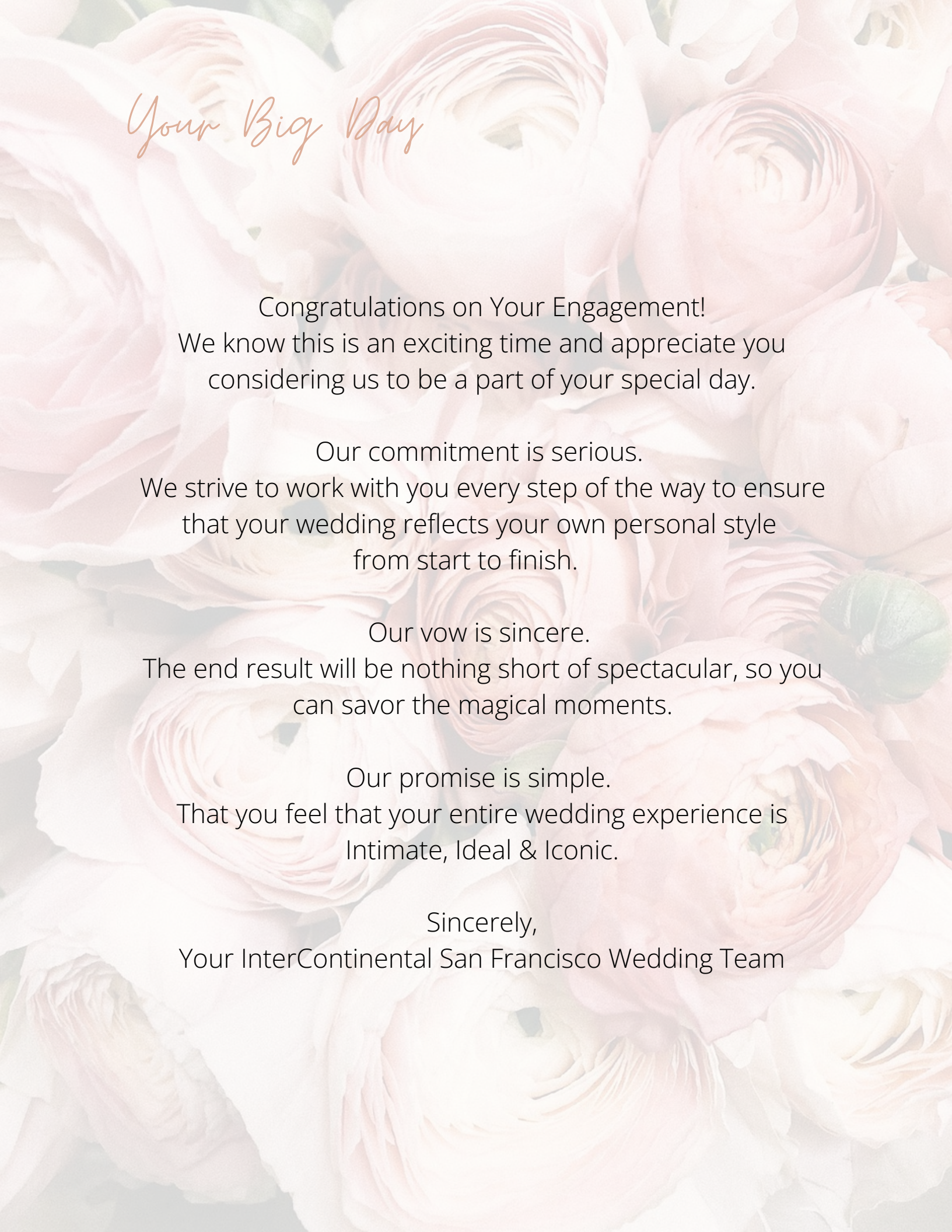




InterContinental San Francisco
888 Howard Street, San Francisco, CA 94103
InterContinentalSanFrancisco.com, (415) 616-6500



Your Big Day

Congratulations on Your Engagement!
We know this is an exciting time and appreciate you considering us to be a part of your special day.

