



hotel nikko
san francisco

Catering Menu 2026



WELCOME

Create an energizing backdrop for your meetings, conferences, and events in San Francisco at Hotel Nikko. Located near Union Square and the Financial District, our contemporary hotel offers dynamic spaces to meet, connect, and get inspired. Experience the elegance and Asian-inspired service at Hotel Nikko.

Make an impact in San Francisco fashion.



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REFRESHMENT SERVICES

BEVERAGES

Chilled Orange, Cranberry & Grapefruit Juice	\$8.50/guest
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal and Japanese Teas	\$8.00/guest
Bottled Iced Teas	\$8.00/each
Flavored Mineral Waters	\$8.00/each
Assorted Soft Drinks	\$7.00/each
Still Bottled Water	\$9.00/each
VOSS Sparkling Water (375mL)	\$10.00/each
Red Bull Energy Drink, Sugar-Free Red Bull	\$8.00/each
Sparkling Sodas	\$8.00/each
Coconut Water	\$9.00/each
Fruit Infused Water (Choice of Lemon, Lime, or Orange)	\$10.00/each
All Day Beverages (Coffees, Soft Drinks, Sparkling Waters)	\$60.00/per person

BAKERY & FRUIT

Petite Muffins, Danishes, Croissants & Specialty Breakfast Breads	\$8.00/guest
Assortment of Scones, Sweet Butter & Preserves	\$7.50/guest
Gourmet Bagels, Flavored and Plain Cream Cheese	\$9.50/guest
Individual Greek Style Yogurt (Add granola \$2.50)	\$8.00/each
Sliced Fresh Fruit and Berries	\$19.00/guest
Whole Fresh Fruit- Seasonal Selections	\$6.00/each
Home-Style Jumbo Cookies (Semi-Sweet Chocolate Chip, Oatmeal Raisin, Cherry Crisp)	\$8.00/guest
Classic Fudge Brownies (nut free)	\$7.50/each
Almond and Chocolate Biscotti	\$5.75/guest
Cake Pops	\$75.00/dozen
Lemon and Raspberry Bars	\$8.50/guest
Assorted French Macaroons	\$10.00/guest
Assorted Miniature Cupcakes	\$72.00/dozen

GOODIES

Assortment of Miniature Chocolate Candy	\$9.00/guest
Assorted Granola Bars	\$7.00/each
Protein Bars	\$9.00/each
Nature's Bakery FIG Bars	\$9.00/each
Individual Bags of Trail Mix	\$7.00/each
Mixed Salted Nuts	\$25.00/pound
POP Chips	\$7.00/each
Kettle Chips	\$7.00/each
Flavored Popcorn	\$8.00/each
Mixed Dried Fruit	\$35.00/pound
Salted Pretzels	\$21.00/pound
Tri-Colored Tortilla Chips with Salsa and Guacamole	\$18.00/guest
Pita Chips and Hummus	\$15.00/guest
Veggie Sticks and Herb Dips	\$18.00/guest

CHEF'S CHOICE SNACK BASKET

Get a mix of individually packaged snacks from our menu without having to order 10 of each! Leave it up to us and we will select an assortment of packaged snacks for your basket.

\$7.00 each item/ \$70.00 per basket



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BREAKFAST

CONTINENTAL BREAKFAST BUFFET

HEALTHY START

Whole Fresh Fruit- Seasonal Selections

Chia Seed Pudding with Coconut

Individual Greek Yogurt with Gluten Free Granola

Assortment of Low-Fat Petit Muffins

Chilled Orange Juice

Freshly Brewed Organic French Roast Coffee, Decaffeinated Coffee, and Traditional, Herbal, and Japanese Teas

\$60.00/guest

CONTINENTAL BREAKFAST

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads, Muffins, and Croissants

Gourmet Bagels, Cream Cheese

Individual Greek Yogurt with Gluten Free Granola

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Coffee, Decaffeinated Coffee, and Traditional, Herbal, and Japanese Teas

\$65.00/guest

NIKKO BEGINNING

Seasonal Fresh Fruit and Berries

Assortment of Breakfast Breads, Muffins, and Croissants

Seasonal Vegetable Frittata

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Coffee, Decaffeinated Coffee, and Traditional, Herbal, and Japanese Teas

\$67.00/guest



BREAKFAST ENHANCEMENTS

MINI CROISSANT SANDWICH

Farm Fresh Scrambled Egg
Pepper Jack Cheese
Choice of Maplewood Smoked Bacon
or Black Forest Ham

\$18.00/each

GLUTEN FREE QUICHE

Farm Fresh Scrambled Egg
Choice of Lorraine (Gruyere and
Bacon) or Spinach and Feta

\$20.00/guest

STEEL CUT OATMEAL

Brown Sugar, Golden Raisin, Apricot,
Mixed Nuts, Maple Syrup

\$17.00/guest

BREAKFAST BURRITOS

Farm Fresh Scrambled Egg
Fresh Salsa
Choice of Applewood Smoked Bacon, Chicken
Apple Sausage or Fresh Vegetables

\$24.00/each

ADDITIONAL ENHANCEMENTS

Farm Fresh Hard Boiled Eggs
\$6.00/each

Farm Fresh Scrambled Eggs (Egg White Available Upon Request)
\$15.00/guest

Breakfast Meats (Applewood Smoked Bacon, Chicken Apple
Sausage, or Turkey Bacon)
\$18.00/guest

Seasonal Vegetable Frittata
\$18.00/guest

Buttermilk Pancakes with Maple Syrup
\$21.00/guest

Smoked Salmon with Assorted Bagels, Capers, Cream Cheese and
Red Onions
\$35.00/guest

BREAKFAST STATION

BUILD YOUR OWN PARFAIT STATION

Greek Yogurt, Assorted Yogurt
Flavors, Crunchy Granola, Nuts,
Seasonal Mixed Berries

\$18.00/guest

BUILD YOUR OWN BREAKFAST TACO STATION

Farm Fresh Scrambled Eggs,
Applewood Smoked Bacon, Seasonal
Sautéed Vegetables, Tortillas, Salsa,
Shredded Cheddar Cheese, Cilantro

\$38.00/guest

** Attendant Labor Fee - \$250.00 per hour**

OMELETTE STATION

Ham, Bacon, Chopped Tomatoes, Bell
Peppers, Onions, Scallions, Jalapenos,
Mushrooms, Cheddar, Swiss, and Goat
Cheese

\$32.00/guest

|| 150 Order Maximum ||
Chef Labor Fee - \$250.00 per hour

OATMEAL BAR

Steel Cut Oatmeal, Chia Seeds, Mixed Berries, Sliced
Bananas, Sliced Almonds, Chopped Walnuts, Golden Raisins,
Dried Cranberries, Apricots

Brown Sugar, Honey, Cinnamon and Maple Syrup

2%, Skim, Almond, and Soy Milk

\$24.00/guest



BUILD YOUR OWN BREAKFAST BUFFET

Each buffet includes the following: Assortment of Breakfast Breads, Muffins, Croissants with Sweet Butter and Preserves, Chilled Orange and Cranberry Juices, Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee, & Traditional, Herbal, and Japanese Teas

