

PLATINUM RECEPTION PACKAGE



Six Hour reception

(additional time may be purchased for \$750 per hour)

Complimentary Menu tasting

White floor length linens and napkins, votive candles

Standard Dance floor, 60" or 72" Round tables

Chiavari Chairs

Sparkling Wine Toast

Infused Water

Wedding Cake Cutting & Service

Complimentary Suite for Couple on night of the Wedding

Special Discounted Room rate for your guests ~ 10+ rooms

Cocktail Hour

Four Passed Hors d'oeuvres

Two Reception Displays

Butler Passed Sparkling Wine

Dinner

First Course: Appetizer

Second Course: Soup or Salad

Main Course:

Choice of 2 Proteins + Vegetarian/Vegan

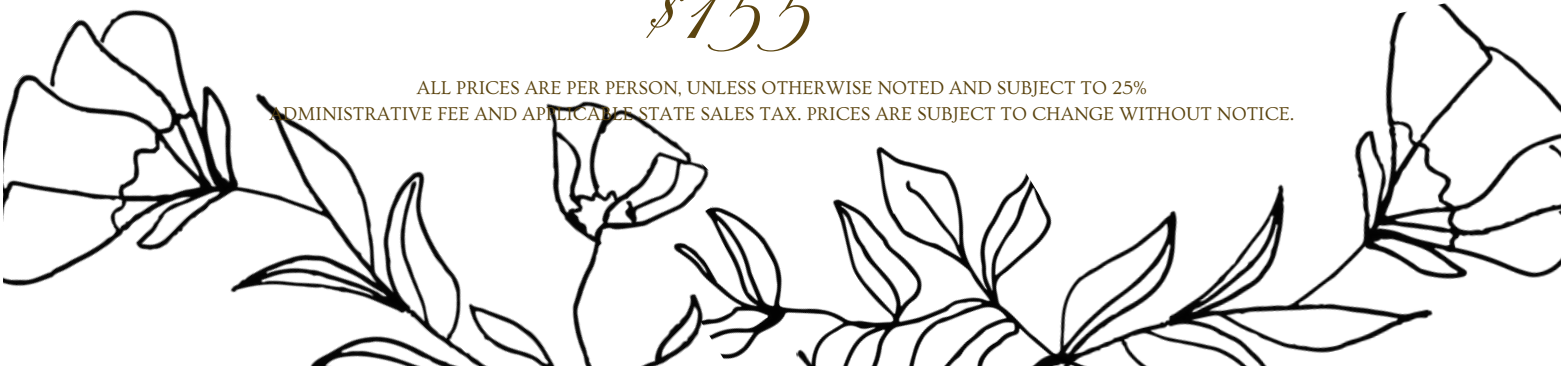
Two Bottles House Wine per Table

Buffet Upgrade: add \$20

Late Night Snack

\$155

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COCKTAIL RECEPTION



Passed Hors d'oeuvres

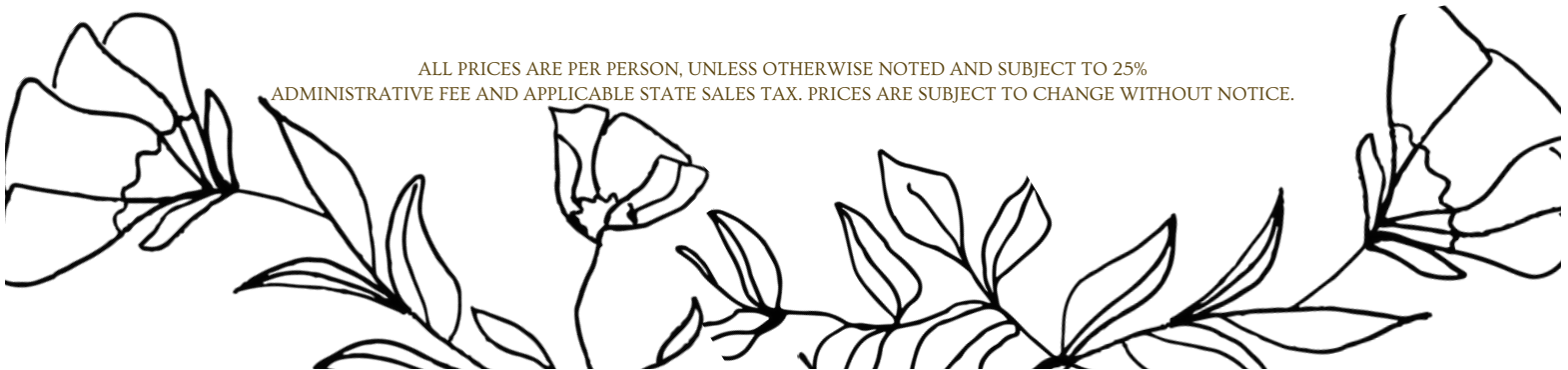
Hot Specialties

- 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

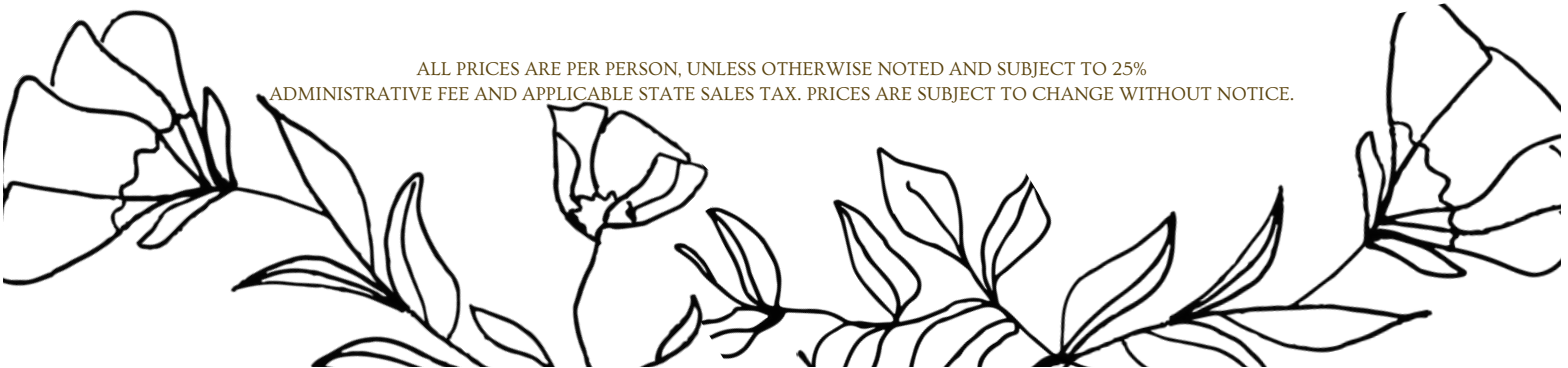
Antipasto (add \$8)

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

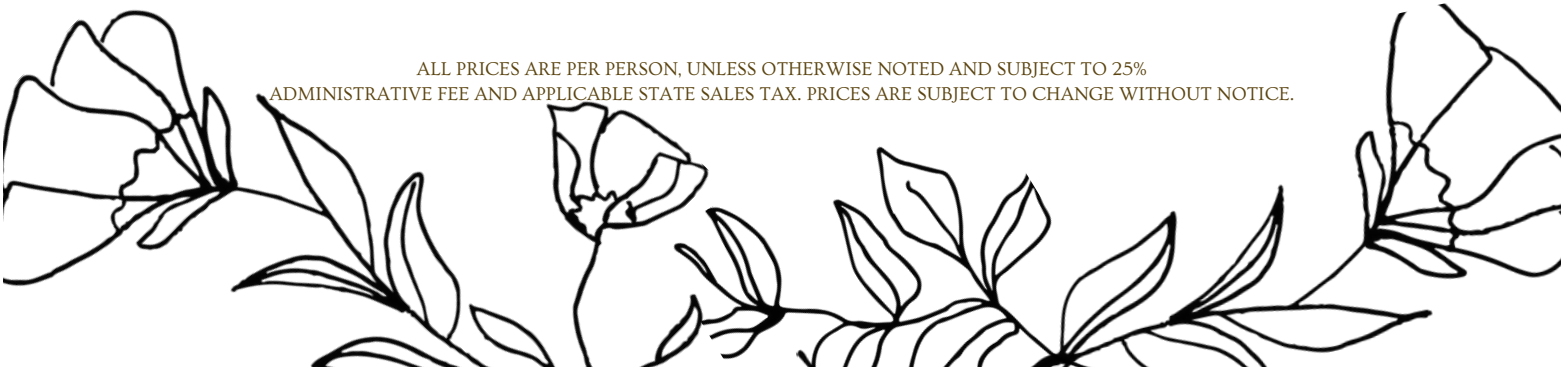
Spinach & Ricotta Ravioli | Tomato Sauce, Parmesan, Basil

