

# WEDDING CEREMONY



Three Hour Reservation  
White Ceremony Folding Chairs  
Infused Water Station  
Riser, Upon Request

## *Peak Season Pricing*

May - October

*Up to 100 guests: \$2,000*

*100+ guests: \$3,000*

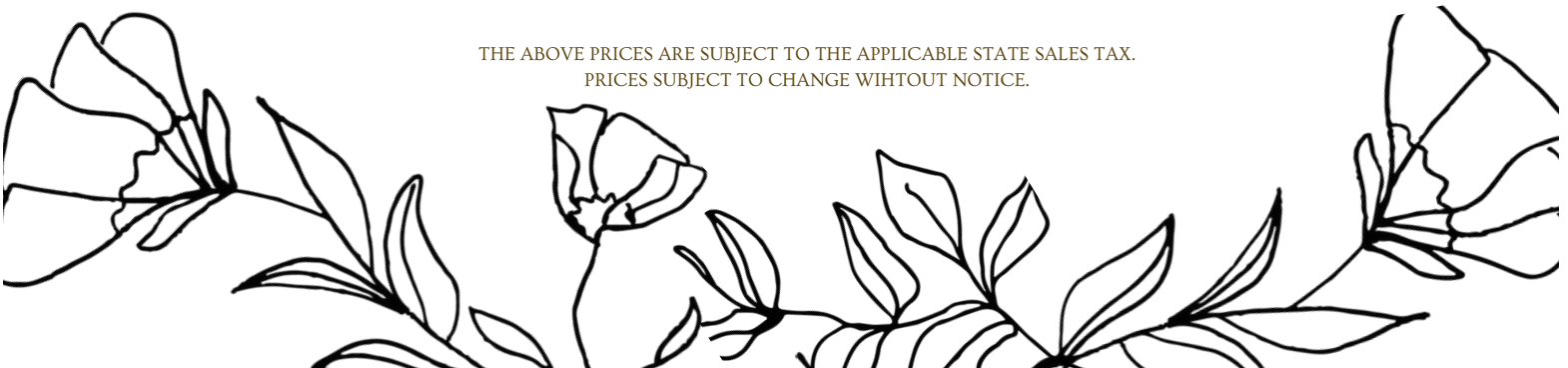
## *Off Season Pricing*

November - April

*Up to 100 guests: \$1,000*

*100+ guests: \$2,000*

THE ABOVE PRICES ARE SUBJECT TO THE APPLICABLE STATE SALES TAX.  
PRICES SUBJECT TO CHANGE WIHTOUT NOTICE.



