

General Information on Catered Events

Menus - Though we have extensive menu options, the Chef welcomes the opportunity to customize any menu or prepare items to your personal taste.

Seating - Typically we set our private event rooms with 66" round tables of eight or ten. It allows for a more comfortable seating arrangement for your guests.

Linen - The St. Regis San Francisco offers floor-length linens and skirting in Rivolta Carmignani as a standard. We are happy to assist in coordinating customized rental linens, should you prefer.

Décor - Our Catering staff can assist you in your planning with floral, specialty linens, entertainment and lighting needs.

Special Occasion Cakes - Our Pastry Chef will be happy to design and prepare a special occasion cake. Cake pricing ranges between 15.00 to 25.00 per guest. Should you prefer to bring in your own special occasion or wedding cake, the cutting fee will be 9.00 per guest.

Audio-Visual and Lighting - The St. Regis San Francisco has an exclusive on-site audio-visual company, Presentation Services. We offer state of the art equipment available on a rental basis as well as a business center with private work stations. Your Catering or Event Manager can assist you with these audio-visual needs.

Labor Charge - The hotel will add a 250.00 labor charge to plated or buffet events for fewer than 30 guests. This charge does not apply to coffee breaks, box lunches, or receptions. Additional servers may be ordered for an event at a charge of 375.00 per server. Chef and Carver charges are 300.00 for a one and a half hour period. Additional Chef hours at 100.00 per half hour.

Payment and Guaranteed Attendance - Guaranteed attendance must be provided to the Catering department no later than 7 business days prior to your event(s). A non-refundable deposit is required to confirm any event space. Initial deposit is 50% of the estimated charges and the estimated final balance is due 14 days prior to your event, unless billing arrangements have been made.

Shipping Packages - To assure efficient handling and storage of your very important event materials, we suggest that you notify your hotel Catering or Event Manager in advance should you have plans to ship packages to the hotel. Please indicate the method and quantity. Since storage space is limited, it is advised to have your packages shipped as close to the date of your event/s as possible. Shipments of up to ten boxes will be subject to handling fees of up to 5.00 per box; shipments of over ten boxes will be subject to handling fees of 10.00 per box as well as labor fees for oversized items.

Parking - The hotel offers reduced pricing on valet parking (entrance on Minna off of Third) and also can recommend several self-park garages in close proximity.

ST REGIS

SAN FRANCISCO

Spring Breakfast Collection

Most food, from fruit to fish, has a season when it is abundant and at its best. Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

American Breakfast Table

- Freshly squeezed orange and grapefruit juices, cranberry juices
- New York style bagels served with sweet French style butter, fruit preserves, star thistle honey, cream cheeses and toasters
- Miniature danishes, pastries and low fat, fruit and bran muffins
- California farmed seasonal fresh fruit and berries
- Boxed cereals, California organic sun-dried fruits, whole, 2%, skim and soy milk
- Brioche French toast, pure maple syrup and homemade apricot marmalade
- Scrambled organic Petaluma farmed eggs, 10 year aged Hooks cheddar
- Chicken apple sausages or Eden natural Berkshire applewood smoked bacon
- Organic fingerling potatoes
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, "T" selection of teas

60 per guest

San Francisco Breakfast Table

- Freshly squeezed orange and grapefruit juices, cranberry juice
- Candied kumquat and poppy seed, maple candied bacon or Tahitian vanilla bean scones
- California farmed seasonal fresh fruit and berries
- Organic cereal bar, collection of toppings, whole, 2%, skim and soy milk
- Eggs benedict, Vande Rose cured ham, meyer-lemon truffle hollandaise
- Grilled Fra'Mani pork breakfast sausage
- Organic fingerling potatoes with onions and smoked paprika
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, and "T" selection of teas

56 per guest

Japanese Breakfast Table

- Hot steamed rice
- Miso soup with tofu and fresh green onions
- Roasted seaweed
- Natto
- Rolled omelet
- Wild Alaskan salmon
- Japanese pickles
- Japanese tea

54 per guest

Ultra-Luxe Hot Table

- Freshly squeezed orange and grapefruit juices, cranberry and St. Regis signature virgin bloody mary
- California farmed seasonal fresh fruit and berries
- Assorted boxed cereals, whole, 2%, skim or soy milk
- Individual organic fruit flavored yogurts
- Chocolate and vanilla marble coffee cake, miniature chocolate and butter croissants,
- New York style bagels served with sweet French style butter, fruit preserves, star thistle honey, cream cheeses and toasters
- Breakfast paninis, farm fresh eggs, Vande Rose cured ham, provolone cheese
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee and "T" selection of teas

52 per guest

St. Regis Continental

- Freshly squeezed orange and grapefruit juices, cranberry juice
- California-farmed seasonal fresh fruit and berries
- Fresh baked croissants, assorted miniature danishes, pastries, and muffins, sweet French style butter, fruit preserves, star thistle honey
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee and "T" selection of teas

45 per guest

Boxed Continental Breakfast

Served in bag made with 100% recycled materials

- Fresh seasonal fruit and berries
- Freshly baked croissants, cranberry-orange swirl coffee cake, fruit preserves
- Individual organic yogurt
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, "T" selection of teas

45 per guest

Executive Chef Franck Desplechin
Spring Collection 2016

Prices subject to 23% service charge
and 8.75% sales tax

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Plated Breakfast Collection

St. Regis

- Freshly squeezed orange and grapefruit juice
- Seasonal sliced fruit and berries
- Eggs benedict on toasted English muffin, Vande Rose cured ham or Gerard Dominique smoked salmon, Meyer lemon hollandaise
- Frisée, cured tomatoes, lemon vinaigrette
- Assorted miniature danishes, pastries and muffins with sweet French style butter and fruit preserves
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, "T" selection of teas

