



ST REGIS
SAN FRANCISCO

Wedding Menu Collection 2017

We work closely with our Executive Chef to design menus with seasonal ingredients to enhance the culinary experience for your wedding. We are committed to the very best products from local farms and artisanal producers. Our goal is to nurture relationships with purveyors who are dedicated to organic and natural farming methods.

Canapé Collection 10 per piece

COLD CANAPÉS

Ultra Luxe

Summer roll with quinoa, Napa cabbage, currants, chili ginger emulsion
Foie gras with brioche toast, liquorice jam
King crab with ginger, daikon radish, young basil
Seared ahi tuna with roasted eggplant relish, aged balsamic
Smoked salmon with dill cream cheese, mini bagel crisp
Ahi tuna tartare with lemon thyme, Castelvetrano olives
Wagyu beef sirloin tataki, daikon sprouts, Asian pear julienne, yuzu
Diver scallop mini taco with mango, avocado, cilantro salt
Charred Kona Kampachi, young fennel, olives and preserved Moroccan lemon “vierge”
Tomato macaron, feta cheese, basil

HOT CANAPÉS

Ultra Luxe

Honey and Mustard Glazed Chicken Wings, Shallot, Black Pepper Chutney
American Kobe beef slider, aged hooks cheddar, fried quail egg, spicy Russian dressing
Lobster mac and cheese
Yellow corn and truffle fritter, Italian parsley dip
Chicken samosa, cilantro yogurt dip
Truffle comte cheese fritter, jalapeno aioli
Empanada with ground beef, green olives, balsamic chimichurri
Risotto cake with porcini, creme fraiche, parmesan, arugula
Steamed bun with Kurabota pork belly, Asian slaw
Spot prawn slider, Haas avocado, citrus sriracha, tarragon
Cave aged Conte arancini, pickled Bose pear, fresh thyme

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RECEPTION ENHANCEMENTS

Displays

Chilled seafood display

Seasonal oysters, poached jumbo shrimp, king crab leg, cocktail sauce, red wine mignonette, lemon and lime wedges 48 per guest

Chef selection of antipasto

Featuring some of the best salumi and traditional Italian starters, served with focaccia, extra virgin olive oil, and aged balsamic vinegar 32 per guest

Dim Sum

Selection of shrimp, seafood, pork and vegetable dumplings, wok steamed served with chili soy dipping sauce 46 per guest

Stations

Tacos and Carnitas

Chicken adobo and slow roasted pork with assorted salsas served with corn tortillas, cactus salad and seasonal mixed vegetable escabeche 28 per guest

Grilled Beef Tomahawk

Truffle Infused Beef Jus served with Potato au Gratin and Seasonal Vegetable Medley 49 per guest

Risotto on the Parmesan Wheel

Choice of risotto:

Aquarello risotto, butternut squash, parmesan foam

Arborio risotto, English peas, spinach, crème fraiche

Carnaroli risotto, green asparagus, forest mushrooms, mascarpone 36 per guest

Gourmet Slider Station

American kobe beef, gruyere, caramelized onions

Miniature portobello, Swiss cheese, garlic aioli

BBQ pulled pork, pineapple slaw

Served with classic fries and sweet potato fries with horseradish ketchup, garlic aioli, spicy brown mustard 38 per guest

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SUSHI & SASHIMI

Sushi, sashimi, and roll display of seasonal fish selected from the finest local and imported species

Distinctive

Sushi, sashimi and rolls featuring toro, uni, Bluefin tuna, yellowfin tuna, salmon and yellowtail
58 per guest

Ultra Luxe

Sushi, sashimi, and rolls featuring yellowfin tuna, salmon and yellowtail 44 per guest

Luxe

Assorted rolls featuring California style crab, tuna and vegetarian rolls 36 per guest

ARTISAN CHEESE DISPLAY

Served with fresh seasonal fruit, sliced baguette, raisin walnut bread, homemade organic grain crackers, quince paste, Dalmatia orange and fig spread

Distinctive

Selection of artisanal cheeses to include: Truffle Tremor, Bayley Hazen Blue, Winnimere, Appalachian, Mountaineer, Cameo, Bijou, Bonne Bouche, Inverness, Manchego Pasamontes and Fiore Sardo 48 per guest
Served with Marshall's Farm honey comb, marcona almonds and sliced La Saison date wheel

Ultra Luxe

Selection of local cheeses to include: Mt. Tam, Red Hawk, Carmody, Pepato, Humboldt Fog, Triple Crème Brie, Nicasio Square, Laura Chenel's Chevre and Original Blue Wheel 34 per guest

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Four Course Plated Dinner Collection

Soups (select one)

Lobster and shellfish bisque infused with lemongrass, vegetable julienne, whipped cream and chipotle oil

