



Event and Catering Menus





The Art of Catering

Placing a dedicated focus on its global catering offerings, St. Regis Hotels & Resorts has elevated the private event experience, taking culinary excellence to new heights with The Art of Catering. Custom created by a team of leading St. Regis culinarians from around the globe, The Art of Catering brings refined dining with an artisanal approach to gatherings both large and small.

With the debut of the Astor Menu, traditional catering has evolved to a fine-dining experience, as guests work with the chef to create an entirely personalized menu without restriction. Launching globally at the end of this year, The Art of Catering and Astor Menu are distinctly St. Regis, exemplifying food artistry at its finest for a memorable culinary experience beyond expectation.



General Catering Information

MENUS

Though we have extensive menu options, the Chef welcomes the opportunity to customize any menu or prepare items to your personal taste.

SEATING

Typically we set our private event rooms with 66" round tables of eight or ten. It allows for a more comfortable seating arrangement for your guests

LINEN

The St. Regis San Francisco offers floor-length linens and skirting in Rivolta Carmignani as a standard. We are happy to assist in coordinating customized rental linens, should you prefer

DÉCOR

Our Catering staff can assist you in your planning with floral, specialty linens, entertainment and lighting needs.

SPECIAL OCCASION CAKES

Our Pastry Chef will be happy to design and prepare a special occasion cake. Cake pricing ranges between 15.00 to 25.00 per guest. Should you prefer to bring in your own special occasion or wedding cake, the cutting fee will be 12.00 per guest.

AUDIO-VISUAL AND LIGHTING

The St. Regis San Francisco has an exclusive on-site audio-visual company, Presentation Services. We offer state of the art equipment available on a rental basis as well as a business center with private work stations. Your Catering or Meeting & Event Manager can assist you with these audio-visual needs.

LABOR CHARGE

The hotel will add a 250.00 labor charge to à la carte or buffet events for fewer than 30 guests. This charge does not apply to coffee breaks, box lunches, or receptions. Additional servers may be ordered for an event at a charge of 375.00 per server. Chef and Carver charges are 300.00 for a one and a half hour period. Additional Chef hours at 100.00 per half hour.

PAYMENT AND GUARANTEED ATTENDANCE

Guaranteed attendance must be provided to the Catering department no later than 3 business days prior to your event/s. A non-refundable 50% deposit is required to confirm any event space. The estimated charges are due and the estimated final balance is due 14 days prior to your event, unless billing arrangements have been made.

PARKING

The hotel offers reduced pricing on valet parking (entrance on Minna off of Third) and also can recommend several self-park garages in close proximity.

SHIPPING PACKAGES

To assure efficient handling and storage of your very important event materials, we suggest that you notify your hotel Event Manager in advance should you have plans to ship packages to the hotel. Please indicate the method and quantity. Since storage space is limited, it is advised to have your packages shipped as close to the date of your event/s as possible. Shipments of up to ten boxes will be subject to handling fees of up to 5.00 per box; shipments of over ten boxes will be subject to handling fees of 10.00 per box as well as labor fees for oversized items.

St. Regis Rituals



Artist: Bil Donovan

The Bloody Mary

In 1934, Fernand Petiot, the bartender at The St. Regis New York's King Cole Bar, perfected the recipe for a vodka-and-tomato juice cocktail he dubbed the Bloody Mary. Deemed too racy a name for the hotel's clientele, it was rechristened the Red Snapper. While the latter moniker may not have stood the test of time, Fernand's spicy concoction certainly has. Today, the Bloody Mary remains the signature cocktail of the St. Regis brand, with each hotel crafting its own interpretation of the libation. We invite you to sample from our collection of Bloody Mary cocktails whenever you stay with us, or enjoy this privilege at home with the recipes you'll find below. Cheers!



Midnight Suppers

Caroline Astor, mother of the St. Regis founder and doyenne of Gilded Age high society, entertained in a style that was unprecedented both in its opulence and its exclusivity. Her celebrated galas were often followed by intimate midnight supper experiences, which only a select few were invited to attend. These more relaxed affairs, distinguished by the finest wine and cuisine, were coveted after-parties where guests could unwind from the formality of the preceding event. Traditionally commencing at midnight, they now conclude at this hour.



Sabering

The art of sabrage has an illustrious history that stretches back more than 200 years. The practice is most commonly associated with Napoleon Bonaparte, who famously opened champagne with his saber, savoring it in victory and defeat. Now carried out flawlessly at many St. Regis hotels and resorts around the world, the evening ritual continues in lieu of the more traditional uncorking.



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Breakfast Tables

Most food, from fruit to fish, has a season when it is abundant and at its best.

Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

All egg dishes may be substituted with egg whites, applicable to the entire group at an additional \$7.00 per person. Gluten free pastry options available upon request.



San Francisco Market Breakfast Table

Freshly squeezed orange,
grapefruit and cranberry juices
Seasonal miniature muffins and
pastries

Whole fresh fruit

Seasonal vegetable frittata

Chicken apple sausage,
Shelton turkey sausage,
Eden Natural Farms
Berkshire applewood
smoked bacon, pork
sausage, turkey bacon
(*selection of two*)
Organic fingerling potatoes,
hash browns, marble potatoes
with caramelized onions,
roasted sweet potatoes or
Yukon gold potatoes with pearl
onions and tarragon
(*selection of one*)

Freshly brewed Fonte Bin 125
coffee, decaffeinated coffee, and
“T” selection of teas

62.00 per person

American Breakfast Table

Freshly squeezed orange,
grapefruit and cranberry juices
New York style bagels served
with sweet French style butter,
fruit preserves, star thistle honey,
cream cheese

Miniature danishes, pastries and
low fat, fruit and bran muffins
California farmed seasonal fresh
fruit and berries

Scrambled organic Petaluma
farmed eggs, 10 year aged Hooks
cheddar cheese

Chicken apple sausage, Shelton
turkey sausage, Eden Natural
Farms Berkshire applewood
smoked bacon, pork sausage,
turkey bacon (*selection of two*)

Organic fingerling potatoes,
hash browns, marble potatoes
with caramelized onions, roasted
sweet potatoes or yukon gold
potatoes with pearl onions and
tarragon
(*selection of one*)

Freshly brewed Fonte Bin 125
coffee, decaffeinated coffee, and
“T” selection of teas

64.00 per person

Remede Breakfast Table

Freshly squeezed orange,
grapefruit and cranberry juices
Candied kumquat poppy seed,
maple candied bacon and
Tahitian vanilla bean scones

California farmed seasonal
fresh fruit and berries

Steel cut oatmeal, served with
brown sugar and raisins

Seasonal vegetable egg white
scramble

Grilled Shelton turkey sausage

Organic fingerling potatoes with
onions and smoked paprika

Freshly brewed Fonte Bin 125
coffee, decaffeinated coffee, and
“T” selection of teas

60.00 per person

Chinese Breakfast Table

Freshly squeezed orange,
grapefruit and cranberry juices
and lemon black iced tea

Assorted Dim Sum, to
include shrimp, seafood, pork
and vegetarian

Congee, served with chicken,
green onions, cilantro,
crispy shallots and
crushed peanuts

California farmed seasonal
fresh fruit and berries

Miniature baked pork buns

Egg tarts

Freshly brewed Fonte Bin 125
coffee, decaffeinated coffee, and
“T” selection of teas

64.00 per person



Ultra Luxe Hot Table

Freshly squeezed orange, grapefruit and cranberry juices and St. Regis signature virgin bloody mary

