

food
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BREAKFASTS

Mason Street Continental Breakfast

Seasonally-inspired local fruit and freshly-baked artisan bakery selection

Selection of two chilled juices

Starbucks® regular and decaf coffee, and Tazo® hot tea

34.00 per person

European Breakfast

Seasonally-inspired local fruit and freshly-baked artisan bakery selection

Pain d'Epi and other assorted breads

Locally-crafted sliced cured meats and artisan cheeses

Hard-boiled eggs

Selection of two chilled juices

Starbucks regular and decaf coffee, and Tazo hot tea

36.00 per person

Beach Street Breakfast

Seasonally-inspired local fruit

Chef's assorted gourmet bagels with shmears

Selection of two chilled juices

Starbucks regular and decaf coffee, and Tazo hot tea

34.00 per person

Smoked Salmon

Lightly-smoked, thinly-sliced salmon

Cream cheese, tomatoes, cucumbers, red onions, capers and lemons

Bagel chips

Starbucks regular and decaf coffee, and Tazo hot tea

34.00 per person

ENHANCEMENTS

Egg & Omelette Station

Cage-free eggs and omelettes with seasonal and local ingredients to include:

Local goat and cheddar cheese

Bacon and ham

Wild mushrooms

Green onions

Spinach

Heirloom pico de gallo

21.00 per person

Steal-cut Oatmeal & Granola

Served with:

Local honey

Dried apples

Raisins

Apricots

Cranberries

Toasted flaxseed

Organic yogurt

8.00 per person



PLATED BREAKFASTS

Selections are served with Starbucks® regular and decaf coffee and Tazo® hot teas. Minimum of 20 guests.

Active Lifestyle

Egg white frittata with fresh herbs, garden vegetables with arugula and tomato salad

Turkey bacon or turkey sausage

Starbucks regular and decaf coffee, Tazo hot tea and juice

38.00 per person

Hot Cakes & Eggs

Multigrain pancakes with granola, topped with whipped butter and maple syrup

Scrambled cage-free fresh eggs

Choice of bacon or sausage links

Starbucks regular and decaf coffee, Tazo hot tea and juice

32.00 per person

Farm Fresh

Cage-free scrambled eggs with fresh herbs

Applewood-smoked bacon and maple-smoked sausage links

Oven-roasted fingerling potatoes with caramelized onions and parsley

Starbucks regular and decaf coffee, Tazo hot tea and juice

38.00 per person

BREAKFAST BUFFETS

Selections are served with Starbucks regular and decaf coffee and Tazo hot teas. Minimum of 20 guests.

Bay Bridge Breakfast Buffet

Selection of two chilled juices

Build your own yogurt parfait:

Dried fruit

Non-fat yogurt

Granola

Local honey

Nuts

Brioche French toast with seasonal fruit topping

Smoked bacon and sausage links

Freshly-baked artisan breakfast pastries

42.00 per person

Golden Gate Breakfast Buffet

Selection of two chilled juices

Freshly-baked artisan breakfast pastries

Fresh seasonal sliced fruits and berries

Assorted cold cereals and granola with milk

Cheese blintzes with fresh, seasonal fruit compote

Freshly-prepared omelettes with a choice of two ingredients:

Wild mushrooms

Green onions

Tomatoes

Peppers

Spinach

Bacon

Sausage

Local goat or cheddar cheese

Fresh basil

Heirloom tomatoes

Crispy smoked bacon and sausage links

44.00 per person

BREAKFAST BREAKS

Minimum of 20 guests.

