

# Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces in wooden planters. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers in wooden planters. The background is a blurred outdoor setting with greenery and more tables.

OMNI SAN FRANCISCO HOTEL  
EVENTS MENU





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*gf* gluten-friendly

*df* dairy-free

*v* vegetarian

*vg* vegan

Prices are subject to a 24% service charge and an 8.625% sales tax. All menus and prices are subject to change.



# BREAKFAST BUFFETS

All breakfasts are served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Buffet prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

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## SIMPLE START

Fresh juices | Orange, apple cranberry *gf vg v*

Seasonal fruit display with berries *gf vg v*

Chobani Greek-style fruit yogurts

Bake Shop | Croissants, scones and muffins, fruit preserves, butter, almond butter and cream cheese

42 per person

## HEALTHY START

Fresh juices | Orange, apple cranberry *gf vg*

Green colada smoothies | Kale, pineapple, coconut water and coconut milk *gf vg*

Berry blend smoothies | Strawberries, blackberries, blueberries, bananas and oat milk *df vg*

Avocado toast | Sliced avocado, toy box tomato, wild arugula, Cojita cheese, topped with sea salt *v*

Individual fruit parfaits | yogurt, berries, granola

50 per person







# BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to breakfast buffets and not available à la carte. All breakfasts are served with freshly brewed Stance regular coffee and decaffeinated coffee and assorted Numi hot teas. Buffet prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90 minutes of service.

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## EGGS | CHOICE OF ONE

Breakfast sandwich | Zoe's smoked ham, scrambled eggs, Midnight Moon cheese

Breakfast wrap | Egg white, cheddar cheese, soyrizo, flour tortilla *v*

Tofu wrap | Pressed tofu, roasted vegetables, herbs, cauliflower tortilla *gf vg*

Scrambled cage-free eggs with sun-baked herbs *gf*

Egg white frittata | Mushrooms, arugula, asparagus, and fontina cheese *gf*

Quiche Lorraine | Eggs, heavy cream, applewood-smoked bacon, Swiss cheese

8 per person

## ARTISAN MEATS | CHOICE OF ONE

Applewood-smoked bacon *df gf*

Zoe's smoked ham *df gf*

Apple-chicken sausage *df gf*

Turkey sausage *df gf*

Pork sausage *df gf*

8 per person

## GLUTEN-FRIENDLY BAKE SHOP

Chef's selection of gluten-friendly pastries with seasonal preserves *gf*

108 per dozen

## BREAKFAST POTATOES | CHOICE OF ONE

Potato hash | Shaved fingerling potatoes, shallots, peppers *gf vg*

Skillet potatoes, roasted peppers and onions *gf vg*

Crispy fingerling potatoes, rosemary *gf vg*

Roasted red potatoes, caramelized onions *gf vg*

Poutine | French fries, cheese curds, brown gravy

8 per person

## OATMEAL BAR

Steel-cut oatmeal *gf vg*

Toppings | Blueberries, strawberries, sun-dried fruit medley, almonds, chopped pecans, toasted coconut, brown sugar, chocolate chips

Low-fat, soy and almond milks

15 per person

## SMOOTHIE BAR | CHOICE OF THREE

Cucumber-mint | Cucumber & mint leaves, oat milk *vg*

Spinach & green apple | Spinach, green apples, oat milk *vg*

Mango & banana | Mango, banana, orange juice *vg*

Apple & ginger | Apple, ginger root, celery, kale, banana, blueberries, lemon *vg*

Peach & blueberry | Peach, blueberries, kale, cinnamon, soy milk *vg*

Ginger & beet | Beet, ginger root, peach, pineapple juice *vg*

15 per person



# BREAKFAST BUFFET ACTION STATIONS

Stations are only available when added to existing breakfast buffet, not on own and are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

All stations require a culinary attendant; a 300 fee will be assessed for a two-hour period.

