



hotel nikko san francisco

presents your special day.....

Thank you for considering Hotel Nikko San Francisco to be a part of your wedding celebration.

Our hotel, situated on Union Square West, offers a contemporary urban setting. Whether your guest list is an intimate dinner for 10 guests or 600 guests for a grand cocktail reception, the Hotel Nikko has a location just right for you.

Choices of venue include the 25th floor function rooms with breathtaking views of the city and the Golden Gate Bridge or the newly decorated Nikko Ballroom, situated on the 3rd floor, which can accommodate affairs up to 500 seated guests.

The following menus will give you an idea of what we have to offer. Keep in mind that we pride ourselves on our food and service. If you desire a specific menu item just let us know. We are happy to design a menu customized to your tastes and budget.

All of our Wedding Packages include:

Complimentary Dance Floor and Stage for your Entertainment
Floor Length Linens, Full Silver Service with Votives on Each Table

Reception Hors d'oeuvres

Plated Two, Three or Four-Course Dinner

A Beautiful Wedding Cake Personally Designed For You

Traditional Champagne Toast

A Complimentary Suite for the Bride & Groom



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the imperial wedding

Choice of Specialty Linen and Chiavari Chairs

Reception

Beautiful Vegetable and Cheese Display
Your Selection of Four Pieces Per Guest of Tray Passed
Hors d'oeuvres

Dinner Menu

Soup or Salad Selection
Entrée Selection
Dessert Selection

Wedding Cake
Selection of French Roast Coffee, Decaffeinated Coffee and
Herbal, Japanese and Traditional Teas

Champagne Toast

Served at any time during dinner service
to toast the Bride and Groom

Price: \$130.00 per guest

21% Service Charge and 9.5% Sales Tax apply to all food and beverage prices



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Hors d'oeuvre Selections

Cold

Black Sesame Chicken with Ginger Soy Dipping Sauce
Ahi Tuna Sashimi, Wonton Crisps, Spicy Mango Chutney
Californian Sushi Rolls, Tobiko Caviar
Ceviche Shrimp Tartare on Endive Tips
Vietnamese Imperial Roll, Lemongrass Coriander Dip
Lemon Smoked Salmon, Pineapple Salsa on Asian spoon*
Olive Tapenade Bruschetta, Chervil Roasted Garlic Aioli

Hot

Five Spice Chicken Satay with Orange Gastrique
Mini Spring Rolls, Mustard, Sweet and Sour Sauce
Spanakopitas, Phyllo Dough Triangles Stuffed with Feta
Cheese & Spinach
Coconut Shrimp with Mint Pickled Red Onion Dip
Dim Sum, Chinese Filled Dumplings*
Balsamic Marinated Mushroom with Vermouth Ratatouille
Puff Pastry Filled with Chinese Marinated Pork Loin
Assorted Mini Pizzas
Grilled Beef on Lemongrass Spear, Hoisin Sauce
Kaffir Lime Crusted Duck Breast on Herb Polenta

*hors d'oeuvres with this sign are best served from a buffet



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Salads

Classic Caesar Salad
Sourdough Croutons and Parmigiano Reggiano Cheese

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

Marinated Leek and Asparagus Salad with Mesclun Greens,
Creamy Dijon Vinaigrette

Iceberg Lettuce, Toasted Pistachios, Tomatoes
Basil Maytag Blue Cheese Dressing

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 Grilled Portobello Mushrooms, Sweet
Maui Onions, Sherry Wine Tomato Vinaigrette

Tomato and Mozzarella with White Anchovies, Balsamic
Vinaigrette



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Soups

San Francisco Clam Chowder

Sonoma Vegetable Soup with Garden Herbs

Fresh Green Asparagus with Slow Roast Mini Tomato and
Crispy Wonton

Mediterranean Tomato Soup

Roasted Sweet Garlic and Potato Soup with Pesto Crouton

Shiitake, Crab, Smoked Corn Chowder **add \$3.00**

Cream of Wild Mushroom **add \$3.00**

Thai Prawn Soup, Essence of Lemongrass and Sweet Ginger
add \$3.00



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Entrée Selections

Grilled Breast of Chicken, Wild Mushroom Ragout, Rice Blend,
Rosemary Garlic Sauce and Baby Carrots

