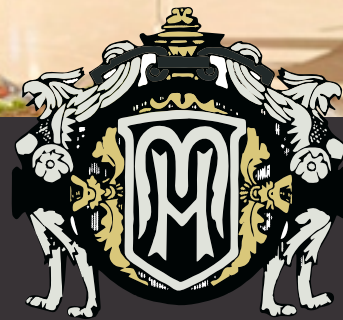


SEMI-PRIVATE DINING





NOB HILL CLUB

SEMI-PRIVATE SPACE:

The newest San Francisco farm-to-table dining experience located in the lobby level of the InterContinental Mark Hopkins.

Our unique space is separated from our main dining room by a semi-see through decorative screen and includes an LCD for presentations or picture slide show.

ACCOMMODATES

Seated: 14 Guests

Standing Reception: 20 - 25 Guests

LUNCH

\$750 Food & Beverage Minimum

Monday - Friday: 12:00pm - 2:30pm

Saturday & Sunday: 1:00pm - 2:30pm

RECEPTION / DINNER

\$1,500 Food & Beverage Minimum

Daily: 3:00pm - 8:00pm

TOP OF THE MARK

SEMI-PRIVATE SPACE:

Downtown South area with stunning views of the city lights including the Bay Bridge, TransAmerica Building, and Sutro Tower.

Exclusivity provided by velvet rope stanchion.

Own entrance to main stage featuring live entertainment four times a week.

Entertainment cover fees waived for semi-private dining guests

ACCOMMODATES

30 Guests (Reception or Plated Dinner)

24 Guests (Buffet Reception or Dinner)

JANUARY - NOVEMBER

\$3,500 Food & Beverage Minimum

DECEMBER - HOLIDAY EVENTS

\$5,000 Food & Beverage Minimum (Downtown South | 30 Guests)

\$7,500 Food & Beverage Minimum (Downtown South & North | 30 Guests)

\$10,000 Food & Beverage Minimum (Downtown South & North | 35 - 56 Guests)

MINIMUMS AND MENU PRICES DO NOT INCLUDE A 22% GRATUITY AND 8.50% TAX

HORS D' OEUVRES

MINIMUM OF 20 PIECES PER ITEM
All prices are exclusive of 8.50% sales tax & 22% gratuity

COLD HORS D' OEUVRES \$8 per piece

Peppered Beef, Horseradish Mayonnaise, Crostini

Ahi Tuna Poke, Wonton

Bocconcini Mozzarella, Baby Heirloom Tomatoes, Olive

Prosciutto Wrapped Asparagus Spear

Spiny Lobster Medallion, Grape, Crostini Round, and Tarragon Aioli

Melon Ball with Peppered Coppa
Air-cured Pork Meat

Marin County Brie, Crostini and Apple Chutney

Cowgirl Creamery's Mt Tam Triple Cream Cheese and Nueseke Bacon Jam

Smoked Duck in English Cucumber Cup

Laura Chenel's Goat Cheese, Endive, Pear Compote

Chicken Salad on Mini Brioche Toast

Ratatouille Bruschetta

Tomato Basil Bruschetta

Roasted Tomato Gazpacho Shooter

Smoked Salmon, Cream Cheese, Salmon Roe, Pumpernickel

HOT HORS D' OEUVRES \$10 per piece

Chicken Tikka, Cucumber-Dill Yogurt

Bacon-Wrapped Prawn

Vegetable Pot Stickers, Sweet Chili Dipping Sauce

Brie Cheese, Pear, Walnuts and Cream Cheese Filo Pouch

Crab Cake with Chipotle Aioli

Chicken Sesame with Orange Marmalade

Brie & Raspberry Filo Triangle

Vegetable Samosa, Potatoes, Peas and Curry Triangle

Beef Flauta, Onions, Tomatoes, Oregano and Garlic, with Guacamole

Firecracker Burrito, Spicy Chicken, Chipotle, Corn, Black Beans and Onion

Beef Tenderloin Brochette with Pineapple Cubes, and Teriyaki Glaze

Dungeness Crab Cakes, Louis Dressing

Chicken Satay, Peanut Sauce

Wild Caught Shrimp Brochette, Coconut

Bacon-Wrapped Scallop

Chicken Chao, Water Chestnuts, Onion, Ginger on Sugar Cane Stick

Mikado Chicken Spring Roll, Red Curry Dipping Sauce



BUFFET STATIONS

MINIMUM OF 20 GUESTS PER STATION

All prices are exclusive of 8.50% sales tax & 22% gratuity

SALAD BAR

Mixed Baby Greens

Tomato, Shaved Fennel, Feta Cheese, Candied Walnut, Frisee
Balsamic Dressing and Ranch Dressing
or

