

THE MARKER

UNION SQUARE | SAN FRANCISCO



WEDDINGS



Congratulations on your engagement! We are delighted that you are considering
The Marker Hotel for your wedding.



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The Marker Hotel was named the #1 Top Hotel in San Francisco by Conde Nast Traveler Readers Choice Awards in 2020 and 2021!

Originally built in 1910 as The Bellevue Hotel, the recently renovated Marker Hotel retains many of the beautiful features that has made it a San Francisco favorite for over 100 years. The stunning marble staircase in the lobby (a grand entrance for brides), original fireplaces and vaulted ceilings make The Marker Hotel the perfect spot for your wedding. Let our experienced staff, beautiful décor and wonderful cuisine bring your dream day into reality.

We offer three wedding reception packages to suit your needs, and you will find menu selections on the following pages. Our Chefs are flexible and happy to accommodate special requests.

We look forward to being a part of your special day.

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WEDDING PACKAGES

CELEBRATE THE DAY PACKAGES

FULL-SERVICE PACKAGE

1 hour Ceremony + Cocktail Reception & 3hr Dinner Reception

Foyer + Choice of Room(s): Bellevue Ballroom, Belvedere, Wonderly, Spade, Hammet Lounge

up to 89 guests: \$3,000 – \$5,000 rental

90+ guests: \$5,000 – \$7,000 rental

Guests up to 89 may opt to use the Bellevue Ballroom for Ceremony, Cocktail Reception & Dinner
add on an after party in Hammet Lounge

DANCE THE NIGHT AWAY PACKAGE

4-hour Dinner & Dancing

Room Choice: Bellevue Ballroom, Belvedere, Wonderly or Spade

with a Hammet Lounge After Party

up to 89 guests: \$1,500 – \$3,000 rental

90+ guests \$3,000–\$5,500 rental

I DO PACKAGE

1 hour Ceremony

Room Choice: Bellevue Foyer, Hammet Lounge or Bellevue Ballroom

\$1,000 – \$3,000 rental

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I DO PACKAGE CEREMONY INCLUSIONS

- 1 Ceremony Space: Bellevue Ballroom or Bellevue Foyer
- Choice of gold, white, black chivari chairs or hotel's chairs
- 1 welcome table with white or black linen
- 1 microphone and 1 speaker
- Private Ceremony in Progress sign
- 2 Easels
- Set up of above items





DANCE THE NIGHT AWAY PACAKGE INCLUDES:

- Dance Floor
- Choice of Rounds or Rectangle dining tables
- Stage
- Choice of gold, white, black chivari chairs or hotel's chairs
- 1 welcome table with white or black linen
- 1 Sweetheart table
- 1 Cake Table & 1 Gift Table
- 1 Microphone & 1 Speaker
- Private Ceremony in Progress sign
- 2 Easels
- 1 hour after party in Hammet Lounge
 - use of the furniture in the lounge
 - 5 high top tables
 - 2 banquet tables for late night bites

FULL-SERVICE PACKAGE INCLUSIONS

- All items from the Ceremony + Dance the Night Away Packages
- Complimentary Suite for the Newlyweds
 - 50% discount on additional nights
 - Sparkling Wine & Strawberries
 - Breakfast for the couple at Tratto Restaurant the following morning
- Two dressing rooms for the wedding parties
- Complimentary tasting of your selected wedding package
- 30-minute pre- and post-ceremony photoshoot in hotel common spaces (Foyer, Lobby, Living Room, Grand Staircase, Suite - photographer not included)
- Champagne toast for all guests upon arrival of ceremony or reception
- Coat Rack & Bag Check for wedding party & family
- Clear votives with candles
- Marble Satellite Bar





FULL-SERVICE PACKAGE

INCLUCIONS:

Everything in the Bliss Package, plus:

- One complimentary suite for the couple on the night of the wedding
- Sparkling wine and chocolate-covered strawberries in the suite upon arrival
- Exclusive use of one private venue space
- Complimentary tasting of your selected wedding package, 90-30 days prior
- One sweetheart table
- 20x22 ft dance floor
- Individual tables for cake, gifts, and guest book registration
- Choice of basic white or black tablecloths, napkins, and votive candles
- Additional microphone and speaker
- 30-minute pre- and post-ceremony photoshoot in hotel common spaces (Foyer, Lobby, Living Room, Grand Staircase, Suite – photographer not included)
- Breakfast for the couple at Tratto Restaurant the following morning
- Room blocks available for the wedding party and guests

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ADD-ONS:

Personalize your wedding with our preferred vendors! Options include:

- Custom uplighting
- Floral arrangements
- Specialty linens
- Menu design
- Welcome signage
- Wedding cake
- Live music or DJ

LOOKING FOR EVEN MORE WOW?

