastries & Breakfast Breads** (V|NF)

Fresh Fruit Preserves, Whipped Butter

[\\$100 Per Platter](#)

Serves 10

### **Smoked Salmon** (NF)

Crème Fraîche, Purple Onions, Capers, Garden Tomatoes, Lavosh Crackers

[\\$190 per platter](#)

Serves 10

Maximum of 100 people or 10 platters

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## TRIP BREAKS

Packaged breaks are a minimum of 25 people with service time of up to 45 minutes.

### Austin, Texas

- Mini Elote Custards (V|NF)
- Texas Two-Step Cake (V|NF)
- Pimento Cheese Dip, Baby Vegetables (V|GF|NF)
- Corn Tortilla Crisps, Guacamole, Tomato Salsa, Black Beans, Pico De Gallo (VN|GF|NF|DF)

\$36 Per Person

### Rome, Italy

- Arancini (V|NF)
- Melon Prosciutto Crostini with Whipped Ricotta (NF)
- Rosemary Focaccia (DF|NF)
- Maritzozzi (V|NF)
- Tiramisu (V|NF)

\$36 Per Person

### Chicago, Illinois

- Blueberry and Lemon Bombolone (V|NF)
- Nutella™ Bombolone (V)
- Burrata and Prosciutto, Soft Crostini (NF)
- Warm Soft Pretzel Torpedoes, Spicy Mustard Sauce (V|NF)
- "Chicago Mix" Popcorn (V|GF) - Butter, Cheddar Cheese, Caramel Flavors

\$36 Per Person

### Nashville, Tennessee

- Biscuit Bar: Sweet, Savory, and No Added Gluten Biscuits, Butters, Jams, Honey (V|NF)
- Picnic Spicy Chicken Bites (NF)
- Horseradish-Pickled Cucumber Slices (VN|GF|NF|DF)
- Roasted Peanuts (VN|GF|DF)

\$36 Per Person

### Paris, France

- Mini Cheese Gougeres (V|NF)
- Savory Palmiers (NF)
- Tapenade and French Baguette (VN|NF)
- Crêpe Cake (V|NF)
- Assorted Macarons (V)

\$36 Per Person

### Barcelona, Spain

- Crema Catalana (V|NF)
- Cinnamon Churros (V|NF)
- Beef Empanadas (NF)
- Manchego and Bean Empanadas (V|NF)
- Spanish Corn Nuts and Olives (VN|GF|DF|NF)

\$36 Per Person

### Havana, Cuba

- Mojito Shortbread Cookie (V|NF)
- Layered Cuban Coffee Treat (V|NF)
- Vegan Picadillo on Cuban Pastel De Maiz (VN|NF)
- Medianoche Sliders: Pulled Pork, Ham, Swiss Cheese, Sweet Pickles, Mustard (NF)
- Sea Salt Tostones Crisps, Mango Salsa (VN|GF|DF|NF)

\$36 Per Person

### Saigon, Vietnam

- Tamarind and Lemon Tart (V|NF)
- Peanut, Cashew, Ginger Brittle (V)
- Vegetable Egg Rolls (V|NF)
- Chilled Beef Pho Rolls (NF)
- Veggie Crisps, Sour Cream Pho-Spiced Dip (V|GF|NF)

\$36 Per Person

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## FUN BREAKS

Packaged breaks are a minimum of 25 people with service time of up to 45 minutes, unless otherwise noted.

### "DONUT" WORRY, BE HAPPY BREAK

Select Four:

#### **Raised Donuts** (NF)

Chocolate (V) | Maple Bacon | Cinnamon Sugar (V) |  
Glazed Donut Holes (V)

#### **Cake Donuts** (Sprinkles Available) (NF)

Maple (V) | Orange (V) | Strawberry (V) |  
Plain (V) | Blueberry with Lemon Icing (V)

#### **Vegan Cake Donut** (DF|NF)

Lemon (VN) | Guava (VN) | Cinnamon Sugar (VN)

**\$30 Per Person**

*Additional pricing applies for upgrades.*

*Upgrades: Donut Wall or Mini Donut Machine Action  
Station Both are available only at the Hilton San  
Francisco Union Square.*

### **COOKIE JAR BREAK**

Select Five:

- Chocolate Chunk (V|NF)
- Oatmeal Raisin (V|NF)
- Peanut Butter (V)
- Toffee (V|NF)
- Linzer Cookies (V)
- Lemon Thyme Shortbread Cookies (V|NF)
- French Macarons (V|GF)
- Coconut Macaroons (V|GF)
- Vanilla Bean Biscotti (V|NF)
- Alfajores (V|NF)
- Almond and Chocolate Florentines (V)
- Gluten-Free Gingersnaps (V|GF)
- Gluten-Free Chocolate Chip Oatmeal Raisin  
(VN|GF)

**\$28 Per Person**

### **POPCORN BREAK** (GF)

Select Three:

- Sea Salt
- Cheese
- Truffle
- Chili Powder
- Nori-Sesame
- Caramel
- Cappuccino
- "At The Movies" Candy and Chocolate Blend
- "At The Game" Sports Blend

**\$25 Per Person**

### **NAUGHTY AND NICE JAR BREAK**

Select Five:

- M&M's™
- Peanut M&M's™
- Chocolate Kisses™
- Snickers™ Miniatures
- Taffy
- Red Vines™
- Gummy Bears
- Sour Patch Kids™
- Fruit Roll-Ups™
- Blow Pops™
- Trail Mix
- Almonds
- Chili Lime Corn Nuts®

**\$26 Per Person**

### **PUPS AND POPS BREAK**

Traditional Popcorn (GF) | Cheddar Cheese Popcorn  
(GF) | Assorted Popsicles (GF)

**\$26 Per Person**

*A specialty break activity that brings people together  
to enjoy assorted "pops" and cuddle puppies from a  
local animal shelter or service organization. There is  
nothing sweeter or more satisfying. Pricing is based on  
the scope of activity.*

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## MINDFUL EATING BREAKS

Packaged breaks are a minimum of 25 people with service time of up to 45 minutes.

### SMARTY PLANTS

- Beet and Lemon Panna Cotta (V|GF|NF)
- Soy Chocolate Cheesecake with Pepita and Hazelnut Crust (VN|GF)
- Chocolate Avocado Mousse (V|GF|NF)
- Nut and Seed Power Green Truffles (V|GF)
- Vegetable Crisps (VN|GF|NF)

\$36 Per Person

### SEEDS OF CHANGE

- Amaranth Seed Muffin and Banana Tahini Loaf (V|NF)
- Chia Berry Pudding (VN|GF|DF|NF)
- Spiced Pumpkin and Sunflower Seeds (VN|GF|DF|NF)
- Lightly Salted Popcorn (VN|GF|NF)
- Melons and Mint with Sunflower Seeds (VN|GF|DF|NF)

\$36 Per Person

### MIDDAY STRETCH

Activity: 10-Minute Instructor-Led Session Focusing on Posture, Breathing Techniques, and Easy Stretches

- Seasonal Hummus Selection, Cracked Lavosh, Season's Best Vegetables (VN|DF|NF)
- Baby Kale and Quinoa Salad, Toasted Seeds, Lemon Dressing (VN|GF|DF)
- Seasonal Fruit Salad, Toasted Coconut (VN|GF|DF)
- Vegetable Crisps (VN|GF)

\$36 Per Person

*Activity is an Additional Cost*

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## À LA CARTE BREAK SELECTIONS

### SNACKS

**Freshly Baked Brownies and Cookies (V|NF)**

\$92.50 Per Dozen

**Freshly Baked Assorted Breakfast Breads (V|NF)**

\$92.50 Per Dozen

**Freshly Baked Mini Cupcakes (V|NF)**

\$96.50 Per Dozen

**Assorted Whole Fresh Fruit (VN|GF|DF|NF)**

\$7 Each

**Assorted KIND™ Bars, Fruit Bars, Candy Bars**

\$9 Each

**Kettle Chips (V|GF|NF)**

\$8 Each

**Gourmet Popcorn (V|GF|NF)**

\$9.50 Per Bag

**Planters™ Trail Mix (V|GF)**

\$10 Per Bag

**Freshly Popped Popcorn (V|GF|NF)**

\$7.50 Per Bag, Cart &amp; Attendant Required

**Popcorn Cart with an Attendant**

\$600 Each

**Artisan Cheese Platter (V)**

\$600 Each (Serves 25 People)

**Vegetable Crudités and Spiced Buttermilk Ranch Dip Platter (V|GF|NF)**

\$400 Each (Serves 25 People)

**Seasonal Sliced Fruit Platter (V|GF|DF|NF)**

\$450 Each (Serves 25 People)

**Veggie Chips and Spiced Yogurt Dip (V|GF|NF)**

\$95 Each (Serves 15 People)

**Corn Tortilla Chips and Salsa (VN|GF|DF|NF)**

\$105 Each (Serves 15 People)



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## À LA CARTE BREAK SELECTIONS (CONT'D)

### BEVERAGES

#### Chill

- Fruit and Herb-Infused Water, Seasonal Flavors  
\$95 Per Gallon
- Iced Tea  
\$135 Per Gallon
- Lemonade, Seasonal Flavors  
\$135 Per Gallon
- Path® Still Water  
\$8.50 Each
- Smartwater™  
\$12 Each
- Vitaminwater™, Assorted Flavors  
\$10 Each
- Bottled Iced Tea  
\$9 Each
- Illy™ Nitro Cold Brew Coffee  
\$10 Each
- Assorted Bottled Juices  
\$9 Each
- Orange, Cranberry, Grapefruit, Apple Juice  
\$75 Per Carafe
- Custom Juice Blends, Green, Fruit Vegetable  
\$95 Per Carafe
- Individual Naked™ Premium Juices  
\$12 Each

#### Chill Bubbles

- San Pellegrino Essenza™ Sparkling Natural Mineral Waters, Plain and Various Flavors  
\$8.50 Each
- Assorted AHA™ Sparkling Waters  
\$12.00 Each
- Assorted Soft Drinks  
\$8.50 Each
- Kombucha, Assorted Flavors  
\$9.50 Each

#### Brew Experiences

Plant-based and non-dairy milk alternatives are available for brew stir-ins.

