

Sir Francis Drake Catering Menu

“The only time to eat diet food is while you're waiting for the steak to cook.”

– Julia Child



SIR FRANCIS DRAKE

A KIMPTON® HOTEL

Sir Francis Drake

450 Powell Street

415-392-7755

415-391-8719

Sirfrancisdrake.com

SIR FRANCIS DRAKE

A KIMPTON® HOTEL

**Full Day Meeting
Package**

Breakfast

CONTINENTAL BREAKFAST

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruit Salad
- Selection of House Made Breakfast Pastries from our Bakery
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

CALIFORNIA BUFFET

- Field Green Salad *Balsamic Vinaigrette*
- Chef's Choice of Seasonal Salad
- Quinoa Salad *Cucumbers, Seasonal Oranges and Lemon Juice*
- Grilled Salmon with Spinach Veloute
- Grilled Chicken Breast *Salsa Verde*
- Grilled Seasonal Vegetables
- Greek Yogurt Panna Cotta with Fruit Compote

POWER BREAK

- Crudités with Assorted Dips
- Selection of Local and Imported Artisanal Cheeses
- Served with Bread and Seasonal Accompaniments
- Bottled Sparkling Water

ALL-DAY BEVERAGES

- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas
- Assorted Soft Drinks

\$140 Per Person

AMERICAN CONTINENTAL BREAKFAST

- Freshly Squeezed Orange and Grapefruit Juices
- Seasonal Fresh Fruits and Berries
- Selection of House Made Breakfast Pastries from our Bakery
- Assorted Bagels, Cream Cheese and Smoked Salmon
- Accompaniments: Capers, Tomatoes, Eggs and Red Onions
- Assorted Individual Yogurts and Greek Yogurts
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

ITALIAN BUFFET

- **Insalata Caprese**
Seasonal Tomatoes, Fresh Mozzarella, Basil and Olive Oil
- **Antipasti**
Prosciutto, Salami, Grilled Vegetables, Marinated Olives and Artisanal Cheeses
- **Choice of One Entrée:** *Chicken Cacciatore or Chicken Picatta*
- **Choice of One Pasta:** *Baked Penna, Ricotta Ravioli, Pasta Puttanesca or Vegetarian Lasagna*
- **Garlic Bread**
- **Dessert:** *Chocolate Dipped Biscotti, Pignoli Cookies*

Build Your Own Trail Mix

- Assorted Nuts
- Granola
- Dried Fruits
- Banana Chips
- M&M's
- Yogurt Pieces

ALL-DAY BEVERAGES

- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas
- Assorted Soft Drinks

\$160 Per Person

BOARD ROOM MEETING (Maximum of 15 persons)

CONTINENTAL BREAKFAST

- Freshly Squeezed Orange and Grapefruit Juices
- Seasonal Fresh Fruits and Berries
- Selection of House Made Breakfast Pastries from our Bakery
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

DELI LUNCHEON BUFFET

- **Mixed Baby Greens** *White Balsamic Vinaigrette*
- **Yukon Gold Potato Salad** *Dijon Dressing*
- **Seasonal Roasted Vegetable Pasta Salad**
Pesto Vinaigrette
- **Sliced Meats and Cheeses**
Roast Turkey Breast, Roast Beef, Honey Baked Ham, Grilled Sliced Chicken, Grilled Vegetables, Tuna Salad, Swiss, Monterey Jack and Cheddar Cheeses
- **Accompaniments** *Pickles, Olives, Sliced Tomatoes, Mixed Greens, Dijon and Grain Mustards and Mayonnaise*
- **Basket of House Made Deli Rolls**
- **Kettle Chips**
- **Dessert:** *Brownies, Assorted Cookies, Whole Fruit*

ALL-DAY BEVERAGES

- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas
- Assorted Soft Drinks

\$100 Per Person

SIR FRANCIS DRAKE

A KIMPTON® HOTEL

Breakfast

□ **CONTINENTAL BREAKFAST**

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruits and Berries
- Selection of House Made Breakfast Pastries from our Bakery
Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

