

Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers, including dahlias, hydrangeas, and purple flowers. The background is a blurred outdoor setting with greenery and wooden chairs.

OMNI SAN FRANCISCO HOTEL
EVENTS MENU



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gf gluten-friendly

df dairy-free

v vegetarian

vg vegan

Prices are subject to a 24% service charge and an 8.625% sales tax. All menus and prices are subject to change.



BREAKFAST BUFFETS

All breakfasts are served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Buffet prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on 90 minutes of service.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

SIMPLE START

fresh juices | orange & cranberry
seasonal fruit display with berries
chobani greek-style fruit yogurts
bake shop | croissants, scones and muffins,
fruit preserves, butter, almond butter and cream
cheese
48 per person

HEALTHY START

fresh juices | orange & cranberry
green colada smoothie | kale, pineapple, coconut
water and coconut milk vg
berry blend smoothie | strawberries, blackberries,
blueberries, bananas and oat milk vg
avocado toast | sliced avocado, toy box tomato, wild
arugula, asiago cheese, topped with sea salt v
individual fruit parfaits | yogurt, berries, granola
56 per person





BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to breakfast buffets and not available à la carte. All breakfasts are served with freshly brewed Stance regular coffee and decaffeinated coffee and assorted Numi hot teas. Buffet prices are based on a minimum of 20 people. A labor fee of 200 for buffets of fewer than 20 people will be charged. Prices are based on 90 minutes of service.

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EGGS | CHOICE OF ONE

breakfast sandwich | zoe's smoked ham, scrambled eggs, midnight moon cheese

breakfast wrap | egg white, cheddar cheese, soyrizo, flour tortilla *v*

tofu wrap | pressed tofu, roasted vegetables, herbs, cauliflower tortilla *gf vg*

scrambled cage-free eggs with sun-baked herbs *gf*

egg white frittata | mushrooms, arugula, asparagus, and fontina cheese *gf*

quiche lorraine | eggs, heavy cream, applewood-smoked bacon, swiss cheese

8 per person

ARTISAN MEATS | CHOICE OF ONE

applewood-smoked bacon *gf*

zoe's smoked ham *gf*

chicken & apple sausage *gf*

turkey sausage *gf*

pork sausage *gf*

8 per person

GLUTEN-FRIENDLY BAKE SHOP

chef's selection of gluten-friendly pastries with seasonal preserves *gf*

108 per dozen

BREAKFAST POTATOES | CHOICE OF ONE

potato hash | shaved fingerling potatoes, shallots, peppers *gf vg*

skillet potatoes, roasted peppers and onions *gf vg*

crispy fingerling potatoes, rosemary *gf vg*

roasted red potatoes, caramelized onions *gf vg*

poutine | french fries, cheese curds, brown gravy

8 per person

OATMEAL BAR

steel-cut oatmeal *gf vg*

toppings | blueberries, strawberries, sun-dried fruit medley, almonds, chopped pecans, toasted coconut, brown sugar, chocolate chips

low-fat, soy and almond milks

15 per person

SMOOTHIE BAR | CHOICE OF THREE

cucumber & mint | cucumber, mint leaves, oat milk *vg*

spinach & green apple | spinach, green apples, oat milk *vg*

mango & banana | mango, banana, orange juice *vg*

apple & ginger | apple, ginger root, celery, kale, banana, blueberries, lemon *vg*

peach & blueberry | peach, blueberries, kale, cinnamon, soy milk *vg*

ginger & beet | beet, ginger root, peach, pineapple juice *vg*

15 per person



BREAKFAST BUFFET ACTION STATIONS

Stations are only available when added to existing breakfast buffet, and are based on a minimum of 20 people. A labor fee of 200 for buffets of fewer than 20 people will be charged. Prices are based on 90 minutes of service.

All stations require a culinary attendant; a 300 fee will be assessed for a two-hour period.

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OMELET STATION

mushrooms, peppers, spinach, tomatoes, onions, asparagus, applewood-smoked bacon, zoe's ham, bay shrimp, cheddar cheese, swiss cheese, basil, cilantro

26 per person | attendant required

GRIDDLE STATION SELECT ONE

belgian waffles

buttermilk pancakes

french toast

toppings | warm maple syrup, assorted berries, whipped butter, powdered sugar, cinnamon, whipped cream, bananas

18 per person | attendant required





BREAKS

Break prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on 45 minutes of service.