California farmed seasonal fresh fruit and berries

Assorted boxed cereals, whole, 2%, skim or soy milk

Individual organic fruit flavored parfaits, homemade granola with goji berries

Chocolate and vanilla marble cake, miniature chocolate and butter croissants

New York style bagels served with sweet French style butter, fruit preserves, star thistle honey, cream cheese

Breakfast paninis, farm fresh eggs, Vande Rose cured ham, arugula, provolone cheese

Organic fingerling potatoes, hash browns, marble potatoes with caramelized onions, roasted sweet potatoes or Yukon gold potatoes with pearl onions and tarragon
(selection of one)

Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

64.00 per person

St. Regis Continental

Freshly squeezed orange, grapefruit and cranberry juices

California farmed seasonal fresh fruit and berries

Freshly baked croissants, assorted miniature danishes, pastries, and muffins, sweet French style butter, fruit preserves, star thistle honey

Individual organic yogurt

Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

48.00 per person

Boxed Breakfast

Served in bag made with 100% recycled materials

Fresh whole fruit

Freshly baked assorted pastries, fruit preserves

Individual organic yogurt

Hard-boiled egg

Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

50.00 per person



À La Carte Breakfast

*All egg dishes may be substituted with egg whites, applicable to the entire group at an additional \$7.00 per person.
Gluten free pastry options available upon request.*

St. Regis

Freshly squeezed orange or grapefruit juice
Seasonal sliced fruit and berries
Eggs benedict on toasted English muffin, Meyer lemon hollandaise, *Choice of* Vande Rose cured ham, Gerard Dominique smoked salmon, or Florentine
Frisée, cured tomatoes, lemon vinaigrette
Assorted miniature danishes, pastries and muffins with sweet French style butter and fruit preserves
Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

60.00 per person

North American

Freshly squeezed orange or grapefruit juice
Seasonal sliced fruit and berries
Scrambled organic Petaluma farmed eggs
Choice of chicken apple sausage or Eden Natural Berkshire applewood smoked crispy bacon
Choice of organic fingerling potatoes or hash browns
Miniature danishes and muffins, sweet French style butter and fruit preserves
Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

56.00 per person

Fresh Start

Freshly squeezed orange, carrot ginger or cucumber juice
Seasonal fruit muffins, apple butter
Non-fat yogurt granola parfait, fresh berries
Egg white ciabatta panini, roasted peppers, avocado, provolone cheese
Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

56.00 per person

Local Market

Freshly squeezed orange, carrot ginger or cucumber juice
Housemade banana bread
Seasonal sliced fruit and berries
Seasonal vegetable frittata, Humboldt Fog goat cheese
Frisée, cured tomatoes, lemon vinaigrette
Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

56.00 per person



Breakfast Table Stations

Prepared to order by St. Regis Chef. One chef is required per 50 guests at \$300.00 each for one and a half hours. Additional time at \$100.00 per half hour.

Eggs Benedict

(Parties under 30 guests)

Slow poached eggs, Meyer lemon hollandaise and Chef's seasonal hollandaise

Choice of Vande Rose cured ham, Gerard Dominique smoked salmon or Florentine
(selection of two)

26.00 per person

Omelet and Eggs - Your Way

Served with Cow Girl Creamery cheeses, Fra'Mani cured meats, smoked salmon, Ferry Building seasonal market vegetables

24.00 per person

Steel Cut Oatmeal Bar

Served with brown sugar, raisins, chopped walnuts, fresh seasonal assorted berries, dried fruit to include currants, cranberries, apricots and figs, cinnamon, organic butter, whole milk, skim milk, soy milk, and almond milk

18.00 per person

Pancake Station

Silver dollar pancakes made to order

Toppings to include: blueberries, chocolate chips, bananas, flax seed, crushed walnuts, macadamia nuts, chocolate sauce, apple compote, caramel sauce, seasonal marmalade, maple syrup, organic butter, chantilly cream

22.00 per person

Yogurt Bar

Assorted seasonal house blended Greek Yogurt to include plain, acai, dark chocolate and melon

Served with housemade granola, St. Regis rooftop honey, assorted berries, toasted coconut, crushed walnuts

18.00 per person



Breakfast Table Enhancements

These items are designed to enhance your existing breakfast menu. Minimum order for freshly baked goods is one dozen.

COLD

Fresh fruit danish,
freshly baked miniature
chocolate or butter croissants
74.00 per dozen

Candied kumquat and poppy
seed, maple candied bacon or
Tahitian vanilla bean scones
(select two)
74.00 per dozen

Chocolate and vanilla marble,
candied fruits, or banana
coffee cakes
74.00 per dozen

New York style bagels,
cream cheese, toaster
74.00 per dozen

Warm cinnamon brioche
twists or pecan sticky buns
74.00 per dozen

Fruit, bran and low fat
muffins
74.00 per dozen

Organic granola,
Himalayan goji berries
12.00 per person

Individual organic yogurts
8.00 per item

Boxed cereals with whole,
2%, skim and soy milk
7.00 per item

Hard boiled eggs, traditional
accompaniments
7.00 per item

California seasonal organic
whole fresh fruit
6.00 per item

Organic seasonal fruit
smoothies
9.00 per item

HOT

Quiche with honey cured
Duroc Farm ham and
Humboldt Fog goat cheese
12.00 per item

Quiche with sautéed spinach,
basil and Humboldt Fog
goat cheese
12.00 per item

Traditional eggs benedict,
Vande Rose cured ham,
Meyer lemon hollandaise
16.00 per item

Miniature breakfast wrap,
scrambled egg, pork sausage,
spinach, cheddar cheese
8.00 per item

Miniature breakfast wrap,
egg white, spinach, roasted
peppers, cheddar cheese
10.00 per item

Egg and turkey panini, sliced
Swiss cheese, tomato, ciabatta
10.00 per item

Heirloom pepper hash
browns, thyme
7.00 per guest

Fra'Mani pork breakfast
sausage, chicken apple
sausage or Eden Natural
Berkshire applewood
smoked bacon
(select one)
8.00 per guest



Lunch

BREAKFAST

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LUNCH

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Luncheon Collection

Most food, from fruit to fish, has a season when it is abundant and at its best.

Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

**All à la carte luncheons are served with three styles of freshly baked artisan rolls, sweet French style butter and freshly brewed Fonte Bin 125 coffees and collection of "T"*



SOUPS

Lobster and shellfish bisque infused with lemongrass, vegetable julienne, whipped cream and chipotle oil

Local chanterelle and porcini cream with roasted shallot puree and fresh majoram

Organic carrot soup
"Façon Vichy," barley and Italian parsley

Fresh English pea velouté, Dungeness crab and crème fraîche agnolottis

Green asparagus velouté, white asparagus fricassee, chervil and tarragon coulis

White Corn Chowder, black truffle quenelle

SALADS

Local Dungeness crab and mango salad, citrus marmalade and baby frisée

Zuckerman Farms jumbo green asparagus marinated with citrus, frisée and micro green salad, Maltase sauce

Frisée and mâche salad, fennel bavarois, Point Reyes blue cheese, toasted hazelnut, anise vinaigrette

Pickled Spring vegetable salad, mixed baby greens, rooftop honey basil vinaigrette

Wild arugula and Humboldt Fog goat cheese with roasted strawberry and Villa Monodori Aceto di Balsamico

Laura Chenel fresh goat cheese salad, organic raspberries, local mixed greens, raspberry vinaigrette

