



hotel nikko san francisco

hors d'oeuvres

{priced per piece with a 25 piece minimum}

cold

Black Sesame Chicken with Ginger Soy Dipping Sauce	\$6.00
Ahi Tuna and Salmon Tartar	\$7.50
California Sushi Rolls, Tobiko Caviar	\$6.00
Seafood Ceviche on Asian Spoon	\$6.50
Vietnamese Imperial Roll, Lemongrass Nuoc Cham	\$6.50
Kobe Beef Carpaccio	\$7.50
Foie Gras, Toasted Brioche	\$7.50
Olive Tapenade Bruschetta, Chervil Roasted Garlic Aioli	\$5.50

hot

Chicken Satay with Pineapple Chutney	\$6.50
Mini Spring Rolls, Mustard, Sweet and Sour Sauce	\$5.50
Spanakopitas, Phyllo Dough Triangles Stuffed with Feta Cheese & Spinach	\$6.50
Coconut Shrimp with Mint Pickled Red Onion Dip	\$6.50
Dim Sum, Chinese Filled Dumplings	\$6.50
Balsamic Marinated Mushroom with Vegetable Ratatouille	\$6.00
Puff Pastry Filled with Szechwan Marinated Pork Loin	\$7.00
Assorted Mini Pizzas	\$6.00
Grilled Beef on Lemongrass Spear, Hoisin Sauce	\$8.00
Herb Crusted Lamb Loin Crostini	\$8.00
Crab Wonton, Meyer Lemon Aioli	\$7.50

all prices subject to 21% service charge & 9.5% tax

Effective on January 1, 2010



hotel nikko san francisco

reception buffet specialties

seasonal fresh fruit

Serves 25

\$295.00

assorted domestic and imported cheeses

Served with French Bread and Crackers

Serves 25

\$350.00

california vegetable display

Maytag Blue Cheese Dip and Creamy Pesto Dip

Serves 25

\$275.00

antipasto

Salami, Prosciutto, Calamari, Fresh Mozzarella, Roasted Red Peppers,
Marinated Mushrooms and Olives

Focaccia Bread

Serves 25

\$350.00

smoked salmon display

Cream Cheese, Capers, Red Onion, served with Toast Points

Serves 30

\$375.00

sushi buffet

A select assortment of Nigiri and Maki
Served with Pickled Ginger and Wasabi

Based on 120 pieces of Nigiri

70 pieces of Maki

Serves approximately 40 depending on appetite

\$1350.00

dessert extravaganza

Chocolate Dipped Strawberries
Petit Fours, Fruit Tarts, Whole Cakes

Based on 200 pieces

Serves 50

\$1150.00

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hotel nikko san francisco

deluxe reception buffet stations

north beach

Minimum of 50 guests

Penne and Tortellini
Choice of Alfredo, Marinara or
Creamy Pesto with Parmesan Cheese

Garlic Bread

Chefs Select assortment Assorted Vegetarian and Meat Pizzas

\$24.00 per guest

chinatown

Minimum of 50 guests

Pot stickers (1), Assorted Dumplings (2), Steamed Pork Bun (1),
Spring Rolls (1) and Wontons (2)
Based on 7 pieces per guest

\$38.50 per guest

fisherman's wharf

Minimum of 50 Guests

Shiitake, Crab and Smoked Chowder

Bay Shrimp Cocktail

Panko-Herb Crusted Salmon
Served with Tomato Artichoke Sauce

\$38.00 per guest

mission district

Minimum of 25 guests

Grilled Flank Steak and Grilled Breast of Chicken
Shredded Cheese, Iceberg Lettuce, Tomatoes, Onions, Sliced Black Olives,
Sliced Green Onions, Jalapeno, Sour Cream
Warm Flour Tortillas

Tri- Colored Tortilla Chips
Guacamole and Salsa

\$35.00 per guest

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chef's select assortment of hors d'oeuvres

{minimum of 25 guests}

The chef has chosen an assortment that provides variety at a value
All of the following is suitable for buffets or tray passing

Olive Tapenade Bruschetta with Chervil Roasted Garlic Aioli
Black Sesame Chicken, Ginger Soy Dipping Sauce
Grilled Beef on Lemon Grass Spear, Hoisin Sauce
Coconut Shrimp with Mint Pickle and Red Onion Dip
Spanakopita, Phyllo Dough Triangles Stuffed with Feta Cheese and Spinach