Our commitment is serious.
We strive to work with you every step of the way to ensure that your wedding reflects your own personal style from start to finish.

Our vow is sincere.
The end result will be nothing short of spectacular, so you can savor the magical moments.

Our promise is simple.
That you feel that your entire wedding experience is Intimate, Ideal & Iconic.

Sincerely,
Your InterContinental San Francisco Wedding Team

Pacific Terrace



Grand Ballroom & InterContinental Ballroom



Moscone Room & Terrace





The Cocktail Hour

Hors d'Oeuvres

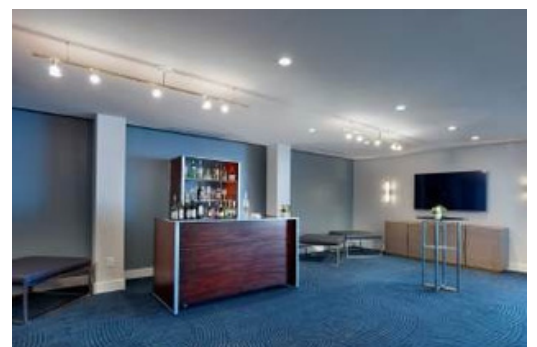
*Tray-Passed or Reception Display
Offered with White Glove Service
Soft Bar or House Brand Hosted Bar*

Cold Hors d'Oeuvres

Marin County Brie Crostini, Muscat Grape (NF, Veg)
Sonoma Goat Cheese, Brioche, Fruit Chutney (NF, Veg)
Pear, Prosciutto, Point Reyes Blue Cheese Roulade (GF, NF, Veg)
Wild Mushroom, Roasted Garlic Crostini, Parmesan Cheese, EVOO (NF, DF, Veg)
Endive, Gorgonzola Mousse, Caramelized Walnuts (GF, Veg)
Watermelon Pops, Whipped Feta Cheese, Micro Basil & Balsamic Reduction (NF, Veg)
Caprese Skewer, Baby Tomato, Ciliegine Mozzarella, Basil, Balsamic Reduction (GF, NF, Veg)
San Daniele Prosciutto, Asparagus Spear, Basil Cream (GF, NF)
Chili Glazed Tofu Skewer (GF, NF, DF, Vegan)
Charred Edamame Crostini, Edamame Puree, Cashew Cream, Micro Thyme (Veg)
Sesame Tuna Cone, Pickled Ginger, Avocado, Tobiko, Sesame Cone (DF, NF)

Hot Hors d'Oeuvres

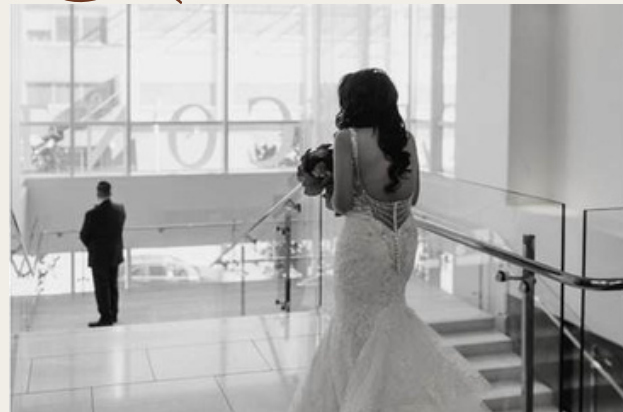
Stuffed Mushroom, Boursin Cheese, Sundried Tomato Lemon Garlic Aioli (GF, NF, Veg)
Mushroom Arancini, Tomato Basil Sauce (NF, Veg)
Chorizo & Cheese Arancini, Romesco Sauce
Vegetable Pot Stickers, Spicy Honey Soy Dipping Sauce (NF, DF, Veg)
Brie & Raspberry Filo Cup (NF, Veg)
Vegetable Spring Rolls, Thai Chili Dipping Sauce (NF, DF, Veg)
Indian Vegetable Samosa, Tamarind Dipping Sauce (NF, DF, Veg)
Beef Empanadas, Piquillo Pepper Sauce (NF, DF)
Artichoke Croquette, Olive Tapenade, Goat Cheese (Veg)
Bacon Wrapped Date, Manchego, Marcona Almonds, Chili Glaze (GF, DF)
Peruvian Chicken Skewer, Ginger Lime Aioli (GF, NF, DF)
Asian Meatballs, Sesame, Green Onions (GF, NF, DF)



