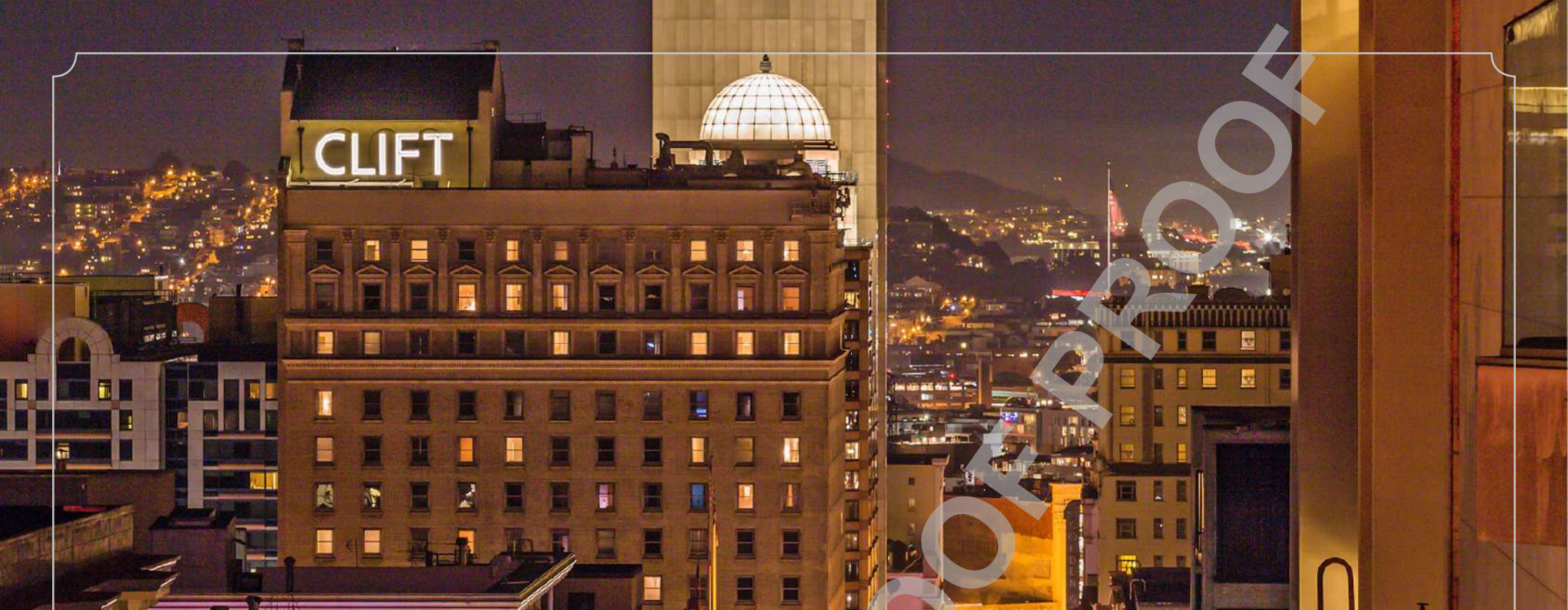




The
ROYAL
SONESTA

THE CLIFT ROYAL SONESTA HOTEL

CATERING MENU

BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST BUFFETS

Based on 60 minutes of service. Buffet functions with less than 20 guests will incur a \$225 labor charge.

BREAKFAST STATION ENHANCEMENTS

Breakfast enhancement stations require a \$270 labor charge for every 40 guests.

Espresso Bar with a Barista
Whole milk, almond milk, oat milk

35 per person

Omelet Station

Farm fresh, cage-free eggs, cheddar, monterey jack, ham, applewood smoked bacon, sausage, mushrooms, spinach, bell peppers, onion, tomato

40 per person

MARKET CONTINENTAL

55 per person

Freshly baked pastries, butter, fruit preserves

Sliced fresh fruit and berries

Freshly squeezed orange juice, grapefruit juice

Freshly brewed Peerless regular & decaf coffee

Assorted J'enwey teas

CLIFT CONTINENTAL

68 per person

Freshly baked pastries, butter, fruit preserves

Sliced fresh fruit and berries

Assorted bagels & cream cheese

Smoked salmon, red onion, tomato, cucumber

Organic yogurt parfaits: granola, fresh berries, rooftop honey

Freshly squeezed orange juice, grapefruit juice

Freshly brewed Peerless regular & decaf coffee

Assorted J'enwey teas

EUROPEAN BREAKFAST

68 per person

Freshly baked pastries, butter, fruit preserves

Sliced fresh fruit and berries

Organic yogurt parfaits: granola, fresh berries, rooftop honey

Selection of local artisanal charcuterie & cheeses

Hard-boiled eggs

Freshly squeezed orange juice, grapefruit juice

Freshly brewed Peerless regular & decaf coffee

Assorted J'enwey teas

THE UNION SQUARE

76 per person

Freshly baked pastries, butter, fruit preserves

Sliced, fresh fruit and berries

Organic yogurt parfaits: granola, fresh berries, rooftop honey

Breakfast potatoes with fresh herbs

Freshly squeezed orange juice, grapefruit juice



À LA CARTE BREAKFAST

Assorted Sliced Bagels
Cream cheese

14 per person

Steel-Cut Oatmeal
Toasted walnuts, brown sugar

12 per person

Yogurt Parfait
Fresh berries, Clift signature housemade granola

12 per person

Smoked Salmon
Sliced onion, tomato, cucumber, capers

19 per person

Buttermilk Pancakes
Cultured butter, Vermont pure maple syrup

15 per person

Farm Fresh Cage-Free Eggs
Scrambled, scrambled with cheese or seasonal vegetable
frittata (egg whites available upon request)

15 per person

Breakfast Meats
Applewood smoked bacon, pork sausage, chicken apple
sausage or chorizo

12 per person

Potatoes
Breakfast potatoes with fresh herbs or hash browns

12 per person



BREAKS

BREAK PACKAGES

Based on 30 minutes of service. Buffet functions with less than 20 guests will incur a \$225 labor charge.

