

2019 BANQUET MENU



OMNI  HOTELS & RESORTS
san francisco

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OMNIHOTELS.COM

OMNI PROVIDES

BANQUET + EVENT CATERING.

The award-winning culinarians of the San Francisco Hotel combine creative menus with the freshest ingredients available to present delightful cuisines that are sure to complement every delicious event on your agenda. Locally sourced meats, cheeses, and produce provide a regional flair, and a friendly, professional staff ensures every meal is as inspired as your event itself.



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San Francisco, CA 94104

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BREAKFAST

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All buffet selections are accompanied with: breakfast bakeries, creamy butter, fruit conserves, seasonal fresh fruit, fresh orange juice, cranberry juice, grapefruit juice, freshly brewed coffee, and hot tea service.

BUFFET*

SELECT A CHOICE OF FOUR | \$58 PER GUEST



FARM-FRESH SCRAMBLED EGGS
monterey jack cheese, fine herbs

BREAKFAST WRAP
egg whites, spinach, mozzarella cheese, asparagus

BREAKFAST QUICHE
broccoli, cheddar cheese

OR
sun-dried tomatoes, goat cheese, basil

HICKORY SMOKED BACON

CHICKEN APPLE SAUSAGE

WAFFLE STICKS
cinnamon, maple syrup



SAUTÉED NEW BLISS POTATOES
bell peppers, red onions, herbs

ROASTED POTATOES
garlic, herbs

GRIDDLED YUKON POTATOES
caramelized onions

STEEL CUT IRISH OATMEAL
cinnamon, brown sugar, raisins

MINI FRITTATA
zucchini, tomatoes, jack cheese

CORNED BEEF HASH
yukon potatoes, corn brisket, herbs, hollandaise



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BREAKFAST

All plated selections are accompanied with: breakfast bakeries, creamy butter, fruit conserves, seasonal fresh fruit, fresh orange juice, freshly brewed coffee, and hot tea service.

PLATED*

ALL-AMERICAN BREAKFAST | \$46 PER GUEST
scrambled eggs, chef's breakfast potatoes

CHOICE OF ONE:

- country sausage links
- chicken apple sausage
- applewood smoked bacon

PULLMAN FRENCH TOAST | \$44 PER GUEST
berries, vermont maple syrup

CHOICE OF ONE:

- country sausage links
- chicken apple sausage
- applewood smoked bacon

UPGRADE:

ADD SECOND CHOICE OF MEAT | \$5 PER GUEST

DUNGENESS CRAB BENEDICT | \$51 PER GUEST
two poached eggs, herbed hollandaise, english muffins,
chef's breakfast potatoes

CORNED BEEF HASH | \$48 PER GUEST
scrambled eggs, yukon potatoes, corned brisket,
hollandaise

MEXICAN FRITTATA | \$48 PER GUEST
chorizo, black beans, cotija cheese

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BREAKFAST

All items listed are available in conjunction with a Continental or Buffet Breakfast.

EARLY ENHANCEMENTS*

BREAKFAST WRAP | \$18 PER GUEST
egg whites, asparagus, tomatoes, jack cheese

BREAKFAST CROISSANT | \$18 PER GUEST
free-range eggs, smoked bacon, cheddar cheese, chives

GREEK YOGURT + SWEET BERRIES
\$14 PER GUEST

HARD BOILED EGGS | \$7 EACH

TRADITIONAL BENEDICT | \$15 PER GUEST
20 GUEST MINIMUM, 40 GUEST MAXIMUM
old style English muffin, poached eggs, hollandaise

SCRAMBLED EGGS | \$12 PER GUEST

SCRAMBLED EGG WHITES | \$12 PER GUEST

OATMEAL | \$12 PER GUEST
steel cut Irish oatmeal, cinnamon, brown sugar, raisins

CRAB BENEDICT | \$25 PER GUEST
20 GUEST MINIMUM, 40 GUEST MAXIMUM
old style English muffin, poached eggs, spinach,
dungeness crab meat, tomatoes, hollandaise

OMELET STATION* | \$25 PER GUEST
farm fresh eggs, peppers, ham, cheese, mushrooms,
tomatoes, bacon, spinach, sausage, salsa

QUICHE LORRAINE | \$90 PER PIE
SERVES 12
flaky pastry crust, free range eggs, hickory smoked bacon

LOX AND BAGELS | \$22 PER GUEST
capers, tomatoes, onions, whipped cream cheese,
flavored schmears

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BREAKFAST

Based upon 1.5 hours of service. Minimum of 20 people required.

CONTINENTAL*

MONTGOMERY STREET | \$43 PER GUEST

- freshly brewed coffee, hot tea service
- orange juice, grapefruit juice, cranberry juice
- carved fruits, sweet berries
- greek and fruit yogurts, honey nut granola
- plop scones, muffins, croissants
- creamy butter, seasonal fruit conserves

SACRAMENTO STREET | \$45 PER GUEST

- freshly brewed coffee, hot tea service
- orange juice, grapefruit juice, cranberry juice
- carved fruits, sweet berries
- house-made parfaits: fruit yogurt, seasonal berries, honey nut granola
- savory buns, bacon, cheddar, herbed fromage blanc

CALIFORNIA STREET | \$47 PER GUEST

- freshly brewed coffee, hot tea service
- orange juice, grapefruit juice, cranberry juice
- whole fruit
- bagels
- lox, tomatoes, eggs, capers, red onions
- whipped cream cheese, flavored schmears
- seasonal fruit conserves, honey butter, peanut butter

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BREAKS

BREAKS

All Breaks are per person and based on 30 minutes of service. Minimum of 20 people required.

THEMED*

MORNING BAKERY | \$25 PER GUEST

breakfast breads, smoothie shots, house-made parfaits, fruit yogurt, berries, honey nut granola

DONUT PATROL | \$25 PER GUEST

freshly brewed coffee, housemade glazed donuts

HEALTHY CHOICE | \$26 PER GUEST

steamed edamame, spicy toasted almonds, dried apricots, carrots, celery, jicama sticks, hummus, cranberry juice

SWEET TREATS | \$30 PER GUEST

oven baked cookies, chocolate ganache brownies, seven layer bars, 2% milk, whole milk

CHIP IN | \$25 PER GUEST

terra chips, bagel chips, corn chips, white bean & herb dip, pesto cream dip, chipotle black bean dip

SALTED SAVORIES | \$25 PER GUEST

house spiced popcorn (garlic, smoked chili, sea salt) kalamata olives, herbed olives salt roasted mixed nuts

TAKE ME OUT TO THE BALL GAME | \$30 PER GUEST

popcorn, whole roasted peanuts, red vines, warm salted pretzels, whole grain mustard, dijon mustard, cracker jacks

BAKERY BEST | \$30 PER GUEST

locally made mini cupcakes, brownie squares seven layer bars, milk, iced coffee, freshly brewed coffee, hot tea

ARTISAN CHEESE | \$32 PER GUEST

dry vella jack cheese, bellwether pepato, soft ripened brie, grapes, fruit conserves, baguettes

THE CHARCUTERIE | \$35 PER GUEST

la quercia prosciutto, salami, dried chorizo, castlevetrano olives, gigante beans, peppadews, baguettes

ON THE TRAIL | \$25 PER GUEST

honey nut granola, marshmallows, cashews, dried apricots, dark chocolate, raisins, banana chips, M&M's, white chocolate