56 per person

North American

- Freshly squeezed orange or grapefruit juice
- Seasonal sliced fruit and berries
- Scrambled organic Petaluma farmed eggs
- Chicken apple sausage or Eden Natural Berkshire applewood smoked crispy bacon
- Organic fingerling potatoes
- Miniature danishes and muffins, sweet French style butter, fruit preserves
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, "T" selection of teas

54 per guest

Fresh Start

- Freshly squeezed orange and carrot ginger or cucumber juice
- Seasonal fruit muffins, apple butter
- Non-fat yogurt granola parfait, fresh berries
- Egg white breakfast panini, roasted peppers, avocado, provolone cheese
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, "T" selection of teas

50 per guest

Breakfast Table Stations

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.

Eggs Benedict

(Parties under 30 guests)

- Slow poached eggs, Vande Rose cured ham or Gerard Dominique smoked salmon and Meyer lemon hollandaise, assembled to order
26 per guest

Omelet and Eggs - Your Way

- Served with Cow Girl Creamery cheeses, Fra'Mani cured meats, smoked salmon, Ferry Building seasonal market vegetables
20 per guest

Organic Cereal Bar

- Seasonal fresh fruit cut to order, assorted dry toppings, whole, 2%, skim and soy milk
17 per guest

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Breakfast Table Enhancements

These items are designed to enhance your existing breakfast menu. Minimum order for freshly baked goods is one dozen.

Cold

- Fresh fruit danish, miniature freshly baked chocolate or butter croissants 74 per dozen
- Candied kumquat and poppy seed, maple candied bacon or Tahitian vanilla bean scones 74 per dozen
- Chocolate and vanilla marble, candied fruits, or banana coffee cakes 74 per dozen
- New York style bagels, cream cheeses, toaster 74 per dozen
- Warm cinnamon brioche twists or pecan sticky buns 74 per dozen
- Fruit, bran or low fat muffins 74 per dozen
- Smoked wild Alaskan salmon, caper berries, shaved sweet onion, New York Style bagel, cream cheese 16 per guest
- Organic granola, Himalayan goji berries 12 per guest
- Individual organic yogurts 8 each
- Boxed cereals with whole, 2%, skim and soy milk 7 each
- Hard boiled eggs, low carb accompaniments 7 each
- California seasonal organic whole fresh fruit 6 each
- Organic whole fruit smoothie shooters – berries and more, mango/banana, Acerola cherries and orange 9 each

Hot

- Breakfast paninis, farm fresh eggs, Vande Rose cured ham, provolone cheese 12 each
- Quiche with honey cured Duroc Farm ham and gruyere cheese 12 each
- Traditional eggs benedict 16 each
- Quiche with sautéed spinach, basil and Humboldt Fog goat cheese 12 each
- Cheese crepes, fall fruit compote 10 each
- Fra'Mani breakfast sausages, chicken apple sausage or Eden Natural Berkshire applewood smoked crispy bacon 10 each
- Buttermilk or “lots of blueberries” pancakes 10 each

Beverages

(bottled beverages charged on consumption)

- Fonte Bin 125 regular and decaffeinated coffee 136 per gallon
- “T” collection of natural and herbal teas 136 per gallon
- Signature St. Regis hot chocolate 136 per gallon
- “T” iced tea – passion fruit green and mandarin black 40 per quart
- Freshly squeezed orange or grapefruit juice 40 per quart
- Signature St. Regis virgin bloody mary 40 per quart
- Cranberry juice, tomato juice or pure apple juice 40 per quart
- Whole, 2%, skim or soy milk 40 per quart
- Illy ‘Ready to Drink’ coffees, lattes or cappuccinos 9 each
- Red Bull energy drinks 8 each
- IZZE sparkling juices 9 each
- Fever Tree bitter lemon and ginger ale 9 each
- Natural bottled fruit juices 8 each
- Vitamin Waters 8 each
- Soft drinks (Pepsi and Coke products) 7 each
- Acqua Panna still mineral waters 7 each
- San Pellegrino sparkling mineral waters 7 each

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Spring Luncheon Collection

Most food, from fruit to fish, has a season when it is abundant and at its best. Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

**All plated luncheons are served with three styles of freshly baked artisan rolls, sweet French style butter and freshly brewed Fonte Bin 125 coffees and collection of "T"*

Spring Luncheon Enhancements

- Cold chicken roulade "Florentine" style, baby mâche and celery salad, mustard dressing 16 additional
- Crepe purse of braised moulard duck leg with tomato confit and porcini, frisée and hazelnut, apple cider vinaigrette 16 additional
- Half lobster with sautéed spinach and seasonal wild mushroom, "Façon Thermidor" with Béarnaise sauce 16 additional

Spring Soups

- Lobster and shellfish bisque infused with lemongrass, vegetable julienne, whipped cream and chipotle oil
- Organic carrot soup "Façon Vichy," barley and Italian parsley

