

The cover features a light gray background with white line-art illustrations of various plants. In the top left is a dragonfly-like insect. In the bottom left are two clusters of small flowers on stems. On the right side, there are several long, pointed leaves. In the center, a square box contains the title text.

Wedding
GUIDE

THE *Fairmont*
SAN FRANCISCO



CONGRATULATIONS ON YOUR ENGAGEMENT

Thank you for considering The Fairmont San Francisco to celebrate your wedding. Take a moment to explore the many options and time-honored traditions we offer.

Please contact our Catering Office to set up an appointment with one of our experienced catering professionals. We would love to host you on a tour of the hotel and discuss your individual wedding needs and desires.

Following you will see The Fairmont San Francisco's Wedding packages. We are more than happy to accommodate your special requests, and if there is something you don't see, simply ask! We will do our best to make sure your every need is met on your special day.

WE LOOK FORWARD TO MEETING YOU SOON!

THE *Fairmont*
SAN FRANCISCO

WEDDING PACKAGES

THE CLASSIC PACKAGE

Cocktail Reception

Four Selections of Butler Passed Hors d'Oeuvres
One Hour Premium Brand Unlimited Consumption Bar
Butler Passed Chandon Brut & Chandon Rosé

Dinner Service

Three Course Dinner
Chandon Rosé Sparkling Wine Toast
Fairmont Red & White Wine Service with Dinner (*up to 2 hours maximum*)

Poultry or Fish Entrée - \$140 per person
Beef Entrée - \$150 per person
Duet Entrée - \$160 per person

Food and beverage charges are subject to 22% service and 8.5% California state tax

THE SOPHISTICATED PACKAGE

Cocktail Reception

Selection of Three of Butler Passed Hors d'Oeuvres
Butler Passed Sparkling Wine and California Wines upon arrival

Lunch Service*

Three Course Lunch
Chandon Rosé Sparkling Wine Toast
Tablesides Fairmont Selection Red and White Wine Service

*(*Luncheon Service is available between 10am and 4pm)*

Poultry or Fish Entrée - \$100 per person
Beef Entrée - \$110 per person
Duet Entrée - \$120 per person

Food and beverage charges are subject to 22% service and 8.5% California state tax

WEDDING PACKAGES



THE ELEGANT PACKAGE

Eight Selections of White Glove Butler Passed Hors d'Oeuvres

Amuse Bouche

Three Course Plated Dinner with Sorbet Intermezzo

Chandon Rosé Sparkling Wine Toast

Upgraded Wine Service paired with Dinner Selections

Confection Service with Coffee

Five Hour Super Premium Unlimited Consumption Bar

Poultry or Fish Entrée - \$255 per person

Beef Entrée - \$265 per person

Duet Entrée - \$275 per person

Food and beverage charges are subject to 22% service and 8.5% California state tax

PACKAGE ENHANCEMENTS

The Fairmont San Francisco offers the following package enhancement selections. Additional custom designed enhancements can be discussed with your Catering Manager.

Live Action Chef Attended Reception Stations

A selection of unique interactive regional food offerings will tempt your guests

Reception stations may be offered to your guests during your cocktail reception

Priced per station

Custom Cocktail Addition

Select a handcrafted premium cocktail from our “Color Me Cocktails” to match your color scheme

\$7 per person

Traditional Intermezzo Sorbet Course

The perfect palate cleanser with the freshest seasonal flavors

\$7 per person

Additional Dinner Course

Further enhance your dinner by adding one more delicious course

\$14 per person

Hosted Bar Packages

Unlimited consumption bar for remainder of evening

\$11 per person, per hour – Beer & Wine Only

\$14 per person, per hour - Premium Selection

\$17 per person, per hour - Super Premium Selection

Bubbles!