CHOOSE 3 OR 4 ITEMS

Sliced Fresh Fruit and Berries

Farm Fresh Scrambled Eggs,
Shredded Cheese, Herbs

Scrambled Egg Whites, Feta
Cheese, Spinach

Applewood Smoked Bacon

Turkey Bacon

Chicken Apple Sausage

Oven Roasted Yukon Gold
Potatoes

Herbed Marbled Potatoes

Silver Dollar Pancakes, Maple
Syrup

Classic Eggs Benedict

Seasonal Vegetable Frittata

Egg White Frittata

\$74.00/guest for (3) items
\$79.00/guest for (4) items

HOT BREAKFAST BUFFET

SAUSALITO

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads Muffins, & Croissants

Farm Fresh Scrambled Eggs (Shredded Cheese and Herbs)

Applewood Smoked Bacon

Challah French Toast with Berry Compote

Herbed Marble Potatoes

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Regular and

Decaffeinated Coffee, Traditional, Herbal and Japanese Teas

\$74.00/guest

MARIN

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads Muffins, & Croissants

Steel Cut Oatmeal (Brown Sugar, Golden Raisin, Apricot, Mixed Nuts),

Egg Frittata (Feta Cheese, Spinach)

Chicken Apple Sausage

Oven Roasted Yukon Gold Potatoes

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Regular and

Decaffeinated Coffee, Traditional, Herbal and Japanese Teas

\$78.00/guest

PLATED BREAKFAST

Each entrée price includes the following: Sliced Fresh Fruits and Berries, Specialty Breakfast Breads, Muffins, Croissants, Sweet Butter and Preserves, Oven Roasted Yukon Gold Potatoes, Chilled Orange and Cranberry Juices. Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal, and Japanese Teas

SELECT ONE ENTRÉE

WILD MUSHROOM FRITTATA

Oven Roasted Tomatoes and Spinach

\$62.00/guest

FREE RANGE FRESH SCRAMBLED EGGS

Cheddar Cheese, Chives, and choice of
Applewood Smoked Bacon or Chicken Apple
Sausage

\$65.00/guest

CLASSIC EGGS BENEDICT

Poached Egg, Canadian Ham,
Toasted English Muffin, Hollandaise

\$72.00/guest

SMOKED SALMON EGGS BENEDICT

Poached Egg, Smoked Salmon, Toasted
English Muffin, Paprika, Hollandaise

\$75.00/guest

EGGS FLORENTINE

Poached Egg, Baby Spinach, Toasted English Muffin,
Hollandaise

\$70.00/guest





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BREAKS

AFTERNOON BREAK SERVICE PACKAGE

OPERA HOUSE

French Macaroons
Assorted Petit Fours
Mini Tea Sandwiches (2 per guest)
Smoked Salmon with Chive, Cream Cheese, Tomato, & Cucumber

Assorted Soft Drinks
Mineral Waters
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal and Japanese Teas

\$65.00/guest

THE MARINA

Make Your Own Trail Mix
Mixed Nuts, Dried Berry, Gluten Free Granola, M&M's
Fresh Whole Fruit
Assorted Individual Yogurts

Individual Bottled Iced Tea and Lemonade
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal, and Japanese Teas

\$42.00/guest

THE EMBARCADERO

Assorted Donut Holes and Beignets
Mini Scones
Chocolate Almond Biscotti
Fresh Seasonal Whole Fruit

Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal, and Japanese Teas

\$45.00/guest

ORACLE PARK

Mini Corn Dogs, Ballpark Mustard
French Fries with Garlic Dipping Sauce
Nachos and Cheese, Jalapenos

Sparkling Sodas
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal, and Japanese Teas

\$48.00/guest

AFTERNOON BREAK SERVICE PACKAGE

THE HUMMUS BAR

Pita Chips and Bread
Kalamata and Picholine Olives
Assortment of Fresh Vegetables
Hummus: Classic, Roasted Red Bell Pepper, Roasted Garlic, and Edamame

\$45.00/guest

FARMERS MARKET

Artisanal Cheeses, Gourmet Crackers, Olives
Dried Fruits and Nuts
Fresh Whole Fruit with Seasonal Berries
Seasonal Vegetable Crudité, Herbed Boursin
Cheese Dip, Roasted Piquillo Pepper Dip

\$55.00/guest

TAKE IT “TO GO”

Individual Packages of Cookies
Assorted Chocolates
Individual Bags of Chips
Small Bottles of Red Wine (287mL)
Assorted Soft Drinks and Mineral Waters

\$65.00/guest

JUST A “BITE”

Bite-Sized Cookies & Brownies
Pretzel Sticks
Assorted Chex Mix
Doughnut Holes

\$45.00/guest

CHIPS AND SALSA BAR

Tortilla Chips
Spicy Charred Salsa, Pico de Gallo, Salsa Verde, Guacamole, Cheese Dip
Mexican Wedding Cookies

\$46.00/guest

“TAKE A BREAK... FROM THE ORDINARY”

NIKKO CANDY CART

Assortment of Milk and Dark
Chocolates
Selection of Sour Candies
Gourmet Jelly Beans

\$29.00/guest





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LUNCH

LUNCHEON BUFFETS

POLK STREET BUFFET

Baby Kale Salad

Cherry Tomatoes, Pickled Onions, Humboldt Fog Goat Cheese, Sunflower Seeds, Meyer Lemon Vinaigrette

Heirloom Tomatoes Salad

Baby Carrots, Naval Orange Segments, Compressed Celery, Mache, Balsamic Dressing

Sandwich Board

Sliced Turkey Breast, Calabrese Salami, Honey Ham, Roast Beef, Tuna Salad, Egg Salad, Smoked Cheddar, Swiss, Provolone, Tomato, Lettuce, Pickle, Black Olive

Grilled Seasonal Vegetables, Mushrooms and Peppers, Sun-Dried Tomatoes

Dutch Crunch, French Bread Rolls, Assorted Sliced Breads (Gluten Free Bread-Available Upon Request)

Seasonal Whole Fruit

Individual Bags of Kettle Potato Chips

Home-Style Cookies and Fudge Brownies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$82.00/guest

COLUMBUS STREET BUFFET

Antipasto Platter

Cured Coppa, Calabrese Salami, Prosciutto, Citrus Marinated Olive, House Roasted Bell Pepper, Ciliegine Herbed Fresh Mozzarella, Smoked Holland Gouda

Spinach Arugula Salad

Strawberries, Tomatoes, Pears, Radish, Julienne Carrots, Honey Balsamic Vinaigrette

Classic Caesar Salad

Romaine Heart, Garlic Crouton, Shaved Parmesan, Nikko Signature Dressing

Mushroom Tortellini

Sun Dried Tomatoes, Kalamata Olives, Truffle Cream Sauce, Parmesan Cheese

Chicken Parmesan

Home made Tomato Sauce, Seasonal Vegetables

Herbed Focaccia & Rustic Italian Bread

Assorted Miniature Cheesecakes and Tiramisu

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$85.00/guest

LUNCHEON BUFFETS

GRANT STREET BUFFET

Tofu Poke Salad

Marinated Five Spice Tofu, Red Radishes, Cucumber, Red Cabbage, Cilantro Lime Dressing

