



**JW MARRIOTT**

SAN FRANCISCO UNION SQUARE

**CRAFTED FOR YOU**

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As of 5.25.2021

# CONTINENTAL BREAKFAST

## **RHYTHM \$42**

- ORANGE, GRAPEFRUIT, CRANBERRY JUICES
- ASSORTED CROISSANTS, MUFFINS AND DANISH
- STEEL CUT OATMEAL WITH BROWN SUGAR, WALNUTS, CRANRAISINS, RAISINS, CINNAMON APPLES
- SEASONAL WHOLE FRESH FRUIT, BANANAS, APPLES, ORANGES
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

## **HARMONY \$47**

- ORANGE, GRAPEFRUIT, CRANBERRY JUICES
- ASSORTED CROISSANTS, MUFFINS AND DANISH
- SEASONAL FRESH CUBED FRUIT AND BERRIES
- STRAUS ORGANIC YOGURT, BERRIES AND LOCAL HONEY DRIZZLE
- LOCAL ARTISAN MEATS, CHEESES AND BREADS
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

BUFFETS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER)  
FOR EACH ADDITIONAL 30 MINUTES OF SERVICE



## BUFFET BREAKFAST (MINIMUM OF 25 GUESTS REQUIRED)

\* A LABOR CHARGE OF \$175 WILL APPLY FOR MEAL FUNCTIONS OF 10-25 GUESTS OR \$275 FOR FEWER THAN 10 GUESTS \*

### VERSE \$52

- ORANGE, GRAPEFRUIT, CRANBERRY JUICES
- ASSORTED CROISSANTS, MUFFINS, DANISH AND SLICED BREADS
- SEASONAL FRESH CUBED FRUIT AND BERRIES
- SOFT SCRAMBLED CAGE FREE ORGANIC EGGS, FRESH GRATED CHEDDAR, SCALLIONS, PICO DE GALLO
- ALL NATURAL BACON, HOBBS' BREAKFAST SAUSAGE
- CHEF'S DAILY BREAKFAST POTATOES
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

### CHORUS \$55

- ORANGE, GRAPEFRUIT, CRANBERRY JUICES
- ASSORTED CROISSANTS, MUFFINS AND DANISH
- SEASONAL FRESH CUBED FRUIT AND BERRIES
- HOT BREAKFAST WRAPS, CAGE FREE SCRAMBLED EGGS, BELL PEPPER, ONIONS, POTATOES, ROASTED TOMATOES, JACK CHEESE\*
- FIRE ROASTED SALSA, GUACAMOLE, CREMA, QUESO FRESCO
- PORK CARNITAS, CHILLIQUILLAS
- CHEF'S DAILY BREAKFAST POTATOES
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

\*ADD \$2.00 FOR CHORIZO SAUSAGE IN BREAKFAST WRAPS

### BRIDGE \$64

- ORANGE, GRAPEFRUIT, CRANBERRY JUICES
- MULTI GRAIN CROISSANTS, FRESH BAKED MINI PASTRIES
- HOUSE STRAWBERRY JAM, LOCAL HONEY, ORGANIC BUTTER
- SEASONAL FRESH CUBED FRUIT AND BERRIES
- EGG WHITE FRITTATA, SPINACH, CRIMMINI MUSHROOMS, TOY BOX TOMATOES
- POACHED CAGE FREE EGGS ON SWEET POTATO HASH, ROASTED TOMATO, HOLLANDAISE SAUCE
- GRILLED AIDELLS HAND CRAFTED CHICKEN APPLE SAUSAGES
- CHEF'S DAILY BREAKFAST POTATOES
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

BUFFETS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE



# ENRICH YOUR BREAKFAST

- BREAKFAST SLIDERS | SCRAMBLED CAGE FREE EGGS, BACON AND CHEDDAR CHEESE \$13 EACH
- HOT BREAKFAST WRAP | BELL PEPPERS, ONIONS, CHORIZO SAUSAGE, ROASTED TOMATOES, JACK CHEESE \$15 EACH
- EGGS BENEDICT | CLASSIC OR GRILLED TOMATO AND AVOCADO \$18 PER PERSON
- BRIOCHE FRENCH TOAST | WARM MAPLE SYRUP, CARAMELIZED APPLES \$12 PER PERSON
- SMOKED SALMON, MINI BAGELS, ONIONS, CAPERS, HERB CREAM CHEESE \$17 PER PERSON
- ASSORTED FRESH BAKED BISCUITS, HOBBS SAUSAGE GRAVY \$12 PER PERSON
- ASSORTED MINI QUICHE | SPINACH, ROASTED TOMATO, BACON, MUSHROOM, GRUYERE CHEESE \$12 PER PERSON
- INDIVIDUAL GREEK YOGURTS \$10 EACH
- ASSORTED CEREALS, SKIM, 2% AND ALMOND MILK \$8 PER PERSON
- HOUSEMADE GRANOLA, LOCAL HONEY, STRAUS ORGANIC YOGURT AND BERRY PARFAIT \$12 EACH
- STEEL CUT OATMEAL | BROWN SUGAR, HONEY AND TOASTED WALNUTS \$12 PER PERSON
- ASSORTED BREAKFAST PASTRIES \$68 PER DOZEN
- 

**BREAKFAST ACTION STATIONS \$25 PER PERSON, PER STATION**  
(INCLUDES CHEF ATTENDANT)

**MINIMUM OF 25 GUESTS REQUIRED**

- OMELETTES AND CAGE FREE EGGS | PREPARED TO ORDER
- PANCAKES & MULTIGRAIN PANCAKES | BANANAS, BLUEBERRIES, STRAWBERRIES, WHIPPED CREAM, PURE MAPLE SYRUP, CHOCOLATE GANACHE, STRAWBERRY COULIS
- FRESH PRESSED JUICE BAR | VARIETY OF SEASONAL FRESH FRUIT AND VEGETABLES PRESSED TO ORDER

BUFFETS /ACTION STATIONS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE





# PLATED BREAKFAST

## ALL SERVED BREAKFASTS INCLUDE

- ORANGE, GRAPEFRUIT, CRANBERRY JUICE
- ASSORTED CROISSANTS, MUFFINS, DANISH
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

## CHOICE OF STARTER

- SLICED FRESH FRUIT WITH ORGANIC YOGURT
- SEASONAL YOGURT BERRY PARFAIT
- SMOKED SALMON | RED ONIONS, CAPERS, LETTUCE, AMERICAN CAVIAR, HERBED CREAM CHEESE, MINI BAGELS

## ARIA \$49

- SCRAMBLED CAGE FREE EGGS
- ALL NATURAL BACON
- CHEF'S BREAKFAST POTATOES WITH ONIONS, ROASTED TOMATOES, SCALLIONS.