COFFEE & HOT TEA

155 per gallon

Freshly brewed Peerless coffee
Freshly brewed Peerless decaf coffee
Assorted J'enwey teas
Milk, almond milk, oat milk

EYE OPENER

40 per person

Freshly squeezed orange juice
Grapefruit juice
Sliced fresh fruit & berries
Granola and energy bars

TEA TIME

40 per person

Selection of J'enwey teas
Housemade sweet cream scones
Fresh berries and whipped cream

SWEET TOOTH

40 per person

Fudge brownies
Assorted mini cupcakes
Freshly baked cookies

BLAZE YOUR OWN TRAIL MIX

42 per person

Clift signature housemade granola
Dried fruit
Assorted toasted nuts
Toasted coconut
M&Ms

MIXED BAG

42 per person

Selection of individually bagged Kettle chips, mini pretzels, Doritos, mixed nuts and energy bars

NOURISH

42 per person

Smoothies: banana, date, almond butter and oatmilk ^{ve}
Oatmeal raisin cookies
Blueberry muffins ^{gf}

THE SKINNY

42 per person

Vegetable crudites
Green goddess and spicy tahini dips
Classic chickpea hummus
Baba ganoush
Flatbread

SAY CHEESE

45 per person

Selection of farmstead cheeses
Fig marmalade
Marinated olives
Assorted artisan bread and crackers

SALUMI BAR

48 per person

Selection of local artisan cured meats
Marinated olives
Whole grain spicy mustard
Cornichons
Assorted artisan breads and crackers



À LA CARTE
BEVERAGE
SERVICE

COFFEE & TEA

Freshly Brewed Coffee
Regular or decaffeinated

155 per gallon

Assorted Tea

155 per gallon

Iced Coffee

75 per pitcher

Iced Tea

75 per pitcher

JUICE

Grapefruit Juice

50 per pitcher

Freshly Squeezed Orange Juice

50 per pitcher

WATER

Evian Sparkling Water

9 each

Evian Still Water

9 each

SOFT DRINKS

Assorted Soft Drinks

9 each



LUNCH



LUNCH

CUSTOMIZED HOT BUFFET

One entrée selection: 85 per person

Two entrée selections: 100 per person

Based on 60 minutes of service. Buffet functions with less than 20 guests will incur a \$225 labor charge.

INCLUDES

Two starter selections and two dessert selections.

Starters | Soup

Sweet Yellow Corn Bisque [Ⓥ]

Maple crème fraîche, dill

Forest Mushroom Velouté [Ⓥ]

Brioche crouton, white truffle oil

Oven Roasted Tomato Soup

Crispy parmesan, fino verde basil

Tortilla Soup

Crispy tortilla chips, cilantro, radish, lime crema

Starters | Salad

Potato Salad

Applewood smoked bacon, fines herbes, garlic aioli

Organic Mixed Chicories [Ⓥ]

Medjool dates, goat cheese, pickled red onion, candied walnuts, sherry vinaigrette

Mixed Baby Lettuces [Ⓥ]

Shaved radishes and carrots, cherry tomato, golden balsamic vinaigrette

Little Gem Lettuces

Watercress, garlic herb croutons, caesar dressing, parmesan

Entrées

Potato Gnocchi [Ⓥ]

Forest mushrooms, garlic bread crumbs, black truffle crema

Three-Cheese Ravioli [Ⓥ]

Spicy tomato sauce, basil pesto

Roasted Spiced Cauliflower [Ⓥ]

Tomato braised lentils du puy, heirloom spinach

Pacific King Salmon*

Slowly cooked, green asparagus, yukon gold potato

California White Sea Bass

Seared on the plancha, melted leeks and english peas, citrus butter

Roasted Citrus and Herb Marinated Chicken Breast

Forest mushrooms, natural jus

Hanger Steak*

Dry rubbed and roasted, garlic confit, marble potatoes, salsa verde

Desserts

S'mores Tart

Graham cracker crust, chocolate ganache, marshmallow

Caramelia Mousse Cup

Whipped cream, pecan shortbread, candied pecans

Brioche Bread Pudding

Banana, chocolate chunks, caramel sauce

Seasonal Fruit & Vanilla Tarts



LUNCH

BOXED LUNCHES

76 per person

Minimum of 15 guests

INCLUDES

Two sandwich selections, potato salad or pasta salad, bag of chips, chocolate chip cookie, bottle of water

Sandwiches

Turkey Club

Applewood smoked bacon, avocado, tomato confit, aioli, ciabatta roll

Thinly Sliced Roast Beef

Swiss, horseradish aioli, caramelized onion, rosemary roll

Grilled Chicken Breast

Havarti dill, fig marmalade, pickled red onion, focaccette roll

Italian Hoagie

Soppressata, ham, mortadella, mozzarella, sun-dried tomato, ciabatta roll

Grilled Vegetables ^{ve}

Cucumber, tomato, alfalfa sprouts, wrap or multigrain roll

CUSTOMIZED DELI BOARD BUFFET

78 per person

Based on 60 minutes of service. Buffet functions with less than 20 guests will incur a \$150 labor charge.

