



weddings

CONGRATULATIONS ON YOUR ENGAGEMENT!

This will be one of the most memorable times in your lives, and we hope that you will allow Hotel Kabuki's team of experts to help you plan this very special day!

EVERY WEDDING PACKAGE INCLUDES

- Menu Tasting for 4
- Flatware and Dishware
- Tables, Linens and Chairs
- Votive Candles for Centerpiece
- Mirrors for Centerpiece
- Printed Menus for Each Setting
- Table Numbers
- Dance Floor and Stage Risers
- House Music During Reception
- Champagne Toast
- Tableside Wine with Dinner
- Tiered Cake by Preferred Vendor
- Coffee and Tea Service
- Cake Stand and Knife Server
- Discounted Room Rate for Block
- Complimentary Suite for Bride and Groom
- Robes, Slippers, Turndown and Bath Amenities

To accommodate your guests we can provide special group room rates, as well as ample parking in our adjacent garage for those who will be driving.

PLEASE CONTACT US FOR MORE INFORMATION OR TO SCHEDULE A TOUR
Nicole Bergeron, Event Sales Manager // nbergeron@jdvhotels.com // 415.614.5413

HOTEL KABUKI | A JOIE DE VIVRE HOTEL | 1625 POST STREET | SAN FRANCISCO, CA 94115 | HOTELKABUKI.COM

HOTEL KABUKI WEDDINGS

WEDDING PACKAGES

GOLD PACKAGE

Imported and Domestic Cheese Display (V)
Served with Crackers and Sliced Baguettes

Choice of Any 3 Passed Hors d'Oeuvres

Choice of Salad or Soup

Choice of 2 Entrees
(Chicken, Fish or Vegetarian)

\$135 PER GUEST

PLATINUM PACKAGE

Imported and Domestic Cheese Display (V)
Served with Crackers and Sliced Baguettes

Seasonal Vegetable Display (V)

California Seasonal Vegetables, Raw and Grilled with Marinated Olives
White Bean Puree, Grilled Baguettes and Pita Bread
Carrot, Celery, Cucumber, Bell Peppers, Radishes and Scallions
Served with Country Herb Dip

Choice of Any 3 Passed Hors d'Oeuvres

Choice of Salad or Soup

Choice of 2 Entrees
(Beef, Chicken, Fish or Vegetarian)

\$145 PER GUEST

PACKAGE ENHANCEMENTS INCLUDE

Bar Packages
Chiavari Chairs
Floral Centerpieces
Dessert Display
Upgraded Champagne for Toast

VN=VEGAN // V=VEGETARIAN // GF=GLUTEN FREE

ALL FOOD AND BEVERAGE WILL BE SUBJECT TO A 22% SERVICE CHARGE AND AN 8.5% SALES TAX.

HOTEL KABUKI WEDDINGS

PASSED HORS D'OEUVRES

COLD

Bruschetta Caprese (VN)

Salmon and Dill Mousse on Toasted Brioche

Hamachi Ceviche

Duck Pâté on Crostini with Seasonal Fruit Jam

GLUTEN-FREE OPTIONS

Endive Spears with Goat Cheese and Walnuts (V)

Avocado and Cucumber Roll (VN)

California Roll

Spicy Tuna Roll

Chilled Jumbo Prawns with Cocktail Sauce

Caribbean Seafood Ceviche Spoon

HOT

Grilled Meyer Filet of Beef Skewer with Mirin Sauce

Thai-Style Beef Satay with Chili Lime Dip

Chicken Meatballs with Smoky Teriyaki Sauce

Wild Mushroom Tartlet with Tomato Conserva (V)

Brie Wrapped in Phyllo Dough with Apricot Sauce (V)

Roasted Pork Belly with Honey Teriyaki Sauce

Vegetarian Egg Roll with Soy-Citrus Dipping Sauce (V)

Pork Egg Roll with Soy-Citrus Dipping Sauce

Grilled Bruschetta with Smoked Mozzarella, Dates and Prosciutto

Grilled Chicken Skewer with Honey Teriyaki Sauce

Dungeness Crab Cakes with Smoked Paprika Roasted Garlic Aioli

Lobster Empanada with Chipotle Crème Fraîche

GLUTEN-FREE OPTIONS

Lentil Croquette with Yogurt Mint Sauce (V)

Mochi (Grilled Rice Balls)

Grilled Lamb Chops with Coriander Salsa Verde

Smoked Bacon Wrapped Scallops with Lemon Butter

\$150.00 Labor Fee will apply for groups under 25 people.

Choice combination based on one of each selection per guest.

