



SPECIAL EVENTS MENUS

2025

CITYSCAPE
SAN FRANCISCO SKY BAR

CONTACT INFORMATION
333 O'Farrell Street, San Francisco, CA 94102
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SPECIAL EVENTS MENU

Located on the 46th Floor of the Hilton San Francisco Union Square and offering a panoramic view of San Francisco, there's no better place to unwind after a long day than the Cityscape Sky Bar and Lounge.

Enjoy a signature cocktail from one of the tallest buildings in the city while overlooking the Golden Gate Bridge, Coit Tower, and more.

Discover elevated, bold, and balanced flavors using San Francisco's freshest ingredients with our small plate menu.

CITYSCAPE





SMALL HOT BITES

Mushroom Florentine (V)
Horseradish Creme

Beef Empanada

Bacon-Wrapped Chicken & Pickled Jalapeño Brochette

Cantonese Shrimp Roll
Sweet Chili Sauce

Chicken & Waffles
Maple-Mustard Drizzle

Chicken, Pepper & Onion Provencal
Balsamic Glaze

Argentinian Beef Skewer
Chimichurri

Crispy Edamame Pot Stickers (VN)

Indian Samosa (VN)

Spring Rolls (VN)

SMALL COLD BITES

Peppercorn Seared Ahi Tuna (GF)
Truffle Polenta Round

Peppered Beef Filet
Creamy Horseradish, Browned Potato Pancake

Mediterranean Salad Skewer (V/GF)

Smoked Chicken with Papaya
Fromage Blanc, Multi-Grain Baguette

Crab Salad (GF)
Cucumber Rounds

Poached Shrimp Canapé (GF)
Sweet Pepper

\$48++ Per Person

Select 3 Bites

4 Pieces Per Person

(Minimum of 25 guests)

**Subject to server fee of \$350 plus tax if tray passed*

You may pre-order these small bites for your special event.



ENTRÉE DISPLAYS

Seafood Display

Select 3: \$55++ | Select 4: \$60++

Fresh Shucked Oysters (GF) with Traditional Mignonette (V/GF)
 Poached Prawns (GF) with Horseradish Tomato Cocktail Sauce (V/GF)
 Cracked Crab (GF) with Mustard Aioli (V/GF)
 Sashimi Tombo with Sambal Soy
 Smoked Salmon Rilette
 Bay Shrimp & Octopus Salad (GF)
 Bay Scallop Ceviche (GF) Served with Assorted Flavors of Cracked Lavosh (V)

Salsa & Guacamole Display

Select 3 (Mix and Match) \$30++ (VN/GF)

Salsa: Pico de Gallo | Smoked Yellow Tomato | Tomatillo | Mango
 Black Bean | Mole Jicama | Chipotle Corn | Tofu & Pinto Bean
 Guacamole: Traditional | Spicy Habanero | Charred Pepper | Smokey Poblano | Tequila Flambé Banana

Served with Corn Tortilla Chips and Veggie Chips

Mediterranean Mezze Display

\$29++ (V)

Assorted Pita | Hummus | Marinated Feta | Marinated Artichokes |
 Olives | Roasted Peppers | Chili Chickpeas | Pepperoncini Peppers

*You may enjoy these reception displays during
 your special event of 25 guests and up!*

Crunch & Dunk

\$32++ (V)

CRUNCH (Select 2) Kettle Chips | Corn Tortilla Chips | Assorted Cracked Lavosh | Pita | Soft Crostini | Pretzels
 DUNK: (Select 2) Caramelized Onions | Crème Fraîche and Chives | Hummus | Baba Ghanoush | Pimento Cheese | Cured Olive & Yogurt | Muhammara | Beer Cheese Dip

Farmers Market Display

\$30++ (VN/GF)

Baby Heirloom Carrots | Radishes | Celery |
 Toy Box Tomatoes | Cauliflower | Broccolini | Haricot Vert |
 Cherry Peppers | Mushrooms

Select 3 Dips: Red Pesto (V/GF) | Pesto (V/GF) | Buttermilk Ranch (V/GF) | Lemon Pepper Yogurt (V/GF) | Pimento Cream Cheese (V/GF) | Beet Hummus (V/GF) | Herbed White Bean Puree (V/GF)

Prices are based on one and a half hours of service and per person.