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BREAKS

À LA CARTE*

FRUITS + GRAINS

ASSORTED WHOLE FRUIT | \$7 PER PIECE

CARVED FRUITS | \$12 PER GUEST
sweet berries

INDIVIDUAL FRUIT YOGURTS | \$7 PER GUEST

BOXED CEREALS | \$7 PER GUEST
assorted milk and non-dairy options

MIXED NUTS | \$12 PER GUEST

TRI-COLORED TORTILLA CHIPS | \$12 PER GUEST
salsa, guacamole

HOUSEMADE SEA SALT POPCORN | \$10 PER GUEST

WARM SALTED PRETZELS | \$10 PER GUEST
dijon mustard

INDIVIDUALLY BAGGED SNACKS | \$8 PER GUEST
pretzels, chips, crackers

CHEF'S SPICY CASHEWS | \$12 PER GUEST

PASTRIES + SWEETS

CROISSANTS, MUFFINS, SCONES | \$90 PER DOZEN

CINNAMON ROLLS | \$90 PER DOZEN

STICKY BUNS | \$90 PER DOZEN

BAGELS | \$90 PER DOZEN
whipped cream cheese, flavored schmears

BREAKFAST BREADS | \$90 PER DOZEN

MINI CUPCAKES | \$90 PER DOZEN

ASSORTED COOKIES | \$90 PER DOZEN

CHOCOLATE GANACHE BROWNIES | \$90 PER DOZEN

CANDY BAR ASSORTMENT | \$72 PER DOZEN

FRENCH MACARONS | \$70 PER DOZEN

CRACKER JACK | \$8 PER BOX

SEVEN LAYER BARS | \$90 PER DOZEN



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BREAKS

À LA CARTE*

BEVERAGES

RED BULL, SUGAR-FREE RED BULL | \$8 PER GUEST

BOTTLED ICED COFFEE | \$8 PER GUEST

BOTTLED ICED TEA | \$8 PER GUEST

VINTAGE SODAS | \$8 PER GUEST

BOTTLED WATER | \$7 PER GUEST

ACQUA PANNA STILL WATER | \$8 PER GUEST

SAN PELLEGRINO SPARKLING WATER | \$8 PER GUEST

COCA-COLA, SPRITE, DIET COKE | \$7 PER GUEST

FRESHLY BREWED COFFEE | \$140 PER GALLON

HOT TEA | \$140 PER GALLON

FREHLY BREWED ICED TEA | \$140 PER GALLON

LEMONADE | \$110 PER GALLON

ORANGE, GRAPEFRUIT, CRANBERRY, AND TOMATO JUICE | \$110 PER GALLON

SEASONAL INFUSED WATER | \$60 PER GALLON

*Continuous refreshments cancelled within 72 hours will be charged 1 gallon of coffee, 1 gallon of hot tea, and 0.5 gallon of decaffeinated coffee.

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LUNCH

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BUFFETS*

SOUP + SALADS + SANDWICHES | \$73 PER GUEST

- soup shots, vegetable minestrone, forest mushroom, and corn chowder soup
- baby field lettuce, goat cheese, toasted almonds, balsamic vinaigrette
- mint, cucumber, quinoa
- baby romaine, creamy Caesar dressing, herbed croutons

CHOICE OF THREE SANDWICHES:

- grilled chicken, bacon, avocado cream, sun-dried tomato, filone
- prosciutto, brie, garlic aioli, crunchy baguette
- roast turkey, tomato, herbed aioli, curly leaf lettuce, provolone cheese, French roll
- roast beef, herbed horseradish mayonnaise, roma tomato, cheddar cheese, rosemary focaccia
- grilled zucchini, hummus, roasted peppers, avocado, tortilla wrap
- kettle chips
- seven layer bars
- brownies

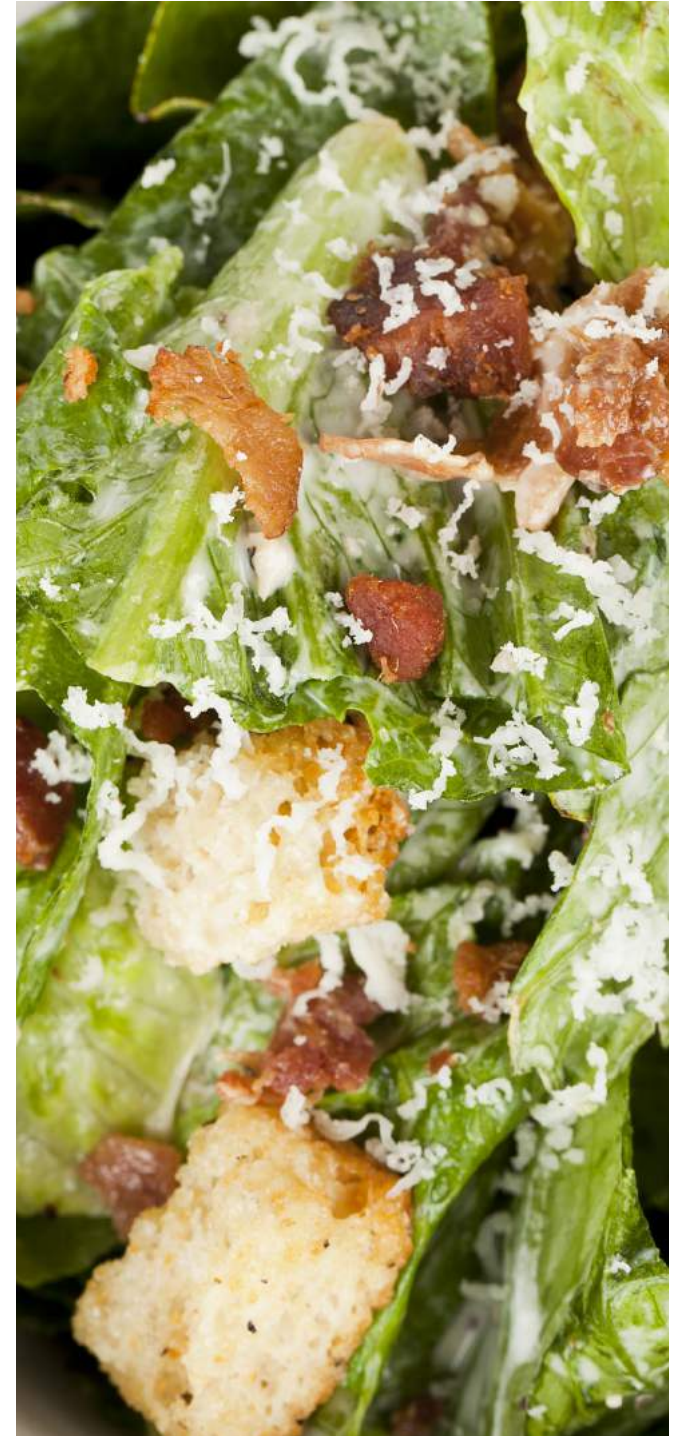
BURGER BAR | \$75 PER GUEST

- Caesar salad, croutons, parmesan cheese
- ballerine pasta salad, sun-dried tomatoes, parmesan cheese, toasted pine nuts
- grilled asparagus, balsamic vinaigrette, watermelon, radish
- herbed chicken burgers
- All-American hamburgers
- brioche rolls
- Swiss cheese, Monterey jack cheese, sharp cheddar cheese
- sautéed mushrooms, bacon, guacamole, ketchup, dijon, whole grain mustard, mayonnaise, barbeque sauce, chipotle aioli
- curly leaf lettuce, sliced tomatoes, pickles, onions
- Cajun spiced steak fries
- onion rings
- individual whoopie pies

