

Catering



InterContinental Mark Hopkins San Francisco

Welcome

These menus are guidelines designed to assist you in selecting a menu for your event. Our culinary staff will be delighted to prepare customized proposals upon request. All prices quoted are subject to a taxable 21 percent service charge and 9.5 percent sales tax. Prices are subject to change.

No food or beverage may be brought into the hotel without special express permission from the hotel.

Menu Selections

To insure that your menu selections will be made available, please submit them at least three weeks in advance of your event date. Custom menus should be discussed directly with your Catering or Conference Services Manager. Should you decide to provide more than one entrée selection for a plated meal, the higher entrée price will be applicable for each selection, and an exact entrée count must be provided to the hotel at least three business days in advance of the event. Place cards are required to designate entrée selections and must be given to the banquet staff.

Meal Guarantees

Your final attendance must be specified by 10:00 a.m. Pacific Time three business days prior to your event. Monday and Tuesday guarantees are due by 12:00 noon the Thursday prior to your event. An increase in a meal guarantee, within 24 hours of the event, will be subject to availability and may be subject to an additional per-person charge. This number is considered a guarantee, not subject to reduction. Upon request, we will set and prepare for attendance up to 5 percent above your guarantee. Box Lunches are prepared for the guarantee only. Final charges will be based on actual attendance or the guaranteed number, whichever is greater.

Audio-Visual Equipment and Banner Hanging Services

Presentation Services is our on-site audio-visual provider, and has a dedicated staff of professionals available to assist you. They can provide an extensive range of audio and visual services, including equipment, technical assistance, sound and lighting systems, video production, and multi-image production and programming. They can be reached directly at 415-982-1027

Shipping and Storage

Due to limited storage, packages should not arrive more than three days prior to your arrival. For package shipment to the hotel, the following information must appear on each box:

InterContinental Mark Hopkins Hotel
HOLD FOR: < Group Name > < Meeting Planner > < Arrival Date >
999 California Street
San Francisco, CA 94108
Attention: <Your> Catering/Convention Services Manager

Please consult your Catering/Convention Services Manager for applicable shipping and receiving charges.

Catering



InterContinental Mark Hopkins San Francisco

Telecommunications

Our Catering and Conference Service Managers will be happy to assist with your communication needs, including house phones, speaker phones, WIFI and more.

Smoking Laws

San Francisco city ordinance states that all public buildings are to be smoke-free. InterContinental Mark Hopkins San Francisco is a nonsmoking hotel, with the exception of some designated guestrooms.

Business Center

Located on the California Level, the Business Center is available 7 a.m. to 7 p.m. Monday through Friday, and closed weekends. All day Saturday and Sundays and from 7 p.m. to 7 a.m., access is limited to registered hotel guests with a room key.

Security

The hotel is not responsible for the damage or loss of any articles left in the hotel prior to, during or following your event. Client is responsible for booking additional security if required.

Should you require Keys for your meeting rooms, please speak with your Catering or Convention Service Manager

Decorations, Music, and Entertainment

Flowers, décor, specialty linen and entertainment may be ordered through your Catering or Conference Services Manager. Ice sculptures of almost any design can be provided for decoration at an additional cost. Please consult your Catering or Conference Services Manager.

Signs and Display

Pre-approved professionally created signage is permitted in registration areas and in private function areas only. No signs or displays are permitted in the hotel lobby or other public areas. Banner hanging is available through our engineering department and must be ordered at least (3) Business days prior to your event. Banners hanging charge is \$150.00 for the first one and then \$100.00 for each additional banner.

Additional Services and Labor Fees

Overtime and labor fees cannot be waived. Labor fees are subject to an 9.5 percent tax.

Wait staff

Servers are scheduled for a three-hour period for breakfast and lunch, and a four-hour period for receptions and dinner, excluding setup and breakdown. Overtime will be \$50.00 per server, per hour or fraction thereof.

Minimum Attendance

For all meal functions at which guarantees are required, a \$175.00 labor fee will apply to any meal function of less than 25 people.

Chefs and Carvers

Chefs and carvers may be required for some menu items and stations. They are charged at \$250.00 each for a maximum of two hours. The hotel recommends 1 chef or carver per 75 guests.

Catering



InterContinental Mark Hopkins San Francisco

Bartenders

A \$250.00 bartender fee will be assessed on each bar, regardless of revenue. Bartenders are scheduled for a four (4) hour shift. Any additional hours will be charged at \$50.00 per hour per bartender. Overtime fees cannot be waived.

Banquet Checks

It is necessary for the function sponsor or authorized representative to sign the banquet check for services rendered at the conclusion of the function, so that there is no dispute over such services and charges and that the sponsor is solely responsible for the payment of the total amount due.

Food & Beverage

No food or beverage may be brought into the hotel without special permission from the hotel. The only exception is bottled wine or champagne, which may be brought into the hotel with prior approval and are subject to a corkage fee of \$25.00 per bottle for 750ml and \$40.00 for magnums.

Executive Packages



InterContinental Mark Hopkins San Francisco

EXECUTIVE PACKAGE

Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juice, Cranberry Juice
Fruit and Cheese Filled Danish, Croissants, Muffins, Breakfast Breads
Sweet Creamery Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

Mid Morning Refresh

Freshly Brewed Coffee, Decaffeinated and an Assortment of Hot Teas, Assorted Soft Drinks & Mineral Water

Afternoon Break

Selection of Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated and an Assortment of Hot Teas, Assorted Soft Drinks & Mineral Water

\$49.00 per person

DELUXE EXECUTIVE PACKAGE

Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juice, Cranberry Juice
Whole and Low Fat Milk
Sliced Fresh Fruit and Seasonal Berries
Blueberry, Cranberry and Lemon Scones and Freshly Baked Croissants and Danish
Served with Fruit Preserves, Marmalade and Sweet Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

Mid Morning Refresh

Freshly Brewed Coffee, Decaffeinated and an Assortment of Hot Teas, Assorted Soft Drinks & Mineral Water

Lunch Buffet

Chef's Freshly Prepared Soup of the Day
Caesar Salad with Sourdough Croutons, Shaved Parmigiano Reggiano
Cucumber, Feta and Tomato Salad
Couscous and Crunchy Bell Pepper Salad
Open Faced Sandwiches on Specialty Breads - Bay Shrimp Salad, Grilled Chicken, Honey Roasted Ham and
Emmentaler, Pastrami, Smoked Salmon, Peppered Roast Beef, Peperonata and Feta Cheese Crumble

Assorted Chips

Chef's Selection of Mark Hopkins Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

Afternoon Break

Selection of Baked Cookies and Brownies
Gourmet Individual Bags of Thatcher's Popcorn
Freshly Brewed Coffee, Decaffeinated and an Assortment of Hot Teas
Assorted Soft Drinks & Mineral Water

\$95.00 per person

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Morning Refreshments



InterContinental Mark Hopkins San Francisco

Coffee and Refreshments

Freshly brewed Coffee and Decaffeinated Coffee,
and an assortment of Caffeinated and Decaffeinated Hot Teas
\$6.00 per person (per 30-minute break period ONLY) or \$96.00 per gallon

Assorted Regular and Diet Soft Drinks featuring Coca-Cola products,
Nantucket Nectars
\$5.50 each

Assorted Mineral Waters, Still and Sparkling
\$5.75 each

Assorted Energy Drinks and Herbal Refreshers to include Diet and Regular
\$7.00 each

Starbucks® Frappuccino in Vanilla, Mocha, and Coffee Flavors
\$7.00 each

Freshly Squeezed Orange Juice or Freshly Squeezed Grapefruit Juice
\$96.00 per gallon

Cranberry Juice, Apple Juice, Fruit Punch, Lemonade
Freshly Brewed Mango or Regular Iced Tea
\$80.00 per gallon

Breakfast Additions

Freshly Baked Mark Hopkins Signature Streusel Coffee Cake
(serves 10-12 people)
\$54.00 each

Assortment of Breakfast Pastries
Fruit and Cheese filled Danish, Assorted Scones and Buttery Croissants
Banana Walnut, Bran with Raisins, and Blueberry Muffins
\$58.00 per dozen

Seasonal Fruits and Berries
Sliced Fruit and Berries with Clover Honey Yogurt
\$8.00 per person

