



## 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 25<sup>th</sup> floor function rooms with breathtaking views of the city and the Golden Gate Bridge or the newly decorated Nikko Ballroom, situated on the 3<sup>rd</sup> 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 fountain wedding

### Reception

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

### Dinner Menu

Soup or Salad Selection  
Entrée 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: \$100.00 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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## Banquet Facilities

### **Grand Ballroom**

Our Grand Ballroom is the largest of our banquet room, with high ceilings and modern chandeliers. It can accommodate up to 500 guests with a dance floor. There is a minimum food and beverage purchase of \$35,000.00, plus service charge and sales tax or equivalent in room rental. Complimentary use of the Ballroom Foyer comes with the Grand Ballroom.

Our Grand Ballroom can be split into sections to accommodate smaller parties that still prefer the elegance of our ballroom.

### **Nikko I Ballroom**

Seats up to 120 with a dance floor. Minimum of \$12,000.00, plus service charge and sales tax or equivalent in room rental.

### **Nikko II Ballroom**

Seats up to 200 Guest with a dance floor. Minimum of \$15,000.00, plus service charge and sales tax or equivalent in room rental.

### **Nikko III Ballroom**

Seats up to 140 with a dance floor. Minimum of \$12,000.00, plus service charge and sales tax or equivalent in room rental.

### **Nikko I and II Ballroom**

Seats up to 320 with a dance floor. Minimum of \$25,000.00, plus service charge and sales tax or equivalent in room rental.

### **Golden Gate Room**

Located on the 25<sup>th</sup> Floor of the hotel with spectacular views of the Golden Gate Bridge, Downtown, Coit Tower and Union Square. Seats up to 100 Guest with a dance floor. Minimum of \$10,000.00, plus service charge and sales tax or equivalent in room rental.

### **Bay View Room**

Located on the 25<sup>th</sup> Floor of the hotel with spectacular views of Downtown, the Bay and Bay Bridge. Seats up to 70 Guest with a dance floor. Minimum of \$8,000.00, plus service charge and sales tax or equivalent in room rental.



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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**

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



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## **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 3<sup>rd</sup> Floor Banquet Space with no restrictions. Amplified music is allowed in our 25<sup>th</sup> 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 650-873-8488  
Maralyn Tabatsky

### Rentals and Décor

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

### Photographers

Kevin Chin Photography 415-701-0600  
www.kevinchin.com

Diggs Photography 415-292-9839  
www.diggsphotography.com

### Music and Entertainment

Bay Music and Entertainment 415-982-8000  
Kent Strand

Joel Nelson Productions 800-578-5780

### Flowers

San Francisco Florist 415-781-5900  
Kamran, www.sfflorist.com

Natalini Flowers 415-421-0424

### Videography

Thomas Hughes Productions 415-925-8600