

*Timeless*  
elegance - memorable  
moments.  
wedding brochure

EXPERIENCES MATTER HERE

OMNI  
SAN FRANCISCO





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*Three*  
Enchanting Venues  
to say “I Do”

Weddings at Omni San Francisco Hotel are filled with cherished moments that last a lifetime. Exchange your vows in one of our timeless venues including a Grand Ballroom with sparkling chandeliers or Union Square Wedding Hall with expansive floor-to-ceiling windows.

Each elegant space is personalized - designed to cater to large or more intimate gatherings. A dedicated team can help coordinate your wedding details, from menu planning to arranging flowers and booking guest accommodations, so you can focus on getting ready for your special day.



*about*  
Omni San  
Francisco Hotel.

**A HOTEL FOR ALL OCCASIONS**

Experience the timeless charm and elevated ambience of Omni San Francisco Hotel. Inviting guest rooms and suites reflect a mix of modern luxury and classic sophistication. Gather in Monte's Restaurant and Bar, where chefs craft dishes infused with local flavors, or socialize in the bar while sipping on signature cocktails. In the heart of the city, we're a tranquil haven for relaxation and comfort, within easy access of San Francisco's main attractions.



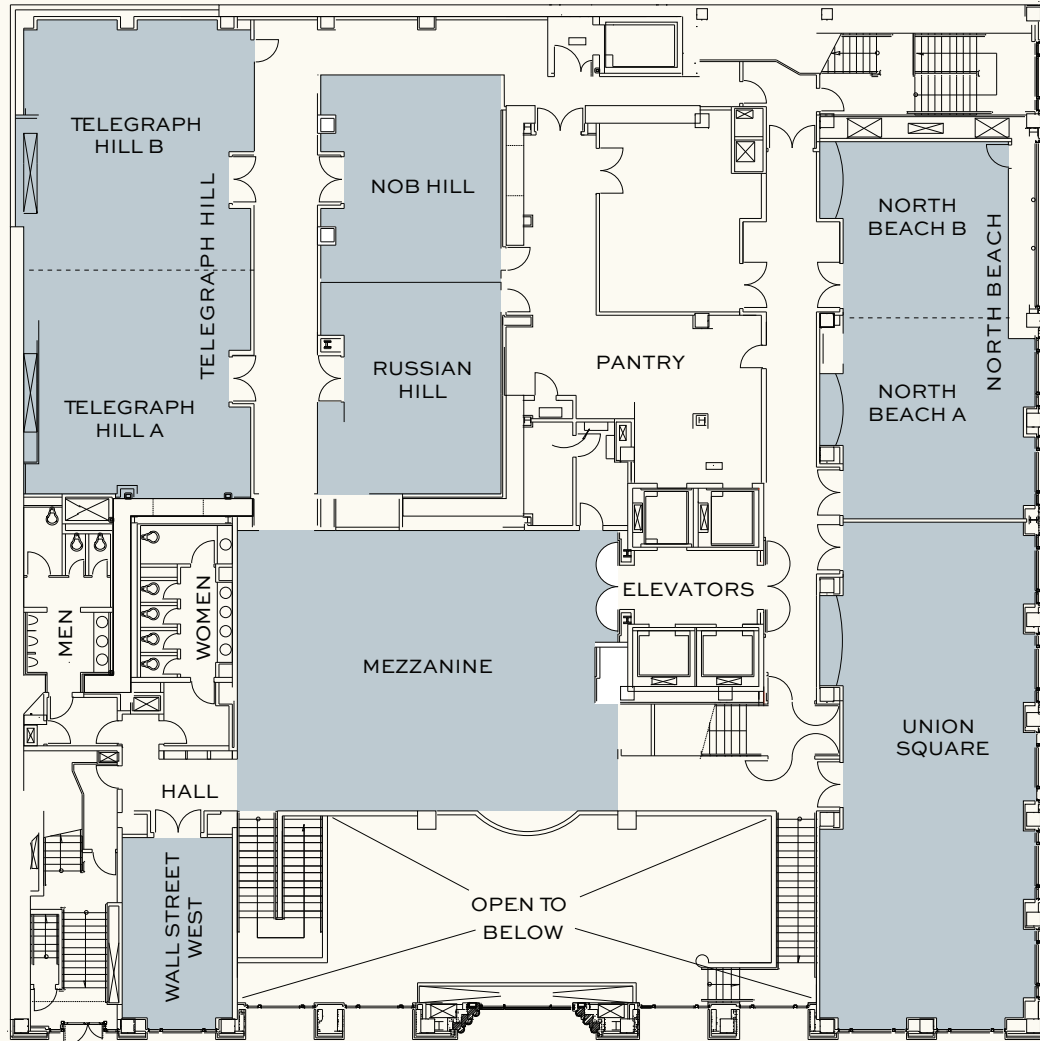


- 362 well-appointed guest rooms and suites—a blend of modern and classic decor with city views
- Approximately 11,600 square feet of flexible meeting, event and pre-function space; nine rooms in total, including a grand ballroom and inspiring fully equipped meeting spaces
- Fast Wi-Fi, the latest AV technology and helpful professional services
- Elegant all-day dining at Monte's Restaurant and Bar, featuring sandwiches, burgers, salads, desserts and signature cocktails
- Restaurant-in-room—enjoy your favorite dishes from our restaurant in the comfort and privacy of your guest room
- Recently renovated 1,500-square-foot, state-of-the-art fitness center with a range of wellness programs, Peloton bikes, ellipticals and treadmills



Let Your Happily  
*ever after* Begin

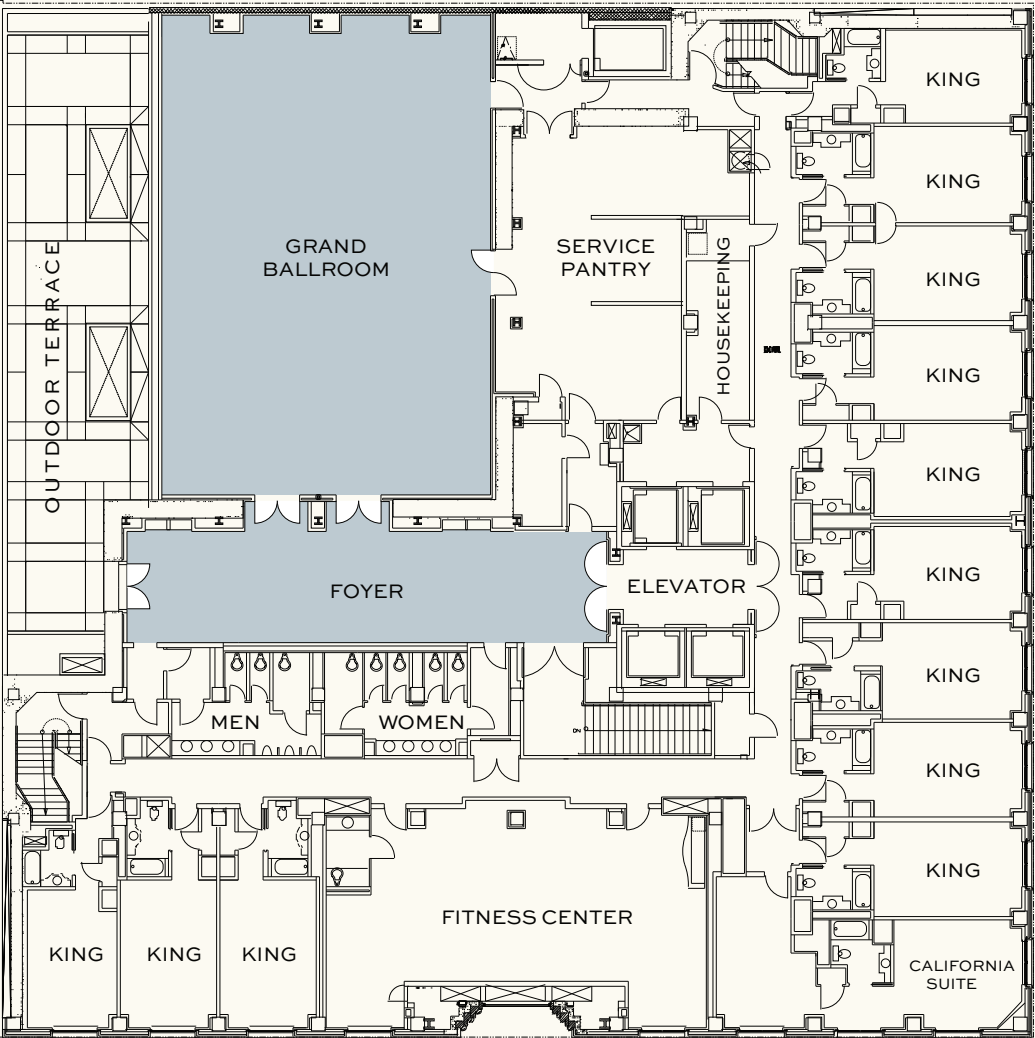
# Second floor.



