



HOTEL KABUKI
SAN FRANCISCO

Weddings

By the Hotel Kabuki



Congratulations!

This will be one of the most memorable times in your lives.

We hope that you will allow the Hotel Kabuki's team of experts to assist you with the planning of this very special day.

Our Wedding Specialists are available to answer any questions and provide guidance along the way.

The Hotel Kabuki's four star service and critically acclaimed culinary team will create an unforgettable experience, for you and your guests.

To accommodate your guests we can provide special group sleeping room rates.

For those driving, ample parking is available at our adjacent Garage.

Please call to arrange a visit to see the Hotel Kabuki.

We look forward to helping you plan this special day!



HOTEL KABUKI
S A N F R A N C I S C O

Passed Hors D'oeuvres

Cold

	Per Piece
California Roll, Spicy Tuna Roll, Salmon Roll, Avocado and Cucumber Roll	\$6
Chilled White Prawns with Cocktail Sauce	\$6
Hamachi Sashimi Spoon with Cucumber and Black Truffle Vinaigrette	\$6
Smoked Salmon Blini with Crème Fraiche and Dill	\$6
Caviar Blini with Crème Fraiche and Chive	\$8
Seasonal Vegetable – Chef Farmer's Market Selection	\$5
Duck Pate on Crostini with Seasonal Fruit Jam	\$6
Endive Spears with Goat Cheese and Walnuts	\$5
Chilled Tofu with Ponzu Sauce, Daikon and Scallion	\$5
Diver Scallop Crudo with Red Curry Gazpacho	\$6
Chilled Prawn Brochette with Coconut, Mint, Lemongrass Crème Fraiche	\$6
Salmon and Dill Mousse on Toasted Brioche	\$5

Hot

	Per Piece
Lentil Croquette with Yogurt Mint Sauce	\$5
Grilled Modesto Chicken Skewer with Honey Teriyaki Sauce	\$5
Grilled Meyer Fillet Beef Skewer with Gremolata Sauce	\$6
Braised Pork Meat Balls with Smoky Sauce and Sage	\$5
Thai Style Beef Satay with Chili Lime Dip	\$6
Agedashi Tofu with suyu sauce and Scallion	\$5
Wild Mushroom Tartlett with Tomato Conserva	\$5
Dungeness Crab Cake with Smoked Paprika Aioli	\$6
Lobster Empanada with Chipotle Crème Fraiche	\$6
Grilled Lamb Chops with Coriander Salsa Verde	\$6
Vegetarian Egg Roll with Soy-Citrus Dipping Sauce	\$5
Pork Egg Roll with Soy-Citrus Dipping Sauce	\$5
Grilled Bruschetta with Smoked Mozzarella, date, and Prosciutto	\$5

Choice of 3 \$15 per guest

Choice of 4 \$20 per guest

Choice of 5 \$24 per guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150.00 Labor Fee will apply for groups under 25pp
Choice combination based on one of each selection per guest



HOTEL KABUKI
SAN FRANCISCO

A la Carte Wedding Menu Package



First Course

(Choice of One)

Classic Caesar Salad

With boquerones anchovy, Parmesan, and Focaccia Croutons

Seasonal Mixed Greens

With Crisp Wonton, Cherry Tomatoes with Balsamic Vinaigrette

Baby Spinach Salad

With Cherry Tomatoes, Peppered Walnuts, Brie with Honey Mustard

Sonoma Mixed Organic Greens

With Citrus Slices, Sweet and Pepper Dusted Roasted Walnuts and Creamy Gorgonzola Dressing

Heirloom Chicory Salad

With Citrus, Shaved Fennel, Candied Walnuts and Parmesan

Tuna Tartare

With Micro Greens and Cilantro Dressing

Soup Courses Available Upon Request

*Prices Subject to 20% Gratuity and Current Sales Tax
Prices are subject to change*



H O T E L K A B U K I
S A N F R A N C I S C O

Entrees

Assorted Warm Rolls served with Sweet Creamery Butter
Grilled Meyer Ranch Ribeye with porcini mushroom sauce, roasted butterball
Potatoes and garlic – chili braised spinach
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$68 per person

Assorted Warm Rolls served with Sweet Creamery Butter
Filet Mignon with Red Wine Glaze and Tomato Ginger Jam
With Garlic Whipped Potatoes and Grilled Seasonal Vegetables
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$70 per person

Assorted Warm Rolls served with Sweet Creamery Butter
Honey Sesame Marinated Chicken Breast, Chili Scallion Sauce
Japanese Steamed Rice with Baby Bok Choy and Shiitake mushroom
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$60 per person

Assorted Warm Rolls served with Sweet Creamery Butter
California Sea Bass served with Broccolini, Manila Clams,
white prawns, piquillo peppers in Saffron broth
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$65 per person

Prices Subject to 20% Gratuity and Current Sales Tax
Prices are subject to change



H O T E L K A B U K I
S A N F R A N C I S C O

Entrées

Assorted Warm Rolls served with Sweet Creamery Butter
Jumbo Shrimp and Sea Scallops
Sesame noodles, Cashews, and Bok Choy
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$68 per person

