

# OMNI HOTELS & RESORTS®

san francisco

## WEDDING PACKAGES 2011-2012

Our Wedding Packages are designed to ensure that you enjoy your special day.  
Let us take care of the details.

Included in all of the following wedding packages:

- Complimentary suite for the bride and groom on the reception night
- Use of reception venue
- Appropriate tables, chairs, china, silverware and glassware
- Floor-length table cloths with buttercup or ivory damask overlays for dinner tables
- Ivory Chair Covers
- Standard centerpieces to include votive candles, mirrors and bud vases
- Dance floor, DJ tables, and staging for live bands
- Display Tables for cake, gift, and place cards
- Pre- and on-site event management
- Preferred rates for overnight accommodations for your guests
- Tray-passing of hors d'oeuvres
- Bartender Fees

Thank you for including the Omni San Francisco Hotel in the search for your ideal wedding venue. We look forward to spending your special day with you!

Omni San Francisco Hotel  
Kelly Croff, Catering Manager  
[kcroff@omnihotels.com](mailto:kcroff@omnihotels.com)  
415-273-3003



# OMNI HOTELS & RESORTS<sup>®</sup> san francisco

## PEARL

### **Reception**

Four Tray-Passed Hors d'Oeuvres  
1-Hour Open Bar with Select Brand Beer and Wine

### **Dinner Menu**

*Choice of Soup or Salad*  
*Choice of entrées from Category A*  
*Wedding Cake\**  
*Champagne Toast*

Three Additional Hours Open Bar with Select Brand Beer and Wine

**\$150.00 per person**

(\$196.93 per person inclusive of service charges, 8.5% tax and fees)

## SAPPHIRE

### **Reception**

Four Tray-Passed Hors d'Oeuvres  
1-Hour Open Bar with Select Brand Cocktails, Beer and Wine

### **Dinner Menu**

*Choice of Soup or Salad*  
*Choice of entrées from Category A*  
*Wedding Cake\**  
*Champagne Toast*

Three Additional Hours Open Bar with Select Brand Cocktails, Beer & Wine

**\$160.00**

(\$210.06 per person inclusive of service charges, 8.5% tax and fees)

## DIAMOND

### **Reception**

Four Tray-Passed Hors d'Oeuvres  
1-Hour Bar with Premium Brand Cocktails, Wines, & Beers

### **Dinner Menu**

*Choice of Soup or Salad*  
*Sorbet Intermezzo*  
*Choice of entrées from Category A & B*  
Dinner Service accompanied by Premium Wines  
*Wedding Cake\**  
*Champagne Toast*

Three Additional Hours Open Bar with Premium Brand Cocktails, Wines, & Beers

**\$189.00 per person**

(\$248.13 per person inclusive of service charges, 8.5% tax and fees)

**All packages can be upgraded with chivari chairs and specialty linen for an additional \$13.00 per person**

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### SOUP COURSE

French Onion Soup  
Sweet Corn Chowder  
Tomato Basil Bisque  
Roasted Red Pepper Bisque  
Cream of Mushroom and Brie en Croute (+\$1/person)  
Lobster & Cognac Bisque en Croute (+\$2/person)

### SALAD COURSE

Grilled Asparagus Salad  
with Spring Greens, Tomatoes, Goat Cheese Medallions, Edible Flower Garnish and Balsamic Vinaigrette

Oak Leaf Salad  
with Pears, Roasted Pine Nuts, Gorgonzola Cheese, and Raspberry Vinaigrette

Rustic Caesar Salad  
Petite Hearts of Crisp Romaine Lettuce, Parmigiano-Reggiano and Toasted Focaccia Croutons with Zesty Lemon-Anchovy Dressing

Sonoma Mix Salad  
Baby Lettuces with Pear Tomatoes, Cucumber, Focaccia Croutons, and Citrus Vinaigrette

### ENTRÉES – CATEGORY A

If offering a choice of entrée to your guests, you may select 2 of the following, plus Vegetarian option:

Grilled Pacific Halibut  
atop a Tarragon & Corn Risotto Cake with Sautéed Spinach, Fried Leeks and Roma Tomato Coulis

Breast of Chicken  
stuffed with Roasted Red Peppers, Artichokes, and Spinach with a Roast Garlic & Herb Cream Sauce and a Timbale of Israeli Couscous

Double-Cut Pork Loin Chop  
Marinated and Slow-Roasted finished with a Calvados Demi-Glace, with Yukon Gold Mashed Potatoes

Pan-Roasted Herbed Salmon Filet  
with Caramelized Shallots, Chive Beurre Blanc and Wild Rice Medley

All of the above are accompanied by Fresh Seasonal Vegetables  
Assorted Rolls & Butter  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Select Tazo Teas

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## ENTRÉES – CATEGORY B

All of the above, plus:

Roasted Sea Bass

with Blood Orange Beurre Blanc, served with Braised Greens and Sweet Potato Mash

Filet Mignon

prepared Medium with Zinfandel Reduction, Garlic Mashed Potatoes and Potato “Windows”

Muscovy Duck Breast

Stuffed with Apple Brandy Marinated Dried Fruits and Panko Bread Crumbs, with Grand Marnier Demi-Glace,  
with Risotto-Style Wild Grains & Mushrooms

Duet of Petit Filet and Jumbo Bourbon Shrimp

with Peppercorn and Beurre Blanc Sauces and Garlic Mashed Potatoes

Char-Grilled 10 oz. New York Strip Steak

with Napa Valley Cabernet Reduction and Horseradish Mashed Potatoes

Herb Marinated Rack of Lamb

with Rosemary Jus Lie and Saffron Mashed Potatoes

## \*WEDDING CAKE

Wedding Cakes included in all Omni packages are provided by Nora’s Patisserie.

Certain flavors, fillings, and design restrictions may apply.

Package includes cake tasting at Nora’s bakery, delivery, slicing, and service of wedding cake.

Please contact Nora’s Patisserie for more details: <http://pastrynora.com> or 650-755-0119

Should you wish to have a cake delivered from an alternate bakery, you may subtract \$4/person.

## CHAMPAGNE TOAST

Jaume Serra Cristalino Brut Cava, Penedes, Spain (included)

Domain Chandon Brut Rose, California (+\$1/person)

Moet & Chandon White Star Champagne, France (+\$5/person)

## DINNER WINES

Hogue Chardonnay, Columbia Valley, California - \$38/bottle (Select)

Hogue Cabernet Sauvignon, Columbia Valley, California - \$38/bottle (Select)

Hawk Crest Chardonnay, Monterey, California - \$44/bottle (Premium)

Joel Gott Cabernet Sauvignon, California - \$44/bottle (Premium)

*\$19/person Select*

*\$22/person Premium*

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## HORS D'OEUVRES

### Cold

Endive with Goat Cheese, Fig, and Sugared Pecans  
Fresh Buffalo Mozzarella, Tomato and Basil on a Sourdough Crouton  
Crepe Filled with Camembert and Strawberry  
Smoked Salmon Bruschetta  
Caribbean-Style Pork atop a Plantain Chip with Black Bean Puree  
Salmon Tartar in a Savory Cone  
Seared Coriander Tuna on a Wonton Crisp with Ginger Aioli  
Peppered Beef Tenderloin on a Skillet Potato with Horseradish Cream

### Hot

Jalapeno-Infused Tempura Chicken with Avocado Cream  
Korean Beef Skewer  
Chicken Tikka Skewer with Spicy Thai Peanut Sauce  
Shiitake Mushroom Beggar's Purse  
Shrimp & Crab Wonton with Soy Wasabi  
Risotto Croquettes with Tomato Basil Marinara  
Polenta Fries with Spicy Ketchup  
Sweet Potato Cakes with Homemade Steak Sauce  
Mini Cuban Panini  
Tomato Bisque Shooter with Petite Grilled Cheese  
Dungeness Crab Cakes with Mustard Sabayon  
New Zealand Baby Lamb Chops with Warm Mint Demi  
Filet Mignon Sliders with Tomato, Mushroom, & Onion Jam  
Pancetta-Wrapped Jumbo Shrimp with Apricot Chutney  
Blackened Shrimp atop a Black Bean Cake