Options must be reviewed with hotel in advance.

#### Brew

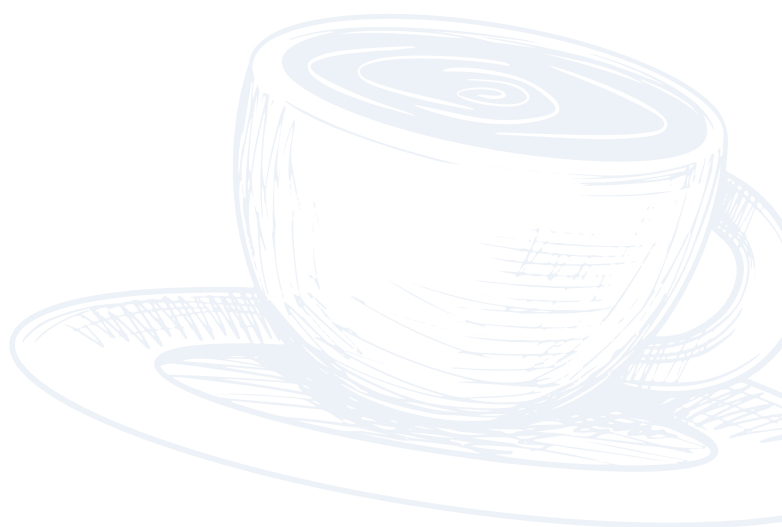
- 100% Colombian Regular Coffee  
\$159 Per Gallon
- 100% Colombian Decaffeinated Coffee  
\$159 Per Gallon
- Assorted Tealeaves™ Herbal and Caffeinated Teas with Hot Water  
\$159 Per Gallon

#### Cold Brew Station

for refreshing and chilly cups of coffee

\$175 Per Gallon

- This station serves approximately 12 servings per gallon.
- This station requires an attendant per station.
- Maximum of 3 stations (approximately 500 people)



## MONDAY VINES &amp; VINTNERS

## TASTE SF EXPERIENCE LUNCH

Minimum of 25 people. Maximum of 90 minutes of service.

## SALADS

**Gem Lettuce Salad** (V|GF)

Garbanzo Beans, Sun-Dried Tomatoes, Pecans,  
Crumbled Goat Cheese, Red Wine Vinaigrette

**Garden Greens Salad** (V|GF|NF)

Haricots Verts, Grated Parmesan Cheese,  
Root Vegetable Crisps, Sunflower Seeds,  
Champagne Vinaigrette

**Scampi Shrimp Salad** (NF)

Tomatoes, Sweet Garlic, Shallots, Capers, Pasta,  
Italian Dressing

## SANDWICHES AND WRAPS

**Caprese Sandwich** (V|NF)

Roasted Eggplant, Mozzarella Cheese, Garden Basil,  
Sunbaked Tomato Spread, Focaccia Roll

**Charcuterie Sandwich**

Mortadella, Italian Salami, Provolone Cheese,  
Roasted Peppers, Sliced Peperoncino, Romaine  
Lettuce, Tomato, Ciabatta Bread

**Marinated Chicken Sandwich** (NF)

Garden Greens, Aged Cheddar Cheese, Tomatoes,  
Olive Spread, Garden Herbs, Soft Roll

**Ratatouille Wrap** (VN|DF|NF)

Roasted Eggplant, Tomatoes, Peppers, Spicy  
Hummus, Tomato Tortilla

## SOUPS

**Poached Carrot Soup** (VN|GF|DF)

Spiced Pine Nuts

## HOT MAINS

**Chicken Piccata** (GF|NF)

Tangy-Lemon Caper White Wine Sauce

**Herb-Embellished Salmon** (GF|NF)

Orange Marmalade-Mustard Glaze

**Heirloom Grains Pilaf** (V|NF)

Spinach, Vegetable Medley

## SIDES

**Asparagus and Almond Sauté** (VN|GF|DF)

Sun-Baked Herbs, Roasted Garlic Cloves,  
Citrus Oil

**Steamed Broccolini** (VN|GF|DF|NF)

Cremini Mushrooms, Verjus, Aged Balsamic

## SWEETS

**Vanilla Crème Brûlée Tart** (V|NF)**Poached Pear & Almond Tart** (V)

Almond Filling, Port Wine Reduction

**Lemon & Beet Panna Cotta** (V|GF|NF)**Day of The Week Cold Buffet**

Three Salads | Three Sandwiches |  
Kettle™ Chips | Dessert Assortment  
\$79 Per Person

**Day of the Week Hot Buffet**

Two Salads | Three Hot Mains | Two  
Sides | Dessert Assortment  
\$89 Per Person

Include Soup Selection: \$2 Per Person Additional

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**TUESDAY MUSIC & SOUL****TASTE SF EXPERIENCE LUNCH**

Minimum of 25 people. Maximum of 90 minutes of service.

**SALADS****Iceberg Lettuce & Cabbage Slaw Salad** (V|GF)

Smoke-Kissed Dried Fruits, Mixed Nuts, White Barbecue Vinaigrette

**Cucumber & Tomato Salad** (VN|GF|DF|NF)

Purple Onions, Apple Cider Vinegar, Garden Dill, Corn Nuts

**Crawfish Ditalini Pasta Salad** (NF)

Charred Bell Peppers, Cured Black Olives, Sliced Peperoncino, Creole Dressing

**SANDWICHES AND WRAPS****Barbecue Mushroom Wrap** (VN|DF|NF)

Grilled Forest Mushrooms, Hearts Of Romaine, Beefsteak Tomatoes, Green Goddess Dressing, Spinach Tortilla

**Southern Tofu Wrap** (VN|DF|NF)

Marinated Tofu, Vegan Coleslaw, Mustard Barbecue Sauce, Tomatoes, Braised Collard Greens, Whole Wheat Tortilla

**Fried Chicken Sandwich** (NF)

Pickle-Brined Fried Chicken, Heirloom Tomatoes, Cabbage Slaw, Tabasco® Rémoulade, Sesame Seed Bun

**Roast Beef Sandwich** (NF)

Shaved Iceberg Lettuce, Sliced Cherry Peppers, Smoked Gouda Cheese, Horseradish Aioli, Soft Country Hoagie Roll

**SOUPS****Charred Tomato Soup** (V|NF)

Sharp Cheddar Cheese Cracker Bits

**HOT MAINS****Carved Short Ribs** (GF|DF|NF)

Moonshine Barbecue Jus

**Blackened Chicken** (GF|DF|NF)

Squash Succotash, Chicken Jus

**White Button Mushroom "Burnt Ends"** (VN|GF|DF)

Crushed Barbecue Spiced Cashews

**SIDES****Baked Herb-Crusted Mac and Cheese** (V|NF)

Three Cheese Sauce

**Braised Collard Greens** (VN|GF|DF|NF)

Pearl Onions, Spicy Mop Sauce

**SWEETS****Peanut Butter & Jelly Blondie** (V)**Southern Banana Pudding** (V|NF)

Fresh Bananas, Chocolate Sauce, Pastry Cream, Marshmallow

**No Bake Key Lime Pie** (GF|NF)

Graham Cracker Layer, Cream Cheese, Lime Zest Sweet Condensed Milk, Torched Lime Meringue

**Day of The Week Cold Buffet**

Three Salads | Three Sandwiches |  
Kettle™ Chips | Dessert Assortment  
\$79 Per Person

**Day of the Week Hot Buffet**

Two Salads | Three Hot Mains | Two  
Sides | Dessert Assortment  
\$89 Per Person

Include Soup Selection: \$2 Per Person Additional

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## WEDNESDAY PEDAL POWER

### TASTE SF EXPERIENCE LUNCH

Minimum of 25 people. Maximum of 90 minutes of service.