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## OMELET STATION

Mushrooms, cheddar cheese, Swiss cheese, peppers, spinach, tomatoes, applewood-smoked bacon, Zoe's ham, onions, asparagus, bay shrimp, basil, cilantro

26 per person | attendant required

## GRIDDLE STATION SELECT ONE

Belgian waffles

Buttermilk pancakes

French toast v

Toppings | Warm maple syrup, assorted berries, whipped butter, powdered sugar, cinnamon, whipped cream, bananas

18 per person







# BREAKS

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## BREAK PACKAGES

### HOME PLATE

Warm soft pretzels and mustard *df v*

Peanuts and Cracker Jack *df gf v*

Ballpark garlic fries *vg*

28 per person

### THE GOODIE BAG

Dried fruits, roasted nuts, granola, M&M'S, marshmallows and white chocolate pearls *gf v*

26 per person

### POPCORN, POPCORN AND POPCORN

Butter, caramel, cheddar *gf v*

18 per person

### ICE CREAM SANDWICHES

All your childhood favorites

18 per person

### DOUGHNUT DISPLAY

Raised glazed, chocolate glazed, maple old fashioned *v*

26 per person

### HEALTHY BITES

Roasted carrot hummus and dill served with vegetable sticks

Sliced fruits & berries *df gf vg v*

Farmstead cheese

Artisan breads & crackers

32 per person

### PROTEIN BREAK | CHOICE OF ONE

Sliced apples, peanut butter, almonds and graham cracker

Cucumber, carrots, bell peppers, hummus and pita chips

Pineapple, strawberries, blueberries, ricotta cheese, almonds and honey

Turkey, avocado, string cheese, grapes and corn nuts

Hard-boiled egg, cherry tomatoes, Castelvetrano olives, pesto mozzarella and Genoa salami

16 per person



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## A LA CARTE BREAKS

Chia pudding cups | Chia seeds, almond milk, marinated strawberries, balsamic *gf v* | 12 per person

Overnight oats parfait | 12 per person

Assorted croissants, scones and muffins with fruit preserves | 96 per dozen

Bagels and lox with flavored shmears | 108 per dozen

Assorted seasonal whole fruit | 96 per dozen

Brownies and chocolate chip cookies | 96 per dozen

Seven-layer bars *v* | 96 per dozen

Assorted cake pops *v* | 96 per dozen

Cashew coconut bars *vg* | 96 per dozen

Vegan cookies *vg* | 96 per dozen

Assorted KIND Bars, Clif Bars, candy bars | 9 each

Assorted bagged Popchips | 9 each

Assorted bagged kettle chips | 9 each





# LUNCH BUFFETS

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## BUFFET OF THE DAY

MONDAY | WASHINGTON SQUARE

TUESDAY | THE MISSION

WEDNESDAY | CRISSY FIELD

THURSDAY | DOLORES PARK

FRIDAY | EMBARCADERO

SATURDAY | DRAGON'S GATE

SUNDAY | MARINA

## MONDAY | WASHINGTON SQUARE SOUP & SALADS

Italian soup | Vegetable stock, white beans, roasted pepper purée and basil *df gf vg*

Pesto pasta salad | Bow tie pasta, olives, artichoke hearts, pine nuts, parmesan cheese *v*

Chickpea salad | Sun-dried tomatoes, Persian cucumber, peppadews, parsley, red wine vinaigrette *gf v*

## ENTRÉES

Eggplant parmesan | Gluten-friendly breadcrumbs, vegan cheese *gf vg*

Chicken Vesuvio | Potatoes, peppers, onions, peas and lemon *df gf*

Salmon puttanesca | Pomodoro, boquerones, capers, crushed red peppers, Kalamata olives *df gf*

## SIDES

Gnocchi con funghi | Foraged mushrooms, basil, Asiago cheese

Sautéed broccolini with lemon oil *gf vg*

## DESSERT

Tiramisu | Ladyfingers, espresso, mascarpone cheese

Strawberry panna cotta *gf vg*

82 per person





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## TUESDAY | THE MISSION SOUP & SALADS

Tortilla soup | Chicken stock, garden tomatoes, corn, cilantro, lime, tortilla crisps

Lime-marinated shrimp salad | Quinoa, toy box tomatoes, diced jicama, red onion, corn, chili *df gf*

Grilled romaine, avocado, cherry tomatoes, sweet corn, radish cucumber, Spanish olives, Cotija cheese, chili lime dressing *gf v*

## ENTRÉES

Tacos | Carne asada, camarones al diablo, portabello mushroom *df gf*

Shredded lettuce, jack and cheddar cheeses, diced tomatoes, sour cream, house-made guacamole, pico de gallo, pickled onions, jalapeños, mango habanero salsa, cilantro, flour tortillas, corn tortilla

