



PALACE HOTEL
SAN FRANCISCO

THE
LUXURY
COLLECTION



CELEBRATE LOVE WITH LUXURY
THE PALACE HOTEL, A LUXURY COLLECTION HOTEL

2 New Montgomery Street · San Francisco · California · 94105
415.512.1111 · theluxurycollection.com/palacehotel

Congratulations on your Engagement!

Thank you for considering the Palace Hotel to host your wedding!

A San Francisco tradition, the Palace Hotel has been the city's choice for exceptional wedding services and special occasions for over one hundred and twenty five years. Our staff of wedding specialists will be your discovery ambassadors, helping to map the perfect experience for your guests that best represents you as a couple. Each celebration is a custom story to embody each couple's vision, whether it be a classic event in an idyllic setting or a more contemporary metropolitan soiree, the Palace Hotel is the premier destination where options are limitless. Our sparkling Austrian crystal chandeliers and soaring Italian marble columns will provide an inspiring backdrop for the wedding of your dreams.

We welcome you to review the following information which provides a mere sample of the offerings available to you. The story begins here... let us help you tell it.

Our Wedding Packages Include

Custom Designed Wedding Package

Guest Tables, Chairs, Ivory or White Linens, Draped Cake Table, Gift Table, Guestbook Table, and DJ Table and Dance Floor

Complimentary Overnight Accommodations for the Bride and Groom with a Palace Hotel Signature Amenity

Complimentary Valet Parking for the Couple the Night of the Wedding

Complimentary Menu Tasting

Starwood Preferred Guests Awards Points

All terms and conditions are subject to change. All prices are exclusive of a 25% service charge and 8.5% tax.



The Sunset Court is a ceremony location unlike most others with its extravagant glass domed ceiling and a view of the San Francisco cityscape. The openness will provide your guests with the illusion they are attending an outdoor event, without the risk of inclement weather. The Sunset Court can accommodate up to 250 guests and carries a room rental fee starting at \$4,000.



The Ralston Room is a tribute to visionary William Ralston and his prediction that the Palace Hotel would be the premiere location for timeless elegance and exceptional service. The luxurious room is adjacent to the historic Garden Court and features arched ceilings with gold accents, long French mirrored windows framed by intricate trellis work and ornate crystal chandeliers. This space serves as a ceremony and/or cocktail reception location and carries a room rental fee starting at \$4,000 and a food and beverage minimum of \$25,000.



The French Parlor is known as one of the hotel's most charming venues. Split on two levels and decorated in a palette of white and gold with pastel flooring, the French Parlor offers many function options from sophisticated dining and dancing to post-wedding day brunches. The room is complete with a decorative fireplace, classic chandeliers and antique glass window panes that open to overlook the historic Garden Court. The French Parlor can accommodate up to 90 guests with a dance floor or up to 150 for Cocktail Reception. The French Parlor carries a room rental starting at \$2,000 and a food and beverage minimum of \$8,000.



The Grand Ballroom provides the ideal setting for larger guest counts, as it can accommodate up to 400 guests with a dance floor. The Ballroom offers stunning 18-foot ceilings with antique drop chandeliers, deep red and gold flooring, and decorative gold wall accents. Our Regency Foyer serves as the ideal pre-function space for your cocktail reception. The Grand Ballroom carries a room rental starting at \$6,000 and a food and beverage minimum of \$45,000.



The Gold Ballroom offers sweeping windows draped with lavish gold fabric and an elaborate white fireplace with gold accents topped with a dramatic 5 foot mirror. The room's elaborate chandeliers and high vaulted ceilings complete the refined décor with excellence. The Gold Ballroom can accommodate up to 225 with a dance floor. The Gold Ballroom carries a room rental starting at \$4,000 and a food and beverage minimum of \$25,000.