ENHANCEMENTS

Half lobster with sautéed spinach and seasonal wild mushroom, "Façon Thermidor" with Béarnaise sauce

18.00 per person

Housemade Fresh English Pea Raviolo, parmesan foam
16.00 per person

Smoked Hamachi, squid ink cone, avocado mousse, purple shiso
10.00 per person

Crepe purse of spring vegetables, frisée, tomato basil coulis

16.00 per person



MAIN COURSE

Grass fed beef tenderloin, braised heirloom carrots, porcini and kale ravioli, Bordelaise sauce

86.00 per person

Seared Creekstone beef sirloin, shallot compote, spring vegetable and Alsatian potato quenelle

86.00 per person

Braised Asian style beef short ribs, fried ginger and spring garlic, taro root, natural jus

85.00 per person

Free range organic chicken breast, cream of spinach and basil, crunchy potato galette, chicken jus

85.00 per person

Roasted grouper filet with lemongrass crust, warm citrus salad with fennel, orange and basil emulsion

85.00 per person

Steamed Alaskan halibut, sweet potato mousseline, shaved baby carrots, citrus hollandaise

86.00 per person

Pan seared grouper, saffron risotto cake, red piquillo peppers, uni emulsion

85.00 per person

Local black cod with grilled hearts of palm, Asian pear and celery salad, sweet chili and young ginger condiment, side of basmati rice

86.00 per person

Roasted king salmon, brussels sprouts, shaved fennel, celery and green apple puree

85.00 per person

Grilled Ora king salmon, heirloom carrots, pearl cous cous, orange espuma

86.00 per person

VEGETARIAN

Toasted farro, grilled root vegetables, sultanas, red piquillo peppers, aged balsamic

Carnaroli Risotto, Green Asparagus and Forest Mushroom, Mascarpone

Grilled vegetable napoleon, spinach puree, white balsamic drizzle

DESSERTS

Creamy vanilla cheesecake, caramelized pineapple-passion jus, candied lime zest, coconut sorbet

Organic Lemon Macaron, Honey-Pear Mousse, Charred Tahitian Vanilla Sorbet

White chocolate and passion fruit custard with cocoa streusel and ginger ice cream

Organic apricot upside down cake, lavender rose meringue, bitter almond ice cream

Flourless chocolate cake, strawberries, mocha ice cream, Tahitian vanilla sauce

Huckleberry blanc manger with frosted oranges and violet meringue

Lychee-Yuzu charlotte infused with rose water, bing cherry sorbet



Working Luncheon

Ultra Luxe Chef's Table 86.00 per person
(One Chef required per 50 guests)

SANDWICHES

"Create your own sandwich"
Choice of assorted breads, local
artisanal meats, seafood, cheeses,
and condiments

Housemade Kettle potato chips,
assorted aioli

SALADS

(select two)

Fingerling potato and whole
grain mustard

Mediterranean pasta salad

Vegetarian Nicoise style salad

Seasonal vegetable salad with quinoa

Seasonal fresh fruit salad

DESSERTS

Selection of housemade cookies to
include chocolate chip pecan, oatmeal
raisin, double chocolate chip, and
peanut butter

BEVERAGES

Freshly brewed Fonte Bin 125
coffee, decaffeinated coffee,
collection of "T" teas



Working Luncheon One 79.00 per person

SANDWICHES

Deli platter to include:
Vande Rose cured ham,
grilled free range chicken breast,
Boccalone salumi, hickory smoked
turkey breast and roasted beef
sirloin

Sliced domestic and imported
cheeses: aged swiss cheese, Hooks
cheddar cheese, pepato, and jack
cheese

Sliced roma tomatoes, Boston
lettuce, English cucumber, purple
onion, dill pickle, and grilled
vegetables

SALADS

Chef's selection of
two seasonal salads

DESSERTS

Assorted desserts to
include: pear financier,
pistachio madeleines, and
French macaroons

BEVERAGES

Freshly brewed Fonte Bin 125
coffee, decaffeinated coffee,
collection of "T" teas



Working Luncheon Two 80.00 per person

SANDWICHES

(Selection of three)

Buffalo mozzarella, sun dried tomato, pesto, wild arugula, served on an herb slab

Vegetarian wrap, artichoke and bell pepper spread, mâche salad, shredded fennel, tarragon, cranberry, apple, walnut, in a tortilla wrap

Smoked salmon, shredded cucumber and carrot, avocado, coriander, in a tortilla wrap

Chicken Bahn Mi, slow cooked sous vide sliced chicken, pickled carrot and cucumber, cilantro, sriracha citrus emulsion, served on pain de mie

Sliced New York Sirloin, dijon honey mustard, arugula, deep fried onions rings, Swiss cheese, served on a rustic whole wheat roll

Sliced smoked turkey, frisée salad, celery leaves, tomato, Swiss cheese, Peppadew aioli, served on a soft sour roll

Duroc pork honey cured ham, honey mustard, Swiss cheese, lettuce, tomato on ciabatta roll

SOUP

Market seasonal soup of the moment

SALADS

Fingerling potato salad, green and black olive, Italian parsley, lemon dressing

Marinated kale salad, toasted pumpkin and sesame seeds, green apple, pickled red onions, lemon vinaigrette

DESSERTS

Seasonal selection of house made tartlets with locally farmed ingredients

BEVERAGES

Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, collection of "T" teas



Customized Combinations

**All lunch table collections are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and collection of “T” Tea (with the exception of the ‘South of Market Box Luncheon’)*

Singapore / Beijing

Chicken noodle soup with seasonal vegetables

Shrimp and pork dumpling (based on 2 per guest)

Mango salad with cherry tomato, long beans, and tamarind

Vegetable spring roll with sriracha citrus emulsion

Grilled Snapper, lemongrass, ginger, kaffir lime leaves, soy sauce

Spicy egg noodle with vegetables

Green curry vegetables

Steamed jasmine rice

Hanger steak, soy garlic toasted sesame and coriander

Chocolate and Vietnamese coffee tart, coconut tapioca caramelized pineapple and pink peppercorn caramel, fresh fruit salad infused with lemongrass and ginger

86.00 per person

Mexico City / Punta Mita

Corn tortilla soup, sweet California peppers

Three bean salad, organic mixed greens, charred jalapeno and cilantro dressing

“Tikin Xic” Mayan-style grilled fish

Roasted pork loin, grilled chorizo and sweet corn succotash

Grilled hanger steak chimichurri, fried yucca, shallots

Mexican rice with red bell pepper, fresh green peas

Fingerling potatoes, grilled Anaheim and poblano peppers

Mexican chocolate flan with piloncillo, tres leche cake, polvorones de canela, Mexican wedding cookies

86.00 per person



Mallorca / Roma

Roasted bell pepper and tomato soup, Spanish paprika, fresh basil and garlic toast

Insalata al Abruzzese, preserved tuna, cucumber, artichoke, green bean and bell pepper salad, lemon and thyme dressing

Italian penne pasta salad with black olives, baby squid, Laughing Bird shrimps and aged balsamic dressing

Spinach and ricotta ravioli, fresh tomato sauce, basil, mozzarella

Saltimbocca alla Romano: veal medallion, sage, Parma ham

Stockfish,” potato and tomato stew with fresh cod fish

Creamy polenta, rosemary, talegio cheese

Paella with Bomba Callaspara rice, chorizo, chicken breast

Catalan style custard with churros, tiramisu, “Strawberry Tortillas” - saffron brioche pudding with caramelized strawberries, Amaretti, Italian macaroon syrup

