



Hotel Zoe  
SAN FRANCISCO

• CATERING •  
**MENU**

HOTELZOE.SF.COM | 415.561.1100 | SAN FRANCISCO, CA

# meeting package

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# the Zoe meeting package

MINIMUM OF 10 GUESTS, FOR GROUPS OF 10 OR LESS ALL MEALS WILL BE PLATED

CONTINENTAL BREAKFAST: 105 PER PERSON OR FULL AMERICAN BREAKFAST: \$120 PER PERSON

## BREAKFAST

select one:

- continental breakfast
- full american breakfast

## MORNING BREAK

freshly brewed organic coffee

decaffeinated coffee

mighty leaf hot teas

## AFTERNOON BREAK

freshly brewed organic coffee

decaffeinated coffee

mighty leaf hot teas

assorted soda

select one:

- fresh vegetable crudite  
pita chips, hummus, ranch dip
- assorted cookies and/or chocolate brownies
- tortilla chips & salsa
- peanuts & pretzels

## LUNCH BUFFET

select one:

- barbary coast
- north beach deli
- nob hill

upgrade to Zoe lunch for additional \$30 per person

Please advise your Catering Conference Services Manager in advance of any dietary requirements or allergies.

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# breakfast menu

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# the Zoe breakfast

MINIMUM OF 10 GUESTS, FOR GROUPS OF 10 OR LESS ALL MEALS WILL BE PLATED

INCLUDES FRESHLY SQUEEZED JUICE, REGULAR & DECAFFEINATED COFFEE, ASSORTED MIGHTY LEAF TEAS

## CONTINENTAL

\$40 per person

fresh seasonal fruit slices

assorted pastries, muffins, croissants

## FULL AMERICAN

\$50 per person

fresh seasonal sliced fruit

scrambled eggs

spinach & fontina cheese or scallions & cheddar cheese  
for an additional 3 per person

egg white substitutions available upon request for  
an additional 2 per person

choice of one breakfast meats:

country ham, smoked bacon, turkey bacon,  
spicy italian sausage, chicken-apple sausage

home-style potatoes

assorted pastries, muffins, croissants



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# lunch menu

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# the Zoe lunch buffets

MINIMUM OF 10 GUESTS REQUIRED  
INCLUDES COFFEE SERVICE

## BARBARY COAST

\$55 per person

create your own sandwich:

roast beef, smoked turkey, ham

cheddar, mozzarella, tomatoes, onions,  
lettuce, aioli, mustard

house made focaccia, sliced wheat,  
sliced white, french roll

bags of assorted kettle chips

## NORTH BEACH

\$60 per person

assortment of house made focaccia sandwiches

grilled eggplant, zucchini  
pesto spread

prosciutto, sopressata, mozzarella  
fontina, lettuce, tomato, mustard, aioli

grilled chicken breast  
arugula, onions, caper aioli

## NOB HILL

\$58 per person

slow-roasted chicken, bow tie pasta,  
sun-dried tomatoes, roasted garlic,  
fresh herbs, pistachios, extra virgin olive oil

## SALADS

select one:

- pasta primavera
- roasted new potato salad
- mixed seasonal greens  
balsamic vinaigrette
- fresh fruit salad
- garbanzo salad  
arugula, tomatoes

## SOUP

select one:

- roasted tomato
- new england-style  
clam chowder
- minestrone

## DESSERT

select one:

- tiramisu
- brownies
- assorted cookies
- panna cotta

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# the Zoe lunch

PLATED: \$60 PER PERSON OR BUFFET: \$94 PER PERSON

MINIMUM OF 10 GUESTS REQUIRED

INCLUDES 1 ENTREE FOR PLATED OPTION OR 2 ENTREES FOR BUFFET OPTION

PICK ONE OF EACH: SOUP, SALAD, PASTA, PROTEIN, DESSERT, COFFEE SERVICE

## SOUP

minestrone

new england-style clam chowder

roasted tomato

## SALAD

insalata mista

mixed greens, balsamic vinaigrette

insalata cesare

romaine salad, caesar dressing, anchovies,  
grana padano, croutons

## PASTA

penne puttanesca

garlic, anchovies, capers, tomato sauce, parmesan cheese

fusilli primavera

seasonal vegetables, pesto-cream sauce,  
parmesan cheese

linguini carbonara

leeks, smoked bacon, egg yolks, garlic cream sauce

fusilli mediterranean

olives, onions, tomato sauce, feta cheese

orecchiette al limone

broccoli florets, parsley, chile flakes, lemon, white wine sauce

## ENTRÉE

eggplant parmesan

tomato sauce, orange-herb ricotta cheese

roasted salmon

dill, lemon-butter sauce

braised rock cod

spinach, curry-cream sauce

grilled swordfish

spicy tomato sauce, olives, capers

chicken parmesan

tomato sauce, fresh herbs, mozzarella cheese

chicken marsala

crimini mushrooms, baby spinach, marsala sauce

## DESSERT

tiramisu

assorted cookies

brownies

panna cotta

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# brown bag lunch to go

\$45 PER PERSON

MINIMUM OF 10 GUESTS REQUIRED

smoked turkey, roast beef, ham,  
chicken or vegetarian  
lettuce, tomato, red onion, cheese, aioli, mustard

focaccia bread

kettle chips

chocolate chip cookie

apple or banana

bottled water



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# taco bar

\$65 PER PERSON

tortilla chips

soft tortillas

roasted chicken

beef

rice and beans

guacamole, salsa, sour cream

mexican chopped salad

cookies and fruit



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# break options

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# the Zoe breaks

MINIMUM OF 10 GUESTS REQUIRED

## FRESH START

\$25 per person

### fruit skewers

honey, walnut crumbles

### mason jar strawberries

vanilla crème fraiche, toasted pecans

assorted soda, sparkling water

## MEDITERRANEAN ESCAPE

\$32 per person

### deviled eggs

chipotle chile, bacon

### mixed spicy olives

sour baguette crostini

### focaccia breadsticks

prosciutto, dijon mustard

assorted soda, sparkling water

## HAPPY TRAILS

\$35 per person

### mason jar trail mix

granola, assorted nuts, dried fruits,

banana chips, m&m, dark & white

chocolate chips

assorted soda, sparkling water

## FRESH & HEALTHY

\$30 per person

### fresh vegetable crudites

pita chips, hummus, ranch dip

### seasonal fresh fruit kebobs

iced tea, sparkling water

## SWEET FIX

\$25 per person

assorted cookies

chocolate brownies

chocolate bars

assorted soda, sparkling water

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# reception menu

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# hors d'oeuvres

MINIMUM OF 6 PIECES

## HOT SELECTIONS

**grilled marinated vegetable skewers**

\$7 each

**mini crab cakes**

\$9 each

**grilled rosemary chicken skewers**

\$8 each

english cucumbers, spicy aioli

**grilled sirloin skewers**

\$10 each

horseradish aioli

**grilled prawns**

\$10 each

basil aioli

**spicy swordfish cubes**

\$10 each

mint salsa verde

**stuffed calamari**

\$9 each

chorizo, feta cheese, herbs

**beer batter mini meatball**

\$7 each

honey grain mustard sauce

## COLD SELECTIONS

**oysters on the half shell**

\$9 each

mignonette

**smoked salmon mousse crostini**

\$8 each

**fresh tomato, basil & mozzarella skewers**

\$8 each

**tuna tartare roll**

\$9 each

**raw tuna**

\$9 each

avocado mousse, serrano, sesame seeds

**poached shrimp**

\$9 each

tomato gazpacho, pickled onions

**sliced salmon**

\$9 each

spicy pineapple vinaigrette, micro cilantro

**cantaloupe sliced with prosciutto**

\$6 each

balsamic reduction

**mason jar ceviche**

\$8 each

cucumber, habanero chile

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# assorted platters

## fresh vegetable platters

\$195 each, serves 25-30

dipping sauces

## artisan cheese platter

\$225 each, serves 25-30

assorted artisanal cheese display, water crackers, seasonal fruit, candied walnuts

