

good morning



Holiday Inn
GOLDEN GATEWAY

breakfast selections

BASIC CONTINENTAL 21

Chilled Orange Juice
Assorted Breakfast Pastries
Served with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas

EXECUTIVE CONTINENTAL 24

Chilled Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit or a Selection of Whole Fruit
Assorted Breakfast Pastries
Served with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas

DELUXE CONTINENTAL 29

Assorted Fruit Juices
Sliced Seasonal Fresh Fruit or a Selection of Whole Fruit
Individual Low Fat Yogurts
Variety of Cold Cereals, Granola, and Low Fat & Skim Milk
Assorted Breakfast Pastries
Served with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas

ENHANCEMENTS

Yogurt Parfait – granola, fresh fruit & berries (minimum of 10) 7
Individual Plain and Low-Fat Fruit Yogurt (minimum of 10) 5
Assorted Cold Cereals and Granola with Low Fat & Skim Milk 6
Selection of Whole Fruit 5
Selection of Dried California Fruits 7
Hot Oatmeal Served with Cinnamon, Brown Sugar & Raisins 8
Scrambled Eggs 8
Assortment of Bagels with Cream Cheese, Lox, Capers, Onions & Appropriate Garnish 11
Assortment of Bagel with Cream Cheese & Jam 6
Assortment of Sliced Deli Meats & Cheeses 11
Toasted Bagel Breakfast Sandwich with Egg, Bacon, Tomato, Cheese 11
(Maximum Order of 50)
Quiches with Spinach & Cheese 9
Breakfast Burrito with Scramble Egg, Bacon, & Cheese 10



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breakfast buffets

GREAT START 28

(Minimum of 25 guests)

Protein Shake

Sliced Ham, Sliced Tomatoes, Swiss Cheese,
Cheddar Cheese

Whole Wheat Bagels with Low-Fat Cream Cheese

Warm Hard Boiled Eggs

Freshly Brewed Coffee, Decaf, Assorted Teas, & V8 Juice

AMERICAN BUFFET BREAKFAST 32

(Minimum of 30 guests)

Assorted Chilled Juices

Sliced Seasonal or Whole Fruit Display

Breakfast Pastries served with Butter and Fruit Preserves

A Variety of Cold Cereals with Low-Fat Milk

Fluffy Scrambled Eggs and Breakfast Potatoes

Choice of one: Bacon, Sausage or Ham

Freshly Brewed Coffee, Decaf and Assorted Teas

BRUNCH BUFFET 55

(Minimum of 50 guests)

Assorted Chilled Juices

Sliced Seasonal or Whole Fruit Display

Cinnamon French Toast with Maple Syrup

Breakfast Pastries Served with Butter and Fruit Preserves

A Variety of Cold Cereals with Low-Fat Milk

Fluffy Scrambled Eggs

Choice of one: Bacon, Sausage, Ham or Canadian Bacon

Sonoma Mixed Greens with Tomatoes, Mushrooms and Cucumbers

Italian and Bleu Cheese Dressings

Grilled Breast of Chicken, Seasoned with Roast Lemon Vinaigrette

Seasonal Vegetables, Roasted New Potatoes

Freshly Brewed Coffee, Decaf and Assorted Teas



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plated breakfasts

All Entrees Include Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Tea Assorted
Breakfast Pastries Served with Butter and Fruit Preserves
Chilled Orange Juice

ALL AMERICAN 29

Fluffy Scrambled Eggs
Choice of Bacon, Ham or Sausage
Sautéed Red Potatoes with Onions & Peppers

EGGS BENEDICT 33

(Maximum 50 guests)
Poached Eggs and Canadian Bacon
Served on English Muffins with Hollandaise,
Sautéed Red Potatoes with Onions & Peppers

FRENCH TOAST 31

Thick Slices of Cinnamon French Toast with Maple Syrup and Fresh Berries
Choice of Bacon, Ham or Sausage

THE EUROPEAN 29

Sliced Deli Meats including Ham, Salami, Turkey
Assortment of International & Domestic Cheeses
Low fat Yogurt, Sliced Fresh Seasonal Fruit, & Petit Rolls

GARDEN SCRAMBLE 28

Fluffy Scrambled Eggs, Spinach, Fresh Basil, Tomato and Feta Cheese
Sautéed Red Potatoes with Onions & Peppers
Sliced Fresh Seasonal Fruit