## SIDES

Spanish rice | Jasmine rice, tomatoes, fresh-squeezed lime juice, cilantro *gf vg*

Roasted street corn, lime, parmesan cheese, chili *v*

## DESSERT

Flan | Sweet custard topped with caramel sauce *gf*

Tres Leches | Light sponge cake soaked in sweet milk  
82 per person

## WEDNESDAY | CRISSY FIELD

### SOUP & SALADS

Charred tomato soup | Coconut milk, tomatoes, vegetable stock, fried basil *vg*

Wild arugula, watermelon radish, quinoa, golden raisins, sherry vinaigrette *vg*

Kale, couscous, toasted almonds, cranberries, goat cheese and citrus vinaigrette *v*

### SANDWICHES | HOT

Steak, peppers, onions and provolone on a Napa bun

Roasted turkey, tomatoes, monterey jack cheese, arugula, cranberry aioli on filone

### SANDWICHES | COLD

Grilled chicken wrap | Garden greens, aged cheddar, tomato, olive spread, fresh herbs, spinach tortilla

Marinated tofu wrap | Pickled carrots, onions, cucumbers, roasted red peppers, shredded cabbage, cilantro, yuzu drizzle, cauliflower tortilla *gf vg*

## SIDES

Kettle chips *gf vg*

Pretzels *vg*

## DESSERT

Chocolate chip cookies

Assorted fruit tarts *gf vg*

82 per person



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## THURSDAY | DOLORES PARK

### SOUP & SALADS

Carrot and ginger soup | Carrots, onions, ginger, vegetable broth *gf vg*

Chicken salad with cantaloupe | Chicken, apple, celery, scallion, cantaloupe, toasted walnuts, fresh herbs *gf*

Heirloom beet salad | Red & gold beets, watercress, tangerines, shaved fennel, crispy shallots, chardonnay citrus vinaigrette *gf vg*

### ENTRÉES

Roasted chicken breast, ver jus, grape leaf chutney *gf*

Pan-seared salmon, orange marmalade, herb butter with mustard glaze *df*

Stuffed acorn squash, puffed rice pilaf, toasted nuts, golden raisins, sun-dried tomatoes *gf vg*

### SIDES

Roasted asparagus and cherry tomatoes, almonds slivers, lemon oil *gf vg*

Baked tricolor cauliflower, pinot drizzle *gf v*

### DESSERT

Vanilla panna cotta *gf vg*

Strawberry pound cake, fresh strawberries and rose syrup *v*

82 per person

## FRIDAY | EMBARCADERO SOUP & SALADS

Classic clam chowder | Tender clams, potatoes, celery, onion, fresh thyme

Scampi shrimp salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, dairy-free Italian dressing *df*

Kale & quinoa salad | Golden raisins, watermelon radish, quinoa, truffle vinaigrette *vg*

### ENTRÉES

Pan-seared halibut, lemons, capers, chardonnay sauce, parsley over green pea risotto *gf v*

Grilled chicken, artichokes, Spanish olives, tomatoes, ver jus *gf*

Butternut squash risotto | Arborio rice, vegetable stock, white wine, baby spinach, pine nuts, fresh sage *vg*

### SIDES

Sautéed haricot verts and baby carrots, tarragon, honey, garlic, EVOO *gf vg*

Rosemary focaccia bread *vg*

### DESSERT

Cheesecake with lemon curd and strawberry drizzle

Chocolate mousse topped with whipped cream, raspberry, mint

82 per person





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## SATURDAY | DRAGON'S GATE

### SOUP & SALADS

Hot & sour soup | Mushrooms, green onions, bamboo shoots, chicken stock

Sesame soba noodle salad | Pickled mushrooms, scallion, ponzu sauce *gf vg*

Shrimp and snow pea salad | Shaved carrots, shredded cabbage, red bell peppers, green onion, peanut dressing *df gf*

### ENTRÉES

Sichuan kung pao chicken | Stir-fry chicken, peanuts, chili pepper, vegetables

Cantonese honey & walnut prawns | Local honey, candied walnuts

Sesame tofu with broccoli, green onion, ginger, tamari, tahini, sesame oil *gf vg*