	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	PORTABLE WALLS	BANQUET 60"	BANQUET 72"	CONFERENCE	HOLLOW SQUARE	RECEPTION	CLASSROOM	THEATER	U-SHAPE	EXHIBITS 8' X 10'
<b>SECOND FLOOR</b>													
UNION SQUARE	1,632	24 X 68'	9'	NO	140	120	48	48	150	140	200	44	10
NORTH BEACH	1,196	23 X 52'	9'	YES	120	90	50	44	100	80	100	40	
NORTH BEACH A	624	24' X 26'	9'	YES	50	48	30	20	50	40	50	16	
NORTH BEACH B	572	22' X 26'	9'	YES	50	48	30	20	40	40	50	16	
TELEGRAPH HILL	1,827	29' X 63'	9'	YES	120	100	52	20	190	80	120	40	11
TELEGRAPH HILL A	812	29' X 28'	9'	YES	50	48	20	20	45	40	50	16	
TELEGRAPH HILL B	1,015	29' X 35'	9'	YES	60	48	26	40	60	40	60	18	
RUSSIAN HILL	679	22'6" X 30'	9'	NO	60	40	26	30	50	30	50	24	
NOB HILL	679	22'6" X 30'	9'	NO	60	40	20	30	50	30	50	24	
WALL STREET WEST	335	14' X 24'	9'6"	NO			12						
MEZZANINE	1,500	50' X 30'	9'6"	NO	130	100			165				

Meeting Room Capacities Were Determined Using 72" Rounds Of 10 (Rounds Capacity), Three Chairs Per 6'X30" Table (U-Shape Capacity) And Three Chairs Per 6'X18" Table (Classroom Capacity) Allowing For Minimal Audiovisual Equipment.

# Third floor.



	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	PORTABLE WALLS	BANQUET 60"	BANQUET 72"	CONFERENCE	HOLLOW SQUARE	RECEPTION	CLASSROOM	THEATER	U-SHAPE	EXHIBITS 8' X 10'
<b>THIRD FLOOR</b>													
GRAND BALLROOM	2,800	44' X 63'8"	15'	NO	200	150	52	68	250	190	220	60	17
BALLROOM FOYER	960	64' X 15'	9'	NO					75				
TERRACE													

Meeting Room Capacities Were Determined Using 72" Rounds Of 10 (Rounds Capacity), Three Chairs Per 6'X30" Table (U-Shape Capacity) And Three Chairs Per 6'X18" Table (Classroom Capacity) Allowing For Minimal Audiovisual Equipment.





# Omni creates memories on your big day.

Congratulations. Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni San Francisco, we are committed to making sure your wedding day is nothing short of spectacular - by filling it with love, laughter and magical memories. That is our promise to you.

Whether we're playing host to your wedding ceremony, reception, rehearsal dinner or bridesmaid luncheon, we'll bring together the best of everything. Distinctive venue, exceptional cuisine, luxurious accommodations and legendary service all come together at Omni to ensure your wedding is sensational.

Plus, Omni's exceptional wedding team will be by your side every step of the way - from your first planning meeting to your final toast. So you can focus on what matters most - making memories that last a lifetime.