Wedding Experiences

The Classic Experience

Four Butler Passed Hors d' Oeuvres per Person
During Cocktail Reception
One Hour of Open Expected Brands Bar during
Cocktail Reception
Three-Course Meal Including Soup
or Salad Course, Entrée Course Chicken,
Fish, or Beef Selections, Plated Dessert
Palace Wine Service with Dinner
Cash Bar available for After-Dinner Drinks
\$195 per person, exclusive of service charge and tax



The Timeless Experience

Four Butler Passed Hors d' Oeuvres per Person
During Cocktail Reception
One Hour of Open Expected Brands Bar during
Cocktail Reception
Three-Course Meal including Soup or Salad Course,
Entrée Course Chicken, Fish, or Beef Selections,
Plated Dessert
Two Hours of Open Expected Brands Bar for Af-
ter-Dinner Drinks
Complimentary Champagne Toast
\$225 per person, exclusive of service charge and tax



The Luxurious Experience

Five Butler Passed Hors d' Oeuvres per Person
During Cocktail Reception
One Hour of Open Name Brand Bar during Cocktail
Reception
Three-Course Meal including Soup or Salad Course,
Entrée Course
Chicken, Fish, or Beef Selections, Plated Dessert
Palace Wine Service with Dinner
Three Hours of Open Expected Brands Bar for Af-
ter-Dinner Drinks
Complimentary Champagne Toast
\$245 per person, exclusive of service charge and tax



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Cocktail Reception Menu Suggestions

COLD

Tomato, Mozzarella, and Basil Skewers
Smoked Salmon and Crème Fraiche with Caviar on Blini
Thai Spring Roll, Mint, Carrot, Sprouts, Tofu
Shrimp and Maine Lobster Chive Salad on Silver Spoons
Tuna Tartar on Wonton Crisp with Avocado and Chives
Cucumber, Point Reyes Bleu Cheese with Toasted Walnut
Shredded Hoisin Chicken Wrapped in Rice Paper
Bacon and Jalapeno Deviled Eggs
Roasted Beet and Artisan Goat Cheese, Chive Toasted Hazelnut
Poached Shrimp, Dill Crème Fraiche
Gorgonzola, Prosciutto, Fig Jam on Focaccia Crouton, Saba Vinegar Reduction



HOT

Warm Date, Bleu Cheese and Bacon
Jumbo Lump Crab Cakes with Mango Aioli
Artichoke and Goat Cheese Fritters
Chorizo Filled Mushrooms
American Kobe Sliders on Mini Brioche
Bacon Wrapped Diver Scallops
Grilled Hoisin Lamb Chops
Baked Barbeque Pork Buns
Pancetta Corn Fritters with Cilantro
Vegetable Samosas
Miniature Beef Wellington
Spanish Torta, Saffron, Paprika



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Reception Enhancements

SUSHI AND SASHIMI STATION

Sushi and Sashimi Prepared Fresh in Event Space
\$48 per person

CAVIAR STATION

Beluga, Sevruga and Osetra Caviars
Served with Buckwheat Pancakes and Traditional
Condiments
Market Price

JUMBO LUMP CRAB CAKE STATION

Mango Remoulade and Micro Green Salad
(Based on 2 pieces per person)
\$25 per person

SAUTEED GARLIC SHRIMP STATION

White Wine and Garlic Butter Sauce,
Parmesan Toast Points (Based on 2 pieces
per person)
\$25 per person

RISOTTO STATION

Carnaroli Rice, Parmigiano-Reggiano, Extra Virgin
Olive Oil
Selection of Toppings to Include: Wild Truffle
Mushrooms and Seasonal Vegetables
\$35 per person

PEKING DUCK AND TEA SMOKED CHICKEN

Served with mu Shu Pancakes, Scallions and Hoisin
Sauce
\$38 per person

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Plated Dinner

FIRST COURSE

SOUP

Creamed Carrot, Cinnamon Brioche Croutons
White Asparagus Veloute
Shrimp Bisque
Miso Soup, Soft Tofu
Garden Vegetable, Parmesan Broth, Julienne Crepes
Chilled Dungeness Crab Gazpacho

Or

SALAD

Palace Caesar Salad, Focaccia Croutons,
White Anchovy Fillets, Shaved Grana Padano
Cheese

Tomato, Fresh Mozzarella, Basil, Chive Oil,
Sonoma Saba

Vegetarian Nicoise Salad, Butter Lettuce,
Green Beans, Potatoes,
Nicoise Olives, Eggs, Tomatoes

Butter Lettuce, Radicchio, Belgium Endive,
Crumbled Goat Cheese,
Sweet Pecans, Orange Supremes, Citrus Vinaigrette

Roasted Red and Golden Beets, Artesian Goat
Cheese, Sonoma Saba, and Chive Oil

Spinach Salad, Crumbled Bacon, Red Onions,
Tomatoes, Point Reyes Cheese



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APPETIZER – Additional \$20 per person