# COCKTAIL RECEPTION



## *Passed Hors d'oeuvres*

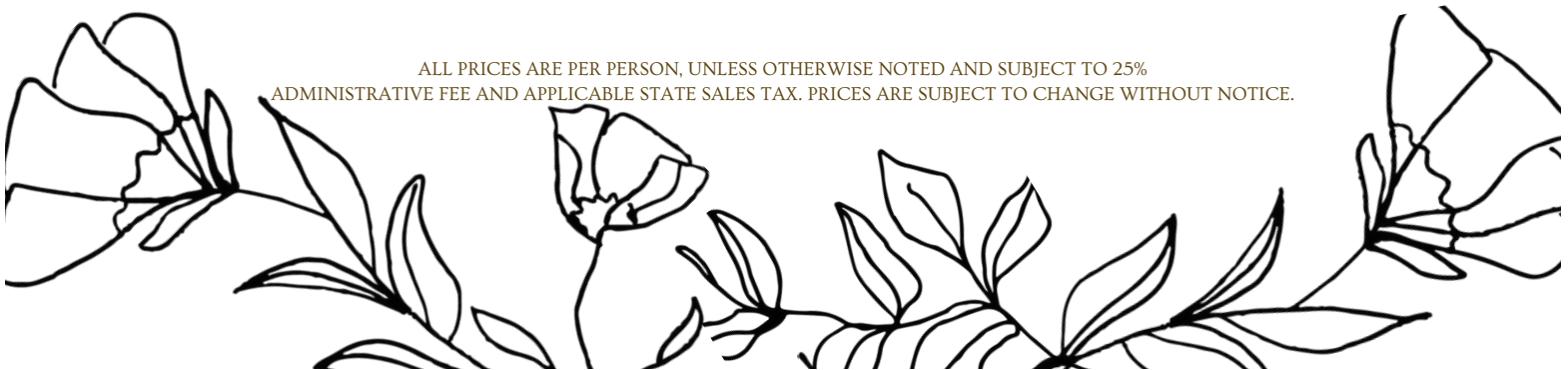
### Hot Specialties

- Toasted Spinach & Feta Phyllo Pockets (V)
- Artichoke Beignet (V)
- Brie & Pear in Phyllo (V)
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce (V)
- Vegetable Samosas (V)
- Beef Satay | Ginger Sauce (GF)
- Spicy Beef Empanada
- Chicken Quesadilla Cones
- Lamb Lollipop | Pesto Emulsion (GF)
- Mini Beef & Mushroom Wellington
- Bacon Wrapped Scallop | Teriyaki Glaze
- Coconut Shrimp | Mango Chutney (add \$2)
- Herb & Garlic Shrimp Skewer | Sweet & Hot Mustard Sauce (add \$3)
- Mini Crab Cake | Lemon Aioli (add \$4)

### Chilled Specialties

- Tomato Bruschetta | Fresh Basil, Balsamic Syrup (VE)
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (V, GF)
- Traditional Hummus & Kalamata Olive Tart (V)
- Smoked Salmon Rolls | Cream Cheese on Cucumber (GF)
- Coffee Seared Beef & Bleu Cheese | Tomato Jam in Spoon
- Melon wrapped with Prosciutto (GF, DF)
- Pear & Gorgonzola Crostini (V)
- Bleu Cheese Mousse, Belgium Endive, Candied Walnuts (V)
- Poached Jumbo Shrimp | Horseradish Sauce (GF) (add \$4)
- Raw Sesame Yuzu Ahi Tuna Spoon | Watermelon, Wasabi Tobiko Caviar (add \$4)
- California Roll | Pickled Ginger, Teriyaki Glaze (add \$4)

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# COCKTAIL RECEPTION



## *Reception Displays*

### Crisp Garden Vegetables (V)

Toasted Pita Chips & Crostini  
Lemon Aioli, Creamy Hummus & Herb Greek Yogurt Dips

### Imported & Domestic Cheeses (V)

Smoked Holland Gouda, Gruyere, Gourmandise, Brie & Boursin  
Tillamook Cheddar & Point Reyes Blue Cheese  
Dried fruits, Grapes, Nuts & Berries  
Whole Grain & Water Crackers, Sliced Baguette

### Seasonal Fruit Display (V)

Sliced Seasonal Fruits & Berries  
Honey Vanilla Yogurt Dip

### Dim Sum (add \$7)

(Based on 3 pieces total per guest)  
Seared Pork, Chicken or Vegetable Pot Stickers  
Vegetable Spring Rolls  
Pork Bun or Sui Mai (based on availability)  
Hot Mustard, Chili Garlic Sauce, Sweet & Sour, Soy Sauce, Vinegar