The Reception

Complimentary Reception Décor

- Perimeter LED moodlighting
(for Grand Ballroom and InterContinental Ballroom)
- Round House Linens
(Choice of Blue or Black Linens)
- Napkins
(Choice of White or Black Napkins) ·
- Upgraded Table Linens available upon request
(Additional fee applies)
- China Dinnerware, Silverware, Glassware
- Personalized Dinner Menus available upon request
- Table Numbers & Stands
- Three (3) Votive Candles per Table
- Wood Dance Floor
- Black Stage Riser



The Reception Menu

Using locally sourced and environmentally sustainable ingredients, our Executive Chef and her culinary team will work with you to create the most memorable dining experience for you and your guests.

Menu Items subject to change.

DINNER MENU

Offered with White Glove Service

Dinner menus are offered with a two-course minimum, choice of Starter and Entrée.

Dinners are served with Signature Rolls, Sweet Creamery Butter,
Tableside Coffee, Decaffeinated Coffee, Selection of Teas.

First Course

Couple may select one option for all guests

Salad:

Mixed Baby Greens

*Grilled Broccoli, Blistered Toy Box Tomato, Olive Oil Croutons,
Sherry Vinaigrette
(GF, NF, DF, Vegan)*

~

Baby Sweet Gem

*Cucumber, Watermelon Radish, Castelvetrano Olives, Grilled
Scallions, Sage Ranch Dressing
(GF, NF, Veg)*

~

Arugula Salad

*Quinoa, Red Onion, Feta Cheese, Champagne Vinaigrette
(GF, NF, Veg)*

OR

Soup:

Hearty Potato Leek Soup

*Chives
(GF, NF, Veg)*

~

Roasted Butternut Squash Soup

*Fresh Dill, Pepita Seeds
(GF, Veg)*

The Reception Menu

Main Entree Course

Couple may select two entrée options plus one vegetarian entrée for all guests

Fish:

Pacific Grilled Salmon

Vegetable and Potato Hash, Rainbow Chard, Grilled Asparagus, Tomato Vinaigrette
(GF, NF, DF)

~

Seared Halibut

Farro Risotto, Seasonal Squash, Maitake Mushroom, Braised Greens,
Garlic Beurre Blanc, Chive Oil
(GF, NF)

Poultry:

Roasted Chicken Breast

Parsnip Potato Puree, Rainbow Cauliflower, Heirloom Carrots,
Whole Grain Mustard Reduction (GF, NF)

~

Seared Duck Breast

French Lentils, Root Vegetables, Glazed Carrots, Spiced Dried Cherry Jus
(GF, NF, DF)

Other Meats:

Rack of Lamb

Goat Cheese Heirloom Grits, Braised Broccolini, Greens, Rosemary Jus
(GF, NF)

~

Grilled New York Strip Steak

Potato Leek Galette, Roasted Heirloom Carrots, Bourbon Demi, Truffle Compound Butter
(GF, NF)

~

Braised Beef Short Rib

Crème Fraiche Potato Puree, Heirloom Carrot, Red Wine Jus, Parsley Pesto
(GF, NF)

The Reception Menu

Couple may select two entrée options plus one vegetarian entrée for all guests

Vegetarian:

Roasted Butternut Squash Risotto
Green Peas, Carrot & Shaved Truffles
(Vegan, GF)

~

Vegetable Wellington
Roasted Mushroom, Root Vegetables, Phyllo Dough, Piquillo Puree, Frisée
(NF, Veg)

Duet:

(one choice only)

Seared All-Natural Chicken Breast & Dungeness Crab Cake
Baby Zucchini, Baby Carrot, Herb Roasted Tomato, Truffle Chive Mashed Potato,
Natural Jus, Mango Citrus Sauce
(GF, NF)

~

Beef Tenderloin & Butter Poach Lobster Tail
Haricot Verts, Baby Rainbow Carrots, Herb Roasted Tomato, Parsnip Puree,
Cabernet Sauce, Drawn Butter
(GF, NF)

~

New York Sirloin & Jumbo Shrimp
Baby Rainbow Carrots, White Asparagus, Herb Roasted Tomato, Braised Fennel,
Potato Gratin, Merlot Sauce & Béarnaise
(GF, NF)



Late Night Snacks

Savory Hors d'Oeuvres

\$14.00 per piece

Minimum of 25 pieces per item, subject to 25% service charge and 8.625% sales tax

Hot

- Korean Short Rib Skewer, Gouchujang Honey Glaze (GF, NF, DF)
- Mini Beef Wellington, Red Wine Bordelaise (NF)
- Grilled Lamb Chops W/ Rosemary Au Jus (GF, NF, DF)
- Sea Scallop Wrapped In Maple Bacon, Lemon Aioli (GF, NF, DF)
- Dungeness Crab Cakes, Spicy Remoulade Sauce (NF, DF)
- Jumbo Prawns, Pancetta, Organic Tomato Butter Sauce (GF, NF)
- Kobe Beef Slider, Chive Aioli, Brioche Bun (NF)
- Fried Dragon Shrimp Roll, Thai Coconut Curry Dip (NF, DF)

Cold

- Deviled Eggs, Capers, Crispy Bacon (GF, NF, DF)
- Steamed Yukon Gold Potato, Smoked Salmon, Caviar (NF)
- Lobster Medallion, Yukon Gold Potato, Crème Fraiche, Caviar (GF, NF)
- Ahi Tuna Tartare, Avocado, Chives, Sesame Soy, Cucumber (GF, NF, DF)



Sweet Hors d'Oeuvres

\$12.00 per piece

Minimum of 25 pieces per item, subject to 25% service charge and 8.625% sales tax

- Chocolate Crème de Pot
- Chocolate Truffles
- Ricotta Cheese Cannellini
- Chocolate Dipped Cheesecake Lollipops
- Mini Fruit Tart
- Fresh Fruit Cup with Creamy Vanilla & Toasted Coconut
- Freshly Baked Cookies
- Hot Chocolate





Iconic Package Pricing

Minimum of 100 Guests

WEDDING PACKAGE 1

Cocktail Hour:

One (1) Hour Soft Bar

Three (3) Tray-Passed Hors d'Oeuvres

~

Dinner Reception:

Two (2) Course Pre-Determined

Entrée: Chicken or Fish

Additional \$10 for beef entrée

Additional \$12 for duet entrée

Dinner Wine Tableside Service

Sparkling Wine Toast

Tableside Coffee/Tea Services

Two (2) Hour Soft Bar

(Post-Dinner)

~

Sub-Total: \$180.00++ per Adult

Total: \$244.41 per Adult

(inclusive of 25% service charge & 8.625 % CA sales tax)

WEDDING PACKAGE 2

Cocktail Hour:

One (1) Hour House Brand Bar

Three (3) Tray-Passed Hors d'Oeuvres

~

Dinner Reception:

Two (2) Course Pre-Determined

Entrée: Chicken or Fish

Additional \$10 for beef entrée

Additional \$12 for duet entrée

Dinner Wine Tableside Service

Sparkling Wine Toast

Tableside Coffee/Tea Services

Two (2) Hour House Brand Bar

(Post-Dinner)

~

Sub-Total: \$195.00++ per Adult

Total: \$264.77 per Adult

(inclusive of 25% service charge & 8.625% CA sales tax)

Miscellaneous Fees

Children's Meals (Ages 3-12 years old)

Sub-Total: \$59.00++ per Child

Total: \$80.11 per Child

(inclusive of 25% service charge & 8.625% CA Sales Tax)

Vendor Meal (Hot)

Sub-Total: \$75.00++ per Vendor

Total: \$101.84 per Person

(inclusive of 25% service charge & 8.625% CA Sales Tax)

Dinner Enhancement

Additional \$15.00++ per person for additional soup, salad or dessert.

Beverage Enhancement

Additional \$10.00++ per person for one tier upgrade on bar packages (house brand to premium)

Labor Fees

Bartender Fees - \$325.00+tax (Beer, Wine & Liquor)
per Bartender per three (3) hour shift

Beverage Attendant - \$160.00+tax (Beer & Wine)
per attendant per two (2) hour shift

Coat Check Attendant- \$250.00 per attendant
per three (3) hours of service

Any additional hours will be charged at \$50.00 per hour per bartender/attendant

Parking

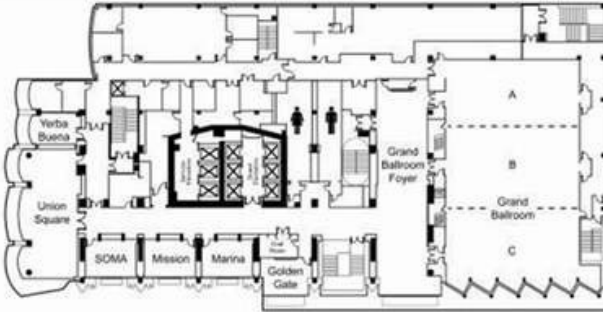
Reduced rate of \$60.00 per car - charged to final bill
or guests pay own parking

*****Pricing subject to change without notice*

++ is subject to service charge and 8.625% sales tax

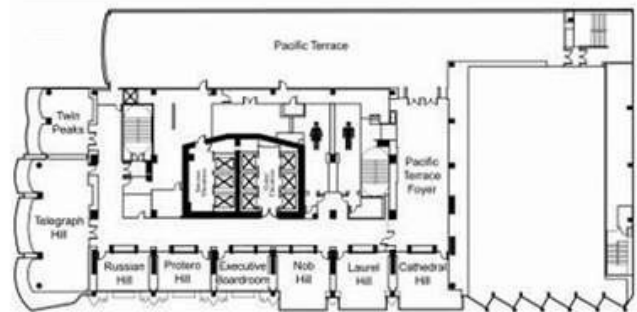
An Unrivaled Setting

From intimate ceremonies to mid-size ballroom weddings and receptions, the InterContinental offers a legendary setting for your unforgettable wedding celebration.

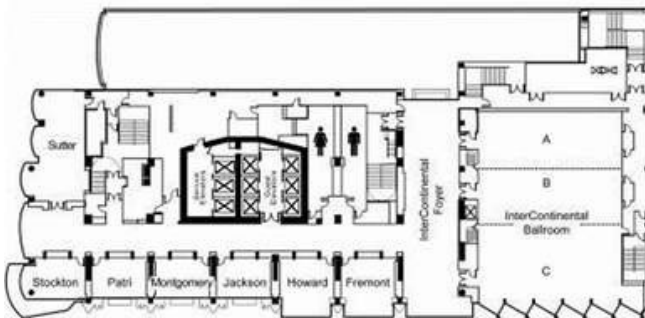


THIRD FLOOR PLAN

Event Space	Square Footage	Capacity: Rounds	Capacity: Rounds + Dance	Capacity: Reception
Pacific Terrace	5,406	300	250	600
Pacific Terrace Foyer	1,584	-	-	150
Telegraph Hill	1,577	100	70	150
Twin Peaks	682	40	-	45



