

EVENT MENUS

2015

We are delighted you have selected Mandarin Oriental,
San Francisco to host your next event.

We offer a sophisticated and urban atmosphere with
modern and approachable culinary delights.

Award-winning Executive Chef Adam Mali focuses on a
farm to table approach that showcases his
passion for food. Using only the finest ingredients from
local artisan purveyors, Chef Mali cooks seasonally
to capture the essence of the San Francisco Bay area.
We invite you to take part in this exciting culinary journey.

Bon Appétit!



Adam Mali
Executive Chef

BUFFET BREAKFAST

Minimum 10 Guests

THE BUFFET

Fresh Squeezed Orange Juice

Seasonal Fruit and Berries

Assorted Breakfast Pastries, Preserves, Sweet Butter

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

ADDITIONS

House Made Granola Greek Yogurt, Seasonal Berries

Irish Steel Cut Oatmeal Golden Raisins, Walnuts, Brown Sugar

Scrambled Free Range Petaluma Eggs with Chives

Hobbs Smoked Salmon Soft Scramble, Goat Cheese, Chives

Mini Ham, Egg & Gruyère Croissant

Frittata Avocado, Vella Jack Cheese, Tomatillo Salsa, Pico De Gallo

Applewood Smoked Bacon

Turkey Bacon

Chicken Apple Sausage

Maple Pork Sausage

Duroc Ham

Country Breakfast Potatoes

Rösti Potatoes

Buttermilk Pancakes Vermont Maple Syrup

Brioche French Toast Seasonal Fruit Compote, Vanilla Cream

Chicken Congee Pickled Chinese Vegetables

Steamed Dim Sum Selection Soy Sauce, Chili Sambal

BUFFET BREAKFAST *continued*
Minimum 10 Guests

ENHANCEMENTS

Eggs Benedict Duroc Ham, Chervil Hollandaise

Hobbs Smoked Salmon Cucumber, Tomato, Caper, Red Onion, Cream Cheese, New York Style Bagels

Omelette Station Cheddar, Swiss, Feta, Mushroom, Roasted Pepper, Bell Pepper, Red Onion, Spinach, Tomato, Applewood Smoked Bacon, Duroc Ham
Dungeness Crab

Omelette Station Attendant Required

PLATED BREAKFAST

Hobbs Smoked Salmon Soft Scramble Goat Cheese, Chives, Country Potatoes

The Mandarin Scrambled Free Range Petaluma Eggs, Applewood Smoked Bacon, Country Potatoes

Eggs Benedict Duroc Ham, Chervil Hollandaise, Country Potatoes

Brioche French Toast Maple Pork Sausage, Seasonal Fruit Compote, Vanilla Cream

Frittata Avocado, Vella Jack Cheese, Tomatillo Salsa, Pico De Gallo, Country Potatoes

Fresh Squeezed Orange Juice

Seasonal Fruit and Berries

Assorted Breakfast Pastries, Preserves, Sweet Butter

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Omelette Station Attendant Required

PLATED LUNCH

SOUPS

New England Clam Chowder
Roasted Chicken Noodle
Roasted Mushroom Soup Porcini Oil
Tomato Basil

SALADS

Butter Lettuce Cherry Tomato, Applewood Smoked Bacon,
Point Reyes Original Blue Cheese Champagne Vinaigrette
Hearts of Romaine Parmigiano Reggiano, Rustic Croutons, Caesar Dressing
Mixed Greens Cucumber, Carrot, Sherry Vinaigrette
Wild Arugula Pumpkin Seeds, Ricotta Salata, Orange Vinaigrette

ENTRÉES

Seasonal Fish A/QD
Pan Roasted Wild King Salmon Braised Lacinato Kale, Herbed Pearl Pasta, Leek Mustard Vinaigrette
Black Sesame Crusted Tombo Tuna Baby Bok Choy, Black Forbidden Rice, Ginger Soy Glaze
Grilled Mary's Chicken Breast Olive Oil Mashed Potatoes, Roasted Carrots, Baby Turnips
Roasted Mary's Chicken Breast Roasted Root Vegetables, Cipollini Onion, Lemon Sautéed Spinach
Grilled Creekstone Farms Filet Mignon Roasted Fingerling Potatoes, Sautéed Wild Mushrooms,
Roasted Tomatoes, Herbed Butter
Toasted Orzo Parmigiano Reggiano, Arugula, Grilled Zucchini and Eggplant, Tomato Confit

