

Weddings



InterContinental Mark Hopkins San Francisco

Weddings at the InterContinental Mark Hopkins San Francisco

Congratulations on your engagement! We know this is an exciting time in your life and thank you for your consideration for your upcoming event.

Whether you are looking to host a wedding reception or want to plan an entire weekend of events for your friends and family, *the InterContinental Mark Hopkins San Francisco* will bring your dreams to life in our wonderful No Hill oasis.

With thoughtful planning, our dedicated and passionate team will tend to the tiniest details of your unforgettable day so you can savor the magical moments.

Be inspired by all elements—from fabulous floral arrangements to Italian table linens, from the tray-passed canapés by white-gloved servers to the first bite of decadent wedding cake, to the pulsating dance beats.

All eyes are on you, but let our culinary team wow your palates with our sumptuous cuisine.

Prior to your wedding day, we will conduct a menu tasting based on your preferences. From there your wish is our delight. Our internationally trained culinary and beverage experts are pleased to assist in creating a unique menu that suits your personal style—whether it is a seated, multi-course dinner or reception with buffet stations.

A memorable event is comprised of flawless details and excellent service. We have compiled a list of talented vendors should you need any referrals for florals, photography, videography, entertainment or additional décor.

Our promise is simple. We strive to work graciously with you every step of the way to ensure that your event reflects your own personal style and that from start to finish, the end result will be nothing short of spectacular. Whether you need advice on wedding vendors or simply have questions about dinner menu selections, we are honored that you have allowed us to be a part of your special day.

Included in all Weddings celebrated at the *InterContinental Mark Hopkins San Francisco* –

- Menu Tasting for Two
- Dance floor, staging, head table, cake table
- White or Ivory floor-length linen with matching napkins
- (4) Votive candles per table
- Mark Hopkins Silver Charger Plates
- Complimentary room or suite for the Wedding Couple on evening of the event.
- Special sleeping room rate for overnight guests

Sincerely,

Your Wedding Specialists from the
The InterContinental Mark Hopkins San Francisco

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

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Banquet and Requirements Information

Menu Planning

The InterContinental Mark Hopkins Hotel is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your event. Our international team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Catering/Conference Services Department (2) two weeks prior to your scheduled event.

Wine and Beverage

The InterContinental Mark Hopkins Hotel is required to abide by the regulations enforced by the California State Liquor Commission, and as such it is the policy of the Hotel that any outside **spirits, beer, or soft drinks may not be brought onto the premises**. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

There is a corkage fee of \$25.00 per 750ml bottle of wine and \$40.00 per each magnum, if you would like to bring in your own wine

Linens and Tableware

The InterContinental Mark Hopkins Hotel provides floor-length Ivory linens with a subtle brocade pattern. Our standard napkins are white or ivory. In addition, we will provide you with glassware, flatware, monogrammed Mark Hopkins silver charger plates, and (4) votive candles per table.

We will be more than happy to assist you in renting upgraded linens and/or tableware.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Conference Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling without prior approval from the Catering Department.

For events where a 3 piece or larger band is contracted by the client, there is a \$250.00 power drop fee. If the contracted band has 6 or more pieces, then the Power drop fee is \$400.00

The following items are prohibited at the InterContinental Mark Hopkins Hotel - Smoke or a fog machine, sparklers, firecrackers, or confetti

Audio Visual

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state-of-the-art equipment and providing professional technical support.

Any Audio-Visual requests should be made directly with our in house provider, at 415-982-1027 or at wye@psav.com

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Parking for your guests –

The Intercontinental Mark Hopkins Hotel is a historic property with limited on-site parking. Guests staying in the hotel are guaranteed parking.

