



THE VIEW



The iconic View Lounge atop the San Francisco Marriot Marquis is the ideal destination for business and leisure guests where they can enjoy hand crafted cocktails and locally inspired small plates accompanied by the most awe inspiring views the city has to offer.

PRIVATE EVENT MENUS



MARRIOTT MARQUIS
SAN FRANCISCO

Small Plates

Available for groups of 10-25pp

CHEESE BOARD	\$24
Shooting Star Creamery's Sagittarius Cowgirl Creamery's Pierce Point and Wagon Wheel Nicasia Valley's Tallegio Barr Hill's Raw Honey California Raisins on the Vine Rustic Bakery's Olive Crackers Serves 2 people	
CHARCUTERIE	\$24
Fra'Mani Spicy Salametto and Capicollo La Quercia Prosciutto Giardiniera Local Mustard Rustic Bakery's Olive Crackers Serves 2 people	
CRUDITÉ (V,GF)	\$24
Organic Beet Hummus Baby Carrots Celery English Cucumber Watermelon Radish Grilled Pita Bread (Gluten Free without Nann) Serves 2 people	
GRILLED OCTOPUS (GF)	\$26
Cannellini beans Roasted garlic Oregano Aleppo pepper Black Garlic Molasses	
SEARED AHI TUNA (GF)	\$27
Shiso Compressed Cucumbers Calamansi Ponzu Daikon Sorrel	
BEEF SLIDERS (2 PCS)	\$24
Black Garlic Aioli Cypress Groves Truffle Tremor Cheese	
SHRIMP COCKTAIL (GF)	\$28
Celery Ribbons Cocktail Sauce Cornichons Sweet Peppers Lemon Wedges	
CHICKEN ADOBO TACOS (3 PCS)	\$24
Mango Salsa Green Papaya Pickle Red Onions Carrots Cilantro	
SEARED SCALLOPS	\$27
Miso Brown Butter Lemon Caviar Seaweed Salad	
SNACKS	
HOUSE MADE POTATO CHIPS (V,GF)	\$13
Charred Scallion Dip	
HOUSE MADE SWEET & SPICY MIXED NUTS (V, GF)	\$10
House made Roasted Mixed Nuts Brown Sugar Glaze Chili Powder Chipotle Peppers	
WARM MARINATED OLIVES (V, GF)	\$10
Meyer Lemon Radish	
DESSERTS	
CHOCOLATE HAZELNUT CAKE	\$15
Orange Dacquoise Chocolate Hazelnut Cream (Contains Hazelnuts and Almonds)	
PROFITEROLES	\$15
White Chocolate Passion Fruit Cream Raspberry Praline Salted Chocolate Caramel Ganache Honeycomb (Contains Hazelnuts)	
CRÈME BRULEE	\$15
Pecan Cookies	

Menu is Subject to Change
No Outside Food or Beverage Permitted
Please add 25% House Charge and a 8.625% CA State Tax



MARRIOTT MARQUIS
SAN FRANCISCO

Half and Full Buyout

Hors d'Oeuvres

Priced per Piece Unless Otherwise Noted, Minimum Order of 25 Pieces per Selection

Vegan Vietnamese Spring Rolls (GF, DF)	\$19
Shrimp Vietnamese Spring Rolls (GF, DF)	\$21
Spicy Tuna Handrolls*(GF, DF)	\$21
Tuna Tartare "Poke Style" Spoon (GF, DF)	\$21
Scallop and Prawn Ceviche, Chilies, Lime, Cilantro (GF, DF)	\$21
Crab Claw and Prawn Cocktail Martini (GF, DF)	\$21

Hot Hors d'Oeuvres

Mini Chicken Pesto Pizza	\$15
Butter Chicken Samosa, Seasonal Chutney	\$16
Vegetarian Samosa, Seasonal Chutney (DF)	\$16
Bacon Wrapped Chicken, Jalapeno, BBQ Sauce(GF, DF)	\$16
Crab Cakes, Lemon Aioli	\$19
Tempura Prawn, Ponzu Sauce (DF)	\$19
Lamb Lollipops, Persillade (DF)	\$20

Self Serve Displays

Each Display serves Approximately (50) People unless Otherwise Listed,
Priced per Order