\$39.00 Per Person

□ **AMERICAN CONTINENTAL BREAKFAST**

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruit Salad
- Selection of House Made Breakfast Pastries from our Bakery
Assorted Bagels and Cream Cheese
- Build Your Own Parfait: Greek Yogurt,
House Made Granola, Honey
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

\$44 Per Person

□ **EUROPEAN BREAKFAST**

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruits
- Selection of House Made Breads, Croissants, Butter and Jam
- Hard Boiled Eggs
- Salami, Coppa, Ham , Proscuitto, Artisan Cheeses, Mustards,
Sliced Tomatoes, Olives
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

\$48 Per Person

☐ Breakfast Buffets

Catered by SCALA'S Bistro

Buffet Minimum of 20 Guests Required. Prices are per person.

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruit Salad
- Scrambled Eggs, Chives and Crème Fraîche
- Pan Roasted Potatoes

Choice of 2 of the Following Meats:

- Chicken Apple Sausage, Apple Wood Smoked Bacon, Baked Ham, Corn Beef Hash, Canadian Bacon or Smoked Pork Loin
- Selection of House Made Breakfast Pastries with Sweet Butter and Preserves
- Assorted Bagels and Cream Cheeses
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

\$52.00 Per Person

COMPLIMENT YOUR BREAKFAST

- Assorted Bagels
Seasonal Cream Cheese
\$6 Per Person
- Assorted Individual Greek Yogurt
\$5 Per Person
- Cold Cereals and
House Made Granola
\$6 Per Person
- Yogurt Parfait
\$8 Per Person
- Hard Boiled Eggs
\$4 Per Person
- Specialty Breakfast Breads
\$7 Per Person
- Bowl of Fresh Seasonal Berries
\$7 Per Person
- Fresh Seasonal Fruit Plate
\$7 Per Person
- Oatmeal
Raisins and Brown Sugar
\$7 Per Person
- Eggs "Florentine"
\$9 Per Person
- Brioche French Toast
Maple Syrup
\$6 Per Person
- Breakfast Burritos
Eggs, Sausage, Roasted Peppers, Onions, Salsa on the Side
\$7 Per Person

BREAKFAST ENTREES

- Freshly Squeezed Orange Juice
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas
- Scrambled Eggs with Chive and Cream Cheese
Apple Wood Smoked Bacon and Aidells Chicken Apple Sausage
\$38 Per Person
- Brioche French Toast
Seasonal Fruit, Maple Syrup
Apple Wood Smoked Bacon and Aidells Breakfast Sausage
\$38 Per Person
- Eggs "Florentine"
Poached Eggs, Sautéed Spinach, English Muffin and Hollandaise Sauce
\$38 Per Person
- Drakes Waffles
Maple Syrup, Seasonal Fresh Fruit, Butter and Whipped Cream
\$38 Per Person
Add Buttermilk Fried Chicken \$4
- Drake's Signature Breakfast
Eggs "Benedict"
Poached Eggs, Smoked Pork Loin, Toasted English Muffin and Hollandaise Sauce
\$40 Per Person

SIR FRANCIS DRAKE

A KIMPTON® HOTEL

Breaks

Build Your Own Trail Mix

- Assorted Nuts
- Granola
- Dried Fruits
- Banana Chips
- M&M's
- Yogurt Pieces
- Organic Coffee
- Decaffeinated Coffee
- Mighty Leaf Teas

\$22 Per Person

South of the Border

- Tortilla Chips
- Salsa Fresca
- Assorted Quesadillas
- Guacamole
- Sour Cream
- Selection of Agua Fresca and Iced Tea

\$22 Per Person

Power Break

- Crudités with Dip
- Selection of Local and Imported Artisanal Cheeses
- Served with Bread and Seasonal Accompaniments
- Bottled Domestic Sparkling Water

\$22 Per Person

NON-ALCOHOLIC BEVERAGES

- Organic Coffee, Decaffeinated Coffee and Mighty Leaf Tea
\$130 Per Gallon
- Fresh Fruit Smoothie (Minimum order of 20)
\$8 each
- Assorted Republic of Teas
\$7 each
- Assorted soft drinks
\$6.00 Per Person
- Regular or Diet Red Bull Energy Drinks
\$7 Per Person
- Assorted Izze Sparkling Juices
\$7 each
- Mineral and Still Bottled Water
\$6 Per Person
- Coconut Water
\$8 Per Person