Honey Sesame Marinated Chicken Breast with Baby Bok Choy,
Roasted Pineapple and a Sweet Chili Scallion Sauce

Pan Roasted Breast of Chicken, Orzo Pilaf, Champagne Lemon
Sauce and Ratatouille Provençal

Roasted Salmon, Leek Confit, Whipped Potatoes Olive Relish and
Beurre Blanc

Seared Marinated Salmon, Rice, Baby Bok Choy, Roasted Pineapple
and a Soy Ginger Sauce

Grilled Pacific Swordfish
Fennel Couscous Pine Nuts, Slow roasted Tomatoes and
Pernod Sauce

Porcini Perfumed Halibut, Baby Carrots, Wilted Frisee, Polenta Cake
and Balsamic reduction

Herb Polenta Layered with Grilled Vegetables, Fresh Mozzarella and
Tomato Coulis

Penne Primavera with Fresh Pesto Sauce and Sun-Dried Tomatoes

Oven Roasted Portobello and Vegetables with Tofu and Parsley
Coulis

Spinach Pansotti with Lemon Caper Cream



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Hotel Nikko San Francisco is pleased to offer the following entrée selections at an additional cost of \$14.00 per guest

Grilled Filet of Beef, Roasted Yukon Gold Potatoes, Wild Mushroom-Merlot Reduction with roasted Radicchio

Grilled Filet of Beef, Horseradish Mashed Potatoes Caramelized Cipollini Onions-Balsamic Demi Glace and Braised Greens

Grilled New York Steak, Potato Leek Gratin, Sautéed Vegetables, Shallot Red Wine Sauce

Domestic Lamb Chops, Truffle Mashed Potato, Merlot reduction and Root Vegetables

Herb Breast of Chicken and Grilled Salmon
Rice Blend and Sautéed Vegetables
Champagne Lemon Sauce

Seared Petit Filet of Beef and Grilled Shrimp
Sweet Pepper Saffron Sauce
Yukon Gold Potato and Sautéed Vegetables

Petit Filet of Beef and Filet of Salmon, Ragout of Wild Mushrooms

Broiled Lobster Tail
Saffron Risotto, Asparagus and a Tarragon-Lobster Nage

Grilled Shrimp
With Sweet Pepper Saffron Sauce, Almond Green Beans and Jasmine Rice



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Dessert Selections

Hazelnut Crunch Cake
Chocolate Mousse with Hazelnut Cream on Hazelnut Meringue

Fresh Apple Tart, Walnut Whipped Cream, Caramel Drizzle

Individual Tuxedo Cheesecake, Raspberry & Mango Puree

Tiramisu
Mascarpone Cheese with Rum, Amaretto, Coffee & Ladyfingers

Chocolate Mousse, White Chocolate Shavings

Trio of Sorbets in Almond Tulip Cup with Fresh Fruit Confetti
add \$4.00

White Passion Cake
White Chocolate and Passion Fruit on a Pistachio Biscuit
add \$3.00

Croquant Praline Cake
Chocolate Genoise, Milk Chocolate and Banana Mousse,
Hazelnut Crunch **add \$3.00**

Key Lime Calypso, Blueberry Coulis
Key Lime Mousse, Vanilla Genoise with White Chocolate Chips
add \$3.00



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Beverage

(Hosted Open Bar Packages)

Nikko Fountain Selections

One Hour	\$17.00
Two Hours	\$27.00
Three Hours	\$35.00
Each additional Hour	\$10.00

Nikko Premium Selections

One Hour	\$18.00
Two Hours	\$29.00
Three Hours	\$37.00
Each additional Hour	\$10.00

Bar packages per guest include brand liqueur, wine, sparkling wine, imported and domestic beer, fruit juices, soft drinks and mineral waters.

