Here at Virgin Hotels San Francisco we are dishing out everything you need to throw the perfect party, no matter the size of your group. We’ve laid the groundwork and have a few suggestions – so try our chef coat on for size, the choice is yours.

If customization is your thing, just let us know and we are happy to accommodate accordingly. Keep in mind we have a service charge of 24% and a sales tax of 8.5%. Enjoy!

INDEX

3 BREAKFAST
4 BEVERAGES, BREAKS
5 BREAK PACKAGES
6-7 LUNCH BUFFET/STATIONS
8-9 DINNER BUFFET/STATIONS
10 DINNER CARVING STATION
11 RECEPTION, DESSERT
12 BEVERAGE & BAR PACKAGES
13 BOOZY ENHANCEMENTS
14-15 AUDIO VISUAL
BREAKFAST

ALL REQUIRE 12 PERSON MINIMUM

BUFFET

GOOD MORNING SUNSHINE
$60 PER PERSON
Breakfast Granola
fresh and dried fruits, yogurt, açaí
California Scramble
spinach, sharp cheddar, cherry tomato, chives
Home Fries
Kennebec potatoes, scallion, bell pepper, garlic confit
Side of Protein - select one
bacon, ham, chicken apple sausage
Firebrand Pastries
croissants, muffins, pretzel rolls
butter, honey, fruit preserves
Assorted Juices

PARTIED LIKE A ROCKSTAR
$65 PER PERSON
Chorizo and Eggs
salsa roja, scallion
Home Fries
Kennebec potatoes, scallion, bell pepper, garlic confit
Breakfast Quesadilla
white and sharp cheddar, organic achiote chicken, pico de gallo
Sides
bananas and choice of bacon, ham, or chicken apple sausage
Firebrand Pastries
croissants, muffins, pretzel rolls
butter, honey, fruit preserves
Assorted Juices

A FRESH BEGINNING
$60 PER PERSON
Anson Mills Stone Cut Oatmeal
fresh and dried fruits, brown sugar and cinnamon, maple syrup
Egg White Scramble
spinach, basil, cherry tomato
Mixed Greens with Seasonal Vegetables
radish, carrot, lemon vinaigrette
Side of Fruit
seasonal selection
Firebrand Sprouted Wheat Toast
butter, honey, fruit preserves
Assorted Juices

YOU AIN’T SEEN MUFFIN YET
$50 PER PERSON
Anson Mills Stone Cut Oatmeal
fresh and dried fruits, brown sugar and cinnamon, maple syrup
Chino Farms Hard Boiled Eggs
Firebrand Pastries
croissants, muffins, pretzel rolls
butter, honey, fruit preserves
Side of Fruit
seasonal selection
Assorted Juices

ENHANCEMENTS
ALL PRICES PER PERSON
Everything Bagels and Lox with Traditional Accompaniments $21
Black River Caviar with crème fraîche $125
Smoked Sturgeon $8
Omelette Station $25
mushrooms, aged cheddar cheese, onion, tomato
Chef fee will apply
Sliced Avocado $3
Baked Salmon $10
Fresh Seasonal Fruit Smoothies $10
Beverages

Infused Water
First choice is on us
Additional $10 per gallon

- Mint & Cucumber
- Watermelon & Lime
- Winter Citrus
- Honey Dew & Basil

Soft Drinks and Mineral Water $8 each
Energy Drinks $9 each
Chilled Juices: Grapefruit, Orange, Apple, Cranberry $72 per Gallon
Freshly Brewed Iced Tea or Lemonade $110 per Gallon
Laughing Man Regular or Decaffeinated Coffee & Selection of Jenwey Tea $140 per Gallon