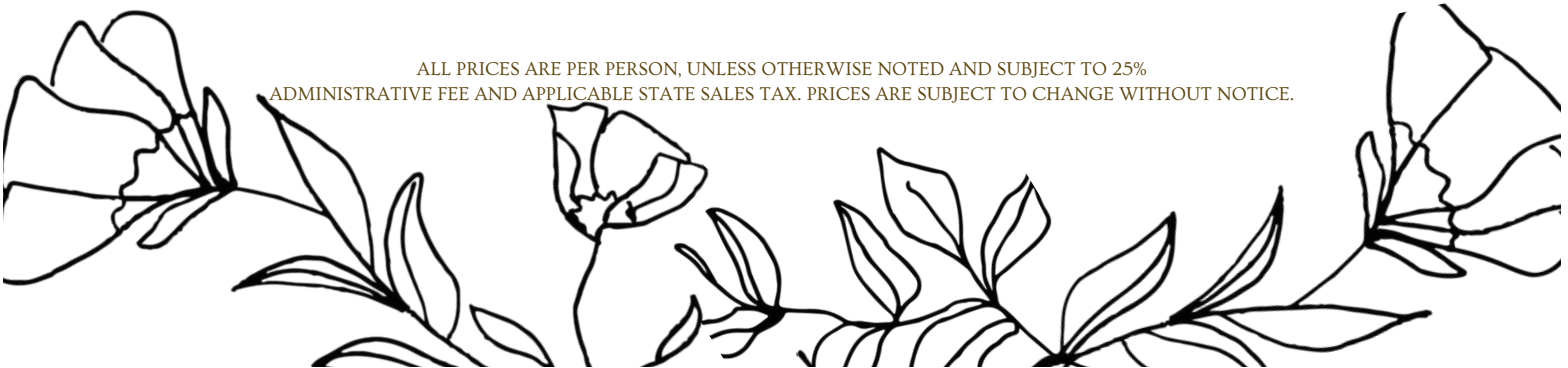
### Antipasto (add \$8)

Capicola, Genoa Salami, Prosciutto  
Fresh Mozzarella, Aged Provolone, Point Reyes Blue Cheese  
Marinated & Grilled Vegetables  
Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts & Cornichons  
Crusty Country Bread, Crackers, Crostini  
Stone Ground Mustard

### Raw Bar (add \$14)

Shrimp Cocktail, Tuna Poke, Crab Legs  
Cocktail Sauce, Horseradish, Lemons

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# PLATED DINNER



## *First Course*

select one of the following, salad or soup

### Salads

Mixed Baby Greens | Parsley & Pine Nut Crusted Goat Cheese, Dried Cranberries, Balsamic Vinaigrette

Classic Caesar | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Croutons, Caesar Dressing

Baby Spinach | Candied Walnuts, Sundried Cranberries, Blue Cheese Crumbles, Herb Vinaigrette

Little Gem Wedge | Baby Heirloom Tomatoes, Bacon, Blue Cheese Dressing

Mesculin & Frisee | Baby Beets, Goat Cheese, Balsamic Vinaigrette

### Soup

San Francisco Clam Chowder

Creamy Tomato Bisque | Parmesan Cheese, Basil Oil

Wild Mushroom Soup | White Truffle Essence

Lobster Bisque (add \$3)

