



hotel nikko san francisco

**·2012·**  
**luncheon**  
**catering menus**

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



# hotel nikko san francisco luncheon buffets

{minimum 26 guests}

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

## polk street buffet

Creamy Parsnip and Cauliflower Soup

Sage Pesto and Garlic Croutons

Baby Field Greens

Cherry Tomatoes, Pickled Onions, Asiago Cheese, Candied Pecans, Apple Cider Vinaigrette

Fingerling Potato Salad

Oven Roasted Potatoes, Maui Onions, Celery, Tri-Colored Bell Peppers, Tarragon-Dijon Mustard Dressing

*Sandwich Board:*

Sliced Pastrami, Turkey Breast, Genoa Salami, Black Forest Ham, Tuna Salad

Provolone Cheese, Cheddar Cheese, Swiss Cheese

Sliced Tomatoes, Lettuce, Pickles, Black Olives

Assorted Specialty Breads

Skewered Fruit Kabobs

Individual Bags of Potato Chips

Home-style Jumbo Cookies

French Macarons

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$54.00/guest*

## columbus street buffet

Tuscan White Bean Soup

Antipasto Platter

Coppa, Genoa Salami, Prosciutto

Balsamic Marinated Vegetables, Pepperoncini, Provolone and Smoked Cheddar Cheese

Tomato Mozzarella Salad

Cherry Tomatoes, Mozzarella Pearls, Fresh Basil, Extra Virgin Olive Oil

Classic Caesar Salad

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

Orecchiette Pasta

Broccolini, Roasted Garlic, Vine Ripened Tomatoes, Mild Gorgonzola Cream

Farm Raised Chicken Cacciatore

Wild Mushroom, Apricot Chutney, Slow Roasted peppers, Basil and Sherry Wine Reduction

Nikko Roll Basket, Sweet Butter

Ricotta Cheesecake, Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$58.00/guest*

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# hotel nikko san francisco

## clay street buffet

Thai Coconut Shrimp Soup  
Julienne Vegetables and Cilantro

Seaweed Salad

Carrots, Shiitake Mushrooms, Snow Peas, Bell Peppers, Crispy Wontons, Sesame Vinaigrette

Orange Chicken

Water Chestnuts, Straw Mushrooms, Sautéed Onions and Peppers

Mongolian Beef

Asparagus Tips, Green Onions, Carrots, Toasted Sesame Seeds, Soy Glaze Sauce

Tofu Stir Fry

Ramen Noodles, Bean Sprouts, Scallions

Vegetable Fried Rice

Orange Wedges, Egg Custard

Fortune Cookies

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$54.00/guest*

### ***Enhancement to Clay Street Buffet***

Dim Sum Steamer Basket (3 pieces per person)

Soy Sauce, Chinese Mustard, Sweet and Sour Sauce, Chili Oil

*\$12.00/guest*

## hyde street buffet

Clam Chowder

Fresh Corn Kernels and Basil

Wild Field Greens

Cherry Tomatoes, Cucumbers, Artichoke Hearts, Goat Cheese, Candied Pecans, Dijon Vinaigrette

Shrimp and Calamari Salad

Celery, Fennel, Onions, Roma Tomatoes, Meyer Lemon Herb Dressing

Herb Crusted Filet of Salmon

Baby Carrots, Blue Lake Beans, Shallots, Citrus Cioppino Sauce

Grilled Chicken Breast

Spinach and Fennel, Lemon Beurre-Blanc

Nikko Roll Basket, Sweet Butter

Chocolate and Vanilla Cream Puffs

Assorted Mini Cheesecakes

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$64.00/guest*

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## hotel nikko san francisco

### mission street buffet

Corn Tortilla Soup

Green Onions, Fresh Cilantro, Tortilla Chips

Southwestern Salad

Romaine Lettuce, Bell Peppers, Avocado, Garbanzo Beans, Cotija Cheese, Tortilla Strips

Pork Tamales

Roasted Poblano Salsa and Guacamole

Beef and Chicken Fajitas

Sautéed Onions, Peppers,

*Served with* Lime, Shredded Cheese, Lettuce, Tomatoes, Olives, Sour Cream, Warm Flour Tortillas

