



hotel nikko san francisco

lunch and dinner menu

Entrée price includes your choice of Soup or Salad, Dessert
and Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

{3-course minimum is required for all plated luncheon and dinners}

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San Francisco Clam Chowder

Slow Roasted Vine-Ripened Tomato Cream Soup

Sonoma Vegetable Soup with Garden Herbs

Fresh Green Asparagus with Slow Roast Mini Tomato and Crispy Wonton

Tuscan White Bean Soup, Tomato and Sweet Basil

Roasted Sweet Garlic and Potato Soup with Pesto Crouton

Thai Prawn Soup, Essence of Lemongrass and Sweet Ginger **add \$4.00**

Shiitake, Crab, Smoked Corn Chowder **add \$4.00**

Cream of Wild Mushroom **add \$4.00**

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Classic Caesar Salad

Sourdough Croutons and Parmigiano Reggiano Cheese

Sonoma Greens with Artichokes, Tomatoes, Feta Cheese, Roasted Walnuts
Garlic-Walnut Vinaigrette

Baby Arugula Salad with Dried Figs, Proscuitto, Plum Tomatoes, Sweet Onions
Champagne Vinaigrette

Mixed Field Greens with Hearts of Palm, Bay Shrimp, Tomatoes
Red Pepper Vinaigrette

Tabbouleh Salad with Beef Steak Tomato, Watercress and Virgin Olive Oil Drizzle

Baby Spinach Salad with Tomatoes, Pickled Red Onions, Mandarin Oranges
Yuzu Vinaigrette

Tomato and Mozzarella with White Anchovies, Balsamic Vinaigrette

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

Effective on January 1, 2010



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appetizers

{as an additional course}

Duck Confit, Creamy Lentils, Frisee and Pancetta
\$14.50

Lemon Smoked Salmon with Crème Fraiche and Toasted Challah
\$14.00

Curried Jumbo Prawns
Cucumber Noodles, Shiitake Mushrooms, Micro Greens, Soy Vinaigrette
\$14.50

Pork Tenderloin Medallions, Oriental Risotto Cake, Curry Black Currant Sauce
Minimum order is for 10 guests
\$12.50

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entrees

**Entrée prices include Soup or Salad, Nikko Rolls, Dessert
and Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas**

poultry

Smoked Miso Marinated Chicken Breast, Turnip Puree, Broccolini
Served with Hoisin Lemongrass Chutney
Lunch \$48.00
Dinner \$54.00

Honey Toasted Sesame Marinated Chicken Breast, Sweet Chili Scallion Sauce
Served with Baby Bok Choy and Roasted Pineapple
Lunch \$47.00
Dinner \$54.00

Pan Roasted Breast of Chicken, Orzo Pilaf, Champagne Lemon Sauce
Served with Ratatouille Provençal
Lunch \$47.00
Dinner \$54.00

meat

Grilled Filet of Beef, Roast Yukon Gold Potatoes, Wild Mushroom-Merlot Reduction
Served with Roasted Vegetables
Lunch \$65.00
Dinner \$72.00

Pepper Crusted Filet of Beef, Garlic Mashed Potatoes, Broccolini and Cipollini Spring Onions
Served with Balsamic Demi Glace
Lunch \$65.00
Dinner \$72.00

Grilled New York Steak, Potato Leek Gratin, Sautéed Vegetables, Syrah Reduction
Lunch \$66.00
Dinner \$73.00

Domestic Lamb Chops, Truffle Mashed Potatoes, Merlot Reduction
Served with Root Vegetables
Lunch \$77.00
Dinner \$84.00

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seafood

Roasted Salmon, Leek Confit, Olive Relish and Champagne Lemon Sauce
Served with Whipped Potatoes
Lunch \$49.00
Dinner \$58.00

Seared Marinated Salmon with Kumquat Cream Sauce
Served with Saffron Rice, Haricot Verts and Carrots
Lunch \$49.00
Dinner \$58.00

Grilled Pacific Swordfish
Served with Fennel CousCous, Pine Nuts, Slow Roasted Tomatoes, Pernod Beurre Blanc
Lunch \$57.00
Dinner \$65.00

Panko-Herb Crusted Halibut with Sesame Champagne Beurre Blanc
Served with Sautéed Vegetables and Shiitake Mushroom Rice Cake
Lunch \$54.00
Dinner \$63.00

Grilled Shrimp with Sweet Pepper Saffron Sauce
Served with Almond Green Beans and Jasmine Rice
Lunch \$58.00
Dinner \$67.00