Asian Salad

Spinach, Bean Sprouts, Cucumber, Napa Cabbage, Crispy Wontons, Hoisin Vinaigrette

Black Pepper Beef

Chinese Long Bean, Red Onion, Scallions

Orange Szechuan Chicken

Ginger, Orange, Chiles, Cilantro, Brown Rice

Vegetable Fried Rice

Sautéed Seasonal Vegetables

Seasonal Fresh Fruit Salad and Miniature Fresh Fruit Tarts

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$88.00/guest

Suggested Enhancement for Grant Street Buffet:

Dim Sum Steamer Basket (3 Pieces Per Person) with Soy Sauce, Chinese Mustard, Sweet and Sour Sauce, & Chili Oil-
Additional \$21.00/guest

HYDE STREET BUFFET

Little Gem Lettuce

Roasted Beets, Cherry Tomatoes, Gorgonzola, Castelvetrano Olive, Lemon Vinaigrette

Grilled Asparagus Salad

Mixed Baby Lettuce, Red Radishes, Grape Tomatoes, Champagne Vinaigrette

Roasted Edamame Salmon

Coconut Forbidden Rice, Red Radish, Purple Cauliflower, Ginger Beurre Blanc, Preserved Lemon Relish

Grilled Chicken Breast

Leek, Fennel, Oven Roasted Toy Box Tomatoes

Creamy Polenta

Roasted Seasonal Vegetables, Grana Padano

Roasted Rainbow Carrots & Braised Kale

Rustic Italian Bread

Assortment of Miniature Fresh Fruit Tarts and Petit Fours

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$90.00/guest

LUNCHEON BUFFETS

FILLMORE STREET BUFFET

Greek Salad

Roma Tomatoes, Red Onions, Kalamata Olives, Cucumbers, Feta Cheese, Mint, Basil, Lemon Oregano Dressing

Baby Arugula Salad

Compressed Melon, Pancetta Bacon, Blistered Tomatoes, Yuzu Vinaigrette

Falafel

Pita Bread, Cucumber, Red Onion, Tzatziki

Oven Roasted Salmon

Toasted Pearl Couscous, Fried Chickpea, Tomato Olive Relish, Lemon-Mint, Tzatziki

Orecchiette Pasta

Crispy Artichokes, Olives, Feta Cheese, Slow-cooked Vine Tomato Sauce

Classic Hummus, Olive Tapenade, Sliced Baguette and Grilled Pita Bread, Spicy Lavash

Miniature Fruit Tartlets and Petit Fours

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$90.00/guest

MISSION STREET BUFFET

South of the Border Corn and Black Bean Salad

Roasted Red Pepper, Grilled Onion, Poblano Aioli, Radishes, Cilantro, Queso Fresco

Tortilla Chips

Roasted Tomato Salsa, Guacamole

Chili Marinated Iron Skirt Steak

Charred Onion, Bell Pepper, Chimichurri

Chicken Fajitas

Grilled Chicken, Trio of Bell Peppers, Red Onion
Cilantro, Fresh Crema, Lime, Shredded Cheese, Lettuce, Tomato, Olive, Jalapenos, Salsa Verde, Warm Flour Tortillas

Black Beans

Oregano, Garlic

Mini Cheese Quesadillas

Pickled Red Cabbage

Seasonal Grilled Vegetables

Spanish Rice

Churros with Cinnamon Powder & Mexican Wedding Cookies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$95.00/guest

SOUPS

FISHERMAN'S WHARF CLAM CHOWDER

Manila Clam, Leeks, Fennel, Cream

\$24.00/guest

CHILI SPICED CHICKEN SOUP

Red Fresno Chiles, Cilantro, Avocado relish

\$23.00/guest

MAITAKE & PORCINI MUSHROOM SOUP

Lavender Crème Fraiche, Dusted Togarashi Peppers

\$22.00/guest

VEGAN CAULIFLOWER VELOUTE

Cauliflower, Shallot, Vegetable Broth

\$19.00/guest

OVEN ROASTED RED BELL- TOMATOES VELOUTE

Homemade Garlic Crouton, Balsamic reduction Drizzle

\$19.00/guest

ZUCCHINI NOODLE SOUP

Zucchini Noodles, Herbs, Vegetable Broth

\$19.00/guest

CURRIED PARSNIP & CARROT SOUP

Chive Sour Cream, Extra Virgin Lemon Oil

\$19.00/guest

ROASTED APPLE & BUTTERNUT SQUASH

Cardamom Cream

\$19.00/guest

SMOKY LENTIL SOUP

Roma Tomato, Caramelized Onion, Tarragon, Crème Fraiche

\$28.00/guest

PLATED COLD LUNCHEONS

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

SEARED PACIFIC AHI TUNA

Little Gem Lettuce, Haricot Vert, Fingerling Potato, Olive Tapenade, Poached Egg, Caper, Sherry Vinaigrette

\$72.00/guest

ROASTED CHICKEN COBB SALAD

Petit Iceberg Wedge, Soft Boiled Egg, Avocado Mousse, House Cured Bacon, Cherry Tomato, Pt. Reyes Blue Cheese, Poppy Seed Vinaigrette

\$75.00/guest

GRILLED PRAWN SALAD

Petit Gems, Garlic Crostini, Aged Parmesan, Toy Box Tomato, Yuzu Dressing

\$75.00/guest

GRILLED THAI STEAK SALAD

Baby Mixed Greens, Bean Sprouts, Roasted Tomatoes, Pickled Cucumbers and Carrots, Herbs, Spicy Red Curry Vinaigrette

\$80.00/guest

GRILLED PACIFIC SALMON

Grilled Asparagus, Roasted Baby Carrot, Frisee, Shaved Baby Vegetables, Roasted Herb Shallot Dressing

\$78.00/guest

DESSERTS

Choose One

FRESH FRUIT TART

A Buttery Short Dough Tart Shell Filled with Pastry Cream and Seasonal Fresh Fruits

TIRAMISU

Mascarpone Mousse, Espresso Sponge Cake

CHOCOLATE RASPBERRY DOME

Hazelnut Praline Encased in a Marbleized Pyramid Shaped Chocolate Shell



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ALL DAY MEETING PACKAGES

MEETING PACKAGES

Express Meeting Day 1 | \$130.00/guest

ARRIVAL

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves

Seasonal Whole Fruit

Chilled Orange & Cranberry Juices

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

MID MORNING BREAK

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

AFTERNOON BREAK

Raspberry Bars & Pecan Bars

Lemonade

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

POLK STREET BUFFET

Baby Kale Salad

Cherry Tomatoes, Pickled Onions, Humboldt Fog Goat Cheese, Sunflower Seeds, Meyer Lemon Vinaigrette

Heirloom Tomatoes Salad

Baby Carrots, Naval Orange Segments, Compressed Celery, Balsamic Dressing

Sandwich Board

Sliced Turkey Breast, Calabrese Salami, Honey Ham, Roast Beef, Tuna Salad, Egg Salad, Smoked Cheddar, Swiss, Provolone, Tomato, Lettuce, Pickle, Black Olive