Guests attending an event, but not staying in the hotel, will be taken on a first come/first serve basis, and are not guaranteed to get parking

- 1. Mark Hopkins Garage**
Number One Nob Hill
Tel: (415) 392-3434

\$ 8.00 – to First hour
\$15.00 – to 2 hours
\$22.00 – to 3 hours
\$29.00 – to 4 hours
\$36.00 – 4 to 12 hours
\$49.00 – Over 12 hours or overnight
(Parking is subject to 14% occupancy tax)
- 2. Crocker Garage**
1045 California Street
(between Taylor & Mason Streets)
Tel: (415) 777-4042

\$5.00 – First 15 minutes
\$3.50 – Each additional 15 minutes
\$40.00 – Daily maximum or overnight
- 3. Masonic Temple Garage**
1101 California Street
(between Taylor & Jones)
Tel: (415) 474-1567

\$2.00 - Each 15 minutes
\$30.00 – Daily maximum or overnight
\$11.00 - Early Bird Special *(in by 10AM out by 6PM)*
- 4. Brocklebank Garage**
1040 Sacramento Street
(between Powell & Mason Streets)
Tel: (415) 391-1378
Hours:
Mon – Fri: 6AM – 9PM
Sat: 8AM – 12AM

\$2.50 – Each 20 minutes
\$25.00 – Maximum daily or overnight
\$15.00 – Saturday all day
\$9.00 - Early Bird Special: Monday – Friday
(in by 10AM out between 1-6PM)
- 5. Grace Cathedral**
1051 Taylor Street
Hours:
Sun – Thurs: 6:30AM to 12AM
Fri – Sat: 6:30AM to 2AM
Tel -415-346-9156

\$ 2.50 - Every 20 minutes
\$27.00 – Daily maximum or overnight
\$11.00 - Early Bird Special *(in by 10AM out by 6PM)*

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Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set **no more than 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$150.00 reset fee.** Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

Deliveries and Loading Dock

All vendors, used by client, are required to advise the catering or convention services manager of their delivery and set up schedule a minimum of one (1) week prior to the event. These vendors include, but aren't limited to – florists, musical entertainment, photographers,

All vendors should unload at the loading dock and then immediately move their car/vehicle

It is the responsibility of the client to alert their catering or convention services manager of any parking needs for their vendors. We will make the best effort to accommodate your vendors, however, parking in our garage is only guaranteed for our overnight guests

Guarantees

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Catering/Conference Services Department by 12:00 noon, **72 business hours prior to the function date.** This number will be considered a guarantee and **is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. Guarantees may not fall below 80% of the expected number of attendees.** After the 72-hour period, guarantees may only be increased by 5%; but please note that an additional 5% overset will not be provided.

If a guarantee is not given to the Hotel on the date it is due, **the original number on the contract will automatically become the guarantee.** For private parties when the guarantee is less than 25 people, the Hotel will charge a \$150.00 service fee.

All buffets and carving stations are based on a minimum of 50 guests. Should you required a buffet for 25 to 49 guests, a 20% surcharge will apply. No buffet menus are available for less than 25 guests.

Service Charge and Taxes

All food and beverage charges, unless otherwise specified, are subject to our customary twenty-one (21%) percent taxable banquet service charge. Food and beverage is subject to an 8.5% California Sales Tax. In the event that your organization is tax-exempt, we are required by law to have a copy of your current California Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

Methods and Conditions of Payment

A non-refundable deposit of 30% is required for all functions, with the balance payable no later than 72 business hours prior to the event. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

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Signs and Displays

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, the hotel lobby, elevators or building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

Lost and Found

The InterContinental Mark Hopkins Hotel does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during or following patron's event.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

Security

The InterContinental Mark Hopkins Hotel will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended.

It is the responsibility of the client to procure additional security, in the event it is deemed necessary by your catering or conference services manager. All events that include a minimum of 25 minors must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke/fog machines are not permitted on hotel premises.

Note: No armed security is allowed in the hotel, excluding law enforcement and federal officers.

Shipments

When shipping packages to the hotel, we ask that they be shipped to arrive no more than two (2) days prior to the event. The following box handling rates will apply: \$5.00 per box under 25 lbs., \$25.00 per box 25 - 50 lbs. and \$35.00 per box over 50 lbs.

Pallets are assessed a rate of \$150.00 per pallet. Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to an additional storage fee of \$10.00 per box per day.

