



Catering Menus



Stay, Work, Play.

BREAKFAST

continental

10 guests minimum

orange & grapefruit juices
fresh sliced seasonal fruits and berries
freshly baked breakfast pastries
butter & jam
freshly brewed coffee, decaffeinated
coffee, & hot tea
\$24

healthy start

10 guests minimum

Berry, Mango, Strawberry Banana Smoothies
Banana Bread, Coffee Cake, Orange Almond
Poppy Seed
Honey Butter and Preserves
Individual Greek Yogurt with Berry Compote
House Made Granola
Seasonal Sliced Fruit
\$30

the basics

10 guests minimum

orange juice
freshly baked breakfast pastries
butter & jam
fresh sliced seasonal fruits and berries
scrambled eggs
bacon or pork sausage
herbed breakfast potatoes
freshly brewed coffee, decaffeinated
coffee, & hot tea
\$33

enhancements

assorted smoothies	\$7
Greek yogurt	\$5
fresh sliced seasonal fruit	\$6
whole fresh fruit	\$4
individual boxed cereals	\$4
danish croissants	\$5
coffee cake	\$5
bagel cream cheese	\$5
oatmeal brown sugar raisins	\$6
hard boiled eggs	\$3
chicken apple sausage	\$6
turkey bacon	\$6
breakfast potatoes	\$4
toast toaster butter preserves	\$4
smoked salmon fixings	\$8

bei breakfast

freshly squeezed orange juice
seasonal fresh fruit
breakfast breads & pastries
sliced smoked salmon| bagels
granola
assorted yogurts
freshly brewed coffee, decaffeinated
coffee, & hot tea
\$35

beverages

	per gallon
freshly brewed coffee	\$95
freshly brewed decaf	\$95
hot water with assorted teas	\$95
iced tea	\$40
lemonade	\$30
assorted soft drinks	\$4
bottled water	\$5
sparkling bottled water	\$5

50 Eight Street, San Francisco, CA, 94103

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BREAKS

refresh

coconut water
kombucha | assorted flavors
roasted nuts
fresh fruit
pita chips with hummus
\$25

rejuvenate

fruit infused waters
nana joe's energy bars
crudité | pita chips | hummus
assorted smoothies
\$27

relax

house made chips
popcorn | espelette
brownies
assorted soda
fresh brewed coffee
\$28

celebrate

cheese and fruit
charcuterie | baguette
frozen grapes
sparkling apple cider
\$32

chocolate

chocolate croissants
chocolate chip cookies
chocolate macaroons
hot and cold chocolate
\$28

sweet tooth

blondies
assorted salty sweet cookies
assorted candy bars
fresh brewed coffee
\$28

fiesta

chips and salsa
mini quesadillas
churros
horchata
\$28

beverages

	per gallon
freshly brewed coffee	\$95
freshly brewed decaf	\$95
hot water with assorted	
mighty leaf teas	\$95
iced tea	\$40
lemonade	\$45
	each
lev's kombucha	\$7
coconut water	\$7
soda	\$4
bottled water	\$5

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LUNCH BUFFETS

soup & sandwich

soup of the day
mixed green salad with shaved fennel & radish with champagne vinaigrette
sliced turkey, ham and roast beef
lettuce, tomato, red onion
swiss, provolone and jack cheeses
wheat, white and sourdough bread
mayonnaise and mustard
iced tea
\$44

roast chicken

spinach salad, candied walnuts, grapes, goat cheese with balsamic vinaigrette
whole roasted sugar & spice chicken
roasted seasonal vegetables
creamy mashed potatoes
bread rolls and butter
chef's offering of dessert
iced tea
\$42

steak and fish

butter lettuce salad with pear & blue cheese with champagne vinaigrette
grilled sliced flat iron steak au jus
chef's seasonal fish with citrus beurre blanc
roasted fingerling potatoes
sautéed seasonal vegetables
bread rolls & butter
chef's dessert
iced tea
\$46



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BOXED LUNCH

Sandwiches

please select up to three:

- turkey breast with smoked cheddar and herbed aioli mayonnaise on sourdough
- ham & gruyere cheese with dijon on baguette
- grilled chicken, cheddar cheese, Dijon mayonnaise on focaccia bread
- avocado, mixed greens, tomato & pesto on focaccia bread
- roast beef on baguette, horseradish aioli

Sides

please select two:

- whole fresh fruit
- classic creamy potato salad
- seasonal lettuce, candied walnuts with balsamic vinaigrette
- pasta salad with organic seasonal vegetables
- KIND Healthy Snack bar or CLIF bar
- potato chips

all boxed lunches include:

- chocolate chip cookies
- bottled water

\$35

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DINNER BUFFETS

Dinner Buffet One

Caesar salad with baguette croutons,
crispy capers, shaved parmesan
mixed greens with radishes, shaved
carrots, cherry tomatoes & herbs de
Provence vinaigrette
poached tilapia with white wine butter &
herbs
Sliced flat iron steak au jus
herb roasted potatoes
seasonal market vegetables
baguette and butter
chef's offering of desserts
freshly brewed coffee, decaffeinated
coffee, & hot tea
\$60

Dinner Buffet Two

potato leek soup
butter lettuce salad, herbs, champagne
vinaigrette
kale salad with apples, Pt. Reyes blue
cheese, walnuts, mustard vinaigrette
beef, potato, carrot, braised in burgundy
sauce
herb roasted airline chicken breast with
wild mushroom sauce
orecchiette pasta with broccoli and lemon
cream
seasonal market vegetables
creamy herbed polenta
baguette & butter
chef's offering of desserts
freshly brewed coffee, decaffeinated
coffee, & hot tea
\$70



PLATED

Please pre-select up to three entree options.
Entrée selections include your choice of soup or salad and dessert.
All plated dinners are served with dinner rolls and butter.
Entree counts for each selection are due 72 hours prior to event.

first course

soup of the day

potato and leek soup

butter lettuce salad

with herbs & champagne vinaigrette

quinoa salad

arugula, roasted beets, feta, citrus dressing

butter lettuce salad

with herbs & champagne vinaigrette

kale salad

roasted cauliflower, dried cranberries., candied walnuts, feta, balsamic

garden salad

mixed greens, radish, cucumber, carrot, champagne

dessert

mango panna cotta

shortbread, coconut

cheese cake

red berry topping

tiramisu

rum and coffee-soaked ladyfingers layered with mascarpone custard and whipped cream

entree

grilled flat iron steak

potatoes gratin, seasonal vegetables and bordelaise sauce
\$54

oven roasted chicken

thyme & rosemary chicken with mushroom risotto, eggplant caponata
\$52

seasonal fish

seasonal white fish, wilted spinach, parsley potatoes and lemon butter
\$56

roast pork loin

cauliflower puree, baby carrots, apple sauce
\$52

grilled salmon

salmon with seasonal vegetables, roasted potatoes, shaved fennel, caper brown butter
\$58

filet mignon

seasonal vegetable sauté, potato cake & morel sauce
\$64

butternut squash ravioli

sage cream sauce, crispy leeks, pecorino romano
\$48

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ADDITIONS

cold hors d'oeuvres

salmon mousse canape w/ fried capers

strawberry wrapped prosciutto
w/ Pineapple crème

tuna tartare w/ avocado on tortilla chip

wild mushroom tapenade on brioche toast

curried chicken w/ roasted pepper relish
in filo shell

oven cured tomato w/ baby arugula,
balsamic reduction on brioche toast

\$6 per piece

hot hors d'oeuvres

artichoke beignets w/ lemon remoulade

stuffed mushroom w/ sausage and blended cheeses

chicken satay w/ spicy peanut sauce

bacon wrapped chorizo and medjool dates

open faced brioche toast w/ cheese and skirt steak

pork belly w/ Chinese doughnut, pure Vermont maple syrup

fried polenta squares w/ caramelized onions

ground lamb w/ chevre cheese, roasted beets

\$6 per piece

carving station

25 persons minimum

Herb roasted turkey breast

Cranberry sauce, whole grain mustard
\$25 a person

Spice rubbed pork loin

Apple sauce, mustard
\$25 a person

hors d'oeuvres displays

domestic & imported cheese

a selection of French and local artisanal
cheeses with assorted crackers, baguette and
fruit