86.00 per person

South of Market Box Luncheon

Choice of Vande Rose cured ham, grilled free range chicken breast, hickory smoked turkey breast, roast beef sirloin, or vegetarian (*selection of three*)

Assorted hard cheeses to include: aged Swiss cheese, Hooks cheddar cheese, Tillamook cheeses

Seasonal whole fresh fruit

Sliced tomatoes, lettuce, dill pickles, assorted condiments

Kettle potato chips, garlic aioli dip

Selection of house-made cookies to include chocolate chip and macadamia nut

Soft drinks, Acqua Panna still or San Pellegrino sparkling mineral waters (based on one per guest)

68.00 per person



Local Farmer's Market "A Taste of Spring"

Fresh English pea soup,
sautéed brioche croutons,
applewood smoked bacon

Green and white asparagus
salad, Easter egg radish,
chervil, red and green oak leaf
lettuce, mustard dressing

Salad Mariette with organic
heirloom carrots, Naval
orange, celery, baby mâche
and caraway seed dressing

Spring vegetable fricassee with
chervil and thyme

Baby spinach and potato
purée lightly flavored with
nutmeg

Seared organic chicken
breast, Dijon mustard,
roasted spring onion and
natural jus with morels

Local market fish "a la
plancha," young garlic
"Meuniere"

Lady fingers, raspberry and
white chocolate Chantilly,
red berries gazpacho and
orange blossom madelines,
and Sicilian pistachios and
graham cracker cheesecake
with strawberry mint coulis

86.00 per person

Local Farmer's Market "A Taste of the Ferry Building"

Coke Farms roasted
artichoke soup with
sunflower seed relish

Field Fresh Farms arugula
with compressed melon
and San Daniele
prosciutto

Champagne marinated
kale, heirloom apples,
roasted cashew, red
currants

Grilled artich char with fried
capers and olive relish


Roasted Petaluma chicken
breast, porcini jus

Bean fricassee with
shallot and parsley

Roasted fingerling potato,
rosemary, sea salt

Charred vanilla "pot de
creme", caramel mousse
and mini chouquette, local
huckleberry lemon
meringue tart and candied
orange peel, spicy roasted
apple with Tahitian
chantilly

86.00 per person



Breaks

BREAKFAST

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Refreshment Break Collection

These items are designed to enhance your existing menus. Minimum order for freshly baked goods is one dozen.

MORNING		AFTERNOON			AFTERNOON TEA	
Candied kumquat and poppy seed, maple candied bacon or Tahitian vanilla scones <i>74.00 per dozen</i>	All natural granola bars <i>6.00 per item</i>	Double chocolate brownies <i>78.00 per dozen</i>	Sliced seasonal fresh fruit <i>15.00 per person</i>	Low carb Power Bars <i>6.00 per item</i>	Gerard and Dominique smoked salmon sandwich with daikon sprouts and California caviar	Afternoon tea pastries to include:
Chocolate and vanilla marble, candied fruits or banana coffee cake <i>74.00 per dozen</i>	Sliced seasonal fresh fruit <i>15.00 per person</i>	St. Regis signature toasted coconut chocolate bars <i>78.00 per dozen</i>	Organic seasonal fresh fruit smoothies <i>9.00 per item</i>	Whole seasonal fresh fruit <i>6.00 per item</i>	Vande Rose Farm artisan ham sandwich	Iced chocolate cookies
New York style bagels, cream cheese, toaster <i>74.00 per dozen</i>	Organic seasonal fruit smoothies <i>9.00 per item</i>	Assorted homemade cookies: chocolate chip, oatmeal-dried cranberry and macadamia nut <i>78.00 per dozen</i>	Homemade garlic kettle chips and aioli dip <i>8.00 per person</i>	Individual bags of potato chips, pretzels, crispy apple and banana chips <i>5.00 per item</i>	Cucumber sandwich	Key lime tartlets
Miniature flakey chocolate or butter croissants <i>74.00 per dozen</i>	Individual organic yogurts <i>8.00 per item</i>	In house smoked mixed nuts <i>36.00 per pound</i>	Häagen-Dazs ice cream or frozen yogurt bars <i>7.00 per item</i>		Cow Girl Creamery mature cheddar cheese cheese sandwich	Mini chocolate scones
Warm cinnamon brioche twists or pecan sticky buns <i>74.00 per dozen</i>	Low carb Power Bars <i>6.00 per item</i>	All natural granola bars <i>72.00 per dozen</i>	Power Bars <i>6.00 per item</i>		Freshly baked raisin and apple scones with Devonshire cream and organic house-made strawberry preserves	Brown sugar cookies
	Power Bars <i>6.00 per item</i>					Tahitian vanilla éclairs
	Whole seasonal fresh fruit <i>6.00 per item</i>					Sable Breton and lemon curd
						“T” selection of natural and herbal teas <i>58.00 per prson</i>



Dinner

BREAKFAST

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Dinner Collection

Most food, from fruit to fish, has a season when it is abundant and at its best.

Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

**All à la carte dinners are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and “T” selection of teas.*



SOUPS

Lobster and shellfish bisque infused with lemongrass, vegetable julienne, whipped cream and chipotle oil

Local chanterelle and porcini cream with roasted shallot puree and fresh majoram

Organic carrot soup “Façon Vichy,” barley and Italian parsley

Fresh English pea velouté, Dungeness crab and crème fraîche agnolottis

Green asparagus velouté, white asparagus fricassee, chervil and tarragon coulis

White Corn Chowder, black truffle quenelle

SALADS

Local Dungeness crab and mango salad, citrus marmalade and baby frisée

Zuckerman Farms jumbo green asparagus marinated with citrus, frisée and micro green salad, Maltase sauce majoram

Frisée and mâche salad, fennel bavarois, Point Reyes blue cheese, toasted hazelnut, anise vinaigrette

Pickled Spring vegetable salad, mixed baby greens, rooftop honey basil vinaigrette

Wild arugula and Humboldt Fog goat cheese with roasted strawberry and Villa Monodori Aceto di Balsamico

Laura Chenel fresh goat cheese salad, organic raspberries, local mixed greens, raspberry vinaigrette

STARTERS

Half lobster with sautéed spinach and seasonal wild mushroom, “Façon Thermidor” with Béarnaise sauce
18.00 per person

Housemade Fresh English Pea Raviolo, parmesan foam
16.00 per person

Smoked Hamachi, squid ink cone, avocado mousse, purple shiso
10.00 per person

CHEESES

Savory pear tart with Fourme d’Ambert blue cheese, mâche salad and candied walnut

INTERMEZZO

Strawberry Rhubarb

Green Apple

Chef’s seasonal intermezzo

12.00 per person



MAIN COURSE

Grass fed beef tenderloin, braised heirloom carrots, porcini and kale ravioli, Bordelaise sauce

136.00 per guest

Seared Creekstone beef sirloin, shallot compote, spring vegetable and Alsatian potato quenelle

136.00 per guest

Braised Asian style beef short ribs, fried ginger and spring garlic, daikon radish, natural jus

135.00 per guest

Free range organic chicken breast, cream of spinach and basil, crunchy potato galette, chicken jus

134.00 per guest

Roasted grouper filet with lemongrass crust, warm citrus salad, artichokes, fennel, orange and basil emulsion

135.00 per guest

Steamed Alaskan halibut, sweet potato mousseline, shaved baby carrots, citrus hollandaise

135.00 per guest

Local black cod with grilled hearts of palm, Asian pear and celery salad, sweet chili and young ginger condiment, side of basmati rice

