

WEDDING GUIDE

OMNI  HOTELS & RESORTS
san francisco

NEVER STAY THE SAME

OMNIHOTELS.COM

OMNI CREATES MEMORIES ON YOUR BIG DAY.

Congratulations. Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni San Francisco, we are committed to making sure your wedding day is nothing short of spectacular — by filling it with love, laughter and magical memories. That is our promise to you.

Whether we're playing host to your wedding ceremony, reception, rehearsal dinner or bridesmaid luncheon, we'll bring together the best of everything. Distinctive venue. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your wedding is truly sensational.

Plus, Omni's exceptional wedding team will be by your side every step of the way — from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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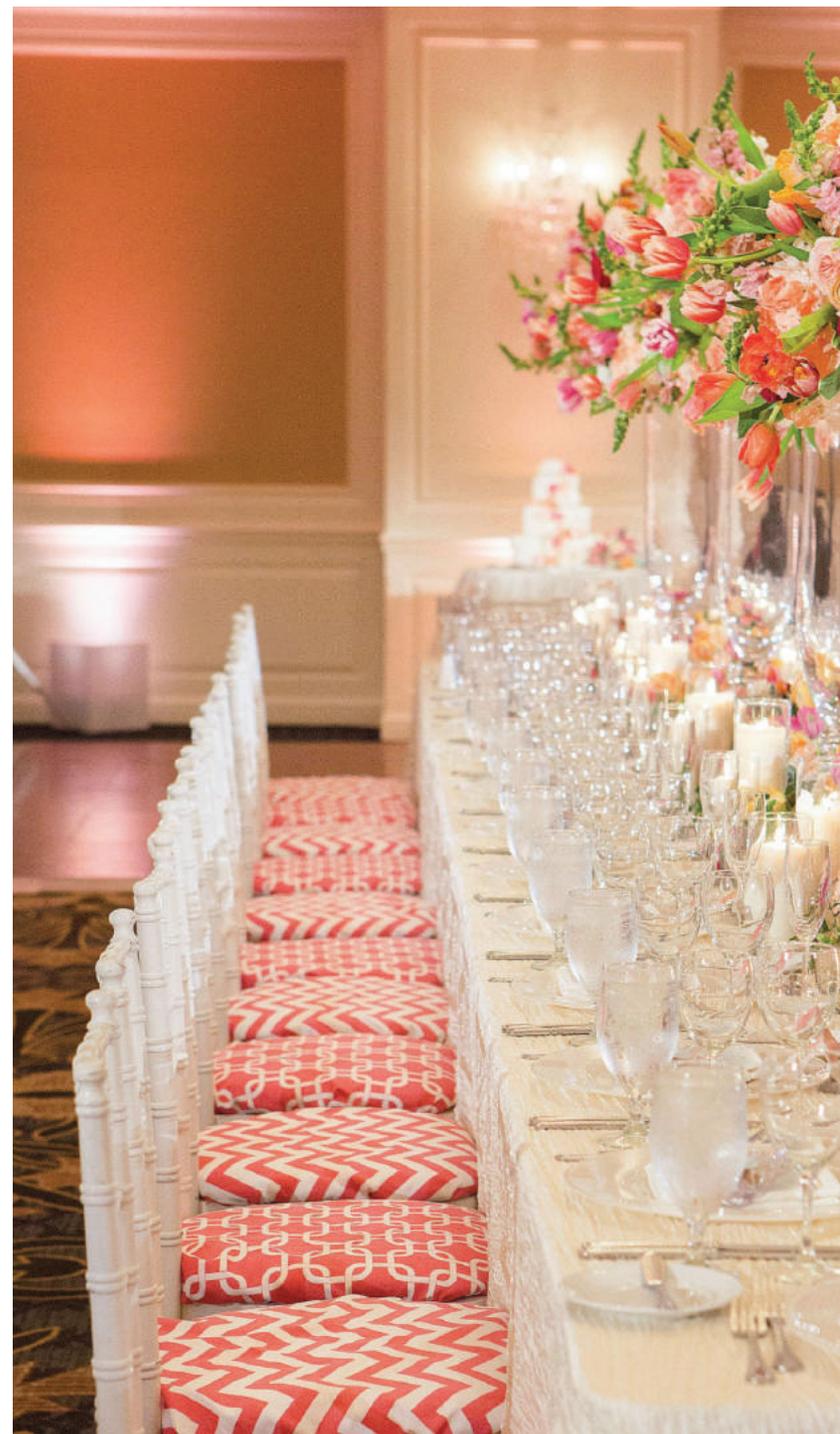
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500 California Street
San Francisco, CA 94104

tel 415 - 677 - 9494
concierge 415 - 273- 3045







AWE-INSPIRING AMBIENCE

MEZZANINE

The Mezzanine is a dynamic space overlooking our beautiful lobby level with a view of historic California Street just outside the hotel. Featuring crystal chandeliers in our lobby, the Mezzanine is perfect for a reception between your ceremony and dinner service.

GRAND BALLROOM

Beautifully adorned with crystal chandeliers and privately located on the third floor, our Grand Ballroom is our most popular space for weddings and special events. Our intimate pre-function area and private outdoor terrace will enhance the ambiance of your reception.