#### SALADS

##### **Arugula & Baby Kale Salad** (V|GF|NF)

Blueberries, Trail Seeds, Sliced Radishes,  
Feather Parmesan Cheese, Citrus Vinaigrette

##### **Field Greens Salad** (V|GF|DF|NF)

Chickpeas, Hard-Boiled Egg, Olives, Pickled Beets,  
Aged Balsamic Vinaigrette

##### **Bouquet Garni Poached Chicken Salad** (GF|DF|NF)

Quinoa, Shaved Celery, Purple Onions, Pomegranate  
Arils, Coarse Ground Mustard Dressing

#### WRAPS

##### **Smoked Almond & Avocado Wrap** (VN|DF)

Spiced Chickpeas, Arugula, Dijon Mustard,  
Spinach Tortilla

##### **Roasted Vegetable Kabob Wrap** (VN|DF|NF)

Spiced Couscous, Dried Apricots, Cucumbers,  
Tomatoes, Scallions, Garden Herb Dressing, Whole  
Wheat Wrap

##### **Chicken Waldorf Wrap**

Roasted Chicken, Baby Kale, Green Apples,  
Cranberries, Toasted Walnuts,  
Lemon-Yogurt Vinaigrette, Soft Lavosh Wrap

##### **Turkey Hummus Cesar Wrap** (NF)

Sliced Turkey, Romaine Lettuce, Hummus,  
Parmesan Cheese, Caesar Dressing, Whole  
Wheat Wrap

#### SOUPS

##### **Leek Potato Soup** (VN|GF|DF|NF)

Verjus Lemon Oil, Crispy Shallots

#### HOT MAINS

##### **Carved Rotisserie Turkey** (GF|DF|NF)

Pastrami Rub, Pan Jus

##### **Grilled Pacific Halibut** (GF|NF)

Citrus Beurre Blanc, Caramelized Lemon

##### **Gigante Bean Casserole** (VN|GF|DF|NF)

Wilted Kale, Caramelized Onions, Soyriso

#### SIDES

##### **Whole Wheat Penne Rigate Pasta** (V|NF)

Grated Parmesan Cheese, Marinated Tomatoes,  
Oregano, Olive Oil

##### **Haricots Verts and Pine Nuts** (VN|GF)

Shaved Shallots, Crushed Garlic, Metabolism  
Spice Blend

#### SWEETS

##### **Banana Quinoa Cookie** (VN|DF|NF)

##### **Mango Cheesecake** (V|NF)

##### **Anise Seed Almond Meringues** (V|GF|DF)

#### Day of The Week Cold Buffet

Three Salads | Three Sandwiches |  
Kettle™ Chips | Dessert Assortment  
\$79 Per Person

#### Day of the Week Hot Buffet

Two Salads | Three Hot Mains |  
Two Sides | Dessert Assortment  
\$89 Per Person

Include Soup Selection: \$2 Per Person Additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

## THURSDAY MOUNTAINS AND NATURE

### TASTE SF EXPERIENCE LUNCH

Minimum of 25 people. Maximum of 90 minutes of service.

#### SALADS

##### **Baby Kale Salad** (V|GF)

Forest Mushrooms, Pickled Beets, Sprouts,  
Savory Trail Mix, Ricotta Salata,  
Whole Grain Mustard Vinaigrette

##### **Mesclun Greens Salad** (VN|NF)

Heirloom Cherry Tomatoes, Pickled Red Onions,  
Cucumbers, Shredded Carrots, Torn Bread  
Croutons, Wild Herb Vinaigrette

##### **Torn Fire-Roasted Chicken Salad** (GF|DF)

Chicory, Apples, Dried Cranberries, Walnut Crumbs,  
Micro Celery, Red Wine Dressing

#### SANDWICHES AND WRAPS

##### **Roasted Vegetable Wrap** (VN|DF|NF)

Zucchini, Eggplant, Yellow Squash, Kale  
Fire-Roasted Peppers, Hummus, Whole  
Wheat Wrap

##### **Mountain Pistou Turkey Sandwich** (NF)

Havarti Cheese, Wild Greens, Tomatoes,  
Basil-Lemon Aioli, Multigrain Roll

##### **Maple Cured Ham Sandwich** (NF)

Brie Cheese, Smoked Tomatoes, Pickled Vegetables,  
Charred Red Onions Aioli, Artisan Crunch Roll

##### **Chicken & Egg Sandwich** (NF)

Sliced Grilled Chicken, Hard-Boiled Egg, Swiss  
Cheese, Garden Lettuce, Sun-Dried Tomato Spread,  
Focaccia Roll

#### SOUPS

##### **Roasted Squash Soup** (V)

Savory Granola

#### HOT MAINS

##### **Marinated Top Sirloin Steak** (GF|DF|NF)

15-Spice Rub, Steak Sauce

##### **Roasted Pacific Salmon** (GF|NF)

Charred Corn, Pepper Salsa, Tangy Buerre Blanc

##### **Forest Mushroom Ratatouille** (VN|GF|DF|NF)

Zucchini, Eggplant, Squash, Bell Peppers, Tomatoes

#### SIDES

##### **Campfire Potatoes** (V|GF|NF)

Marble Potatoes, Caramelized Onions, Smoked  
Paprika Butter

##### **Charred Cauliflower** (VN|GF|DF|NF)

Apple Cider Glaze, Crushed Aleppo Pepper

#### SWEETS

##### **Matcha Shortbread Cookies with Coconut Chocolate** (V)

##### **Coconut Flour Cakes** (V|GF)

##### **Boozy Fig & Plum Breton** (V|NF)

#### Day of The Week Cold Buffet

Three Salads | Three Sandwiches |  
Kettle™ Chips | Dessert Assortment  
\$79 Per Person

#### Day of the Week Hot Buffet

Two Salads | Three Hot Mains |  
Two Sides | Dessert Assortment  
\$89 Per Person

Include Soup Selection: \$2 Per Person Additional

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## FRIDAY STREET EXPLORER (WESTSIDE)

## TASTE SF EXPERIENCE LUNCH

Minimum of 25 people. Maximum of 90 minutes of service.

## SALADS

**Southwest Caesar Salad** (V|GF|NF)Romaine Lettuce, Marinated Black Beans,  
Fresh Corn, Chipotle-Caesar Dressing,  
Crushed Corn Tortilla Crisps**Peruvian Quinoa Salad** (V|GF|NF)Jicama, Green Peas, Cotija Cheese,  
Spanish Olive Vinaigrette**Spinach And Soyrito Salad** (V|GF|NF)Pico De Gallo, Roasted Peppers,  
Shredded Cheese Blend, Lime Jalapeño Vinaigrette

## SANDWICHES AND WRAPS

**Caliente Wrap** (VN|DF|NF)Spanish Rice, Hot Sauce Glazed Tofu,  
Hearts of Romaine, Bell Peppers,  
Tomatillo Dressing, Tomato Tortilla**Churrasco Skirt Steak Sandwich** (NF)Sautéed Peppers and Onions,  
Shredded Iceberg Lettuce, Pepper Jack Cheese,  
Chimichurri Sauce, Torta Bread**Adobo Chicken Sandwich** (NF)Spicy Slaw, Tomatoes, Red Onions, Cotija Cheese,  
Cumin Cilantro Aioli, Artisan Roll**Shrimp Cocktail Burrito** (DF|NF)Iceberg Lettuce, Jalapeños, Red Onions, Tomatoes,  
Cucumber, Horseradish Aioli, Tomato Tortilla

## SOUPS

**Vegan Pozole** (VN|GF|DF|NF)

Seasonal Market Vegetables

## HOT MAINS

**Mexican Barbecue Chicken** (GF|NF)Green Olive and Pepper Salsa, Cilantro,  
Queso Fresco**Fish Veracruz** (GF|DF)Charred Lime, Zesty Tomato Sauce, Olives,  
Capers, Cilantro**Chimichurri Vegetable Polenta** (VN|GF|DF|NF)

Vegan Cheese

## SIDES

**Patatas Bravas** (V|GF|DF)

Crisp Potatoes, Roasted Peppers, Spicy Aioli

**Fajita Vegetables** (VN|GF|DF|NF)Tinker Bell Peppers, Onions, Pico de Gallo,  
Mexican Spice Blend

## SWEETS

**Mojito Shortbread** (V|NF)**Horchata Flan Cake** (V|GF|NF)**Papaya Lime Panna Cotta Shots** (GF)

Toasted Coconut Garnish

**Day of The Week Cold Buffet**Three Salads | Three Sandwiches |  
Kettle™ Chips | Dessert Assortment  
\$79 Per Person**Day of the Week Hot Buffet**Two Salads | Three Hot Mains |  
Two Sides | Dessert Assortment  
\$89 Per Person

Include Soup Selection: \$2 Per Person Additional

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## SATURDAY COASTAL TRAILS AND BEACHES

### TASTE SF EXPERIENCE LUNCH

Minimum of 25 people. Maximum of 90 minutes of service.

