



hotel nikko san francisco

**·2012·**  
**dinner**  
**catering menus**

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



hotel nikko san francisco

## dinner buffets

{minimum 50 guests}

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

### california coast buffet

Baby Arugula, Cherry Tomatoes, Asian Pears, Dried Cranberries, Shaved Onions  
Gorgonzola Cheese, Honey Truffle Vinaigrette

Orzo Salad

Cranberries, Fuji Apples, Smoked Paprika, Hawaiian Onions  
Meyer Lemon Sage Dressing

Baby Spinach and Frisee Salad

Fennel, Avocado, Pancetta, Goat Cheese, Candied Pecans  
Cranberry Dressing

Grilled Chicken Breast

Sunchoke Vegetables, Fennel Couscous, Olive Tapenade  
Pomegranate Au Jus

Filet Mignon Medallions

Polenta Balls, Sun Dried Tomatoes, Caramelized Shallots  
Composed Wild Mushrooms

Cumin Rubbed Grilled Prawns

Baby Carrots, Scallions, Fresh Pineapple, Cilantro  
Curry Cream Sauce

Saffron Rice

Grilled Seasonal Vegetables  
Nikko Roll Basket and Sweet Butter

Banana Malay Cake

Assorted Petit Fours  
Miniature Cheesecakes

Freshly Brewed Coffee, Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$95.00/ per person*

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



# hotel nikko san francisco

## asian island buffet

Miso Soup, Tofu, Green Onions, Seaweed

Southeastern Asian Greens

Mangos, Pickled Carrots, Daikon Radish, Jicama, Papaya  
Ginger Soy Vinaigrette

Shrimp and Calamari Salad

Roma Tomatoes, Celery, Fennel, Onions  
Cilantro Lime Dressing

Soba Noodle Salad

Shiitake Mushrooms, Sprouts, Asparagus, Orange Segments  
Wasabi Dressing

Thai Curry Chicken

Bell Pepper Trio, Scallions, Lemongrass  
Coconut Puree

Salt & Pepper Beef Sirloin

Watercress Sauté, Julienne Carrots, Bean Sprouts  
Teriyaki Sauce

Vegetable Chow Mein

Blue Lake Beans, Shredded Bamboo Shoots, Fresh Seasonal Vegetables  
Tamarind Soy Glaze

Steamed White/Brown Rice

Seasonal Fruit Bamboo Skewers

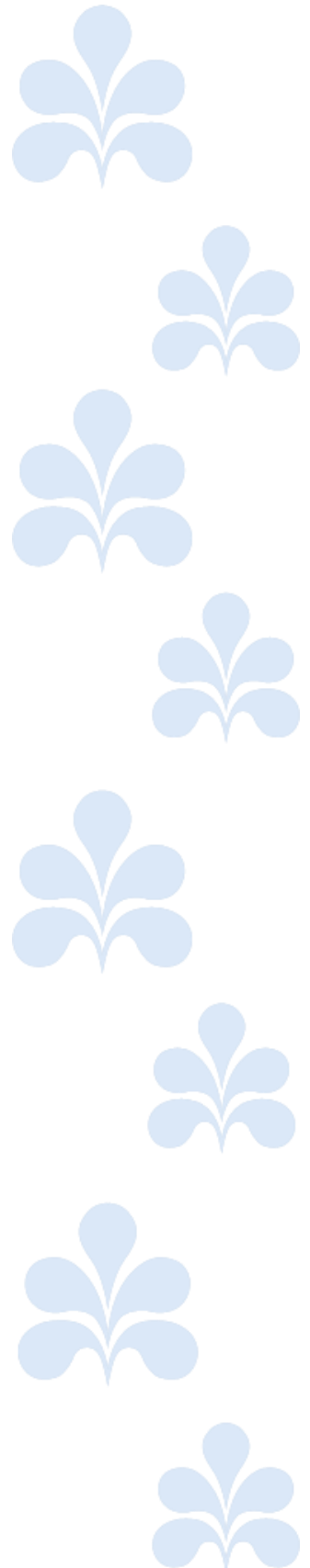
Coconut Macaroons  
Assorted Mochi

Freshly Brewed Coffee, Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$85.00/ per person*

