

Sir Francis Drake



Wedding 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
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Congratulations on Your Engagement!

Thank you for considering the Sir Francis Drake Hotel to celebrate your special day. We are delighted to offer several elegant packages to ensure that your wedding is as historic as the location you choose to hold it.

We would love to provide a tour of our facilities with our knowledgeable and experienced staff to design the wedding of your dreams. Please contact our Catering Office to set up an appointment.

WHAT'S INCLUDED

- Cocktail Hour
- Dinner Service or Stations
- Beverage Service
- Additional Accompaniments

Enchanting Spaces

From gorgeous small ceremonies to the most extravagant affairs, the Sir Francis Drake Hotel has the perfect space to fit your vision.

□ MEZZANINE

Enjoy cocktails and hors d'oeuvres beside the cozy fireplace, while taking in wonderful views of the Drake's magnificent lobby bar below, Bar Drake.

□ FRANCISCAN ROOM

A 21-foot vaulted ceiling accented with intricate gold embossing, windows draped with silk curtains, and columns with carved gold capitals heighten the romance of your reception.

\$1,500 Rental Fee for Ceremony Only
\$18,000 Food and Beverage Minimum on a Saturday night

□ EMPIRE ROOM

Three perfectly preserved antique crystal chandeliers with dramatic hand-painted murals complementing rich gold and ivory color scheme create a lavish setting for events.

Adjoining is the Walnut Room; this elegant, wood-paneled room is the perfect tone setter for cocktails prior to your ballroom reception.

\$30,000 Food and Beverage Minimum on a Saturday Night

□ STARLIGHT ROOM

Celebrate amid panoramic views of the San Francisco skyline. With space for up to 250, the place where the stars meet the cable cars is sure to take your breath away.

\$2,000 Rental Fee
\$45,000 Food and Beverage Minimum on Saturday Night

Packages

Catered by **Scala's Bistro**

All Wedding packages include:

House Made Rolls and Butter, House-made Confections

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

□ HISTORIC PACKAGE

Cocktail Reception

- Four Selections of Butler Passed Hors d'Oeuvres
- One Hour Select Brand Unlimited Consumption Bar
- Butler Passed Sparkling Wine

Dinner Service

- Three Course Dinner
- Sparkling Wine Toast
- Tableside Red & White Wine Service(up to 2 hours maximum)
- White or Ivory Chair Covers-Your Preferred Color Sash

Wedding Cake

- Catered by Scala's Bistro & Executive Pastry Chef, Kimberly Bugler

Vegetarian, Poultry or Fish Entrée-\$120 per person

Beef Entrée-\$130 per person

□ CLASSIC PACKAGE

Cocktail Reception

- Four Selections of Butler Passed Hors d'Oeuvres
- One Hour Select Brand Unlimited Consumption Bar
- Butler Passed Sparkling Wine and House Wines
- Bride & Groom Specialty Cocktail

Dinner Service

- Three Course Dinner
- Sparkling Wine Toast
- Tableside Red & White Wine Service
- Chiavari Chairs

Wedding Cake

- Catered by Scala's Bistro & Executive Pastry Chef, Kimberly Bugler

Vegetarian, Poultry or Fish Entrée-\$140 per person

Beef Entrée-\$150 per person

Packages continued

Catered by **Scala's Bistro**

All Wedding packages include:

House Made Rolls and Butter, House Made Confections

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

□ Grand Package

Cocktail Reception

- Five Selections of Butler Passed Hors d'Oeuvres
- One Appetizer Station
- One Hour Premium Brands, Unlimited Consumption Bar
- Bride & Groom Specialty Cocktail

Dinner Service

- Three Course Plated Dinner
- Sparkling Wine Toast
- Tableside Premium Red & White Wine Service
- Custom Designed Wedding Cake
- Three Hours Premium Brands, Unlimited Consumption Bar
- White or Ivory Chair Covers-Your Preferred Color Sash or Chiavari Chairs
- Upgraded Linen (Silver, Gold, or Ivory)

Wedding Cake

- Catered by Scala's Bistro & Executive Pastry Chef, Kimberly Bugler

Vegetarian, Poultry or Fish Entrée- \$195 per person
Beef Entrée -\$205 per person

□ Package Enhancements

Chef Attended Reception Stations

*Reception Stations Hosting Unique, Interactive Regional Food may Be Added During Your Cocktail Hour.
Priced Per Station*

Enhanced Toast

Embellish Your Champagne Toast with:
Piper Sonoma Brut, Sonoma- **\$38 per bottle**
La Marca, Prosecco, Veneto- **\$40 per bottle**
Gloria Ferrer Blanc de Noirs, Carneros- **\$56 per bottle**