#### SALADS

##### **Saladini Greens** (V|GF)

Blue Cheese, California Pistachios, Dried Fruits,  
Fava Beans, Red Wine Vinaigrette

##### **Shaved Brussels Sprouts Salad** (GF)

Pomegranate Arils, Crumbled Bacon,  
Candied Walnuts, Buttermilk Ranch Dressing

##### **Bay Scallop Louie Salad** (GF|NF)

Hard-Boiled Egg, Shredded Iceberg Lettuce,  
Asparagus, Tomatoes, Matchstick Carrots,  
Louie Dressing

#### SANDWICHES AND WRAPS

##### **Charred Eggplant Wrap** (VN|DF|NF)

Shredded Iceberg Lettuce, Tomatoes, Basil Pistou,  
Wheat Wrap

##### **Herb-Roasted Chicken Wrap** (DF|NF)

Iceberg Lettuce, Tomatoes, Scallions,  
Roasted Garlic-Cracked Peppercorn Aioli,  
Flour Tortilla

##### **Smoked Salmon Sandwich** (NF)

Spinach, Sunbaked Tomatoes, Caper Berries,  
Lime Crema, Sourdough Roll

##### **Crab Roll Sandwich** (DF|NF)

Garden Greens, Celery, Saffron Aioli,  
Sourdough "Lobster" Roll

#### SOUPS

##### **Smoke-Kissed Seafood Chowder** (NF)

Cockles, Bay Shrimp, Sea Scallops,  
Torn Sourdough Bread

#### HOT MAINS

##### **Italian Sausage** (GF|DF|NF)

Fennel, Orange Zest, Marinated Olives

##### **Pacific Rockfish** (GF|DF|NF)

Orange Cioppino Sauce

##### **Pearl Barley Risotto** (V|NF)

Grape Tomatoes, Mushrooms, Rosemary,  
Pecorino Cheese

#### SIDES

##### **Skillet Sweet Potatoes** (V|GF|NF)

Crumbled Feta, Golden Raisin Agrodulce

##### **Spinach & Baby Carrots** (VN|GF|DF|NF)

Espresso-Infused Sea Salt

#### SWEETS

##### **Pistachio & Raspberry Thumbprint Cookie** (V)

##### **California Pear & Candied Ginger Crumble** (V|NF)

##### **Almond Joy Macaroons** (V|GF)

Almond and Chocolate

#### **Day of The Week Cold Buffet**

Three Salads | Three Sandwiches |  
Kettle™ Chips | Dessert Assortment  
\$79 Per Person

#### **Day of the Week Hot Buffet**

Two Salads | Three Hot Mains |  
Two Sides | Dessert Assortment  
\$89 Per Person

Include Soup Selection: \$2 Per Person Additional

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**SUNDAY STREET EXPLORER (EASTSIDE)****TASTE SF EXPERIENCE LUNCH**

Minimum of 25 people. Maximum of 90 minutes of service.

**SALADS****Korean Lettuce Salad** (VN|GF|DF|NF)

Cucumbers, Onions, Pepper Flakes,  
Orange-Sesame Vinaigrette

**Glass Noodle Salad** (V|GF|DF)

Firm Tofu, Asian Vegetables, Honey-Soy Dressing

**Pad Thai Chicken Salad** (GF|DF)

Pulled Chicken, Cabbage, Bean Sprouts, Peanut  
Butter-Coconut Milk Dressing

**SANDWICHES AND WRAPS****Grilled Sesame Tofu Wrap** (VN|DF|NF)

Pickled Carrots, Onions, Cucumbers, Roasted Red  
Peppers, Shredded Napa Cabbage, Cilantro, Agave  
Miso Mustard, Spinach Wrap

**Roast Chicken Banh Mi Sandwich** (DF|NF)

Pickled Daikon and Carrots, Green Aioli, Spicy  
Vinegar, Cilantro, Torpedo Roll

**Miso & Citrus-Glazed Chicken Sandwich** (DF|NF)

Shredded Cabbage, Asian Slaw, Soft French Roll

**Spicy Beef Wrap** (DF|NF)

Ponzu Marinade, Edamame Hummus, Scallions,  
Greens, Soy Aioli, Flour Tortilla

**SOUPS****Tom Yum Soup** (VN|DF|NF)

Spicy and Sour Soup

**HOT MAINS****Red Curry Top Sirloin** (GF|DF|NF)

Roasted Peppers and Onions, Thai Basil

**Gochujang Prawns** (GF|DF|NF)

Tamari, Korean Chili Paste, Toasted Sesame Seeds

**Japanese Eggplant** (VN|NF)

Togarashi, Teriyaki Sauce, Sesame Seeds

**SIDES****Vegetable Fried Rice** (V|GF|DF|NF)

Sweet Peas, Edamame, Carrots, Celery, Onions,  
Bean Sprouts, Seared Egg, Sesame-Tamari

**Bok Choy & Water Chestnut Sauté** (VN|DF)

Sweet Chili Sauce, Burnt Peanuts

**SWEETS****Japanese Custard Mochi** (V|GF|NF)**Jasmine & Thai Basil-Infused  
Tropical Fruit** (VN|GF|DF|NF)**Bittersweet Chocolate & Star Anise Pudding with  
Caramelized Puffed Rice** (V|GF|NF)**Day of The Week Cold Buffet**

Three Salads | Three Sandwiches |  
Kettle™ Chips | Dessert Assortment  
\$79 Per Person

**Day of the Week Hot Buffet**

Two Salads | Three Hot Mains |  
Two Sides | Dessert Assortment  
\$89 Per Person

Include Soup Selection: \$2 Per Person Additional

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## FAMILY STYLE LUNCHES

Family Style Lunches are designed to be served on our custom-made lazy Susans for an elegant display in the center of each table.

Rounds of 10 are required. Minimum of 30 people. Maximum of 90 minutes of service.

### NAPA FAMILY STYLE LUNCH

**Farmers' Market Gem Lettuces Jar** (V|GF|NF)  
Sunflowers Seeds, Gigante Beans, Sprouts, Grape Tomatoes, Crumbled Goat Cheese, Apple Cider Vinaigrette

**Herb & Garlic-Brushed Focaccia** (V|DF|NF)

**Wild Mushrooms & Quinoa** (VN|GF|DF|NF)  
Charred Scallion Pistou

**Horseradish-Scented Fingerling Potatoes & Hearty Greens** (VN|GF|DF|NF)  
Tarragon Vinaigrette

**Chicken Piccata** (GF|NF)  
Tangy-Lemon Caper White Wine Sauce

**Pacific Northwest Salmon** (GF|NF)  
Citrus Gremolata, Pomegranate Beurre Blanc

**Yogurt Panna Cotta** (V|GF|NF)  
Pears, Muscovado Balsamic Reduction, Caramel Crèmeux, Fig Pearls  
[\\$84 Per Person](#)

### CALI FAMILY STYLE LUNCH

**Chopped Lettuce Salad Jar** (V|GF|NF)  
Shoots, Olive, Feta, Radishes, Tomatoes, Hemp Seeds, Garden Herb Dressing

**Pretzel Torpedoes** (V|DF|NF)

**Marinated Artichoke & Tri-Color Quinoa**  
(VN|GF|DF|NF)

**Ditalini Pasta Salad** (V|GF)  
Cucumbers, Roasted Bell Peppers, Rocket, Roasted Garlic, Red Wine Vinaigrette, Crushed Almonds

**Flat Iron Steak** (GF|DF|NF)  
Chimichurri, Pearl Onions

**Steamed Prawns** (GF|NF)  
Lemon-Olive Oil Sauce

**Hazelnut Praline & Cherry Paris-Brest** (V)  
Dark Dipping Chocolate  
[\\$84 Per Person](#)



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## PLATED LUNCHES

Minimum of 25 people. Service time is 90 minutes unless otherwise noted.

Select one salad or soup, one entrée and one dessert.

### SALAD STARTERS

#### Caesar Salad (V|NF)

Torn Romaine Lettuce, Traditional Caesar Dressing, Feather Parmesan Cheese, Croutons

#### Baby Arugula & Frisée Salad (V|GF)

Shaved Carrots, Fennel, Smoked Cheddar Cheese, California Pistachios, Orange Vinaigrette

### SOUP STARTERS

#### Charred Tomato Soup (V|NF)

Sharp Cheddar Cracker Bits

#### Turmeric-Cauliflower Soup (VN|GF)

Toasted Pine Nuts, Caramelized Onions

### SALAD ENTRÉES

#### Tuna Niçoise Salad (GF)

Garden Greens, Haricots Verts, Artichokes, Cucumbers, Tomatoes, Olives, Hard-Boiled Egg, Champagne Vinaigrette

[\\$75 Per Person](#)

#### Herb-Roasted Tenderloin Salad (GF)

Hearts of Romaine, Celery Root, Roasted Tomatoes, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette

[\\$79 Per Person](#)

### DESSERTS

#### Banana Cheesecake Roulade (V)

Smoked Almond Streusel, Dark Cherry Gastrique

#### Lemon And Crème Fraîche Bar (V|NF)

Basil Mousse, Coconut Rocher, Raspberries

#### Black Sesame Panna Cotta (V|NF)

Sour Cherry Gelée, Apricot Mochi, Micro Shiso

#### Dark Chocolate Buttermilk Gâteau (V|NF)

Cocoa Nib, Chocolate, Bing Cherries

#### Chocolate Torchon (V)

Muscovado Sugar Aspic, Bourbon Pecan Crumble

### ENTRÉES

#### Crispy Skin Chicken Breast (GF)

Herb-Roasted Marbled Potatoes, Blistered Broccolini, Pearl Onions, Pomegranate Molasses, Chicken Jus

[\\$75 Per Person](#)

#### Roasted Half Chicken (GF|DF|NF)

Molasses Barbecue Sauce, Herb-Roasted Carrots and Sweet Potatoes, Asparagus, Smoked Olive Oil

[\\$75 Per Person](#)

#### Braised Short Ribs (GF|DF|NF)

Skillet Potatoes, Vegetable Succotash, Caramelized Onions, Cabernet Reduction

[\\$83 Per Person](#)