Ask about hiring The Dahlias for unforgettable entertainment, including:

- Champagne pours from hanging silks
- Champagne or appetizer skirts
- Incredible live performances

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FOOD & BEVERAGE PACKAGES

**COMBINE YOUR RENTAL WITH A
CUSTOM CURATED WEDDING
EXPERIENCE OR
CHOOSE FROM OUR PACAKGES**

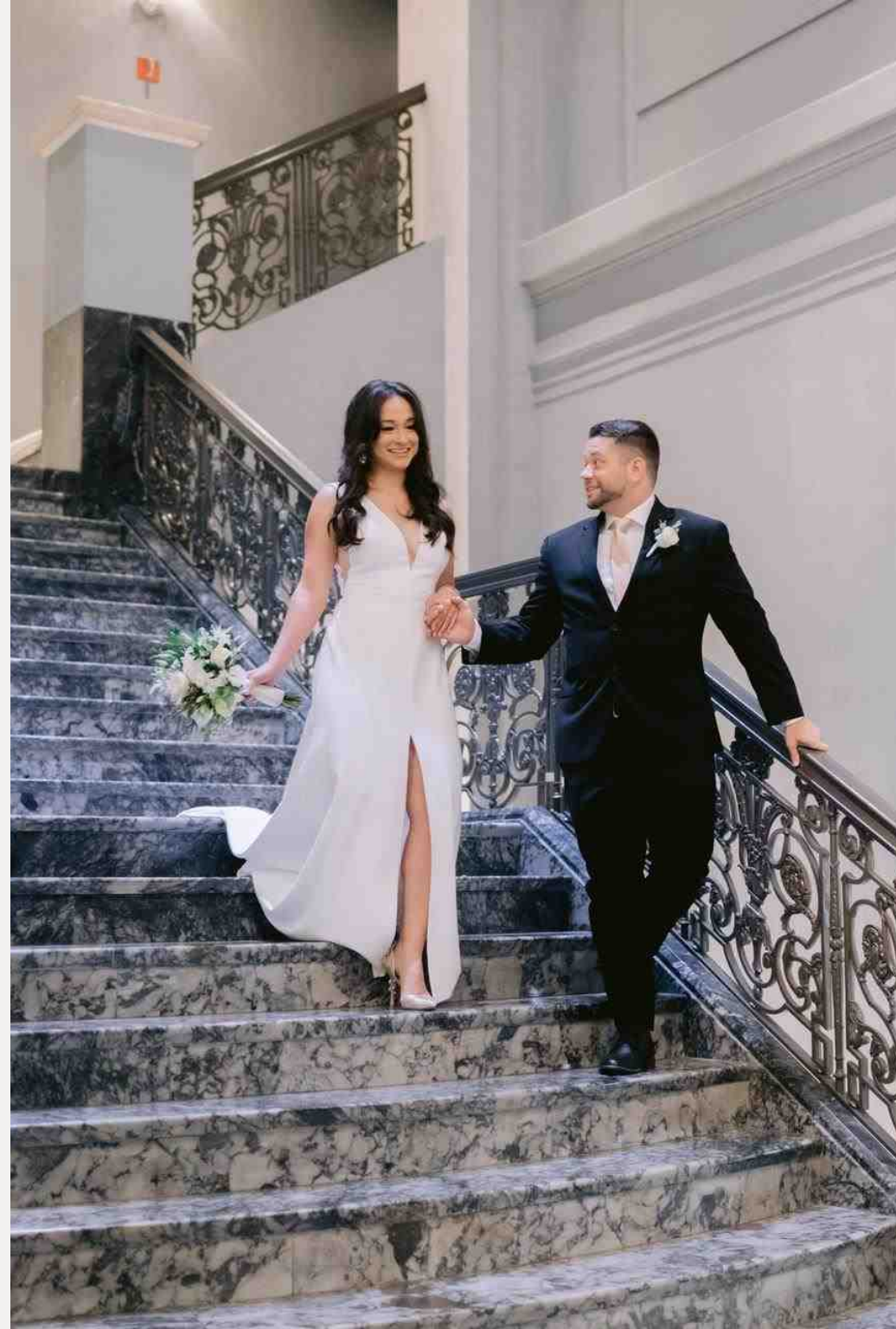
- Create a custom dinner menu
- Beverage offerings are TBD based on your preferences
- Surf & Turf Dinner: \$175/person
- Add passed appetizers and beverages for a tailored experience