Assortment of New York Style Bagels –
Toasted “à la minute”
Served with Fruit Preserves, Sweet Butter,
Plain Cream Cheese and Flavored Cream Cheese
\$60.00 per dozen

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Morning Refreshments



InterContinental Mark Hopkins San Francisco

Morning Refreshments (Continued)

Mark Hopkins Smoothies

Freshly Blended for Your Guests Using Seasonal Fruits and Berries

Selection of 2 flavors: Wild Berries, Strawberry, Banana, Pineapple, Vanilla or Tropical

\$8.50 per person (minimum of 25 guests)

Continental Breakfast



InterContinental Mark Hopkins San Francisco

The Deluxe Continental

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, and Cranberry Juice
Fruit and Cheese Filled Danish, Croissants, Muffins, Breakfast Bread
Sweet Creamery Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$25.00

The Nob Hill Bagelry

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, and Cranberry Juice
Fresh Seasonal Fruits and Berries
California Clover Honey Blended with Mascarpone Cheese
Fresh Daily Bagels: Plain, Cinnamon Raisin, Sesame, Blueberry, Whole Wheat
and Sun Dried Tomato –Toasted a la minute
Served with Plain and Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$28.00

The Mark Hopkins Continental

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, and Cranberry Juice
Regular and Low-Fat Milk
Sliced Fresh Fruit and Seasonal Berries
Blueberry, Cranberry and Lemon Scones
Freshly Baked Croissants and Danish
Served with Fruit Preserves, Marmalade and Sweet Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$28.00

Healthy Continental

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, and Cranberry Juice
Freshly Baked Bran Muffins with Fresh Preserves
Granola and Muesli
Assorted Individual Low-Fat Yogurts
Whole Seasonal Fruits
Regular, Nonfat, Low-Fat Milk and Soy Milk
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$30.00

Morning Additions



InterContinental Mark Hopkins San Francisco

(10 Person Minimum)

Individual Boxed Cereals

Served with Whole, Low Fat, Fat Free or Soy Milk

\$5.00 per person

Add Fresh Berries for \$3.50 additional per person

Homemade Granola

With Dried Cranberries, Dried Cherries and Dates

\$6.00 per person

Breakfast Burrito

Scrambled Eggs, Diced Ham, Roasted Bell Peppers,
Sweet Onions, Shredded Monterey Jack Cheese In a Flour Tortilla
Santa Fe Salsa

\$8.00 per person

Smoked Salmon

With Cream Cheese, Capers, and Bermuda Onion, Mini Bagels

\$12.00 per person

Breakfast Sandwich

A Flaky Croissant

Filled with Scrambled Eggs, Snipped Chives, Cheese and Ham

\$7.50 per person

Waffles, Pancakes or French Toast – Please choose only (1)

with Sweet Creamery Butter and Pure Maple Syrup

\$8.00 per person

Add Fresh Berries for an additional \$3.50 per person

Breakfast Meats

Link Sausage, Chicken Apple Sausage, Canadian Bacon
or Applewood Smoked Bacon

\$6.50 per person

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco

May 08

Morning Additions



InterContinental Mark Hopkins San Francisco

Morning Additions (Continued)

(10 Person Minimum)

Omelet Station

Made with Your Guest's Choice of Fresh Grated Cheddar Cheese, Wild Mushrooms, Vine Ripened Tomatoes, Chopped Bacon, Green Onion, Bay Shrimp, Market Roasted Peppers, Black Forest Ham, Roasted Eggplant and Laura Chanel Goat Cheese

\$10.00 per person

One Chef per 50 Guests Required at \$250 Each

Belgian Waffle Station

Served with Raspberries, Blueberries, Strawberries, Fresh Whipped Cream and Warm Maple Syrup

\$8.50 per person

One Chef per 50 Guests Required at \$250 Each

Eggs Benedict

Poached Egg on Toasted English Muffin with Grilled Canadian Bacon and Hollandaise Sauce

\$12.00 per person

Eggs Florentine

On a Bed of Fresh Spinach with Mornay Sauce

\$10.00 per person

Scrambled Eggs

Farm Fresh Scrambled Eggs with Fresh Herbs

\$8.50

Plated Breakfast



InterContinental Mark Hopkins San Francisco

Breakfasts are served with a choice of (1) juice:
Freshly Squeezed Orange or Freshly Squeezed Grapefruit, Apple, Pear, or Cranberry Juice
An Assortment of Fresh Pastries
Choice of Breakfast Potato: Red Bliss, O'Brien or Hash Brown
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

Starters (Choose only one for all guests)

Fresh Seasonal Berries
Clover Honey and Mascarpone Cheese

Freshly Cut Seasonal Fruits
Low Fat Cottage Cheese

Entrees (Choose only one for all guests)

Spinach and Roasted Roma Tomato Frittata
with Artichoke Hearts and Pecorino-Romano Cheese
\$28.00

Farm Fresh Scrambled Eggs
with Smoked Salmon, Tomato and Chives Miniature Bagels and Whipped Cream Cheese
\$27.00

Brioche French Toast Stuffed with Bananas and Fresh Strawberries
with Nutella Spread, Warm Pure Maple Syrup,
Assorted Preserves and Applewood Smoked Bacon
\$28.00

Farm Fresh Omelets with Choice of 2 Fillings:
Black Forest Ham, Swiss Cheese, Cheddar Cheese Mushrooms, Diced Peppers,
Onions, Asparagus and Garden Herbs
\$28.00

Poached Eggs on Mediterranean Ratatouille
with Crumbled Feta Cheese
\$28.00

Breakfast Burrito
Warm Tortilla stuffed with Scrambled Eggs, Potatoes and Chorizo
\$28.50

Smoked Salmon Benedict
Poached Egg on Smoked Salmon
English Muffin and Hollandaise Sauce
\$29.00

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Plated Breakfast



InterContinental Mark Hopkins San Francisco

Plated Breakfast (continued)

Poached Egg on Smoked Ham with Sautéed Spinach,
English Muffin and Orange Hollandaise Sauce
\$29.00

Mark Hopkins Steak and Eggs
Grass-fed Sirloin with Poached Eggs, Fresh Spinach and Choron Sauce
With Grilled Tomatoes
\$35.00

Breakfast Buffet



InterContinental Mark Hopkins San Francisco

(25 Person Minimum – Service Time 1.5 Hours)
(Service for 10-24 people, add \$10.00 per person)

California

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, Cranberry Juice
Fresh Seasonal Fruits and Berries and Clover Honey Whipped with Mascarpone Cheese
Creamy Oatmeal with Raisins, Ripe Bananas and Brown Sugar
Farm Fresh Scrambled Eggs
Choice of One Breakfast Meat:
Applewood Smoked Bacon, Chicken Apple Sausage, Link Sausage or Canadian Bacon,
Rosemary Fried Potatoes
Assorted Scones and Buttery Croissants with Sweet Creamery Butter and Fruit Preserves
Assortment of Bagels toasted "à la minute" with Plain Low Fat Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$38.00 per person

Golden Gate

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, Cranberry Juice
Assorted Mini Breakfast Muffins and Fruit Filled Danish Pastry
Eggs Florentine – Poached Eggs with Sautéed Spinach and Mornay Sauce
Choice of one: (Each Served with Pure Maple Syrup and Sweet Creamery Butter)
Buttermilk Pancakes, Cinnamon Raisin French Toast
or Belgian Waffles with Whipped Cream and Strawberries
Choice of one: Applewood Smoked Bacon,
Chicken and Apple Sausage, Canadian Bacon or Link Sausage
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$40.00 per person

Telegraph Hill

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, Cranberry Juice
Assorted Mini Muffins
Choice of: Breakfast Croissant or Breakfast Burrito
Choice of: Red Bliss Potatoes, O'Brien Potatoes, or Hash Browns
Seasonal Sliced Fruit and Berries with Clover Honey Yogurt
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$34.00 per person

European

Freshly Squeezed Orange and Freshly Squeezed Grapefruit Juice, Cranberry Juice
Charcuterie Platter including Prosciutto, Mortadello and Dry Salami
Sliced International Cheeses
Seasonal Sliced Fruit and Berries with Clover Honey Yogurt
Muesli with Whole and Low Fat Milk – Served warm in the European tradition
Hard Boiled Eggs
Assorted Breads, Preserves, and Sweet Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$38.00 per person