136.00 per guest

Liberty Farms duck breast crusted with dragee nougatine, ginger rhubarb marmalade, baby turnip

135.00 per guest

Sake marinated Cod, bloomsdale spinach, heirloom carrots, shiitake mushrooms, edamame mirin sauce

136.00 per guest

VEGETARIAN

Toasted farro, grilled root vegetables, sultanas, red piquillo peppers, aged balsamic

Carnaroli Risotto, Green Asparagus and Forest Mushroom, Mascarpone

Yukon gold potato gnocchi with green garlic, fava beans, and asparagus

Grilled vegetable naoleon, spinach puree, white balsamic drizzle

DESSERTS

Creamy vanilla cheesecake, caramelized pineapple-passion jus, candied lime zest, coconut sorbet

Organic Lemon Macaron, Honey-Pear Mousse, Charred Tahitian Vanilla Sorbet

White chocolate and passion fruit custard with cocoa streusel and ginger ice cream

Organic apricot upside down cake, lavender rose meringue, bitter almond ice cream

Flourless chocolate cake, strawberries, mocha ice cream, Tahitian vanilla sauce

Huckleberry blanc manger with frosted oranges and violet meringue

Lychee-Yuzu charlotte infused with rose water, bing cherry sorbet

SWEETS TO SHARE

Chef's selection of seasonal pate de fruit and housemade truffles

4.00 per piece



Dinner Tables

**All dinner table selections are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and "T" selection of tea*

Singapore / Beijing

Chicken noodle soup with seasonal vegetables

Shrimp and pork dumpling (based on 2 per guest)

Mango salad with cherry tomato, long beans, and tamarind

Vegetable spring roll with sriracha citrus emulsion

Grilled Snapper, lemongrass, ginger, kaffir lime leaves, soy sauce

Spicy egg noodle with vegetables

Green curry vegetables

Steamed jasmine rice

Hanger steak, soy garlic toasted sesame and coriander

Chocolate and Vietnamese coffee tart, coconut tapioca caramelized pineapple and pink peppercorn caramel, fresh fruit salad infused with lemongrass and ginger

136.00 per person

Mexico City / Punta Mita

Corn tortilla soup, sweet California peppers

Three bean salad, organic mixed greens, charred jalapeno and cilantro dressing

"Tikin Xic" Mayan-style grilled fish

Roasted pork loin, grilled chorizo and sweet corn succotash

Grilled hanger steak chimichurri, fried yucca, shallots

Mexican rice with red bell pepper, fresh green peas

Fingerling potatoes, grilled Anaheim and poblano peppers

Mexican chocolate flan with piloncillo, tres leche cake, polvorones de canela, Mexican wedding cookies

136.00 per person



Mallorca / Roma

Roasted bell pepper and tomato soup, Spanish paprika, fresh basil and garlic toast

Insalata al Abruzzese, preserved tuna, cucumber, artichoke, green bean and bell pepper salad, lemon and thyme dressing

Italian penne pasta salad with black olives, baby squid, Laughing Bird shrimps and aged balsamic dressing

Spinach and ricotta ravioli, fresh tomato sauce, basil, mozzarella

Saltimbocca alla Romano: veal medallion, sage, Parma ham

Stockfish," potato and tomato stew with fresh cod fish

Creamy polenta, rosemary, talegio cheese

Paella with Bomba Callaspara rice, chorizo, chicken breast

Catalan style custard with churros, tiramisu, "Strawberry Tortillas"- saffron brioche pudding with caramelized strawberries, Amaretti, Italian macaroon syrup

136.00 per person

Local Farmer's Market "A Taste of Spring"

Fresh English pea soup, sautéed brioche croutons, applewood smoked bacon

Green and white asparagus salad, Easter egg radish, chervil, red and green oak leaf lettuce, mustard dressing

Salad Mariette with organic heirloom carrots, Naval orange, celery, baby mâche and caraway seed dressing

Spring vegetable fricassee with chervil and thyme

Baby spinach and potato purée lightly flavored with nutmeg

Seared organic chicken breast, Dijon mustard, roasted spring onion and natural jus with morels

Local market fish "a la plancha," young garlic "Meuniere"

Lady fingers, raspberry and white chocolate Chantilly, red berries gazpacho and orange blossom madelines, and Sicilian pistachios and graham cracker cheesecake with strawberry mint coulis

136.00 per person

Local Farmer's Market "A Taste of the Ferry Building"

French Onion soup, Acme bread crostini with Cowgirl Creamery Cheese

Spinach salad with roasted kabocha squash, candied pecans, dijon mustard vinaigrette

Marinated kale salad, pine nuts, green apple, currants, purple onions, pear cider

Grilled king salmon, heirloom carrots

Roasted Petaluma chicken breast, cipollini, whole grain mustard jus

Broccoli di cicco, roasted garlic, chili flake

Roasted fingerling potato, rosemary, sea salt

Charred vanilla "pot de creme", caramel mousse and mini chouquette, local huckleberry lemon meringue tart and candied orange peel, spicy roasted apple with Tahitian chantilly

136.00 per person



Astor Menu

AMUSE BOUCHE

Oyster Beau Soleil, apple blossom sorbet, orange peel relish

FIRST COURSE

San Joaquin Greens and Lemon Verbena Apricot Salad, pickled watermelon radishes, toasted almonds, citrus aioli

Waterfront Dungeness Crab Cake, smoked bacon, corn, avocado, lemon thyme sauce

ENTRÉE

Roasted California Halibut, sweet peas, fennel, celeriac chips, lavender flower

Sonoma Valley Smoked Braised Short Rib of Beef, truffle potato gnocchi, forest mushrooms, star anise sauce

North Beach Barbecue Fine Ratatouille, hibiscus, heirloom carrots, squash blossom, basil oil

DESSERTS

Earl Grey Tea and Chocolate Mousse Cake biscuit joconde, milk chocolate feuillantine layer

Apple and Persimmon Trifle, rose-yogurt bavarian, lemon biscuit

Hibiscus Tea Poached Pear Tart, crunchy meringue

Orange Blossom Pain De Gene, kaffir lime-orange gelée, sage meringue

Hojicha Panna Cotta, consommé de shiso, candied star anise

175.00 per person

Each Astor Menu is customized by our Chef to create seasonal experiences for guests.



Reception

[BREAKFAST](#)

|

[LUNCH](#)

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[BREAKS](#)

|

[DINNER](#)

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[RECEPTION](#)

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[TERMS](#)

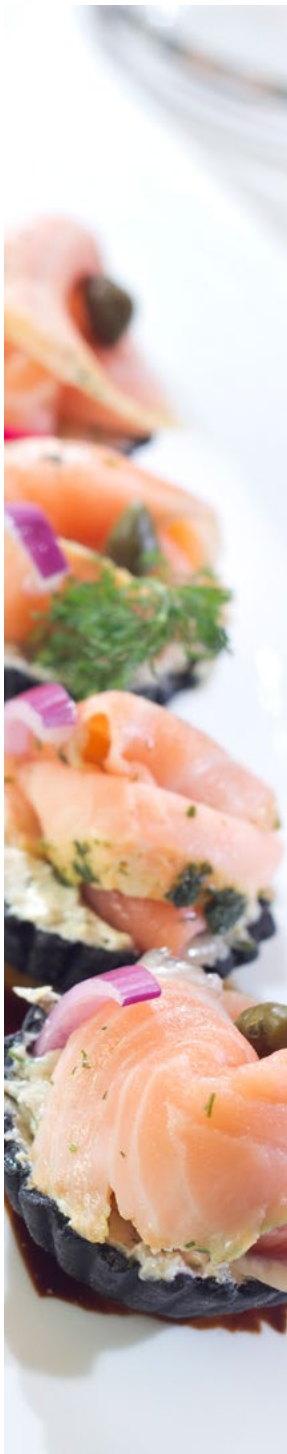


Canapé Collection

Most food, from fruit to fish, has a season when it is abundant and at its best.

Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

**Based on 24 pieces minimum per item*



COLD CANAPÉ

Summer roll with quinoa,
Napa cabbage, currants,
chili ginger emulsion

Favetta crostini with
Bellwether ricotta and
lemon zest

Grilled pear and gorgonzola,
on walnut bread, truffle oil

Ahi tuna poke, Okinawan
sweet potato chip and Ogo
seaweed

Diver scallop tacos with
mango and avocado, cilantro
salt

Eggplant caponata, Laura
Chenel goat cheese, pistachio
served in cornet

Wagyu beef sirloin tataki, daikon
sprouts, Asian pear julienne, yuzu

Yukon gold potato crisp,
smoked salmon tartare with dill
and sterling caviar

Thai snapper ceviche with
young ginger, radish, basil and
orange dressing

10.00 per item

HOT CANAPÉ

Black pepper honey and
shallot ginger glazed chicken
wings

American Kobe beef slider, aged
hooks cheddar, fried quail egg,
spicy Russian dressing

Bouchee with asparagus fricasse,
crispy prosciutto, creme fraiche

Yellow corn and truffle fritter,
Italian parsley dip

Chicken meatball, mozzarella,
smoked tomato aioli

Porcini mushroom
arancini with walnut oil

Crispy polenta fries, red pepper
coulis

Vegetable samosa,
cucumber raita

Steamed bun with Kurabota
pork belly, Asian slaw

Parmesan gruyere with
English pea, bechamel and
mint

10.00 per item

DISPLAYS

Chilled seafood display: Walker
Creek oysters, poached jumbo
shrimp, king crab leg,
cocktail sauce, red wine mignonette,
lemon and lime wedges
(4 pieces per guest)

42.00 per person

Chef selection of antipasto featuring
some of the best salumi and
traditional Italian starters,
served with foccacia, extra virgin
olive oil, and aged balsamic vinegar

32.00 per person

Finger sandwich display:
Manhattan club with dungeness
crab meat, club sandwich with
grilled chicken breast,
smoked salmon and egg salad
(3 pieces per guest)

28.00 per person

Build your own salad display:
(*Select 12 items*)
quinoa, couscous, brown rice,
organic kale

baby spinach, arugula, frisée,
local field greens chopped
romaine, grilled tofu, tuna poke
grilled diced chicken breast,
lentils, cannellini beans
pickled beets, heirloom cherry
tomatoes, cucumbers
julienned carrots, scallions, snap
peas, mushrooms
grilled roasted heirloom
cauliflower, chopped eggs bean
sprouts, black beans, sunflower
seeds, almonds walnuts,
peanuts, blue cheese, feta,
parmesan

Assorted dressings include
lemon tahini, roasted garlic
vinaigrette, balsamic vinaigrette,
Asian sesame

36.00 per person

ARTISAN CHEESE DISPLAY

Served with sliced baguette and
cranberry walnut bread,
homemade organic grain crackers,
quince paste, and Dalmatia orange
and fig spread

DISTINCTIVE

Selection of artisanal cheeses to
include: Willoughby, Txiki,
Truffle Tremor, Bayley Hazen Blue,
Harbison, Appalachian,
Essex Comte, Bijou, Bonne Bouche,
Inverness, Fourme d'Ambert,
St. Nectaire, Manchego Pasamontes
and Fiore Sardo
Served with Marshall's Farm Honey
comb, marcona almonds and sliced
La Saison date wheel

45.00 per person

ULTRA LUXE

Selection of local cheeses to include:
Mt. Tam, Red Hawk, Carmody,
Pepato, Humboldt Fog, Triple
Crème Brie, Nicasio Square,
Laura Chenel's Chevre and
Original Blue Wheel

34.00 per person

SUSHI & SASHIMI DISPLAY

Sushi, sashimi, and roll display
of seasonal fish selected from the
finest local and imported species
(4 pieces per guest)

DISTINCTIVE:

Sushi, sashimi and rolls featuring
toro, uni, bluefin tuna,
yellowfin tuna, salmon
and yellowtail

58.00 per person

ULTRA LUXE

Sushi, sashimi and rolls
featuring yellowfin tuna,
salmon and yellowtail

44.00 per person

LUXE

California style rolls featuring crab,
tuna and vegetarian rolls

36.00 per person



Reception Stations

Prepared to order by St. Regis Chef. Pricing is for a maximum of two hours. Additional hours prorated.

One Chef is required per 50 guests at 300 each for one and a half hours. Additional hours 100 per half hour.

Miniature "Cake" Station

Served with Sweet Potato Fries
assorted aioli to include garlic,
umami, chipotle, jalapeno

Dungeness Ginger Crab Cake

Dill Salmon Cake, green
onions, shallot confit

Summer Vegetable Farro Cake

36.00 per person

Gourmet Slider Station

(Select 3 items)

Seared tuna, wasabi aioli, Napa
cabbage slaw

American Kobe beef, gruyere,
caramelized onions

Miniature portobello, Swiss
cheese, garlic aioli

Barbecue pulled pork,
pineapple slaw

Served with classic fries
and truffle tator tots
Horseradish ketchup,
garlic aioli, whole grain
mustard

38.00 per person

Pasta and Gnocchi Station

(Select 3 items)

Strozzapreti pasta, shrimp,
green asparagus, cipollini
onions, heirloom tomatoes

Penne pasta, grilled chicken,
corn, mushrooms, scallions

Potato gnocchi, curried
cauliflower, squash, tarragon,
zucchini blossom

Orecchiette pasta, veal
bolognese, pecorino romano,
gremolata

Spätzle pasta, served with
spring vegetables

36.00 per person

Risotto on the Parmesan Wheel Station

(Select 1 item)

Aquarello risotto, butternut
squash, parmesan foam

Arborio risotto, english peas,
spinach, crème fraiche

Carnaroli risotto, green
asparagus, forest mushrooms,
mascarpone

Aquarello risotto, forest
mushrooms, arugula and
truffle

36.00 per person



Yakitori Station

Shishito peppers, blistered

King Trumpet Mushrooms
with yuzu and tamari

Chicken Yakitori with
spring onion

Wagyu beef tataki with
house made furikake and
scallions

served on the side citrus
aioli, srirachi aioli,
shallot compote

38.00 per person

Poke Bar Station

(Select 3 items)

Served raw, over green seaweed
salad, white or brown rice
Offered with wonton crisps,
edamame, nori, pickled ginger,
daikon spouts, wasabi

Ahi Tuna sesame soy marinade,
scallions, sesame seeds, wakame,
chili ginger seasoning

Yuzu Cured Salmon English
cucumber, fresh ginger avocado,
tobiko

Butter Poached Lobster vanilla
emulsion, tomato, cucumber

Tako Poke, wakame, cucumbers,
sesame seed, chili flakes

Dynamite Shrimp, sriracha
mayonnaise, tobiko, scallions

42.00 per person

Dim Sum Station

Selection of shrimp, seafood,
pork, and vegetable
dumplings
Bamboo steamed, served
with chili and soy dipping
sauces (4 pieces per guest)