UNION SQUARE

Our Union Square room features floor to ceiling windows overlooking the heart of the Financial District, featuring glimpses of the famous San Francisco Cable Cars. This gorgeous space is ideal for ceremonies.

NORTH BEACH

With views of the iconic downtown Financial District, our North Beach room is fit for intimate ceremonies and dining. This luxurious room is perfect for servicing groups of 20-60 guests.

CEREMONY		COCKTAIL RECEPTION		DINNER RECEPTION	
GRAND BALLROOM	280.	MEZZANINE	185.	GRAND BALLROOM	170.
UNION SQUARE	150.	UNION SQUARE	150.	UNION SQUARE	80.
NORTH BEACH	100.	NORTH BEACH	100.	NORTH BEACH	90.



WEDDING PACKAGES

ONSITE WEDDING SPECIALIST

Dedicated Catering Sales Manager to assist with all your planning needs.

OMNI SAN FRANCISCO HOTEL PACKAGES INCLUDE:

- Wedding Menu Tasting (up to 4 guests) 2 Starters / 2 Entrées
- California Suite for the Bride & Groom on the Reception Night with Late Check Out of 2:00 pm the Following Day (based on availability)
- California Sparkling Wine Toast
- Tables, China, Silverware, Stemware, Glassware
- Ivory linens to Include Floor Length Tablecloths and Matching Napkins
- Table Décor to Include Votive Candles and Bud Vases
- Dance Floor, DJ Table, and Staging for a Live Band
- Riser for Sweetheart Table or Head Table
- Display Tables for Cake, Gifts, and Escort Cards or Favors
- Special Guest Rates Available for Overnight Accommodations (please book through your personalized wedding reservation website link - Omni reservations)
- Reduced Event Valet Parking Rates Available for your Guests

DINNER BUFFET PACKAGE*

BUILD YOUR OWN RECEPTION

CHOICE OF TRAY-PASSED HORS D'OEUVRES, please select three.

POTATO & CHEDDAR DUMPLING
bacon, chive cream

HERB CRUSTED GOAT CHEESE
tomato basil marinara

RISOTTO ARANCINI
spicy tomato sauce

FONTINA CHEESE
basil marinara, micro greens

FOREST MUSHROOM TARTLET
puff pastry, thyme, mushroom

TEMPURA CHICKEN SKEWERS
jalapeño, avocado dipping sauce

CHERRY TOMATO BASIL BRUSCHETTA
toy box tomatoes, basil

CARAMELIZED ONION TART
kalamata olives

CROSTINI
burrata, chives, quince paste

CHORIZO LOLLIPOPS
spicy mustard

PROSCIUTTO
boursin roulade

BABY LAMP CHOP
warm mongolian barbeque sauce

PAN SEARED SCALLOP
chimichurri sauce, tobiko cavier

FRIED BASIL PORK WON TON
sweet chili aioli



CHOICE OF SALAD, please select two.

RUSTIC CAESAR SALAD
hearts of romaine, croutons, parmigiano reggiano, caesar dressing

ORGANIC GREENS
sweet seasonal berries, toasted almonds, crumbled goat cheese,
gravenstein apple vinaigrette

ROCKET ARUGULA SALAD
poached bosc pears, blue cheese, candied pecans, honey sherry vinaigrette

SPINACH SALAD
crumbled crisp bacon, chopped egg, julienne shallot, champagne vinaigrette

ONE-HOUR OPEN BAR RECEPTION

SELECT BRAND COCKTAILS

DOMESTIC & IMPORTED BREWS

SELECT RED & WHITE WINE

SELECT SOFT DRINKS

BOTTLED WATER



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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

DINNER BUFFET PACKAGE*

ENTRÉES

ONE ENTRÉE 180. | TWO ENTRÉES 190. | THREE ENTRÉES 200.

GRILLED NEW YORK STEAK
wild forest mushrooms, zinfandel wine sauce

HERB ROASTED CHICKEN
caramelized onion, wild thyme demi

ROASTED PORK LOIN
pancetta, sun-dried cherry relish

PAN SEARED SALMON
saffron israeli cous cous, tarragon beurre blanc

CHOICE OF ACCOMPANIMENTS, please select two.

GARLIC MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

ROMANESCO BROCCOLI

GLAZED ORGANIC CARROTS
red beets

WINE SERVICE WITH ENTRÉES, based upon two bottles per table.

SELECT RED & WHITE WINE

TOAST
california sparkling wine

DESSERT, please select one.

INDIVIDUAL SWEET BITES
chef's selection tarts and brule

OR
complimentary cake cutting with tableside coffee / tea service

ONE-HOUR OPEN BAR - FOLLOWING DINNER SERVICE

SELECT BRAND COCKTAILS

DOMESTIC & IMPORTED BEERS

SELECT RED & WHITE WINE

SELECT SOFT DRINKS

BOTTLED WATER



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PLATED DINNER PACKAGES*

DELUXE 150. per person

• **COCKTAIL RECEPTION**

domestic / imported cheese and fruit display

ONE-HOUR BEER & WINE BAR RECEPTION

DOMESTIC & IMPORTED BREWS

SELECT RED & WHITE WINE

SELECT SOFT DRINKS

BOTTLED WATER

THREE COURSE DINNER

CHOICE OF SALAD

INTERMEZZO

CHOICE OF CHICKEN OR SALMON ENTRÉE

upgraded entrée selection to include steak, pork or lamb is available + 10. per person.

