Catering Menus

Published pricing valid through June 2027

Pricing does not include facility charge, gratuity and taxes that are applicable at the time of your event (see current rates in the "Important Things To Know" portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service. Additional charges apply for events beyond 90 minutes in duration.

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Hilton San Francisco Union Square and Parc 55 San Francisco - A Hilton Hotel

Breakfast buffets

Minimum of 25 people. Maximum of 90 minutes of service.

Simple start buffet | $60 per person

- Orange and grapefruit juices
- Bagels, muffins, tea Breads (NF)
- Jams and butter (V|NF)
- Seasonal fruit salad (VN|GF|NF|GF)
- Individual plain and flavored yogurts
- Assorted individual cereals (including gluten-free) and assorted milks
- Coffee, decaffeinated coffee, tea service

Mindful eating healthy start buffet | $63 per person

- Orange juice and green juice blend
- Hard-boiled eggs (V|GF|NF|DF)
- Healthy breads, croissants (including gluten-free bakery items) (V|NF)
- Jams, butter, cream cheese, peanut butter (V|GF)
- Individual Greek yogurt (Plain) (V)
- Granola station with season's best berries and nuts (V|GF)
- Seasonal whole fruit (VN|DF|NF|GF)
- Soy milk, coffee, decaffeinated coffee, tea service
- *Select one*: peanut butter & jelly overnight oats (VN|GF|DF), tropical fruits, chia seed pudding (VN|GF|DF|NF)

Wrap it, jar it, bowl it buffet | $65 Per Person

- Orange juice, coffee, decaffeinated coffee, tea service
- Crisp bacon wrap with scrambled eggs, cheddar cheese blend, flour tortilla (NF)
- Vegetable wrap (V) with egg whites, Monterey Jack cheese blend, spinach tortilla (V|NF)
- Peanut butter & jelly jar (VN|GF) with overnight oats, strawberry-balsamic jam, peanut butter (DF)
- Vanilla-chia jar (VN|GF) with chia seeds, soy milk, vanilla, maple syrup (DF|NF)
- Make-your-own bowl (V) with vanilla yogurt, granola, season's best berries (V|GF)
- Hot oatmeal bar (VN|GF) with dark brown sugar, dried fruits, preserves, roasted seeds (NF|DF)

Make it a tasty and toasty day

Breakfast Sandwich add-ons to a Breakfast Buffet are not available à la carte.

Taylor Street sandwich (NF) | $25 each
English muffin, baked egg, Canadian bacon, cheddar cheese blend

The Berkeley sandwich (V|NF) | $25 each
English muffin, baked egg, spinach, tomatoes, mozzarella cheese blend

Union Square wrap (NF) | $25 Each
Flour tortilla, scrambled eggs, mozzarella bheese blend
Select one: chicken sausage or sautéed vegetable medley (V)

Valencia Street wrap (V|NF|DF) | $25 each
Whole wheat tortilla, vegan chorizo, egg whites, oven-roasted tomato salsa

Angel Island croissant (NF) | $25 each
Scrambled eggs, caramelized onions, Gruyère cheese
Select one: country ham or sausage

Gold Country bagel (NF) | $25 each
Smoked salmon-herb cream cheese, red onions, tomatoes, capers
All served separately

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Breakfast buffets

Minimum of 25 people. Maximum of 90 minutes of service.

Included in all buffets:

- Assorted breakfast baked goods (including no gluten added options) (V|NF)
- Jams, butter, cream cheese, peanut butter (V|GF)
- Individual plain and flavored yogurts
- Assorted individual cereals (including gluten-free) and milks
- Coffee, decaffeinated coffee, tea service
- *Select three juices*: orange, grapefruit, tomato, or cranberry

Hot entrées

Scrambled eggs (V|GF|NF)
Substitute egg whites upon request

Cheesy scrambled eggs (V|GF|NF)
Cheddar cheese blend, fresh herbs
(Substitute egg whites upon request)

Hard-boiled farm-fresh eggs (V|GF|DF|NF)

Vegetable frittata (V|GF|NF)
Toybox tomatoes, baby kale, marinated feta

Bacon frittata (GF|NF)
Applewood bacon (DF), shredded potatoes, bell peppers, mozzarella blend

Cinnamon roll bread pudding (V|NF)
Tahitian vanilla bean, powdered sugar glaze, syrup

One breakfast sandwich or wrap selection
Taylor Street sandwich (NF)
English muffin, baked egg, Canadian bacon, cheddar cheese blend

The Berkeley sandwich (V|NF)
English muffin, baked egg, spinach, tomatoes, mozzarella cheese blend

Union Square wrap (V|NF)
Flour tortilla, scrambled eggs, mozzarella cheese blend
Select one: chicken sausage or sautéed vegetable medley (V)

Sides

O'Brien potatoes (VN|GF|NF)
Sliced potatoes, yellow onions, bell peppers

Marbled potatoes (VN|GF|NF)
Rosemary, thyme, seasoning salt

Cheddar grits (V|GF|NF)
Stone ground grits, cheddar cheese blend

Breakfast risotto (V|NF)
Ancient grains and wild rice, mozzarella, spinach, vegetable medley

Breakfast meats (NF|GF)
Select one:
Applewood smoked bacon (DF) | Canadian bacon | pork sausage links | pork sausage patties | chicken apple sausage | turkey bacon | country ham

Beskpoke buffet
2 Hot entrées and 2 sides
$70 per person

3 hot entrées and 2 sides
$76 Per Person

Action stations
Omelet (GF) | Pancakes or waffles (V|NF) | Mini Donuts (V|NF)
$33 per person, per station
Add-ons to Bespoke Breakfast Buffet, not available à la carte. Food Station set-up and support fees are an additional cost.

International tastes
Chinese breakfast (NF)
congee (GF) | Century egg (GF) | Scallion | Baked salmon (GF)| Pork & shrimp siu mai | Tofu (V)
$15 per person, per station
Add-ons to International Tastes Breakfast Buffet, not available à la carte. Food station set-up and support fees are an additional cost.

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Plated breakfasts

Minimum of 25 people. Maximum of 90 minutes of service.
Plated breakfasts include orange juice, coffee, decaffeinated coffee, tea service.

San Francisco scrambled eggs (GF|NF)
Breakfast potatoes
Select one: pork sausage or bacon
$68 per person

Foggy day frittata (GF|NF)
Season's best vegetables, breakfast potatoes
Select one: pork sausage or bacon
$68 per person

French toast (NF)
Mixed berry compote, butter, warm maple syrup
Select one: pork sausage or bacon
$68 per person

Buttermilk pancakes (NF)
Warm maple syrup, strawberry preserves
Select one: pork sausage or bacon
$68 per person

Heart-healthy hash (V|GF|NF)
Season's best vegetables, scrambled egg whites, shredded potatoes, firm tofu, vegan cheese
$68 per person

Preset starter enhancements to our plated breakfast are served individually, tapas-style.
Pricing is in addition to the plated breakfast.

Sliced melon & berry salad (VN|GF|DF)
Toasted coconut
$3.95 per person

Yogurt, berry & granola parfait (V|GF)
Season's best berries
$7.95 per person

For a family-style addition to our plated breakfasts, try these Lazy Susan presentations:

Assorted artisan pastries & breakfast breads (V|NF)
Fresh fruit preserves, whipped butter
$100 per platter
Serves 10

Smoked salmon (NF)
Crème fraîche, purple onions, capers, garden tomatoes, lavosh crackers
$190 per platter
Serves 10
Maximum of 100 people or 10 platters

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Savory displays

Packaged breaks are a minimum of 25 people with service time of up to 45 minutes, unless otherwise noted.