Coffee Break Solutions

Starbucks regular and decaffeinated coffee and Tazo hot teas
115.00 per gallon

Assorted Bottled Beverages

Regular and sugar-free Red Bull®, Starbucks double shots, Izzie® all-natural energy drinks 8.00 each

Individually-bottled

Organic Juices

Cranberry, apple and orange
9.00 per bottle

Sodas

Regular, diet and decaffeinated Coke soft drinks and still and sparkling waters
10.00 each

Chilled Juices

Orange, tomato, grapefruit and cranberry juices 32.00 per carafe

Sustainable Coffee Station

Starbucks fair trade house blends coffees and Tazo hot tea 120.00 per gallon

Whole Seasonal Fresh Fruit

Fully ripened to perfection 5.00 per piece

Jumbo Assorted

Freshly-baked Cookies

Chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin 58.00 per dozen

Chef-created Sweet Bars

Brownies, mixed nut and lemon bars
58.00 per dozen

Assorted Organic Energy Bars

7.00 each

Freshly-baked Artisan

Breakfast Pastries

58.00 per dozen

Assorted Bagels

Served with garden vegetable and Chef's choice of seasonal cream cheese
56.00 per dozen

Infused Artesian Water

Served with reusable cups
45.00 per gallon

Buffets and breaks are served for a minimum of 20 guest. Should your guarantee fall below this amount a \$200.00 service charge will be assessed. Should you require additional quantities, these may be purchased at an additional cost.

All prices are subject to applicable service charge and state sales tax. Prices listed are to be charged per person or per item unless noted otherwise.

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PLATED LUNCHES & DINNERS

Entrée price is per person and includes an artisan bread display, your choice of soup or salad, one dessert, Starbucks® regular and decaf house blend coffee and Tazo® hot teas. Minimum of 20 guests.

Starters

Choice of one soup or salad:

Soup:

San Francisco clam chowder

Roasted tomato bisque

Minestrone soup

Salad:

Mixed green salad with cherry tomatoes, cucumbers and carrots, tossed in a creamy poppyseed dressing

Baby spinach with roasted red peppers, shaved red onions, candied pecans and a champagne vinaigrette

Arugula salad with roasted corn, cherry tomatoes, toasted walnuts, crumbled goat cheese and champagne vinaigrette

Entrées

choice of one entrée:

Beef medallions with tri-colored potatoes, roasted field carrots and an onion glaze Lunch 49.00 / Dinner 59.00

Chili-rubbed hanger steak, salsa verde and lime cilantro rice, roasted tomato and yellow squash Lunch 47.00 / Dinner 56.00

Apricot-glazed chili salmon with sweet corn mashed potato, asparagus and a fruit chutney Lunch 51.00 / Dinner 58.00

Marinated lamb chop served over parmesan polenta cakes, seasonal vegetable and a rosemary demi-glace Lunch 70.00 / Dinner 74.00

Berry and balsamic glazed wing-on chicken breast, warm potato salad and seasonal vegetable with balsamic jus Lunch 49.00 / Dinner 57.00

Local honey mustard roasted pork loin with sweet onion, roasted fingerling potatoes, seasonal vegetable and honey mustard sauce Lunch 46.00 / Dinner 58.00

Fresh, sustainable fish filet over red pepper rice pilaf, seasonal veggies and a lemon caper beurre blanc Market price

Fennel and black pepper pork chop over sweet potato mash, braised fennel and apple jus Lunch 51.00 / Dinner 59.00

Basil chicken breast over pesto orzo pasta, broccolini with sautéed cherry tomatoes and a basil jus lie Lunch 50.00 / Dinner 59.00

Desserts

Lemon meringue tart with fresh berry sauce

Summer berry bread pudding with vanilla sauce and fresh berries

Flourless chocolate cake with chocolate ganache

Espresso torte with espresso whipped cream



PLATED SALAD ENTRÉES

Entrée price includes an artisan bread display, your choice of soup and dessert, Starbucks® regular and decaf house blend coffee and Tazo® hot teas. Minimum of 20 guests.