Breaks

All require 12 person minimum

Morning Bites
All prices per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Firebrand Traditional Croissants or Pastries</td>
<td>$8</td>
</tr>
<tr>
<td>Craftsman and Wolves Croissants or Pastries</td>
<td>$10</td>
</tr>
<tr>
<td>House Made Muffin</td>
<td>$8</td>
</tr>
<tr>
<td>Firebrand Bread</td>
<td>$10</td>
</tr>
<tr>
<td>Firebrand Bread</td>
<td></td>
</tr>
<tr>
<td>pretzel, country loaf, sprouted wheat</td>
<td></td>
</tr>
<tr>
<td>butter, honey, fruit preserves</td>
<td></td>
</tr>
<tr>
<td>House Made Cookies - Chocolate Chip, Snickerdoodles</td>
<td>$8</td>
</tr>
<tr>
<td>House Made Coffee Cake</td>
<td>$10</td>
</tr>
<tr>
<td>Firebrand Quiche – Veggie or Meat</td>
<td>$10</td>
</tr>
<tr>
<td>Chino Farm Hard Boiled Egg</td>
<td>$3</td>
</tr>
<tr>
<td>Seasonal Fruits</td>
<td>$8</td>
</tr>
<tr>
<td>Selection of Breakfast Bars</td>
<td>$6</td>
</tr>
</tbody>
</table>

Afternoon Delights
All prices per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nuts, Beef Jerky, Pretzels, Beer Mustard</td>
<td>$25</td>
</tr>
<tr>
<td>Market Vegetable Crudités</td>
<td>$15</td>
</tr>
<tr>
<td>OG PB&amp;J</td>
<td>$10</td>
</tr>
<tr>
<td>Classic Grilled Cheese and Organic Tomato Soup</td>
<td>$20</td>
</tr>
<tr>
<td>Seasoned House Made Popcorn</td>
<td>$8</td>
</tr>
<tr>
<td>Selection of Health Bars</td>
<td>$8</td>
</tr>
<tr>
<td>Chips and House Made Seasonal Dip</td>
<td>$15</td>
</tr>
</tbody>
</table>

Mint & Cucumber • Watermelon & Lime • Winter Citrus • Honey Dew & Basil
BREAK PACKAGES

ALL REQUIRE 12 PERSON MINIMUM

EARLY RISER

HAPPY TRAILS TO YOU
$32 PER PERSON
Assorted Nuts, Granola, Dried Fruits, Yogurt Raisins, Mustard Pretzels, Dried Wasabi Peas
Electrolyte Water
Coconut Water

GETTING CULTURED
$20 PER PERSON
Greek Yogurt, Honey, Flax Seed, Fresh and Dried Fruits
Orange Juice
Sparkling Water

DO YOU EVEN JUICE THO?
$30 PER PERSON
Green Smoothie, Wheat Grass Shots, Turmeric, Carrot and Ginger Juice
Health Bar
Fresh Hand Fruits

AFTERNOON PICK ME UP

CHIPS AND SALSA
$32 PER PERSON
Tortilla Chips, Salsa, Guacamole, Pico de Gallo
Horchata
Agua Fresca

COOKIES ‘N’ CRISPS
$28 PER PERSON
House Baked Chocolate Chip Cookies, Pretzels, Beer Mustard, Potato Chips, Seasonal Dip
Hot Valrhona Chocolate Spiced Cider

TEA SAMMIES
$38 PER PERSON
Curried Chicken, Smoked Trout, and Fruit Tea Sandwiches
Madeleines and Eclairs.
Bergamot Tea
Green Tea
# Lunch

**All require 12 person minimum**

## Buffet

**SKRRRT & SURF**

$85 per person
Includes bread service
- **Arugula Salad**  lemon vinaigrette, feta, almond, olives
- **Roasted Market Vegetables**  selections from the local farms
- **Seared Mahi Mahi**  Israeli cous cous with coriander, herb vinaigrette, roasted pepper puree
- **Grilled Skirt Steak**  oven roasted potatoes, sherry jus
- Choice of an Assortment of House Made Cookies or Brownies and Nut-Free Blondies

**NORTH BEACH’D**

$80 per person
Includes bread service
- **Charred Caesar**  white anchovy, Meyer lemon, croutons, Parmigiano Reggiano
- **Albacore Tostada**  avocado, citrus, fennel, parsley, coriander
- **Roasted Mary's Chicken**  carrots and celeriac, pan jus
- **Vegetable Lasagna**  Grana Padano Fonduta, eggplant, Yukon Gold potato
- Choice of an Assortment of House Made Cookies or Brownies and Nut-Free Blondies