#### Pacific Coast Halibut (NF)

Heirloom Grains and Rice Pilaf, Citrus-Scented Asparagus, Mushrooms, Olive and Raisin Relish

[\\$79 Per Person](#)

#### Cavatappi Pasta (V|DF|NF)

Tomato Provençal, Chef's Blend of Mushrooms, Olives, Basil

*Available with Gluten-Free Pasta*

[\\$75 Per Person](#)

Add Chicken Or Shrimp: [\\$5 Per Person Additional](#)

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## SF BY NIGHT STREET FOOD STORIES

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

### BAY STREET RECEPTION STATION

San Francisco Crab Louie Salad (GF|NF) | Smoke-Kissed Seafood Chowder with Petite Bread Boule (NF) | Poached Prawns (GF|DF|NF) | Horseradish-Tomato Cocktail Sauce (GF|NF)

[\\$55 Per Person](#)

### SAN FRANCISCO STEAKHOUSE RECEPTION STATION

Chopped Steakhouse Salad  
Iceberg Lettuce, Smoked Bacon, Blue Cheese, Pickled Onions, Ranch Dressing (GF|NF) | Bourbon-Braised Beef Short Ribs (GF|DF|NF) | Smashed Heirloom Peewee Potatoes (VN|GF|DF|NF) | Roasted Cauliflower (VN|GF|DF|NF)

[\\$53 Per Person](#)

### BERKELEY GRILL SKEWER RECEPTION STATION

Based on Three Pieces Per Person  
Marinated Chicken (GF|DF|NF) | Tender Beef (GF|DF|NF) | Falafel (VN|GF|DF|NF) | Tabbouleh Salad (VN|DF|NF) | Hummus (VN|GF|DF|NF) | Pita (V)

[\\$47 Per Person](#)

### MISSION STREET RECEPTION STATION

Chipotle Beef (GF|DF|NF) | Carnitas Pork (GF|DF|NF) | Garlic Shrimp (GF|DF|NF) | Cumin Grilled Vegetables (VN|GF|DF|NF) | Corn Tortillas (VN|GF|DF|NF) | Gallo Pinto (VN|GF|DF|NF) | Salsa (VN|GF|DF|NF) | Radish, Black Bean, and Tomato Salad (DF|NF) | Jalapeño Vinaigrette (VN|GF|DF|NF)

[\\$54 Per Person](#)

### SOMA PIZZA RECEPTION STATION

*Select Three:*

Bold Pepperoni (NF) | Tomato and Basil (V|NF) | Barbecue Chicken (NF) | Mushroom Pistou (V|NF) | Sausage and Peppers (NF)

[\\$47 Per Person](#)

### SF GIANTS SLIDER BAR RECEPTION STATION

Based on Three Pieces Per Person

*Select Three:*

Club Blt (NF) | Ground Beef (50% Served With Cheddar Cheese) (NF) | Turkey-Sage (NF) | Chorizo (NF) | "Beyond Meat" Burger Blend (V|NF)

Includes: Ketchup | Mustard | Mayo | House Burger Sauce | Dill Pickle Slices

[\\$53 Per Person](#)

### SHAKE IT UP SALAD RECEPTION STATION

*Select Two:*

**Frisée and Iceberg Salad** (VN|GF|NF)

Haricots Verts, Grated Parmesan, Shaved Root Vegetables, Sunflower Seeds, Champagne Vinaigrette

**Southwest Caesar Salad** (V|GF|NF)

Romaine Lettuce, Marinated Black Beans, Fresh Corn, Chipotle-Caesar Dressing, Crushed Corn Tortilla Crisps

**Baby Kale and Gem Lettuce Salad** (V)

Forest Mushrooms, Shaved Beets, Sprouts, Savory Trail Mix, Ricotta Salata, Whole-Grain Mustard Vinaigrette

[\\$45 Per Person](#)

### COLUMBUS STREET RECEPTION STATION

Prepared In The Room By Our Chef  
(Chef Fee Applies)

*Select Two For Your Buffet:*

Cavatappi Pasta With Short Rib Bolognese | Pomodoro Sauce (V) | Whole Wheat Penne with Fresh Tomatoes, Basil, and Olive Oil (V|NF) | Gluten-Free Penne with Italian Herb Pistou (VN|GF|NF) | Spinach Tortellini with Gournay Alfredo and Chicken (NF) | Rigatoni with Italian Sausage and Roasted Tomato (NF)

[\\$54 Per Person](#)

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## SF BY NIGHT STREET FOOD STORIES

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

### SEAFOOD DISPLAY

Fresh-Shucked Oysters (GF|DF|NF), Traditional Mignonette (V|GF|DF|NF) | Poached Prawns (GF|DF|NF), Horseradish-Tomato Cocktail Sauce (V|GF|DF|NF) | Cracked Crab (GF|DF|NF), Mustard Aioli (V|GF|DF|NF) | Sashimi Tombo, Sambal-Soy (DF|NF) | Smoked Salmon Rillettes (DF|NF) | Bay Shrimp and Octopus Salad (GF|DF|NF) | Bay Scallop Ceviche (GF|DF|NF), Assorted Cracked Lavosh (V)

Select Three: **\$55 Per Person**

Select Four: **\$60 Per Person**

### LOCAL ARTISAN CHEESE & CHARCUTERIE DISPLAY

Assorted Cracked Lavosh | Soft Crostini | Grissini | Olives | Nuts | Dried Fruits | Seasonal Fresh Berries

**\$36 Per Person**

### SALSA & GUACAMOLE DISPLAY

**Salsa Selections** (VN|GF|DF|NF)

Select Three (Mix And Match):

Pico De Gallo | Roasted Tomato Salsa | Mango Black Bean Salsa | Chipotle Corn | Tofu and Pinto Beans

**Guacamole Selections** (VN|GF|DF|NF)

Traditional | Spicy Habanero | Smoky Poblano  
Served with Corn Tortilla Chips and Veggie Chips

**\$30 Per Person**

### CRUNCH & DUNK

**Crunch** (V)

Select Two:

Kettle™ Chips | Corn Tortilla Chips | Assorted Cracked Lavosh | Pita | Soft Crostini | Pretzels

**Dunk** (V)

Select Two:

Caramelized Onion (GF|NF) | Crème Fraîche and Chives (GF|NF) | Hummus (GF|DF|NF) | Baba Ganoush (VN|GF|DF|NF) | Pimento Cheese (GF|NF) | Cured Olives and Yogurt (GF|NF) | Beer Cheese Dip (NF) | Muhammara

**\$32 Per Person**

### MEDITERRANEAN MEZZE DISPLAY (V|NF)

Assorted Pita | Hummus (V|DF|NF) | Marinated Feta (V|GF|NF) | Marinated Artichokes (VN|GF|NF|DF) | Olives (VN|GF|DF|NF) | Roasted Peppers | Chili Chickpeas (VN|GF|DF|NF) | Pepperoncinis (VN|GF|DF|NF)

**\$32 Per Person**

### FARMER'S MARKET VEGETABLE DISPLAY (VN|GF)

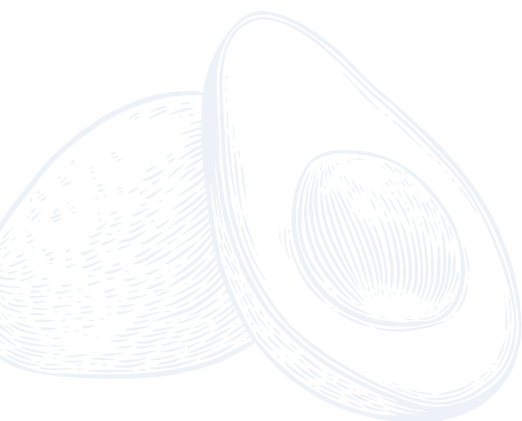
**Season's Best:**

Baby Heirloom Carrots | Radishes | Celery | Toy Box Tomatoes | Cauliflower | Broccolini | Haricots Verts | Cherry Peppers | Mushrooms

Select Three:

Pesto (V|GF|NF) | Red Pesto (V|GF|NF) | Buttermilk Ranch (V|GF|NF) | Lemon-Pepper Yogurt (V|GF|NF) | Pimento Cream Cheese (V|GF|NF) | Beet Hummus (VN|GF|NF) | Herbed White Bean Purée (VN|GF|NF)

**\$30 Per Person**



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## SF BY NIGHT STREET FOOD STORIES

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

### HIBACHI RECEPTION STATION

Tamari Ponzu Chicken (GF|DF|NF) | Yum Yum  
Shrimp and Toybox Peppers (GF|DF|NF) | Hibachi  
Vegetables (VN|GF|DF|NF) | Steamed Rice  
(V|GF|DF|NF)

\$49 Per Person

### LARKIN STREET FILIPINO RECEPTION STATION

Adobo Chicken Wings (GF|DF|NF) | Longaniza  
Sausage (GF|DF|NF) | Lumpia (NF) | Tofu Pancit  
(VN|DF|NF)

\$49 Per Person

### JAPANTOWN SUSHI RECEPTION STATION

Based on Four Pieces Per Person:  
Finest Sashimi-Grade Fish | Assorted Rolls and Nigiri |  
Pickled Ginger | Soy Sauce | Wasabi