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BREAK PACKAGES

HOME PLATE

warm soft pretzels and mustard v
peanuts and cracker jack
ballpark garlic fries v*g*
28 per person

THE GOODIE BAG

dried fruits, roasted nuts, granola, m&m's,
marshmallows and white chocolate pearls
26 per person

POPCORN, POPCORN AND POPCORN

butter, caramel, cheddar *gf*
18 per person

ICE CREAM SANDWICHES

all your childhood favorites
18 per person

DOUGHNUT DISPLAY

raised glazed, chocolate glazed, maple
old fashioned
26 per person

HEALTHY BITES

garlic-infused edamame hummus & vegetable sticks
farmstead cheese
artisan breads & crackers
sliced fruits & berries
32 per person

PROTEIN BREAK | CHOICE OF ONE

pink princess apples, peanut butter, almonds and
graham cracker
cucumber, carrots, bell peppers, hummus and
pita chips
pineapple, strawberries, blueberries, ricotta cheese,
almonds and honey
turkey, swiss cheese, grapes and bbq spiced nuts
hard-boiled egg, cherry tomatoes, castelvetrano
olives, pesto mozzarella and genoa salami
16 per person



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A LA CARTE BREAKS

chia pudding cups | chia seeds, almond milk, marinated strawberries, balsamic *gf vg* | 12 per person

overnight oats parfait | 12 per person

assorted croissants, scones and muffins with fruit preserves | 96 per dozen

bagels & lox, tomatoes, red onions, cucumbers, chives, capers with flavored shmears | 108 per dozen

assorted seasonal whole fruit | 96 per dozen

brownies and chocolate chip cookies | 96 per dozen

seven-layer bars *v* | 96 per dozen

lemon bars *v* | 96 per dozen

cashew coconut bars *vg* | 96 per dozen

assorted vegan cookies *vg* | 96 per dozen

assorted kind bars, clif bars, candy bars | 9 each

assorted bagged popchips | 9 each

assorted bagged kettle chips | 9 each



LUNCH BUFFETS

All lunches are served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and iced teas. Buffet prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on 90 minutes of service. Lunch selections are offered by specific day of the week. Selections not consistent with day of the week are subject to an additional charge of 10 per person.

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BUFFET OF THE DAY

MONDAY | WASHINGTON SQUARE

TUESDAY | THE MISSION

WEDNESDAY | CRISSY FIELD

THURSDAY | DOLORES PARK

FRIDAY | EMBARCADERO

SATURDAY | DRAGON'S GATE

SUNDAY | MARINA

MONDAY | WASHINGTON SQUARE SOUP & SALADS

italian soup | vegetable stock, white beans, roasted pepper purée and basil *gf vg*

pesto pasta salad | bow tie pasta, olives, artichoke hearts, pine nuts, parmesan cheese *v*

chickpea salad | sun-dried tomatoes, english cucumbers, peppadews, parsley, red wine vinaigrette *gf vg*

ENTRÉES

salmon puttanesca | marinara, boquerones, capers, crushed red peppers, kalamata olives *df gf*

chicken vesuvio | potatoes, peppers, onions, peas, lemon *df gf*

eggplant pomodoro | grilled eggplant, cashew mozzarella crust, fresh basil *gf vg*

SIDES

gnocchi con funghi | foraged mushrooms, basil, asiago cheese *v*

sautéed broccolini with lemon zest *gf vg*

DESSERTS

tiramisu | ladyfingers, espresso, mascarpone cheese

seasonal panna cotta *gf vg*

82 per person



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TUESDAY | THE MISSION SOUP & SALADS

black bean & corn salad | peppers, onions, cilantro, diced jicama, citrus vinaigrette *gf vg*

chopped grilled romaine, avocado, cherry tomatoes, sweet corn, radish cucumber, spanish olives, asiago cheese, chili & lime dressing *gf v*

ENTRÉES

tacos | carne asada, camarones al diablo, portabello mushroom *df gf*

shredded lettuce, monterey jack & cheddar cheeses, diced tomatoes, sour cream, house guacamole, pico de gallo, pickled onions, jalapeños, mango habanero salsa, cilantro, flour tortillas
(corn tortilla available upon request)