Local chanterelle and porcini cream with roasted shallot puree and fresh majoram

Potimarron squash soup infused with mace and thyme, agnolottis with roasted pear and toasted hazelnut

Roasted chestnut cream with truffled chicken mousseline and celery root

Cream of Jerusalem artichokes, cheese profiteroles, black truffle and Duroc pork ham

Salads (select one)

Winter chicories salad, white wine poached pear, gorgonzola dolce, candied pecans, balsamic vinaigrette

Beligan endive and shaved persimmon salad, pomegranate seeds, champagne vinaigrette

Local Dungeness crab and mango salad, citrus marmalade and baby frisée

Organic baby yellow and chiogga beet salad, Humboldt Fog goat cheese and red beet caramel

Wild salmon tartare, gravlax style, baby leek, pickled cucumber, micro green salad and warm potato dentelle

Frisée and mâche salad, fennel bavarois, Point Reyes blue cheese, toasted hazelnut, anise vinaigrette

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DINNER ENHANCEMENTS

Cheese Courses 10 per guest

Savory pear tart with Fourme d' Ambert blue cheese, mâche salad and candied walnut

Warm German butterball potato stuffed with Red Hawk cheese, red oak lettuce and cumin dressing

Intermezzo Collection 8 per guest

Organic raspberry with rose petal confit, spicy raspberry sorbet and Champagne Rosé

Charred Tahitian vanilla sorbet, pineapple syrup, micro basil

Chef's seasonal intermezzo

Ultra Luxe Starters 16 per guest

Half lobster with sautéed spinach and seasonal wild mushroom, "Façon Thermidor" with Béarnaise sauce

Fresh tuna carpaccio with preserved lemon, eggplant, and apple chutney

Crispy tiger prawn wrapped with applewood bacon, passion fruit mustard and warm avocado

Crepe purse of braised moulard duck leg with tomato confit and porcini, frisée and hazelnut, apple cider vinaigrette

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Main Course Collection *(includes Soup course, Salad course, Entrée, and Wedding Cake)*

Grass fed beef tenderloin, butternut squash and chestnut ravioli, confit salsify and kohlrabi, sauce “Perigueux” 134 per guest

Brandt beef strip loin, cauliflower truffle puree, Thumbelina carrots, baby turnips, cabernet beef jus 134 per guest

Slow braised short ribs, chestnut polenta cake, caramelized root vegetables 134 per guest

Grilled guinea hen, chickpea farinata, taggiasca olive, romanesco, veloute sauce 132 per guest

Roasted Petaluma chicken breast, spaghetti squash, grilled broccoli di cicco, natural jus 132 per guest

Poached halibut with sweet jam, crisp heirloom carrots, blood orange emulsion 132 per guest

Grilled Kampachi filet with lemongrass crust, fennel and celery “Matignon”, orange basil emulsion 132 per guest

Miso glazed black cod with leek confit, Half Moon Bay artichokes, enoki mushrooms 132 per guest

White seabass with saffron risotto cake, gypsy peppers, edamame and uni foam 132 per guest

True cod “a la Plancha” with fresh shelling beans, chanterelles, and young purple garlic 132 per guest

Vegetarian Main Courses

Red beet and Laura Chenel goat cheese ravioli, sage infused brown butter and baby Chiogga beets

Chanterelle and porcini tortellini, vegetable broth and sautéed spinach

Yukon gold potato gnocchi, roasted pear and confit acorn squash, parsnip and truffle broth

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Wedding Cake Collection *(select one or two combinations)*

Cake Flavors

Chocolate devil's food
Vanilla bean
Citrus - meyer lemon, blood orange, lime
Coconut

Fillings

Mousse – chocolate, milk, white, caramel (with or without Valhrona chocolate pearls)
Seasonal fresh fruit
Curd – meyer lemon, blood orange, passion fruit, lime
Vanilla / chocolate custard
Tiramisu
Hazelnut praline

Frostings

Buttercream – vanilla, chocolate, fruit flavors, sea salt caramel, sour cream, chocolate fudge
Whipped cream

Enrobing

Fondant – neutral, white chocolate, dark chocolate, marzipan

Croque en Bouche

Tahitian Vanilla bean
Coffee
Bittersweet dark chocolate
Grand Marnier
Hazelnut praline

Suggested Combinations

Tiramisu

Vanilla cake / tiramisu filling / coffee toffee / chocolate buttercream

Triple Chocolate

Chocolate devil's food cake / chocolate mousse with chocolate pearls / sour cream chocolate fudge

Tropical

Coconut cake / mango custard / roasted pineapple / key lime buttercream

Black Forest

Bittersweet dark chocolate cake soaked with brandied cherry syrup / brandied cherries / Tahitian vanilla whipped cream

