



Weddings at the Mark



WEDDINGS CATERING MENU

InterContinental Mark Hopkins San Francisco
One Nob Hill, San Francisco, California 94108
SFMarkHopkins.com



CONGRATULATIONS ON YOUR ENGAGEMENT!

We know this is an exciting time in your life and we thank you for your consideration as the host venue for your upcoming wedding. Whether you are looking to host your wedding ceremony and reception or want to plan an entire weekend of events for your friends and family, the InterContinental Mark Hopkins San Francisco will bring your dreams to life in our beautiful Nob Hill oasis.

Be inspired by all elements, from fabulous floral arrangements, specialty table linens, butler passed bubbly and canapés by white gloved servers, to the first bite of decadent designer wedding cake, and the pulsating dance beats. Let our planning experts guide you along the way and our culinary connoisseurs wow your guest's palates with sumptuous cuisine.

Prior to your wedding day your Wedding Specialist will conduct a menu tasting based on your preferences. From there your wish is our delight. Our internationally trained culinary and beverage experts are pleased to assist in creating a unique menu that suits your personal style, from action stations at your reception to multi-course plated dinners.

Our commitment is simple, to deliver at your side service and authentic and enriching experiences so that your planning process and wedding will be well taken care of. We strive to work graciously with you every step of the way to ensure that your wedding reflects your own personal style and that from start to finish, the end result will be nothing short of spectacular. Whether you need advice on wedding vendors, diagrams, or simply have questions about dinner menu selections, we are honored that you have allowed us to be an essential part of your special day.

Included in all weddings celebrated at the InterContinental Mark Hopkins San Francisco:

- » Complimentary Menu Tasting for the Couple, and up to two additional guests*
- » Dance Floor, Staging, Head or Sweetheart Table, Cake Table, Guest Tables, and Cocktail Tables
- » (4) Candle Votives per Guest Table
- » Additional Votives at Cocktail Tables, Cake Table, and Head or Sweetheart Table
- » Mark Hopkins Silver Charger Plates
- » Champagne Linens & White Napkins
- » Chiavari Chairs
- » Complimentary Suite for Couple on wedding night
- » Discounts on sleeping rooms for wedding guests
- » Special discounts on any pre or post wedding related events

**Weddings with (125) Guests or more only*



General Information

Food, Beverage, and Wine

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied and/or prepared by a third party without the hotel's written approval. The InterContinental Mark Hopkins San Francisco is required to abide by the regulations enforced by the California State Liquor Commission, and as such, it is the policy of the Hotel that any outside beverage may not be brought onto the premises. Your Catering/Convention Services Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

Service Charge and Taxes

All food and beverage charges, unless otherwise specified, are subject to our customary 22% taxable banquet service charge. Food and beverage is subject to applicable San Francisco County Sales Tax. In the event that your organization is tax-exempt, we are required by law to have a copy of your current California Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

Method and Conditions of Payment

A minimum non-refundable deposit of 30% is required for all functions, with the balance payable no later than 72 business hours prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

Audio-Visual Equipment

Encore is our on-site audio-visual provider, and has a dedicated staff of professionals available to assist you. They can provide an extensive range of audio and visual services, including equipment, technical assistance, sound and lighting systems, video production, and multi-image production and programming. A 22% service charge and an applicable tax is added to all audio-visual services.



General Information

Menu Selection

To assure the availability of menu items, your selections must be submitted to the Catering/Convention Services Department three weeks prior to your scheduled event. Custom menus should be discussed directly with your Catering or Convention Services Manager.

Should you decide to provide your guests with more than one Entrée selection for a plated meal, the higher Entrée price will be applicable for each selection, and an exact Entrée count must be provided to the hotel at least three business days in advance of the event. Place cards are required to designate Entrée selections to the banquet staff.

Menu Tasting

Menu tastings are provided complimentary for Weddings of (125) guests or more. We offer tastings Wednesday, Thursday, and Friday 11:00 am – 1:00 pm. Two weeks in advance scheduling is required. Limit (3) persons. Tastings are limited to lunch/dinner items (no hors d'oeuvres can be tasted). Event Manager will be available at the tasting along with the Chef. For events below (125) guests, complete menu planning will be provided – a tasting can be arranged at the retail cost of the menu.