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BUFFETS*

SOUTH OF THE BORDER | \$75 PER GUEST

- tortilla soup
- baby farmed lettuce, ricotta salata, tomatoes, olives, tortilla croutons, garlic balsamic vinaigrette
- romaine salad, corn, avocado, tomatoes, cilantro, chipotle ranch dressing
- tri-tip fajitas, sautéed onions, peppers, cheese enchiladas, corn tortillas
- Baja fresh fish, corn, zucchini, red peppers flour tortillas
- Mexican fried rice
- chipotle scented black beans
- tri-color corn chips, guacamole, fire roasted salsa, sour cream
- cinnamon churros, carmel sauce, chocolate sauce, powdered sugar
- upside down leche flan

TUTTO BENE | \$75 PER GUEST

- Italian wedding soup
- rustic Caesar salad
- caprese salad, mozzarella cheese, grilled eggplant, tomatoes, pesto vinaigrette
- grilled chicken, boursin cream, chives
- Italian herbed salmon, black olives, toy box tomatoes, basil
- tri-color cauliflower, herbs, parmesan
- ballerine pasta marinara, fresh basil
- Napoleon tea cake
- panna cotta

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PLATED*

STARTERS

SONOMA GREENS

glazed walnuts, sun dried apricots, buttered croutons, citrus herb vinaigrette

CAESAR SALAD

hearts of romaine, toasted croutons, shaved parmesan, Caesar dressing

LITTLE GEM WEDGE

roasted tomatoes, bacon, bleu cheese, eggs, herbed ranch dressing

VEGETABLE BIBB SALAD

watermelon radish, red cabbage, asparagus, carrots, toy box tomatoes, garbanzo beans, white balsamic vinaigrette

ARUGULA SALAD

endive, roasted beets, bleu cheese, brioche croutons, honey lemon vinaigrette

DUNGENESS CRAB CAKES + \$6

lemon mustard aioli, caperberries, mizuna greens, shaved radish, sherry vinaigrette

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PLATED*

LUNCHEON ENTRÉES

POULTRY \$71 | FISH \$75 | MEAT \$80 PER GUEST

OVEN ROASTED FREE RANGE CHICKEN
vegetable farro, thyme demi, fried parsley

PAN SEARED CHICKEN
roasted fingerling potatoes, au jus, herbed parmesan crumbs

GRILLED SWORDFISH
roasted garlic fingerling potatoes, red pepper coulis, black olive pesto, shaved fennel with radish

OVEN BAKED SALMON
parsnip purée, roasted beets, whole grain mustard sauce

CENTER CUT PORK LOIN CHOP
stewed gigante beans, apple sage butter, bacon crisps

BEEF TENDERLOIN
cheddar whipped potatoes, parsnip chips, cabernet reduction

GRILLED FLATIRON STEAK
skillet fried potatoes, peppercorn sauce, chimichurri

VEGETARIAN | \$72 PER GUEST

ROOT VEGETABLE POT PIE
carrots, celery root, potatoes, turnips, parsnips, puff pastry

VEGAN | \$71 PER GUEST

TRUFFLE POLENTA
braised mushrooms, grilled asparagus, red pepper oil, microgreens, balsamic syrup

FOREST MUSHROOM LASAGNA
kalamata purée, basil oil, tomatoes, shaved cauliflower

VEGGIABAISSE
saffron scented vegetable broth, gigante beans, carrot paysanne, asparagus, cauliflower, cherry tomatoes

SHEPHERD'S PIE
grilled portobello mushrooms, wild thyme, onions, garlic, olive oil mashed potatoes

VEGETABLE TIAN
gold beets, butternut squash, purple potatoes, red peppers, farro, zucchini, corn purée

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DESSERTS*

ROYALE

chocolate sponge cake, chocolate mousse, chocolate glaze, caramel sauce

STRAWBERRY CHARLOTTE

strawberry basil mousse, lady fingers, berry purée, candied violets

YUZU TART

vanilla mascarpone cream, yuzu curd, vanilla yogurt, meringue

CHOCOLATE RASPBERRY TRUFFLE

raspberry infused chocolate, chocolate sponge cake, chocolate cigar, whipped chantilly

RASPBERRY CHEESECAKE

graham cracker crust, fresh berries, whipped cream

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RECEPTION

RECEPTION

Butlered Hors d'oeuvres will require a \$150 fee per server. Minimum order of 25 pieces of each selection.

HORS D'OEUVRES*

SELECT FIVE HORS D'OEUVRES | \$42 PER GUEST

COLD

\$8 PER PIECE

- sun-dried apricot, boursin, walnut
- strawberry crostini, micro arugula, fromage blanc, almonds
- fig tartlet, brie, herb whipped crème fraîche
- cherry tomato basil bruschetta, micro arugula
- mini palmiers, black olive, parmesan cheese
- truffled asparagus crostini, manchego cheese, chives
- deviled egg, caviar, bacon
- zucchini bruschetta, tomato, basil, pepato cheese

\$9 PER PIECE

- avocado toast, cotija cheese, micro arugula, lemon olive oil
- brioche profiteroles, cranberry, walnuts, goat cheese
- herbed lobster salad, lemon chive crema, trout roe, savory cone
- curried crab salad, cucumber, tobiko
- rosti potato, sheep's milk ricotta, pancetta
- prosciutto slider, brie, avocado salad, smoked chili aioli, mini brioche bun
- foie gras, toasted brioche, balsamic glaze, pistachio
- poke cone, black sesame seeds, wasabi mousse, tobiko
- smoked salmon deviled eggs

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HORS D'OEUVRES*

SELECT FIVE HORS D'OEUVRES | \$42 PER GUEST

HOT

\$8 PER PIECE

- potato & cheddar dumpling, bacon & chive cream
- herb crusted goat cheese, panko, tomato basil marinara
- tempura chicken skewers, jalapeno, avocado dipping sauce
- chili spiced lamb meatball, basil mint yogurt dip
- tomato shrimp, saffron risotto, chimichurri
- fingerling potatoes bravas, saffron aioli
- chorizo lollipops, spicy mustard

\$9 PER PIECE

- seared herbed scallop, corn purée, trout roe
- ahi tuna slider, avocado, siracha aioli, tomato, brioche bun
- baby lamb chops, warm Mongolian barbeque sauce
- filet mignon sliders, tomato, mushroom, onion jam
- petite crab cake, red pepper aioli
- risotto arancini, fontina, red pepper aioli
- forest mushroom tartelet
- mini beef wellington
- bâtonnets poisson, lemon garlic crème fraîche
- pastrami reuben, slider
- pan seared scallop, chimichurri sauce, tobiko caviar
- lobster melt, fontina, pimento aioli, basil, mini brioche

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RECEPTION

Based upon 1.5 hours of service. Minimum of 20 people required.