Crunch & dunk

Crunch (V)

Select two:

Kettle™ chips | Corn tortilla chips | Assorted cracked lavosh | Pita | Soft crostini | Pretzels

Dunk (V)

Select two:

Caramelized onion (GF|NF)| Crème fraîche and chives (GF|NF) | Hummus (GF|DF|NF) | Baba ganoush (VN|GF|DF|NF) | Pimento cheese (GF|NF) | Cured olives and yogurt (GF|NF) | Beer cheese dip (NF) | Muhammara

$38 per person

Farmer's market vegetable display (VN|GF)

Season's best:

Baby heirloom carrots | Radishes | Celery | Toy box tomatoes | Cauliflower | Broccolini | Haricots verts | Cherry peppers | Mushrooms

Select three:

Pesto (V|GF|NF) | Red pesto (V|GF|NF) | Buttermilk ranch (V|GF|NF) | Lemon-pepper yogurt (V|GF|NF) | Pimento cream cheese (V|GF|NF) | Beet hummus (VN|GF|NF) | Herbed white bean purée (VN|GF|NF)

$38 per person

Salsa & guacamole display

Salsa selections (VN|GF|DF|NF)

Select three (mix and match):

Pico de gallo | Roasted tomato salsa | Mango black bean salsa | Chipotle corn | Tofu and pinto beans

Guacamole selections (VN|GF|DF|NF)

Traditional | Spicy habanero | Smoky poblano

Served with corn tortilla chips and veggie chips

$38 per person

Mediterranean mezze display (V|NF)

Assorted pita | Hummus (V|DF|NF) | Marinated feta (V|GF|NF) | Marinated artichokes (VN|GF|NF|DF) | Olives (VN|GF|DF|NF) | Roasted peppers | Chili chickpeas (VN|GF|DF|NF) | Pepperoncinis (VN|GF|DF|NF)

$38 per person

Local artisan cheese & charcuterie display

Assorted cracked lavosh | Soft crostini | Grissini | Olives | Nuts | Dried fruits | Seasonal fresh berries

$38 per person

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Sweet displays

Packaged breaks are a minimum of 25 people with service time of up to 45 minutes, unless otherwise noted.

"Donut" worry, be happy break

Select four:

Raised donuts (NF)

Chocolate (V) | Maple bacon | Cinnamon sugar (V) | Glazed donut holes (V)

Cake donuts (Sprinkles available) (NF)

Maple (V) | Orange (V) | Strawberry (V) | Plain (V) | Blueberry with lemon icing (V)

Vegan cake donut (DF|NF)

Lemon (VN) | Guava (VN) | Cinnamon sugar (VN)

$32 Per Person

Additional pricing applies for upgrades. Upgrades: Donut Wall or Mini Donut Machine Action Station Both are available only at the Hilton San Francisco Union Square.

Cookie jar break

Select five:

- Chocolate chunk (V|NF)
- Oatmeal raisin (V|NF)
- Peanut butter (V)
- Toffee (V|NF)
- Linzer cookies (V)
- Lemon thyme shortbread cookies (V|NF)
- French macarons (V|GF)
- Coconut Macaroons (V|GF)
- Vanilla bean biscotti (V|NF)
- Alfajores (V|NF)
- Almond and chocolate florentines (V)
- Gluten-free gingersnaps (V|GF)
- Gluten-free chocolate chip oatmeal raisin (VN|GF)

$32 per person

Popcorn break (GF)

Select three:

- Sea salt
- Cheese
- Truffle
- Chili powder
- Nori-sesame
- Caramel
- Cappuccino
- "At the movies" candy and chocolate blend
- "At the game" sports blend

$32 per person

Naughty and nice jar break

Select five:

- M&M's™
- Peanut M&M's™
- Chocolate Kisses™
- Snickers™ miniatures
- Taffy
- Red Vines™
- Gummy Bears
- Sour Patch Kids™
- Fruit Roll-Ups™
- Blow Pops™
- Trail mix
- Almonds
- Chili Lime Corn Nuts®

$32 per person

Pups and pops break

Traditional popcorn (GF) | Cheddar cheese popcorn (GF) | Assorted popsicles (GF)

$32 per person

A specialty break activity that brings people together to enjoy assorted "pops" and cuddle puppies from a local animal shelter or service organization. There is nothing sweeter or more satisfying. Pricing is based on the scope of activity.

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Mindful eating breaks

Packaged breaks are a minimum of 25 people with service time of up to 45 minutes.

Smarty plants

- Beet and lemon panna cotta (V|GF|NF)
- Soy chocolate cheesecake with pepita and hazelnut crust (VN|GF)
- Chocolate avocado mousse (V|GF|NF)
- Nut and seed power green truffles (V|GF)
- Vegetable crisps (VN|GF|NF)

$38 per person

Seeds of change

- Amaranth seed muffin and banana tahini loaf (V)
- Chia berry pudding (VN|GF|DF|NF)
- Spiced pumpkin and sunflower seeds (VN|GF|DF|NF)
- Lightly salted popcorn (VN|GF|NF)
- Melons and mint with sunflower seeds (VN|GF|DF|NF)

$38 per person

Midday stretch

Activity: 10-minute instructor-led session focusing on posture, breathing techniques, and easy stretches

- Seasonal hummus selection, cracked lavosh, season's best vegetables (VN|DF|NF)
- Baby kale and quinoa salad, toasted seeds, lemon dressing (VN|GF|DF)
- Seasonal fruit salad, toasted coconut (VN|GF|DF)
- Vegetable crisps (VN|GF)

$38 per person

Activity is an additional cost

À la carte break selections

Snacks

Freshly baked brownies and cookies (V|NF)
$92.50 per dozen

Freshly baked assorted breakfast breads (V|NF)
$95.00 per dozen

Freshly baked mini cupcakes (V|NF)
$96.50 per dozen

Assorted whole fresh fruit (VN|GF|DF|NF)
$7 each

Assorted KIND™ bars, fruit bars, candy bars
$9 each

Kettle chips (V|GF|NF)
$8 each

Gourmet popcorn (V|GF|NF)
$9.50 per bag

Planters™ trail mix (V|GF)
$10 per bag

Freshly popped popcorn (V|GF|NF)
$7.50 per bag, cart & attendant required

Popcorn cart with an attendant
$600 each

Artisan cheese platter (V)
$600 each (Serves 25 people)

Vegetable crudités and spiced buttermilk ranch dip platter (V|GF|NF)
$400 each (Serves 25 people)

Seasonal sliced fruit platter (V|GF|DF|NF)
$500 each (Serves 25 people)

Veggie chips and spiced yogurt dip (V|GF|NF)
$95 each (Serves 15 people)

Corn tortilla chips and salsa (VN|GF|DF|NF)
$105 each (Serves 15 people)

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

À la carte break selections (Cont'd)

Beverages

Chill

- Fruit and herb-infused water, seasonal flavors
  $95 per gallon
- Iced tea
  $135 per gallon
- Lemonade, seasonal flavors
  $135 per gallon
- Path® still water
  $10.00 each
- Smartwater™
  $12 each
- Vitaminwater™, assorted flavors
  $10 each
- Bottled iced tea
  $9 each
- Illy™ nitro cold brew coffee
  $10 each
- Assorted bottled juices
  $9 each
- Orange, cranberry, grapefruit, apple juice
  $75 per carafe
- Custom juice blends, green, fruit vegetable
  $95 per carafe
- Individual Naked™ premium juices
  $12 each

Chill bubbles

- San Pellegrino Essenza™ sparkling natural mineral waters, plain and various flavors
  $10.00 each
- Assorted soft drinks
  $10.00 each
- Kombucha, assorted flavors
  $9.50 each

Brew experiences

Plant-based and non-dairy milk alternatives are available for brew stir-ins.

Options must be reviewed with hotel in advance.

Brew

- 100% Colombian regular coffee
  $185 per gallon
- 100% Colombian Ddecaffeinated coffee
  $185 per gallon
- Assorted Tealeaves™ herbal and caffeinated teas with hot water
  $185 per gallon

Cold brew station

for refreshing and chilly cups of coffee
$185 per gallon

- This station serves approximately 12 servings per gallon.
- This station requires an attendant per station.
- Maximum of 3 stations (approximately 500 people)

Nespresso Coffee

A Nespresso machine rental is required at $500 per machine for the duration of the event.

