

hotel 480

Continental Breakfast

Cable Car

Seasonal sliced fresh fruit
Assorted freshly baked pastries, croissants and muffins
Fresh preserves and sweet butter
Freshly squeezed orange and grapefruit juices
Freshly brewed coffee and teas
\$23 per person

Sutter

Seasonal sliced fresh fruit
Assorted freshly baked pastries, croissants and muffins
Bagels and cream cheese
Fresh preserves and sweet butter
Chilled individual yogurts
Assorted cereals and milk
Freshly squeezed orange and grapefruit juices
Freshly brewed coffee and teas
\$26 per person

Powell

Seasonal sliced fresh fruit
Housemade granola parfaits
Individual frittatas, Laura Chenel goat cheese and organic spinach, Framani chorizo and organic sweet peppers
Bagels and cream cheese
Fresh preserves and sweet butter
Freshly squeezed orange and grapefruit juices
Freshly brewed coffee and teas
\$28 per person

Breakfast Buffets

American Breakfast Buffet

Seasonal sliced fresh fruit
Assorted freshly baked pastries, croissants and muffins
Fresh preserves and sweet butter
Farm fresh scrambled eggs
Hobbs applewood smoked bacon
Country style pork sausage
Yukon gold home fries
Freshly squeezed orange and grapefruit juices
Freshly brewed coffee and teas
\$33 per person

A customary 22% taxable service charge and sales tax will be added to prices.

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Union Square Breakfast Buffet

Seasonal sliced fresh fruit
Assorted freshly baked pastries, croissants and muffins
Fresh preserves and sweet butter
Housemade granola parfaits
Individual frittatas, Laura Chenel goat cheese and organic spinach, Framani chorizo and organic sweet peppers
Aidells chicken and apple sausage
Yukon gold home fries
Freshly squeezed orange and grapefruit juices
Freshly brewed coffee and teas
\$38 per person

Enhancements

(minimum of 10 items or 10 guests per order)

Croissant sandwiches	\$8 each
Farm fresh eggs with ham and local cheddar or Framani sausage and local cheddar	
Breakfast burritos	\$8 each
Farm fresh eggs, pico de gallo, local cheddar, chorizo	
Individual frittatas	\$8 each
Laura Chenel goat cheese and organic spinach or Framani chorizo and organic sweet peppers	
Steel cut oatmeal	\$4 per person
Dried organic fruit, toasted nuts, brown sugar	
Warm biscuits , housemade Framani sausage gravy	\$6 per person
Farm fresh hard boiled eggs	\$3 each
Farm fresh scrambled eggs	\$4 per person
Hobbs applewood or maple pepper cured bacon	\$5 per person
Country style sausage or Aidells chicken apple sausage	\$5 per person
Yukon gold home fries	\$4 per person
Housemade granola parfaits	\$5 each
Smoked salmon and bagels	\$8 per person
Marinated fresh fruit martinis, basil, ginger and mint	\$5 per person

A customary 22% taxable service charge and sales tax will be added to prices.

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Stations

All stations require an attendant, a fee of \$175. will apply for every 50 guests, minimum of 25 guests unless otherwise stated.

Minimum 50 people per station

Omelet Station

bacon, ham, bell peppers, mushrooms, onions, spinach, cheddar and jack

\$22 per person

Smoked chicken hash, poached farm fresh eggs, sweet potatoes, chipotle hollandaise

\$34 per person

Build your own Benedicts

Dungeness crab cakes, smoked artisan pork loin and grilled natural flatiron steak, poached farm fresh eggs, grilled asparagus, wilted spinach, vine ripened tomatoes, truffled hollandaise, chipotle hollandaise and béarnaise

\$38 per person

Plated Breakfasts

All breakfasts are served with freshly baked pastries and muffins, freshly squeezed orange juice, freshly brewed coffee and teas

Farm fresh scrambled eggs, your choice of applewood smoked bacon, maple pepper bacon, country pork sausage or Aidells chicken apple sausage, Yukon gold home fries

\$28 per person

Brioche french toast, pure maple syrup, fresh seasonal berries, your choice of applewood smoked bacon, maple pepper bacon, country pork sausage or Aidell's chicken apple sausage