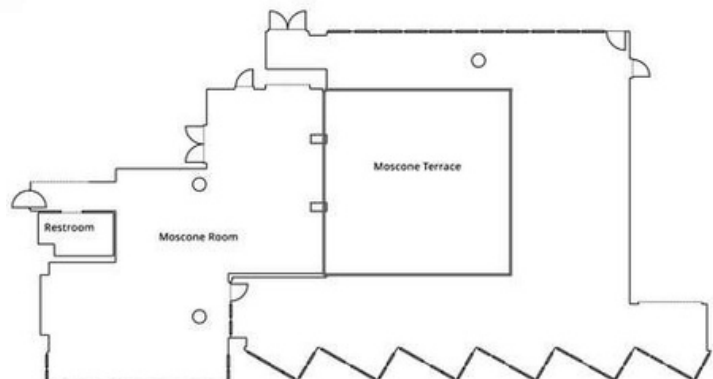
FOURTH FLOOR PLAN



FIFTH FLOOR PLAN

Event Space	Square Footage	Capacity: Rounds	Capacity: Rounds + Dance	Capacity: Reception
Moscone Room	1,400	50	30	70
Moscone Terrace	1,200	60	40	70
Moscone Room + Terrace	2,600	110	60	150

Event Space	Square Footage	Capacity: Rounds	Capacity: Rounds + Dance	Capacity: Reception
InterContinental Ballroom	5,406	380	350	530
InterContinental Ballroom Foyer	2,256	-	-	270
Sutter	1,104	80	50	90
Stockton	476	30	-	30



Hotel Overview & Accommodations

Allow the professional event planners of InterContinental San Francisco to design a magical wedding memory you'll treasure forever. With several flexible San Francisco wedding venues, high-touch planning services, and renowned onsite catering, we'll help you craft the California wedding celebration of your dreams.

Upscale Accommodations and Services:

- *32 story building with 556 luxury guest rooms with floor to-ceiling windows including 14 suites.*
- *Our guest rooms offer a calming escape from the city with relaxing tones, refined furnishings, and your choice of a plush king-sized bed or two cozy double beds.*
- *Our roomy One-Bedroom Suites combine calming tones with luxurious fabrics for a truly intimate fee, featuring a seating area with sofa bed and a generously sized marble bathroom.*
 - *Cribs, cots, rollaway beds and choice of foam or feather pillows upon request.*

In room amenities includes:

- *100% fresh air in guest rooms, hallways, public areas and meeting space – no internal return air is used with help of Merv-13 filters*
 - *LCD television*
 - *Plush bathrobes*
 - *In-room safe*
 - *Coffee maker*
 - *Climate Control*
- *Floor to ceiling windows*
- *Iron & Ironing board*
- *Mini Bar*