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Plated Lunch



InterContinental Mark Hopkins San Francisco

Our Lunch Menus feature a Three-Course Minimum, with a Choice of Starter, Entrée and Dessert. Lunches are Served with Mark Hopkins Signature Rolls, Creamery Butter and Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

Starters

San Francisco Seafood Chowder

Creamy Wild Mushroom Soup with Morel Scented Foam

Roasted Tomato Bisque with Toasted Focaccia Crouton and Basil Infused Olive Oil

Traditional Gazpacho Andalou

Vegetarian Navy Bean Soup garnished with a dollop of Basil Pesto

Mark Hopkins Caesar

Focaccia Garlic Croutons and Parmigiano-Reggiano,
Crispy Parma Ham and Marinated Baby Pear Tomato

Smoked Salmon with Baby Lettuce, Cucumber and Mint-Yogurt Dressing

Lamb's Lettuce Salad

Hazelnut Vinaigrette and Chive Goat Cheese Crostini

Organic Arugula Salad

With Point Reyes Bleu Cheese and Raisin Brioche Terrine, Marinated Pickle Pear Vinaigrette

Asparagus Tips and Parma Ham Salad

With Mesclun and Citrus Dressing

Tomato "Carpaccio" with Mozzarella, Fresh Basil and Balsamic Vinegar Syrup

Plated Lunch



InterContinental Mark Hopkins San Francisco

Entrées

Poached Salmon with Thyme Cabernet Cream Sauce, Baby Spinach and Mushroom Ragout
\$51.00 per person

Broiled Teriyaki Marinated Sea Bass Glazed Bok Choy and Sesame Mashed Potatoes
\$54.00 per person

Pan Fried Swordfish Lemon, Tomato and Cilantro Dressing Extra Virgin Olive Oil Mashed Potatoes and Asparagus Tips
\$54.00 per person

Roasted Breast of Chicken, Thyme Jus Baked Potatoes and Glazed Seasonal Vegetables
\$48.00 per person

Mild Yellow Curry Chicken served with Fragrant Jasmine Rice and Green Beans
\$50.00 per person

Seared Chicken Supreme with Port Wine Cream Sauce, Dauphinois Potatoes and Glazed Vegetables
\$52.00 per person

Grilled U.S. Beef Tenderloin (5 oz.) Demi-Glace based Bordelaise Gratin Potatoes and Glazed Vegetables
\$56.00 per person

Parma Ham Wrapped Pork Medallions, Marsala Sauce Creamy Fig Polenta and Grilled Tomato
\$52.00 per person

Herb Crusted Lamb Loin, Rosemary Jus Grilled Vegetables and White Bean Puree
\$56.00 pr person

Roasted Eggplant and Tomato Pasta Warm Sage Balsamic Vinaigrette
\$46.00 per person

Pappardelle Pasta Grilled Artichoke, Sun Dried Tomato Tossed with Rosemary-Lemon Butter Sauce
\$48.00 per person

Layered Grilled Vegetable Wellington Wrapped in Puff Pastry, served with Tomato Coulis
\$43.00 per person

Plated Lunch



InterContinental Mark Hopkins San Francisco

Desserts

(From the Mark Hopkins Pastry Kitchen)

Chocolate Mocha Square
Caramel Ice Cream, Vanilla Bean Infused Caramel Sauce

Bourbon Vanilla Crème Brûlée
Almond Tuile and a Chocolate Strawberry

Bitter Chocolate Mousse Dome
Caramel Crème Brûlée and Hazelnut Crème Anglaise

Mango Mousse
Assorted Tropical Fruits and Guava Syrup

Chocolate Pecan Torte
Bitter Chocolate Chantilly Cream

California Berry Meringue Tart
Strawberries with Kirsch Crème Anglaise

New York Style Cheesecake
Seasonal Berries

Warm Homemade Apple Tart served
With Vanilla Bean Ice Cream

Buffet Lunch



InterContinental Mark Hopkins San Francisco

Mark Hopkins Express Deli

(10 Person Minimum)

Chef's Freshly Prepared Soup of the Day
Organic Sonoma Valley Mixed Greens with Balsamic Vinaigrette
Potato Salad with Bacon Bits
Deli Delights: Thinly Smoked and Cured Meats
Black Forest Ham, Roast Beef, Smoked Turkey Breast and Grilled Chicken Breast
Cheddar, Swiss, Sage Cheddar and Pepper Jack Cheese
Sweet Dill Pickles and California Black Olives
Sliced Tomatoes and Leaf Lettuce
Dijon Mustard, Whole Grain Mustard and Mayonnaise
Selection of Sliced Breads and Rolls
Chef's Selection of Mark Hopkins Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$47.00 per person

Mark Hopkins Signature Sandwich Buffet

(10 Person Minimum)

Chef's Freshly Prepared Soup of the Day
Caesar Salad with Sourdough Croutons, Shaved Parmigiano Reggiano
Cucumber, Feta and Tomato Salad
Couscous and Crunchy Bell Pepper Salad
Open Faced Sandwiches on Specialty Breads
Bay Shrimp Salad, Grilled Chicken, Honey Roasted Ham and Emmenthal,
Pastrami, Smoked Salmon, Peppered Roast Beef, Pepperonata and Feta Cheese Crumble
Assorted Chips
Chef's Selection of Mark Hopkins Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$49.00 per person

Buffet Lunch



InterContinental Mark Hopkins San Francisco

Buffet Lunch (continued)

Russian Hill

(25 Person Minimum)

(10-24 people, additional \$10.00 per person. Fewer than 10, please refer to the Mark Hopkins Express Deli and Signature Sandwiches Buffet)

Chef's Freshly Prepared Soup of the Day
Arugula Salad with Seasonal Fruit, Roasted Pine Nuts, Balsamic Dressing
Cucumber, Tomato, and Bell Pepper Salad with Goat Cheese Crumble
Roasted Chicken Breast with Preserved Lemon and Cumin, Saffron Cream Sauce
Portobello Mushroom Ravioli with Chive Cabernet Sauvignon Cream Sauce
Baked Organic Potatoes Scented with Thyme and Garlic
Sonoma Valley Vegetable Confit
Mark Hopkins Signature Rolls and Sweet Creamery Butter
Chef's Selection of Mark Hopkins Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$52.00 per person

Telegraph Hill

(25 Person Minimum)

(10-24 people, additional \$10.00 per person. Fewer than 10, please refer to the Mark Hopkins Express Deli and Signature Sandwiches Buffet)

San Francisco Seafood Chowder
California Salad with Field Greens, Red and Yellow Pear Tomatoes,
English Cucumber and Champagne Vinaigrette
Caesar Salad with Rustic Herb Croutons and Shaved Parmigiano Reggiano
Greek Salad with Roasted Peppers, Cucumbers, Feta Cheese Crumble, Olives and Lemon Oregano Dressing
Chicken Supreme with Pancetta and Mushrooms, Marsala Sauce
Steamed Salmon Medallion on Young Spinach with Saffron Sauce
Creamy Yukon Gold Mashed Potatoes
Sautéed Seasonal Vegetables
Mark Hopkins Signature Rolls and Sweet Creamery Butter
Chef's Selection of Mark Hopkins Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$56.00 per person

Buffet Lunch



InterContinental Mark Hopkins San Francisco

Buffet Lunch (continued)

Nob Hill

(25 Person Minimum)

(10-24 people, additional \$10.00 per person. Fewer than 10, please refer to the Mark Hopkins Express Deli and Signature Sandwiches Buffet)

Chef's Freshly Prepared Soup of the Day
Roasted Eggplant, Pepper and Tuna with Quartered Hard Boiled Egg and Caesar Dressing
Vine Ripened Organic Tomatoes, Mozzarella and Basil Salad with Olive Oil and Aged Balsamic
Cucumber and Nori Seaweed Salad with Lemon Aioli and Tobiko
Seared Beef Tenderloin Mushroom Cream Sauce
Steamed Filet of Pacific Salmon, Julienne Vegetables and Saffron Infused Broth
Herb Roasted New Potatoes
Medley of Harvest Vegetables
Mark Hopkins Signature Rolls and Sweet Creamery Butter
Chef's Selection of Mark Hopkins Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$59.00 per person