MAKE YOUR DAY POP:

**HIRE ONE OF OUR PREFERRED
VENDORS**

- Hire Standard Party Rentals for all your rental needs
- Nigella Florist will create the flowers of your dreams
- Pinnacle will provide uplighting and custom lighting designs

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FOREVER PACKAGE

\$150 Per Person

RECEPTION

- Neat Open Bar 1hr
- Local Artisan Cheese Board

DINNER

- Beer & Wine Package with
Tablesides Service 2hrs
- Marker Pre-fixe 3 course Menu

EVERLASTING PACKAGE

\$190 Per Person

RECEPTION

- Neat Open Bar Package + Two
Specialty Cocktails 1hr
- Local Artisan Cheese Board
with Tratto Charcuterie
- Choice of 3 Passed Hors
d'oeuvres

DINNER

- Neat Open Bar Package with
Tablesides Service 2hrs
- Tratto Pre-fixe 3 Course Menu

FOREVER PACKAGE

\$250 Per Person

RECEPTION

- Stirred Open Bar Package +
Two Specialty Cocktails 1hr
- Local Artisan Cheese Board
with Tratto CharcuterieChoice
of 5 Passed Hors d'oeuvres

DINNER

- Stirred Open Bar Package with
Tablesides Service 2hrs
- All Out Menu 3 Course Menu

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MENUS

MARKER PRE-FIXE

\$85/PP

FOR THE TABLE

Ciabatta Rolls and Butter

ENTRÉE

Choice of 2 + Vegetarian option

Pappardelle, Tomatoes, Onions, Butter, Parmesan v.
Roasted Salmon, Braised Artichokes, Fennel, Baby
Carrots, Dill

Braised Beef Short Ribs, Potato Purée, Sautéed
Spinach, Roasted Cipollini Onions

Herb-roasted Chicken Breast, Wild Mushrooms,
Truffle Demi-Glace, Fingerling Potatoes

House-made Roasted Beet Ravioli, Sherry Cream,
Wild Arugula, Chevre

SALAD

Choice of 1

Field Greens, Cherry Tomatoes, Cucumber,
Radish, Red Wine Vinaigrette

Whole Heart of Romaine, Caesar Dressing,
Parmesan Croutons

DESSERT

Olive Oil Cake, Lemon Gel

Bridal Cake Cutting Fee +\$7/PP

Mr. Espresso Coffee, Decaffeinated Coffee
& Numi Tea Service



TRATTO PRE-FIXE

\$120/PP

FOR THE TABLE

Ciabatta Rolls and Butter

ENTRÉE

Choice of 2 + Vegetarian option

House-made Roasted Beet Ravioli, Sherry Cream, Wild Arugula, Chevre v. Roasted Salmon, Braised Artichokes, Fennel, Baby Carrots, Dill

Braised Beef Short Ribs, Potato Purée, Sautéed

Spinach, Roasted Cipollini Onions

Herb-roasted Chicken Breast, Wild Mushrooms, Truffle

Demi-Glace, Fingerling Potatoes

Herb-roasted Rack of Lamb, Lamb Jus, Chive Potato Cake, Sautéed Broccolini

Seared Filet of Beef, Bone Marrow Butter, Potato Galette, Swiss Chard

SALAD

Choice of 1

Field Greens, Cherry Tomatoes, Cucumber, Radish, Red Wine Vinaigrette

Whole Heart of Romaine, Caesar Dressing, Parmesan Croutons

Frisée, Watercress and Endive, Candied Pecans, Apples, Chevre, Cider Dijon Vinaigrette

DESSERT

Choice of 1

Tiramisu

Chefs Brownie, Chocolate Sauce, Candied Pecans Pistachio Gelato

- Bridal Cake Cutting Fee +\$7/PP

Mr. Espresso Coffee, Decaffeinated Coffee & Numi Tea Service

ALL OUT MENU

\$150/PP

FOR THE TABLE

Ciabatta Rolls and Butter

ENTRÉE

Choose 3 + 1 Vegetarian

Cannelloni, Roasted Eggplant, Ricotta, Fresh Tomato
Sauces, Almond Pesto v.

