



hotel nikko san francisco

·2012·
r e c e p t i o n
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

reception hors d'oeuvres

{priced per piece - 40 piece minimum}

c o l d

Smoked Salmon Rosettes, Rye Square, Dill Cream Drizzle	\$6.50
Assorted Sushi Rolls	\$6.00
Kobe Beef Tartar on Crostini, Spicy Nori, Scallion, White Truffle Aioli	\$7.50
Seafood Ceviche, Slice Jalapenos, Tomato Concasse	\$7.00
Furikaki Chicken Medallion, Fresh Ginger, Ginger Cilantro Dip	\$6.50
Cilingini Mozzarella, Kalamata Olive, Roasted Tomato Brochette	\$6.50
Fresh Vegetable & Shrimp Spring Roll, Hoisin Dipping Sauce	\$7.50
Mediterranean Crab Salad, Crispy Pita Bread, Lemon Aioli	\$7.50
Gorgonzola Mousse, Belgian Endive, Fuji Apples	\$6.50

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Asparagus and Gruyere Phyllo Tart	\$6.50
Kobe Beef Skewers, Wasabi Plum Sauce	\$7.50
Peanut Crusted Chicken Satay, Mango Pineapple Chutney	\$6.50
Crispy Vegetarian Spring Rolls, Chinese Mustard, Sweet & Sour	\$5.50
Coconut Prawns, Mango Salsa	\$7.25
Ahi Tuna and Salmon Tartar, Water Chestnuts, Shallot Aioli	\$6.50
Marinated Asian Spiced Chicken, Crispy Wontons, Mandarins	\$6.50
Pork and Shrimp Dumpling, Hot Chili Sauce	\$6.50
Petite Empanadas, Roasted Pork Loin and Jack Cheese	\$7.00
Beef Strudel Medallion, Horseradish Sauce	\$7.00
Herb Crusted Lamb Loin Crostini, Olive Mint Sauce	\$7.50
Five Spice Muscovy Duck Breast, Golden Beets, Micro Greens	\$7.50
Crab & Shrimp Wonton, Meyer Lemon Aioli	\$7.50
Shrimp Mikado Spring Roll, Cilantro Plum Sauce	\$7.50

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reception buffet specialties

seasonal fresh sliced fruit & berries

(serves 25)
\$325.00

local artisan cheese board

Assorted Mixed Nuts, Dried Fruit,
Sliced Baguettes & Crackers
(serves 25)
\$395.00

mediterranean platter

Roasted Tomato Tapenade, Sun Dried
Tomato Hummus, Goat Cheese
Lavosh, Sliced Pita, Cracker Assortment
(serves 25)
\$315.00

seasonal vegetable crudité's

Maytag Blue Cheese, Creamy Pesto,
Chive Sour Cream
(serves 25)
\$295.00

grilled vegetable platter

Squash, Zucchini, Asparagus,
Eggplant, Mushrooms, Peppers
Balsamic Vinaigrette, Grilled Focaccia Bread
(serves 25)
\$300.00

cambridge smoked salmon platter

Cream Cheese, Capers, Sliced Tomatoes, Red Onions
Assorted Crackers and Toasted Rye Bread
(serves 30)
\$395.00

antipasto

Coppa, Mortadella, Genoa Salami,
Prosciutto, Calamari
Balsamic Marinated Vegetables, Pepperoncini
Provolone, Smoked Cheddar Cheese
Herbed Focaccia Bread and Sticks
(serves 25)
\$350.00

nikko sushi display

Assorted Nigiri & Makimono Rolls
Pickled Ginger & Wasabi
(serves 40)
\$1,400.00

sushi deluxe

Assortment of Specialty Rolls
Dragon, Spider, Rock-n-Roll
(serves 40)
\$1,650.00

dessert extravaganza

Assorted Cakes, Mini Fruit Tarts,
Petit Fours, Mini Cheesecakes
Chocolate Dipped Strawberries
(serves 50)
\$1,250.00

scharffen berger chocolate fountain

Fresh Strawberries, Melons,
Marshmallows, Rice Krispy Treats
Lady Fingers, Pound Cake Squares
(serves 40)
\$775.00

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reception stations

north beach

{minimum 50 guests}

Classic Nikko Caesar Salad
Rigatoni Pasta, Tri Colored Tortellini
Marinara and Pesto Sauces, Grated Parmesan Cheese
Italian Sausage, Peppers & Onions, Ciabatta Bread
\$29.00 per person

chinatown

{minimum 50 guests}

Assorted Dumplings
Spring Rolls, Steamed Buns, Wontons
Sweet & Sour, Chinese Mustard, Chili & Soy Sauce
\$39.00 per person

fisherman's wharf

{minimum 50 guests}

Mini Crab Cakes, Mango Chutney
Seafood Cioppino in Sourdough Bread Bowl
Seafood Cocktail: Fresh Oysters, Bay Shrimp, New Zealand Green Lip Mussels
Panko Herb Crusted Salmon, Polenta Balls, Tomato Artichoke Sauce
\$45.00 per person

soma district

(serves 40 guests)

Napa Cabbage Slaw
Kobe Beef Slider on Brioche Bun
Pulled Pork Sliders
Battered Chicken and Onions
Garlic Waffle Fries
\$55.00 per person

** Attendant required for sliders \$150.00

mission district

{minimum 25 guests}

Burrito Station
Grilled Flank Steak and Chicken Strips
Shredded Cheddar, Lettuce, Tomatoes, Onions, Sour Cream
Warm Flour Tortillas
Vegetable Quesadillas
Tri Colored Chips
\$42.00 per person

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carving stations

*{additional labor fee applies for carving attendant}
Soft Dinner Rolls included with all carving stations*

prime rib station

Natural Beef Au Jus
(serves 50)
\$690.00

panko herb crusted beef tenderloin

Wild Mushroom Sauce
(serves 25)
\$395.00

roasted turkey breast

Tarragon Gravy, Cranberry Sauce
(serves 25)
\$295.00

jumbo sausages

Smoked Maple Sausage, Polish Sausage, Hot Italian Sausage
Assortment of Mustards
(serves 40)
\$275.00

seared pepper crusted pork loin

Pear and Apple Calvados Sauce
(serves 35)
\$350.00

roasted leg of lamb

Thyme Rosemary, Port Demi Glace
(serves 25)
\$390.00

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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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