San Francisco Mission

(25 Person Minimum)

(10-24 people, additional \$10.00 per person; fewer than 10, please refer to the Mark Hopkins Express Deli and Signature Sandwiches Buffet)

Spicy Tortilla Soup
House-Made Tortilla Chips, Guacamole and Assorted Salsa
Roasted Corn Salad with Pepper Triloggy Lemon Thyme Dressing
Bay Shrimp and Avocado Salad with Seasonal Greens, Vine Ripened Tomatoes and Cilantro Vinaigrette
Roasted Chicken Mole
Grilled Swordfish with Roasted Jalapeno and Cilantro Dressing
Authentic Mission Tamales and Cheese Enchiladas
Spanish Rice
Vegetarian Black Beans
Fresh Seasonal Fruit Tart
Caramel Flan
Cocoa Cabana – Light Coconut Rice Pudding
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$57.00 per person

Boxed Lunch



InterContinental Mark Hopkins San Francisco

Box Lunches Include One Soft Drink or Mineral Water
And our Chef's Selection of Seasonal Side Salad, Bag of Chips, Fruit and Dessert

Tuna Sandwich

Chunk Tuna with Celery and Mayonnaise
Lettuce and Tomato on a Sesame Bun
\$38.00

Sonoma Grilled Vegetable Sandwich

Laura Chanel Goat Cheese Marinated with Oregano on Panini
\$38.00

Turkey and Pineapple Sandwich

Curry and Raisin Aioli on Ciabatta
\$38.00

Blackened Roast Beef Sandwich

Onion Marmalade on Focaccia
\$38.00

Smoked Salmon Sandwich

Dill Cream Cheese on Rye
\$38.00

Shrimp Wrap

Roasted Pepper and Avocado
Cilantro Sour Cream on Tortilla Wrap
\$38.00

Theme Breaks



InterContinental Mark Hopkins San Francisco

(25 Person Minimum)

(Less Than 25 Persons, Please add an Additional \$10.00 Per Person)

Afternoon Tea

A Selection of Tea Sandwiches
Smoked Salmon on Rye
Cucumber with Dill on Whole Wheat
Chopped Hard Boiled Egg, Parsley and Mayonnaise on Sourdough
Assorted Tea Pastries and Petits Fours
Freshly Baked Scones with Devonshire Cream and Preserves
Classic Herbal Teas
Assorted Still and Sparkling Mineral Waters
\$28.00 per person

Health Nut

Fresh Sliced Seasonal Fruit and Whole Bananas
All Natural Frozen Fruit and Juice Bars
Granola Bars: Oat and Honey, Chocolate Chip and Oatmeal Raisin
Platter of Dried Apricots, Dates, Pears and Apple
Vegetable Crudités
Roasted Almonds and Cashews
Assorted Regular and Diet Soft Drinks
Assorted Vitamin Drinks and Fruit Juices
Assorted Still and Sparkling Mineral Waters
\$27.00 per person

Not So Health Nut

Thatcher's of San Francisco Gourmet Popcorn
Nachos: Tri Colored Tortilla Chips with Melted Cheese and Jalapeno Peppers
Whole Roasted Peanuts, Assorted Ghirardelli Chocolate Squares
Its It® Ice Cream Sandwiches
Assorted Regular and Diet Soft Drinks
\$25.00 per person

Napa Valley

Assorted Soft and Hard Cheeses
Variety of Water Crackers and Sliced Baguettes
Garnished with Fresh Fruit and Berries
Baked Brie en Croute
Grilled Seasonal Vegetables with Aged Balsamic and Roasted Red Bell Pepper Aioli
Marinated Olives
Assorted Still and Sparkling Mineral Waters
\$32.00 per person

Theme Breaks



InterContinental Mark Hopkins San Francisco

Theme Breaks (continued)

The European Union

Assortment of Imported Cheeses
Charcuterie Platter with Smoked and Dry Meats and Country style Patés
Sliced Seasonal Fruits and Berries
Sliced French Baguettes, Italian Grissini
Assorted Still and Sparkling Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas
\$28.00 person

On The Border

Tri-Color Corn Tortilla Chips
with Guacamole and Tomato Salsa
Mini Smoked Chicken Quesadillas
Assorted Still and Sparkling Mineral Waters
Virgin Margaritas
\$26.00 person

Tailgate

Pigs in a Blanket
Buffalo Wings with Celery and Carrots
Mini Burgers and Condiments
Assorted Diet and Regular Soft Drinks
Assorted Still and Sparkling Mineral Waters
\$32.00 person

Afternoon Refreshments



InterContinental Mark Hopkins San Francisco

(10 person minimum when items are ordered by the person)

Assorted Freshly Baked Cookies

Chocolate Chip, Chocolate Macadamia Nuts, Coconut Sable,
Sugar, Peanut Butter Chunk and Golden Raisin Oatmeal
\$54.00 dozen

Brownies

Bittersweet Chocolate, Cream Cheese Swirl Brownies and Butterscotch Blondies
\$54.00 dozen

Thatcher's of San Francisco Gourmet Popcorn

Assorted Flavors
\$7.00 per bag

All Natural Frozen Fruit & Juice Bars

\$5.50 each

Häagen-Dazs Bars

Assorted flavors
"The highest quality ingredients frozen on a stick"
\$6.50 each

Its It®, a San Francisco Original Ice Cream Sandwich

Mint, Chocolate or Vanilla Ice Cream Sandwiched Between two Oatmeal Cookies
\$6.00 each

Traditional Warm Jumbo Soft Pretzels

Served with Napa Valley Long Grain Mustard
\$5.25 each

Freshly Baked Scones

Devonshire Cream and Fruit Preserves
\$56.00 dozen

Assorted Tea Sandwiches

Smoked Salmon on Rye, English Cucumber with Dill on Whole Wheat
Chopped Hard Boiled Egg, Parsley and Mayonnaise on Sourdough
\$6.00 each (minimum order of 25)

Homemade Granola Bars

Sesame-Apricot, Chocolate Chip Coconut and Raisin
\$5.00 each

Afternoon Refreshments



InterContinental Mark Hopkins San Francisco

Afternoon Refreshments (continued)

Dried Fruits and Roasted Nuts

Dried Apricots, Dates, Pears and Apples
Roasted Almonds, Cashews and Peanuts
\$8.00 per person

Assorted Handmade Sweets

Chocolate Dipped Strawberries
Assorted Mark Hopkins House Made Petits Fours
\$58.00 dozen (minimum order of 2 dozen)

Assorted Dry Snacks

Sun Chips, Terra Chips and Pretzels
Onion and Bleu Cheese Dip
\$7.50 per person

Select Mixed Nuts

\$5.50 per person

Tri-Color Homemade Tortilla Chips

Salsa and Guacamole
\$6.75 per person

Raw Baby Vegetable Crudités

With Creamy Garlic Dip, Maytag Blue Cheese Dip, and Hummus
\$7.50 per person

Assorted Energy and Power Bars

\$8.00 each

Hors d'Oeuvres - Canapés



InterContinental Mark Hopkins San Francisco

Cold Hors D'Oeuvres

(25 Piece Minimum Per Item)

Melon and Parma Ham Brochette

Smoked Salmon and Cucumber with Dill Brochette

Crab Meat, Nori Seaweed and Tobiko Tartlet

Bleu Cheese, Pear and Raisin Tartlet

Avocado and Shrimp Tartlet

Prosciutto Wrapped Asparagus Spear

Roasted Pepper and Feta Cheese Filled Cucumber

Chicken Mousse and Grape Tartlet

Steamed Golden Yukon Potatoes with Mushroom Duxelle Scented with Truffle Oil

Dried Apricot Stuffed with Goat Cheese and Pistachio

Tomato and Boccocini Brochette

Brie and Muscat Grape Crostini

Smoked Salmon on Brioche

\$6.00 per piece

Butter Poached Lobster Medallion on Blini

Foie Gras and Fig Brochette

60 Piece Minimum:

Tuna Nori Maki Roll

Salmon Nori Maki Roll

\$7.00 per piece

Hors d'Oeuvres - Canapés



InterContinental Mark Hopkins San Francisco

Hors d'Oeuvres (continued)

