

THE ULTIMATE WEDDING EXPERIENCE AT MANDARIN ORIENTAL, SAN FRANCISCO

A CUSTOMIZED MENU WILL BE DESIGNED FOR YOUR WEDDING CELEBRATION.
(THE FOLLOWING IS A GUIDELINE TO EXPLAIN WHAT CAN BE INCLUDED.)

ONE HOUR COCKTAIL RECEPTION

Selection of four Hors d'oeuvres (a choice between two cold and two hot items)
Hosted premium well brand bar
Sparkling mineral water, assorted soft drinks

DINNER

A three-course dining experience will be designed including:
Salad or Soup, Entrée and a Wedding Cake
Wine poured tableside with dinner followed by coffee and a champagne toast

PRICING

Three-Course Dinner *145.++ per person*
Facility Fee *1,500.*
Cleaning Fee *250.*
Dance Floor *235.*

ENHANCEMENT OPTIONS

One hour hosted ultra premium brand bar *add 10.++ per person*
Five hour hosted premium well brand bar *add 30.++ per person*
Five hour hosted ultra premium brand bar *add 45.++ per person*
Petite Chandon party favors *add 5.++ per person*

PACKAGE INCLUSIONS

On-site wedding coordinator
Rehearsal time prior to the wedding
Custom place cards for all guests
Custom Mandarin Oriental, San Francisco menu cards
Votive candles for tables
Banquet tables, chairs, fine china and glassware
Bartender fee

BUTLER PASSED HORS D'OEUVRES

A SELECTION OF FOUR HORS D'OEUVRES ARE INCLUDED WITH THE ULTIMATE WEDDING EXPERIENCE AT MANDARIN ORIENTAL, SAN FRANCISCO. ANY ADDITIONAL ITEMS SELECTED ARE PRICED PER PIECE AS INDICATED BELOW.

COLD

Cherry Tomato and Buffalo Mozzarella on Rosemary Skewers 6.

Prosciutto Wrapped Medjool Dates Stuffed with Point Reyes Blue Cheese 6.

Tombo Tuna Tartar, Crisp Vegetable, Sesame Dressing on Chinese Spoon 8.

Dungeness Crab Louis on Endive Leaf 7.

Smoked Salmon, Dill, Caper Dressing, American Caviar on Crostini 9.

Jumbo Prawn with Cocktail Sauce 7.

HOT

Grilled Chicken with Miso Soy Glaze on Skewer 6.

Dungeness Crab Cake, Pickled Cucumber, Sriracha Aioli 7.

Grilled Vegetable on Skewer 6.

Grilled Lamb Sirloin with Romesco Sauce on Crostini 8.

Carnitas Nachos 6.

Grilled Prawn with Old Bay Aioli 7.

OUR MISSION IS TO COMPLETELY DELIGHT AND SATISFY YOU. PLEASE ALLOW US TO WORK WITH YOU TO DESIGN YOUR IDEAL MENU. WE REQUEST THAT YOU ADVISE US ON ANY DIETARY REQUIREMENTS OR ALLERGIES SO THAT WE MAY ACCOMMODATE YOUR INDIVIDUAL NEEDS.

PLATED DINNERS

SOUPS

Roasted Carrot, Sage Crème Fraîche

Rustic Roasted Tomato Soup, Basil Oil

Tuscan White Bean Soup, Sautéed Seasonal Mushrooms

Cucumber Watermelon Gazpacho (chilled), Diced Japanese Cucumber, Micro Basil

or

SALADS

BMX Greens with Roasted Cipollini Onions and Scallions, Mustard Dressing

Heirloom Tomatoes with House Made Mozzarella, DaVero Olive Oil, Maldon Sea Salt

Hearts of Romaine with Herbed Croutons, Grated Parmesan Cheese, Caesar Dressing

Roasted Organic Baby Beets with Frisée, Humboldt Fog Chevre, Balsamic Vinaigrette

ENTRÉES

A CHOICE OF UP TO THREE ENTRÉES

(EXACT ENTRÉE COUNTS MUST BE PROVIDED TWO WEEKS PRIOR TO WEDDING DATE)

Pan Roasted Market Catch with Braised Lacinato Kale, Roasted Tomato Vinaigrette

Fulton Valley Chicken Breast with Roasted New Potatoes, Cipollini Onions, Petite Spinach

Roasted Liberty Farms Duck Breast, Cherry Relish, Spaetzle, Haricot Vert

Roasted Fallon Hills Rack of Lamb with Ratatouille, Mint Pistou

Grilled 28 Day Aged New York Strip with Sautéed Wild Mushrooms, Roasted Fingerling Potatoes, Herb Butter