SIDES

spanish rice | jasmine rice, tomatoes, fresh-squeezed lime juice, cilantro *gf vg*

roasted street corn, lime, parmesan cheese, chili *v*

DESSERTS

sopapilla | baked pastry with cinnamon, sugar, honey *v*

tres leches | light sponge cake soaked in sweet milk
82 per person

WEDNESDAY | CRISSY FIELD

SOUP & SALADS

charred tomato soup | coconut milk, tomatoes, vegetable stock, fried basil *gf vg*

wild arugula, watermelon radish, quinoa, golden raisins, sherry vinaigrette *gf v*

kale, couscous, toasted almonds, cranberries, goat cheese and citrus vinaigrette *v*

SANDWICHES | HOT

steak, peppers, onions and provolone on a napa bun

roasted turkey, tomatoes, monterey jack cheese, arugula, cranberry aioli on filone

SANDWICHES | COLD

grilled chicken wrap | garden greens, aged cheddar, tomato, olive spread, fresh herbs, spinach tortilla

grilled tofu wrap | herb-marinated tofu, grilled garden vegetables, vegan aioli, cauliflower tortilla *gf vg*

SIDES

kettle chips *gf*

seasonal fruit salad

DESSERTS

assorted house baked cookies

assorted fruit tarts *gf vg*

82 per person



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THURSDAY | DOLORES PARK

SOUP & SALADS

carrot & ginger soup | carrots, onions, ginger, vegetable broth *gf vg*

chicken salad with cantaloupe | chicken, apple, celery, scallion, cantaloupe, toasted walnuts, fresh herbs *gf*

heirloom beet salad | red & gold beets, watercress, seasonal citrus, shaved fennel, crispy shallots, chardonnay citrus vinaigrette *gf vg*

ENTRÉES

roasted chicken breast, au jus, grape leaf chutney *gf*

pan-seared salmon, orange marmalade, herb butter with mustard glaze *df*

baked acorn squash, puffed rice pilaf, toasted nuts, golden raisins, sun-dried tomatoes *gf vg*

SIDES

roasted asparagus and cherry tomatoes, almond slivers, lemon oil *gf vg*

baked tricolor cauliflower, pinot drizzle *gf vg*

DESSERTS

seasonal panna cotta *gf vg*

strawberry pound cake, fresh strawberries and rose syrup *v*

82 per person

FRIDAY | EMBARCADERO SOUP & SALADS

classic clam chowder | tender clams, potatoes, celery, onion, fresh thyme

shrimp scampi salad | tomatoes, sweet garlic, shallots, capers, pasta, italian dressing *df*

kale & quinoa salad | golden raisins, blueberries, quinoa, truffle vinaigrette *vg*

ENTRÉES

pan-seared halibut, lemons, capers, chardonnay sauce, parsley over green pea risotto *gf*

grilled chicken, artichokes, spanish olives, tomatoes, au jus, kalamata olive tapenade *gf*

butternut squash risotto | arborio rice, vegetable stock, white wine, baby spinach, pine nuts, fresh sage *gf vg*

SIDES

sautéed haricots vert and baby carrots, tarragon, honey, garlic, evoo *gf vg*

rosemary focaccia bread *vg*

DESSERTS

cheesecake petit fours

chocolate mousse topped with whipped cream, raspberry, mint

82 per person



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SATURDAY | DRAGON'S GATE

SOUP & SALADS

hot & sour soup | mushrooms, green onions, bamboo shoots, chicken stock

sesame soba noodle salad | pickled mushrooms, scallion, ponzu sauce *gf vg*

shrimp & snow pea salad | shaved carrots, shredded cabbage, red bell peppers, green onion, peanut dressing *df gf*

ENTRÉES

sichuan kung pao chicken | stir-fried chicken, peanuts, chili pepper, vegetables

honey walnut prawns | local honey, candied walnuts

sesame tofu with broccoli, green onion, ginger, tamari, tahini, sesame oil *gf vg*

SIDES

vegetable fried rice *gf v*

soy-flashed baby bok choy *gf vg*

DESSERTS

orange slices

fortune cookies

82 per person

SUNDAY | MARINA SUNDAY BRUNCH

fresh juices | orange & cranberry

berry yogurt parfaits | greek yogurt, granola, sliced fruit and berries *gf*

chicken & apple sausage, applewood-smoked bacon *gf*

sweet potato hash | brussels sprouts, red bell pepper, scallions, red onions, evoo *gf vg*

ENTRÉES

brioche french toast, caramel sauce, candied pecans and maple syrup

bagels and lox, tomatoes, red onions, cucumbers, chives, cream cheese and capers

avocado toast | bruschetta, sliced avocado, diced tomatoes, microgreens, asiago cheese *gf v*

egg white frittata | mushrooms, arugula, asparagus, and fontina cheese *v*

82 per person

ENHANCEMENT

bottomless mimosas

22 per person



PLATED LUNCH

All plated lunches are served with bread rolls & butter, freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and iced teas. Plated lunch prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. All menus and prices are subject to change. Please select one salad OR soup starter, one dessert and maximum three entrees, highest price prevails. Prices are based on 90 minutes of service.