House-made Roasted Beet Ravioli, Sherry Cream, Wild
Arugula, Chevre v.

Roasted Salmon, Braised Artichokes, Fennel, Baby
Carrots, Dill

Braised Beef Short Ribs, Potato Purée, Sautéed
Spinach, Roasted Cipollini Onions

Herb-roasted Chicken Breast, Wild Mushrooms, Truffle
Demi-Glace, Fingerling Potatoes

House-made Roasted Beet Ravioli, Sherry Cream, Wild
Arugula, Chevre

Herb-roasted Rack of Lamb, Lamb Jus, Chive Potato
Cake, Sautéed Broccolini

Dry-aged Ribeye Steak, Ucculetto Beans, Sauteed Baby
Carrots, Bone Marrow Butter

SALAD

Choice of 1

Field Greens, Cherry Tomatoes, Cucumber,
Radish, Red Wine Vinaigrette

Whole Heart of Romaine, Caesar Dressing,
Parmesan Croutons

Frisée, Watercress and Endive, Candied
Pecans, Apples, Chevre, Cider Dijon Vinaigrette

DESSERT

Station

Tiramisu Cups

Assorted Cake Pops

Assorted Macaroons

Add on assorted candy (in the colors of your
wedding) for \$7pp

- Bridal Cake Cutting Fee Waved

Mr. Espresso Coffee, Decaffeinated Coffee &
Numi Tea Service

SURF & TURF DINNER

\$175/PP

FOR THE TABLE

Focaccia

Warm Marinated Olives

Raw Platter with Oysters, Rock Crab Claws, Poached Prawns, Cocktail Sauce, Mignonette

SOUP OR SALAD

Roasted Tomato

Full Leaf Caesar Salad, Garlic Rusks, Anchovies, Shaved Parmesan Cheese

ENTRÉE

8oz. Dry-aged Ribeye Steak & 4oz. Lobster Tail and Unculletto Beans, Sautéed Baby Carrots, Bone Marrow Butter

1lb. Branzino & 4 Jumbo Prawns, Lemon Chive Risotto, Sauteed Squash, Gremolata

Sous Vide Chicken Breast & 4 Jumbo Prawns, Roasted Potatoes, Sautéed Broccolini

House-made Roasted Beet Ravioli, Sherry Cream, Wild Arugula, Chevre & Roasted Vegetables

DESSERT

Trio

Olive Oil Cake, Lemon Gel

Carrot Cake

Flourless Chocolate Cake

- Bridal Cake Cutting Fee +\$7/PP

Mr. Espresso Coffee, Decaffeinated Coffee &

Numi Tea Service

ENHANCEMENTS

Cioppino \$25/PP

Add any reception or Hors D'oeuvres for a reception

Cheese and Charcuterie \$24/PP

Cheese for Dessert \$30/PP

BRUNCH BUFFET

\$85 / PP

Fresh Local Pastries

House-made Granola

Selection of Cereal

Fresh Fruit Salad with Grand Marnier

Salad of Watercress, Frisée, Apples, Candied Walnuts,

Honey Yogurt Dressing

Choice of: Classic, Smoked Salmon, or Roasted Tomato
Eggs Benedict

Choice of: Bacon, Chicken Apple Sausage, Pork Sausage
Seasonal Vegetable Frittata (V)

Brioche French Toast, Caramelized Apples, Vermont
Maple Syrup

Bagel Platter, Smoked Salmon, Whipped Cream Cheese,
Hard-boiled Eggs, Red Onions, Capers, Lemon