DESSERT

Apple Crumble Cinnamon Caramel, Chantilly
Citrus Crème Brûlée Tart Seasonal Berries
Chocolate Espresso Cake Crème Anglaise
Chocolate Pot de Crème Chantilly
Seasonal Fruit Tart Chantilly
Sorbet Seasonal Berries, Chocolate Shortbread

Artisan Breads, Butter
Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Fish or Fowl *Three and Four Courses Available*
Beef *Three and Four Courses Available*

BUFFETS

Minimum 10 Guests

THE ORIENTAL

Vegetable Potstickers Soy Sauce, Chili Sambal

Miso Soup Wakame, Tofu, Green Onion

Vietnamese Shrimp Cucumber Salad Napa Cabbage, Carrot, Red Onion, Thai Basil, Chili, Ginger, Soy Sauce

Select two entrées for lunch or three entrées for dinner

Grilled Soy Glazed Wild King Salmon Wok Fried Vegetables, Ginger Soy Sauce

Teriyaki Chicken Chinese Long Beans, Toasted Sesame

Thai Beef Noodle Salad Rice Stick Noodles, Lemongrass, Soy Sauce, Kaffir Lime, Mint, Thai Basil

Grilled Tofu Charred Baby Bok Choy, Chinese Eggplant, Bean Sprouts, Sweet Soy

Sesame Balls

Coconut Pudding

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Lunch and Dinner Options Available

BUFFETS

Minimum 10 Guests

THE ROMA

Antipasto Salumi, Italian Cheese, Olives, Grissini

Pappa al Pomodoro San Marzano Tomatoes, Rustic Bread, Parmigiano Reggiano

Prosciutto, Mozzarella, Roasted Artichokes, Salsa Verde

Select two entrées for lunch or three entrées for dinner

Seasonal Roasted Fish Lemon, Mediterranean Herbs, Pine Nuts, Olive Relish

Chicken Cacciatore and Polenta

Braised Creekstone Farms Short Rib of Beef Parmesan Polenta, Gremolata

Penne Carbonara Parmigiano Reggiano, Pancetta, Peas

Cannoli

Tiramisu

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Lunch and Dinner Options Available

BUFFETS

Minimum 10 Guests

SOUTH OF THE BORDER

House Made Tortilla Chips, Guacamole, Roasted Tomatillo Salsa, Pico de Gallo

Chicken Tortilla Soup

Red Cabbage and Avocado Salad Garbanzo Beans, Carrot, Cilantro, Lime-Avocado Vinaigrette

Select two entrées for lunch or three entrées for dinner

Crispy Local Rock Cod Tacos Cotija, Shredded Cabbage, Avocado Crema, Lime

Chipotle Marinated Grilled Mary's Chicken, Cilantro, Lime, Smoked Jalapeño

Grilled Creekstone Farms Flank Steak Chimichurri

Spicy Cuban Style Black Beans Napa Cabbage Slaw, Tortilla Strips, Avocado Crema, Cilantro Rice

Mexican Wedding Cookies

Tres Leches Cake

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Lunch and Dinner Options Available

BUFFETS

Minimum 10 Guests

FARM TO TABLE

Speck and Point Reyes Original Blue Cheese Medjool Dates, Marcona Almonds
Roasted Root Vegetable and Caramelized Onion Soup Crispy Leeks
Wild Arugula and Fennel Salad Satsuma Orange, Ricotta Salata, Satsuma Vinaigrette