Five pieces per guest \$31.00
Seven Pieces per guest \$42.00
Ten Pieces per guest \$59.00

carving stations

Roasted Honey Glazed Ham
Assorted Mustards
Serves 50
\$375.00 each

Herb Crusted Tenderloin of Beef
Red Wine Demi
Serves 25
\$395.00 each

Roast Loin of Pork, Pear & Apple Calvados Sauce
Serves 35
\$370.00 each

Roast Breast of Turkey, Port Wine Sauce
Serves 25
\$270.00 each

Leg of Lamb
with Pomegranate Sauce
Serves 25
\$370.00 each

Roast Top Round of Beef au jus
Serves 50
\$470.00 each

The above stations include Soft Rolls

Each carving station requires one attendant at \$150.00

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cold seafood display

{priced per piece, minimum of 25 guests}

Iced Prawn \$8.00

Pacific Oysters on the half shell \$7.50

New Zealand Green Lip Mussel \$6.50

P.E.I. Mussel \$7.00

Manila Clam \$7.00

Served on ice with
Cocktail Sauce, Lemon Wedges, Hot Sauce, Wasabi Aioli

wrap stations

traditional wraps

Create your own Wrap Party (Choice of 2 Selections)
Chilled Platter of Sliced Beef and Chicken
Thinly sliced Tomatoes, Onions, Olives and Shredded Greens
Flavored Schmears and Gourmet Salsas
Assorted Tortilla Wraps

\$29.50 per guest

asian wrap station

Minced Chicken, Scallions and Shredded Carrots
Hoisin BBQ Sauce
Served in Lettuce Cups

\$22.50 per guest

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baked potato bar

{minimum of 25 guests}

Baked Potatoes served with a variety of condiments to include
Shredded Cheese, Sour Cream, Onions, Bacon, Chili
\$18.50 per guest

pasta station

{minimum of 50 guests}

Penne and Tortellini
Choice of Alfredo, Marinara or Creamy Pesto
with Parmesan

Self Serve from Buffet \$19.50 per guest

Prepared by a uniformed Chef add \$150.00

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wine selections

The wines on this Progressive Wine List are grouped according to flavor profiles and style characteristics. Wines are listed in a progression from sweet and light-bodied to dry and full-bodied.

bubbles

BRUT Jaume Serra Cristalino NV, Spain	\$36.00
BRUT Gloria Ferrer NV, Carneros California	\$42.00
BRUT Veuve Clicquot "Yellow Label" NV, Reims, France	\$90.00

crisp white

PINOT GRIS J Vineyards and Winery 2006, Russian River Valley, California	\$46.00
PINOT BLANC-PINOT GRIS Au Bon Climat 2004, Santa Barbara, California	\$48.00
VIIGNIER Vinum 2005, San Benito County, California	\$48.00
SAUVIGNON BLANC Girard 2006, Napa Valley, California	\$42.00
SAUVIGNON BLANC Cloudy Bay 2007, Marlborough, New Zealand	\$48.00
SAUVIGNON BLANC Robert Mondavi Private Selection 2006, Central Coast, California	\$36.00

rich white

CHARDONNAY Bogle 2006, California	\$36.00
CHARDONNAY Sonoma-Cutrer 2005, Russian River Ranches, California	\$46.00
CHARDONNAY Pine Ridge "Dijon Clones" 2005, Carneros, California	\$54.00
CHARDONNAY Cakebread 2005, Napa Valley, California	\$80.00
CHARDONNAY Jordan 2005, Russian River Valley, California	\$58.00

silky red

PINOT NOIR Chalone 2006, Monterey County, California	\$36.00
PINOT NOIR Byron 2005, Santa Maria Valley, California	\$48.00
PINOT NOIR Acacia 2005, Carneros, California	\$56.00
PINOT NOIR Saintsbury 2005, Carneros, California	\$64.00
MERLOT Sterling 2004, Central Coast, California	\$36.00
MERLOT Pine Ridge Crimson Creek 2004, Sonoma County, California	\$60.00
MERLOT Shafer 2004, Napa Valley, California	\$86.00
MERLOT Toasted Head 2003, California	\$42.00

deep red

CABERNET SAUVIGNON Sterling 2004, Central Coast, California	\$36.00
CABERNET SAUVIGNON Simi 2004, Alexander Valley, California	\$54.00
CABERNET SAUVIGNON Justin 2005, Paso Robles, California	\$58.00
CABERNET SAUVIGNON Provenance 2005, Rutherford, California	\$68.00
CABERNET SAUVIGNON Joseph Phelps 2004, Napa Valley, California	\$98.00
SYRAH Steele 2002, Lake County, California	\$38.00
ZINFANDEL Seghesio 2004, Sonoma County, California	\$48.00
ZINFANDEL Ravenswood 2004, Sonoma County, California	\$42.00