Starters

Choice of one soup:

San Francisco clam chowder

Roasted tomato bisque

Minestrone soup

Entrée Salads

Choice of one salad:

Crab Louie – mixed greens, Dungeness crab, avocado, tomatoes, asparagus and hard-boiled egg
49.00 per person

Cobb Salad – Black Forest ham, hard-boiled eggs, tomatoes, avocados, Grilled chicken breast and a wedge of blue cheese 46.00 per person

Desserts

Lemon meringue tart with fresh berry sauce

Summer berry bread pudding with vanilla sauce and fresh berries

Flourless chocolate torte with chocolate sauce

Espresso torte with espresso whipped cream

BREAKS

Break package selections are served with Starbucks regular and decaf house blend coffees and Tazo hot teas. Minimum of 20 guests.

Super Foods

Humus with whole-grain crackers

Sun-dried blueberries and cranberries

Artisan-roasted nuts, including whole almonds, walnuts and pecans

Dried fruit and flax seed bars

Two infused waters

23.00 per person

Locally-sourced Bites

It's-It® ice cream sandwiches

Assorted bags of Popchips®

Kashi® health bars

Paramount Farms® almonds and pistachios

18.00 per person

House-cooked Kettle Chips & Garden Vegetables with Dip

Served with a trio of sauces:

Onion dip

Chimichurri sauce

Red pepper aioli

16.00 per person

Candy Time

Assorted Jelly Belly® jelly beans

Ghirardelli® chocolates

Chocolate-covered raisins

Malt balls

Jolly Ranchers®

Gummy bears

Salt water taffy

Chocolate-covered peanuts

Whoppers®

Candy corn

Red and black licorice nibbles

25.00 per person

Antioxidant

Dark chocolates bars

Artisan-roasted nuts, including whole almonds, walnuts and pecans

Dried fruit and flax seed bars

Blueberry organic yogurt and fresh blueberries

Antioxidant yogurt smoothie shots

Two infused waters

Premium green tea selection

32.00 per person

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LUNCH & DINNER BUFFETS

Buffet price includes Starbucks® regular and decaf house blend coffee and Tazo® hot teas. Minimum of 20 guests.

Artisan Deli

House-made chicken noodle soup

Red Bliss new potato and green bean salad with a dill mustard vinaigrette

Build your mixed green salad by adding:

- Roasted onions
- Sweet tomatoes
- Toasted pine nuts
- Local aged blue cheese
- Our vinaigrette

Create your own sandwich using three seasonal offerings:

- Roasted turkey breast
- Corned beef
- Ham
- Salami
- Grilled portabella mushrooms
- Sandwich accompaniments: mixed greens, fresh sliced tomato, spicy dill pickles, local aged cheddar, stone-ground mustards, dijon mustard, herb mayo

Artisan wheat, country white and sourdough rolls

Individual bags of kettle chips

Assorted cookies and brownies

Lunch 51.00 / Dinner 62.00

Brew House

Anchor Steam® chili with local aged cheddar and onions

Cornbread muffins and orange blossom honey butter

Chopped salad with bell peppers, tomatoes, cucumbers, croutons and local beer creamy dressing

House-made coles slaw

BBQ beef brisket with caramelized onions and ciabatta rolls

Ale-battered white fish filet with chips and malt vinegar

Ale-battered onion rings

Chef's assorted handcrafted desserts

Lunch 54.00 / Dinner 65.00

Mind, Body and Soul

Vegetable soup

Edamame bean, red onion, cucumber and arugula salad with lemon-soy vinaigrette

Long-grain rice, shrimp and grilled vegetable salad

Fresh herb-roasted chicken with vegetable jus lie

Citrus-baked salmon with spring onion vinaigrette

Spinach and cheese ravioli with peas and herb butter broth

Chef's assorted artisan pastries

Lunch 58.00 / Dinner 67.00

Healthy Choice

Roasted tomato bisque

Seasonal mixed green salad with pine nuts, berries, goat cheese and honey vinaigrette