Select two entrées for lunch or three entrées for dinner

Half Dungeness Crab + supplement

Roasted Mt. Lassen Trout Fillet Meyer Lemon Vinaigrette, Caramelized Fennel, Roasted Lemon Broccoli
Grilled Mary's Chicken Breast Cous Cous, Kumquat Rosemary Gastrique
Roasted Leg of Fallon Hills Ranch Lamb Lemon Braised Cannelini Beans, Olive Tapenade
Parmesan Polenta Roasted Root Vegetables, Gremolata

Apple Crumble Cinnamon Caramel, Chantilly

Rosemary Scented Cheesecake Balsamic Marinated Strawberries, Graham Cracker Streusel
Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Lunch and Dinner Options Available

BUFFETS

Minimum 10 Guests

THE WORKING LUNCH

Roasted Chicken Noodle Soup

Pesto Penne Pasta Salad Sundried Tomato, Black Olive, Red Onion

Red Potato Salad Red Onion, Sieved Egg, Whole Grain Mustard

Select two sandwiches

Grilled Chicken Club Applewood Smoked Bacon, Tomato, Avocado Aioli, Brioche Bun

Grilled Duroc Ham and Spring Hill Organic Cheddar Dijon Aioli, Levain

Grilled Vegetable Wrap Arugula, Pesto Aioli, Spinach Tortilla

Roast Beef Caramelized Onion, Horseradish Aioli, Sourdough Baguette

Assorted Brownies and Cookies

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

PLATED DINNER

STARTERS

Jumbo Prawns Spicy Cocktail Sauce, Curried Mayonnaise

Grilled Prawns Caramelized Onion, Romesco Sauce

Tuna Poke Macadamia Nuts, Red Fresno Chiles, Sesame Oil

Liberty Farms Duck Liver Pâte Red Onion Marmalade, Grilled Della Fattoria Levain

Beef Tartare Quail Egg, Sicilian White Anchovy, Mustard, Caper, Shallot, Micro Arugula, Crostini

Yukon Gold Potato Gnocchi Champagne Roasted Leeks, Roasted Butter

SOUPS

New England Clam Chowder

Roasted Chicken Noodle

Roasted Mushroom Soup Porcini Oil

Tomato Basil

SALADS

Butter Lettuce Cherry Tomato, Applewood Smoked Bacon,
Point Reyes Original Blue Cheese Champagne Vinaigrette

Hearts of Romaine Parmigiano Reggiano, Rustic Croutons, Caesar Dressing

Wild Arugula Pumpkin Seeds, Ricotta Salata, Orange Vinaigrette

Mixed Greens Cucumber, Carrot, Sherry Vinaigrette

Roasted Baby Beets Mustard Greens, Goat Cheese, Chive Vinaigrette

PLATED DINNER *continued*

ENTRÉES

Seasonal Fish A/QD

Pan Roasted Wild King Salmon Warm Lentils du Puy, Roasted Fennel, Lemon Caper Beurre Blanc

Black Sesame Crusted Tombo Tuna Baby Bok Choy, Black Forbidden Rice, Ginger Soy Glaze

Grilled Mary's Chicken Breast Olive Oil Mashed Potatoes, Roasted Carrots, Baby Turnips

Roasted Mary's Chicken Breast Roasted Root Vegetables, Cipollini Onion, Lemon Sauteéd Spinach

Roasted Liberty Farms Duck Breast Wild Rice Confit Cake, Broccoli Rabe, Blood Orange Gastrique

Creekstone Farms Filet Mignon Roasted Fingerling Potatoes, Sautéed Wild Mushrooms,
Roasted Tomatoes, Herbed Butter

Creekstone Farms New York Strip Horseradish Mashed Potatoes, Creamed Spinach, Madeira Pan Sauce

Braised Creekstone Farms Short Rib of Beef Parmesan Polenta, Gremolata

Surf and Turf Creekstone Farms Filet Mignon, Sauce Béarnaise, Half Dungeness Crab, Roasted Fingerling Potatoes,
Lemon Braised Spinach

Toasted Orzo Parmigiano Reggiano, Arugula, Grilled Zucchini and Eggplant, Tomato Confit