**WELCOME TO THE ROCK**

$90 per person
Includes bread service
- **Dungeness Crab Chowder**  bacon, Firebrand toast
- **Kale Salad**  quinoa, jalapeno, pickled red onion, cranberry, citronette
- **Roasted Mary's Chicken**  carrots and celeriac, pan jus
- **Schmitz Ranch Filet**  oven roasted potatoes, red wine jus
- Choice of an Assortment of House Made Cookies or Brownies and Nut-Free Blondies

## Enhancements

**All prices per person**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Scallops</td>
<td>$16</td>
</tr>
<tr>
<td>N.Y. Strip</td>
<td>$20</td>
</tr>
<tr>
<td>Seared Ahi Tuna</td>
<td>$25</td>
</tr>
<tr>
<td>Roasted Wild King Salmon</td>
<td>$16</td>
</tr>
<tr>
<td>Seared Alaskan Halibut</td>
<td>$25</td>
</tr>
</tbody>
</table>
LUNCH

ALL REQUIRE 12 PERSON MINIMUM

STATIONS

DELICIOUS STATION
$70 PER PERSON
Sandwich Breads white, wheat, sourdough, dutch crunch, rye (choose 2)
Sliced Turkey, Ham, Roast Beef
Mayonnaise, Deli Mustard, Lettuce, Red Onions, Tomatoes, Cheddar Cheese
Fresh Mixed Greens with Lemon Vinaigrette
Assorted Bags of Chips

ENHANCEMENTS
ALL PRICES PER PERSON
Bacon $6
Avocado $3
House-Made Pickles $3
Yukon Gold Potato Salad $5
yukon gold potato, celery heart, tarragon-caper dressing

LETTUCE BE REAL
$65 PER PERSON
Spinach, Mixed Greens
Dressing: Ranch, Caesar, Sesame Ginger Soy, Balsamic Vinaigrette
Crouton, Red Beans, Cheese, Seeds
Artichoke Hearts, Garbanzo Beans, Cherry Tomato, Carrot, Mushroom
Seasonal Soup
Assortment of Fresh Cookies

ENHANCEMENTS
ALL PRICES PER PERSON
Grilled Chicken $8
Tombo Tuna $8
Grilled Flank Steak $10
Avocado $3
Hard Boiled Egg $3

LET’S TACO ‘BOUT IT
$75 PER PERSON
Spanish Rice and Black Beans
Shredded Carnitas & Achiote Chicken
Salsa Roja & Salsa Verde
Cilantro and Onions
Flour and Corn Tortillas
Tortilla Chips
Limes
Queso Cotija
Lime Crema

ENHANCEMENTS
ALL PRICES PER PERSON
Queso Fundido $10
Guacamole $8
Carne Asada $10
# Dinner

## All Require 12 Person Minimum

## Buffet

### Soma

**$95 Per Person**

- Includes bread service
- Farro Salad  market vegetables, parsley, lemon vinaigrette
- Mashed Potatoes  scallion, crème fraiche
- Roasted Chicken  pan jus
- Filet of Beef  red wine jus

### Union Square

**$95 Per Person**

- Includes bread service
- Roasted Brussel Sprouts  beef tallow, pickled red onion
- Whipped Sweet Potato  brown sugar, butter
- Lamb Chop  chimichurri, curried yogurt
- Seared Alaskan Halibut  Beurre Rouge

### Pac Heights

**$105 Per Person**

- Includes bread service
- Sautéed Mushroom  garlic, herbs
- Farro Salad  market vegetables, parsley, lemon vinaigrette
- Mashed Potatoes  scallion, crème fraiche
- Roasted Chicken  pan jus
- Roasted Cauliflower  Israeli cous cous, vadouvan, sultana

### Nob Hill

**$105 Per Person**

- Includes bread service
- Collard Greens  Champagne vinaigrette, ham hock
- Roasted Brussel Sprouts  beef tallow, pickled red onions
- Whipped Sweet Potato
- Filet of Beef  red wine jus
- Seared Salmon  blood orange hollandaise

