



Sheraton[®]

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[®] regular and decaf coffee and Tazo[®] hot Tea

36.00 per person

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[®] regular and decaf coffee and Tazo[®] hot tea

39.00 per person

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

21.00 per person

Beach Street Breakfast Smoked Salmon

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

Selection of two chilled juices Starbucks[®] regular and decaf coffee and Tazo[®] hot tea

36.00 per person

Smoked Salmon

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

Bagel chips

Starbucks[®] regular and decaf coffee, and Tazo[®] hot tea

36.00 per person

Steal-cut Oatmeal & Granola

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

8.00 per person

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 24% service charge and 8.5% state sales tax. Service Charge & Sales Tax, The 24% 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 6% 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.

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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

38.00 per person

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

32.00 per person

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

38.00 per person

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

Smoked bacon and sausage links

Freshly-baked artisan breakfast pastries

46.00 per person

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

49.00 per person

Breakfast Breaks

Minimum of 20 guests.

Coffee Break Solutions

Starbucks® regular and decaffeinated coffee and Tazo® hot teas
125.00 per gallon

Sodas

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

Chilled Juices

Orange, tomato, grapefruit and cranberry juices
32.00 per carafe

Whole Seasonal Fresh Fruit

Fully ripened to perfection
5.00 per piece
38.00 per person

Jumbo assorted freshly baked cookies

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

Chef-created Sweet Bars

Brownies, mixed nut and lemon bars
58.00 per dozen

Assorted Healthy Bars

7.00 each+

Assorted Bagels

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

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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[®] regular and decaf house blend coffee and Tazo[®] 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 Lunch 53.00 / Dinner 63.00

Basil chicken breast over pesto orzo pasta, broccolini with sautéed cherry tomatoes and a basil jus lie
Lunch 52.00 / Dinner 62.00

Berry and balsamic glazed wing-on chicken breast, warm potato salad and seasonal vegetable with balsamic jus
Lunch 52.00 / Dinner 62.00

Beef medallions with tri-colored potatoes, roasted field carrots and an onion glaze
Lunch 62.00 / Dinner 72.00

Chili-rubbed hanger steak, salsa verde and lime cilantro rice, roasted tomato and yellow squash
Lunch 60.00 / Dinner 70.00

Marinated lamb chop served over parmesan polenta cakes, seasonal vegetable and a rosemary demi-glace
Lunch 68.00 / Dinner 78.00

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Lunch and Dinner

Buffet price includes Starbucks[®] regular and decaf house blend coffee and Tazo[®] 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

Lunch 57.00 / Dinner 67.00

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

Lunch 64.00 / Dinner 74.00

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

Lunch 66.00 / Dinner 76.00

Brew House

Anchor Steam[®] 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

Lunch 60.00 / Dinner 70.00

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

Lunch 67.00 / Dinner 77.00

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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

20.00 per person

Locally-sourced Bites

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

24.00 per person

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

29.00 per person

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

32.00 per person

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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[®] regular and decaf coffee and Tazo[®] 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

110.00 per person

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

125.00 per person

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Hors d'oeuvres

Cold

Deviled eggs with paprika
7.00

Lobster medallions with caviar
on pumpernickel rounds
13.00

Beef tenderloins peppered with
horseradish cream cheese and red
pimento on mini potato cakes
11.00

Smoked duck with cranberry mousse,
mandarin orange, pistachio and dried
cranberry on rye bread rounds
9.00

Curry chicken salad with red pimento
diamond in a spinach tartlet
8.00

Hot

Phyllo triangles with sun-dried tomato
and feta
6.00

Classic quiche lorraine made with
cage-free egg custard, bacon, onion
and Swiss cheese
7.00

Chicken breast Saltimbocca with
prosciutto and sage
11.00

Wild-caught sesame-crusting shrimp
brochette with tail on
9.00

Pork loin satay
8.00

Stations

Oyster Bar

Point Reyes oysters shucked to order, served with mignonette,
Tabasco® and cocktail sauce
450.00 per 100 pieces

Hummus Bar

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

Artisan Meat Display

Locally-cured artisan meats, cheeses and breads
35.00 per person

Artisan Cheese Display

Served with jam, honeycomb, cornichons and locally-baked
breads
14.00 per person

Farm fresh Crudités

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

Chef Carving Stations

Stations require an attendant at 175.00 per station
(25 person minimum)

Natural Whole Turkey

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

Slow-roasted Natural Beef

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

Atlantic Salmon

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

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Social Hour Packages

Add Sheraton Social Hour wines,
Two 2 oz. pours only. \$6++

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

45.00 per person,
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
6.00 each

Chicken Pops

Curried and coconut
Balsamic-glazed with green onion purée

Tangy BBQ-glazed
served with carrot and celery shots
11.00 per person

Wine List

White Zinfandel
“Hogwash”, Grenache Rose, Napa CA \$40

Pinot Grigio
Noble Vines 152, Santa Lucia Highlands, CA \$42

Sauvignon Blanc
Rodney Strong, “Charlotte’s Home”, Sonoma County, CA \$42

Chardonnay
Gnarly Head, CA \$42

Pinot Noir
Gnarly Head, CA \$44

Merlot
Gnarly Head, CA \$42

Cabernet Sauvignon
Gnarly Head, CA \$42

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Bar Packages

HOSTED OPEN BAR PACKAGES

Prices listed are per person

Bartender Services

200.00 per bartender for up to three hours of service
50.00 each additional hour, per bartender

One Hour

Soda and juice 12.00
House wine and beer 24.00
House 28.00
Premium 30.00
Top shelf 32.00

Two Hours

Soda and juice 16.00
House wine and beer 30.00
House 34.00
Premium 38.00
Top shelf 40.00

Three Hours

Soda and juice 20.00
House wine and beer 36.00
House 40.00
Premium 46.00
Top shelf 48.00

Each Additional Hour

Soda and juice 5.00
House wine and beer 10.00
House 10.00
Premium 10.00
Top shelf 10.00

Liquor Selections

Cash prices are inclusive of service charge and tax

Cash Bar

Bartender fee will apply

Corkage Fee

25.00 per 750 ml bottle of wine or champagne
50.00 per magnum bottle of wine or champagne

Beer (Dom / Intl)

Hosted 9.00 / Cash 10.00

House Wine

Hosted 10.00 / Cash 11.00

Premium Wine

Hosted 12.00 / Cash 13.00

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 11.00 / Cash 12.00

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 12.00 / Cash 13.00

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 13.00 / Cash 14.00

Cordials

Includes Kahlua™, Remy Martin®, Baileys® Irish Cream, Grand Marnier, Amaretto and Frangelico®
Hosted 13.00 / Cash 14.00

Non-alcoholic beverages

Starbucks® regular or decaf House Blend coffee or Tazo® hot teas
125.00 per gallon

Hot chocolate served with whipped cream and marshmallows
115.00 per gallon

Lemonade or limeade 39.00 per gallon
Iced tea 43.00 per gallon

Orange, grapefruit, apple, cranberry, pineapple, or tomato juice
32.00 per carafe

Assorted bottled fruit smoothies
10.00 each

Still or sparkling water 8.00 each

Assorted sodas 8.00 each

Starbucks Doubleshot 8.00 each

Red Bull® 8.00 each

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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 24% 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 24% service charge and 8.5% state sales tax. Service Charge & Sales Tax, The 24% 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 6% 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.

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