### SIDES

Vegetable fried rice *df gf v*

Soy-flashed baby bok choy *gf vg*

### DESSERT

Orange slices

Fortune cookies

82 per person

## SUNDAY | MARINA SUNDAY BRUNCH

Assorted local doughnuts

Berry yogurt parfaits | Greek yogurt, fresh berries, granola, sliced fruit and berries

Herb potatoes, pork sausage, applewood-smoked bacon

Sweet potato hash | Brussel sprouts, red bell pepper, scallions, red onions, EVOO *gf vg*

### ENTRÉES

Brioche French toast, caramel sauce, candied pecans and maple syrup

Bagels and lox, tomatoes, red onions, cucumbers, chives, cream cheese and capers

Avocado toast | Bruschetta, sliced avocado, diced tomatoes, microgreens, Cojita cheese *gf vg*

Eggs Benedict | Canadian bacon and hollandaise

Chicken and waffles, hot honey, maple cinnamon butter

82 per person

### ENHANCEMENT

Bottomless Mimosas

22 per person



# PLATED LUNCH

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## STARTERS | SELECT ONE

### SOUPS

Roasted tomato | Onions, vegetable broth, fried basil *gf vg*

Roasted butternut squash | Coconut milk, onion, vegetable broth, ginger *gf vg*

### SALADS

Kale Caesar | Croutons, creamy Caesar dressing, parmesan cheese

Tomato and avocado, cucumber, lemon, arugula, oregano, shallot, lemon dressing

Salt-crusted beets, goat cheese, toasted pistachios, honey cider vinaigrette *gf vg*

## GRAND FINALE SELECT ONE

Tiramisu

Orange and fennel pot d'crème

## ENTRÉES

### FROM THE FARM

Pan-seared chicken | white bean & garlic purée, kale, roasted applewood-smoked bacon and black pepper jus | 74 per person

Chicken piccata | Chicken stock, white wine, lemon, capers, parsley, butter sauce, asparagus, angel hair pasta | 74 per person

### FROM THE SEA

Grilled swordfish, charred leeks, citrus-scented asparagus, orange butter *gf* | 78 per person

Poached salmon, artichokes, roasted tomatoes, parsnip & squash purée, chive beurre blanc and prosecco butter *gf* | 78 per person

### FROM THE FIELD

New York strip, carrot purée, watermelon radishes, sautéed green beans and cabernet demi-glace | 84 per person

Baby lamb chops, warm fingerling potato salad, haricot vert, chimichurri *gf* | 84 per person

### FROM THE GARDEN

Mushroom & kale ravioli, roasted king mushrooms, pickled vegetable salad, hot mustard and ginger soy emulsion *gf v* | 74 per person

Omni Buddha bowl | Marinated tofu, roasted chickpeas, avocado, sweet potato, cauliflower rice, pickled onions, cranberries, sour cherry vinaigrette *gf vg v* | 74 per person





# BUTLER-PASSED

Reception Butler Passed are based on a minimum of 20 pieces per selection. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 60-minutes of service.

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## SMALL BITES

### COLD

Melon caprese skewers | Cantaloupe, honeydew, bocconcini, basil *gf v* | 12 per piece

Artichoke bruschetta | Artichoke, garlic, lemon, parmesan, Italian bread | 12 per piece

Beef tenderloin crostini | Moody blue cheese, black garlic demi-glace | 12 per piece

Chilled cauliflower, whipped eggplant and everything bagel seasoning | 12 per piece

Chipotle chicken in wonton shell | 12 per piece

Crispy polenta and Cajun prawn | 12 per piece

Fried goat cheese and brûléed figs | 12 per piece

### HOT

Fava arancini, porcini mousse | 12 per piece

Chicken yakitori | BBQ grilled chicken, soy sauce, mirin rice wine, rice vinegar | 12 per piece

Applewood-smoked bacon-wrapped Medjool dates | 12 per piece

Crispy falafel | Charred pepper hummus, pickled shallots *gf vg* | 12 per piece

Yuzu salmon bites *df gf* | 12 per piece

Vegetable samosa, sun-dried fruit chutney | 12 per piece

Mini Beef Wellington | Mushrooms, shallot, prosciutto, Dijon mustard in puff pastry | 12 per piece



# STATIONS

Reception Stations are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

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## CHEESE & CHARCUTERIE

Local artisan meats and cheeses, cracked seeded lavash, soft crostini, olives, nuts, dried fruits, seasonal fresh berries