DISPLAYS*

MAC N' CHEESE ACTION STATION* \$32 PER GUEST
uniformed chef mixing mac n' cheese to your liking:
bay shrimp, spring onions, mushrooms, olives, bacon,
grilled chicken, roasted red peppers, bleu cheese crumbles

DRUNKEN SHRIMP STATION* | \$35 PER GUEST
BASED ON 3 PIECES PER PERSON
sautéed shrimp prepared to order
garlic, basil, chili, lemon, sesame seeds, soy sauce,
Thai curry, jasmine rice

HOT OFF THE GRILL | \$32 PER GUEST
BASED ON 2 PIECES PER PERSON

Mini sandwiches to include;
pulled pork, spicy sweet barbeque sauce
beef burgers, caramelized onions, tomato jam,
fried chicken, peppercorn gravy

DIM SUM DISPLAY | \$30 PER GUEST
BASED ON 3 PIECES PER PERSON
spring rolls, pot stickers, har gow, char su bao, siew mai,
sweet and sour, spicy mustard, soy sauce

SUSHI | \$35 PER GUEST
BASED ON 3 PIECES PER PERSON
sushi, sashimi, California roll, soy sauce, wasabi,
ginger, edamame

ANTIPASTO DISPLAY | \$32 PER GUEST
marinated grilled vegetables, roasted peppers, olives,
charcuterie, toast points, crostini

MEDITERRANEAN DISPLAY | \$25 PER GUEST
hummus, baba ghanoush, tabbouleh, pita bread,
cucumber wedges, celery, carrots

ARTISAN CHEESE DISPLAY | \$32 PER GUEST
dry vella jack cheese, bellwether pepato,
soft ripened brie, grapes, fruit conserves, baguettes

FRESH VEGETABLE HARVEST DISPLAY
\$22 PER GUEST
seasonal fresh vegetable crudité, buttermilk dip,
basil hummus

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RECEPTION

Based upon 1.5 hours of service. Minimum of 18 people required. These stations are designed to complement your Hors d'oeuvres Selections or Reception Stations.

CARVING STATIONS*

ROASTED TENDERLOIN OF BEEF | \$525

SERVES 18 PORTIONS

zinfandel reduction, horseradish cream

CROWN RACK OF PORK | \$500

SERVES 25 PORTIONS

stone fruit preserves, rosemary demi-glace

WHOLE ROASTED TURKEY | \$500

SERVES 40 PORTIONS

orange cranberry sauce, giblet gravy

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RECEPTION

Based upon 1.5 hours of service. Minimum of 24 people required.

DISPLAYS*

MINI CUPCAKE BAR | \$15 PER GUEST
BASED ON TWO CUPCAKES PER PERSON

variety of locally-made cupcakes

GOURMET DESSERT STATION | \$35 PER GUEST

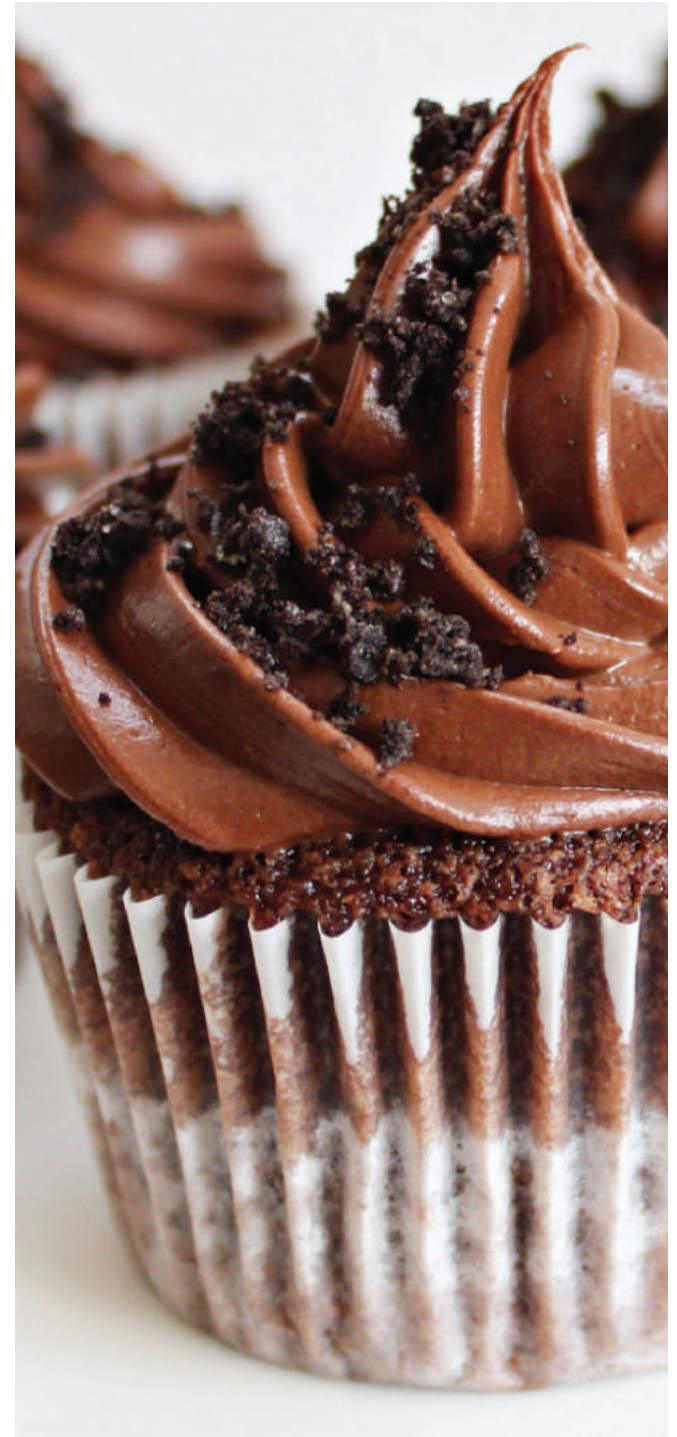
- miniature French pastries
- fruit tartlets, petit fours
- cupcakes
- cream puffs
- mini tea cookies
- sugar swizzle sticks
- chocolate sticks
- cinnamon sticks
- freshly brewed coffee
- hot tea service

OMNI  HOTELS & RESORTS
san francisco

NEVER STAY THE SAME

*All prices are subject to a 23% service fee and prevailing sales tax. Prices are subject to change without prior notice. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Based upon 1.5 hours of service.

Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.





DINNER

DINNER

Based upon 1.5 hours of service. Minimum of 20 people required. Additional charge of \$150 for parties under 20. Served with rolls, butter, iced tea, coffee, and hot tea service. \$10 fee for each additional selection.

BUFFETS*

BUILD YOUR OWN BUFFET | \$135 PER GUEST

SOUPS + SALADS

Choice of two:

- butternut squash soup, herbed crème fraîche forest mushroom broth, black truffle croutons, herbs
- garden vegetable salad, mixed greens, romaine, cucumbers, carrots, watermelon radish, toybox tomatoes, gold beets, garbanzo beans, herbed vinaigrette
- little gem salad, strawberries, poppyseed croutons, toasted almonds, red onions, crumbled goat cheese, citrus vinaigrette
- Caesar salad, hearts of romaine, parmesan cheese, croutons, creamy Caesar dressing
- panzanella salad, mixed greens, toybox tomatoes, croutons, cucumbers, kalamata olives, roasted red peppers, dry vella jack cheese, herbed vinaigrette
- arugula salad, crushed marcona almonds, cotija cheese, sun-dried apricots, red radish, champagne honey vinaigrette

ENTRÉES

Choice of two:

- pan seared salmon, toybox tomato basil sauté, shaved fennel, snipped chives
- grilled swordfish, lemon tarragon sauce, fennel fronds, lemon zest, fried capers
- oven roasted chicken, black truffle demi, roasted oyster mushrooms, garden herbs
- roasted pork loin, merkén spice, mini mirepoix vegetables, thyme reduction
- filet mignon, cabernet demi, chili puff pastry, chimichurri