## RHAPSODY \$49

- SEASONAL VEGETABLE FRITTATA, AVOCADO
- GRILLED VINE RIPE TOMATOES
- ROASTED GOLDEN POTATOES, FRESH CUT CHIVES

## SONATA \$68

- GRILLED PETIT FILET MIGNON
- SCRAMBLED CAGE FREE EGGS, FLAGSHIP WHITE CHEDDAR
- PORTOBELLO MUSHROOMS
- HOUSE BREAKFAST POTATOES WITH ROASTED TOMATOES AND SCALLIONS



# A LA CARTE

## BEVERAGES:

- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS \$135 PER GAL
- ASSORTED SOFT DRINKS, MINERAL WATERS & BOTTLED WATERS \$8 EACH
- SPARKLING VOSS WATERS \$9 EACH
- SAN PELLEGRINO WATER \$9 EACH
- BOTTLED "NAKED" JUICES \$9 EACH
- COCONUT WATER \$9 EACH
- BOTTLED "SNAPPLE" ICED TEAS & LEMONADE \$9 EACH
- FRESH SQUEEZED SEASONAL ORGANIC JUICE \$9 EACH
- FRESH SQUEEZED LEMONADE \$70 PER GALLON/ \$9 PER GLASS
- HOUSE MADE INFUSED ICED TEA \$70 PER GALLON / \$9 PER GLASS
- RED BULL ENERGY DRINKS \$9 EACH
- ORANGE JUICE, GRAPEFRUIT JUICE OR CRANBERRY JUICE \$60 PER GALLON
- SKIM, 2%, WHOLE MILK, ALMOND MILK OR SOY MILK \$70 PER GALLON

## "GO GREEN" INFUSED WATERS - \$60 PER GALLON

ENJOY OUR WATER, CONSIDERED ONE OF THE NATION'S HIGHEST QUALITY DRINKING WATER FROM PRISTINE SIERRA SNOWMELT INFUSED WITH THE FOLLOWING CHOICES (SELECT 2 FLAVORS) : FRESH MINT, STRAWBERRY, CUCUMBER, LEMON, LIME, ORANGE OR CRISP APPLE

## FROM THE PASTRY KITCHEN:

- WARM FRESH BAKED ALL NATURAL COOKIES \$68 PER DOZEN
- DOUBLE FUDGE BROWNIES \$68 PER DOZEN
- AMORETTI AND MACAROONS \$72 PER DOZEN
- LEMON BARS AND STRAWBERRY BARS \$66 PER DOZEN
- ASSORTED MINI CUPCAKES \$72 PER DOZEN
- MARBLE POUND CAKE \$68 PER DOZEN
- SWEET AND SAVORY SCONES \$70 PER DOZEN

\*GLUTEN FREE CAKES AND PASTRIES AVAILABLE -- PLEASE CONTACT YOUR EVENT MANAGER



## SNACKS

• SEASONAL WHOLE FRESH FRUIT	\$60 PER DOZEN
• BRIE AND PROSCIUTTO CROSTINI WITH FIG JAM	\$10 EACH
• SEASONAL CRUDITÉ STICKS WITH FRESH HERB DIP	\$10 PER PERSON
• ASSORTED CREAM PUFFS	\$10 PER PERSON
• ENERGY BARS/GRANOLA BARS/FRUIT BARS	\$9 EACH
• DELUXE TRAIL MIX (PACKAGED)	\$9 EACH
• ASSORTED THATCHER'S POPCORN (PACKAGED)	\$9 EACH
• ASSORTED GOURMET CHIPS (PACKAGED)	\$9 EACH
• ASSORTMENT ICE CREAM BARS	\$9 EACH
• HOUSE SEASONED POPCORN (TRUFFLE, PARMESAN OR KETTLE)	\$10 PER PERSON
• HOUSE MADE POTATO CHIPS, ASSORTED DIPS	\$10 PER PERSON
• PETITE GRILLED CHEESE SANDWICHES	\$10 PER PERSON
• BAGEL CHIPS WITH CHICK PEA HUMMUS	\$10 PER PERSON
• HOUSE SPICED AND CANDIED NUTS	\$10 PER PERSON
• CHILI CORN CHIPS WITH ROASTED SALSA AND GUACAMOLE	\$10 PER PERSON
• SLICED SEASONAL FRESH FRUIT DISPLAY	\$14 PER PERSON



## AM BREAKS

### SOLO \$27

- THATCHER'S DELUXE TRAIL MIX
- ASSORTED ENERGY BARS
- PEANUT BUTTER COOKIES
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
- INFUSED WATER

### DUET \$29

- RAW ALMONDS
- "KIND" ALL NATURAL SNACK BARS
- HUMMUS AND CRUDITÉ
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
- INFUSED WATER

### QUARTET \$33

- ASSORTED BREAKFAST BISCUITS
- SEASONAL YOGURT BERRY PARFAIT
- CINNAMON TWISTS
- CHOCOLATE CROISSANTS
- APPLES, PEARS, BANANAS
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
- INFUSED WATER

### TRIO \$34

- STRAWBERRY BANANA SMOOTHIES
- CLIFF BARS
- TCHO CHOCOLATES
- CROISSANT AND CHOCOLATE CROISSANTS
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
- INFUSED WATER

BREAKS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE





## PM BREAKS

### BASS \$29

- CHILI CORN TORTILLA CHIPS WITH ROASTED SALSA AND GUACAMOLE
- THATCHER'S POPCORN- ASSORTED FLAVORS
- JICAMA AND CUCUMBER STICKS
- CHURROS TOSSED IN CINNAMON SUGAR
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE ASSORTED TEAS
- INFUSED WATER

### TENOR \$31

- THREE TWINS ICE CREAM CUPS, SANDWICHES AND BARS
- ASSORTED MINI CUPCAKES
- WARM CHOCOLATE CHIP COOKIES
- INDIVIDUAL CHOCOLATE MILK
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
- INFUSED WATER

### ALTO \$33

- THATCHER'S DELUXE TRAIL MIX
- VEGETABLE CRUDITÉ WITH BUTTERMILK RANCH DIP, ROASTED EGGPLANT DIP AND HUMMUS
- SEASONAL COBBLER
- COCONUT WATER
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
- INFUSED WATER

### SOPRANO \$35

- ARTISAN CHEESE, FRENCH BAGUETTE AND RUSTIC CRACKERS
- FRA' MANI DRY SALAMI, ZOE'S PROSCIUTTO
- VEGETABLE ANTIPASTO, MARINATED OLIVES
- ALMONDS, DRIED FRUIT, SPICED NUTS
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
- INFUSED WATER



## BUFFET LUNCHES (MINIMUM OF 25 GUESTS REQUIRED)

\*TO-GO LUNCHES AVAILABLE- PLEASE CONSULT WITH YOUR EVENT MANAGER

ALL BUFFET LUNCHES INCLUDE: FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

\*\*A LABOR CHARGE OF \$175 WILL APPLY FOR MEAL FUNCTIONS OF 10-25 GUESTS OR \$275 FOR FEWER THAN 10 GUESTS\*\*

### ENSEMBLE - \$58 PER PERSON

CHOOSE FROM THE FOLLOWING:

3 SALADS / 3 SANDWICHES / 3 DESSERTS

• ADDITIONAL SELECTIONS - \$9 PER PERSON

#### SOUP

- CHEF'S DAILY SOUP (ADDITIONAL \$7 PER PERSON)
- SAN FRANCISCO CLAM CHOWDER (ADDITIONAL \$9 PER PERSON)

#### SANDWICHES

- BLACK FOREST HAM | GRUYERE, ICEBERG, DIJON, SOURDOUGH BAGUETTE
- GRILLED CHICKEN | ROASTED TOMATOES, ARUGULA, PESTO, CIABATTA BUN
- SMOKED TURKEY | BACON, TOMATOES, GEM LETTUCE, MULTI-GRAIN ROLL
- SOUTHWEST CHICKEN | AVOCADO, PEPPER JACK CHEESE, ROMAINE HEARTS, CHIPOTLE, FLOUR TORTILLA
- PEPPER CRUSTED ROAST BEEF | POINT REYES BLEU, BIBB LETTUCE, ONION ROLL
- ITALIAN DELI | SALAMI, SPICY CAPICOLA, PROVOLONE, DIJON, ROASTED TOMATO AIOLI, ONION POPPY SEED ROLL
- EGG SALAD SLIDER | SLICED RADISH, SESAME BUNS
- CUCUMBER | WATERCRESS, BOURSIN CHEESE, HERB FOCACCIA
- GRILLED VEGETABLE WRAP | SEASONAL CRISP ROMAINE, "CYPRESS GROVE" CHEVRE, FLOUR TORTILLA