42 per person

## MEDITERRANEAN MEZZE

Chickpea hummus, roasted peppers, olives, pita, bread and olive bread *vg*

Eggplant baba ghanoush, crisp pita chips, Kalamata olives and caper tapenade *df v*

Oven-baked spanikopita, tzatziki sauce *v*

42 per person

## TEA SANDWICHES

Cucumber | Buttermilk bread, mint, lemon *v*

Smoked salmon | Crunchy baguette, chive cream cheese, dill

Egg salad | Wheat bread, yogurt, Dijon mustard, parsley *v*

Assorted tea cookies, coconut macaroons, jam *v*

28 per person

## GREENS AND THINGS

Cobb salad | Little Gem lettuce, applewood-smoked bacon, eggs, tomatoes, blue cheese, chicken and buttermilk dressing *gf*

Caesar salad | Romaine hearts and croutons with creamy Caesar dressing

Seasonal crudité, hummus *gf vg*

42 per person

## SUSHI & SASHIMI

Assorted rolls and nigiri

Pickled ginger, soy sauce and wasabi

42 per person

## DIM SUM & THEN SUM

Vegetable spring rolls *df v*

Shrimp dumplings *df*

Spinach dumplings *df v*

Chicken siu mai *df*

Soy sauce and sweet chili oil

40 per person







# RECEPTION | STATIONS

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## LITTLE ITALY CHOICE OF THREE

Penne Bolognese | Beef ragout, parmesan cheese, Italian parsley

Cavatappi | Asparagus, English peas, maitake mushrooms, truffle Alfredo *v*

Kale and mushroom ravioli | toy box tomatoes, gremolata, feta cheese, Kalamata olives *v*

Butternut squash risotto, sun-dried cranberries, candied walnuts *gf vg*

Chicken parmesan | Chicken breast, pomodoro sauce, mozzarella cheese

Eggplant parmesan | Eggplant, pomodoro sauce, gluten-friendly breadcrumbs, vegan cheese *gf vg*

Garlic bread

45 per person

## BAJA FAVORITES CHOICE OF THREE

Empanadas | Beef chimichurri, chicken, mushroom

Vegetable tamale, roasted tomato & jalapeño salsa *df v*

Mexican cauliflower rice, tomatoes, peppers and cilantro *gf vg*

Chicken taquitos, avocado dip and pickled onions *df gf*

Beef enchiladas, salsa verde, baked cheese

Street tacos | Beef and chicken, cilantro, pickled onion, salsa quemada *df gf*

45 per person

## AMERICAN FAVORITES CHOICE OF THREE

Mac and cheese | Conchiglie, parmesan, Asiago, Gouda, fontina, cheddar *v*

Crab cake, caper aioli

Impossible meatball, peppadew aioli *vg*

Mini hot honey chicken sandwich | Fried chicken, Louisiana hot sauce

Cheesy tots | Tater tots smothered in cheddar and Jack *v*

Buffalo cauliflower | Fried cauliflower, Buffalo sauce, vegan butter *gf vg*

Lemon pepper chicken wings *gf*

French fries with truffle salt

45 per person



# CARVING STATIONS

Reception Stations are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service. Each carving station requires a chef attendant; a 300 fee will be assessed for a two hour period.

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## CEDAR PLANK SALMON

Dill aioli *gf*

Grilled pineapple salsa *gf*

Warm butter rolls *gf*

425 each | serves 20 | attendant required

## LEG OF LAMB

Thyme jus

Mint jelly

Rosemary potato buns

600 each | serves 25 | attendant required

## PRIME RIB

Horseradish cream *gf*

Au jus *gf*

Classic popovers *gf*

600 each | serves 20 | attendant required

## BEEF BRISKET

Apple carrot slaw

Sweet and spicy barbecue sauces

Jalapeño cornbread

500 each | serves 25 | attendant required





# DINNER BUFFETS

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## FERRY BUILDING

### SOUP & SALADS

White bean soup | Roasted tomatoes, garlic, onions, vegetable broth *gf vg*

Creamy broccoli soup | Onion, celery, garlic, russet potato, vegetable stock, miso *gf vg*

Charred Tuscan kale | Quinoa, watermelon radish, shaved Asiago, golden raisins, truffle oil vinaigrette *gf v*

Gem lettuce, chickpeas, sun-dried tomatoes, spiced pecans, champagne vinaigrette *gf vg*