## *Appetizer Course*

select one

Caprese | Fresh Mozzarella, Tomatoes, Basil Leaves, EVOO

Polenta & Truffle Napoleon | Spinach, Herb Beurre Blanc

Wild Mushroom Crepe | Mornay Sauce

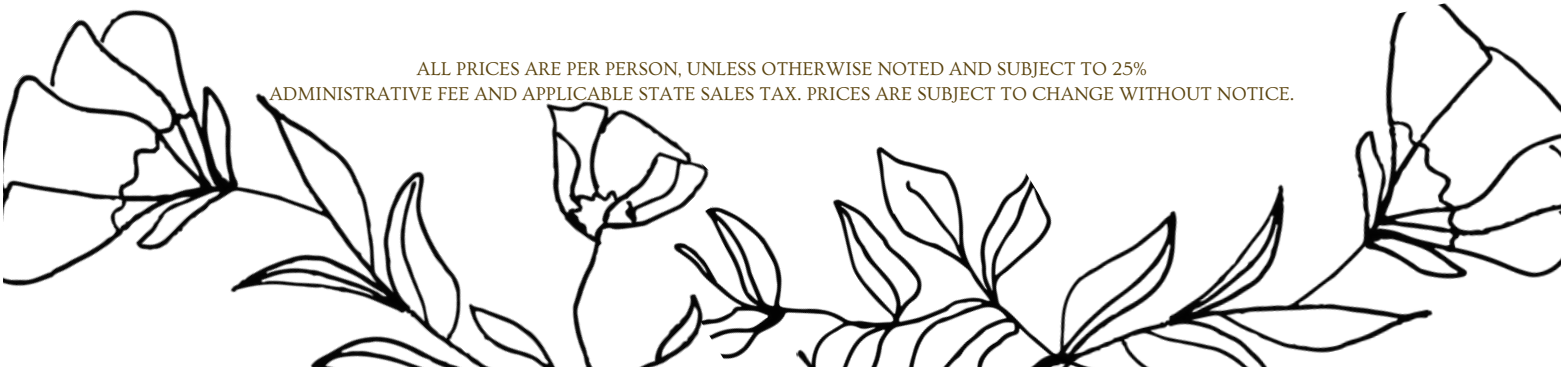
Spinach & Ricotta Ravioli | Tomato Sauce, Parmesan, Basil

Seafood Cocktail | Cilantro-lime Cocktail Sauce (add \$3)

Dungeness Crab Cake | Black Bean & Corn Relish, Dijon Aioli (add \$8)

Lobster Purse | Julienne of Vegetables, Caviar Beurre Blanc (add \$8)

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# PLATED DINNER



## *Entrée Course*

select up to two of the following

- Garlic Herb Marinated Sonoma Chicken Breast (GF) | Mascarpone Polenta, Garlic Broccolini, Sage Jus  
Crispy Skin Wing Tip Rosemary Chicken Breast | Fingerling Potatoes, Grilled Asparagus,  
Wild Mushroom Cream Sauce
- Sustainable Salmon Filet (GF) | Zucchini Ribbons, Caviar Rice, Champagne Beurre Blanc  
Seared Local Halibut (GF) | Herb Roasted Marble Potatoes, Broccolini Saffron Beurre Blanc  
Braised Boneless Beef Short Ribs (GF) | Mascarpone Polenta, Baby Carrots, Red Wine Jus  
Grilled Beef Tenderloin (GF) | Balsamic Glazed Cipollini Onions, Potato Puree, Red Wine Reduction  
Pan Seared Sea Bass | Fingerling Potatoes, Asparagus Citron Sauce (add \$5)  
Roasted Lamb Loin | Herb Roasted Marble Potatoes, Haricot Vert, Herb Jus (add \$8)  
Grilled Rosemary Marinated Lamb Lollipops | Gran Padano Risotto, Bordeaux Wine Reduction,  
Roasted Squash (add \$8)

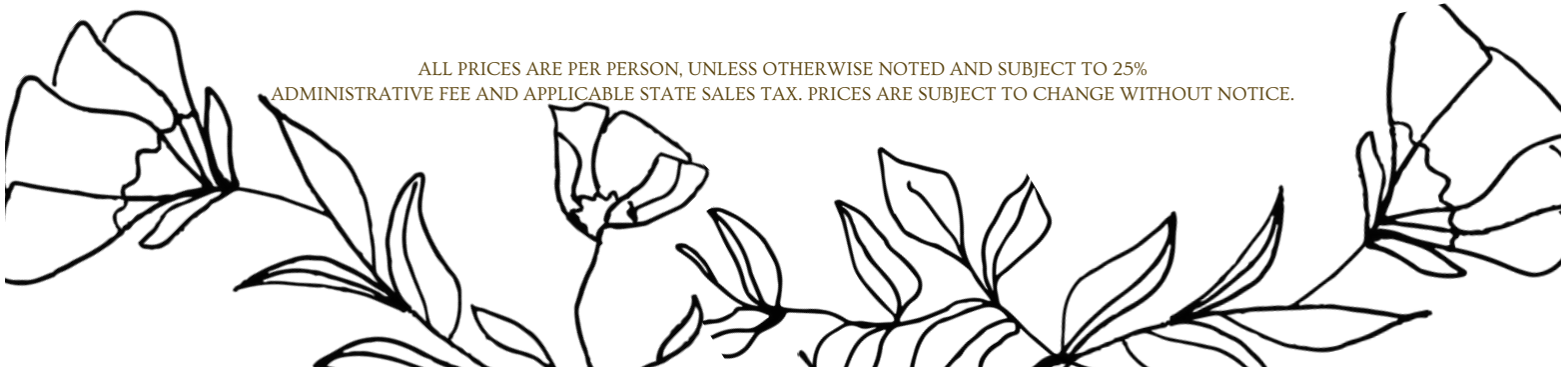
select one of the following *Vegetarian or Vegan options*

