



Holiday Packages

Named the #1 Top Hotel in San Francisco
by Conde Nast Traveler Readers' Choice Awards in 2020 and 2021,
The Marker Hotel is the place to celebrate this holiday season!

Our Culinary Team has curated four holiday menu packages for easy planning.
Each package includes a bar and a complimentary suite for the night of the event.
Additional enhancements are available.

THE MARKER
A SAN FRANCISCO HOTEL



The Classic Reception

25 Guest Minimum

DISPLAYS

Choice of 1 Display

Crudité Platter

Seasonal Raw Vegetables

Served with House-made Buttermilk Dressing

Local Artisan Cheese

Local Cheeses and Accompaniments

Crackers and Local Artisan Breads

HORS D'OEUVRES

Display | Choice of the following:

COLD HORS D'OEUVRES

Select 2

Antipasto Skewers

Carpaccio of Beef

Avocado Toast (v)

Burrata Crostini (v)

Ahi Tuna Poke Cones

HOT HORS D'OEUVRES

Select 2

Honey Pear & Goat Cheese Tarts (v)

Phyllo-Wrapped Asparagus (v)

Chicken Satay

HOSTED NEAT BAR

2 hour service

\$90.00++ per guest

(plus 24% service charge and 8.625% sales tax)

The Festive Reception

25 Guest Minimum

DISPLAYS

Choice of 1 Display

Crudité Platter
Seasonal Raw Vegetables
Served with House-made Buttermilk Dressing

Local Artisan Cheese
Local Cheeses and Accompaniments
Crackers and Local Artisan Breads

Salumi Display
Assorted Cured Meats, Marinated Olives
Parmesan Bread Sticks, Flat Bread Crackers and Crostini

HORS D'OEUVRES

Display | Choose from the following:

COLD HORS D'OEUVRES

Select 2

Antipasto Skewers
Carpaccio of Beef
Avocado Toast (v)
Burrata Crostini (v)
Ahi Tuna Poke Cones
Ceviche Spoons
Vietnamese Spring Rolls (v)

HOT HORS D'OEUVRES

Select 2

Honey Pear & Goat Cheese Tarts (v)
Phyllo-Wrapped Asparagus (v)
Chicken Satay
Tratto Meatballs
Radicchio-Wrapped Prawns
Beef Skewers
Crab Cakes

SLIDER STATION

Choice of 1

Kobe Beef
Caramelized Onions, White Cheddar Cheese
Grilled Chicken
Avocado, Roasted Tomato, Chipotle Aioli
Braised Pork Belly
Asian Slaw, Hoisin BBQ Sauce
Smoked Portobello
Roasted Garlic Aioli, Arugula, Sherry Vinaigrette

HOSTED NEAT BAR

2 hour service

\$120.00++ per guest
(plus 24% service charge and 8.625% sales tax)





The Elegance

25 Guest Minimum

DISPLAYS

Choice of 1 Display

Crudité Platter

Seasonal Raw Vegetables

Served with House-made Buttermilk Dressing

Local Artisan Cheese

Local Cheeses and Accompaniments

Crackers and Local Artisan Breads

Salumi Display

Assorted Cured Meats, Marinated Olives

Parmesan Bread Sticks, Flat Bread Crackers and Crostini

HORS D'OEUVRES

Display | Choose from the following:

COLD HORS D'OEUVRES

Select 3

Antipasto Skewers

Carpaccio of Beef

Avocado Toast (v)

Burrata Crostini (v)

Ahi Tuna Poke Cones

Ceviche Spoons

Vietnamese Spring Rolls (v)

Deviled Eggs

Southwest Tostada

HOT HORS D'OEUVRES

Select 3

Honey Pear & Goat Cheese Tarts (v)

Phyllo Wrapped Asparagus (v)

Chicken Satay

Tratto Meatballs

Radicchio Wrapped Prawns

Beef Skewers

Crab Cakes

Mini Beef Wellington

Lamb Lollipops

RAW BAR

Local Oysters, Crab Claws, Rock Shrimp and Mixed Seafood Ceviche,
House-Cured Salmon, Mignonette, Lemon Aioli, Spicy Cocktail Sauce

HOSTED NEAT BAR

2 hour service

\$150.00++ per guest

(plus 24% service charge and 8.625% sales tax)



The Grand Buffet

25 Guest Minimum

SOUP

Tratto Seasonal Soup

SALADS

Frisee, Watercress & Endive Salad
Candied Pecans, Apples, Chevre, Cider Dijon Vinaigrette

Arugula Salad
Fennel, Shaved Parmesan, Honey Lemon Vinaigrette

Kale Caesar Salad
Parmesan Croutons

SIDES

Herb Risotto
House-made Gnocchi
Seasonal Vegetables

ENTREES

Chicken Cacciatore
Roasted Salmon
Braised Beef Stracotto

DESSERT

Tiramisu, Chocolate Brioche Bread Pudding,
Tratto Olive Oil Cake

HOSTED NEAT BAR

2 hour service

\$130.00++ per guest
(plus 24% service charge and 8.625% sales tax)



Bar Packages

All of our holiday packages include the Neat selection of liquors, wine and beer

BEVERAGE ENHANCEMENTS:

Stirred Selection

\$15++ per guest

Shaken Selection

\$20++ per guest

Neat

LIQUORS

Gin - Beefeater
Vodka - Sobieski
Rum - J Wray Silver
Tequila - Arrette Silver
Bourbon - Evan Williams

BEER

Bud Light, Budweiser
Modelo, Erdinger N/A
Animal Park IPA

WINE

Sparkling/Champagne
J Roget Brut, California

White

Chardonnay, La Terre, California
Sauvignon Blanc, Canyon Road,
California

Red

Pinot Noir, Canyon Road, California
Cabernet Sauvignon, La Terre,
California

Stirred

LIQUORS

Gin - Junipero
Vodka - Titos
Rum - J Wray Gold
Tequila - Don Julio Silver
Bourbon - Four Roses
Rye- Rittenhouse

BEER

Bud Light, Budweiser
Modelo, Erdinger N/A
Animal Park IPA, Stella Artois

WINE

Sparkling/Champagne
Domaine Ste. Michelle Brut, NV

White

Chardonnay, Caldora, Italy
Sauvignon Blanc, Murphy Goode,
North Coast

Red

Cabernet Sauvignon, J Lohr Seven
Oaks, Paso Robles
Pinot Noir, Sartori, Italy

Shaken

LIQUORS

Gin - Hendrick's
Vodka - Grey Goose
Rum - Sailor Jerry's
Tequila - La Gritona Reposado
Scotch - Johnnie Walker Black
Bourbon - Woodford Reserve
Rye- High West Double Rye

BEER

Bud Light, Budweiser
Modelo, Erdinger N/A
Animal Park IPA, Stella Artois

WINE

Sparkling/Champagne
Ca Di Rajo Prosecco, Veneto, Italy

White

Chardonnay, Starmont, Carneros
Sauvignon Blanc, Schug,
Sonoma Coast

Red

Cabernet Sauvignon, Murphy Goode,
Alexander Valley
Pinot Noir, Talbott, Monterey

All packages include the following base refreshments:

Orange Juice | Cranberry Juice | Club Soda | Bottled Water
Coke | Diet Coke | Sprite | Ginger Ale | Coffee & Tea

BARTENDER FEE | \$250.00 ++ per bartender | 2 hour service