CALIFORNIA SPARKLING WINE TOAST

DESSERT

dessert or complimentary cake cutting with tableside coffee / tea service

ONE-HOUR BEER & WINE BAR FOLLOWING DINNER SERVICE

DOMESTIC & IMPORTED BREWS

SELECT RED & WHITE WINE

SELECT SOFT DRINKS

BOTTLED WATER

PREMIER 175. per person

• **COCKTAIL RECEPTION**

selection of three tray-passed hor d'oeuvres

ONE-HOUR OPEN BAR RECEPTION

PREMIER BRAND COCKTAILS

DOMESTIC & IMPORTED BREWS

SELECT RED & WHITE WINE

SELECT SOFT DRINKS

BOTTLED WATER

THREE COURSE DINNER

CHOICE OF SALAD

INTERMEZZO

CHOICE OF THREE ENTRÉES

chicken, fish, steak, pork, lamb or vegetarian

WINE SERVICE WITH DINNER

premier brand red and white wine, two bottles per table

CALIFORNIA SPARKLING WINE TOAST

DESSERT

dessert or complimentary cake cutting with tableside coffee / tea service

ONE-HOUR OPEN BAR FOLLOWING DINNER SERVICE

PREMIER BRAND COCKTAILS

DOMESTIC & IMPORTED BREWS

SELECT RED & WHITE WINE

SELECT SOFT DRINKS

BOTTLED WATER

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PLATED DINNER PACKAGES*



SIGNATURE 210. per person

COCKTAIL RECEPTION

selection of four tray-passed hor d'oeuvres

ONE-HOUR OPEN BAR RECEPTION

PREMIER BRAND COCKTAILS
DOMESTIC & IMPORTED BREWS
SELECT RED & WHITE WINE
SELECT SOFT DRINKS
BOTTLED WATER

FOUR COURSE DINNER

CHOICE OF SALAD
INTERMEZZO
CHOICE OF FOUR ENTRÉES
chicken, fish, steak, pork, lamb or vegetarian
WINE SERVICE WITH DINNER
premier brand red and white wine, two bottles per table
CALIFORNIA SPARKLING WINE TOAST
DESSERT
dessert or complimentary cake cutting with tableside coffee / tea service

TWO-HOUR OPEN BAR FOLLOWING DINNER SERVICE

PREMIER BRAND COCKTAILS
DOMESTIC & IMPORTED BREWS
SELECT RED & WHITE WINE
SELECT SOFT DRINKS
BOTTLED WATER

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HORS D'OEUVRES SELECTIONS*

COLD HORS D'OEUVRES

CHERRY TOMATO BASIL BRUSCHETTA
toy box tomatoe, basil

CARAMELIZED ONION TART
kalamata olives

CROSTINI
burrata, chives, quince paste

POACHED PEAR
blue cheese croustade

HOT HORS D'OEUVRES

PAN SEARED SCALLOPS
chimichurri sauce, tobiko caviar

BABY LAMP CHOP
warm mongolian barbeque sauce

TEMPURA CHICKEN SKEWERS
jalepeño, avocado dipping sauce

POTATO & CHEDDAR DUMPLING
bacon, chive cream

HERB CRUSTED GOAT CHEESE
panko

RISOTTO ARANCINI
spicy tomato sauce

FOREST MUSHROOM TARTLET
puff pastry, thyme, mushroom

CRAB CAKES
red pepper aioli

FRIED BASIL PORK WON TON
sweet chili aioli



ENHANCED HORS D'OEUVRES SELECTIONS*

Upgrade to any of the below selections for an additional + \$2 per person.

AHI TUNA TARTAR
sevruga caviar, sesame cone

KING SALMON
mango salad

CHILI SPICED LAMB LOLLIPOP
asian barbeque sauce

ROSTI POTATO
sheep's milk ricotta, pncetta

PROSCIUTTO
brie, avocado club, maple bacon

LOBSTER CORN DOGS
whole grain mustard crema

FOIE GRAS
prosciutto roulade, melon

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SALAD SELECTIONS*

CHOICE OF SALAD, please select one.

BABY ORGANIC GREENS

shaved radish, toy box tomatoes, kalamata olives, cucumber, sherry vinaigrette

BABY ARUGULA

marcona almonds, fig jam, goat cheese, gravenstein apple vinaigrette

LITTLE GEM

roasted beets, citrus, avocado, white goat cheddar, sherry vinaigrette

PETITE HEARTS OF ROMAINE

shaved parmesan, buttered croutons, caesar dressing

CLASSIC WEDGE

crumbled blue cheese, tomatoes, bacon, blue cheese dressing



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ENTRÉE SELECTIONS*

CHOICE OF ENTRÉES

All entrées are served with bakery rolls and creamy butter and farm fresh seasonal vegetables. Entrée selections vary based upon selected package (+ \$10 per person for each additional selection).

ROASTED SEA BASS

butternut squash puree, basil butter sauce

HERB CRUSTED HALIBUT

citrus fennel slaw, root vegetable farro, blood orange beurre blanc

PAN SEARED SALMON

roasted fingerling potatoes, meyer lemon butter

GRILLED CHICKEN

roasted butterball potatoes, wild thyme reduction, herb oil

OVEN ROASTED CHICKEN

scaloped cheddar potatoes, pinot reduction

RACK OF LAMB

sweet potato gratin, creamed horseradish topping

GRILLED FILET OF BEEF

lobster mashed potatoes, truffle reduction, crispy onions



CHOICE OF VEGETARIAN / VEGAN ENTRÉES

ROOT VEGETABLE POT PIE (vegetarian)

carrots, celery root, potato, turnip, parsnip, puff pastry

SHEPHERD'S PIE

grilled portobello mushroom, wild thyme, onions, garlic, olive oil mashed potatoes

TRUFFLE POLENTA

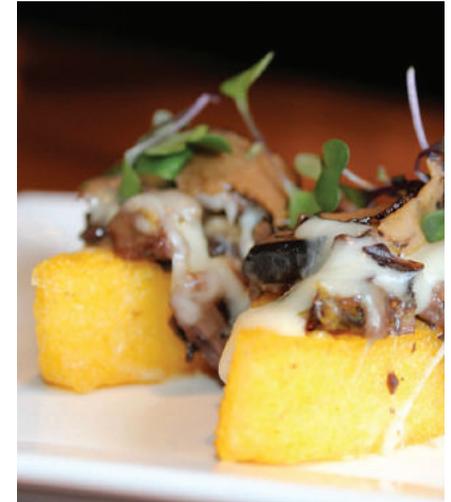
butternut squash, grilled asparagus, red pepper oil, micro greens, balsamic syrup

FOREST MUSHROOM LASAGNA

kalamata puree, basil oil, tomato, shaved cauliflower, cherry tomatoes

VEGETABLE TIAN

gold beets, butternut squash, purple potatoes, red pepper, farro, zucchini, corn puree



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DESSERT SELECTIONS*

CHOICE OF DESSERTS

Please select one Dessert or Complimentary Cake Cutting with tableside Coffee and Hot Tea service.

ROYAL

chocolate sponge cake, chocolate mousse, chocolate glaze, caramel sauce

STRAWBERRY CHARLOTTE

strawberry basil mousse, lady fingers, berry purée, candied violets

YUZU TART

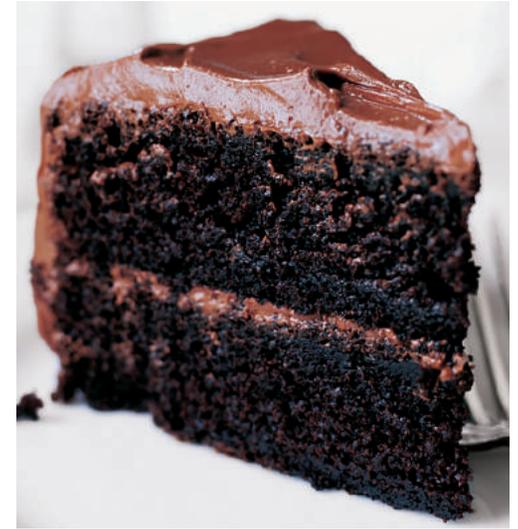
vanilla mascarpone cream, yuzu curd, vanilla yogurt, meringue

CHOCOLATE RASPBERRY TRUFFLE

raspberry infused chocolate, chocolate sponge cake, chocolate cigar, whipped chantilly

RASPBERRY CHEESECAKE

grahm cracker crust, fresh berries, whipped cream



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CHILDREN SELECTIONS*

CHOICE OF ONE ENTRÉES 60. per person

For children 12 years and under, choice of one entrée.

CHOICE OF SALAD

FRUIT SALAD

MIXED GREEN SALAD
ranch dressing

CHOICE OF ENTRÉE

MINI BEEF SLIDERS
housemade french fries

CHICKEN TENDERS
housemade french fries

GRILLED CHEESE SANDWICH
housemade french fries

MACARONI & CHEESE

CHEF'S CHOICE OF DESSERT

COOKIES

BROWNIES



VENDOR BUFFET*

CHOICE OF ONE ENTRÉES 65. per person

For vendors only.

SALAD

CAESAR SALAD
croutons, chaved parmesean, caesar dressing

PASTA STATION

MARINARA

ALFREDO

BOLOGNAISE

GARLIC BREAD

CHEF'S CHOICE DESSERT

COOKIES

BROWNIES



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PACKAGE ENHANCEMENTS*

ENHANCED TOAST

Embellish your toast with any of the following items.

DOMAINE CHANDON ROSE	13. per person
DOMAINE CHANDON	13. per person
VEUVE CLICQUOT	28. per person

SUSHI BAR 30. per person

Based upon three pieces per person. Served with edamame, soy sauce, wasabi, and ginger.

SUSHI
SASHIMI
CALIFORNIA ROLLS

DIM SUM DISPLAY 26. per person

Based upon three pieces per person.

SPRING ROLL
POT STICKER
HAR GOW
CHAR SIU BAO
SIEW MAI
DIPPING SAUCE

LATE NIGHT SNACK BUFFET 28. per person / minimum 20 people

MINI PIZZAS
SWEET & SALTY POPCORN
FRENCH FRIES
CHICKEN TENDERS
assorted aioli dipping sauces

SLIDER BAR 27. per person

Based upon two pieces per person.

PULLED PORK
spicy sweet barbeque sauce

FRIED CHICKEN
peppercorn gravy

BEEF
caramelized onions, tomato jam

CHILI SPICED FRIES

RISOTTO BAR 33. per person

TRUFFLE RISOTTO
THREE CHEESE RISOTTO
BUTTERNUT SQUASH RISOTTO

TOPPINGS
asparagus, rock shrimp, bacon, chicken, peas, mushrooms,
toy box tomatoes, basil pesto

MINI CUPCAKE BAR 12. per guest

Variety of locally made cupcakes.

GOURMET MINI DESSERT STATION 25. per person

Served with coffee, hot tea, sugar swizzle, chocolate, and cinnamon sticks.

FRENCH PASTRIES
FRUIT TARTLETS
PETIT FOURS
CUPCAKES
CREAM PUFFS
TEA COOKIES

IN ROOM DINING*

BUBBLES, BELLINIS & BITES 75. per person / minimum of 5 people

- Veuve Clicquot Champagne
- Sliced Fruit Tray
- Assorted Sandwich Tray
- Assorted Truffles
- Peach Puree, Orange Juice, Sparkling & Still Water

GROOMSMEN PRE-GAME ESSENTIALS 75. per person / minimum of 5 people

- Knob Creek Kentucky Straight Bourbon
- Assorted Sodas and Juices
- Local Craft Beers Selections
- Deli Sandwich Display
- Mixed Nuts & Beef Jerky
- Still Water

BUILD YOUR OWN BLOODY MARY 250. minimum of 2 people

- Grey Goose Vodka
- House-Made Bloody Mary Mix
- Assorted Hot Sauces
- Traditional Garnishes
- Still & Sparkling Water

POST PARTY BITE 50. per person / minimum of 2 people

- Bottle of House Sparkling Wine
- (2) Bob's Burgers with Fries
- Giant Piece of Carrot Cake

WE MISSED THE DINNER . . . 199. per person / minimum of 2 people

- (1) Veuve Clicquot Champagne
- (2) Wedge Salads
- Bob's Filets for 2 (choice of 2 sides)



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CONTINENTAL BRUNCH*

SACRAMENTO 45. per person

FRESH BREWED COFFEE

HOT TEA

JUICE

orange, grapefruit, cranberry

MASON JAR YOGURT PARFAITS

fruit yogurt, seasonal berries, honey nut granola

SAVORY BUNS

bacon, cheddar cheese, herbed fromage blanc

FRUITS

fresh seasonal berries, seasonal carved fruits

HONEY BUTTER

SEASONAL PRESERVES

CALIFORNIA 47. per person

FRESH BREWED COFFEE

HOT TEA

JUICE

orange, grapefruit, cranberry

WHOLE FRUIT

fresh seasonal whole fruits

BAGELS

assorted bagels, lox, tomatoes, hard boiled egg, capers, red onion, whipped cream cheese, assorted flavored schmears

HONEY BUTTER

SEASONAL PRESERVES

PEANUT BUTTER



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BREAKFAST*

BREAKFAST BUFFET 58. per person

Based upon 1.5 hours of service. Minimum of 20 people required. Additional \$150 for parties under amount required.

FRESH BREWED COFFEE & HOT TEA

JUICE

orange, grapefruit, cranberry

FRUITS

fresh seasonal berries, seasonal carved fruits, greek yogurt, fruit yogurt, honey nut granola

BREAKFAST BAKERIES

creamy butter, seasonal fruit preserves

CHOICE OF ITEMS, please select four items.

FARM FRESH SCRAMBLED EGGS

monterey jack cheese, fine herbs

BREAKFAST WRAP

egg whites, spinach, mozzarella cheese, asparagus

BREAKFAST QUICHE

broccoli, cheddar cheese

MINI FRITTATA

zucchini, tomato, monterey jack cheese

CORNED BEEF HASH

yukon potatoes, corned brisket, herbs

HICKORY SMOKED BACON

CHICKEN APPLE SAUSAGE

FRENCH TOAST STICKS

cinnamon, nutmeg, maple syrup

POTATOES

sautéed, roasted or griddled

STEEL CUT IRISH OATMEAL

brown sugar, raisins, cinnamon



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BEVERAGES

A \$250 bartender fee, per bar, will apply for all bars. Based on (2) two hours of service. Each additional hour of bar service is \$50 per hour.

BAR SERVICES*

HOST BAR

SELECT BRAND COCKTAILS	13. per drink
PREMIUM BRAND COCKTAILS	14. per drink
PREFERRED BRAND COCKTAILS	15. per drink
CORDIAL	15. per drink
SELECT BRAND WINE	13. per glass
PREMIUM BRAND WINE	14. per glass
PREFERRED BRAND WINE	15. per glass
DOMESTIC BEER	8. per bottle
IMPORTED AND SPECIALTY BEER	10. per bottle
SOFT DRINKS	7. per bottle
MINERAL WATER	8. per bottle

CASH BAR

SELECT BRAND COCKTAILS	14. per drink
PREMIUM BRAND COCKTAILS	15. per drink
PREFERRED BRAND COCKTAILS	16. per drink
CORDIAL	16. per drink
SELECT BRAND WINE	14. per glass
PREMIUM BRAND WINE	15. per glass
PREFERRED BRAND WINE	16. per glass
DOMESTIC BEER	8. per bottle
IMPORTED AND SPECIALTY BEER	10. per bottle
SOFT DRINKS	7. per bottle
MINERAL WATER	8. per bottle