Crudités	\$1,320.00
Seasonal Vegetables Marinated Olives Hummus (GF, DF) Jalapeno Ranch Dressing Pita Bread	
Breads + Dips	\$1,600.00
Hummus and Baba Ganoush (GF, DF) Tzatziki and Charred Scallion Dip (GF) Spinach Artichoke Dip and Olive Tapenade (GF, DF) Artisan Breads, Grissini, Grilled Naan (DF)	
Charcuterie	\$1,760.00
Assorted Local Artisan Cured Meats Pickled Vegetables Marinated Olives and Sierra Nevada Mustard Rustic Italian Bread	
Wine Country Cheese	\$1,650.00
A Selection of Artisan Cheese from Local Farms Local Honey and Honey Comb Marcona Almonds, Dried Fruits, Jam Artisan Breads	

Self-Serve Stations

Priced per Person Unless Otherwise Noted, Minimum Order of (25) Guests

Mission Street Nacho	\$43
House Made Corn Tortilla Chips Jalapeno Queso Dip, Cotija Cheese, Guacamole, Lime Crema, Fire Roasted Salsa, Hot Sauces Black Beans and Corn Relish	
Enhancement: Add Shredded Chicken or Chorizo	\$10
Chinatown Dim Sum	\$51
(Based on One (1) Piece of Each Selection per Person)	
Please Select Three: Baked BBQ Pork Buns, Chicken Pot Stickers, Chive & Shrimp Dumplings, Pork Pot Stickers, Pork Siu Mai, Shrimp Hargow, Vegetarian Dumplings, Vegetarian Egg Rolls, Vegetarian Pot Stickers	
Sushi Display	\$87
(Order Based on (5) Pieces per Person)	
Freshly Made Sushi, Maki, Hand Rolls, Nigiri Barrel Aged Soy Sauce, Pickled Ginger, Wasabi	
North Beach	\$54
Gnocchi – Exotic Mushrooms, Butternut Squash, Kale, Brown Butter (GF) Penne Pasta Sunday Sauce – Short Rib, Italian Sausage Gemelli Pasta – Prawns, Sundried Tomatoes, Artichokes, Olives, Basil Pesto Cream	

Menu is Subject to Change
No Outside Food or Beverage Permitted
Please add 25% House Charge and a 8.625% CA State Tax



MARRIOTT MARQUIS
SAN FRANCISCO

Carving Stations

Priced per Order Unless Otherwise Noted

Carver Fee of \$400 per Carver up to Three Hours and

\$135 for each Additional Hour will Apply

Required Number of Carvers will be based on Guaranteed Number of Attendance

Peking Style Duck Breast (GF, DF) Steamed Bao, Hoisin Sauce, Scallions (Serves Approximately 25) \$ 605.00	\$605
Tenderloin of Beef (GF, DF) Madeira Sauce, Au Gratin Potatoes, Market Vegetables, Artisan Rolls (Serves Approximately 50)	\$1,600
Cajun Spiced Turkey Breast (GF, DF) Mashed Potatoes, Gravy, Corn Muffins (Serves Approximately 50)	\$990
Slow roasted Peper Crusted Prime Rib of Beef (GF, DF) Horseradish Cream, Au Jus, Market Vegetables, Artisan Rolls (Serves Approximately 50) \$ 1,400.00	\$1,400
Pier 39 San Francisco Clam Chowder, Sourdough Croutons, Crab Cakes, Old Bay Remoulade, Bay Shrimp Cocktails (GF, DF)	\$65.00
Sliders Grilled to Order Made to Order Wagyu Beef, Self Served Smoked Pork Shoulder Sliders, Cheddar and Swiss Cheese, Caramelized Onions, Exotic Mushrooms, Spicy Pickles Aioli, Sierra Nevada Mustard, Chipotle Ketchup, Parker House Rolls	\$72.00

Desserts, In Small Bites

\$16 per Piece, Minimum Order of (25) Pieces
Required per Selection

Classic American Themed

Mini Strawberry Shortcake in a Glass
Mini New York Cheesecake
Mini Devil's Food Sour Cream Cake
Mini Butterscotch Pudding, Shaved Dark Chocolate (GF)

Italian Themed

Mini Ricotta and Pistachio Cannoli
Mini Panna Cotta, Seasonal Berries (GF)
Mini Lemon and Hazelnut Tiramisu (GF)
Mini Citrus and Olive Oil Cake, Almond Cream