#### SALADS

- DINO KALE | RAW ALMONDS, MANGO, AVOCADO, FRESH PRESSED LEMON AND ORANGE
- QUINOA AND FARRO | GRILLED MARINATED VEGETABLES, ROASTED TOMATO, WILD ARUGULA
- CAESAR | ROMAINE HEARTS, FOCACCIA CROUTONS, PARMESAN, HOUSE CAESAR DRESSING
- MIXED GREENS | TOY BOX TOMATOES, PECANS, FOCACCIA CROUTONS, WHITE BALSAMIC
- CAPRESE | VINE RIPE TOMATOES, FRESH MOZZARELLA, BASIL, AGED BALSAMIC
- CUCUMBER | TOMATOES, OLIVES, RED ONION, FETA, OREGANO VINAIGRETTE
- POTATO SALAD | HARD BOILED EGGS, RADISHES, SCALLIONS
- ROTELLI PASTA SALAD | ROASTED VEGETABLES, PESTO PARMESAN

#### DESSERT

- CHEFS CHOICE ASSORTED DESSERTS- 3 OPTIONS TO BE PROVIDED

BUFFETS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE



## BUFFET LUNCHES (MINIMUM OF 25 GUESTS REQUIRED)

\*\*A LABOR CHARGE OF \$175 WILL APPLY FOR MEAL FUNCTIONS OF 10-25 GUESTS OR \$275 FOR FEWER THAN 10 GUESTS\*\*

### LYRIC \$69

- SAN FRANCISCO CLAM CHOWDER
- WARM ORZO SALAD | CRISPY PANCETTA AND RED ONIONS, OVEN ROAST TOMATOES
- GRILLED MARINATED SEASONAL VEGETABLE PLATTER
- SHRIMP SALAD | SHAVED FENNEL AND CITRUS WITH DILL VINAIGRETTE
- GRILLED "38 NORTH" ALL NATURAL HERB CHICKEN
- GRILLED SALMON | HOISIN BBQ GLAZE, SAUTÉED SPINACH AND SHALLOTS
- SLICED SOURDOUGH GARLIC BREAD
- CHEFS CHOICE ASSORTED DESSERTS (2 SELECTIONS TO BE PROVIDED)
- FRESHLY BREWED ILLY HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

### INTERLUDE \$73

- CORN CHOWDER
- TORTILLA SALAD | TOMATOES, BLACK OLIVES, AVOCADO, SONOMA VELLA JACK CHEESE, CILANTRO VINAIGRETTE
- JICAMA SALAD | CORN, PEPPERS, RED ONION, LIME VINAIGRETTE
- GRILLED MARINATED CHICKEN FAJITA
- GRILLED SKIRT STEAK CARNE ASADA
- BLACK BEANS
- SPANISH RICE
- FRESH FLOUR TORTILLAS
- GUACAMOLE, SOUR CREAM, HOUSE MADE SALSA, PEPPER JACK CHEESE, CHEDDAR CHEESE, LIMES
- CHEFS CHOICE ASSORTED DESSERTS (2 SELECTIONS TO BE PROVIDED)
- FRESHLY BREWED ILLY HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

BUFFETS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE



## BUFFET LUNCHES (MINIMUM OF 25 GUESTS REQUIRED)

\*\*A LABOR CHARGE OF \$175 WILL APPLY FOR MEAL FUNCTIONS OF 10-25 GUESTS OR \$275 FOR FEWER THAN 10 GUESTS\*\*

### FUSION \$75

- EGG DROP SOUP
- GREEN PAPAYA SALAD | GRILLED PRAWNS, NAPA CABBAGE, CHERRY TOMATOES, PEANUTS, CHILI LIME DRESSING
- MIXED ORGANIC GREENS, CUCUMBERS, PICKLED SHALLOTS, MISO VINAIGRETTE
- CASHEW CHICKEN
- GRILLED FLANK STEAK
- DIM SUM BASKET | SHRIMP, PORK, VEGETABLE
- BABY BOK CHOY, SHITAKE MUSHROOMS CRISPY TOFU
- STEAMED JASMINE RICE
- CHEFS CHOICE ASSORTED DESSERTS (2 SELECTIONS TO BE PROVIDED)
- FRESHLY BREWED ILLY HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

### MELODY \$86

- RED LENTIL SOUP, HARISSA
- ROASTED BEET SALAD | ARUGULA, CYPRESS GROVE CHEVRE, BLOOD ORANGE VINAIGRETTE
- MEDITERRANEAN SALAD | GREEN BEANS, TOMATOES, OLIVES, HARD BOILED EGGS, BELL PEPPERS, NUTS
- MIXED ORGANIC GREENS | WHITE BALSAMIC VINAIGRETTE
- SEARED WHITE SEA BASS | SALSA VERDE
- GRILLED NATURAL HERB CHICKEN | BRAISED GREENS
- OVEN BAKED RATATOUILLE VEGETABLES
- FARRO AND VEGETABLE RISOTTO
- ARTISAN BREADS
- CHEFS CHOICE ASSORTED DESSERTS (2 SELECTIONS TO BE PROVIDED)
- FRESHLY BREWED ILLY COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

BUFFETS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE



## PLATED LUNCH (ALL ENTRÉE PRICING IS BASED ON A THREE COURSE MINIMUM)

*\*A CHOICE OF 2 ENTREES CAN BE OFFERED FOR LUNCHEONS AND DINNERS. A DEFINITE COUNT OF ENTREES ORDERED IS DUE 7 DAYS PRIOR TO EVENT. ENTRÉE CARDS MUST BE PROVIDED BY CLIENT. THE HIGHER PRICED ENTRÉE WILL BE THE PRICE FOR BOTH ENTREES\**

### ALL PLATED LUNCHES INCLUDE:

FRESHLY BAKED ARTISAN BREADS

FRESHLY BREWED HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

CHOOSE ONE SOUP OR SALAD, ENTRÉE AND DESSERT

*ADD \$9 FOR ADDITIONAL STARTER SELECTION*

### SOUP

- VINE RIPE TOMATO BASIL, BURRATA CHEESE AND PESTO CROSTINI
- MUSHROOM BISQUE, TRUFFLE, CROUTONS
- SEAFOOD CHOWDER, CLAMS, DUNGENESS CRAB, SCALLOPS
- TOMATO VEGETABLE, KALE, ORZO PASTA
- RED LENTIL, HARISSA, PARSLEY

### SALAD

- CAESAR | ROMAINE HEARTS, FOCACCIA CROUTONS, PARMESAN, HOUSE CAESAR DRESSING
- CAPRESE | SEASONAL TOMATOES, FRESH MOZZARELLA, AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL
- ROASTED BEET, ALMOND PESTO AIOLI, BURRATA CHEESE, WILD ARUGULA
- GEM LETTUE | CANDIED SPICED PECANS, POINT REYES BLEU CHEESE, ORANGE SEGMENTS, WHITE BALSAMIC DRESSING
- QUINOA AND KALE | MANGO, AVOCADO, ALMONDS, CITRUS DRESSING