HOSTED HOURLY BAR PACKAGES

SELECT BRAND COCKTAILS

Svedka, Seagrams Gin, Cruzan Rum, Sauza Blanco, Jim Bean, J&B, Hennessy VS

ONE-HOUR SERVICE | \$30 PER GUEST
 TWO-HOUR SERVICE | \$42 PER GUEST
 THREE-HOUR SERVICE | \$54 PER GUEST

PREMIUM BRANDS

Absolut, Tanqueray, Bacardi, Heradura Reposado, Jim Beam, JW Red

ONE-HOUR SERVICE | \$34PER GUEST
 TWO-HOUR SERVICE | \$46 PER GUEST
 THREE-HOUR SERVICE | \$58 PER GUEST

PREFERRED BRANDS

Grey Goose, Bombay Sapphire, Sailor Jerry, Patron Silver, Knob Creek, Chivas Regal, Hennessy VS

ONE-HOUR SERVICE | \$38 PER GUEST
 TWO-HOUR SERVICE | \$50 PER GUEST
 THREE-HOUR SERVICE | \$62 PER GUEST



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Wine with dinner service is based upon 1.5 hours of service.

BEVERAGES

WINE LIST*

SELECT WINES DINNER SERVICE*

SELECT HOUSE WINES | \$48

Choice of two; \$32 per person

Kenwood Yulupa Sparkling Wine, California
M.A.N Family Wines, Chardonnay, Costal Region, South Africa
M.A.N Family Wines, Cabernet Sauvignon, Costal Region, South Africa
M.A.N Family Wines. Merlot, Costal Region, South Africa

PREMIUM WINES DINNER SERVICE*

PREMIUM HOUSE WINES | \$58

Choice of two; \$42 per person

Ruffino Prosecco, Veneto, Italy, NV
Edna Valley Vineyard, Sauvignon Blanc, Central Coast, California
Wente Hayes Ranch, Chardonnay, California
Wente Hayes Ranch, Merlot, California
Wente Hayes Ranch, Cabernet Sauvignon, California
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California

PREFERRED WINE DINNER SERVICE*

PREFERRED HOUSE WINES | \$68

Choice of two; \$52 per person

Brut, Chandon, "Classic," California
Honig, Sauvignon Blanc, Napa Valley, California
Sonoma Cutrer, Russian River Ranches, Chardonnay, California
Carneros Highway, Chardonnay, California
Estancia, Pinnacles Ranches, Pinot Noir, Napa Valley, California
Carneros Highway, Pinot Noir, California
Highway 12, Cabernet Sauvignon, California
Uppercut, Cabernet Sauvignon, Napa Valley, California



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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

Wine with dinner service is based upon 1.5 hours of service.

BEVERAGES

The wines on the Progressive Wine List are grouped in flavor categories. Wines with similar flavors are listed in sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and bolder in taste.

PROGRESSIVE WINE LIST*

SPARKLING WINES

Domaine Chandon, Riche, Extra Dry, Napa Valley, California | \$70
 Chandon Brut Rose, California | \$65
 Moët & Chandon, Nectar Imperial, Épernay, California | \$120
 Veuve Clicquot, Yellow Label, France | \$140

DRY LIGHT TO MEDIUM INTENSITY WHITE WINES

Santa Barbara Winery, Riesling, Santa Rita Hills, California | \$50
 Erath Vineyards, Pinot Gris, Oregon | \$55
 Honig Sauvignon Blanc, Napa Valley, California | \$50

DRY MEDIUM TO FULL INTENSITY WHITE WINES

Merry Edwards, Sauvignon Blanc, Russian River Valley, California | \$70
 ZD Reserve, Chardonnay, Napa Valley, California | \$110
 Jordan, Chardonnay, Russian River Valley, California | \$75
 Franciscan Oakville Estate, Chardonnay, Napa Valley, California | \$50
 Sonoma Cutrer, Chardonnay, Russian River Ranches, California | \$65
 Cakebread, Chardonnay, Napa Valley, California | \$115



OMNI  HOTELS & RESORTS
 san francisco

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PROGRESSIVE WINE LIST*

DRY LIGHT TO MEDIUM INTENSITY RED WINES

Carneros Highway, Pinot Noir, Carneros, California | \$60

Meiomi, Pinot Noir, California | \$65

Decoy, Merlot, Sonoma County, California | \$75

DRY MEDIUM TO FULL INTENSITY RED WINES

Matanzas Creek, Merlot, Sonoma County, California | \$70

Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, California | \$65

Frank Family, Zinfandel, Napa Valley, California | \$75

Justin, Cabernet Sauvignon, Paso Robles, California | \$80

Oakville, Zinfandel, Napa Valley, California | \$70

Stag's Leap Cellars, Artemis, Cabernet Sauvignon, Napa Valley, California | \$145

ZD, Cabernet Sauvignon, Napa Valley, California | \$155

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PARKING

VALET PARKING

500 CALIFORNIA STREET

tel 415-273-3049

PRICING

Based on 24 Hours with in/out privileges.

