



hotel nikko san francisco

2019

Catering Menu



*all prices subject to 23% service charge and 8.5% tax
Effective March 1, 2019 all prices subject to 24% service charge & 8.5% tax*



hotel nikko san francisco

A La Carte Refreshment Service

10 Order Minimum per Item || Items not offered on consumption with the exception of bottled beverages

b e v e r a g e s

- Chilled Orange, Cranberry and Grapefruit Juice
- Freshly Brewed Organic Regular and Decaffeinated Coffee,
- Traditional, Herbal and Japanese Teas
- Teajava Bottled Iced Teas
- Flavored Mineral Waters
- Assorted Soft Drinks
- Still Bottled Water
- VOSS Sparkling Water (375mL)
- Red Bull Energy Drink, Sugar-Free Red Bull
- IZZE Sparkling Sodas
- Coconut Water
- Fruit Infused Water (Choice of Lemon, Lime, and Orange)

price

- \$8.50/guest
- \$7.00/guest
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$8.00/each
- \$8.00/each
- \$8.00/each
- \$8.00/each
- \$8.00/each
- \$8.00/each

bakery and fruit

- Petite Muffins, Danishes, Croissants and Specialty Breakfast Breads
- Assortment of Scones, Sweet Butter and Preserves
- Gourmet Bagels, Flavored and Plain Cream Cheese
- Individual Greek Style Yogurt (Add granola \$2.00)
- Sliced Fresh Fruit and Berries
- Whole Fresh Fruit – Seasonal Selections
- Home-Style Jumbo Cookies · *Semi-Sweet Chocolate Chip, Oatmeal Raisin, Ginger*
- Classic Fudge Brownies and Blondies
- Almond and Chocolate Biscotti
- Lollipop Cakes
- Lemon and Raspberry Bars
- Assorted French Macaroons
- Assorted Miniature Cupcakes

price

- \$6.50/guest
- \$5.00/guest
- \$7.50/guest
- \$8.00/each
- \$14.00/guest
- \$6.00/each
- \$6.50/guest
- \$6.00/each
- \$5.50/guest
- \$72.00/dozen
- \$6.00/guest
- \$6.00/guest
- \$54.00/dozen

g o o d i e s

- Assortment of Miniature Chocolate Candy (4 pieces per guest)
- Kashi Granola Bars
- CLIF Protein Bars
- Nature’s Bakery FIG Bars
- Individual Bags of Trail Mix
- Mixed Salted Nuts
- Individual Bags of Almonds
- POP Chips
- Kettle Chips
- Pirate’s Booty Popcorn
- Thatcher’s Popcorn – *Cheddar Cheese, Sour Cream and Onion, Parmesan, Caramel, Jalapeno*
- Mixed Dried Fruit
- Salted Pretzels
- Tri-Colored Tortilla Chips with Salsa and Guacamole
- Pita Chips and Hummus
- Veggie Sticks and Herb Dips

price

- \$6.00/guest
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$20.00/pound
- \$6.00/each
- \$6.00/each
- \$6.00/each
- \$7.00/each
- \$7.00/each
- \$25.00/pound
- \$19.00/pound
- \$12.00/guest
- \$10.00/guest
- \$12.00/guest

chef’s choice snack basket

Get a mix of individually packaged snacks from our menu without having to order 10 of each!
Leave it up to us and we will select an assortment of packaged snacks for your basket.

\$7 each item/\$70 per basket

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Breakfast



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continental breakfast buffets

|| 10 Order Minimum – No Substitutions ||

healthy start

Whole Fresh Fruit – Seasonal Selections
Individual Greek Yogurt with Gluten Free Granola
Assortment of Low Fat Petite Muffins
Chilled Orange Juice
Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas
\$42.00/guest

continental breakfast

Sliced Fresh Fruit and Berries
Assortment of Breakfast Breads, Muffins, and Croissants
Gourmet Bagels, Cream Cheese
Individual Greek Yogurt with Gluten Free Granola
Chilled Orange and Cranberry Juices
Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas
\$46.00/guest

nikko beginning

Seasonal Fresh Fruit and Berries
Assortment of Breakfast Breads, Muffins, and Croissants
Seasonal Vegetable Frittata
Chilled Orange and Cranberry Juices
Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas
\$48.00/guest

breakfast enhancements

|| 10 Order Minimum – No Substitutions ||

Mini Croissant Sandwich

*Farm Fresh Scrambled Egg, Pepper Jack Cheese,
Choice of Maplewood Smoked Bacon or Black Forest Ham*
\$12.50/each

Breakfast Burritos

*Farm Fresh Scrambled Egg, Fresh Salsa, Choice of Applewood
Smoked Bacon, Chicken Apple Sausage, or Fresh Vegetables*
\$12.50/each

Gluten Free Quiche

*Farm Fresh Egg
Choice of Lorraine (Gruyere and Bacon) or Spinach and Feta*
\$12.00/guest

Tureen of Steel Cut Oatmeal

*Brown Sugar, Golden Raisin, Apricot, Mixed Nuts
Maple Syrup*
\$12.00/guest

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b r e a k f a s t e n h a n c e m e n t s

|| 10 Order Minimum – No Substitutions ||

Farm Fresh Hard Boiled Eggs - \$5.00/each

Farm Fresh Scrambled Eggs (Egg Whites Available Upon Request) - \$12.00/guest

Breakfast Meats (Applewood Smoked Bacon, Chicken Apple Sausage, or Turkey Bacon) - \$12.00/guest

Seasonal Vegetable Frittata - \$12.00/guest

Mini Blueberry Pancakes with Maple Syrup - \$12.00 /guest

Smoked Salmon with Assorted Bagels, Capers, Cream Cheese and Red Onions - \$15.50/guest



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breakfast stations

|| 50 Guest Minimum ||

build your own parfait station

Greek Yogurt, Assorted Flavored Yogurts, Crunchy Granola, Nuts, Seasonal Mixed Berries
\$14.00/guest

build your own breakfast taco station

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Seasonal Sautéed Vegetables,
Corn Tortillas, Salsa, Shredded Cheddar Cheese, Chopped Cilantro
\$26.00/guest

omelet station

|| 150 Order Maximum ||

**** Chef Labor Fee - \$150.00 per hour ****

Diced Ham, Bacon, Chopped Tomatoes, Bell Peppers, Onions,
Scallions, Jalapenos, Mushrooms,
Cheddar, Swiss, and Goat Cheeses
\$20.00/guest

waffle station

|| 150 Order Maximum ||

**** Chef Labor Fee - \$150.00 per hour ****

Whipped Cream, Mixed Berry Compote, Brown Sugar, Maple Syrup
\$20.00/guest

oatmeal bar

Steel Cut Oatmeal
Chia Seeds, Mixed Berries, Sliced Bananas,
Sliced Almonds, Chopped Walnuts,
Golden Raisins, Dried Cranberries, Apricots,
Brown Sugar, Honey,
Cinnamon and Maple Syrup
2%, Skim, Almond, and Soy Milk
\$20.00/guest

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build your own breakfast buffet

|| 25 Guest Minimum ||

For 15 – 24 guests, add \$5.50 to buffet pricing

Each Buffet includes the following: Assortment of Breakfast Breads, Muffins, Croissants with Sweet Butter and Preserves, Chilled Orange and Cranberry Juices, and Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas

Choose 3 or 4 Items:

Sliced Fresh Fruit and Berries

Farm Fresh Scrambled Eggs, Shredded Cheese, Herbs

Scrambled Egg Whites, Feta Cheese, Chopped Spinach

Applewood Smoked Bacon

Turkey Sausage

Chicken Apple Sausage

Oven Roasted Yukon Gold Potatoes

Roasted Marbled Potatoes

Mini Blueberry Pancakes, Maple Syrup

Classic Eggs Benedict

Seasonal Vegetarian Frittata

Gluten Free Quiche

Farm Fresh Egg, Lorraine (Gruyere and Bacon)

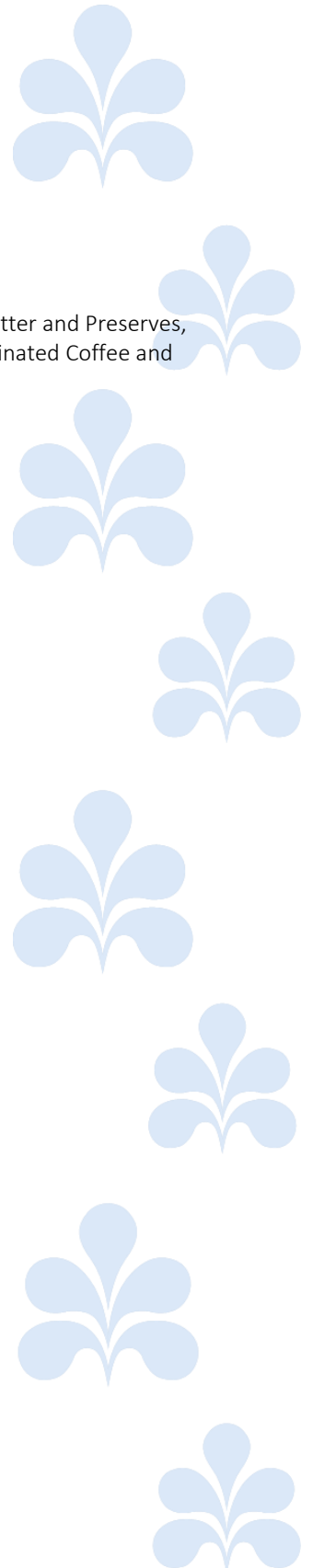
Gluten Free Quiche

Farm Fresh Egg, Spinach and Feta

\$60.00 /guest for (3) items

\$64.00 /guest for (4) items

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hotel nikko san francisco

hot breakfast buffets

|| 25 Guest Minimum ||

For 15 – 24 guests, add \$5.50 to buffet pricing

Omissions to menu will not reduce the pricing, only limit selections

sausalito

Sliced Fresh Fruit and Berries
 Assortment of Breakfast Breads, Muffins, Croissants
 Farm Fresh Scrambled Eggs with Shredded Cheese and Herbs
 Applewood Smoked Bacon
 Chicken Apple Sausage
 Roasted Marble Potatoes
 Chilled Orange and Cranberry Juices
 Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee
 Traditional, Herbal and Japanese Teas
 \$62.00 /guest

marin

Sliced Fresh Fruit and Berries
 Assortment of Breakfast Breads, Muffins, Croissants
 Steel Cut Oatmeal
Brown Sugar, Golden Raisin, Apricot, Mixed Nuts
 Egg Frittata
Feta Cheese, Chopped Spinach
 Turkey Bacon
 Oven Roasted Yukon Gold Potatoes
 Chilled Orange and Cranberry Juices
 Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee
 Traditional, Herbal and Japanese Teas
 \$64.00 /guest