HOT ENTREES

**Berkeley Grill Skewer Reception Station
(Based on Three Pieces Per Person)**

\$47++ Per Person

Marinated Chicken (GF) | Tender Beef | Falafel (VN/GF) | Tabbouleh Salad (VN) | Hummus (VN/GF) | Pita (V)

Mission Street Reception

\$54++ Per Person

Chipotle Beef (GF) | Carnitas Pork (GF) | Garlic Shrimp (GF) | Cumin Grilled Vegetables (VN/GF) | Corn Tortillas (VN/GF) | Gallo Pinto (VN/GF) | Salsa (VN/GF) | Black Radish & Tomato Salad | Jalapeño Vinaigrette (VN/GF)

Soma Pizza Reception Station

\$47++ Per Person

Select Three: Bold Pepperoni | Tomato & Basil (V) | Barbecue Chicken | Mushroom Pesto (V) | Sausage and Peppers

SF Giants Slider Bar Reception Station

\$53++ Per Person

Select Three: Club BLT | Ground Beef (50% Served with Cheddar Cheese) | Turkey-Sage | Chorizo | "Beyond Meat" Burger Blend (V)
Includes Ketchup, Mustard, Mayo, House Burger Sauce, Dill Pickle Slices

Larkin Street Filipino Reception Station

\$49++ Per Person

Adobo Chicken Wings | Longanisa Sausage | Lumpia | Tofu Pancit (VN)

**Japantown Sushi Reception Station
(Based on Four Pieces Per Person)**

\$58++ Per Person

Finest Sashimi Grade Fish | Assorted Rolls and Nigiri | Pickled Ginger | Soy Sauce | Wasabi

**Dim Sum Reception Station
(Based on Four Pieces Per Person)**

\$49++ Per Person

Shrimp Dumplings | Pork and Shrimp Siu Mai | Vegetable Dumplings (VN) | BBQ Chicken Buns | Vegetarian Pot Stickers (V)

Prices are based on one and a half hours of service.

You may enjoy these items during your special event of 50 guests and up!



PLATTERS FOR 25 PEOPLE

Truffle Crisps (NF/GF)

Truffle Parmesan Aioli | Chives

\$200 Platter

Artisan Cheese Board

Three Local Cheeses | Quince Paste | Marcona Almonds

\$340 Platter

Artisan Cheese & CharcuterieLocal cheese and charcuterie assortment
with chef's choice of bread and/or crisps.

\$580 Platter

Shrimp Cocktail (NF/GF)

Gin-Spiked Cocktail Sauce

\$340 Platter

Please note that menu items are subject to change based on season.You may enjoy these items any evening in Cityscape. These items can be served on platters for 25 people for special events.*

SWEET TREATS

Hot Chocolate Pop Station

\$31++ Per Person

Marshmallow | Mint | Orange | Butterscotch Crunch | Kahlua

*Our talented chefs shape flavored chocolate into pop cubes that guests can drop into their cup, then add their choice of hot milk or almond milk.
(Minimum of 25 guests)***San Francisco Chocolate Land**

\$35++ Per Person

Mini Desserts and Tasting Assortment

Ghirardelli | Guittard | TCHO | Dandelion

*(Minimum of 25 guests)***Long Dessert "Carving" Station**

\$31++ Per Person

Select 2: Éclair | Pavlova | Marjolaine | Chocolate Cake

*Six-foot-long desserts**(Additional fees apply for carver)**(Minimum of 100 Guests)**Prices are based on one and a half hours of service.*