## italian antipasti platter

\$325 each, serves 25-30

array of seasonal vegetables, cured meats, regional cheese

## focaccia pizza

\$170 each, 50 pieces

bianca: four cheese, seasonal mushrooms

rustica: italian sausage, mushrooms, peppers

margherita: fresh tomato, basil, mozzarella

verde: baby spinach, red onion, pesto sauce, mozzarella

vegetarian: roasted eggplant, peppers, mushrooms, onions, marinara, mozzarella



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# dinner menu

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# the Zoe dinner

MINIMUM OF 10 GUESTS REQUIRED, INCLUDES COFFEE SERVICE

## CAPRI

\$75 per person

### INSALATE

select one

#### insalata mista

mixed greens, balsamic vinaigrette

#### insalata cesare

romaine, anchovies, grana padano, croutons, caesar dressing

### ENTRÉES

select two

#### salmone arrosto

pan-roasted atlantic salmon, sweet corn, zucchini risotto, red onion fritto

#### pollo alla marsala

seared chicken breast, crimini mushrooms, baby spinach, marsala sauce

#### farfalle con pollo

slow-roasted chicken, bow tie pasta, sun-dried tomatoes, roasted garlic, fresh herbs, pistachios, extra virgin olive oil

#### wild mushroom risotto

crimini mushrooms, caramelized onions, fresh thyme, marsala wine

### DOLCI

select one

#### tiramisu

rum-soaked sponge cake, mascarpone cream

#### sorbetto

italian sherbet

## AMALFI

\$85 per person

### SHARED ANTIPASTI

#### antipasti del giorno

selection of seasonal & regional cheeses

#### calamari fritti

lemon, dipping sauce

### INSALATE

select one

#### insalata mista

mixed greens, balsamic vinaigrette

#### insalata cesare

romaine, anchovies, grana padano, croutons, caesar dressing

### ENTRÉES

select two

#### salmone arrosto

pan-roasted atlantic salmon, sweet corn, zucchini risotto, red onion fritto

#### pollo alla marsala

seared chicken breast, crimini mushrooms, baby spinach, marsala sauce

#### fettuccine con frutti dimare

mussels, clams, shrimp, calamari & fresh fish, spicy marinara sauce

#### farfalle con pollo

slow-roasted chicken, bow tie pasta, sun-dried tomatoes, roasted garlic, fresh herbs, pistachios, extra virgin olive oil

### DOLCI

select one

#### tiramisu

rum-soaked sponge cake, mascarpone cream

#### sorbetto

italian sherbet

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# the Zoe dinner (continued)