65. + tax Overnight

25. for wedding guests (evening parking / not valid for overnight)

SHORENSTEIN PARKING GARAGE

BANK OF AMERICA BUILDING

555 CALIFORNIA STREET (across from the hotel)

tel 415-433-4787

PRICING - TBD

Based on 24 Hours, 7 Days a week*

*Cars are subject to search. Height Clearance 7'ft.

ST. MARY'S SQUARE PARKING GARAGE

433 KEARNY STREET (one block from the hotel)

tel 415-956-8106

PRICING - TBD

Based on 24 Hours, 7 Days a week*

*Height Clearance 7'1"

PORTSMOUTH SQUARE GARAGE

733 KEARNY STREET (three blocks from the hotel)

tel 415-982-6353

PRICING - TBD

Based on 24 Hours, 7 Days a week

POLICIES

GUARANTEE

Attendance must be specified 7 days prior to the function. This number will be considered a guarantee and will not be subject to reduction.

All charges will be calculated based upon this number. If the catering office is not advised by this time, the estimate figure on the banquet event order will become the guarantee.

MENU

Entrée selections are based on the package selection. The client must provide own escort cards to designate each guest's selection of entrée.

DIETARY NEEDS

Any special dietary needs must be communicated to the Catering Sales Manager at least 14 days prior to the event to ensure the culinary team can accommodate these needs.

DEPOSIT / MINIMUM

25% deposit of food and beverage and event room rental is a requirement.

SERVICE CHARGE

All food and beverage prices and event room rental are subject to a 23% service charge and the prevailing California sales tax. California law states that service charges are taxable. (California State Board of Equalization Regulation #1603) All service charges and taxes are subject to change.

PAYMENT

Payment for the guarantee and oversight is due in full; ten business days prior to the event in the form of a credit card, cashier's check or cash. (USD)

LABOR FEES

A labor fee of \$150. will be assessed when guarantees are fewer than 20 guests for a full breakfast, lunch, reception or dinner function. For each Chef Attendant required, a \$250. fee will be assessed for a two-hour period. A \$150. fee will be assessed for any function requesting butler passed service. A charge of \$10. per person plus tax will be added to your bill on the following holidays: New Year's Day, Martin Luther King Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas.

BAR FEE

\$250. bartender fee will be assessed for each bar set.

POLICIES

LIQUOR LAW & REGULATIONS

Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce proper form of identification.

CORKAGE

No beverage of any kind is permitted to be brought into the hotel by the client or by a guest without special permission from the hotel and must be served by hotel staff only if permission has been indeed granted. A per-bottle fee of \$25. will be assessed for wine only. Outside beer or liquor is not permitted.

COAT CHECK

\$50. per hour / Four hour minimum.

BANNERS & SIGNS

The hotel does not permit hanging or affixing anything from its existing walls or ceiling. Hanging banners, signs, seals, and flags from rented pipe and drape may be arranged with our Catering Sales Manager and a \$55. plus tax charge will be applied per banner, in addition to the cost of renting pipe and drape.

DÉCOR

All decorations must meet the San Francisco City Fire Department regulations. Themed weddings can be created and props must be approved prior to installation. Fog machines are not permitted.

AUDIO VISUAL

A full service audio-visual company is located in the hotel to service your function. For a complete description of services and charges, please refer to the ENCORE brochure or contact them directly at 415-273-3043. Audio visual services are subject to prevailing service charge and sales tax rates.

ELECTRICAL

Additional power is available for most of our banquet rooms. Charges will be based upon labor costs and actual power requirements.

SECURITY

A hotel Loss Prevention Officer can be provided at \$50. per hour / four hour minimum. The hotel will not assume responsibility for damages or loss of merchandise left in the hotel at anytime. Arrangements can be made through our Catering Sales Manager at least 14 days prior to the event.

SHIPPING MATERIALS

Shipping materials will be accepted 48 hours prior to the arrival date of all groups. Boxes are subject to a \$5. per box handling fee. Pallet / crates are subject to a \$100. per item handling fee. Should boxes, pallets / crates arrive sooner, a storage fee will apply. \$10 per day, per box and \$50. per day, per pallet / crate. Please address all boxes to the attention of your Catering Sales Manager and the Hotel Representative from the Omni San Francisco.

Attn: Catering Sales Manager

Attn: HOLD FOR "Wedding Specialist's Name", "Wedding Date".

Ship To:

Omni San Francisco Hotel
500 California Street
San Francisco, CA 94104

FOOD & BEVERAGE

No food and beverages of any kind may be brought into the hotel by the client or guest without special permissions from the hotel and Catering Sales Manager. The hotel reserves the right to charge for the service of such food and beverage.



FREQUENTLY ASKED QUESTIONS

FAQ

• DO YOU ALLOW OUTSIDE FOOD & BEVERAGE IN YOUR EVENT SPACES?

We allow outside “Cultural Food” items that we are unable to produce at the hotel. A person plating fee will apply. Outside beer and liquor is not ever permitted, Wine is permitted and a corkage fee is applied. See our POLICIES page 22.

IS THERE A CORKAGE FEE FOR BRINGING OUR OWN WINE?

Yes, the corkage fee is \$25. per bottle (750 ml).

ARE WE REQUIRED TO UTILIZE YOUR VENDORS?

We are pleased to offer this preferred vendor list, however, you are not required to exclusively utilize these vendors. Please note that all vendors used however are licensed and insured to provide proper services during your event.