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STARTERS | CHOICE OF ONE

SOUPS

roasted tomato | onions, vegetable broth, fried basil *gf vg*

roasted butternut squash | coconut milk, onion, vegetable broth, ginger *gf vg*

SALADS

caesar | croutons, creamy caesar dressing, parmesan cheese

lacinato kale, charred broccoli, radicchio, blueberries, heirloom tomatoes, mandarin vinaigrette *gf vg*

salt-crusted beets, goat cheese, toasted pistachios, honey cider vinaigrette *gf vg*

GRAND FINALE | CHOICE OF ONE

tiramisu | ladyfingers, espresso, mascarpone cheese

orange and fennel pot de crème

ENTRÉES

select up to three

FROM THE FARM

pan-seared chicken, white bean & garlic purée, kale, roasted applewood-smoked bacon and black pepper jus | 74 per person

chicken piccata | chicken stock, white wine, lemon, capers, parsley, butter sauce, asparagus, angel hair pasta | 74 per person

FROM THE SEA

pan-seared sea bass, charred leeks, asparagus, orange butter *gf* | 78 per person

grilled salmon, artichokes, roasted tomatoes, squash purée, chive beurre blanc *gf* | 78 per person

FROM THE FIELD

new york strip, carrot purée, watermelon radishes, sautéed green beans and cabernet demi-glace | 84 per person

baby lamb chops, warm fingerling potato salad, haricot vert, chimichurri *gf* | 84 per person

FROM THE GARDEN

mushroom & kale ravioli, maitake mushrooms, pickled vegetable salad, hot mustard & ginger soy emulsion *gf v* | 74 per person

omni buddha bowl | herb-marinated tofu, roasted chickpeas, avocado, sweet potato, brown rice, pickled onions, cranberries, sour cherry vinaigrette *gf vg* | 74 per person



BUTLER-PASSED

Butler-Passed bites are based on a minimum of 20 pieces per selection. A labor fee of 200 for receptions of fewer than 20 people will be charged. Prices are based on 60 minutes of service.

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SMALL BITES

CHILLED

ahi poke on wonton chip *df gf* | 12 per piece

focaccia crostini | roasted red & yellow peppers, basil, balsamic vinaigrette | 12 per piece

artichoke bruschetta | artichoke, garlic, lemon, parmesan, italian bread | 12 per piece

truffle deviled egg *gf* | 12 per piece

chilled cauliflower, whipped eggplant and everything bagel seasoning *vg* | 12 per piece

cucumber bite topped with hummus, tomato, fresh herbs *gf vg* | 12 per piece

melon caprese skewers | cantaloupe, honeydew, bocconcini, basil *gf v* | 12 per piece

WARM

mini beef wellington | mushrooms, shallot, prosciutto, dijon mustard in puff pastry | 12 per piece

chipotle chicken in wonton | 12 per piece

yuzu salmon bites *df gf* | 12 per piece

fava arancini, porcini mousse | 12 per piece

fried goat cheese & brûléed figs | 12 per piece

vegetable samosa, sun-dried fruit chutney *vg* | 12 per piece

crispy falafel | charred pepper hummus, pickled shallots *gf vg* | 12 per piece

buffalo cauliflower wings *vg* | 12 per piece



STATIONS

Reception Stations are based on a minimum of 20 people. A labor fee of 200 for receptions of fewer than 20 people will be charged. Prices are based on 90 minutes of service.