\$28 per person

Individual frittatas, Laura Chenel goat cheese and organic spinach or Framani chorizo and organic sweet peppers, your choice of applewood smoked bacon, maple pepper bacon, country pork sausage or Aidells chicken apple sausage, Yukon gold home fries

\$30 per person

Dungeness crabcake benedict, farm fresh poached eggs, truffled hollandaise

\$38 per person

Smoked chicken and sweet potato hash, farm fresh poached eggs, chipotle hollandaise

\$34 per person

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A la Carte

AM

Assorted muffins	\$54 per dozen
Assorted Breakfast Loaf	\$54 per loaf
Freshly baked apple, banana nut, carrot or zucchini bread	
Croissants	\$54 per dozen
Assorted Danish	\$54 per dozen
Bagels and cream cheese	\$58 per dozen
Natural and Fruit flavored yogurts	\$52 per dozen
Individual cereals and milk	\$52 per dozen

PM

Assorted cookies	\$54 per dozen
Brownies	\$56 per dozen
Blondies	\$56 per dozen
Lemon bars	\$56 per dozen
Pecan bars	\$56 per dozen
Odwalla bars	\$5 each (min 12)
Candy bars	\$4 each (min 12)
Assorted Kettle chips	\$4 each (min 12)
Assorted Terra Chips	\$4 each (min 12)
Assorted French pastries	\$56 per dozen
Ice cream bars	\$5 each (min 12)
Mixed Nuts	\$5 per guest (min 10 guests)
Pretzels & Chips	\$5 per guest (min 10 guests)

Refreshments

Freshly Brewed Coffee and tea	\$90 per gallon
Iced tea	\$75 per gallon
Lemonade or Fruit punch	\$75 per gallon
Chilled Odwalla juices	\$6 each (min 10)
Assorted soft drinks	\$5 each (per consumption)
Izze sparkling sodas	\$5 each (per consumption)
Glaceau Vitamin water	\$6 each (per consumption)
Pellegrino sparkling water	\$5 each (per consumption)
Bottled natural Sierra Nevada spring water	\$5 each (per consumption)
Red Bull energy drink	\$6 each (per consumption)
Full throttle energy drink	\$6 each (per consumption)

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Breaks

The standard

Freshly baked cookies and brownies, freshly brewed coffee and teas, assorted soft drinks and natural Sierra Nevada spring water

\$19 per person

A taste of your childhood

Vanilla and chocolate cupcakes with toppings for you to indulge in and give you that pick me up that you need while bringing you memories of grade school

\$15 per person

“I scream, you scream, we all scream for ice cream”

Assorted ice cream bars, popsicles and frozen sandwiches

\$15 per person

A little taste of our city’s diversity in our neighborhoods

Ballpark

Freshly popped popcorn and peanuts, Crackerjacks and warm pretzels, Sonoma mustard, old fashioned sodas and spring water

\$20 per person

Mission Dolores

Bottled fruit sodas and spring water, warm churros, chips with guacamole and salsa

\$21 per person (minimum 25 guests)

North Beach

Bruschetta, tomato-basil and wild mushroom-arugula, plain and chocolate dipped biscotti

\$22 per person (minimum 25 guests)

Local Artisan Charcuterie

Local hand crafted Framani salami including chorizo, mortadella, salami negro and sopressata, Sonoma mustard, cornichons, marinated olives and ACME breads

\$12 per person

(This selection can be paired with local wines have an interactive wine pairing and educational format, please ask about this fun afternoon icebreaker for charges and wine selections)

Local Artisan cheeses

Redwood Hill, Cypress grove and Cowgirl creamery, a selection of goats, sheep and cows milk cheeses, Marshall farms organic honeycomb, quince jam and ACME breads

\$12 per person

(This selection can be paired with local wines have an interactive wine pairing and educational format, please ask about this fun afternoon icebreaker for charges and wine selections)

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Plated Lunch

- All plated lunches are a minimum of 3 courses, please choose one selection from each category. If your event is for less than 25pp a \$175 labor fee will be applied.
- We are committed to using local, seasonal and sustainable and most of the time organic food sources, if for some reason we cannot get the best in the market our chef will substitute for a higher quality alternative.
- All plated lunches are served with freshly baked artisan rolls and sweet butter, chilled water, iced tea upon request and Freshly Brewed coffee and teas

Soups

Roasted Butternut Squash, Bellwether Farms crème fraiche, chives
\$6 per person

Wild mushroom, fennel and sage, Parmesan crisp
\$6 per person

Potato and Leek, herbed crostini
\$6 per person

Salads

Local Organic Greens, garlicky croutons, white balsamic vinaigrette
\$7 per person

Local organic greens, apples, Point Reyes Blue cheese, toasted walnuts, cider vinaigrette
\$7 per person

Baby Iceberg wedges, Point Reyes blue cheese, applewood smoked bacon, creamy dressing
\$7 per person

Seasonal fresh vegetables, living watercress, white truffle honey vinaigrette
\$8 per person

Baby organic spinach, applewood smoked bacon, wild mushrooms, red onion, aged Sherry Dijon vinaigrette
\$7 per person

Grilled bread salad, vine ripened tomatoes, Tunisian green olives, Redwood Hill farms goat Feta, aged balsamic
\$7 per person

Roasted Beets, Redwood Hill farms goat feta, arugula, seasonal citrus, citrus vinaigrette
\$8 per person

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Entrées

Local Petrale sole, Dungeness crab stuffing, oven roasted
wilted spinach, olive oil whipped potatoes, lemon- chive beurre blanc
\$35 per person

Natural flatiron steak, grilled
braised rainbow chard, porcini potato gratin, red wine reduction
\$33 per person

Free range chicken breast "coq au vin"
red wine, bacon, carrots and mushrooms, buttered noodles.
\$31 per person

Wild salmon, pan seared
soft polenta, grilled asparagus and young carrots, saffron nage
\$35 per person

Wild mushroom raviolis
roasted root vegetables, truffle cream
\$28 per person

Entrée Salads

Natural flatiron steak, grilled
arugula, roasted red onions, wild mushrooms, shallot vinaigrette
\$32 per person

Free range chicken, grilled
romaine hearts, Point Reyes blue cheese, local apples, toasted walnuts, cider vinaigrette
\$30 per person

Free range chicken breast, grilled
local organic greens, heirloom tomatoes, grilled olive bread
\$30 per person

Ahi tuna, seared rare
ginger marinated prawns, root vegetable slaw, wasabi aioli
\$33 per person

Desserts

Mango panna cotta, mango coulis \$7 per person
Seasonal Cheesecake, fruit sauce and fresh berries \$6 per person
Chocolate Hazelnut Cake, Chocolate Sauce \$7 per person
Apple tart, caramel and vanilla bean sauce \$6 per person
Lemon Curd Tart, wild blueberry sauce \$6 per person
Fresh Fruit tart, basil-strawberry coulis \$6 per person
Chocolate Tower, bananas, chocolate mousse \$7 per person
Pineapple upside down cake, mango coulis \$7 per person

A customary 22% taxable service charge and sales tax will be added to prices.

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Hot & Cold Lunch buffets

We are committed to using local, seasonal and sustainable and most of the time organic food sources, if for some reason we cannot get the best in the market our chef will substitute for a higher quality alternative.

Buffet minimums, 30 people

Wine Country

Truffled Corn Chowder
Local organic greens, fines herbes vinaigrette
Grilled bread salad, organic tomatoes, Redwood Hill farms goat Feta, Kalamata olives
Wild salmon, pan seared and oven roasted, wild mushroom and roasted pepper salsa
Natural chicken breast, grilled, rosemary balsamic glaze
Seasonal vegetables
Olive oil smashed potatoes
Chocolate mousse cake, raspberry sauce
Fresh fruit custard tarts
\$46 per person

San Francisco Favorites

Dungeness crab chowder
Little Gem salad, Green Goddess dressing
Wild chicories, Applewood smoked bacon, mustard vinaigrette
Local seasonal fish, oven roasted, Sicilian style seafood broth
Natural flatiron steak, grilled, sauce bordelaise
Seasonal vegetables
Potatoes Anna, Old Bay seasoning
Mini Macaroons
Tiramisu
\$46 per person