STEAK & EGGS 35

6 Ounce Sirloin Steak
Scrambled Eggs
Sautéed Red Potatoes with Onions & Peppers
Sliced Fresh Seasonal Fruit



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refreshment breaks

FITNESS BREAK 25

V-8 Vegetable Juice
Individual Low-Fat Yogurts
Variety of Dried Fruits, Trail Mix, & Nuts
Kashi Fitness Bars
Vitamin Water or Mineral Water

COOKIE TIME 16

Freshly Baked Old Fashioned Cookies
Low-fat and Skim Milk
Assorted Soft Drinks
Freshly Brewed Regular Coffee, Decaffeinated Coffee & A Selection of Hot Teas

POWER BREAK 18

Energy Drink or Sparkling Water
Crudités with Hummus
Selected Cheeses & Sliced Bread
Freshly Brewed Regular Coffee, Decaffeinated Coffee & A Selection of Hot Teas

AFTERNOON TEA 24

Assorted Tea Sandwiches
(* Turkey, Brie & Apple * Chicken Salad * Smoked Salmon & Cucumber * Tomato & Watercress)
Selection of Hot Teas & Freshly Brewed Regular & Decaffeinated Coffee

FIESTA 19

Tri-Color Tortilla Chips with Guacamole and Picante Sauce
Churros
Flavored Mineral Waters & Lemonade
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & A Selection of Hot Teas

CHOCOHOLIC BREAK 21

Freshly Baked Chocolate Chip Cookies and Fudge Brownies
Assorted Chocolate Candy Bars
Frappucino and Assorted Soft Drinks
Freshly Brewed Regular Coffee, Decaffeinated Coffee & A Selection of Hot Teas

ALL SCREAM FOR ICE CREAM 22

Ice Cream Sandwiches & Ice Cream Bars
Fruit Juice Bars
Freshly Brewed Regular Coffee, Decaffeinated Coffee & A Selection of Hot Teas



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a la carte

BAKERY

Bakery Goods (Croissants, Danish, Muffins) 54/dozen
Assorted Donuts or Scones 58/dozen
Assorted Bagels with Cream Cheese 62/dozen
Sliced Assorted Breakfast Breads (Lemon, Banana, & Zucchini) 52/ loaf
Buttermilk Biscuits with Country Gravy 62/ dozen

BEVERAGES

Freshly Brewed Regular Coffee or Decaffeinated Coffee 78/gallon
A Selection of Hot Teas or Iced Tea (Bigelow) 78/gallon
Protein Shakes 28/quart
Orange, Grapefruit, Tomato or Cranberry Juice 50/pitcher
Assorted Soft Drinks 5
Bottled Water 5
Plain & Flavored Sparkling Water 6
Energy Drinks 7
Lemonade or Fruit Punch 65/gallon
Starbucks Frappucino Coffee Drinks (Orders per Dozen) 90/dozen
Gatorade 6

BREAK ITEMS

Yogurt Parfait – granola, fresh fruit & berries 72/dozen
Freshly Baked Chocolate Chip Cookies or Fudge Brownies 56/dozen
Lemon or Pecan Bars 58/dozen
Assorted Candy Bars (M&M 's, Twix, & Snickers) 53/dozen
Individual Plain & Fruit Yogurts 57/dozen
Whole Fresh Fruit 3
Sliced Seasonal Fresh Fruit (10 Person Minimum) 8
Hard Boiled Eggs 35/dozen
Assorted Ice Cream Bars (Three Choices) 60/dozen
Individual Bags of Dry Snacks 54/dozen
Freshly Popped Popcorn 5
Tortilla Chips and Salsa 6
Tortilla Chips, Salsa, and Guacamole 8
Potato Chips with Herb Dip 6
Crudités Display with Peppercorn Dip (25 Person Minimum) 7
Warm Soft Pretzels with Mustard 59/dozen
Domestic Cheese & Crackers 10



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meeting packages

VAN NESS MEETING PACKAGE 39

(Minimum of 25 People. All breaks are for 30 min)

CONTINENTAL BREAKFAST

Assorted Juices
Variety of Breakfast Pastries
Butter & Fruit Preserves
Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas

AM REFRESH

Freshly Brewed Coffee, Decaffeinated Coffee & A Selection of Hot Teas

AFTERNOON BREAK

Freshly Baked Chocolate Chip Cookies or Fudge Brownies
Assorted Soft Drinks

EXECUTIVE MEETING PACKAGE 78

(Minimum of 25 People. All breaks are for 30 min)

CONTINENTAL BREAKFAST

Assorted Juices
Variety of Breakfast Pastries
Butter & Fruit Preserves
Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas

AM REFRESH

Freshly Brewed Coffee, Decaffeinated Coffee & A Selection of Hot Teas

AFTERNOON BREAK

Freshly Baked Chocolate Chip Cookies or Fudge Brownies
Assorted Soft Drinks

EXECUTIVE DELI BUFFET

Garden Green Salad with Selection of Dressings
Red Potato Salad & Cole Slaw
Choice of Three Sandwiches:
*Black Forest Ham & Swiss, Lettuce & Tomato with Whole Grain Mustard Aioli on Foccacia
*Hummus Wrap with Roasted Red Bell Peppers & Eggplant, Grilled Cauliflower & Spinach in a flour tortilla
*Grilled Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese and Classic Caesar Dressing in a Flour Tortilla
*Smoked Turkey, Brie with Olive Tapenade & Arugula on Ciabatta
*Grilled Chicken Breast and Baby Spinach with Sun-dried Tomatoes & Pesto Aioli on Foccacia
*Roast Beef & Havarti Cheese, Lettuce & Tomato with Mild horseradish Cream on Rye
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas

For Premium Executive Meeting Package

Upgrade to Napa Valley Buffet 82



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luncheon buffets

NAPA VALLEY BUFFET 49

(Minimum of 50 persons, \$10 per person additional for groups of 30 to 49 people)
Garden Green Salad with an Assortment of Garnishes and a Selection of Dressings
Red Potato Salad & Pasta Salad

Choice of Two Hot Entrees:

Breast of Chicken with Ver Jus Brown Butter
Grilled Salmon with Tomato Saffron Coulis
Sliced Sirloin of Beef with a Cabernet Sauvignon Confit
Grilled Center Cut Pork Chops with a Green Olive, Tomato Ragout
Wild Mushroom Risotto with Baby Greens and Parmesan Cheese

Choice of One Side:

Garlic Mashed Potatoes
Roasted New Potatoes
Rice Pilaf
Penne Pasta in a Light Cream Sauce

Seasonal Fresh Vegetables
Freshly Baked Rolls and Butter
Assorted Cakes and Pies
Freshly Brewed Coffee, Decaf and Assorted Teas
49

THE ITALIAN TABLE BUFFET 49

(Minimum of 50 persons, \$10 per person additional for groups of 30 to 49 people)
Caesar Salad
Antipasto Platter of Grilled Vegetables, Roasted Peppers, Marinated Mushrooms, Olives,
Mozzarella Cheese & Roma Tomatoes

Choice of Two Pastas:

Linguine, Fettuccine, Cheese Tortellini, Penne Pasta

Choice of Two Sauces:

Marinara, Alfredo, Pesto, Clam Sauce

Chicken with Sun-Dried Tomatoes, Basil & Garlic
Roast Pork Loin with Fennel and Pancetta Cream Sauce
Fresh Seasonal Vegetables
Garlic Bread
Tiramisu
Freshly Brewed Coffee, Decaf and Assorted Teas



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luncheon buffets



CHINATOWN BUFFET 52

(Minimum of 50 persons, \$10 per person additional for groups of 30 to 49 people)

Asian Cole Slaw, Pot Stickers, Egg Rolls

Choice of Two Hot Entrees:

BBQ Pork, Beef Broccoli, General Tao Chicken, Braised Tofu with Shiitake & Bok Choy
Vegetable Chow Mein

Steamed Rice, Stir-Fry Vegetables

Chinese Custard Tarts and Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, and Jasmine Tea

SOUTH OF THE BORDER BUFFET 48

(Minimum of 50 persons, \$10 per person additional for groups of 30 to 49 people)

Chicken Tortilla Soup

Caesar Salad with Sourdough Croutons

Grilled Chicken & Beef

Served with Shredded Lettuce, Jalapeños,

Diced Tomatoes, Shredded Cheddar and Jack Cheeses

Spanish Rice, Refried Beans

Corn and Flour Tortillas

Tortilla Chips with Salsa, Guacamole and Sour Cream

Churros, Caramel Flan

Freshly Brewed Coffee, Decaf and Assorted Teas

GOLDEN GATEWAY DELI BUFFET 44

(Minimum of 30 persons, if less than 25 people with a Labor fee of \$175)