Caesar Salad

Romaine Lettuce, Croutons
Parmesan Cheese, Caesar Dressing
\$26 per person

ADD Grilled Chicken: \$10 | Jumbo Prawns: \$12 | Salmon: \$13

MARK HOPKINS DELICATESSEN

International and Local Artisanal Cheeses
Smoked and Cured Specialty Charcuterie
Normandie Classic Pates and Terrines
Condiments, Breads, Lavash and Grissini Breadsticks
\$33 per person

TAPAS BAR

Roasted Pepper Hummus, Southwest Chickpeas Hummus, Edamame Hummus
Grilled Portabello Mushrooms, Marinated Artichokes, Sandra's Olives
Marinated Feta Cheese, Oven Roasted Tomatoes, Anchovies, Moroccan Couscous Salad
Tabbouleh, Chicken Fattoush Salad, Grilled Vegetables, Picked Peppers & Garlic
Toasted Pine Nuts, Extra Virgin Olive Oil, Aged Balsamic, Pesto Sauce
Lavash, Breadsticks, Pita Bread
\$35 per person

ROASTED SEASONAL VEGETABLE DISPLAY

Chef-Blended Mushrooms, Asparagus, Baby Squash, Heirloom Carrots,
Eggplants, Parsnip, Butternut Squash, Roasted Sweet Peppers, Onion, Focaccia
\$16 per person

SLIDERS BAR

Angus Burger Patties, BBQ Pulled Pork, Fried Chicken Tenders, and Falafel
Little Gem Lettuce, Tomato, Cole Slaw, Pickles, Pineapple Tomato Jam,
Caramelized Onion-Bacon Jam, Aged Cheddar, Swiss Cheese, Smoked Mozzarella
Mayonnaise, Dijon Mustard, Ketchup, BBQ Sauce, Chipotle Aioli, Tzatziki Sauce
\$39 per person

JAPAN TOWN

Yellowtail, California Rolls, Vegetable Rolls, Spicy Tuna, Nigiri, Ebi, Unagi, Tempura Prawns,
Edamame, Ponzu Sauce, Poke Sauce, Soy Sauce, Sriracha Aioli, Wasabi and Pickled Ginger
\$55 per person

NORTH BEACH

Ballerina Pasta, Alfredo Sauce
Kale and Gluten-Free Mozzarella Ravioli, Puttanesca Sauce
Gnocchi, Pesto Sauce
Jidori Chicken, Rock Shrimp, Smoked Andouille Sausage
Roasted Mushrooms, Tomatoes, Roasted Peppers, Caramelized Onions, Roasted Garlic,
Olives, Basil, Parsley, Parmesan Cheese, Olive Oil, Breadsticks, Garlic Bread
\$39 per person

FISHERMAN'S WHARF

Hog Island and Tomales Bay Oysters, Jumbo Prawns, King Crab Legs, Boiled Fresh
Dungeness Crab
Lemon, Tabasco Sauce, Wasabi Cocktail sauce
\$53 per person

THE MISSION

Build Your Own Fajitas:
All-Natural Grass Fed Beef Tenderloin, Achiote Jidori Chicken, Vegetables
Onions, Sweet Bell Peppers, Cilantro, Guacamole, Pico de Gallo, Salsa Verde,
Cheddar-Jack Cheese, Grilled Jalapenos, Sour Cream, Corn Tortillas, Flour Tortillas
Spanish Rice, Refried Beans, Potato & Cheese Enchilada Casserole, Tortilla Chips
\$47 per person

DESSERT STATIONS

Ghirardelli Square

Assorted Cakes, Petit Fours, Pound Cakes & Cookies
Warm Chocolate Fondue, Marshmallows,
Seasonal Fresh Fruit & Berries
\$47 per person

Mark Hopkins Bakery

Assorted Cheese Cakes, Assorted Cakes and Pies
\$37 per person



PLATED DINNER

3-COURSE MINIMUM: STARTER, ENTRÉE, AND DESSERT

All prices are exclusive of 8.50% sales tax & 22% gratuity

STARTERS

(CHOOSE ONE)

Roasted Pepper Bisque | Parmesan Crostini

Smoked Salmon Chowder | Crème Fraiche and Chive

Chicken Tortilla Soup | Tortilla Strips, Avocado

Chef's Mixed Greens | Maytag Blue Cheese, Poached Pear, Candied Walnuts, Walnut Dressing

Arugula Salad | Point Reyes Blues Cheese, Grapes, Candied Pecans, Crisp Pancetta, Heirloom Tomatoes, Sherry Vinaigrette

Caesar Salad | Little Gem Lettuce, Fried Anchovy, Parmesan Cheese, Shaved Egg Yolk, Croutons

Roasted Baby Beets Salad | Baby Mache, Laura Chenel Goat Cheese, Orange Segments, Raspberry Vinaigrette

ENHANCEMENTS

(SERVED BEFORE FIRST COURSE)