\$58 Per Person

### DIM SUM RECEPTION STATION

Based on Four Pieces Per Person:  
Shrimp Dumplings | Pork and Shrimp Siu Mai |  
Vegetable Dumplings (V) | Barbecue Chicken Buns |  
Vegetarian Pot Stickers (V)

\$49 Per Person

### GEARY STREET INDIAN RECEPTION STATION

**Potato and Vegetable Samosas** (VN|DF|NF)

*Select One:*

Beef Madras Curry or Chicken Madras Curry  
(GF|DF|NF) | Basmati Rice (VN|GF|DF|NF) | Naan  
Bread (V)

\$48 Per Person

### GRANT STREET RECEPTION STATION

**Beef Stir Fry** (GF|DF|NF)

**Chicken Stir Fry** (GF|DF|NF)

**Tofu and Mixed Vegetable Stir Fry** (VN|GF|DF|NF)  
Green Onion Relish

**Crispy Chow Mein Noodle Salad** (V|DF)  
Bean Sprouts, Crushed Peanuts, Napa Cabbage,  
Cilantro, Sesame-Ginger Dressing

\$52 Per Person

### NOODLE BOX STATION

Prepared in the Room by Our Chef  
(Chef Fee Applies)

**Chicken Pad Thai** (GF|DF)

**Vegetable Chow Mein** (V|DF)

*Served Cold*

Individually Portioned in Noodle Boxes

**Cold Vegetable Glass Noodle** (V|GF|NF)

**Singapore Seafood Salad** (GF|NF)

\$48 Per Person



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## UNIQUE AND MOBILE STATIONS

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

### CARVING STATIONS

#### Prime Rib Roast (GF|DF|NF)

Sea Salt, Horseradish Crust, Smoked Au Jus

**\$39 Per Person**

#### Beef Brisket (GF|DF|NF)

Montreal Steak Rub, Barbecue Sauce

**\$38 Per Person**

#### Baby Back Pork Ribs (GF|DF|NF)

Carolina Barbecue Sauce

**\$33 Per Person**

#### Whole Roasted Cauliflower (VN|GF|DF|NF)

Harissa and Mint

**\$28 Per Person**

### PAELLA PANS

Select One:

#### Traditional Spanish Paella (GF|DF|NF)

Assorted Seafood, Sausage

#### Far East Combination Fried Rice (GF|DF)

Chicken Thighs, Bay Shrimp, Water Chestnuts,  
Scallions, Edamame, Seared Eggs

#### Indian Tikka Masala (GF|DF)

Chickpeas, Chicken, Potatoes, Peppers, Carrots,  
Masala Sauce, Baked Rice

#### Italian Ratatouille (VN|GF|DF)

Tomatoes, Eggplant, Onions, Peppers, Fresh Herbs,  
Arborio Rice

**\$45 Per Person**

Maximum of 50 people at Parc 55

### SMALL HOT BITES

Select Three, Based on Four Pieces Per Person:

#### Mushroom Florentine (V)

Horseradish Crème

#### Beef Empanada (NF)

Chimichurri

#### Bacon-Wrapped Chicken and Pickled Jalapeño

Brochette (NF|DF)

Hot Honey

#### Firecracker Shrimp (NF)

Sweet Chili Sauce

#### Chicken and Waffle (DF|NF)

Maple-Mustard Drizzle

#### Chicken, Pepper, and Onion Provençal (DF|NF)

Balsamic Glaze

#### Argentinian Beef Skewer (DF|NF)

Chimichurri

#### Crispy Edamame Pot Sticker (VN)

Soy Sauce

#### Indian Samosa (VN|DF|NF)

Polynesian Sauce

#### Spring Rolls (VN|DF|NF)

Sweet Chili Sauce

**\$48 Per Person**

### SMALL COLD BITES

#### Peppercorn Seared Ahi Tuna (GF|NF)

Truffle Polenta Round

#### Peppered Beef Filet (NF)

Creamy Horseradish, Browned Potato Pancake

#### Mediterranean Salad Skewer (V|GF|NF)

Fire-roasted tomato, Kalamata Olive, Mozzarella,  
Marinated Artichoke Heart

#### Smoked Chicken with Papaya (NF)

Fromage Blanc, Multigrain Baguette

#### Crab Salad (GF|DF|NF)

Cucumber Round

#### Poached Shrimp Cocktail (GF|DF|NF)

Sweet Pepper

**\$48 Per Person**

#### Vegan Cucumber Cup (VN|GF|NF)

Cucumber, Whipped Vegan Cream Cheese, Olive-  
Sundried Tomato Tapenade, Pomegranate Molasses



## SWEET STORIES

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

### HOT CHOCOLATE POP ACTION STATION

- Marshmallow (V|GF|NF)
- Mint (V|GF|NF)
- Orange (V|GF|NF)
- Butterscotch (V|GF|NF)
- Kahlúa™ (V|GF|NF)
- Seasonal Flavors

Indulge in a unique experience as our Pastry Chefs craft exquisite flavored chocolate ganache molds. Create your own perfect cup of chocolate by selecting your preferred chocolate and blending it with hot milk to your taste.

[\\$31 Per Person](#)

### SAN FRANCISCO CHOCOLATE LAND (V)

- Ghirardelli™ Chocolate Cake (V|NF)
- Guittard™ Milk Chocolate Pot de Crème (V|GF|NF)
- TCHO™ Dark Chocolate (V|NF) and Pistachio Brownie
- Assorted Jars of Ghirardelli™ Squares & TCHO™ Squares (V|GF|NF)

Our finest San Francisco chocolates turned into classic desserts.

[\\$35 Per Person](#)

### S'MORES HAVEN STATION (V)

- Graham Crackers
- Torched Vanilla Meringue
- Chocolate Ganache
- Fresh Fruit | Caramel Drizzle | Sea Salt
- Half with Pistachio Brittle (Contains Nuts) | Half with Coconut Flakes (NF)

Indulge in a classic treat with a twist at our S'mores station, where each creation is artfully assembled with warm, melted chocolate ganache, perfectly torched vanilla meringue, and crisp graham crackers, finished with an array of gourmet ingredients, from fresh fruits to caramel drizzles, some with pistachio brittle, some with coconut flakes, for a decadent, reimagined presentation.

[\\$31 Per Person](#)

### DESSERT CARVING STATION (V)

*Select Two:*

#### **Chocolate Éclair** (V|NF)

Chocolate Pastry Cream, Chocolate Ganache, Choux Paste

#### **Pavlova** (V|NF)

Egg White Meringue, Vanilla Pastry Cream, Seasonal Fruit

#### **Marjolaine** (V|NF)

Coconut Dacquoise, Chocolate Ganache, Vanilla Butter Cream

#### **Chocolate Cake** (V|NF)

Chocolate Ganache, Creamy Chocolate Mousse, Chocolate Sponge

Pastry chefs "carve" to order from our dessert masterpieces.

[\\$31 Per Person](#)



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## DINNER BUFFETS

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

### LOCAL AND SUSTAINABLE BUFFET

#### **Living Upland Cress and Baby Greens** (V|GF|NF)

Pumpkin Seeds, Feta, Melon, Shaved Cucumber Mint and Basil, Champagne Dressing

#### **Living Bibb Lettuce** (VN|GF|DF|NF)

Frisée, Cured Olives, Marinated Artichokes, Matchstick Carrots, Sun-Dried Tomatoes, Cracked-Peppercorn Vinaigrette

#### **Grass-Fed Sirloin** (DF|NF)

Espresso Rub, Crisp Shallots, Whisky Jus

#### **Environmentally Responsible, Sumac-Rubbed Salmon** (GF)

Walnuts, Dried Cranberries, Lemon Sauce

#### **Roasted Peewee Potatoes** (VN|GF|DF|NF)

Horseradish, Snipped Scallions

#### **Roasted Garlic-Orzo Risotto** (V)

Baby Spinach, Crushed Chili, Ricotta

#### **Blistered Tinker Bell Peppers** (VN|GF|DF|NF)

Pistou

#### **Mini Assorted Desserts**

**Tiramisu** (V|NF)

**Cannoli** (V|NF)

**Salted Caramel Chocolate Tart** (V|NF)

**Chocolate Profiteroles** (V|NF)

**Passionfruit Panna Cotta** (V|GF|NF)

\$138 Per Person

### FARMERS' MARKET BUFFET

#### **Vegetable Salad** (VN)

Garden Greens, Fennel Fronds, Fresh Herbs, Celery, Watermelon Radishes, Orange-Hazelnut Vinaigrette, Croutons

#### **Little Gem Salad** (V|GF|NF)

Dried Figs, Aged Goat Cheese, Salted Sunflower Seeds, Shaved Beets, Mustard Seed Vinaigrette

#### **Juniper-Brined, Carved Pork Loin** (GF)

Apple Cider Broth, Peach Chutney, Smoked Bacon-Herb Crumb

#### **California Halibut** (GF|NF)

Braised Fennel Verjus, Pomegranate Gremolata

#### **Vegetable Cassoulet** (VN|GF|NF)

Haricots Verts, Carrots, Onions

#### **Stone Ground Polenta** (VN|GF|NF)

Vegetable Broth, Fire-Roasted Bell Peppers, Vegan Cheese

#### **Mushroom and Pearl Barley** (VN|DF|NF)

Basil Pistou

#### **Baby Squash Medley** (VN|GF|DF|NF)

Vegetable "Steak" Seasoning

#### **Mini Assorted Desserts**

**Vanilla Crème Brûlée Tart** (V|NF)

**Apple Crumble Tart** (V|NF)

**Pecan Tart** (V)

**New York Cheesecake** (V|NF)

**Chocolate Gâteau** (V|NF)

\$140 Per Person

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## PLATED DINNERS

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

Select one salad or soup, one entrée and one dessert.