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plated breakfast

Entrée price includes the following: Sliced Fresh Fruits and Berries, Specialty Breakfast Breads, Muffins, Croissants, Sweet Butter and Preserves, Oven Roasted Yukon Gold Potatoes, Chilled Orange and Cranberry Juices, Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas

entrées

(select one)

Wild Mushroom Frittata with Oven Roasted Tomatoes and Spinach
\$48.00/ guest

Farm Fresh Scrambled Eggs, Cheddar Cheese, Chives
Choice of Applewood Smoked Bacon or Chicken Apple Sausage
\$50.00/guest

Classic Eggs Benedict
Poached Egg, Canadian Ham, Toasted English Muffin,
White Wine Hollandaise
\$52.00/guest

Smoked Salmon Eggs Benedict
Poached Egg, Smoked Salmon, Toasted English Muffin, Paprika
White Wine Hollandaise
\$52.00/guest

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nikko brunch buffet

|| 50 Guest Minimum ||

For 15 - 24 guests, add \$11.00 to buffet pricing

For 25 - 49 guests, add \$5.50 to buffet pricing

Local Pastries Made Daily

Coffee Cakes, Muffins, Croissants, Sweet Butter, Preserves

Sliced Fresh Fruit and Berries

Artisan Cheese Board, Sliced Baguettes and Crackers

Sliced Deli Meats, Ham, Turkey, Roast Beef, Calabrese Salami

Baby Kale Salad

Cherry Tomato, Pickled Onion, Humboldt Fog Goat Cheese, Candied Pecan, Preserved Lemon Vinaigrette

Five Spice Chicken Salad

Carrot, Snow Pea, Shredded Cabbage, Asian Pear, Cashew, Crispy Noodle, Ginger-Soy Vinaigrette

Classic Eggs Benedict

Poached Egg, Canadian Ham, Toasted English Muffin, White Wine Hollandaise

Applewood Smoked Bacon and Country Style Pork Sausage

Grilled Salmon Medallions

Cilantro, Sliced Scallion, Charred Toy Box Tomatoes Yuzu-Butter Sauce

Oven Roasted Yukon Gold Potatoes

Sautéed Seasonal Vegetables

Assorted Miniature Fruit Tarts and French Macaroons

Chilled Orange, Grapefruit, and Cranberry Juices

Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas

\$92.00/guest

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Breaks



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afternoon break service packages

|| 10 Order Minimum – No Substitutions ||

opera house

French Macaroons
Assorted Petit Fours
Mini Tea Sandwiches (2 per guest)
Smoked Salmon with Chive & Cream Cheese and
Tomato & Cucumber

Assorted Soft Drinks, Mineral Water
Freshly Brewed Organic Regular and Decaffeinated
Coffee, Traditional, Herbal and Japanese Teas

\$32.00/guest

the marina

Make Your Own Trail Mix
Mixed Nuts, Dried Berry, Gluten Free Granola, M&M's
Fresh Whole Fruit
Assorted Individual Yogurts

Individual Bottled Iced Tea and Lemonade
Freshly Brewed Organic Regular and Decaffeinated
Coffee, Traditional, Herbal and Japanese Teas

\$32.00/guest

the embarcadero

Assorted Donut Holes and Beignets
Mini Scones
Chocolate Almond Biscotti
Fresh Seasonal Whole Fruit

Freshly Brewed Organic Regular and Decaffeinated
Coffee, Traditional, Herbal and Japanese Teas

\$34.00/guest

at&t park

Mini Corn Dogs, Mustard
French Fries with Garlic Dipping Sauce,
Nachos and Cheese, Jalapenos

IZZE Sparkling Sodas
Freshly Brewed Organic Regular and Decaffeinated
Coffee, Traditional, Herbal and Japanese Teas

\$36.00/guest

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afternoon break service packages

|| 25 Order Minimum – No Substitutions ||

chips and salsa bar

Tri-Colored Tortilla Chips
Spicy Charred Salsa, Pico de Gallo, Salsa Verde
Guacamole, Queso Cheese Dip,
Mexican Wedding Cookies
\$32.00/guest

the hummus bar

Pita Chips and Bread
Kalamata and Picholine Olives
Assortment of Fresh Vegetables
Hummus: Classic, Roasted Red Bell Pepper, Roasted Garlic, and Edamame
\$32.00/guest

just a “bite”

Bite-Sized Cookies
Bite-Sized Brownies
Mini Ghirardelli Chocolate Squares
Snyder’s Mustard Pretzel Bites
Assorted Chex Mix
Doughnut Holes
\$38.00/guest

farmers’ market

Artisanal Cheeses, Gourmet Crackers and Olives
Dried Fruits and Nuts
Fresh Whole Fruit with Seasonal Berries
Seasonal Vegetables Crudit , Herb Boursin Cheese Dip, Roasted Piquillo Pepper Dip
\$38.00/guest

take it “to-go”

Individual Packages of Biscotti or Cookies
Mini Ghirardelli Chocolates
Individual Bags of Chips
Small Bottles of Red Wine (187mL)
Assorted Soft Drinks
Mineral Waters
\$44.50/guest

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“take a break....
... from the ordinary”

|| 50 Guest Minimum ||
\$150.00 (+Tax) Labor Charge Required

nikko candy cart

Assortment of Milk and Dark Chocolates
Selection of Sour Candies
Flavored Jelly Beans

\$20.00/guest

frozen yogurt station

All Natural Soft Serve Chocolate and Vanilla
Selection of Toppings
Chopped Walnuts, Gourmet Chocolate Chips, Seasonal Berries, Sprinkles, M&M's

\$28.00/guest

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Lunches



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luncheon buffets

|| 25 Guest Minimum ||

For 15 – 24 guests, add \$5.50 to buffet pricing

polk street buffet

Baby Kale Salad

Cherry Tomatoes, Pickled Onions, Humboldt Fog Goat Cheese, Candied Pecans, Preserved Lemon Vinaigrette

Marble Potato Salad

Fennel, Celery, Bell Pepper, Pickled Onion, Fried Caper, Tarragon-Oregano Dressing

Sandwich Board:

Sliced Turkey Breast, Calabrese Salami, Honey Ham, Roast Beef, Tuna Salad, Egg Salad
Smoked Cheddar, Swiss, Provolone, Tomato, Lettuce, Pickle, Black Olive

Grilled Seasonal Vegetables, Mushrooms and Peppers, Avocado, Sun-Dried Tomatoes

Dutch Crunch, French Bread Rolls, Assorted Sliced Breads
(Gluten Free Bread - Available Upon Request)

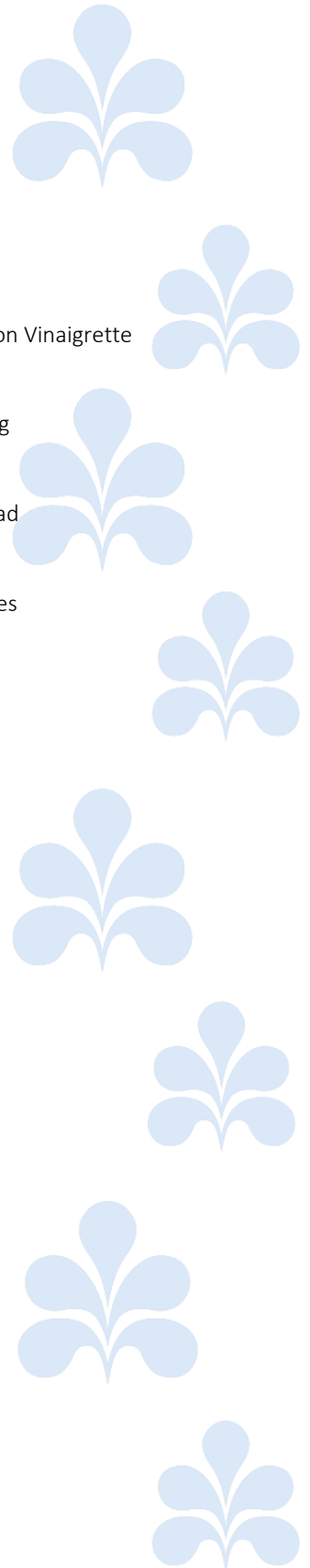
Seasonal Whole Fruit

Individual Bags of Kettle Potato Chips

Home-Style Cookies and Fudge Brownies

Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$64.00/guest



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columbus street buffet

Antipasto Platter

Cured Coppa, Calabrese Salami, Local Prosciutto, Citrus Marinated Olive, House Pickled Bell Pepper, Ciliegine Herbed Fresh Mozzarella, Smoked Holland Gouda

Caprese Pesto Pasta Salad

Orecchiette Pasta, Mozzarella Cheese, Grape Tomatoes, Basil, Pesto Dressing

Classic Caesar Salad

Romaine Heart, Garlic Crouton, Shaved Parmesan, Nikko Signature Dressing

Porcini Mushroom Tortellini

Sun-Dried Tomato, Baby Zucchini, Purple Cauliflower, Brandy Cream, Shaved Parmesan