Mission District

Tortilla soup, queso fresco, cilantro
Iceberg salad, organic toy box tomato pico de gallo
Jicama, sweet pepper and citrus salad
Natural flatiron steak "carne asada"
Natural chicken breast, chipotle glaze
Rice and Beans
Flour and Corn tortillas
Guacamole, Salsa and Sour Cream
Tres Leches cake
\$43 per person

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Santa Barbara Barbeque

Smoky bean soup, chipotle crème fraiche
Grilled Romaine hearts, garlicky croutons, marinated red onions, roasted peppers, chile-lime vinaigrette
Little Gem salad, local spot prawn relish, red wine verjus vinaigrette
Natural beef tri tip, Santa Barbara seasoning, housemade BBQ sauce
Natural chicken breast, quickly mesquite smoked, sweet and sour pepper jam
Seasonal vegetables
Roasted red potatoes, smoked paprika, chives
Strawberry shortcakes, freshly whipped cream
\$43.00 per person

Le Bistro

Potato and Leek soup, freshly snipped chives
Frisee salad, applewood smoked bacon, garlicky croutons, local Chevre, Champagne vinaigrette
Living watercress, apples, Point Reyes Blue, toasted walnuts, apple-walnut vinaigrette
Wild salmon, olive oil poached, sauce Gribiche
Natural chicken breast "coq au vin", braised, red wine, bacon, pearl onions, button mushrooms
Seasonal vegetables
Potato - Porcini mushroom gratin
French pastries
\$46 per person

Comfort Food

Tomato Soup
Wedge salad, organic baby iceberg, applewood smoked bacon, Point Reyes blue cheese, creamy dressing
Roasted potato salad
Kobe beef meatloaf, wild mushroom sauce
Country style fried chicken
Broccoli, steamed butter and Parmesan
Bravo Frams cheddar "mac and cheese"
Root Beer Floats
Classic cupcakes, vanilla and chocolate
\$43 per person

Pan Asian

Ginger chicken Soup, Scallions
Japanese buckwheat soba, organic pea shoots, spicy peanut vinaigrette
Local greens, shoyu vinaigrette
Miso glazed farm raised sea bass, sake broth
Hoisin glazed natural flatiron steak
Baby bok choy, oyster sauce
Steamed rice
Egg custard tarts and sesame balls
\$45 per person

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The Deli Board

Sonoma Greens with Assorted Dressings
Pesto Pasta Salad, Red Skin Potato Salad,
Assorted Grilled Vegetables

Platters of Sliced Ham, Smoked Turkey and Roast Beef
Domestic Cheese Display with Swiss, Cheddar & Provolone
Assortment of Fresh Breads with Sweet Butter and Condiments
Mini Fresh Fruit Tarts & Chocolate Fudge Brownies
Freshly Brewed Coffee, Tea, Decaffeinated Coffee & Iced Tea
\$39 per person

Box Lunches

(minimum of 20)
\$36 per person

Choice of any sandwich – a minimum of 10 per item applies

Sandwiches

Vegetarian, herb bread, avocado, sprouts, peppers, cucumber, Swiss and Provolone

Roasted Turkey, sesame sourdough, green leaf lettuce, tomato, cranberry sauce

Roast Beef, herb bread, horseradish cream, green leaf lettuce, tomato

Smoked Ham, potato- poppyseed bread, honey Dijon, green leaf lettuce, tomato

Tuna Salad, whole wheat, green leaf lettuce, tomato

Salads

Cobb, chicken breast, bacon, egg, blue chesses, avocado, tomatoes on Romaine,
creamy ranch

Chicken Caesar, chicken breast, Parmesan, anchovies, garlic herb croutons, Caesar
dressing

Vegan, artichoke hearts, avocado, carrots, peas, corn, tomatoes, beans, green onions,
sunflower seeds, baby greens, and red wine vinaigrette

Sides

Fresh Fruit Salad, Individual bags of Potato Chips, A Jumbo Cookie or Brownie, Bottled
Water

A customary 22% taxable service charge and sales tax will be added to prices.