- Wild Mushroom Risotto | Broccolini, Tomato Confit, White Truffle Essence (V/VE)  
Vegetable Cavatappi | Tomatoes, Broccoli Rabe, Vermont Chevre,  
Shiitake Mushrooms, Grilled Focaccia (V)
- Spinach & Mushroom Ravioli | Parmesan, Marinara, Pesto (V & VE, upon request)  
Cheese & Pear Focchetti, Alfredo, Basil oil
- Red Quinoa & Vegetables | Braised Fennel, Grilled Endive, Sun-dried tomatoes,  
Baby Mushrooms, Herb Pesto (VE)

Create a Duet (add to any entree)

- Jumbo Shrimp (3) | Lemon Aioli (add \$12)  
Jumbo Crab Cake | Lemon Butter (MP)  
Seared Salmon Filet | Beurre Blanc (add \$10)  
Petite Filet | Red Wine Demi Glace (MP)

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# BUFFET DINNER



select one

Creamy Tomato Bisque (V) | Parmesan Cheese, Basil Oil  
Wild Mushroom Soup | White Truffle Essence  
San Francisco Clam Chowder

select two

Mixed Baby Greens | Parsley & Pine Nut Crusted Goat Cheese, Dried Cranberries, Balsamic Vinaigrette  
Classic Caesar | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Croutons, Caesar Dressing  
Baby Spinach | Candied Walnuts, Sundried Cranberries, Blue Cheese Crumbles, Herb Vinaigrette  
Mesculn & Frisee | Baby Beets, Goat Cheese, Balsamic Vinaigrette  
Caprese | Buffalo Mozzarella, Tomatoes, Basil, Balsamic Reduction  
Couscous Salad | Cucumbers, Tomato, Parsley, Mint

select two

Garlic Herb Marinated Sonoma Chicken Breast (GF) | Sage Reduction  
Sustainable Salmon Filet (GF) | Champagne Beurre Blanc  
Seared Local Halibut (GF) | Saffron Beurre Blanc  
Braised Boneless Beef Short Ribs (GF) | Red Wine Reduction  
Grilled Flank Steak (GF) | Chimichurri  
Herb Crusted Prime Rib Carving Station | Au Jus and Horseradish Cream  
(requires Chef attendant Fee)

select one

Wild Mushroom Risotto | Broccolini, Tomato Confit, White Truffle Essence (V/VE)  
Vegetable Cavatappi | Tomatoes, Broccoli Rabe, Vermont Chevre,  
Shiitake Mushrooms, Grilled Focaccia (V)  
Spinach & Ricotta Ravioli | Parmesan, Marinara or Pesto (V)  
Braised Butternut Squash "Short Rib" | Cauliflower Puree, Broccolini (VE)  
Red Quinoa & Vegetables | Braised Fennel, Grilled Endive, Sun-dried tomatoes,  
Baby Mushrooms, Herb Pesto (VE)

select three

Wild Rice Medley  
Potato Puree  
Truffle Potato Gratin  
Roasted Herb Marble Potatoes

Broccolini  
Haricot Vert  
Baby Carrots  
Grilled Asparagus





# OUTSIDE CATERING RECEPTION PACKAGE



THE GRAND BAY RECOGNIZES THE DIVERSE COMMUNITY OF THE BAY AREA.  
THERE ARE PARTICULAR ETHNIC CUISINES THAT THE HOTEL CANNOT  
REPLICATE, AND WE WILL ALLOW TO BE BROUGHT ONTO THE PROPERTY BY  
A LICENSSED CATERER.