\$9

vegetable crudité

a variety of seasonal vegetables with creamy
dips buttermilk herb dressing, Roquefort
dressing and hummus

\$6

charcuterie

selection of cured meats, marinated olives,
cornichons, baguette

\$6

pasta station

25 persons minimum

please select two:

penne pasta, house made marinara, Reggiano
partigiano

pappardelle with mushroom, spinach and
ricotta salata

orecchiette, sautéed chicken, thyme cream
sauce, seasonal vegetables

spaghetti bolognese
\$18

Beef tenderloin

Tarragon jus
\$32 a person

Maple glazed ham

Rum glaze, Dijon mustard
\$28 a person

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BEVERAGES

hosted bar

beverages charged to the event host based on consumption

premium cocktails	\$12
brand cocktails	\$7
house white & red wines	\$7
premium white & red wines	\$12
domestic beer	\$6
imported beer	\$7
soft drinks	\$4
bottled water / juices	\$4

cash bar

beverages charged on cash basis to guests
prices include tax
minimum \$300 bar charge required

premium cocktails	\$13
brand cocktails	\$8
house white & red wines	\$8
premium white & red wines	\$13
domestic beer	\$6.5
imported beer	\$8
soft drinks	\$4.5
bottled water / juices	\$4.5

wine

Nino Franco Prosecco <i>Valdobiaddene, Italy</i>	64
Argyle Brut <i>Willamette Valley, Oregon</i>	52
Willakenzie Pinot Grigio <i>Willamette Valley, Oregon</i>	44
Emolo Sauvignon Blanc <i>Napa Valley, California</i>	52
Eroica Reisling <i>Columbia Valley, Washington</i>	44
Cotes du Rhone Blanc <i>Burgundy, France</i>	44
Complicated Chardonnay <i>Sonoma County, California</i>	44
Domaine Wachau Grunner Vetliner <i>Wachau, Austria</i>	60
M. Chapoutier Belle Rouche Rose	52
Resplendant Pinot Noir <i>Erath, Oregon</i>	52
H3 Merlot <i>Columbia Valley, Washington</i>	40
Juggernaut Cabernet Sauvignon <i>Alexander Valley, California</i>	52
Shatter Grenache <i>Languedoc-Rousillon, France</i>	60
Poggio Al Tesoro Super Tuscan <i>Tuscany, Italy</i>	64
If You See Kay Red Blend <i>Paso Robles, California</i>	52

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GENERAL INFORMATION

GUARANTEE

Group will provide Hotel with an anticipated guest count two weeks prior to the event date. Group is permitted to decrease attendance up to 5% until three (3) business days prior to the event date. Group will provide the Hotel with a final attendance guarantee a minimum of three (3) business days prior to the event date. 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 : the number of persons originally contracted or the number of persons in attendance.

SIGNAGE

In order to prevent damage to the Hotel furnishings and fixtures, Group's décor and/or signage must not be attached to any stationary wall, floor, or any other substance. Group is financially responsible for any damages in the event to the Hotel. Groups are not allowed to post signs, banners or displays throughout the public areas of the Hotel without written consent from the Hotel.

PERSONAL BELONGINGS

All items left in the meeting rooms are the responsibility of the individual and/or Group. The Hotel will not be responsible for items left in the meeting rooms.

SERVICE CHARGE and SALES TAX

Prices are subject to a 20% service charge and 8.5% sales tax. Service charge and sales tax are subject to change without notice.

OVERTIME CHARGE

Overtime charge per server for breakfast and lunch after a two (2) hour period - \$100 per hour
Overtime charge per server for receptions and dinner after a three (3) hour period - \$200 per hour

BARTENDER FEE

\$195 Bartender Fee for up to three (3) hours. Overtime charge per bartender after a three (3) hour period - \$150 per hour

CORKAGE FEE

A \$45.00 per 750 ml bottle corkage fee will apply for all bottles of wine not purchased through the Hotel. Outside Liquor and Beer is not permitted.

CAKE CUTTING FEE

\$5.00 per guest

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