Seasonal grilled vegetable display

Grilled pesto natural chicken with roasted tomato broth

Chef's sustainable catch of the day with lemon confit sauce

Whole wheat penne pasta with white beans and artichoke, tomato, and olives

Fresh seasonal fruit display

Chef's Assorted healthy artisan pastries

Lunch 61.00 / Dinner 71.00

Sustainable

Chilled cucumber soup and a red tomato gazpacho soup

Local green salad with Dungeness crab, capers, raisins and onions

Pan-fried Petaluma chicken breast with charred sweet and sour onions

Locally sourced sustainable filet of fish on wilted greens with dried apricots, lemon, local yogurt and olive oil dressing

Chef's seasonal starch and vegetable

Chef's assorted natural and organic artisan pastries

Lunch 58.00 / Dinner 78.00

Buffets are served for a minimum of 20 guest. Should your guarantee fall below this amount a \$200.00 Service charge will be assessed. Should you require additional quantities, these may be purchased at an additional cost.



Indicates a well-balanced, nutrient-rich Color Your Plate™ item. Learn more about our nutrition partner, Core Performance and Color Your Plate at sheraton.com/fitness

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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SHERATON MEETING PACKAGES

Minimum of 25 guests.

MEETING PACKAGE 1

Breakfast

Freshly-baked artisan breakfast pastries
Organic granola and breakfast cereal
Whole fresh fruits
Orange juice
Starbucks® regular and decaf coffee and Tazo® hot teas

AM Break

Starbucks regular and decaf coffee and Tazo hot teas
Chef's seasonal coffee breads

Deli Buffet

Shaved Black Forest ham
Oven-roasted turkey breast
Egg or tuna salad
Sliced cheeses
Lettuce, tomatoes, red onion, pickle spears, mayonnaise and mustard
Assorted country breads
Fingerling potato salad with capers, onion, parsley, olive oil and Mediterranean vinegar
Farm-ripe tomatoes, mint, arugula, baby mozzarella and basil
Whole fresh fruit
Assorted freshly-baked cookies
Starbucks regular and decaf coffee and Tazo hot teas

PM Break

Assorted energy bars
Starbucks regular and decaf coffee and Tazo hot teas
94.00 per person

MEETING PACKAGE 2

Breakfast

Steal-cut oatmeal and granola served with:
Local honey
Dried apples
Raisins
Apricots
Cranberries
Toasted flaxseed
Organic yogurt
Orange juice
Starbucks regular and decaf coffee and Tazo hot teas

AM Break

Starbucks regular and decaf coffee and Tazo hot teas
Chef's handcrafted breakfast pastries

Market-fresh Soup & Salad

Choice of two soups:
Roasted tomato bisque
Chef's seasonal broth soup
San Francisco clam chowder
Chef's seasonal cream soup
Salad Bar:
Wedge salad with bacon, tomato and blue cheese
Organic mixed greens with shredded carrots, red onions and tomatoes
Classic Caesar salad with croutons
Red onions, cucumbers, shredded carrots, tomatoes, kidney beans, edamame, chickpeas, sliced beets, grilled chicken, bacon, diced eggs, shredded cheese and diced celery
Assorted salad dressings and vinaigrettes

Sliced fruit display
Chef's freshly-baked dessert display
Starbucks regular and decaf coffee and Tazo hot teas

PM Break

Assorted sweet bars
Starbucks regular and decaf coffee and Tazo hot teas
107.00 per person

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HORS D'OEUVRES

COLD

Deviled eggs with paprika 7.00

Lobster medallions with caviar on pumpernickel rounds 13.00

Beef tenderloins peppered with horseradish cream cheese and red pimento on mini potato cakes 10.00

Smoked duck with cranberry mousse, mandarin orange, pistachio and dried cranberry on rye bread rounds 9.00

Curry chicken salad with red pimento diamond in a spinach tartlet 8.00

HOT

Phyllo triangles with sun-dried tomato and feta 5.00

Classic quiche lorraine made with cage-free egg custard, bacon, onion and Swiss cheese 6.00

