

THE WESTIN

ST. FRANCIS
SAN FRANCISCO
ON UNION SQUARE

2018 Iconic Wedding Guide



Exquisite Settings

This exceptional iconic hotel will transform your special day into a one-of-a-kind celebration that is both modern and timeless

The Imperial Floor

Our premiere space on the 32nd floor of the Tower Building is accessed by five glass elevators. These rooms have spectacular wraparound views framed by fourteen foot floor to ceiling windows. Both spaces can each host separate events or combine for one grand ceremony, reception & seated dinner.

Alexandra's is a lavish Eastern European glass castle with hundreds of tiny pin spot lights for illumination

Ceremony: 300 guests **Wedding**
Reception: 220 guests

Victor's Palace is inspired by a 19th century Russian palace and includes a grand lounge with French doors leading into the main dining room.

Ceremony: 150 guests **Wedding**
Reception: 110 guests



Colonial Room, Italian Room & Grand Ballroom

Located on the mezzanine level of the historical building at the end of a hall of mirrors, the Italian room and its marbled foyer greet your guests as they gather before moving into our 10,700 square foot Grand Ballroom, complete with a built in orchestra stage. Fifteen chandeliers and wall sconces light the ballroom.

Ceremony: 400 guests **Wedding**
Reception: 600 guests



Borgia Room

This jewel-box chamber, originally the hotel chapel, is perfect for intimate wedding ceremonies. The walls are covered in oak paneling and a six-foot marble fireplace graces the front of the room. Look up and marvel at a hand painted vaulted ceiling.

Ceremony: 100 guests
Wedding Reception: N/A



St. Francis Suite

Located on the top floor of the Landmark building with sweeping views of Union Square, this private catering suite with four adjoining rooms, receiving foyer and washrooms is exquisite space perfect for intimate ceremonies and receptions.

Ceremony : 130 guests **Wedding**
Reception: 80 guests



Iconic Wedding Packages

Traditional Iconic

Cocktail Reception

Four Selections of White Glove Butler Passed Hors D' oeuvres

Butler Passed Champagne

One Hour Premium Unlimited Consumption Bar

Dinner Service

Champagne Toast

Tableside Specialty Wine Service with Dinner

Two Course Plated Dinner

Soup or Salad Course

Poultry & Seafood Entrée - **\$209 per person**

Beef & Lamb Entrée - **\$219 per person**

Deluxe Tiered Wedding Cake Provided by Preferred Baker

Coffee and Tea Service

Into the Evening...

Two Additional Hours Premium Unlimited Consumption Bar

Timeless Iconic

Cocktail Reception

Five Selections of White Glove Butler Passed Hors D' oeuvres

Butler Passed Champagne

One Hour Premium Unlimited Consumption Bar

Bride & Groom Specialty Cocktail

Dinner Service

Champagne Toast

Tableside Specialty Wine Service with Dinner

Two Course Plated Dinner

Soup or Salad Course

Poultry & Seafood Entrée - **\$249 per person**

Beef & Lamb Entrée - **\$259 per person**

Platter of Assorted Mignardises Created by our Executive Pastry Chef for each table

Deluxe Tiered Wedding Cake Provided by Preferred Baker

Coffee and Tea Service

Into the Evening...

Three Additional Hours Premium Unlimited Consumption Bar

Historic Wedding Packages are offered in the Grand Ballroom and St. Francis Suite

Food and beverage charges are subject to 24% service fee and 8.5 % sales tax.

Landmark Building Weddings Receive

Menu Tasting for Four Guests

Villeroy and Boch Charger Plates

Villeroy and Boch China, Crystal Stemware & Sterling Silver Flatware

5' and 6' Round Dinner Tables

High Cocktail Bistro Tables

Elegant White Floor Length Linen

Square Back Chairs

White Glove Service

Votive Candles for all seated and cocktail tables

Printed Menu Cards for each Setting

Oak Wood Dance Floor

Stage Risers for Musical Entertainment

Complimentary Specialty Suite the Night of your Wedding

Discounted Room Rate for your family and friends



Wedding Enhancements

Reception Stations

Enhance your Cocktail Reception with a Station

Fisherman's Wharf Seafood Station

Selection of three items:

Jumbo Prawns

King Crab Claws

Walk Away "Martinis" with Chilled Crabmeat, Black Pepper Cocktail Sauce

Walk Away "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

Imperial Floor Cheese Display

Goat Cheese Log top with Blistered Tomatoes, Herbs & Lemon Oil

Humboldt Fog with a Berry & Port Reduction

Truffled Cheese with 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

Plated Enhancements

Enhance your Dining Experience by Adding an Additional 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