# Awe-inspiring ambience.

## MEZZANINE

The Mezzanine is a dynamic space overlooking our beautiful lobby level with a view of historic California Street just outside the hotel. Featuring crystal chandeliers in our lobby, the Mezzanine is perfect for a reception between your ceremony and dinner service.

## GRAND BALLROOM

Beautifully adorned with crystal chandeliers and privately located on the third floor, our Grand Ballroom is our most popular space for weddings and special events. Our intimate pre-function area and private curdoor terrace will enhance the ambience of your reception.

## UNION SQUARE

Our Union Square room features floor to ceiling windows overlooking the heart of the Financial District, featuring glimpses of the famous San Francisco Cable Cars. This gorgeous space is ideal for ceremonies.

## NORTH BEACH

With views of the iconic downtown Financial District, our North Beach room is fit for intimate ceremonies and dining. This luxurious room is perfect for servicing groups of 20-60 guests.

CEREMONY		COCKTAIL RECEPTION		DINNER RECEPTION	
GRAND BALLROOM	280	MEZZANINE	185	GRAND BALLROOM	170
UNION SQUARE	150	UNION SQUARE	150	UNION SQUARE	80
NORTH BEACH	100	NORTH BEACH	100	NORTH BEACH	90





# Wedding packages.

## ONSITE WEDDING SPECIALIST

Dedicated Catering Sales Manager to assist with all your planning needs.

## OMNI SAN FRANCISCO HOTEL PACKAGES INCLUDE

- Wedding Menu Tasting (up to 4 guests) 2 Starters | 2 Entrées
- California Suite for the Bride & Groom on the Reception Night with Late Check Out of 2:00 pm the Following Day (based on availability)
- California Sparkling Wine Toast
- Tables, China, Silverware, Stemware, Glassware
- Ivory linens to Include Floor Length Tablecloths and Matching Napkins
- Table Décor to Include Votive Candles and Bud Vases
- Dance Floor, DJ Table, and Staging for a Live Band
- Riser for Sweetheart Table or Head Table
- Display Tables for Cake, Gifts, and Escort Cards or Favors
- Special room rates for guests, available through your dedicated group booking link
- Reduced Event Valet Parking Rates Available for your Guests

# Butler-passed.

Reception butler passed are based on a minimum of 20 pieces per selection. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 60-minutes of service.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## SMALL BITES

### COLD

Melon caprese skewers | Cantaloupe, honeydew, bocconcini, basil | *12 per piece*

Artichoke bruschetta | Artichoke, garlic, lemon, parmesan, Italian bread | *12 per piece*

Beef tenderloin crostini | Moody blue cheese, black garlic demi-glace | *12 per piece*

Chilled cauliflower, whipped eggplant and everything bagel seasoning | *12 per piece*

Chipotle chicken in wonton shell | *12 per piece*

Crispy polenta and Cajun prawn | *12 per piece*

Fried goat cheese and brûléed figs | *12 per piece*

### HOT

Fava arancini, porcini mousse | *12 per piece*

Chicken yakitori | BBQ grilled chicken, soy sauce, mirin rice wine, rice vinegar | *12 per piece*

Applewood-smoked bacon-wrapped Medjool dates | *12 per piece*

Crispy falafel | Charred pepper hummus, pickled shallots | *12 per piece*

Yuzu salmon bites | *12 per piece*

Vegetable samosa, sun-dried fruit chutney | *12 per piece*

Mini Beef Wellington | Mushrooms, shallot, prosciutto, Dijon mustard in puff pastry | *12 per piece*





# Stations.

Reception Stations are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## CHEESE & CHARCUTERIE

Local artisan meats and cheeses, cracked seeded lavash, soft crostini, olives, nuts, dried fruits, seasonal fresh berries

42 per person

## MEDITERRANEAN MEZZE

Chickpea hummus, roasted peppers, olives, pita, bread and olive bread *vg*

Eggplant baba ghanoush, crisp pita chips, Kalamata olives and caper tapenade *df v*