Each rental includes a capsule display with 30 capsules in the following selections:

- 5 Espresso Forte
- 5 Espresso Leggero
- 5 Lungo Forte
- 5 Lungo Leggero
- 5 Espresso Ristretto
- 3 Espresso Caramello
- 3 Espresso Vanilio Creations
- 3 Espresso Brazil Organic - Originals
- 5 Espresso Decaffeinatto

Capsules are charged based on consumption.
$12 each

À la carte break selections (Cont'd)

Specialty Coffee Vendor

We are proud to partner with Hedge Coffee as our exclusive specialty coffee vendor.

Click to learn more

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Monday vines & vintners

Taste SF experience lunch

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Gem lettuce salad (V|GF)
Garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine Vinaigrette

Garden greens salad (V|GF|NF)
Haricots verts, grated parmesan cheese, root vegetable crisps, sunflower seeds, champagne vinaigrette

Scampi shrimp salad (NF)
Tomatoes, sweet garlic, shallots, capers, pasta, Italian dressing

Sandwiches and Wraps

Caprese sandwich (V|NF)
Roasted eggplant, mozzarella cheese, garden basil, sunbaked tomato spread, focaccia roll

Charcuterie sandwich
Mortadella, Italian salami, provolone cheese, roasted peppers, sliced peperoncino, romaine lettuce, tomato, ciabatta bread

Marinated chicken sandwich (NF)
Garden Greens, Aged Cheddar Cheese, Tomatoes, Olive Spread, Garden Herbs, Soft Roll

Ratatouille wrap (VN|DF|NF)
Roasted eggplant, tomatoes, peppers, spicy hummus, tomato tortilla

Soups

Poached carrot soup (VN|GF|DF)
Spiced pine nuts

Hot mains

Chicken piccata (GF|NF)
Tangy-lemon caper white wine sauce

Herb-embellished salmon (GF|NF)
Orange marmalade-mustard glaze

Heirloom grains pilaf (V|NF)
Spinach, vegetable medley

Sides

Asparagus and almond sauté (VN|GF|DF)
Sun-baked herbs, roasted garlic cloves, citrus oil

Steamed broccolini (VN|GF|DF|NF)
Cremini mushrooms, verjus, aged balsamic

Sweets

Vanilla crème brûlée tart (V|NF)

Poached pear & almond tart (V)
Almond filling, port wine reduction

Lemon & beet panna cotta (V|GF|NF)

Day of The Week Cold Buffet
3 Salads | 3 Sandwiches | Kettle™ chips |
Dessert assortment
$80 per person

Day of the Week Hot Buffet
2 Salads | 3 Hot mains | 2 Sides |
Dessert assortment
$96 per person

Include soup selection: $5 per person additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Tuesday music & soul

Taste SF experience lunch
Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Iceberg lettuce & cabbage slaw salad (V|GF)
Smoke-kissed dried fruits, mixed nuts, white barbecue vinaigrette

Cucumber & tomato salad (VN|GF|DF|NF)
Purple onions, apple cider vinegar, garden dill, corn nuts

Crawfish ditalini pasta salad (NF)
Charred bell peppers, cured black olives, sliced peperoncino, creole dressing

Sandwiches and wraps

Barbecue mushroom wrap (VN|DF|NF)
Grilled forest mushrooms, hearts of romaine, beefsteak tomatoes, green goddess dressing, spinach tortilla

Southern tofu wrap (VN|DF|NF)
Marinated tofu, vegan coleslaw, mustard barbecue sauce, tomatoes, braised collard greens, whole wheat tortilla

Fried chicken sandwich (NF)
Pickle-brined fried chicken, heirloom tomatoes, cabbage slaw, Tabasco® rémoulade, sesame seed bun

Roast beef sandwich (NF)
Shaved iceberg lettuce, sliced cherry peppers, smoked gouda cheese, horseradish aioli, soft country hoagie roll

Soups

Charred tomato soup (V|NF)
Sharp cheddar cheese cracker bits

Hot mains

Carved short ribs (GF|DF|NF)
Moonshine barbecue jus

Blackened chicken (GF|DF|NF)
Squash succotash, chicken jus

White button mushroom "burnt ends" (VN|GF|DF)
Crushed barbecue spiced cashews

Sides

Baked herb-crusted mac and cheese (V|NF)
Three cheese sauce

Braised collard greens (VN|GF|DF|NF)
Pearl onions, spicy mop sauce

Sweets

Peanut butter & jelly blondie (V)

Southern banana pudding (V|NF)
Fresh bananas, chocolate sauce, pastry cream, marshmallow

No bake key lime pie (GF|NF)
Graham cracker layer, cream cheese, lime zest sweet condensed milk, torched lime meringue

---

Day of the week cold buffet
3 Salads | 3 Sandwiches | Kettle™ chips | Dessert assortment
$80 per person

Day of the week hot buffet
2 Salads | 3 Hot mains | 2 Sides | Dessert assortment
$96 per person

Include soup selection: $5 per person additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Wednesday pedal power

Taste SF experience lunch

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Arugula & baby kale salad (V|GF|NF)
Blueberries, trail seeds, sliced radishes, feather parmesan cheese, citrus vinaigrette

Field greens salad (V|GF|DF|NF)
Chickpeas, hard-boiled egg, olives, pickled beets, aged balsamic vinaigrette

Bouquet garni poached chicken salad (GF|DF|NF)
Quinoa, shaved celery, purple onions, pomegranate arils, coarse ground mustard dressing

Wraps

Smoked almond & avocado wrap (VN|DF)
Spiced chickpeas, arugula, dijon mustard, spinach tortilla

Roasted vegetable kabob wrap (VN|DF|NF)
Spiced couscous, dried apricots, cucumbers, tomatoes, scallions, garden herb dressing, whole wheat wrap

Chicken waldorf wrap
Roasted chicken, baby kale, green apples, cranberries, toasted walnuts, lemon-yogurt vinaigrette, soft lavosh wrap

Turkey hummus Caesar wrap (NF)
Sliced turkey, romaine lettuce, hummus, parmesan cheese, Caesar dressing, whole wheat wrap

Soups

Leek potato soup (VN|GF|DF|NF)
Verjus lemon oil, crispy shallots

Hot mains

Carved rotisserie turkey (GF|DF|NF)
Pastrami rub, pan jus

Grilled pacific halibut (GF|NF)
Citrus beurre blanc, caramelized lemon

Gigante bean casserole (VN|GF|DF|NF)
Wilted kale, caramelized onions, soyrizo

Sides

Whole wheat penne rigate pasta (V|NF)
Grated parmesan cheese, marinated tomatoes, oregano, olive oil

Haricots verts and pine nuts (VN|GF)
Shaved shallots, crushed garlic, metabolism spice blend

Sweets

Banana quinoa cookie (VN|DF|NF)

Mango cheesecake (V|NF)

Anise seed almond meringues (V|GF|DF)

Day of the week cold buffet
3 Salads | 3 Sandwiches | Kettle™ chips | Dessert assortment
$80 per person

Day of the week hot buffet
2 Salads | 3 Hot mains | 2 Sides | Dessert assortment
$96 per person

Include soup selection: $5 per person additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Thursday mountains and nature

Taste SF Experience Lunch
Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Baby kale salad (V|GF)
Forest mushrooms, pickled beets, sprouts, savory trail mix, ricotta salata, whole grain mustard vinaigrette

Mesclun greens salad (VN|NF)
Heirloom cherry tomatoes, pickled red onions, cucumbers, shredded carrots, torn bread croutons, wild herb vinaigrette

Torn fire-roasted chicken salad (GF|DF)
Chicory, apples, dried cranberries, walnut crumbs, micro celery, red wine dressing

Sandwiches and wraps

Roasted vegetable wrap (VN|DF|NF)
Zucchini, eggplant, yellow squash, kale fire-roasted peppers, hummus, whole wheat wrap

Mountain pistou turkey sandwich (NF)
Havarti cheese, wild greens, tomatoes, basil-lemon aioli, multigrain roll

Maple cured ham sandwich (NF)
Brie cheese, smoked tomatoes, pickled vegetables, charred red onions aioli, artisan crunch roll