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Plated Dinner

- All plated dinners are a minimum of 3 courses, please choose one selection from each category. If your event is for less than 25pp. a \$175. labor fee will be applied.
- We are committed to using local, seasonal and sustainable and most of the time organic food sources, if for some reason we cannot get the best in the market our chef will substitute for a higher quality alternative.
- All plated dinners are served with freshly baked artisan rolls and sweet butter, chilled water and Starbuck's fair trade coffee and Tazo teas

Starters

\$12 per person

Hot

Dungeness crab cake, griddled, green papaya salad, sriracha aioli

Local spot prawns, sautéed, creole cream, pepper ragout

Diver Scallops, fennel pollen, braised fennel, crispy fennel

Seared Ahi Tuna, Chinese mustard soy glaze.

Liberty Farms Duck Confit, wilted frisee, lentil ragout

Lobster Raviolis, Lobster sauce

Cold

Torchon of Foie Gras, fresh berry gastrique, microgreen salad

Dungeness Crab salad, mango, cucumber, micro wasabi, sesame dressing

Yellowtail Hamachi crudo, pickled ginger sweet chili sauce, micro cilantro

Ahi Tuna "poke", lotus chips, seaweed salad

Liberty Farms smoked duck breast, pomegranate sauce, arugula salad

Soups

\$10 per person

All dinner soups are served en croute, baked with a puff pastry top, unless otherwise requested

Lobster Bisque

Tomato Bisque

Wild mushroom

Salads

\$9 per person

Local Organic greens, garlicky croutons, white balsamic vinaigrette

Local organic greens, apples, Point Reyes Blue cheese, toasted walnuts, cider vinaigrette

Baby Iceberg wedges, Point Reyes blue cheese, applewood smoked bacon, creamy dressing

Seasonal fresh vegetables, living watercress, white truffle honey vinaigrette

Baby organic spinach, applewood smoked bacon, wild mushrooms, red onion, aged sherry Dijon vinaigrette

Grilled bread salad, heirloom tomatoes, Tunisian green olives, Redwood Hill farms goat Feta, aged balsamic

Roasted Beets, Redwood Hill farms goat feta, arugula, citrus, citrus vinaigrette

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Entrees

Natural Filet Mignon, grilled, porcini-potato gratin, Syrah reduction
\$60 per person

Natural Rib Eye steak, grilled, olive oil smashed Yukon gold potatoes, blue cheese bordelaise
\$57 per person

Natural Beef Shortrib, red wine braised, root vegetables, horseradish mashed potatoes
\$51 per person

Organic free range chicken breast, pan seared and oven roasted, sweet potato gratin, coca-cola glaze
\$51 per person

Berkshire heritage pork chop, wild rice with pecans and apples, Calvados sauce
\$51 per person

Wild Salmon, pan seared and oven roasted, wild mushroom risotto, Pinot Noir buree rouge
\$57 per person

Wild Halibut, porcini crust, cioppolini onion risotto, salsa verde
\$62. per person

Chilean Seabass, sustainably farm raised, roasted, miso glaze, forbidden black rice, shitake broth
\$62 per person

Desserts

Mango panna cotta, mango coulis \$7 per person

Seasonal Cheesecake, fruit sauce and fresh berries \$6 per person

Chocolate Hazelnut Cake, Chocolate Sauce \$7 per person

Apple tart, caramel and vanilla bean sauce \$6 per person

Lemon Curd Tart, wild blueberry sauce \$6 per person

Fresh Fruit tart, basil-strawberry coulis \$6 per person

Chocolate Tower, bananas, chocolate mousse \$7 per person

Pineapple upside down cake, mango coulis \$7 per person

A customary 22% taxable service charge and sales tax will be added to prices.

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Dinner Buffets

We are committed to using local, seasonal and sustainable and most of the time organic food sources, if for some reason we cannot get the best in the market our chef will substitute for a higher quality alternative.