INCLUDES

Two starter selections, two sandwich selections and two dessert selections

Additional Items

15 per person

Starters

Sweet Yellow Corn Bisque ^v

Maple crème fraîche, dill

Oven Roasted Tomato Soup

Crispy parmesan, fino verde basil

Little Gem Lettuces

Watercress, garlic herb croutons, caesar dressing, parmesan

Mixed Baby Lettuces ^{ve}

Shaved radishes and carrots, cherry tomato, golden balsamic vinaigrette

Organic Mixed Chicories ^v

Medjool dates, goat cheese, pickled red onion, candied walnuts, sherry vinaigrette

Potato Salad

Applewood smoked bacon, fines herbes, garlic aioli

Sandwiches

Turkey Club

Applewood smoked bacon, avocado, tomato confit, aioli, ciabatta roll

Thinly Sliced Roast Beef

Swiss, horseradish aioli, caramelized onion, rosemary roll

Grilled Chicken Breast

Havarti dill, fig marmalade, pickled red onion, focaccette roll

Italian Hoagie

Soppressata, ham, mortadella, mozzarella, sun-dried tomato, ciabatta roll

Grilled Vegetables ^{ve}

Cucumber, tomato, alfalfa sprouts, wrap or multigrain roll

Desserts

Selection of Housemade Cookies

Housemade Chocolate Fudge Brownie

Assorted Housemade Cupcakes

Mini Fruit Vanilla Tarts

^{df} Dairy-Free

^v Vegetarian

^{ve} Vegan

^{gf} Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge, 4% admin fee and, 8.625% state sales tax. Menu pricing subject to change.



DINNER

PLATED DINNER

Based on 60 minutes of service. Buffet functions with less than 20 guests will incur a \$225 labor charge.

PLATED DINNER

Pre-selected entrée: 128 per person

On site selected entrée: 150 per person

INCLUDES

One starter, one entrée and one dessert

Additional Hors d'oeuvre

15 per person

Additional Entrée

25 per person

STARTERS

Soup

Sweet Corn Bisque
Dungeness crab, tarragon

Cream of Local Wild Mushrooms
Brioche, black truffle butter

Roasted Tomato Soup
Fino verde basil, crème fraîche, parmesan tuile

SF Clam Chowder
Herb focaccia crouton

Salad

Dungeness Crab Salad*
Avocado, crème fraîche, smoked trout roe

Organic Garden Lettuces
Shaved radishes, cherry tomato, golden balsamic

Caesar Salad
Petite romaine hearts & radicchio, garlic crouton, caesar dressing, boquerones, parmesan

Di Stefano Burrata
Marinated cherry tomatoes, raspberries, watercress, basil, bay area honey

Wild Arugula
Roasted beets, humboldt fog, candied walnuts, sherry vinaigrette

Organic Chicories
Medjool dates, citrus, watermelon radish, goat cheese, apple cider vinaigrette

Chilled Green Asparagus*
Prosciutto americano, soft-boiled egg, grain mustard vinaigrette

ENTRÉES

Potato Gnocchi
Wild mushroom ragu, truffle crema

Pacific King Salmon*
Slowly cooked with melted leeks and asparagus, grain mustard beurre blanc

Local Market Fish
Seared on the plancha, artichoke hearts "barigoule", spring onion

Seared Sea Scallops
Brussels sprouts, roasted fuji apple, lemon brown butter

Lemon Herb Marinated Chicken Breast
Sautéed heirloom spinach, trumpet royale, chicken jus

Prime Beef Tenderloin*
Potato galette, maitake, madeira jus

Red Wine Braised Beef Short Rib
Potato purée, caramelized shallots, red wine reduction

DESSERTS

S'mores Tart
Graham cracker crust, chocolate ganache filling, marshmallow

Caramelia Mousse Cup
Whipped cream, pecan shortbread, candied pecans

Brioche Bread Pudding
Banana, chocolate chunks, caramel sauce

Peanut Butter Cheesecake
Strawberry sauce

Butterscotch Pudding
Shortbread, whipped cream

Dulce de Leche Tart
Chocolate tart shell, chocolate ganache, candied almonds

DINNER

Based on 60 minutes of service. Buffet functions with less than 20 guests will incur a \$225 labor charge.

