

ST FRANCIS HEIGHTS WEDDING GUIDE



**THE WESTIN**

ST. FRANCIS  
SAN FRANCISCO  
ON UNION SQUARE

335 POWELL ST | SAN FRANCISCO

# St Francis Heights

## ESSENTIALS

Upgraded Silver Infinity-Back Chairs  
Your Choice of Lamour Floor Length Table Linens & Napkins  
Wedgwood Charger Plates & China  
Crystal Stemware & Sterling Silver Flatware  
5' & 6' Round Dinner Tables  
High and Low Cocktail Bistro Tables  
Votive Candles for All Seated and Cocktail Tables  
Printed Menu Cards for Each Setting  
Dance Floor  
Stage Risers for Head Table or Musical Entertainment  
Complimentary Specialty Suite for the Night of your Wedding

## STAFF & SERVICE

Exclusive Concierge to Welcome Your Guests to the St. Francis Heights  
White Glove Service  
Custom Menu Planning with our Culinary Team  
Menu Tasting for the Wedding Couple  
Discounted Room Rate for Your Family and Friends



All prices listed are exclusive of 25% Service Charge and 8.5% Sales Tax



# the essential

**\$240 PER PERSON**

Four Selections of Butler Passed Hors d'Oeuvres  
Butler Passed Champagne  
One Hour of Premium Open Bar

Champagne Toast  
Table-side Specialty Wine Service with Dinner  
Two Course Plated Dinner  
*Includes Soup or Salad & Poultry or Seafood Entree*

Deluxe Tiered Wedding Cake  
*Provided by Preferred Baker*  
Continental Coffee and Tea Service

Two Additional Hours of Premium Open Bar

# the premier

**\$270 PER PERSON**

Five Selections of Butler Passed Hors d'Oeuvres  
Butler Passed Champagne  
One Hour of Premium Open Bar

Champagne Toast  
Table-side Specialty Wine Service with Dinner  
Two Course Plated Dinner  
*Includes Soup or Salad & Poultry, Seafood or Beef Entree*

Deluxe Tiered Wedding Cake  
*Provided by Preferred Baker*  
Continental Coffee and Tea Service

Three Additional Hours of Premium Open Bar

All prices listed are exclusive of 25% Service Charge and 8.5% Sales Tax

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# the extravagant

\$300 PER PERSON

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**Five Selections of Butler Passed Hors d'Oeuvres**  
**Butler Passed Champagne**  
**One Hour Premium of Premium Open Bar**  
**Featured Specialty Cocktail**

**Champagne Toast**  
**Table-side Specialty Wine Service with Dinner**  
**Two Course Plated Dinner**  
*Includes Soup or Salad*  
*& Poultry, Seafood or Beef Entree OR Duet Entree*

**Platter of Assorted Mignardises**  
**Deluxe Tiered Wedding Cake**  
*Provided by Preferred Baker*  
**Continental Coffee and Tea Service**

**Three Additional Hours Premium Open Bar**  
**Late Night Munchies**

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# Enhance



## COCKTAIL STATIONS

### *Fisherman's Wharf Seafood Station*

Selection of three items:

Jumbo Prawns King Crab Claws

"Martinis" with Chilled Crab-meat, Black Pepper Cocktail Sauce

"Martinis" with Tuna Tartar and Asian Flavors

Rock Shrimp Ceviche with Jalapenos, Citrus and Mint

Chilled Poached Jumbo Scallops with Grilled Limes and

Caper Tarragon Aioli

**\$43 per person**

### *Antipasto Display*

Sliced Artisan Charcuterie, Grilled Vegetables, Mozzarella with Olive Oil and Chili

Marinated Olives, Pepperoncini and Sliced Baguette

**\$21 per person**

### *St Francis Heights Cheese Display*

Goat Cheese Log, Blistered Tomatoes, Herbs & Lemon Oil

Humboldt Fog, Berry & Port Reduction

Truffled Cheese, Truffled Honey

Served with Sliced Sourdough and Water Crackers

**\$19 per person**

### *Japanese Station*

Assortment of California & Maki Rolls with Ponzu Dipping Sauce & Pickled Ginger

Unagi Brochettes

Udon Noodle Salad with Seaweed in Sesame Dressing

**\$43 per person**

## ADD A COURSE

### *Amuse Bouche*

Chef's bite size creation to welcome your guests to dinner service

**\$8 per person**

### *Intermezzo Sorbet Course*

The Perfect Palate Cleanser with the Freshest Seasonal Flavors

**\$12 per person**

## JUST DESSERT

### *Chef's Dessert Display*

Our Executive Pastry Chef's Selection of Assorted Mignardises

**\$15 per person**

### *Artisan Made Gelato Station*

Banana Dolce de Leche, Dark Chocolate, Strawberry and Pistachio Gelato with toppings of poached cherries, fresh strawberries, blueberries, yellow peaches, chocolate drops, M&M's and waffle toppings

**\$20 per person**

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## Bar Packages

### Premium Bar

Absolut Vodka  
Tanqueray Gin  
Don Q Cristal Rum  
Captain Morgan Spiced Rum  
Cazadores Blanco Tequila  
Dewar's White Label Scotch  
Maker's Mark Bourbon  
Jack Daniel's Whiskey  
Hennessy V.S.