Upgrade your champagne toast to

Moët & Chandon Imperial - \$10 per person

Veuve Clicquot, Demi-Sec - \$14 per person

Dom Perignon - \$38 per person

Magnum bottle of Bubbles to use as your guestbook

Moët & Chandon Imperial - \$200

Veuve Clicquot, Demi-Sec - \$350

Dom Perignon - \$650

Ask your catering manager how you can get an engraved bottle to take home as a keepsake. Also, provide your guests with a take home half bottle, and receive complimentary placecards for your guest seating

Late Night Reception

Keep the party going with butler passed savory or sweet late night treats

Grilled Cheese and Mini Reuben Sandwiches

Mini Sliders with French Fries

Brownie and Cheesecake Lollipops

Donut Holes and Hot Chocolate

Warm Chocolate Chip Cookies and Shots of Milk

\$16 per person

Caffè Cento Espresso Bar

Barista staffed station preparing fresh

Cappuccinos, Espressos, Lattes

\$8 per person, per hour

Add after dinner cordials and ports

\$12 per person, per hour

Food and beverage charges are subject to 22% service and 8.5% California State tax. Other items are subject to 8.5% California state tax

PACKAGE ENHANCEMENTS

Chef's Dessert Table

Our Pastry Chef's selection of miniature gourmet pastries, tarts and cookies

\$16 per person

Upgraded Décor

Chivari Chair with Cushion - \$10 per chair

Chair Cover with Colored Bow - \$5 per chair

Upgraded Linens & Napkins - starting at \$60 per table

Coat and Gift Check

\$500 per event

Platinum Honeymoon Program

The Platinum Honeymoon Package allows you to receive up to 5% of your total wedding costs (food, beverage & room rental) back in the form of a gift card, our wedding gift to you, when you book your wedding and honeymoon at any Fairmont Hotels & Resorts location. Ask your catering manager for more details!

THE PRE-PARTY

Afternoon Tea for the Bride and Bridesmaids Tea Sandwiches

Smoked Salmon and Chive Cream Cheese Pinwheel on Rye Bread
Turkey and our Homemade Fairmont Honey Fig Spread on French Baguette
Chicken with Apricot Salad on Black Walnut Bread
Cucumber and Red Hills Farms Egg Salad on Herb Roll

Fairmont Pastry Chef's Seasonal Scones
Served with English Devonshire Cream, Lemon Curd, Berry Compote

\$40 per person

Hearty Sandwiches for the Groom and Groomsmen Deli Sandwiches

Maple Cured Ham, French Brie, Pickled Red Onion, Roasted Onion Roll
Applewood Smoked Roast Turkey, Aged Yellow Cheddar, Rustic Baguette
Ancho Rubbed Beef, Point Reyes Blue Cheese, Roasted Onion Roll
Marinated Artichokes, Chèvre, Grilled Squash, Roasted Pepper, Wheat Tortilla

Kettle Chips
Sea Salt French Fries

\$40 per person

Food and beverage charges are subject to 22% service and 8.5% California State tax. Other items are subject to 8.5% California state tax

FAIRMONT WEDDING CAKES

Raspberry White Chocolate

Chambord-Soaked Vanilla Sponge, White Chocolate Mousse, Fresh Raspberries

Death by Chocolate

Devils Food Cake, Decadent Chocolate Mousse Filling

Lemon Poppy Seed Sponge Cake

Lemon Curd with Fresh Blueberries

Dark Chocolate Berry

Devils Food Cake, Pastry Cream Filling, Seasonal Mixed Berries

Red Velvet

Vanilla Bean Soaked Red Velvet Cake, Cream Cheese Icing

Black Magic Cake

Coffee Flavored Dark Chocolate Cake, Gianduja Mousse with Frangelico

Strawberry Vanilla Bean

Vanilla Bean Sponge, Pastry Cream, Fresh Strawberries

Customize Your Flavor Combinations:

CAKE FLAVORS:

Devils Food Cake
Vanilla Bean Sponge
Carrot Cake
Red Velvet

Soak your cake in Chambord, Frangelico, Amaretto, Grand Marnier, Espresso, Rum, Kablua or Vanilla Bean

FILLINGS:

Fruit Flavored Mousseline
White or Dark Chocolate Mousse
Pastry Cream, can be flavored to pair with cake
Lemon Curd
Cream Cheese

Wedding cakes are priced according to size and design starting at \$12 per person. Cake cutting fees of \$6 per person apply for cakes brought in from the outside.