### SALAD STARTERS

#### **Salad of Hawaiian Hearts of Palm** (VN|GF|DF|NF)

Asparagus, Garden Radishes, Black Sesame,  
Petite Greens, Blistered Grapes, Sparkling Rosé  
Vinaigrette

#### **Saladini Greens** (V|GF|NF)

Watermelon Radishes, Cucumbers, Grape  
Tomatoes, Ricotta Salata, Carrot Vinaigrette

#### **Burrata** (GF|NF)

Confit Tomatoes, Baby Arugula, Shaved Fennel,  
Currants, Shaved Soppressata, Saba

### SOUP STARTERS

#### **Root Vegetable Minestrone Soup** (VN|GF)

Tableside Accompaniment of Spiced Chickpeas

#### **Smoke-Kissed Seafood Chowder**

Cockles, Bay Shrimp, Sea Scallops,  
Torn Sourdough

[Additional \\$5 Per Person](#)

### ENTRÉES

#### **Statler Thyme Crusted Chicken Breast** (DF)

Almond And Dried Fruit Couscous, Citrus Verjus,  
Charred Haricots Verts, Carrot Purée

[\\$96 Per Person](#)

#### **Garlic Roasted Chicken Breast** (GF|NF)

Potato Gratin, Steamed Broccolini, Crushed Chili-  
Balsamic Reduction, Balsamic Cipollini Onion,  
Rosemary Chicken Demi

[\\$96 Per Person](#)

#### **Horseradish-Dusted Short Ribs** (GF|NF)

Cheddar Pommes Aligot, Roasted Asparagus and  
Carrots, Port Wine Jus

[\\$99 Per Person](#)

#### **Gorgonzola Petite Filet Mignon** (GF)

Thyme-Roasted Marble Potatoes, Marinated  
Artichokes, Asparagus, Herb Oil

[\\$125 Per Person](#)

#### **Striped Bass** (DF|NF)

Capers, Tomatoes, Niçoise Olives, Heirloom Grains  
and Wild Rice, Wilted Chard, Lemon Oil

[\\$100 Per Person](#)

#### **Plancha Crisped Salmon** (GF|DF|NF)

Toasted Tricolor Quinoa, Roasted Turnips, Petite  
Squash, Sweet Chili Glaze

[\\$100 Per Person](#)

#### **Roasted Endive** (VN|GF|DF)

Beluga Lentils, Exotic Mushrooms, Roasted Celery  
Root, Vegetable Soubise, Crushed Hazelnuts,  
Truffle Oil

[\\$105 Per Person](#)



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## PLATED DINNERS (CONT'D)

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.

Food station set-up and support fees are an additional cost.

Select one salad or soup, one entrée and one dessert.

## ENTRÉES (CONT'D)

**Roasted Cauliflower Steak** (VN|GF|NF)

Braised Fennel, Carrot Puree, Spanish Olive Relish,  
Sumac Oil

[\\$96 Per Person](#)

**Duet Entrée: Short Rib and Crab Cake** (NF)

Baby Carrots, English Peas, Pan Jus, Turmeric  
Carrot Mash

[\\$125 Per Person](#)

**Duet Entrée: Beef Filet And Salmon** (GF|NF)

Smash Herbed Marble Potatoes, Roasted  
Mushrooms, Blistered Red Tomatoes, Asparagus,  
Romesco

[\\$135 Per Person](#)

## DESSERTS

**Tcho™ Chocolate Fondant** (V|GF)

Chocolate Meringue, Chestnut Caramel,  
Pear Mascarpone

**Prosecco Poached Pear** (V|GF)

Chestnut Chocolate Crunch, Candied Cranberries

**Rooibos Dark Chocolate Crémeux** (V)

Asian Pears, Hazelnut-Fennel Biscotti,  
Sour Cherries

**White Chocolate Mousse** (V|GF)

Yuzu Jelly, Coconut Dacquoise, Lychee

**Chocolate, Yuzu, & Hazelnut Praline Bar** (V|GF)

Sable Crumble, Meyer Lemon Gelée

**Smoked Chocolate Panna Cotta** (V|GF)

Poached Pears, Pistachios, Honey Powder,  
Cocoa Nibs

**Flourless Chocolate Swiss Roll** (V|GF|NF)

Blood-Orange Gelée, Peppercorn Chantilly,  
Raspberry Dust, Aerated Blackberry



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## BAR EXPERIENCES

## EMBARCADERO BAR

Tito's Handmade Vodka  
Hendrick's Gin  
Ron Zacapa Rum  
Casamigos Blanco Tequila  
Knob Creek Bourbon  
Jameson Whiskey  
Glenmorangie 10 Year Whisky Wente  
Chardonnay and Cabernet  
Chandon Brut Sparkling Wine  
High Noon Vodka Seltzer Pineapple  
High Noon Tequila Seltzer Lime  
Blue Moon  
Bud Light  
Stella Artois  
Corona  
Corona Premier  
Lagunitas IPA  
Heineken 0.0  
Assorted Sodas & Mixers

**One-Hour Package:**

\$36 Per Person

**Two-Hour Package:**

\$50 Per Person

**Three-Hour Package:**

\$64 Per Person

**Embarcadero Bar****Consumption Pricing**

Liquor and Wine: **\$18 Each**  
High Noon Seltzer: **\$12 Each**  
Domestic Beer: **\$10 Each**  
Premium Beer: **\$11 Each**

## GOLDEN GATE BAR

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
1800 Silver Tequila  
Jack Daniel's Tennessee Whiskey  
Bulleit Bourbon  
Dewar's 12 Year Scotch  
Columbia Crest Chardonnay and  
Cabernet  
Riondo Prosecco  
High Noon Vodka Seltzer Pineapple  
High Noon Tequila Seltzer Lime  
Blue Moon  
Bud Light  
Corona  
Corona Premier  
Samuel Adams Boston Lager Heineken 0.0  
Assorted Sodas & Mixers

**One-Hour Package:**

\$34 Per Person

**Two-Hour Package:**

\$48 Per Person

**Three-Hour Package:**

\$62 Per Person

**Golden Gate Bar****Consumption Pricing**

Liquor and Wine: **\$17 Each**  
High Noon Seltzer: **\$12 Each**  
Domestic Beer: **\$10 Each**  
Premium Beer: **\$11 Each**

## MIMOSA EXPERIENCE

Mimosa made your way. Pair the Chandon Brut with your choice of various juices and garnishes.

*Select three mixer custom creations as part of the experience:*

**Three Citrus and Mint Leaf**

Fresh Lime Juice, Fresh Orange Juice, Fresh Mint Leaves, Organic Agave Nectar

**Jalapeño Heat & Wild Lime**

Fresh Jalapeño Puree, Lime Juice, Organic Agave Nectar

**Cucumber & Lime**

Fresh Cucumber Juice, Fresh Lime Juice, Organic Cane Sugar

**Pineapple & Ginger Root**

Fresh Pineapple Juice, Fresh Lemon Juice, Fresh Ginger Juice, Organic Agave Nectar

**Orange Juice**

Fresh Orange Juice

**One-Hour Package:**

\$18 Per Person

**Two-Hour Package:**

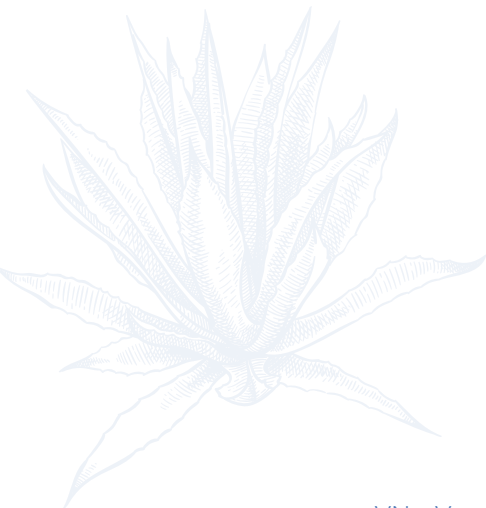
\$24 Per Person

**Three-Hour Package:**

\$28 Per Person

**Upgrade to Mïet & Chandon Imperial:**

**\$10 Per Person, Per Hour**



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## CURATED BAR EXPERIENCES

Upgrade your bar package with a curated experience. \$12 per person, in addition to bar package pricing or charged on consumption for hosted bars at prices shown below. Pricing is available to provide experiences separate from bar packages.

### LOCAL CRAFT BEER

A selection of seasonal craft beers from across the Bay Area.

[\\$12 Per Bottle](#)

### MARGARITA BAR

Made-to-order margaritas with choice of tequila:

Casamigos Silver, Casamigos Reposado or Don Juilo Blanco, with a selection of strawberry, mango, and raspberry purées with your choice of garnish.

[\\$18 Per Drink](#)

### LOW AND NO PROOF COCKTAILS

Cocktails made to order with Seedlip non-alcoholic spirits. Three (3) cocktails made from a selection of Seedlip Grove Spice and Garden.