Linens

The InterContinental Mark Hopkins San Francisco provides floor-length Champagne Linens & White Napkins. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music, and specialty items. We have a wide range of recommended vendors for these services. Ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Convention Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

Lost and Found

The InterContinental Mark Hopkins San Francisco does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during, or following patron's event.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your guests, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.



General Information

Security

The InterContinental Mark Hopkins San Francisco will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Convention Services Manager can assist you in arranging for hotel security officers. All events that include a minimum of 25 minors must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on hotel premises even if water based. In the event that a guest is found with one of these items. There will be a \$1,000 penalty in addition to any compensation the hotel needs to give to other guests or parties in consequence of any activation. Note: No armed security is allowed in the hotel, excluding law enforcement and federal officers.

Smoking Laws

San Francisco law states that all public buildings are to be smoke-free.
InterContinental Mark Hopkins San Francisco is a non-smoking Hotel.

Shipping and Storage

Due to limited storage, packages should not arrive more than (3) days prior to your event.

The following handling rates will apply:

- 1 to 50lbs. - \$15.00 per box
- Over 51lbs. - \$30.00 per box
- PALLETS - \$200.00 per pallet

Boxes arriving more than (3) days prior to meeting dates and stored more than (3) days past meeting dates are subject to an additional charge based on the above weight schedule per day.

Boxes are to be addressed with and formatted as follows:

- Client Name
- Hold For: Event Name & Date(s)
- Attention: Catering Manager's Name
- **InterContinental Mark Hopkins**
999 California Street, San Francisco, CA 94108
- # of Boxes (1 of 5, 2 of 5, etc.)

Package return procedures and rates available upon request.



Additional Services and Labor Fees

Wait-Persons	Wait-staff are scheduled for a 3-hour period for breakfast and lunch, a 4-hour period for receptions and dinner, including setup and breakdown. Any overtime will be \$50.00 per wait-person per hour or fraction thereof.
Carvers and Chefs	May be required for some menu items and stations. Charged at \$250.00 each for a maximum of two hours. The city of San Francisco recommends 1 per 75 guests.
Bartenders and Beverage Attendants	Bartenders and Beverage Attendants are scheduled for a 3-hour shift. Any additional hours will be charged at \$50 per hour per bartender/attendant. (1) Bartender / Beverage Attendant recommended for each 100 guests.

Beverage Attendant (3hrs.) <i>No hard liquor served</i>	\$125.00/ea	Floral Table Centerpieces <i>Starting from</i>	\$55.00/ea
Bartender Fee (3hrs.)	\$325.00/ea	Coat Check Attendant (per 200 guests)	\$250.00/ea
Bartender / Beverage Attendant Overtime (after 3hrs.)	\$50.00/hr/ea	On-Site Room Set Change (per incident)	\$150.00
Butler Passing Fee (1 hr.)	\$75.00/ea	Sculptured Ice	AQ
Cake Cutting Fee (per person)	\$8.00/pp	Security Agent (per agent)	\$75.00/hr
Carver Fee (2hrs.)	\$250.00/ea	Wine Corkage (750 ml)	\$25.00/btl
Chef to Prepare in the Room (2hrs.)	\$250.00/ea	Wine Corkage (1.5 liter)	\$50.00/btl

Overtime and labor fees cannot be waived. Labor fees are subject to 8.625% Tax.



Driving Directions and Parking Options

From South Bay (SFO, Santa Clara, San Jose, Carmel, Monterey)

Take US-101 N to San Francisco.

Take exit 2 for Fourth St., and make a slight left at Bryant St.

Turn left at 3rd St., and make a slight right at Kearny St.

Turn left at California St.

From North Bay (Marin, Sausalito, Tiburon, San Rafael)

Take US-101 S over the Golden Gate Bridge to San Francisco.

Take Lombard St./Downtown exit.

Turn right on Gough St.

Turn left on California St.

From East Bay (Oakland, Berkeley, Sacramento, Lake Tahoe, Reno)

Take I-80 toward San Francisco.

Cross the Bay Bridge and exit 2C for Fremont St. (toward Golden Gate Br/US-101 N).

Slight right at Front St.

Turn left at California St.

Hotel Parking

We offer discounted valet parking during your event for your guests' convenience

Based on availability. Excludes overnight stays.