Chicken & egg sandwich (NF)
Sliced grilled chicken, hard-boiled egg, Swiss cheese, garden lettuce, sun-dried tomato spread, focaccia roll

Soups

Roasted squash soup (V)
Spiced California Seeds

Hot mains

Marinated top sirloin steak (GF|DF|NF)
15-spice rub, steak sauce

Roasted pacific salmon (GF|NF)
Charred corn, pepper salsa, tangy buerre blanc

Forest mushroom ratatouille (VN|GF|DF|NF)
Zucchini, eggplant, squash, bell peppers, tomatoes

Sides

Campfire potatoes (V|GF|NF)
Marble potatoes, caramelized onions, smoked paprika butter

Charred cauliflower (VN|GF|DF|NF)
Apple cider glaze, crushed aleppo pepper

Sweets

Matcha shortbread cookies with coconut chocolate (V)

Coconut flour cakes (V|GF)

Boozy fig & plum breton (V|NF)

Day of the week cold buffet
3 Salads | 3 Sandwiches | Kettle™ chips | Dessert assortment
$80 per person

Day of the week hot buffet
2 Salads | 3 Hot mains | 2 Sides | Dessert assortment
$96 per person

Include soup selection: $5 per person additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Friday street explorer (Westside)

Taste SF Experience Lunch
Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Southwest Caesar salad (V|GF|NF)
Romaine lettuce, marinated black beans,
fresh corn, chipotle-Caesar dressing,
crushed corn tortilla crisps

Peruvian quinoa salad (V|GF|NF)
Jicama, green peas, cotija cheese,
Spanish olive cinaigrette

Spinach and soyrizo salad (V|GF|NF)
Pico de gallo, roasted peppers,
shredded cheese blend, lime jalapeño vinaigrette

Sandwiches and wraps

Caliente wrap (VN|DF|NF)
Spanish rice, hot sauce glazed tofu,
hearts of romaine, bell peppers,
tomatillo dressing, tomato tortilla

Churrasco skirt steak sandwich (NF)
Sautéed peppers and onions,
Sshredded iceberg lettuce, pepper jack cheese,
chimichurri sauce, torta bread

Adobo chicken sandwich (NF)
Spicy slaw, tomatoes, red onions, cotija cheese, cumin
cilantro aioli, artisan roll

Shrimp cocktail burrito (DF|NF)
Iceberg lettuce, jalapeños, red onions, tomatoes,
cucumber, horseradish aioli, tomato tortilla

Soups

Vegan Pozole (VN|GF|DF|NF)
Seasonal market vegetables

Hot mains

Mexican barbecue chicken (GF|NF)
Green olive and pepper salsa, cilantro, queso Ffresco

Fish veracruz (GF|DF)
Charred lime, zesty tomato sauce, olives, capers, cilantro

Chimichurri vegetable polenta (VN|GF|DF|NF)
Vegan cheese

Sides

Patatas bravas (V|GF|DF)
Crisp potatoes, roasted peppers, spicy aioli

Fajita vegetables (VN|GF|DF|NF)
Tinker bell peppers, onions, pico de gallo,
Mexican spice blend

Sweets

Mojito shortbread (V|NF)

Horchata flan cake (V|GF|NF)

Papaya lime panna cotta shots (GF)
Toasted coconut garnish

Day of the week cold buffet
3 Salads | 3 Sandwiches | Kettle™ chips |
Dessert assortment
$80 per person

Day of the week hot buffet
2 Salads | 3 Hot mains | 2 Sides |
Dessert assortment
$96 per person

Include soup selection: $5 per person additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Saturday coastal trails and beaches

Taste SF Experience Lunch

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Saladini greens (V|GF)
Blue cheese, California pistachios, dried fruits, fava beans, red wine vinaigrette

Shaved brussels sprouts salad (GF)
Pomegranate arils, crumbled bacon, candied walnuts, buttermilk ranch dressing

Bay scallop Louie salad (GF|NF)
Hard-boiled egg, shredded iceberg lettuce, asparagus, tomatoes, matchstick carrots, Louie dressing

Sandwiches and wraps

Charred eggplant wrap (VN|DF|NF)
Shredded iceberg lettuce, tomatoes, basil pistou, wheat wrap

Herb-roasted chicken wrap (DF|NF)
Iceberg lettuce, tomatoes, scallions, roasted garlic-cracked peppercorn aioli, flour rortilla

Smoked salmon sandwich (NF)
Spinach, sunbaked tomatoes, caper berries, lime crema, surdough roll

Crab roll sandwich (DF|NF)
Garden greens, celery, saffron aioli, sourdough "lobster" roll

Soups

Smoke-kissed seafood chowder (NF)
Cockles, bay shrimp, sea scallops, torn sourdough bread

Hot mains

Italian sausage (GF|DF|NF)
Fennel, orange zest, marinated olives

Pacific rockfish (GF|DF|NF)
Orange cioppino sauce

Pearl barley risotto (V|NF)
Grape tomatoes, mushrooms, rosemary, pecorino cheese

Sides

Skillet sweet potatoes (V|GF|NF)
Crumbled feta, golden raisin agrodulce

Spinach & baby carrots (VN|GF|DF|NF)
Espresso-infused sea salt

Sweets

Pistachio & raspberry thumbprint cookie (V)

California pear & candied ginger crumble (V|NF)

Almond joy macaroons (V|GF)
Almond and chocolate

Day of the week cold buffet
3 Salads | 3 Sandwiches | Kettle™ chips | Dessert assortment
$80 per person

Day of the week hot buffet
2 Salads | 3 Hot mains | 2 Sides | Dessert assortment
$96 per person

Include soup selection: $5 per person additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Sunday street explorer (Eastside)

Taste SF Experience Lunch

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Korean lettuce salad (VN|GF|DF|NF)
Cucumbers, onions, pepper flakes, orange-sesame vinaigrette

Glass noodle salad (V|GF|DF)
Firm tofu, Asian vegetables, honey-soy dressing

Pad thai chicken salad (GF|DF)
Pulled chicken, cabbage, bean sprouts, peanut butter-coconut milk dressing

Sandwiches and wraps

Grilled sesame tofu wrap (VN|DF|NF)
Pickled carrots, onions, cucumbers, roasted red peppers, shredded Napa cabbage, cilantro, agave miso mustard, spinach wrap

Roast chicken banh mi sandwich (DF|NF)
Pickled daikon and carrots, green aioli, spicy vinegar, cilantro, rorpedo roll

Miso & citrus-glazed chicken sandwich (DF|NF)
Shredded cabbage, Asian alaw, soft French roll

Spicy beef wrap (DF|NF)
Ponzu marinade, edamamhHummus, scallions, greens, soy aioli, flour tortilla

Soups

Tom yum soup (VN|DF|NF)
Spicy and sour soup

Hot mains

Red curry top sirloin (GF|DF|NF)
Roasted Peppers and Onions, Thai Basil

Gochujang prawns (GF|DF|NF)
Tamari, Korean Chili Paste, Toasted Sesame Seeds

Japanese eggplant (VN|NF)
Togarashi, Teriyaki Sauce, Sesame Seeds

Sides

Vegetable fried rice (V|GF|DF|NF)
Sweet peas, edamame, carrots, celery, onions, bean sprouts, seared egg, sesame-tamari

Bok choy & water chestnut sauté (VN|DF)
Sweet chili sauce, burnt peanuts

Sweets

Japanese custard mochi (V|GF|NF)

Jasmine & Thai basil-infused tropical fruit (VN|GF|DF|NF)

Bittersweet chocolate & star anise pudding with caramelized puffed rice (V|GF|NF)

Day of the week cold buffet
3 Salads | 3 Sandwiches | Kettle™ chips | Dessert assortment
$80 per person

Day of the week hot buffet
2 Salads | 3 Hot mains | 2 Sides | Dessert assortment
$96 per person

Include soup selection: $5 per person additional

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Family style lunches

Family Style Lunches are designed to be served on our custom-made lazy Susans for an elegant display in the center of each table.

Rounds of 10 are required. Minimum of 30 people. Maximum of 90 minutes of service.