## PLATED LUNCH (ALL ENTRÉE PRICING IS BASED ON A THREE COURSE MINIMUM)

### ENTRÉES

#### PORTOBELLO MUSHROOM RAVIOLI \$65

- SEASONAL PETITE VEGETABLES
- FRESH BASIL, ROASTED GARLIC CREAM

#### HERB ROASTED ALL NATURAL CHICKEN BREAST \$68

- TOMATO RISOTTO, MARACARPONE, PARMESAN,
- SEASONAL VEGETABLES

#### GRILLED FLATIRON STEAK \$71

- PORT WINE SAUCE
- ROASTED MARBLE POTATOES'
- CARAMELIZED CIPOLLINI ONIONS
- SEASONAL VEGETABLES

#### GRILLED KING SALMON, HOISIN GLAZE \$71

- SAUTÉED BABY SPINACH
- MAITAKE MUSHROOMS
- STICKY RICE

#### PAN SEARED CALIFORNIA SEA BASS \$79

- FARRO, BRAISED GREENS
- SEASONAL VEGETABLES
- SALSA VERDE

### DESSERT

- PLEASE CHECK WITH YOUR EVENT MANAGER FOR DESSERT OPTIONS





## PASSED HORS D'OEUVRES (MINIMUM OF 25 PIECES PER ORDER)

Please note that Passed Hors D'oeuvre selections will be set out buffet style with buffet attendant present

### \$10 PER PIECE (COLD)

- LOBSTER SALAD ON TOASTED BRIOCHE
- SHRIMP AND AVOCADO IN CRISPY PHYLLO SHELL
- SMOKED SALMON ON POTATO TARTLET, CRÈME FRAICHE, CAVIAR
- SEARED AHI TUNA ON SESAME WONTON CRISP, CREAMY AVOCADO WASABI
- DUNGENESS CRAB SALAD IN CUCUMBER CUP
- FRESH SPRING ROLLS WITH HOISIN PEANUT SAUCE (*CHINESE BBQ CHICKEN OR CRISPY TOFU*)
- MINI CAPRESE SKEWERS WITH AGED BALSAMIC VINAIGRETTE
- TENDERLOIN ON CROSTINI WITH FRESH HORSERADISH AND FRIED CAPERS
- SMOKED DUCK BREAST WITH MANGO RELISH
- BURRATA CHEESE CROSTINI WITH ALMOND PESTO
- ANCHO CHILI PRAWN ON MINI TOSTADA

### \$11 PER PIECE (HOT)

- ROASTED TOMATO AND LOBSTER ARANCINI
- BAKED BRIE, PEAR AND WALNUT IN PHYLLO
- PORTOBELLO MUSHROOM TARTS
- VEGETARIAN SPRING ROLLS WITH SWEET & SOUR SAUCE
- POLENTA CAKE WITH RATATOUILLE VEGETABLES AND PARMESAN
- MAPLE GLAZED SEARED SCALLOPS WRAPPED IN CRISPY HOBBS' BACON



# DISPLAYS (MINIMUM OF 25 PERSONS)

Please note that displayed Hors D'oeuvre selections will be served by an attendant

## COLD DISPLAYS (MINIMUM 25 ORDERS/PERSONS)

- SEASONAL CRUDITÉS WITH FRESH HERB DIP **\$12 PER PERSON**
- CAPRESE SKEWERS | TOY BOX TOMATOES, MARINATED FRESH MOZZARELLA **\$10 PER PIECE**
- VEGETABLE ANTIPASTO | GRILLED ARTICHOKE, ROASTED RED PEPPERS, GRILLED EGGPLANT, ZUCCHINI, MUSHROOMS, FOCACCIA **\$18 PER PERSON**
- HEIRLOOM TOMATO BRUSCHETTA (SEASONAL: JUNE - AUGUST) **\$12 PER PIECE**
- MINI MARTINI SHRIMP COCKTAILS **\$15 PER PIECE**
- CHARCUTERIE | PROSCIUTTO, SOPPRESSATA, MORTADELLA, CAPICOLA, CHICKEN GALANTINE, MARINATED HOUSE OLIVES, PICKLES, MUSTARDS, ARTISAN BREAD **\$25 PER PERSON**
- ARTISAN CHEESE DISPLAY , HONEYCOMB, ROASTED NUTS, BAGUETTES, RUSTIC CRACKERS, BLACKBERRY COMPOTE **\$25 PER PERSON**
- ASSORTED SUSHI AND SASHIMI ( 3 PIECES PER PERSON) **\$30 PER PERSON**
- RAW OYSTER ON THE HALF SHELL, FRESH HORSE RADISH, HOUSE MIGNONETTE (MINIMUM ORDER OF 5 DOZEN) **\$45 PER DOZEN**

## HOT DISPLAYS (MINIMUM 25 ORDERS/PERSONS)

- SPICY PEANUT CHICKEN SATAY SKEWERS **\$11 PER PIECE**
- PULLED PORK SLIDERS | PINEAPPLE SLAW **\$12 PER PIECE**
- COCONUT AND PANKO CRUSTED PRAWNS **\$12 PER PIECE**
- DUNGENESS CRAB CAKES | LEMON GARLIC CHIPOTLE AIOLI **\$14 PER PIECE**
- FISH TACOS | LOCAL SEA BASS, SOFT CORN TORTILLAS, HOUSE SALSA, GUACAMOLE **\$12 PER PIECE**
- MINI CHICKEN QUESADILLAS | GUACAMOLE, SALSA, CHOLULA **\$11 PER PIECE**
- BAKED WHOLE BRIE IN PUFF PASTRY | DRIED FRUITS, NUTS, FRENCH BAGUETTE **\$13 PER PERSON**
- AMERICAN KOBE BEEF SLIDERS | PEPPER JACK CHEESE **\$13 PER PIECE**
- FALAFELS, HUMMUS, BABA GHANOUSH, FLATBREAD **\$14 PER PERSON**
- ASSORTED DIM SUM | SHRIMP, SHRIMP AND PORK, VEGETABLE (3 PIECES PER PERSON) **\$25 PER PERSON**



## SMALL BITES (MINIMUM OF 25 PERSONS)

Please note that all selections will be set out buffet style served by an attendant

### COLD

- AHI TUNA POKE \$17 PER PERSON
- SCALLOP CEVICHE, MANGO AVOCADO SALSA \$15 PER PERSON
- MINI SHRIMP COCKTAIL \$14 PER PERSON
- CLASSIC CAESAR SALAD | HOUSE DRESSING, FOCACCIA CROUTONS \$12 PER PERSON
- FARRO AND QUINOA | DRIED FRUIT, KALE, NUTS AND LEMON VINAIGRETTE \$12 PER PERSON
- HEIRLOOM TOMATO CAPRESE SALAD \$12 PER PERSON
- DINO KALE SALAD | MANGO, AVOCADO, RAW ALMONDS \$12 PER PERSON
- ORGANIC GREENS, TOY BOX TOMATOES, SPICED PECANS, AGED BALSAMIC DRESSING \$12 PER PERSON