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CHEESE & CHARCUTERIE

local artisan meats and cheeses, cracked seeded lavash, soft crostini, olives, nuts, dried fruits, seasonal fresh berries

42 per person

MEDITERRANEAN MEZZE

chickpea hummus, roasted peppers, olives, pita, bread and olive bread *vg*

eggplant baba ghanoush, crisp pita chips, kalamata olives and caper tapenade *vg*

baked spanakopita, tzatziki sauce *v*

42 per person

TEA SANDWICHES

cucumber | ciabatta bread, vegan mayo, lemon, mint *vg*

smoked salmon | crunchy baguette, chive cream cheese, dill

egg salad | wheat bread, yogurt, dijon mustard, parsley *v*

assorted tea cookies, coconut macaroons, jam *v*

28 per person

GREENS AND THINGS

cobb salad | little gem lettuce, applewood-smoked bacon, eggs, tomatoes, blue cheese, chicken and buttermilk dressing *gf*

caesar salad | romaine hearts and croutons with creamy caesar dressing

seasonal crudités, hummus *gf vg*

42 per person

SUSHI & SASHIMI

assorted rolls and nigiri

pickled ginger, soy sauce and wasabi

48 per person

DIM SUM & THEN SOME

vegetable spring rolls *v*

shrimp dumplings *df*

spinach dumplings *v*

chicken siu mai *df*

soy sauce and sweet chili oil

40 per person



STATIONS

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LITTLE ITALY CHOICE OF THREE

penne bolognese | beef ragout, parmesan cheese, italian parsley

cavatappi | asparagus, english peas, maitake mushrooms, truffle alfredo v

kale and mushroom ravioli | toy box tomatoes, gremolata, kalamata olives (feta cheese available upon request) v

butternut squash risotto | sun-dried cranberries, candied walnuts *gf vg*

chicken parmesan | chicken breast, pomodoro sauce, mozzarella cheese

eggplant roulade | eggplant, impossible sugo ratatouille *gf vg*

margherita flatbread | roma tomatoes, mozzarella, basil v

45 per person

BAJA FAVORITES CHOICE OF THREE

empanadas | beef chimichurri, chicken, mushroom cheese tamale, roasted vegetables & jalapeño salsa v

spanish riced cauliflower, tomatoes, peppers, cilantro *gf vg*

chicken taquitos, avocado dip and pickled onions
tortilla chips with guacamole, salsa quemada and pico de gallo *vg*

street tacos | beef and chicken, cilantro, pickled onion, salsa quemada, corn tortillas *gf*

45 per person

AMERICAN FAVORITES CHOICE OF THREE

mac & cheese | conchiglie, parmesan, asiago, gouda, fontina, cheddar v

crab cake, caper aioli

impossible meatball, peppadew aioli *vg*

mini hot honey chicken sandwich | fried chicken, louisiana hot sauce

cheesy tots | tater tots smothered in cheddar and monterey jack v

buffalo cauliflower | fried cauliflower, buffalo sauce, vegan butter *gf vg*

lemon pepper chicken wings *gf*

french fries with truffle salt *vg*

45 per person





CARVING STATIONS

Reception Stations are based on a minimum of 20 people. A labor fee of 200 for receptions of fewer than 20 people will be charged. Prices are based on 90 minutes of service. Each carving station requires a chef attendant; a 300 fee will be assessed for a two-hour period.

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CEDAR PLANK SALMON

dill aioli *gf*

grilled pineapple salsa

warm butter rolls

425 each | serves 20 | attendant required

LEG OF LAMB

thyme jus

mint jelly

rosemary potato buns

600 each | serves 25 | attendant required



PRIME RIB

horseradish cream *gf*

au jus

classic popovers

600 each | serves 20 | attendant required

BEEF BRISKET

apple carrot slaw *v*

sweet and spicy barbecue sauces

jalapeño cornbread

500 each | serves 25 | attendant required



DINNER BUFFETS

All dinner buffets are served with bread rolls & butter, freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Buffet prices are based on a minimum of 20 people. A labor fee of 200 for buffets of fewer than 20 people will be charged. Prices are based on 90 minutes of service.

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FERRY BUILDING

SOUP & SALADS

white bean soup | roasted tomatoes, garlic, onions, vegetable broth *gf vg*

creamy broccoli soup | onion, celery, garlic, russet potato, vegetable stock, miso *gf vg*

charred tuscan kale, quinoa, watermelon radish, shaved asiago, golden raisins, truffle oil vinaigrette *gf v*

gem lettuce, chickpeas, sun-dried tomatoes, spiced pecans, champagne vinaigrette *gf vg*

ENTRÉES

pan-seared fillet of snapper, artichoke, spanish olives, roasted tomatoes, lemon *df gf*

stuffed butternut squash, impossible eggplant sugo, vegan mozzarella, pine nut streusel *vg*

roasted chicken | chicken breast basted with garlic butter, grilled leeks, blistered grape chutney *df gf*