*Vintages may change due to availability

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beverages

cash bar

Nikko Fountain Selections	\$10.00
(see next page for details)	
Nikko Premium Selections	\$12.00
(see next page for details)	
Sparkling Wine	\$12.00
Wine by the glass	\$9.50
Imported/Micro Brew Beer	\$9.50
Domestic Beer	\$8.50
Soft Drinks & Mineral Water	\$6.00
Cordials	\$14.00

host bar

Nikko Fountain Selections	\$8.50
(see next page for details)	
Nikko Premium Selections	\$10.00
(see next page for details)	
Nikko Imperial Selections	\$13.00
(see next page for details)	
Wine by the glass	\$8.00
Imported/Micro Brew Beer	\$8.00
Domestic Beer	\$7.00
Soft Drinks & Mineral Water	\$5.00
Cordials	\$12.00

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beverage selections

nikko fountain selections

Sky Vodka
Beefeater Gin
Bacardi Gold Rum
Jose Cuervo Gold Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon
Seagrams 7 Whisky
Christian Brothers Brandy
Onigaroshi (Demon-Slayer) Sake

nikko premium selections

Absolut Vodka
Bombay Gin
Bacardi White Rum
Sauza Hornitos Tequila
Johnnie Walker Black Scotch
Jack Daniels Bourbon
Seagrams VO Whisky
Korbel Brandy
Otokayama (Man-Mountain) Sake

nikko imperial selections

Grey Goose
Hendricks Gin
Myer's Dark Rum
Milagro
Woodford Reserve
Crown Royal Whiskey
Chivas 18 Yr. Scotch
Glen Fiddich

\$13.00 per drink {host bar only}

cordials

Kahlua
Sambuca
Bailey's Irish Cream
Grand Marnier
Amaretto
Frangelico

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catering general information

guarantees

The final banquet attendance count must be given to the catering manager by 11:00 am, three business days prior to your event. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to your event, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guaranteed banquet attendance number, or the actual number of guests, whichever is greater. If more than one main entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. Should the guarantee increase within 72 hours, there will be an additional charge of \$15.00 plus 9.5% sales tax and 21% service charge per added entrée.

overset

For any group of 50 people or greater, we will overset the room by 5%, but not to exceed one table of 10 guests.

agreement, deposits and payments

A non-refundable deposit and a signed contract will hold your reservation on a definite basis if returned by the specific date. Full payment of estimated charges, by check or credit card, is due no later than seven business days prior to the event unless direct billing has been established with the hotel. Direct billing is not extended to groups with less than \$5,000 total revenue.

cancellations

All deposits are non-refundable. Please refer to contract for cancellations terms and conditions.

overtime

An overtime charge of \$75.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted times.

service charge & sales tax

A 21% service charge and 9.5% state sales tax will be added to all food, beverage and audio/visual charges. California law states that the service charge, set up fees, bartender charges, and labor fees are subject to sales tax. All set up fees, for meeting without food and beverage, are subject to a 14% occupancy tax.

bartender fees

A bartender fee of \$75.00 per hour (minimum of 2 hours) plus 9.5% sales tax will apply for the set up and staffing of all bars. Hotel Nikko San Francisco recommends one bartender per every 100 guests.

labor fees

A labor fee of \$100.00 plus 9.5% sales tax will apply to all hot breakfasts and luncheons with 25 guests or under. A labor fee of \$150.00 plus 9.5% sales tax will apply to all dinners with 25 guests or under. A labor fee of \$150.00 (for the first 2 hours) plus 9.5% sales tax will apply to all food station attendants, tray passers, carvers, and coat check attendants, and \$75.00 plus 9.5% tax per hour thereafter.

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catering general information (continued)

corkage

Hotel Nikko San Francisco agrees to allow outside wine to be served during your event for the corkage fee of \$25.00 plus 9.5% sales tax per 750ml bottle.

decoration and banners

Please consult with your catering manager regarding a wide range of decorative options. The catering manager must approve all decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, tape or any other substance. Should a banner need to be hung, a labor fee will apply.

electrical charges

Hotel Nikko San Francisco can accommodate event electrical needs; however, there may be charges for additional electrical requirements beyond the standard capacity. Please consult with your catering manager for details.

audio and visual

Hotel Nikko San Francisco has proudly selected Swank Audio Visuals as our full service onsite audio visual service provider. In order to help ensure a positive meeting experience, please advise Swank Audio Visuals of your requirements. Contact Richard Lavarias, Director, at 415-394-1111, ext. 398 for information.

package delivery and handling

Please ensure proper labeling of all delivery items; clearly mark the name of the group, group contact guest, catering and convention service manager's names and **date of event**. All deliveries must come through the hotel's security desk/loading dock. Delivery times are Monday through Saturday, 7:00am to 11:00pm, unless otherwise specified. A box-handling fee will apply.

parking

Convenient valet parking is located in our Porte Cochere at \$10.00 plus tax per hour (maximum of \$45.00 plus tax per 24-hour period), which is subject to change. A wide variety of public garages in the area also offer parking for the day of your event. Please consult with your catering manager for details.

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