Napa family style lunch

Farmers' market gem lettuces jar (V|GF|NF)
Sunflowers seeds, gigante beans, sprouts, grape tomatoes, crumbled goat cheese, apple cider vinaigrette

Herb & garlic-brushed focaccia (V|DF|NF)

Wild mushrooms & quinoa (VN|GF|DF|NF)
Charred scallion pistou

Horseradish-scented fingerling potatoes & hearty greens (VN|GF|DF|NF)
Tarragon vinaigrette

Chicken piccata (GF|NF)
Tangy-lemon caper white wine sauce

Pacific northwest salmon (GF|NF)
Citrus gremolata, pomegranate beurre blanc

Yogurt panna cotta (V|GF|NF)
Pears, muscovado balsamic reduction, caramel crémeux, fig pearls
$84 per person

Cali family style lunch

Chopped lettuce salad jar (V|GF|NF)
Shoots, olive, feta, radishes, tomatoes, hemp seeds, garden herb dressing

Pretzel torpedoes (V|DF|NF)

Marinated artichoke & tri-color quinoa (VN|GF|DF|NF)

Ditalini pasta salad (V|GF)
Cucumbers, roasted bell peppers, rocket, roasted garlic, red wine vinaigrette, crushed almonds

Flat iron steak (GF|DF|NF)
Chimichurri, pearl onions

Steamed prawns (GF|NF)
Lemon-olive oil sauce

Hazelnut praline & cherry paris-brest (V)
Dark dipping chocolate
$84 per person

Partner with your Event Manager to curate an interactive lunch experience.

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Plated lunches

Minimum of 25 people. Service time is 90 minutes unless otherwise noted.
Select 1 salad or soup, 1 entrée and 1 dessert.

Salad starters

Caesar salad (V|NF)
Torn romaine lettuce, traditional Caesar dressing, feather parmesan cheese, croutons

Baby arugula & frisée salad (V|GF)
Shaved carrots, fennel, smoked cheddar cheese, California pistachios, orange vinaigrette

Soup starters

Charred tomato soup (V|NF)
Sharp cheddar cracker bits

Turmeric-cauliflower soup (VN|GF)
Toasted pine nuts, caramelized onions

Salad entrées

Tuna niçoise salad (GF)
Garden greens, haricots verts, artichokes, cucumbers, tomatoes, olives, hard-boiled egg, champagne vinaigrette
$79 per person

Herb-roasted tenderloin salad (GF)
Hearts of romaine, celery root, roasted tomatoes, pickled red onions, blue cheese, balsamic vinaigrette
$79 per person

Desserts

Banana cheesecake roulade (V)
Smoked almond streusel, dark cherry gastrique

Lemon and crème fraîche bar (V|NF)
Basil mousse, coconut rocher, raspberries

Black sesame panna cotta (V|NF)
Sour cherry gelée, apricot mochi, micro shiso

Dark chocolate buttermilk gâteau (V|NF)
Cocoa nib, chocolate, bing cherries

Chocolate torchon (V)
Muscovado sugar aspic, bourbon pecan crumble

Entrées

Crispy skin chicken breast (GF)
Herb-roasted marbled potatoes, blistered broccolini, pearl onions, pomegranate molasses, chicken jus
$79 per person

Roasted half chicken (GF|DF|NF)
Molasses barbecue sauce, herb-roasted carrots and sweet potatoes, asparagus, smoked olive oil
$79 per person

Braised short ribs (GF|DF|NF)
Skillet potatoes, vegetable succotash, caramelized onions, cabernet reduction
$92 per person

Pacific coast halibut (NF)
Heirloom grains and rice pilaf, citrus-scented asparagus, mushrooms, olive and raisin relish
$92 per person

Cavatappi pasta (V|DF|NF)
Tomato provençal, Chef's blend of mushrooms, olives, basil
Available with gluten-free pasta
$79 per person
Add chicken or shrimp: $5 per person additional

Curated water collection

Enhance your dining experience with a selection of premium still and sparkling waters sourced from renowned regions around the world. Available as an upgrade to plated lunches and dinners, offering guests an elevated beverage experience.

Classic - $9.00++ per person
Saratoga Still & Sparkling
Acqua Panna & San Pellegrino

Premium - $11.00++ per person
Tahoe Artisan Still & Sparkling

Reserve - $16.50++ per person
Evian Still & Perrier Sparkling
Mountain Valley Still & Sparkling

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

SF by night street food stories

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.
Food station set-up and support fees are an additional cost.

Bay Street reception station
San Francisco crab Louie salad (GF|NF) | Smoke-kissed seafood chowder with petite bread boule (NF) | Poached prawns (GF|DF|NF) | horseradish-tomato cocktail sauce (GF|NF)
$55 per person

San Francisco steakhouse reception station
Chopped steakhouse salad
Iceberg lettuce, smoked bacon, blue cheese, pickled onions, ranch dressing (GF|NF) |
Bourbon-braised beef short ribs (GF|DF|NF) |
Smashed heirloom peewee potatoes (VN|GF|DF|NF) |
Roasted cauliflower (VN|GF|DF|NF)
$53 per person

Berkeley grill skewer reception station
Based on three pieces per person
Marinated chicken (GF|DF|NF) | Tender beef (GF|DF|NF)| Falafel (VN|GF|DF|NF) | Tabbouleh salad (VN|DF|NF) | Hummus (VN|GF|DF|NF) | Pita (V)
$47 per person

Mission Street reception station
Chipotle beef (GF|DF|NF) | Carnitas pork (GF|DF|NF) | Garlic shrimp (GF|DF|NF) | Cumin grilled vegetables (VN|GF|DF|NF) | Corn tortillas (VN|GF|DF|NF) | Gallo pinto (VN|GF|DF|NF) | Salsa (VN|GF|DF|NF) | Radish, black bean, and tomato salad (DF|NF) | Jalapeño vinaigrette (VN|GF|DF|NF)
$54 per person

SOMA pizza reception station
Select three:
Bold pepperoni (NF) | Tomato and basil (V|NF)) | Barbecue chicken (NF) | Mushroom pistou (V|NF) | Sausage and peppers (NF)
$47 per person

SF Giants slider bar reception station
Based on three pieces per person
Select three:
Club BLT (NF) | Ground beef (50% served with cheddar cheese) (NF) | Turkey-sage (NF) | Chorizo (NF) | "Beyond Meat" burger blend (V|NF)

Includes: Ketchup | Mustard | Mayo | House burger sauce | Dill pickle slices
$60 per person

Shake it up salad reception station
Select two:
Frisée and iceberg salad (VN|GF|NF)
Haricots verts, grated parmesan, shaved root vegetables, sunflower seeds, champagne vinaigrette

Southwest Caesar salad (V|GF|NF)
Romaine lettuce, marinated black beans, fresh corn, chipotle-Caesar dressing, crushed corn tortilla crisps

Baby kale and gem lettuce salad (V)
Forest mushrooms, shaved beets, sprouts, savory trail mix, ricotta salata, whole-grain mustard vinaigrette
$45 per person

Columbus Street reception station
Prepared in the room by our Chef
(Chef fee applies)

Select two for your buffet:
Cavatappi pasta with short rib bolognese | Pomodoro sauce (V) | Whole wheat penne with fresh tomatoes, basil, and olive oil (V|NF) | Gluten-free penne with Italian herb pistou (VN|GF|NF) | Spinach tortellini with gournay alfredo and chicken (NF) | Rigatoni with Italian sausage and roasted tomato (NF)
$54 per person

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

SF by night street food stories

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.
Food station set-up and support fees are an additional cost.