VEGETARIAN

Wok Fried Vegetables with Tofu, Scallions, Cilantro in Black Bean Sauce and Jasmine Rice

Roasted Mediterranean Vegetables with Herb Couscous, Mint, Orange, Roasted Tomatoes, Roasted Pepper Coulis

OUR BEVERAGES

PREMIUM WELL

360* Vodka
Beefeater Gin
Don Q Rum
Evan Williams Bourbon
Bulleit Rye Whiskey
Dewar's White Label Scotch
Campari Amaro

ULTRA PREMIUM

Grey Goose Vodka
Bombay Sapphire Gin
10 Cane Rum
Maker's Mark Bourbon
Glenmorangie 10 Year Single Malt Scotch
Crown Royal Rye Whiskey
Johnny Walker Black Scotch
Remy Martin VSOP Cognac
Campari Amaro

PREMIUM PACKAGE WINE*

Jade Mountain Cabernet
Crème de Lys Chardonnay
Marquis de la Tour Sparkling

ULTRA PREMIUM PACKAGE WINE*

Cain Cuvée Cab Blend
Sonoma-Cutrer Chardonnay
Roederer Estate Brut Sparkling

OTHER

Selection of Domestic and Imported Beer
Signature Cocktail (available upon request)
Soft Drinks
Mineral Water
Fruit Juices

OUR ON-SITE SOMMELIERS WILL BE DELIGHTED TO ASSIST IN PERSONALIZED WINE SELECTIONS.

*PREMIUM PACKAGE WINES AND ULTRA PREMIUM PACKAGE WINES ARE SUBJECT TO CHANGE

PLEASE NOTE ALL FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A SERVICE CHARGE AND CA SALES TAX

LATE NIGHT SNACKS

PRICES BELOW ARE PER PERSON
EACH DISPLAY REQUIRES A MINIMUM GUARANTEE OF 25 GUESTS

SLIDER STATION 25.

CHOICE OF TWO

Wagyu Beef with Caramelized Onions

Crispy Chicken Slider with Cole Slaw

Wagyu Beef, Blue Cheese

Pulled Pork with House Made Barbeque Sauce

SUSHI DISPLAY 45.

SIX PIECES PER PERSON

SERVED WITH WASABI, PICKLED GINGER AND SOY SAUCE

CALIFORNIA ROLLS Dungeness Crab, Avocado, Cucumber

NIGIRI SUSHI Hamachi, Salmon, Ahi Tuna, Shrimp, Unagi

ARTISAN CHEESE STATION 25.

Artisan California Cheeses

Fresh Grapes, Assorted Crackers, Artisanal Breads, Honey

DIM SUM 30.

Assorted Dim Sum with Chili Sambal

Mini Vegetable Spring Rolls

CANDY BAR 20.

Mini Candy Bars, Jelly Bellies, Gummy Bears, Skittles, Peanut M&Ms, Chocolate Covered Almonds

À LA CARTE OPTIONS

PRICES ARE PER PERSON, A MINIMUM ORDER OF TWO DOZEN

Truffle Fries 9.

Baked Macaroni and Cheese 8.

Nachos with Pico de Gallo and Jack Cheese, Guacamole 7.

Cayenne Spiced Popcorn 6.

THE MORNING AFTER

FULL AMERICAN BREAKFAST BUFFET *50.++ per person*

Served with Assorted Breakfast Pastries, Preserves and Sweet Butter,
Fresh Squeezed Orange Juice and Grapefruit Juice,
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Selection of Fresh Seasonal Fruits and Berries
Scrambled Free Range Sonoma Eggs with Chives, Applewood Smoke Bacon
Grilled Chicken-Apple Sausage, Breakfast Potatoes

MANDARIN ORIENTAL BRUNCH *72.++ per person*

Served with Assorted Breakfast Pastries, Preserves and Sweet Butter,
Fresh Squeezed Juices and Fruit Smoothies,
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Selection of Fresh Seasonal Fruits, Melons and Berries
Individual Fruit Yogurts
House Almond Granola and Assorted Breakfast Cereals
Scrambled Farm Fresh Eggs with Chives, Crisp Hickory Smoked Bacon
Grilled Chicken and Country Pork Sausages
Oven Roasted Breakfast Potatoes with Fresh Herbs
Baguette French Toast with Cinnamon and Fresh Seasonal Berries
Buttermilk Pancakes with Clover Butter and Warm Maple Syrup