WHAT IS THE CUT OFF AGE TO UTILIZE THE CHILDREN’S MENU ITEMS?

Children from the ages of 5 to 12 years old are eligible to order off the childrens menu. Anyone over the age of 13 years old is considered an adult. Should you order a meal for your child under 5 years old - children’s pricing will apply.

WHEN CAN WE ACCESS THE EVENT SPACE?

Setup times will be dependent on dates and availability. Please consult with your Catering Sales Manager for specific dates and times.

HOW LONG IS THE EVENT SPACE AVAILABLE TO US?

In the effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 1:00 am for evening functions.

WHAT ARE THE NOISE LEVEL RESTRICTIONS?

Although we do allow music and/or live entertainment during your wedding, we reserved the right to request volume levels be reduced based upon noise complaints. Additionally, no amplified music is permitted on the mezzanine level.

• WHAT IS THE HOTEL’S DEPOSIT POLICY?

A 25% deposit of the event rental fee plus food and beverage minimum is required. Six months prior to the wedding, 50% of your required minimum expenditure is due. Three months prior to the wedding, 75% of your required minimum expenditure is due. The final estimated payments is due in full 14 business days prior to the wedding in the form of a credit card, personal check or cash.

WHAT IS THE MINIMUM ATTENDANCE REQUIRED FOR A WEDDING PACKAGE?

All the wedding packages have a minimum attendance of 20 guests.

IS THE BARTENDER FEE INCLUDED IN THE WEDDING PACKAGES?

All of our wedding packages have a \$250. bartender fee per bar requested. One bartender is required per 100 guests.

WHAT IS THE STARTING FOOD AND BEVERAGE MINIMUM RENTAL FEE?

Food and beverage minimum are based on anticipation attendance, dates and times. The food and beverage minimum is set for each specific event space and is met by ordering through our wedding menu.

DO YOU OFFER SERVICES LIKE HAIR AND MAKEUP?

You may refer to the vendor list, unfortunately we do not offer those type of services but you are more than welcome to utilize the list that provides services such as this.

DO YOU OFFER THEMED / COLOR LINENS?

Please refer to our vendor list for custom linens.

DO YOU OFFER SPECIALTY COLOR CANDLES?

Every table is set with white tea light candles. All other colored candles you will need to order through your wedding coordinator and/or coordinate options with the hotel Catering Sales Manager we would be happy to assist you in finding the right vendor to suite the theme you desire.

PREFERRED VENDOR LIST

PHOTOGRAPHY

STUDIO DIZON
Dennis Dizon Garcia
408-571-8892
studiodizon.com

BRUCE FORRESTER
PHOTOGRAPHY
415-422-0944
bruceforrester.com

ELISA CICINELLI
415-775-8944
elisacicinelli.com

DK WEDDING
PHOTOGRAPHY
David Nguyen
520-363-7697
dkweddings.net

MATTHIAS
PHOTOGRAPHY
415-828-8613
matthiasphoto.com

PHOTOBOOTH

PHOTO-MATICA
Matt Dewalt
415-375-1528
photo-matica.com

ME PHOTO BOOTH
415-617-9886
mephotobooth.com

VIDEOGRAPHY

BUKART VIDEO
925-215-2641
bukartvideo.com

THOMAS HUGHES VIDEO
415-257-2600
thomashughesvideo.com

FLORIST

WISH SOCIAL EVENTS
Heather Cassidy
888-780-9474
wishsocialevents.com

JUN PIÑON FLORAL
ARCHITECT
Jun Piñon
415-882-4688
facebook.com/junpinonfloralarchitect
pinondesign@comcast.net

SETI DESIGN
415-882-9696
setidesigns.com

H. BLOOM FLOWERS
Kelly Dillavou
520-548-9208
877-425-6665
hbloom.com

PARADISE PARKWAY
DESIGN ATELIER
Nidhana Perera
916-384-5520
nk@paradiseparkway.com
paradiseparkway.com

OFFICIANTS

IRENE KANE
510-969-5756
ceremoniesandcelebrations.com

REVEREND MAGGIE BERETZ
415-633-9320
ministermaggie.com

TRANSPORTATION

BLACK CAR NETWORK
415-284-0123
limousinehq.com

CLASSIC CABLE CARS
415-922-2425
cablecarcharters.com

MOSAIC
TRANSPORTATION
800-398-7881
mosaicglobaltransportation.com

CAKES

THE CAKEMAKER
415-863-6100
cakemaker.net

CAKE COQUETTE
415-641-0200
cakecoquette.com

ENTERTAINMENT

BEATRONICS MOBILE
DJ ENTERTAINMENT
650-296-7099
btronix@packbell.net
facebook.com/michael.j.rosales.10

DENON & DOYLE
DISC JOCKEY
925-944-5021
djay.com

DJ JEREMY DOWNING
Jeremy Downing
510-390-2233
djjeremyproductions.com

HARPIST
Ester Lee
925-548-4526

THE EXETER STRING
QUARTET
510-839-3828
exeterquartet.com

LINENS + FURNITURE

ESPECIALLY YOURS
CORP.
Errin Leach
415-844-0592
eychaircovers.com

FINE LINEN CREATIONS
Teri Dudley
408-216-9512
finelinencreation.com

BLUE PRINT STUDIOS
415-922-9004
blueprintstudios.com



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