

THE ULTIMATE WEDDING EXPERIENCE AT MANDARIN ORIENTAL, SAN FRANCISCO

ONE HOUR COCKTAIL RECEPTION

Selection of three butler passed hors d'oeuvres
Hosted premium bar
Hosted zero proof bar

DINNER

Starter, soup or salad, entrée and wedding cake
Sommelier selected wines served with dinner
Coffee service

PRICING

Three-course premium dinner *\$165++ per guest*
Four-course premium dinner *\$185++ per guest*
Three-course ultra premium dinner *\$185++ per guest*
Facility Fee *from \$3,000*

ENHANCEMENTS

A Toast With a View *Add \$7++ per guest*
Cocktails in the Clouds *Add \$1,500*
One hour ultra premium bar upgrade *Add \$10++ per guest*
Three hour hosted premium bar *Add \$30++ per guest*
Three hour hosted ultra premium bar *Add \$45++ per guest*
Custom menus *\$5 each*
Individual place cards *\$3 each*
Groom's Green Room *From \$1,000*

AND...

On-site wedding consultant
Ceremony and rehearsal space
Ceremony chairs and aisle runner
Pre-wedding **Bubbles and Bites** for up to six guests
Tables, chairs, linen, fine china, glassware and votives
Bartender and butler passed service
Dance floor
Six hours to celebrate!
A complimentary one night stay in a Mandarin Oriental Signature guestroom (subject to availability)
Late checkout of 3:00pm

*All food and beverage charges are subject to a service charge and California state sales tax.
Based on a combined facility fee and food and beverage minimum charge of \$10,000.*

PLATED DINNER

STARTERS

Grilled Seafood Cioppino Roasted Tomato Sauce, Crostini

Dungeness Crab Cakes Meyer Lemon Aioli

Pork Belly Roasted Granny Smith Apples, Pickled Celery, Apple Cider Gastrique

Yukon Gold Potato Gnocchi Champagne Roasted Leeks, Roasted Butter

SOUPS

Lobster Bisque Crème Fraîche, Chives

New England Clam Chowder

Cream of Wild Mushroom Soup Truffle Oil

Rustic Roasted Tomato Soup Basil Oil

SALADS

Oven Roasted Tomatoes and Mozzarella Arugula, Extra Virgin Olive Oil, Maldon Sea Salt

Hearts of Romaine Shaved Parmigiano Reggiano, Rustic Croutons, Caesar Dressing

Baby Iceberg Cherry Tomatoes, Shaved Red Onion, Green Goddess Dressing

Mixed Greens Roasted Cipollini Onion and Scallions, Pepato Cheese, Mustard Vinaigrette

PLATED DINNER

Continued

PREMIUM ENTRÉES

Pan Roasted Wild Salmon Braised Lacinato Kale, Herbed Pearl Pasta, Roasted Tomato Vinaigrette

Roasted Chicken Breast Roasted New Potatoes, Cipollini Onions, Lemon Sautéed Spinach

Cornish Game Hen Olive Oil Mashed Potatoes, Roasted Carrots, Baby Turnips

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

ULTRA PREMIUM ENTRÉES

Butter Poached Maine Lobster Cauliflower Gratin, Roasted Baby Fennel, Lobster Oil

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

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

Grass-Fed Filet Mignon Potato Purée, Roasted Seasonal Vegetables, Black Truffle Butter

Roasted Sonoma Rack of Lamb Ratatouille, Potato Croquette, Mint Pistou

Surf and Turf Grass-Fed Filet Mignon, Sauce Bearnaise, Half Dungeness Crab, Roasted Fingerling Potatoes,
Lemon Braised Spinach

VEGETARIAN ENTRÉES

Roasted Mediterranean Vegetables Herbed Couscous, Mint, Orange, Roasted Tomatoes, Roasted Pepper Coulis

Caramelized Onion Risotto Parmigiano Reggiano, Grilled Zucchini, Chives

HORS D'OEUVRES

COLD

Jumbo Prawn Spicy Cocktail Sauce, Curried Mayonnaise

Dungeness Crab Crispy Taco Avocado Crema, Lime, Cilantro

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

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

Grass-Fed Filet Mignon Roasted Peppers, Basil Aioli, Crostini

Shotglass Vegetable Crudité Hummus

Cherry Tomato and Buffalo Mozzarella Skewers Salsa Verde

HOT

Dungeness Crab Cake Smoked Paprika Aioli

Pancetta Wrapped Day Boat Scallop Black Truffle Oil

Grilled Miso Glazed Chicken Skewers Spicy Peanut Sauce

Mini Carnitas Crispy Taco Pico de Gallo, Avocado Crema, Cilantro

Grilled Baby Lamb Chop Mint Pesto

Roasted Fingerling Potatoes Cheddar, Applewood Smoked Bacon, Crème Fraîche, Chives