Grilled Seasonal Vegetables, Mushrooms and Peppers, Sun-Dried Tomatoes

Dutch Crunch, French Bread Rolls, Assorted Sliced Breads
(Gluten Free Bread- Available Upon Request)

Seasonal Whole Fruit

Individual Bags of Kettle Potato Chips

Home-Style Cookies and Fudge Brownies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

MEETING PACKAGES

Express Meeting Day 2 | \$134.00/guest

ARRIVAL

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves

Seasonal Whole Fruit

Chilled Orange & Cranberry Juices

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

MID MORNING BREAK

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

AFTERNOON BREAK

Assortment of Biscotti

Local Artisan Cheese Board, Olives, Peppers, Sliced Baguette, and Crackers

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

COLUMBUS STREET BUFFET

Antipasto Platter

Cured Coppa, Calabrese Salami, Prosciutto, Citrus Marinated Olive, House Roasted Bell Pepper, Ciliegine Herbed Fresh Mozzarella, Smoked Holland Gouda

Spinach Arugula Salad

Strawberries, Tomatoes, Pears, Radish, Julienne Carrots, Honey Balsamic Vinegarette

Classic Caesar Salad

Romaine Heart, Garlic Crouton, Shaved Parmesan, Nikko Signature Dressing

Mushroom Tortellini

Sun Dried Tomatoes, Kalamata Olives, Truffle Cream Sauce , Parmesan Cheese

Chicken Parmesan

Home made Tomato Sauce , Seasonal Vegetables

Herbed Focaccia & Rustic Italian Bread

Assorted Miniature Cheesecakes and Tiramisu

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

MEETING PACKAGES

Express Meeting Day 3 | \$142.00/guest

ARRIVAL

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves

Seasonal Whole Fruit

Chilled Orange & Cranberry Juices

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

MID MORNING BREAK

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

AFTERNOON BREAK

Brownies and Blondies

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

MISSION STREET BUFFET

South of the Border Corn and Black Bean Salad
Roasted Red Pepper, Grilled Onion, Poblano Aioli, Radishes, Cilantro, Queso Fresco

Tortilla Chips
Roasted Tomato Salsa, Guacamole

Chili Marinated Iron Skirt Steak
Charred Onion, Bell Pepper, Chimichurri

Chicken Fajitas
Grilled Chicken, Trio of Bell Peppers, Red Onion, Cilantro, Fresh Crema, Lime, Shredded Cheese, Lettuce, Tomato, Olive, Jalapenos, Salsa Verde, Warm Flour Tortillas

Black Beans
Oregano, Garlic

Mini Cheese Quesadillas
Pickled Red Cabbage

Seasonal Grilled Vegetables

Spanish Rice

Churros with Cinnamon Powder & Mexican Wedding Cookies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas



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PLATED LUNCH AND DINNER

PLATED LUNCH & DINNER - SALAD

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

LOCAL HEIRLOOM TOMATO SALAD

Toy Box Tomatoes, Burrata, Wild Greens,
Aged Balsamic, Petit Basil

BABY ARUGULA SALAD

Compressed Melon, Pancetta Bacon,
Blistered Tomatoes, Yuzu Vinaigrette

ROASTED SQUASH AND SPINACH SALAD

Kabocha Squash, Heirloom Tomatoes,
Candied Walnuts, Honey Dijon Vinaigrette

ROASTED RED & GOLD BEET SALAD

Spinach Puree, Wild Chicory, Toasted
Filberts, Red and Yellow Beets, Citrus
Dressing

WINTER VEGETABLE SALAD

Fennel, Celery, Rainbow Carrots, Maitake Mushrooms,
Butter Lettuce, Yellow Wax Beans, Smoked Paprika
Vinaigrette

SESAME TUNA SALAD

Avocado Mousse, Compressed Cucumber,
Shaved Radishes, Crispy Wonton, Pickled
Red Fresno Chiles

WILD MIXED GREENS SALAD

Mixed Chicory Lettuce, Avocado, Toy Box Tomatoes,
Julienne Jicama, Sherry Vinaigrette

CEASAR ROMAINE SPEARS

Heart of Romaine, Garlic Croutons, Shaved
Parmesan, Pickled Red Onion, White Anchovy, Nikko
Signature Caesar Dressing

PLATED LUNCH & DINNER - POULTRY

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

PAN SEARED CHICKEN BREAST

Sweet Potato Gratin, Roasted Rainbow Baby Carrots, Button Squash, Grilled Spring Onions, Madeira Jus

Lunch- \$77.00/guest
Dinner- \$89.00/guest

FIVE SPICE CHICKEN

Purple Potato Puree, Seasonal Vegetable Ragout, Roasted Chicory, Pearl Onions, Natural Chicken Jus, Infused Truffle Oil

Lunch- \$77.00/guest
Dinner- \$89.00/guest

ROASTED HERBED PETALUMA CHICKEN

Red Pepper Coulis, Lacinato Kale, Baby Carrots, Farro, Madeira Reduction

Lunch- \$79.00/guest
Dinner- \$92.00/guest



PLATED LUNCH & DINNER - SEA

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

ROASTED EDAMAME SALMON

Coconut Forbidden Rice, Red Radish, Purple Cauliflower, Ginger Beurre Blanc

Lunch- \$80.00/guest
Dinner- \$92.00/guest

FURIKAKE SPICED AHI TUNA

Shiitake Soy Rice Cake, Shishito Peppers, Dashi Poached Daikon, Wasabi Beurre Blanc

Lunch- \$88.00/guest
Dinner- \$102.00/guest

HERB MARINATED SEABASS

Crispy Polenta, Bloomsdale Spinach, Pancetta Chip, Shaved Fennel, Pernod Butter Sauce

Lunch- \$89.00/guest
Dinner- \$104.00/guest

GRILLED ATLANTIC SALMON

Edamame Corn Succotash, Red Pepper Emulsion, Yellow Corn Pudding, Citrus Butter Sauce

Lunch- \$80.00/guest
Dinner- \$92.00/guest

SEARED HALIBUT

Seasonal Root Vegetable, Edamame Hummus, Garlic Thyme Beurre Blanc

Lunch- \$85.00/guest
Dinner- \$99.00/guest

BAKED MISOYAKI BLACK COD

English Pea, Shaved Radish, Micro Wasabi, Ginger Truffle Dashi

Lunch- \$94.00/guest
Dinner- \$110.00/guest

PLATED LUNCH & DINNER - LAND

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

GRILLED KUROBUTA PORK LOIN

Braised Cabbage, Crispy Kennebec
Potato, Fuji Apple Chutney, Apple Cider
Gastrique

Lunch- \$87.00/guest
Dinner- \$102.00/guest

SEARED FILLET OF BEEF

Wild Mushrooms, Garlic Potato Puree,
Roasted Vegetables, Tiny Carrots,
Bordelaise

Lunch- \$105.00/guest
Dinner- \$120.00/guest

BRAISED SHORT RIB OF BEEF

Shallot Confit, Borlotti Beans, Tiny
Vegetables, Crispy Shallots,
Rosemary Jus

Lunch- \$98.00/guest
Dinner- \$112.00/guest

RIB-EYE PAVE

Pomme Puree, Swiss Chard, English
Radishes, Seared Brussels Sprouts,
Peppercorn Sauce