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





# hotel nikko san francisco

## farmers' market buffet

Harvest Vegetable Soup  
Yellow Squash, Zucchini, Cherry Tomatoes

Smoked Mary's Chicken Salad  
Kabocha Pumpkin, Pomegranate Vinaigrette

Red Quinoa Salad  
Baby Spinach, Cucumber Bits, Toasted Pine Nuts  
Citrus Vinaigrette

Organic Baby Field Greens  
Shredded Carrots, Toy Box Tomatoes, Candied Walnuts  
Red Bell Pepper Vinaigrette

Seared Sea Bass Medallions  
Potato Cake, Carrots, Chinese Long Beans, Tropical Fruit Salsa  
Ponzu Butter Reduction

Apricot Chicken  
Black Olive Couscous, Haricot Verts, Mint Basil Sauce

Garlic Roasted Fingerling Potatoes  
Grilled Seasonal Vegetables

Sourdough Baguette

Seasonal Fresh Fruit and Yogurt  
Freshly Brewed Coffee, Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

*\$92.00/per person*

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





hotel nikko san francisco

# plated dinner menu

*{3 course minimum required}*

*Entrée price includes Nikko Rolls & Sweet Butter, Soup or Salad, Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Traditional, Herbal and Japanese Teas*

## s o u p s

Thai Prawn Soup  
Essence of Lemongrass, Sweet Ginger, Cilantro

Wild Mushroom Soup  
Sage Pesto, Roasted Pearl Onion, Chives

Carrot & Ginger Soup  
Sour Cream Drizzle, Lemon Oil, Parsley

Red Bean Corn Tortilla Soup  
Green Onion, Tortilla Strips, Cilantro

Slow Roasted Vine Ripened Tomato Cream Soup  
Leeks, Pesto Oil, Fennel Confit

San Francisco Clam Chowder  
Sourdough Bread Bowl, Chives

Roasted Potato and Leek Bisque  
Slow Cooked Pancetta

Harvest Vegetable Soup  
Zucchini, Yellow Squash, Red Onions, Broccoli, Cherry Tomatoes, White Beans

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



hotel nikko san francisco

## s a l a d s

### Baby Field Greens

Organic Toy Box Tomatoes, English Cucumbers, Artichoke Hearts, Goat Cheese, Candied Pecans  
Dijon Vinaigrette

### Romaine Spear

Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese  
Nikko Signature Caesar Dressing

### Spinach Salad

Toasted Slivered Almonds, Tomatoes, Pickled Red Onions, Mandarin Oranges  
Yuzu Vinaigrette

### English Golden Beet Salad

Baby Frisee, Arugula, Radicchio, Cherry Tomatoes, English Cucumbers, Point Reyes Blue Cheese  
Apple Cider Vinaigrette

### Pickled Carrot and Mango Salad

Southeastern Greens, Tomatoes, Daikon Radish  
Ginger Miso Vinaigrette

### Sonoma Greens

Artichoke Hearts, Red Radish, Sweet Cherry Tomatoes, Humboldt Fog Goat Cheese  
Spiced Tomato Vinaigrette

### Baby Butter Lettuce Cups

Asian Pears, Plum Tomatoes, Melons, Candied Pecans  
Cilantro Thyme Dressing

### Sonoma Red Grape Salad *\*max 100 guests\**

Seedless Grapes, Sun Dried Apricot, Toy Box Heirloom Tomatoes, Roasted Pecans  
Humboldt Fog Goat Cheese, Chervil Lime Dressing

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



hotel nikko san francisco

## **a p p e t i z e r s**

*(as an additional course for cold or hot plated lunches and dinners)*

Curried Jumbo Prawns  
Cucumber Noodles, Pickled Mushrooms, Micro Greens, Soy Vinaigrette  
\$14.50/guest

Fennel and Coriander Scallops  
Licorice, Sweet Pepper, Pernod Cream Sauce, Pesto Oil  
\$15.00/guest

Roasted Glaze Squab  
Mache and Red Radish Salad, Kobocho Squash, Cranberry Reduction  
\$16.00/guest

Sesame Ahi Tuna  
Seaweed Salad and Wasabi Soy Glaze  
\$14.00/guest

Foie Gras Chawan Mushi  
Nori Wrapped Toasted Brioche, Japanese Coleslaw, Spicy Aioli  
\$14.50/guest

Oven Roasted Pork Tenderloin  
Japanese Sweet Pumpkin Risotto, Honshimeji Mushrooms, Black Currant Sauce  
\$12.50/guest

Wild Mushroom Strudel  
Brie Cheese, Fresh Thyme, Port Wine Reduction  
\$12.50/guest

Heirloom Tomato & Pulled Burrata Cheese  
Garlic Croutons, Basil Chiffonade, Balsamic Reduction Drizzle  
\$13.50/guest

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





hotel nikko san francisco

## entrées

### poultry

Pan Roasted Chicken

Saffron Risotto, Baby Carrots, Meyer Lemon Cream Sauce  
\$62.00

Chicken Scallopini

Roasted Rosemary Potatoes, Green Beans, Lemon Capers Sauce  
\$63.00

Smoked Miso Marinated Chicken

Turnip Puree, Broccolini, Hoisin Lemongrass Chutney  
\$63.00

Stuffed Chicken

Wild Mushrooms, Onions, Thyme, Goat Cheese  
Rice Medley, Toy Box Tomatoes, Asparagus, Chardonnay Sauce  
\$67.00

### seafood

Grilled Salmon

Garlic Whipped Potatoes, Fennel and Leek Confit, Nicoise Olive Tapenade, Champagne Lemon Sauce  
\$62.00

Seared Ahi Tuna

Saffron Rice, Baby Bok Choy, Carrots, Blood Orange Sauce  
\$65.00

Panko-Herb Crusted Halibut (Seasonal)

Shiitake Mushroom cake, Spinach, Asparagus Tips, Champagne Sake Sauce  
\$70.00

Marinated Misoyaki Black Cod

Asian Noodles, Slow Roasted Vegetables, Miso Glaze Sauce  
\$73.00

Island Mahi Mahi

Basmati Rice, Sautéed Asparagus, Tropical Fruit Salsa  
\$70.00

Sautéed Scallops (4 each)

Chive Mashed Potatoes, Cauliflower, Brandy Cream Sauce  
\$68.00

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





# hotel nikko san francisco

## **m e a t**

Grilled Rib Eye Steak  
Garlic Fingerling Potatoes, Sautéed Mushrooms, Red Wine Glaze, Gorgonzola Butter  
\$79.00

Tri Color Pepper Crusted Filet Mignon  
Wasabi Mashed Potatoes, Broccolini, Cippolini Onions, Balsamic Demi Glace  
\$80.00

Flat Iron Steak  
Fennel Leek Potato Gratin, Baby Carrots, Fava Beans, Rosemary Jus  
\$79.00

Center Cut Pork Chop  
Okinawa Sweet Potatoes, Roasted Root Vegetables, Barbeque Thyme Sauce  
\$76.00

Boneless Roasted Pork Loin  
Garlic Mashed Potatoes, Sautéed Mushrooms, Madeira Cherry Wine Reduction  
\$68.00

Pesto Lamb Chops  
Creamy Herb Polenta, Seasonal Vegetables, Pomegranate Mustard Sauce  
\$80.00

Oven Roasted Veal Tenderloin  
Cucumber Couscous, Turnips, Carrots, Slow Braised Shallot Sauce  
\$85.00