Spring Salads

- Poached wild salmon filet, herbal vinaigrette, young lettuce and Easter egg radish
- Cured salmon tartare gravlax style, baby leek, pickled cucumber, and potato dentelle, micro greens
- St. Regis Cobb salad with romaine and sweet gem lettuce, Bayley Haizen blue cheese, hearts of palm, sweet corn and lemon dressing
- Zuckerman Farms jumbo green asparagus marinated with citrus, frisée and micro green salad, Maltase sauce
- Wild arugula and Humboldt Fog goat cheese with roasted strawberry and Villa Monodori Aceto di Balsamico
- Pickled spring vegetable salad, mixed greens, Meyer lemon dressing
- Laura Chenel fresh goat cheese salad, organic raspberries and seasonal mixed greens
- Frisée and mâche salad, fennel bavaois, Point Reyes blue cheese, toasted hazelnut, anise vinaigrette

Spring Main Course Collection (Based on three courses)

- Grass fed beef tenderloin, braised heirloom carrots, porcini and ramps ravioli, Bordelaise sauce 84 per guest
- Seared Creekstone beef sirloin, shallot compote, spring vegetable and Alsatian potato quenelle 84 per guest
- Asian style beef short ribs braised with fried ginger and spring garlic, chow mein noodles and natural jus 82 per guest
- Free range organic chicken breast, cream of spinach and basil, crunchy potato galette, chicken jus 80 per guest
- Roasted grouper filet with lemongrass crust, warm citrus salad with fennel, orange and basil emulsion 80 per guest
- Grimaud Farm duck breast crusted with a dragée nougatine, ginger rhubarb marmalade and baby turnip 80 per guest
- Local black cod with grilled hearts of palm, Asian pear and celery salad, sweet chili and young ginger condiment, side of basmati rice 80 per guest
- Sautéed wild striped bass filet served with seafood and Bomba Callaspara rice, red bell pepper coulis 80 per guest
- Sautéed local black cod fish, spring onion and fresh fava beans, fennel and Chardonnay nage infused with candied lemon peel and thyme 80 per guest

Spring Vegetarian Main Courses

- Sweet English pea risotto with chervil, sweet gem lettuce and parmesan foam
- Yukon gold potato gnocchi with spring garlic and ramps, Italian parsley coulis
- House made ricotta, spinach and basil ravioli, baby artichoke and spring vegetable broth infused with lemon and basil

Sweet Ending Collection

- Organic raspberry and yuzu mousseline macaroon, lychee, Mediterranean rose petal and yogurt sorbet
- White chocolate and passion fruit custard with cocoa streusel and ginger ice cream
- Red wine and mint infused strawberry pavlova
- Coconut and almond dacquoise, spicy rhubarb marmalade, kumquat sorbet
- Manjari grand cru bittersweet warm chocolate cake, mocha ice cream, Tahitian vanilla sauce
- "Creamy s'mores on a plate" with graham crackers and honey molasses ganache
- Creamy cheesecake with pineapple, coconut sorbet and lime zest

Executive Chef Franck Desplechin
Spring Collection 2016

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and 8.75% sales tax

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Working Luncheon Collection

Ultra Luxe Chef's Table

One Chef is **required** per 50 guests at 300 for one and a half hours. Additional hours 100 per half hour.

- Artisan crafted sandwiches made to order: Choice of freshly baked breads, artisanal meats, seafood, cheeses, and condiments
- Selection of freshly prepared salads (please select two):
 - Fingerling potato and whole grain mustard
 - Mediterranean pasta salad
 - Niçoise style salad
 - Fresh fruit salad with choice of fruits and syrups
- Kettle potato chips, assorted aioli
- Selection of house-made cookies to include chocolate chip pecan, oatmeal raisin, double chocolate chip with Valrhona pearls, and peanut butter
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, collection of "T" teas

86 per guest

Working Luncheon One

- Deli platter to include: Vande Rose cured ham, grilled free range chicken breast, salumi, hickory smoked turkey breast and roasted beef sirloin
- Sliced domestic and imported cheeses: aged swiss cheese, Hooks cheddar cheese, pepato, and jack cheese
- Sliced roma tomatoes, Boston lettuce, English cucumber, purple onion, dill pickle, and grilled vegetables
- Chef's seasonal collection of two salads
- Assorted desserts to include: pear financier, pistachio madeleines, and French macaroons
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, collection of "T" teas

79 per guest

Working Luncheon Two

- Selection of freshly made sandwiches on assorted organic artisan breads (please select three sandwich choices):
 - Buffalo mozzarella, sun dried tomato, pesto, wild arugula, served on a herb slab
 - Vegetarian wrap, artichoke and bell pepper spread, mâche salad, shredded fennel, tarragon, cranberry, apple, walnut, in a tortilla wrap
 - Smoked salmon, shredded cucumber and carrot, avocado, coriander, in a tortilla wrap
 - Chicken Bahn Mi, slow cooked sous vide sliced chicken, pickled carrot and cucumber, cilantro, sriracha citrus emulsion, served on pain de mie
 - Sliced New York Sirloin, dijon honey mustard, arugula, deep fried onions rings, Swiss cheese, served on a rustic whole wheat roll
 - Sliced smoked turkey, frisée salad, celery leaves, tomato, Swiss cheese, Peppadew aioli, served on a soft sour roll
 - Duroc pork honey cured ham, honey mustard, Swiss cheese, lettuce, tomato on ciabatta roll
- Fingerling potato salad, green and black olive, Italian parsley, lemon dressing
- Mixed baby heirloom beet salad, sage and red onion
- Market seasonal soup of the moment
- Seasonal selection of house made tartlets with locally farmed ingredients
- Freshly brewed Fonte Bin 125 coffee, decaffeinated coffee, collection of "T" teas

80 per guest

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Customized Combinations – A Taste of St. Regis Hotels and Resorts