Flame Roasted Petaluma Chicken

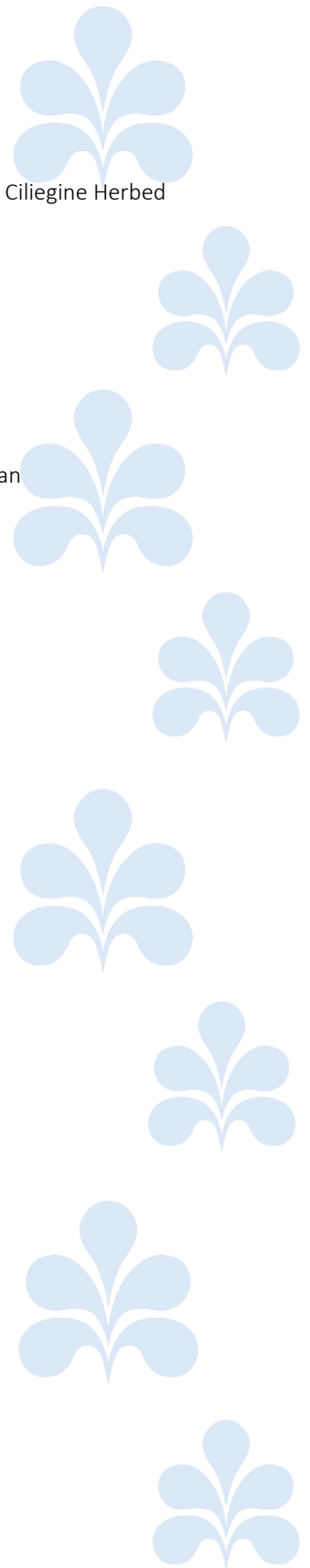
Sweet Corn Edamame Succotash, Baby Vegetable, Chicken Jus

Herbed Focaccia & Rustic Italian Bread

Assorted Miniature Cheesecakes and Tiramisu

Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$66.00/guest



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grant street buffet

Roasted Edamame and Quinoa Salad
Yolo Carrots, Bean Sprouts, Cucumber, Pear, Wild Arugula, Goat Cheese, Mandarin Dressing

Soba Noodle Salad
Spinach, Asparagus, Roasted Shiitake Mushroom, Pickled Daikon, Creamy Black Sesame Dressing

Sake Marinated Beef and Broccoli
Toasted White Sesame Seed, Green Onion, Tri-Colored Bell Pepper, Soy Mirin Glaze

Chicken Lettuce Wraps
Ginger Minced Chicken, Cashews, Diced Bell Pepper, Water Chestnuts

Vegetarian Fried Rice

Sautéed Seasonal Vegetables

Seasonal Fresh Fruit Slices and Miniature Fresh Fruit Tarts

Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$66.00/guest

Suggested Enhancement for Grant Street Buffet

Dim Sum Steamer Basket (3 pieces per person)
Soy Sauce, Chinese Mustard, Sweet and Sour Sauce, Chili Oil,
Additional \$16.00/guest

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hyde street buffet

Little Gem Lettuce
Compressed Beets, Cherry Tomatoes, Gorgonzola, Castelvetrano Olive, Lemon Vinaigrette

Roasted Sweet Potato Salad
Asparagus, Shaved Fennel, Brandied Cherry, Sweet Buttermilk Dressing

Edamame Encrusted Salmon
Coconut Forbidden Rice, Jidori Egg, Red Radish, Purple Cauliflower, Passion Fruit Beurre Blanc

Grilled Chicken Breast
Leek, Fennel, Oven Roasted Toy Box Tomatoes, Galangal Demi

Wild Mushroom Ravioli
Asiago Cheese, Light Cream Sauce with Thyme and Cilantro

Assorted Seasonal Grilled Vegetables

Italian Crusted Bread
Assortment of Miniature Fresh Fruit Tarts and Petit Fours
Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$74.00/guest

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mission street buffet

South of the Border Corn and Black Bean Salad
Roasted Red Pepper, Grilled Onion, Poblano Aioli, Radishes, Cilantro, Queso Fresco

Tri Colored Tortilla Chips
Roasted Tomato Salsa, Guacamole

Chili Marinated Iron Skirt Steak
Sliced Onion, Bell Pepper, Chimichurri

Jalisco Style Chicken
Grilled Onion, Cilantro, Fresh Crema, Lime, Shredded Cheese, Lettuce, Tomato,
Olive, Jalapenos, Salsa Verde, Warm Corn Tortillas

Mini Black Bean and Cheese Quesadilla

Seasonal Grilled Vegetables

Pinto Beans

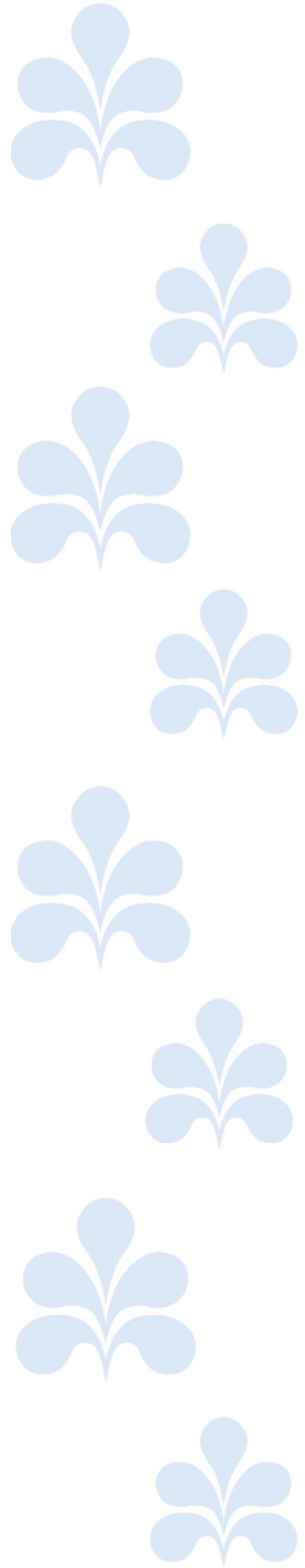
Spanish rice

Churros with Cinnamon Powder

Mexican Wedding Cookies

Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$75.00/guest



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fillmore street buffet

Greek Salad

Roma Tomatoes, Red Onions, Cucumbers, Feta Cheese, Mint, Basil, Lemon Thyme Dressing

Avocado Quinoa Salad

Kalamata Olives, Pickled Onions, Fennel, Toasted Pine Nuts, Golden Beets

Sun Dried Tomato Hummus, Olive Tapenade
Sliced Baguette and Grilled Pita Bread, Spicy Lavash

Mini Herbed Falafel Pouch
Spicy Greens, Lemon Cucumber Sauce

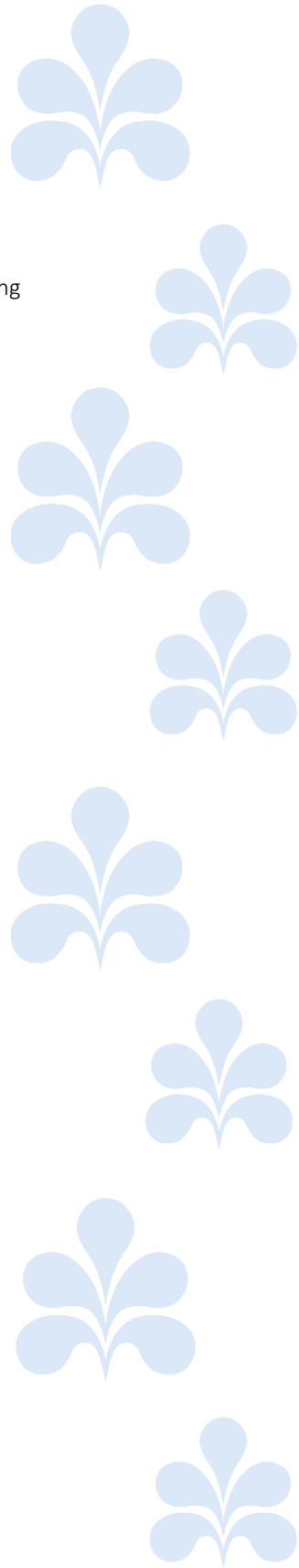
Oven Roasted Lemon-Mint Salmon
Toasted Pearl Couscous, Fried Chickpea, Tomato Olive Relish

Mediterranean Penne Pasta
Crispy Local Artichoke, Capers, Feta, Saffron Tomato Sauce

Miniature Fruit Tartlets and Cheesecakes

Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$70.00/guest



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s o u p s

|| Additional Item for Buffet Lunches ||

Fisherman's Wharf Chowder
Local Clam, Boudin Sourdough Bread Bowl
\$15.00/guest

Smoked Corn Tomato Bisque
Fresh Lemon, Capers, Shiitake Mushroom, Pickled Cauliflower
\$15.00/guest

Wild Mushroom Soup
Local Forest Mushroom, Truffle Cream
\$15.00/guest

Sweet and Sour Egg Drop Soup
Shredded Bamboo, Straw Mushroom, Bell Pepper, Scallion
\$15.00/guest