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)

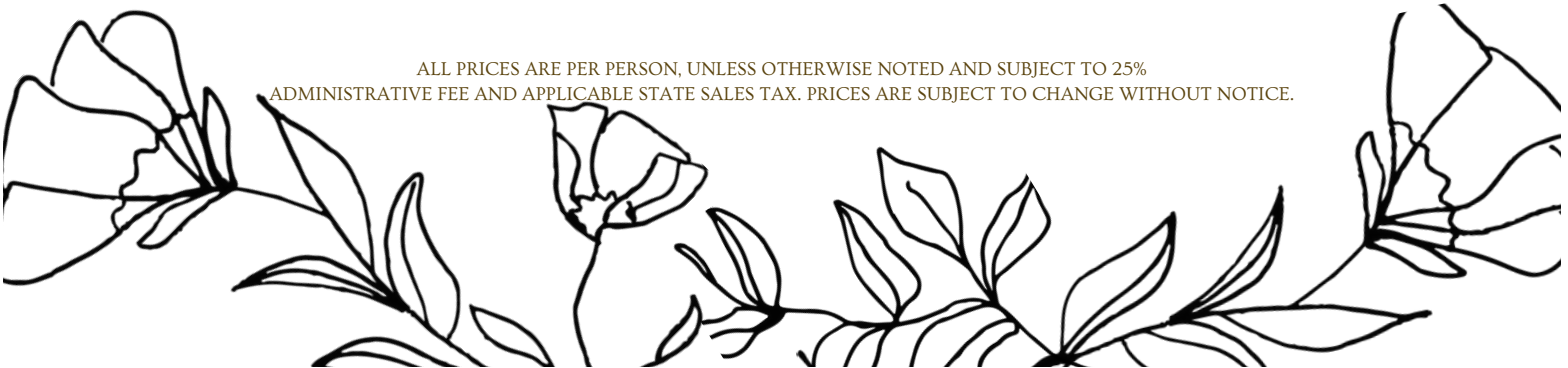
select one of the following Vegetarian or Vegan options

- 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

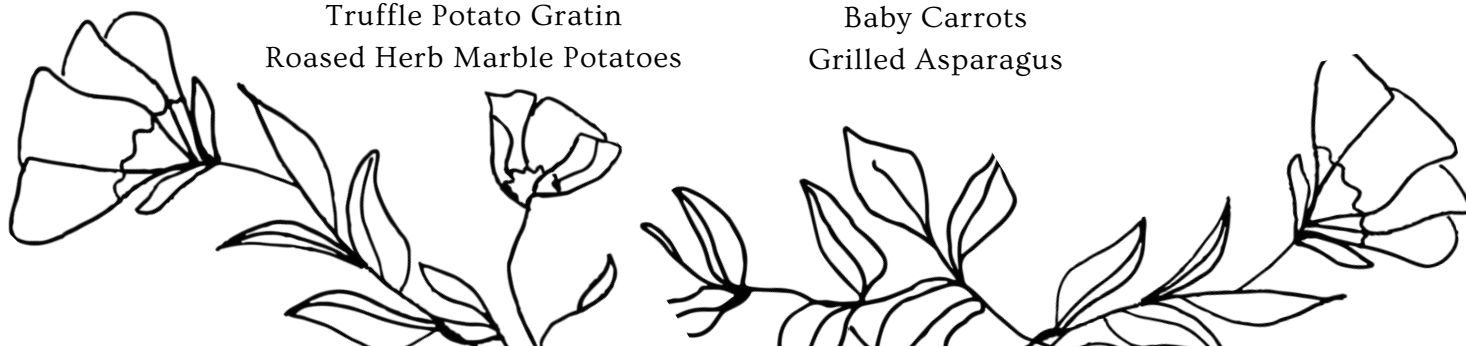
Garlic Herb Marinated Sonoma Chicken Breast (GF) | Sage Reduction
Sustainable Salmon Filet (GF) | Champagne Beurre Blanc
Seared Local Halibut (GF) | Saffron Beurre Blanc
Braised Boneless Beef Short Ribs (GF) | Red Wine Reduction
Grilled Flank Steak (GF) | Chimichurri
Herb Crusted Prime Rib Carving Station | 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	Broccolini
Potato Puree	Haricot Vert
Truffle Potato Gratin	Baby Carrots
Roasted Herb Marble Potatoes	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.