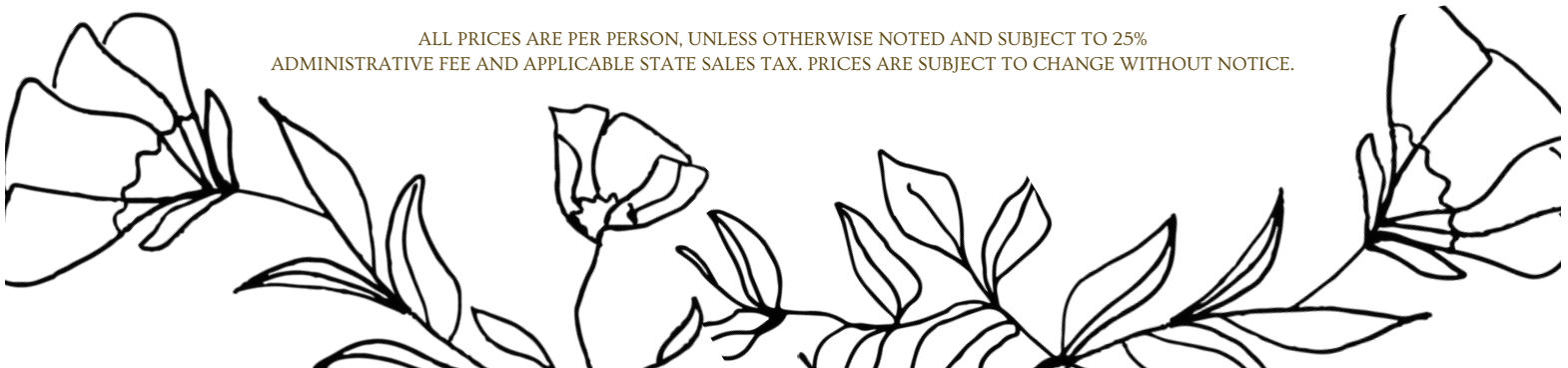
Set-up and Tear Down of Event Space  
1 Banquet Server per 40 Guests (Buffet)  
White floor length linens and napkins, Votive candles  
60" or 72" Round tables, seat up to 12 guests per table  
Hotel Dishware, Silverware, Glassware  
Caterer use of Hot warmers, Chafers and Serving utensils  
Banquet Chairs  
Stage/Riser  
Standard Dance floor  
Any necessary tables: Cake, DJ, Gifts  
Complimentary Suite for Couple on night of the Wedding

*Breakfast: \$35*

*Lunch: \$45*

*Dinner: \$55*

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# OUTSIDE CATERING REQUIREMENTS



Caterer must provide the following information one month prior to event day:

Contact Information  
Catering Company Name  
Onsite Contact Name  
Onsite Contact Mobile Phone Number  
Catering Company License  
ServSafe Certification  
Signed Grand Bay Hotel San Francisco Outside Catering Waiver  
Proof of \$1,000,000 Liability Insurance

One member from the catering company is required to stay during the event to answer any and all questions about the food while the group is dining. The catering company is required to transfer any and all food from caterer's transport containers to the hotel's serving containers.

The catering company is required to provide (1) attendant for every buffet and food station and is required to run and refill buffet lines. If any staff member of the Catering Company is sick within 5 days of arriving to the hotel, they must have waiver of health from a doctor.

Grand Bay staff cannot serve outside caterer's food from the buffet line. A member of the catering company is required to serve any and all food of this is required for the event.

A designated outdoor area will be available to your caterer in order to prepare any dishes that require to be cooked on site. Outside caterers are not permitted in the Banquet Kitchen at any time. If caterer requires use of Banquet Kitchen, a fee of \$3,000 will apply and must be arranged with hotel's Executive Chef.