### HOT

- GRILLED EGGPLANT | RICOTTA STUFFED, TOMATO, BASIL, PARMESAN REGGIANO \$16 PER PERSON
- PORTOBELLO MUSHROOM RAVIOLI | PETITE VEGETABLES, FRESH BASIL CREAM \$18 PER PERSON
- SLOW BRAISED BEEF SHORT RIBS | TRUFFLE POTATO PUREE, ONION CRISPS \$19 PER PERSON
- HERB CRUSTED KING SALMON | FINGERLING POTATOES, BABY LEEKS, CHAMPAGNE BUTTER \$19 PER PERSON
- SHRIMP AND SOUTHERN STYLE WHITE CORN GRITS \$16 PER PERSON
- GRILLED LOCAL LAMB CHOPS | VEGETABLE ORZO, MARINATED OLIVES \$22 PER PERSON
- MAC AND CHEESE -TRADITIONAL, TRUFFLE, LOBSTER \$15 PER PERSON FOR TRADITIONAL (ADDITIONAL \$8 FOR TRUFFLE OR LOBSTER)



## CHEF STATIONS (MINIMUM OF 25 PIECES PER ORDER) \*CHEF ATTENDANT INCLUDED\*

### CARVINGS

- CILANTRO AND CHIPOTLE ROASTED PORK LOIN | PINEAPPLE SALSA, CORN BISCUITS, BLACK BEANS \$34 PER PERSON
- BAKED SALMON IN PUFF PASTRY | SCALLOP MOUSSELINE, SPINACH \$38 PER PERSON
- PEPPER CRUSTED PRIME RIB | MUSTARD, ONION COMPOTE, HORSERADISH CREAM, BRIOCHE ROLLS \$39 PER PERSON
- NY STRIPLOIN | MUSTARD, HORSERADISH CREAM, CABERNET JUS, BRIOCHE ROLLS \$39 PER PERSON
- ROAST LOCAL LAMB RACK | ORZO WITH ROASTED TOMATOES AND FRESH HERBS \$45 PER PERSON

### PASTA

- RIGATONI PASTA AND 3 CHEESE TORTELLINI | ALFREDO SAUCE, POMODORO SAUCE, PESTO SAUCE, GRILLED CHICKEN, ITALIAN SAUSAGE SHRIMP, CHEFS MIXED MUSHROOMS, BELL PEPPERS, OLIVES \$38 PER PERSON

### SEAFOOD

- WOK FRIED PRAWNS | CHILI GARLIC SAUCE AND SHANGHAI NOODLES \$35 PER PERSON
- PAN SEARED JUMBO SCALLOPS | WILD MUSHROOM RISOTTO WITH TOMATOES PARMESAN AND BASIL \$37 PER PERSON

### POKE BAR

- AHI TUNA, ORA KING SALMON, SHRIMP \$39 PER PERSON

### DESSERT DISPLAYS (MINIMUM 25 PIECES PER SELECTION)

- CHOCOLATE FINANCIER \$210 PER 25 PIECES
- CRÈME BRULEE \$210 PER 25 PIECES
- SEASONAL UPSIDE DOWN CAKE \$210 PER 25 PIECES
- MACARONS \$210 PER 25 PIECES
- CHOCOLATE DIPPED STRAWBERRIES \$210 PER 25 PIECES
- MINI CHEESECAKES \$210 PER 25 PIECES



## DINNER BUFFETS (30 PERSON MINIMUM)

\*PLEASE NOTE \$275 LABOR FEE WILL APPLY TO ALL DINNER FUNCTIONS UNDER 30PPL

### ORCHESTRA \$95

- SOUP OF THE SEASON
- ORGANIC MIXED LETTUCES | TOY BOX TOMATOES, FETA CHEESE, FOCACCIA CROUTONS, HERBED BALSAMIC DRESSING
- FARRO SALAD | KALE, WILD ARUGULA, DRIED FRUIT, LEMON, SPICED NUTS
- PISTACHIO CRUSTED LOCAL HALIBUT | ROASTED TOMATO AND VEGETABLE QUINOA
- GRILLED ALL NATURAL CHICKEN | CRIMINI MUSHROOMS, BASIL, CHICKEN JUS
- HERB ROASTED FINGERLING POTATOES
- SEASONAL VEGETABLES
- FRESHLY BAKED ARTISAN BREADS
- CHEFS CHOICE ASSORTED DESSERTS (2 SELECTIONS TO BE PROVIDED)
- FRESHLY BREWED HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

### SYMPHONY \$101

- SOUP OF THE SEASON
- IMPORTED AND LOCAL ARTISAN CHEESE DISPLAY | GRAPES, LOCAL HONEY, MARCONA ALMONDS, FRENCH BAGUETTE
- CUCUMBER SALAD | DILL, KALAMATA OLIVE, RED ONION, FETA, RED WINE VINAIGRETTE
- TOMATO PANZANELLA | FRESH MOZZARELLA, FOCACCIA, WILD ARUGULA
- ORGANIC BABY MIXED GREENS | ROASTED BEETS, CYPRESS GROVE CHEVRE, PINENUTS, BLOOD ORANGE VINAIGRETTE
- HERB ROASTED FILET OF BEEF | MUSHROOMS, PORT JUS
- SEARED KING SALMON | JUMBO GARLIC SAUTÉED PRAWNS, CHAMPAGNE BEURRE BLANC
- GARLIC MASHED POTATOES
- SEASONAL VEGETABLES
- FRESHLY BAKED ARTISAN BREADS
- CHEFS CHOICE ASSORTED DESSERTS (2 SELECTIONS TO BE PROVIDED)
- FRESHLY BREWED HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

BUFFETS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE



## DINNER BUFFETS (30 PERSON MINIMUM)

\*PLEASE NOTE \$275 LABOR FEE WILL APPLY TO ALL DINNER FUNCTIONS UNDER 30PPL

### OPERA \$115

- ORGANIC MIXED GREENS | TOY BOX TOMATOES, PERSIAN CUCUMBERS, TOASTED PEPITAS, FETA CHEESE, HOUSE VINAIGRETTE
- KALE CAESAR SALAD | FOCACCIA CROUTONS, PARMESAN, HOUSE CAESAR DRESSING
- VEGETABLE ANTIPASTO | ARTICHOKE, EGGPLANT, ZUCCHINI, BELL PEPPERS, CALIFORNIA DELTA ASPARAGUS, CHEF MIXED MUSHROOMS
- CHARCUTERIE | PROSCIUTTO, SOPRESSATA, MORTADELLA, CAPPICOLA
- PAN ROASTED CALIFORNIA WHITE SEA BASS | SALSA VERDE, FARRO RISOTTO
- GRILLED NEW YORK STEAK | PEPPERCORN DEMI-GLAZE
- PORTOBELLO MUSHROOM RAVIOLI | PETITE VEGETABLES, BASIL CREAM SAUCE
- TRUFFLE POTATO GRATIN
- BROCCOLI | ALMONDS, BROWN BUTTER
- FRESHLY BAKED ARTISAN BREADS
- CHEFS CHOICE ASSORTED DESSERTS (4 SELECTIONS TO BE PROVIDED)
- FRESHLY BREWED HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

BUFFETS ARE DESIGNED FOR (1) HOUR OF SERVICE. PRICE INCREASE OF \$10 PER PERSON (BASED ON GUARANTEED NUMBER) FOR EACH ADDITIONAL 30 MINUTES OF SERVICE





## PLATED DINNER (ALL ENTRÉE PRICING IS BASED ON A THREE COURSE MINIMUM)

*\*A CHOICE OF 2 ENTREES CAN BE OFFERED FOR LUNCHEONS AND DINNERS. A DEFINITE COUNT OF ENTREES ORDERED IS DUE 7 DAYS PRIOR TO EVENT. ENTRÉE CARDS MUST BE PROVIDED BY CLIENT. THE HIGHER PRICED ENTRÉE WILL BE THE PRICE FOR BOTH ENTREES\**