Garden Green Salad with Selection of Dressings

Red Potato Salad and Cole Slaw

Sliced Roast Beef, Breast of Turkey, Honey Ham,

Grilled Vegetables Zucchini,

Eggplant, Red Pepper, Tomatoes

Assorted Cheese to include American, Cheddar, Swiss and Provolone

Assorted Breads and Rolls

Platter of Pickles, Lettuce, Olives, Sliced Onions and Pepperoncini Peppers

Mayonnaise, Dijon Mustard, Tomato, Lettuce

Sliced Seasonal Fruit Platter

Cookies and Brownies

Freshly Brewed Coffee, Decaf and Assorted Teas

PIZZA BUFFET 39

(Minimum of 30 persons, if less than 25 people with a Labor fee of \$175)

Mediterranean Salad

Choice of Cheese, Pepperoni, Supreme or Vegetarian Pizza

Brownies and Biscotti

Freshly Brewed Coffee, Decaf and Assorted Teas

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hot plated lunch selections

All Entrees Include a Salad and Fresh Seasonal Vegetables
Choice of Roasted Red Potatoes, Rice Pilaf, or Garlic Mashed Potatoes
Fresh Rolls with Butter and Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas
(Labor Fee \$175 for less than 25 people)

SALADS

SONOMA GREEN SALAD

With Toasted Almonds, Dried Cranberry, Tomato, Cucumber and Balsamic Vinaigrette

SPINACH SALAD

With Goat Cheese, Caramelized Walnuts, Roasted Red Bell Peppers and Sherry Vinaigrette

WEDGE SALAD

With Crisp Lettuce, Bacon, Crumbled Bleu Cheese and Ranch Dressing

CAESAR SALAD

Hearts of Romaine, Sourdough Croutons with Caesar Dressing Shaved Parmesan Cheese

ENTREES

MONTEREY CHICKEN 41

Grilled Breast of Chicken

With Artichoke and Mushroom Cream Sauce

ROAST SIRLOIN OF BEEF 41

Sliced Sirloin With a Sautéed Mushroom & Madeira Sauce

GRILLED SALMON 45

Grilled Salmon with Arugula Pesto and Tomato Oil

CHICKEN MILANO 39

Grilled Breast of Chicken, Sun-Dried Tomato, Basil & Garlic

ROASTED PORK LOIN 43

Sliced Pork Loin Served with Rosemary, Whole Grain Mustard Butter

PAN ROASTED HALIBUT 45

Grilled Halibut served with a Mild Orange, Ginger, Chili Sauce

VEGETARIAN SELECTIONS

ASIAN STIR-FRY 36

Seasonal Vegetables and Tofu, Mushroom, & Bamboo Shoot

Soy Ginger Sauce served on a Bed of Steamed Rice

WILD MUSHROOM RISOTTO 40

Variety of Sautéed Wild Mushroom, Baby Greens, Parmesan Cheese and Mushroom Broth

VEGETARIAN PENNE PASTA 36

Penne Pasta Tossed with Seasonal Vegetables in Olive Oil, & Garlic GARNISHED WITH Crumbled Goat Cheese



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lighter luncheon fare

All Selections served with Rolls, Butter, Dessert and
Freshly Brewed Coffee and Assorted Teas
(Minimum of 25 people)

COBB SALAD 32

Chopped Romaine with Grilled Chicken Breast, Bacon, Blue Cheese, Avocado, Tomato, Hard Boiled Egg & Herb Vinaigrette

CHICKEN, SALMON OR SHRIMP CAESAR SALAD 32

Hearts of Romaine with Classic Caesar Dressing and Parmesan Cheese
Choice of Grilled Chicken, Salmon or Shrimp

ASIAN CHICKEN SALAD 31

Grilled Chicken Shredded Napa Cabbage, Cilantro, Basil, Mint, Mango, Papaya, Orange with an Asian Vinaigrette and Crispy Rice Noodles

SMOKED TURKEY ON FOCCACIA 31

Smoked Turkey with Brie Cheese with Olive Tapenade on Foccacia
Served with Fresh Fruit and Pasta Salad

SONOMA CHICKEN SALAD 33

Shredded Chicken, Citrus Zest, Diced Green Apples, Dried Cranberry & Apricot,
Served on Butter Lettuce, Garnished with Thin Sliced Green Onion

DESSERTS

Lemon Biscotti Cheesecake

New York Cheesecake on a Raspberry Puree

Chocolate Cake with Fudge Icing

Carrot Cake with Cream Cheese Frosting



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boxed lunch

BOXED LUNCH 32

Each Box Lunch to Include a Piece of Whole Fresh Fruit, Bag of Potato Chips, Chocolate Chip Cookie, Bottle of Water
Condiments, Utensils, and Napkin

ROASTED VEGGIE

Roasted Eggplant, Yellow Zucchini, Sun-Dried Tomato, Field Greens, Balsamic Vinaigrette and Cream Cheese, Served on Foccacia

