



**Sheraton**<sup>®</sup>  
FISHERMAN'S WHARF HOTEL

# Breakfast

## Mason Street Continental Breakfast

Seasonally-inspired local fruit and freshly-baked artisan bakery selection

Selection of two chilled juices

Starbucks<sup>®</sup> regular and decaf coffee and Tazo<sup>®</sup> hot Tea

## European Breakfast

Seasonally-inspired local fruit and freshly-baked artisan bakery selection

Pain d'Epi and other assorted breads

Locally-crafted sliced cured meats and artisan cheeses

Hard-boiled eggs

Selection of two chilled juices Starbucks<sup>®</sup> regular and decaf coffee and Tazo<sup>®</sup> hot tea

## Beach Street Breakfast

Seasonally-inspired local fruit Chef's assorted gourmet bagels with shmears

Selection of two chilled juices Starbucks<sup>®</sup> regular and decaf coffee and Tazo<sup>®</sup> hot tea

## Smoked Salmon

Lightly-smoked, thinly-sliced salmon Cream cheese, tomatoes, cucumbers, red onions, capers and lemons

Bagel chips

Starbucks<sup>®</sup> regular and decaf coffee, and Tazo<sup>®</sup> hot tea

## Breakfast Enhancements

### Egg & Omelette Action Station

Omelettes with seasonal and local ingredients to include: Cheddar cheese, bacon, ham, wild mushrooms, green onions, spinach and heirloom pico de gallo

### Steal-cut Oatmeal & Granola

Local honey, dried apples, raisins, apricots, cranberries, toasted flaxseed and yogurt

Buffets and breaks are served for a minimum of 20 guests. Should your guarantee fall below this amount a \$200.00 service charge will be assessed.

Menu ingredients are purchased from Sustainable sources whenever possible. Including but not limited to fair trade or organically certified establishments.

All prices are subject to applicable 26% service charge and 8.5% state sales tax. The 26% service charge on Banquet Food, Beverage & Audio Visual is broken down as follows: A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Prices listed are to be charged per person or per item unless noted otherwise. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. ©2017 Marriott International, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Marriott International, Inc., or its affiliates.

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## Plated Breakfast

Selections are served with Starbucks® regular and decaf coffee and Tazo® hot teas. Minimum of 20 guests.

## Active Lifestyle

Egg white frittata with fresh herbs, garden vegetables with arugula and tomato salad, Turkey bacon or turkey sausage. Starbucks® regular and decaf coffee, Tazo® hot tea and juice

## Hot Cakes & Eggs

Multigrain pancakes with granola, topped with whipped butter and maple syrup

Scrambled cage-free fresh eggs  
Choice of bacon or sausage links  
Starbucks® regular and decaf coffee,  
Tazo® hot tea and juice

## Farm Fresh

Cage-free scrambled eggs with fresh herbs

Applewood-smoked bacon and maple-smoked sausage links

Oven-roasted fingerling potatoes with caramelized onions and parsley

Starbucks® regular and decaf coffee,  
Tazo® hot tea and juice

## Breakfast Buffets

Selections are served with Starbucks® regular and decaf coffee and Tazo® hot teas. Minimum of 20 guests.

## Bay Bridge Breakfast Buffet

Selection of two chilled juices

Build your own yogurt parfait:  
Dried fruit, Non-fat yogurt, granola, local honey and nuts.

Brioche French toast with seasonal fruit topping

Scrambled Eggs

Smoked bacon and sausage links

Freshly-baked artisan breakfast pastries

## Golden Gate Breakfast Buffet

Selection of two chilled juices

Freshly-baked artisan breakfast pastries

Fresh seasonal sliced fruits and berries

Assorted cold cereals and granola with Milk

Cheese Blintzes with seasonal fruit compote

Freshly-prepared omelets with choice of two ingredients

Applewood-smoked bacon and maple-smoked sausage links

## Breakfast Breaks

Minimum of 20 guests.