Boxes are to be addressed as follows:

Client Name

Group Name & Date of event

of Boxes (1 of 5, 2 of 5, etc)

C/O InterContinental Mark Hopkins Hotel

999 California Street

San Francisco, CA 94108

The hotel can assist you in re-packing and shipping any items remaining after the event ends. There is an additional charge of \$25.00 per box for this service.

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Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

Food and Beverage Items

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel, unless approved by your catering or convention services manager. **Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplies and/or prepared by a party without the hotel's written approval.**

Client Signature: _____ Date: _____

By signing this agreement, I acknowledge that I have read and understand the Banquet and Requirements Information.

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The Nob Hill – Sample Menu

One-Hour Hosted Beer, Wine, and Sodas

Tray-Passed Hors D' Oeuvres (Based on four pieces per person)

Prosciutto Wrapped Asparagus Tip on Brioche with Basil Cream

~

Bleu Cheese and Poached Pear Tartlet

~

Stuffed Cremini Mushrooms Filled with Parmigiano-Reggiano Cheese and Fresh Herbs

~

Mini Crab Cake with Sauce Choron

Exquisite Celebration Dinner Menu and Champagne Toast

Mixed Greens with Smoked Duck Breast, Goat Cheese "panna cotta",
Caramelized Walnuts, and Hazelnut Vinaigrette

~

Baked Salmon Filet, Saffron Cream Sauce, Mousseline Potatoes, and Vegetable Mélange

~

New York Style Cheesecake with Strawberry Coulis

~

(3) Tier Wedding Cake

~

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Selection of Assorted Teas

Two-Hour Hosted Beer, Wine and Sodas after Dinner

\$135.00 per person



The San Francisco – Sample Menu

One-Hour Hosted Bar Premium Selection & Signature Wedding Cocktail

Tray-Passed Hors D' Oeuvres (Based on five pieces per person)

Prosciutto Wrapped Asparagus Tip on Brioche with Basil Cream

~

Bleu Cheese and Poached Pear Tartlet

~

Stuffed Cremini Mushrooms Filled with Parmigiano-Reggiano Cheese and Fresh Herbs

~

Mini Crab Cake with Sauce Choron

~

Tandoori Chicken Satay

Exquisite Celebration Dinner Menu and Champagne Toast

Mixed Baby Green Salad with Smoked Salmon and Crabmeat Parfait
With Extra Virgin Olive Oil Vinaigrette and Snipped Chive

~

Roasted Chicken Breast stuffed with Sun Dried Tomatoes, Feta Cheese, and Arugula
With Creamy Saffron Rice and Glazed Vegetables

~

Bittersweet Chocolate Mousse Dome
Caramel Crème Brulee and Hazelnut Crème Anglaise

~

(3) Tier Wedding Cake

~

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Selection of Assorted Teas

Two-Hour Hosted Premium Selection Bar after Dinner House Selection

\$155.00 per person



The Mark Hopkins – Sample Menu

One-Hour Hosted Bar Premium Selection

&

Signature Wedding Cocktail

Tray-Passed Hors D' Oeuvres

(Based on five pieces per person)

Prosciutto Wrapped Asparagus Tip on Brioche with Basil Cream

~

Bleu Cheese and Poached Pear Tartlet

~

Stuffed Cremini Mushrooms Filled with Parmigiano-Reggiano Cheese and Fresh Herbs

~

Mini Crab Cake with Sauce Choron

~

Tandoori Chicken Satay

Exquisite Celebration Dinner Menu and Champagne Toast

House Red & White Wines Offered

Cilantro Marinated Shrimp with Avocado Mousse and Mixed Greens
Served with Herb and Lime Vinaigrette

~

Beef Tenderloin and Grilled Seabass
With Sauce Poivrade

Potato Leek Gratin, Foie Gras Sauce and Red Onion Marmalade

~

Chocolate Ribbon Mousse Cake
Chocolate Sabayon Mousse Cake with Whiskey
And Confit of Orange Sauce

~

(3) Tier Wedding Cake

~

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Selection of Assorted Teas

Two-Hour Hosted Premium Bar after Dinner House Selection

\$175.00 per person

The above Packages are designed to meet your individual tastes.
We will be happy to provide alternate menus.