Hot Hors D'Oeuvres

(25 Piece Minimum Per Item)

Mini Crab Cake Sauce Choron

Mini Pigs in a Blanket

Curried Vegetable "Samosa" in Philo with Mint Yogurt Sauce

Mini Quiche Lorraine

Spinach, Sun Dried Tomato, and Feta Cheese Spanakopitas

Grilled Portobello and Goat Cheese Puff

Panang Shrimp Vegetable Spring Roll,
Miso Ginger Dipping Sauce

Breaded Mushroom Cap with Boursin Cheese

Tandoori Marinated Chicken Satay

\$6.00 per piece

Coconut Crusted Shrimp, Sweet and Sour Sauce

Mini Beef Wellington

Lamb Lollipop with Oregano Yogurt Sauce

\$6.75 per piece

Reception Buffet



InterContinental Mark Hopkins San Francisco

Carving Stations

Uniformed Carver Required at \$250.00 per 75 Guests.
Serving Size Based on 3 Ounce Portion

Roasted Fresh Turkey

Cranberry Relish and Truffle Jus
Silver Dollar Rolls
Serves 40
\$295.00

Herb Crusted Roast Loin of Pork

Served on Silver Dollar Rolls with Natural Jus
Serves 40
\$325.00

Char Grilled Tenderloin of Beef

Parsley, Sage, Rosemary and Thyme Rub
Long Grain Mustard and Horseradish on the Side
Served on Silver Dollar Rolls with Zinfandel Garlic Jus
Serves 25
\$480.00

Whole Roasted New York Strip Loin

Creamed Horseradish, Dijon Mustard and Mayonnaise
Served with Mark Hopkins Signature Mini Baguettes
with Garden Herb and Cabernet Jus
Serves 40
\$450.00

Honey Glazed Baked Ham

Hot and Sweet Mustard and Seasonal Berry Sauce
Silver Dollar Rolls
Serves 50
\$300.00

Salmon Coulibiac

Wrapped in Brioche with Rice, Eggs, Mushrooms, Shallots and Dill
Serves 25
\$400.00

Side of Smoked Salmon

Served with Diced Bermuda Onion, Capers, Creamed Horseradish,
Lemon Wedges, Whipped Cream Cheese and Light and Dark Rye Rounds
Serves 30 at 2 ounces per person \$325.00

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Reception Buffet



InterContinental Mark Hopkins San Francisco

Sliced Seasonal Fresh Fruit and Berries

Lemon Honey Yogurt Sauce
\$7.00 per person

Imported and Domestic Cheeses

Garnished with Fresh Dried Fruit, Assorted Crackers and Sliced Baguettes
\$11.00 per person

Baby Vegetable Crudité

Creamy Garlic Dip, Maytag Bleu Cheese Dip and Hummus
\$7.50 per person

North Beach Antipasto

Northern Italian Sweet Coppa, Prosciutto, Wine Dried Cured Salami, Soppresata and Jalapeño-Parmigiano Cured Salami, Local Olives, House Roasted Tomatoes, Roasted Cipollinis, Rosemary Marinated Artichokes, Shaved Pecorino-Romano, Asiago, Mozzarella Bocconcini, Italian Fontina and Oak Aged Balsamic
\$16.00 person

Homemade Tri-Colored Corn Tortilla Chips

Fresh Salsa and Guacamole
\$6.75 person

Assorted Dry Snacks

Mixed Nuts, Pretzels and Bar Mix
3 ounces per person
\$5.50 per person

Miss Vickie's Potato Chips

Onion and Bleu Cheese Dips
\$6.50 per person

Dessert Platter

Lemon Meringue, Seasonal Fruit Tartlets, Chocolate Almond Orange Bars, Pecan Tartlets, Coffee Eclair, Pistachio Squares and Chocolate Walnut Squares
3 pieces per person
\$14.00 per person

Specialty Station



InterContinental Mark Hopkins San Francisco

(25 Person Minimum)

(Less Than 25 Persons, Please add an Additional \$10.00 Per Person)

Japanese

Display of Assorted Sushi, Sashimi and California rolls
Ponzu Sauce, Pickled Ginger and Wasabi
(3 pieces per person)

Tart and Sweet Cucumber and Nori Seaweed Salad
Rice Vinegar Mayonnaise

Broiled Teriyaki Marinated Salmon

Japanese BBQ Short Ribs

\$38.00 per person

Chinatown Stir Fry

Bamboo Steamer Basket
Shiu Mai, Assorted Potstickers, BBQ Pork Bun, Spring Roll

Southeast Asian Vegetable Salad with Roasted Peanuts

Peking Duck
Mu Shu Crepe, Hoisin Sauce, Spring Onion

Vegetable Fried Rice
Served in Traditional Takeout Box with Chopstick

Fortune Cookies

\$38.00 per person

Specialty Station



InterContinental Mark Hopkins San Francisco

North Beach

Mark Hopkins Classic Caesar Salad

Bruschetta Station

Tomato, Basil and Olive Oil

Hummus

Tapenade

Mediterranean Vegetable Caponata

Brandy Chicken Liver Mousse

Grilled Eggplant Mousse

Spinach Tortellini with Pesto or Alfredo Sauce

Freshly Grated Parmesan

Italian Breadbasket with Garlic Bread and Crostini

Gourmet Pizza

(Select 2 styles)

Wild Mushroom, Roasted Garlic, Rosemary and Cambozola

Northern Italian Coppa and Prosciutto-Salami, Asiago and Fontina

Goat Cheese, House Roasted Tomatoes, Romesco Sauce, Olive Tapenade and Basil

Roasted Chicken Breast

Parma Ham Flakes, Artichoke and Pine Nuts

\$32.00 per person

Fisherman's Wharf

San Francisco Seafood Chowder

Crab Cake with Tomato Aioli

Mixed Greens with Champagne Vinaigrette

Raw Bar on Ice

Pacific Oysters and Cherrystone Clams on the Half Shell,

Jumbo Prawns, Crab Claws, Green Lip Mussels

(5 pieces per person)

Lemon Wedges, Spicy Cocktail Sauce, Remoulade

Sliced Sourdough Baguette

\$40 per person

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco

May 08

Specialty Station



InterContinental Mark Hopkins San Francisco

Mission

Blue and White Tortilla Chips
Tomato Salsa, Sour Cream and Guacamole

Jicama, Avocado and Cheddar Cheese salad
Lime Cumin Dressing

Sea Bass Ceviche
Marinated with Lime, Ginger and Cilantro

Make your own Quesadilla
Tomato, Sour Cream, Guacamole, Monterey Jack, Black Beans or Refried Beans, Green Onion and BBQ Marinated Chicken

Authentic Mission Tamales with Mole Sauce

\$38.00 per person

Wine country sampler

Sonoma, Napa Valley and International Country Cheeses

Italian and French Charcuterie and Salami
Served with Baguette and Ciabatta
Cornichons and Assorted Mustards

Poached Pear, Dried Fruits and Candied Walnuts

Assorted Mixed Greens with Goat Cheese Crostini

\$36.00 per person

Dessert Station

Warm bittersweet chocolate fondue with
Marshmallows, Strawberries, Pound Cake

Seasonal Fresh Cut Fruits and Berries
Assorted Mini French Pastries

Vanilla ice cream Sundae station
Classic Accompaniments – Chocolate, Strawberry and Caramel Sauce, Whipped Cream, Chopped Roasted Nuts and Maraschino Cherries

\$32.00 per person

Plated Dinner



InterContinental Mark Hopkins San Francisco

(Pricing is noted under the Entrée Choices.)