SIR FRANCIS DRAKE

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Lunch

LUNCH BUFFET SELECTIONS

All Buffet Selections Include: Organic Coffee, Decaffeinated Coffee, Mighty Leaf Teas and Iced Tea
Minimum of 20 guests required for all Buffet Selections

ITALIAN BUFFET

- **Insalata Caprese (Available June through October)**
Seasonal Tomatoes, Fresh Mozzarella, Basil and Olive Oil
- **Insalata Tricolore**
Frisee, Radicchio, Baby Arugula and Champagne Vinaigrette
- **Antipasti**
Prosciutto, Salami, Grilled Vegetables, Marinated Olives and Artisanal Cheeses
- **Choice of One Entrée:** Chicken Cacciatore or Chicken Picatta
- **Choice of One Pasta:** Baked Penna, Pasta Puttanesca or Vegetarian Lasagna
- **Garlic Bread**
- **Dessert:** Chocolate Dipped Biscotti, Pignoli Cookies and Chocolate Hazelnut Budino
\$68 Per Person

MEDITERRANEAN BUFFET

- **Greek Salad** Romaine Leaves, Tomatoes, Cucumbers, Feta Cheese, Red Onions, Olives, Red Wine Oregano Vinaigrette
- **Hummus & Tabbouleh** Olives, Pita Chips
- **Falafel** Tomatoes, Cucumbers, Red Onion, Pita Bread
- **Choice of Two Entrees:** Grilled Chicken Tzatziki or Roasted Salmon or Seasonal White Fish or Grilled Vegetables
- **Cumin Roasted Root Vegetables**
- **Dessert:** Walnut Baklava, Apricot Almond Tart and Flourless Cake
\$68 Per Person

DELI LUNCHEON BUFFET

- **Mixed Field Greens** White Balsamic Vinaigrette
- **Yukon Gold Potato Salad** Dijon Dressing
- **Seasonal Roasted Vegetable Pasta Salad**
Pesto Vinaigrette
- **Sliced Meats and Cheeses**
Roast Turkey Breast, Roast Beef, Honey Baked Ham, Grilled Sliced Chicken, Grilled Vegetables, Tuna Salad, Swiss, Monterey Jack and Cheddar Cheeses
- **Accompaniments** Pickles, Olives, Sliced Tomatoes, Mixed Greens, Dijon and Grain Mustards and Mayonnaise Basket of House Made Deli Rolls
- **Individual Bagged Chips**
- **Dessert:** Brownies, Individual Cookies, Whole Fruit
\$68 Per Person

CALIFORNIA BUFFET

- **Mixed Field Greens** White Balsamic Vinaigrette
- **Chef's Choice of Seasonal Salad**
- **Quinoa Salad** Cucumbers, Seasonal Oranges, Lemon Juice
- **Grilled Salmon** Spinach Veloute
- **Grilled Chicken Breast** Salsa Verde
- **Grilled Seasonal Vegetables**
- **Dessert** Greek Yogurt Panna Cotta with Fruit Compote
\$68 Per Person

OFF PROPERTY OPTION (Boxed To-Go)

- Chef's Choice of Seasonal Salad
- Chef's Choice of Freshly Made Assorted Sandwiches
- Whole Fruit
- Assorted Chips
- House Made Cookies
- Choice of Water or Soft Drink
\$60 Per Person

PLATED LUNCH

- House Made Rolls, Butter, Dessert
- Organic Coffee, Decaffeinated Coffee, Mighty Leaf Teas and Iced Tea
- Chef's Choice of Seasonal Accompaniments

STARTER

Choose one

Soups include: (100 person maximum)

- **San Francisco Clam Chowder**
- **Minestrone**
- **Tomato Bisque**

Salads include:

- **Mixed Field Greens**
Sliced Cucumbers, Seasonal Tomatoes, Shaved Carrots, Vinaigrette
- **Wild Arugula & Parsley**
Crumbled Goat Cheese, Toasted Pecan, Glazed Red Onions, White Balsamic
- **Caesar**
Hearts of Romaine, Parmesan, Garlic Croutons
- **Wedge Salad**
Iceberg Lettuce, Radish, Crumbled Blue Cheese, Bacon, House made Ranch

DESSERT

Choose one

- **Bostini Cream Pie-Drake's Signature Lunch Dessert**
Creamy Vanilla Custard, Orange Chiffon
- **Tiramisu**
Layers of Espresso-Soaked Sponge Cake, Marsala Mascarpone Cream
- **Lemon Lime Dome**
Lemon Lime with Coconut Shortbread Cookie
- **Seasonal Fruit Crisp**
Seasonal Fruit, Almond Streusel
- **Baked Apple Tart**
with Cider Reduction

ENTRÉE

Choose one

- **Pan Seared or Grilled Ora King Salmon**
Citrus Gremolata, Spinach Veloute
\$69 Per Person
- **Grilled Pork Loin**
Mustard Glaze, Bacon Apple Chutney
\$69 Per Person
- **Lasagna**
Roasted Vegetables, Fresh Tomato Basil Sauce
\$69 Per Person
- **Grilled Seasonal White Fish**
Tomato, Olive, Red Pepper Ragu
\$69 Per Person
- **Orecchiette-Drake's Signature Lunch Entree**
Spinach, Melted Leeks, Garlic and Ricotta Salata
\$69 Per Person
- **Roasted Breast of Chicken**
Lemon-Rosemary Jus
\$69 Per Person

SIR FRANCIS DRAKE

A KIMPTON® HOTEL

Reception

HOT HORS D'OEUVRES

Prices are \$8.00 per piece, unless noted otherwise.
Minimum order is two dozen. Butler passing fee \$125 for every 50 guests or fraction thereof.

- **French Onion Tartlets**
Goat Cheese Custard
- **Dungeness Crab Cakes**
Lemon Dill Aioli
- **Pizza Bites**
Bagel Chips, Tomato Sauce, Jack Cheese and Herbs
- **Bacon Wrapped Water Chestnuts**
- **Grilled Lamb “Lollipop”**
Rosemary Port Glaze
- **Grilled Chicken Satay**
Ginger Aioli
- **Mini Fried Chicken and Waffles-
Drake’s Signature Hors d’ Oeuvres**
Ginger Aioli
- **Fried Asparagus Wrapped in Prosciutto**
Roasted Garlic Aioli
- **Fried Mac & Cheese Bites**
- **Fried Ham and Gruyere Arancini**
Whole Grain Mustard Aioli
- **Vegetarian Samosas**
- **“Figs in a Blanket”**
Balsamic Glaze

COLD HORS D'OEUVRES

Prices are \$8.00 per piece, unless noted otherwise.
Minimum order is two dozen. Butler passing fee \$125 for every 50 guests or fraction thereof.

- **Parmesan Crisp**
*Wild Arugula, Lemon Goat Cheese, Black Pepper,
Crisp Prosciutto*
- **Bay Shrimp Ceviche-Drake’s Signature Cold Hors d’ Oeuvre**
Corn Tortilla Chips
- **Crostini with Roasted Carrot-Harrissa**
Whipped Crème Fraiche and Wild Arugula
- **Wild Mushroom Feuilletee**
Vincotto Balsamic
- **California Rolls**
*with Fresh Crab, Avocado, Cucumber, Wasabi,
Pickled Ginger and Soy*
- **Spicy Tuna Tartare**
Taro Chips
- **Truffled Deviled Eggs**
- **Chilled Prawns**
Cocktail Sauce
- **Dates, Curried Goat Cheese, Pistachio and Honey**
- **Antipasto Skewers**
Fresh Mozzarella, Olive and Sundried Tomato
- **Ham and Gruyere Cheese Puffs**

DISPLAYED HORS D'OEUVRES

Prices are per person, unless noted otherwise.
20 guest minimum.