46.00 per person

Burrata Station

*Burrata served on own or
with the following*

heirloom tomato, grilled
figs, prosciutto, green
olive tapenade, Dalmatia
fig spread, pesto, toasted
Sicilian pistachio, pine
nuts, grilled baguette,
gluten free flat bread,
house made crackers,
grissini

36.00 per person

Asian Stir Fry Station

(1 chef required per 50 guests)

Served in traditional Chinese
carry out boxes with chopsticks

Noodle selections: egg noodles,
flat rice noodles, buckwheat
soba noodles (*select two*)

Protein selections: shrimp,
barbeque chicken, beef, tofu
(*select two*)

Accompaniments: scallions,
shredded carrots, bean sprouts,
mushrooms, crushed peanuts,
chopped cilantro, toasted
sesame seeds, shredded ginger,
soy sauce, peanut satay sauce,
sesame oil

36.00 per person

Carving Stations

(1 chef required for each station)

New York strip, Bordelaise red
wine sauce served with roasted
fingerling potato, charred
grilled leeks, corn fricassee

36.00 per person

Slow roasted bison sirloin,
cabernet jus served with
seasonal succotash and
roasted marble potatoes

42.00 per person

Grilled beef Tomahawk,
truffle infused beef jus served
with potato au gratin and
seasonal vegetable medley

49.00 per person

Porchetta pork stuffed
Mediterranean style,
pesto rosso, arugula,
prosciutto cotto,
charcuterie sauce

32.00 per person



À La Carte Miniature Desserts

Recommended to enhance your dessert reception, finished à la minute and served on small plates. These offerings are to be ordered in conjunction with dessert displays and Chef attended stations

DESSERT DISPLAYS

Handmade truffles and chocolate bon bons
(3 pieces per guest)

24.00 per person

Chef's selection of petits fours
(3 pieces per guest)

24.00 per person

Selection of assorted pastry cakes to include: almond cream pear tart, tutti frutti layer cake, chocolate amaretti cheesecake, tiramisu, zabaglione with seasonal berries, mini pear cider pound cake (3 pieces per guest)

24.00 per person

Pastry chef's selections of homemade candies to include: soft caramel, Guimauve French style marshmallows, assorted pâte de fruit, almond calisson, pecan praline candy (3 pieces per guest)

24.00 per person

Miniature cupcake selection
(3 pieces per guest)

24.00 per person

CHEF ATTENDED DESSERT STATIONS

To be ordered in conjunction with our miniature dessert selection and dessert display stations.

Pricing is for a maximum of two hours. Additional hours prorated.

Prepared to order by St. Regis chef. One chef is required per 50 guests at 300 each for one and a half hours. Additional hours 100 per half hour.

ST. REGIS FLOAT AND ICE CREAM PARLOR

Mini soda floats and mini ice cream cones made with our infused syrups and house made ice creams and sorbets
(2 per guest)

22.00 per person

CHOCOLATE LOLLIPOPS

Make your own lollipops – various flavors of ganache made with Valrhona chocolate, assorted toppings to dip
(2 pieces per guest)

22.00 per person

MOCHI BAR

Green Tea Zen
Red Bean
Vanilla
Strawberry Sweetness
Mango Madness
Chocolate Lover
(2 pieces per guest)

18.00 per person





Beverage Collection

Our collection of beverages is to continually source and introduce you to what we feel are some of the finest liquors available Our aim is to introduce the finest liquors from the Bay Area and around the world. As part of our core values, we will always strive to provide you with products emphasizing what we feel are considered localized luxury.

ULTRA-LUXE COLLECTION	LUXE COLLECTION	CORDIALS AND LIQUORS	DOMESTIC AND LIGHT BEER	LOCAL CRAFTED BEER	IMPORTED BEER	BAR BY THE HOUR
Ketel One Vodka	Tito's Vodka	Campari	Coors Light	Anchor Steam	Amstel Light	ULTRA-LUXE COLLECTION
Bombay Sapphire Gin	Tanqueray Gin	Romana Sambuca	Budweiser	Lagunitas IPA	Heineken	One Hour \$32
Bacardi Superior Rum	Cruzan Aged Light Rum	Drambuie	Samuel Adams	12.00 per item	St. Pauli N.A.	Two Hours \$46
1800 Reposado Tequila	Jose Cuervo Especial	Southern Comfort	Blue Moon		Corona Extra	Three Hours \$60
Johnnie Walker Black	Gold Tequila	Disaronno	11.00 per item		Stella Artois	Four Hours \$72
Label Scotch Maker's Mark	Dewar's White Label Scotch	Amaretto			12.00 per item	LUXE COLLECTION
Bourbon	Jack Daniel's Bourbon	Kahlua				One Hour \$28
Crown Royal, Blended	Canadian Club Blended Whiskey	Cointreau				Two Hours \$42
Canadian Whiskey	Hennessey V.S. Cognac	Frangelico				Three Hours \$56
Hennessey V.S.O.P.	14.00 per item	Bailey's Irish Cream				Four Hours \$68
Cognac		Chambord				
18.00 per item		Grand Marnier				
		20.00 per item				



Wine Collection

The focus of our Wine Collection is to continually source and introduce you to what we consider some of the finest wines available from California and other parts of the world. To assure your highest expectations are met, we will always strive to provide wines emphasizing interesting selections from high-quality producers as well as single-vineyard boutique wineries exemplifying the craft at its best.

SPARKLING WINES AND CHAMPAGNES

Krug, Grande Cuvée, Reims, France, MV <i>525.00 per item</i>	Roederer Estate, Anderson Valley, L'Ermitage Brut, 2003 <i>120.00 per item</i>	Domaine Chandon Brut Classic, NV, California <i>65.00 per item</i>
Laurent Perrier, Grand Siecle, Grand Cuvée, NV (St. Regis Signature) <i>275.00 per item</i>	Schramsberg, Blanc de Blanc, Brut, North Coast, California <i>95.00 per item</i>	Mumm Brut Prestige, Napa Valley, NV, California <i>60.00 per item</i>
Champagne Henriot Rosé, Reims, France, NV <i>225.00 per item</i>	Philippe Gonet, Blanc De Blanc, France <i>86.00 per item</i>	Gruet, Brut Rosé, New Mexico <i>53.00 per item</i>
Veuve Clicquot, Brut, Yellow Label, Reims, France <i>140.00 per item</i>	J Vineyards, Brut Rosé, NV, California <i>85.00 per item</i>	Mas Fi Cava, Brut Rose, NV, Spain <i>52.00 per item</i>
Jean Laurent, Brut Rosé, France <i>125.00 per item</i>		Tiamo, Organic Prosecco, Italy <i>50.00 per item</i>

SAUVIGNON BLANCS

Cakebread, Napa Valley, California <i>82.00 per item</i>	Long Meadow Ranch, Rutherford, Napa Valley <i>53.00 per item</i>
Round Pond Estate, Napa Valley, California <i>68.00 per item</i>	Matua Valley, Marlborough, New Zealand <i>55.00 per item</i>
Matanzas Creek, Sonoma Valley, California <i>60.00 per item</i>	Kim Crawford, Marlborough, New Zealand <i>56.00 per item</i>
Starmont, Napa Valley, California <i>62.00 per item</i>	