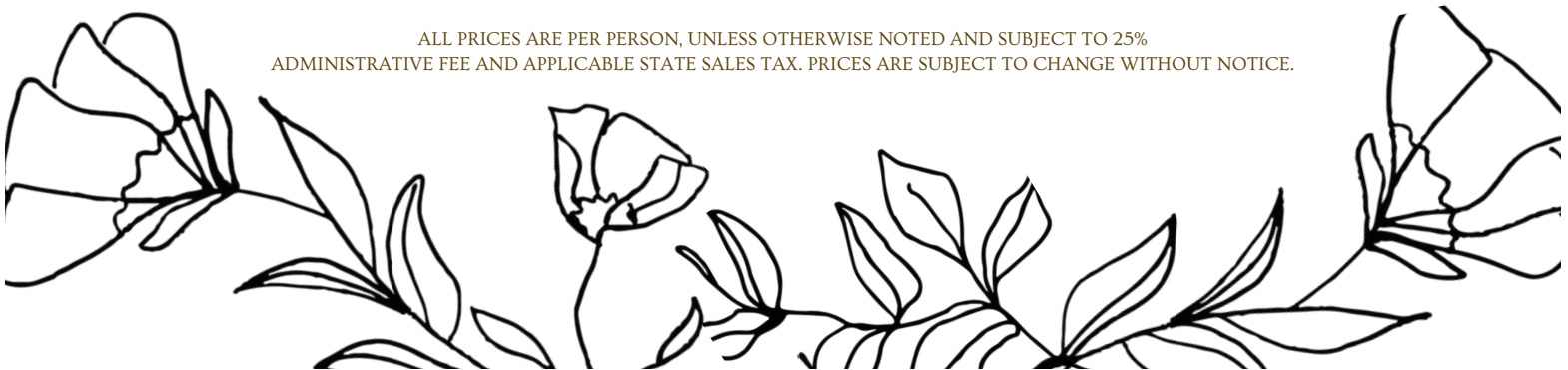
Set-up and Tear Down of Event Space
1 Banquet Server per 40 Guests (Buffet)
White floor length linens and napkins, Votive candles
60" or 72" Round tables, seat up to 12 guests per table
Hotel Dishware, Silverware, Glassware
Caterer use of Hot warmers, Chafers and Serving utensils
Banquet Chairs
Stage/Riser
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:

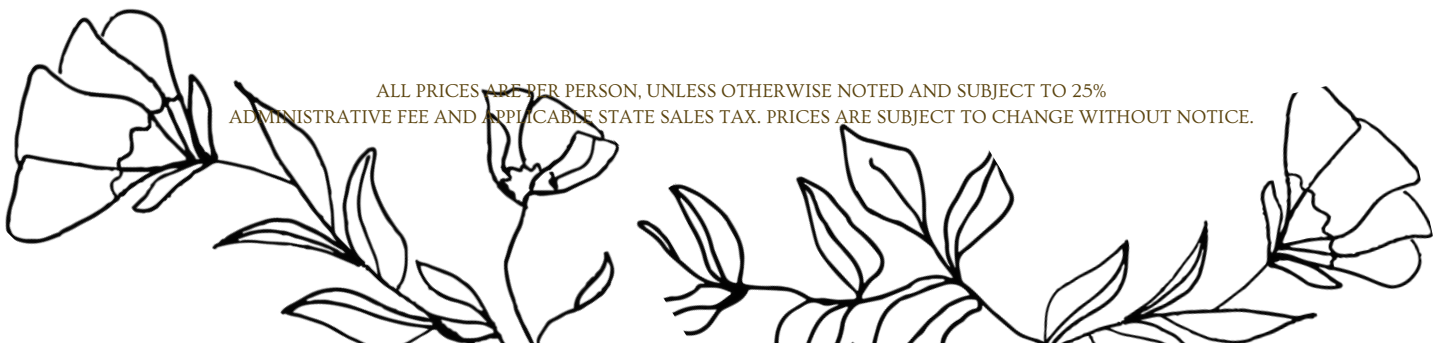
Bud Light, Coors Light
Samuel Adams, Guinness

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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