



hotel nikko san francisco

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 |

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

Effective on January 1, 2010



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beverage selections

nikko fountain selections

Skyy 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

wine selections

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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

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|---|---------|
| 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

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|---|---------|
| 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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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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