



GALLERIA
PARK HOTEL

EVENT MENU

By: Gaspar Brasserie



What's For Breakfast

Vegetarian **v** / Gluten Free **gf** / Vegan **vg**

10 Person Minimum - Priced Per Guest

Mark Twain – “First Meal of the Day” \$32

Seasonal Fresh Fruit
Traditional & Chocolate Croissants with Butter & Preserves (v)
Freshly Squeezed Orange & Grapefruit Juices

Lille Hitchcock Coit – “Giving To the City” \$42

Seasonal Fresh Fruit
Traditional & Chocolate Croissants with Butter & Preserves (v)
Greek Yogurt with Organic Granola & Seasonal Fruit (v) (gf – no granola)
“Tortilla Espanola” Potato & Caramelized Onion Frittata (v) (gf)

Ralph Waldo Emerson – “Breakfast At the Pond” \$44

Seasonal Fresh Fruit
Biscuits, Traditional & Chocolate Croissants with Butter & Preserves (v)
Home Fries & Scrambled Eggs (v)
Choice of: Chicken Sausage, Pork Sausage or Hobb's Smoked Bacon

Joaquin Miller – “Breakfast of the Sierra's” \$50

Seasonal Fresh Fruit
Traditional & Chocolate Croissants with Butter & Preserves (v)
Goat Cheese, Seasonal Vegetable & Egg White Quiche (v)
Classic Quiche Lorraine with Hobb's Smoked Bacon
Smoked Salmon Platter with Classic Accompaniments

Yogurt by Design \$25

Greek Yogurt with a selection of toppings: (v)
Local Honey (vg) (gf)
Organic Granola (vg)
Toasted Coconut (vg) (gf)
Valrhona Chocolate (vg) (gf)
Seasonal Dried Fruit (vg) (gf)
Seasonal Fruit Compote (vg) (gf)
Pomegranate Chia Seeds (vg)
Toasted Almonds, Walnuts & Hazelnuts (vg)

More to Come

Cereal with Milk \$8
Organic Greek Yogurt Parfait with Granola & Seasonal Fruit \$10 (vg)
Steel Cut Oatmeal with Sliced Bananas, Toasted Almonds & Brown Sugar \$9 (vg)
Assorted Bagels with Cream Cheese \$8 (vg)
Goat Cheese, Seasonal Vegetable & Egg White Quiche \$7 (vg)
Classic Quiche Lorraine with Hobb's Smoked Bacon \$7 (vg)
Smoked Salmon Platter with Classic Accompaniments \$14
Chicken Sausage or Hobb's Smoked Bacon \$8

Want something different? Brunch, plated breakfast or something to go? We would be happy to create a custom menu for you.

*Prices are subject to a 22% service charge and 8.5% sales tax (subject to change)
All menu items are subject to availability
For all events of less than 10 guests, \$250.00 labor fee will apply*



Ask Me about LunchVegetarian **v** / Gluten Free **gf** / Vegan **vg****10 Person Minimum - Priced Per Guest****Jerry Thomas – “Mix it Up” \$52***For 10 to 19 Guests, Please Select 2 Sandwich Options**For 20+ Guests all 4 Sandwich Options will be offered***Grilled Seasonal Vegetable Sandwich (vg)**

Arugula, Pickled Red Onions, Romesco

Olive Oil Poached Tuna Sandwich

Peppers, Celery, Onions, Romaine Lettuce, Meyer Lemon, Spicy Aioli

Roasted Chicken Wrap

Quinoa, Cucumber, Avocado, Little Gem Lettuce, Harissa

Flat Iron Steak Sandwich

Fennel, Arugula, Grilled Onions, Romesco Sauce

Seasonal Soup – Potato Leek (vg) (gf)**Market Green Salad (vg) (gf)**

Baby greens, Apples fuji, Tarragon, Citrus, Haricot vert, Pomegranate, sherry Vinaigrette

Chopped Salad (vg) (gf)

Baby Greens, Cauliflower, Pomegranate, Asian Pear, hard Boiled Egg, Quinoa, Lemon Thyme Vinaigrette

Kettle Chips & Pretzels

House Made Bread & Butter Pickles (vg) (gf)