**All lunch table collections are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and collection of "T" Tea (with the exception of the 'South of Market Box Luncheon')*

Singapore / Beijing

- Chicken noodle soup with Chinese vegetables
- Shredded vegetable salad, ponzu and lime dressing
- Green Thai vegetable curry
- Vegetable spring roll with citrus-sriracha emulsion
- Shrimp and pork dumpling served with pineapple nam prik (based on 2 per guest) served with steamed buns and fortune cookies
- Grilled snapper "Thai BBQ style"
- Hanger steak, soy garlic toasted sesame and coriander condiment
- Vegetable fried rice
- Stir fried sugar snap pea, shiitake mushroom, water chestnut
- Chocolate and Vietnamese coffee tart, coconut tapioca caramelized pineapple and pink peppercorn caramel, fresh fruit salad infused with lemongrass and ginger

84 per guest

New York/ Washington D.C.

- Poached jumbo shrimp, celery, Bibb lettuce, and Bloody Mary cocktail sauce
- Buffalo wings, celery, blue cheese dressing
- Caesar Salad with grilled chicken and shaved parmesan
- Clam chowder with corn and parsley
- Waldorf Salad
- Manhattan club sandwich with fresh Dungeness crab and smoked salmon
- Hot Dog served with sauerkraut, sweet relish, onion sauce, ketchup and mustard
- New York style pastrami, coleslaw, Russian dressing on French deli roll
- Blueberry pie, classic black and white cookies, New York cheesecake with vanilla custard

84 per guest

Mexico City / Punta Mita

- Corn tortilla soup, sweet California peppers
- Three bean salad, organic mixed greens, charred jalapeno and cilantro dressing
- "Tikin Xic" Mayan-style grilled fish
- Roasted pork loin, grilled chorizo and sweet corn succotash
- Grilled hanger steak chimichurri, fried yucca, shallots
- Mexican rice with red bell pepper, fresh green peas
- Fingerling potatoes, grilled Anaheim and poblano peppers
- Mexican chocolate flan with piloncillo, tres leche cake, polvorones de canela, Mexican wedding cookies

84 per guest

Mallorca / Roma

- Insalata al Abruzzese, preserved tuna, cucumber, artichoke, green bean and bell pepper salad, lemon and thyme dressing
- Italian penne pasta salad with black olives, baby squid, Laughing Bird shrimps and aged balsamic dressing
- Roasted bell pepper and tomato soup, Spanish paprika, fresh basil and garlic toast
- Spinach and ricotta ravioli, fresh tomato sauce, basil, mozzarella
- Saltimbocca alla Romano: veal medallion, sage, Parma ham
- Creamy polenta, rosemary, talegio cheese
- "Stockfish," potato and tomato stew with fresh cod fish
- Paella with Bomba Callaspara rice, chorizo, chicken breast
- Catalan style custard with churros, tiramisu, "Strawberry Tortillas" - saffron brioche pudding with caramelized strawberries, Amaretti, Italian macaroon syrup

84 per guest

Local Farmer's Market / A Taste of Spring

- Fresh English pea soup, sautéed brioche croutons, applewood smoked bacon
- Green and white asparagus salad, Easter egg radish, chervil, red and green oak leaf lettuce, mustard dressing
- Salad Mariette with organic heirloom carrots, Naval orange, celery, baby mâche and caraway seed dressing
- Spring vegetable fricassee with chervil and thyme
- Baby spinach and potato purée lightly flavored with nutmeg
- Seared organic chicken breast, Dijon mustard, roasted spring onion and natural jus with morels
- Local market fish "a la plancha," young garlic "Meuniere"
- Lady fingers, raspberry and white chocolate Chantilly, red berries gazpacho and orange blossom madelines, and Sicilian pistachios and graham cracker cheesecake with strawberry mint coulis

86 per guest

South of Market Box Luncheon

- Choice of Vande Rose cured ham, grilled free range chicken breast, hickory smoked turkey breast, and roast beef sirloin
- Assorted hard cheeses to include: aged Swiss cheese, Hooks cheddar cheese, Tillamook cheeses
- Seasonal whole fresh fruit
- Sliced tomatoes, lettuce, dill pickles, assorted condiments
- Kettle potato chips, garlic aioli dip
- Selection of house-made cookies to include chocolate chip, Americano, and macadamia nut
- Soft drinks, Acqua Panna still or San Pellegrino sparkling mineral waters (based on one per guest)

68 per box

Executive Chef Franck Desplechin
Spring Collection 2016

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Spring Refreshment Break Collection

These items are designed to enhance your existing menus. *Minimum order for freshly baked goods is one dozen.*

Morning Refreshment Break Collection

- Candied kumquat and poppy seed, maple candied bacon or Tahitian vanilla scones 74 per dozen
- Chocolate and vanilla marble, candied fruits or banana coffee cake 74 per dozen
- New York style bagels, cream cheeses, toaster 74 per dozen
- Miniature flakey chocolate or butter croissants 74 per dozen
- Warm cinnamon brioche twists or pecan sticky buns 74 per dozen
- All natural granola bars 48 per dozen
- Sliced seasonal fresh fruit 15 per guest
- Organic seasonal fruit smoothies 9 each
- Individual organic yogurts 8 each
- Low carb Power Bars 6 each
- Power Bars 6 each
- Whole seasonal fresh fruit 6 each