CHARDONNAYS

Miner, Napa Valley, California <i>130.00 per item</i>	Expression 38, Russian River, California <i>60.00 per item</i>
Flowers, Sonoma Coast, California <i>110.00 per item</i>	Chateau Ste Michelle, "Indian Wells", Columbia Valley, Washington <i>68.00 per item</i>
Far Niente, Estate Bottled, Napa Valley, California <i>115.00 per item</i>	Annabella, Napa Valley, California <i>52.00 per item</i>
Sonoma-Cutrer, "The Cutrer", Sonoma County, California <i>85.00 per item</i>	Magnolia Grove, California <i>48.00 per item</i>
Beringer Private Reserve, Napa Valley, California <i>90.00 per item</i>	



OTHER WHITE
VARIETALS

Orin Swift, Mannequin, White Blend, California <i>85.00 per item</i>	Chateau Ste Michelle, Eroica, Reisling, Columbia Valley <i>52.00 per item</i>
The Four Graces, Pinot Gris, Willamette Valley, Oregon <i>60.00 per item</i>	Gundlach Bundschu, Gewürztraminer, Sonoma, California <i>52.00 per item</i>
Santa Margarita Pinot Grigio, Alto Adige, Italy <i>55.00 per item</i>	Saint M, Reisling, Mosel <i>50.00 per item</i>
Hendry Vineyard Albarino, Napa Valley <i>53.00 per item</i>	Bollini Pinot Grigio, Trentino, Italy <i>50.00 per item</i>

PINOT NOIRS

Donum, Estate Grown, Carneros, California <i>145.00 per item</i>	Adelsheim, Willamette Valley, Oregon <i>70.00 per item</i>
Flowers, Sonoma Coast, California <i>110.00 per item</i>	The Four Graces, Willamette Valley, Oregon <i>60.00 per item</i>
Etude, Estate Grown, Carneros, California <i>130.00 per item</i>	MacMurray Ranch, Sonoma, California <i>55.00 per item</i>
Sonoma-Cutrer, Russian River Valley, California <i>82.00 per item</i>	DeLoach, Sonoma, California <i>50.00 per item</i>
Expression 44, Eola- Amity Hill <i>71.00 per item</i>	

MERLOTS

Twomey, Napa Valley, California <i>125.00 per item</i>	Gundlach Bundschu, Rhinefarm, Sonoma, California <i>57.00 per item</i>
Nickel & Nickel, Harris, Oakville, Napa Valley, California <i>95.00 per item</i>	Whitehall Lane, Napa Valley, California <i>52.00 per item</i>
Keenan, Napa Valley, California <i>77.00 per item</i>	Cellar No. 8, California <i>50.00 per item</i>
Roth Estate, Alexander Valley, California <i>65.00 per item</i>	
Mantanzas Creek, Sonoma Valley, California <i>66.00 per item</i>	

DESSERT WINES
(.375)

Raymond, Eloquence, Late Harvest Chardonnay, Napa Valley, California <i>76.00 per item</i>
Arrowood Late Harvest Riesling, Alexander Valley, California <i>56.00 per item</i>



CABERNET SAUVIGNONS
AND BLENDS

Silver Oak, Napa Valley, California <i>275.00 per item</i>	Cain Concept, The Benchland, Napa Valley, California <i>120.00 per item</i>	Ancient Peaks, Margarita Vineyard, Paso Robles <i>55.00 per item</i>
Pahlmeyer Proprietary Red, Napa Valley, California <i>190.00 per item</i>	Chateau Montelena, Napa Valley, California <i>105.00 per item</i>	Newton, Red Label, Napa Valley, California <i>54.00 per item</i>
Shafer One Point Five, Stag's Leap, Napa Valley, California <i>195.00 per item</i>	Heitz Wine Cellars, Napa Valley, California <i>90.00 per item</i>	Annabella, Napa Valley, California <i>52.00 per item</i>
ZD Wines, Napa Valley, California <i>110.00 per item</i>	Hendry Vineyard HRW, Napa Valley <i>62.00 per item</i>	Magnolia Grove, California <i>50.00 per item</i>

OTHER REDS
AND VARIETALS

Miner, The Oracle, Napa Valley, California <i>120.00 per item</i>	Seghesio, Zinfandel, Sonoma County, California <i>66.00 per item</i>	Predator, Old Vine Zinfandel, Lodi Appellation, California <i>50.00 per item</i>
The Prisoner, Red Blend, Napa Valley, California <i>110.00 per item</i>	Dashe Dry Creek Zinfandel, Sonoma, California <i>60.00 per item</i>	
Havens Syrah, Hudson Vineyard, Carneros, California <i>80.00 per item</i>	Napa Cellars Syrah, Napa Valley, California <i>58.00 per item</i>	
Stag's Leap, Petite Syrah, Napa Valley, California <i>75.00 per item</i>	Jacuzzi, Barbera, Sonoma County, California <i>55.00 per item</i>	

Standard Terms and Conditions

1. TAXES AND SERVICE CHARGE

All food and beverage and audio visual orders are subject to a 25% taxable Service Charge and 8.5% sales tax, which is subject to change. This includes a 16.5% gratuity that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee. All room rental charges are subject to a city occupancy tax of 14%.

2. GUARANTEE

You will provide us with a Guarantee of the exact number of persons who will attend your event. Guarantees must be submitted via facsimile or email to your Hotel Catering or Conference Services Manager by 11:00 a.m. local time (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 less 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 15% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added. The hotel will overset 3% (3% is

the maximum percentage. The Hotel may adjust below but not above 3%) above the guarantee to a maximum of {hotel specific number} seats. The hotel cannot guarantee that the same menu items will be served to guests above the overset. Food and beverage choices are based on availability and are at the hotel's discretion.

3. LABOR CHARGES

You will be billed for the following labor per person, per hour plus tax:
Chefs for Food Stations (Carving, Omelet, etc.): \$300.00

Bar Labor: \$275.00 for three hours, \$50.00 each additional hour
Tip Jar Removal \$75.00 per bar (optional)
Staffing for Bars: 1 Bartender per 75 guests

Labor charge for food and beverage events with fewer than 25 guests: \$250.00.
Additional labor charges 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 (BEO's) 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, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrees or alternates.

Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Standard Terms and Conditions

8. DISPLAYS, DECORATIONS, ENTERTAINMENT

All displays, exhibits, decorations, equipment, 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; please consult with your Catering and Convention Service 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 Marshall approval 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.

9. DISPLAYS, DECORATIONS, ENTERTAINMENT

Hotel does not provide security in the meeting and event space and 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 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. Security personnel are not authorized

to carry firearms without advance Hotel approval. The Hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests, invitees and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse Hotel for any overtime wage payments or other expenses incurred by the Hotel because of your failure to comply with these requirements. You are responsible for any damage to Hotel or Hotel property caused by your attendees, vendors, contractors or agents. You agree to comply with all applicable federal, state and local laws and Hotel rules and policies (copies of which are available from the Catering Department) governing the Contract and event, including any rules, regulations or requests of the

U.S. Department of Homeland Security. Hotel reserves the right to refuse service to any persons or prohibit any activity which in the sole judgment of the Hotel may be harmful or cause an unreasonable disruption to the property, its guests or employees.

10. INDEMNIFICATION

Each party hereby agrees to indemnify, defend and hold the other harmless from any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from the negligence, gross negligence or intentional misconduct of the party indemnifying or its respective officers, directors, employees, agents, contractors, members, participants or attendees (as applicable), provided that with respect to officers, directors, employees, and agents, such individuals are acting within the scope of their employment or agency, as applicable.