House made Assorted Cookies (v)

Robert Louis Stevenson – “Treasure Island Smorgasbord” \$58**20 Person Minimum****Slow Roasted Organic Chicken Breast****Seared Crispy Skin Skuna Bay Salmon****Sliced Hanger Steak a la Plancha****Shallot & Herb Marinated Mixed Grains (vg)****Market Green Salad (vg) (gf)**

Baby greens, Apples fuji, Tarragon, Citrus, Haricot vert, Pomegranate, sherry Vinaigrette

Chopped Salad (vg) (gf)

Baby Greens, Cauliflower, Pomegranate, Asian Pear, hard Boiled Egg, Quinoa, Lemon Thyme Vinaigrette

House Made Assorted Cookies (v)*Prices are subject to a 22% service charge and 8.5% sales tax (subject to change)**All menu items are subject to availability**For all events of less than 10 guests, \$250.00 labor fee will apply*

Ask Me About Lunch – continuedVegetarian **v** / Gluten Free **gf** / Vegan **vg**

10 Person Minimum – Price Per Guest

Willis Polk – “Architectural Design”**Design 1: \$52**

(2) Salads
 (1) Starch
 (1) Protein
 Assorted Cookies

Design 2: \$58

(2) Salads
 (2) Starches
 (2) Proteins
 Assorted Cookies

Design 3: \$68

(3) Salads
 (3) Starches
 (3) Proteins
 Assorted Cookies

Salads & Vegetables

Market Green Salad, Baby Greens, Apples fuji, Tarragon, Citrus, Haricot vert, Pomegranate, sherry Vinaigrette (vg) (gf)

Chopped Salad, Baby Greens, Cauliflower, Pomegranate, Asian Pear, hard Boiled Egg, Quinoa, Lemon Thyme Vinaigrette (vg) (gf)

Roasted Baby Beets, Marinated Quinoa, fennel, Arugula (vg) (gf)

Kale Salad, Ricotta Salata, Currants, Toasted Almonds, Banyuls Vinaigrette (vg) (gf)

Roasted Seasonal Vegetables (vg) (gf)

Roasted Cauliflower and Vegetable Caponata , Sultana, Pine Nuts (vg) (gf)

Starches

Red Quinoa Salad (vg) (gf)

Multigrain Tabbouleh (vg)

Pearled Barley Risotto (v)

Rosemary Roasted Potatoes (vg) (gf)

Whipped Yukon Gold Potatoes (vg) (gf)

Cold Soba Noodle Salad, Marinated Cucumber

German Potato Salad, Fresh Herbs, Vinaigrette (v)

Campanelle Pasta, San Marzano Tomatoes, Basil (v)

Pasta Salad, Market Vegetables, Red Wine Vinaigrette (v)

Proteins

Braised Short Ribs

Roasted Pork Loin

Seared bavette steak

Half Moon Bay Petrale Sole

Sliced Flat iron Steak a La Plancha

Seared Crispy Skin Skuna Bay Salmon

Slow Roasted Organic Chicken Breast

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Let's Take a Break**10 Person Minimum - Priced Per Guest**Vegetarian **v** / Gluten Free **gf** / Vegan **vg****Snacks**

Seasonal Whole Fruit and Berries \$8

Assorted French Macarons \$9 (v)

Chef's Selection of Desserts \$8 (v)

Assorted Freshly Baked Cookies \$6 (v)

House Made Gaspar Chocolate Bark \$6 (v)

Trail Mix \$7 (v)

Spiced Popcorn \$4 (vg) (gf)

Salted Assorted Nuts \$6 (v)

Kettle Chips with House Made Truffled Onion Dip \$6 (v)

House Made Soft Pretzels with Wholegrain Mustard \$6 (v)

Kettle Chips \$4

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It 's Time To MingleVegetarian **v** / Gluten Free **gf** / Vegan **vg****10 Person Minimum - Priced Per Guest****Snacks**

Spiced Popcorn \$4 (vg) (gf)

Salted Corn Nuts \$5

Salted Assorted Nuts \$6 (vg) (gf)

Chef's Selection of Mediterranean Olives \$6 (vg) (gf)