Assorted Warm Rolls served with Sweet Creamery Butter
Tofu Delight
Bok Choy, Scallions with Grilled Vegetables and Red Pepper Coulis
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$60 per person

Assorted Warm Rolls served with Sweet Creamery Butter
Grilled Breast of Chicken
With Cremini, Shitake and Oyster Mushroom
Served with Steamed Rice and Glazed Carrots and Rosemary Garlic
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$60 per person

Assorted Warm Rolls served with Sweet Creamery Butter
Fillet of Pacific Salmon
Cous Cous, Grilled Seasonal Vegetables with Tomato Puree
Personally Designed Wedding Cake
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas
\$65 per person

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HOTEL KABUKI
SAN FRANCISCO

Buffet Wedding Package

Starters

Selection of International Cheeses
Antipasti with Virgin Olive Oil and Olives
Stuffed Portobello Mushrooms
Yellowfinn and Purple Potatoes with Blue Lake Beans tossed with Olive Aioli
Organic Greens with Lemon and Garlic Dressing

Entrées

One Choice Entree - \$60.00 per person
Two Choice Entree - \$68.00 per person
Three Choice Entrees - \$76.00 per person
Roasted Modesto Chicken Breast with Sage Chicken Jus
Roasted White Bass with Black Kale, Blistered Cherry Tomatoes, Fennel, Gaeta Olives
Grilled Meyer Ranch Ribeye with Porcini Mushroom Sauce
Grilled Breast of Chicken with Crimini, Shitake, and Oyster Mushroom
Tofu Delight- Bok Choy, Scallions with Grilled Vegetables and Soy Ginger Broth

Side Dishes

(Choice of Two)

Steamed Nishiki Japanese Rice with Scallions
Rigatoni, Sun dried Tomato Pesto & Vegetables
Garlic and Chive Mashed Potatoes
Wild Rice Pilaf with Crisp Bacon and Caramelized Onions
Creamy Scallop Potatoes with a Parmesan Crust

All Menus Include

Fresh Rolls and Sweet Butter
Fresh Seasonal Vegetables
Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Teas
Personally Designed Wedding Cake

Prices Subject to 20% Gratuity and Current Sales Tax
Prices are subject to change



HOTEL KABUKI
S A N F R A N C I S C O

Children's Menu

Starter:

Fruit Plate

Main Course:

(Please Select One)

Hamburger or Cheeseburger with Lettuce, Tomatoes, Cheddar Cheese Served with French Fries

or

Breaded Chicken Fingers and French Fries

or

Pasta with Marinara Sauce or Sweet Butter with Parmesan Cheese

\$34.00 per child

Included unlimited non alcoholic beverages

Package Not Subject to Substitutions

(This menu and price point can also be used as a vendor menu.)

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HOTEL KABUKI
S A N F R A N C I S C O

Custom Wedding Cakes By The Cake Maker

Flavors

White-plain, Chocolate, White with Vanilla bean, White with Poppy Seeds, White with Almonds, Pecans or Hazelnuts, White with Orange/Lemon or Lime Zest, White with Chocolate Chips

Fillings

Raspberry, Chocolate, White Chocolate, Strawberry, Mango, Vanilla Cream, Blueberry, Coconut Mocha (Coffee), Passion Fruit, Lime Yogurt Sour Cream, Mixed Berry, Lemon, Mascarpone Cream Cheese, Caramel

Finishes

White Chocolate Wrap, White Chocolate Rolled Fondant, Rolled Fondant, Marzipan



Custom Design Wedding Cakes AQ Depending on Style Requested

Included in Wedding Packages

*Plus 20% Gratuity and Current Sales Tax
Prices are subject to change*



HOTEL KABUKI
SAN FRANCISCO

Beverage Menu

Hosted Bar Billed Upon Consumption

Super Premium	\$10
Premium Brands	\$8
House Brands	\$7
House Wine	\$6
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks/ Bottled Water	\$4

Cash Bar

Super Premium	\$11
Premium Brands	\$9
House Wine	\$7
House Brands	\$7
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks/ Bottled Water	\$4

Wine

House Chardonnay, or Sauvignon Blanc	\$30 per bottle
House Cabernet Sauvignon, or Merlot	\$32 per bottle
House Champagne	\$28 per bottle

Hosted Bar Package

Super Premium

1 st Hour	\$17 per Guest
2 Hours	\$37 per Guest
3 Hours	\$40 per Guest
4 Hours	\$46 per Guest

Premium

1 st Hour	\$15 per Guest
2 Hours	\$29 per Guest
3 Hours	\$37 per Guest
4 Hours	\$44 per Guest



HOTEL KABUKI
S A N F R A N C I S C O

House Brand

<i>1st Hour</i>	<i>\$12 per Guest</i>
<i>2 Hours</i>	<i>\$23 per Guest</i>
<i>3 Hours</i>	<i>\$30 per Guest</i>
<i>4 Hours</i>	<i>\$35 per Guest</i>

Bartender Charge

\$150.00 for first 3 hours

(\$100.00 per hour for any additional bartender)

Per Bartender Overtime Charge

\$75.00 for each additional hour

Corkage fee

\$20.00 per Bottle of 750 ml Champagne or Wine

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax