



ST REGIS
SAN FRANCISCO

The St. Regis San Francisco Wedding 2024



Welcome to the House of Celebration.

We are thrilled to welcome you and your guests to The Best Address in celebration of this exquisite occasion.

We work closely with our Chef to design menus with seasonal ingredients to enhance the culinary experience. We are committed to using the very best products from local farms and artisanal producers. Our goal is to nurture relationships with purveyors dedicated to organic and natural farming methods.

THE VENUE

The **Yerba Buena Terrace** is an outdoor venue that overlooks the beautiful Yerba Buena Gardens. Under a 3,600 sq ft heated tent, this blank canvas can be transformed into any wedding vision.

While you share a moment of tranquility taking photos in our beautiful hotel, your guests can enjoy cocktails in the **Sculpture** reception area. Floor to ceiling windows bring the city to life in this dedicated space.

With dramatic 17' center-hinged pendulum doors, the **Gallery Ballroom** sets the stage for an unforgettable reveal. 4,600 sq ft provides the roominess for all your friends and family to dine and dance the night away.



Venue rentals range from \$2,500++ to \$10,000++

THE RECEPTION

Tray Passed Canapés

Selection of three from Chef's collection of curated seasonal items

Add passed sparkling wine as an upgrade for an additional \$8 per person

Beverage Collection

*One-hour unlimited bar package, including two Signature Cocktail beverages during cocktail reception
Includes 1 bartender for every 75 guests*

Domestic, Imported, and Local Crafted Beer

Domaine Chandon Brut Sparking Wine

Annabella Chardonnay Napa Valley, Annabella Cabernet Sauvignon Napa Valley

Luxe Brand Liquors:

*Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum,
Patron Silver Tequila, Dewar's White Label Scotch, Jack Daniel's Tennessee Whiskey,
Maker's Mark Bourbon, Hennessy V.S. Cognac*

Upgrade all bars to Ultra Luxe liquors for an additional \$16 per person

THE DINNER

Three Course Plated Dinner

Seasonal Soup or Salad Course

Served with freshly baked Artisanal breads with sweet French style butter

Entrée Course

*Choice of two: chicken, guinea hen, halibut, sea bass, salmon, tenderloin, sirloin
+ vegetarian selection*

Predetermined counts required one week prior to event

Wedding Cake created by our St. Regis Pastry Chef

An appropriately tiered cake with up to two cake flavors and fillings

Tablesides Wine Service

Annabella Chardonnay Napa Valley, Annabella Cabernet Sauvignon Napa Valley

Illy Coffee and Assorted "T" Tealeaves

Served tableside with wedding cake

THE PARTY

Post Dinner Beverage Collection

*Three-hour unlimited bar package, including two Signature Cocktail beverages of your choice
Includes 1 bartender for every 75 guests*

Domestic, Imported, and Local Crafted Beer

Domaine Chandon Brut Sparking Wine

Annabella Chardonnay Napa Valley, Annabella Cabernet Sauvignon Napa Valley

Luxe Brand Liquors:

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Patron Silver Tequila, Dewar's White Label Scotch, Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Hennessey V.S. Cognac

Upgrade all bars to Ultra Luxe liquors for an additional \$16 per person

THE PACKAGE

\$295 Per Person



ADDITIONAL PRICING & REQUIREMENTS

Champagne Sabering

*A classic St. Regis tradition to toast to the newly married couple
\$150 includes the bottle of champagne and the sabrage attendant*

Bartender Fee

*Additional bartenders above the included 1 per every 75 guests
\$350 bartender fee for three hours of consecutive service per bartender
\$100 each additional hour per bartender*

Coat Check

\$450 up to six hours of service

Uplighting

*\$1,900 for (8) Lights
\$3,200 for (14) Lights*

Vendor Meal

*Chef's selection of seasonal hot buffet
\$85 per vendor*

Children's Menu

*Available for guests ages 3 to 10
\$75 per child*

Wedding Coordinator

A Day-of Wedding Coordinator is required. Any planner who has not previously worked at The St. Regis must be approved by the hotel. The Couple is to identify the coordinator and provide Hotel with Planner contact information for final approval.