Roasted Vegetable Gratin Parmigiano Reggiano

DESSERT

Apple Crumble Cinnamon Caramel, Chantilly

Artisan California Cheese Marcona Almonds, Quince, Cranberry Walnut Bread

Citrus Crème Brûlée Tart Seasonal Berries

Chocolate Espresso Cake Crème Anglaise

Chocolate Pot de Crème Chantilly

Seasonal Fruit Tart Chantilly

Sorbet Seasonal Berries, Chocolate Shortbread

Artisan Breads, Butter

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Three, Four and Five Courses Available

+ Supplement for Surf and Turf

+ Supplement for Duet Options

INTERMEZZO

Arancini

Champagne Sorbet

Melon Extra Virgin Olive Oil, Mint

Meyer Lemon Granita

FARM TO CHEF'S TABLE

Minimum 10 Guests

Enjoy a customized menu in an intimate setting.

We invite you to host a unique and memorable dining experience for your guests. Share your ideas for a menu or leave it up to us. Award-winning Executive Chef Adam Mali will create a select menu highlighting the finest in local and seasonal ingredients from artisan purveyors. Whether you want a taste of spring with the first Delta asparagus and fiddlehead ferns, a Dungeness Crab Boil in late November with fresh local crab or a winter truffle tasting menu, Chef Mali will surprise and delight your guests as he guides you through an exciting culinary journey. Our hotel Sommelier will offer you exquisite wine pairings from local boutique wineries to complete the experience.

THE BRASSERIE S&P EXPERIENCE

10 to 60 Guests

Restaurant dining for your guests.

Join us in our sophisticated lobby level restaurant Brasserie S&P for a lively evening with the locals. Begin your evening with our signature Gin & Tonic tasting highlighting the five flavor profiles of gin. We offer over 40 gins with a selection of tonics including our seasonal house made tonic. Choose dishes from our brasserie inspired menu or allow us to create a unique culinary experience for your guests.

HORS D'OEUVRES

Minimum two dozen per selection

COLD

Dungeness Crab Roll

Dungeness Crab Taco Avocado, Lime, Cilantro, Crispy Tortilla

Poached Salmon Wakame Seaweed Salad, Edamame, served on a Chinese spoon

Smoked Salmon Dill, Crème Fraîche, American Paddlefish Caviar, Crostini

Shrimp Louie Endive Spears French Breakfast Radish, Sieved Egg, Louie Dressing

Tombo Tuna Crudo Cilantro, Miso Sesame Dressing, served on a Chinese spoon

Liberty Farms Duck Liver Mousse Balsamic Onion Marmalade, Toast Point

Coffee Rubbed Grilled Ribeye Rosemary, Red Wine Gastrique, Crostini

Vietnamese Beef Lettuce Cups Vermicelli Noodles, Carrot, Mint, Peanut Lime Vinaigrette

Grilled Fallon Hills Ranch Lamb Sirloin Romesco Sauce, Saffron Aioli, Crostini

Cherry Tomato & Buffalo Mozzarella Salsa Verde, served on a Chinese spoon

Deviled Eggs American Paddlefish Caviar, Smoked Paprika Aioli

Fingerling Potato Goat Cheese Mousse, Salmon Caviar

HOT

Dungeness Crab Cakes Smoked Paprika Aioli

Grilled Prawn Piperade, Parsley Pesto

Seared Ahi Tuna Kim Chee, Aleppo Pepper, served on a Chinese spoon

Quiche Lorraine Puff Pastry

Grilled Miso Glazed Chicken Skewers Spicy Peanut Sauce

Roasted Liberty Farms Duck Breast Five Spice Soy Caramel, Asian Pear, served on a Chinese spoon