### ALL DINNERS INCLUDE:

FRESHLY BAKED ARTISAN BREADS

FRESHLY BREWED HOUSE BLEND COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

CHOOSE ONE SOUP OR SALAD, ENTRÉE AND DESSERT

### ADDITIONAL APPETIZER COURSE \$15

- DUNGENESS CRAB CAKES | CHILI AIOLI FRISÉE
- HOUSE GRAV LAKS | CITRUS FENNEL SALAD
- HONEY GLAZED SMOKED DUCK BREAST, QUINOA, MANGO, ALMONDS
- SEARED SCALLOPS | MASCARPONE POLENTA, TOMATO RAGU, BASIL OIL

### SOUP

- POTATO SOUP | FRIED LEEKS, TRUFFLES
- VINE RIPE TOMATO BASIL | BURRATA CHEESE AND PESTO CHILI
- WHITE CORN BISQUE | DUNGENESS CRAB, FIRE ROASTED JALAPENO
- THAI SPICED BUTTERNUT SQUASH
- LOBSTER BISQUE

### SALAD

- KALE CAESAR | FOCACCIA CROUTONS, PARMESAN, HOUSE CAESAR DRESSING
- CAPRESE | SEASONAL TOMATOES, FRESH MOZZARELLA, BASIL, AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL
- GEM LETTUCE | CANDIED SPICE PECANS, POINT RYES BLEU CHEESE, ORANGE SEGMENTS, WHITE BALSAMIC
- TOMATO PANZANELLA | FRESH MOZZARELLA, FOCACCIA ARUGULA, WHITE BALSAMIC VINAIGRETTE
- ROASTED BEET | CYPRESS GROVE CHEVRE, PINENUTS, BLOOD ORANGE VINAIGRETTE



# PLATED DINNER (ALL ENTRÉE PRICING IS BASED ON A THREE COURSE MINIMUM)

\*PLEASE NOTE \$275 LABOR FEE WILL APPLY TO ALL DINNER FUNCTIONS UNDER 30PPL

## ENTRÉE

### KABOCHA PUMPKIN RAVIOLI \$85

- ROASTED SEASONAL VEGETABLES
- WALNUTS, GARLIC, SAGE, BROWN BUTTER

### VEGETARIAN STRUDEL \$85

- GRILLED MARINATED VEGETABLES WRAPPED IN CRISPY PHYLLO
- WALNUT PESTO, BURRATA CHEESE

### HERB ROASTED CHICKEN \$86

- FINGERLING POTATOES, CIPOLLINI ONIONS
- SEASONAL VEGETABLES

### BURBON GLAZED KUROBATA PORK CHOP \$91

- SWEET POTATO AND APPLE HASH
- BLOOMSDALE SPINACH
- HOBBS BACON LARDONS
- CALVADOS APPLE BRANDY

### ALE BRAISED BEEF SHORT RIBS \$91

- MASHED POTATOES
- GLAZED RAINBOW CARROTS AND FRENCH BEANS

### GRILLED KING SALMON, LIGHT SOY GLAZE \$92

- SAUTÉED, SHALLOTS AND GREENS
- MAITAKE MUSHROOMS
- STICKY RICE

### PAN SEARED SUSTAINABLE SEA BASS \$102

- ROASTED TOMATO RISOTTO
- SEASONAL VEGETABLES
- LEMON HERB

### GRILLED FILET MIGNON AND GARLIC PRAWNS \$115

- MASHED POTATOES
- SEASONAL VEGETABLES



# PLATED DINNER (ALL ENTRÉE PRICING IS BASED ON A THREE COURSE MINIMUM)

## DESSERTS

- PLEASE CHECK WITH YOUR EVENT MANAGER FOR DESSERT OPTIONS

CUSTOMIZED SEASONAL MENUS AVAILABLE. PLEASE CONTACT YOUR EVENT MANAGER FOR MORE INFO



**\*\* Please check with your Event Manager for Wine Options \*\***

## VARIETIES

### SELECT

\$14 HOSTED/\$15 NO HOST

VODKA  
RUM – LIGHT  
RUM - GOLD  
RUM - SPICED  
GIN  
SCOTCH  
BOURBON WHISKEY  
TENNESSEE WHISKEY  
CANADIAN  
TEQUILA  
BRANDY

SMIRNOFF  
CRUZAN AGED LIGHT  
-  
-  
BEEFEATER  
DEWARS WHITE LABEL  
JIM BEAM WHITE LABEL  
-  
CANADIAN CLUB  
JOSE CUERVO TRADITIONAL  
HENESSY VS

### DELUXE

\$16 HOSTED/\$17 NO HOST

ABSOLUT  
BACARDI SUPERIOR  
-  
CAPTAIN MORGAN ORIGINAL  
SPICED  
TANQUERAY  
JOHNNIE WALKER RED LABEL  
MAKER'S MARK  
JACK DANIEL'S  
CANADIAN CLUB  
DON JULIO BLANCO  
COURVOISIER VS

### PREMIUM

\$17 HOSTED/\$18 NO HOST

GREY GOOSE  
BACARDI SUPERIOR  
-  
-  
BOMBAY SAPPHIRE  
JOHNNIE WALKER BLACK LABEL  
KNOB CREEK  
JACK DANIEL'S  
CROWN ROYAL  
PATRON SILVER  
HENNESSY PRIVILEGE VSOP

### BEVERAGE PACKAGE (PER PERSON)

1 <sup>ST</sup> HOUR	\$29	\$32	\$36
EA ADDITIONAL HR	\$20	\$24	\$28

### HOUSE WINES

	HOSTED	CASH
CHARDONNAY	\$14/\$59	\$16/\$66
CABERNET	\$14/\$59	\$16/\$66
SAUVIGNON	\$50	\$67
CHAMPAGNE		

### SODAS & MINERALS

\$8                      \$9

### DOMESTIC BEER \$9/\$12

BUDWEISER, BUD LIGHT

### IMPORT AND CRAFTED BEER \$10/\$13

STELLA ARTOIS

### SELTZER \$10/\$13

TRULY HARD SELTZER WILD BERRY

### MICROBREWERY BEER BAR \$12/\$16

DRAKE'S 1500, LAGUNITAS IPA

### AFTER-DINNER DRINKS & CORDIALS \$18/\$24

AMARETTO, BAILEYS IRISH CREAM, GRAND MARNIER, COINTREAU, KAHLUA,, REMY MARTIN VSOP

- THERE WILL BE A \$150 BARTENDER FEE PER BAR
- ADDITIONAL CASHIER FEE OF \$150 FOR NON-HOSTED (CASH) BAR
- \$150 OVERTIME CHARGE FOR EVERY ADDITIONAL HOUR AFTER 3 HOURS



THE JW MARRIOTT SAN FRANCISCO HOTEL IS COMMITTED TO A POLICY OF PROVIDING LEGAL, PROPER AND RESPONSIBLE HOSPITALITY. THE HOTEL REQUIRES THAT ALL BEVERAGES BE DISPENSED ONLY BY STAFF. ALCOHOL WILL NOT BE SERVED TO GUESTS WHO APPEAR INTOXICATED, UNDER THE AGE OF 21 OR ARE UNABLE TO PRODUCE ACCEPTABLE IDENTIFICATION. WE ENCOURAGE THE ADOPTION BY BANQUET GROUPS OF A DESIGNATED DRIVER PROGRAM. WHEREBY ONE OR MORE PERSONS ACCEPT THE RESPONSIBILITY OF NOT CONSUMING ALCOHOLIC BEVERAGES AND THEREBY ENSURING THE SAFE TRANSPORTATION OF OTHERS IN THE PARTY. IN ADDITION, OUR BANQUET MAITRE'D WILL BE HAPPY TO ASSIST ANYONE IN MAKING ALTERNATIVE ARRANGEMENTS AND/OR OVERNIGHT ACCOMMODATIONS DURING THE COURSE OF YOUR FUNCTION.

THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES IS REGULATED BY THE CALIFORNIA STATE LIQUOR COMMISSION. THE JW MARRIOTT SAN FRANCISCO, AS LICENSEE, IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS. IT IS A HOTEL POLICY, THEREFORE, THAT LIQUOR MAY NOT BE BROUGHT INTO THE HOTEL FOR USE IN BANQUET OR HOSPITALITY FUNCTIONS.

CALIFORNIA STATE LIQUOR LAWS PERMIT ALCOHOLIC BEVERAGE SERVICE FROM 6:00AM THROUGH 1:30AM MONDAY THROUGH SUNDAY.



FROM HELPING SMALL GATHERINGS CREATE A GREAT IMPACT TO AMPLIFYING A STAGE EXPERIENCE FOR HUNDREDS OF ATTENDEES, PSAV'S EVENT TECHNOLOGY ENHANCES EVERY IMAGE, NOTE AND NUANCE OF YOUR IMPORTANT COMMUNICATION. OUR GOAL IS TO ACHIEVE YOURS, EFFECTIVELY DELIVERING YOUR MESSAGES AND MAKING YOUR MEETING A MEMORABLE SUCCESS.

## POPULAR PACKAGES

MEETING ROOM PROJECTOR PACKAGE	\$875
PROJECTOR SUPPORT PACKAGE	\$240
POST-IT FLIPCHART PACKAGE	\$116
CONFERENCE THEATER	\$457

## VIDEO

7'6" X 13'4" FAST FOLD SCREEN	\$485
9' X 16' FAST FOLD SCREEN	\$520
TRIPOD SCREEN (6' OR 8')	\$125
55" LED MONITOR	\$950

## AUDIO

POWERED SPEAKERS	\$160
PRESIDENTIAL GOOSENECK MICROPHONE	\$120
WIRELESS MICROPHONE (CLIP ON OR HAND)	\$280
3-6 CHANNEL MIXER	\$100
12-16 CHANNEL MIXER	\$200

## LARGE ROOM SCENIC

10' DÉCOR DREAPERY (BLACK)	\$210
20' SCENIC PANELS (5 TILE R)	\$660
6 LED UPLIGHT PACKAGE	\$1170
10 LED UPLIGHT PACKAGE	\$1650

## MEETING ADDITIONS

CONFERENCE SPEAKERPHONE	\$240
LAPTOP COMPUTER	\$305

## STANDARD LABOR RATES

TECHNICIAN SETUP / STRIKE	\$140/HR.
EVENT OPERATOR	\$155/HR.

ASK YOUR REPRESENTATIVE FOR FULL DETAILS REGARDING LABOR RATES, WHICH CAN VARY BASED ON COMPLEXITY AND TIME OF OPERATION. ALL ENCORE GLOBAL® SOLUTIONS MAY BE SUBJECT TO OUR PROPERTY'S ADMINISTRATIVE FEE. ABOVE PRICES DO NOT REFLECT LABOR CHARGES, WHICH MAY APPLY. ALL RATES ARE SUBJECT TO APPLICABLE SALES TAX.

FOR MORE INFORMATION, CONTACT YOUR ENCORE REPRESENTATIVE AT: 818-253-4373





MISCELLANEOUS FEES

- 1. PLEASE ADD 25% SERVICE CHARGE AND APPLICABLE CALIFORNIA SALES TAX (CURRENTLY 8.5%) TO ALL FOOD & BEVERAGE AND CORKAGE PRICES QUOTED.
- 2. LABOR CHARGE FOR BREAKFAST AND LUNCH IF GUEST COUNT FALLS BELOW 25 GUESTS \$175 (\$275 FOR 10 OR FEWER GUESTS)  
 LABOR CHARGE FOR RECEPTIONS AND DINNER IF GUEST COUNT FALLS BELOW 30 GUESTS \$275  
 (MINIMUM NUMBER OF 10 GUESTS REQUIRED FOR BUFFETS)
- 3. OVERTIME CHARGE PER SERVER FOR BREAKFAST AND LUNCH AFTER A 2 HOUR PERIOD \$150 PER HOUR  
 OVERTIME CHARGE PER SERVER FOR RECEPTIONS AND DINNER AFTER A 3 HOUR PERIOD \$150 PER HOUR  
 OVERTIME CHARGE PER BARTENDER AFTER A 3-HOUR PERIOD (REGARDLESS OF CONSUMPTION): \$150 PER HOUR
- 4. \$150.00 BARTENDER FEE PER BAR FOR HOSTED & CASH BARS \$150
- 5. BUTLER-PASSING FEE (APPROXIMATELY 1 ATTENDANT PER 50 GUESTS OR FRACTION THEREOF) \$125
- 6. CAKE SLICING FEE (APPLIES TO CAKES NOT PURCHASED THROUGH THE JW MARRIOTT SAN FRANCISCO) \$5 PER PERSON
- 7. HOSTED COAT CHECK FEE (BASED ON A 3-HOUR EVENT):  
     UNDER 150 GUESTS, 1 ATTENDANT \$225  
     OVER 150 GUESTS, 2 ATTENDANTS \$375
- 8. OUTSIDE AUDIO VISUAL SUPPLIER FEE \$500 PER DAY
- 9. GUARANTEE  
 WE REQUEST A TENTATIVE GUEST COUNT APPROXIMATELY 10 DAYS PRIOR TO YOUR EVENT. WE REQUEST THE FINAL GUARANTEE BE CALLED IN TO THE ATTENDING  
 EVENT MANAGER (BY NOON) 3 BUSINESS DAYS PRIOR TO THE EVENT. AFTER THAT TIME THE NUMBER OF GUESTS MAY BE INCREASED, BUT NOT DECREASED IN TERMS  
 OF LIABILITY FOR PAYMENT. THE GUARANTEE IS THE SOLE RESPONSIBILITY OF THE CLIENT. IF NO GUARANTEE IS PROVIDED, THE BILLING WILL BE MADE OUT FOR THE  
 GREATER OF THE FOLLOWING:  
  
 A. THE NUMBER OF PERSONS FOR WHICH THE PARTY WAS ORIGINALLY CONTRACTED OR \_\_\_\_\_  
 B. THE NUMBER OF PERSONS IN ATTENDANCE. INITIAL



10. CANCELLATION

THE HOTEL SHALL BE ENTITLED TO CHARGE A CANCELLATION FEE IN THE EVENT THE CLIENT CANCELS THIS AGREEMENT AFTER ACCEPTANCE THEREOF BY THE HOTEL. THE FEE WILL BE BASED ON BANQUET PRICING IN EFFECT AT THE TIME WRITTEN NOTICE OF CANCELLATION IS RECEIVED. SHOULD THE HOTEL BE ABLE TO RECOUP ALL OR A PORTION OF THE ESTIMATED REVENUE EXPECTED FROM THIS BOOKING, THE PATRON'S LIABILITY WILL BE REDUCED ACCORDINGLY. THESE AMOUNTS ARE DUE AS LIQUIDATED DAMAGES AND NOT A PENALTY. THE FOLLOWING SCHEDULE WILL APPLY:

NOTIFICATION OF CANCELLATION PRIOR TO SCHEDULED GROUP <u>ARRIVAL DATE</u>	CANCELLATION FEE % OF TOTAL ESTIMATED FOOD AND BEVERAGE <u>REVENUE</u>
0 - 60 DAYS	100%
60 - 90 DAYS	50%
90 - 120 DAYS	33%

11. FOOD AND BEVERAGE ATTRITION

CALCULATED PER EVENT ROOM – SEE CONTRACT. SLIPPAGE OF 5% OUTSIDE TWO (2) MONTHS AND ADDITIONAL 5% SLIPPAGE WITHIN TWO (2) MONTHS OF EVENT ALLOWED FROM TOTAL. GUARANTEES BELOW CALCULATED CONTRACT AMOUNT WILL BE CHARGED TO THE MASTER.