Kettle Chips with House Made Truffled Onion Dip \$6 (vg) (gf)

House Made Soft Pretzels with Wholegrain Mustard \$6 (v)

Stations**Artisanal Cheese Board \$28 (v)**

Chef's Selection of Cheese
 Dried & Fresh Fruit, Olives
 Local Honey
 Crackers

Charcuterie \$28

Chef's Selection of Cured Meats
 Whole Grain Mustard
 Pickled Vegetables

Crudit  \$16 (vg) (gf)

Market Vegetables
 Romesco Sauce
 Hummus

Caviar****Tsar Nikolai** Caviar Blinis, Traditional Accompaniments

*Based on Availability and Market Price

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It's Time To Mingle – continued

10 Person Minimum

Vegetarian **v** / Gluten Free **gf** / Vegan **vg**

Passed or Stationed Hors D'oeuvres

Based on a 3 hour event

\$34 per person for four selections

\$45 per person for six selections

\$60 per person eight selections

From The Garden

Egg Salad Tea Sandwich Dill, Brioche (v)

Chickpea Panisse, Romesco Sauce, Watercress (v)

Miniature Grilled Cheese, Roasted Tomatoes, Fontina, Brioche (v)

Deviled Eggs, the Classic! (v) (gf)

Under The Sea

Grilled Gulf Shrimp Gaspar Cocktail Sauce, Horseradish (gf)

Caviar on House Made Potato Chip Crème Fraîche (gf)

Salt Cod & Potato Croquette Watercress, Aioli

Smoked Salmon Crème Fraîche, Dill, Buckwheat Blini

Chilled Oysters**Based on Availability and Market Price (gf)

Come Fly with Me

BBQ Chicken Sliders Spicy House BBQ, Brioche

Roasted Chicken Skewer Apple Puree, Chili (gf)

Fried Chicken poppers, buttermilk, lemon aioli

Duck Confit Arancini Red Wine Risotto, Parmigiano Reggiano

Meat, and the other White Meat

Roasted BBQ Pork Slider Chili, Brioche

Grilled Prosciutto Panini Fontina, Arugula

Roasted Flat Iron Steak, Lettuce Cup Marinated Cucumber, Sesame Seeds (gf)

Skewered Mini Meatballs Served Traditionally with Parmigiano Reggiano (gf)

Braised Shortrib Tartine, Pickled Red Onion, Micro Cilantro

Galleria Park Hotel Slider House Aioli, Pickle, Brioche

Sweet Treats

Assorted Freshly Baked Cookies \$6 (v)

Assorted Petit Fours \$8

Assorted French Macarons \$9 (v)

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Anyone for Dinner?Vegetarian **v** / Gluten Free **gf** / Vegan **vg**

10 Person Minimum – Price Per Person

The Golden Era “A Flourishing 4 Course Dinner”**Sample Plated Dinner Menu - \$80**

Subject to Seasonality

First Course

Choice of:

Maison Salad - Butter Lettuce & Heirloom Radish, Fines Herbs, Champagne Vinaigrette (vg) (gf)**Heirloom Beet Salad** – Quinoa, Dill Goat Cheese Mousse, Hazelnut, Citrus, Banyuls Vinaigrette (gf)**Second Course**

Potato Leek Soup - Slow Braised Leeks, Yukon Gold Potato, Herb Pistou (vg) (gf)

Third Course

Choice of:

Petrale Sole - Brussel Sprouts, Cauliflower Puree, Capers, Meyer Lemon Brown Butter Sauce (gf)**Steak Frites Grilled Bavette** - Caramelized Onions, Pommes Frites, Bordelaise Sauce (gf)**Fourth Course**

Choice of:

Chocolate Moelleux - Salted Caramel, Caramel Gelato (gf)**Lemon Meringue** - Tart Raspberry, Toasted Meringue*Prices are subject to a 22% service charge and 8.5% sales tax (subject to change)**All menu items are subject to availability**For all events of less than 10 guests, \$250.00 labor fee will apply*

