

# THE MARKER

A SAN FRANCISCO HOTEL



**WEDDINGS 2024**

**Congratulations on your engagement! We are delighted that you are considering The Marker Hotel for your wedding.**



**The Marker Hotel was named the #1 Top Hotel in San Francisco by Conde Nast Traveler Readers Choice Awards in 2020 and 2021.**

Originally built in 1910 as The Bellevue Hotel, the recently renovated Marker Hotel retains many of the beautiful features that has made it a San Francisco favorite for over 100 years. The stunning marble staircase in the lobby (a grand entrance for brides), original fireplaces and vaulted ceilings make The Marker Hotel the perfect spot for your wedding. Let our experienced staff, beautiful décor and wonderful cuisine bring your dream day into reality.

We offer three wedding reception packages to suit your needs, and you will find menu selections on the following pages. Our Chefs are flexible and happy to accommodate special requests.

We look forward to being a part of your special day.



### **CEREMONIES INCLUDE :**

- Gift table, guest booktable, and easels Chiavari Chairs
- Two (2) microphones and two (2) speakers
- Water Station
- Complimentary breakfast or Sunday brunch for the couple
- Complimentary bottle of champagne and chocolate-covered strawberries in the suite

Pre-Reception: \$2,000

Ceremony with No Reception: \$3,000-\$4,000

# WEDDING PACKAGES

## FOREVER

\$135 PER PERSON

### RECEPTION

Neat Open Bar  
Local Artisan Cheese

### DINNER

House Wine  
Neat Open Bar  
Choice of 1 of 3 Salad  
Choice of 2 of 3  
Entrées  
Vegetarian Option

### DESSERT

Cake Cutting  
Available

## EVERLASTING

\$180 PER PERSON

### RECEPTION

Neat Open Bar  
His & Hers Specialty  
Cocktails  
Local Artisan Cheese  
Tratto Salumi  
Choice of 3 Passed  
Hors d'Oeuvres

### DINNER

House Wine  
Neat Open Bar  
Choice of 1 of 3  
Salads  
Choice of 2 of 5  
Entrées  
Vegetarian Option

### DESSERT

Cake Cutting  
Available

## TIMELESS

\$210 PER PERSON

### RECEPTION

Neat Open Bar  
His & Hers Specialty  
Cocktails  
Local Artisan Cheese  
Tratto Salumi  
Choice of 5 Passed Hors  
d'Oeuvres

### DINNER

House Wine  
Neat Open Bar  
Choice of 1 of 3 Salads  
Choice of 3 of 5 Entrées  
Vegetarian Option

### DESSERT

Cake Cutting Available  
Decorative Elements  
Chiavari Chairs  
or  
Specialty Linens

*All packages include:*

- *Champagne Toast for All Guests*
- *Votive Candles*
- *Water Station*
- *One (1) complimentary suite the night of the wedding for the couple*
- *One (1) complimentary dressing room on the day of the event (day use from 10am to 5pm)*
- *Staging, head table, cake table, gift table, guestbook table, dance floor, and easels*
- *White or black linen tablecloths and napkins*
- *Complimentary tasting of your wedding package selection*

# RECEPTION

Begin your celebration with a selection of passed hors d'oeuvres.  
Choose 3 options for the Everlasting package and 5 options for the Timeless package.

## HORS D'OEUVRES

### HOT

Lamb Lollipops, Mint Salsa Verde  
Mini Beef Wellington

Crab Cake, Spicy Chili Aioli

Honey Roasted Pear & Goat Cheese (V)

Grilled Prosciutto Wrapped Prawns,  
Cilantro Pesto

Crispy Phyllo Wrapped Asparagus (V)

Chicken Satay Skewer, Spicy Peanut Sauce

Tratto Meatballs, Marinara Sauce,  
Pecorino Cheese

### COLD

Antipasto Skewers, Cherry Tomatoes,  
Mozzarella, Kalamata Olives, Marinated  
Artichoke, Pesto

Ahi Tuna Poke Cone, Sesame Aioli, Pickled  
Vegetables

Rock Shrimp and Bay Scallop Ceviche Spoons

Carpaccio of Beef, Parmesan Pepper Bread  
Stick

Avocado Toast, Roasted Tomato,  
Cilantro (V)

Vietnamese Spring Roll, Crisp Vegetables,  
Glass Noodles, Sweet and Spicy Chili Sauce

## RECEPTION DISPLAYS / STATIONS

### LOCAL ARTISAN CHEESE

Local Cheeses and Accompaniments Served with Assorted Crackers  
and Artisan Breads

### TRATTO SALUMI DISPLAY

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

*\$25PP add on for Forever package*

### TRATTO RAW BAR

Local Oysters, Crab Claws, Rock Shrimp and Bay Scallop Ceviche,  
House Cured Salmon, Mignonette, Lemon Aioli, Spicy Cocktail Sauce

*\$40PP add on per package*

# DINNER

## SALAD

(Select one)

Mixed Green Salad, Cherry Tomatoes, Cucumber, Radish, Red Wine Vinaigrette

Whole Heart of Romaine, Caesar Dressing, Parmesan Croutons

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

## ENTRÉES

### FOREVER PACKAGE

Select two (2) from the options below.

Roasted Salmon, Braised Artichokes, Fennel, Baby Carrots, Dill

Beef Short Rib, Potato Purée, Sautéed Spinach, Roasted Cipollini Onions

Herb-Roasted Chicken Breast, Wild Mushrooms, Fingerling Potatoes, Truffle Demi-Glace

Housemade Roasted Beet Ravioli, Sherry Cream, Wilted Arugula, Chevre

### EVERLASTING AND TIMELESS PACKAGES

Select from both the above and additional options below for your menu.

Everlasting two (2) total; Timeless three (3) total.

Herb-Roasted Rack of Lamb, Eggplant Cannelloni, Spice-Roasted Carrots,  
Pistachio Pesto, Lamb Jus

Seared Filet of Beef, Potato Galette, Swiss Chard, Bone Marrow Butter

# BEVERAGES

All our wedding packages feature a refined assortment of liquors, wine, and beer. Elevate your beverage experience with our exclusive upgrades:

Stirred Upgrade: \$15 per person

Shaken Upgrade: \$20 per person

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All packages come complete with a selection of beverages, including Orange Juice, Cranberry Juice, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Bottled Water, Tea, and Coffee.

Raise a toast with J Roget Sparkling Brut!



## NEAT

### LIQUOR

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, CA

### *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

### *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, Anderson  
Valley

### *White*

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

### *Red*

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



# SPECIALTY COCKTAILS

## FALL/WINTER

POMEGRANATE BOULEVARDIER  
Bourbon, Sweet Vermouth,  
Campari, Pomegranate

CASTA NICIA  
Rye, Sweet Vermouth, Avena,  
Maraschino

AMALFI PUNCH  
Aged Rum, Velvet Falernum,  
Pineapple, Lime

CURRAN  
Gin, Combier, Orange Curacao,  
Lemon, Absinthe

WHISKEY BRAMBLE  
Bourbon, Elderflower Liqueur,  
Crème De Cassis, Lemon

COSMO  
Vodka, Raspberries, Lemon

SPICED MULE  
Vodka, Velvet Falernum, Lime,  
Ginger Beer

APPLE-MAPLE OLD FASHIONED  
Bourbon, Applejack, Maple  
Syrup, Bitters

AGED MARGARITA  
Reposado Tequila, Orange,  
Cinnamon Agave, Lemon

## SPRING/SUMMER

IRRESISTIBLE  
Vodka, Dry Vermouth, Banana,  
Strawberry

CAMPARI MARGARITA  
Tequila, Campari, Grapefruit,  
Combier, Lemon, Orange  
Marmalade

MOLTO BENE  
Aged Rum, Orgeat, Lemon,  
Limoncello

SPRITZY MULE  
Vodka, Strawberries, Ginger  
Beer, Prosecco

MANGO-MINT CAIPIRINHA  
Cachaça, Mango, Mint, Lime

BOOT KICKIN' OLD FASHIONED  
Bourbon, Cynar, Gomme, Bitters

ONE POINT FIVE  
Rye, Gentian, Sweet Vermouth

IMPROVED MARTINI  
Old Tom Gin, Bianco Vermouth,  
Maraschino, Absinthe

Specialty Cocktails included with  
Everlasting and Timeless packages.  
Additional \$10 PP for Forever package.

# BRIDAL / GROOM READY ROOM

## LIGHT REFRESHMENTS \$27PP

Champagne by the Glass

Still Water

Orange Juice

Whole Fresh Fruit

Local Bakery Goods

## CELEBRATE THE DAY \$38PP

Champagne by the Glass

Sparkling and Still Waters

Orange and Cranberry Juices

Fresh Fruit Skewers with Whipped  
Cream, Chocolate and Carmel  
Dipping Sauces

Local Bakery Goods

## SALUMI AND CHEESE PLATTER

Assorted Cured Meat, Artisanal  
Cheeses and Accompaniments,  
Crackers, Dried Fruit and Nuts

Small (Serves 2 - 4 people) \$50

Medium (Serves 4 - 6 people) \$75

Large (Serves 8 - 10 people) \$100

## FOCACCIA PIZZA \$15PP

Choose from Margherita,  
Mushroom or Salami Meatball  
(Serves 4-6 people)

## SLIDERS \$7 Each

Beef and Ricotta Meatballs,  
Marinara, Fontina

# ENHANCEMENTS

## LATE NIGHT SNACKS

\$25PP

Meatball Sliders - Tratto Beef and Ricotta or Chicken Meatballs, Housemade Marinara, Potato Roll

Mini Grilled Cheese and Tomato Soup - Three Cheese Grilled Cheese on Sourdough served with a Tomato Basil Soup Shooter

Tratto Popcorn - Fresh Popped Popcorn tossed with Parmesan and Parsley

Focaccia Pizza - Choose from Margherita, Mushroom, or Salami Pizza

## KIDS

\$20PP

Kids Hamburger and Fries

Three Cheese Grilled Cheese served with French Fries

Cheese Ravioli with Marinara

## BRUNCH

\$70PP

Fresh Local Pastries

Housemade Granola

Individual Cereals

Fresh Fruit Salad with Grand Marnier Salad of Watercress, Frisee, Apples, Candied Walnuts, Honey Yogurt Dressing

Choice of: Classic, Smoked Salmon, or Roasted Tomato Eggs Benedict

Choice of: Bacon, Smoked Ham, Chicken Apple Sausage, Pork Sausage

Seasonal Vegetable Frittata (Veg)

Brioche French Toast, Caramelized Apples, Pure Maple Syrup

Smoked Salmon Platter, Bagels, Whipped Cream Cheese, Hard-Boiled Eggs, Red Onions, Lemon, Capers

Artisan Cheese Display, Selection of Local Cheeses, Artisan Breads, Ported Cherry Compote

Mini Dessert Display

*Served with Mr. Espresso Coffee, Mighty Leaf Teas, and Juice*



For all events less than (20) guests, an additional labor fee of \$150 will apply. We will set and prepare for 5% over your final guarantee. In order to provide you the best local & seasonal ingredients, menu items are subject to change. To ensure a superior service at The Marker, a 24% “Gratuities and Administrative Charge” will be added to all room rental, food, beverage and Audio visual costs. 13% of this charge is distributed amongst the Service Staff as a gratuity for attending to your event. The remaining 11% is an Administrative Fee, which the hotel retains to cover overhead and other costs.

# CONTACT INFO

To book, contact [sales@themarkersf.com](mailto:sales@themarkersf.com)



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