12. SIGNAGE

DUE TO SPECIALLY DESIGNED WALL COVERING, PLEASE DISCUSS NEEDS WITH EVENT MANAGER. SIGNAGE WILL BE ALLOWED OUTSIDE YOUR ASSIGNED MEETING ROOM "ONLY". NO SIGNAGE IS ALLOWED IN OUR PUBLIC SPACE. USE OF PUSHPINS OR OUR SPECIAL MASKING TAPE ALLOWED IN EXECUTIVE CONFERENCE CENTER ONLY. USE OF OUR SPECIAL MASKING TAPE ONLY TO HANG BANNERS AND FLIPCHARTS IN METROPOLITAN BALLROOM AND 21ST FLOOR.

13. MEETING AGENDA

A COMPLETE MEETING AGENDA IS REQUIRED NO LATER THAN THIRTY (30) DAYS PRIOR TO THE START OF YOUR EVENT AND IS REQUESTED 60 DAYS PRIOR BY THE EVENT MANAGER ASSIGNED TO DETAIL YOUR FUNCTION. IF THE AGENDA IS NOT PROVIDED, THE MEETINGS/EVENTS WILL BE ASSIGNED TO SPECIFIED MEETING ROOMS AND EXTRA MEETING ROOMS WILL BE RELEASED AS THE HOTEL DEEMS APPROPRIATE.

14. TASTINGS

TASTINGS ARE PROVIDED COMPLIMENTARY FOR SOCIAL FUNCTIONS (WEDDINGS AND BAR/BAT MITZVAHS) OF 125 GUESTS OR MORE. WE OFFER TASTINGS TUESDAY THROUGH THURSDAY BETWEEN 2:00PM AND 4:00PM. 2 WEEKS IN ADVANCE SCHEDULING IS REQUIRED. LIMIT 4 PERSONS. TASTING IS LIMITED TO LUNCH/DINNER ITEMS (NO HORS D'OEUVRES CAN BE TASTED). EVENT MANAGER WILL BE AVAILABLE AT THE TASTING ALONG WITH THE CHEF (FOR EVENTS BELOW 125 GUESTS COMPLETE MENU PLANNING WILL BE PROVIDED -- A TASTING CAN BE ARRANGED AT THE RETAIL COST OF THE MENU).

A 20% NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT OF THE ESTIMATED TOTAL EVENT VALUE IS DUE UPON THE HOTEL'S RECEIPT OF THE SIGNED CONTRACT CONFIRMING THE BOOKING.

15. PAYMENT

100% OF ANTICIPATED PAYMENT IS DUE 72 HOURS PRIOR TO THE DATE OF THE EVENT. PLEASE INQUIRE REGARDING DIRECT BILLING FOR GROUPS. DEPOSITS AND FULL PAYMENT ARE REQUIRED FOR SOCIAL EVENTS.



**16. SPLIT ENTREES**

A CHOICE OF 2 ENTREES CAN BE OFFERED FOR LUNCHEONS AND DINNERS. A DEFINITE COUNT OF ENTREES ORDERED IS DUE 7 DAYS PRIOR TO EVENT. ENTREE CARDS MUST BE PROVIDED BY CLIENT. THE HIGHER PRICED ENTREE WILL BE THE PRICE FOR BOTH ENTREES.

**17. AUDIO-VISUAL**

FULL SERVICE PROVIDED BY IN-HOUSE CONCESSION THROUGH YOUR EVENT MANAGER. AUDIO-VISUAL BROCHURES ARE AVAILABLE UPON REQUEST.

**18. TELEPHONES / INTERNET**

HOUSE TELEPHONES ARE AVAILABLE FOR RENTAL AT \$150 PER DAY.

INCIDENTALS WILL BE CHARGED ON A PER-CALL BASIS.

PLEASE CONTACT YOUR PSAV SALES REPRESENTATIVE FOR ALL INTERNET INQUIRIES

**18. DELIVERY OF PACKAGES AND/OR BOXES**

PLEASE ENSURE PROPER LABELING OF ALL DELIVERIES, ADDRESSING THE NAME OF GROUP, GROUP CONTACT, EVENT MANAGERS' NAME AND DATE OF FUNCTION. ALL DELIVERIES MUST COME THROUGH THE SECURITY/LOADING DOCK AREA LOCATED ON THE MASON STREET SIDE OF HOTEL (BETWEEN SUTTER AND POST STREETS). DELIVERY TIMES TO BE COORDINATED IN ADVANCE. A BOX HANDLING FEE OF \$10/PER BOX WILL APPLY TO INCOMING AND OUTGOING BOXES; \$25 FOR BOXES OVER 50 LBS. AND \$50 FOR ANY LARGE PIECES OF EQUIPMENT. \$100 FEE FOR PALLETS. SHIPPING LABELS AVAILABLE UPON REQUEST, TO ENSURE PROPER HANDLING UPON RECEIPT AT HOTEL.

**19. STORAGE**

DUE TO LIMITED STORAGE AVAILABILITY, WE CANNOT ACCEPT ITEMS EARLIER THAN TWO DAYS PRIOR TO YOUR EVENT. IMMEDIATELY FOLLOWING YOUR EVENT, WE REQUEST THAT PICK-UP OF ALL ITEMS IS COORDINATED WITH THE BANQUET DEPARTMENT. SEE SHIPPING INSTRUCTIONS.

**20. SPECIAL CONDITIONS**

NO FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED INTO THE HOTEL BY THE PATRON, GUESTS OR INVITEES WITHOUT SPECIAL PERMISSION FROM THE HOTEL. THE HOTEL RESERVES THE RIGHT TO REFUSE ANY ITEMS AND/OR ASSESS CHARGES FOR THE SERVICES OF SUCH FOOD AND BEVERAGE AND/OR SET-UP.

**21. CORKAGE FEE**

FOR WINES NOT SUPPLIED BY THE HOTEL, A CORKAGE FEE OF \$22 PER 750ML BOTTLE WILL BE CHARGED.

**22. PERSONAL BELONGINGS**

ALL ITEMS LEFT IN MEETING ROOMS ARE THE SOLE RESPONSIBILITY OF THE INDIVIDUAL. THE HOTEL WILL NOT BE RESPONSIBLE FOR ITEMS LEFT IN THE MEETING ROOMS

**23. MEETING ROOM KEYS**

COPIES OF MEETING ROOM KEYS CAN BE PROVIDED TO ON SITE CONTACT (24 HOUR NOTICE REQUIRED) \*

\*KEYS FOR THE ROOMS LOCATED WITHIN THE PACIFIC CONFERENCE CENTER CANNOT BE REKEYED OR DUPLICATED.

