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 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
Frisée, 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