Vendor List

Entertainment

Denon & Doyle
(415) 861-5021
www.djay.com/

Spintronix Entertainment
(510) 326-6158
www.spintronix.com/

Sound in Motion
(408) 354-4050
www.soundinmotioneg.com/

The Real DJ Tank
(650) 619-9840

Bands

Bay Area Strings
www.bayareastrings.com/

Martini Straight Up
(415) 846-9567
www.martinistraightup.com/

Mercy & the Heartbeats
www.mercyandtheheartbeats.com/

Lucky Devils
(786) 210-9501
www.luckydevilsband.com

Wonder Bread 5
(415) 447-4730
www.wonderbread5.com/

Florist

Angel's Flowers by Amy
(415) 397-5356
www.angelsflowersbyamy.com/

Flowers by Edgar
(408) 836-1605
www.flowersbyedgar.com/

Jane's Roses
(415) 773-0777
www.flowersdeliverysanfrancisco.com/

Natalini Flowers
(415) 503-1690
www.nataliniflowersbycrispy.com/

Sassy Diva Designs
www.sassydivadesigns.com/

U & I Event Design
(510) 962-1447
www.uandievents.com/

Cake Designers

Butter &
(415) 707-7414
www.butterand.com/

CupCakin
(510) 529-4488 ext. 7
www.cupcakinbakeshop.com/

MiGoodies
(415) 967-1379
www.migoodiesbakesale.com/

Susie Cakes
(415) 474-2253
www.susiecakes.com/locations/chestnut

Whole Cakes
(415) 997-8184
www.wholecakes.com/

Rentals

Abbey Party Rentals
(415) 715-6900
www.abbeyrentssf.com/

AFT Furniture Rentals
(510) 736-4888
www.rentfurniture.com/

Bright Event Rentals
(415) 570-0470
www.bright.com/

CORT Events
(415) 902-9889
www.cortevents.com

Good Events
(510) 244-7921
www.goodevents.com/

Last Wave Productions
www.lastwaveproductions.com/

Napa Valley Linens
(925) 459-0414
www.nvlinens.com/

Pleasanton Event Rentals
(925) 468-0624
www.pleasantonrentals.com/

Standard Party Rentals
(510) 970-9827
www.standardpartyrentals.com

Stuart Event Rentals
(408) 856-3232
www.stuartrental.com/

Photobooths

Epic Photobooth
(415) 912-9503
www.epicphotoboothsf.com

U2 Photobooths
(925) 451-8850
www.u2photobooths.com

Photographers & Videographers
Brian MacStay Photography
(925) 348-8856
www.brianmacstayphotography.com/