Chili Spiced Chicken Soup
Stoplight Bell Pepper, Avocado Relish
\$15.00/guest

Carrot and Coconut Soup
Kaffir Lime Oil
\$15.00/guest

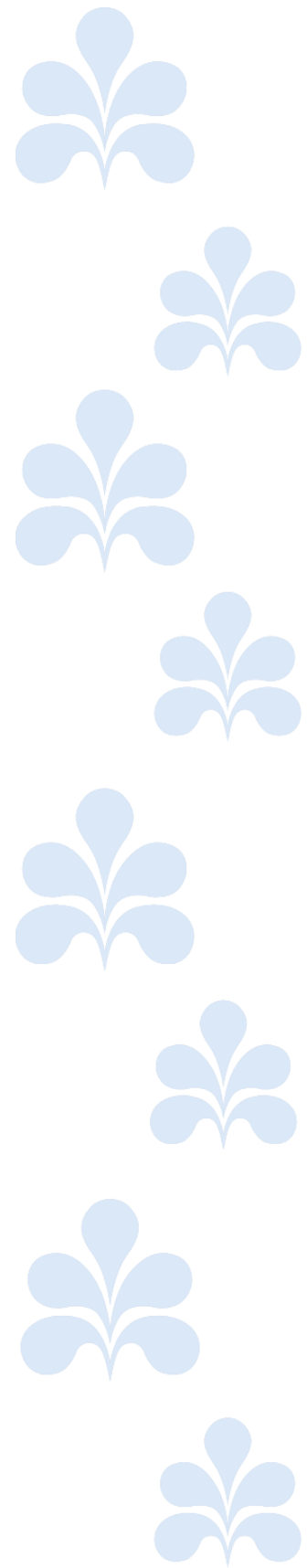
Moroccan Harissa Soup
Tomato, Lentil, Chickpea, Onion, Rice
\$15.00/guest

Vegetarian Tortilla Soup
Connelly Beans, Kidney Beans, Corn, Chipotle Pepper, Crème Fraiche,
Crumbled Corn Tortilla
\$15.00/guest

Roasted Apple and Butternut Squash Soup
Cardamom Cream
\$15.00/guest

Lobster Bisque
Roma Tomato, Caramelized Onion, Tarragon, Crème Fraiche
\$17.00/guest

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plated cold luncheon

|| 2 Course Minimum ||

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional Herbal Japanese Teas

entrées

Seared Pacific Ahi Tuna

Little Gem Lettuce, Haricot Vert, Fingerling Potato, Olive Tapenade, Sous Vide Egg, Capers, Sherry Vinaigrette

\$52.00/guest

Roasted Chicken Cobb Salad

Petit Iceberg Wedge, Soft Boiled Egg, Avocado Mousse, House Cured Bacon, Cherry Tomato, Pt. Reyes Blue Cheese, Poppy Seed Vinaigrette

\$56.00/guest

Grilled Shrimp Caesar Salad

Petit Gems, Garlic Crostini, Aged Parmesan, Tear Drop Tomato, Yuzu Dressing

\$60.00/guest

Grilled Pacific Salmon

Grilled Asparagus, Roasted Baby Carrot, Frisée, Shaved Baby Vegetables, Roasted Herb Shallot Dressing

\$60.00/guest

Thai Steak Salad

Baby Mixed Greens, Bean Sprouts, Roasted Tomatoes, Pickled Cucumbers and Carrots, Herbs, Spicy Red Curry Vinaigrette

\$62.00/guest

Add a Soup: Additional \$15-\$17/guest

Vegetarian, Vegan, Gluten-Free Lunch Entrees - Available Upon Request

desserts

Chocolate S'mores Tart

Dark Chocolate Mousse, Graham Cracker, Toasted Marshmallow

Coconut Passion Fruit Aurora

Pineapple in Rum, Mango, Passion Fruit, Strawberry Jelly

Tiramisu

Mascarpone Mousse, Espresso Sponge Cake

Pistachio Raspberry Tranche

Pistachio Almond Cake, Raspberry Jelly, Vanilla Cream, White Chocolate Pearls, Pistachio

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All Day Meeting Packages



*all prices subject to 23% service charge and 8.5% tax
Effective March 1, 2019 all prices subject to 24% service charge & 8.5% tax*



hotel nikko san francisco

meeting packages

|| 25 Guest Minimum ||

For 15 – 24 guests, add \$5.50 to buffet pricing

express meeting package #1

arrival

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves
Seasonal Selection of Whole Fruit
Chilled Orange and Cranberry Juice
Freshly Brewed Organic Coffee, Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

mid-morning break

Freshly Brewed Organic Coffee, Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

polk street luncheon buffet

Baby Kale Salad
Cherry Tomatoes, Pickled Onions, Humboldt Fog Goat Cheese, Candied Pecans, Preserved Lemon Vinaigrette

Marble Potato Salad
Fennel, Celery, Bell Pepper, Pickled Onion, Fried Caper, Tarragon-Oregano Dressing

Sandwich Board:

Sliced Turkey Breast, Honey Ham, Roast Beef, Tuna Salad
Smoked Cheddar, Swiss, Provolone
Tomatoes, Lettuce, Pickles, Black Olives

Grilled Seasonal Vegetables, Mushrooms and Peppers, Avocado, Sun-Dried Tomatoes
Dutch Crunch, French Bread Rolls, Assorted Sliced Breads

Seasonal Whole Fruit
Individual Bags of Kettle Potato Chips
Home-Style Cookies
Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

afternoon break

Raspberry Bars & Pecan Bars
Lemonade
Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$106.00/guest

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express meeting package #2

arrival

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves
 Seasonal Selection of Whole Fruit
 Chilled Orange and Cranberry Juice
 Freshly Brewed Organic Regular and Decaffeinated Coffee
 Traditional, Herbal and Japanese Teas

mid-morning break

Freshly Brewed Organic Regular and Decaffeinated Coffee
 Traditional, Herbal and Japanese Teas

columbus street luncheon buffet

Caprese Pesto Pasta Salad
 Orecchiette Pasta, Mozzarella Cheese, Grape Tomatoes, Basil, Pesto Dressing

Classic Caesar Salad
 Romaine Heart, Garlic Crouton, Shaved Parmesan, Nikko Signature Dressing

Porcini Mushroom Tortellini
 Sun-Dried Tomato, Baby Zucchini, Purple Cauliflower, Brandy Cream, Shaved Parmesan

Flame Roasted Petaluma Chicken
 Sweet Corn Edamame Succotash, Baby Vegetables, Chicken Jus

Herbed Focaccia & Italian Crusted Bread

Miniature Tiramisu

Freshly Brewed Organic Regular and Decaffeinated Coffee
 Traditional, Herbal and Japanese Teas

afternoon break

Assortment of Biscotti
 Local Artisan Cheese Board, Olives and Peppers
 Sliced Baguette and Crackers

Freshly Brewed Organic Regular and Decaffeinated Coffee
 Traditional, Herbal and Japanese Teas

\$108.00/guest

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express meeting package #3

arrival

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves
Seasonal Selection of Whole Fruit
Chilled Orange and Cranberry Juice
Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

mid-morning break

Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

mission street luncheon buffet

South of the Border Corn and Black Bean Salad
Roasted Red Pepper, Grilled Onion, Poblano Aioli, Radishes, Cilantro, Queso Fresco

Tri-Colored Tortilla Chips
Roasted Tomato Salsa, Guacamole

Chili Marinated Iron Skirt Steak
Sliced Onion, Bell Pepper, Chimichurri

Jalisco Style Chicken
Served with Grilled Onions, Cilantro, Fresh Crema, Lime, Shredded Cheese, Lettuce, Tomatoes, Olives, Jalapenos,
Salsa Verde, Warm Corn Tortillas

Seasonal Grilled Vegetables

Pinto Beans
Spanish Rice

Mexican Wedding Cookies

Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

afternoon break

Brownies and Blondies
Freshly Brewed Organic Regular and Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$110.00/guest

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Plated Lunch & Dinner



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plated luncheon and dinner menu

|| 3 Course Minimum Required ||

Entrée price includes Nikko Bread Rolls and Sweet Butter, Soup or Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal and Japanese Teas

s o u p s

Fisherman's Wharf chowder

Local Clam, Boudin Sourdough Bread Bowl

\$15.00/guest

Smoked Corn Tomato Bisque

Fresh Lemon, Capers, Shiitake Mushroom, Pickled Cauliflower

\$15.00/guest

Wild Mushroom Soup

Local Forest Mushroom, Truffle Cream

\$15.00/guest

Sweet and Sour Egg Drop Soup

Bamboo Shredded, Straw Mushroom, Bell Pepper, Scallion

\$15.00/guest

Chili Spiced Chicken Soup

Stoplight Bell Pepper, Avocado Relish

\$15.00/guest

Carrot and Coconut Soup

Kefir Lime Oil

\$15.00/guest

Moroccan Harissa Soup

Tomato, Lentil, Chickpea, Onion, Rice

\$15.00/guest

Vegetarian Tortilla Soup

Connelly Beans, Kidney Beans, Corn, Chipotle Peppers, Crème Fraiche, Crumbled Corn Tortilla

\$15.00/guest

Roasted Apple and Butternut Squash Soup

Cardamom Cream

\$15.00/guest

Lobster Bisque

Roma Tomato, Caramelized Onion, Tarragon, Crème Fraiche

\$17.00/guest

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s a l a d s

Port Wine Poached Pear Salad

Roasted Pear, Candied Spiced Walnut, Belgium Endive, Wild Arugula, Pt. Reyes Blue Cheese, Walnut Crisp

Heirloom Tomato Salad

Toy Box Tomatoes, Local Burrata, Balsamic Crumble, Wild Greens, Aged Balsamic, Petit Basil

Roasted Beet Salad

Spinach Puree, Wild Chicory, Toasted Filberts, Red and Yellow Beets, Citrus Dressing

Chef's Salad

Lemongrass Shrimp, Romaine Lettuce, Kumato Tomato, Fennel Confit, Orange Segments, Chef's Vinaigrette

Grilled Asparagus Salad

Roasted Carrots, Field Greens, Local Tomatoes, Pickled Red Onion, Shaved Asparagus, Truffle Vinaigrette

Baby Arugula Salad

Red Radishes, Golden Raisins, Toy Box Tomatoes, Toasted Sliced Almonds, Honey Lemon Vinaigrette

Winter Vegetable Salad

Fennel, Celery, Rainbow Carrots, Maitake Mushrooms, Butter Lettuce, Yellow Wax Beans, Smoked Paprika Vinaigrette

Wild Mixed Greens Salad

Mixed Chicory Lettuce, Avocado, Toy Box Tomatoes, Julienne Jicama, Sherry Vinaigrette