Lunch- \$98.00/guest
Dinner- \$112.00/guest

COFFEE RUBBED FLAT IRON STEAK

Potato Confit, Seared Shishito Pepper,
Swiss Chard, Brown Butter Cauliflower
Puree, Red Wine Sauce

Lunch- \$90.00/guest
Dinner- \$105.00/guest

SWEET SOY MARINATED NEW YORK STEAK

Watercress Sauce, Rainbow Baby
Carrots, Sushi Brown Rice

Lunch- \$95.00/guest
Dinner- \$110.00/guest

RACK OF SONOMA LAMB

Smoked Tomato Couscous, Roasted
Grapes, Mint, Natural Jus

Lunch- \$105/guest
Dinner- \$120/guest

PLATED LUNCH & DINNER - DUETS

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

GRILLED CHICKEN & JUMBO SCALLOPS

Parsnips Puree, Toy Box Tomato Confit, Tiny Vegetables, Lemon Beurre Blanc

Lunch- \$102.00/guest
Dinner- \$122.00/guest

SEARD FILET MIGNON (3oz.) & GRILLED JUMBO PRAWNS (3 pcs.)

Maitake Mushrooms, Mashed Potatoes, Haricot Vert, Calamansi, Garlic Sauce

Lunch- \$110.00/guest
Dinner- \$130.00/guest

GRILLED BEEF ONGLET & CILANTRO-CHIVE ENCRUSTED SALMON

Potato Confit, Tiny Vegetables, Coconut Forbidden Rice, Port Wine Reduction, Yuzu Beurre Blanc

Lunch- \$110.00/guest
Dinner- \$130.00/guest

BEEF MEDALLIONS & LOBSTER TAIL

Goat Cheese and Chive Whipped Potatoes, Baby Heirloom Carrots, Mustard Greens, Cognac Demi-Glace, Vanilla Beurre Blanc

Lunch- *Market Price/guest
Dinner- *Market Price/guest

PLATED LUNCH & DINNER - VEGETARIAN & VEGAN

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

VEGETARIAN

RATATOUILLE EN CROUTE

Stuffed Ratatouille, Basil Pesto

OVEN ROASTED PORTOBELLO MUSHROOMS

Baby Spinach, Feta Cheese

YUKON GOLD POTATO GNOCCHI

Roasted Pumpkin, Maitakes, Vegan
Parmesan

STUFFED TOMATOES & POLENTA CAKE

Quinoa, Currants, Mint, Cilantro Relish,
Aged Balsamic

VEGAN

ROASTED EGGPLANT ROLLOTINI

Roasted Eggplant Stuffed with Spinach,
Green Onion, Garlic, Italian Seasoning, Basil
Chimichurri

PAN SEARED TOFU

Spinach, Carrots and Chimchurri

PLATED LUNCH & DINNER - DESSERTS

RASPBERRY CHEESECAKE

Graham Cracker Crust, Raspberry Cheesecake, White Chocolate, Fresh Raspberries

MANGO PASSION FRUIT BAR

Mango Passion Fruit Cream, Dark and White Chocolate Pearls, Chocolate Pearls

CHOCOLATE RASPBERRY DOME

Hazelnut Praline Encased in a Marbleized, Pyramid-Shaped Chocolate Shell

BLUEBERRY LEMON WAVE

White Cake with Blueberry Cream, Vanilla Cream Brûlée Center & Lemon Cream. Fresh Blueberry, White Chocolate Chard

COCONUT PASSION FRUIT AURORA

White Cake, Coconut Cream, Diced Pineapple, Mango Passion Fruit, Strawberry Jelly, Chocolate Pearls, Chocolate Chards

CHOCOLATE HAZELNUT GIANDUJA

Chocolate Cake, Chocolate Hazelnut Mousse, Vanilla Crème Brûlée Center, Roasted Hazelnut, Chocolate Glaze

CHOCOLATE PASSIONFRUIT

Crunchy Hazelnut Paste Base, Chocolate Raspberry Liquor Mousse, Passionfruit Jelly, Fresh Raspberry and Dark Chocolate Design

DESSERT DUO

Chocolate Covered Strawberries (2) & Truffles + \$3.00

LEMON ECLIPSE

Lemon and Raspberries Cream, Pistachio Bits

FRESH FRUIT TART

Raspberry Puree

CHOCOLATE MOUSSE

Hazelnut Praline Encased in a Marbleized, Pyramid-Shaped Chocolate Shell

DESSERT TRIO

Chef's Select of 3 | Add \$10.00

SOUPS

FISHERMAN'S WHARF CLAM CHOWDER

Manila Clam, Leeks, Fennel, Cream

\$26.00/guest

CHILI SPICED CHICKEN SOUP

Red Fresno Chiles, Cilantro, Avocado relish

\$23.00/guest

MAITAKE & PORCINI MUSHROOM SOUP

Lavender Crème Fraiche, Dusted Togarashi Peppers

\$24.00/guest

VEGAN CAULIFLOWER VELOUTE

Cauliflower, Shallot, Vegetable Broth

\$21.00/guest

OVEN ROASTED RED BELL- TOMATOES VELOUTE

Homemade Garlic Crouton, Balsamic reduction Drizzle

\$21.00/guest

ASPARAGUS & SPINACH VELOUTE

Chervil Crème Fraiche, Toasted Garlic Chips

\$21.00/guest

PARSNIP & CARROT SOUP

Chive Sour Cream, Extra Virgin Lemon Oil

\$21.00/guest

ROASTED APPLE & BUTTERNUT SQUASH

Cardamom Cream

\$21.00/guest

APPETIZERS

PERUVIAN STYLE CEVICHE

Leche de Tigre, Crispy Choclo, Aji Amarillo
Potato, Micro Cilantro

\$28.00/guest

SEARED ROYAL HAWAIIAN SCALLOP

Okinawa Sweet Potato Puree, Truffle Sake
Butter, Licorice

\$30.00/guest

DRAGON ROLL

Spicy Tuna, Salmon, Avocado, Cucumber
Lime, Cilantro, Jalapeno, Ponzu Sauce

\$34.00/guest

CALIFORNIA HALIBUT

Lemongrass Potato Puree, Red Pepper
and Green Onion Slaw, Makrut Lime Curry
Sauce

\$35.00/guest





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DINNER BUFFET

DINNER BUFFETS

SOUTHERN BUFFET

Mustard Greens Salad

Pumpkin Seeds, Shredded Manchego Cheese, Orange Segments

Marble Potato Salad

Bacon, Celery, Avocado, Blue Cheese

Crispy Popcorn Chicken

Ranch Dressing, Honey Mustard

Pork Loin

Smoked Pork Loin with Five Spices, Star Anise, Lemongrass Demi

Truffle Mac and Cheese

Grated Parmesan, Truffle Butter, Light Cream

Shrimp and Grits

Sautéed Shrimps, Cheddar Cheese

Collard Greens

Caramelized Onion

Creamed Corn

Cream Cheese, Farm Fresh Corn, Oregano

Homemade Cornbread

Pecan Tarts & French Apple Tarts

Freshly Brewed Organic Coffee, Decaffeinated Coffee
& Traditional, Herbal, and Japanese Teas