The Speakeasy

Based on Consumption

Assorted Sodas	\$6.00 each
Coconut Water	\$7.00 each
Assorted Bottled Honest Tea	\$6.00 each
Bottled Still & Sparkling Water	\$7.00 each
Organic Five Mountains Black Iced Tea	\$75.00 per gallon
Fresh Brewed Equator Coffee, Decaf & Organic Five Mountains Hot Tea	\$105.00 per gallon
Espresso (Illy Dark Roast & Decaf)	\$5.00 per shot

Beer and Wine Package

1 Hour	\$25.00
2 Hours	\$40.00
3 Hours	\$46.00

Includes:

Rodney Strong Cabernet
 Ferrari Carano Fume Blanc
 Ruffino Prosecco
 Choice of 2 Imported and 2 Local Craft Beer's

WINE

Bubbles

Ruffino Prosecco	\$40.00 per bottle
Gloria Ferrer Brut	\$54.00 per bottle
Mumm Napa Brut	\$60.00 per bottle

Whites

Kenwood Sauvignon Blanc	\$40.00 per bottle
Ferrari Carano Fume Blanc	\$40.00 per bottle
Ferrari Carano Chardonnay	\$42.00 per bottle
Cuvaison Chardonnay	\$60.00 per bottle

Reds

Beringer Founders Pinot Noir	\$40.00 per bottle
Rodney Strong Cabernet	\$50.00 per bottle
Caymus Conundrum Red Blend	\$60.00 per bottle
Davis Bynum Pinot Noir	\$64.00 per bottle

BEER

Down To Earth Session IPA, 21 st Amendment, San Francisco, CA	\$8.00 each
El Sully Mexican Style Lager, 21 st Amendment, San Francisco, CA	\$8.00 each
Drake's Hefeweizen, Drake's Brewing, Berkeley, CA	\$8.00 each
Boont Amber Ale, Anderson Valley Brewing, Boonville, CA	\$8.00 each
Anchor Steam, Steam Beer, Anchor Brewing, San Francisco, CA	\$8.00 each
Heinekin, Pale Lager, Zoeterwoude, Netherlands	\$8.00 each
Corona Extra, Pale Lager, Cervecería Modelo, Mexico	\$8.00 each

*Additional Wines Available upon Request

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MEETING AND EVENT TERMS AND CONDITIONS

FOOD AND BEVERAGE MINIMUM

Minimum expenditures are for food and beverages only, and are exclusive of 22% service charge and 8.5% sales tax. Meeting room rental, valet parking, florals, music, labor charges, set-up fees, audio-visual equipment, amenities, and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed in other venues within the Hotel or in times outside of the contracted event times, will be charged in addition to and do not apply to the minimums.

FOOD AND BEVERAGE EXCLUSIVITY

All food and beverages must be provided by the Hotel. Outside food or beverage items may not be brought into the Hotel for meetings or events. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability. Arrangements can be made to procure a special cake using one of our preferred vendors at an additional charge. The Hotel will assess a cake servicing fee of \$5.00 per person.

MENU SELECTIONS

The Hotel is committed to providing fresh, local, organic and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of Gaspar Brasserie's Executive Chef. In this event, the Hotel will make every effort to alert the Group in advance of the event date with suitable alternatives. Menu selections will be confirmed two weeks prior to the event date. The Hotel will publish specialty menus two weeks prior to the Event date to better guarantee availability. The Hotel requests a la carte menu selections and enhancements no later than two weeks prior to the event date.

BEVERAGE SERVICE:

A bartender fee of \$25.00 per hour will apply for any bars with liquor service per three hour shift. Overtime will be \$75.00 per hour. Any bar setup requires a \$250.00 bar set-up fee.

CORKAGE

If the Group opts to provide their own wine, a corkage fee of \$25 per 750ml bottle applies. Corkage is only permitted for wines not on the Hotel wine list.

SERVICE CHARGE AND TAXES

Minimums and food and beverage prices do not include 22% service charge. The service charge is based on food and beverage total charges. 8.5% sales tax will be applied to the total bill. California state law stipulates that the service charge is taxable.

LABOR CHARGES

Pending Group's requirements, additional labor charges may be required. An estimate of all event fees will be provided upon request. A \$250.00 labor charge applies when the guarantee is less than 10 guests. Furniture removal from rooms/suites \$300.00, per room, plus tax.

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