## LATE-NIGHT SNACKS

Assorted Sliders (Hamburgers, Turkey Burgers, Pulled Pork, Black Bean, or Caprese) \$15/person  
Corn Dogs \$6/person  
Mini Pizzas \$10/person  
Assorted Dim Sum \$12/person  
Homemade Popcorn (Sweet, Salty, or Spicy) \$7/person  
Pommes Frites with Assorted Aioli & Dipping Sauces \$8/person  
Mac & Cheese (options: add Bay Shrimp, Blackened Chicken, Cajun Ham) \$15/person  
Chocolate Truffles \$8/person

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## PREFERRED VENDORS

### **Florists**

Seti Design [www.setidesigns.com](http://www.setidesigns.com) or 415-882-9696 (contact: Seti)  
Ornamento [www.ornamento.com](http://www.ornamento.com) or 415-668-9624 (contact: Orna)  
Grace Street Floral and Event Design [www.gracestreetfloral.com](http://www.gracestreetfloral.com) or 510-523-1600 (contact: Rhonda)  
Armando Rose Company [www.armandoroseco.com](http://www.armandoroseco.com) or 415-978-5417 (contact: Armando or Angie)  
Branch Out Floral and Event Design [www.branchoutflowers.com](http://www.branchoutflowers.com) or 415-254-4799 (contact: Leighsa)

### **Entertainment**

Beatronics DJ 650-296-7099 (contact: Mike)  
Denon & Doyle Disc Jockey [www.djay.com](http://www.djay.com) or 925-944-5021  
Joel Nelson Productions [www.joelnelson.com](http://www.joelnelson.com) or 408-446-5000  
The Exeter String Quartet [www.exeterquartet.com](http://www.exeterquartet.com) or 510-839-3828  
Esther Lee (harpist) 925-548-4526

### **Photographers**

Janae Shields [www.janaeshields.com](http://www.janaeshields.com) or 415-516-1418  
Bruce Forrester Photographer [www.bruceforrester.com](http://www.bruceforrester.com) or 415-422-0944 (contact: Jennifer Paschal)  
555 Photography [www.555photography.com](http://www.555photography.com) or 510-590-6800 (contact: Hui Cheng)  
Richard Meyer Photography [www.mayerphoto.com](http://www.mayerphoto.com) or 650-340-9904  
Bukart Video [www.bukartvideo.com](http://www.bukartvideo.com) or 925-215-2641  
Thomas Hughes Video [www.thomashughesvideo.com](http://www.thomashughesvideo.com) or 415-257-2600

### **Wedding Consultants and Event Planners**

Dream a Little Dream Events [www.dreamalittledreamevents.com](http://www.dreamalittledreamevents.com) or 415-931-8366 (contact: Kathryn)  
Joannie Liss Events [www.joannielessevents.com](http://www.joannielessevents.com) or 415-775-2020 (contact: Joannie)  
f.duncan reyes events by design [www.duncanreyes.com](http://www.duncanreyes.com) or 415-794-4117 (contact: Duncan)

### **Linen and Furniture Rentals**

Hartmann Studios [www.hartmannstudios.com](http://www.hartmannstudios.com) or 510-232-5030 (contact: Anne Ryan)

### **Transportation**

Black Car Network [www.bcn-limo.com](http://www.bcn-limo.com) or 415-284-0123  
Classic Cable Cars [www.cablecarcharters.com](http://www.cablecarcharters.com) or 415-922-2425

### **Officiants**

Irene Kane, Non-Denominational Minister 415-821-7369  
Reverend Maggie Beretz [www.ministermaggie.com](http://www.ministermaggie.com) or 415-633-9320