Our Dinner Menus feature a Three-Course Minimum, with Choice of Starter, Entrée and Dessert. Dinners are served with Mark Hopkins Signature Rolls, Sweet Creamery Butter and Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
(Additional Starter, Add \$10.00)

Starters

Soups

Maine Lobster Bisque
Infused with Lemon Grass

Traditional Seafood Chowder
Homemade Sourdough Crouton

Roasted Tomato Bisque
with Basil Oil

Chilled Gazpacho Andalou
with Crunchy Pepper Medley and Crouton

Creamy Wild Mushroom Bisque
with Morel Scented Foam

Double Beef Consommé Scented with Sherry
with Vegetable Brunoise

Cold Melon Soup Infused with Mint

Salads and Cold Appetizers

Caesar Salad

Oven Dried Tomato, Sourdough Croutons and Parmigiano-Reggiano

Arugula and Champagne Poached Pear Salad
Candied Walnuts, Goat Cheese and Raspberry Vinaigrette

Grilled Prawns and Sonoma Green Shaved Fennel,
Avocado Mousse, Lime and Extra Virgin Olive Oil Emulsion
(add \$3.00 per person)

Field Greens, Belgian Endive, Teardrop Tomatoes,
Caramelized Walnuts, Point Reyes Blue Cheese Mousse,
Pear Champagne Vinaigrette

Plated Dinner



InterContinental Mark Hopkins San Francisco

Starters (continued)

Grilled Vegetable Salad
Tender Lettuce Leaves and Tomato Pesto Sauce

Floral Green Salad
Roasted Beets, Laura Chenel Herbed Goat Cheese,
Aged Spanish Sherry Vinaigrette

Roasted Vegetable Terrine
Baby Lettuce, Marinated Feta, Dill and Honey Aioli,
Aged Balsamic Vinaigrette

Asparagus Tips Salad
Parma Ham and Orange-Caramel Dressing

Baby Mâche Leaves, Walnut Dressing, Goat Cheese Crostini,

Salmon Carpaccio
Vierge Marinade and Lamb's Lettuce
(add \$4.00 per person)

Carpaccio of Red and Gold Beets
Baby Mâche with Toasted Pine Nuts,
Laura Chenel Goat Cheese and Citrus Vinaigrette

Smoked Breast of Duck Salad
Timbale of Goat Cheese, Hazelnut Dressing
(add \$4.00 per person)

Shrimp Salad with Avocado Mousse
Baby Greens, Pequillo Sauce

Roasted Sonoma Vegetable and Feta Cheese Tian
Oregano and Lemon Dressing

Lobster and Mango Salad
Floral Greens and Honey Ginger Dressing
(add \$8.00 per person)

Plated Dinner



InterContinental Mark Hopkins San Francisco

Starters (continued)

Hot Appetizers

Dungeness Crab Cake
Cilantro Aioli, Asparagus and Carrot
(add \$6.00 per person)

Maine Lobster Thermidor
Served in the Shell with Mushroom Meli Melo and Hollandaise Sauce
(add \$8.00 per person)

Artichoke and Sweet Pea Risotto
Freshly Shaved Parmigiano-Reggiano and Truffle Oil

Almond Crusted Baked Brie
Micro Greens, Red Wine Poached Pears, Candied Walnuts,
Aged Balsamic Vinaigrette and Raspberry Coulis

Pan Fried Foie Gras On Roasted Apple Wedges,
Balsamic Essence and Roasted Pine Nuts
(add \$12.00 per person)

Spinach and Ricotta Agnolotti
Sun Dried Tomato, Artichoke Compote,
Parsley and Walnut Pesto

Seafood Vol Au Vent
With Portobello Mushrooms

Intermezzo Sorbet

(add \$5.00 per person)

(Select One)

Champagne

Lemon

Pear

Watermelon

Orange Bas

Green Tea

Grapefruit/Ginger

Plated Dinner



InterContinental Mark Hopkins San Francisco

Entrées

Seafood

Teriyaki Marinated Salmon
Wasabi Mashed Potatoes and Glazed Bok Choy
\$62.00

Seared Mahi Mahi Steak
Lemon Grass Butter Sauce
Curried Rice, Dried Fruit and Broccolini
\$64.00

Grilled Swordfish
Mango and Cilantro Chutney
Extra Virgin Olive Oil Mashed Potatoes and Sautéed Spinach
\$66.00

Grilled Sea Bass, Pimiento de Pequillo Sauce
Pepper Couscous and Shaved Fennel
\$68.00

Tapenade Coated Baked Sea Bass
Cherry Tomatoes, Basil Compote, Risotto with Saffron and Asparagus
\$68.00

Steamed Halibut
White Wine Cream Sauce
Clam and Mushroom Rice Pilaf, Broccoli Bouquet
\$70.00

Poultry

Barbecue Roasted Breast of Chicken
Mashed Potatoes, Grilled Corn and Pepper Compote
\$60.00

Baked Free Range Chicken, Thyme Jus
Gratin Potatoes and Butter Glazed Baby Vegetables
\$62.00

Stuffed Breast of Chicken with Apple, Almond and Cranberry
Creamy Potato Mash and Cauliflower Bouquet
\$64.00

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Plated Dinner



InterContinental Mark Hopkins San Francisco

Entrées (continued)

Roasted Stuffed Breast of Chicken
Stuffed with Sun Dried Tomato, Arugula and Feta Cheese
Grilled Polenta Cake, Oregano Scented Tomato Coulis
\$66.00

Roasted Breast of Duck, Cumin and Preserved Lemon Sauce
Dried Fruit Couscous and Grilled Seasonal Squash
\$68.00

Meat

Teriyaki Marinated Beef Medallion
Wasabi Mashed Potatoes and Soy Sauce Marinated Bok Choy
\$72.00

Grilled Filet Mignon
Butternut Squash Ravioli, Basil Mashed Potatoes,
Mélange of Seasonal Vegetables and Red Wine Sauce
\$72.00
(Add \$5.00 for Lobster Ravioli)

Grilled Beef Tenderloin, Port Wine Essence
Dauphinois Potatoes and Butter Glazed Vegetables
\$74.00

Pan Fried Filet Mignon and Foie Gras Bordelaise Sauce
Morel Scented Gratin Potatoes and Butter Glazed Baby Vegetables
\$80.00

Seared Black Angus Filet Mignon
Braised Belgian Endive, Potato and Leek Gratin
with Mango Chutney and Port Wine Sauce
\$76.00

Grilled Sirloin, Red Wine Sauce
Gratin Potatoes and Sonoma Vegetables
\$78.50

Grilled Pork Medallion, Cider Sauce
Roasted Apple and Grilled Tomato
\$68.00

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Plated Dinner



InterContinental Mark Hopkins San Francisco

Entrées (Continued)

Roasted Pork Tenderloin
Stuffed with Dried Figs, Baby Pearl Onions
and Port Wine Reduction, New Potatoes
\$66.00

Seared Lamb Noisette
Wild Mushroom Ragout, Sautéed Spinach,
Toasted Pine Nuts and Caramelized Garlic and Pearl Onion Sauce
\$70.00

Roasted Lamb Loin, Oregano-Yogurt Sauce
Mashed Grilled Eggplant and Sautéed Potatoes
\$70.00

Oven Roasted Rack of Lamb in Herb Crust, Thyme Jus
Gratin Potatoes and Simmered Mediterranean Vegetables
\$76.00

Pistachio and Raisin Stuffed Lamb Loin
Provençal Ratatouille, Sautéed New Potatoes and Zinfandel Reduction
\$66.00

Seared Filet of Beef
Lentil Compote, Braised Belgian Endive and Port Wine Reduction
\$72.00

Duets

Grilled Chicken Breast and Shrimp
Lemon Grass Scented Bisque Sauce
Nori Steamed Rice and Southeast Asian Vegetable Mélange
\$74.00

Grilled Medallion of Beef and Pacific Sea Bass
Perigourdine Sauce and Tomato Chutney
Gratin Potatoes and Butter Glazed Vegetables
\$76.00

Beef Tournedo and Steamed Lobster Tail
Port Wine Cream Sauce, Wild Mushroom Sauté
Seasonal Vegetables
\$84.00

Beef Tenderloin, Pacific Sea Bass and Grilled Jumbo Prawns
Paella Style Rice and Roasted Pequillo Pepper Vinaigrette
\$92.00

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Plated Dinner



InterContinental Mark Hopkins San Francisco

Desserts

Chocolate Mocha Square
Caramel Ice Cream, Vanilla Bean Infused Caramel Sauce

Classic Crème Brûlée
Almond Tuile and a Chocolate Strawberry

Mandarin Orange Chocolate Mousse
Chocolate Fortune Cookie

Chilled Lemon Soufflé
Seasonal Berries with House Baked Traditional Recipe Shortbread
and Northwest Blueberry Sauce