BRUNCH ENHANCEMENTS

Smoked Salmon with Chive Cream Cheese, Vine Ripened Tomatoes, Capers, Red Onions
(Served with New York style Bagels)

add 23.++ per person

Traditional Poached Eggs Benedict on English Muffin, Canadian Bacon and Hollandaise

add 12.++ per person

Old Fashioned Oatmeal with Seasonal Berries, Golden Raisins and Brown Sugar

add 12.++ per person

REHEARSAL DINNER SPECIAL

EXCLUSIVELY FOR BRIDES AND GROOMS HOSTING
THEIR WEDDING AT MANDARIN ORIENTAL, SAN FRANCISCO

65.++ per person

Based on a three-course menu of Salad, Entrée and Dessert
Freshly brewed Coffee, decaffeinated Coffee and selection of Teas

SALAD

Roasted Artichoke and Mozzarella Salad with Salsa Verde Dressing
Arugula, Fennel and Blood Orange Salad with Ricotta Salata Dressing

ENTRÉE

Pan Roasted Half Chicken with Madeira Sauce, Fingerling Potatoes and Brussel Sprouts
Market Fish, Braised Kale, Tarragon Beurre Blanc
Grilled Flat Iron Steak, Potato Puree, Roasted Mushrooms

DESSERT

Lemon Tart with Frosted Raspberries
Triple Chocolate Mousse, Strawberry Sauce

ENHANCEMENTS

Premium Package Wine with Dinner *add 20.++ per person*
Ultra premium Package Wine with Dinner *add 30.++ per person*
Two hour hosted premium well brand Bar *add 40.++ per person*
Two hour hosted ultra premium brand Bar *add 50.++ per person*

SPECIAL AMENITIES JUST FOR YOU

SILVER

BASED ON A CONTRACTED MINIMUM OF \$10,000.00 IN REVENUE (COMBINED TOTAL OF FACILITY FEE, FOOD AND BEVERAGE), THE WEDDING COUPLE WILL RECEIVE:

- A complimentary one night stay in our Deluxe King room with an upgrade to a higher room category (subject to availability)
- Complimentary welcome tea upon arrival
- A complimentary bottle of Champagne and Chocolate covered fresh Strawberries delivered to your room on the evening of your wedding

GOLD

BASED ON A CONTRACTED MINIMUM OF \$15,000.00 IN REVENUE (COMBINED TOTAL OF FACILITY FEE, FOOD AND BEVERAGE), THE WEDDING COUPLE WILL RECEIVE:

- A complimentary two night's stay in our Deluxe King room with an upgrade to a higher room category (subject to availability)
- Complimentary welcome tea upon arrival
- A complimentary bottle of Champagne and Chocolate covered fresh Strawberries delivered to your room on the night of your wedding
- Full American Breakfast for two each morning during your complimentary room stays (alcohol not included)
- Late check-out of 3PM on the date of your departure

PLATINUM

BASED ON A CONTRACTED MINIMUM OF \$20,000.00 IN REVENUE (COMBINED TOTAL OF FACILITY FEE, FOOD AND BEVERAGE), THE WEDDING COUPLE WILL RECEIVE:

- A complimentary two night's stay in a Suite (a comparable guest room will be provided if a suite is not available)
- Complimentary welcome tea upon arrival
- A complimentary bottle of premium Champagne and Chocolate covered fresh Strawberries delivered to your room on your wedding night
- Full American Breakfast for two each morning during your complimentary room stays (alcohol not included)
- Late check-out of 3PM on the date of your departure
- A complimentary one night stay in our Deluxe King room with an upgrade to a higher room category in celebration of your one year wedding anniversary (subject to availability)

CHAMPAGNE COCKTAIL BAR AS FEATURED IN CEREMONY MAGAZINE

Give your bridesmaid luncheon or bridal shower a lemon twist and let your best gals become their very own Champagne mixologists. At Mandarin Oriental, San Francisco, we serve up a sexy build your-own champagne cocktail bar. Travel Down Under with the Aussie Mimosa (add pineapple juice) or go Kir Royale with a touch of berry sweetness (crème de cassis and a blackberry garnish). We will provide everything you need, including create-your-own Champagne cocktail menus with all of the delicious fixings. Grab your gals and strap on your Jimmy Choos; Champagne has never been so fun!

15. per person per hour, based on a minimum of 10 guests





SKY DECK

This extraordinary venue has no comparison in the city. Forty floors above San Francisco with breathtaking views, setting a stupendous scene for the most spectacular wedding imaginable.



CALIFORNIA ROOM

The latest addition to our event space offering a new, contemporary, and spacious venue. With floor to ceiling windows, and a stylish design complemented with our legendary service, your wedding will be forever memorable.



LIBRARY

This is a warm and personal space with a very individual character. A tasteful room, the Library's walls are lined with shelves stacked with a range of books, many of which are first-edition.



EMBASSY

This distinguished room is our largest, yet it has a personal ambience with hand-painted panels, mirrors and walls finished in silk. A good sized window gives views of the city.