White Bean Chicken Salad

Braised Cannellini Beans, Red Radishes, Castelvetrano Olives, Dried Apricot, Tarragon-Parsley Pesto

Sesame Encrusted Ahi Tuna Salad

Avocado Mousse, Compressed Cucumber, Shaved Radishes, Crispy Wonton, Pickled Fresno Chiles

Caesar Romaine Spears

Heart of Romaine, Garlic Croutons, Shaved Parmesan, Pickled Red Onion, White Anchovy, Nikko Caesar dressing

Duet of Fresh and Roasted Grapes

|| Max 100 Guests – Add \$4.50 per Guest ||

Seedless Grape, Brandied Golden Raisins, Cherry Tomatoes+, Feta, Walnut Crisp, Toasted Pecan, Verjus Dressing

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a p p e t i z e r s

As an additional course for plated lunches

Peruvian Style Ceviche

Leche de Tigre, Crispy Choclo, Aj Amarillo Potato, Micro Cilantro
\$15.00/guest

Seared Royal Hawaiian Scallop

Okinawa Sweet Potato Puree, Truffle Sake Butter, Licorice
\$16.00/guest

Foie Gras Torchon

Butter Toasted Brioche Cluster, Seasonal Fruit, Rose Gelee, Brandied Cherry
\$15.00/guest

38 North Duck Confit

Compressed Apple, Cherry Compote, Frisée, Wild Arugula, Green Onion Dressing, Crumbled Feta
\$15.00/guest

Dragon Roll

Spicy Tuna, Salmon, Avocado, Cucumber, Lime, Cilantro, Jalapeno, Ponzu Sauce
\$16.00/guest

California Halibut

Lemongrass Potato Puree, Red Pepper and Green Onion Slaw, Kaffir Lime Curry Sauce
\$16.00/guest



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hotel nikko san francisco

a i r

Pan Seared Chicken Breast

Sweet Potato Gratin, Roasted Rainbow Baby Carrots, Button Squash, Grilled Spring Onions, Madeira Jus

Lunch \$62.00/guest

Dinner \$75.00/guest

Five Spice Chicken

Purple Potato Puree, Seasonal Vegetable Ragout, Roasted Chicory, Pearl Onions,
Natural Chicken Jus, Infused Truffle Oil

Lunch \$62.00/guest

Dinner \$75.00/guest

Roasted Herb Petaluma Chicken

Red Pepper Coulis, Black Diamond Kale, Baby Carrots, Saffron Rice, Kaffir Lime-Madeira Reduction

Lunch \$64.00/guest

Dinner \$76.00/guest

Grilled Tolinas Farm's Quail

Sweet Potato Puree, Brussels Sprouts, Tiny Carrot, Stout Beer Glaze

Lunch \$66.00/guest

Dinner \$78.00/guest

s e a

Cilantro-Chive Encrusted Salmon

Coconut Forbidden Rice, Jidori Egg, Purple Cauliflower, Pickles, Charred Shishito Peppers, Mango-Lime Beurre Blanc

Lunch \$65.00/guest

Dinner \$78.00/guest

Grilled Atlantic Salmon

Edamame Corn Succotash, Red Pepper Emulsion, Yellow Corn Pudding, Citrus Butter Sauce

Lunch \$65.00/guest

Dinner \$78.00/guest

Cornmeal Encrusted Mahi Mahi

Roasted Maitaki Mushrooms, Red Radish, Sonoma Kale, Saffron Jasmine Rice, Thai Chili Butter Sauce

Lunch \$70.00/guest

Dinner \$80.00/guest

Furikake Ahi Tuna

Shiitake Soy Rice Cake, Shishito Peppers, Dashi Poached Daikon, Wasabi Beurre Blanc

Lunch \$72.00/guest

Dinner \$82.00/guest

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hotel nikko san francisco

Searched Ono and Tropical Salsa
 Coconut Forbidden Rice, Mizuna, Kaffir Lime Sauce
 Lunch \$70.00/guest
 Dinner \$82.00/guest

Searched Halibut
 Seasonal Root vegetable, Heirloom Bell Peppers, Edamame Succotash, Garlic Thyme Beurre Blanc
 Lunch \$72.00/guest
 Dinner \$84.00/guest

Herb Marinated Seabass
 Crispy Polenta, Bloomsdale Spinach, Pancetta Chip, Shaved Fennel, Pernod Butter Sauce
 Lunch \$72.00/guest
 Dinner \$84.00/guest

Misoyaki Black Cod
 English Pea, Shaved Radish, Micro Wasabi, Ginger Truffle Dashi
 Lunch \$72.00/guest
 Dinner \$84.00/guest

l a n d

Grilled Pork Loin
 Braised Cabbage, Crispy Potato Cake, Fuji Apple Chutney, Cinnamon Orange Gastrique
 Lunch \$72.00/guest
 Dinner \$86.00/guest

Karobuta Pork Chop
 Fluffy Quinoa, Seasonal Vegetables, Pineapple Calvados Reduction
 Lunch \$76.00/guest
 Dinner \$86.00/guest

Searched Filet of Beef
 Wild Mushrooms, Garlic Potato Puree, Roasted Vegetables, Tiny Carrots, Bordelaise
 Lunch \$80.00/guest
 Dinner \$94.00/guest

Coffee Rubbed Flat Iron Steak
 Potato Confit, Searched Shishito Pepper, Swiss Chard, Brown Butter Cauliflower Puree, Red Wine Sauce
 Lunch \$78.00/guest
 Dinner \$92.00/guest

Braised Short Rib
 Potato Gratin, Shallot Confit, Fava Beans, Tiny Vegetables, Crispy Shallots, Rosemary Jus
 Lunch \$78.00/guest
 Dinner \$92.00/guest

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Sweet Soy Marinated New York Steak
Lentil Croquette, Chicory, Watercress, Rainbow Baby Carrots, Tamarind Demi Glaze
Lunch \$80.00/guest
Dinner \$94.00/guest



Rib-Eye Pave
Pomme Puree, Swiss Chard, English Radishes, Seared Brussels Sprouts, Peppercorn Sauce
Lunch \$80.00/guest
Dinner \$94.00/guest



Rack of Lamb Sous Vide
Smoked Tomato Couscous, Roasted Cherries, Natural Jus
Lunch \$82.00/guest
Dinner \$96.00/guest



Pepper Encrusted Loin of Lamb
Rainbow Potato Confit, Brussels Sprouts, Cauliflower, Mint, Parsley Reduction
Lunch \$82.00/guest
Dinner \$96.00/guest

d u e t s

Grilled Chicken and Jumbo Scallops
Parsnips Puree, Toy Box Tomato Concasse, Tiny Vegetables, Lemon Beurre Blanc
Lunch \$84.00/guest
Dinner \$104.00/guest



Seared Filet Mignon (3oz) and Grilled Prawns (3 pieces)
Maitake Mushrooms, Mashed Potatoes, Haricot Vert, Beet Puree, Lime Garlic Sauce
Lunch \$86.00/guest
Dinner \$106.00/guest



Grilled Beef Onglet and Cilantro-Chive Encrusted Salmon
Potato Confit, Tiny Vegetables, Coconut Forbidden Rice, Port Wine Reduction, Yuzu Beurre Blanc
Lunch \$86.00/guest
Dinner \$106.00/guest



Beef Medallions and Lobster Tail
Goat Cheese and Chive Whipped Potatoes, Baby Carrots, Mustard Greens,
Cognac Demi-Glace, Garlic Cream Sauce
Lunch \$90.00/guest
Dinner \$110.00/guest



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v e g e t a r i a n

Vegetable En Crouete
Stuffed Ratatouille, Grilled Squash, Zucchini, Carrots,
Asparagus, Pesto, Vine Ripened Tomato Chutney

Oven Roasted Portobello Mushroom
Baby Spinach, Feta Cheese Sauce

Vegetable Wellington
Roasted Carrots, Mushrooms, Zucchini, Pepper,
Ricotta Cheese, Red Pepper Coulis

Stuffed Tomatoes & Polenta Cake
Quinoa, Currants, Mint, Cilantro Relish, Aged Balsamic

v e g a n

Pumpkin Gnocchi
Shaved Purple Cauliflower, Salsify, Honshimenji Mushroom

Vegan Phyllo Pouch
Flaky Phyllo Pouch with a Roasted Potatoes, Vegetable
Ratatouille, Kidney Beans, Homemade Tomatoes Sauce

Roasted Eggplant Rollatini
Roasted Eggplant Stuffed with Spinach, Green Onion,
Garlic, Italian Seasoning, Basil Chimichurri

Aubergine Cannelloni
Lemongrass Tofu, Baby Haricot Vert, Shiitake
Mushrooms, Coconut Tikka Masala



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d e s s e r t s

Raspberry Cheesecake

Graham Cracker Crust, Raspberry Cheesecake, White Chocolate, Fresh Raspberries

Coconut Passion Fruit Aurora

White Cake, Coconut Cream, Diced Pineapple, Mango Passion Fruit, Strawberry Jelly, Chocolate Pearls, Chocolate Chards

Pistachio Raspberry Tranche

Pistachio Almond Cake, Raspberry Jelly, Vanilla Cream, White Chocolate Pearls, Raspberry, Chocolate Pistachio.