BUFFET OR FAMILY-STYLE

150 per person

INCLUDES

One starter, two entrées, one side and one dessert

Additional Hors d'oeuvre

15 per person

Additional Entrée

25 per person

STARTERS

Soup

Cream of Local Wild Mushrooms
Brioche, black truffle butter

Roasted Tomato Soup
Fino verde basil, crème fraîche, parmesan tuile

SF Clam Chowder
Herb focaccia crouton

Tortilla Soup
Crispy tortilla strips, cilantro, radish, lime crema

Salad

Organic Garden Lettuces
Shaved radishes, cherry tomato, golden balsamic

Caesar Salad
Petite romaine hearts & radicchio, garlic crouton, caesar dressing, boquerones, parmesan

Wild Arugula
Roasted beets, humboldt fog, candied walnuts, sherry vinaigrette

Organic Chicories
Medjool dates, citrus, watermelon radish, goat cheese, apple cider vinaigrette

ENTRÉES

Potato Gnocchi
Wild mushroom ragu, truffle crema

Risotto [Ⓥ]
Seasonal & spontaneous, aged balsamico, parmesan

Three-Cheese Ravioli
Two sauces, basil pesto e pomodoro

Pacific King Salmon*
Slowly cooked, meyer lemon

Local Market Fish
Seared on the plancha

Roasted Citrus and Herb Marinated Chicken Breast
Light mushroom & caper cream sauce

Heritage Pork Tenderloin
Apricot marmalade, mustard jus

Filet of Prime Beef*
Butter poached and roasted, salsa verde

Red Wine Braised Beef Short Rib
Gremolata

SIDES

Roasted Delta Asparagus
Truffle dressing

Blue Lake Beans
Sautéed with garlic and chili

Grilled Broccolini
Toasted pine nuts

Roasted Baby Rosemary Potatoes

Heirloom Carrots
Bay area honey

Rice Pilaf
Toasted slivered almonds

White Quinoa "Tabbouleh"
Dried cranberries, cherry tomato, baby spinach

Creamy Polenta
Mascarpone and sage

Roasted Maitake Mushrooms
Pea tendrils

^{DF} Dairy-Free

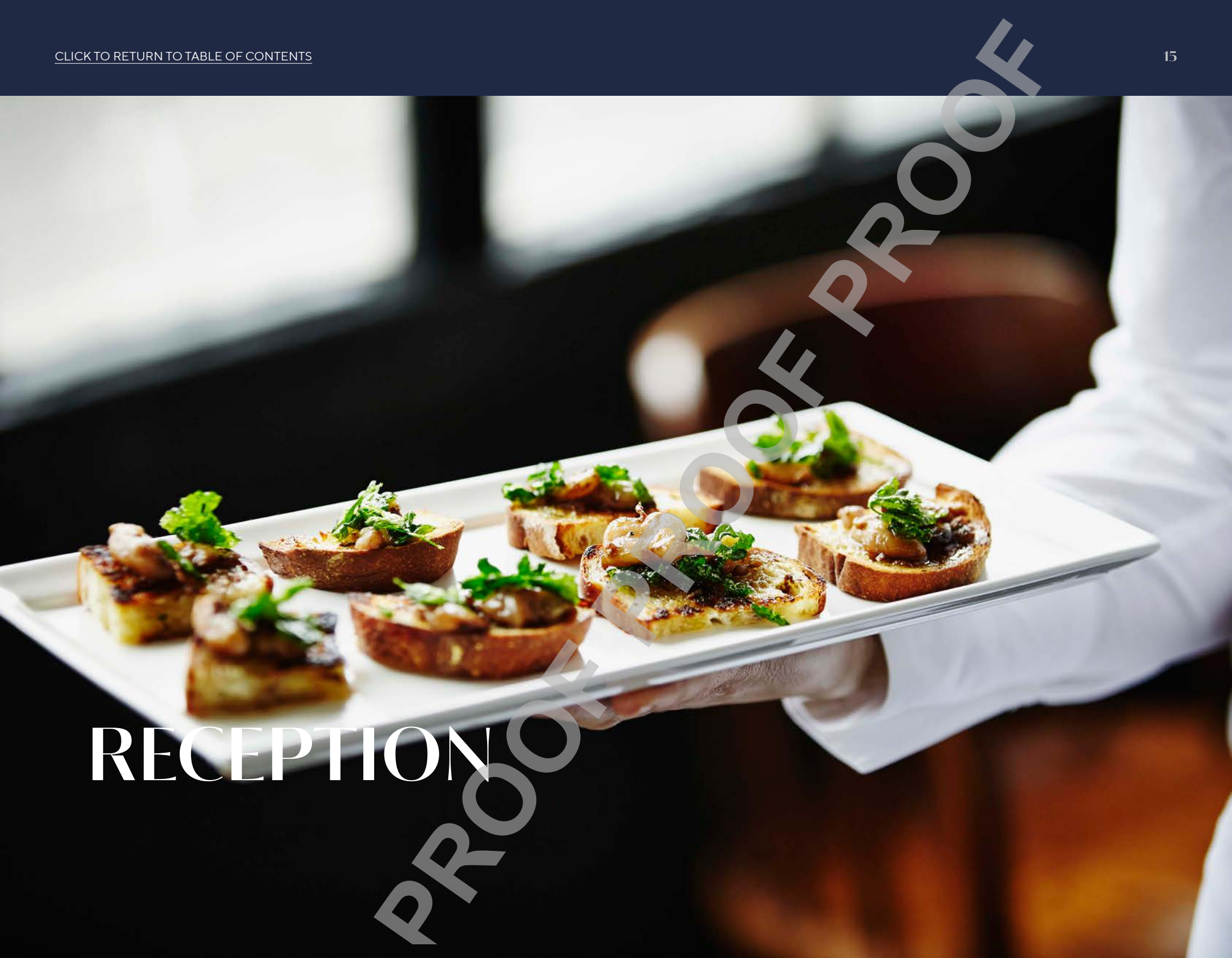
^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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RECEPTION

HORS D'OEUVRES

Buffet functions with less than 20 guests will incur a \$225 labor charge.