Chicken breast Saltimbocca with prosciutto and sage 10.00

Wild-caught sesame-crusting shrimp brochette with tail on 8.00

Pork loin satay 7.00

STATIONS

Oyster Bar

Point Reyes oysters shucked to order, served with mignonette, Tabasco® and cocktail sauce 450.00 per 100 pieces

Hummus Bar

Traditional hummus, baba ghanoush, herb hummus, grilled pita bread, artisan bread and local seasonal vegetables 14.00 per person

Artisan Meat Display

Locally-cured artisan meats, cheeses and breads 35.00 per person

Artisan Cheese Display

Served with jam, honeycomb, cornichons and locally-baked breads 14.00 per person

Farm fresh Crudités

Cauliflower, red radishes, celery, carrots and sugar snap peas with two dips 14.00 per person

Olive Bar

Kalamata, dry cured olives, nicoise, assorted stuffed jumbo green olives, marinated cipollini in olive oil, roasted garlic, fresh chopped herbs and sliced baguette and crostinis 15.00 per person

CHEF CARVING STATIONS

Stations require an attendant at 175.00 per station

Natural Whole Turkey

Citrus-glazed, oven-roasted natural whole turkey, giblet gravy, cranberry compote and freshly-baked rolls 16.00 per person

Slow-roasted Natural Beef

Herb-encrusted beef tri-tip with fresh horseradish, whole-grain mustard, garlic mayonnaise, country French rolls and jus lie 15.00 per person

Atlantic Salmon

Maple-glazed Atlantic salmon, roasted corn salsa, whole glazed baby carrots and ciabatta bread 16.00 per person, 25 person minimum



SOCIAL HOUR PACKAGES

Add Sheraton Social Hour wines for 5.00 ++ for two 2 oz. pours only.

Host to choose from five items below:

Cold Selections

1. Deviled eggs with capers
2. Crostini with fresh mozzarella and sun-dried tomato
3. Dried apricots with cream cheese and pistachios
4. Tomato and basil bruschetta with parmesan cheese
5. Eggplant tapenade on a crostini

Hot Selections

1. Assorted petite quiches
2. Phyllo rolls with red pepper and goat cheese
3. Assorted mini bite-size deep dish pizzas
4. European-style sausage wrapped in puff pastry
5. Firecracker burrito

40.00 per person, based on five pieces for a one-hour reception

Sliders

Kobe beef with local aged cheddar and aioli on a petite onion roll

BBQ pork with tangy BBQ sauce topped with cole slaw and crispy onions on a petite roll

BLT – bacon, lettuce and tomato on a honey whole wheat roll

5.00 each

Chicken Pops

Curried and coconut

Balsamic-glazed with green onion purée

Tangy BBQ-glazed

Served with carrot and celery shots

11.00 per person

WINE LIST

White Zinfandel

Beringer, California 23.00

Pinot Grigio

Beringer, California 30.00

Sauvignon Blanc

Brancott, New Zealand 36.00

Chardonnay

Night Harvest, California 26.00

Pinot Noir

Canyon Road, California 29.00

Merlot

Canyon Road, California 31.00

Cabernet Sauvignon

Night Harvest, California 26.00

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BAR PACKAGES

HOSTED OPEN BAR PACKAGES

Prices listed are per person

Bartender Services

200.00 per bartender
for three hours of service

50.00 for each additional hour
per bartender

One Hour

Soda and juice 11.00
House wine and beer 21.00
House 26.00
Premium 28.00
Top shelf 31.00

Two Hours

Soda and juice 12.00
House wine and beer 29.00
House 34.00
Premium 38.00
Top shelf 41.00

Three Hours

Soda and juice 21.00
House wine and beer 38.00
House 43.00
Premium 45.00
Top shelf 48.00

Each Additional Hour

Soda and juice 5.00
House wine and beer 10.00
House 10.00
Premium 10.00
Top shelf 10.00