Oven-baked spanikopita, tzatziki sauce *v*

42 per person

## TEA SANDWICHES

Cucumber | Buttermilk bread, mint, lemon *v*

Smoked salmon | Crunchy baguette, chive cream cheese, dill

Egg salad | Wheat bread, yogurt, Dijon mustard, parsley *v*

Assorted tea cookies, coconut macaroons, jam *v*

28 per person

## GREENS AND THINGS

Cobb salad | Little Gem lettuce, applewood-smoked bacon, eggs, tomatoes, blue cheese, chicken and buttermilk dressing *gf*

Caesar salad | Romaine hearts and croutons with creamy Caesar dressing

Seasonal crudité, hummus *gf vg*

42 per person

## SUSHI & SASHIMI

Assorted rolls and nigiri

Pickled ginger, soy sauce and wasabi

42 per person

## DIM SUM & THEN SUM

Vegetable spring rolls *df v*

Shrimp dumplings *df*

Spinach dumplings *df v*

Chicken siu mai *df*

Soy sauce and sweet chili oil

40 per person

# Reception stations.

Reception stations are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged.  
Prices are based on a 90-minutes of service  
Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## LITTLE ITALY CHOICE OF THREE

Penne Bolognese | Beef ragout, parmesan cheese, Italian parsley

Cavatappi | Asparagus, English peas, maitake mushrooms, truffle Alfredo v

Kale and mushroom ravioli | toy box tomatoes, gremolata, feta cheese, Kalamata olives v

Butternut squash risotto, sun-dried cranberries, candied walnuts *gf vg*

Chicken parmesan | Chicken breast, pomodoro sauce, mozzarella cheese

Eggplant parmesan | Eggplant, pomodoro sauce, gluten-friendly breadcrumbs, vegan cheese *gf vg*

Garlic bread

45 per person

## BAJA FAVORITES CHOICE OF THREE

Empanadas | Beef chimichurri, chicken, mushroom

Vegetable tamale, roasted tomato & jalapeño salsa *df v*

Mexican cauliflower rice, tomatoes, peppers and cilantro *gf vg*

Chicken taquitos, avocado dip and pickled onions *df gf*

Beef enchiladas, salsa verde, baked cheese

Street tacos | Beef and chicken, cilantro, pickled onion, salsa quemada *df gf*

45 per person

## AMERICAN FAVORITES CHOICE OF THREE

Mac and cheese | Conchiglie, parmesan, Asiago, Gouda, fontina, cheddar v

Crab cake, caper aioli

Impossible meatball, peppadew aioli *vg*

Mini hot honey chicken sandwich | Fried chicken, Louisiana hot sauce

Cheesy tots | Tater tots smothered in cheddar and Jack v

Buffalo cauliflower | Fried cauliflower, Buffalo sauce, vegan butter *gf vg*

Lemon pepper chicken wings *gf*

French fries with truffle salt

45 per person





# Carving stations.

Reception stations are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service. Each carving station requires a chef attendant; a 300 fee will be assessed for a two hour period.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## CEDAR PLANK SALMON

Dill aioli *gf*

Grilled pineapple salsa *gf*

Warm butter rolls *gf*

**425 EACH | SERVES 20 | ATTENDANT REQUIRED**

## LEG OF LAMB

Thyme jus

Mint jelly

Rosemary potato buns

**600 EACH | SERVES 25 | ATTENDANT REQUIRED**

## PRIME RIB

Horseradish cream *gf*

Au jus *gf*

Classic popovers *gf*

**600 EACH | SERVES 20 | ATTENDANT REQUIRED**

## BEEF BRISKET

Apple carrot slaw

Sweet and spicy barbecue sauces

Jalapeño cornbread

**500 EACH | SERVES 25 | ATTENDANT REQUIRED**

# Non-alcoholic beverages.

Continuous beverage package prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are subject to a 24% service charge and 8.625% sales tax. All menus and prices are subject to change without notice.