Afternoon Refreshment Break Collection

- Double chocolate brownies 78 per dozen
- St. Regis signature toasted coconut chocolate bars 78 per dozen
- Choice of homemade cookies: chocolate chip, oatmeal-dried cranberry, Americano, macadamia nut 78 per dozen
- In house smoked mixed nuts 36 per pound
- All natural California granola bars 48 per dozen
- Sliced seasonal fresh fruit 15 per guest
- Organic seasonal fresh fruit smoothies 9 each
- Homemade garlic kettle chips and aioli dip 8 per guest
- Häagen-Dazs ice cream or frozen yogurt bars 7 each
- Power Bars 6 each
- Low carb Power Bars 6 each
- Whole seasonal fresh fruit 6 each
- Individual bags of potato chips, pretzels, crispy apple and banana chips 5 each

Beverages

(bottled beverages charged on consumption)

- Fonte Bin 125 regular and decaffeinated coffee 136 per gallon
- "T" collection of natural and herbal teas 136 per gallon
- Signature St. Regis hot chocolate 136 per gallon
- "T" Ice Tea – passion fruit green and mandarin black 40 per quart
- Freshly squeezed orange or grapefruit juice 40 per quart
- Signature St. Regis virgin bloody mary 40 per quart
- Cranberry, tomato, or apple juice 40 per quart
- Whole, 2%, skim or soy milk 40 per quart
- Illy 'Ready to Drink' coffees, lattes or cappuccinos 9 each
- Red Bull energy drinks 8 each
- IZZE sparkling juices 9 each
- Fever Tree bitter lemon and ginger ale 9 each
- Natural bottled fruit juices 8 each
- Vitamin Water 8 each
- Soft drinks (Pepsi and Coke products) 7 each
- Acqua Panna still mineral waters 7 each
- San Pellegrino sparkling mineral water 7 each

St. Regis Signature Afternoon Tea

- Gerad and Dominique smoked salmon sandwich with daikon sprouts and California caviar
- Vande Rose farm artisan ham sandwich
- Cucumber sandwich
- Cow Girl Creamery mature cheddar cheese cheese sandwich
- Freshly baked raisin and apple scones with Devonshire cream and organic house-made strawberry preserves
- Afternoon tea pastries to include:
 - Iced chocolate cookies
 - Key lime tartlets
 - Mini chocolate scones
 - Americano cookies
 - Tahitian vanilla éclairs
 - Sable Breton and lemon curd
- "T" selection of natural and herbal teas

58 per guest

Theme Refreshment Collection

(based on 20 guest minimum)

"T" Culture

- English tea sandwiches
- Assorted house-made scones
- Raspberry and lemon tartlets
- Fresh macaroons and orange blossom madeleines
- "T" collection of natural and herbal teas

38 per guest

Finger Sandwich Break

- Manhattan club with dungeness crab meat, club sandwich with grilled chicken breast, smoked salmon and egg salad (3 pieces per guest)

28 per guest

Living Well

- All natural California power bars
- Sliced seasonal fresh fruit
- Organic parfaits with seasonal berries
- Organic iced green tea

30 per guest

Fizzy Floats

- Assorted IZZE sparkling juices to include: pomegranate, grapefruit, blackberry, Clementine
- Assorted seasonal housemade sorbets

26 per guest

Fizzy Fruits

- Assorted IZZE sparkling juices
- Seasonal sliced fruit and berries
- Seasonal fruit tartlets

26 per guest

Popcorn Break

- Sweet and savory popcorn bar with assorted toppings to include: caramel, spicy, and cheese

26 per guest

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Spring Canapé Collection

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Cold Canapé Collection

Ultra Luxe

- Black olive crostini with roasted garlic foam, Laura Chenel's goat cheese
- Artic char sashimi, gravlax style, brushed with fennel oil, cucumber spaghetti, lemon foam
- Villa Manodori aged balsamic gelée, Bailey Haizen blue cheese, organic strawberry salad, fresh lemon thyme
- Chilled chervil and morel cream, Easter egg radish and smoked salmon tartare
- Ahi tuna poke, Okinawan sweet potato chip and Ogo seaweed
- Diver scallop tacos with mango and avocado, cilantro salt
- Thai snapper ceviche with young ginger, radish, basil, and orange dressing
- Wagyu beef sirloin tataki, leek and Asian pear julienne, bonito and sesame condiment, "Furikake style"
- Yukon gold potato blinis, smoked salmon tartare with dill and sterling caviar
- Caramelized leek compote, tomato confit, chive, Point Reyes blue cheese, brioche toast
- Cold Bomba Callaspara rice roll, heirloom pepper and sriracha citrus emulsion
- Seasonal selection of organic vegetables, individually served with assorted dips

9 each

Hot Canapé Collection

Distinctive

- Savory macaron lollipop with caviar Presidente Alverta and citrus cream
- Kuwamoto oyster with yuzu tobiko and cucumber/vodka gelée

12 each

Ultra Luxe

- A taste from the Ferry Building Market wrapped in rissole
- French style chicken wings glazed with honey and Dijon mustard, shallot and black pepper chutney
- Cave aged Conte arancini, pickled Bose pear, fresh thyme
- American kobe beef slider, aged Hooks cheddar, fried quail egg, spicy Russian dressing
- Alsatian "flammenkueche" with fresh chive and Burgundy block truffle
- Grilled beef skewer, Thai basil, yuzu dipping sauce
- Dungeness crab dumpling, celeriac and Meyer lemon tea
- Parmesan cheese puff with asparagus béchamel sauce and prosciutto cotto
- Yellow corn and truffle fritter, Italian parsley dip
- Ricotta and basil gnocchi with pecorino romana
- Chicken samosa with cilantro yogurt dip