---

**Choose one of the following for any buffet menu:**

- Lemon Olive Oil Cake
- Selection of Cupcakes
- Cheesecake Bites
- Winter Fruit Tarts
- Assortment of Cookies
- Chocolate Eclairs
DINNER

ALL REQUIRE 12 PERSON MINIMUM

STATIONS

ALL UP IN YO’ GRILL
$75 PER PERSON
Mini Burger Beef Patty, Cheddar Cheese, Butter Lettuce, Tomato, Onion
Condiments: Mayo, Mustard, Ketchup, Pickles
Natural All Beef Hotdogs
Artisan Mixed Greens, Lemon Viniagrette

LET’S TACO ‘BOUT IT
$75 PER PERSON
Spanish Rice and Black Beans Included
Carnitas, Achiote Chicken
Salsa Roja, Salsa Verde
Cilantro and Onions
Flour and Corn Tortillas
Tortilla Chips
Limes
Queso Cotija
Lime Crema

MA’HOLLER POKE BAR
$80 PER PERSON
Ahi Poke Seaweed, Edamame, Furikake
Salmon Poke – Kimchi, Sesame Seed, Yuzu Soy
Hamachi Poke – Avocado, Green Onions, Wakame
Choice of White or Brown Rice
Mixed Greens
Marinated Cucumbers
Calabrian Chile Aioli
Wasabi
Ponzu Sauce
Sambal

ENHANCEMENTS
ALL PRICES PER PERSON
Sweet Potato Fries $4
Onion Rings $5
Artisan Cheeses – Fiscallini Cheddar, Point Reyes Blue, Gruyere $6
Schmitz Ranch Beef Patties $8
House Made Sausages $18
Impossible Burger $15

I SEA FOOD, I EAT IT
$70 PER PERSON
Dungeness Crab, Shrimp, P.E.I Mussels, Manila Clams, Oysters
Cocktail Sauce, Lemon, Chopped Fines Herbs, Mignonette

ENHANCEMENTS
ALL PRICES PER PERSON
King Crab $40
Bay Scallops $20
Lobster $25

LETTUCE BE REAL
$65 PER PERSON
Spinach, Mixed Greens
Dressing: Ranch, Caesar, Sesame Ginger Soy, Balsamic Vinaigrette
Crouton, Red Beans, Cheese, Seeds Artichoke Hearts, Garbanzo Beans, Cherry Tomato, Carrot, Mushroom
Seasonal Soup
Assortment of Fresh Cookies

ENHANCEMENTS
ALL PRICES PER PERSON
Grilled Chicken $8
Tombo Tuna $8
Grilled Flank Steak $10
Egg $3
Avocado $3
DINNER

ALL REQUIRE 16 PERSON MINIMUM

CARVING STATION

Choose 2 Items from Tier 1, 2, or 3 and choose 3 sides

For chef attended stations, a minimum of one (1) chef is required for every (50) guests. A chef fee of $200 plus tax is applicable for each chef, per event

Tier I - $90 per person
Prime Rib red wine jus, creamy horseradish
Roasted Mary’s Chicken pan jus
Wild King Salmon blood orange hollandaise
Vegetable Lasagna Eggplant Yukon Gold potato, Grana Padano

Tier II - $110 per person
Rack of Lamb chimichurri, curried yogurt
Alaskan Halibut Beurre Rouge
Sonoma Farms Duck plum sauce

Tier III - $130 per person
Dry Aged Prime Rib sauce Bordelaise, creamy horseradish
Filet of Beef red wine jus
Salt Baked Spanish Turbot caper Beurre Blanc, lemon, parsley

Sides: choose up to 3, add $10 per person for additional sides

Parker House Rolls
Whipped Sweet Potato
Artisan Mixed Greens with choice (1) of dressing – Ranch, Caesar, Balsamic
Beef Tallow Brussel Sprouts with Pickled Red Onions
Collard Greens with Ham Hock
Seasonal Market Vegetables
Sautéed Mushrooms
Mashed Potatoes
Farro Salad
# Reception