Hibachi reception station

Tamari ponzu chicken (GF|DF|NF) | Yum yum shrimp and toybox peppers (GF|DF|NF) | Hibachi vegetables (VN|GF|DF|NF) | Steamed rice (V|GF|DF|NF)
$49 per person

Larkin Street Filipino reception station

Adobo chicken wings (GF|DF|NF) | Longanisa sausage (GF|DF|NF) | Lumpia (NF) | Tofu pancit (VN|DF|NF) | Steamed rice (VN|GF|NF|DF)
$51 per person

Japantown sushi reception station

Based on six pieces per person:
Finest sashimi-grade fish | Assorted rolls and nigiri | Pickled ginger | Soy sauce | Wasabi
$62 per person

Dim Sum Reception Station

Based on five pieces per person:
Shrimp dumplings | Pork and shrimp siu mai | Vegetable dumplings (V)| Barbecue chicken buns | Vegetarian pot stickers (V)
$55 per person

Seafood Reception Station

Fresh-shucked oysters (GF|DF|NF), traditional mignonette (V|GF|DF|NF) | Poached prawns (GF|DF|NF), Horseradish-tomato cocktail sauce (V|GF|DF|NF) | Cracked crab (GF|DF|NF), mustard aioli (V|GF|DF|NF) | Sashimi tombo, sambal-soy (DF|NF) | Smoked salmon rillettes (DF|NF) | Bay shrimp and octopus salad (GF|DF|NF) | Bay scallop ceviche (GF|DF|NF), assorted cracked lavosh (V)
Select three: $55 per person
Select four: $60 per person

Geary Street Indian reception station

Potato and vegetable samosas (VN|DF|NF)

Select one:
Beef madras curry or chicken madras curry (GF|DF|NF) | Basmati rice (VN|GF|DF|NF) | Naan bread (V)
$48 per person

Grant Street reception station

Beef stir fry (GF|DF|NF)

Chicken stir fry (GF|DF|NF)

Tofu and mixed vegetable stir fry (VN|GF|DF|NF)
Green onion relish

Crispy chow mein noodle salad (V|DF)
Bean sprouts, crushed peanuts, Napa cabbage, cilantro, sesame-ginger dressing
$52 per person

Noodle box station

Prepared in the room by our Chef
(Chef fee applies)

Chicken pad thai (GF|DF)

Vegetable chow mein (V|DF)
Served cold
Individually portioned in noodle boxes

Cold vegetable glass noodle (V|GF|NF)

Singapore seafood salad (GF|NF)
$48 per person

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Unique and mobile stations

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.
Food station set-up and support fees are an additional cost.

Carving stations

Prime rib roast (GF|DF|NF)
Sea salt, horseradish crust, smoked au jus
$39 per person

Beef brisket (GF|DF|NF)
Montreal steak rub, barbecue sauce
$38 per person

Baby back pork ribs (GF|DF|NF)
Carolina barbecue sauce
$33 per person

Whole roasted cauliflower (VN|GF|DF|NF)
Harissa and mint
$28 per person

Paella pans

Select one:
Traditional Spanish paella (GF|DF|NF)
Assorted seafood, sausage

Far East combination fried rice (GF|DF)
Chicken thighs, bay shrimp, water chestnuts, scallions, edamame, seared eggs

Indian tikka masala (GF|DF)
Chickpeas, chicken, potatoes, peppers, carrots, masala sauce, baked rice

Italian ratatouille (VN|GF|DF)
Tomatoes, eggplant, onions, peppers, fresh herbs, arborio rice
$45 per person
Maximum of 50 people at Parc 55

Small hot bites

Select three, based on four pieces per person:
Mushroom florentine (V)
Horseradish crème

Beef empanada (NF)
Chimichurri

Bacon-wrapped chicken and pickled jalapeño brochette (NF|DF)
Hot honey

Firecracker shrimp (NF)
Sweet chili sauce

Chicken and waffle (DF|NF)
Maple-mustard drizzle

Chicken, pepper, and onion provençal (DF|NF)
Balsamic glaze

Argentinian beef skewer (DF|NF)
Chimichurri

Crispy edamame pot sticker (VN)
Soy sauce

Indian samosa (VN|DF|NF)
Polynesian sauce

Spring rolls (VN|DF|NF)
Sweet chili sauce
$52 per person

Small cold bites

Peppercorn seared ahi tuna (GF|NF)
Truffle polenta round

Peppered beef filet (NF)
Creamy horseradish, browned potato pancake

Mediterranean salad skewer (V|GF|NF)
Fire-roasted tomato, Kalamata olive, mozzarella, marinated artichoke heart

Smoked chicken with papaya (NF)
Fromage blanc, multigrain baguette

Crab salad (GF|DF|NF)
Cucumber round

Poached shrimp cocktail (GF|DF|NF)
Sweet pepper

Vegan cucumber cup (VN|GF|NF)
Cucumber, whipped vegan cream cheese, olive-sundried tomato tapenade, pomegranate molasses
$52 per person

Sweet stories

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.
Food station set-up and support fees are an additional cost.

Hot Chocolate pop action station

- Marshmallow (V|GF|NF)
- Mint (V|GF|NF)
- Orange (V|GF|NF)
- Butterscotch (V|GF|NF)
- Kahlúa™ (V|GF|NF)
- Seasonal flavors

Indulge in a unique experience as our Pastry Chefs craft exquisite flavored chocolate ganache molds. Create your own perfect cup of chocolate by selecting your preferred chocolate and blending it with hot milk to your taste.
$31 per person

San Francisco chocolate land (V)

- Ghirardelli™ chocolate cake (V|NF)
- Guittard™ milk chocolate pot de crème (V|GF|NF)
- TCHO™ dark chocolate (V|NF) and pistachio brownie
- Assorted jars of Ghirardelli™ Squares & TCHO™ squares (V|GF|NF)

Our finest San Francisco chocolates turned into classic desserts.
$35 per person

S'mores haven station (V)

- Graham crackers
- Torched vanilla meringue
- Chocolate ganache
- Fresh fruit | Caramel drizzle | Sea salt
- Half with pistachio brittle (contains nuts) | Half with coconut flakes (NF)

Indulge in a classic treat with a twist at our S'mores station, where each creation is artfully assembled with warm, melted chocolate ganache, perfectly torched vanilla meringue, and crisp graham crackers, finished with an array of gourmet ingredients, from fresh fruits to caramel drizzles, some with pistachio brittle, some with coconut flakes, for a decadent, reimagined presentation.
$31 per person

Dessert carving station (V)

Select two:

Chocolate éclair (V|NF)
Chocolate pastry cream, chocolate ganache, choux paste

Pavlova (V|NF)
Egg white meringue, vanilla pastry cream, seasonal fruit

Marjolaine (V|NF)
Coconut dacquoise, chocolate ganache, vanilla butter cream

Chocolate cake (V|NF)
Chocolate ganache, creamy chocolate mousse, chocolate sponge

Pastry chefs "carve" to order from our dessert masterpieces.
$31 per person

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Dinner buffets

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.
Food station set-up and support fees are an additional cost.

Local and sustainable buffet

Living upland cress and baby greens (V|GF|NF)
Pumpkin seeds, feta, melon, shaved cucumber mint and basil, champagne dressing

Living Bibb lettuce (VN|GF|DF|NF)
Frisée, cured olives, marinated artichokes, matchstick carrots, sun-dried tomatoes, cracked-peppercorn vinaigrette

Grass-fed sirloin (DF|NF)
Espresso rub, crisp shallots, whisky jus

Environmentally responsible, sumac-rubbed salmon (GF)
Walnuts, dried cranberries, lemon sauce

Roasted peewee potatoes (VN|GF|DF|NF)
Horseradish, snipped scallions

Roasted garlic-orzo risotto (V)
Baby spinach, crushed chili, ricotta

Blistered tinker bell peppers (VN|GF|DF|NF)
Pistou

Mini Assorted Desserts

Tiramisu (V|NF)

Cannoli (V|NF)

Salted caramel chocolate tart (V|NF)

Chocolate profiteroles (V|NF)

Passionfruit panna cotta (V|GF|NF)

$150 per person

Farmers' market buffet

Vegetable salad (VN)
Garden greens, fennel fronds, fresh herbs, celery, watermelon radishes, orange-hazelnut vinaigrette, croutons

Little gem salad (V|GF|NF)
Dried figs, aged goat cheese, salted sunflower seeds, shaved beets, mustard seed vinaigrette

Juniper-brined, carved pork loin (GF)
Apple cider broth, peach chutney, smoked bacon-herb crumb

California halibut (GF|NF)
Braised fennel verjus, pomegranate gremolata

Vegetable cassoulet (VN|GF|NF)
Haricots verts, carrots, onions

Stone ground polenta (VN|GF|NF)
Vegetable broth, fire-roasted bell peppers, vegan cheese

Mushroom and pearl barley (VN|DF|NF)
Basil pistou

Baby squash medley (VN|GF|DF|NF)
Vegetable "steak" seasoning

Mini Assorted Desserts

Vanilla crème brûlée tart (V|NF)

Apple crumble tart (V|NF)

Pecan tart (V)

New York cheesecake (V|NF)

Chocolate gâteau (V|NF)

$150 per person

Partner with your Event Manager to curate an interactive dinner experience.