9 each

Displays

- Chilled seafood display: Walker Creek oysters, poached jumbo shrimp, king crab leg, cocktail sauce, red wine mignonette, lemon and lime wedges (4 pieces per guest) 42 per guest
- Chef selection of antipasto featuring some of the best salumi and traditional Italian starters, served with foccacia, extra virgin olive oil, and aged balsamic vinegar 32 per guest
- Finger sandwich display: Manhattan club with dungeness crab meat, club sandwich with grilled chicken breast, smoked salmon and egg salad (3 pieces per guest) 28 per guest

Artisan cheeses

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

Distinctive:

- Selection of artisanal cheeses to include: Baserri, Truffle Tremor, Bayley Hazen Blue, Winnimere, Appalachian, Mountaineer, Cameo, Bijou, Bonne Bouche, Inverness, Fourme d'Ambert, St. Nectaire, Manchego Pasamontes and Fiore Sardo
- 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

30 per guest

Sushi & Sashimi

Sushi, sashimi, and roll display of seasonal fish selected from the finest local and imported species (4 pieces per guest)

Distinctive:

- Sushi, sashimi and rolls featuring toro, uni, bluefin tuna, yellowfin tuna, salmon and yellowtail

52 per guest

Ultra Luxe:

- Sushi, sashimi and rolls featuring yellowfin tuna, salmon and yellowtail 40 per guest

Luxe:

- California style rolls featuring crab, tuna and vegetarian rolls 32 per guest

Executive Chef Franck Desplechin
Spring Collection 2016

Prices subject to 23% service charge
and 8.75% sales tax

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Reception Stations

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

Sushi and Sashimi

Spring seasonal fish selected from the finest local and imported species (4 pieces per guest)

Distinctive:

- Sushi, sashimi and rolls featuring toro, uni, bluefin tuna, yellowfin tuna, salmon and yellowtail 52 per guest

Ultra Luxe:

- Sushi, sashimi and rolls featuring yellowfin tuna, salmon and yellowtail 40 per guest

Luxe:

- California style rolls featuring crab, tuna and vegetarian rolls 32 per guest

Master sushi chef is required per 50 guests at 400 each for one and a half hours. Additional hours 150 per half hour

Dim Sum

Selection of shrimp, lobster, pork and vegetable dumplings, wok steamed served with chili soy dipping sauce (4 pieces per guest) 34 per guest

Beef

Organic beef hanger steak chimichurri, guacamole, cotija cheese, and made to order warm flour tortillas 36 per guest

Mediterranean Porchetta

Whole roasted suckling pig, stuffed with assorted ingredients including rice, peppers, and Swiss chard 28 per guest

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

Ravioli

Choice of ravioli:

- Spinach and basil ricotta ravioli, basil coulis and pine nuts
- California morels and chicken tortellini, mushroom broth infused with tarragon and chervil

28 per guest

Risotto and Pasta

Choice of risotto or pasta:

- Acquarello aged risotto with pencil asparagus, early peas, baby bibb lettuce and fresh garden herbs, aged parmesan cheese
- Seafood pasta with spot prawns, lobster and saffron

28 per guest

The Dumpling Experience

Served in bamboo cups and Staub tea pot
Assorted miniature dumplings to include red spot prawn with saffron infused broth, Dungeness crab with celeriac and Meyer lemon tea, chanterelle and porcini with lemongrass infused broth (based on 3 per guest)

28 per guest

Artisan Cheese Monger

- Served with sliced baguette and cranberry walnut bread, homemade organic grain crackers, quince paste, and Dalmatia orange and fig spread

Distinctive:

- Selection of artisanal cheeses to include: Baserri, Truffle Tremor, Bayley Hazen Blue, Winnimere, Appalachian, Mountaineer, Cameo, Bijou, Bonne Bouche, Inverness, Fourme d'Ambert, St. Nectaire, Manchego Pasamontes and Fiore Sardo

- Served with Marshall's Farm Honey comb, marcona almonds and sliced La Saison date wheel 45 per guest

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

30 per guest

Plated Miniature Dessert Collection

Recommended to enhance your dessert reception, finished à la minute and served on small plates. These offerings are to be ordered in conjunction with dessert displays and Chef attended stations

Dessert Displays

- Handmade truffles and chocolate bon bons
(3 pieces per guest) 24 per guest
- Chef's selection of petits fours
(3 pieces per guest) 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
(3 pieces per guest) 24 per guest
- Pastry chef's selections of homemade candies to include: soft caramel, Guimauve French style marshmallows, assorted pâte de fruit, nougat
(3 pieces per guest) 24 per guest
- Miniature cupcake selection
(3 pieces per guest) 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 (2 per guest) 22 per guest

Chocolate Lollipops

Make your own lollipops – various flavors of ganache made with Valrhona chocolate, assorted toppings to dip (2 pieces per guest) 22 per guest

ST REGIS

SAN FRANCISCO

Spring Dinner Collection

Most food, from fruit to fish, has a season when it is abundant and at its best. Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

**All plated dinners are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and "T" selection of tea*

Spring Dinner Starters

- Half lobster with sautéed spinach and seasonal wild mushroom, "Façon Thermidor" with Béarnaise sauce 18 additional
- Fresh tuna carpaccio with preserved lemon, eggplant, and apple chutney 16 additional
- Crispy tiger prawn wrapped with applewood bacon, passion fruit mustard and warm avocado 16 additional
- Crepe purse of braised moulard duck leg with tomato confit and porcini, frisée and hazelnut, apple cider vinaigrette 16 additional