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



# hotel nikko san francisco

## duets

Pan Seared Chicken (3oz) & Grilled Prawns (3 pieces)  
 Risotto Cake, Tomato Leeks  
 Truffle Thyme Sauce, Lemon Beurre Blanc  
 \$75.00

Pepper Crusted Petite Filet (3oz) & Grilled Swordfish  
 Oven Roasted Potatoes, Blue Lake Beans  
 Marsala Reduction, Mirin Butter Sauce  
 \$78.00

Seared Filet Mignon (3oz) & Grilled Prawns (3 pieces)  
 Saffron Basmati Rice, Roasted King Oyster Mushrooms  
 Tamari Demi Glace, Lemon Sage Sauce  
 \$79.00

Petite Filet Mignon (3 oz) & Lobster Tail  
 Marble Potatoes, Baby Carrots, Pancetta Mustard Greens  
 Cognac Demi Glace, Garlic Cream Sauce  
 \$86.00

## vegetarian

Vegetable En Crouete  
 Stuffed Ratatouille, Grilled Squash, Zucchini, Carrots,  
 Asparagus  
 Slow Roasted Tomato Sauce

Pan Seared Polenta Cake  
 Wild Mushrooms, Oven Roasted Tomatoes, Beurre  
 Blanc Sauce

Oven Roasted Portobello Mushroom  
 Baby Spinach, Feta Cheese Sauce

Spinach Pansotti  
 Roasted Roma Tomatoes and Oregano Lemon Sauce

Layered Crusted Eggplant  
 Orzo Pilaf, Shaved Mozzarella, Marinara Sauce

Truffle Mac & Cheese  
 Julienne Vegetables, Shaved Parmesan Cheese

## vegan

Brown Jasmine Rice Pilaf  
 Sautéed Onions and Garlic, Cashew Halves,  
 Asparagus Tips

Sun Dried Tomatoes and Whole Wheat Penne Pasta  
 Chopped Walnuts, Basil Garlic Sauce

Roasted Eggplant and Tomato Ravioli  
 Fresh Seasonal Vegetables and Herbs, Truffle Saffron  
 Consommé

Wild Mushroom Risotto  
 Honshimeji Mushrooms, Fava Beans, Tri Color  
 Peppers

Tofu Vegetable Deluxe  
 Stir Fry, Mushrooms, Baby Corn, Light Soy Sauce

Pan Seared Japanese Rice Cake  
 Lemongrass Tofu, Baby Bok Choy, Shiitake  
 Mushrooms  
 Coconut Curry Sauce

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



hotel nikko san francisco

## d e s s e r t s

Chocolate Cappuccino Cake  
Chocolate Almond Cake, Layered Chocolate Mousse and Cream, Apricot Glaze

Cherry Fantasia  
Filled Cherry Mousse White Cake, Nut Flan Filling

Chocolate Banana Rama  
Chocolate Cake, Dark Chocolate Mousse, Roasted Banana Cream

Lemon Cake  
Lemon Pastry Cream, Pine Nuts and Almonds

Raspberry Pistachio Crème Brulee Cake  
Hazelnut Sponge, Raspberry Jam, Pistachio Chips

Strawberry Monterosa  
Mascarpone and Ricotta Cheese Filling, Wild Strawberries, Red Currants

Opera Cake  
Coffee Soaked, Butter cream, Chocolate Filling

Apple Tarte Tatin  
Chantilly Cream Anglaise, Passion Fruit Couli  
Add \$3.50

Marzipan Cream Dome  
Hazelnut Sponge Cake, Marzipan Cream  
Add \$3.00

Exotic Bombe  
Mango, Passion Fruit, and Raspberry Sorbet, White Chocolate Cover  
Add \$3.00

Milk Chocolate Peanut Butter Gianduja Mousse  
Add \$3.50

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





hotel nikko san francisco

## 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.

***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*