

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

## Option I

### Reception

Four Chef Prepared Passed Hors d'Oeuvres  
Butler Style by White Gloved Servers  
(Based on 1 piece per person of each item)

One Hour Open Bar with Beer and Wine

### Dinner Menu

Choice of Soup or Salad  
Grilled Asparagus Salad  
Oak Leaf Salad  
Rustic Caesar Salad  
Bouquet of Greens  
Italian Marinated Chopped Vegetable Salad

Roasted Red Pepper Bisque  
French Onion Soup  
Sweet Corn Chowder

Choice of the following entrees:  
(You may choose two in order to offer a choice for your guests)

Roasted Sea Bass  
Grilled Pacific Halibut  
Moscovy Duck Breast  
Stuffed Chicken Breast  
Pork Loin Chop  
Filet Mignon  
Pan Roast Herbed Salmon Filet  
Accompanied by Chef's Special Accoutrements  
Assorted Dinner Rolls and Butter

Wedding Cake

Champagne Toast

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Select Teas

Bar will Remain Open for an Additional Three Hours with Beer and Wine

\$145.00 per person  
(\$192.12 per person inclusive of service charges, 9.5% taxes and fees)

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## **Option II**

### **Reception**

Four Chef Prepared Passed Hors d'Oeuvres  
Butler Style by White Gloved Servers  
(Based on 1 piece per person of each item)

One Hour Open Bar with Select Brand Cocktails, Beer and Wine

### **Dinner Menu**

Choice of Soup or Salad  
Grilled Asparagus Salad  
Oak Leaf Salad  
Rustic Caesar Salad  
Bouquet of Greens  
Italian Marinated Chopped Vegetable Salad

Roasted Red Pepper Bisque  
French Onion Soup  
Sweet Corn Chowder

### **Entree**

Choice of the following entrees:  
(You may choose two in order to offer a choice for your guests)

Roasted Sea Bass  
Grilled Pacific Halibut  
Moscovy Duck Breast  
Stuffed Chicken Breast  
Pork Loin Chop  
Filet Mignon  
Pan Roast Herbed Salmon Filet  
Accompanied by Chef's Special Accoutrements  
Assorted Dinner Rolls and Butter

Wedding Cake

Champagne Toast

Bar will Remain Open for an Additional Three Hours with Select Brand Cocktails,  
Beer and Wine

\$156.00

(\$206.69 per person inclusive of service charges, taxes and fees)

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## **Option III**

### **Reception**

Four Chef Prepared Passed Hors d'Oeuvres  
Butler Style by White Gloved Servers  
(Based on 1 piece per person of each item)

One Hour Bar with Premium Brand Cocktails, Premium Wines  
And Domestic and Imported Beers

### **Dinner Menu**

Choice of Soup or Salad  
Grilled Asparagus Salad  
Oak Leaf Salad  
Rustic Caesar Salad  
Bouquet of Green  
Sonoma Mix Salad  
Italian Marinated Chopped Vegetable Salad

Lobster & Cognac Bisque  
Roasted Red Pepper Bisque  
French Onion Soup  
Sweet Corn Chowder

Intermezzo  
Trio of Sorbets

### **Entrée**

Choice of the following entrees:  
(You may choose two in order to offer a choice for your guests)

Roasted Sea Bass  
Grilled Pacific Halibut  
Moscovy Duck Breast  
Stuffed Chicken Breast  
Pork Loin Chop  
Filet Mignon  
Duet of Petit Filet and Jumbo Bourbon Shrimp  
Pan Roast Herbed Salmon Filet  
Chargrilled 10 oz. New York Strip Steak  
Herb Marinated Rack of Lamb  
Accompanied by Chef's Special Accoutrements

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Assorted Dinner Rolls and Butter

Wedding Cake

Champagne Toast

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Select Teas

Dinner to be accompanied by Premium Wines throughout Service

Three Hour Bar with Premium Brand Cocktails, Premium Wines  
And Domestic and Imported Beers

\$189.00 per person

(\$250.42 per person inclusive of service charges, taxes and fees)

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## **Option IV**

### Reception

Four Chef Prepared Passed Hors d'Oeuvres  
Butler Style by White Gloved Servers  
(Based on 1 piece per person of each item)

One Hour Open Bar with Select Brand Cocktails, Beer and Wine

### **Buffet Dinner**

Choice of Soup:

Potato Leek, Roasted Red Pepper Bisque or Cream of Mushroom

Chopped Salad of Frisee, Butter Lettuce and Radicchio di Treviso  
With Aged Balsamic Vinaigrette

Wild Rice Salad with Apples, Smoked Duck, Toasted Chopped Pecans and Pear Vinaigrette

Choice of Two Entrees:

Baked Salmon with Fennel, Artichokes, and Pear Tomatoes with a Sambuca Cream

Herb Marinated Grilled Lamb Chops with Mint Infused Glaze

Roulade of Chicken with Sun-Dried Tomatoes, Spinach and Feta Cheese

Medallions of Beef Tenderloin with Roasted Shallots and Mushrooms

Accompanied by Zinfandel Reduction

Accompanied with Roasted Fingerling Potatoes

California Baby Vegetables

Assorted Dinner Rolls and Butter

Wedding Cake

Champagne Toast

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Select Teas

Bar will Remain Open for an Additional Three Hours with Select Brand Cocktails,  
Beer and Wine

\$160.00

(\$208.02 per person inclusive of service charges, taxes and fees)

# OMNI HOTELS & RESORTS® san francisco

## Wedding Packages:

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

## Included in your wedding package:

Complimentary suite for the bride and groom on their wedding night  
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

We look forward to spending your special day with you!

Wendy Coale, CMP  
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Director of Catering and Convention Services  
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