MINIMUM OF 10 GUESTS REQUIRED, INCLUDES COFFEE SERVICE

## RAVELLO

\$105 per person

### SHARED ANTIPASTI

select two

**antipasti del giorno**  
seasonal & regional cheese

**calamari fritti**  
lemon, dipping sauce

**cozze e fagioli**  
steamed mussels, garlic, fresh herbs,  
white wine

### INSALATE

select one

**insalata mista**  
mixed greens, balsamic vinaigrette

**insalata cesare**  
romaine, anchovies, grana padano, croutons,  
caesar dressing

### ENTRÉES

select two

**bistecca alla griglia**  
grilled center cut new york strip, garlic mashed potatoes,  
vegetables, chianti butter

**salmone arrosto**  
pan-roasted atlantic salmon, sweet corn, zucchini, risotto,  
red onion fritto

**pollo alla marsala**  
seared chicken breast, crimini mushrooms, baby spinach,  
marsala sauce

**veal saltimbocca**  
seared veal medallions, wilted spinach, garlic mashed  
potatoes, caper-lemon butter sauce

### DOLCI

select one

**tiramisu**  
rum-soaked sponge cake, mascarpone cream

**sorbetto**  
italian sherbet

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# the Zoe dinner buffet

\$130 PER PERSON, MINIMUM OF 10 GUESTS REQUIRED

INCLUDES FOCACCIA BREAD AND COFFEE SERVICE

PICK ONE OF EACH: SOUP, SALAD, PASTA, ENTRÉE (1 IF PLATED, 2 IF BUFFET), DESSERT

## SOUP

minestrone

new england-style clam chowder

roasted tomato

## SALAD

insalata mista

mixed greens, balsamic vinaigrette

insalata cesare

romaine salad, caesar dressing, anchovies,  
grana padano, croutons

## PASTA

penne puttanesca

garlic, anchovies, capers, tomato sauce, parmesan cheese

fusilli primavera

seasonal vegetables, pesto-cream sauce,  
parmesan cheese

linguini carbonara

leeks, smoked bacon, egg yolks, garlic cream sauce

fusilli mediterranean

olives, onions, tomato sauce, feta cheese

orecchiette al limone

broccoli florets, parsley, chile flakes, lemon, white wine sauce

## ENTRÉE

eggplant parmesan

tomato sauce, orange-herb ricotta cheese

roasted salmon

dill, lemon-butter sauce

braised rock cod

spinach, curry-cream sauce

grilled swordfish

spicy tomato sauce, olives, capers

chicken parmesan

tomato sauce, fresh herbs, mozzarella cheese

chicken marsala

crimini mushrooms, baby spinach, marsala sauce

seared ny steak

rosemary, red wine sauce

## DESSERT

tiramisu

assorted cookies

brownies

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# the Zoe libations

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# the Zoe beverages & bar

## house brand drink

\$14 each

## premium brand drink

\$16 each

## house wine (red & white)

\$14 glass

## premium wine (red & white)

\$17 glass

## domestic beer

\$8 each

## imported beer

\$9 each

## corkage fee

\$30 bottle

## bartender fee

\$250 each

## DOMESTIC BEER

anchor steam

blue moon

budweiser

bud light

## IMPORTED BEER

amstel

corona

heineken

peroni

## HOUSE LIQUOR

sobieski vodka

myers's platinum rum

johnnie walker "red" scotch

canadian club whisky

jim beam bourbon

gordon's gin

sauza tequila

presidente brandy

le terre cabernet

la terre chardonnay

mionetto prosecco

## PREMIUM LIQUOR

ketel one vodka

appleton estate rum

johnnie walker "black" scotch

crown royal whisky

maker's mark bourbon

tanqueray gin

sauza "hornitos" tequila

hennessy vs cognac

newton cabernet

meiomi chardonnay

chandon sparkling

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# hourly bar package

	one	two	three	four
beer, wine, soda, juice	\$26	\$32	\$38	\$46
house brand	\$30	\$38	\$44	\$54
premium brand	\$36	\$42	\$51	\$63