Bowerbird Photography
(415) 312-8545
www.bowerbirdphotography.com/

Carly Feltz
(925) 858-7190
www.media@carlyfeltz.com

Clane Gessel Photography
(206) 650-1030
www.clanegessel.com/

Diane Bagaoisan Photography
www.diane-b-photography.com/

DeNoise
(510) 653-3838
www.denoise.com/video

FilMore Productions
www.filmorepro.com/

Jasmine Lee Photography
(415) 987-0921
www.jasmineleephoto.com/index3/

Jay Tsai Photography
(650) 386-3999
www.jaytsaiphoto.com/

Lindsay Denman Photography
(415) 993-0840
www.lindseydenman.com/

Megan Bayley Photography
www.meganbayleyphoto.com/#1

Milou & Olin Photography
(415) 513-5761
www.milouandolin.com/

Taylor Jaxson Photography
www.taylorjaxson.com

Wedding Planners

About Joy Events
(415) 971-6204
<https://aboutjoyevents.com/>

Anais Event Planning and Design
(415) 275-4776
www.anaisevents.com

Dream a Little Dream Events
(415) 641-1124
www.dreamalittledreamevents.com

Dreams on a Dime
(415) 264-2764
<http://www.dreamsonadime.com/>

Fairytales on a Budget
www.instagram.com/fairytalesonabudget/?hl=en

Glow Event Design
(415) 967-0553
<http://www.gloweventdesign.com/>

Magnetic Magnificent Events
(415) 857-3185
www.magneticmagnificent.com

JL Events
(510) 371-5309
www.jl-events.com

K. Saw Weddings
(650) 270-0299
www.ksawweddings.com

Leandra Events
(925) 663-9054
www.leandraevents.com

Mandy Scott Events
(415) 441-5973
<http://www.mandyscott.com/>

Plan to be Wowed
(925) 399-2411
<https://plantobewowed.com/>

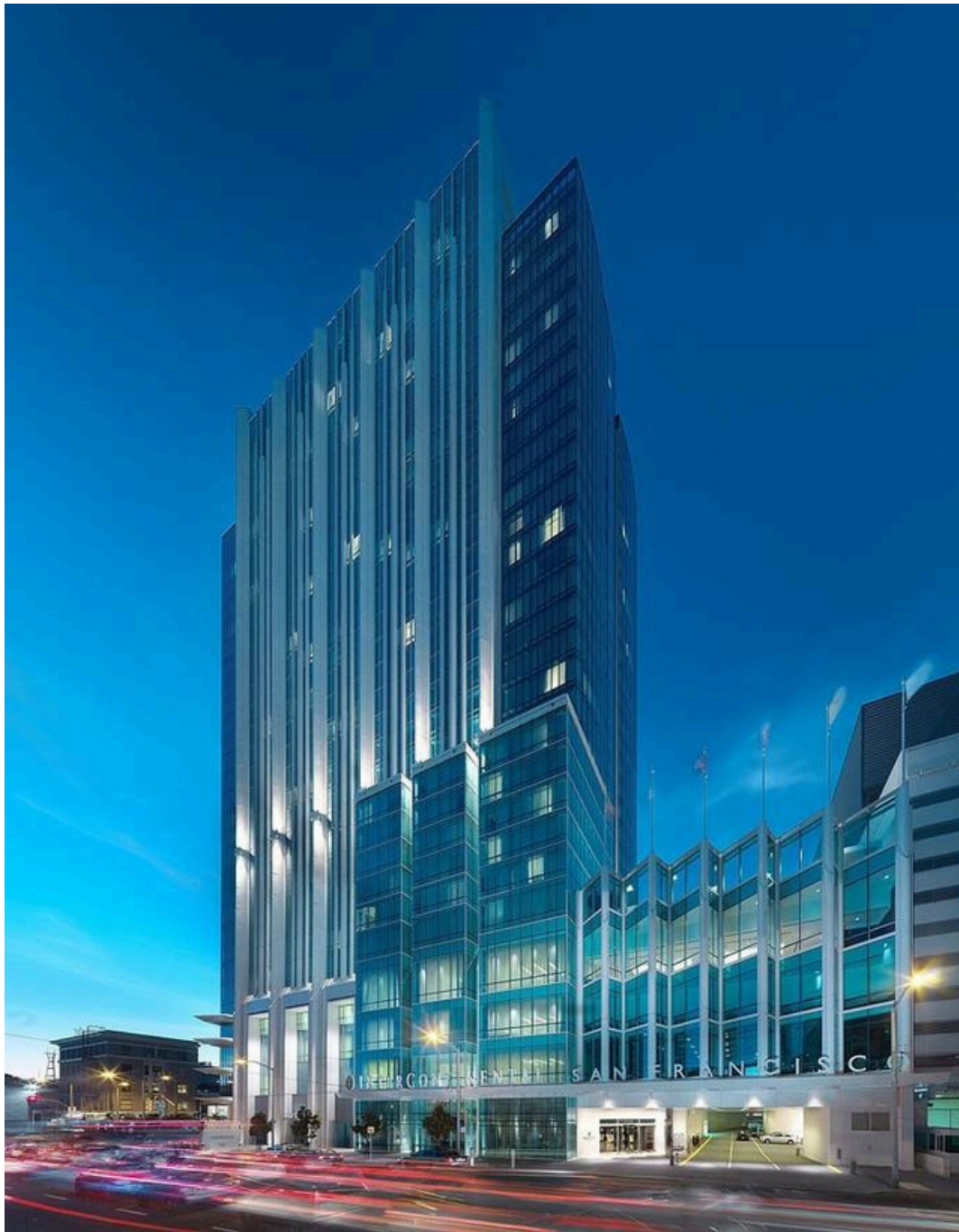
Pinsky Planning
(510) 590-1452
www.pinskysplanning.com/

Taneva Events
(408) 624-7022
www.tanevaevents.com

Tiffany Won
www.tiffanyawon.com

WeddEng Boss
(415) 640-2414
www.weddengboss.com/about





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