



hotel nikko san francisco

## beverages

### cash bar

|                             |         |
|-----------------------------|---------|
| Nikko Fountain Selections   | \$10.00 |
| (see next page for details) |         |
| Nikko Premium Selections    | \$12.00 |
| (see next page for details) |         |
| Sparkling Wine              | \$12.00 |
| Wine by the glass           | \$9.50  |
| Imported/Micro Brew Beer    | \$9.50  |
| Domestic Beer               | \$8.50  |
| Soft Drinks & Mineral Water | \$6.00  |
| Cordials                    | \$14.00 |

### host bar

|                             |         |
|-----------------------------|---------|
| Nikko Fountain Selections   | \$8.50  |
| (see next page for details) |         |
| Nikko Premium Selections    | \$10.00 |
| (see next page for details) |         |
| Nikko Imperial Selections   | \$13.00 |
| (see next page for details) |         |
| Wine by the glass           | \$8.00  |
| Imported/Micro Brew Beer    | \$8.00  |
| Domestic Beer               | \$7.00  |
| Soft Drinks & Mineral Water | \$5.00  |
| Cordials                    | \$12.00 |

***all prices subject to 21% service charge & 9.5% tax***

***Effective on January 1, 2011***



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## beverage selections

### nikko fountain selections

Skyy Vodka  
Beefeater Gin  
Bacardi Gold Rum  
Jose Cuervo Gold Tequila  
Johnnie Walker Red Scotch  
Jim Beam Bourbon  
Seagrams 7 Whisky  
Christian Brothers Brandy  
Onigaroshi (Demon-Slayer) Sake

### nikko premium selections

Absolut Vodka  
Bombay Gin  
Bacardi White Rum  
Sauza Hornitos Tequila  
Johnnie Walker Black Scotch  
Jack Daniels Bourbon  
Seagrams VO Whisky  
Korbel Brandy  
Otokayama (Man-Mountain) Sake

### nikko imperial selections

Grey Goose  
Hendricks Gin  
Myer's Dark Rum  
Milagro  
Woodford Reserve  
Crown Royal Whiskey  
Chivas 18 Yr. Scotch  
Glen Fiddich

\$13.00 per drink {host bar only}

### cordials

Kahlua  
Sambuca  
Bailey's Irish Cream  
Grand Marnier  
Amaretto  
Frangelico

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## wine selections

The wines on this Progressive Wine List are grouped according to flavor profiles and style characteristics. Wines are listed in a progression from sweet and light-bodied to dry and full-bodied.

### bubbles

|   |         |
|---|---------|
| <b>BRUT</b> Jaume Serra Cristalino NV, Spain                | \$36.00 |
| <b>BRUT</b> Gloria Ferrer NV, Carneros California           | \$42.00 |
| <b>BRUT</b> Veuve Clicquot "Yellow Label" NV, Reims, France | \$90.00 |

### crisp white

|  |         |
|--|---------|
| <b>PINOT GRIS</b> J Vineyards and Winery, Russian River Valley, California         | \$46.00 |
| <b>PINOT BLANC-PINOT GRIS</b> Au Bon Climat, Santa Barbara, California             | \$48.00 |
| <b>VIIGNIER</b> Vinum, San Benito County, California                               | \$48.00 |
| <b>SAUVIGNON BLANC</b> Girard, Napa Valley, California                             | \$42.00 |
| <b>SAUVIGNON BLANC</b> Cloudy Bay, Marlborough, New Zealand                        | \$48.00 |
| <b>SAUVIGNON BLANC</b> Robert Mondavi Private Selection, Central Coast, California | \$36.00 |

### rich white

|  |         |
|--|---------|
| <b>CHARDONNAY</b> Jade Mountain, California                        | \$36.00 |
| <b>CHARDONNAY</b> Sonoma-Cutrer, Russian River Ranches, California | \$46.00 |
| <b>CHARDONNAY</b> Pine Ridge "Dijon Clones," Carneros, California  | \$54.00 |
| <b>CHARDONNAY</b> Cakebread, Napa Valley, California               | \$80.00 |
| <b>CHARDONNAY</b> Jordan, Russian River Valley, California         | \$58.00 |

### silky red

|   |         |
|---|---------|
| <b>PINOT NOIR</b> Chalone, Monterey County, California            | \$36.00 |
| <b>PINOT NOIR</b> Byron, Santa Maria Valley, California           | \$48.00 |
| <b>PINOT NOIR</b> Acacia, Carneros, California                    | \$56.00 |
| <b>PINOT NOIR</b> Saintsbury, Carneros, California                | \$64.00 |
| <b>MERLOT</b> Jade Mountain, California                           | \$36.00 |
| <b>MERLOT</b> Pine Ridge Crimson Creek, Sonoma County, California | \$60.00 |
| <b>MERLOT</b> Shafer, Napa Valley, California                     | \$86.00 |
| <b>MERLOT</b> Toasted Head, California                            | \$42.00 |