# the Zoe enhancements

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# the Zoe enhancements

**freshly brewed organic coffee,  
decaffeinated coffee & mighty  
leaf tea** (serves 10)  
\$120 per gallon

**assorted juices**  
\$40 per pitcher  
orange, grapefruit, apple, cranberry

**assorted soda**  
\$7 each

**evian still water**  
\$7 each

**badoit sparkling water**  
\$7 each

**assorted pastries, croissants & muffins**  
\$65 per dozen

**assorted bagels & cream cheese**  
\$68 per dozen

**power bars**  
\$6 each

**KIND bars**  
\$6 each

**breakfast burritos**  
\$12 each  
scrambled eggs, chorizo, potatoes, mozzarella

**croissant breakfast sandwiches**  
\$12 each  
scrambled eggs, sliced ham, cheddar cheese

**bacon**  
\$6 per person

**house made granola**  
\$7 per person

**yogurt parfaits**  
\$12 each  
house made granola, yogurt, berries

**individual low fat yogurt**  
\$6 each

**individual greek yogurt**  
\$7 each

**oatmeal**  
\$8 each  
apples, raisins, brown sugar, milk or almond milk

**assorted, whole fresh fruit**  
\$4 each

**fruit skewers**  
\$6 each

**deviled eggs**  
\$6 each  
chipotle chile, bacon

**soft pretzels**  
\$6 each  
mustard, cheese dipping sauce

**pretzels or peanuts** (serves 15-20)  
\$40 per bowl

**artisan cheese platter** (serves 15-20)  
\$170 per platter

**fresh vegetable platter** (serves 15-20)  
\$135 per platter  
hummus, ranch dipping sauce

**fresh seasonal fruit platter** (serves 10-15)  
\$110 per dozen

**selection of focaccia pizzas**  
\$160 per platter  
see reception menu for options

**chocolate brownies or assorted cookies**  
\$65 per dozen

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# general catering information

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## **GUARANTEED GUEST COUNT**

The final banquet attendance count must be given to the catering sales manager five (5) business days prior to your event. Once this number is provided to the hotel, it cannot be reduced. In the event that a guarantee is not provided, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guaranteed banquet attendance number, or the actual number of guests, whichever is greater. If more than one main entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. The room will be set at the guaranteed guest count.

## **BEVERAGE INFORMATION**

All beverages must be dispensed by Hotel staff only. Liquor service is for guests of 21 years of age or older. All alcoholic beverages consumed on property must be purchased on property

## **RECEPTION & BUFFET PRICING AND GUARANTEES**

Reception station prices reflect a 60-minute service, and will be pro-rated for events over 60 minutes.

Buffet prices reflect 90-minute service and will be pro-rated for events over 90 minutes.

All buffets and Reception Stations are prepared for 10 guests or more. Should your party be less than 10 guests, the Hotel will charge for that amount regardless if attendance is less.

All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.

Guarantee number of guest attending is due 72 business hours prior to the event.

## **BANQUET FEES & SALES TAX**

A 25% banquet fee and 8.625% state sales tax will be applied on all food and beverage items. All banquet fees, room rental and/or set up fees, bartender charges, and labor fees are subject to 8.625% sales tax. Events with No Food or Beverage is subject to 14% Room Tax.

## **LABOR FEES**

Labor fee of \$150 will apply to all meal functions under groups of 20 or less.

## **OUTDOOR EVENTS**

All outdoor events must conclude by 10:00pm.

## **OVERTIME**

An overtime charge of \$75 per server per hour, or any fraction thereof, will be charged for any unscheduled time exceeding the contracted times.

## **AUDIO VISUAL**

PSAV Audio will be pleased to assist you with your audio and visual needs.

## **INTERNET ACCESS**

Wireless internet access is available in the meeting space and is complimentary. For upgraded speed, please contact the catering sales manager for pricing. The connection will be set up in advance by your catering sales manager and the access code will be provided to you.

## **PACKAGE DELIVERY & HANDLING**

To ensure proper handling of your packages, delivery times must be coordinated with your catering sales manager in advance. Please label all delivery items; clearly mark the name of the group, group contact name and catering sales manager's name and date of event. A \$5.00 box-handling fee per box will apply for standard sized boxes no larger than 30" x 30" x 30". For larger shipments, the cost will be assessed on a per-shipment basis.

## **DECORATIONS AND BANNERS**

Items may not be attached to any surface with nails, staples, tape (painter tale ok) or any other substance. Should a banner need to be hung, a labor fee will apply, and the banner must be provided to the hotel prior to the event

## **NO OUTSIDE FOOD ALLOWED**

## **NO AMPLIFIED MUSIC ALLOWED**