Mango Passion Fruit Bar

Mango Passion Fruit Cream, Dark and White Chocolate Pearls, Chocolate Glaze

Chocolate Hazelnut Gianduja

Chocolate Cake, Chocolate Hazelnut Mousse, Vanilla Crème Brûlée Center, Roasted Hazelnut, Chocolate Glaze

Profiterole

White Cake, Dark Chocolate Mousse, Vanilla Cream Puff

Chocolate Coffee Swirl

Short Dough Disk, Chocolate Coffee Mousse, Coffee Crème Center, Chocolate Glaze, Chopped Pistachio, Chocolate Chards

Chocolate Mousse

Hazelnut Praline Encased in a Marbleized, Pyramid-Shaped Chocolate Shell

Chocolate Raspberry Dome

Dark Chocolate Mousse Cake with a Raspberry Cream Center, Chocolate Glaze and Raspberry Garnish

Lemon Eclipse

Lemon and Raspberries Cream, Pistachio Bits

Chocolate S'mores Tart

Dark Chocolate, Graham Cracker, Toasted Marshmallow

Chocolate Macaroon Tart

Dark Chocolate Mousse, Almond Macaroon, Chocolate Ganache

Dessert Duo

Chocolate Covered Strawberries (2) & Truffles

Dessert Trio

Chef's Select of 3

Add \$3.50

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Dinner Buffets

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hotel nikko san francisco

dinner buffets

|| 50 Guest Minimum ||

For 30 – 49 guests, add \$15.00 to buffet pricing

Omissions to menu will not reduce the pricing only limit selections

southern buffet

Mustard Greens Salad
Pumpkin Seeds, Shredded Manchego Cheese, Orange Segments

Marble Potato Salad
Lardon, Celery, Avocado, Blue Cheese

Crispy Popcorn Chicken
Ranch Dressing, Honey Mustard

Pork Loin
Smoked Pork Loin with Five Spices, Star Anise, Lemongrass Demi

Truffle Mac and Cheese
Grated Parmesan, Truffle Butter, Light Cream

Shrimp and Grits
Sautéed Shrimps, Cheddar Cheese

Collard Greens
Trio Bell Peppers, Caramelized Onion

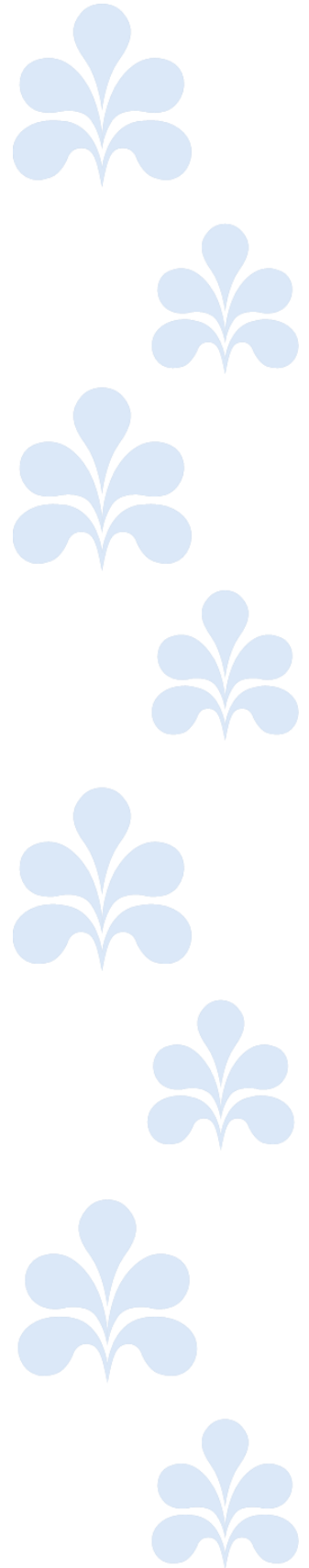
Creamed Corn
Cream Cheese, Farm Fresh Corn, Oregano

Homemade Cornbread

Pecan Tarts
French Apple Tarts

Freshly Brewed Organic Coffee, Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$112.00/guest



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farmers' market buffet

Smoked Chicken Salad
Kabocha Pumpkin, Pomegranate Vinaigrette

Apple Quinoa Salad
Roasted Bell Peppers, Baby Spinach, Cucumber Bits, Crumbled Toasted Pecans,
Mint and Cilantro Vinaigrette

Baby Kale Salad
Wild Baby Kale, Shaved Maui Onions, Gorgonzola, Lavender-Orange Dressing

Seared Alaskan Salmon
Saffron Rice Pilaf, Carrots, Blue Lake Beans, Kaffir Lime Butter Sauce

Mushroom Chicken Roulade
Oven Roasted Tomatoes, Blue Lake Beans, Star Anise Sauce

Garlic Roasted Marble Potatoes

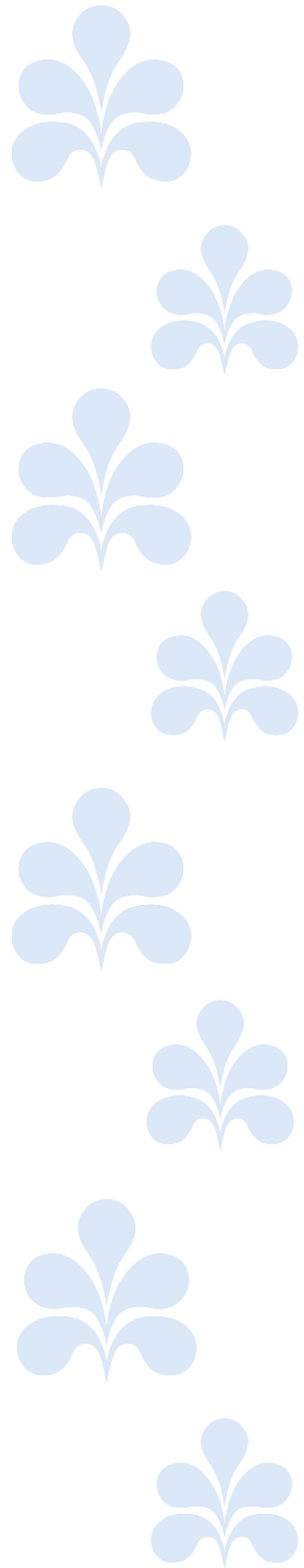
Grilled Seasonal Vegetables

Italian Rustic Bread and Olive Rolls

Banana Bread Pudding

Freshly Brewed Organic Coffee, Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$112.00/guest



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w e s t c o a s t b u f f e t

Baby Sonoma Greens
Cherry Tomatoes, Citrus Segments, Shaved Celery,
Burrata Cheese, Citrus Vinaigrette

Grilled Asparagus Salad
Red Onions, Roasted Pancetta, Red Wine Lemon Vinaigrette

Caprese Pesto Pasta Salad
Orecchiette Pasta, Mozzarella Cheese, Grape Tomatoes, Basil, Pesto Dressing

Grilled Chicken Breast
Sweet White Corn, Fennel Couscous, Pomegranate Au Jus

Togarashi Seabass
Carrot Curls, Pickled Cauliflower, Dragonfruit, Yuzu Beurre Blanc

Petit Filet Mignon
Mac and Cheese Arancini, Sun Dried Tomatoes, Caramelized Shallots,
Wild Mushrooms Chutney, Tamarind Glaze

Chive Mashed Potatoes

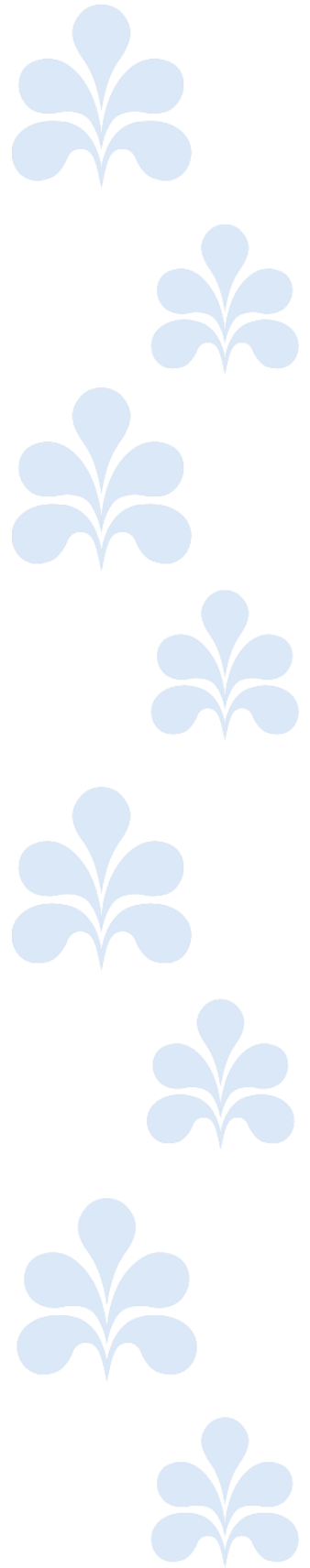
Garlic Roasted Blue Lake Beans

Nikko Roll Basket and Sweet Butter

Assorted Petit Fours
Miniature Fresh Fruit Tarts

Freshly Brewed Organic Coffee, Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$114.00/guest



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e a s t c o a s t b u f f e t

Tomato Mozzarella Salad
Beefsteak Tomato, Fresh Basil, Olive Oil

Citrus Salad
Baby Mixed Lettuce, Grapefruit, Navel Oranges, Radicchio, Sweet Onion Vinaigrette

Spring Mix Salad
Toasted Almond, Roasted Bell Pepper, White Balsamic

Flatbread Gourmet Pizzas
Margherita, Pepperoni and Cheese, Bell Peppers, Mushrooms and Artichokes

Sea Salt Beef Tenderloin
Watercress, Cipollini Onions, Marble Potatoes
Wild Mushrooms Reduction

Grilled Shrimp
Bell Pepper Trio, Haricot Vert, Olive Couscous
New England Pancetta, Mustard Sauce

Garlic Mashed Potatoes

Grilled Seasonal Vegetables

New York Cheesecake
Assorted Cannolis

Freshly Brewed Organic Coffee, Decaffeinated Coffee
Traditional, Herbal and Japanese Teas

\$114.00/ guest

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Receptions

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reception hors d'oeuvres

|| 40 Piece Minimum – Priced Per Piece ||

cold hors d'oeuvres

Black Sesame Seed Tuna Tataki
Scallion, Sriracha Aioli, Lotus Chip

Edamame Deviled Eggs
Applewood Smoked Bacon, Tobiko, Garlic Chip

Dragon Roll
Spicy Tuna, Cucumber, Avocado, Salmon, Jalapeño, Cilantro, Lime, Ponzu Sauce