Food and beverage charges are subject to 22% service and 8.5% California State tax. Other items are subject to 8.5% California state tax

INSPIRED SPACES

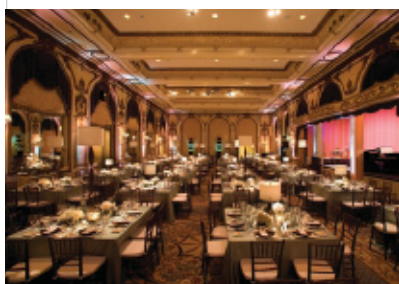
Whether you are looking for intimate or extravagant, The Fairmont San Francisco can provide the perfect backdrop for your wedding



Gold Room

A one-of-a-kind Ballroom with a stunning view, the dazzling Gold Room glitters with French provincial detailing. Ornate, gold leaf bas-reliefs decorate the walls, while indoor balconies reach up to the gilded ceiling. Crystal chandeliers and wall sconces add authentic turn-of-the-century accents.

\$5,000 Rental fee – Saturday night*



Venetian Room

One of the most grand and glamorous spaces in the Fairmont is the Venetian Room. Light and airy, with an elaborately ornamented 22-foot ceiling, this Ballroom is stunning. The wall coverings are a subdued, gold damask pattern and the carpet has accents of royal and light blue, periwinkle and buttercup yellow. It was in the famed Venetian Room that Tony Bennett first sang, “I Left My Heart in San Francisco.”

\$5,000 Rental fee – Saturday night*



Crown Room

Aptly named for its spectacular location on the top floor of the Tower building, the Crown Room was designed with weddings in mind. The room’s most remarkable feature is its breathtaking view. Tall, wraparound windows reveal a sweeping 270-degree panorama of the Golden Gate and Bay Bridges, Coit Tower, Alcatraz, Downtown and Twin Peaks.

\$7,000 Rental fee – Saturday night*



Penthouse Suite

Epitomizing glamour and sophistication, the Penthouse Suite offers a fabulous setting for more intimate events. Spanning the entire eighth floor of the historic Main Building, this amazing Suite features three large bedrooms, living room with grand piano and a formal dining room that seats up to 60 guests. Its circular two-story library is crowned by a rotunda where the constellations are rendered in gold. The billiard room is covered in Persian mosaic from floor to ceiling, and the terrace overlooks sweeping views of San Francisco and the Bay.

\$15,000 Rental fee – Saturday night*

**Rental fees may decrease depending on night of the week and time of year. Ask your Catering Manager for details. Ceremony requires additional room rental.*

INSPIRED SPACES



Space Rental Fee Includes

Cocktail reception room

Any required standard tables draped with gold damask skirting

Dinner seating at round tables

House white linen and napkins

Fairmont silver base charger plates

Glass enclosed tea light votive candles

Sterling silver table settings with Villeroy & Bach China and crystal stemware

Teakwood dance floor

Appropriate stage risers for musical entertainment

Custom menu planning with our culinary team

Complimentary bridal suite for the night of your wedding

Discounted room rate for your family and friends

POST WEDDING FAREWELL BRUNCHES

We are pleased to offer sumptuous brunch menus for the morning following your wedding celebration.

Please ask your Catering Manager to reserve a private function room.