ROAST BEEF

Roast Beef, Red Pepper Rings, Provolone Cheese, Green Leaf Lettuce & Horseradish Spread, Served on a French Roll

HONEY SMOKED HAM

Sliced Ham, Havarti Cheese, Green Leaf Lettuce and Yellow Pepper Rings on a French Roll

TURKEY

Roasted Turkey, Green Leaf Lettuce, Tomato, Havarti Cheese Mustard and Mayonnaise, Served on French Roll

SPECIALTY BOXED LUNCH 38

Each Box Lunch Includes Choice of Whole Fresh Fruit, Choice of Bag of Chips, Choice of Side Salad, Brownie or Carrot Cake, Bottle of Water
Condiments, Utensils, and Napkin

Choose Three:

*Black Forest Ham & Swiss, Lettuce & Tomato with Whole Grain Mustard Aioli on Foccacia

*Hummus Wrap with Roasted Red Bell Peppers & Eggplant, Grilled Cauliflower & Spinach in a flour tortilla

*Grilled Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese and Classic Caesar Dressing in a Flour Tortilla

*Smoked Turkey, Brie with Olive Tapenade & Arugula on Ciabatta

*Grilled Chicken Breast and Baby Spinach with Sun-dried Tomatoes & Pesto Aioli on Foccacia

*Roast Beef & Havarti Cheese, Lettuce & Tomato with Mild horseradish Cream on Rye



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good evening



dinner buffets



DINNER BUFFETS

Served with Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas
(Minimum of 50 people)

A TASTE OF ITALY 52

Caesar Salad
Antipasto Platter to include Artichokes, Mushrooms, Grilled Italian Vegetables, Peppers, Mortadella, Salami, Provolone and Mozzarella
Grilled Chicken Breast with Fennel and Pancetta
Fettuccini Alfredo with Light Cream Sauce
Vegetarian Lasagna
Sicilian Style Ratatouille
Foccacia and Garlic Bread
Tiramisu, Biscotti and Frangelico Mousse

PIER 39 55

New England Style Clam Chowder
Sonoma Mixed Greens with Bay Shrimp and Assorted Dressings
Sliced Sirloin with Madeira-Mushroom Demi-Glaze Grilled Salmon with a Tomato Saffron Coulis
Roasted Red Potatoes
Seasonal Fresh Vegetables
Fresh Sourdough Rolls with Butter
Assorted Cheesecake & Chocolate Cakes

GOLDEN GATE DINNER

Choice of Four Salads

Sonoma Mixed Greens, Assorted Dressing
Caesar Salad
Spinach Salad With Goat Cheese, Caramelized Walnuts, Roasted Red Bell Peppers and Sherry Vinaigrette
Seasonal Fresh Fruit
International and Domestic Cheese Display
Crudités with Pepper Cream Dip
Pesto Pasta Salad
Greek Salad with Feta Cheese, & Greek Olives

Selection of Two Entrees:

Grilled Chicken with Roast Lemon Vinaigrette
Slow Roasted Prime Rib au jus with Horseradish Cream
Grilled Filet of Salmon with a Red Pepper Coulis
Wild Mushroom Risotto with Baby Greens, Parmesan Cheese, and Mushroom Broth

Compliments:

Seasonal Fresh Vegetables
Roasted New Potatoes
Rice Pilaf
San Francisco Sourdough Rolls & Butter
Assorted Cakes and Pies

65 for two entrée selections/ 72 for three entrée selections

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dinner selections

All Entrees Include a Choice of Soup or Salad
Fresh Seasonal Vegetables
Choice of Garlic Mashed Potato, Roasted New Potato, or Rice Pilaf
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Hot Teas

SALADS & SOUP

SONOMA GREEN SALAD

With Toasted Almonds, Dried Cranberry, Tomato, Cucumber and
Balsamic Vinaigrette

SPINACH SALAD

With Goat Cheese, Caramelized Walnuts, Roasted Red Bell Peppers, and Sherry Vinaigrette

CLASSIC CAESAR SALAD WITH BAY SHRIMP

Hearts of Romaine, Crouton with Caesar Dressing

MEDITERRANEAN SALAD

Romaine, Feta Cheese, Greek Olives, Artichoke Hearts,
Cucumbers, and Tomatoes
Lemon Thyme Vinaigrette

CALIFORNIA WEDGE SALAD

Wedge of Crisp Lettuce with Bacon, Bleu Cheese, Cherry Tomatoes, and Ranch Dressing