Asian Themed

Mini Oolong Tea Chocolate Cups (GF)
Mini Coconut Milk Tapioca, Pineapple Gelée(GF)
Mini Green Tea Custards, Seasonal Berries (GF)

Chocolate Themed

Mini Chocolate Dipped Strawberries (GF)
Mini Chocolate Pot de Crème, Chocolate Spoon(GF)
Petite Chocolate Mousse Cups, Fresh Berries(GF)
Mini Dark Chocolate Decadence, Raspberry and Cream
Mini Chocolate Covered Eclairs, Coffee Custard

HOSTED BAR

Priced per Consumption

House Brand Cocktail	18
House Wine	18
Specialty Wine	18
Premium Beer	13
Domestic Beer	14
Soft Drink	11

OPEN BAR

Priced per person

Beer, Wine and Soft Drinks, First Hour	37
Each Additional Hour	19
House Brands, First Hour	39
Each Additional Hour	20
Premium Brands, First Hour	41
Each Additional Hour	25

Bartender Fee for Half and Full buyouts at \$400+tax per Bartender
Overtime staff pricing (After 3 hours) \$135 plus tax per Server/Bartender

The San Francisco Marriott Marquis is the Sole Alcoholic Beverage Licensee on the Hotel Premises. It is Subject to the Regulations of the State Alcoholic Beverage Commission and Violations of the Regulations May Jeopardize the Hotel's License. We Request Your Cooperation in Honoring the Hotel's Policy of Prohibiting Alcoholic Beverages from Outside Sources to be Brought on Property without Authorization and Appropriate Corkage Fees

Menu is Subject to Change
No Outside Food or Beverage Permitted
Please add 25% House Charge and a 8.625% CA State Tax

WINE & SPIRITS

SPECIALTY COCKTAILS 25
List available upon request

BOTTLED BEERS

DOMESTIC 13
budweiser | bud light | michelob ultra | blue moon |
sam adams boston lager | Heineken 0.0 non-alcoholic

IMPORT 14
stella artois | corona extra | guinness stout |
modelo especial

LOCAL CRAFT 14
anchor steam | lagunitas ipa | sierra nevada pale ale

FEATURED ROTATING BEER CAN 16

REDS GL BTL

MEIOMI PINOT NOIR | Santa Barbara, CA 19 76

COLUMBIA CREST CABERNET SAUVIGNON | Washington 19 76

ALAMOS MALBEC | Argentina 19 76

ST. FRANCIS MERLOT | Sonoma, CA 19 76

CLIF FAMILY WINERY ZINFENDEL | Howell Mountain, CA 20 80

BLACK STALLION CABERNET SAUVIGNON | Napa, CA 80

TROUBLEMAKER RED BLEND | Central Coast, CA 67

WHITES & ROSÉS

GL BTL

MEIOMI CHARDONNAY Sonoma Coast, CA	18	72
SONOMA – CUTRER CHARDONNAY Russian River, CA	20	80
STAG'S LEAP HANDS OF TIME CHARDONNAY Napa, CA	24	96
BRANCOTT SAUVIGNON BLANC New Zealand	20	80
PIGHIN PINOT GRIGIO Italy	18	80
CHATEAU ST MICHELLE RIESLING Washington	16	64
CLIF FAMILY ROSE OF GRENACHE Mendocino County, CA	16	64
FLEURS DE PARAIRIE ROSE France		75
KIM CRAWFORD SAUVIGNON BLANC New Zealand		75

SPARKLING

MIONETTE PROSECCO Italy	18	72
CHANDON BRUT Sonoma, CA	20	72
CHANDON SPARKLING ROSE Napa, CA	20	80
VEUVE CLICQUOT BRUT YELLOW LABEL France		190