HOT HORS D'OEUVRES

14 each

Marinated Beef Skewer "Anticucho"^{**}
Ají amarillo salsa

Sesame Chicken Satay
Spicy peanut sauce

Moroccan Chicken Skewer
Spiced yogurt

Spinach & Feta Spanakopita
Madras dip

Vegetable Samosa
Coconut curry

Artichoke Beignet
Saffron aioli

Peking Duck Spring Roll
Chinese bbq sauce

Mini Crab Cakes
Remoulade

Beef Empanadas^{*}
Cilantro mojo

Chicken Empanadas
Ají amarillo

Firecracker Shrimp
Sweet chili sauce

Mini Forest Mushroom Tart
Fromage blanc, spinach, chives

Vegetable Potsticker
Chili-citrus sauce

COLD HORS D'OEUVRES

12 each

Bruschetta "Caponata"
Aged balsamico, mint

Fresh Mozzarella Crostini
Tomato jam, fino verde basil

Whipped Ricotta Tart
Orange marmalade, micro arugula

Deviled Eggs^{*}
Smoked trout roe and chives

Beef Tenderloin^{*}
Potato cake, boursin

SPECIALTY HORS D'OEUVRES

15 each

Smoked Salmon Latkes^{*}
Crème fraîche, caviar, dill

Tombo Tuna Poke^{*}
Avocado, lime, white soy

Sea Bass Ceviche Spoon^{*}
Cucumber, serrano chile

Beef Carpaccio on Baguette^{*}
Truffle aioli, parmesan

2 additional each

Fresh Vietnamese Shrimp Spring Rolls
Peanut sauce

2 additional each

DISPLAYS

Available as self-serve or with chef attendants. Chefs and culinary attendants are charged at \$275 each.

RAW BAR*

72 per person

Poached prawns
Oysters on the half shell*
Local calamari salad
Champagne mignonette
Housemade spicy cocktail sauce
Soda crackers

CUSTOM RAW BAR*

72 per dozen

Oysters on the half shell*
Champagne mignonette
Lemon wedges

CUSTOM RAW BAR*

72 per dozen

Poached prawns
Housemade spicy cocktail sauce
Lemon wedges

LOCAL ARTISAN CHEESES

36 per person

Farmstead cheeses
Dried fruit
Nuts
Fig marmalade
Fresh grapes
Assorted local artisan breads and crackers

LOCAL ARTISAN CHARCUTERIE

48 per person

Local artisan cured meats
Pickled vegetables
Marinated olives
Whole grain spicy mustard
Cornichons
Assorted local artisan breads and crackers

MEDITERRANEAN

36 per person

Classic chickpea hummus
Baba ganoush
Tzatziki
Marinated feta
Olives
Grilled flatbread

VEGETABLE CRUDITÉS

28 per person

Assorted raw vegetables (V6)
Green goddess & spicy tahini

DIM SUM

55 per person

Selection of steamed dumplings and bao

INCLUDES

Shrimp dumpling
Bbq pork bun
Scallop siu mai
Pork siu mai
Spinach dumpling (V6)

SUSHI*

Maki platter*
Roll

58 per person

Maki / Nigiri combination platter*
Sushi

64 per person

Nigiri platter*
Sushi

70 per person



ACTION STATIONS

AVOCADO TOAST BAR

50 per person

Sliced breads and sourdough english muffins
Crushed avocado
Smoked salmon
Oven dried roma tomato
Crispy applewood smoked bacon
Dill crème fraîche
Pickled red onions
Queso fresco
Shaved parmesan
Shaved radishes
Hard-boiled egg
Cold pressed lemon oil
White truffle oil
Sea salt

EL TAQUERO*

55 per person

Select two meats and choice of corn or flour tortillas

Beef: Carne Asada*

Pork: Al Pastor

Chicken: Asado or Tinga

Braised in chipotle salsa

Mushroom: Maitake "Pibil" (V)

Includes

Frijoles "de la olla" (black or pinto), salsa rojo, salsa verde, guacamole, diced onion, cilantro, shaved cabbage, lime crema

SLIDER BAR*

60 per person

Select two sliders

Cheeseburger*

American wagyu beef, white cheddar, brioche roll

Fried Chicken

Spicy mayo, pickles, soft roll

Crab Cake

Remoulade, tomato, soft roll

PASTA BAR

52 per person

Select three pastas

Rigatoni alla Vodka

Applewood smoked bacon, spicy tomato sauce, basil, parmesan

Wild Mushroom Ravioli

Black truffle and mushroom crema, parmesan

Three-Cheese Ravioli "Pesto e Pomodoro"

Cherry tomato, basil

Penne Bolognese

Slowly cooked beef ragu with tomato, english peas, parmesan

Risotto (V)

Seasonal & spontaneous

MOZZARELLA AND SALUMI BAR

55 per person

Selection of local whole milk mozzarella, prosciutto, genoa salami, mortadella

Includes

Oven dried roma tomatoes, wild arugula, pesto, balsamic glaze, garlic crostini, rosemary focaccia



CARVING STATIONS

Carving stations include soft rolls and butter. Culinary attendants are required and are charged at \$275 each for 2 hours.