SOUP DU JOUR

DESSERTS

Apple Turnover

Fresh Fruit Tart

Lemon Biscotti Cheese Cake

Chocolate Decadence Cake with Fresh Berries

Carrot Cake with Cream Cheese Frosting

New York Cheese Cake on Strawberry Puree

Crème Caramel with Whipped Cream

Red Velvet Cake

Note: All meal functions under 25 guests are subject to a minimum \$175 Labor Charge



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dinner entrees

CHICKEN & SHRIMP 45

Grilled Breast of Chicken with Two Prawns
In a Light White Wine Sauce with Shallots, Tomatoes and Basil

GRILLED PORK CHOP 45

With a Tarragon Cream Sauce

GRILLED CHICKEN BREAST 43

Basil Pistou Cream Sauce

GRILLED BALSAMIC MARINATED FLAT-IRON STEAK 51

With a Blue Cheese Butter

PRIME RIB OF BEEF 52

Roasted to Perfection and Served with Creamy Horseradish

PETIT FILET MIGNON 58

Cooked to perfection and served with a Cabernet Demi Sauce

PAN SEARED FILET OF SALMON 49

Ver Jus Brown Butter

GRILLED ROSEMARY MARINATED LAMB CHOPS 59

VEGETARIAN SELECTIONS

VEGETABLE STIR FRY 38

Seasonal Vegetables, Tofu and Mushrooms in a Ginger Sauce
Served with Steamed Rice

WILD MUSHROOM RISOTTO 40

with Baby Greens, Parmesan Cheese and Mushroom Broth

VEGETARIAN PENNE PASTA 38

Penne Pasta Tossed with Diced Tomato, Seasonal Vegetables, & Spinach
In Olive Oil & Garlic



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cold hors d'oeuvres



Tomato Bruschetta	4
Melon Wrapped in Prosciutto	4
Ham & Asparagus Roulades	4
Assorted Finger Sandwiches	3
Sliced Tenderloin on Crostini with Balsamic Glaze and Blue Cheese	6
Belgian Endive with Herbed Cream Cheese	4
California Rolls with Soy Sauce & Wasabi	4
Assorted Sushi with Soy Sauce & Wasabi	6
Chilled Jumbo Prawns	6
Smoked Salmon on Sliced Baguette with Cream Cheese & Capers	6
Lettuce Cups Filled with Minced Chicken, with Plum Sauce & Cilantro	5

(Minimum Order of 50 Pieces Per Item Required)

INTERNATIONAL CHEESE PLATTER 9

(Minimum 35 People)

Domestic and Imported Cheeses
Garnished with Seasonal Fruit
Sliced Baguette & Crackers

ASSORTED VEGETABLE CRUDITE 7.5

(Minimum 25 People)

Served with Ranch Dip

ANTIPASTA TRAY 9

(Minimum 25 People)

Grilled Bell Peppers, Artichoke Hearts
Mushrooms, Mortadella,
Provolone and Kalamata Olives

COLD POACHED SALMON 525 (Serves 50 guests)

With Dijon Mustard & Sliced Baguette

INDIVIDUALLY SERVED SPECIALTIES

(Maximum Order of 100)

Individual Crudités Served in Aperitif Glass	5
Individual Bay Scallop Cocktail Served in Martini Glass	9
Individual Bay Shrimp in Cocktail Sauce	6
Individual Parfait Served in Dessert Glass With Berries, Yogurt, & Granola	8
Oyster Shooter with Vodka & Cocktail Sauce	6 (Minimum 5 dz.)

DRY SNACKS

Deluxe Mixed Nuts	30 Per Pound
Cocktail Peanuts	25 Per Pound
Pretzels	25 Per Pound
Bar Mix	6 Per Person
Tortilla Chips with Guacamole	7
Tortilla Chips with Salsa	7
Potato Chips with Ranch Dip	6
Freshly Popped Popcorn with Seasonings	5

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hot hors d'oeuvres

(Minimum 50 Pieces Required)
For Butler Passed Hors d'oeuvres,
One Server per 50 People Required @ \$75 for Two Hours.