### ENTRÉES

Pan-seared fillets of snapper, artichokes, Spanish olives, roasted tomatoes, lemon *df gf*

Stuffed butternut squash, Impossible eggplant sugo, vegan mozzarella, pine nut streusel *vg*

Roasted chicken | Chicken breast basted with garlic butter, grilled leeks, blistered grape chutney *df gf*

### SIDES

Sautéed haricot vert, toasted pine nuts, roasted garlic, EVOO *gf vg*

Creamy orzo risotto, baby spinach, chili oil

Cannellini beans, diced tomatoes, fresh herbs, chicken broth *df gf*

### DESSERTS

Mini cannolis

Panna cotta *gf vg*

150 per person

## GOLDEN GATE

### SOUPS & SALAD

Creamy foraged mushroom, sherry wine drizzle *gf v*

Corn bisque | Sweet corn, shallots, chicken stock, butter, cream, chives

Spinach and arugula | Grilled trumpet mushrooms, shaved Asiago, pesto oil *gf v*

Chicory, roasted broccoli, sunflower seeds, blueberries, spiced pecans, plant-based ranch *gf vg*

### ENTRÉES

Roasted cauliflower steak, corn succotash, pickled okra, white onion purée, steak sauce *gf vg*

Searred halibut | Butter roasted, asparagus, green onions, olives, tarragon, lemon *gf*

Grilled ribeye, braised leeks, black garlic demi-glace

### SIDES

Roasted butternut squash, brown sugar, candied cashews, honey drizzle *gf vg*

Fingerling potatoes, brown butter, sage *gf vg*

Charred broccolini, lemon and crispy garlic oil *gf vg*

### DESSERTS

Apple crumble *v*

Flourless chocolate cake *gf v*

170 per person



# PLATED DINNER

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## STARTERS

### SOUPS | SELECT ONE

Potato & leek soup | Garlic, kale, vegetable stock, thyme, miso *gf vg*

Pacific crab bisque | Lump crabmeat, roasted vegetables, fish stock, cream, sherry

### SALADS | SELECT ONE

Mizuna and frisée, poached pear, Bay blue cheese, candied walnuts and sherry vinaigrette *gf v*

Heirloom beet | Marin greens, roasted beets, grapefruit, toasted almonds, balsamic vinaigrette *gf vg*

Shrimp Louie | Gem lettuce, heirloom baby tomatoes, grilled prawns, avocado, poached quail eggs, traditional Louie dressing *gf*

## GRAND FINALE

### DESSERT | SELECT ONE

Marjolaine | Nutty meringue, rich chocolate ganache, vanilla and hazelnut buttercream

Trio of sorbet, fresh seasonal flavors *gf vg*

## ENTRÉES

### FROM THE FARM

Roasted lemon & garlic chicken | Bone-in chicken breast, butternut squash purée, blistered heirloom tomato, grilled asparagus, natural jus *gf* | 95 per person

Bone-in pork chop, braised Brussels sprouts, apple cider broth, apricot compote *df gf* | 108 per person

### FROM THE SEA

Pan-seared sea bass, Yukon Gold skillet potatoes, cauliflower rice, asparagus, tomato salad, citrus reduction *df gf* | 95 per person

Black cod, maitake mushrooms, braised greens, parsnip purée, garlic soy glaze *df* | 108 per person

### FROM THE FIELD

Grilled flat iron, warm fingerling potato salad, braised greens, chimichurri, pickled onion *df gf* | 125 per person

Grilled filet mignon & lobster tail, broccoli rabe, garlic mashed potatoes, pinot demi-glace | 190 per person

### FROM THE GARDEN

Vegetable tian | Beets, butternut squash, purple potatoes, red bell peppers, zucchini, quinoa, corn purée *gf vg* | 85 per person

Mushroom piccata | Oyster mushrooms, vegetable stock, white wine, lemon, artichokes, capers, parsley, cauliflower rice *gf vg* | 95 per person





# NON-ALCOHOLIC BEVERAGES

Continuous Beverage Package prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged.

Prices are subject to a 24% service charge and 8.625% sales tax. All menus and prices are subject to change without notice.