Artisan Cheese Display, Selection of Local Cheeses,

Artisan Breads, Port Cherry CompoteMini Dessert Display

Served with Mr. Espresso Coffee, Numi Teas, Juice

Add on Espresso Martini, Mimosa & Bloody Marry Bar



KIDS MENU

\$45 PER LITTLE PERSON UP TO
11 YEARS OLD

Kid's Hamburger, French Fries and Fruit
add cheese \$2.50

Three Cheese Grilled Cheese, French
Fries, Carrots with Ranch

House-made Pasta with Marinara or
Butter + Parmesan, Carrots with Ranch

*Able to bring in apple cider and create
mocktails upon request*



RECEPTION MENU OPTIONS

HORS D'OEUVRES

PASSED OR STATIONED

HOT

- Lamb Lollipops – Mint Salsa Verde \$16 each
- Mini Beef Wellington \$18 each
- Crab Cake – Spicy Chili Aioli \$9 each
- Honey-Roasted Pear and Goat Cheese Tart (v) \$9 each
- Grilled Prosciutto-Wrapped Prawns – Cilantro Pesto \$10 each
- Chicken Satay Skewer – Spicy Peanut Sauce \$9 each
- Roasted Mushroom Tart (v) \$7 each
- Tratto Meatballs – Marinara Sauce, Pecorino Cheese \$9 each

COLD

- Antipasto Skewers – Cherry Tomatoes, Mozzarella, Kalamata Olives, Marinated Artichoke, Pesto (v) \$11 each
- Ahi Tuna Poke Spoons \$9 each
- Rock Shrimp and Bay Scallop Ceviche Spoons \$12 each
- Carpaccio of Beef – Parmesan Pepper Bread Stick \$12 each
- Avocado Toast – Roasted Tomato, Cilantro (v) \$12 each
- Tomato Bruschetta – Manchego Cheese \$7 each
- Crostini – Chef's Selection of Seasonal Toppings (v) \$7 each



STATIONS

CARVING STATION(S) *

Braised Leg of Lamb with Portobello Sauce \$42 Per Person

Tri Tip, Tratto Onion Jam, Horseradish Cream \$42 Per Person

Prime Rib of Beef with Horseradish Cream, Natural Jus \$45 Per Person

Pork Tenderloin (Need Description) \$40 Per Person

Black Forest Ham, (Need Description) \$30 Per Person

**Chef Attendant \$300 (1 Chef per 75 Guests 3hrs)*

TRATTO RAW BAR \$150/PP

Local Oysters, Crab Claws, Rock Shrimp and Bay Scallop Ceviche,

House-cured Salmon, Mignonette, Lemon Aioli, Spicy Cocktail Sauce

Ask about custom ice sculptures featuring your wedding insignia.

SLIDER STATION \$36/PP

Kobe Beef Slider, Caramelized Onions, White Cheddar Cheese

Grilled Chicken Slider, Avocado, Roasted Tomato, Chipotle Aioli

Braised Pork Belly Slider, Asian Slaw, Hoisin BBQ Sauce

Tratto Beef Ricotta Meatball, Tomato Sauce

Smoked Portobello Slider, Roasted Garlic Aioli, Arugula, Sherry Vinaigrette

FRENCH FRY CONES \$7/PP

TRUFFLE FRY CONES \$10/PP

LATE NIGHT SNACK

PACKAGE - \$45/PP

Sliders - Tratto Beef and Ricotta & Smoked Portobello Mushroom Meatballs, House-made Marinara, Roll

Mini Grilled Cheese Sandwiches and Tomato Soup - Three Cheese Grill Cheese on Sourdough,

Tomato Soup Shooter

Tratto Popcorn - Freshly Popped Popcorn

Tossed with Parmesan and Parsley

Flatbread Pizza - Margherita, Mushroom, Salami or House-made Sausage

BRIDAL / GROOM READY ROOM & AFTER PARTYS OPTIONS

FLATBREAD PIZZA \$15 PER PERSON

(serves 4-6 People)

Choose from Margherita, Mushroom, Salami or
House-made Sausage

SLIDERS \$12 EACH

(minimum order of 10 per type)

Kobe Beef Slider, Caramelized Onions, White
Cheddar Cheese Grilled Chicken Slider, Avocado,
Roasted Tomato, Chipotle Aioli

Braised Pork Belly Slider, Asian Slaw, Hoisin BBQ
Sauce

Tratto Beef Ricotta Meatball with Marinara Sauce

Smoked Portobello Slider, Roasted Garlic Aioli,
Arugula, Sherry Vinaigrette

SALUMI AND CHEESE PLATTER

Assorted Cured Meats, Artisanal Cheeses and
Accompaniments, Dried Fruits ,and Nuts