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A la Carte Pricing

Wedding Luncheon Selections

Our luncheon menus are offered with a 3-course minimum, with choice of Starter, Entrée, and Dessert, in lieu of Wedding Cake if desired. Lunches are served with our Signature Rolls, Creamery Butter, and Freshly Brewed Coffee and an Assortment of Assorted Teas.

STARTERS

San Francisco Seafood Chowder

Creamy Wild Mushroom Soup with Morel Scented Foam

Mark Hopkins Caesar

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

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

Lamb's Lettuce Salad

Hazelnut Vinaigrette and Chive Goat Cheese Crostini

ENTREES

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

Pan Fried Swordfish Lemon, Tomato and Cilantro Dressing, Extra Virgin Olive Oil Mashed Potatoes
and Asparagus Tips
\$56.00 per person

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

Grilled U.S. Beef Tenderloin (5 oz.) Demi-Glace based Bordelaise Gratin Potatoes and Glazed Vegetables
\$58.00 per person

DESSERTS

Bourbon Vanilla Crème Brûlée
Almond Tuile and a Chocolate Strawberry

Bitter Chocolate Mousse Dome
Caramel Crème Brûlée and Hazelnut Crème Anglaise

California Berry Meringue Tart
Strawberries with Kirsch Crème Anglaise

Warm Homemade Apple Tart served
With Vanilla Bean Ice Cream

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Wedding Dinner Selections

Our Dinner Menus are offered with a 3-course minimum, with choice of Starter, and Entrée. Dinners are served with our Signature Rolls, Creamery Butter, Dessert Platter for each Table, and Freshly Brewed Coffee and an Assortment of Assorted Teas.

STARTERS

Double Beef Consommé Scented with Sherry with Vegetable Brunoise

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

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

Roasted Vegetable Terrine

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

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

ENTREES

Grilled Swordfish

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

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

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

Grilled Filet Mignon

Butternut Squash Ravioli, Basil Mashed Potatoes,
Mélange of Seasonal Vegetables and Red Wine Sauce
\$72.00

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

DESSERT

Signature Dessert Platter

Selection of Elegant Pastries and Mignardises

Mandarin Orange Chocolate Mousse with Chocolate Fortune Cookie

Wedding Cake – An Additional \$8.00 to \$20.00 per person. Pricing based on the design provide by the client

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Wedding Dinner Buffet

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

Sautéed 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



HORS D'OEUVRES
(Minimum of 25 pieces per item)

COLD

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
Proscuitto Wrapped Asparagus Spear
Roasted Pepper and Feta Cheese Filled Cucumber
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

HOT

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

You may choose the following:

Choice of Three	\$18.00 per person
Choice of Four	\$22.00 per person
Choice of Five	\$28.00 per person

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No Host Bar

(Guests pay on own)

Applicable Sales Tax Included in Prices Below

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

Hosted Bar

(Company or Event Host Pays)

Service Charge and Applicable Sales Tax added to the following prices

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

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

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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	Beefeater Gin
Johnny Walker Red Scotch	Jim Beam Bourbon
Canadian Club Whiskey	Bacardi Light Rum
Sauza Gold Tequila	

Imperial Bar

10 Cane Rum	Belvedere Vodka
Tanqueray 10 Gin	Glenmorangie 10 year old SM Scotch
Woodford Reserve Bourbon	Patron Silver Tequila
Crown Royal Reserve	Moet Imperial
Canadian Whisky	

Premium Wines

Featuring Stone Cellars by Beringer Vineyard, Napa Valley
Stone Cellars Chardonnay
Stone Cellars Cabernet Sauvignon
Stone Cellars Merlot

Cordials

Baileys Irish Cream	Amaretto
Kahlua	Courvoisier
Grand Marnier	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.