Buffet minimums, 30 people

Coit Tower

Dungeness Crab and Corn chowder
Local greens, verjus vinaigrette, garlicky croutons
Roasted beet salad, Point Reyes blue cheese, arugula, citrus
Waldorf salad, apples, walnuts, endive, creamy dressing
Roast Prime Rib of beef, salt crust, horseradish cream, au jus (carved)
Wild Salmon, littleneck clams, chorizo, Chardonnay broth
Organic free range chicken "coq au vin" redwine braised, mushrooms, bacon, pearl onions
Seasonal vegetables
Wild mushroom risotto, Parmesan, truffle salt
Roasted herbed fingerling potatoes
Assorted French Pastries and Cakes
\$75 per person

Russian Hill

Lobster bisque, Bellwether Farms crème fraiche
Organic spinach salad, applewood smoked bacon, shaved onions, mushrooms, Dijon vinaigrette
Grilled bread salad, vine ripened tomatoes, Tunisian green olives, Redwood Hill farms goat Feta, aged balsamic
Grilled prawn salad, living watercress, white truffle honey vinaigrette
Natural Filet Mignon, grilled, roasted wild mushrooms, Cabernet sauce
Wild Salmon, Dungeness crab stuffing, lemon buerre blanc
Berkshire Pork Loin, apple confit, apple jus
Seasonal vegetables
Rock Shrimp risotto, roasted peppers
Olive oil smashed potatoes
Assorted French Pastries and Cakes
\$85 per person

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Reception

Hors d' oeuvres

A minimum of 50 pieces per item

Cold

- Apple salad and Brie vol au vent \$5
- Goat cheese and sundried tomato crostini \$5
- Pear and Gorgonzola crostini \$5
- Deviled Eggs with black caviar \$5
- Duck Pate with pistachio crostini \$5.50
- Grilled asparagus wrapped with Serrano ham \$5.50
- Lobster on pumpernickel, tarragon aioli \$6.
- Peppered Beef tenderloin on potato pancake \$5.50
- Seared Ahi Tuna crostini, wasabi aioli \$5.50
- Seared Ahi Tuna on Daikon with seaweed \$ 5.50
- Pistachio crusted lamb loin crostini \$5.50
- Prosciutto wrapped melon \$5
- Smoked Salmon on potato round, crème fraiche and caviar \$6
- New potato with crème fraiche and caviar \$5
- Vietnamese prawn spring roll \$5.50
- Oysters on the ½ shell \$5.
- Chilled poached prawns, cocktail sauce \$6
- Sushi maki, Sushi Nigiri, Futomaki \$6.

Hot

- Kobe Beef sliders, Bravo Farms cheddar \$6
- Berkshire pulled BBQ pork sliders, spicy slaw \$6
- Dungeness crabcakes, aioli \$6
- Assorted Dim Sum (hargow, siu mai, potsticker, eggrolls) \$5
- Peking Duck spring roll \$5.50
- Kahlua Pork spring roll \$5
- Firecracker Won Ton \$5.50
- Mini beef or chicken wellington \$5
- Pigs in a blanket \$5
- Beef or Chicken Satay, peanut sauce \$5
- Coconut Prawns \$6
- Sesame chicken \$5
- Spanikopita \$5
- Blue cheese and caramelized onion in puff pastry \$5

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Platters and Such

(minimum of 25 guests)

Local Artisan Charcuterie

Local hand crafted Framani salumi including chorizo, mortadella, heirloom pork pate and sopressata, mustard, cornichons, marinated olives and artisan breads

\$12 per person

(This selection can be paired with local wines have an interactive wine pairing and educational format, please ask about this fun afternoon icebreaker for charges and wine selections)

Local Artisan cheeses

Redwood Hill, Cypress grove and Cowgirl creamery, a selection of goats, sheep and cows milk cheeses, Marshall farms organic honeycomb, quince jam and artisan breads

\$12 per person

(This selection can be paired with local wines have an interactive wine pairing and educational format, please ask about this fun afternoon icebreaker for charges and wine selections)

Seafood Bar

Poached Prawns, Alaskan King Crab, Local Oysters on the ½ shell, mignonette, cocktail sauce, Tabasco and Lemon

\$16 per person

(Ask us about having the Hog Island Oyster Company come out and do an interactive oyster presentation and live shucking)

Seasonal Vegetables

Grilled, Marinated and Raw vegetables, Hummus, Babaghanoush, Pita Chips and Baguette

\$6 per person

Seasonal Fresh Fruit

White truffle honey, mint yogurt

\$6 per person

Carving Stations

All are served with petite artisan rolls and traditional condiments

Carving Attendant Fee of \$150.00 applies per station

Natural Tenderloin of Beef, herb crusted and roasted, sauce bordelaise \$400
(Serves 25pp.)