## Coffee Break Solutions

Starbucks® regular and decaffeinated coffee and Tazo® hot teas

## Sodas

Regular, diet and decaffeinated Coke soft drinks and still and sparkling waters

## Chilled Juices

Orange, tomato, grapefruit and cranberry juices

## Whole Seasonal Fresh Fruit

Fully ripened to perfection

## Jumbo assorted freshly baked cookies

Chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin

## Chef-created Sweet Bars

Brownies, mixed nut and lemon bars

## Assorted Healthy Bars

## Assorted Bagels

Served with garden vegetable and Chef's choice of seasonal cream cheese

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# Lunch and Dinner

Entrée price is per person and includes an artisan bread display, your choice of soup or salad, one dessert Starbucks<sup>®</sup> regular and decaf house blend coffee and Tazo<sup>®</sup> hot teas. Minimum of 20 guests

## Plated Lunches & Dinners

### Starters

Choice of one soup or salad:

### Soup:

San Francisco clam chowder

Roasted tomato bisque Minestrone soup

### Salad:

Mixed green salad with cherry tomatoes, cucumbers and carrots, tossed in a creamy poppy seed dressing

Baby spinach with roasted red peppers, shaved red onions, candied pecans and a champagne vinaigrette

Arugula Salad with roasted corn, cherry tomatoes, toasted walnuts, crumbled goat cheese and champagne vinaigrette

### Desserts

Lemon meringue tart with fresh berry sauce

Summer berry bread pudding with vanilla sauce and fresh berries

Flourless chocolate cake with chocolate

## Entrées

Choice of one entrée:

Fresh, sustainable fish filet over red pepper rice pilaf, seasonal veggies and a lemon caper beurre blanc  
Market price

Apricot-glazed chili salmon with sweet corn mashed potato, asparagus and a fruit chutney

Basil chicken breast over pesto orzo pasta, broccolini with sautéed cherry tomatoes and a basil jus lie

Berry and balsamic glazed wing-on chicken breast, warm potato salad and seasonal vegetable with balsamic jus

Beef medallions with tri-colored potatoes, roasted field carrots and an onion glaze

Chili-rubbed hanger steak, salsa verde and lime cilantro rice, roasted tomato and yellow squash

Marinated lamb chop served over parmesan polenta cakes, seasonal vegetable and a rosemary demi-glace

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Buffet price includes Starbucks<sup>®</sup> regular and decaf house blend coffee and Tazo<sup>®</sup> hot teas. Minimum 20 guests

## Artisan Deli

House-made chicken noodle soup

Red Bliss new potato and green bean salad with a dill mustard vinaigrette

Build your mixed green salad by adding:

Roasted onions

Sweet Tomatoes

Toasted Pine Nuts

Local aged blue cheese

Our vinaigrette

Create your own sandwich using three seasonal offerings:

Roasted Turkey breast

Roast Beef

Ham

Grilled portabella mushrooms

Sandwich accompaniments: mixed greens, fresh sliced tomato, spicy dill pickles, local aged cheddar, stone-ground mustards, Dijon mustard, herb mayo

Artisan wheat, country white and sourdough rolls

Individual bags of kettle chips Assorted cookies and brownies

## Sustainable

Chilled cucumber soup and a red tomato gazpacho soup

Local green salad with Dungeness crab, capers, raisins and onions

Pan-fried Petaluma chicken breast with charred sweet and sour onions

Locally sourced sustainable filet of fish on wilted greens with dried apricots, lemon, local yogurt and olive oil dressing

Chef's seasonal starch and vegetable

Chef's assorted natural artisan pastries

## Mind, Body and Soul

Vegetable soup

Edamame bean, red onion, cucumber and arugula salad with lemon-soy vinaigrette

Long-grain rice, shrimp and grilled vegetable salad

Fresh herb-roasted chicken with vegetable jus lie

Citrus-baked salmon with spring onion vinaigrette

Spinach and cheese ravioli with peas and herb butter broth

Chef's assorted artisan pastries

## Brew House

Anchor Steam<sup>®</sup> chili with local aged cheddar and onions

Cornbread muffins and orange blossom honey butter

Chopped salad with bell peppers, tomatoes, cucumbers, croutons and local beer creamy dressing