Charred Corn and Boursin Cheese Puff Pastry
Tri-Colored Bell Pepper Confetti, Toy Box Tomatoes, Lemon Oil

Steak Tartar Cone
Sake Black Truffle, Boiled Quail Egg, Capers, Cornichons, Mustard, Shallot Relish

Seafood Ceviche
Haidako Scallop, Tiger Prawns, Halibut, Lime, Jalapeño, Cilantro

Bloody Mary Shrimp Shooter
Lemon Poached Prawns, Horseradish Aioli, Togarashi Spice

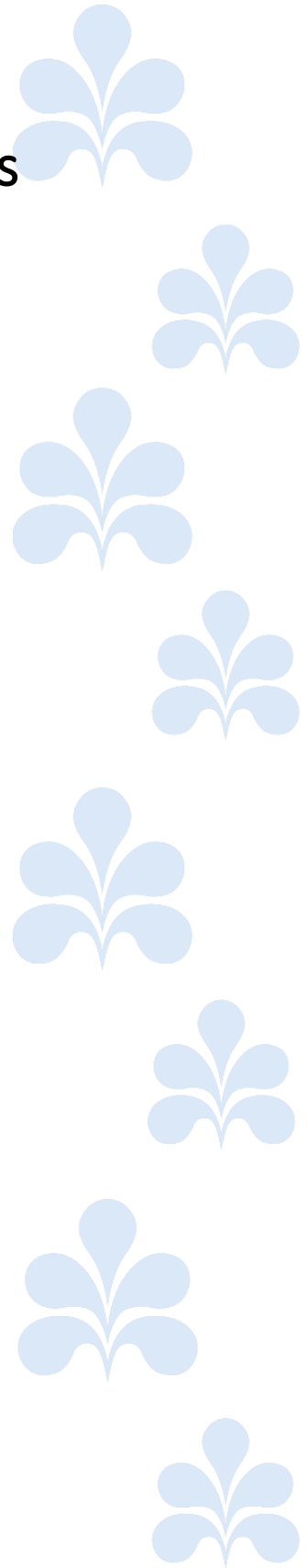
Ginger Chicken Cashew Salad
Water Chestnut, Honshimeji Mushrooms, Sweet Onion, Mizuna, Wonton Cup

Lobster-Mango Salad
Cucumber Cup, Smoked Paprika Aioli, Lavender Oil

Smoked Salmon Rye Seed Blini
Chervil crème, Pickled Purple Cauliflower, Ikura

\$8.00/each

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hot hors d'oeuvres

|| 40 Piece Minimum – Priced Per Piece ||

Flame Broiled Chicken Satay
Charred Green Onions, Red Jalapeños, Misoyaki Glaze

Vegetable Samosa
Sweet Tamarind, Pickled English Cucumber, Shaved Red Radish

Tandoori Lamb Chop
Cherry Compote, Fried Basil, Plum Demi Glaze

Kaffir Lime Pork Belly and Fuji Apple
Baby Arugula, Meyer Lemon Preserves, Olive Cream Cheese

Shiitake Mushroom Strudel
Humboldt Fog Goat Cheese, Thyme, Cabernet Sauvignon Reduction

Kobe Beef Sliders
Wild Greens, Fried Shallots, Horseradish Mayo

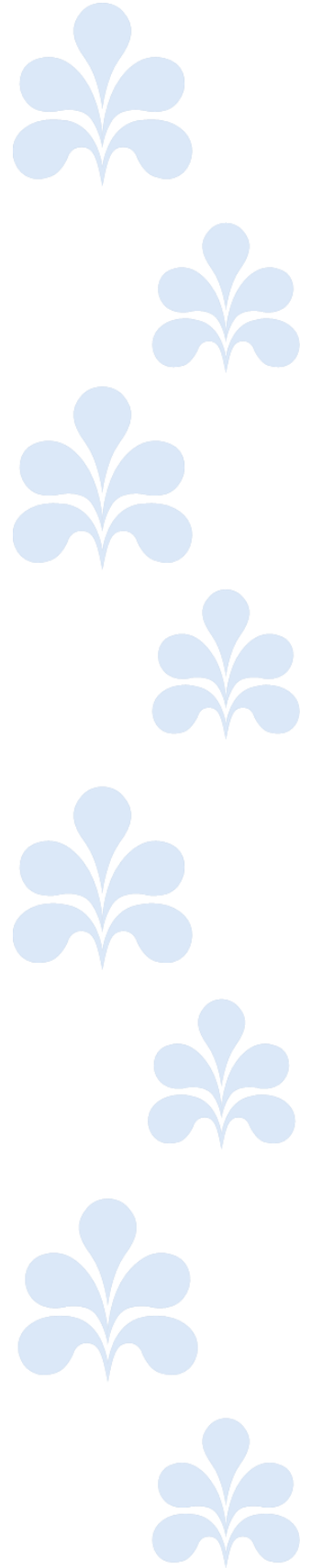
Dungeness Crab Cake
Bell Peppers, Green Onions, Micro Cilantro, Togarashi Aioli

38 North Duck
Star Anise Plum Sauce, Pickled Cucumber, Scallions

Beef Onglet Polenta
Chervil Polenta, Nicoise Olives, Shiitake Mushroom Glaze

Lobster Lollipop
Fresh Mozzarella, Tomato Concasse, Smoked Paprika Aioli

\$9.00/each



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chef's select assortment of hors d'oeuvres

|| 25 Guest Minimum ||

Charred Corn and Boursin Cheese Puff Pastry
Tri-Colored Bell Pepper Confetti, Toy Box Tomatoes, Lemon Oil

Bloody Mary Shrimp Shooter
Lemon Poached Prawns, Horseradish Aioli, Togarashi Spice

Edamame Deviled Eggs
Applewood Smoked Bacon, Tobiko, Garlic Chip

Dungeness Crab Cake
Bell Peppers, Green Onions, Micro Cilantro, Togarashi Aioli

Kobe Beef Sliders
Wild Greens, Fried Shallots, Horseradish Mayo

Five pieces per guest - \$40.00/guest
Seven pieces per guest - \$56.00/guest
Ten pieces per guest - \$80.00/guest

carving stations

|| Carving Attendant Labor Fee - \$150.00 per hour, 2 hour minimum ||
Soft Dinner Rolls included with all carving stations

Prime Rib Station
Natural Beef Au Jus
(serves 50)
\$760.00

Baked Salmon
Apricot Beurre Blanc
(serves 25)
\$400.00

Roasted Turkey Breast
Tarragon Gravy, Cranberry Sauce
(serves 25)
\$350.00

Furikaki Tuna Loin
Wasabi Cream Sauce, Truffle Yuzu Vinaigrette
(serves 25)
\$420.00

Stuffed Pork Loin
Apricot and Spinach Stuffing, Calvados Jus
(serves 25)
\$380.00

Herb Crusted Beef Tenderloin
Horseradish Crème Fraiche, Peppercorn Au Jus
(serves 25)
\$430.00

Baked Brie
Baked Brie Puff Pastries
Roasted Garlic, Assorted Dried Fruits
(serves 25)
\$360.00

Grilled Niman Ranch Rack of Lamb
Rosemary Red Wine Jus, Almond and Brown
Butter Sauce
(serves 25)
\$430.00

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hotel nikko san francisco

reception buffet specialties



local artisan cheese board

Assorted Mixed Nuts, Dried Fruit,
Sliced Baguettes and Crackers
(serves 25)
\$400.00

cambridge smoked salmon platter

Cream Cheese, Capers, Sliced Tomatoes, Red Onion
Assorted Crackers and Toasted Rye Bread
(serves 25)
\$405.00

mediterranean platter

Roasted Tomato Tapenade, Sun Dried
Tomato Hummus, Goat Cheese
Sliced Pita Bread, Cracker Assortment
(serves 25)
\$360.00

antipasto

Coppa, Mortadella, Genoa Salami, Prosciutto,
Calamari, Balsamic Marinated Artichokes, Bell
Peppers, Pepperoncini, Provolone, Smoked Cheddar,
Herbed Focaccia Bread, Breadsticks
(serves 25)
\$405.00

seasonal vegetable crudités

Maytag Blue Cheese, Creamy Pesto,
Chive Sour Cream
(serves 25)
\$350.00

nikko sushi display

Assorted Nigiri and Makimono Rolls
Pickled Ginger and Wasabi
(serves 40)
\$1,500.00

grilled vegetable platter

Squash, Zucchini, Asparagus,
Eggplant, Mushrooms, Peppers
Balsamic Vinaigrette, Grilled Focaccia Bread
(serves 25)
\$350.00

sushi deluxe

Assortment of Specialty Rolls
Dragon, Spider, Rock-n-Roll
(serves 40)
\$1,750.00

dessert station

Assortment of French Macaroons, Crème Brulee, Petit Fours
Miniature Fruit Tarts
(serves 50)
\$1,150.00

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hotel nikko san francisco
reception stations

bruschetta station

|| 25 Guest Minimum ||

Fava Beans
Olive Tapenade
Tomato Salsa
Toasted Crostini

\$32.00/guest

n o r t h b e a c h

|| 50 Guest Minimum ||

Classic Nikko Caesar Salad
Rigatoni Pasta and Tri Colored Tortellini
Marinara and Pesto Sauces, Grated Parmesan Cheese
Italian Sausage, Peppers and Onions, Ciabatta Bread

\$34.00/guest

p i z z a s t a t i o n

|| 25 Guest Minimum ||

Flatbread Gourmet Pizzas
Margherita, Pepperoni and Cheese, Bell Peppers, Mushroom, Artichokes
Classic Nikko Caesar Salad
Meatballs with Marinara Sauce

\$34.00/guest

c h i n a t o w n

|| 50 Guest Minimum ||

Assorted Dumplings
Spring Rolls, Steamed Buns, Wontons
Sweet and Sour, Chinese Mustard, Chili and Soy Sauce