Spring Soups

- Lobster and shellfish bisque infused with lemongrass, vegetable julienne, whipped cream and chipotle oil
- Fresh English pea velouté, Dungeness crab and crème fraîche agnolottis
- Green asparagus velouté, white asparagus fricassee, chervil and tarragon coulis
- White turnip and kohlrabi cream, rye bread crouton and micro mustard greens
- Organic carrot soup "Façon Vichy," barley and Italian parsley

Spring Salads

- Local Dungeness crab and mango salad, citrus marmalade and baby frisée
- Zuckerman Farms jumbo green asparagus marinated with citrus, frisée and micro green salad, Maltase sauce
- Wild arugula and Humboldt Fog goat cheese with roasted strawberry and Villa Monodori Aceto di Balsamico
- Pickled spring vegetable salad, mixed greens, Meyer lemon dressing
- Laura Chenel fresh goat cheese salad, organic raspberries and seasonal mixed greens
- Frisée and mâche salad, fennel bavarois, Point Reyes blue cheese, toasted hazelnut, anise vinaigrette
- Organic mini crudité, ranch dressing, "the Perfect Spring Salad"
- Wild salmon tartare, gravlax style, baby leek, pickled cucumber, micro green salad and warm potato dentelle

Spring Cheese Courses

- Savory pear tart with Fourme d' Ambert blue cheese, mâche salad and candied walnut
- Squash blossom tempura stuffed with French brie, baby greens and frisée

18 per guest

Intermezzo Collection

- Organic raspberry and rose petal confit, spicy raspberry sorbet and Champagne Rosé
- Charred Tahitian vanilla sorbet, pineapple syrup, micro basil
- Chef's seasonal intermezzo

12 per guest

Executive Chef Franck Desplechin
Spring Collection 2016

Spring Main Course Collection - based on four courses

- Grass fed beef tenderloin, braised heirloom carrots, porcini and ramps ravioli, Bordelaise sauce 134 per guest
- Seared Creekstone beef sirloin, shallot compote, spring vegetable and Alsatian potato quenelle 134 per guest
- Asian style beef short ribs braised with fried ginger and spring garlic, Chow mein noodles and natural jus 134 per guest
- Roasted organic Guinea hen breast, fresh English peas and spring onion fricassee "a la Française" 132 per guest
- Grimaud Farm duck breast crusted with a dragée nougatine, ginger rhubarb marmalade and baby turnip 132 per guest
- Free range organic chicken breast, cream of spinach and basil, crunch potato galette, chicken jus 132 per guest
- Roasted grouper filet with lemongrass crust, warm citrus salad with fennel, orange and basil emulsion 130 per guest
- Sautéed wild striped bass filet served with seafood Bomba Callaspara rice, red bell pepper coulis 130 per guest
- Sautéed local black cod fish, spring onion and fresh fava beans, fennel and Chardonnay nage infused with candied lemon peel and thyme 130 per guest

Spring Vegetarian Main Courses

- Sweet English pea risotto with chervil, sweet gem lettuce and parmesan foam
- Chanterelle and porcini tortellini, vegetable broth and sautéed spinach
- Yukon gold potato gnocchi with spring garlic and ramps, Italian parsley coulis
- House-made ricotta, spinach and basil ravioli, baby artichoke and spring vegetable broth infused with lemon and basil

Sweet Ending Collection

- Organic raspberry and yuzu mousseline macaroon, lychee, Mediterranean rose petal and yogurt sorbet
- White chocolate and passion fruit custard with cocoa streusel and ginger ice cream
- Red wine and mint infused strawberry pavlova
- Coconut and almond dacquoise, spicy rhubarb marmalade, kumquat sorbet
- Manjari grand cru bittersweet warm chocolate cake, mocha ice cream, Tahitian vanilla sauce
- "Creamy s'mores on a plate" with graham crackers and honey molasses ganache
- Creamy cheesecake with pineapple, coconut sorbet and lime zest

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ST REGIS

SAN FRANCISCO

Spring Dinner Table Collection – A Taste of St. Regis Hotels and Resorts

Most food, from fruit to fish, has a season when it is abundant and at its best. Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

**All dinner table selections are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and "T" selection of tea*

Bora Bora / Princeville

- Fresh coconut and taro root soup, toasted nuts, green cardamom
- Poached Laughing Bird shrimp, avocado, papaya salad
- Yellow fin tuna poke, tatsoi and pickled sesame seeds
- Mahi mahi poached with Remene lime scented coconut milk, mango, ginger chutney
- Charred free range chicken breast, spiced grapefruit, Maui pineapple
- Steamed wild rice with almond and cilantro
- Sautéed green and yellow long beans, garlic, Tahitian ginger
- Tahitian vanilla and mango rice pudding, macadamia nut and caramelized banana cake, exotic fruit plate with demerara brown sugar, lime, and red chili

132 per guest

Singapore / Beijing

- Chicken noodle soup with Chinese vegetables
- Shredded vegetable salad, ponzu and lime dressing
- Green Thai vegetable curry
- Vegetable spring roll with citrus-sriracha emulsion
- Shrimp and pork dumpling served with pineapple nam prik (based on 2 per guest) served with steam buns and fortune cookies
- Grilled snapper "Thai BBQ style"
- Hanger steak, soy garlic toasted sesame and coriander condiment
- Vegetable fried rice
- Stir fried sugar snap pea, shiitake mushroom, water chestnut
- Chocolate and Vietnamese coffee tart, coconut tapioca caramelized pineapple and pink peppercorn caramel, fresh fruit salad infused with lemongrass and ginger