## Passed Canapé - Minimum 25 Pieces per Item

### Warm

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arancini</td>
<td>Fontina, charred tomato aioli</td>
<td>$8</td>
</tr>
<tr>
<td>Grilled Cheese</td>
<td>Brie, tomato jam</td>
<td>$10</td>
</tr>
<tr>
<td>BBQ Brisket Slider</td>
<td>Jus emulsion, cheddar</td>
<td>$11</td>
</tr>
<tr>
<td>Chicken Wellington</td>
<td>Balsamic shallot</td>
<td>$10</td>
</tr>
<tr>
<td>Artichoke Beignet</td>
<td>Preserved lemon aioli</td>
<td>$8</td>
</tr>
<tr>
<td>Crispy Polenta</td>
<td>Onion-caper marmalade, parsley</td>
<td>$8</td>
</tr>
<tr>
<td>Mushroom Tart</td>
<td>Mixed mushroom duxelle, chervil</td>
<td>$10</td>
</tr>
<tr>
<td>Jerk Chicken Skewer</td>
<td>Mango BBQ sauce</td>
<td>$9</td>
</tr>
<tr>
<td>Lamb Meatballs</td>
<td>Piquillo pepper coulis, chimichurri</td>
<td>$12</td>
</tr>
</tbody>
</table>

### Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Mousse</td>
<td>Black pepper cracker, fried caper</td>
<td>$10</td>
</tr>
<tr>
<td>Tuna Tartare</td>
<td>Olive-caperberry vinaigrette, rice cracker</td>
<td>$12</td>
</tr>
<tr>
<td>Caviar</td>
<td>Potato, dilled crème fraîche</td>
<td>$15</td>
</tr>
<tr>
<td>Marinated Beet</td>
<td>Tarragon goat cheese, lavash</td>
<td>$8</td>
</tr>
<tr>
<td>Smoked Trout Rillette</td>
<td>Brioche, pickled fennel</td>
<td>$10</td>
</tr>
<tr>
<td>Cheese Tart</td>
<td>Tomato relish, parmesan espuma</td>
<td>$10</td>
</tr>
</tbody>
</table>

## Boards

### All Boards for 15 People

<table>
<thead>
<tr>
<th>Board</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Dreams Are Made of Cheese (Who Am I To Disa-Brie)</td>
<td>Imported and domestic, traditional accompaniments, lavash crackers and Firebrand artisanal bread</td>
<td>$30</td>
</tr>
<tr>
<td>Salami Get This Straight</td>
<td>Assorted local and imported charcuterie, pickles, mustard, Firebrand artisanal bread</td>
<td>$32</td>
</tr>
<tr>
<td>Cheese and Charcuterie</td>
<td>Delicious mixture of the above</td>
<td>$33</td>
</tr>
<tr>
<td>Hummus Where the Heart Is</td>
<td>Roasted garlic hummus, marinated olives, market vegetables</td>
<td>$20</td>
</tr>
</tbody>
</table>

## Dessert

### All require 12 Person Minimum

Choose 3 $20 per person

- Lemon Olive Oil Cake
- Selection of Cupcakes
- Cheesecake Bites
- Winter Fruit Tarts
- Assortment of Cookies
- Chocolate Eclairs
Bar packages include wine, sparkling wine, beers, soft drinks and still & sparkling bottled water. All charges are per person and based on the final guarantee. Should bar hours exceed contracted time, additional fees will be incurred. All bars require a bartender labor charge of $275 for a minimum three hour period, a $75 overtime charge will be charged each hour thereafter. Cash Bars will require a cashier per 50 guests at $75 per hour.

### THE FUN STUFF

#### SOFT BEVERAGE BAR
- Chandon Brut
- Ballard Lane Chardonnay
- Ballard Lane Pinot Noir
- Ballard Lane Cabernet Sauvignon
- Assorted Imported and Domestic Beers
- Soft Drinks
- Bottled Waters

#### THE STANDARDS
- Absolut
- Bacardi Light
- New Amsterdam Gin
- Avion Tequila Blanco
- Jim Beam Bourbon
- John Barr Scotch
- Hennessy VS

#### THE BALLER
- Belvedere Vodka
- Bacardi 8 year
- Aviation Gin
- Tapatio Blanco
- Old Forester Bourbon
- Highland Park Magnus Single Malt
- Hennessy VSOP
- Red Bull and Sugar Free Red Bull

### OPEN BAR

<table>
<thead>
<tr>
<th>Time</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>30</td>
</tr>
<tr>
<td>2 Hour</td>
<td>38</td>
</tr>
<tr>
<td>3 Hour</td>
<td>48</td>
</tr>
<tr>
<td>4 Hour</td>
<td>56</td>
</tr>
</tbody>
</table>

### CONSUMPTION BEVERAGE

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine</td>
<td>$65</td>
</tr>
<tr>
<td>Beer</td>
<td>$10 each</td>
</tr>
<tr>
<td>Soft Drinks &amp; Mineral Waters</td>
<td>$8 each</td>
</tr>
<tr>
<td>Energy Drinks</td>
<td>$9 each</td>
</tr>
</tbody>
</table>

### OPEN BAR

<table>
<thead>
<tr>
<th>Time</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>42</td>
</tr>
<tr>
<td>2 Hour</td>
<td>52</td>
</tr>
<tr>
<td>3 Hour</td>
<td>62</td>
</tr>
<tr>
<td>4 Hour</td>
<td>70</td>
</tr>
</tbody>
</table>

### CONSUMPTION PER COCKTAIL

<table>
<thead>
<tr>
<th>Type</th>
<th>Host Bar</th>
<th>Non-Hosted Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine</td>
<td>16</td>
<td>17</td>
</tr>
</tbody>
</table>

### CONSUMPTION BEVERAGE

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016 Gundlach Bundschu Mt. Cuvee</td>
<td>$61</td>
</tr>
<tr>
<td>2017 Scribe Pinot Noir</td>
<td>$86</td>
</tr>
<tr>
<td>2016 The Prisoner Saldo Zinfandel</td>
<td>$71</td>
</tr>
<tr>
<td>2016 Daou Cabernet Sauvignon</td>
<td>$76</td>
</tr>
<tr>
<td>2016 Mt.Veeder Cabernet Sauvignon</td>
<td>$116</td>
</tr>
<tr>
<td>NV Chandon Rosé</td>
<td>$61</td>
</tr>
<tr>
<td>NV Moet Imperial Brut</td>
<td>$126</td>
</tr>
<tr>
<td>NV Pommery Sparkling</td>
<td>$56</td>
</tr>
<tr>
<td>2017 Flowers Rosé</td>
<td>$76</td>
</tr>
<tr>
<td>2017 Groth Sauvignon Blanc</td>
<td>$66</td>
</tr>
<tr>
<td>2014 Hanzell Estate Chardonnay</td>
<td>$121</td>
</tr>
<tr>
<td>2016 Hendry Barrel Fermented Chardonnay</td>
<td>$71</td>
</tr>
<tr>
<td>2016 Gundlach Bundschu Gewürztraminer</td>
<td>$56</td>
</tr>
<tr>
<td>2016 Brooks Dry Riesling</td>
<td>$61</td>
</tr>
</tbody>
</table>

### Additional Wines By The Bottle - Per Bottle Pricing
BOOZY ENHANCEMENTS

ALL REQUIRE 12 PERSON MINIMUM AND 2 HOUR MINIMUM
ALL PRICES PER PERSON, PER HOUR

GET THE PARTY STARTED... | $26
Light and easy drinking spritzers made from some of the most unique wines and liqueurs from around the world including items such as Campari, Aperol, St Germain, locally sourced gin, white wine, Chareau, and fresh purées

ROSE ALL DAY... AND NIGHT | $26
Assorted rosé wines from around the world

GROWN-UP LEMONADE STAND | $24
Lemonade bar with iced tea, seasonal fruits & syrups with an assortment of vodka & gin to finish off

PAINT THE BUBBLES | $26
Put some color in your sparkling wine with this assortment of fresh purées, a DIY Bellini bar

CALI BACKYARD | $26
Local spirits from around the Bay Area and California, hand-selected by our lead bartender.

BARTENDER’S WHIMSY | $24
A unique, seasonal cocktail created and selected by our lead bartender.
## Audio Visual

### Special Packages

#### Projection:
- **Manor LCD Projection Package**
  - Built-in LCD Projector, Drop Down Screen and Speakers
  - $1,000.00

- **Manor Room A, B and C**
  - **65” Built-in Monitor**
  - $800.00
  - **Upstairs at Common Club**
  - **98” Built-in Monitor**
  - $800.00

- **Manor Room - Dual Projection Package**
  - 2 7500 Lumen 1080p DLP Projectors
  - 2 FocalPoint Framed 4.5’x8’ Screen w/skirt drapes (16:9)
  - 1 HDMI splitter/extender package
  - Projector stands/cabling
  - $2,400.00

- **Dual 75” Monitor Package**
  - 2 75” 4K LED/LCD Displays
  - 2 Large Monitor Floor Stands
  - 1 HDMI splitter/extender cabling
  - $2,000.00

- **90” Monitor Package**
  - 90” 1080p LED/LCD Display
  - Truss Stand
  - 35’ HDMI cabling
  - $2,400.00

- **Projector Support Package**
  - 4.5’x6’ FocalPoint (framed) screen with a skirt
  - Stand/cabling
  - $350.00

#### Audio

- **Microphones**
  - Wireless Lavaliere (UHF)
  - $125.00
  - Wireless Handheld (UHF)
  - $125.00
  - Wireless Pack (UHF) w/ E6i Headset Mic
  - $175.00
  - Wired Gooseneck Condenser - Podium or Table
  - $50.00

- **Powered Speakers**
  - Built in Speakers
  - $300.00
  - Meyer UPM-1P
  - $125.00
  - QSC K10
  - $100.00
  - QSC K-Sub subwoofer
  - $150.00
  - Tripod Speaker Stand
  - $15.00

- **Audio Mixers**
  - 4 channel analog mixer
  - $60.00
  - Digital Mixer (up to 16 channel)
  - $175.00
  - Digital Mixer (up to 32 channel)
  - $250.00

- **Audio Conferencing**
  - Polycom Speakerphone
  - $300.00
  - Phone Hybrid (Gentner/Telos) w/VOIP interface
  - $400.00

- **Meeting Support**
  - Flipchart Easel w/markers
  - $110.00
  - Lightweight Tripod Easel (signage)
  - $40.00
  - Wireless “Clicker”
  - $40.00
  - PerfectCue wireless dual PC/Mac control
  - $75.00
  - MasterCue V5 cue light package (wireless & wired)
  - $150.00
  - Green Laser Pointer
  - $35.00
## AUDIO VISUAL CONT.

### Printers
- B&W laser printer (35PPM, networkable) $250.00
  - 500 pages included, $0.05/pg overage
- Color laser printer (16PPM) $300.00
  - 100 pages included, $0.20/pg overage

### Computers
- Laptop - Windows 10 & Office 2016 $150.00
- Laptop - MacBook Pro 13” $200.00

### Staging
- 4’x4’ platform with skirt, 12” or 24” legs $100.00
- Pipe & Drape (per 10’ segment, 12’ height) $150.00
  - Specify Black, Gray or Presidential Blue
- Acrylic (Clear) Podium $175.00
- Wood Finish Podium $125.00

### Lighting
- Stage Wash Package $400.00
  - 4 spots, 2 10’ stands w/crossbar, dimmers
- Gobo Projection Package $300.00
  - 1 spot w/pattern holder, 10’ stand, dimmer
- Wireless, Battery-Operated LED Uplight 6-pack $450.00

### Labor
- On-site technician $115/hour
  - M-F 7AM - 6PM
  - 5 hour minimum
  - OT rates apply during other hours
- Meet & Greet or Service Call for Hotel-Owned Equipment N/A
  - M-F 7AM - 6PM
  - 1 hour minimum
  - OT rates apply during other hours

SPECIALIZED REQUIREMENTS The Hotel will customize a proposal for all audio-visual services and equipment required for your meeting and event through our preferred provider, Pinnacle Communications.

All services must be guaranteed a minimum of three (3) business days in advance. Cancellation of equipment within three (3) business days will result in a charge of one (1) day rental charges. Cancellation within 24 hours, will result in a charge equal to the full equipment order. Prices are subject to change and are exclusive of 24% service charge and 8.50% sales tax.
## WHITE WINE

### BUBBLES

| NV  | GLORIA FERRER PRIVATE CUVÉE | Sonoma, Ca |
| NV  | GH MUMM CORDON BRUT          | Reims, France |

### ROSÉ

| 2017 | PETRICHOR ROSÉ | Sonoma County, Ca |
| 2017 | FLOWERS ROSÉ   | Sonoma Coast, Ca  |
| 2017 | SAINTSBURY VIN GRIS | Carneros, Ca |

### SAUVIGNON / PINOT GRIS / GRIGIO

| 2017 | CAKEBREAD SAUVIGNON BLANC | Napa, Ca |
| 2017 | GROTH SAUVIGNON BLANC     | Napa, Ca |
| 2017 | ADELSHEM PINOT GRIS       | Willamette Valley, Or |

### CHARDONNAY

| 2017 | NYERS 304 | Sonoma, Ca |
| 2016 | PATZ AND HALL SONOMA | Sonoma Coast, Ca |
| 2016 | HENDRY BARREL FERMENTED CHARDONNAY | Napa, Ca |

### INTERESTING WHITES

| 2016 | GUNDLACH BUNDSCHU GEWÜRZTRAMINER | Sonoma Coast, Ca |
| 2016 | BROOKS DRY RIESLING | Willamette Valley, Or |
## RED WINE

### PINOT NOIR

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015</td>
<td>BETHEL HEIGHTS ESTATES</td>
<td>Willamette Valley, Or</td>
<td>86</td>
</tr>
<tr>
<td>2016</td>
<td>CURRAN RANCHO LA VINA</td>
<td>Santa Barbara, Ca</td>
<td>90</td>
</tr>
<tr>
<td>2016</td>
<td>MACMURRAY RANCH</td>
<td>Russian River, Ca</td>
<td>96</td>
</tr>
<tr>
<td>2016</td>
<td>HANZELL SEBELLA</td>
<td>Sonoma Coast, Ca</td>
<td>76</td>
</tr>
<tr>
<td>2016</td>
<td>PINOT ENVY</td>
<td>Willamette Valley, Or</td>
<td>88</td>
</tr>
<tr>
<td>2017</td>
<td>SCRIBE PINOT NOIR</td>
<td>Carneros, Ca</td>
<td>86</td>
</tr>
</tbody>
</table>

### MERLOT

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>MATANZAS CREEK</td>
<td>Sonoma County, Ca</td>
<td>72</td>
</tr>
</tbody>
</table>

### ZINFANDEL

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016</td>
<td>PRECEDENT AVANGELO</td>
<td>Contra Costa, Ca</td>
<td>84</td>
</tr>
<tr>
<td>2016</td>
<td>CLINE LIVE OAK</td>
<td>Contra Costa, Ca</td>
<td>90</td>
</tr>
<tr>
<td>2016</td>
<td>DRY CREEK VINEYARDS “HERITAGE”</td>
<td>Dry Creek Valley, Ca</td>
<td>72</td>
</tr>
<tr>
<td>2016</td>
<td>THE PRISONER SALDO ZINFANDEL</td>
<td>California</td>
<td>71</td>
</tr>
</tbody>
</table>

### INTERESTING REDS

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016</td>
<td>ZACA MESA INCEPTIVE GSM</td>
<td>Santa Ynez, Ca</td>
<td>98</td>
</tr>
<tr>
<td>2016</td>
<td>PAX “THE HERMET” SYRAH</td>
<td>North Coast, Ca</td>
<td>71</td>
</tr>
<tr>
<td>2013</td>
<td>DRY CREEK THE MARINER METITAGE</td>
<td>Dry Creek Valley, Ca</td>
<td>91</td>
</tr>
<tr>
<td>2016</td>
<td>DAOU CABERNET SAUVIGNON</td>
<td>Paso Robles, Ca</td>
<td>76</td>
</tr>
</tbody>
</table>