Saffron Arancini with Tomato Sauce	5
Spanikopita	4
Spicy Buffalo Wings with Bleu Cheese Dip & Celery Sticks	4
Chicken Satay with Thai Peanut Sauce	5
Teriyaki Beef Skewers	5
Chicken Quesadilla	4
Pot Stickers with Soy Sauce & Spicy Hot Oil	4
Wild Mushroom Duxelle in Filo Cup	5
Ribs (BBQ or Teriyaki Sauce)	4
Assorted Petite Quiche	4
Vegetable Spring Rolls with Plum Sauce	4
Stuffed Potato Skins Served with Ranch Dip & Bacon	4
Scallops Wrapped in Bacon	5
Mushroom Caps Stuffed with Sausage	5
Crab Cakes with Roasted Red Bell Pepper Aioli	5
Mini Lamb Chops with Mint Puree	7
Pizza by the Slice (Pepperoni, Cheese, Vegetable or Combo)	4
Coconut Marinated Prawn on Romaine Leaf	6
Tomato Basil Bruschetta	4
Taquitos with Green Chili Salsa	4

CARVING STATIONS

Labor Fee for Carving \$275 an Hour
Served with Rolls and Appropriate Condiments

Whole Roasted Turkey Breast 275

Served with Mustard & Cranberry Sauce

(Serves Approximately 40 Guests)

Boneless Smoked Ham 600

Served with Honey Mustard

(Serves Approximately 75 Guests)

Steamship Round of Beef, Natural Jus 1045

Served with Creamy Horseradish

(Serves Approximately 200 Guests)

Roast Pork Loin 225

Served with Whole Grain Mustard & Mayonnaise

(Serves Approximately 30 Guests)

Roasted Beef Tenderloin 500

Served with Creamy Horseradish

(Serves Approximately 30 Guests)



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reception specialty stations

NORTH BEACH 22

Fuseli & Linguine

Served with Marinara & Alfredo Sauces Grated Parmesan Cheese

Garlic Bread & Breadsticks

FAJITA BAR 29

Grilled Chicken or Beef,

Diced Tomatoes, Onions, Sliced Olives,

Shredded Lettuce and Cheeses,

Flour Tortillas, Salsa & Sour Cream

FISHERMAN 'S WHARF 42

Individual Shrimp Cocktails

Crab Claws, Steamed Mussels and

Clams, Deep Fried Calamari

Cocktail Sauce & Aioli

NACHO BAR 23

Corn Tortilla Chips with Spicy Taco Meat,

Sliced Jalapenos, Diced Tomatoes,

Sour Cream, Shredded Cheese, Salsa

Green Onions and Chili Con Queso

Available as Enhancements to Existing Reception Menus Only or a minimum of 2 stations
(Minimum 30 people)

All Stations are Self-Service Unless Specified Attendant Required.
For Attendant Serviced Stations, Attendant Fee is \$175 for (2) Hours



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beverages



All beverages must be purchased from the hotel.
We offer you and your guests a selection of Call or Premium brand liquors.
Our bars are stocked with mixers, mineral waters and drink garnishes.

HOST SPONSORED-per drink

Call Brands	8
Premium Brands	9.5
Cordials and Cognacs	11.5
Wine	6.5
Premium Wine	8.5
Domestic Beer	6.5
Imported Beer	7.5
Soft Drinks	5
Mineral Waters	6

CASH BARS (NO HOST) -per drink

Call Brands	8.5
Premium Brands	10
Cordials and Cognacs	12
Wine	7
Premium Wine	9
Domestic Beer	7
Imported Beer	8
Soft Drinks	5
Mineral Waters	6

SPECIALTY COCKTAIL STATIONS

Martini Station 11Per Drink, (2 Types of Martinis)

Cosmo Station 11 per drink (2 Types of Cosmos)

Mojito Station 11 per drink

Each Specialty Station Requires an Independent Bartender @ 195 for First Three
Hours

LABOR CHARGE

Bar set-up labor charge is 175 per bartender for the first three hours: \$90 an hour or
fraction thereof for overtime. All charges will be added to the account.

CASH WINE SALES

For the convenience of our guests, we offer a selection of bottled wine sales at the
dinner table, whenever wine is not sponsored.

Hosted Bars are Subject to a 23% Service Charge and Applicable Tax

Cash Bars Include Applicable Taxes Only

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wine selections

The wines are listed progressively and grouped by varietals. Wines within each varietal are listed in a simple progression starting with those that are mild in taste, progressing to wines that are drier and stronger.

White Zinfandel

Beringer, California Collection 30

Mellow flavors of summer berries, citrus and melon refresh the palate, hints of nutmeg and clove spices keep it interesting.

Riesling

Hogue, Columbia Valley, Washington 33

Sweet and appealing for its ripe pear and honey aromas and flavors, finishing with a touch of star fruit as the finish softens.