\$138.00/guest

DINNER BUFFETS

FARMER'S MARKET BUFFET

Smoked Chicken Salad

Kabocha Pumpkin, Pomegranate Vinaigrette

Apple Quinoa Salad

Roasted Bell Peppers, Baby Spinach, Cucumber Bits, Crumbled Toasted Pecans, Mint and Cilantro Vinaigrette

Baby Kale Salad

Wild Baby Kale, Green Apple & Pear Chutney, Humboldt Fog Goat Cheese, Toasted Pumpkin Seeds, Lemon Thyme Dressing

Seared Alaskan Salmon

Saffron Rice Pilaf, Carrots, Blue Lake Beans, Makrut Lime Butter Sauce

Mushroom Chicken Roulade

Oven Roasted Tomatoes, Blue Lake Beans, Star Anise Sauce

Garlic Roasted Marble Potatoes

Grilled Seasonal Vegetables

Italian Rustic Bread and Olive Rolls

Banana Bread Pudding

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

\$138.00/guest

DINNER BUFFETS

WEST COAST BUFFET

Baby Sonoma Greens

Cherry Tomatoes, Citrus Segments, Shaved Celery, Burrata Cheese, Citrus Vinaigrette

Grilled Asparagus Salad

Red Onions, Roasted Pancetta, Red Wine Lemon Vinaigrette

Caprese Salad

Pearl Pasta, Mozzarella Cheese, Grape Tomatoes, Basil, Pesto

Grilled Chicken Breast

Sweet White Corn, Fennel Couscous, Pomegranate Jus

Togarashi Seabass

Carrot Curls, Pickled Cauliflower, Dragon Fruit, Yuzu Beurre Blanc

Petite Filet Mignon

Mac and Cheese Arancini, Sun Dried Tomatoes, Caramelized Shallots, Wild Mushroom Chutney, Tamarind Glaze

Chive Mashed Potatoes

Garlic Roasted Blue Lake Beans

Nikko Roll Basket and Sweet Butter

Assorted Petit Fours

Miniature Fresh Fruit Tarts

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

\$148.00/guest

DINNER BUFFETS

EAST COAST BUFFET

Tomato Mozzarella Salad

Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil

Citrus Salad

Baby Mixed Lettuce, Grapefruit, Navel Oranges, Radicchio, Sweet Onion
Vinaigrette

Spring Mix Salad

Toasted Almond, Roasted Bell Pepper, White Balsamic

Flatbread Gourmet Pizzas

Margherita, Pepperoni and Cheese, Bell Peppers, Mushrooms, Artichokes,
BBQ Chicken

Sea Salt Cured Beef Tenderloin

Watercress, Cipollini Onions, Marble Potatoes, Wild Mushroom Reduction

Grilled Shrimp

Bell Pepper Trio, Haricot Vert, Olive Couscous, New England Pancetta,
Mustard Sauce

Roasted Garlic Mashed Potatoes

Grilled Seasonal Vegetables

New York Cheesecake

Assorted Cannoli's

Freshly Brewed Organic Coffee, Decaffeinated Coffee &
Traditional, Herbal, and Japanese Teas

\$148.00/guest



nikko hotels
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hotel nikko
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RECEPTIONS

COLD HORS D'OEUVRES

\$12.00/each

BLACK SESAME SEED TUNA TATAKI

Scallion, Sriracha Aioli, Lotus Chip

EDAMAME DEVILED EGGS

Tobiko

MUSHROOM CAP

With Ratatouille (Vegan)

TIGER PRAWN CEVICHE

Lime, Jalapeno, Cilantro, Red Onion

SMOKED SALMON BLINI

Chervil Crème Fraiche, Paddlefish Caviar

TITUS ROLL

Spicy Tuna, Cucumber, Avocado, Salmon, Jalapeno, Cilantro, Lime, Ponzu Sauce

CHARRED CORN & BOURSIN CHESSE MOUSSE IN PUFF PASTRY

Lemon Oil

AKAUSHI WAGU STEAK TARTAR

Cornichons, Mustard, Shallots

GINGER CHICKEN CASHEW SALAD

Water Chestnut, Honshimeji Mushrooms, Sweet Onion, Mizuna, Cucumber Cup

ZUCCHINI TARTARE

Endive Spear (Vegan)



HOT HORS D'OEUVRES

\$14.00/each

FLAME BROILED CHICKEN SATAY

Charred Green Onions, Red Jalapenos,
Misoyaki Glaze

BEEF ONGLET POLENTA

Chervil Polenta, Nicoise Olives
Shiitake Mushroom Glaze

DUNGENESS CRAB CAKE

Bell Peppers, Green Onions, Micro Cilantro,
Togarashi Aioli

VEGETABLE SAMOSA

Sweet Tamarind, Pickled English
Cucumber, Shaved Red Radish

MUSHROOM ARANCINI

Caramelized Onions, Tomato Concasee,
Smoked Paprika Aioli

LIBERTY NORTH DUCK BREAST

Star Anise Plum Sauce, Plum Chutney,
Scallions

PLANT BASED CRISPY CHICKEN SLIDERS

Onion Marmalade, Dijon + \$2.00

TANDOORI LAMB CHOP

Cucumber Raita

KOBE BEEF SLIDERS

Wild Greens, Fried Shallots, Horseradish
Mayo

BEEF ONGLET POLENTA

Chervil Polenta, Nicoise Olives, Shiitake Mushroom
Glaze



CHEF'S SELECT HORS D'OEUVRES

Five Pieces per guest- \$62.00/guest
Seven Pieces per guest- \$86.00/guest
Ten Pieces per guest- \$110.00/guest

CHARRED CORN & BOURSIN CHEESE PUFF PASTRY

Toy Box Tomatoes, Lemon Oil

KOBE BEEF SLIDERS

Wild Greens, Fried Shallots, Horseradish Aioli

CHICKEN GINGER CASHEW SALAD

Water Chestnut, Honshimeji Mushrooms, Sweet
Onion, Mizuna, Cucumber Cup

DUNGENESS CRAB CAKE

Green Onions, Micro Cilantro, Togarashi Aioli

EDAMAME DEVEILED EGGS

Applewood Smoked Bacon, Tobiko,
Garlic Chip

CARVING STATIONS

Soft Dinner Rolls included with all carving stations.