Truffle Tremor Cheese Flan, Fresh Herb Salad,
Champagne Macerated Strawberries,
Madagascar Pepper Streusel, Sonoma Ver Jus

Jumbo Lump Crab Cake, Roasted Corn and
Rancho Gordo Heirloom Bean Succotash,
Coriander Sasparella Vinaigrette

Sonoma Duck Confit Hash Crepes,
Roasted Red Onion Soubise,
Orange Supremes, Ginger Orange Reduction

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Plated Dinner

ENTRÉE

FILET MIGNON

Seared Center Cut Filet Mignon, Natural Herb Jus, Roasted Fingerling Potatoes, Seasonal Vegetables

NEW YORK STRIP STEAK

Seared Center Cut New York Strip Steak, Natural Herb Jus, Roasted Fingerling Potatoes, Seasonal Vegetables

SONOMA BREAST OF CHICKEN

Roasted Breast of Sonoma Chicken, Truffle Poultry Jus, Mascarpone Polenta, Peeled Green and White Asparagus, Tomato Confit

SEARED ALASKAN HALIBUT

Seared Alaskan Halibut, Lemon Butter Sauce, Sautéed Sliced Fingerling Potatoes, Haricot Vert, Crispy Shallots, Peeled Asparagus

STEAMED ATLANTIC COD

Steamed Atlantic Cod, Toasted Almonds, Seared Diver Scallops, Romesco Sauce, Sautéed Mushrooms, Peas

FILET OF SALMON

Seared Filet of Salmon, Orange Beurre Blanc, Parmesan Polenta Cake, Seasonal Baby Vegetables

DUET OF FILET OF BEEF AND JUMBO GARLIC PRAWNS

Petite Filet of Beef, Natural Jus, Jumbo Lemon Garlic Prawns, Au Gratin Potatoes, Seasonal Vegetables



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DUET OF FILET OF BEEF AND CRAB CAKE

Petite Filet of Beef, Natural Jus,
Jumbo Lump Crab Cake,
White Wine Butter Sauce,
Caramelized Onion Potato Puree,
Peeled Green and White Asparagus

EGGPLANT PARMESAN

Eggplant Parmesan, Melted Fresh Mozzarella,
Asiago and Parmesan Cheeses,
Herbed Tomato Sauce, Basil,
Crispy Portabella Fries

MUSHROOM STROGANOFF

Truffle Cavatapi Mushroom Stroganoff,
Assorted Mushrooms, Strauss's Cream,
Fresh Herbs, Fresh Cracked Pepper

Desserts

Raspberry Pistachio Parfait

With Raspberry Passion Fruit Sauce

Decadent Chocolate Torte, Meringue Kisses

Vanilla Grand Marnier Brulee

Lemon and Coconut Torte with Caramel,
Crispy Cookie Crumble

Raspberry Ganache Tart

Palace Signature Valrhona Chocolate Mousse Tower
with Fresh Berries (GF)

Goat Cheese Cheesecake, Macerated Strawberries,
Balsamic Vinegar Reduction (GF)



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Late Night Snack

Beef Slider on Mini Brioche

Portobello Mushroom Fries, Housemade Spicy Ranch

Truffle Fries, Sea Salt, Shallots, Black Truffle Aioli

Twice Baked Fingerling Potatoes, Crumbled Bacon, Green Onion and Artisan Cheddar

Chile Spiced Chicken Quesadillas with Sautéed Onions, Peppers, and Cilantro

Choose 3 Items 31 per person



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Beverage Service

BEVERAGES INCLUDED IN MENU PRICING:

Name Brand Cocktails

Dewar's, Seagram's 7, Jack Daniels, Beefeaters,
Svedka Vodka, Bacardi, Jose Cuervo Gold
Upgrades Available

Domestic and Imported Beers

Storypoint, Chardonnay
Storypoint, Cabernet Sauvignon

Upgrades Available

Assorted Soft Drinks, Juices and Sparkling Water

Freshly Brewed Regular and
Decaffeinated Coffee & Assorted Teas

Champagne Toast – Domain Chandon



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Butler	\$195 for every 50 guests
Bartenders – One Bartender per 100 Guests	\$270 per Bartender– Based on 2 Hours of Service
Additional Hours	\$50 per Bartender per Hour
Coat/Gift Attendant	\$250 each
Uniformed Chef & Station Attendant	\$195 each
Sushi Chef	\$450 each
Vendor Meals	\$65 per vendor
Children’s Meals (12 and under)	\$50 per child
Parking (host-paid or guest paid)	\$60 per vehicle – no in-and-out privileges

Miscellaneous

PIN SPOT LIGHTING or UP-LIGHTING

Pin spots can be aimed at each table or food station to accentuate your tablescape, dance floor, floral arrangements or décor. Up-Lighting can be used to create a mood or atmosphere you would like transcended into the room.

