



hotel nikko san francisco

## **hors d'oeuvres**

{priced per piece with a 40 piece minimum}

### **cold**

Nori Sesame Chicken with Ginger Cilantro Dip	\$6.50
Ahi Tuna and Salmon Tartar	\$7.50
California Sushi Rolls, Tobiko Caviar	\$6.00
Seafood Ceviche on Asian Spoon	\$6.50
Marinated Asian Duck, Crispy Wontons, Almonds, Water Chestnut Salsa	\$6.50
Kobe Beef Tartar, Garlic Crouton	\$7.50
Gorgonzola Mousse on Belgian Endive, Toasted Walnuts, Fuji Apples	\$6.50
Nicoise Olive Tapenade Crostini, Roasted Tomatoes, Feta Cheese	\$5.50
Mediterranean Crab Salad, Crispy Pita, Lemon Aioli	\$6.50

### **hot**

Chicken Satay with Pineapple Chutney	\$6.50
Mini Spring Rolls, Mustard, Sweet and Sour Sauce	\$5.50
Asparagus & Gruyere Cheese Phyllo Tart	\$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
Chicken Quesadillas, House Made Salsa	\$6.50
Grilled Beef on Lemongrass Spear, Hoisin Sauce	\$8.00
Herb Crusted Lamb Loin Crostini	\$8.00
Crab Wonton, Meyer Lemon Aioli	\$7.50
Mikado Shrimp Spring Rolls	\$7.50
Mikado Chicken Spring Rolls	\$7.00
Kobe Beef, Yakiniku Style with Dipping Sauce	\$7.50

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

***Effective on January 1, 2011***



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## reception buffet specialties

### seasonal fresh fruit

Serves 25  
\$312.00

### assorted domestic and imported cheeses

Served with French Bread and Crackers  
Serves 25  
\$375.00

### 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 105 pieces of Nigiri & 65 pieces of Maki  
Serves approximately 40 depending on appetite  
\$1350.00

### dessert extravaganza

Chocolate Dipped Strawberries  
Petit Fours, Miniature Fruit Tarts, Cheesecakes, Whole Cakes  
Based on 160 pieces  
Serves 50  
\$1150.00

### chocolate fountain

Scharffen Berger Chocolate  
Strawberries, Melons, Marshmallows, Rice Krispy Treats, Pretzels, Lady Fingers, Pound Cake  
Serves 50  
\$925.00  
{ \$75.00 setup fee }

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## deluxe reception buffet stations

### **north beach**

Minimum of 50 guests

Penne and Tortellini  
Marinara and Creamy Pesto Sauces  
with Parmesan Cheese

Parmesan Garlic Bread

Chefs Select assortment Assorted Vegetarian and Meat Pizzas

\$24.00 per guest

### **chinatown**

Minimum of 50 guests

Assorted Dumplings (3), Steamed Pork Bun (1),  
Spring Rolls (1) and Wontons (2)  
Based on 7 pieces per guest

\$35.00 per guest

### **fisherman's wharf**

Minimum of 50 Guests

Clam Chowder

Bay Shrimp Cocktail, Oysters, New Zealand Green Lip Mussels

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

Vegetable Quesadillas

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, suitable for buffets or tray passing

Nicoise Olive Tapenade Crostini, Roasted Tomatoes, Feta Cheese  
Nori Sesame Chicken with Ginger Cilantro Dip  
Grilled Beef on Lemon Grass Spear, Hoisin Sauce  
Mikado Shrimp Spring Rolls  
Asparagus & Gruyere Cheese Phyllo Tart

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 Tiger Prawn \$8.00

Pacific Oyster on the half shell \$7.50

New Zealand Green Lip Mussel \$6.50

Bay Shrimp Cocktail \$7.50

King Crab Legs \$7.00

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

## **fire & ice stations**

### **cold station**

Seafood Ceviche, Jumbo Prawns, King Crab Legs,  
Oysters on the Half Shell, Assorted Sashimi

### **hot station**

Salmon, Scallops, Mussels, Rock Shrimp,  
Scallions, French Beans, Baby Carrots, Spicy Cioppino

\$58.00 per guest

## **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

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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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