SIDES + ACCOMPANIMENTS

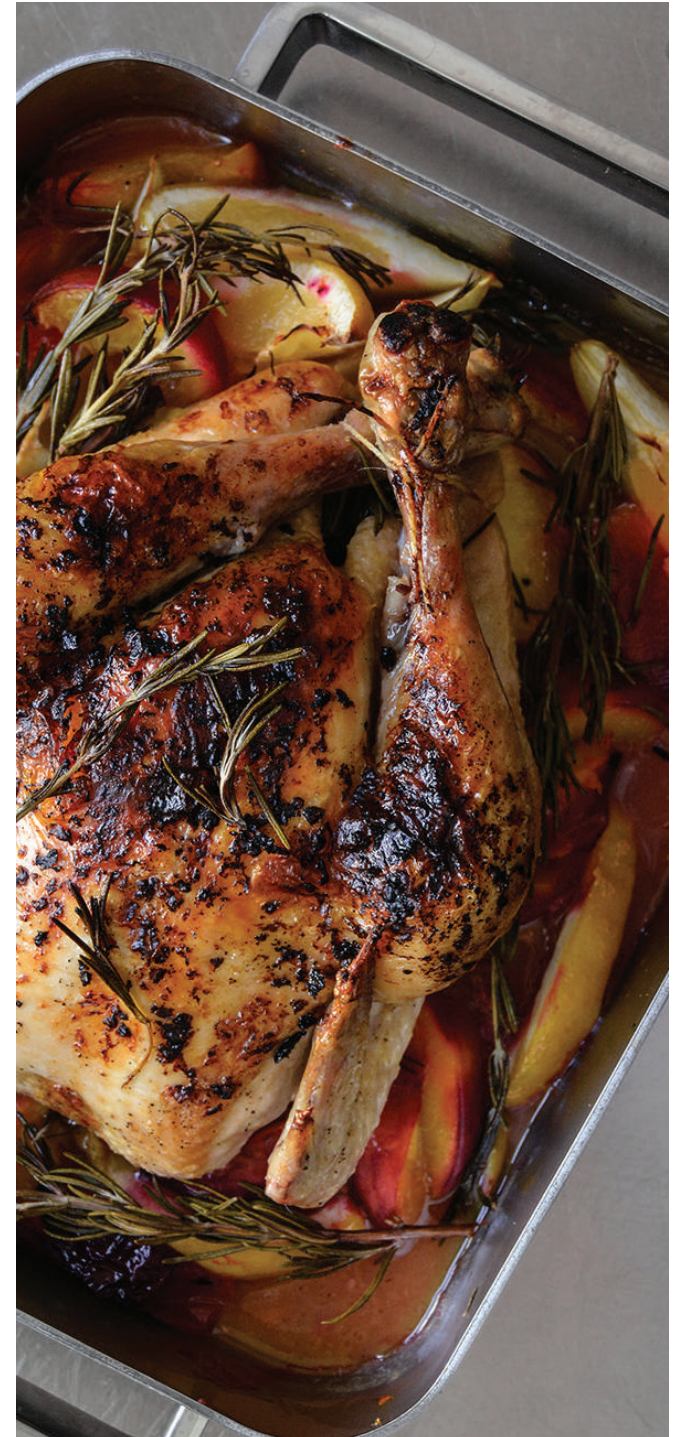
Choice of two:

- roasted baby carrots, peas
- tri-color cauliflower, herbs, lemon oil
- broiled asparagus, roasted red peppers
- broccolini spears, toasted pinenuts
- garlic roasted fingerling potatoes
- bacon macaroni & cheese
- cheddar whipped potatoes
- herbed farro
- saffron cous cous
- chef's selection of mini desserts and pastries

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DINNER

Based upon 1.5 hours of service. Minimum of 20 people required. Additional charge of \$150 for parties under 20. All plated dinners are accompanied with choice of 1 starter, 2 entrées with seasonal vegetables and 1 dessert, bakery rolls, creamy butter, iced tea, freshly brewed coffee, and hot tea service. \$10 fee for each additional selection.

PLATED*

APPETIZERS

ANISE BRAISED PORK BELLY | \$15 PER GUEST
truffled leek confit, enoki mushrooms, soy honey glaze

OVEN ROASTED DUCK | \$18 PER GUEST
gnocchi, butternut squash, herbed beurre blanc

PAN SEARED JUMBO SCALLOPS | \$18 PER GUEST
butternut squash risotto, corn purée, chive oil

STARTERS

BABY GREENS
shaved radish, toy box tomatoes, carrots, cucumbers,
gold beets, herbed vinaigrette

BABY ARUGULA SALAD
marcona almonds, cotija cheese, sun-dried apricots,
red radish, champagne honey vinaigrette

LITTLE HEARTS OF ROMAINE
shaved carmody cheese, farmed roasted beets,
lemon citrus vinaigrette

BABY GEM SALAD
strawberries, poppyseed croutons, toasted almonds,
red onions, crumbled goat cheese,
citrus vinaigrette

FRISÉE SALAD
English cucumbers, roasted roma tomatoes,
shaved fennel, focaccia crumbs, burrata cheese,
pesto vinaigrette

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DINNER

Based upon 1.5 hours of service. Minimum of 20 people required. Additional charge of \$150 for parties under 20. All plated dinners are accompanied with choice of 1 starter, 2 entrées with seasonal vegetables and 1 dessert, bakery rolls, creamy butter, iced tea, freshly brewed coffee, and hot tea service. \$10 fee for each additional selection.

PLATED*

DINNER ENTRÉES*

POULTRY \$85 | FISH \$90 | MEAT \$95 PER GUEST

HERB ROASTED CHICKEN

garlic fingerling potatoes, green onions, red peppers, poultry reduction

GRILLED PACIFIC HALIBUT

crab risotto cake, fried leeks, basil fondue

ROASTED SEA BASS

red pepper oil, butternut squash risotto, fried parsley, tarragon beurre blanc

NORI WRAPPED SALMON

pineapple fried rice, fried wontons, red pepper oil, beurre fondue

HERB CRUSTED RACK OF LAMB

scaloped cheddar potatoes, chimichurri, red wine reduction, fried onions

GRILLED FILET OF BEEF

garlic mashed potatoes, parsnip chips, pink peppercorn jus

GRILLED RIB EYE STEAK

mini baked yukon gold potatoes, cabernet reduction

BRAISED SHORT RIBS

buttermilk potato purée, truffled demi, cipollinis, fried potatoes

VEGETARIAN | \$85 PER GUEST

ROOT VEGETABLE POT PIE

carrots, celery root, potatoes, turnips, parsnips, puff pastry

VEGAN | \$85 PER GUEST

TRUFFLE POLENTA

butternut squash, grilled asparagus, red pepper oil, micro greens, balsamic syrup

FOREST MUSHROOM LASAGNA

kalamata purée, basil oil, tomatoes, shaved cauliflower veggiabaisse, saffron scented vegetable broth, gigante beans, carrot paysanne, asparagus, cauliflower, cherry tomatoes

SHEPHERD'S PIE

grilled portobello mushrooms, wild thyme, onions, garlic, olive oil mashed potatoes

VEGETABLE TIAN

gold beets, butternut squash, purple potatoes, red peppers, farro, zucchini, corn purée

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. All entrées served with local market vegetables.



DINNER

Served with freshly brewed coffee and hot tea service.

DESSERTS*

ROYAL

chocolate sponge cake, chocolate mousse, chocolate glaze, caramel sauce

STRAWBERRY CHARLOTTE

strawberry basil mousse, lady fingers, berry purée, candied violets

YUZU TART

vanilla mascarpone cream, yuzu curd, vanilla yogurt, meringue

CHOCOLATE RASPBERRY TRUFFLE

raspberry infused chocolate, chocolate sponge cake, chocolate cigar, whipped chantilly

RASPBERRY CHEESECAKE

graham cracker crust, fresh berries, whipped cream

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*Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.