Roasted Corn and Black Beans

Spanish Rice

Lemon Tart

Cinnamon Churros

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$59.00/guest*

### mediterranean buffet

Lentil Soup

Elbow Pasta, Baby Lentils, Celery, Carrots

Falafel and Dolmas

Tahini Sauce, Cucumber Yogurt, Pita Bread

Beet Salad

Mixed Greens, Shredded Endive, Candied Nuts, Honey Lime Vinaigrette

Greek Salad

Sweet Cherry Tomatoes, Cucumbers, Red Onion, Olives, Feta Cheese, Red Wine Herb Vinaigrette

Sun Tried Tomato Hummus

Sliced Baguette and Lavash

Seared Sea Bass Medallion

Diced Vegetables, Roasted Fennel Couscous

Flourless Chocolate Cake

Raspberry Pistachio Cake

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$54.00/guest*

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# hotel nikko san francisco

## plated cold luncheon

{2 course minimum}

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

### entrées

Grilled Ahi Tuna

Sonoma Greens, Haricot Verts, Creamy Potatoes, Olives, Farm Fresh Eggs, Capers  
Black Truffle Vinaigrette  
\$45.00/guest

Chicken Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan Cheese  
Nikko Signature Dressing  
\$46.00/guest

Grilled Wild Salmon

Field Greens, Corn Salsa, Tomatoes, Curly Carrots  
Garden Herb Lime Dressing  
\$51.00/guest

New York Steak Salad

Baby Arugula, Roasted Wild Mushroom, Mandarin Oranges, Cashews, Shaved Romano Cheese  
Honey Mustard Vinaigrette  
\$52.00/guest

*Add a soup: additional \$10.50/guest*

### desserts

Chocolate Cappuccino Cake

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

Cherry Fantasia

Filled Cherry Mousse White Cake, Nut Flan Filling

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, Marzipan Cream  
Add \$3.00

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# plated luncheon 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*

## soups

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

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## 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

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## **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

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## e n t r é e s

### p o u l t r y

Pan Roasted Chicken

Saffron Risotto, Baby Carrots, Meyer Lemon Cream Sauce  
\$51.00

Chicken Scallopini

Roasted Rosemary Potatoes, Green Beans, Lemon Caper Sauce  
\$52.00

Smoked Miso Marinated Chicken

Turnip Puree, Broccolini, Hoisin Lemongrass Chutney  
\$52.00

Stuffed Chicken

Wild Mushrooms, Onions, Thyme, Goat Cheese  
Rice Medley, Toy Box Tomatoes, Asparagus, Chardonnay Sauce  
\$56.00

### s e a f o o d

Grilled Salmon

Garlic Whipped Potatoes, Fennel and Leek Confit, Nicoise Olive Tapenade, Champagne Lemon Sauce  
\$51.00

Seared Ahi Tuna

Saffron Rice, Baby Bock Choy, Carrots, Blood Orange Sauce  
\$54.00

Panko-Herb Crusted Halibut (Seasonal)

Shiitake Mushroom cake, Spinach, Asparagus Tips, Champagne Sake Sauce  
\$59.00

Marinated Misoyaki Black Cod

Asian Noodles, Slow Roasted Vegetables, Miso Glaze Sauce  
\$62.00

Island Mahi Mahi

Basmati Rice, Sautéed Asparagus, Tropical Fruit Salsa  
\$59.00

Sautéed Scallops (4 each)

Chive Mashed Potatoes, Cauliflower, Brandy Cream Sauce  
\$58.00

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## **m e a t**

Grilled Rib Eye Steak  
Garlic Fingerling Potatoes, Sautéed Mushrooms, Red Wine Glaze, Gorgonzola Butter  
\$68.00

Tri Color Pepper Crusted Filet Mignon  
Wasabi Mashed Potatoes, Broccolini, Cippolini Onions, Balsamic Demi Glace  
\$69.00

Flat Iron Steak  
Fennel Leek Potato Gratin, Baby Carrots, Fava Beans, Rosemary Jus  
\$68.00

Center Cut Pork Chop  
Okinawa Sweet Potatoes, Roasted Root Vegetables, Barbeque Thyme Sauce  
\$65.00

Boneless Roasted Pork Loin  
Garlic Mashed Potatoes, Sautéed Mushrooms, Madeira Cherry Wine Reduction  
\$57.00