PRIME RIB STATION

Natural Beef Jus

Serves 50 People
\$38.00/guest

BAKED SALMON

Salsa Verde

Serves 25 People
\$28.00/guest

ROAST TURKEY BREAST

Tarragon Gravy, Cranberry Sauce

Serves 25 People
\$25.00/guest

BAKED BRIE

Baked Brie Puff Pastries, Apricot Jam

Serves 25 People
\$22.00/guest

HERB CRUSTED BEEF TENDERLOIN

Horseradish Crème Fraiche, Peppercorn Jus

Serves 25 People
\$35.00/guest

FURIKAKE TUNA LOIN

Truffle Yuzu Vinaigrette

Serves 25 People
\$30.00/guest

GRILLED SUPERIOR FARMS RACK OF LAMB

Rosemary Red Wine Jus

Serves 25 People
\$42.00/guest

RECEPTION BUFFET SPECIALITIES

LOCAL ARTISAN CHEESE BOARD

Assorted Mixed Nuts, Dried Fruit, Sliced Baguettes and Crackers

25 Guest Minimum
\$28.00/guest

SMOKED SALMON PLATTER

Cream Cheese, Capers, Sliced Tomatoes, Red Onion, Assorted Crackers and Toasted Rye Bread

25 Guest Minimum
\$30.00/guest

MEDITERRANEAN PLATTER

Roasted Tomato Tapenade, Sun Dried Tomato Hummus, Goat Cheese, Sliced Pita Bread, Cracker Assortment

25 Guest Minimum
\$24.00/guest

ANTIPASTO

Coppa, Mortadella, Genoa Salami, Prosciutto, Calamari, Balsamic Marinated Artichokes, Bell Peppers, Pepperoncini, Provolone, Smoked Cheddar, Herbed Focaccia Bread, Breadsticks

25 Guest Minimum
\$28.00/guest

SEASONAL VEGETABLE CRUDITES

Maytag Blue Cheese, Creamy Pesto, Chive Sour Cream

25 Guest Minimum
\$22.00/guest

NIKKO SUSHI DISPLAY

Assorted Nigiri and Makimono Rolls, Pickled Ginger and Wasabi

40 Guest Minimum
\$58.00/guest

GRILLED VEGETABLE PLATTER

Squash, Zucchini, Asparagus, Eggplant, Mushrooms, Peppers, Balsamic Vinaigrette, Grilled Focaccia Bread

25 Guest Minimum
\$26.00/guest

SUSHI DELUXE

Assortment of Specialty Rolls, Dragon, Spider, Rock-n-Roll, Makimono, Vegetable Rolls

40 Guest Minimum
\$72.00/guest

DESSERT STATION

Assortment of French Macaroons, Crème Brûlée, Petit Fours, Miniature Fruit Tarts

50 Guest Minimum
\$34.00/guest

RECEPTION STATIONS

BRUSCHETTA STATION

Fava Beans

Olive Tapenade

Tomato Salsa

Grilled Crostini

25 Guest Minimum
\$48.00/guest

PIZZA STATION

Flatbread Gourmet Pizzas
Margherita, Pepperoni and Cheese, Bell
Peppers, Mushrooms, Artichokes

Classic Nikko Caesar Salad

Meatballs with Marinara Sauce

25 Guest Minimum
\$55.00/guest

NORTH BEACH

Classic Nikko Caesar Salad

Rigatoni Pasta and Tri Colored Tortellini

Marinara and Pesto Sauces, Grated Parmesan Cheese

Italian Sausage, Peppers and Onions, Ciabatta Bread

50 Guest Minimum
\$55.00/guest

CHINATOWN

Assorted Dumplings

Vegetable Spring Rolls, Steamed Buns, Wontons

Sweet and Sour, Chinese Mustard, Chili and Soy
Sauce

50 Guest Minimum
\$70.00/guest



RECEPTION STATIONS

MISSION DISTRICT

Grilled Flank Steak and Chicken Strips

Sautéed Grilled Vegetables

Black Beans

Warm Corn Tortillas

Shredded Cheddar, Lettuce, Tomatoes, Onions,
Sour Cream, Cilantro

Tri Colored Chips with Fresh Tomato Salsa
& Guacamole

25 Guest Minimum
\$75.00/guest

FISHERMAN'S WHARF

Mini Crab Cakes, Mango Chutney

Shrimp Cocktail

Clam Chowder, Sourdough Breadsticks

Rice Paper Seared Salmon, Polenta, Yuzu
Butter Sauce

50 Guest Minimum
\$75.00/guest

SOMA DISTRICT**

Cabbage Coleslaw

Beef and Cheddar Sliders

Portobello Mushrooms

Crab Cake Sliders

Nachos with Cheese, Olives, & Jalapenos

Tater Tots, Caramelized Onion Dip

40 Guest Minimum
\$88.00/guest

**Attendant Labor Fee- \$250.00 per hour

ALOHA

Salmon, Tuna Poke

SPAM Musubi

Kalua Pork Sliders
Mango, Pineapple Salsa, Cucumber, Pickles

Lomi Lomi Chicken

Haupia Pie in a Mason Jar

40 Guest Minimum
\$85.00/guest



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BAR & WINE

WINE SELECTION

SPARKLING WINES

*Gran Campo Viejo Cava Brut Reserva, Spain, NV	\$65.00
Roederer Estate Brut, Anderson Valley, California NV	\$95.00
Asolo, Prosecco, Veneto, Italy, NV	\$75.00

SPARKLING ROSE

**Domaine des Pothier Eclipse Rose, Loire Valley, FR, Vintage	\$75.00
Roederer Estate Brut Rose, Anderson Valley, NV	\$100.00

CHAMPAGNE

Chandon Brut, CA	\$85.00
G.H. Mumm Brut Grand Cordon, NV	\$115.00

WHITE WINE

Chardonnay-Patz & Hall Hyde Ranch, Carneros, CA, Vintage	\$105.00
**Chardonnay-Hanzell Sebella, Sonoma Valley, CA, Vintage	\$80.00
*Chardonnay-Kenwood, CA, Vintage	\$65.00
Chardonnay/Chablis-Vincent Mothe, Burgundy, FR, Vintage	\$90.00
Sauvignon Blanc –the Fableist 053, Santa Barbara County	\$80.00
*Sauvignon Blanc-Wente Louis Mel, Livermore Valley, Vintage	\$65.00
Riesling-Eroica, Columbia Valley, WA, Vintage	\$70.00

ROSE

Whispering Angel, Provenance, France, Vintage	\$85.00
Murrieta's Well Rose, Livermore Valley	\$100.00

RED WINE

Pinot Noir-Wente, Riva Ranch, Arroyo Seco, Vintage	\$75.00
Pinot Noir –Anba, Sonoma Coast , CA, Vintage	\$85.00
*Pinot Noir-Francis Coppola Diamond, Monterey, CA, Vintage	\$65.00
Cabernet Sauvignon-Justin Vineyard, Paso Robles, Vintage	\$80.00
Cabernet Sauvignon-Simi, Sonoma, Vintage	\$75.00
Cabernet Sauvignon-J.Lohr Hilltop Cuvee, Paso Robles, Vintage	\$90.00
*Cabernet Sauvignon-Robert Mondavi, CA, Vintage	\$65.00
*Merlot-Kenwood, Sonoma, CA, Vintage	\$65.00
Tempranillo-Campo Viejo Reserva, Spain, Vintage	\$70.00
Malbec-Luigi Bosca, Lujan de Cuyo Mendoza, AG, Vintage	\$85.00
**Sangiovese-Podere San Crisoforo, Toscana, IT, Vintage	\$85.00
Zinfandel –Terra D'oro, Amador County	\$95.00
*Zinfandel-Rosenblum, CA, Vintage	\$75.00

