



# Hilton

SAN FRANCISCO AIRPORT BAYFRONT



## FOREVER STARTS HERE

We invite you to celebrate your wedding day at the Hilton San Francisco Airport Bayfront. Our enticing menus and superior staff help to make your dream a memory. These packages are designed to guide you through the planning of your big day!

### Our offers to you:

three butler passed hors d'oeuvres  
three course dinner / buffet (salad,  
entrée, wedding cake) one hour  
open premium bar champagne  
toast

### Our gifts to you:

personal wedding specialist to assist in transforming your day into a memory  
personal suite for the newlyweds the night of the wedding with an amenity  
one sleeping room the night prior to wedding to be used as needed  
tables, banquet chairs, white linen, round mirrors, and votive candles  
requested staging for entertainment and lovely dance floor  
elevate your palate with a chef's table for up to four guests  
complimentary parking for you and your guests  
discounted room rates for pre and post for out of town guests

Prices Starting at \$99.00 per person

For additional information  
and further details call our  
wedding specialist  
650.373.4007

a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

# RECEPTION

## COCKTAIL

Selection of three (3) butler passed hors d'oeuvres

### cold hors d'oeuvres

- . roasted tomato bruschetta with Kalamata olive tapenade
- . pear and gorgonzola on toasted crostini
- . smoked salmon pinwheel
- . artichoke & red pepper crostini
- . asian spicy tuna tartar with wonton chips
- . antipasto skewers: mozzarella di bufala, artichoke hearts, sundried tomatoes and kalamata olives

### enhancements + 6.00pp

- . shrimp cocktail with fresh horseradish cream
- . assorted sushi rolls served with soy glaze

### hot hors d'oeuvres

- . spanakopita, spinach and feta cheese
- . asparagus & goat cheese in phyllo dough
- . mini vegetarian spring rolls with spicy soy scallion sauce
- . chili lime chicken kabob
- . baked brie en crouete with apricot coulis
- . wild mushroom beggar's purse
- . mini beef wellingtons with madeira sauce
- . gorgonzola and cranberry puff

### enhancements + 6.00pp

- . Maryland jumbo lump mini crab cakes
- . bacon wrapped scallops
- . lobster and coconut in phyllo shell

### reception display enhancements

- . garden vegetable crudité: carrots, grape tomatoes, cucumbers, celery, zucchini, squash, green olives, buttermilk, peppercorn, roquefort and herb dip - 7pp
- . artisan cheese: selection of California cheeses, sundried tomato and pesto spreads with grilled baguette, assorted roasted nuts and fruit preserves - 8pp
- . antipasto display: selected meats with variety of crackers and baguettes, along with cornichons, olives, and marinated feta cheese - 15pp
- . seafood display: poached colossal prawns, blue point oysters, green lip mussels, crab claws, house made cocktail sauce and fresh lemons 25pp
- . sushi display: variety of rolls including spicy tuna, shrimp tempura and vegetables rolls, fresh assortment of sashimi along with fresh ginger, wasabi and soy sauce, served with chop sticks. 20pp additional

### action station enhancements

- . pasta station - select two pastas - penne, bowtie, rotini / select two sauces - Bolognese sauce, pesto, alfredo, vodka or marinara / served with vegetables, garlic, and parmesan cheese, assorted breads and butter - 15pp
- . dim sum station with assorted shumai, pork buns, dumplings, wontons and pot stickers served with soy sauce, chili sauce and plum dipping sauce - 20pp

based on 60 minutes of continuous service during cocktail hour  
a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

# DINNER

## BUFFET

Enticing:	(2) Starters, (2) Entrees, (2) Sides	99 per person
Tempting:	(3) Starters, (3) Entrees, (2) Sides	119 per person
Irresistible:	(3) Starters, (4) Entrées, (3) Sides	139 per person

- . includes dinner rolls with butter, freshly brewed coffee, decaffeinated coffee & hot water with assorted Tazo teas.
- . wedding cake sliced and served (designed by wedding couple)