[\\$18 Per Drink](#)

### MULE AROUND THE WORLD

Choose from a variety of spirits to create a unique variation of the mule:

Kentucky Mule (Bourbon), Mexican Mule (Tequila), Caribbean Mule (Rum), Tokyo Mule (Japanese Whisky), or London Mule (Gin)

[\\$17 Per Drink](#)

### SANGRIA

Choice from a selection of white wine or red wine, made with brandy, Cointreau and a selection of seasonal fruits.

[\\$90 Per Half Gallon](#)



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## CURATED COCKTAILS

Select Up to Two Per Event to Enhance the Bar.

\$18 Each, Charged on Consumption

### VODKA-INSPIRED

#### Blueberry Cosmo

Absolut Citron Vodka, Aperol, Cranberry Juice, Blueberry Purée, Lime Juice

#### Peach Mule

Ketel One Vodka, Ginger Syrup, Peach Purée, Lime Juice, Ginger Beer

#### Pretty In Pink

Grey Goose Vodka, Aperol, Strawberry, Lime Juice, Ginger Syrup

### GIN-INSPIRED

#### Foraged Cobbler

The Botanist Gin, Dry Sherry, Lemon Juice, Simple Syrup

#### Thyme After Thyme

Tanqueray Gin, Apple Juice, Lime Juice, Watermelon, Topped With Red Bull Orange Edition

### RYE & BOURBON-INSPIRED

#### Detox

Jack Daniel's Whiskey, Benedictine, Lemon, Coconut Water

#### Ginger Smash

Whiskey, Domaine De Canton Ginger Liqueur, Peach, Mint

### SANGRIA

Choice from a selection of white wine or red wine, made with brandy, Cointreau and a selection of seasonal fruits.

\$90 Per Half Gallon

### SCOTCH-INSPIRED

#### King's Vineyard Swizzle

Remy Martin Vsop Cognac, Lime, Mint, Angostura Bitters

### RUM-INSPIRED

#### Elderflower Daiquiri

Bacardi Superior and Limon Rums, St-Germain Elderflower Liqueur, Lime

#### Marina Daiquiri

Plantation Pineapple Rum, Simple Syrup, Lime

### TEQUILA-INSPIRED

#### Good Times Lemonade

Tequila, Blueberry, Fresh Citrus

#### Como Flor

Tequila, Grapefruit Juice, Pomegranate Tea

### LOW AND ZERO PROOF COCKTAILS

#### Eastside

Seedlip Garden, Simple Syrup, Lime Juice, Cucumber, Mint

#### Freshen Up

Seedlip Grove, Cucumber Juice and Mint

#### Mr. Howard

Seedlip Spice, Fresh Grapefruit Juice, Simple Syrup

#### Espresso Martini

Seedlip Spice, La Colombe Cold Brew, Simple Syrup

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## WINE JOURNEYS

Pricing listed below is per bottle.

## LIGHT, BRIGHT WHITES

Prosecco Rose, La Marca, Italy

Honeysuckle | Peach | Pear

\$75

Sparkling Brut, Chandon, CA

Bartlett Pear | Lemon Zest | Apple

\$85

Champagne, Moët & Chandon Imperial Brut,  
Epernay, France

Green Apples | Fresh-Cut Lemon | Lime Peel

\$145

Pinot Grigio, Terlato Family, Italy

White Peaches | Asian Pear | Spring Flowers

\$76

Sauvignon Blanc, Wairau River, New Zealand

Passion Fruit | Soft Kiwi | Guava

\$78

Riesling, Chateau Ste. Michelle, Columbia Valley, Wa

Ripe Limes | Mandarin Oranges | Soft Peaches

\$80

## BOLD, RICH WHITES

Chardonnay, Decoy, Sonoma, CA

Lemon Zest | Honeysuckle | Vanilla

\$75

Chardonnay, Sonoma-Cutrer, CA

Honeycrisp Apples | Roasted Nuts | Butter

\$85

Chardonnay, Iconoclast, CA

Lemon Zest | Lime | Vanilla Peach

\$90

Chardonnay, Sandford Estate Sta Rita Hills, CA

Meyer Lemon | White Floral

\$100

## LIGHT, REFRESHING ROSÉS &amp; REDS

Sparkling, Etoile Rosé, Carneros, CA

Plums | Smashed Raspberries | Nutmeg

\$140

Rosé, Whispering Angel, Côtes De Provence

Strawberries | Bing Cherry | Jasmine Flowers

\$85

Pinot Noir, Ponzi Vineyards Tavola, Willamette  
Valley, OR

Black Cherry | Cola | Earth

\$75

Pinot Noir, Davis Bynum, CA

Black Cherry | Vanilla | Wild Strawberries

\$95

## MEDIUM, FRIENDLY REDS

Malbec, Bodega

Cassis | Spicy | Spiced Red Fruit Potpourri

\$75

Merlot, Wente Sandstone, Livermore Valley, CA

Juicy Raspberries | Plums | Savory Herbs

\$95

Red Blend, The Prisoner, Napa Valley, CA

Clove | Raspberry | Cocoa Powder

\$140



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## WINE JOURNEYS

Pricing listed below is per bottle.

### DARK, OPULENT REDS

Cabernet Sauvignon, Franciscan, CA  
Toasted Caramel | Chocolate | Toasted Coconut  
\$80

Cabernet Sauvignon, Columbia Crest 'H3' Horse  
Heaven Hills, WA  
Black Cherry | Candied Blackberry | Coffee Beans  
\$90

Cabernet Sauvignon, Daou, Paso Robles, CA  
Figs | Raisins | Espresso  
\$95

Cabernet Sauvignon, Conn Creek, Napa, CA  
Juicy Raspberry | Black Plums | Warm Vanilla  
\$145

### CURATED WINE EXPERIENCE

Take a break from your meeting and we will bring the Napa tasting room experience to your group. We will have a speaker from the wineries discuss each wine as your tasting through four different wines.

There is a \$300 speaker fee for this experience.

#### Golden Gate Tier Wine Tasting

- Whitehaven Sauvignon Blanc
- J Vineyard CA Cuvee
- J Vineyards CA Pinot Noir
- William Hill Napa Valley Chardonnay

\$80 Per Bottle

#### Embarcadero Tier Wine Tasting

- Orin Swift 8 Years in the Desert
- Talbott Sleepy Hollow Chardonnay
- La Jolie Fleur French Rose
- Franciscan Cabernet

\$100 Per Bottle



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### 1. Taxes, Gratuities/Facility Charge and Per Person Surcharges

All food and beverage prices are subject to a combined 25% taxable gratuity/facility charge and current California State Tax, which is subject to change. A portion of this combined charge (currently 14.625%) is a gratuity that is paid directly to food servers, bartenders and bus people (if applicable) serving the banquet. 1.87% is paid directly to head servers, captains, maître d's, and others. The remainder of the combined charge is a facility charge that is retained by the hotel to cover discretionary and administrative costs of the event. All room rental charges are subject to a city occupancy tax of 14%.

Please note that per person surcharges as described in this document are charges added to your Master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, and staffing necessary for the event. These surcharges will be solely retained by the Hotel and are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up charges, support fees, late end times, outdoor venues, resets, refreshes, cleaning and other services that require staffing above normal levels and/or services outside of the normal scope contracted and paid products.

### 2. Anticipated Attendance and Final Guarantees

Anticipated attendance for your event is due 10 business days in advance of the event day. Final guarantees are to be within 10% of the anticipated attendance or additional charges will apply. Final guarantees must be submitted to your hotel event manager by 8:00 a.m. local time three (3) full business days prior to an event. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 11:00 a.m. At the event, if the number of guests served is fewer than the guarantee, you are responsible for the number guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. If your guaranteed attendance increases by more than 3% within three (3) business days prior to your event, the hotel reserves the right to charge a 15% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added.

### 3. Supplemental Surcharges

**Food Station Set-up Fee** (carving, omelet, etc.): \$400.00 per chef station for three hours and \$85.00 per hour for each additional hour (plus applicable sales tax)

**Support Fee:** \$300.00 per server for three hours and \$85.00 each additional hour (plus applicable sales tax)

**Bar Set-up Fee:** \$400.00 per bartender for three hours and \$100.00 each additional hour (plus applicable sales tax)

**Tip Jar removal:** \$75.00 per bar (optional)

**Staffing for Bars:** One Bartender per 100 guests. Per person surcharge for food and beverage events with fewer than 25 guests: \$400.00 per meal period. Additional Per person surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti, or similar items.

#### **4. Pricing**

All menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned.

#### **5. Food and Beverage Policies**

Due to licensing requirements and quality control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property.

Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

#### **6. Audio-Visual and Lighting**

The Hilton Hotels of San Francisco Union Square have an exclusive on-site audio-visual company, Encore. We offer the latest equipment for rent as well as a business center with private work stations. Your Event Manager can assist you with any audio-visual needs.

#### **7. Displays, Decorations and Entertainment**

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound. Consult with your catering and event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

#### **8. Security**

Hotel does not provide security in the meeting and event space. All personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.

**Hilton**  
SAN FRANCISCO  
UNION SQUARE

PARC 55  
— SAN FRANCISCO —  
A HILTON HOTEL