A detailed menu of every food item to be served must be provided to the hotel no later than 14 days in advance.





# BEVERAGES TRADITIONAL BAR



## Spirits:

Bacardi Rum  
Pueblo Viejo or Sauza Tequila  
Jim Beam Bourbon  
Dewar's Scotch  
Wheatley Vodka  
DeKuyper Brand Cordials  
Martini & Rossi Vermouth

## *Hosted Bar - Per Person*

First Hour: \$24  
Additional Consecutive Hours: \$12

## *Beer & Wine - Per Person*

First Hour: \$18  
Additional Consecutive Hours: \$9

## Wine:

Proverb Chardonnay & Sauvignon Blanc  
Proverb Cabernet Sauvignon & Pinot Noir  
La Marca Prosecco

## *Hosted Bar - Per Drink* Charged for the number of drinks poured

## Beer:

Modelo Especial  
Stella Artois  
Blue Moon  
Lagunitas IPA  
Athletic Brewing Non-Alcoholic  
Topo Chico Hard Seltzer

Mixed Drinks \$14  
Imported Beer \$9  
Domestic Beer \$8  
Wine by the Glass \$11  
Cordials \$13  
Soft Drinks & Bottled Water: \$6

## Additional Available upon request:

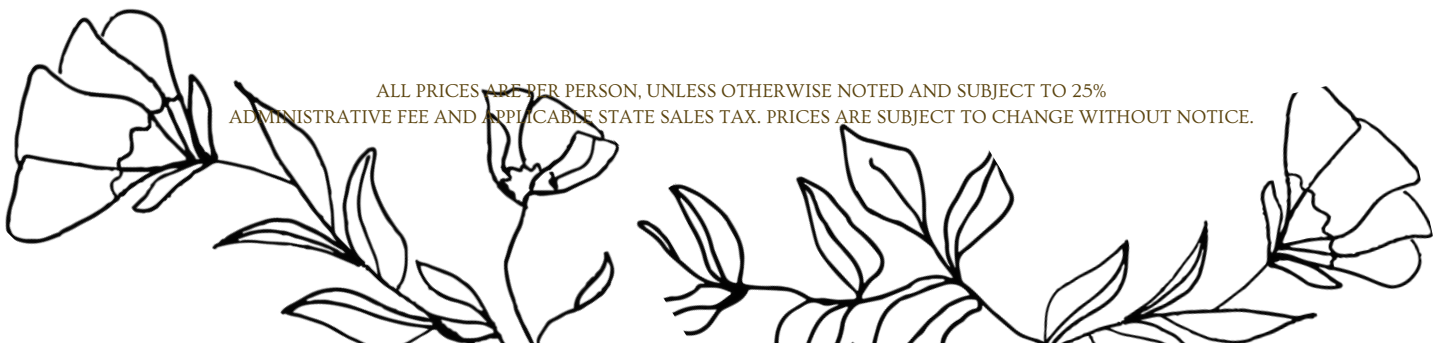
Bud Light, Coors Light  
Samuel Adams, Guinness

## *Cash Bar*

Priced Per Drink & Includes  
Administrative Fees & Sales Tax

Mixed Drinks \$19  
Imported Beer \$12  
Domestic Beer \$11  
Wine by the Glass \$15  
Cordials \$18  
Soft Drinks & Bottled Water: \$8

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# BEVERAGES PREMIUM BAR



## Vodka:

Ketel One, Tito's Handmade, Belvedere  
Grey Goose, Chopin

## Gin:

Tanqueray, The Botanist, Hendricks, Bombay Sapphire,  
Monkey 47, Sipsmith

## Rum:

Bacardi Select Dark, Captain Morgan, Malibu  
Bacardi 8, Santa Teresa 1876

## Tequila:

Patron Silver & Reposado, Don Julio Silver & Reposado,  
Siete Lugas Blanco & Reposado,  
Casamigos, Dos Hombres Mezcal