### starters

- . cucumber, avocado and bay shrimp salad
- . hearts of romaine Caesar, house-made croutons, shaved parmigiano reggiano with classic Caesar dressing
- . baby arugula, candied walnuts, cherry tomatoes, balsamic vinaigrette
- . cherry tomato and ciliegine mozzarella, basil pesto and cracked pepper
- . orecchiette pasta and shrimp salad with grapefruit vinaigrette
- . fire roasted sweet corn salad
- . Sonoma field greens, fennel, cucumber, tomatoes, with red wine vinaigrette

### entrées

- . grilled flank steak marinated in tequila, lime juice and cumin
- . roasted chicken piccata with caper berries
- . seared halibut in lemon cilantro sauce
- . green olive tapenade encrusted salmon with lemon beurre blanc
- . medallions of beef tenderloin with roasted shallots and mushrooms
- . roulade of chicken with sun dried tomatoes, spinach and feta cheese with pesto cream
- . penne pasta with carrots, red onions, black olives, marinated artichoke hearts, pesto sauce
- . halibut Saltimbocca with lemon caper sauce

### sides

- . Yukon gold smashed potatoes
- . roasted fingerling potatoes
- . seasonal medley of vegetables
- . Spanish rice with cilantro
- . roasted green & yellow squash
- . wild rice pilaf
- . blanched haricot vert with garlic
- . organic red quinoa

### wedding cake

With our two recommended bakeries you are sure to find your sweetest cake ever:

- . The Cakery - 650.344.1006
- . Copenhagen Bakery - 650.344.4937

Please call to set up a tasting and learn what is included in your package with hotel.

based on 90 minutes of continuous service during dinner  
a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.

# DINNER

## PLATED

- . Dinners Include: Salad, Entrée (see selection for package pricing), Wedding Cake, Bread Basket, and Coffee Service.
- . Please note if two entrées are selected the higher price will prevail for all.
- . Maximum of three entrées and all selection choices must be given to manager 14 days in advance of your wedding.

### salads

- . Sonoma field greens, fennel, cucumber, tomatoes, with red wine vinaigrette
- . hearts of romaine Caesar, house-made croutons, shaved parmigiano reggiano with classic Caesar dressing
- . butter lettuce, crispy green apples, mine shaft blue cheese, candied pecans, champagne vinaigrette
- . baby arugula, candied walnuts, cherry tomatoes, balsamic vinaigrette
- . baby spinach, goat cheese, roasted red peppers, toasted pine nuts, sliced mushrooms, raspberry vinaigrette

### entrées

-(all entrées accompanied with seasonal vegetable and carbohydrate)

- . grilled filet mignon with cabernet reduction 119pp
- . blackened mahi mahi with tropical fruit salsa 99pp
- . seared halibut with Provencal sauce 119pp
- . salmon en croute with traditional hollandaise sauce 99pp
- . grilled Portobello mushroom with fresh mozzarella, roasted peppers, sautéed spinach and pesto sauce 95pp
- . citrus glazed French breast of chicken with a grand marnier reduction 99pp
- . marinated rib steak with shitake mushroom and red wine demi 109pp
- . duet plate: citrus glazed chicken & herb crusted salmon 109pp
- . duet plate: grilled filet mignon with cabernet reduction & colossal steamed prawns with drawn butter 139pp

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# BEVERAGES

CHAMPAGNE SPARKLES AND GUESTS ARE AGLOW

## premium brands

- . Grey Goose Vodka
- . Bombay Sapphire Gin
- . Patron Silver Tequila
- . Jack Daniels Whiskey
- . Johnnie Walker Black Scotch
- . Maker's Mark Bourbon
- . Captain Morgan's Rum
- . Domestic brews
- . Imported brews
- . Premium white and red wines
- . Assorted soft drinks and juices

## additional hours open

- . second hour 15
- . third hour 12
- . each additional hour 10

## additional hours cash

- . premium 13 / drink
- . domestic brew 7 / bottle
- . imported brew 7.50 / bottle
- . premium wine 7.50 / glass
- . soft drinks & juices 5.50 / bottle