Area Parking Garages

Crocker Garage

1045 California St. (between Mason & Taylor St)

415-346-5565

Masonic Temple Garage

1101 California St. (at Taylor St)

415-474-1567

Grace Cathedral Garage

1051 Taylor St. (between California & Sacramento St)

415-346-9156

*Business hours and rates may vary in different seasons.

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Plated Dinner

Late Night

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-  Vegan
-  Vegetarian
-  Gluten-Free

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BRUNCH RECEPTION

This menu is accompanied with Freshly Brewed Royal Cup Regular & Decaf Coffee, Selection of Teas and choice of two of the following Chilled Juices: Orange, Grapefruit, Cranberry, V-8 or Tomato served tableside

Minimum of at least 50 guests required, 2-hours of service time, and 3-hour event time.
For action/carving stations, a uniformed chef is required

Chef's Selection of Breakfast Pastries and Muffins, Sweet Creamery Butter, Preserves and Marmalade
Seasonal Locally-Grown Assorted Melons and Berries
Petit New York Style Bagels, Assorted Cream Cheeses
Farm Fresh Scrambled Eggs, Snipped Chives
Maple Pepper Smoked Bacon, Canadian Bacon, and Maple Pork Sausage
Breakfast Potatoes, Rosemary, and Thyme

Griddle Station (choose one) 

- » Brioche French Toast, Apple Raisin Compote, Warm Maple Syrup, Sweet Butter
 - » Belgian Waffle, Assorted Berries, Syrup, Sweet Creamery Butter, Chantilly Cream
 - » Silver Dollar Buttermilk Pancakes, Wild Berry Syrups, Sweet Creamery Butter
- Uniformed Chef required, \$250*


Assorted Smoked Fish (choose one) 

- » Smoked Salmon
- » Smoked Trout
- » Smoked Sturgeon

Carving Station (choose one)

- » Tea Smoked Free Range Turkey, Buttermilk Biscuits, Orange Cranberry Relish, Giblets Gravy
 - » Carved Honey Baked Ham, Charred Pineapple Relish, Mustard, Buttermilk Biscuit
- Uniformed Chef required, \$250*

Additional Selections (choose one)

- » Caesar Salad with Sourdough Croutons
- » Chef's Choice of Roasted Vegetables 

Viennese Table

- » Assorted Seasonal Individual Desserts from our Pastry Shop, French Profiteroles, Caramel Pot de Crèmes, Fruit Tartlets, Mini Crème Brûlée, and Individual Flourless Chocolate Cakes

\$95 per person

\$105 per person with choice of Omelet Action Station or Eggs Benedict Action Station
Uniformed Chef required, \$250

TWO (2) HOUR BREAKFAST BAR

Smirnoff Bloody Mary's, Mimosa's, House Sparkling Wine, House Wine,
Imported and Domestic Beers, Mineral Waters, and Soft Drinks
\$30 per person

Bartender required, \$325 (1) per (100) guests



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RECEPTION STATIONS

Wine Country Sampler

Assorted Imported and Domestic Artisanal Cheeses, Seasonal Accompaniments, Assorted Mustards, Homemade Country-Style Pâté, Focaccia, and Sliced Baguette
\$28 per person

Mediterranean Station

Red Hummus, Baba Ghanoush, Crispy Pita Bread
Grilled Marinated Portobello Mushrooms and Eggplant,
Aged Balsamic Reduction, Couscous Lemon Zest, Watercress, Toasted Pine Nuts,
Prosciutto-Wrapped Asparagus, Kalamata Olives, Olive Bread, and Stuffed Grape Leaves
\$25 per person

Definitely Sushi

Authentic Japanese Sushi, Yellowtail, Ahi, Amaebi, Hamachi,
Salmon, Rolls, California, Spicy Tuna, Cucumber, Pickled Ginger, Soy, Wasabi
\$55 per person

Fisherman's Wharf - Raw Bar on Ice

(7 pieces per person)

Local Oysters, Tamales Bay Clams, Jumbo Prawns, Crab Claws, Green Lip Mussels
Lemon Wedges, Spicy Cocktail Sauce, Remoulade Sauce
\$49 per person



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ACTION STATIONS

Uniformed Chef Required - \$250 each

Sliders Station

Kobe Beef, Dungeness Crab, Quinoa and Farro

Miniature Rolls, Chipotle Ketchup, Herbed Mayonnaise

Garlic Herb Aioli, Wasabi Aioli, Whole Grain Mustard

Organic Roma Tomatoes, Boston Lettuce, Shaved Onions, Grilled Mushrooms and Onions

\$25 per person

Potato Martini Bar

Whipped Yukon Gold Potatoes, Peruvian Potato, Sweet Potato

Caramelized Bacon, Sour Cream, Chopped Tomatoes

Roasted Garlic, Chives, Sautéed Mushrooms

Cheddar Cheese, Scallions, and Truffle Oil

\$18 per person

Risotto Station

Italian Arborio Rice, Wild Mushroom Mélange, Walnut Pesto, Caramelized Onions

Baby Shrimp, Grilled All-Natural Chicken Breast

Gorgonzola and Asiago Cheeses

Asparagus Tips, Truffle Oil, Prosciutto, and Focaccia

\$28 per person

North Beach Station

Portobello Mushrooms Ravioli, Strozzapreti Pasta

Roasted Organic Tomato Sauce, Classic Alfredo Sauce

Smoked Salmon, Slow Cook Chicken Supreme, Rock Shrimp

Plum Tomatoes, Leek, Bell Pepper, Caramelized Onions, Wild Mushrooms

Mixed Herbs, Garlic, Extra Virgin Olive Oil, Green Onion, Parmigiano-Reggiano

Garlic Bread, Focaccia, Grissini

\$30 per person



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RECEPTION CARVING STATIONS

Uniformed Chef Required - \$250 each

Carved Bone-in Prime Rib

Cabernet Reduction, Creamy Horseradish Sauce, Potato Rolls
\$40 per person

Kurobuta Pork Chops

Honey Jalapeno Sweet Potato, Calvados Sauce
\$25 per person

Pepper Savory-Rubbed Tenderloin of Beef

Creamy Horseradish, Potato Rosemary Rolls, Merlot Demi Glaze
\$40 per person

Juniper Rubbed Roasted Leg of Lamb

Minted Lamb Jus, Silver Dollar Rolls
\$35 per person

Warm Baked Brie en Croûte

Sliced Baguette, Strawberry Marmalade, Dried Fruits, Candies Walnuts
\$15 per person

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BUTLER PASSED COLD HORS D'OEUVRES

Minimum of 25 pieces per item

Cucumber Brunoise, Yellow Tomato Gazpacho Shooter  

Marin Country Brie Crostini, Muscat Grape 

Bocconcini Mozzarella, Toy Box Tomatoes, Pesto  

Deviled Eggs, Capers, Crispy Bacon 

Sonoma Goat Cheese, Brioche, Fruit Chutney 

\$10 each

San Daniele Prosciutto, Asparagus Spear, Basil Cream 

Beef Tartar, Spinach Cornet

Chili Shrimp, English Cucumber Round 

\$12 each

Ahi Tuna Poke, Black Sesame Cone

Lobster Medallion, Yukon Gold Potato, Crème Fraîche, Caviar 

Seared Ahi Tuna, Soba Noodles, Soy Vinaigrette

\$13 each

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BUTLER PASSED HOT HORS D'OEUVRES

Minimum of 25 pieces per item


Panko Crusted, Spinach & Artichoke Stuffed Mushroom  

Vegetable Spring Rolls, Chili Dipping Sauce 

Indian Vegetable Samosa, Tamarind Dipping Sauce  

Risotto Arancini, Porcini Cream Sauce 

\$10 each


Smoked Bacon, Bleu Cheese, Wrapped Date 


Dungeness Crab Cake, Rémoûlade Sauce

Sesame Chicken Skewers, Apricot Honey Mustard Sauce 

Chorizo, Aged Monterey Jack Quesadilla, Lime Sour Cream

\$12 each

Moroccan-Spiced Lamb Chops with Rosemary Jus 

Sea Scallop Wrapped, Maple Bacon, Lemon Thyme 

Jumbo Prawns, Pancetta, Organic Tomato Butter Sauce 

\$13 each

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PLATED DINNER

Served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Regular & Decaf Coffee, and Selection of Teas

Plated Wedding Dinner includes choice of Starter and (2) Protein Entrées and (1) Vegetarian Entrée

STARTERS

Select One - Soup or Salad

SOUPS

Lobster Bisque, Crème Fraîche, Chives

Carrot Ginger Soup, Coconut Shavings

Roasted Butternut Squash, Ginger, Toasted Pecans

Dungeness Crab and Sweet Corn Chowder, Smoked Bacon

Porcini Mushroom Potage, Rosemary Focaccia Crouton, Truffle Essence

Baked Pumpkin Soup, Cinnamon, Duck Breast Prosciutto

Roasted Heirloom Tomato Bisque, Chive Oil, Crème Fraîche, Parmesan Crostini

SALADS

Baby Spinach, Watercress, Grapefruit, Toasted Pecans, Point Reyes Bleu Cheese, Aged Balsamic Vinaigrette

Boston, Radicchio, Frisée Lettuces, Candied Walnuts, Artisan Goat Cheese, Granny Smith Apples, Basil Vinaigrette

Salinas Baby Greens, Herbs, Toy Box Tomatoes, Fennel, Pine Nuts, Pecorini, Grain Mustard Vinaigrette

Arugula, Champagne Poached Pear, Candied Walnuts, Manchego, Raspberry Vinaigrette

Field Greens, Belgian Endive, Teardrop Tomatoes, Caramelized Walnuts, Point Reyes Bleu Cheese, Champagne Vinaigrette

Carpaccio of Red and Gold Beets, Baby Arugula, Toasted Pecans, Laura Chenel Goat Cheese, Citrus Vinaigrette

Beefsteak Tomato and Burrata Salad, Balsamic Essence, Arugula Leaves



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ENTREES

Select up to Two Protein Entrées and One Vegetarian Entrée

SEAFOOD

Grilled Salmon

Potato-Celery Root Puree, Honey Glazed Baby Carrots, Champagne Reduction
\$110

Panko Herb-Crusted Sea Bass

Yukon Gold Garlic Potatoes, Baby Bok Choy, Roasted Yellow Corn Sauce
\$117

Roasted Alaskan Halibut

Vegetable Succotash, Potato Leek Cakes, Chorizo Cream Sauce
AQ

POULTRY

Pan Seared Supreme of Chicken

Crasenza Creamy Polenta, Mediterranean Vegetables, Sun-Dried Tomato Basil Cream Sauce
\$100

Stuffed Free Range Breast of Chicken

Manchego Cheese, Spinach, Wild Mushrooms, Smashed Fingerling Potatoes, Ratatouille, Chicken Demi Glaze
\$103

Petaluma Crispy Duck Breast

Wild Mushroom Ragoût, Barley Risotto, Sour Cherry Gastrique
\$105



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MEAT

24 hour-Braised Beef Short Rib

Cabernet Sauvignon Demi Glace, Garlic Potato Puree, Grilled Portobello Mushrooms, Root Vegetables
\$115

Oven-Roasted Rack of Lamb

Thyme, Dijon Mustard Crust, Potato Leek Cake, Broccolini, Rosemary Lamb Jus
\$117

Pesto Crusted Rib-Eye

Basil Mashed Potatoes, Organic Baby Vegetables, Sweet Maui Onion Rings, Cabernet Beef Jus
\$120

Char Broiled New York Strip Steak

Rosemary Lyonnaise Potato, Seasonal Vegetables, Herb Roma Tomato, Merlot Sauce
\$116

Beef Tenderloin Porcini Crust

Port Wine Essence, Au Gratin Potatoes, Seasonal Mélange of Vegetables
\$115



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DUETS

Pan Seared All-Natural Chicken Breast and Dungeness Crab Cake

Celery Root Puree, Braised Fennel, Tiny Tomatoes, Thyme Citrus Beurre Blanc
\$112

Rosemary-Crusted Loin of Lamb and Alaskan Halibut

Herbed Potato Cake, Haricot Verts, Demi Glaze
\$120

New York Strip Steak and Jumbo Prawns

Leek Gratin Potato, Buttered Grilled Asparagus, Choron Sauce
\$118

Grilled Medallion of Beef and Butter Poached Lobster Tail

Robuchon Potato, Sweet Corn, Haricot Verts, Beurre Rouge
AQ

VEGETARIAN

Butternut Squash Agnolotti, Brown Butter, Sage

Tempura Tofu, Sesame Enoki, Baby Bok Choy, Sweet Soy Sauce

Saffron Vegetable Strudel, Mediterranean Ratatouille, Coriander Pesto

Artichoke and Sweet Pea Risotto, Parmigiano Reggiano

Wild Mushroom Risotto, White Truffle

\$98



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DESSERTS

Select One Option Below

» PLATED DESSERT

\$16 per person - Choice of One Dessert for the entire party

Triple Chocolate Decadence

Mini Chocolate Flourless Cake, White Chocolate Taster, Milk Chocolate Pyramid

Nor Cal Trio

Mini Mark Hopkins Hotel Bread Pudding, S'more, Pecan Tartlet

Crème Dream Trilogy

Mini Crème Brûlée, Mini Chocolate Parfait, Mini New York Style Cheesecake

North Beach

Mini Cannoli, Almond Biscotti, Italian Wedding Cookie

Seasonal Dessert Trio

Pastry Chef's Selection of Fresh Local Ingredients

» BRING YOUR OWN DESSERT

\$8 per person cutting/plating fee

» DESIGNER CAKE

*Pricing at the discretion of the vendor

The InterContinental Mark Hopkins San Francisco is proudly partnered with [MiGoodies BakeSale](#) for your choice of a custom designed wedding cake.

Includes a tasting at \$50 which is credited towards your cake should you choose to move forward with the vendor.

ADDITIONAL COURSES

» Two Starters (Soup & Salad) - \$9 per person

» Intermezzo Sorbet - \$5 per person

Select One:

Pink Champagne - Classic Limoncello - Pear Vanilla - Orange Basil

Green Apple Grappa - Grapefruit Campari - Blackberry Cabernet



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BUTLER PASSED LATE NIGHT GOODIES

Minimum quantity of 25

SAVORY

Select Three - \$30 per person

Beef Slider, Chipotle Ketchup, Pickles, Boston Lettuce, Brioche Bun

Italian Herb Meatball Slider, Provolone, Heirloom Tomato Sauce

Pesto Chicken Slider, Gruyere Cheese, Coleslaw

Miniature Cuban Sandwich

Truffle Mac and Cheese

Lobster Roll Bites, Dungeness Crab, Herb Aioli

Mini Corn Dogs

Assorted Dim Sum

Traditional Grilled Cheese, Sharp Cheddar, Havarti, Butter Toasted Sourdough

Rustic Grilled Cheese, Goat Cheese, Oven Dry Tomato, Pesto, Butter Toasted Multigrain

San Francisco Grilled Cheese, Brie, Apple, Fig Jam, Butter Toasted Sourdough

SWEETS

Select Three - \$25 per person

Bittersweet Chocolate Mousse, Raspberry Jelly in Chocolate Wafer Cup

Lemon Meringue Cone

Mascarpone Cheese Amaretto Cone

Chocolate Raspberry Truffle Tart

Pana Cotta Spoon, Berry Compote

Strawberry, Chocolate, or Vanilla Milk Shakes, Sprinkle Rim

House made S'mores

Chocolate Dipped Cheesecake Popsicle

Freshly Baked Extra-Large Cookie with Chilled Milk Shooter

Chocolate Chip, Double Chocolate Fudge, White Chocolate Macadamia, Snickerdoodle, Peanut Butter, and Oatmeal Raisin



HOSTED BAR (Based on Consumption - Per Drink)

Service Charge and Applicable Sales Tax will be added to the Following Prices

House Brands	\$13.00	House Wines	\$12.00	Domestic Beers	\$8.00
Premium Brands	\$14.00	House Sparkling Wine	\$13.00	Non-Alcoholic Beers	\$8.00
Deluxe Premium Brands	\$15.00	Imported Beers	\$9.00	Mineral Waters	\$7.50
Cordial Service	\$14.00	Microbrewery Beers	\$9.00	Soft Drinks	\$7.50

HOSTED BAR (Per Person, Per Hour)

Minimum of 50 Guests

<u>House Brands</u>		<u>Premium Brands</u>		<u>Deluxe Premium Brands</u>	
One Hour	\$28.00	One Hour	\$30.00	One Hour	\$32.00
Two Hours	\$40.00	Two Hours	\$42.00	Two Hours	\$44.00
Three Hours	\$50.00	Three Hours	\$52.00	Three Hours	\$54.00
Four Hours	\$58.00	Four Hours	\$60.00	Four Hours	\$62.00

This Package includes either House, Premium, or Deluxe Premium Brands, Imported and Microbrewery Beers, Domestic and Non-Alcoholic Beers, House Wines, Assorted Mineral Waters, Soft Drinks and Juices.

HOSTED SOFT BAR (Per Person, Per Hour)

Minimum of 50 Guests

One Hour	\$25.00	Two Hours	\$34.00	Three Hour	\$43.00
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Soft Bar packages include House Wines, Imported and Domestic Beer, Mineral Waters, and Soft Drinks.

WINE & SPARKLING WINE SERVICE (Per Person, 2 Hours)

Applicable Sales Tax Included in Prices Below

House Wines and House Sparkling Wine Toast During Dinner \$22.00

NO-HOST "CASH" BAR

Applicable Sales Tax Included in Prices Below

House Brands	\$14.00	House Wines	\$13.00	Domestic Beers	\$9.00
Premium Brands	\$15.00	House Sparkling Wine	\$14.00	Non-Alcoholic Beers	\$9.00
Deluxe Premium Brands	\$16.00	Imported Beers	\$10.00	Mineral Waters	\$8.00
Cordial Service	\$15.00	Microbrewery Beers	\$10.00	Soft Drinks	\$8.00

A Labor Fee of \$175 per bar will be applied for consumption less than \$500.00 per bar (exclusive of service and tax)

Bartender Fees are \$325.00 per bartender for the first 3 hours (Required for hard liquor)

Beverage Station Attendant Fee is \$125.00 for the first 3 hours (No hard liquor served)

Bartender and Beverage Attendant fees cannot be waived.

Bartender/Beverage Attendant Overtime is \$50.00 per hour per attendant.

Overtime fees cannot be waived.

One Bartender/ Beverage Station Attendant recommended for each one hundred guests.

Please ask your Catering Sales Manager about upgrading your wine selection



House Brands	Jack Daniel's Whiskey New Amsterdam Gin Dewars Scotch New Amsterdam Vodka	Hennessy VS Cognac Cruzan Rum Corazón Blanco Tequila Jameson Whiskey
Premium Brands	Maker's Mark Bourbon Tanqueray Gin Glenlivet 12yrs Scotch Tito's Vodka	Crown Royal Whiskey Hennessy VS Cognac Bacardi White Rum Don Julio Tequila
Deluxe Premium	Buffalo Trace Small Batch Bourbon The Botanist Gin Ketel One Vodka Johnnie Walker Black Label Scotch	Hennessy VS Cognac Bacardi White Rum Patron Silver Tequila Jameson Whiskey
Imported Beer		
Heineken, Modelo Especial, and Stella Artois		
Microbrewery Beer		
Lagunitas IPA, Anchor Steam, Firestone Walker 805		
Domestic Beer		
Trumer Pils and Bud Light		
Non-Alcoholic Beer		
Heineken 0.0		
Still and Sparkling Water		
Soft Drinks		
Coke, Diet Coke, Sprite		
Ginger Ale, Tonic Water, Club Soda		

Information

Brunch

Stations

Hors d'oeuvres

Plated Dinner

Late Night

Beverages

Fees & Other



Ceremony Fees

The following fee includes additional time on the wedding day for the ceremony, the setup and break down of event area, staging, banquet chairs, gift table, and unity candle table. It also includes rehearsal time prior to your wedding date.

Peacock Court

Up to 288 Guests Seated
\$5,000 plus tax and 22% administrative fee

Six Continents and George D. Smith

Up to 120 Guests Seated
\$1,200 plus tax and 22% administrative fee

Room of the Dons

Up to 224 Guests Seated
\$3,000 plus tax and 22% administrative fee

Florentine and Garden

Up to 48 Guests Seated
\$750 plus tax and 22% administrative fee

Décor Enhancements

All wedding receptions include Signature Mark Hopkins Silver Chargers, (4) Votive Candles per Table, Dance Floor, Staging, Head or Sweetheart Table, Guest Tables, Cake Table, Banquet Chairs, and Upgraded Champagne Linens & White Napkins.

Custom Wedding Menus

\$1.50 per person

Lamour Specialty Tablecloths (variety of colors)

Starting from \$40 per tablecloth

Lamour Specialty Napkins (variety of colors)

\$2 per napkin

Floral Table Centerpieces

Starting from \$55 each