BAR SERVICE

NON-HOST BAR | NIKKO FOUNTAIN SELECTIONS

Cocktail/Martini	\$19.00
Wine by the Glass	\$17.00
Bottled Beer	\$11.00
Soft Drinks	\$8.00
Mineral Waters	\$8.00

NON-HOST BAR | IMPERIAL FOUNTAIN SELECTIONS

Cocktail/Martini	\$22.00
Wine by the Glass	\$20.00
Bottled Beer	\$11.00
Soft Drinks	\$8.00
Mineral Waters	\$8.00

HOSTED BAR | NIKKO FOUNTAIN SELECTIONS

Cocktail/Martini	\$16.00
Wine by the Glass	\$14.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

HOSTED BAR | IMPERIAL FOUNTAIN SELECTIONS

Cocktail/Martini	\$19.00
Wine by the Glass	\$16.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

A bartender fee of \$150 + tax per hour per bar applies to all bars & beverage stations || 2 hour minimum required A \$350 minimum (exclusive of service charge and tax) applies for no-host and hosted bars ^ 30 Guest Minimum || For groups with 10-29 guests: an additional service fee of \$250.00 plus tax will apply

BAR SERVICE

HOURLY BAR PACKAGE | NIKKO FOUNTAIN SELECTIONS

One Hour	\$40.00
Two Hours	\$56.00
Each Additional Hour	\$15.00

HOURLY BAR PACKAGE | IMPERIAL SELECTIONS

One Hour	\$46.00
Two Hours	\$60.00
Each Additional Hour	\$15.00

HOSTED BEVERAGE STATION | NIKKO FOUNTAIN SELECTIONS

|| Beer/Wine/Sodas & Mineral Waters- 30 Guest Minimum ||
 For groups with 10-29 guests: an additional service fee of \$250.00 plus tax will apply

Wine by the Glass	\$14.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

HOSTED BEVERAGE STATION | IMPERIAL SELECTIONS

|| Beer/Wine/Sodas & Mineral Waters- 30 Guest Minimum ||
 For groups with 10-29 guests: an additional service fee of \$250.00 plus tax will apply

Wine by the Glass	\$16.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

BAR SERVICE

BEER SELECTION

Sapporo, Kirin, Heineken, Heineken 0.0, Asahi, Lagunitas IPA, Sierra Nevada Pale Ale, Stella Artois, Modelo, DosXX

FOUNTAIN SELECTION

Meili Vodka, Tanqueray Gin, Bacardi Silver Rum, Astral Tequila, Wild Turkey Bourbon, Bullet Rye Whiskey, Johnny Walker Red Label, Dewars Scotch, Jack Daniel's Tennessee Whiskey

IMPERIAL SELECTION

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Reserve Black, Don Julio Blanco Tequila, Johnny Walker Black Label, Buffalo Trace Bourbon Whiskey, Woodford Rye Whiskey, Glenfiddich Scotch

ZERO PROOF SELECTION

Rum, Gin, Whiskey, Tequila, Vodka

**Available upon request

CATERING GENERAL INFORMATION

GUARANTEES

The final banquet attendance count must be given to the catering manager by 11:00 am, three business days prior to your event. At that time the hotel will request number of special dietary meals from the client. Additional meals, above the requested guarantee number, in order to accommodate dietary requests, on the day of the event, will result in extra fees. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to your event, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guarantees provided before the event or the actual number of guests in attendance, whichever is greater. If more than one main entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. Should the guarantee be increased within seventy-two (72) hours prior to the start of the function(s), the Hotel will apply a 25% food and beverage surcharge to the additional guests and/or apply changes to the menu to meet the Client's requests. If two entrees are selected, pricing is based on higher priced entrée.

OVERSET

For any group of 50 people or greater, we will over set the room by 5%, but not to exceed one table of 10 guests.

AGREEMENT, DEPOSIT & PAYMENT

A non-refundable deposit and a signed contract will hold your reservation on a definite basis if returned by the specific date. Full payment of estimated charges, by check or credit card, is due no later than seven business days prior to the event unless direct billing has been established with the hotel. Direct billing is not extended to groups with less than \$10,000 total revenue.

CANCELLATIONS

All deposits are non-refundable. Please refer to contract for cancellations terms and conditions.

CATERING GENERAL INFORMATION

OVERTIME

An overtime charge of \$100.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted times.

SERVICE CHARGE & SALES TAX

A 20% Food and Beverage Staff Charge, a 4% Food and Beverage House Charge, plus applicable taxes currently 8.625% (Tax and service charge amounts subject to change without notice) are applied to food and beverage fees. The Food and Beverage House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses.

BARTENDER FEES

A bartender fee of \$150.00 per hour (minimum of 2 hours) plus 8.625% sales tax will apply for the setup and staffing of all bars. Hotel Nikko San Francisco recommends one bartender per every 100 guests.

LABOR FEES

A labor fee of \$100.00 plus 8.625% sales tax will apply to all hot breakfasts & luncheons with 25 guests or under.

A labor fee of \$150.00 plus 8.625% sales tax will apply to all dinners with 25 guests or under.

A labor fee of \$250.00 (for the first 2 hours) plus 8.625% sales tax will apply to all food station attendants, tray passers, and coat check attendants, and \$100.00 plus 8.625% tax per hour thereafter.

A labor fee of \$400.00 (for the first 2 hours) plus 8.625% sales tax will apply to any carving station attendant and \$100.00 plus 8.625% tax per hour thereafter.

A labor fee of \$600.00 (for the first 2 hours) plus 8.625% sales tax will apply to sushi chef and \$100.00 plus 8.625% tax per each 30 minutes thereafter

CORKAGE

Hotel Nikko San Francisco agrees to allow outside wine to be served during your event for the corkage fee of \$35.00 plus 8.625% sales tax per 750ml bottle.

CATERING GENERAL INFORMATION

DECORATIONS & BANNERS

Please consult with your catering manager regarding a wide range of decorative options. The catering manager must approve all decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, tape or any other substance. Should a banner need to be hung, a labor fee will apply.

ELECTRICAL CHARGES

Hotel Nikko San Francisco can accommodate event electrical needs; however, there may be charges for additional electrical requirements beyond the standard capacity. Please consult with your catering manager for details.

AUDIO & VISUAL

Hotel Nikko San Francisco has proudly selected Five Star Audio Visual as our full-service onsite audio-visual service provider. In order to help ensure a positive meeting experience, please advise Five Star Audio Visual of your requirements. Contact William Spry, Director of Event Production, at 415-399-9234 for information.

PACKAGE DELIVERY & HANDLING

Please ensure proper labeling of all delivery items; clearly mark the name of the group, group contact guest, catering and convention service manager's names and date of event. All deliveries must come through the loading dock. Delivery times are Monday through Saturday, 8:00am to 5:00pm, unless otherwise specified. A box-handling fee will apply.

PARKING

Convenient valet parking is located in our Porte Cochere at \$35.00 plus tax per hour (maximum of \$75.00 plus tax per 24-hour period), which is subject to change. A wide variety of public garages in the area also offer parking for the day of your event. Please consult with your catering manager for details.