Small (serves 2-4 people) \$75

Medium (serves 4-6 people) \$100

Large (serves 8-10 people) \$125

CHIPS & DIP \$40/PP

Classic Hummus

Mint Tzatziki

Grilled Pita

Crudit 

Fire-Roasted Salsa

Pico de Gallo

Guacamole

House-Made Tortilla Chips

JOHN MUIR \$30/PP

House-made Granola

Seasonal Whole Fruit

Assorted Energy Bars

BRIDAL / GROOM READY ROOM & AFTER PARTYS OPTIONS

COFFEE BREAK \$38/PP

Traditional Coffee Service featuring Mr. Espresso
Coffee, Tea Service featuring Numi Tea
House-made Biscotti
Coconut Macaroons
Freshly Baked Cookies

COLD BREW COFFEE \$150 PER GALLON

Regular and Decaffeinated Mr. Espresso Coffee
Assorted Milks
Assorted Sweeteners

LIGHT REFRESHMENTS - \$25 PER PERSON

Assorted Pastry Selection
Fresh Fruit Skewers, Whipped Cream, Chocolate
and Caramel Dipping Sauces
Orange and Cranberry Juice
Sparkling and Still Water

BOTTLED BEVERAGE OPTIONS

Sparkling Wine \$40 Per Bottle
Prosecco \$60 Per Bottle
Veuve Clicquot \$120 Per Bottle
Chardonnay/Sauvignon Blanc \$55 Per Bottle
Pinot Noir \$60 Per Bottle
Cabernet Sauvignon \$75 Per Bottle
Silver Oak Cabernet Sauvignon \$250 Per Bottle
Soda's \$10 each
Sparkling or Still Bottled Waters \$10 each
Orange Juice Carafe \$40 Per Bottle
Bottled Beer \$10 Per Bottle

BEVERAGES



All our wedding packages feature a refined assortment of liquors, wine, and beer. Packages are priced per person for 2 hours - minimum. Additional hours available.

All packages come complete with a selection of beverages, including Orange Juice, Cranberry Juice, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Bottled Water, Tea, and Coffee.

Raise a toast with Sparkling Brut!

NEAT

\$80/PP for 2 hours

Additional hours \$20/pp per hour

LIQUOR

Gin - Beefeater
Vodka - Sobieski
Rum - J Wray Silver
Tequila - Arrette Silver
Bourbon - Evan Williams

BEER

Bud Light, Budweiser,
Modelo, Erdinger N/A,
Animal Park IPA

WINE

Sparkling/Champagne
J Roget Brut, CA

White

Chardonnay, La Terre,
California
Sauvignon Blanc, Canyon
Road, California

Red

Pinot Noir, Canyon Road,
California
Cabernet Sauvignon,
La Terre,
California

STIRRED

\$110/PP for 2 hours

Additional hours \$30/PP per hour

LIQUORS

Gin - Junipero
Vodka - Titos
Rum - J Wray Gold
Tequila - Don Julio Silver
Bourbon - Four Roses
Rye - Rittenhouse

BEER

Bud Light
Budweiser
Modelo
Erdinger N/A
Animal Park IPA
Stella Artois

WINE

Sparkling/Champagne
Domaine Ste, Michelle Brut

White

Chardonnay, Caldora, Italy
Sauvignon Blanc, Murphy
Goode, North Coast

Red

Cabernet Sauvignon,
J Lohr Seven Oaks,
Paso Robles
Pinot Noir, Sartori, Italy

SHAKEN

\$120/PP for 2 hours

Additional hours \$45/PP per hour

LIQUORS

Gin - Hendrick's
Vodka - Grey Goose
Rum - Sailor Jerry's
Tequila - La Gritona Reposado
Scotch - Johnnie Walker Black
Bourbon - Woodford
Reserve
Rye - High West Double Rye