## additional hours consumption

- . premium 12 / drink
- . domestic brew 6.50 / bottle
- . imported brew 7 / bottle
- . premium wine 7 / glass
- . soft drinks & juices 5 / bottle

## corkage fee

- . 750mL wine 25 / bottle
- . 1.5L wine 35 / bottle

## specialty bars

- . martini bar: variety of fresh martini's shaken and stirred to perfection, choice of 4 flavors  
15 / martini on consumption
- . spiked coffee bar: regular and decaf coffee served with Jameson Irish whiskey, Bailey's, Kahlua and Sambuca liquors, creamers and sweeteners along with whipped cream 11 / drink on consumption

1 single bar and 1 bartender per 100 guests

our hosted bars do not include specialty drinks like frozen drinks and martinis/ margaritas  
a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be

added

# ENHANCEMENTS

## carving stations

- . herb roasted boneless breast of turkey with cranberry sauce and traditional pan gravy - 11pp
- . dijon crusted prime rib with natural jus & horseradish cream - 19pp
- . tenderloin of beef with roasted shallot mayonnaise - 21pp
- . salmon en croute with citrus beurre blanc sauce - 16pp
- . garlic & rosemary crusted rack of lamb with dried stone fruit chutney - 22pp



## extra meals needed

- . extra meals - we will have our chef create a lovely meal for your entertainment or photographers, keep your vendors, happy and at their best.  
hot meal: 35pp sandwich meal: 25pp
- . kids meals (between 2yrs—12yrs) - chicken fingers & French fries meals - 25 per child

## late night snack

- . Kobe beef sliders with caramelized onions served with fresh French fries - 15pp
- . street taco bar with choice of one protein, chicken, beef or pork with traditional toppings - 15pp
- . mac-n-cheese bar, traditional 3 cheese, pancetta/bacon, and broccoli - 15pp
- . butler passed red bull and cotton candy - 15pp
- . cookies and milk bar with variety of 4 cookie types and whole milk, chocolate milk and soy milk - 15pp
- . hot chocolate bar with marshmallows, whip cream, chocolate shavings, and peppermint syrup - 15pp

## specialty drink

- . our property mixologist will assist you in designing & creating your own signature wedding cocktail to be butler passed during cocktail reception prices range from 9 – 15 /cocktail.

all action stations must be accompanied by a chef at a charge of \$150  
for the 60 minute service during cocktail reception  
a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

# ENHANCEMENTS

## THE CELLAR

### white wines by the bottle

#### CHARDONNAY

- . Kendall Jackson (Sonoma) tropical flavor with hints of toasted oak - 40
- . DeLoach, Russian River (Sonoma) creamy, tropical with crisp apple finish - 57
- . J Lohr (Monterey) tropical with buttery tones and oak finish medium bodied - 39
- . Thefethen (Napa Valley) apple blossoms, honeysuckle fresh medium bodied - 68
- . Sonoma Cutrer "Russian River Ranches" (Sonoma) smooth apple, pear & clove - 55
- . Sycamore Lane, (California) fresh apple, pear & peach, enriched by toasty buttery tones - 27

#### SAUVIGNON BLANC

- . Murphy Goode (Sonoma) crisp citrus tones medium bodied - 31
- . Honig (Napa Valley) peach, lemon grass with hints of jasmine - 47

#### OTHER WHITES

- . J Lohr, Riesling (Monterey) apricot, apple & hints of rose petal - 29
- . Sycamore Lane Pinot Grigio (California) crisp citrus and melon - 27
- . Foris, Gewurztraminer (Oregon) dry and refreshing with peach & nectarine - 35

### red wines by the bottle

#### CABERNET SAUVIGNON

- . Black Stallion (Napa Valley) full bodied savory black cherry, cocoa, baking spice - 55
- . Murphy Goode (Sonoma) solid black cherry, roasted herb spice - 35
- . Louis Martini (Sonoma) intense black currant & black cherry with earthy undertones - 43
- . Stags' Leap (Napa Valley) sweet red currant, cassis, simple with clean finish - 98
- . Sycamore Lane (California) fresh red cherries, sweet oak vanilla flavors - 27
- . Beringer (Knights Valley, CA) ripe berry, floral, peppery with creamy finish - 68