Traditional Intermezzo Sorbet

Delectable Sorbet in Seasonal Flavors to Cleanse Your Palate
\$7 per person

Reception in Starlight Room

One Hour Hosted Premium Brands Bar Where the Stars Meet the Cable Cars.
\$25 per person

Candy or Popcorn Bar

Custom Designed to Match the Colors and Style of Your Wedding
\$12 per person

Late Night Snacks

Mini Sliders, Mini Ruben, Corn Dogs, Short Ribs, Aged Cheddar Poutine, Nachos, Fried Mac and Cheese, Caramel Corn and Mini Root Beer Floats
\$35 per person

Coat and Gift Check

\$300 per event

Pre-Party

□ LADIES LUNCHEON AND AFTERNOON TEA For the Bride and Bridesmaids

Scones with All the Trimmings

Devonshire Clotted Cream, Jam
Lemon Curd and Butter

Tea Sandwiches

Roast Beef
Watercress, Horseradish Cream, White Bread

Roasted Wild Mushrooms
Raddichio-Mint Salad, Wheat Bread

Smoked Salmon
Chive Crème Fraiche, Tobiko, Caviar, Blini

Egg Salad
Wild Arugula, Wheat Bread

Pastries

Hungarian Raspberry Shortbread
Meyer Lemon Biscuits
Assorted Petit Fours

Beverages

Organic Coffee, Decaffeinated Coffee, Mighty Leaf Tea
and Soft Drinks

\$34 per person

Add House Sparkling Wine- **\$7 per person**

□ GENTLEMEN'S LIBATION LUNCHEON For the Groom and Groomsmen

Buffet Starters

Truffled Fingerling Potato Salad
Wild Mushroom Panzanella
Selection of Kettle Chips

Gourmet Sandwiches

*Grilled Chicken Bacon
Caramelized Onions, Wild Arugula, Blue Cheese, Ciabatta*

Roast Beef
Horseradish Crème, Balsamic Onions, Mixed Greens, Sourdough

Wild Mushrooms

Eggplant, Roasted Bell Peppers, Mixed Greens, French Roll

Pork Tenderloin Cubano

Pickled Onions, Bell Peppers, Sourdough

Dessert

Selection From Our Bakery

Beverages

Organic Coffee, Decaffeinated Coffee, Mighty Leaf Tea and Soft Drinks

\$34 per person

Add Imported and Domestic Beer- **\$7 per bottle**

Hors d'oeuvres

HOT HORS D'OEUVRES

- **Bacon Wrapped Water Chestnuts**
- **French Toast Tartlets**
Goat Cheese Custard
- **Prosciutto Wrapped Asparagus**
Roasted Garlic Aioli
- **Dungeness Crab Cake**
Lemon Dill Aioli
- **Mini Bagel Bites**
Bagel Chips, Tomato Sauce, Jack Cheese and Herbs
- **Grilled Chicken Satay**
Ginger Aioli
- **Lemongrass and Coconut Crusted Chicken Satay**
Ginger Aioli
- **Mini Chicken and Waffles**
Maple Bacon Aioli
- **Fried Mac and Cheese Bites**
Cheddar Sauce
- **Ham and Gruyere Cheese Arancini**
Whole Grain Mustard Aioli
- **Grilled Lamb “Lollipop”**
Port Wine Glaze

COLD HORS D'OEUVRES

- **Prosciutto Pinwheels**
Mushroom Jam
- **Spicy Tuna Tartare**
Taro Chip
- **Antipasti Skewers**
Fresh Mozzarella, Olive and Sundried Tomato
- **Grilled Prosciutto Wrapped Prawns**
Salsa Verde
- **California Rolls**
with Fresh Crab, Avocado, Cucumber, Wasabi, Pickled Ginger and Soy
- **Ham and Gruyere Cheese Puffs**
- **Chilled Prawns**
Cocktail Sauce
- **Crostini with Thyme Pesto**
Preserved Lemon Crème

*Food and beverage charges are subject to 24% service charge and 8.75% California state tax.
Service charge and sales tax are subject to change without prior notification.*

Plated Dinner

Catered by Scala's Bistro

Packages Include:

House Made Dinner Rolls from Our Bakery and Butter, House Made Sweet Confections, Organic Coffee, Decaffeinated Coffee, Mighty Leaf Tea and Iced Tea

☐ **SOUP** (Added Course \$15.00 per Person,
Maximum 100 guests)

- Spinach and Roasted Eggplant
- Potato Leek Puree
- New England Clam Chowder

☐ **SALAD** (Choice of 1)