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HOTEL KABUKI WEDDINGS

PLATED MEALS

All Meals are Served with Assorted Warm Rolls and Sweet Creamery Butter
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas

(Choice of One: SOUP or SALAD)

SALADS

Classic Caesar Salad with Parmesan Cheese and Croutons

Mixed Green Salad with Caramelized Walnuts, Strawberries,
Gorgonzola Cheese and Balsamic Dressing **(GF)**

Kale and Pepita Salad with Julienne Carrots, Golden Raisins,
Toasted Almond and Honey Dijon Vinaigrette

Mediterranean Salad with Sun-Dried Tomatoes, Kalamata Olives,
Feta Cheese and White Balsamic Vinaigrette **(GF)**

Arugula Salad with Shaved Fennel, Goat Cheese, Heirloom
Cherry Tomatoes and Lemon Vinaigrette **(GF)**

SOUPS

Tomato Basil Soup **(GF)**

Miso Soup with Tofu and Scallions **(GF)**

Tortilla Soup with Queso Fresco

San Francisco-Style Seafood Chowder
with Sourdough Croutons

Carrot Soup with Ginger and Chervil Oil

(Client Must Provide Meal Indicators for Each Guest if Split Menu Option is Chosen)

ENTREES

Grilled Flat Iron Steak with Roasted Shallots Red Wine Reduction,
Seasonal Vegetables and Boursin Cheese Mashed Potatoes **(GF)**

Achiote-Marinated Mary's Chicken Breast, Roasted Tomatillo Sauce,
Cilantro Rice and Epazote Black Beans

Mary's Bone-In Roasted Chicken Breast with Sage-Chicken Jus
and Parsley Oil with Whipped Potatoes, Broccolini and Glazed Carrots

Grilled Salmon with Lemon Thyme Sauce, Orzo Pasta, Spinach and
Grilled Seasonal Vegetables

Risotto with Mushrooms, Edamame, Fresh Herbs and Shaved Black Truffle

Grilled Meyer Ranch Ribeye with Porcini Mushroom Sauce, Roasted
Butterball Potatoes and Garlic with Chili Braised Spinach **(GF)**

Chilean Sea Bass with Roasted Shallot Champagne Reduction,
Truffle Oil and Yukon Gold Mashed Potatoes

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HOTEL KABUKI WEDDINGS

DINNER BUFFET

PRICE AVAILABLE UPON REQUEST

ALL BUFFETS ARE SERVED WITH:
Fresh Seasonal Vegetables, Assorted Warm Rolls served with Sweet Creamery Butter
Freshly Brewed Equator Coffee, Decaffeinated and Selection of Teas

(Choice of One: SOUP or SALAD)

SOUPS

Corn Chowder with Onions, Celery, Saffron **(V)**
Minestrone Soup **(V)**

SALADS

(Choice of Two)
Classic Caesar Salad with Parmesan Cheese and Croutons **(V)**
Marinated Tomato, Red Onion, Basil and Feta Cheese Salad **(GF)**
Mixed Green Salad with Caramelized Walnuts, Strawberries, Gorgonzola Cheese and Balsamic Dressing **(GF)**
Mediterranean Salad with Sun-Dried Tomatoes, Kalamata Olives, Feta Cheese and White Balsamic Vinaigrette **(GF)**
Quinoa Salad with Golden Raisins, Red Onion, Celery, Bell Peppers and Red Wine Vinaigrette **(GF)**

HOT ENTREES

(Choice of Two or Three)
Mary's Roasted Chicken Breast with Champagne Morel Mushroom Sauce **(GF)**
Honey-Sesame-Marinaded Chicken Breast with Chili Scallion Sauce
Lobster Ravioli with Lemon Zest and Roasted Butternut Squash Sauce
Grilled Salmon with Capers in a Beurre Blanc **(GF)**
White Sea Bass in a Pinot Grigio Wine Sauce **(GF)**
Grilled Meyer Ranch Ribeye with Porcini Mushroom Sauce **(GF)**
Grilled Tofu, Chinese Broccoli, Scallions and Soy Ginger Broth **(V)**
Grilled Portobello Mushroom on Bed of Wild Rice, Pine Nuts and Roasted Cauliflower **(VN/GF)**

SIDE DISHES - GLUTEN FREE

(Choice of Two)
Garlic Whipped Potatoes **(VN/GF)** Sautéed Green Beans with Shaved Almonds **(VN/GF)**
Potato Gratin **(V)** Roasted Brussels Sprouts and Cauliflower **(VN/GF)**
Fingerling Potatoes **(VN/GF)** Japanese Steamed Rice **(VN/GF)**
Mixed Wild Rice **(VN/GF)**

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HOTEL KABUKI WEDDINGS

CHILDREN'S MENU

(Please select one)

BREADED CHICKEN FINGERS

Salad, French Fries, Fruit and Vegetables

OR

PASTA WITH MARINARA SAUCE & PARMESAN CHEESE

Salad, Fruit and Vegetables

\$39 per Child

Includes unlimited non-alcoholic beverages

*This menu is for children age 11 and under.

Note: This menu and price point can
also be used as a vendor menu.