BEVERAGES

BEVERAGES

A \$250 bartender fee, per bar, will apply for all bars. Based on (2) two hours of service. Each additional hour of bar service is \$50 per hour.

BAR SERVICES*

HOST BAR

SELECT BRAND COCKTAILS	\$13 PER DRINK
PREMIUM BRAND COCKTAILS	\$14 PER DRINK
PREFERRED BRAND COCKTAILS	\$15 PER DRINK
CORDIAL	\$15 PER DRINK
SELECT BRAND WINE	\$13 PER GLASS
PREMIUM BRAND WINE	\$14 PER GLASS
PREFERRED BRAND WINE	\$15 PER GLASS
DOMESTIC BEER	\$8 PER BOTTLE
IMPORTED AND SPECIALTY BEER	\$10 PER BOTTLE
SOFT DRINKS	\$7 PER BOTTLE
MINERAL WATER	\$8 PER BOTTLE

CASH BAR

SELECT BRAND COCKTAILS	\$14 PER DRINK
PREMIUM BRAND COCKTAILS	\$15 PER DRINK
PREFERRED BRAND COCKTAILS	\$16 PER DRINK
CORDIAL	\$16 PER DRINK
SELECT BRAND WINE	\$14 PER GLASS
PREMIUM BRAND WINE	\$15 PER GLASS
PREFERRED BRAND WINE	\$16 PER GLASS
DOMESTIC BEER	\$8 PER BOTTLE
IMPORTED AND SPECIALTY BEER	\$10 PER BOTTLE
SOFT DRINKS	\$7 PER BOTTLE
MINERAL WATER	\$8 PER BOTTLE

HOSTED HOURLY BAR PACKAGES

SELECT BRAND COCKTAILS
Svedka, Seagram's Gin, Cruzan Rum, Sauza Blanco, Jim Beam, J&B, Hennessy VS

ONE-HOUR SERVICE | \$32 PER GUEST
TWO-HOUR SERVICE | \$44 PER GUEST
THREE-HOUR SERVICE | \$56 PER GUEST

PREMIUM BRANDS
Absolut, Tanqueray, Bacardi, Herradura Reposado, Jim Beam, JW Red

ONE-HOUR SERVICE | \$36 PER GUEST
TWO-HOUR SERVICE | \$48 PER GUEST
THREE-HOUR SERVICE | \$60 PER GUEST

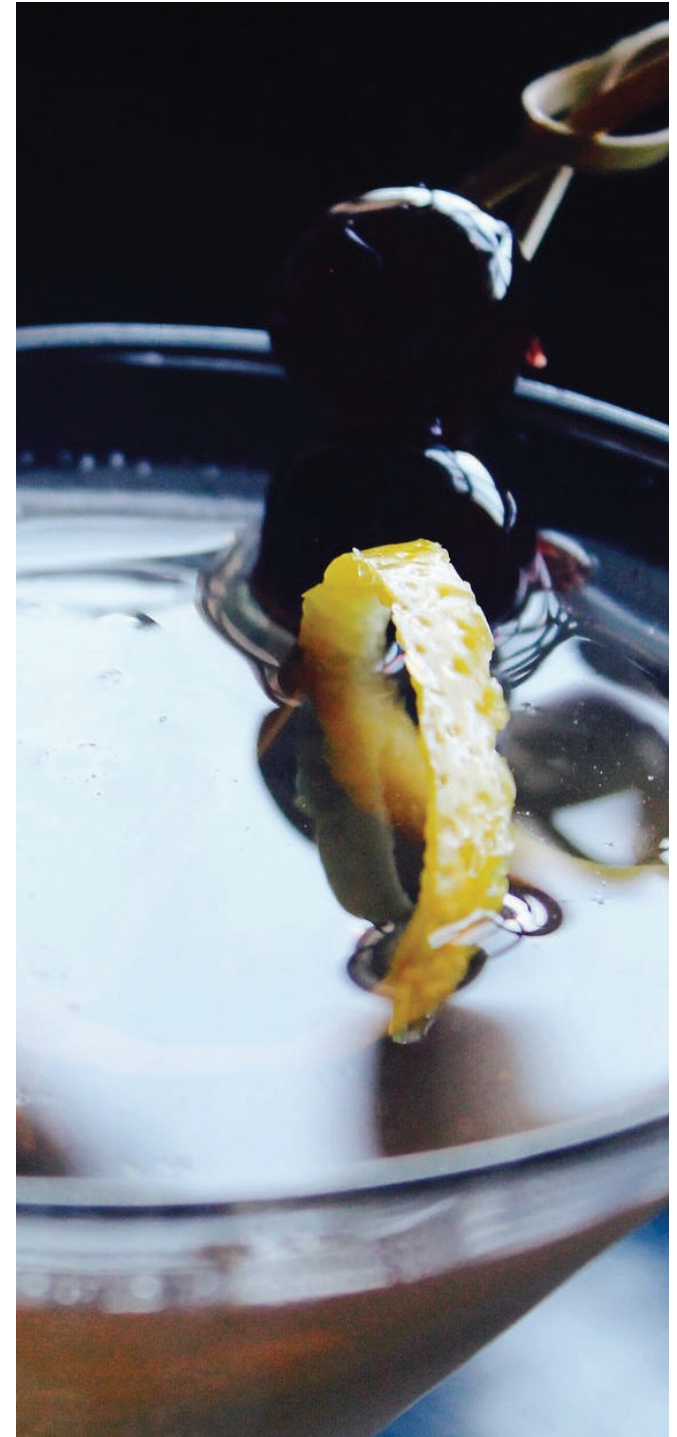
PREFERRED BRANDS
Grey Goose, Bombay Sapphire, Sailor Jerry, Patrón Silver, Knob Creek, Chivas Regal, Hennessy VS

ONE-HOUR SERVICE | \$38 PER GUEST
TWO-HOUR SERVICE | \$50 PER GUEST
THREE-HOUR SERVICE | \$62 PER GUEST

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BEVERAGES

WINE LIST*

SELECT WINES DINNER SERVICE*

SELECT HOUSE WINES | \$48

Choice of two: \$32 per person

Kenwood Yulupa Sparkling Wine, California
 M.A.N Family Wines, Chardonnay, Costal Region,
 South Africa
 M.A.N Family Wines, Cabernet Sauvignon, Costal Region,
 South Africa
 M.A.N Family Wines. Merlot, Costal Region, South Africa

PREMIUM WINES DINNER SERVICE*

PREMIUM HOUSE WINES | \$58

Choice of two: \$42 per person

Ruffino Prosecco, Veneto, Italy, NV
 Edna Valley Vineyard, Sauvignon Blanc, Central Coast,
 California
 Wente Hayes Ranch, Chardonnay, California
 Wente Hayes Ranch, Merlot, California
 Wente Hayes Ranch, Cabernet Sauvignon, California
 Louis M. Martini, Cabernet Sauvignon, Sonoma County,
 California