### deep red

|  |         |
|--|---------|
| <b>CABERNET SAUVIGNON</b> Jade Mountain, California              | \$36.00 |
| <b>CABERNET SAUVIGNON</b> Simi, Alexander Valley, California     | \$54.00 |
| <b>CABERNET SAUVIGNON</b> Justin, Paso Robles, California        | \$58.00 |
| <b>CABERNET SAUVIGNON</b> Provenance, Rutherford, California     | \$68.00 |
| <b>CABERNET SAUVIGNON</b> Joseph Phelps, Napa Valley, California | \$98.00 |
| <b>SYRAH</b> Steele, Lake County, California                     | \$38.00 |
| <b>ZINFANDEL</b> Seghesio, Sonoma County, California             | \$48.00 |
| <b>ZINFANDEL</b> Ravenswood, Sonoma County, California           | \$42.00 |

\*Vintages may change due to availability

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**Effective on January 1, 2011**



# catering general information

## **guarantees**

The final banquet attendance count must be given to the catering manager by 11:00 am, three business days prior to your event. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to your event, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guaranteed banquet attendance number, or the actual number of guests, whichever is greater. If more than one main entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. Should the guarantee increase within 72 hours, there will be an additional charge of \$15.00 plus 9.5% sales tax and 21% service charge per added entrée.

## **overset**

For any group of 50 people or greater, we will overset the room by 5%, but not to exceed one table of 10 guests.

## **agreement, deposits and payments**

A non-refundable deposit and a signed contract will hold your reservation on a definite basis if returned by the specific date. Full payment of estimated charges, by check or credit card, is due no later than seven business days prior to the event unless direct billing has been established with the hotel. Direct billing is not extended to groups with less than \$5,000 total revenue.

## **cancellations**

All deposits are non-refundable. Please refer to contract for cancellations terms and conditions.

## **overtime**

An overtime charge of \$75.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted times.

## **service charge & sales tax**

A 21% service charge and 9.5% state sales tax will be added to all food, beverage and audio/visual charges. California law states that the service charge, set up fees, bartender charges, and labor fees are subject to sales tax. All set up fees, for meeting without food and beverage, are subject to a 14% occupancy tax.

## **bartender fees**

A bartender fee of \$75.00 per hour (minimum of 2 hours) plus 9.5% sales tax will apply for the set up and staffing of all bars. Hotel Nikko San Francisco recommends one bartender per every 100 guests.

## **labor fees**

A labor fee of \$100.00 plus 9.5% sales tax will apply to all hot breakfasts and luncheons with 25 guests or under. A labor fee of \$150.00 plus 9.5% sales tax will apply to all dinners with 25 guests or under. A labor fee of \$150.00 (for the first 2 hours) plus 9.5% sales tax will apply to all food station attendants, tray passers, carvers, and coat check attendants, and \$75.00 plus 9.5% tax per hour thereafter.

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## **catering general information (continued)**

### **corkage**

Hotel Nikko San Francisco agrees to allow outside wine to be served during your event for the corkage fee of \$25.00 plus 9.5% sales tax per 750ml bottle.

### **decoration and banners**

Please consult with your catering manager regarding a wide range of decorative options. The catering manager must approve all decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, tape or any other substance. Should a banner need to be hung, a labor fee will apply.

### **electrical charges**

Hotel Nikko San Francisco can accommodate event electrical needs; however, there may be charges for additional electrical requirements beyond the standard capacity. Please consult with your catering manager for details.

### **audio and visual**

Hotel Nikko San Francisco has proudly selected Swank Audio Visuals as our full service onsite audio visual service provider. In order to help ensure a positive meeting experience, please advise Swank Audio Visuals of your requirements. Contact Richard Lavarias, Director, at 415-394-1111, ext. 398 for information.

### **package delivery and handling**

Please ensure proper labeling of all delivery items; clearly mark the name of the group, group contact guest, catering and convention service manager's names and **date of event**. All deliveries must come through the hotel's security desk/loading dock. Delivery times are Monday through Saturday, 7:00am to 11:00pm, unless otherwise specified. A box-handling fee will apply.

### **parking**

Convenient valet parking is located in our Porte Cochere at \$10.00 plus tax per hour (maximum of \$45.00 plus tax per 24-hour period), which is subject to change. A wide variety of public garages in the area also offer parking for the day of your event. Please consult with your catering manager for details.

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