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Sweet Ending Collection

Organic raspberry and yuzu mousseline macaroon, lychee, Mediterranean rose petal and yogurt sorbet

Organic apricot upside down cake, lavender blossom and bitter almond ice cream

White chocolate and passion fruit custard with cocoa streusel and ginger ice cream

Whole roasted yellow peach with lemon verbena and orange caramel

Warm fig “papillote”, Tahitian vanilla bean ice cream with dried fruits, sangria syrup

Manjari grand cru bittersweet warm chocolate cake, mocha ice cream, Tahitian vanilla sauce

Seasonal stone fruit charlotte infused with elderflower, Bing cherry sorbet

Miniature Dessert Display Collection

Dessert Displays

Handmade truffles and chocolate bon bons 24 per guest

Selection of assorted pastry cakes to include: opera, pear tart with almond cream, tiramisu, New York cheesecake, Tutti Frutti layered cakes, bomboloni 24 per guest

Pastry chef's selections of homemade candies to include: soft caramel, Guimauve French style marshmallows, assorted pâte de fruit, nougat 24 per guest

Miniature cupcake selection 24 per guest

Chef Attended Dessert Stations

**To be ordered in conjunction with our miniature dessert selection and dessert display stations.*

Pricing is for a maximum of two hours. Additional hours prorated. Prepared to order by St. Regis chef. One chef is required per 50 guests at 300 each for one and a half hours. Additional hours 100 per half hour.

St. Regis Float and Ice Cream Parlor

Mini soda floats and mini ice cream cones made with our infused syrups and house made ice creams and sorbets 22 per guest

Chocolate Lollipops

Make your own lollipops – various flavors of ganache made with Valrhona chocolate, assorted toppings to dip 22 per guest

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Late night snack Enhancements 10 per piece (minimum order of 50 pieces of each)

Mini sugar frosted donuts & coffee

Mini stacks of blueberry pancakes with maple syrup

American kobe beef slider, aged Hooks cheddar, fried quail egg, spicy Russian dressing with truffle French fry cone

Malted ice cream shake shooters (chocolate, salted caramel, Tahitian vanilla)

Mini chicken and waffles

Housemade mozzarella and peperoni calzones with marinara Sauce and parmesan

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Beverage Collection

Ultra Luxe

Ketel One Vodka

Barcardi Superior Rum

1800 Reposado Tequila

Patron Silver Tequila

Johnnie Walker Black Label Scotch

Maker's Mark Bourbon

Crown Royal, Blended Canadian Whiskey

Hennessey V.S.O.P. Cognac

Package pricing:

One hour: \$28 per guest

Two hours: \$46 per guest

Three hours: \$60 per guest

Additional hours past three: \$12 per guest

Luxe

Titos Vodka

Tanqueray Gin

Cruzan Aged Light Rum

Jose Cuervo Especial Gold Tequila

Dewar's White Label Scotch

Jack Daniel's Bourbon

Canadian Club Blended Whiskey

Hennessey V.S. Cognac

Package pricing:

One hour: \$24 per guest

Two hours: \$42 per guest

Three hours: \$56 per guest

Additional hours past three: \$12 per guest

Martini Bar

\$28/hour

\$16 per beverage

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Domestic / Light Beer

Coors / Coors Light
Bud / Bud Light
Samuel Adams
Blue Moon
Heineken Light
Corona Light

Local Crafted Beer

Anchor Steam

Imported Beer

Amstel Light
Heineken
St. Pauli N.A.
Corona Extra
Stella Artois

Cordials and Liquors

Campari
Romana Sambuca
Drambuie
Southern Comfort
Disaronno Amaretto
Kahlua
Cointreau
Frangelico
Bailey's Irish Cream
Grand Marnier
Chambord

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Wine Collection

Sparkling Wine & Champagne

Krug, Grand Cuvee, Reims, France MV	395
Laurent Perrier™, Grand Siecle, Grand Cuvée, NV	225
Champagne Henriot Rose™, Reims, France, NV	150
Veuve Clicquot, Brut, Yellow Label, Reims, France	130
Roederer Estate™, Anderson Valley, L'Ermitage, Brut, 2003	105
Schramsberg, Blanc de Blanc, Brut, North Coast, California	95
Philippe Gonet, Blanc De Blanc, France	86
J Vineyards, Brut Rose, NV, California	85
Domaine Chandon™ Brut Classic, NV	65
Mumm™ Brut Prestige, Napa Valley, NV	58
Mas Fi Cava, Brut Rosé, NV	52
Tiamo, Organic Prosecco, Italy	50