- Mixed Field Greens, Sliced Cucumbers, Seasonal Tomatoes, Shaved Carrots, Balsamic Vinaigrette
- Caesar Salad, Hearts of Romaine, Parmesan, Garlic Croutons
- Wild Arugula and Parsley, Crumbled Goat Cheese, Toasted Pecans, Glazed Red Onions, White Balsamic Vinaigrette
- Delicata Squash with Roasted Poblano Peppers, Shaved Celery, Lovage, Candied Walnuts, Tarragon Vinaigrette
- Watercress and Endive, Roasted Hazelnuts, Pears, Crispy Pancetta and Red Wine Vinaigrette

Dinner Entrees

FISH & POULTRY

Grilled Salmon with Sautéed Zucchini, Red Peppers, Pearl Onions and Hominy, Onion Soubise
Prosciutto Wrapped Halibut Filet with Sugar Snap Peas and Yukon Potatoes, Preserved Lemon Cream
Pan Roasted Chicken Breast with Mushroom Risotto, Roasted Chipolinni Onions, Natural Jus
Roast Stuffed Chicken Breast with Chestnut Stuffing and Duck Liver, Dried Fig Jus

MEATS

Roasted Filet Mignon with Baby Carrots, Potato Leek Gratin, Red Wine Shallot Sauce
Grilled Double Lamb Chop with Rosemary Jus, Bing Cherry Chutney, Sautéed Haricot Verts with Shallot Butter
Braised Boneless Short Rib Ragout with Pasta Spaetzle, Sautéed Baby Spinach and Marinated Tomatoes

VEGETARIAN

Vegetarian Lasagna with Choice of Seasonal Vegetable
Ricotta and Spinach Gnocci
Fried Leaks with Duo of Red Pepper Sauce and Parmesan Cream

Desserts

*Included with Dinner Entrées
Pastry Chef's Selection of House-made Confections and Cookies
Served Family Style*

□ **TRADITIONAL INTERMEZZO SORBET**

- Delectable Sorbet in Seasonal Flavors
to Cleanse Your Palate

\$7 per person

□ **INDIVIDUAL CREAMERY CHEESECAKE**

- Raspberry Caramel and Black Pepper Pecan

\$8 per person

□ **SEASONAL FRUIT CRISP**

- Seasonal Fruit and Almond Streusel

\$8 per person

□ **SWEET TABLE**

- Chocolate Dipped Strawberries
- Assorted Tarts, Pastries, Petite Fours and Truffles
- Assorted Miniature Cheesecakes
- House Made Cakes and Pies
- Seasonal Fruits and Berries with Dark and
White Chocolate
- Mousse Cups

\$18 per person

*Food and beverage charges are subject to 24% service charge and 8.75% California state tax.
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Bar and Beverage Selections

Wedding Packages Include: One Hour Hosted Cocktail Reception

Select Brand Cocktails, Wines, Champagnes, Beers, and All Non-Alcoholic Beverages

	Hosted	Cash
Premium Brands	\$14.00	\$15.00
Select Brands	\$12.00	\$13.00
Domestic Beer	\$ 8.00	\$ 9.00
Imported Beer	\$ 9.00	\$11.00
House Wine	\$11.00	\$13.00
House Champagne	\$12.00	\$14.00
Cordials and Cognacs	\$14.00	\$16.00
Soft Drinks	\$ 6.00	\$ 6.00
Mineral Waters	\$ 6.00	\$ 6.00

Bartender Fee - \$250 per Bartender

□ DOWNTOWN (SELECT BRANDS)

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

□ UPTOWN (PREMIUM BRANDS)

Grey Goose Vodka, Tanqueray Gin, Makers Mark Bourbon, Appleton Estate Rum, Johnny Walker Black Label Scotch, 1800 Silver Tequila, Remy Martin VSOP Cognac

□ BAR PACKAGES

Prices are per Person

Midtown (Beer & Wine)	\$24 for the First Hour; \$9 Each Additional Hour
Downtown	\$26 for the First Hour; \$11 Each Additional Hour
Uptown	\$35 for the First Hour; \$11 Each Additional Hour

Farewell Breakfast

□ BREAKFAST BUFFET

Prices are Per Person

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruit and Berries
 - Scrambled Eggs
- Choice of Two of the Following Meats:
Breakfast Sausages, Apple Wood Smoked Bacon, Grilled Ham, Chicken Sausage, Grilled Canadian Bacon
- Selection of House-made Scones, Muffins, Croissants, and Danishes from Our Bakery with Sweet Butter and Fruit Preserves
- Assorted Bagels, Cream Cheese and Smoked Salmon
 - Assorted Individual Yogurts
- Freshly Brewed Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas

\$42 per person

□ BUFFET ADDITIONS

Prices are Per Person

- 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