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HOTEL KABUKI WEDDINGS

CUSTOM WEDDING CAKES BY THE CAKEMAKER

Call for your personal consultation and tasting: **415.863.6100**

INCLUDED IN WEDDING PACKAGE

FLAVORS

White
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

Included in your dinner price if cake is standard order.
Special requests subject to additional charges.

DESSERT UPGRADE

SAN FRANCISCO SIGNATURE SWEETS (V)

SF's Own Dynamo Donuts
Sabores del Sur Alfajores
SF Chocolate Chip and White
Macadamia Chocolate Chip Cookies
Assorted Decadent French and
Italian Mini Desserts

\$21 per Guest

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HOTEL KABUKI WEDDINGS

BEVERAGES

CASH BAR

Priced per Drink / Minimum of \$250

Super Premium Brands	\$15
Premium Brands	\$14
House Brands	\$13
House Wine	\$12
Imported Beer	\$10
Domestic Beer	\$9
Soft Drinks / Bottled Water	\$6

HOSTED BAR

Priced per Drink / Minimum of \$250

Super Premium Brands	\$14
Premium Brands	\$13
House Brands	\$12
House Wine	\$11
Imported Beer	\$9
Domestic Beer	\$8
Soft Drinks / Bottled Water	\$5

WINE

House Chardonnay or Sauvignon Blanc	\$47 per Bottle
House Cabernet Sauvignon or Merlot	\$47 per Bottle
House Sparkling Wine	\$40 per Bottle

HOSTED BAR PACKAGES

SUPER PREMIUM BRANDS

1st Hour	\$30 per Guest
2nd Hour	\$33 per Guest
3rd Hour	\$44 per Guest
Additional Hours	\$14 per Hour

PREMIUM BRANDS

1st Hour	\$25 per Guest
2nd Hour	\$29 per Guest
3rd Hour	\$38 per Guest
Additional Hours	\$13 per Hour

HOUSE BRANDS

1st Hour	\$20 per Guest
2nd Hour	\$25 per Guest
3rd Hour	\$32 per Guest
Additional Hours	\$11 per Hour

ADDITIONAL CHARGES

Bartender Charge (Hosted Bar)	\$250 for First 3 Hours
Bartender Charge (Cash Bar)	\$250 for First 3 Hours
Bartender Overtime Charge	\$75 Each Added Hour
No Tip Jar Request at Bar	\$75 per Bartender

CORKAGE FEE

\$20 per Bottle of 750 ml (Sparkling or Wine Only)
\$2 per Can / Bottle of Beer

SUPER PREMIUM BRANDS

Belvedere Vodka | Beefeater London Dry Gin -or- Bombay Sapphire London Dry Gin | Bacardi Silver Rum | El Tesoro Tequila -or- Patron Tequila | Woodford Reserve Bourbon Whiskey | Johnnie Walker Black Label | Hine Cognac

PREMIUM BRANDS

Tito's Handmade Vodka | Beefeater London Dry Gin | Bacardi Silver Rum | El Tesoro Tequila | Jack Daniel's Tennessee Whiskey | Knob Creek Rye & Bourbon | Hennessy VSOP Cognac

HOUSE BRANDS

Gordon's Vodka & Gin | Don Q Rum | El Jimador Silver Tequila | Old Overholt Rye Whiskey | Crown Royal Whisky

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HOTEL KABUKI WEDDINGS

WINE

SPARKLING WINES	PRICE
Wycliff, Champagne Brut (Modesto, California)	\$40
Mionetto, Prosecco (Italy)	\$45
Pol Clement, Champagne Brut (France)	\$55

WHITE WINES	
House Pinot Grigio	\$47
House Chardonnay	\$47
Chateau Souverain, Chardonnay (Alexander Valley, California)	\$52
Mirassou Winery, Sauvignon Blanc (Central Coast, California)	\$58
William Hill Estate Winery, Chardonnay (North Coast, California)	\$60
William Hill Estate Winery, Sauvignon Blanc (North Coast, California)	\$70

RED WINES	
House Merlot	\$47
House Cabernet Sauvignon	\$47
Mirassou Winery, Pinot Noir (Central Coast, California)	\$50
Chateau Souverain, Cabernet Sauvignon (Alexander Valley, California)	\$60
William Hill Estate Winery, Cabernet Sauvignon (North Coast, California)	\$60
J. Lohr, Falcon's Perch Pinot Noir (Monterey County, California)	\$70
William Hill Estate Winery, Merlot (Central Coast, California)	\$70

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Bartender Charge (Hosted Bar)	\$250 for First 3 Hours
Bartender Charge (Cash Bar)	\$250 for First 3 Hours
Bartender Overtime Charge	\$75 Each Added Hour
No Tip Jar Request at Bar	\$75 per Bartender

CORKAGE FEE

\$20 per Bottle of 750 ml (Sparkling or Wine Only)
\$2 per Can / Bottle of Beer