Pork Carnitas Taco Pico de Gallo, Avocado Crema, Cilantro, Crispy Tortilla

Corned Beef Reuben Swiss, Sauerkraut, Russian Dressing

Grilled Fallon Hills Ranch Baby Lamb Chops Mint Pesto

Chick Pea and Mint Falafel Tzatziki Sauce

Crispy Vegetable Egg Rolls Sweet Chili

Tomatoes Provençale Bread Crumbs, Parmigiano Reggiano

Wild Mushroom Tartlet

HORS D'OEUVRES

Minimum two dozen per selection

SWEET

Mini Cream Puffs Strawberry Pastry Cream
Cream Puffs Strawberry Pastry Cream
Dark Chocolate Pot de Crème Chinese spoon
Meyer Lemon Panna Cotta Chinese spoon
Mini Cupcakes Carrot Cake, Chocolate, Vanilla or Red Velvet
Profiteroles

CARVING STATIONS

Minimum 15 Guests

Priced per Guest

+ Attendant Fee

Roasted Leg of All Natural Pork Sage and Onion Stuffing, Port Roasted Pear, Natural Jus, Petite Sourdough Rolls

Whole Roasted Free Range Sonoma Turkey Chestnut Stuffing, Cinnamon-Orange Spiced Cranberry Sauce, Brandied Sage Gravy, Petite Sourdough Rolls

Roasted Certified Angus Beef Tenderloin Horseradish Crème Fraîche, Cabernet Glace, Béarnaise, Petite Sourdough Rolls

HORS D'OEUVRES

Minimum 10 Guests

Priced per Guest

RECEPTION STATIONS

Shellfish Tower Oysters, Poached Shrimp, Dungeness Crab, Mignonette, Spicy Cocktail Sauce, Curried Mayonnaise

Nigiri Sushi Hamachi, Salmon, Ahi, Shrimp, Unagi, Ginger, Wasabi, Soy Sauce

Makimono Sushi California, Spicy Tuna, Vegetable Rolls, Ginger, Wasabi, Soy Sauce

Steamed Dim Sum Selection Soy Sauce, Chili Sambal

Slider Station *Select two sliders*

Crispy Chicken Coleslaw

Pulled Pork House Made Pickles

Wagyu Beef Organic White Cheddar, Caramelized Onion, Aioli

Mediterranean Marinated Artichoke Hearts, Mushrooms, Picholine Olives, Oven Roasted Tomatoes, Baby Mozzarella, Salumi, Grissini

Artisan California Cheese Seasonal Fruit and Dried Fruit, Marcona Almonds, Quince, Cranberry Walnut Bread

Vegetable Crudit  Baby Carrots, Bell Peppers, Cauliflower, Haricot Vert, Grape Tomatoes, Radicchio, Buttermilk Ranch, Hummus

Mac and Cheese Two Ways Original and Pancetta

MEETING BREAKS

*Minimum 10 Guests
Priced per Guest*

TACO TRUCK

Mini Crispy Local Rock Cod Tacos, Cotija,
Shredded Cabbage, Avocado Crema, Lime
House Made Tortilla Chips, Guacamole,
Roasted Tomatillo Salsa, Pico de Gallo

THE ORIENT EXPRESS

Mini Crispy Vegetable Egg Rolls, Sweet Chili
Steamed Dim Sum Selection, Soy Sauce, Chili Sambal
Green Tea

WINE COUNTRY

Artisan California Cheese
Charcuterie Display
Artisan Breads, Grissini
Olives, Cornichons, Mustards

AFTERNOON TEA

Smoked Salmon, Cucumber,
Egg Salad Tea Sandwiches
Fruit Tarts
Tea Cookies
Scones, Fruit Preserves, Devonshire Cream

COOKIE JAR

Chocolate Chip, Peanut Butter, Oatmeal Cookies
Strawberry and Banana Milk Shakes

SUGAR RUSH

Mini Candy Bars, Jelly Bellies, Gummy Bears,
Peanut M&Ms, Junior Mints

7th INNING STRETCH

Warm Jumbo Pretzels, Mustard Selection
Assorted Seasoned Popcorn
San Francisco Style Garlic Fries

FRUITS AND VEGGIES

Whole Fruit
Fruit Skewers, Lavender Honey
Vegetable Crudit , Buttermilk Ranch, Hummus