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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

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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

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Wedding Cake Flavors

Real Chocolate

Layers of Chocolate Genoise Cake with alternate layers
of Dark Chocolate Mousse

Chocolate Raspberry

Layers of Chocolate Genoise Cake soaked with Chambord Raspberry
Liqueur syrup, one layer of Dark Chocolate Mousse with fresh
Raspberries, one layer of Raspberry Mousse

Strawberry Shortcake

Vanilla Custard studded with Fresh Strawberries between
layers of Golden Butter Genoise cake

Harlequin

White Chocolate and Gianduja (Hazelnut) Mousse between
Vanilla Sponge Cake with a crisp Hazelnut Meringue base.

Classic White Wedding Cake

A very moist White Cake with white Buttercream filling.
Flavor Choices for Buttercream include:
Raspberry, Lemon, Coconut, Strawberry, Pistachio, Walnut, Banana, Pear.

Chocolate Grand Marnier

Orange Chocolate Mousse between layers of Grand Marnier
soaked Genoise Cake.

Fresh Lemon

Lemon Curd and Lemon Mousse sandwiched between layers of
Golden Butter Genoise. Fresh Raspberries stud the fillings.

Don't see your favorite flavor above? Ask us to customize your cake flavor!

Weddings



InterContinental Mark Hopkins San Francisco

Additional Services

Tray-Passing Butler - (White-Glove Service)	Up to 125 guests	\$125.00
	125 – 300 guests	\$225.00

Coat Check and/or Bathroom Attendant	Up to 125 guests	\$125.00
	125 – 300 guests	\$250.00

Uniformed Chef	Per Station	\$250.00
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Ice Sculpture		Pricing by Request
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Bartender fees still apply:	\$250.00 for Four-Hour Shift
	\$50.00/hour Bartender Overtime Charge per Bartender Applied After four hours

Chair Covers	\$6.00+ per chair	Chivari Chairs	\$12.00+ per chair
Cake Cutting Fee	\$6.00 per person	Key Card Change	\$150.00 per key

On-Site Room Set Change	\$150.00 per incident
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Corkage Fee	
750ml	\$25.00 per bottle
Magnum	\$40.00 per bottle

Box Delivery	
25 lbs. or less	\$5.00 per box
26 lbs. to 50 lbs.	\$25.00 per box
51 lbs. or more	\$35.00 per box

Ceremony Fees - This fee includes the set up and break down of event area, including staging and chairs, water station, gift table and unity candle table. This fee also includes rehearsal time prior to your wedding date.

Florentine and Garden Room	\$500.00
Six Continents and George D. Smith	\$1,000.00
Room of the Dons	\$1,500.00
Peacock Court	\$2,500.00

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

InterContinental Mark Hopkins San Francisco

May 08

Weddings



InterContinental Mark Hopkins San Francisco

Little Extras

Guest rooms

Special discounted room rates for your guests
Rates based on availability

Want to stay two nights?
If you would like to have the bridal suite for two nights just ask!
We are happy to upgrade you at the group rate for the second night

Entertaining

When you have your wedding at the
InterContinental Mark Hopkins Hotel you get additional benefits!

Rehearsal Dinners

Take 10 % off of the Banquet Menu price

As you are getting ready
Have Afternoon Tea delivered to the ladies dressing room
\$30.00 per person plus tax and service

Don't forget the men!
Have Club Sandwiches, Chips and Sodas delivered to their changing room
\$25.00 per person plus tax and service

The Morning After

Continue the celebration by inviting your guests to Breakfast or Brunch
We will offer you a 10% discount off of the regular banquet prices!

Wedding Dress Pressing

Please give us 24 hours notice. Price will be quoted once our professionals have seen your gown.
Pricing starts at \$100.00

Favors

Mark Hopkins Chocolates
Box of 4 assorted truffles
\$8.00 per box
(One week notice is required)

Printed Menus

On Mark Hopkins Cards
\$2.50 each

Need something we haven't mentioned? Just let us know.

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InterContinental Mark Hopkins San Francisco

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