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Plated dinners

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.
Food station set-up and support fees are an additional cost.
Select one salad or soup, one entrée and one dessert.

Salad starters

Salad of Hawaiian hearts of palm (VN|GF|DF|NF)
Asparagus, garden radishes, black sesame, petite greens, blistered grapes, sparkling rosé vinaigrette

Saladini greens (V|GF|NF)
Watermelon radishes, cucumbers, grape tomatoes, ricotta salata, carrot vinaigrette

Burrata (GF|NF)
Confit tomatoes, baby arugula, shaved fennel, currants, shaved soppressata, saba

Soup Starters

Root vegetable minestrone soup (VN|GF)
Tableside accompaniment of spiced chickpeas

Smoke-kissed seafood chowder
Cockles, bay shrimp, sea scallops, torn sourdough
Additional $5 per person

Entrées

Statler thyme crusted chicken breast (DF)
Almond and dried fruit couscous, citrus verjus, charred haricots verts, carrot purée
$105 per person

Garlic roasted chicken breast (GF|NF)
Potato gratin, steamed broccolini, crushed chili-balsamic reduction,balsamic cipollini onion, rosemary chicken demi
$105 per person

Horseradish-dusted short ribs (GF|NF)
Cheddar pommes aligot, roasted asparagus and carrots, port wine jus
$130 per person

Gorgonzola petite filet mignon (GF)
Thyme-roasted marble potatoes, marinated artichokes, asparagus, herb oil
$130 per person

Striped bass (DF|NF)
Capers, tomatoes, niçoise olives, heirloom grains and wild rice, wilted chard, lemon oil
$110 per person

Plancha crisped salmon (GF|DF|NF)
Toasted tricolor quinoa, roasted turnips, petite squash, sweet chili glaze
$110 per person

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Plated dinners (Cont'd)

Minimum of 25 people. Service time of 90 minutes unless otherwise noted.
Food station set-up and support fees are an additional cost.
Select 1 salad or soup, 1 entrée and 1 dessert.

Entrées (Cont'd)

Roasted endive (VN|GF|DF)
Beluga lentils, exotic mushrooms, roasted celery root, vegetable soubise, crushed hazelnuts, truffle oil
$110 per person

Roasted cauliflower steak (VN|GF|NF)
Braised fennel, carrot puree, Spanish olive relish, sumac oil
$110 per person

Duet entrée: short rib and crab cake (NF)
Baby carrots, English peas, pan jus, turmeric carrot mash
$140 per person

Duet entrée: beef filet and salmon (GF|NF)
Smash herbed marble potatoes, roasted mushrooms, blistered red tomatoes, asparagus, romesco
$140 per person

Desserts

TCHO™ chocolate fondant (V|GF)
Chocolate meringue, chestnut caramel, pear mascarpone

Prosecco poached pear (V|GF)
Chestnut chocolate crunch, candied cranberries

Rooibos dark chocolate crémeux (V)
Asian pears, hazelnut-fennel biscotti, sour cherries

White chocolate mousse (V|GF)
Yuzu jelly, coconut dacquoise, lychee

Chocolate, yuzu, & hazelnut praline bar (V|GF)
Sable crumble, Meyer lemon gelée

Smoked chocolate panna cotta (V|GF)
Poached pears, pistachios, honey powder, cocoa nibs

Flourless chocolate Swiss roll (V|GF|NF)
Blood-orange gelée, peppercorn chantilly, raspberry dust, aerated blackberry

Curated water collection

Enhance your dining experience with a selection of premium still and sparkling waters sourced from renowned regions around the world. Available as an upgrade to plated lunches and dinners, offering guests an elevated beverage experience.

Classic - $9.00++ per person
Saratoga Still & Sparkling
Acqua Panna & San Pellegrino

Premium - $11.00++ per person
Tahoe Artisan Still & Sparkling

Reserve - $16.50++ per person
Evian Still & Perrier Sparkling
Mountain Valley Still & Sparkling

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Bar experiences

Embarcadero bar

Tito's Handmade Vodka
Hendrick's Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie 10 Year Whisky Wente
Chardonnay and Cabernet
Chandon Brut Sparkling Wine
High Noon Vodka Seltzer Pineapple
High Noon Tequila Seltzer Lime
Blue Moon
Bud Light
Stella Artois
Corona
Corona Premier
Lagunitas IPA
Heineken 0.0
Assorted Sodas & Mixers

One-hour package:
$39 per person

Two-hour package:
$53 per person

Three-hour package:
$67 per person

Embarcadero bar consumption pricing
Liquor and Wine: $19 each
High Noon Seltzer: $12 each
Domestic Beer: $13 each
Imported Beer: $14 each
Craft Beer: $15 each

Golden Gate bar

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel's Tennessee Whiskey Bulleit Bourbon
Dewar's 12 Year Scotch
Columbia Crest Chardonnay and Cabernet
Riondo Prosecco
High Noon Vodka Seltzer Pineapple
High Noon Tequila Seltzer Lime
Blue Moon
Bud Light
Corona
Corona Premier
Samuel Adams Boston Lager Heineken 0.0
Assorted Sodas & Mixers

One-hour package:
$37 per person

Two-hour package:
$51 per person

Three-hour package:
$65 per person

Golden Gate bar consumption pricing
Liquor and Wine: $18 each
High Noon Seltzer: $12 each
Domestic Beer: $12 each
Imported Beer: $13 each
Craft Beer: $15 each

Mimosa experience

Mimosa made your way. Pair the Chandon Brut with your choice of various juices and garnishes.

Select three mixer custom creations as part of the experience:

Three citrus and mint leaf
Fresh lime juice, fresh orange juice, fresh mint leaves, organic agave nectar

Jalapeño heat & wild lime
Fresh jalapeño puree, lime juice, organic agave nectar

Cucumber & lime
Fresh cucumber juice, fFresh lime juice, organic cane sugar

Pineapple & ginger root
Fresh pineapple juice, fresh lemon juice, fresh ginger juice, organic agave nectar

Orange juice
Fresh orange juice

One-hour package:
$18 per person

Two-hour package:
$24 per person

Three-hour package:
$28 per person

Upgrade to Möet & Chandon Imperial:
$10 per person, per hour

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Curated bar experiences

Upgrade your bar package with a curated experience. $12 per person, in addition to bar package pricing or charged on consumption for hosted bars at prices shown below. Pricing is available to provide experiences separate from bar packages.