Roasted Tomato Soup Shotglass White Cheddar Grilled Cheese

Wild Mushroom Tartlet

LATE NIGHT

Minimum 20 Guests

Priced per Guest

SUSHI DISPLAY

Six Pieces per Guest

California Rolls Dungeness Crab, Avocado, Cucumber

Nigiri Sushi Shrimp, Salmon, Ahi Tuna, Wasabi, Pickled Ginger, Soy Sauce

\$30

DIM SUM

Six Pieces per Guest

Soy Sauce, Chili Sambal

\$25

SLIDER STATION

Two Sliders per Guest

Crispy Chicken Coleslaw

Pulled Pork House Made Pickles

Wagyu Beef Pickled Vegetables, Sriracha Aioli

\$20

MAC AND CHEESE TWO WAYS

Original and Pancetta

\$25

ARTISAN CALIFORNIA CHEESE

Seasonal Fruit, Marcona Almonds, Quince, Cranberry Walnut Bread

\$25

CANDY BAR

Five of Your Favorites

\$20

HAND CUT KENNEBEC FRIES

Spicy Ketchup, Roasted Garlic Aioli

\$9

TRUFFLED POPCORN

\$6

THE BAR

PREMIUM

360° Vodka
Brokers 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
Johnnie Walker Black Label Scotch
Glenmorangie 10 Year Single Malt
Remy Martin VSOP Cognac
Campari Amaro

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*

WINE

Sommelier Selected Bubbles, White and Red Wines

AND...

Signature Cocktail
Imported and Domestic Beer
Soft Drinks
Fruit Juices
Still and Sparkling Water

THE MORNING AFTER

Priced per Guest

THE AMERICAN BREAKFAST BUFFET

Seasonal Fruit and Berries

Assorted Breakfast Pastries Preserves, Sweet Butter

Brioche French Toast Seasonal Fruit Compote, Vanilla Cream

Scrambled Free Range Petaluma Eggs with Chives

Applewood Smoked Bacon

Country Breakfast Potatoes

Fresh Squeezed Orange Juice

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

\$52

MANDARIN ORIENTAL BRUNCH

Seasonal Fruit and Berries

Assorted Breakfast Pastries Preserves, Sweet Butter

House Made Granola Greek Yogurt, Seasonal Berries

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

Brioche French Toast Seasonal Fruit Compote, Vanilla Cream

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

Applewood Smoked Bacon

Maple Pork Sausage

Country Breakfast Potatoes

Fresh Squeezed Orange Juice

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

\$65

ENHANCEMENTS

Mini Ham, Egg & Gruyère Croissant + \$12

Eggs Benedict Duroc Ham, Chervil Hollandaise, Grilled Levain + \$14

Omelette Station Cheddar, Swiss, Feta, Mushroom, Roasted Pepper, Bell Pepper, Red Onion, Spinach, Tomato, Applewood Smoked Bacon, Duroc Ham + \$20

Omelette Station Attendant Fee + \$175

All food and beverage charges are subject to a service charge and California state sales tax.

REHEARSAL DINNER

Exclusively for brides and grooms hosting a wedding at Mandarin Oriental, San Francisco
Priced per Guest

SALADS

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

ENTRÉES

Market Fish Braised Kale, Tarragon Beurre Blanc
Pan Roasted Half Chicken Roasted Fingerling Potatoes, Brussel Sprouts, Madeira Sauce
Grilled Flatiron Steak Potato Purée, Roasted Mushrooms

DESSERT

Lemon Tart Frosted Raspberries
Triple Chocolate Mousse Strawberry Sauce

\$80

WINE SERVICE

Sommelier Selected Wines served with dinner

\$25

Additional bar packages available.



SKYDECK

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



CALIFORNIA ROOM

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



LIBRARY

This is a warm and personal space with unique charm. 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 has ambience and character with handpainted panels, mirrors and walls finished in silk. Windows allow for natural light.