## BEVERAGES

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | *140 per gallon*

Stance regular or decaf coffee | *140 per gallon*

Assorted Numi hot teas | *140 per gallon*

Classic black iced tea | *90 per gallon*

Seasonal infused water | *90 per gallon*

Assorted Kohana canned coffee drinks | *10 each*

Assorted soft drinks | *8 each*

Pure Life water | *8 each*

Acqua Panna natural spring water | *9 each*

S.Pellegrino Essenza flavored sparkling mineral water | *9 each*

S.Pellegrino sparkling mineral water | *9 each*

Red Bull | Energy Drink or Sugarfree | *10 each*

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | *10 each*

Naked fruit juice & smoothies | *12 each*

Coconut water | *10 each*

Enroot cold brew tea | *12 each*

Nitro brew | *12 each*

Kombucha | *12 each*

## CONTINUOUS BEVERAGE PACKAGE

### HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

*60 per person*

### FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

*90 per person*







# Bar mixology.

*Bartenders are 250 per bartender for up to two hours and 50 for each additional hour.*

*Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.*

## BRANDS

### SUPER PREMIUM

Vodka | Tito's Handmade

Gin | Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Milagro

Cognac | Hennessy VS

## BEERS

### DOMESTIC

Budweiser, Bud Light

### IMPORT/CRAFT

Corona, Fat Tire, Stella Artois, Anchor Steam,

Lagunitas IPA

## WINES

### PREMIUM

Unshackled by Prisoner Cabernet Sauvignon,  
Napa Valley

Hess Shirtail Ranches Sauvignon Blanc, Mount  
Veeder, Napa Valley

## OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired  
cocktails using super premium or premium  
brands to any bar.

*18 per drink*

### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple  
juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice  
and Omni sour

### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and  
Omni sour

## MOCKTAILS

Add to any bar a selection of Barmalade  
inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade,  
cranberry juice and lime

*15 per drink*

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin  
Cinnamon, Omni sour and angostura  
bitters

*15 per drink*

# Bar pricing.

*Bartenders are 250 per bartender for up to two hours and 50 for each additional hour. Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.*

## HOSTED HOURLY BAR

### SUPER PREMIUM

One hour | 60 per person

Two hour | 75 per person

Each additional hour | 15 per person

### PREMIUM

One hour | 45 per person

Two hour | 60 per person

Each additional hour | 15 per person

### PREMIUM WINE AND BEER

One hour | 30 per person

Two hour | 45 per person

Each additional hour | 15 per person

## HOSTED CONSUMPTION BAR

### INDIVIDUAL DRINKS

Super Premium brands | 18 per drink

Premium brands | 15 per drink

Domestic/Imported/Craft beer | 9 per drink

Premium Wine | 15 per drink

Soft drinks | 8 per drink

Omni Signature Cocktail | 18 per drink

Omni Signature Mocktail | 15 per drink





# Wine rack.

Bartenders are 250 per bartender for up to two hours, 50 for each additional hour. One bartender required per 100 people.  
 Wine service available for 90 minutes  
 Cash bars include all service charges and tax. All menus and prices are subject to change.

## RED WINES

- Bulletin Place | Australia | Merlot  
55 per bottle
- Bulletin Place | Australia | Cabernet Sauvignon  
55 per bottle
- Hayes Ranch | California | Merlot  
65 per bottle
- Hayes Ranch | California | Cabernet Sauvignon  
65 per person
- Decoy by Duckhorn | Sonoma County, California | Pinot Noir  
82 per bottle
- Decoy by Duckhorn | Sonoma County, California | Merlot  
82 per bottle
- Decoy by Duckhorn | Sonoma County, California | Cabernet Sauvignon  
82 per bottle
- Jeff Carell En Coteaux | South of France | Pinot Noir  
85 per bottle

## WHITE WINES

- Bulletin Place | Australia | Sauvignon Blanc  
55 per bottle
- Bulletin Place | Australia | Chardonnay  
55 per bottle
- Jermann | Italy | Pinot Grigio  
65 per bottle
- Hayes Ranch | California | Rosé  
65 per bottle
- Hayes Ranch | California | Chardonnay  
65 per bottle
- Chamisal | Sonoma County, California | Chardonnay  
75 per bottle
- Maison Foucher | Loire, France | Sauvignon Blanc  
75 per bottle
- Viticoltori | Italy | Pinot Grigio  
75 per bottle
- Decoy by Duckhorn | Sonoma County, California | Sauvignon Blanc  
82 per bottle
- Decoy by Duckhorn | Sonoma County, California | Chardonnay  
82 per bottle