APPETIZERS | \$17 per person

Lamb Chop, Honey Mustard, Sautéed Spinach, Blackberry Sauce

Gnocchi with Pancetta and Sage Butter

Blackened Ahi Tuna Crudo, Guacamole Mousse

Seared Spinach Risotto, Parmesan Crisp

Burrata and Fig, Pomegranate Reduction

Dungeness Crab Cake, Succotash Vegetables, Poke Sauce

Shrimp and Grits, Sautéed Kale, Beurre Blanc

INTERMEZZO - SORBETS | \$10 per person

Lycée-lemongrass • Pear • Organic Apple • Honeydew

Limoncello • Raspberry • Fresh Young Coconut

ENTREES

(CHOOSE TWO)

Wild Mushroom Ravioli | \$65

Pine Nuts, Asparagus Salad,
Sage White Wine Butter Sauce

Char Sui Glazed Salmon Steak | \$80
Mustard Braised Baby Bok Choy, Poke Glaze

Pistachio Crusted Halibut | \$83
Potato Duchess, Lemon Dill Sauce

Miso Marinated Chilean Sea Bass | \$85
Bamboo Rice Cake, Lobster Sauce

Apple-Fennel Stuffed Chicken | \$80
Garlic Pee Wee Potatoes, Roasted Chicken Demi

Mary's Free Range Chicken Supreme | \$79
Fingerling Potatoes, Wild Mushrooms,
Soy-Worcester Sauce

Chicken Milanese | \$79
Capellini, Charred Meyer Lemon, Puttanesca Sauce

Roasted Duck A L'orange | \$80
Glazed Heirloom Baby Carrots,
Potato Croquettes, Grand Marnier Sauce

Fire Roasted Kurobuta Pork Belly | \$82
Chinese Baby Cabbage, Root Vegetables, Braised Egg,
Soy & Star Anise Pan Consommé
(Poured Table-Side)

Maple-Glazed Kurobuta Pork Chop | \$87
Mashed Sweet Potato, Apple-Onion Compote,
Grainy Mustard Balsamic Sauce

Niman's Ranch Filet Mignon | \$95
Black Truffle Silk Potato,
Schezwan Pink Pepper Brandy Demi-Glace

Wagyu Beef New York Steak | \$97
Mille Feuille Potato, Charred Brussel Sprouts,
Hall's Cabernet Gastrique

5-Spice Braised Wagyu Short Ribs | \$93
Sunchoke Puree, Braised Root Vegetable

Rosemary Rack of Lamb | \$91
Lyonnais Potato, Blackberry Bordelaise Sauce

Filet Medallion & Pan Roasted Spiny Lobster | \$110
Crème Fraiche Mashed Potato,
Brandy Demi – Tarragon Beurre Blanc

DESSERTS

(CHOOSE ONE)

Seven-Layer Chocolate Cake

Apple Tart with Almond Cream

Triple Chocolate Mousse

Raspberry White Chocolate Brulee Cheesecake

Lemon-Berry Trifle Cake



SEMI-PRIVATE DINING

Cancellation & Guarantees

- If cancellation occurs within 72 hours of the scheduled time, you will be charged the full food & beverage minimum, plus tax & gratuity.
- Final food & beverage selections are needed 5 business days before scheduled event.
- Final guest count is needed 3 business days before scheduled event by 12:00pm (PST)

Food & Beverage Minimum

- Minimum does not include a 22% service charge on the food and beverage total.
- Sales tax of 8.50% will be calculated on the total bill.
- If the minimum is not met, the difference will be added to your bill as a room charge.
- Full payment is due at the conclusion of your event.

Food

The Mark Hopkins is a proud supporter of local farms & companies and uses local ingredients in all preparations.

Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness.

3-Course Plated Dinner Options:

- The host will select (1) starter and (1) dessert for everyone to enjoy.
- The host will select (2) entrees for guests to choose (1) from prior to event date (5-business days)
- For an additional fee of \$25 per guest, the host may select (2) entrees for guests to choose (1) during dinner.
Includes Intermezzo-Sorbet (Served after first course)

Beverages

- All beverages are based on consumption.
- Wine requests should be made one week in advance to ensure availability.
- Pre-selected wine bottles to be charged per bottle opened (1 bottle roughly serves 5 guests)
- Proper identification is required for all guests.

Decorations

- Hotel to supply house champagne linen (Top of the Mark only), napkins and votive candles.
- You may provide floral arrangements or decorations. *Must not obstruct view.*
Must comply with local fire laws. Must be placed and removed by host or vendor. Please provide Coordinator with vendor details.

Additional Fees

The following do not apply to the required food & beverage minimum:

- Corkage Fee: \$25 per bottle
- Cake Cutting Fee: \$8 per person
- In-House Pastry Shop Cake Orders (cutting fee waived)

AV Needs

Audio not available. Arrangements for visual equipment available. Please ask Coordinator for more details.

Parking

Limited valet parking is available, but not guaranteed. *Please ask coordinator for additional area garages.*

TOP OF THE MARK FLOOR PLAN