BEER

Bud Light Budweiser, Modelo
Erdinger N/A, Animal Park IPA
Stella Artois

WINE

Sparkling/Champagne
Ca Di Rajo Prosecco, Veneto,
Italy, Anderson Valley

White

Chardonnay, Starmont,
Carneros
Sauvignon Blanc, Schug,
Sonoma Coast

Red

Cabernet Sauvignon, Murphy
Goode,
Alexander Valley
Pinot Noir, Talbott, Monterey

WINE & BEER ONLY

\$60/PP for two hours

Additional hours \$20/PP per hour

BEER

Bud Light

Budweiser

Erdinger N/A

Fort Point Animal IPA

Stella

Anchor Steam

WINE

Sparkling/Champagne Brut, J

Roget, California

WHITE

Chardonnay - La Terre, California

Sauvignon Blanc, Canyon Road,
California

RED

Pinot Noir, Canyon, California

Cabernet Sauvignon, La Terre,
California

Upgraded wine options available
upon request \$TBD

BRUNCH BEVERAGE

\$70/PP for two Hours

Additional hours \$30/PP per hour

BEER

Bud Light

Budweiser

Erdinger N/A

Fort Point Animal IPA

Stella

Anchor Steam

WINE

Sparkling/Champagne Brut, J Roget,

California

WHITE

Sauvignon Blanc, Canyon Road,
California

RED

Pinot Noir, Canyon, California

COCKTAILS

Espresso Martini - Mimosas with
Orange, Grapefruit, or Cranberry Juie
Bloody Marry or Bloody Maria (choose
one)

Arette Silver Tequilla/Sobieski Vodka,
Bloody Mary Mix, Celery, Lemon can
be made spicy

Michelada

Choice of beer + Clamato, Lime,
Rimed with Tajin

ENHANCEMENTS

BEVERAGES

White Claw - \$5 per person, per hour

Casa Azul Tequila - Upon
consumption, \$500 minimum spend

Macallan 18 - Upon consumption,
\$500 minimum spend

Italian Sodas - \$6 each* (minimum
\$250 spend to set up station)

Bottled Waters - \$10 each

Specialty Cocktails - \$20-\$25 each*
(minimum 25 pre-orders)

SPECIALTY BARS

Whiskey or Cognac Cart

Martini Bar

Wine Pairings

*Ask about building your own beverage
offerings without doing a package.*

SPECIALTY COCKTAILS

\$22 PER DRINK

FALL/WINTER

POMEGRANATE BOULEVARDIER

Bourbon, Sweet Vermouth, Campari, Pomegranate

CASTA NICIA

Rye, Sweet Vermouth, Avena, Maraschino

AMALFI PUNCH

Aged Rum, Velvet Falernum, Pineapple, Lime

CURRAN

Gin, Combier, Orange Curacao, Lemon, Absinthe

WHISKEY BRAMBLE

Bourbon, Elderflower Liqueur, Crème De Cassis

COSMO

Vodka, Raspberries, Lemon

SPICED MULE

Vodka, Velvet Falernum, Lime, Ginger Beer

APPLE-MAPLE OLD FASHIONED

Bourbon, Applejack, Maple Syrup, Bitters

AGED MARGARITA

Reposado Tequila, Orange, Cinnamon Agave, Lemon

SPRING/SUMMER

IRRESISTIBLE

Vodka, Dry Vermouth, Banana, Strawberry

CAMPARI MARGARITA

Tequila, Campari, Grapefruit, Combier, Lemon, Orange Marmalade

MOLTO BENE

Aged Rum, Orgeat, Lemon, Limoncello

SPRITZY MULE

Vodka, Strawberries, Ginger Beer, Prosecco

MANGO-MINT CAIPIRINHA

Cachaça, Mango, Mint, Lime

BOOT KICKIN' OLD FASHIONED

Bourbon, Cynar, Gomme, Bitters

ONE POINT FIVE

Rye, Gentian, Sweet Vermouth

IMPROVED MARTINI

Old Tom Gin, Bianco Vermouth, Maraschino, Absinthe

TERMS AND CONDITIONS

AUDIO VISUAL REQUESTS

The Marker Hotel can provide you with a highly trained audiovisual team with the latest technical equipment, exclusively provided by Pinnacle Live. Please inquire with your Sales Team or Events Manager for additional information and pricing.

CHEFS AND CARVERS

Chefs and Carvers are required for certain menu items and are charged at \$300 per chef for up to 75 guests.

CONDUCT AND LIABILITY

Events must be confined to rooms rented and assigned. The Marker Hotel reserves the right to exclude or eject any objectional persons from the function or Hotel premises without liability. Client agrees that all guests will vacate the function space at the closing hour as indicated on the contract and event order, and agrees to reimburse The Marker for any wage payments or costs incurred due to a failure to comply. The Hotel will not assume any responsibility for damage or loss of any merchandise or articles left in the Hotel before or after the function unless prior arrangements have been made.