SIDES

sautéed haricots vert, toasted pine nuts, roasted garlic, evoo *gf vg*

creamy orzo risotto, baby spinach, chili oil *gf*

cannellini beans, diced tomatoes, fresh herbs, chicken broth *df gf*

DESSERTS

mini cannolis

seasonal panna cotta *gf vg*

130 per person

GOLDEN GATE

SOUPS & SALAD

creamy foraged mushroom soup, sherry wine drizzle *gf v*

corn bisque | sweet corn, shallots, chicken stock, butter, cream, chives

spinach & arugula, chef's variety mushrooms, shaved asiago, pesto oil *gf v*

radicchio, roasted broccoli, sunflower seeds, blueberries, spiced pecans, plant-based ranch *gf vg*

ENTRÉES

grilled ribeye, braised leeks, black garlic demi-glace seared halibut, butter roasted, asparagus, green onions, olives, tarragon, lemon *gf*

charred cauliflower steak, corn succotash, white bean & onion purée, steak sauce *gf vg*

SIDES

roasted squash, brown sugar, candied cashews, honey drizzle *gf vg*

fingerling potatoes, brown butter, sage *gf v*

sautéed broccolini, charred lemon, crispy garlic oil *gf vg*

DESSERTS

apple crumble *v*

flourless chocolate cake *gf v*

150 per person



PLATED DINNER

All dinners are served with bread rolls & butter, freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Plated dinner prices are based on a minimum of 20 people. A labor fee of 200 for dinners of fewer than 20 people will be charged. All menus and prices are subject to change. Please select one salad & one soup starter, one dessert and a maximum of three entrées, highest price prevails. Prices are based on 90 minutes of service.

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STARTERS

SOUPS | CHOICE OF ONE

potato & leek soup | garlic, kale, vegetable stock, thyme, miso *gf vg*

pacific crab bisque | lump crabmeat, roasted vegetables, fish stock, cream, sherry

SALADS | CHOICE OF ONE

mizuna & frisée, poached pear, bay blue cheese, candied walnuts and sherry vinaigrette *gf v*

heirloom beet | marin greens, roasted beets, grapefruit, toasted almonds, balsamic vinaigrette *gf vg*

shrimp louie | gem lettuce, heirloom baby tomatoes, grilled prawns, avocado, hard-boiled egg, traditional louie dressing *gf*

GRAND FINALE

DESSERTS | CHOICE OF ONE

marjolaine | nutty meringue, rich chocolate ganache, vanilla & hazelnut buttercream

trio of sorbet, fresh seasonal flavors *gf vg*

ENTRÉES

select up to three

FROM THE FARM

roasted lemon & garlic chicken | bone-in chicken breast, butternut squash purée, blistered heirloom tomato, grilled asparagus, au jus *gf* | 95 per person

bone-in pork chop, braised brussels sprouts, apple cider broth, apricot compote *df gf* | 108 per person

FROM THE SEA

pan-seared sea bass, yukon gold skillet potatoes, cauliflower rice, asparagus, tomato salad, citrus reduction *df gf* | 95 per person

black cod, maitake mushrooms, braised greens, parsnip purée, garlic soy glaze *df* | 108 per person

FROM THE FIELD

grilled flat iron steak, warm fingerling potato salad, braised greens, chimichurri, pickled onion *df gf* | 125 per person

grilled filet mignon, broccoli rabe, garlic mashed potatoes, pinot demi-glace | 150 per person

add citrus garlic prawns | additional 12 per person

add lobster tail | additional 40 per person

FROM THE GARDEN

vegan wellington | eggplant, mushrooms, yellow squash, zucchini, bell peppers, tomato sauce *vg* | 85 per person

pepper dolmas | tofu ratatouille, pine nut streusel, roasted tomato sauce *gf vg* | 95 per person



NON-ALCOHOLIC BEVERAGES

Continuous Beverage Package prices are based on a minimum of 20 people. A labor fee of 200 for beverage service of fewer than 20 people will be charged.

Prices are subject to a 24% service charge and 8.625% sales tax. All menus and prices are subject to change without notice.