House-made coleslaw

BBQ beef brisket with caramelized onions and ciabatta rolls

Ale-battered white fish filet with chips and malt vinegar

Ale-battered onion rings

Chef's assorted handcrafted desserts

## Healthy Choice

Roasted tomato bisque Seasonal mixed green salad with pine nuts, berries, goat cheese and honey vinaigrette

Seasonal grilled vegetable display

Grilled pesto natural chicken with roasted tomato broth

Chef's sustainable catch of the day with lemon confit sauce

Whole wheat penne pasta with white beans and artichoke, tomato, and olives

Fresh seasonal fruit display

Chef's Assorted healthy artisan pastries

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## Breaks

Break package selections are served with Starbucks regular and decaf house blend coffees and Tazo hot teas.  
Minimum of 20 guests

### House-cooked Kettle Chips & Garden Vegetables with Dip

Served with a trio of sauces:

Onion dip  
Chimichurri sauce  
Red pepper aioli

### Super Foods

Humus with whole-grain crackers  
Sun-dried blueberries and cranberries  
Artisan-roasted nuts, including whole almonds, walnuts and pecans  
Dried fruit and flax seed bars  
Two infused waters

### Locally-sourced Bites

It's-It<sup>®</sup> ice cream sandwiches  
Assorted bags of Popchips<sup>®</sup>  
Kashi<sup>®</sup> health bars  
Paramount Farms<sup>®</sup> almonds and pistachios

### Antioxidant

Dark chocolates bars  
Artisan-roasted nuts, including whole almonds, walnuts and pecans  
Dried fruit and flax seed bars  
Blueberry organic yogurt and fresh blueberries  
Antioxidant yogurt smoothie shots  
Two infused waters  
Premium green tea selection

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# Meeting Packages

## Meeting Package 1

### Breakfast

Freshly-baked artisan breakfast pastries  
Organic granola and breakfast cereal  
Whole fresh fruits  
Orange juice  
Starbucks<sup>®</sup> regular and decaf coffee and Tazo<sup>®</sup> hot teas

### AM Break

Starbucks regular and decaf coffee and Tazo hot teas  
Chef's seasonal coffee breads

### Deli Buffet

Shaved Black Forest ham  
Oven-roasted turkey breast  
Egg or tuna salad  
Sliced cheeses  
Lettuce, tomatoes, red onion, pickle spears, mayonnaise and mustard  
Assorted country breads  
Fingerling potato salad with capers, onion, parsley, olive oil and Mediterranean vinegar  
Farm-ripe tomatoes, mint, arugula, baby mozzarella and basil  
Whole fresh fruit  
Assorted freshly-baked cookies  
Starbucks regular and decaf coffee and Tazo hot teas

### PM Break

Assorted energy bars  
Starbucks regular and decaf coffee and Tazo hot teas

## Meeting Package 2

### Breakfast

Steal-cut oatmeal and granola served with:  
Local honey  
Dried apples  
Raisins  
Apricots  
Cranberries  
Toasted flaxseed  
Organic yogurt  
Orange juice  
Starbucks regular and decaf coffee and Tazo hot teas

### AM Break

Starbucks regular and decaf coffee and Tazo hot teas  
Chef's handcrafted breakfast pastries

### Market-fresh Soup & Salad

Choice of two soups:  
Roasted tomato bisque  
Chef's seasonal broth soup  
San Francisco clam chowder  
Chef's seasonal cream soup  
Salad Bar:  
Wedge salad with bacon, tomato and blue cheese  
Organic mixed greens with shredded carrots, red onions and tomatoes  
Classic Caesar salad with croutons  
Red onions, cucumbers, shredded carrots, tomatoes, kidney beans, edamame, chickpeas, sliced beets, grilled chicken, bacon, diced eggs, shredded cheese and diced celery  
Assorted salad dressings and vinaigrettes  
Sliced fruit display  
Chef's freshly-baked dessert display  
Starbucks regular and decaf coffee and Tazo hot teas