Bittersweet Chocolate Mousse Dome
Caramel Crème Brûlée, Hazelnut Crème Anglaise

Chocolate Pecan Torte
Bittersweet Chocolate Chantilly Cream

California Berry Meringue Tart
Strawberry-Kirsch Crème Anglaise

New York Style Cheesecake
Seasonal Berries and Berry Coulis

Golden Delicious Apple Tarte Tatin
Tahitian Vanilla Bean Ice Cream

Lemon Mousse
Lemon and Lime Blended with Belgian White Chocolate
on White Cake with Chocolate Jaconde
Whipped Cream and Meringue

Tiramisu
Belgioso Mascarpone on Chocolate Cake
with Frangelico, Tia Maria, Brandy and Italian Porto Soaked Lady Fingers
Whipped Cream with White and Dark Chocolate Shavings

Plated Dinner



InterContinental Mark Hopkins San Francisco

Desserts (Continued)

Chocolate Mousse
Chocolate Cake with Belgian Chocolate and Cognac,
Meringue, Chocolate Ganache and Chocolate Shavings

Mark Hopkins Sampler Plate
Selection of Elegant Pastries
Created in the Mark Hopkins Pastry Shop
(add \$3.00 per person)

Chocolate Caramel Treasure Chest
Caramel-Chocolate Ganache
(add \$5.00 per person)

Dinner Buffet



InterContinental Mark Hopkins San Francisco

The Following Dinner Buffets Require 25 Person Minimum, Unless Noted.
(For groups of fewer than 25, additional \$15.00 per person)
(Buffet service time is 1.5 hours)

City Lights

Roasted Heirloom Tomato Bisque

Basil foam and Goat Cheese Crumble

Roasted Fennel Salad
Orange Vinaigrette, Toasted Almonds

Organic Sonoma Field Greens
Grilled Seasonal Fruit, Shaved Parmesan, Balsamic Dressing

English Cucumber, Heirloom Tomato and Feta Salad
Toasted with an Oregano Lemon Vinaigrette

Fresh Buffalo Mozzarella, Vine Ripened Red and Yellow Tomatoes
Basil and Extra Virgin Olive Oil

Roasted Free Range Breast of Chicken
Pancetta, Pearl Onions, Red Wine Sauce

Steamed Salmon, Simmered Spinach
Saffron White Wine Cream Sauce

Seafood Casserole
Fish and Shellfish with Tagliatelle, Portobello Mushroom Cream Sauce

Sautéed Fingerling Potatoes

Glazed Seasonal Vegetables

Mark Hopkins Signature Rolls and Sweet Creamery Butter

Mark Hopkins Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

\$80.00 per person

Dinner Buffet



InterContinental Mark Hopkins San Francisco

Sunset By The Bay

San Francisco Seafood Chowder

Display of Smoked Seafood
Northwest Salmon, Trout, Mussels

Roasted Beef and Oyster Mushroom Salad
Chive and Sesame Oil Dressing

Baby Spinach Salad
Laura Chenel Goat Cheese Crostini
Grilled Apple and Grape Compote

Grilled Beef Tenderloin
Port Wine Reduction

Steamed Sea Bass
Mango Chutney and Lemon Butter Sauce

Seafood Thermador Style

Portobello Ravioli
White Wine Cream Sauce, Balsamic Essence

Glazed Medley of Seasonal Vegetables

Mark Hopkins Signature Rolls and Sweet Creamery Butter

Assortment of Mark Hopkins Pastries and Cakes

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

\$90.00 per person

Dinner Buffet



InterContinental Mark Hopkins San Francisco

Pacific Rim

Manila Clams and Miso Soup Korean Style
Garnished with Tofu and Shrimp

Grilled Squid and Pineapple Salad
Southeast Asian Papaya Salad, Spring Onions

Seared Tuna in a Sesame Crust
Bean Sprout and Shitake Salad, Mirin Dressing

Poached Sliced Chicken Salad
Cilantro, Young Sprouts, Baby Spinach

Peking Duck with Plum Sauce

Swordfish Medallion
Black Bean Sauce and Cashews

Fish and Shellfish Fried Noodles
Curried Asian Vegetables with Roasted Pistachios

Steamed Jasmine Rice

Freshly Baked Rolls and Sweet Creamery Butter

Mark Hopkins Dessert Sampler

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

\$87.00 per person

Dinner Buffet



InterContinental Mark Hopkins San Francisco

Streets of San Francisco

Exemplifies the Diverse Neighborhoods and Ethnic Food Preparations in our City by the Bay.

Please choose Four Stations from below

Prices are Based on 1.5 Hours of Food Service.

(75 Person Minimum. 1 Chef Required Per 75 Guests at \$250 Each)

(No Modifications)

North Beach

Mark Hopkins Classic Caesar Salad

Rustic Herb Crouton, House Roasted Tomatoes

Shaved Parmigiano Reggiano

The Gourmet Pizzeria

(Select 2 Styles)

Wild Mushroom, Roasted Garlic, Rosemary and Cambozola

Northern Italian Coppa and Prosciutto-Salami, Asiago and Fontina

Goat Cheese, House Roasted Tomatoes, Romesco Sauce, Olive Tapenade and Basil

Dungeness Crab Ravioli

Roasted Tomato Sauce and Parmesan

Spinach Tortellini

Roasted Garlic Cream Sauce and Asiago

Sourdough Garlic Bread

Chinatown

Steamed Dim Sum

Shiu Mai, Assorted Dumplings, BBQ Pork Buns, Pork and Vegetarian Potstickers

in Steaming Basket with Dipping Sauce

(3 per person)

Peking Duck

Mu Shu Crepe, Hoisin Sauce, Water Chestnuts and Bamboo Shoots

Steamed Jasmine Rice

Prices do not include 21% service charge and applicable sales tax

InterContinental Mark Hopkins San Francisco

May 08

Dinner Buffet



InterContinental Mark Hopkins San Francisco

Streets of San Francisco (Continued)

Fisherman's Wharf

Shrimp Martinis 'Shaken, Not Stirred'
Cocktail Sauce, Tabasco and Lemon
(2 "martinis" per person)

Mark Hopkins Crab Cakes
Choron Sauce

Pacific Oyster Bar
Fresh Cold Water Oysters
Served with Lemon Wedges, Cocktail Sauce and Champagne Cilantro Mignonette
(2 per person)

Japantown

Sushi and Sashimi Bar
Maguro (Tuna), Hamachi (Yellowtail), Sake (Salmon), Ebi (Shrimp)
Tekka Maki (Tuna), Kappa Maki (Cucumber) and California Rolls
Pickled Ginger, Wasabi and Soy Sauce
(2 per person)

Salmon Teriyaki
Pan Fried Green Peppers, Dark Soy, Mirin and Sake

Gyuniku Ami Yaki (Grilled Beef Tenderloin)
Sesame Dipping Sauce and Japanese Mustard

Dinner Buffet



InterContinental Mark Hopkins San Francisco

Streets of San Francisco (Continued)

The Mission

Authentic Mission Tamales with Mole Sauce

Grilled, Marinated Chicken and Skirt Steak Fajitas
Soft Flour Tortillas with Sautéed Peppers, Green Onion,
Diced Tomatoes, Sour Cream and Shredded Green Leaf Lettuce

Spanish Rice

Ghirardelli Square

Variety of Mark Hopkins Truffles, Tuxedo Strawberries
and Hand Crafted Petit Fours

Warm Bittersweet Chocolate Fondue with California Seasonal Fruits and Berries

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

\$144.00 per person

Dinner Buffet



InterContinental Mark Hopkins San Francisco

Cyril Magnin Grand Buffet

Cyril Magnin; Mr. San Francisco. A third generation San Franciscan born in 1899, Cyril Magnin was characterized by an unflagging commitment to the business, civic and cultural vitality of San Francisco. Also a champion of the arts, Cyril Magnin worked with Mayor Joseph Alioto to persuade Avery Brundage to donate his incomparable Asian art collection to San Francisco's Asian Art Museum. He nurtured "Beach Blanket Babylon" and also provided input and guidance to the California Culinary Academy.
In His Honor, We Present Our "Grand Buffet."
(50 Person Minimum)