PREFERRED WINE DINNER SERVICE*

PREFERRED HOUSE WINES | \$68

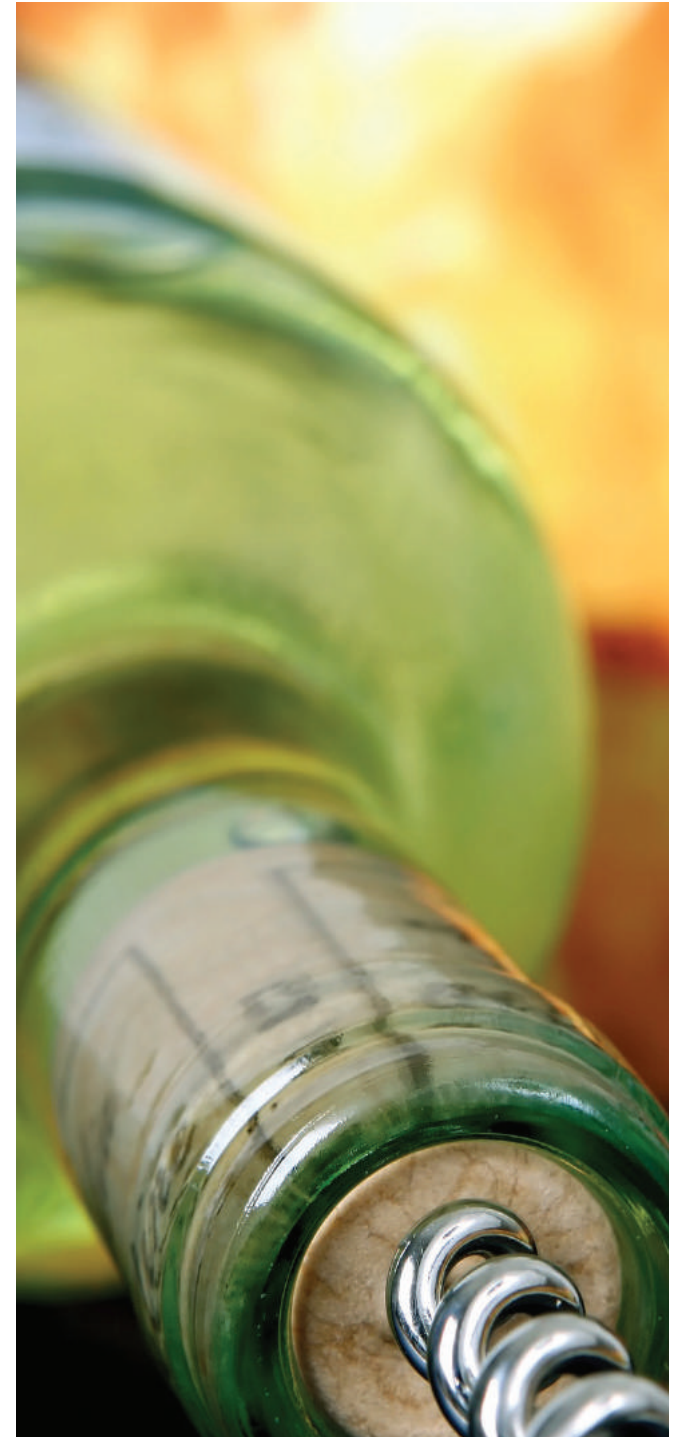
Choice of two: \$52 per person

Brut, Chandon, "Classic," California
 Honig, Sauvignon Blanc, Napa Valley, California
 Sonoma Cutrer, Russian River Ranches, Chardonnay,
 California
 Carneros Highway, Chardonnay, California
 Estancia, Pinnacles Ranches, Pinot Noir, Napa Valley,
 California
 Carneros Highway, Pinot Noir, California
 Highway 12, Cabernet Sauvignon, California
 Uppercut, Cabernet Sauvignon, Napa Valley,
 California

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BEVERAGES

The wines on the Progressive Wine List are grouped in flavor categories. Wines with similar flavors are listed in sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and bolder in taste.

PROGRESSIVE WINE LIST*

SPARKLING WINES

Domaine Chandon, Riche, Extra Dry, Napa Valley, California | \$70
 Chandon Brut Rose, California | \$65
 Moët & Chandon, Nectar Imperial, Épernay, California | \$120
 Veuve Clicquot, Yellow Label, France | \$140

DRY LIGHT TO MEDIUM INTENSITY WHITE WINES

Santa Barbara Winery, Riesling, Santa Rita Hills, California | \$50
 Honig, Sauvignon Blanc, Napa Valley, California | \$50
 Erath Vineyards, Pinot Gris, Oregon | \$55

DRY MEDIUM TO FULL INTENSITY WHITE WINES

Merry Edwards, Sauvignon Blanc, Russian River Valley, California | \$70
 Jordan, Chardonnay, Russian River Valley, California | \$75
 Franciscan Oakville Estate, Chardonnay, Napa Valley, California | \$50
 Sonoma Cutrer, Chardonnay, Russian River Ranches, California | \$65
 ZD Reserve, Chardonnay, Napa Valley, California | \$110
 Cakebread, Chardonnay, Napa Valley, California | \$115

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BEVERAGES

The wines on the Progressive Wine List are grouped in flavor categories. Wines with similar flavors are listed in sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and bolder in taste.

PROGRESSIVE WINE LIST*

DRY LIGHT TO MEDIUM INTENSITY RED WINES

Carneros Highway, Pinot Noir, Carneros, California | \$60

Meiomi, Pinot Noir, California | \$65

Decoy, Merlot, Sonoma County, California | \$75

DRY MEDIUM TO FULL INTENSITY RED WINES

Matanzas Creek, Merlot, Sonoma County, California | \$70

Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, California | \$65

Frank Family, Zinfandel, Napa Valley, California | \$75

Justin, Cabernet Sauvignon, Paso Robles, California | \$80

Oakville, Zinfandel, Napa Valley, California | \$70

Stag's Leap Cellars, Artemis, Cabernet Sauvignon, Napa Valley, California | \$145

ZD, Cabernet Sauvignon, Napa Valley, California | \$155

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POLICIES

Thank you for your interest in the Omni San Francisco Hotel! We appreciate the opportunity to be of service and look forward to exceeding your expectations. Our hotel team takes great pride and ownership in our “home” and is committed to providing you with the highest levels of service so that you, too, may come to think of the Omni San Francisco as your “home away from home.”

POLICIES

GUARANTEE

Attendance must be specified 72 business hours (three business days) prior to your function. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based upon this number. If the Catering Office is not advised by this time, the estimated figure on the banquet event order will become the guarantee. It is our policy to prepare food and set 3% over the guarantee for all meal functions. Overset policy does not apply to reception or buffet meal functions.

MENU

Entrée selections are limited to two per menu with the exception of buffets. If a choice of plated entrée is required, the per person price will be based on the higher of the two (2) entrées selected. The selection will be limited to two items, plus the Vegetarian Entrée Du Jour. The client must provide their own entrée cards to designate each guest’s selection of entrée.

DIETARY NEEDS

Any special dietary needs must be communicated to the Catering Sales Manager at least 10 days prior to the event to ensure the culinary team can accommodate these needs.

DEPOSIT / MINIMUM

50% deposit of food and beverage and event room rental is a requirement.

SERVICE CHARGE

All food and beverage prices and event room rental are subject to a 23% service charge and the prevailing California sales tax. California law states that service charges are taxable. (California State Board of Equalization Regulation #1603) All service charges and taxes are subject to change.

POLICIES

PAYMENT

Payment for the guarantee is due in full ten (10) business days prior to the event in the form of a credit card or cash unless credit has been established to the satisfaction of the Hotel’s credit department. If credit is established, the amount will be due in full thirty (30) days after the completion of the event. Company checks must be presented ten (10) business days prior to the event date.

LABOR FEES

A labor fee of \$150 will be assessed when guarantees are fewer than 20 guests for a full breakfast, lunch or dinner function. For each Chef Attendant required, a \$250 fee will be assessed for a two-hour period. A \$150 fee will be assessed for any function requesting butler passed service. A charge of \$10 per person plus tax will be added to your bill on the following holidays: New Year’s Day, Martin Luther King Jr. Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas Day.