\$45.00/guest

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hotel nikko san francisco

m i s s i o n d i s t r i c t

|| 25 Guest Minimum ||

Grilled Flank Steak and Chicken Strips
Sautéed Grilled Vegetables
Black Beans
Warm Corn Tortillas
Shredded Cheddar, Lettuce, Tomatoes, Onions, Sour Cream, Cilantro
Tri Colored Chips with Fresh Tomato Salsa & Guacamole

\$47.00/guest

f i s h e r m a n ' s w h a r f

|| 50 Guest Minimum ||

Mini Crab Cakes, Mango Chutney
Shrimp Cocktail
Clam Chowder, Sourdough Breadsticks
Rice Paper Seared Salmon, Polenta, Yuzu Butter Sauce

\$52.00/guest

s o m a d i s t r i c t *

|| 40 Guest Minimum ||

Cabbage Coleslaw
Beef and Cheddar Sliders
Soy Chorizo and White Beans Sliders
Crab Cake Sliders
Nachos with Cheese, Olives, Jalapenos
Tater Tots, Caramelized Onion Dip

\$64.00/guest

** Attendant Labor Fee -\$ 250.00 per hour **

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hotel nikko san francisco

Bar & Wine



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hotel nikko san francisco

wine selections



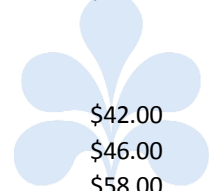
bubbles

BRUT Dark Horse, Australia	\$42.00
PROSECCO La Marca Extra Brut, Italy	\$46.00
BRUT Piper Sonoma, Sonoma County, California	\$62.00
BRUT Domaine Chandon, Napa, California	\$74.00



crisp white

SAUVIGNON BLANC Shannon Ridge, Lake County, California	\$42.00
SAUVIGNON BLANC Montes Classic, Leyda Valley, Chile	\$46.00
SAUVIGNON BLANC Dry Creek, Dry Creek Valley, California	\$58.00
PINOT GRIGIO Zaccagnini, Italy	\$56.00



rich white

CHARDONNAY Leese-Fitch, Sonoma, California	\$42.00
CHARDONNAY Cannonball, Sonoma, California	\$45.00
CHARDONNAY MacMurray Ranch, Russian River Valley	\$54.00
CHARDONNAY Saintsbury Carneros, Napa, California	\$64.00



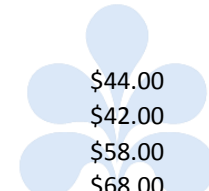
silky red

PINOT NOIR Leese-Fitch, Sonoma, California	\$42.00
PINOT NOIR Seaglass, Santa Barbara, California	\$50.00
*PINOT NOIR Baileyana "Firepeak", Edna Valley, California	\$68.00
PINOT NOIR Fess Parker Santa Rita, Santa Barbara, California	\$74.00
MERLOT Leese-Fitch, Sonoma, California	\$42.00
MERLOT Cannonball, Sonoma, California	\$50.00
*MERLOT Frei Brothers Reserve Dry Creek Valley, California	\$62.00
MERLOT Rabble, Paso Robles, California	\$72.00



deep red

MALBEC Belasco De Baquedano "Llama" Mendoza, Argentina	\$44.00
CABERNET SAUVIGNON Leese-Fitch, Sonoma, California	\$42.00
CABERNET SAUVIGNON Moobuzz, Paso Robles, California	\$58.00
CABERNET SAUVIGNON Louis Martini, Sonoma, California	\$68.00
CABERNET SAUVIGNON Educated Guess, Napa, California	\$72.00
ZINFANDEL Leese-Fitch, Sonoma, California	\$42.00
ZINFANDEL Marietta Roman Estate, North Coast, California	\$64.00



**certified sustainable wine selection*

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hotel nikko san francisco

bar services

*A bartender fee of \$100 + tax per hour per bar applies to all bars & beverage stations || 2 hour minimum required
A \$350 minimum (exclusive of service charge and tax) applies for no-host and hosted bars*

no-host bar

|| 30 Guest Minimum ||

For groups with 10 – 29 guests: an additional service fee of \$250.00 plus tax will apply

nikko fountain selections

Cocktail/Martini	\$17.00
Wine by the Glass	\$15.00
Bottled Beer	\$11.00
Soft Drinks	\$8.00
Mineral Waters	\$8.00

nikko imperial selections

Cocktail/Martini	\$19.00
Wine by the Glass	\$17.00
Bottled Beer	\$11.00
Soft Drinks	\$8.00
Mineral Waters	\$8.00

hosted bar

|| 30 Guest Minimum ||

For groups with 10 – 29 guests: For groups with 10 – 29 guests: an additional service fee of \$250.00 plus tax will apply

nikko fountain selections

Cocktail/Martini	\$14.00
Wine by the Glass	\$12.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

nikko imperial selections

Cocktail/Martini	\$16.00
Wine by the Glass	\$13.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

hourly bar packages

nikko fountain selections

One Hour	\$32.00
Two Hours	\$43.00
Each Additional Hour	\$11.00

nikko imperial selections

One Hour	\$35.00
Two Hours	\$48.00
Each Additional Hour	\$13.00

hosted beverage station

|| Beer/Wine/Sodas & Mineral Waters - 30 Guest Minimum ||

For groups with 10 – 29 guests: an additional service fee of \$250.00 plus tax will apply

nikko fountain selections

Wine by the Glass	\$12.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

nikko imperial selections

Wine by the Glass	\$13.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

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hotel nikko san francisco

beer selections

Budweiser, Heineken, Asahi, Anchor Steam, Speakeasy Prohibition Ale, Lagunitas IPA, ANZU Bru

fountain selections

Ketel One Vodka, Bombay Gin, Bacardi Silver Rum, Don Julio Blanco Tequila, Johnny Walker Red Label, Jameson Irish Whiskey, Jack Daniel's Tennessee Whiskey

imperial selections

Grey Goose Vodka, Tanqueray Gin, Bacardi Gold, Fortaleza Tequila, Johnny Walker Black Label, Bulleit Bourbon Whiskey, High West Double Rye Whiskey

✿ All beverages must be purchased from Hotel Nikko San Francisco.

catering general information

guarantees

The final banquet attendance count must be given to the catering manager by 11:00 am, three business days prior to your event. At that time the hotel will request number of special dietary meals from the client. Additional meals, above the requested guarantee number, in order to accommodate dietary requests, on the day of the event, will result in extra fees. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to your event, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guarantees provided before the event or the actual number of guests in attendance, 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. Should the guarantee be increased within seventy-two (72) hours prior to the start of the function(s), the Hotel will apply a 25% food and beverage surcharge to the additional guests and/or apply changes to the menu to meet the Client's requests.

overset

For any group of 50 people or greater, we will over set the room by 5%, but not to exceed one table of 10 guests.

agreement, deposits and payments

A non-refundable deposit and a signed contract will hold your reservation on a definite basis if returned by the specific date. Full payment of estimated charges, by check or credit card, is due no later than seven business days prior to the event unless direct billing has been established with the hotel. Direct billing is not extended to groups with less than \$10,000 total revenue.

cancellations

All deposits are non-refundable. Please refer to contract for cancellations terms and conditions.

overtime

An overtime charge of \$100.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted times.

service charge and sales tax

A 24% service charge and 8.5% state sales tax will be added to all food, beverage and audio/visual charges. California law states that the service charge, set up fees, bartender charges, and labor fees are subject to sales tax. All set up fees, for meeting without food and beverage, are subject to a 14% occupancy tax. Effective March 1, 2019 all prices subject to 24% service charge & 8.5% tax

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hotel nikko san francisco

bartender fees

A bartender fee of \$100.00 per hour (minimum of 2 hours) plus 8.5% sales tax will apply for the set up and staffing of all bars. Hotel Nikko San Francisco recommends one bartender per every 100 guests.

labor fees

A labor fee of \$100.00 plus 8.5% sales tax will apply to all hot breakfasts & luncheons with 25 guests or under.

A labor fee of \$150.00 plus 8.5% sales tax will apply to all dinners with 25 guests or under.

A labor fee of \$200.00 (for the first 2 hours) plus 8.5% sales tax will apply to all food station attendants, tray passers, and coat check attendants, and \$100.00 plus 8.5% tax per hour thereafter.

A labor fee of \$300.00 (for the first 2 hours) plus 8.5% sales tax will apply to any carving station attendant and \$100.00 plus 8.5% tax per hour thereafter.

corkage

Hotel Nikko San Francisco agrees to allow outside wine to be served during your event for the corkage fee of \$25.00 plus 8.5% sales tax per 750ml bottle.

decoration and banners

Please consult with your catering manager regarding a wide range of decorative options. The catering manager must approve all decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, tape or any other substance. Should a banner need to be hung, a labor fee will apply.

electrical charges

Hotel Nikko San Francisco can accommodate event electrical needs; however, there may be charges for additional electrical requirements beyond the standard capacity. Please consult with your catering manager for details.

audio and visual

Hotel Nikko San Francisco has proudly selected PSAV Presentation Services as our full service onsite audio visual service provider. In order to help ensure a positive meeting experience, please advise PSAV Presentation Services of your requirements. Contact Jason T. Delgadillo, Director, Event Technology, at 415-544-8399 for information.

package delivery and handling

Hotel Nikko is proud to partner with The UPS Store Business Center for all package handling requirements. Please ensure proper labeling of all delivery items; clearly mark the name of the group, group contact guest, catering and convention service manager's names and **date of event**. All deliveries must come through the loading dock. Delivery times are Monday through Saturday, 7:00am to 11:00pm, unless otherwise specified. A box-handling fee will apply.

parking

Convenient valet parking is located in our Porte Cochere at \$25.00 plus tax per hour (maximum of \$65.00 plus tax per 24-hour period), which is subject to change. A wide variety of public garages in the area also offer parking for the day of your event. Please consult with your catering manager for details.

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