Local craft beer

A selection of seasonal craft beers from across the Bay Area.
$15 per bottle

Margarita bar

Made-to-order margaritas with choice of tequila:

Casamigos Silver, Casamigos Reposado or Don Juilo Blanco, with a selection of strawberry, mango, and raspberry purées with your choice of garnish.
$20 per drink

Low and no proof cocktails

Cocktails made to order with Seedlip non-alcoholic spirits. Three (3) cocktails made from a selection of Seedlip Grove Spice and Garden.
$20 per drink

Mule around the world

Choose from a variety of spirits to create a unique variation of the mule:

Kentucky mule (Bourbon), Mexican mule (Tequila), Caribbean mule (Rum), Tokyo mule (Japanese Whisky), or London mule (Gin)
$20 per drink

Sangria

Choice from a selection of white wine or red wine, made with brandy, Cointreau and a selection of seasonal fruits.
$90 per half gallon

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Curated cocktails

Select Up to 2 Per Event to Enhance the Bar.
$20 Each, Charged on Consumption

Vodka-inspired

Blueberry cosmo
Absolut citron vodka, aperol, cranberry juice, blueberry purée, lime juice

Peach mule
Ketel One vodka, ginger syrup, peach purée, lime juice, ginger beer

Pretty in pink
Grey Goose vodka, aperol, strawberry, lime juice, ginger syrup

Gin-inspired

Foraged cobbler
The Botanist gin, dry sherry, lemon juice, simple syrup

Thyme after thyme
Tanqueray gin, apple juice, lime juice, watermelon, topped with Red Bull orange edition

Rye & bourbon-inspired

Detox
Jack Daniel's whiskey, Benedictine, lemon, coconut water

Ginger smash
Whiskey, Domaine De Canton ginger liqueur, peach, mint

Sangria

Choice from a selection of white wine or red wine, made with brandy, Cointreau and a selection of seasonal fruits.
$90 per half gallon

Scotch-inspired

King's vineyard swizzle
Remy Martin vsop cognac, lime, mint, angostura bitters

Rum-inspired

Elderflower daiquiri
Bacardi Superior and limon rums, St-Germain elderflower liqueur, lime

Marina daiquiri
Plantation pineapple rum, simple syrup, lime

Tequila-inspired

Good times lemonade
Tequila, blueberry, fresh citrus

Como flor
Tequila, grapefruit juice, pomegranate tea

Low and zero proof cocktails

Eastside
Seedlip Garden, simple syrup, lime juice, cucumber, mint

Freshen up
Seedlip Grove, cucumber juice and mint

Mr. Howard
Seedlip Spice, fresh grapefruit juice, simple syrup

Espresso martini
Seedlip Spice, La Colombe cold brew, simple syrup

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free
Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Wine journeys

Pricing listed below is per bottle.

Light, bright whites

Prosecco Rose, La Marca, Italy
Honeysuckle | Peach | Pear
$75

Sparkling Brut, Chandon, CA
Bartlett Pear | Lemon Zest | Apple
$85

Champagne, Moët & Chandon Imperial Brut, Epernay, France
Green Apples | Fresh-Cut Lemon | Lime Peel
$145

Pinot Grigio, Terlato Family, Italy
White Peaches | Asian Pear | Spring Flowers
$76

Sauvignon Blanc, Wairau River, New Zealand
Passion Fruit | Soft Kiwi | Guava
$78

Riesling, Chateau Ste. Michelle, Columbia Valley, Wa
Ripe Limes | Mandarin Oranges | Soft Peaches
$80

Bold, rich whites

Chardonnay, Decoy, Sonoma, CA
Lemon Zest | Honeysuckle | Vanilla
$75

Chardonnay, Sonoma-Cutrer, CA
Honeycrisp Apples | Roasted Nuts | Butter
$85

Chardonnay, Iconoclast, CA
Lemon Zest | Lime | Vanilla Peach
$90

Chardonnay, Sandford Estate Sta Rita Hills, CA
Meyer Lemon | White Floral
$100

Light, refreshing rosés & reds

Sparkling, Etoile Rosé, Carneros, CA
Plums | Smashed Raspberries | Nutmeg
$140

Rosé, Whispering Angel, Côtes De Provence
Strawberries | Bing Cherry | Jasmine Flowers
$85

Pinot Noir, Ponzi Vineyards Tavola, Willamette Valley, OR
Black Cherry | Cola | Earth
$75

Pinot Noir, Davis Bynum, CA
Black Cherry | Vanilla | Wild Strawberries
$95

Medium, friendly reds

Malbec, Bodega
Cassis | Spicy | Spiced Red Fruit Potpourri
$75

Merlot, Wente Sandstone, Livermore Valley, CA
Juicy Raspberries | Plums | Savory Herbs
$95

Red Blend, The Prisoner, Napa Valley, CA
Clove | Raspberry | Cocoa Powder
$140

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

Wine journeys

Pricing listed below is per bottle.

Dark, opulent reds

Cabernet Sauvignon, Franciscan, CA
Toasted Caramel | Chocolate | Toasted Coconut
$80

Cabernet Sauvignon, Columbia Crest 'H3' Horse Heaven Hills, WA
Black Cherry | Candied Blackberry | Coffee Beans
$90

Cabernet Sauvignon, Daou, Paso Robles, CA
Figs | Raisins | Espresso
$95

Cabernet Sauvignon, Conn Creek, Napa, CA
Juicy Raspberry | Black Plums | Warm Vanilla
$145

Curated wine experience

Take a break from your meeting and we will bring the Napa tasting room experience to your group. We will have a speaker from the wineries discuss each wine as your tasting through four different wines.

There is a $300 speaker fee for this experience.

Golden Gate tier wine tasting

- Whitehaven Sauvignon Blanc
- J Vineyard CA Cuvee
- J Vineyards CA Pinot Noir
- William Hill Napa Valley Chardonnay

$80 per bottle

Embarcadero tier wine tasting

- Orin Swift 8 Years in the Desert
- Talbott Sleepy Hollow Chardonnay
- La Jolie Fleur French Rose
- Franciscan Cabernet

$100 per bottle

VN = Vegan | V = Vegetarian | GF = Gluten Free | NF = Nut Free | DF = Dairy Free

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% facility charge and 8.625% sales tax.

1.Taxes, Gratuities/Facility Charge and Per Person Surcharges

All food and beverage prices are subject to a combined 25% taxable gratuity/facility charge and current California State Tax, which is subject to change. A portion of this combined charge (currently 14.625%) is a gratuity that is paid directly to food servers, bartenders and bus people (if applicable) serving the banquet. 1.87% is paid directly to head servers, captains, maître d's, and others. The remainder of the combined charge is a facility charge that is retained by the hotel to cover discretionary and administrative costs of the event. All room rental charges are subject to a city occupancy tax of 14%.

Please note that per person surcharges as described in this document are charges added to your Master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, and staffing necessary for the event. These surcharges will be solely retained by the Hotel and are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up charges, support fees, late end times, outdoor venues, resets, refreshes, cleaning and other services that require staffing above normal levels and/or services outside of the normal scope contracted and paid products.

2. Anticipated Attendance and Final Guarantees

Anticipated attendance for your event is due 10 business days in advance of the event day. Final guarantees are to be within 10% of the anticipated attendance or additional charges will apply. Final guarantees must be submitted to your hotel event manager by 8:00 a.m. local time three (3) full business days prior to an event. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 11:00 a.m. At the event, if the number of guests served is fewer than the guarantee, you are responsible for the number guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. If your guaranteed attendance increases by more than 3% within three (3) business days prior to your event, the hotel reserves the right to charge a 15% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added.

3. Supplemental Surcharges

Food Station Set-up Fee (carving, omelet, etc.): $400.00 per chef station for three hours and $85.00 per hour for each additional hour (plus applicable sales tax)

Support Fee: $300.00 per server for three hours and $85.00 each additional hour (plus applicable sales tax)

Bar Set-up Fee: $400.00 per bartender for three hours and $100.00 each additional hour (plus applicable sales tax)

Tip Jar removal: $75.00 per bar (optional)

Staffing for Bars: One Bartender per 100 guests. Per person surcharge for food and beverage events with fewer than 25 guests: $400.00 per meal period. Additional Per person surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti, or similar items.

4. Pricing
All menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned.

5. Food and Beverage Policies
Due to licensing requirements and quality control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property.

Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

6. Audio-Visual and Lighting
The Hilton Hotels of San Francisco Union Square have an exclusive on-site audio-visual company, Encore. We offer the latest equipment for rent as well as a business center with private work stations. Your Event Manager can assist you with any audio-visual needs.

7. Displays, Decorations and Entertainment
All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound. Consult with your catering and event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

8. Security
Hotel does not provide security in the meeting and event space. All personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.

Hilton
SAN FRANCISCO
UNION SQUARE

PARC 55
SAN FRANCISCO
A HILTON HOTEL

© 2026 Hilton. All rights reserved.