MEETING ROOM RESET FEE

24 hour notice
3rd floor \$500 per room
2nd floor \$200 per room

BAR FEE

\$250 Bartender Fee will be assessed for each bar.
\$50 per hour Bartender Fee will be assessed for each hour after the first two (2) hours.

COAT CHECK

Should coat check be requested, \$50 per hour fee will be applied, based on a four (4) hour minimum.

POLICIES

TELEPHONE/INTERNET

Installation of an analog DID phone line is available at \$150 per day, plus charges for any usage. Internet access is available through hard-wired or wireless T-1 lines in each meeting room. A schedule of internet and speaker phone pricing is available upon request from your Catering or Convention Services Manager or Encore Event Technologies.

AUDIO VISUAL

A full service audio-visual company is located in the hotel to service your function. For a complete description of services and charges, please refer to the Encore brochure or contact them directly at 415-273- 3043. AV Services are subject to prevailing Service Charge and Sales Tax Rates.

SECURITY

A hotel Loss Prevention Officer can be provided at \$50 per hour, based on a four hour minimum. The hotel will not assume responsibility for damages or loss of merchandise left in the hotel at any time. Arrangements can be made for Hotel Security to assist with your needs.

DÉCOR

All decorations must meet the San Francisco City Fire Department's regulations. Any open flame requires a permit and must be furnished to the hotel prior to the event.

ELECTRICAL

Additional power is available for most of our banquet rooms. Charges will be based upon labor costs and actual power requirements.

KEYS

A charge of \$150 per room will be charged for keys issued for limited access. If these keys are not returned at the conclusion of the function, an additional \$200 re-key fee will be assessed.

NOISE LEVEL

The hotel agrees to allow music and/or entertainment during any hotel function. However, the hotel reserves the right to request music volume levels to be reduced based on guestroom noise complaints or at the discretion of Hotel Management without any financial restitution to the organization. Any request for music to be played beyond the end time stated above must be authorized by the Hotel Manager on Duty. No amplified music is permitted in the Mezzanine function space. Fog machines are not permitted.

POLICIES

LIQUOR LAW & REGULATIONS

Alcohol will not be served to guests who appear intoxicated or under the age of 21 or are unable to produce proper form of identification.

CORKAGE

No beverage of any kind is permitted to be brought into the hotel by the client or by a guest without special permission from the hotel and must be served by hotel staff only if permission has been indeed granted. A per-bottle fee of \$25 plus 23% service fee and applicable tax will be assessed for wine only. Outside beer or liquor is not permitted.

BANNERS & SIGNS

The hotel does not permit hanging or affixing anything from its existing walls or ceiling. Hanging banners, signs, seals, and flags from rented pipe and drape may be arranged with our Catering Sales Manager and a charge of \$55 plus tax will be applied per banner, in addition to the cost of renting pipe and drape.

SPECIAL CONDITIONS

No food or beverage of any kind may be brought into the hotel by the client or guest. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no "To Go" boxes will be supplied for any meal functions.

FREQUENTLY ASKED QUESTIONS

FAQ

• DO YOU ALLOW OUTSIDE FOOD & BEVERAGE IN YOUR EVENT SPACES?

We allow outside “Cultural Food” items that we are unable to produce at the hotel. A per person plating fee will apply. Outside beer and liquor is never permitted; wine is permitted and a corkage fee is applied. See our POLICIES page 22.

IS THERE A CORKAGE FEE FOR BRINGING OUR OWN WINE?

Yes, the corkage fee is \$25 per bottle (750 ml).

ARE WE REQUIRED TO UTILIZE YOUR VENDORS?

We are pleased to offer a preferred vendor list, however, you are not required to exclusively utilize these vendors. Please note that all vendors used must be licensed and insured to provide proper services during your event.

WHAT IS THE CUTOFF AGE TO UTILIZE THE CHILDREN’S MENU ITEMS?

Children from the ages of 5 to 12 years old are eligible to order off the childrens menu items. Anyone over the age of 13 years old is considered an adult. Should you order a meal for your child under 5 years old children’s pricing will apply.

WHEN CAN WE ACCESS THE EVENT SPACE?

Setup times will be dependent on dates and availability. Please consult with your Catering Sales Manager for specific dates and times.

HOW LONG IS THE EVENT SPACE AVAILABLE TO US?

In the effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 1:00 am for evening functions.

WHAT ARE THE NOISE LEVEL RESTRICTIONS?

Although we do allow music and/or live entertainment during your event, we reserve the right to request volume levels be reduced based upon noise complaints. Additionally, no amplified music is permitted on the mezzanine level.

• WHAT IS THE HOTEL’S DEPOSIT POLICY?

A 25% deposit of the event rental fee plus food and beverage minimum is required. Six months prior to the event, 50% of your required minimum expenditure is due. Three months prior to the event, 75% of your required minimum expenditure is due. The final estimated payment is due in full 10 business days prior to the event in the form of a credit card, personal check or cash.

WHAT IS THE MINIMUM ATTENDANCE REQUIRED FOR A EVENT PACKAGE?

All the event packages have a minimum attendance of 20 guests.

IS THE BARTENDER FEE INCLUDED IN THE EVENT PACKAGES?

All of our event packages have a \$250 bartender fee per bar requested. One bartender is required per 100 guests.

WHAT IS THE STARTING FOOD AND BEVERAGE MINIMUM RENTAL FEE?

Food and beverage minimums are based on anticipated attendance, dates and times. The food and beverage minimum is set for each specific event space and is met by ordering through our event menu.

DO YOU OFFER THEMED / COLOR LINENS?

Yes, please refer to our vendor list for custom linens.

DO YOU OFFER SPECIALTY COLOR CANDLES?

Every evening event is set with white tea light candles. All other colored candles will need to be order through your event coordinator and/or coordinated with the hotel Catering Sales Manager. We would be happy to assist you in finding the right vendor to suit the theme you desire.

PARKING

2019 OMNI, SAN FRANCISCO
SPECIAL EVENT PARKING

500 CALIFORNIA STREET
tel 415-273-3049

PRICING*

\$25.00 for the first hour

\$40.00 after the first hour up to six hours

Beyond six hours becomes \$65.00

Special Event Parking prices does not include overnight or in/out privileges

*Applicable taxes would apply

SHORENSTEIN PARKING GARAGE

BANK OF AMERICA BUILDING
555 CALIFORNIA STREET (across from the hotel)
tel 415-433-4787

PRICING - TBD

Based on 24 hours, 7 days a week*

*Cars are subject to search. Height Clearance 7 ft.

ST. MARY'S SQUARE PARKING GARAGE

433 KEARNY STREET (one block from the hotel)
tel 415-956-8106

PRICING - TBD

Based on 24 Hours, 7 Days a week*

*Height Clearance 7'1"

PORTSMOUTH SQUARE GARAGE

733 KEARNY STREET (three blocks from the hotel)
tel 415-982-6353

PRICING - TBD

Based on 24 hours, 7 days a week

SHIPPING MATERIALS

Shipping materials will be accepted 48 hours prior to the arrival date of all groups. Boxes are subject to a \$5 per box handling fee. Pallet / crates are subject to a \$100 per item handling fee. Should boxes, pallets / crates arrive sooner, a fee will apply. \$10 per day, per box storage and \$50 per day, per pallet / crate. Please address all boxes to the attention of your Catering Sales Manager and the Hotel Representative from the Omni San Francisco.

Attn: Catering Sales Manager

Attn: HOLD FOR "Meeting Name," On-Site Contact, "Event Date."

Ship To:

Omni San Francisco Hotel
500 California Street
San Francisco, CA 94104



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