Pesto Lamb Chops  
Creamy Herb Polenta, Seasonal Vegetables, Pomegranate Mustard Sauce  
\$68.00

Oven Roasted Veal Tenderloin  
Cucumber Couscous, Turnips, Carrots, Slow Braised Shallot Sauce  
\$72.00

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## duets

Pan Seared Chicken (3oz) & Grilled Prawns (3 pieces)  
 Risotto Cake, Tomato Leeks  
 Truffle Thyme Sauce, Lemon Beurre Blanc  
 \$64.00

Pepper Crusted Petite Filet (3oz) & Grilled Swordfish  
 Oven Roasted Potatoes, Blue Lake Beans  
 Marsala Reduction, Mirin Butter Sauce  
 \$67.00

Seared Filet Mignon (3oz) & Grilled Prawns (3 pieces)  
 Saffron Basmati Rice, Roasted King Oyster Mushrooms  
 Tamari Demi Glace, Lemon Sage Sauce  
 \$68.00

Petite Filet Mignon (3 oz) & Lobster Tail  
 Marble Potatoes, Baby Carrots, Pancetta Mustard Greens  
 Cognac Demi Glace, Garlic Cream Sauce  
 \$78.00

## 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

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## 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

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## meeting packages

{minimum 26 guests}

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

### express meeting day #1

#### arrival

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

Medley of Cubed Fresh Melons and Berries

Chilled Orange and Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

#### mid morning break

Freshly Brewed Coffee, Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

#### polk street luncheon buffet

Creamy Parsnip and Cauliflower Soup

Sage Pesto and Garlic Croutons

Fingerling Potato Salad

Oven Roasted Potatoes, Maui Onions, Celery, Tri-Colored Bell Peppers

Tarragon-Dijon Mustard Dressing

Sandwich Board:

Sliced Pastrami, Turkey Breast, Genoa Salami, Black Forest Ham

Tuna Salad

Provolone Cheese, Cheddar Cheese, Swiss Cheese

Sliced Tomatoes, Lettuce, Pickles, Black Olives

Assorted Specialty Breads

Skewered Fruit Kabobs

Individual Bags of Potato Chips

Home-style Jumbo Cookies

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

#### afternoon break

Miniature Donuts

Lemonade

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$89.00/per person*

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hotel nikko san francisco

## express meeting day #2

### arrival

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

Medley of Cubed Fresh Melons and Berries

Chilled Orange and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

### mid morning break

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

### columbus street luncheon buffet

Tuscan White Bean Soup

Antipasto Platter

Coppa, Genoa Salami, Prosciutto

Balsamic Marinated Vegetables, Pepperoncini

Provolone and Smoked Cheddar Cheese

Tomato Mozzarella Salad

Cherry Tomatoes, Mozzarella Pearls, Fresh Basil, Extra Virgin Olive Oil

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese

Nikko Signature Dressing

Orecchiette Pasta

Broccolini, Roasted Garlic, Vine Ripened Tomatoes, Mild Gorgonzola Cream

Farm Raised Chicken Cacciatore

Wild Mushroom, Apricot Chutney, Slow Roasted peppers, Basil and Sherry Wine Reduction

Nikko Roll Basket, Sweet Butter

Ricotta Cheesecake, Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

### afternoon break

Assortment of Biscotti

Local Artisan Cheese Board, Olives & Peppers

Sliced Baguette and Crackers

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$92.00/per person*

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hotel nikko san francisco

## express meeting day #3

### arrival

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

Medley of Cubed Fresh Melons and Berries

Chilled Orange and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

### mid morning break

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

### mission street luncheon buffet

Corn Tortilla Soup

Green Onions and Fresh Cilantro

Tortilla Chips

Southwestern Salad

Romaine Lettuce, Bell Peppers, Avocado, Garbanzo Beans, Cotija Cheese

Tortilla Strips

Pork Tamales

Roasted Poblano Salsa and Guacamole

Beef and Chicken Fajitas

Sautéed Onions, Peppers, Lime

Shredded Cheese, Lettuce, Tomatoes, Olives, Sour Cream

Warm Flour Tortillas

Roasted Corn and Black Beans

Spanish Rice

Lemon Tart

Cinnamon Churros

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

### afternoon break

Candied Marcona Almonds

Brownies & Blondies

Freshly Brewed Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

*\$90.00/per person*

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## 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.

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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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