## BEVERAGES

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 140 per gallon

Stance regular or decaf coffee | 140 per gallon

Assorted Numi hot teas | 140 per gallon

Classic black iced tea | 90 per gallon

Seasonal infused water | 90 per gallon

Assorted Kohana canned coffee drinks | 10 each

Assorted soft drinks | 8 each

Pure Life water | 8 each

Acqua Panna natural spring water | 9 each

S.Pellegrino Essenza flavored sparkling mineral water | 9 each

S.Pellegrino sparkling mineral water | 9 each

Red Bull | Energy Drink or Sugarfree | 10 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 10 each

Naked fruit juice & smoothies | 12 each

Coconut water | 10 each

Enroot cold brew tea | 12 each

Nitro brew | 12 each

Kombucha | 12 each

## CONTINUOUS BEVERAGE PACKAGE

### HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

60 per person

### FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

90 per person



# BAR MIXOLOGY

Bartenders are 250 per bartender for up to two hours and 50 for each additional hour. Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## BRANDS

### SUPER PREMIUM

Vodka | Tito's Handmade

Gin | Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Milagro

Cognac | Hennessy VS

## BEERS

### DOMESTIC

Budweiser, Bud Light

### IMPORT/CRAFT

Corona, Fat Tire, Stella Artois, Anchor Steam, Lagunitas IPA

## WINES

### PREMIUM

Unshackled by Prisoner Cabernet Sauvignon, Napa Valley

Hess Shirtail Ranches Sauvignon Blanc, Mount Veeder, Napa Valley

## OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using super premium or premium brands to any bar. 18 per drink

### GRAPEFRUIT PALOMA

Rum, vodka or tequila  
Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey  
Blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin  
Mango-habanero Barmalade, pineapple juice and Omni sour

### APPLE-PEAR CRUSH

Vodka or gin  
Apple-pear Barmalade, orange liqueur and Omni sour

## MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime  
15 per drink

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and angostura bitters  
15 per drink





# BAR PRICING

Bartenders are 250 per bartender for up to two hours and 50 for each additional hour.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## HOSTED HOURLY BAR

### SUPER PREMIUM

One hour | 60 per person

Two hour | 75 per person

Each additional hour | 15 per person

### PREMIUM

One hour | 45 per person

Two hour | 60 per person

Each additional hour | 15 per person

### PREMIUM WINE AND BEER

One hour | 30 per person

Two hour | 45 per person

Each additional hour | 15 per person

## HOSTED CONSUMPTION BAR

### INDIVIDUAL DRINKS

Super Premium brands | 18 per drink

Premium brands | 15 per drink

Domestic/Imported/Craft beer | 9 per drink

Premium Wine | 15 per drink

Soft drinks | 8 per drink

Omni Signature Cocktail | 18 per drink

Omni Signature Mocktail | 15 per drink





## WINE RACK

Bartenders are 250 per bartender for up to two hours, 50 for each additional hour. One bartender required per 100 people. Wine service available for 90 minutes

Cash bars include all service charges and tax. All menus and prices are subject to change.

### RED WINES

Bulletin Place | Australia | Merlot | 55 per bottle

Bulletin Place | Australia | Cabernet Sauvignon | 55 per bottle

Hayes Ranch | California | Merlot | 65 per bottle

Hayes Ranch | California | Cabernet Sauvignon | 65 per person

Decoy by Duckhorn | Sonoma County, California | Pinot Noir | 82 per bottle

Decoy by Duckhorn | Sonoma County, California | Merlot | 82 per bottle

Decoy by Duckhorn | Sonoma County, California | Cabernet Sauvignon | 82 per bottle

Jeff Carell En Coteaux | South of France | Pinot Noir | 85 per bottle

### WHITE WINES

Bulletin Place | Australia | Sauvignon Blanc | 55 per bottle

Bulletin Place | Australia | Chardonnay | 55 per bottle

Jermann | Italy | Pinot Grigio | 65 per bottle

Hayes Ranch | California | Rosé | 65 per bottle

Hayes Ranch | California | Chardonnay | 65 per bottle

Chamisal | Sonoma County, California | Chardonnay | 75 per bottle

Maison Foucher | Loire, France | Sauvignon Blanc | 75 per bottle

Viticoltori | Italy | Pinot Grigio | 75 per bottle

Decoy by Duckhorn | Sonoma County, California | Sauvignon Blanc | 82 per bottle

Decoy by Duckhorn | Sonoma County, California | Chardonnay | 82 per bottle

### SPARKLING WINES

Ruffino | Italy | Prosecco | 65 per bottle

Chandon | California | Classic Brut | 65 per bottle

Unshackled by Prisoner | Napa Valley, California | Brut | 75 per bottle

Chandon | California | Sparkling Rosé | 85 per bottle





## DETAILS

Thank you for selecting Omni San Francisco Hotel. We appreciate the opportunity to be of service and look forward to exceeding your expectations. Our hotel team takes great pride and ownership in our service so that you too may come to think of the Omni San Francisco as your home away from home.

### GUARANTEE

Attendance must be specified three business days prior to your function. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based upon this number. If the catering office is not advised by this time, the estimated figure on the banquet event order will become the guarantee. It is our policy to prepare food and set 3% over the guarantee for all meal functions. Overset policy does not apply to reception or buffet meal functions.

### DIETARY NEEDS

Any special dietary needs must be communicated to the catering sales manager at least 7 days prior to the event to ensure the culinary team can accommodate these needs.

### SERVICE CHARGE

All food and beverage prices and event room rental are subject to a 24% service charge and the prevailing California sales tax. For plated events, the service charge is comprised of 22.5% Food and Beverage Staff Charge and 1.5% House Charge. California law states that service charges are taxable. (California State Board of Equalization Regulation #1603). All service charges and taxes are subject to change.

### PAYMENT

Payment for the guarantee is due in full ten business days prior to the event in the form of a credit card or cash unless credit has been established to the satisfaction of the hotel's credit department. If credit is established, the amount will be due in full thirty days after the completion of the event. Company checks must be presented ten business days prior to event date.

### LABOR FEES

A labor fee of 200 will be assessed for events fewer than 20 guests. For each chef attendant required, a 300 fee will be assessed for a two hour period. A charge of 200 will apply to any food items requiring to be re-plated or moving event space location.

### BAR FEE

250 bartender fee will be assessed for each bar based on two hours of service. 50 per hour bartender fee will be assessed for each hour after the first two hours.

### MEETING ROOM RESET FEE

24 hour notice required. 3rd floor, 500 per room and 2nd floor, 200 per room.

### COAT CHECK

Should a coat check attendant be requested, a 200 fee will be applied.

### AUDIOVISUAL

A full service audio-visual company is located in the hotel to service your function. For a complete description of services and charges, please contact Pinnacle Live directly. AV services are subject to prevailing service charge and sales tax rates.

### DECOR

All decorations must meet the San Francisco city fire department's regulations. Any open flame requires a permit and must be furnished to the hotel prior to the event.



## DETAILS

### SECURITY

A hotel loss prevention officer can be provided at 200 per hour, with a four hour minimum. The hotel will not assume responsibility for damages or loss or merchandise left in the hotel at any time.

### ELECTRICAL

Should additional power be required, charges will be based upon labor costs and actual power requirements.

### NOISE LEVEL

The hotel agrees to allow music and entertainment during any hotel function. However, the hotel reserves the right to request music volume levels to be reduced based on guestroom noise complaints or at the discretion of hotel management without any financial restitution to the organization. Any request for music to be played beyond the end time agreed upon must be authorized by the hotel manager on-duty. No amplified music is permitted in the mezzanine function space. Fog machines are not permitted.

### LIQUOR LAW AND REGULATIONS

Alcohol will not be served to guests who appear intoxicated or under the age of 21 or are unable to produce proper form of identification.

### CORKAGE

No beverage of any kind is permitted to be brought into the hotel by the client or by a guest without special permission from the hotel and must be served by hotel staff. A per-bottle fee of 30 plus 24% service fee and applicable tax will be assessed for wine only. Outside beer or liquor is not permitted.

### BANNERS AND SIGNS

The hotel does not permit hanging or affixing anything from its existing walls or ceiling. Hanging banners, signs, seals and flags from rented pipe and drape may be arranged with our catering sales manager and a charge will be applied in addition to the cost of renting pipe and drape.

### SPECIAL CONDITIONS

No food or beverage of any kind may be brought into the hotel by the client or guest without permission. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no to-go boxes will be supplied for any meal functions.

### OUTSIDE VENDORS

We are pleased to offer a preferred vendor list, however, you are not required to exclusively utilize these vendors. Please note that all vendors used must be licensed and insured to provide proper services during your event.





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