LIQUOR SELECTIONS

Cash prices are inclusive
of service charge and tax

Bartender Services

200.00 per bartender
for three hours of service

50.00 for each additional hour
per bartender

Cash Bar

Bartender fee will apply

Corkage Fee

25.00 per 750 ml bottle
of wine or champagne

50.00 per magnum bottle
of wine or champagne

Beer (Dom / Intl)

Hosted 9.00 / Cash 10.00

House Wine

Hosted 10.00 / Cash 11.00

Premium Wine

Hosted 12.00 / Cash 13.00

House

Smirnoff® vodka, Beefeater® gin, Bacardi®
gold rum, Jose Cuervo® gold tequila,
Johnnie Walker® Red scotch, Jim Beam®
bourbon and Seagram's® 7 whisky
Hosted 11.00 / Cash 12.00

Premium

Absolut® vodka, Tanqueray® gin, Bacardi®
white rum, Sauza® Hornitos tequila,
Dewar's® Finest Blended scotch,
Jack Daniels® bourbon, Seagram's®
VO whisky and Courvoisier® brandy
Hosted 12.00 / Cash 13.00

Top Shelf

Ketel One® vodka, Bombay Sapphire®
gin, Captain Morgan® rum, Casa Noble®
tequila, Maker's Mark® bourbon, Jack
Daniel's® whiskey, Hennessy cognac
and Courvoisier® VSOP
Hosted 13.00 / Cash 14.00

Cordials

Includes Kahlua™, Remy Martin®,
Baileys® Irish Cream, Grand Marnier,
Amaretto and Frangelico®
Hosted 13.00 / Cash 14.00

NON-ALCOHOLIC BEVERAGES

Starbucks® regular or decaf House Blend
coffee or Tazo® hot teas
115.00 per gallon

Hot chocolate served with whipped
cream and marshmallows
115.00 per gallon

Lemonade or limeade 39.00 per gallon

Iced tea 43.00 per gallon

Orange, grapefruit, apple, cranberry,
pineapple, or tomato juice
32.00 per carafe

Assorted bottled fruit smoothies
10.00 each

Still or sparkling water 10.00 each

Assorted sodas 10.00 each

Starbucks Doubleshot 8.00 each

Red Bull® 8.00 each



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GENERAL CATERING INFORMATION

Guaranteed Guest Count

The final banquet attendance count must be given to the catering sales manager five (5) business days prior to your event. Once this number is provided to the hotel, it cannot be reduced. In the event that a guarantee is not provided, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guaranteed banquet attendance number, or the actual number of guests, whichever is greater. If more than one main entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. The room will be set at the guaranteed guest count.

Service Charge & Sales Tax

A 23% service charge and 8.75% state sales tax will be added to all food, beverage, audio/visual and room rental. California law states that the service charge, set up fees, bartender charges, and labor fees are subject to sales tax.

Labor Fees

Labor fee of \$200.00 will apply to all meal functions that go below the minimum requirements.

Overtime

An overtime charge of \$75.00 per server per hour, or any fraction thereof, will be charged for any unscheduled time exceeding the contracted times.

Audio Visual

The on-site AV Director from PSAV Audio will be pleased to assist you with your audio and visual needs.

Internet Access

Wireless or wired internet access is available in the meeting space. Contact the catering sales manager for pricing. The connection will be set up in advance by your catering sales manager and the access code will be provided to you.

Tradeshow Exhibit Tables

Contact the catering sales manager for pricing.

Package Delivery & Handling

To ensure proper handling of your packages, delivery times must be coordinated with your catering sales manager in advance. Please label all delivery items; clearly mark the name of the group, group contact name and catering sales manager's name and date of event. A \$5.00 box-handling fee per box will apply for standard sized boxes no larger than 30" x 30" x 30". For larger shipments, the cost will be assessed on a per-shipment basis.

Decorations and Banners

Items may not be attached to any surface with nails, staples, tape or any other substance. Should a banner need to be hung, a labor fee will apply, and the banner must be provided to the hotel prior to the event.