



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}

### s o u p s

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**

### s a l a d s

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, Prosciutto, 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}

## s a l a d s

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

## e n t r é e

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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