BEVERAGES

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 140 per gallon

stance regular or decaffeinated coffee | 145 per gallon

assorted numi hot teas | 145 per gallon

classic black iced tea | 90 per gallon

seasonal infused water | 90 per gallon

assorted kohana canned coffee drinks | 10 each

assorted soft drinks | 8 each

pure life water | 8 each

acqua panna natural spring water | 9 each

s.pellegrino essenza flavored sparkling mineral water | 9 each

s.pellegrino sparkling mineral water | 9 each

red bull | energy drink or sugarfree | 10 each

gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 10 each

naked fruit juice & smoothies | 12 each

coconut water | 10 each

enroot cold brew tea | 12 each

nitro brew | 12 each

kombucha | 12 each

CONTINUOUS BEVERAGE PACKAGE

(up to 4 hours)

HALF DAY

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

45 per person



BAR MIXOLOGY

Bartenders are 250 per bartender for up to two hours and 50 for each additional hour. Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

BRANDS

SUPER PREMIUM

vodka | tito's handmade
gin | the botanist
rum | sailor jerry
bourbon | maker's mark
scotch | monkey shoulder
tequila | patrón silver
cognac | hennessy vsop

PREMIUM

vodka | absolut
gin | beefeater
rum | bacardi
bourbon | jim beam
scotch | johnnie walker black label
tequila | milagro
cognac | hennessy vs

BEERS

DOMESTIC

budweiser, bud light, coors light, sierra nevada

IMPORTED/CRAFT

corona, heineken, ipa

WINES

PREMIUM

unshackled by prisoner cabernet sauvignon,
napa valley
hess shirttail ranches sauvignon blanc, mount veeder,
napa valley

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using super premium or premium brands to any bar.

18 per drink

GRAPEFRUIT PALOMA

rum, vodka or tequila
grapefruit-elderflower barmalade, pineapple juice
and omni sour

BLOOD ORANGE WHISKEY SOUR

whiskey
blood orange-guava barmalade and omni sour

SPICY MANGO SMASH

vodka, rum or gin
mango-habanero barmalade, pineapple juice and
omni sour

APPLE-PEAR CRUSH

vodka or gin
apple-pear barmalade, orange liqueur and omni sour

NON ALCOHOLIC (N/A)

add a selection of barmalade inspired mocktails to any bar.

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice
and lime

15 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour
and angostura bitters

15 per drink



BAR PRICING

Bartenders are 250 per bartender for up to two hours and 50 for each additional hour with one bartended per 100 guests.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

HOSTED HOURLY BAR

SUPER PREMIUM

one hour | 50 per person

two hours | 65 per person

each additional hour | 15 per person

PREMIUM

one hour | 40 per person

two hours | 55 per person

each additional hour | 15 per person

PREMIUM WINE AND BEER

one hour | 30 per person

two hours | 45 per person

each additional hour | 15 per person

HOSTED CONSUMPTION BAR

INDIVIDUAL DRINKS

super premium brands | 18 per drink

premium brands | 15 per drink

domestic/imported/craft beer | 9 per drink

premium wine | 15 per drink

soft drinks | 8 per drink

omni signature cocktail | 18 per drink

omni signature n/a | 15 per drink





WINE RACK

Bartenders are 250 per bartender for up to two hours and 50 for each additional hour with one bartended per 100 guests. Wine service available for 90 minutes.

Cash bars include all service charges and tax. All menus and prices are subject to change.

SPARKLING WINES

- ruffino | italy | prosecco | 65 per bottle
- chandon | california | classic brut | 65 per bottle
- unshackled by prisoner | napa valley, california | brut | 75 per bottle
- chandon | california | sparkling rosé | 85 per bottle

WHITE WINES

- bulletin place | australia | sauvignon blanc | 55 per bottle
- bulletin place | australia | chardonnay | 55 per bottle
- jermann | italy | pinot grigio | 65 per bottle
- hayes ranch | california | rosé | 65 per bottle
- hayes ranch | california | chardonnay | 65 per bottle
- chamisal | sonoma county, california | chardonnay | 75 per bottle
- maison foucher | loire, france | sauvignon blanc | 75 per bottle
- viticoltori | italy | pinot grigio | 75 per bottle
- decoy by duckhorn | sonoma county, california | sauvignon blanc | 82 per bottle
- decoy by duckhorn | sonoma county, california | chardonnay | 82 per bottle

RED WINES

- bulletin place | australia | merlot | 55 per bottle
- bulletin place | australia | cabernet sauvignon | 55 per bottle
- hayes ranch | california | merlot | 65 per bottle
- hayes ranch | california | cabernet sauvignon | 65 per person
- decoy by duckhorn | sonoma county, california | pinot noir | 82 per bottle
- decoy by duckhorn | sonoma county, california | merlot | 82 per bottle
- decoy by duckhorn | sonoma county, california | cabernet sauvignon | 82 per bottle
- jeff carell en coteaux | south of france | pinot noir | 85 per bottle



DETAILS

Thank you for selecting Omni San Francisco Hotel. We appreciate the opportunity to be of service and look forward to exceeding your expectations. Our hotel team takes great pride and ownership in our service so that you too may come to think of the Omni San Francisco as your home away from home.