- **Balsamic Marinated Grilled Vegetables**
Savory Dips
\$16 Per Person
- **Selection of Local and Imported Artisanal Cheeses**
Served with Bread and Seasonal Accompaniments
\$18 Per Person
- **Antipasti-Drake's Signature Station**
Sliced Coppa, Salami, Prosciutto, Roasted Peppers, Marinated Olives, Grilled Vegetables and Parmesan Cheese, House Made Breads
\$28 Per Person
- **Smoked Salmon**
Thinly Sliced Smoked Salmon, Toast Points, Chopped Hard Boiled Eggs, Red Onions, Capers and Tomatoes
\$18 Per Person
- **Baked Potato Bar**
Russet Potatoes, Bacon, Sour Cream, Chives, Butter, Cheddar, Sea Salt, Mushrooms and Scallions
\$18 Per Person
- **Dim Sum**
Assorted Dim Sum to include: BBQ Pork Buns, Assorted Shiu Mai, Spring Rolls, Pot Stickers, Vegetable Dumplings and Shrimp Har Gow Served with Dipping Sauces and Chopsticks
\$24 Per Person
- **Sushi**
Tuna Nigiri, Unagi Nigiri, Spicy Scallop Maki, Cucumber Avocado Maki, Salmon Nigiri, Salmon and Asparagus Maki and California Maki Served with Ginger, Soy Sauce and Wasabi
\$32 Per Person

CARVING STATIONS

All stations are available with or without a chef attendant.
Chef attendant Fee Option at \$275.00 per Chef. Prices are per person. Minimum 30 guests.

- **Roasted Sweetheart Turkey Breast**
Cranberry Chutney, Gravy, House Made Biscuits
\$15 Per Person
- **Grilled Fennel Pork Loin**
Mustard Glazed with Apple-Bacon Chutney, House Made Mini Rolls
\$17 Per Person
- **Boneless Prime Rib of Beef**
au jus, Creamy Horseradish, House Made Mini Rolls
\$20 Per Person
- **Grilled Tenderloin of Beef**
Madeira Mushroom Jus, House Made Mini Rolls
\$22 Per Person
- **Whole Roasted Salmon**
Salsa Verde, House Made Mini Rolls
\$17 Per Person
- **Roasted Leg of Lamb**
Mint Jelly, Rosemary Jus
\$18 Per Person

Drake's Signature Pasta Station

Choice of Two of the Following Pastas:

Penne, Orrechiette, Farfalle or Fusilli

Choice of Two of the Following Sauces"

Fresh Tomato Basil, Pesto Cream Sauce, Bolognese, Lemon Parmesan Cream, or Puttanesca

Served with Parmesan Cheese and House Made Garlic Bread

\$24 Per Person

SIR FRANCIS DRAKE

A KIMPTON® HOTEL

Dinner

DINNER BUFFET

Buffet Includes Chef's Selections of Accompaniments, House Made Rolls and Butter. Assortment of Petit Pastries, Cakes, Cookies, and Confections, Organic Coffee, Decaffeinated Coffee, Mighty Leaf Tea and Iced Tea. Minimum of 30 guests.

Choice of three salads

- **Wild Arugula and Parsley**
Crumbled Goat Cheese, Toasted Pecans, Glazed Red Onions, White Balsamic Vinaigrette
- **Caprese**
Fresh Mozzarella, Tomatoes, Basil, Cracked Black Pepper, Extra Virgin Olive Oil
- **Mixed Field Greens**
Sliced Cucumbers, Seasonal Tomatoes, Shaved Carrots, Balsamic Vinaigrette
- **Caesar**
Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing
- **Quinoa Salad**
Cucumbers, Seasonal Oranges, Lemon Juice
- **Selection of Local and Imported Artisanal Cheeses**
Served with Bread and Seasonal Accompaniments

Choice of three hot entrees

- **Pancetta Wrapped Sordfish**
Lemon-Cauliflower Coulis, Braised Artichokes, Grilled Scallion Polenta
- **Grilled Ora King Salmon**
Onion Soubise, Salsa Verde, Sautéed Zucchini, Red Peppers, Pearl Onions, Hominy
- **Grilled Chicken Breast-
Drake's Signature Entree**
Roasted Shallot Demi
- **Ricotta and Spinach Gnocci**
Red Pepper and Parmesan Creme
- **Grilled Hangar Steak**
Herbed Wild Mushroom Jus
\$98 Per Person
- **Grilled Tenderloin of Beef**
au Poivre, House Made Mini Rolls
\$22 Per Person
- **Whole Roasted Salmon**
Wild Fennel, Salsa Verde and House Made Mini Rolls
\$17 Per Person
- **Roasted Leg of Lamb**
Mint Jelly, Rosemary Jus and House Made Mini Rolls
\$18 Per Person