BEVERAGES & SNACKS

Peet's Coffee, Decaffeinated Coffee

Jing's Premium Tea

Milk Chocolate or Salted Caramel Hot Chocolate

Juice Bar

Iced Tea or Lemonade

VOSS Still and Sparkling Water,
San Pellegrino Sparkling Water

Assorted Soft Drinks, IZZE Sparkling Juice,
Red Bull

Pretzels, Potato Chips or Flavored Popcorn

Mixed Nuts

Trail Mix Bar

Housemade Granola, Sunflower Seeds,
Salted Nuts, Dried Fruit, Toasted Coconut,
Chocolate Chips

Clif Bars, Luna Bars, Candy Bars,
Nature Valley Granola Bars, Candy Bars

Bakery Basket

Chocolate Chip, Peanut Butter,
Oatmeal Cookies, Brownies or
Assorted Petit Fours

Whole Fruit

Individual Greek Yogurt

Vegetable Crudité, Buttermilk Ranch, Hummus
or Sliced Seasonal Fruit

TAKEAWAY

BREAKFAST

Croissant Sandwich Scrambled Free Range Petaluma Egg, Duroc Ham, White Cheddar, Grilled Scallion

Breakfast Wrap Scrambled Free Range Petaluma Egg, Avocado, Pico De Gallo, Vella Jack Cheese, Flour Tortilla

Seasonal Fruit and Berries

Orange Juice

Peet's Coffee, Decaffeinated Coffee or Jing Premium Tea

LUNCH

Select up to three sandwiches

Tuna Niçoise Wrap Flaked Albacore, Red Potato, Tomato, Gribiche, Flour Tortilla

Roast Turkey Club Applewood Smoked Bacon, Butter Lettuce, Tomato, Mayonnaise, Sourdough

Roast Chicken and Cheddar Wrap Romaine, Red Onion, Apple, Tarragon Aioli, Spinach Tortilla

Duroc Ham and Camembert Arugula, Quince, Croissant

Roast Beef Butter Lettuce, Tomato, Horseradish Aioli, Baguette

Roasted Vegetable Wrap Eggplant, Red Pepper, Portobello Mushroom, Arugula, Basil Pesto, Sundried Tomato Tortilla

Select one side

Pesto Penne Pasta Salad Sundried Tomato, Black Olive, Red Onion

Baby Red Kale Red Onion, Pumpkin Seeds, Crumbled Chevre, Mustard Red Wine Vinaigrette

Seasonal Fruit and Berries

Potato Chips

Chocolate Chip Cookie

Still Water

Breakfast and Lunch Options Available

THE BAR

PREMIUM WELL

360° Vodka
Brokers Gin
Don Q Rum
Evan Williams Bourbon
Dewar's White Label Scotch

ULTRA PREMIUM

Grey Goose Vodka
Bombay Sapphire Gin
10 Cane Rum
Maker's Mark Bourbon
Johnny Walker Black Label Scotch
Glenmorangie 10 Year Single Malt
Remy Martin VSOP Cognac

LOCAL & CRAFT

Hanger One 'Straight' Vodka *Alameda*
Spirit Works Gin *Sebastopol*
Rusty Blade Aged Gin *Belmont*
Crusoe Rum *Los Angeles*
Breaking & Entering Bourbon *Alameda*
St George Single Malt Scotch *Alameda*
Germain-Robin Brandy *Redwood City*

AND...

Signature Cocktail
Imported and Domestic Beer
Soft Drinks
VOSS Still and Sparkling Water,
San Pellegrino Sparkling Water

SPIRITS & THE SOMMELIER

GIN & TONIC BAR

*Minimum 10 Guests
Priced per Guest*

Gin is in! We invite you and your guests to explore the five flavor profiles of gin from local craft and small batch distillers. Mix your own specialty cocktail with unique tonics and an array of garnish. One hour.

