



hotel nikko san francisco

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b r e a k f a s t
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

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continental breakfast buffets

healthy start

Individual Flavored Yogurts
Assortment of Low Fat Petite Blueberry and Bran Muffins, Sweet Butter and Preserves
Chilled Orange Juice
Freshly Brewed French Roast Regular & Decaffeinated Coffee and Traditional, Herbal & Japanese Teas
\$27.50/guest

continental breakfast

Medley of Cubed Fresh Melon and Berries
Specialty Breakfast Breads, Petite Muffins and Croissants, Sweet Butter and Preserves
Individual Plain and Flavored Yogurts
Selection of Cereals with Whole and Skim Milk
Chilled Orange and Cranberry Juices
Freshly Brewed French Roast Regular & Decaffeinated Coffee and Traditional, Herbal & Japanese Teas
\$35.00/guest

Continental Breakfast (except Medley of Cubed Fresh Melon and Berries) - *\$29.50*

nikko beginning

Seasonal Selection of Whole Fresh Fruit
Assorted Miniature Bagels, Flavored & Plain Cream Cheese
Cambridge Smoked Salmon, Capers, Red Onions, Tomatoes
Yogurt Parfait, Layered Low Fat Yogurt, Seasonal Fruits & Berries
Selection of Cereals with Whole and Skim Milk
Chilled Orange and Grapefruit Juices
Freshly Brewed French Roast Regular & Decaffeinated Coffee and Traditional, Herbal & Japanese Teas
\$41.50/guest

breakfast enhancements

{minimum 10 orders}

Mini Croissant Sandwich

*Cage Free Scrambled Eggs, Pepper Jack Cheese
Choice of Maplewood Smoked Bacon or Black Forest Ham
\$12.00/each*

English Muffin Sandwich

*Cage Free Scrambled Eggs, Cheddar Cheese
Choice of Maplewood Smoked Bacon or Country Style Pork Sausage
\$12.00/each*

Farm Fresh Hard Boiled Eggs

\$3.50/each

Breakfast Burritos

*Cage Free Scrambled Egg, Fresh Salsa
Choice of Applewood Smoked Bacon, Chorizo, or Fresh Vegetables
\$12.00/each*

Tureen of Steel Cut Oatmeal

*Brown Sugar, Golden Raisins, Apricots, Mixed Nuts, Maple Syrup
\$95.00/tureen
Serves 15-20 Guests*

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hotel nikko san francisco

full breakfast buffets

{minimum 26 guests}

{additional fees and/or menu modifications will apply for groups of 25 or less}

s a u s a l i t o

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter & Preserves

Medley of Cubed Fresh Melons and Berries

Cage Free Scrambled Eggs, Cheddar Cheese, Fresh Herbs

(Egg whites available upon request)

Brioche French Toast, Maple Syrup

Choice of Chicken Apple Breakfast Links, Applewood Smoked Bacon, Country Style Pork Sausage **(select two)**

Roasted Red Bliss Potatoes, Caramelized Onions

Chilled Orange and Cranberry Juices

Freshly Brewed French Roast Regular & Decaffeinated Coffee and Traditional, Herbal & Japanese Teas

\$48.00/guest

m a r i n

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter & Preserves

Medley of Cubed Fresh Melons and Berries

Spinach & Egg Benedict, Heirloom Tomatoes, Toasted English Muffin, White Wine Hollandaise Sauce

Choice of Applewood Smoked Bacon, Canadian Ham, or Country Style Pork Sausage **(select two)**

Oven Roasted Yukon Gold Potatoes

Blueberry Pancakes, Maple Syrup

Chilled Orange and Cranberry Juice

Freshly Brewed French Roast Regular & Decaffeinated Coffee and Traditional, Herbal & Japanese Teas

\$54.50/guest

traditional japanese breakfast buffet

Mataki Mushroom Miso Soup

Ajtsuke Nori

Tamago Yaki

Silken Tofu, Ginger, Green Onions, Light Soy Sauce

Katsuobushi (Bonito Flakes)