**BEER & CIDER****ON TAP**

PINT: 13 | PINT +½ : 17

Laughing Monk West Coast IPA

San Francisco, CA

American IPA | ABV: 6.5%

Pivo

Paso Robles, CA

Pilsner | ABV: 5.3%

Old Rasputin

Fort Bragg, CA

Russian Imperial Stout | ABV: 11.5%

Irreverent Wit

San Francisco, CA

Belgian White Ale | ABV: 5.3%

Stella Artois

Leuven, Belgium

Euro Pale Lager | ABV: 5.20%

Golden State Cider

Sebastopol, CA

Mighty Dry Cider | ABV: 7%

BOTTLED**Bud Light**

9

St. Louis, Missouri

American Light Lager, ABV: 4.2%

Budweiser

9

St. Louis, Missouri

American Adjunct Lager, ABV: 5.0%

Miller Lite

9

Chicago, Illinois

Light Lager, ABV: 4.6%

Corona

9

Mexico

Pale Lager, ABV: 4.6%

Heineken

9

Zoeterwoude, Netherlands

European Pale Lager, ABV: 5.0%

Samuel Adams Boston Lager

9

Boston, Massachusetts

German-Style Amber Lager, ABV: 5.0%



WINES

Red	GLASS	GLASS+½	BOTTLE
Caymus California, Cabernet Sauvignon, Napa Valley, CA	24	35	95
St Huberts "The Stag", Cabernet Sauvignon, Paso Robles, CA	18	26	75
Duckhorn, Merlot, Napa Valley, CA	24	35	95
Davis Bynum, Pinot Noir, Russian River, CA	17	24	70
Lingua Franca Avni, Pinot Noir, Willamette Valley, OR	24	35	95
Kaiken - Ultra Malbec, Uco Valley, Argentina	17	24	70
Rosé	GLASS	GLASS+½	BOTTLE
Fleur de Mer, Provence, France	23	33	90
Bubbles	GLASS		BOTTLE
Riondo, Prosecco, Veneto, Italy	15		60
Chandon Brut, Sparkling Wine, Napa Valley, CA	17		68
Chandon Brut Rose, Sparkling Wine, Napa Valley, CA	17		68
Moët & Chandon Impérial, Champagne, Reims, France	42		165
White	GLASS	GLASS+½	BOTTLE
Iconoclast, Chardonnay, Russian River Valley, CA	16	23	64
J. Vineyards, Chardonnay, Russian River Valley, CA	15	21	60
Trefethen, Riesling, Napa Valley, CA	15	21	60
Amisfield, Sauvignon Blanc, Central Otago, NZ	15	21	60
Terlato, Pinot Grigio, Friuli, Italy	15	21	60



STANDARD PACKAGE

Liquor Selection

\$15++ Per Glass

Smirnoff Vodka
New Amsterdam Gin
Jose Cuervo Tequila
Bacardi Rum
Jim Beam Bourbon Whiskey
Canadian Club Whiskey
J&B Scotch

Wine Selection

\$15++ Per Glass

House Red
House White
House Sparkling

Beer & Soft Drinks

Domestic \$9 | Import Craft Beer \$10
Soft Drinks \$6 | Bottled Waters \$6

Assortment of Beverages

\$47++ Per Person

Beers, Soft Drinks, and Bottled Waters

2 Hour Per Person Package

\$14++ *Each Additional Hour*

PREMIUM PACKAGE

Liquor Selection

\$17++ Per Glass

Grey Goose Vodka
Hendrick's Gin
Patron Tequila
Mount Gay Rum
Knob Creek Bourbon
Jameson Irish Whiskey
Glenmorangie Scotch

