



hotel nikko san francisco

# refreshment service

{minimum of 10 orders}

## beverages

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

Iced Tea

Hot Chocolate

Freshly Squeezed Orange and Grapefruit Juice

Assorted Individual Fruit Juices

Flavored Mineral Waters

Voss Spring Water (375 mL)

Bottled Water

Assorted Soft Drinks

Red Bull Energy Drink

## price

\$5.50 per guest/\$110.00 per gallon

\$5.00 per guest/\$100.00 per gallon

\$5.50 per guest

\$8.50 per guest/\$85.00 per half gallon

\$7.50 per bottle

\$5.00 each

\$6.50 per bottle

\$5.00 each

\$5.00 each

\$6.50 each

## bakery, fruit & individual snacks

Danish, Muffins, and Fruit Breads

Scones, Butter and Jams

Bagels with Plain Cream Cheese

Bagels with Smoked Salmon and Cream Cheese,  
Capers, Onions and Tomatoes

Assorted Yogurts with Granola

Individual Yogurts

Sliced Fresh Fruits and Berries

Whole Fresh Fruit

Freshly Baked Jumbo Cookies

Freshly Baked Brownies or Blondies

Assorted Miniature Cupcakes

French Macaroons

\$5.50 per guest

\$78.00 per dozen

\$72.00 per dozen

\$17.50 per guest

\$7.50 per guest

\$5.50 each

\$14.50 per guest

\$3.75 each

\$5.50 per guest

\$5.00 each

\$64.00 per dozen

\$64.00 per dozen

Granola Bars

Candy Bars

Power Bars

Häagen-Dazs Ice Cream Bars

Gourmet Popcorn

Trail Mix

Cracker Jacks

Kettle Chips

Assorted Nuts

Cashews

\$5.25 per each

\$5.50 per each

\$5.75 per each

\$6.50 per each

\$6.50 per each

\$5.50 per each

\$5.75 per each

\$6.50 per each

\$20.50 per pound

\$24.00 per pound

Potato Chips

Pretzels

Tortilla Chips

Dips (one selection):

Sour Cream & Chive

Pesto Mayonnaise

Salsa

Guacamole

Paprika Onion Mayonnaise

\$19.00 per pound

\$19.00 per pound

\$19.00 per pound

\$17.00 per pint

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

**Effective on January 1, 2011**



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## continental breakfast buffets

### the starter

Whole Fresh Fruit  
Assorted Muffins and Fruit Breads, Sweet Butter and Preserves  
Freshly Squeezed Orange Juice  
Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$24.00

### continental breakfast

Sliced Fresh Fruit and Berries  
Assorted Yogurts with Granola  
Assorted Muffins, Danish, Coffee Cakes and Croissants, Sweet Butter and Preserves  
Assorted Fruit Juices  
Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$32.00

### the nikko beginning

Sliced Fresh Fruit and Berries  
Assorted Yogurts  
Hard Boiled Egg in Shell  
Smoked Salmon with Capers, Red Onions, and Sliced Tomatoes  
Bagels and Cream Cheese  
Assorted Fruit Juices  
Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$37.50

## additions to enhance your continental breakfast

{minimum of 10 orders}

Hard Boiled Egg in Shell \$3.50 each

Croissant Sandwich filled with Scrambled Egg, Cheese and Choice of Bacon or Ham \$12.50 each

English Muffin with Scrambled Egg, Cheese and Choice of Bacon or Ham \$12.50 each

Tureen of Oatmeal with condiments to include:  
Maple Syrup, Brown Sugar, Raisins and Dried Cranberries  
(Serves 10-12 guests) \$75.00

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## full breakfast buffets

{minimum of 25 guests}

{For 15 – 24 guests, add \$4.50 buffet pricing per guest}

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

### sausalito

Sliced Fresh Fruit and Berries  
Assorted Breakfast Breads, Mini Danish, Muffins & Croissants, Sweet Butter and Preserves  
Scrambled Eggs with Herbs  
Waffles with Warm Maple Syrup  
Smoked Bacon and Chicken Apple Sausage  
Assorted Fruit Juices  
Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$42.00

### marin

Sliced Fresh Fruit and Berries  
Assorted Muffins, Coffee Cake, Croissants and Scones, Sweet Butter and Preserves  
Poached Eggs with Dungeness Crab Meat, Tarragon Tomatoes, Toasted English Muffin & Hollandaise Sauce  
Hash Brown Potatoes  
Applewood Smoked Bacon  
Blueberry Pancakes with Maple Syrup  
Assorted Fruit Juices  
Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$48.00

### traditional japanese breakfast

Miso Soup  
Roasted Seaweed  
Tamago Maki  
Roasted Salted Salmon  
Umeboshi Pickled Plums  
Pickled Vegetables  
Steamed Japanese Rice  
Japanese Teas

\$65.00

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## plated breakfast

{2-course minimum}

### entrees

All Breakfast Entrees include  
Assorted Fruit Juices, Hash Brown Potatoes, Assorted Breakfast Breads,  
Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

Fluffy Scrambled Eggs  
with Choice of Ham, Bacon or Sausage  
*(Client must select (1) breakfast meat prior to event)*  
\$30.00

Fluffy Scrambled Eggs with Sautéed Mushrooms  
\$34.00

Baby Spinach, Shiitake Mushroom & Gruyere Quiche  
\$32.00

Classic Eggs Benedict  
Poached Eggs over Canadian Bacon on English Muffin  
\$34.50 (125 guest maximum)

Grilled New York Steak and Scrambled Eggs  
\$42.00

### breakfast accompaniments

Sliced Fresh Fruit and Berries  
\$14.50

Strawberries with Crème Fraiche  
\$12.50

Smoked Salmon with Bagels and Cream Cheese  
\$17.50

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# nikko brunch buffet

{minimum of 50 guests}

## appetizers

Freshly Squeezed Orange, Grapefruit, or Cranberry Juice

Breakfast Breads to include Danish, Muffins and Croissants

Sliced Fresh Fruits and Berries

A Selection of Imported and Domestic Cheeses

Smoked Salmon and Bagels with Cream Cheese, Capers, Onions and Tomato

Mixed Greens with Champagne Vinaigrette

Asian Chicken Salad with Cashew Nuts and Crunchy Wontons

## entrees

Eggs Benedict

Scrambled Eggs with Fresh Herbs

Bacon and Sausage

Steamed Salmon with Cilantro, Ginger and Scallion Sauce

Top Round Carved to Order\*

Served with traditional Jus, Creamed Horseradish and Whole Grain Mustard

Breakfast Potatoes or Rice Pilaf with California Vegetables

A Selection of Miniature Fruit Tarts and Pastries and Cheesecake

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

\$73.50

{for 30 – 49 guests, pricing is \$85.00 per guest}

**\*Carving Station requires one attendant at \$150.00 per hour**

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## afternoon breaks

{minimum of 10 orders. no substitutions, please}

### the mendocino

Whole Fresh Fruits  
Freshly Baked Jumbo Cookies  
Flavored Mineral Waters  
Assorted Soft Drinks  
Freshly Brewed Coffee & Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

\$19.50

### the intermission

Gourmet Flavored Popcorn  
Assorted Miniature Cupcakes  
Assorted Soft Drinks  
Freshly Brewed Coffee & Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

\$21.00

### the tamalpais

Individual Bags of Trail Mix  
Assorted Granola Bars  
Whole Fresh Fruit  
Assorted Soft Drinks  
Freshly Brewed Coffee & Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

\$23.00

### the fitness break

Naked Fruit Juices and Smoothies  
NutriGrain Granola Bars  
Whole Fresh Fruit  
Mineral Waters

\$23.00

### the 7<sup>th</sup> inning break

Individual Bags of Kettle Chips  
Vegetable Garden and Blue Cheese Dip  
Warm Pretzels served with Mustard  
Individual Bags of Cracker Jacks  
Assorted Sodas and Mineral Waters

\$28.00

### napa valley break

Chef's Selection of Cheeses  
Grapes and Nuts  
Marinated Mushrooms  
Herb – Garlic Olives  
Mineral Waters

\$28.00

### wii fitness break

Granola Bars and Trail Mix  
Whole Fresh Fruits  
Roasted Almonds  
Vegetable Display  
Naked Juices  
Spring and Mineral Waters

\$32.00

{ 1 game unit rental @ \$75.00+tax per break }

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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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