Sauvignon Blanc

Cakebread, Napa Valley, California	82
Round Pond Estate, Napa Valley, California	68
Matanzas Creek™, Sonoma Valley	60
Starmont™, Napa Valley	57
Long Meadow Ranch™, Rutherford, Napa Valley	53
Mutua Valley™, Marlborough, New Zealand	55
Kim Crawford™, Marlborough, New Zealand	50

Chardonnay

Miner, Napa Valley, California	130
Flowers, Sonoma Coast, California	110
Far Niente, Estate Bottled, Napa Valley, California	115
Sonoma-Cutrer, "The Cutrer", Sonoma County, California	80
Beringer Private Reserve, Napa Valley, California	75
Expression 38™, Russian River	60
Chateau Ste Michelle™, "Indian Wells," Columbia Valley	55
Annabella, Napa Valley, California	52
Magnolia Grove™, California	48

Other White Varietals

Orin Swift, Mannequin, White Blend, California	85
The Four Graces, Pinot Gris, Willamette Valley, Oregon	60
Santa Margarita™ Pinot Grigio, Alto Adige, Italy	55
Hendry Vineyard™ Albarino, Napa Valley	53
Chateau Ste Michelle™, Eroica, Riesling, Columbia Valley, 2010	52
Gundlach Bundschu, Gewürztraminer, Sonoma, California	52
Saint M™ Riesling, Mosel	50
Bollini™ Pinot Grigio, Trentino, Italy	50

Dessert Wine (.375)

Raymond™, Eloquence, Late Harvest Chardonnay, Napa Valley, 2005	76
Arrowood Late Harvest Riesling™, Alexander Valley, 2005	56

Pinot Noir

Donum, Estate Grown, Carneros, California	145
Flowers, Sonoma Coast, California	110
Etude, Estate Grown, Carneros, California	95
Sonoma-Cutrer, Russian River Valley, California	76
Expression 44™, Eola-Amity Hill	71
Adelsheim, Willamette Valley, Oregon	70
MacMurray Ranch™, Russian River	55

DeLoach™ Sonoma	50
Merlot	
Twomey, Napa Valley, California	125
Nickel & Nickel™, Harris, Oakville, Napa Valley	95
Keenan, Napa Valley, California	77
Roth Estate, Alexander Valley, California	65
Mantanzas Creek™, Sonoma Valley	66
Gundlach Bundschu, Rhinefarm, Sonoma, California	57
Whitehall Lane, Napa Valley, California	52
Cellar No.8™, California	50
Cabernet Sauvignon & Blends	
Silver Oak, Napa Valley, California	220
Shafer™ One Point Five, Stag's Leap	150
ZD Wines, Napa Valley, California	110
Cain Concept, The Benchland, Napa Valley, California	120
Chateau Montelena, Napa Valley, California	86
Heitz Wine Cellars, Napa Valley, California	75
Hendry Vineyard™ HRW, Napa Valley	62
Ancient Peaks™, Margarita Vineyard, Paso Robles	55
Newton™, Red Label, Napa Valley	54
Annabella, Napa Valley, California	52
Magnolia Grove™, California	50
Other Reds & Varietals	
Miner, The Oracle, Napa Valley, California	125
The Prisoner, Napa Valley Red Blend, California	110
Havens Syrah, Hudson Vineyard, Carneros, California	80
Stag's Leap, Petite Syrah, Napa Valley, California	75
Seghesio, Zinfandel, Sonoma County, California	66
Dashe, Dry Creek Zinfandel, Sonoma, California	60
Jacuzzi, Barbera, Sonoma County, California	55
Predator™, Old Vine Zinfandel, Lodi Appellation	50

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ADDITIONAL PRICING

Culinary Attendant Fee

Prepared to order by St. Regis chef

Pricing is for a maximum of two hours. Additional hours prorated

One chef per every 50 guests at 300 each for one and a half hour consecutive service

100 each additional half hour per chef

Bartender fee

One bartender per every 75 guests

275 bartender fee for three hours consecutive service per bartender

100 each additional hour per bartender

Tip Jar Removal Fee

75 per bartender

Coat Check

450 Three hours service

Vendor Meal

Chef's selection of seasonal hot buffet

75 per vendor

CONCESSIONS

Valet Parking

Reduced day rate, not valid for overnight

35 per vehicle

Complimentary Bridal Suite

Metropolitan Suite on the evening of the celebration

SPG Points

Three points for every \$1 spent on food, beverage, and room rental pretax and service fee

Menu Tasting

Hosted for up to four guests

Inclusions

Tables, chairs, cream/white floorlength linens, custom base plates, printed menus, votive candles, table numbers, Sambonet flatware, china, Spiegelau glassware, dance floor, staging/risers, waitstaff, dedicated banquet manager, cake stand, cake + knife server

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