### PM Break

Assorted sweet bars  
Starbucks regular and decaf coffee and Tazo hot teas

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## Hors d'oeuvres

### Cold

Deviled eggs with paprika

Lobster medallions with caviar  
on pumpnickel rounds

Beef tenderloins peppered with  
horseradish cream cheese and red  
pimento on mini potato cakes

Smoked duck with cranberry mousse,  
mandarin orange, pistachio and dried  
cranberry on rye bread rounds

Curry chicken salad with red pimento  
diamond in a spinach tartlet

### Hot

Phyllo triangles with sun-dried tomato  
and feta

Classic quiche lorraine made with  
cage-free egg custard, bacon, onion  
and Swiss cheese

Chicken breast Saltimbocca with  
prosciutto and sage

Coconut shrimp

Pork loin satay

## Stations

### Oyster Bar

Point Reyes oysters shucked to order, served with mignonette,  
Tabasco® and cocktail sauce

### Hummus Bar

Traditional hummus, baba ghanoush, herb hummus, grilled pita  
bread, artisan bread and local seasonal vegetables

### Artisan Meat Display

Locally-cured artisan meats, cheeses and breads

### Artisan Cheese Display

Served with jam, honeycomb, cornichons and locally-baked  
breads

### Farm fresh Crudités

Cauliflower, red radishes, celery, carrots and sugar snap peas  
with two dips

## Chef Carving Stations

Stations require an attendant  
(25 person minimum)

### Natural Whole Turkey

Citrus-glazed, oven-roasted natural whole turkey, giblet gravy,  
cranberry compote and freshly-baked rolls

### Slow-roasted Natural Beef

Herb-encrusted beef tri-tip with fresh horseradish, whole-grain  
mustard, garlic mayonnaise, country French rolls and jus lie

### Atlantic Salmon

Maple-glazed Atlantic salmon, roasted corn salsa, whole glazed  
baby carrots and ciabatta bread

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## Social Hour Packages

Add Sheraton Social Hour wines,  
Two 2 oz. pours only.

Host to choose from five items below:

### Cold Selections

1. Deviled eggs with capers
2. Crostini with fresh mozzarella and sun-dried tomato
3. Dried apricots with cream cheese and pistachios
4. Tomato and basil bruschetta with parmesan cheese
5. Eggplant tapenade on a crostini

### Hot Selections

1. Assorted petite quiches
2. Phyllo rolls with red pepper and goat cheese
3. Assorted mini bite-size deep dish pizzas
4. European-style sausage wrapped in puff pastry
5. Firecracker burrito

based on five pieces for a one-hour reception

### Sliders

Kobe beef with local aged cheddar and aioli on a petite onion roll

BBQ pork with tangy BBQ sauce topped with cole slaw and crispy onions on a petite roll