It's the perfect way to conclude your perfect weekend

The Grand Continental Brunch

Freshly Squeezed Orange and Juice of the Day
Variety of Flavored Low-Fat Yogurts and Granola
Petite Muffin, Danish and Croissant
Selection of Creamy Butter, Preserves and Jams
New York Style Bagels with Assorted Cream Cheese
Seasonal Sliced Fruit and Berries
Freshly Brewed Coffee and Decaffeinated Coffee
Selection of Signature Fairmont Teas

\$32 per person

Recovery Brunch

Freshly Squeezed Orange and Juice of the Day
Seasonal Fruit Salad and Berries
Petite Muffin, Danish and Croissant
Preserves, Jams and Creamy Butter
New York Style Bagels with Flavored Cream Cheese
Atlantic Smoked Salmon, Capers, Chopped Egg, Red Onion
Baked Local Triple Cream Brie en Croûte with Pecans and Sourdough Baguette
Crisp and Roasted Vegetable Display with Buttermilk Dressing
Scrambled Eggs with Garden Chives
Smoked Ham and Humboldt Fog Cheese Quiche
Wildflower Honey-Cheese Blintzes with a Raspberry-Citrus Sauce
Skillet Potato with Caramelized Onion and Bell Peppers
Petite Pastries and Chocolate Bread Pudding
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Signature Fairmont Teas
House Brewed Iced Tea with Lemon Slices

\$60 per person

\$70 per person with Mimosa and Bloody Mary beverages

Food and beverage charges are subject to 22% service and 8.5% California State tax. Other items are subject to 8.5% California state tax

CATERING GUIDELINES

To ensure the highest quality of services for your event at The Fairmont San Francisco, the following guidelines are in place regarding operating practices and available services

Banquet Service

Meals served in private function rooms with less than 25 guests in attendance will incur an additional service charge of \$185 per meal period. Server service time is a six-hour maximum period including the set-up and clean up time. A charge of \$25 per hour, per server will be incurred should additional hours be required

Bar Service

Labor fee of \$175 per bar is applicable if the consumption is less than \$500 per bar. After 3 hours, overtime of \$50 per bar, per hour is charged, regardless of consumption. Gratuity jars are a standard on all spirits bars. Should you opt to remove the gratuity jar, an additional \$75 fee per bar will apply

Deliveries & Loading Dock

All vendors are required to advise the Catering Manager of their delivery and set up schedule a minimum of two weeks prior to the event. Loading docks must be reserved and the Hotel reserves the right to deny deliveries if policies are not followed. The contract holder will be responsible for any incurred damage(s) by outside vendors. All vendors are required to check in with Hotel Security prior to making their delivery, dress in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

Please note the City of San Francisco noise ordinance is in effect from 10pm to 6am daily and requires strict compliance. Please ensure all vendors working in conjunction with your event are informed and are in accordance to the City of San Francisco ordinance.

Liquor

As stipulated by California state liquor laws- no liquor service will be permitted after 1:30 am. The Fairmont San Francisco reserves the right to inspect and regulate all private parties, meetings and receptions.

Outside Food and Beverage

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

Power

Power requirements should be received at least two weeks prior to your event. Current rates are available upon request from your Catering Manager.

Security Services

Security services may be arranged through your Catering Manager. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used Any event for persons under the age of 21 must have one security officer present per one hundred guests for the duration of the event. The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following an event.

Set-up & Additional Fees

Any changes made to room set-ups once onsite may result in additional labor charges. Special or extraordinary cleaning as a result of program activities may result in additional charges.

Vendor/ Outside Purveyor

The Fairmont San Francisco offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical plant and operating standards. You are under no obligation to use these vendors when holding an event at the hotel; however, your catering professional must be made aware of all contracted vendors working in conjunction with your event.

The “Vendor Information Guide,” which will explain to all of your vendors the proper loading, access, insurance and etiquette policies enforced by the hotel. The guidelines outlined in this document are not negotiable, and are set forth in ensure the safety, security and comfort of all of the guests, vendors and staff at The Fairmont San Francisco.

It will be your responsibility to share this “Vendor Information Guide” with every vendor you may contract in conjunction with your event. Should your vendor fail to comply with the hotel’s guidelines, the hotel reserves the right to deny access to any outside contracted vendor, and or bill your event for any charges associated with, but not limited to: Damage of hotel property, personal injury claims and violation of city ordinance or additional labor dollars incurred by the hotel at published rates.