#### MERLOT

- . Kendall Jackson (Sonoma) black cherry, plum and hints of spice and anise - 37
- . Sycamore Lane (California) fresh cherry, herbal spice, medium bodied - 27
- . St. Francis (Sonoma) dark candied plum, cinnamon, cedar with hints of smoke - 35

#### PINOT NOIR

- . MacMurray (Sonoma) spicy clove, dark cherry, full bodied - 43
- . La Crema (Sonoma) berry, floral notes, medium bodied with oak finish - 58
- . DeLoach (Sonoma) silky expansive flavors of raspberry, cherry, vanilla, cinnamon - 31

#### OTHER RED

- . 7 Deadly Zins, Zinfandel (Lodi, CA) sweet, heavy oak spiciness, full bodied - 39
- . Caricature, Red Blend (California) juicy fresh berry, easy drinking with spicy finish - 31
- . J Lohr, Syrah (Paso Robles, CA) black tea, blueberry, with smoky notes of vanilla - 35

all wines are by the bottle, each bottle pours approximately four glasses  
a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be  
added

# DINNER

## REHEARSAL

### napa valley

#### STARTERS

- . salad of frisee, butter lettuce and radicchio with crumbled goat cheese, golden raisins, toasted pine nuts, shaved prosciutto & balsamic vinaigrette
- . classic Caesar with house croutons and shaved parmesan cheese
- . orecchiette pasta and shrimp salad with grapefruit vinaigrette

#### ENTREES

- . green olive tapenade encrusted salmon with lemon beurre blanc
- . medallions of beef tenderloin with roasted shallots and mushrooms
- . roulade of chicken with sun dried tomatoes, spinach & feta with pesto cream

#### SIDES

- . Yukon gold smashed potatoes
- . roasted seasonal vegetables
- . freshly baked breads & whipped butter

#### SWEETS

- . chef's variety of petite pastries
- . freshly brewed coffee and assorted Tazo teas

85pp

### mission

#### STARTERS

- . cucumber, avocado and bay shrimp salad
- . fire roasted sweet corn salad

#### ENTREES

- . chicken enchilada
- . grilled flank steak marinated in tequila, lime juice and cumin

#### SIDES

- . roasted green & yellow squash with corn & tomatoes
- . Spanish rice with cilantro
- . freshly baked rolls and whipped butter

#### SWEETS

- . mango cheesecake
- . warm caramel filled churros
- . freshly brewed Starbucks coffee and assorted Tazo teas

66pp

### custom menu

Do you have a favorite recipe, or a family tradition? We would be delighted to personalize a custom menu.

based on 90 minutes of continuous service during dinner a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

# BRUNCH

## FAREWELL

### blissful brunch

- . freshly brewed coffee, decaffeinated coffee and Tazo tea with sweeteners & dairy options
- . selection of chilled juices including orange, cranberry and grapefruit
- . sliced fresh fruit and seasonal berries
- . cage-free scrambled eggs with fresh chives
- . crisp smoked bacon, grilled sausages
- . country fried breakfast potatoes with onions and sweet peppers
- . freshly baked assorted muffins, croissants and bagels with cream cheese, whipped butter & preserves
- . yogurt parfaits with fresh fruit and house-made granola

36pp

### enhancements

- . omelet station: prepared to order with a choice of bacon, sausage, ham, cheddar, gouda, tomato, bell peppers, spinach, mushrooms and onions - 15pp
- . eggs benedict done two ways: traditional and with fresh crab meat - 10pp
- . steel-cut oatmeal bar with brown sugar, pecans, raisins, apples and maple drizzle - 6pp
- . warm cinnamon rolls with cream cheese frosting - 5pp
- . breakfast burrito with scrambled eggs, chorizo and peppers - 6pp

### brunch beverages

- . Prosecco mimosas and Bellini's - 8/drink
- . spicy bloody Mary's - 8/drink

based on 90 minutes of continuous service  
a 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added