BLT – bacon, lettuce and tomato on a honey whole wheat roll

### Chicken Pops

Curried and coconut  
Balsamic-glazed with green onion purée

Tangy BBQ-glazed  
served with carrot and celery shots

### Wine List

**White Zinfandel**  
“Hogwash”, Grenache Rose, Napa CA

**Pinot Grigio**  
Noble Vines 152, Santa Lucia Highlands, CA

**Sauvignon Blanc**  
Rodney Strong, “Charlotte’s Home”, Sonoma County, CA

**Chardonnay**  
Gnarly Head, CA

**Pinot Noir**  
Gnarly Head, CA

**Merlot**  
Gnarly Head, CA

**Cabernet Sauvignon**  
Gnarly Head, CA

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## Bar Packages

### HOSTED OPEN BAR PACKAGES

Prices listed are per person

#### Bartender Services

##### One Hour

Soda and juice

House wine and beer

House

Premium

Top shelf

##### Two Hours

Soda and juice

House wine and beer

House

Premium

Top shelf

##### Three Hours

Soda and juice

House wine and beer

House

Premium

Top shelf

##### Each Additional Hour

Soda and juice

House wine and beer

House

Premium

Top shelf

### Liquor Selections

Cash prices are inclusive of service charge and tax

#### Cash Bar

Bartender fee will apply

#### Corkage Fee

750 ml bottle of wine or champagne

magnum bottle of wine or champagne

#### Beer (Dom / Intl)

Hosted / Cash

House Wine

Hosted / Cash

Premium Wine

Hosted / Cash

#### House

Smirnoff® vodka, Beefeater® gin, Bacardi®

gold rum, Jose Cuervo® gold tequila,

Johnnie Walker® Red scotch, Jim Beam®

bourbon and Seagram's® 7 whisky

Hosted / Cash

#### Premium

Absolut® vodka, Tanqueray® gin, Bacardi®

white rum, Sauza® Hornitos tequila,

Dewar's® Finest Blended scotch,

Jack Daniels® bourbon, Seagram's®

VO whisky and Courvoisier® brandy

Hosted / Cash

#### Top Shelf

Ketel One® vodka, Bombay Sapphire®

gin, Captain Morgan® rum, Casa Noble®

tequila, Maker's Mark® bourbon, Jack

Daniel's® whiskey, Hennessy cognac

and Courvoisier® VSOP

Hosted / Cash

#### Cordials

Includes Kahlua™, Remy Martin®,

Baileys® Irish Cream, Grand Marnier,

Amaretto and Frangelico®

Hosted / Cash

#### Non-alcoholic beverages

Starbucks® regular or decaf House Blend

coffee or Tazo® hot teas

per gallon

Hot chocolate served with whipped

cream and marshmallows

per gallon

Lemonade or limeade per gallon

Iced tea per gallon

Orange, grapefruit, apple, cranberry,

pineapple, or tomato juice

per carafe

Assorted bottled fruit smoothies

Still or sparkling water

Assorted sodas

Starbucks Doubleshot

Red Bull®

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# General Catering Information

## Guaranteed Guest Count

The final banquet attendance count must be given to the catering sales manager five (5) business days prior to your event.

Once this number is provided to the hotel, it cannot be reduced. In the event that a guarantee is not provided, the estimated guest count on the function agreement will be the guaranteed number.

Final charges are based on the guaranteed banquet attendance number, or the actual number of guests, 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. The room will be set at the guaranteed guest count.

### Service Charge & Sales Tax

A 26% service charge and 8.50% state sales tax will be added to all food, beverage, audio/visual and room rental.

California law states that the service charge, set up fees, bartender charges, and labor fees are subject to sales tax.

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## Labor Fees

Labor fee of \$200.00 will apply to all meal functions that go below the minimum requirements.

### Overtime

An overtime charge of \$75.00 per server per hour, or any fraction thereof, will be charged for any unscheduled time exceeding the contracted times.

### Audio Visual

The on-site AV specialist will be pleased to assist you with your audio visual needs.

### Internet Access

Wireless or wired internet access is available in the meeting space. Contact the catering sales manager for pricing. The connection will be set up in advance by your catering sales manager and the access code will be provided to you.

## Tradeshow Exhibit Tables

Contact the catering sales manager for pricing.

### Package Delivery & Handling

To ensure proper handling of your packages, delivery times must be coordinated with your catering sales manager in advance. Please label all delivery items; clearly mark the name of the group, group contact name and catering sales manager's name and date of event. A \$10.00 box-handling fee per box will apply for standard sized boxes no larger than 30" x 30" x 30". For larger shipments, the cost will be assessed on a per-shipment basis.

### Decorations and Banners

Items may not be attached to any surface with nails, staples, tape or any other substance. Should a banner need to be hung, a labor fee will apply, and the banner must be provided to the hotel prior to the event.

Buffets and breaks are served for a minimum of 20 guests. Should your guarantee fall below this amount a \$200.00 service charge will be assessed.

Menu ingredients are purchased from Sustainable sources whenever possible. Including but not limited to fair trade or organically certified establishments.

All prices are subject to applicable 26% service charge and 8.5% state sales tax. The 26% service charge on Banquet Food, Beverage & Audio Visual is broken down as follows: A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Prices listed are to be charged per person or per item unless noted otherwise. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. ©2017 Marriott International, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Marriott International, Inc., or its affiliates.

Sheraton Fisherman's Wharf Hotel - Address: 2500 Mason St, San Francisco, CA 94133 - Phone: (415) 362-5500