Broiled Lobster Tail with Tarragon – Lobster Nage
Served with Saffron Risotto and Asparagus
Lunch \$60.00
Dinner \$68.00

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duets

Pan Seared Breast of Chicken and Grilled Salmon
Champagne Lemon Sauce
Served with Rice Blend and Seasonal Sautéed Vegetables
Lunch \$58.00
Dinner \$68.00

Seared Petit Filet of Beef and Grilled Shrimp
Sweet Pepper Saffron Sauce
Served with Rice Blend and Seasonal Sautéed Vegetables
Lunch \$68.00
Dinner \$78.00

Petit Filet of Beef and Filet of Salmon, Ragout of Wild Mushrooms
Served with Rice Blend and Seasonal Sautéed Vegetables
Lunch \$65.00
Dinner \$75.00

Petite Filet of Beef, Asparagus Peppercorn Sauce
Lobster Tail, Citrus Garlic Butter
Served with Roasted Potatoes and Seasonal Sautéed Vegetables
Lunch \$78.00
Dinner \$88.00

Please Add \$10.00 to Menu Price for Prime Cuts of Beef

vegetarian entrees

Herb Polenta Layered with Grilled Vegetables and Tomato Coulis

Penne Primavera with Fresh Pesto Sauce and Sun-Dried Tomatoes

Vegetable En Croute, Vegetable Ratatouille
Grilled Squash, Zucchini, Baby Carrots, Asparagus, Slow Roasted Tomato Sauce

Herb Marinated Portobello Mushroom, with Polenta and Roasted Vegetables

Spinach Pansotti with Lemon Caper Cream

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desserts

Hazelnut Cake
Chocolate Mousse with Hazelnut Cream on Hazelnut Meringue

Fresh Apple Tart,
Walnut Whipped Cream, Caramel Drizzle

Individual Traditional Cheesecake, Raspberry & Mango Puree

Tiramisu
Mascarpone Cheese with Rum, Amaretto, Coffee & Ladyfingers

Chocolate Mousse, White Chocolate Shavings

White Passion Cake
White Chocolate and Passion Fruit on a Pistachio Biscuit **add \$4.00**

Key Lime Calypso, Blueberry Coulis
Key Lime Mousse, Vanilla Genoise with White Chocolate Chips **add \$4.00**

Trio of Sorbets in Almond Tulip Cup with Fresh Fruit Confetti **add \$5.00**

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california dinner buffet

{minimum of 50 guests}

salads

Spinach and Pancetta, Portobello Mushrooms, Roast Peppers
Toasted Pine Nuts and Goat Cheese
Maytag Blue Cheese Dressing

Caesar Salad
Shaved Parmigiano Reggiano Cheese and Sourdough Croutons

Shrimp and Calamari Salad
Watercress, Roma Tomato, Red Onion, Fennel, Celery, Lime Olive Oil

entrees

Grilled Medallions of Beef
Shiitake Mushrooms and Glazed Shallots
Red Wine Sauce

Grilled Salmon, Leeks Confit, Champagne Lemon Sauce

Mushroom Ravioli, Fresh Spinach and Port Sauce

Grilled Vegetables

Garlic Roasted Potatoes

Assortment of Nikko Rolls

assorted desserts

Chocolate Hazelnut Cake
Chocolate Mousse with Hazelnut Cream on Hazelnut Meringue

Assorted Miniature Cheesecakes

Fresh Fruit Tarts

Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$86.00

{for 30 – 49 guests, \$95.00}

{omissions to menu will not reduce the pricing, only limit selections}

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pacific rim dinner buffet

{minimum of 50 guests}

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Soba Noodle and Shrimp Salad
With Asian Vegetables and Wasabi Soy Vinaigrette

California Field Greens with Mango, Toasted Cashews
Sweet Citrus Dressing

Napa and Red Cabbage Slaw, Sweet Peppers
Rice Wine Vinaigrette

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Five Spice Marinated Beef with Oriental Greens
Oyster Sesame Sauce

Honey Toasted Sesame Chicken Breast with Sweet Chili Scallion Sauce

Mirin Glazed Salmon, Ginger Beurre Blanc

Vegetable Fried Rice

Stir-fried Vegetables

Gourmet Rolls

d e s s e r t s

Lemon Tart

Coconut Macaroons

Mango Mousse

Freshly Brewed Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$88.00

{for group for 30 – 49 guests, \$97.00}

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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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