GUARANTEE

attendance must be specified three business days prior to your function. this number will be considered a guarantee and will not be subject to reduction. all charges will be calculated based upon this number. if the catering office is not advised by this time, the estimated figure on the banquet event order will become the guarantee. it is our policy to prepare food and set 3% over the guarantee for all meal functions. overset policy does not apply to reception or buffet meal functions.

DIETARY NEEDS

any special dietary needs must be communicated to the catering sales manager at least 7 days prior to the event to ensure the culinary team can accommodate these needs.

SERVICE CHARGE

all food and beverage prices and event room rental are subject to a 24% service charge and the prevailing california sales tax. for plated events, the service charge is comprised of 22.5% food and beverage staff charge and 1.5% house charge. california law states that service charges are taxable. (california state board of equalization regulation #1603). all service charges and taxes are subject to change.

PAYMENT

payment for the guarantee is due in full ten business days prior to the event in the form of a credit card or cash unless credit has been established to the satisfaction of the hotel's credit department. if credit is established, the amount will be due in full thirty days after the completion of the event. company checks must be presented ten business days prior to event date.

LABOR FEES

a labor fee of 200 will be assessed for events fewer than 20 guests. for each chef attendant required, a 300 fee will be assessed for a two-hour period. a charge of 200 will apply to any food items required to be re-plated or moved to event space location.

BAR FEE

250 bartender fee will be assessed for each bar based on two hours of service. 50 per hour bartender fee will be assessed for each hour after the first two hours.

MEETING ROOM RESET FEE

24-hour notice required. 3rd floor, 500 per room and 2nd floor, 200 per room.

COAT CHECK

should a coat check attendant be requested, a 200 fee will be applied.

AUDIOVISUAL

a full-service audio-visual company is located in the hotel to service your function. for a complete description of services and charges, please contact pinnacle live directly. av services are subject to prevailing service charge and sales tax rates.

DECOR

all decorations must meet the san francisco city fire department's regulations. any open flame requires a permit and must be furnished to the hotel prior to the event.



DETAILS

SECURITY

a hotel loss prevention officer can be provided at 200 per hour, with a four-hour minimum. the hotel will not assume responsibility for damages or loss or merchandise left in the hotel at any time.

ELECTRICAL

should additional power be required, charges will be based upon labor costs and actual power requirements.

NOISE LEVEL

the hotel agrees to allow music and entertainment during any hotel function. however, the hotel reserves the right to request music volume levels to be reduced based on guestroom noise complaints or at the discretion of hotel management without any financial restitution to the organization. any request for music to be played beyond the end-time agreed upon must be authorized by the hotel manager on-duty. no amplified music is permitted in the mezzanine function space. fog machines are not permitted.

LIQUOR LAW AND REGULATIONS

alcohol will not be served to guests who appear intoxicated or under the age of 21 or are unable to produce proper form of identification.

CORKAGE

no beverage of any kind is permitted to be brought into the hotel by the client or by a guest without special permission from the hotel and must be served by hotel staff. a per-bottle fee of 30 plus 24% service fee and applicable tax will be assessed for wine only. outside beer or liquor is not permitted.

BANNERS AND SIGNS

the hotel does not permit hanging or affixing anything from its existing walls or ceiling. hanging banners, signs, seals and flags from rented pipe and drape may be arranged with our catering sales manager and a charge will be applied in addition to the cost of renting pipe and drape.

SPECIAL CONDITIONS

no food or beverage of any kind may be brought into the hotel by the client or guest without permission. the hotel reserves the right to charge for the service of such food and beverage. insurance restrictions and health codes prohibit the hotel from allowing leftover food and beverage to be removed from the premises. therefore, no to-go boxes will be supplied for any meal functions.

OUTSIDE VENDORS

we are pleased to offer a preferred vendor list, however, you are not required to exclusively utilize these vendors. please note that all vendors used must be licensed and insured to provide proper services during your event.