Dessert Stations

Chef's Dessert Display

Our Executive Pastry Chef's Selection of Assorted Mignardises

\$15 per person

Ice Cream Sundae Station

Vanilla, Chocolate & Strawberry Ice Cream, Chocolate and Caramel Syrup

Chopped Nuts, Semi-Sweet Milk Chocolate Chips, Shredded Coconut, M&M's

Rainbow Sprinkles, Whipped cream

\$20 per person



Late Night Munchies

Burgers and Fries

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

From the Waffle House

Deep Fried Chicken Thighs on Roasted Yam Waffles, Pomegranate Syrup

Mission Nibbles

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

Loaded Tots

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

By the Slice

Baked Three Cheese and Basil Pizzas

Pepperoni Pizzas

Chili Flakes and Parmesan Cheese

Soup and Sandwich

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

\$25 per person per station

Bar Packages

Premium Bar

Absolut Vodka, Beefeater Gin, Johnnie Walker Red Scotch, Jim Beam

Bourbon, Sauza Silver Tequila, Seagram's 7 Whiskey, Cruzan Rum,

Hennessy V.S., Specialty Wines, Assorted Beers & Soft Drinks

Super Premium Bar

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Maker's

Mark Bourbon, Patron Silver Tequila, Jameson Irish Whiskey, Captain

Morgan's Rum, Remy Martin V.S.O.P, Specialty Wines, Assorted Beers & Soft Drinks

After Hours Hosted Bar Packages

\$14 per person per hour – Wine, Beer & Non-Alcoholic

\$18 per person per hour – Premium Bar

\$21 per person per hour – Super Premium Bar

Bubbles!

Upgrade your Champagne Toast

Moet & Chandon Champagne, "Imperial" - \$10 Per Person

Veuve Clicquot Brut Champagne, "Yellow Label" - \$15 Per Person

Food and beverage charges are subject to 24% service fee and 8.5% sales tax.

Post Wedding Brunch

*We are pleased to offer private brunches following the wedding
It's the perfect way to say thank you and farewell!*

Indulge

Fresh Sliced Seasonal Fruit and Berries
Assortment of Low Fat Yogurt
Croissant filled with Ham and Emmentaler Cheese
Selection of Breakfast Cereals,
Skim, Whole and Soy Milk
Buttery Biscuits with baked farm fresh eggs and boschetto al tartufo truffle cheese
\$48 per person

American

Fresh Sliced Seasonal Fruit and Berries
Assortment of Low Fat Yogurt
Selection of Breakfast Cereals,
Skim, Whole and Soy Milk
Farm Fresh Scrambled Eggs with snipped chives
Herb Link Sausages
Crispy Applewood Smoked Bacon
Buttermilk Pancakes with Maple Syrup
Roasted Red Skin Potato Quarters with sautéed onions and rosemary
\$54 per person

Brunch

Fresh Sliced Seasonal Fruit and Berries
Assortment of Low Fat Yogurt
Selection of Breakfast Cereals,
Skim, Whole and Soy Milk
Farm Fresh Scrambled Eggs with snipped chives
Herb Link Sausages
Crispy Applewood Smoked Bacon
Roasted Red Skin Potato Quarters with sautéed onions and rosemary
Buttermilk Pancakes and Brioche French Toast with sweet butter, maple syrup
Seasonal Selection of Housemade Pastries:
Fresh Fruit Tarts, Fresh Squeezed Lemon Tarts, Chocolate Satilia Tarts, Parisian
Macaroons, Financier, Madeleine and Seasonal Shots and Emulsions
\$85 per person

All Menus Include:

Selection of Assorted Juices
Chef's Selection of Assorted Pastries
Starbucks Coffee and Tazo Tea



Food and beverage charges are subject to 24% service fee and 8.5 % sales tax.

Frequently Asked Questions

Do I receive Starwood Preferred Guest Points for Hosting my Wedding?

One SPG point per \$3.00 spent on Catering food, beverage and rental revenue will be awarded at the time of consumption. Inquire with the Wedding Sales Specialist on how to maximize your SPG points for your honeymoon.

What is a Food and Beverage Minimum?

The food & 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 or the service fee. 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. For weddings expecting fewer guests than rooms capacity, the per person cost to achieve the minimum may exceed the printed package price points.

Do you Offer Different Pricing for Friday or Sunday Celebrations?

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 & Sunday celebrations.

What is a Vendor Meal?

Certain vendors will require a meal is provided by the client. The Hotel offer's vendor meals for a reduced rate of \$65 each.

Do you offer Children's Meals?

Children's Meals are offered for guests under the age of ten years and include a two course children friendly dinner and wedding cake. The children's meals are priced at a reduced rate of \$65 each.

Are there any Additional Labor Charges I Should be Aware of?

All staff with the exception of bartenders and coat check attendants are included with our standard wedding package offerings. One bartender and/or coat check attendant will be provided for every one hundred guests and charged \$195 each.

What is the difference between the Wedding Sales Specialist and a Wedding Planner?

Your Wedding Sales Specialist 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, personally oversee the details of the bride and groom reservations, 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.

Food and beverage charges are subject to 24% service fee and 8.5 % sales tax.