(Bars on Consumption)

Nikko Fountain Selections

Mixed Drink	\$7.50
Wine By the Glass	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.50
Soft Drinks	\$5.00
Mineral Waters	\$5.00

Nikko Premium Selections

Mixed Drinks	\$8.25
Wine By the Glass	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.50
Soft Drinks	\$5.00
Mineral Waters	\$5.00

Nikko Imperial Selections -Top Shelf Brand

~ hosted bar only ~

Mixed Drink	\$9.75
Premium Wines	Per Bottle price
Imported Beer	\$7.00
Domestic Beer	\$6.50
Soft Drinks	\$5.00
Mineral Waters	\$5.00

(Cash Bar)

Nikko Fountain Selections

Mixed Drink	\$9.00
Wine By the Glass	\$8.00
Imported Beer	\$8.00
Domestic Beer	\$7.25
Soft Drinks	\$6.00
Mineral Waters	\$6.00
Sparkling Wine	\$10.00

Nikko Premium Selections

Mixed Drinks	\$9.75
Wine By the Glass	\$8.00
Imported Beer	\$8.00
Domestic Beer	\$7.25
Soft Drinks	\$6.00
Mineral Waters	\$6.00

A Bartender Fee of \$75.00 per hour will apply to each bar (Two-Hour Minimum)



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General Wedding Information

Service Charge and Sales Tax

All food, beverage and audio visual prices are subject to 21% Service Charge and 9.5% Sales Tax. Per California State Law, all service charges are taxable. All other charges are subject to 9.5% Sales Tax.

Ceremony Fee

The ceremony fee starts at \$1,000.00 and includes rental of the ceremony site for the agreed time, basic equipment and room set up, gold screen for backdrop, and rehearsal time.

Agreement & Deposits

A deposit equal to 25% of the estimated banquet charges and a signed Contract will hold your reservation definite, if returned by the specified date. Full prepayment of estimated charges is due no later than three weeks prior to the event.

Guarantees

The final banquet attendance count must be given to the catering manager three business days prior to the wedding. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to the wedding, 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 entrée is to be served during your reception, the exact count of each entrée 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.

Place Cards

Should more than one entrée be served at the wedding, place cards will be required for each guest. The place cards must include the guest's name and entrée choice and placed at their seat prior to their arrival.

Cancellations

All deposits are non-refundable. Please refer to Contract for Cancellation Terms and Conditions.

Wedding Rehearsals



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Your catering manager will schedule your wedding rehearsal. Every effort will be made to accommodate date, time and location requests.

Overtime

An overtime charge of \$50.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted time. All wedding packages are based on 5 hours of event time, including one hour for cocktails and 4 hours for dinner and dancing.

Corkage

Hotel Nikko San Francisco agrees to allow outside wine to be served during your Reception for the cost of \$25.00 plus sales tax of 9.5% per 750 ml bottle.

Bartender Fees

A Bartender Fee of \$75.00 per hour (minimum of 2 Hour) plus 9.5 % sales tax will apply for the Set Up and Staffing of all bars. The Hotel recommends one bartender per every 100 guests.

Children's Meals & Vendor Meals

Special meals for children less than ten years of age or for vendors are available upon request. All children's meals are charged at 50% of the adult meal price.

Cake Cutting

Although all of our Wedding Packages include a personal designed wedding cake, we will also allow you to bring in a wedding cake from a vendor of your choice if you prefer. If you choose to bring in your own cake, the package price will cover the cake-cutting fee.

Music

Amplified music is allowed in all of our 3rd Floor Banquet Space with no restrictions. Amplified music is allowed in our 25th Floor banquet space with the agreement that Guests from the Bridal Party will occupy the 4 guest rooms directly under the room on the floor below. These rooms are on our Imperial Floor and are priced at the current rate.

Decoration

Please consult with your catering manager regarding a wide range of decorative options. The event manager must approve decorations prior to arrival.

Parking

Convenient Valet Parking is located in our Porte Cochere at \$10.00 plus tax per hour (maximum of \$45.00, plus tax, per day). Prices are subject to change. A wide variety of garages in the area also offer "flat - rate" parking for the day of your event. Speak with you catering manager to make these arrangements.



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Preferred Vendor List

Wedding Cake

Have Your Cake Maralyn Tabatsky	650-873-8488
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Rentals and Décor

Ideas Events and Décor www.ideas-events.com	415-558-8900
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Photographers

Kevin Chin Photography www.kevinchin.com	415-701-0600
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Diggs Photography www.diggsphotography.com	415-292-9839
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Music and Entertainment

Bay Music and Entertainment Kent Strand	415-982-8000
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Joel Nelson Productions	800-578-5780
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Flowers

San Francisco Florist Kamran, www.sfflorist.com	415-781-5900
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Natalini Flowers	415-421-0424
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Videography

Thomas Hughes Productions	415-925-8600
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