WHOLE ROASTED KING SALMON WITH CITRUS AND GARLIC*

1080 (serves 30-40)

Tarragon aioli

HERB CRUSTED LEG OF LAMB

800 (serves 40-50)

Medjool date compote, pomegranate jus

ROSEMARY RUBBED PRIME RIB*

1600 (serves 40-50)

Red wine au jus, creamy horseradish

MARINATED PRIME BEEF TENDERLOIN*

800 (serves 20)

Forest mushroom jus, creamy horseradish

CITRUS BRINED ORGANIC TURKEY BREAST

800 (serves 25)

Spiced cranberry compote, madeira jus

ACHIOTE RUBBED FREE RANGE CHICKEN

800 (serves 25)

Classic romesco, green harissa

BROWN SUGAR BRINED HERITAGE PORK LOIN

700 (serves 20-30)

Apricot chutney, balsamic glaze, grain mustard jus



DESSERTS

Display minimum order of 25 pieces each.

MINIATURE SWEETS

14 each

Mini Strawberry Vanilla Tart

Chef's Selection of Assorted Cupcakes

Passion Fruit Cake

Mini Tortes

Freshly brewed coffee, raspberry, dark & milk chocolate

Petit Fours

Passion fruit, chocolate, mocha & pistachio

Mini Caramel Tart

Assorted Macaroons

Florentine Round Caramelia Mousse

SWEETS

15 each

Caramelia Mousse Cup

Whipped cream, pecan shortbread, candied pecans

Brioche Bread Pudding

Banana, chocolate chunks, caramel sauce

Peanut Butter Cheesecake

Graham cracker crumb, toasted peanuts

Butterscotch Pudding

Shortbread, whipped cream

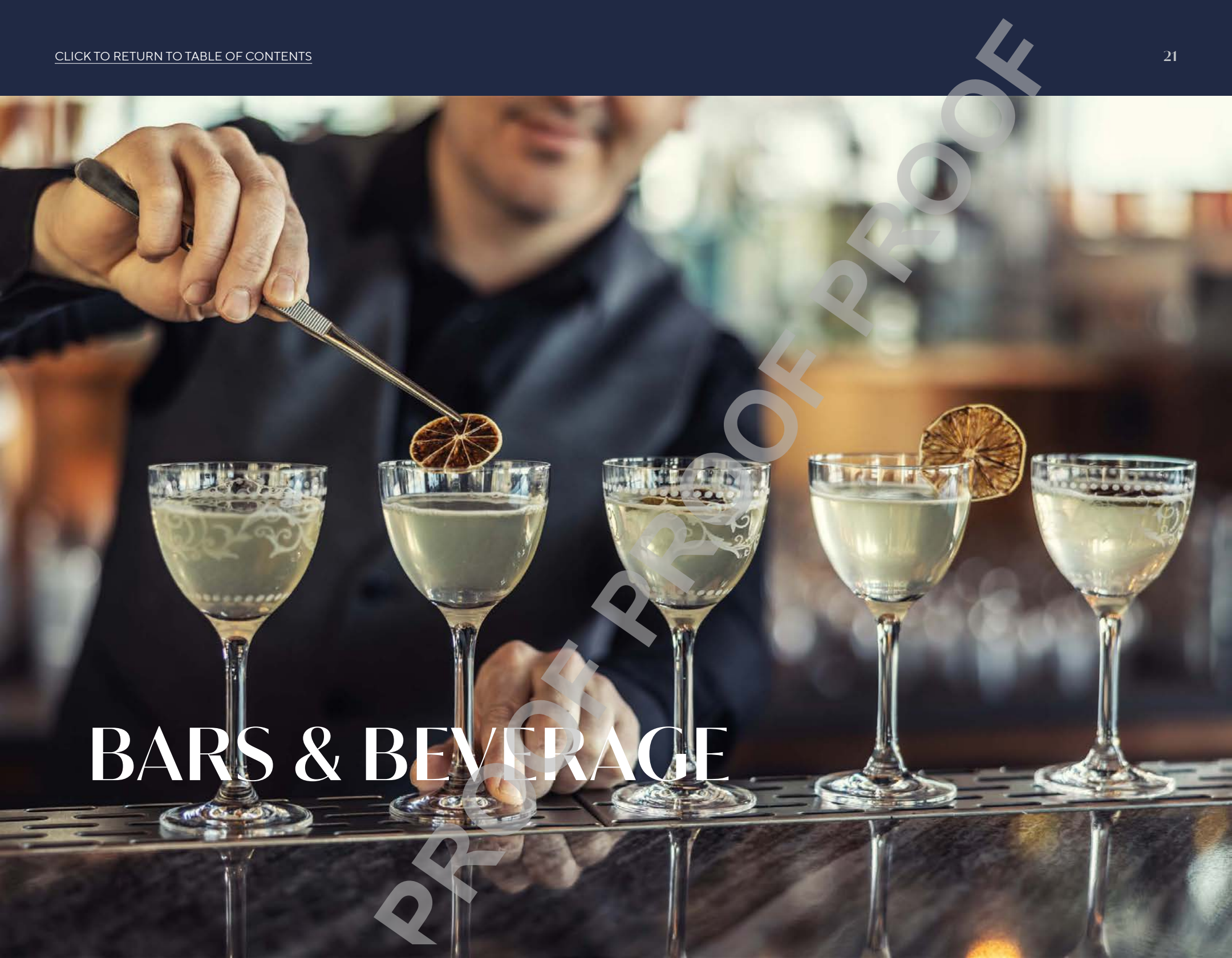
Flourless Chocolate Cake

Vanilla whipped cream, salted caramel

Dulce De Leche

Chocolate tart shell, chocolate ganache, candied almonds

BARS & BEVERAGE

A close-up photograph of a bartender's hands garnishing five glasses of a light-colored, effervescent beverage. The bartender is using a long-handled metal garnish pick to place a dried orange slice on the rim of the second glass from the left. The glasses are elegant, with a wide bowl and a long stem, and are filled with a pale yellow liquid topped with a thin layer of foam. The background is softly blurred, showing the bartender's face and the warm, ambient lighting of a bar. A large, diagonal watermark reading "PROOF" is overlaid across the center of the image.



BAR PACKAGES

One bartender required for every 75 guests at \$330 per bartender for 3 hours of service, \$75 each additional hour. Each bar package includes soft drinks and evian water.

SIGNATURE

Selection of Spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of Beer: Coors Light, Corona Extra, Heineken, New Belgium Brewing Fat Tire, Voodoo Ranger IPA

Selection of Wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of Spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of Beer: Michelob Ultra, Coors Light, Corona Extra, Heineken, New Belgium Brewing Fat Tire, Voodoo Ranger IPA

Selection of Wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

ULTRA-PREMIUM

Selection of Spirits: Grey Goose Vodka, Hendrick's Gin, Bacardí Cuatro Rum, Maker's Mark Bourbon, Patron Reposado Tequila, Dewars 12yr Scotch, Hennessy VS Cognac, DeKuyper Cordials, Carpano Antica Vermouth

Selection of Beer: Michelob Ultra, Coors Light, Corona Extra, Heineken, New Belgium Brewing Fat Tire, Ballast Point Sculpin IPA

Selection of Wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour	50 per person
Two Hours	75 per person
Three Hours	88 per person
Four Hours	100 per person

PREMIUM BAR

One Hour	55 per person
Two Hours	80 per person
Three Hours	93 per person
Four Hours	105 per person

ULTRA-PREMIUM BAR

One Hour	60 per person
Two Hours	85 per person
Three Hours	98 per person
Four Hours	110 per person

BEVERAGES

One bartender required for every 75 guests at \$300 per bartender for 3 hours of service, \$75 each additional hour.

HOST BAR

Spirits

Signature	19 per drink
Premium	22 per drink
Ultra-Premium	25 per drink

Wine by the Glass

Signature	19 per glass
Premium	20 per glass
Ultra-Premium	22 per glass

Beer

Imported	14 per bottle
Domestic	13 per bottle
Craft	15 per bottle

Non-Alcoholic

Evian Water	9 each
Soft Drinks	9 each

CASH BAR

Spirits

Signature	20 per drink
Premium	23 per drink
Ultra-Premium	26 per drink

Wine by the Glass

Signature	20 per glass
Premium	21 per glass
Ultra-Premium	23 per glass

Beer

Imported	15 per bottle
Domestic	14 per bottle
Craft	16 per bottle

Non-Alcoholic

Evian Water	10 each
Soft Drinks	10 each



BEER & WINE

One bartender required for every 75 guests at \$330 per bartender for 3 hours of service, \$75 each additional hour.

OPEN BAR

Description

One Hour	45 per person
Two Hours	55 per person
Three Hours	75 per person
Four Hours	88 per person

WINES

Chardonnay | William Hill Estate
Sauvignon Blanc | William Hill Estate
Merlot | William Hill Estate
Cabernet Sauvignon | William Hill Estate

BEER

Bud Light
Corona
Heineken
New Belgium Brewing Fat Tire
Voodoo Ranger IPA

SOFT DRINKS

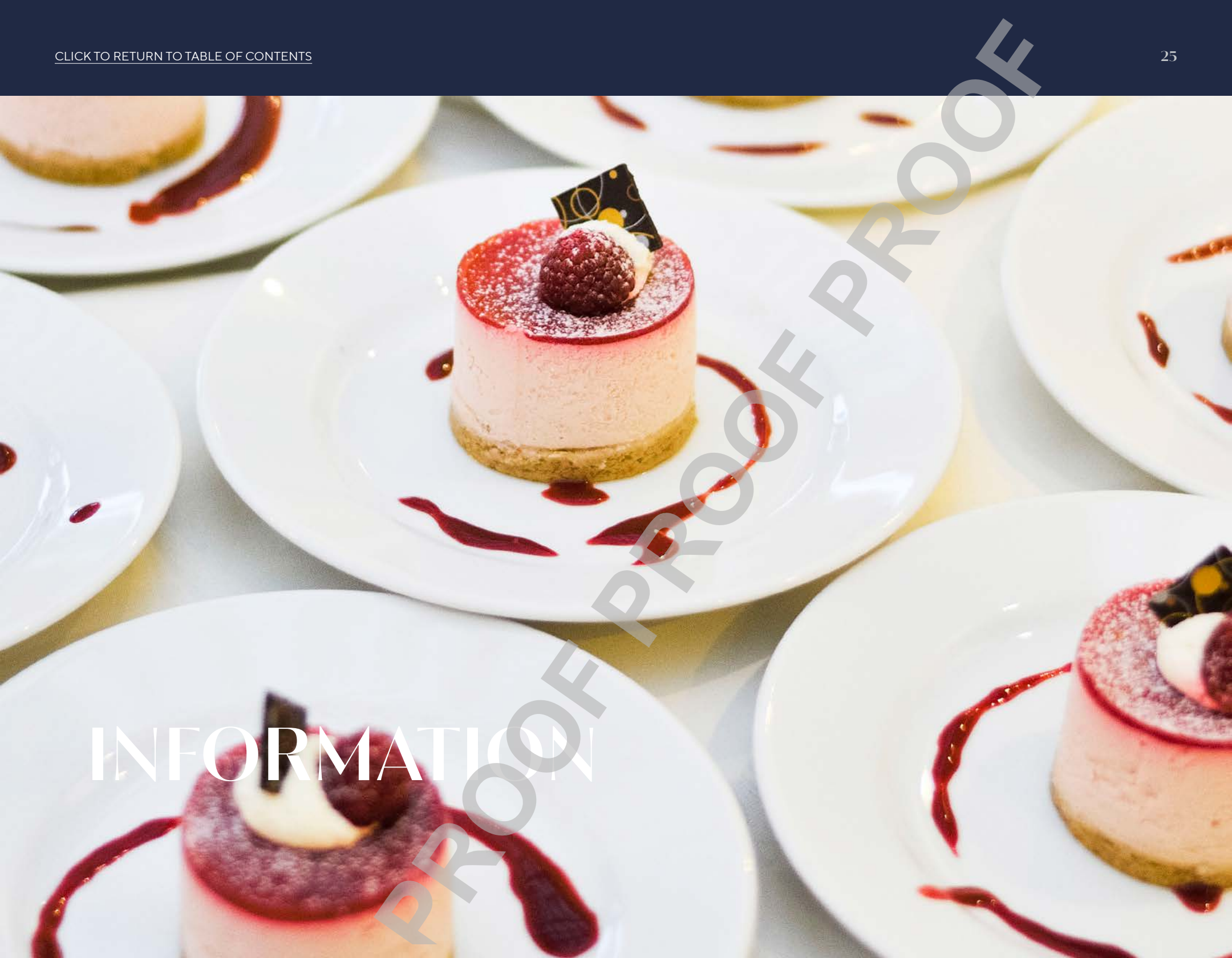
Assorted Soft Drinks, Evian Still & Sparkling Water

HOST BAR

Wine by the glass | 19
Beer, Domestic | 13
Beer, Import | 14
Evian & Soft Drinks | 9

CASH BAR

Wine by the glass | 20
Beer, Domestic | 14
Beer, Import | 15
Evian & Soft Drinks | 10



INFORMATION

INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

Meal Guarantees

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required by 11:00am, three (3) business days prior to your function and is not subject to reduction. We are pleased to set 3% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

Special Catering Services

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

Service Charges

A 25% service charge and 4% administration fee are added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 8.625% sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid California Tax Exempt Certificate.

Outside Food and Beverage Policy

The State of California issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on the property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

Labor Charges

Bartenders are available at a charge of \$330 for the first three hours and \$75 per hour thereafter. One bartender per 75 guests is required.

Chefs and culinary attendants are required for

Audio-Visual

The Clift has partnered with Encore Global. Your Encore Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. A handling fee of \$20.00 per package will be assessed for each incoming and outgoing package. Any packages received or shipped on Saturdays and Sundays will incur an additional handling fee of \$20.00 per item for each incoming and outgoing item. Each crate or pallet delivered to the Hotel has a separate charge of \$150.00 per crate and \$200.00 per pallet. Shipping/receiving hours are 7:00am-4:00pm, Monday-Friday. Additional storage fees may apply for items received more than 1 day in advance of an event or program, or for extensive storage space. Please inform your Convention Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

The Clift Royal Sonesta, 495 Geary Street, San Francisco, CA 94102
Attention: Catering/Convention Service Manager's Name
Hold For: Guest Name / Convention Name / Conference Dates / Vendor Name (if applicable)



Decorations

All candles, candelabras and similarly styled centerpieces must be fully enclosed in a glass globe. Local fire codes do not permit an open flame of any kind. Use of all water, chemical or oil based smoke/smog machines is prohibited. Use of confetti, confetti cannons, glitter, rose petals, artificial snow, sand or other small particles are prohibited. In the event that glitter, confetti or other extensive décor clean-up is required, a special cleaning fee starting at \$1,000 per event room will apply. All organizations and individuals will be liable for any damages, other than normal wear and tear to equipment, furniture, meeting rooms, exhibit areas and suites by employees, delegates, and/or decorators and suppliers hired directly by your organization. Additional cleaning fees may apply for any function/event that leaves behind trash, décor or other refuse. The hotel management reserves the right to inspect all private functions at any time and assure that in management's opinion, decorum is maintained within the hotel's high standards. The hotel will not assume responsibility for damages or loss to any merchandise or articles left unattended or sent to the hotel prior to, during or following your event.

Promotional Material

Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

Damages

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Security

The hotel may require security officers for certain events. Security officer fee is \$250 per guard, four (4) hour minimum applies.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming the hotel as an additional insured.