CARVING STATIONS

*Chef Attendant Carving Fee at \$275.00
Prices are per person. Minimum of 30 guests.*

- **Roasted Sweetheart Turkey Breast**
Cranberry Chutney, Gravy and House Made Biscuits
\$15 Per Person
- **Grilled Fennel Pork Loin**
Apples, Cider Sauce and House Made Mini Rolls
\$17 Per Person
- **Boneless Prime Rib of Beef**
au jus, Creamy Horseradish and House Made Mini Rolls
\$20 Per Person
- **Bostini Cream Pie-
Drake's Signature Entree**
Creamy Vanilla Custard, Orange Chiffon
- **Vanilla Crème Brulee**
Shortbread Cookie
- **Lime Meringue Tarte**
- **Individual Creamery Cheesecake**
Biscotti Crust, Raspberry Caramel Sauce
- **Chocolate Hazelnut Torte**
Coffee Butter cream
- **Trio of Seasonal Sorbets**
Coffee Butter cream

DESSERT

PLATED DINNER

Chef's Selection of Accompaniments, Dessert

House Made Rolls and Butter

Organic Coffee, Decaffeinated Coffee, Mighty Leaf Tea and Iced Tea

STARTER

Choose one

- **Caesar**
Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing. Anchovy available upon request.
- **Wild Arugula and Parsley**
Crumbled Goat Cheese, Toasted Pecans, Glazed Red Onions, White Balsamic Vinaigrette
- **Fried House Made Raviolis**
Shaved Beef, Bok Choy, Soft Poached Egg, Radishes, Chicken Broth
- **Mixed Field Green Salad**
Sliced Cucumbers, Seasonal Tomatoes, Shaved Carrots, Balsamic Vinaigrette
- **Insalata Tricolore**
Frisee, Arugula, Radicchio and Champagne Vinaigrette
- **Minestrone Soup**
- **Potato Leek Puree**
- **New England Clam Chowder**

ENTRÉE

Choose one

- **Grilled Ora King Salmon**
Onion Soubise, Salsa Verde, Sautéed Zucchini, Red Peppers, Pearl Onions, Hominy
\$87 Per Person
- **Pan Roasted Chicken Breast-Drake's Signature Entree**
Rosemary Jus, Butternut Squash Mac and Cheese with Pancetta
\$80 Per Person

- **Pancetta Wrapped Swordfish**
Lemon Cauliflower Coulis, Grilled Scallion Polenta, Crème Fraiche
\$87 Per Person
- **Ricotta and Spinach Gnocci**
Red Pepper and Parmesan Crème, Fried Leeks
\$80 Per Person
- **Prosciutto Wrapped Pork Tenders**
Pork Jus with Brandy, Roasted Baby Apples, Butternut Squash Puree with Brown Butter
\$88 Per Person
- **Roasted Filet Mignon of Beef**
Red Wine-Shallot Sauce, Baby Carrots, Potato Leek Gratin
\$95 Per Person
- **Grilled Double Lamb Chop**
Rosemary Jus, Bing Cherry Chutney, Sautéed Haricot Verts with Shallot Butter, Duck Fat Poached Potatoes with Sea Salt
\$95 Per Person

DESSERT

- **Bostini Cream Pie-Drake's Signature Entree**
Creamy Vanilla Custard, Orange Chiffon
- **Vanilla Crème Brulee**
Shortbread Cookie
- **Individual Creamery Cheesecake**
Biscotti Crust, Raspberry Caramel Sauce
- **Trio of Seasonal Sorbets**
- **Lime Meringue Tarte**
- **Chocolate Hazelnut Torte**
Coffee Butter Cream