Roasted Salted Salmon

Japanese Karabuta Pork Sausage

Umeboshi

Pickled Vegetables

Steamed Japanese Rice

Japanese Teas

\$65.00/guest

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hotel nikko san francisco

plated breakfast

{2 course minimum}

Entrée price includes Specialty Breakfast Breads, Muffins, Croissants, Sweet Butter & Preserves, Oven Roasted Yukon Gold Potatoes, Chilled Orange and Cranberry Juices, Freshly Brewed French Roast Regular & Decaffeinated Coffee and Traditional, Herbal & Japanese Teas

entrées

Cage Free Scrambled Eggs, Cheddar Cheese, Chives
Choice of Applewood Smoked Bacon, Black Forest Ham, Country Style Pork Sausage or
Chicken Apple Sausage
\$32.00/guest

Wild Mushroom and Herb Omelet
Cage Free Scrambled Eggs and Pepper Jack Cheese
\$33.00/guest

Baby Spinach and Gruyere Quiche
Farm Fresh Eggs and Shiitake Mushrooms
\$33.00/guest

Classic Eggs Benedict
Poached Eggs, Sautéed Spinach, Canadian Ham, Toasted English Muffin
White Wine Hollandaise Sauce
\$33.50/guest

Petite Filet Mignon
Cage Free Scrambled Eggs, Roma Tomatoes, Béarnaise Sauce
\$48.00/guest

Grilled New York Steak
Cage Free Scrambled Eggs and Chives
\$49.00/guest

accompaniments

Yogurt Parfait, Layered Low Fat Yogurt, Seasonal Fruit, Crunchy Granola
\$12.50/guest

Strawberries, Crème Fraiche, Fresh Mint
\$12.50/guest

Medley of Cubed Melon and Berries
\$12.50/guest

Cambridge Smoked Salmon, Mini Bagels, Cream Cheese
\$17.50/guest

Individual Steel Cut Oatmeal, Brown Sugar, Mixed Dried Fruit, Nuts
\$12.50/guest

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hotel nikko san francisco

nikko brunch buffet

{minimum 50 guests}

{additional fees and/or menu modifications will apply for groups of 49 or less}

Local Pastries Made Daily

Coffee Cakes, Muffins, Croissants, Sweet Butter, Preserves

Medley of Cubed Fresh Melon and Berries

Artisan Cheese Board, Sliced Baguettes and Crackers

Cambridge Smoked Salmon, Mini Bagels, Cream Cheese, Capers, Red Onions, Tomatoes

Baby Field Greens Salad

Organic Cherry Tomatoes, Julienne Carrots, Asiago Cheese, Candied Walnuts, Champagne Vinaigrette

Lemongrass Chicken Salad

Greens, Snow Peas, Shredded Cabbage, Asian Pears, Cashews, Crispy Noodles, Ginger-Soy Vinaigrette

Classic Eggs Benedict

Poached Eggs, Sautéed Spinach, Canadian Ham, Toasted English Muffin

White Wine Hollandaise Sauce

Applewood Smoked Bacon and Country Style Pork Sausage

Grilled Chilean Sea Bass

Freshly Grated Ginger, Sliced Scallions, Cilantro-Lime Sauce

Prime Rib Carving Station

attendant required

Traditional Au Jus, Creamed Horseradish, Whole Grain Mustard

Oven Roasted Yukon Gold Potatoes

or

Jasmine Rice Pilaf

Sautéed Seasonal Vegetables

Assorted Miniature Fruit Tarts and Petite Fours

Traditional New York Cheesecake

French Macaroons

Chilled Orange, Grapefruit, and Cranberry Juices

Freshly Brewed French Roast Regular & Decaffeinated Coffee and Traditional, Herbal & Japanese Teas

\$78.50/guest

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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 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.

overset

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.

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 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.

bartender fees

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.

labor fees

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.

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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 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.

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