SPIRITS

BOURBON

JACK DANIELS	19
KNOB CREEK SMALL BATCH	19
MAKER'S MARK	19

PREMIUM

ANGELS ENVY	30
HIGH WEST	30

RYE

BULLET RYE	29
MICHTER'S RYE	29

PREMIUM

HIGH WEST BOURYE	30
WHISTLE PIG	30

IRISH

JAMESON	18
TEELING	19
REDBREAST	23

SCOTCH

GLENFIDDICH 12 YR	20
GLENLIVET 12 YR	20
GLENMORANGIE 10 YR	20
JOHNNIE WALKER RED LABEL	20

PREMIUM

ARBEG UIGEADAIL	25
BALVENIE DOUBLEWOOD 12 YR	25
GLENMORANGE NECTAR D'OR	25

RESERVE

GLENMORANGIE SIGNET	56
HIGHLAND PARK 18 YR	56
MACALLAN 12 YR	56



SPIRITS

TEQUILA & MEZCAL

CASAMIGOS BLANCO	19
DON JULIO BLANCO	19
EL TESORO TEQUILA	19
LOS VECINOS MEZCAL ESPADIN	19
PATRON SILVER	19

PREMIUM

CASAMIGOS MEZCAL JOVEN	23
DON JULIO ANEJO	24
UNION MEZCAL JOVEN	24

VODKA

ABSOLUT	18
STOLICHNAYA	18
TITO'S HANDMADE	18

PREMIUM

BELVEDERE	21
GREY GOOSE	21
KETEL ONE	21

RUM

BACARDI	18
CAPTAIN MORGAN SPICED	18
MALIBU	18

PREMIUM

RON ZACAPA 23 YR	24
------------------	----

GIN

TANQUERAY	19
-----------	----

PREMIUM

BOMBAY SAPPHIRE	22
BOTANIST	22
HENDRICK'S	22
BAR HILL	22
ST.GEORGE TERROIR	22



SPIRITS

COGNAC

COURVOISIER VS	18
REMY VSOP	20

PREMIUM

HENNESSY VSOP	22
---------------	----

CORDIALS

APEROL	20
BAILEYS	20
CAMPARI	20
CHAMBORD	20
CHARTREUSE	20
DISARONNO AMARETTO	20
DRAMBUIE	20
FRANGELICO	20
JAGERMEISTER	20
KAHLUA	20
SAMBUCA	20
GRAND MARINER	20



GENERAL INFORMATION

Thank You for Choosing The View lounge in San Francisco Marriott Marquis for your Special Event. Our Goal is to Provide a Unique and Brilliant Event for our Guests. These Printed Menus are for General Reference and Used as a Guide of What We Offer. Our Event Staff will be Happy to Propose Customized Menus to Meet your Specific Needs. All Prices Listed are Subject to Change. Menu Prices will be Confirmed by Your Event Manager

All Menu Prices and Facility Rental Fees are Subject to 25% House Charge and 8.625% State Sales Tax.

All Food and Beverage Must be Supplied by the Hotel. Any Exceptions Must be Approved in Advance and Subject to Labor and/or Corkage Fees.

Our Menus are Labeled Accordingly for Those with Dietary Restrictions:
GF = Gluten Free, VG= Vegan, V=Vegetarian, DF=Dairy Free, N=Contains Nuts
Gluten Friendly Options are Available but Some Items may have been Processed in a Facility where Gluten is Present.

Final Attendance Must be Confirmed Three (3) Business Days in Advance, or the Expected Number will be Used. This Number will be Your Guarantee and is Not Subject to Reduction.

Carvers, Station Attendants, and Food and Cocktail Servers are Available at a Taxable Fee of \$400 per Attendant for Three (3) Hour Time Period. Additional Hours are Available at a Taxable Fee of \$135 per Hour per Attendant.

The F&B House Charge is Used to Offset the Costs of Utilities and Equipment and Other Non-Labor Expenses. This F&B House Charge is Not a Tip or Gratuity for Services Provided by Employees and is Not Distributed to Employees. Banquet Personnel are Not Customarily Tipped, so Tips are Not Expected.

Prices are per Person, Unless Otherwise Listed. An 18.75% F&B Staff Charge, a 6.25% F&B House Charge, Plus Applicable Taxes (currently 8.625%) are Applied to All Buffet Services, Beverage and Hosted Bar Services, Reception Service and Coffee Breaks.

A 14.625% F&B Staff Charge, A 10.375% F&B House Charge, Plus Applicable Taxes are Applied to All Plated Services.

A 16.5% F&B Staff Charge, an 8.5% F&B House Charge, Plus Applicable Taxes are Applied to All Cash Bar Services.

A 3.75% F&B Staff Charge, a 21.25% F&B House Charge, Plus Applicable Taxes are Applied to All Meeting Room Rental with Food and Beverage Services in the Room.