CONFIRMATION AND SET-UP

All arrangements, contacts, floor plans, menus, vendor info, site visits are due at least two weeks before your events Starting Date or Check in Date, whichever is first. Confirmation of final room set-up is due at the time of your final attendee guarantee, and no later than seventy-two business hours before the start of your event (Business hours are Monday through Friday 8am – 5pm).

TERMS AND CONDITIONS

DÉCOR

Black and white linen is provided at no charge for your event. Should a specific linen, or other specialty items such as floral arrangements, ice sculptures, soft seating, etc. can be provided at an additional charge with advance notice. Cancellation policies vary with different vendors and thus the client takes on 100% of the charge at time of finalizing specialty orders with the hotel and is not refundable.

Nothing may be adhered to the walls of the hotel without prior written approval and consent from the Hotels Sales & Events Director and only non marking non permanent options are allowed. Bubbles, Glitter and/or Rice is prohibited.

FOOD AND BEVERAGE

All food and beverages must be purchased through the Hotel. Don't see what you like, ask, we can probably arrange for what you do want. It is Hotel policy that food and alcohol cannot be brought into the Hotel from outside sources with one exception: wine that cannot be sourced by the Hotels Beverage Team may be brought in for a corkage fee of \$30++ per bottle, a cake from an outside vendor may be brought in for a cake cutting fee of \$7++ per person unless otherwise stated and must be communicated and contracted as such.

Outside Liquor is not permitted at any time due to California Liquor Laws and the Hotels Beverage License. Should outside liquor be consumed on property the hotel has the right to cancel the event on the spot and charge in full.

TERMS AND CONDITIONS

LABOR AND BARTENDER FEES

Labor charges of \$150 per break and \$150 per meal will apply for all food functions of fewer than 20 guests. All events serving alcoholic beverages require a bartender. One bartender is required for every seventy-five guests. There is a bartender labor charge of \$300 for a minimum of three hours. Overages are charged at \$75 per hour after 3 hours.

MUSIC AND ENTERTAINMENT

Our Events Team is pleased to recommend a variety of music and entertainment options. All contracted vendors must be pre-approved by the Hotel and a 2 million dollar liability Certificate of Insurance on file as well as a sight visit with the entertainment, wedding planner and hotel Events Team.

PLANNER

A certified wedding planner is required to book a wedding related event. If you do not have a planner at the time of contract, at minimum, a month of planning is required to hold your event. If you are going through the hotel to plan the entirety of your special day at the Hotel, you may request one of our Day Wedding Coordinators, pricing TBD based on need and availability.

TERMS AND CONDITIONS

SECURITY

The Hotel can arrange security for your function if needed. Current rates will apply.

VALET

The Marker has full curbside Valet for guests of the hotel and Tratto from 7:00 am – 11:00 pm 7 days a week. Oversized vehicles will incur an additional charge. Valet parking services are available for any vehicle with a height of up to 10 feet. We do not currently have EV charging provisions.

Regular vehicles \$75.00 plus tax per night with full in/out privileges.

Oversize vehicles \$85.00 plus tax per night with full in/out privileges.

SERVICE CHARGE

A 24% Gratuity and Administrative Charge will be added to all room rental, food, beverage, and audio-visual costs to ensure superior service. Of the 24% Service Charge, 20% is distributed to the Service Staff as additional compensation for attending your event, 4% is an Administrative Fee, which the Hotel retains to cover overhead and other costs.

TERMS AND CONDITIONS

SHIPMENTS

Shipments may be delivered 3 business days before the event date and must include the name of the couple c/o name of room and date of event.

IS THE MARKER PET-FRIENDLY?

Yes, The Marker is proudly pet-friendly! Recently recognized as one of San Francisco's top pet-friendly hotels, we warmly welcome your furry companions. Pets can stay with us for a fee of \$35 per stay, with special amenities like treats and bowls available upon request. We allow up to two pets, with a combined weight limit of 50 lbs. Please note, pets cannot be left unattended in the hotel and must stay with you at all times. While outside of your room, pets must be leashed or in a carrier. A signed waiver of responsibility and a contact number will be required upon check-in.

IS WIFI INCLUDED AT THE MARKER?

Stay connected and stream seamlessly with our lightning fast internet access included in our destination fee.

IS THERE A GYM AT THE MARKER?

Yes! Stay fit wherever, whenever with our on-site 24-hour fully-equipped fitness-center. It is located on the lower lobby level and is accessible with a guest room key.