Wine Selection

\$17++ Per Glass

Premium Red
Premium White
Premium Sparkling

Beer & Soft Drinks

Domestic \$9 | Import Craft Beer \$10
Soft Drinks \$6 | Bottled Waters \$6

Assortment of Beverages

\$51++ Per Person

Beers, Soft Drinks, and Bottled Waters

2 Hour Per Person Package

\$16++ *Each Additional Hour*

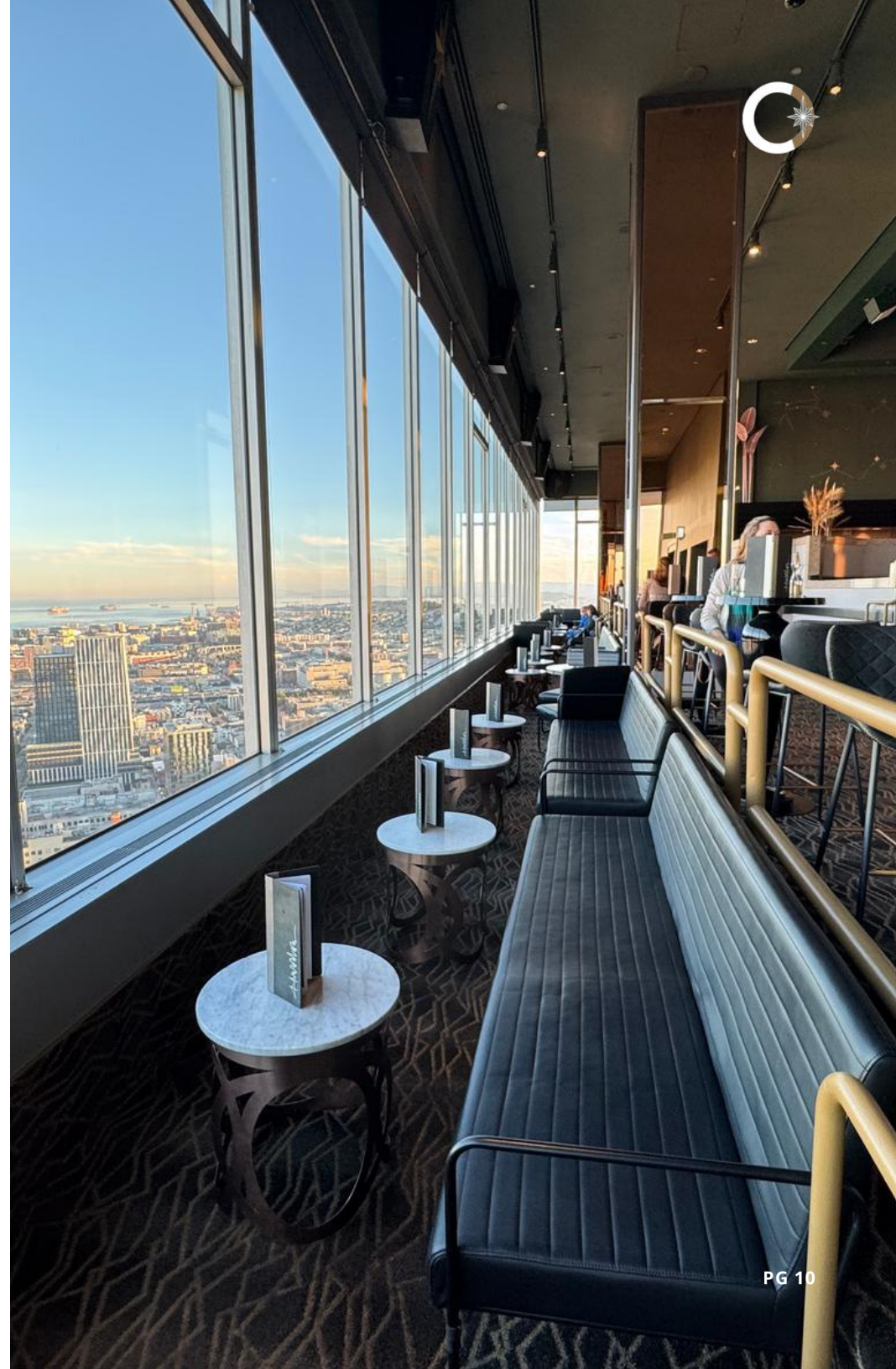
THE FINE PRINT

- Partial buyouts in Cityscape utilize the existing furniture.
- All food and beverage pre-orders are due at least 14 days before the event.
- Beverages must be hosted during partial buyouts and all beverages must be ordered through your server, cash bar sales do not count towards your minimum.
- Cityscape remains open to the public during partial buyouts.
- The information above is specific to evening events in Cityscape between the hours of 4pm to 11pm.
- Cityscape is also available for daytime events.
Please inquire for more information.
- All menu prices are subject to facility charges and applicable taxes.

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CITYSCAPE





THE STORY OF THE CITYSCAPE ARTWORK

Cityscape was reimaged over the summer of 2024. While construction work was underway, our team made an extraordinary discovery.

Hidden within the walls of Cityscape we uncovered a series of grand Art Deco panels featuring Goddess-like figures. These ethereal women, whom we've affectionately named 'The Celestial Sisters,' took our breath away and inspired an all-new astronomical theme for the city's highest sky bar.

"The Sisters" have been part of the heritage of Hilton San Francisco Union Square for nearly six decades, but had fallen out of memory. They quietly waited to be rediscovered, which magically happened during our 60th anniversary year.

The stars had finally aligned.

With awe-inspiring views of the city below and the stars above, Cityscape now offers an experience that blends the night sky with artistry, handcrafted cocktails, fine wines, and the timeless beauty of 'The Sisters.' We are proud to once again showcase these storied works of art, bringing their legacy to life for all to enjoy.

The Myth of the Celestial Sisters

GODDESSES OF CITYSCAPE

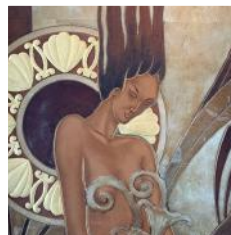
Enter a realm where ancient myths and modern elegance converge. Our towering walls are adorned with panels depicting a series of Goddesses. Collectively known as the Celestial Sisters, they are ethereal beings who govern the night sky.



SELENA

GODDESS OF THE MOON

The eldest sister is the moon's keeper, guiding travelers and dreamers with her gentle light. She influences emotions, bringing a sense of calm and wonder to those who see her.



ASTRAEA

GODDESS OF THE STARS

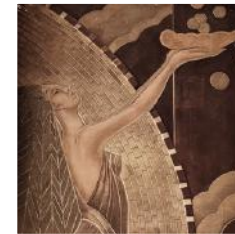
Ruler of the stars, creates constellations that inspire creativity and imagination with her brilliant jewels in the sky, telling tales of love, adventure, and fate.



AURORA

Goddess of the AURORA BOREALIS

The mistress of the northern lights, captivating observers with her enchanting and wondrous display. She captures the hearts of those who look upon her.



NYX

GODDESS OF THE NIGHT

The youngest sister symbolizes the night, enveloping the world in mystery and magic. She possesses the power of dreams and desires, revealing night's secrets.



EOS

GODDESS OF THE DAWN

Symbolizes new beginnings by bringing the first light of dawn in shades of pink, gold, and violet. Her presence signifies renewal, instilling hope and optimism.

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