Estimate to be provided by PSAV

AUDIOVISUAL SERVICES

Estimate to be provided by PSAV

SECURITY

Personnel or Security Equipment can be provided per your request.

Ask Catering Manager for details

A Luxurious Farewell

ELEGANCE BREAKFAST TABLE

Home baked miniature loaves and bran muffins
Assorted scones with orange marmalade, lemon curd
and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Bagels and assorted cream cheese
Assorted cereals with whole and skim milk
Classic Eggs Benedict, Canadian bacon, Hollandaise
Sauce
Belgium Waffles, Maple syrup, whipped cream and
fresh fruit compote
Turkey sausage and crisp applewood smoked bacon
Baked Hash Brown potatoes with cheddar cheese
\$62 per person

INDULGE BREAKFAST TABLE

Home baked miniature bran muffins
Assorted scones with orange marmalade, lemon curd
and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Bagel and assorted cream cheese
Assorted cereals with whole and skim milk
Warm breakfast sandwich: English muffin, Scram-
bled eggs, aged sharp cheddar, Forest Ham
Turkey sausage and crisp applewood smoked bacon
Breakfast potatoes with sautéed peppers
\$59 per person

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Palace Hotel Preferred Vendor List

Company	Name	Phone	Email, Website
PHOTOGRAPHERS			
Clane Gessel Photography	Clane Gessel	415.938.6320	clane@clanegessel.com
Danny Dong Photography	Danny Dong	408.429.0158	dannydongliang@hotmail.com
Augie Chang Photography	Augie Chang	415.713.6338	augie@augiechang.com
Skog as in Vogue	Jennifer Skog	925.828.7467	studio@jenniferskog.com
James Thomas Long Photography	James Long	415.567.4979	ames@jamesthomaslong.com
FLORISTS			
Paul Robertson Floral Design	Paul Robertson	415.412.3374	paul@prfloraldesign.com
Mandy Scott Flowers	Mandy Scott	415.441.5973	mandy@mandyscott.com
Asiel Design	Jonathan & Linnae	800.94.ASIEL	asieldesign@gmail.com
Sharla Flock Designs	Sharla Flock	415.812.9905	sharla@sharlaflockdesigns.com
Nicole Ha	Nicole Ha	408.421.0388	nicoleha@gmail.com
ENTERTAINMENT			
Aykut DJs San Francisco	Aykut Akcaoglu	415.260.9920	http://www.aykutevents.com/djservices/
Sound in Motion	Kevin O'Scanlon	415.640.8949	kevin@simdjs.com
Spintronix	Eric Yee	510.326.6158	eric@spintronix.com
Four Leaf Entertainment	Niall Stevenson	415.699.6048	niall77@gmail.com
Bay Area Music and Ent.	Kent Strand	415.982.8000	kent@baymusic.com
VIDEOGRAPHERS			
Kevin Chin Photo & Cinema	Kevin Chin (KC)	415.701.0600	kchin@kevinchin.com
Orange Soda Films	Eric Dennis	408.656.3182	orangesodafilms.com
Weddings on Film	Justin Ferar / Georgina Szabo	415 342.2718	georgina@weddingsonfilm.com
HAIR AND MAKE-UP			
Professional Make-Up Artistry	Maria Chang	925.240.3360	professionalmakeupartistry.com/blog
Artists By Sherrie Long	Sherrie Long	415.608.9220	sherrielongmakeup@email.com
OFFICIANTS			
Heartfelt Weddings	Kathy & Larry Wilkerson	415.893.0477	heartfeltweddings@verizon.net
Weddings of the Heart edict	Rev. Lili Goodman Freitas	707.778.1382	weddingheart@hotmail.com
Kate Talbot	Kate Talbot	650.571.5555	katetalbot@aol.com
Ceremonies & Celebrations	Irene Kane	510.530.5676	
White Robed Monks of St. Ben		415.292.3228	abbot@whiterobedmonks.org

We look forward to hosting your wedding at the Palace Hotel!

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