### Super Premium Bar - Upgrade \$12 per person

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Patron Silver Tequila  
Johnnie Walker Black  
Knob Creek Bourbon  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Hennessy V.S.O.P.

### Add on Hours

Premium Bar - \$18 per person per hour  
Super Premium Bar - \$21 per person per hour

### Upgrade your Champagne Toast

Moet & Chandon Champagne, "Imperial" - \$10 Per Person  
Veuve Clicquot Brut Champagne, "Yellow Label" - \$15 Per Person

## Late Night Snacks

### Burgers and Fries

Kobe Beef Sliders with Bacon Marmalade, Smoked Paprika Aioli on Brioche Bun with French Fries

### Loaded Tots

Tater Tots Tossed in BBQ Sauce and Topped with Sour Cream, Cheddar Cheese, Chopped Bacon and Scallions

### From the Waffle House

Deep Fried Chicken Thighs on Roasted Yam Waffles  
Pomegranate Syrup

### By the Slice

Baked Three Cheese and Basil Pizza  
Pepperoni Pizza, Chili Flakes and Parmesan Cheese

### Mission Nibbles

House Fried Corn Tortilla Chips, Spicy Salsa Roja, Salsa Verde, Pico De Gallo, Sliced Olives, Sour Cream, Asedro sauce

### Soup and Sandwich

Truffle Grilled Cheese on Texas Toast with  
Cups of Tomato and Basil Bisque

\$20 per person per station

All prices listed are exclusive of 25% Service Charge and 8.5% Sales Tax

# Keep in mind...

## 01 MARRIOTT REWARDS

Dollars spent on Catering food, beverage and rental revenue will be translated, per your contract, to Rewards Points at the conclusion of your event. Inquire with the Wedding Sales Specialist on how to maximize your Marriott Rewards for your honeymoon.

## 02 FRIDAYS & SUNDAYS

In most cases a lower food and beverage minimum and reduced facility fee applies. Please ask your Wedding Sales Specialist for more information on Friday and Sunday celebrations.

## 03 FOOD & BEVERAGE MINIMUM

The Food and Beverage Minimum is the least amount required to spend on any combination of Hotel provided food and beverage for your wedding to secure the selected space. It does not include sales tax (currently 8.5%) or the service fee (currently 25%). The Food and Beverage Minimum is achieved by selecting packages or individually priced, a la carte menu items to equal or exceed the Food and Beverage Minimum.

## 04 VENDOR MEALS

Certain vendors will require that a meal is provided by the client. The Hotel offer's vendor meals at a reduced rate of \$65.00 each.

## 05 CHILDREN'S MEALS

Children's Meals are offered for guests under the age of ten years and include a two course child friendly dinner and wedding cake. The children's meals are priced at a reduced rate of \$65.00 each.

## 06 ADDITIONAL LABOR FEES

All staff with the exception of bartenders and coat check attendants are included with our standard wedding package offerings. One bartender is required for every one hundred guests and charged at \$200.00 each. Coat check attendants are optional, but if requested, one attendant is required for every one hundred guests and charged at \$200.00 each.

## 07 EVENT MANAGER VS WEDDING PLANNER

Your Event Manager is dedicated to all Hotel operations related to your wedding day. They will assume the following responsibilities: act as a menu consultant for all food and beverages selections, conduct a menu tasting, detail the banquet event order outlining the entire event, create an estimate of charges outlining our financial commitment, create a floor plan of our function space in order for you to provide seating arrangements, oversee the reception room set-up, food preparation and other hotel operations, be the on-site liaison between outside vendors and the hotel operations staff, ensure a seamless transition to the hotel banquet captain once dinner service has occurred and review your banquet checks for accuracy prior to the completion of the final bill.

Your wedding planner should assist with some or all of the following: setting up a wedding budget, devising a wedding master plan (including design and color scheme), recommend and coordinate professional vendors, contract review, day-of timeline creation, handling invitations and tracking RSVPs, counseling on wedding etiquette and trends, serving as your spokesperson, helping plan and book your honeymoon, etc.