

Hotel 480

San Francisco, California

We are pleased to present the following package suggestions. Hotel 480 Catering staff is available to discuss these ideas, and any that you may have in mind for that special event.

RUSSIAN WEDDING PACKAGE

Minimum of 80 guests

Price on each entree includes the following:

- Plated or Family Style Entree & Dessert
- Corkage for all bottles of liquor, wine and champagne
- Complimentary Ballroom and Dance floor Set-up
- Complimentary Cake Cutting
- Suite for the Bride & Groom on the night of the wedding

ENTREE SELECTIONS

Breast of Chicken Piccata, Lemon Caper Sauce
Poached Filet of Salmon, Champagne Sauce
Grilled Atlantic Swordfish, Brunoise of Vegetables
Chilean Sea Bass poached in Saffron Broth
New York Steak Served with Seasonal Vegetables
Roast Prime Rib of Beef, Au Jus, Creamy Horseradish
Sliced Sirloin of Beef, Mushroom Madeira Sauce
Grilled Filet of Beef, Truffled Red Wine Sauce
Roast Rack of Lamb, Lemon Thyme Sauce
Grilled Filet of Beef and Sautéed Prawns, Scampi Style
Cold Water Lobster Tail, Filet of Beef Bordelaise

Above Prices are per person and subject to 20% Taxable Service Charge and 8.5% Sales Tax.

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.

DESSERT

(Select one for all guests)

Fresh Fruit Tart - Sliced Fresh Fruits on a Buttery Flaky Crust, Place on a bed of Crème Anglaise

Venetian Strawberries - Marinated in Grand Marnier and Brown Sugar

Chocolate Viennese - Genoise filled with Mocha Cream Frosted Chocolate

Platter of Assorted Mini Desserts – One platter per table

Large Martini Glass – filled with Berries placed in center on each table served with mini pastries

OUTSIDE FOOD & BEVERAGE POLICY

Client can hire a licensed caterer to provide **additional** food (appetizers and cocktail food). The Caterer must provide the Hotel with proof of a \$2,000,000.00 liability insurance policy prior to the event with *Hotel 480* added as an additional insured. On the day of your event, the caterer must provide (1) person per (100) guests attending function to assist with preparation, heating, and transferring of food. Caterer must arrive at least 2 hours prior to start of any food service and remain through conclusion of food service. Hotel is not equipped to pack any leftover food from event; such arrangements are to be made strictly between you and the caterer. The caterer is to be solely responsible for packing and removing food from the hotel premises. As the Contract Signatory, you will be required to sign a Food Preparation Waiver, releasing the Hotel from liability. No food is to be brought into the hotel by any party other than your contracted caterer. The Hotel accepts no responsibility for arrangements made with your caterer, including quantity and quality of food, and is not equipped to prepare additional food should it be needed at the time of your event.

ADDITIONAL CHARGES:

- Service Fee applies to any outside food served in our function space regardless if hotel labor is required.
- Bartender Fee (for 3 hours) applies should you decide to have a champagne or beverage station.
- An overtime fee applies if your event goes beyond 1:00am, and up to 3:00am only. Any alcoholic beverage can be served only up to 1:00am.
- If you decide to hold your ceremony here, there would be an additional charge
- Chair Covers
- Chiavari Chairs