



hotel nikko san francisco



**·2012·**

**b r e a k**

**c a t e r i n g   m e n u s**

*all prices subject to 21% service charge & 8.5% tax  
Effective on January 1, 2012*



# hotel nikko san francisco

## refreshment service

{minimum 10 orders}

### beverages

- Chilled Orange, Cranberry and Grapefruit Juice
- Freshly Brewed Regular and Decaffeinated Coffee,
  - Traditional, Herbal and Japanese Teas
- Lemonade and Iced Tea
- Flavored Mineral Waters
- Assorted Soft Drinks
- Still Bottled Water
- VOSS Sparkling Water (375mL)
- VOSS Sparkling Water (800mL)
- Red Bull Energy Drink

### price

- \$8.50 per guest
- \$6.00 per guest
- \$5.00 per guest
- \$5.00 each
- \$5.00 each
- \$5.00 each
- \$6.50 each
- \$8.50 each
- \$6.50 each

### bakery & fruit · Local Pastries Made Daily ·

- Petite Muffins, Danishes, Croissants and Specialty Breakfast Breads
- Low Fat Banana Bread (nut-free)
- Assortment of Scones, Sweet Butter and Preserves
- Mini Bagels, Flavored and Plain Cream Cheese
- Individual Flavored and Plain Yogurt
- Greek Style Yogurt (add granola \$2.50)
- Yogurt Parfait – Layered Yogurt, Seasonal Fruit, Crunchy Granola
- Skewered Fruit Kabobs
- Whole Fresh Fruit – Seasonal Selections
- Home-style Jumbo Cookies · *Semi-Sweet Chocolate Chip, Oatmeal Raisin, Peanut Butter*
- Classic Fudge Brownies and Blondies
- Almond and Chocolate Biscotti
- Lollipop Cakes

### price

- \$5.50 per guest
- \$5.00 per guest
- \$4.00 per guest
- \$7.50 per guest
- \$4.50 each
- \$7.00 each
- \$12.00 each (max 100)
- \$14.50 per guest
- \$4.00 each
- \$6.00 per guest
- \$5.00 each
- \$5.50 per guest
- \$72.00/per Dozen

### goodies

- Individual Bags of Popcorn · *Cheddar Cheese, Caramel Drizzle, Parmesan, Sour Cream & Onion*
- Oatmeal Raisin Granola Bars
- Chocolate Candy
- Assortment of Organic Protein Bars
- Frozen Ice Creams (chocolate and fruit)
- Individual Bags of Trail Mix
- Assorted Miniature Donuts
- Mixed Salted Nuts
- Roasted Almonds
- Cashew Halves
- Mixed Dried Fruit
- Pita Chips
- Selection of Regular/Flavored Potato Chips
- Salted Pretzels
- Corn Tortilla Chips
- Assorted Dips (select one)
  - Paprika Onion Mayonnaise
  - Sour Cream and Chive
  - Pesto Aioli
  - Guacamole
  - Fresh Salsa
  - Sundried Tomato Hummus
  - Plain Hummus

### price

- \$6.00 each
- \$5.50 each
- \$5.75 each
- \$6.00 each
- \$6.50 each
- \$5.75 each
- \$42.00 per dozen
- \$20.00 per pound
- \$23.00 per pound
- \$23.00 per pound
- \$25.00 per pound
- \$20.00 per pound
- \$19.00 per pound/\$6.50 bag
- \$19.00 per pound
- \$19.00 per pound
- \$17.00 per pint

**all prices subject to 21% service charge & 8.5% tax**  
**Effective on January 1, 2012**



hotel nikko san francisco

# afternoon break service packages

*{minimum 10 orders – no substitutions}*

## opera house

Gourmet Flavored Popcorn  
Assorted Chocolate Candy  
Ice Cream Bars  
Assorted Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

*\$24.00/guest*

## golden gate

Individual Bags of Trail Mix  
Assorted Granola Bars  
Artisan Cheese Board, Sliced Baguette & Crackers  
Frozen Fruit Bars  
Assorted Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

*\$29.00/guest*

## the marina

Skewered Fruit Kabobs  
Home-style Jumbo Cookies  
Fudge Brownies  
Fruit Smoothies  
Freshly Brewed Regular and Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

*\$26.50/guest*

## a t & t park

Corn Dog Sticks and Assorted Mustards  
Individual Bags of Cracker Jacks  
Potato Chips  
Miniature Donuts  
Assorted Soft Drinks, Chilled Lemonade

*\$32.00/guest*

## crissy field

*(Wii Game Rental -\$75.00 plus tax/per break)*

Granola Bars  
Individual Bags of Trail Mix  
Seasonal Selection of Whole Fruit  
Roasted Almonds  
Vegetable Crudités  
Fruit Juice Smoothies  
Coconut & Mineral Waters

*\$32/guest*

***all prices subject to 21% service charge & 8.5% tax  
Effective on January 1, 2012***



hotel nikko san francisco

## catering general information

### **g u a r a n t e e s**

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 guarantees provided before the event or the actual number of guests in attendance, 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 be increased within seventy-two (72) hours prior to the start of the function(s), the Hotel will apply a 25% food and beverage surcharge to the additional guests and/or apply changes to the menu to meet the Client's requests.

### **o v e r s e t**

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

### **a g r e e m e n t , d e p o s i t s a n d p a y m e n t s**

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.

### **c a n c e l l a t i o n s**

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

### **o v e r t i m e**

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

### **s e r v i c e c h a r g e & s a l e s t a x**

A 21% service charge and 8.5% 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.

### **b a r t e n d e r f e e s**

A bartender fee of \$75.00 per hour (minimum of 2 hours) plus 8.5% sales tax will apply for the set up and staffing of all bars. Hotel Nikko San Francisco recommends one bartender per every 100 guests.

### **l a b o r f e e s**

A labor fee of \$100.00 plus 8.5% sales tax will apply to all hot breakfasts and luncheons with 25 guests or under. A labor fee of \$150.00 plus 8.5% sales tax will apply to all dinners with 25 guests or under. A labor fee of \$150.00 (for the first 2 hours) plus 8.5% sales tax will apply to all food station attendants, tray passers, carvers, and coat check attendants, and \$75.00 plus 8.5% tax per hour thereafter.

*all prices subject to 21% service charge & 8.5% tax  
Effective on January 1, 2012*



hotel nikko san francisco

## 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 8.5% 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 James Nalivka, 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.

*all prices subject to 21% service charge & 8.5% tax  
Effective on January 1, 2012*