## SPARKLING WINES

- Ruffino | Italy | Prosecco  
65 per bottle
- Chandon | California | Classic Brut  
65 per bottle
- Unshackled by Prisoner | Napa Valley, California | Brut  
75 per bottle
- Chandon | California | Sparkling Rosé  
85 per bottle

# FAQ.

## **DO YOU ALLOW OUTSIDE FOOD & BEVERAGE IN YOUR EVENT SPACES?**

We allow specialized food items that we are unable to produce to be brought in from outside vendors. A per person plated fee shall apply. Outside beer and liquid is not ever permitted. Wine is permitted and a \$25 per bottle corkage fee shall apply.

## **IS THERE A CORKAGE FEE FOR BRINGING OUR OWN WINE?**

Yes, the corkage fee is \$25. per bottle (750 ml).

## **ARE WE REQUIRED TO UTILIZE YOUR VENDORS?**

We are pleased to offer this preferred vendor list, however, you are not required to exclusively utilize these vendors. Please note that all vendors used however are licensed and insured to provide proper services during your event.

## **WHAT IS THE CUT OFF AGE TO UTILIZE THE CHILDREN'S MENU ITEMS?**

Children from the ages of 5 to 12 years old are eligible to order off the childrens menu. Anyone over the age of 13 years old is considered an adult. Should you order a meal for your child under 5 years old - children's pricing will apply.

## **WHEN CAN WE ACCESS THE EVENT SPACE?**

Setup times will be dependent on dates and availability. Please consult with your Catering Sales Manager for specific dates and times.

## **HOW LONG IS THE EVENT SPACE AVAILABLE TO US?**

In the effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 1:00 am for evening functions.

## **WHAT ARE THE NOISE LEVEL RESTRICTIONS?**

Although we do allow music and/or live entertainment during your wedding, we reserved the right to request volume levels be reduced based upon noise complaints. Additionally, no amplified music is permitted on the mezzanine level.





# FAQ.

## **WHAT IS THE HOTEL'S DEPOSIT POLICY?**

A 25% deposit of the event rental fee plus food and beverage minimum is required. Six months prior to the wedding, 50% of your required minimum expenditure is due. Three months prior to the wedding, 75% of your required minimum expenditure is due. The final estimated payments is due in full 14 business days prior to the wedding in the form of a credit card, personal check or cash.

## **WHAT IS THE MINIMUM ATTENDANCE REQUIRED FOR A WEDDING PACKAGE?**

All the wedding packages have a minimum attendance of 20 guests.

## **IS THE BARTENDER FEE INCLUDED IN THE WEDDING PACKAGES?**

A \$250 bartender fee per bar shall apply. One bartender is required per 100 guests.

## **WHAT IS THE STARTING FOOD AND BEVERAGE MINIMUM RENTAL FEE?**

Food and beverage minimum are based on anticipation attendance, dates and times. The food and beverage minimum is set for each specific event space and is met by ordering through our wedding menu.

## **DO YOU OFFER SERVICES LIKE HAIR AND MAKEUP?**

You may refer to the vendor list, unfortunately we do not offer those type of services but you are more than welcome to utilize the list that provides services such as this.

## **DO YOU OFFER THEMED / COLOR LINENS?**

Please refer to our vendor list for custom linens.

## **DO YOU OFFER SPECIALTY COLOR CANDLES?**

Every table is set with white tea light candles. All other colored candles you will need to order through your wedding coordinator and/or coordinate options with the hotel Catering Sales Manager we would be happy to assist you in finding the right vendor to suite the theme you desire.



Delight  
*in every* moment.





*forever*  
starts here.

[OMNIHOTELS.COM/SANFRANCISCO](https://omnihotels.com/sanfrancisco)

CONNECT WITH A WEDDING SPECIALIST

415.677.9494

[SFODTN.LEADS@OMNIHOTELS.COM](mailto:SFODTN.LEADS@OMNIHOTELS.COM)

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