## Scotch & Cognac:

Johnny Walker Red & Black Label, Monkey Shoulder,  
Glenfiddich 12 Year, Glenlivet 12 Year, Hennessy VS

## Bourbon, Whiskey, Rye:

Buffalo Trace, Knob Creek 9 Year, Maker's Mark, Woodford  
Reserve, Angel's Envy, Bulleit Rye

## Wine:

Proverb Chardonnay & Sauvignon Blanc  
Proverb Cabernet Sauvignon & Pinot Noir  
La Marca Prosecco

## Beer:

Modelo Especial  
Stella Artois  
Blue Moon  
Lagunitas IPA  
Athletic Brewing Non-Alcoholic  
Topo Chico Hard Seltzer

Additional Available upon request:

Bud Light, Coors Light  
Samuel Adams, Guinness

## *Package Bar - Per Person*

First Hour: \$27

Additional Consecutive Hours: \$15

## *Beer & Wine - Per Person*

First Hour: \$18

Additional Consecutive Hours: \$9

## *Hosted Bar - Per Drink*

Charged for the number of drinks poured

Mixed Drinks \$17

Imported Beer \$9

Domestic Beer \$8

Wine by the Glass \$11

Cordials \$13

Soft Drinks & Bottled Water: \$6

## *Cash Bar*

Priced Per Drink & Includes  
Administrative Fees & Sales Tax

Mixed Drinks \$23

Imported Beer \$12

Domestic Beer \$11

Wine by the Glass \$15

Cordials \$18

Soft Drinks & Bottled Water: \$8



# WINE



## *Sparkling*

La Marca Prosecco, Italy 44

Mionetto Prosecco, Italy 65

Mionetto Rose, Italy 65

Schramsberg Blanc de Blancs, Napa Valley 116

Gloria Ferrer Carneros Cuvee, Sonoma 235

Veuve Clicquot Brut, France 200

Moet & Chandon Brut, France 200

Moet & Chandon Rose, France 200

Ruinart Blanc de Blanc, France 265

## *Whites & Rose*

Proverb Chardonnay 44

Proverb Sauvignon Blanc 44

Bieler Pere et Fil Sabine Rose, France 58

Famille Hugel Riesling, France 74

Terlato Pinot Grigio, Italy 58

Loveblock Sauvignon Blanc, New Zealand 70

Imagery Sauvignon Blanc, Sonoma 62

Duckhorn Sauvignon Blanc, Napa Valley 70

Gupe y Block Chardonnay, Santa Barbara 57

Chalk Hill Chardonnay, Russian River 57

Cakebread Chardonnay, Napa Valley 118

Far Niente Chardonnay, Napa Valley 138

Rodney Strong Upshot White Blend 58

## *Reds*

Proverb Cabernet Sauvignon 44

Proverb Pinot Noir 44

Banshee Pinot Noir, Sonoma 57

Etude Pinot Noir, Napa Valley 66

Elouan Pinot Noir, Oregon 62

Golden West Pinot Noir, Washington 60

Domaine de Bernier Pinot Noir, France 58

Belle Glos Pinot Noir, Santa Barbara 78

Orin Swift Red Blend, St. Helena 110

The Prisoner Red Blend, St. Helena 110

Michael David Petite Sirah, Lodi 68

Decoy Merlot, Sonoma 56

Duckhorn Merlot, NEY 158

Padrillos Malbec, Argentina 57

Seghesio Zinfandel, Sonoma 74

Rodney Strong Cabernet Sauvignon, Sonoma 70

Iron + Sand Cabernet Sauvignon, Paso Robles 72

Justin Cabernet Sauvignon, Paso Robles 80

Stag's Leap Cabernet Sauvignon, Napa Valley 134

Inkblot Cabernet Franc, Lodi 74

Masciarelli Montepulciano d'Abruzzo, Italy 62

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