SIR FRANCIS DRAKE

A KIMPTON® HOTEL

Beverage

BEER & WINE

* Requires bartender *servicing beer & wine*
\$250 per Bartender per (3) hours

BEER

Assorted Domestic and Imported Beers, Seasonal Microbrews

\$9 Per Bottle Domestic

\$11 Per Bottle Imported

WINES

Domaine St Michelle, Washington \$36.00

Chardonnay
La Terre, California \$36.00

Sauvignon Blanc
Ferrari-Carano, Fume Blanc, Sonoma \$38.00

Other Whites
Acrobat, Pinot Gris, Oregon \$36.00

Cabernet Sauvignon & Blends
Louis Martini, Sonoma County \$48.00

Merlot
La Terre, California \$36.00

Zinfandel
Dry Creek Vineyard, Sonoma Valley \$44.00

Pinot Noir
MacMurray Ranch, Sonoma Coast \$48.00

Please inquire about our full wine list

NON-ALCOHOLIC BEVERAGES

- Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas
\$130 Per Gallon
- Assorted Izze Sparkling Juices
\$7 Each
- Assorted Soft Drinks
\$7.00 Each
- Regular and Diet Red Bull Energy Drinks
\$7 Per Person
- Assorted Republic of Teas
Acai Berry Red, Ginger Peach Decaf, Republic Darjeeling, Blackberry Sage
\$7 Each
- Mineral and Still Bottled Water
\$7 Per Person
- Coconut Water
\$8 Each

COCKTAILS

Requires bartender

Serving Beer & Wine

\$250 per Bartender

Per (3) Hours

BAR PACKAGES

Prices are per person

Midtown (Beer & Wine)

\$24.00 for the first hour;

\$9.00 each additional hour

Downtown

\$26.00 for the first hour;

\$11.00 each additional hour

Uptown

\$35.00 for the first hour;

\$11.00 each additional hour

DOWNTOWN (SELECT BRANDS)

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Bacardi Silver Rum
- El Jimador Tequila
- Hennessy VS Cognac
- Dewars Scotch

UPTOWN (PREMIUM BRANDS)

- Grey Goose Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Appleton Estate Rum
- 1800 Silver Tequila
- Remy Martin VSOP Cognac
- Johnny Walker Black Scotch

COMPLEMENT YOUR BAR

WELLNESS

- **Superberry Fizz**
Beefeater Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, Blueberries
\$14 Per Drink
- **Organic agave margarita**
El Jimador Reposado Tequila, Organic Agave Nectar, Fresh Lime Juice
\$14 Per Drink
- **Red dawn**
Portland 88, Limoncello, Lemon Juice, Pomegranate Grenadine
\$14 Per Drink

CLASSICS

- **Kimpton house dry martini**
Tanqueray gin, Noilly Pratt dry vermouth
\$14 Per Drink
- **Manhattan**
Bulleit Bourbon, Martini & Rossi Sweet Vermouth, Agnostura Bitters, Brandied Cherries
\$14 Per Drink
- **Old Fashioned**
Maker's Mark, Lemon Peel, Simple Syrup, Angostura Bitters
\$14 Per Drink
- **Negroni**
Gin, Campari, Sweet Vermouth
\$14 Per Drink
- **Mojito**
Bacardi, Lime Juice, Simple Syrup, Mint Leaves, Soda
\$14 Per Drink

KIMPTON CRAFTED

- **On Taylor**
Tanqueray 10 Gin, Lustau East India Sherry, Honey Syrup
\$14 Per Drink
- **Cable Car**
Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup
\$14 Per Drink
- **La Perla**
Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur
\$14 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- *Fresh Lemonade, Iced Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices*
- *Bourbon, Gin, St. Germain*
\$14 Per Drink

COLOR MY BUBBLES

- *Juices and Purees, Assorted Herbs*
- *Sparkling Wine, Liqueurs*
\$14 Per Drink

COFFEE CART

- *Fresh Brewed Coffee and Decaf Coffee, House made Syrups, Flavored Whipped Cream, Sprinkles, Little Cookies*
- *Bailey's, Frangelico, Irish Coffee Setup, Kahlua*
\$14 Per Drink

BLOODY MARY BAR

- *Tomato Juice, Clamato, Hot Sauces, Horse Radish, Worcestershire, Pepper, Salt, Pickled Vegetables, Spices*
- *Smirnoff Vodka, Beefeater Gin*
\$14 Per Drink