Natural Striploin of Beef, salt crust, porcini mushroom sauce \$450 (Serves 50pp.)

Smoked Ham, sugar crusted and honey glazed \$375 (Serves 50pp.)

Roast Breast of Turkey, cranberry-orange relish \$375 (Serves 50pp.)

Roast Leg of Sonoma Lamb, fresh mint salsa, rosemary jus \$425 (Serves 50pp.)

Peking Duck, steamed bao (buns), hoisin sauce, scallion \$400. (Serves 25pp.)

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WINE & SPIRITS

HOUSE BRANDS

Jim Beam Bourbon
Johnnie Walker Red Scotch
Skky Vodka
Bacardi Silver Rum
Beefeaters Gin
Souza Gold Tequila
Seagram's 7 Crown Whiskey
Hennessy V.S.

Hosted: \$8.00 per drink
No-Host: \$8.50 per drink

PREMIUM BRANDS

Wild Turkey 101 Bourbon
Chivas Regal Scotch
Absolut Vodka
Meyer's Dark Rum
Bombay Sapphire Gin
Cuervo Gold 1800 Tequila
Royal Crown Canadian Whiskey
Courvoisier V.S.O.P.

Hosted: \$10.00 per drink
No-Host: \$10.50 per drink

ALL BARS INCLUDE:

	<u>Hosted</u>	<u>No-Host</u>
California Champenois	\$7.50/glass	\$8.00/glass
Premium California Chardonnay	\$6.00/glass	\$7.00/glass
Premium California Cabernet Sauvignon	\$6.00/glass	\$7.00/glass
Domestic Beer	\$5.00/glass	\$5.50/glass
Imported Beer to include:		
Heineken and Bass Premium Ales	\$5.50/glass	\$6.00/glass
Cordials	\$6.50/glass	\$7.00/glass
Soft Drinks, Juices, Mineral Water	\$3.50/each	\$4.00/each

HOSTED BAR PACKAGES

	<u>HOUSE BRANDS</u>	<u>PREMIUM BRANDS</u>
One Hour Service:	\$15.00 Per Person	\$17.00 Per Person
Per Additional Hour	\$8.00 Per Person	\$10.00 Per Person

We recommend one bartender per 100 guests. There is a bartender fee of \$150.00 per bartender for the first three hours. Additional hours will be charged \$50.00 per hour. Initial fee of \$150.00 is waived with bar revenue of \$500.00 per bar within the first three hours. Fees for additional hours cannot be waived.

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WINES & SPIRITS

~ Continued ~

We can provide additional selections of wines and liquors that do not appear on this list.
Please ask your Catering Sales Manager for assistance with any special request.
We do request a one case minimum consumption for special wine orders.

HOUSE RED WINES

Canyon Road 2006, Cabernet Sauvignon -----	\$26.00 per bottle
Canyon Road 2006, Merlot -----	\$26.00 per bottle

HOUSE WHITE WINES

Brancott "Marlborough" Sauvignon Blanc NZ-----	\$39.00 per bottle
Canyon Road 2006, Chardonnay-----	\$26.00 per bottle

HOUSE BLUSH

Beringer, White Zinfandel -----	\$24.00 per bottle
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CALIFORNIA RED WINES

Beaulieu Vineyard (BV), Cabernet Sauvignon -----	\$48.00 per bottle
Beringer "Founders", Cabernet Sauvignon-----	\$28.00 per bottle
Franciscan "Oakville", Merlot -----	\$39.00 per bottle
Mirrasou, Pinot Noir -----	\$39.00 per bottle
Ravenswood Vintners Blend, Zinfandel -----	\$39.00 per bottle

CALIFORNIA WHITE WINES

Kendal-Jackson "Grand Reserve", Chardonnay-----	\$43.00 per bottle
Sonoma- Cutrer "Russian River", Chardonnay -----	\$45.00 per bottle
St Supery "Napa Valley" Chardonnay-----	\$43.00 per bottle

ITALIAN RED WINE

Castiglioni Chianti Marchesi de Frescobaldi-----	\$39.00 per bottle
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ITALIAN WHITE WINE