132 per guest

Mexico / Punta Mita

- Corn tortilla soup, sweet California peppers
- Three bean salad, organic mixed greens, charred jalapeno and cilantro dressing
- "Tikin Xic" Mayan-style grilled fish
- Roasted pork loin, grilled chorizo and sweet corn succotash
- Grilled hanger steak chimichurri, fried yucca, shallots
- Mexican rice with red bell pepper, fresh green peas
- Fingerling potatoes, grilled Anaheim and poblano peppers
- Mexican chocolate flan with piloncillo, tres leche cake, polvorones de canela, Mexican wedding cookies

132 per guest

Mallorca / Roma

- Insalata al Abruzzese, preserved tuna, cucumber, artichoke, green bean and bell pepper salad, lemon and thyme dressing
- Italian penne pasta salad with black olives, baby squid, Laughing Bird shrimps and aged balsamic dressing
- Roasted bell pepper and tomato soup, Spanish paprika, fresh basil and garlic toast
- Spinach and ricotta ravioli, fresh tomato sauce, basil, mozzarella
- Saltimbocca alla Romano: veal medallion, sage, Parma ham
- Creamy polenta, rosemary, taleggio cheese
- "Stockfish," potato and tomato stew with fresh cod fish
- Paella with Bomba Callaspara rice, chorizo, chicken breast
- Catalan style custard with churros, tiramisu, "Strawberry Tortillas"- saffron brioche pudding with caramelized strawberries, Amaretti, Italian macaroon
- syrup

132 per guest

Local Farmer's Market / A Taste of Spring

- Fresh English pea soup, sautéed brioche croutons, applewood smoked bacon
- Green and white asparagus salad, Easter egg radish, chervil, red and green oak leaf lettuce, mustard dressing
- Salad Mariette with organic heirloom carrots, Naval orange, celery, baby mâche and caraway seed dressing
- Spring vegetable fricassee with chervil and thyme
- Baby spinach and potato purée lightly flavored with nutmeg
- Seared organic chicken breast, Dijon mustard, roasted spring onion and natural jus with morels
- Local market fish "a la plancha," young garlic "Meuniere"
- Lady fingers, raspberry and white chocolate Chantilly, red berries gazpacho and orange blossom madelines, and Sicilian pistachios and graham cracker cheesecake with strawberry mint coulis

136 per guest

Executive Chef Franck Desplechin
Spring Collection 2016

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ST REGIS

SAN FRANCISCO

The St. Regis Beverage Collection

Our collection of beverages is to continually source and introduce you to what we feel are some of the finest liquors available. Our aim is to introduce the finest liquors from the Bay Area and around the world. As part of our core values, we will always strive to provide you with products emphasizing what we feel are considered localized luxury.

Ultra-Luxe Collection

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
1800 Reposado Tequila
Johnnie Walker Black Label Scotch
Maker's Mark Bourbon
Crown Royal, Blended Canadian Whiskey
Hennessey V.S.O.P. Cognac

17

Luxe Collection

Tito's 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

14

Specialty Cocktails

Up 3 additional
Rocks 2 additional
Martini 3 additional

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Spring Collection 2016

Cordials and Liquors

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

20

Domestic

Coors Light
Budweiser
Samuel Adams
Blue Moon

10

Local Crafted Beer

Anchor Steam
Lagunitas IPA

11

Imported Beer

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

11

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ST REGIS

SAN FRANCISCO

The St. Regis Wine Collection

The focus of our Wine Collection is to continually source and introduce you to what we consider some of the finest wines available from California and other parts of the world. To assure your highest expectations are met, we will always strive to provide wines emphasizing interesting selections from high-quality producers as well as single-vineyard boutique wineries exemplifying the craft at its best.

Sparkling Wines & Champagnes

Krug, Grand Cuvee, Reims, France, MV	395
Laurent Perrier, Grand Siecle, Grand Cuvée, NV (St. Regis Signature)	225
Champagne Henriot Rosé, 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
J Vineyards, Brut Rose, NV, California	85
Domaine Chandon Brut Classic, NV	65
Mumm Brut Prestige, Napa Valley, NV	58
Gruet, Brut Rose, New Mexico	53
Tiamo, Organic Prosecco, Italy	50

Sauvignon Blancs

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


Chardonnays

Miner, Napa Valley, California	130
Flowers, Sonoma Coast, California	110
Far Niente, Estate Bottled, Napa Valley	115
Sonoma-Cutrer, "The Cutrer", Sonoma County, California	80
 Beringer Private Reserve, Napa Valley	75
Expression 38, Sonoma Coast, 2009	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, Reisling, Columbia Valley	52
Gundlach Bundschu, Gewürztraminer, Sonoma, California	52
Saint M, Reisling, Mosel	50
Bollini Pinot Grigio, Trentino, Italy	50

Dessert Wines (.375)

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




Pinot Noirs

Donum, Estate Grown, Carneros, California	145
Flowers, Sonoma Coast, California	110
 Etude, Estate Grown, Carneros	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

Merlots


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 Sauvignons & Blends

Silver Oak, Napa Valley, California	220
Pahlmeyer Proprietary Red, Napa Valley, California	190
 Shafer One Point Five, Stag's Leap	150
ZD Wines, Napa Valley, California	110
Cain Concept, The Benchland, Napa Valley, California	95
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 and 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

 sustainable and/or organically farmed

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