*Citrus Distillery No. 209 San Francisco
Floral Junipero San Francisco
Herbal St. George Terroir Alameda
Earth St. George Dry Rye Alameda
Spice Spirit Works Sebastopol*

*Q Tonic
Fever-Tree Tonic
Seasonal Housemade Tonic*

*Basil, Mint, Lime, Lemon, Orange, Green Apple,
Grapefruit, Pineapple, Celery, Star Anise, Cilantro,
Thyme, Rosemary, Fennel, Jalapeño, Cinnamon Stick*

ONE & DONE!

*Minimum 20 Guests
Priced per Guest
+ Sommelier Fee*

Headed to an off-site dinner? Want to gather your group in the lobby on time? We invite you and your guests to enjoy a quick glass of local California wine before departing to a local restaurant. Select three wines for a 45 minute reception.

Specific wines subject to availability.

SIP & SWIRL

*Minimum 20 Guests
Priced per Guest
+ Sommelier Fee*

Create a memorable and unique experience for your guests with an intimate wine tasting reception with our Sommelier. Receptions are up to two hours and include two sparkling, four white and four red wines.

TASTE OF CALIFORNIA

From north to south and east to west, discover what makes California wine so unique.

ONLY IN CALIFORNIA

Drink wine like the locals and sample the hidden gems from innovative, limited production and boutique wineries.

THE CELLAR

BUBBLES

Marquis de la Tour Brut France *(house)*

Argyle Brut Willamette Valley, Oregon

Roederer Estate Brut Anderson Valley

Mumm Brut Rosé Napa Valley

Champagne Henriot Brut Souverain
Reims, France

Veuve Clicquot 'Yellow Label' Brut
Reims, France

WHITE

Pinot Grigio Swanson Napa Valley

Sauvignon Blanc

Pascal Jolivet Sancerre Loire Valley, France

Sauvignon Blanc Round Pond Estate Napa Valley

Sauvignon Blanc Allan Scott
Marlborough, New Zealand

Pinot Blanc Elizabeth Spencer Mendocino

Chardonnay Domaine William Fèvre
'Champs Royeaux' Chablis France

Chardonnay Notes California *(house)*

Chardonnay MacRostie Russian River Valley

Chardonnay ZD Napa Valley

Chardonnay Jordan Russian River Valley

Chardonnay Shafer 'Red Shoulder Ranch' Carneros

RED

Pinot Noir Argyle Willamette Valley, Oregon

Pinot Noir David Bruce Santa Maria

Pinot Noir Red Car 'Cuvée S&P' Sonoma Coast
Custom blended for Mandarin Oriental, San Francisco

Merlot Swanson 'Cygnet' Napa Valley

Cabernet Sauvignon Notes California *(house)*

Cabernet Sauvignon Medlock Ames
'Bell Mountain Vineyard' Alexander Valley

Cabernet Sauvignon (blend)
Cain Cuvée Napa Valley

Cabernet Sauvignon Ancient Peaks Paso Robles

Cabernet Sauvignon Buehler Napa Valley

Cabernet Sauvignon Jordan Alexander Valley

Zinfandel Seghesio Sonoma

FEES

Service Charge
California State Sales Tax
Labor Charge (less than 20 guests)
Bartender / Sommelier
Cash Bar Cashier
Butler Passing
Corkage 750 ml
Carving Attendant
Omelette Attendant
Cake Cutting (per guest)
Hosted Coat Check (minimum four hours)
Receptionist (per hour)
Additional Staff (per hour)
Additional Room Set Up Service Charge
(less than 48 hours)

AUDIO VISUAL

Podium and Microphone
Tabletop Microphone
Wireless Microphone (lavaliere or standing)
Audio Visual Technician (minimum four hours)
LCD Projector / Screen Package
Projection Support Package
Switcher
Speakerphone (toll charge additional)
Telephone (toll charge additional)
Meeting Room Internet - Wireless (per user)
Meeting Room Internet - Hard Wire
First PC
Each additional PC
Laptop
Wireless Presenter and Laser Pointer
Flip Chart and Markers
Easel
Black and White Laser Printer
All Purpose Color Printer and Fax
Color Toner
Fax Machine (plain paper)
Box Handling (each)
Box Handling (pallet)
Executive Meeting Chair
Set Up and Strike