Northwest Salmon and Dill Chowder

Vine Ripened Red and Yellow Tomatoes with Buffalo Mozzarella, Extra Virgin Olive Oil and Balsamic Reduction

Smoked Duck and Wild Rice Salad with Dried Cranberries

Radicchio and Belgian Endive Salad with Golden Apples ,
Point Reyes Blue Cheese, Candied Walnuts and Raspberry Vinaigrette

Traditional Antipasto Display

Prosciutto, Peppered Salami, Pepperoni, Coppa, Mortadella,
Provolone, Reggiano Parmesan, Mozzarella and Asiago Cheese.
Marinated Grilled Seasonal Vegetables, Marinated Artichoke Hearts,
Marinated Peppers, Cured Olives and House Roasted Tomatoes
Served with Grissini (Italian Breadsticks)

Petite Filet Mignon

Wild Mushrooms and Cabernet Sauvignon Reduction

Sautéed Day Boat Scallops and Prawns

Tossed with Orecchiette and Baby Vegetables with Lemon-Lime Sauce

Free Range Chicken

Stuffed with Prosciutto and Gruyere, Topped with Madeira Sauce

Trio of Roasted Potatoes with Pesto Butter

Sauté of Seasonal Vegetables

Mark Hopkins Signature Rolls and Sweet Creamery Butter

Dessert Station

Mark Hopkins Truffles, Tuxedo Strawberries and Handcrafted Petits Fours

Warm Bittersweet Chocolate Fondue

Assorted Whole Berries, Seasonal Melon and Homemade Pound Cake

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$95.00 per person

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Beverage Service



InterContinental Mark Hopkins San Francisco

No Host Bar

(Guests pay on own)

Applicable Sales Tax Included in Prices Below

Imperial Brands	\$14.00	Soft Drinks	\$6.50
Premium Brands	\$10.00	House Sparkling Wine	\$10.50
Deluxe Brands	\$11.00	House Wines	\$10.00
Domestic Beers	\$8.50	Mineral Waters	\$6.75
Imported Beers	\$9.00		

Hosted Bar

(Company or Event Host Pays)

Service Charge and Applicable Sales Tax added to the following prices

Imperial Brands	\$13.00	Soft Drinks	\$5.50
Premium Brands	\$9.00	House Sparkling Wine	\$9.50
Deluxe Brands	\$10.00	House Wines	\$9.00
Domestic Beers	\$7.00	Mineral Waters	\$5.75
Imported Beers	\$7.50		

Premium

Hosted Bar Package
Per Person, Per Hour
\$22.00 One Hour
\$32.00 Two Hours
\$42.00 Three Hours

Deluxe

Hosted Bar Package
Per Person, Per Hour
\$25.00 One Hour
\$35.00 Two Hours
\$45.00 Three Hours

Imperial

Hosted Bar Package
Per Person, Per Hour
\$35.00 One Hour
\$49.00 Two Hours
\$64.00 Three Hours

The Mark Hopkins recommends 1 bartender for each 100 people.

Bartender Fees are \$250.00 per bartender for the first four hours.

Each hour or fraction thereof following the first four will be charged at \$50.00, per hour or fraction thereof. Overtime fees cannot be waived.

Bartender fees for Cash or No Host Bars are not waived regardless of revenue.

Beverage Station Attendant Fee is \$75 per hour

If you would like Cordials served at the bar, please request this directly with your Conference Services or Catering Manager. Cordials are priced at \$11.00 each for Hosted Bar and \$11.50 each for No-Host Bar

This Package includes Premium Brands, Imported & Microbrewery Beers, Domestic and Nonalcoholic Beers, MH Premium Wines, Assorted Mineral Waters, Soft Drinks and Juices

Beverage Service



InterContinental Mark Hopkins San Francisco

Mark Hopkins Deluxe Brand Liquor

Absolut Vodka
Chivas Regal Scotch
Crown Royal Whiskey
Cuervo 1800 Tequila

Bombay Sapphire Gin
Jack Daniel's Bourbon
Myer's Dark Rum

Premium Brand Liquor

Smirnoff Vodka
Johnny Walker Red Scotch
Canadian Club Whiskey
Sauza Gold Tequila

Beefeater Gin
Jim Beam Bourbon
Bacardi Light Rum

Imperial Bar

10 Cane Rum
Tanqueray 10 Gin
Woodford Reserve Bourbon
Crowne Royal Reserve Canadian Whisky

Belvedere Vodka
Glenmorangie 10 year old SM Scotch
Patron Silver Tequila
Moet Imperial

Hess Select Chardonnay and Cabernet Sauvignon

Premium Wines

Featuring Stone Cellars by Beringer Vineyard, Napa Valley

Stone Cellars Chardonnay
Stone Cellars Cabernet Sauvignon
Stone Cellars Merlot

Cordials

Baileys Irish Cream
Kahlua
Grand Marnier
Amaretto
Courvoisier
Drambuie

Imported Beer

Heineken, Corona, Beck's, Guinness & Amstel Light

Domestic Beer

Budweiser, Michelob Ultra, Coors Light & Miller Lite

Microbrewery Beer

Samuel Adams Boston Lager and Sam Adams Light

Mineral Waters

Still and Sparkling Waters

Soft Drinks

Coke, Diet Coke, and Sprite

All beverages must be purchased from the hotel.

Prices do not include 21% service charge and applicable sales tax
InterContinental Mark Hopkins San Francisco
May 08

Beverage Service



InterContinental Mark Hopkins San Francisco

Catering Wine List

The wines on this list have been selected by the Mark Hopkins San Francisco to showcase the dynamic wineries that surround our wonderful city and from other exceptional areas around the globe. They have been chosen for their consistency and ability to pair well with the cuisine offered by our culinary team on the previous pages.

Some of the names may be unfamiliar to you, because we seek out the most dedicated of the smaller as well as the established larger wineries that strive for superior quality, year after year.

Should you not see a wine on this list that you desire, please inquire and we will be happy to check availability and pricing for you.

“Avant d’être bon, un vin doit être vrai”

“Before being good, a wine must be true” Nicolas Joly ~ Winemaker

Sparkling Wine (*Listed from Lighter to Full Bodied*)

Piper Sonoma Brut, Sonoma	\$45
Moët et Chandon White Star, France	\$95
Veuve Clicquot Ponsardin, France	\$110

Light White Wine

Trimbach Riesling, Alsace, France	\$58
Chateau St. Michelle Riesling, Columbia Valley, WA	\$38
Geyser Peak Sauvignon Blanc, CA	\$41
Girard Sauvignon Blanc, Napa Valley, CA	\$54
Whitehaven Sauvignon Blanc, Marlborough, NZ	\$56

Light/Medium Bodied, Dry White Wine

Pouilly Fuisse Louis Latour, France	\$58
Bridlewood Viognier, Central Coast, CA	\$59
Echo Domani Pinot Grigio, Italy	\$38
Stone Cellars Beringer, Chardonnay, Napa, CA	\$37

Full Bodied/Dry White Wine

Sonoma-Cutrer Chardonnay, Russian River, Sonoma	\$48
I'M Chardonnay, Napa Valley, CA	\$40
Rombauer Chardonnay, Carneros, CA	\$67

Light/Mild, Fruity Red Wine

Valmoisine Pinot Noir, France	\$46
Mirassou Pinot Noir, Central Coast, CA	\$43
Wild Horse Pinot Noir, Central California, CA	\$64

Medium Bodied Red Wine

Rutherford Hill Merlot, Napa, CA	\$54
Stone Cellars Beringer Merlot, Napa, CA	\$37
Flora Springs Merlot, Napa, CA	\$58



Beverage Service

InterContinental Mark Hopkins San Francisco

Full Bodied Red Wine

Ravenswood Vintners Blend Zinfandel, Sonoma, CA	\$38
Little Boomey Shiraz, South Australia	\$38
Plaisir de Merle Cabernet Sauvignon, South Africa	\$71
Trinchero Family Reserve Cabernet Sauvignon, CA	\$44
Stone Cellars Beringer, Cabernet Sauvignon, Napa, CA	\$37
BV Cabernet Sauvignon, Napa, CA	\$42
Jordan Cabernet Sauvignon, Healdsburg, CA	\$97