Ecco Domani, Pinot Grigio-----	\$38.00 per bottle
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SPARKLING WINES

Lindauer Brut New Zealand-----	\$36.00 per bottle
Piper Sonoma "Methode Champenoise" Brut -----	\$59.00 per bottle

CHAMPAGNE

Moet & Chandon "White Star" Champagne-----	\$86.00 per bottle
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GENERAL EVENT INFORMATION

In order to present a successful and unique event, all reservations and agreements are made upon, and subject to, rules and regulations of the Hotel, and the following conditions:

Prices and Labor Fees:

Prices are current and subject to change. Please note that the prices quoted do not include the 22% service charge or the 8.50% California State Tax, both of which are applicable to all food, beverage and other miscellaneous charges. A daily labor charge of \$175.00 per meal service will apply for food functions of less than 25 people.

Confirmation of Attendance (Guarantee):

Confirmation on all meal functions as to the number of guests to be served is the sole responsibility of the client. The final number must be received no later than 11:00 AM, three (3) business days in advance. This number will be considered a "guarantee" and is NOT subject to reduction. You will be charged for the guarantee or the actual number of guests, whichever is larger. In the event that the final guaranteed attendance count is not received by the hotel, the estimated attendance count stated in the contract or actual number of guests, whichever is higher, will be utilized and billed as the guaranteed count. The Hotel will be prepared to serve 5% in excess of the guaranteed number of guests.

Food and Beverage:

The Hotel reserves the right to inspect and control all private parties, meetings, receptions, etc. held on the Hotel premises. All food and beverage must be purchased through the Hotel unless a corkage charge has been arranged through the Catering Department. All Federal, State and Local laws with regard to food and beverage purchases and consumption are strictly adhered to and enforced.

Menu Selection:

Menu selections are to be submitted at least two (2) weeks prior to event date. Thematic presentations are available upon request, which include recommended entertainment and decorations. All menu quotations are subject to change, with appropriate notification.

Split Entrees:

We request that all menu selections (starter, entrée, and dessert) be the same for all guests in attendance. We will be happy to offer split entrees for a minimum of 10 guests per entrée (limited to two entrees). A definite count of entrees is due 7 days prior to event. **The client must provide Entrée cards.** The higher priced entrée will be the price for both entrees. Vegetarian options are always available regardless of group size.

Tastings:

Menu tastings are provided complimentary for social functions (weddings, bar/bat mitzvahs, birthday, anniversary) of 75 guests or more with a signed contract. We offer tastings Monday through Friday, between 1:00pm and 3:00pm. Two weeks in advance scheduling is required. Limit 3 persons. Tasting is limited to lunch/dinner items only.

hotel 480

Scheduling:

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. The patron also agrees to reimburse the Hotel for any wage payments or other expenses incurred do to the Patron's failure to comply.

Audio/Visual Equipment

Audio/visual equipment and special lighting equipment are available upon advance request, charged at prevailing rates, through our in-house audio/visual supplier, American Audio Visual Center.

Preservation:

The Hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, tape, etc. The Hotel reserves the right to substitute alternate space within the Hotel if it deems necessary or if the attendance deviates substantially from the number originally contracted.

Damage and Loss:

The Hotel will NOT assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function. The hotel may request that the client arrange and pay for bonded security personnel when valuable exhibits, merchandise, etc., are displayed or held overnight in the hotel.

Removal of Food and Beverage:

The Hotel prohibits the removal of food from the hotel premises. Any exception will be made at the discretion of the Hotel Management; in such cases the Hotel waives any liability resulting from transport, refrigeration or preparation of product once it leaves the Hotel.

Room Set Up Changes or Additions:

Final room configurations and/or set-up should be determined at least 48 hours prior to the event date. Any same day changes or adds to an already set meeting room will be charged at a rate of \$100.00 per hour (1-hour minimum).

Package Handing:

Box Handling Fee is at \$3.00 per box; unusually large boxes will be priced accordingly. All parcels are to be addressed as follows:

Hotel 480
480 Sutter Street
San Francisco, CA 94108
ATTN: Banquets Department
Hold for: **(Group Contact Name, Group Name, Function Dates)**