Complimentary Bridal Suite

A Metropolitan Suite on the evening of the celebration

Includes overnight valet parking, The St. Regis Butler service, and a welcome amenity

Menu Tasting

Hosted for up to four guests

Bespoke Accoutrements

- ◆ *Tables and chairs for the ceremony, reception, and dinner*
- ◆ *Floor length linens with a white overlay*
- ◆ *Glass charger base plates*
- ◆ *Glass votive candles*
- ◆ *Personalized printed wedding menus*
- ◆ *Stage for DJ or live band*
- ◆ *Black modern dance floor*
- ◆ *Bartenders for both the cocktail reception and the post dinner dancing*
- ◆ *Cake cutting fee*

Valet Parking

Reduced day rate, not valid for overnight

\$45 per vehicle, plus tax

Loyalty Points

Double Marriott Bonvoy points

Points awarded based on spend on food, beverage, and room rental



WEDDING ENHANCEMENTS

Bloody Mary Bar

The St. Regis Bloody Mary Mix

Absolut Vodka

Worcestershire sauce, ground black pepper, salt, celery stalks, hot sauce, and lemon wedges

\$34 Per Person

Requires a \$350 bartender fee for three hours of consecutive service

Mimosa Bar

Freshly squeezed orange juice and cranberry juice

Assorted seasonal berries

Domaine Chandon Brut Sparking Wine

\$34 Per Person

Requires a \$350 bartender fee for three hours of consecutive service

Spiked Coffee Bar

*Freshly brewed Illy coffee and decaffeinated coffee
Bailey's Irish Cream and Kahlua*

\$22 Per Person

Requires a \$350 bartender fee for three hours of consecutive service

Afternoon Tea

Enjoy in your suite while getting pampered

- ◆ *English tea sandwiches*
- ◆ *Assorted house made scones*
- ◆ *Assorted house made cakes and pastries*
- ◆ *"T" collection by Tealeaves*

\$75 Per Person

Spa Water

Setup a refreshment station for the ceremony

*Freshly cut fruit-infused iced water station
Choice of cucumber lemon, blood orange, or strawberry mint*

\$10 Per Person

Late Night Snacks

Delicious bites to satisfy a night of dancing and celebrating

Quesadilla with Oaxaca cheese, roasted peppers, and red onions

Chicken wings with either honey bourbon glaze or spicy buffalo sauce

Chicken tenders with ketchup and house made ranch

American Kobe beef sliders, gruyere, caramelized onions

Comes with French fries and truffle tater tots

Choose Two: \$65 Per Person

Choose Three: \$75 Per Person

Celebration Brunch Table

Continue the celebration the next day

Freshly squeezed orange juice and grapefruit juice

Warm cinnamon brioche twists and pecan sticky buns

Assorted mini bagels with plain, chive, and berry cream cheese

Smoked salmon display with shaved onions, caperberries, chives, lemon slices

Plain and fruit Greek yogurt, house made granola

California farmed seasonal fresh fruit & berries

Miniature St. Regis BLT sandwiches

Seasonal quiche

Applewood smoked bacon, chicken apple sausage, or turkey bacon (choose two)

Organic fingerling potatoes

Freshly brewed Illy coffee and decaffeinated coffee and assorted “T” by tealeaves

\$115 Per Person

*Upgrade with a Chef Attended Action Station for an additional \$35 per person per station
Requires a \$300 culinary attendant per station*

Made to Order Omelet Station

Fresh eggs and egg whites

Diced ham, diced turkey, bacon

Tri-colored peppers, mushrooms, sauteed onions, diced tomatoes, broccoli, fresh spinach,

Shredded cheddar, Swiss, mozzarella

Made to Order Pancake Station

Seasonal Berries, bananas, crushed walnuts, chocolate chips, seasonal marmalade

Chocolate sauce, maple syrup, organic butter, fresh whipped cream