Chateau Ste. Michelle, Washington 35

Flavors of ripe peach and juicy pear with subtle mineral notes

BEX, Germany 8

Aromas of bright lemon, tangy grapefruit, a fresh honeysuckle and a hint of vanilla.

Pinot Grigio

Beringer, California Collection 32

A refreshing bite of juicy white peach and citrus, finishing with a light oak.

Maso Canali, Italy 51

Delivers tropical fruit flavors of apricot, peach and hints of lemon and honey.

Sauvignon Blanc

Brancott, New Zealand 40

A spicy and pungent herbal, almost peppery, note gives way to crisp lemon, lime and white grapefruit flavors, with zingy acidity.

Rodney Strong, Charlotte 's Home Estate, California 47

Light, crisp, and highly aromatic, the warmer climate Alexander Valley fruit gives this wine ripe pear and melon character, while the ocean cooled Russian River Valley fruit offers citrus, mineral, and traditional herbaceous qualities.



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wine selections

Chardonnay

Canyon Road, California 32

Medium- bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

Mirassou, Monterey, California 35

Intense aromas and flavors of stone fruits such as peaches and nectarines, as well as tropical fruits like pineapple. Secondary flavors of melon, pears, citrus, floral, and vanilla notes combine with a creamy mouth feel.

Chalone, Monterey, California 40

The wine has the classic citrus-pineapple tropical fruit aromas of our region, combined with luscious pear flavors, crisp acidity and bright floral aromas.

Robert Mondavi Private Selection, California 36

The nose reveals lemon cream, orange zest, and peach aromas with smoky oak nuances and enticing vanilla/brown sugar scents. The creamy, mouth filling palate creates a lush impression and is balanced by a long, crisp finish.

Beringer Founders ' Estate, California 36

Ripe pear, pineapple, and mango flavors highlighted by citrus, Granny Smith apple and hints of baking spices.

Kendall-Jackson Vintner's Reserve, California 40

Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth. A hint of toasted oak rounds out the long, lingering finish.

Rodney Strong, Chalk Hill Estate, California 56

Tastes of apple, pear, lemon, spice, and lots of oak, which is a bit on the toasted side.

Pinot Noir

Canyon Road, California 35

Rich, fruit forward cherry flavors, soft tannins, a medium body and a smooth velvety finish.

Mark West, California 46

Enticing aromas of juicy cherry, fleshy plum, strawberry tart and orange marmalade. The finish is fresh, bright and lingers of ripe red berry flavors.

Mirassou, California 35

fresh fruit flavors of pomegranates, cherries and currants with complementing aromas of strawberries, pomegranates and cherries.



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wine selections



Rodney Strong, Russian River Valley, California 49

Enticing scents of wild cherry, brown sugar and allspice. Juicy flavors of plum and black cherry. Silky tannins and lingering raspberry, vanilla and all spice notes in the elegant close.

A By Acacia, California 56

Satsuma plum, blackberry, red rose and violet notes weave through the enticing aromas, mingled with warm nuances of vanilla and toasted oak from barrel aging.

Merlot

Canyon Road 35

With a soft and elegant mouth feel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

Blackstone, California 36

Rich fruit aromas, supple oak characteristics and soft tannins. You 'll discover dark cherry and berry aromas with a touch of clove to please the palate. The texture is ripe and soft in the mouth, with a smooth, lingering finish.

Red Rock, California 36

Blackberry, raspberry and ripe cherry.

Chateau St. Jean 44

Aromas of sweet black cherry, black plum and toasted almonds burst from the glass of this Merlot. These bright fruit characters carry over onto the palate and mingle with notes of blackberry, dark chocolate and clove. A rich and full mid-palate, with polished tannins, leads to a lush finish with cassis on the close.

Shiraz

Jacob 's Creek Reserve, Barossa, Australia 36

Complex flavors of mulberry, plum, chocolate and spice with excellent fruit length.

Rosemount, Diamond Label, Australia 41

A full bodied, juicy sweet palate with cherry, chocolate, cherry pip and plum flavors.

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Cabernet Sauvignon

Canyon Road, California 35

Medium-bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

Avalon, California 38

Slightly smoky aromas of cherries, boysenberries and chocolate.

Clos du Bois Classic, North Coast 41

Vibrant aromas of blackberry and vanilla with deeper notes of roasted coffee and toast on the nose. Full-bodied and forward on the palate.

Kendall-Jackson, Vintner 's Reserve, California 43

Opens with deep black cherry, blackberry and cassis flavors. Intense, round and well-structured tannins provide a strong backbone throughout the middle. Cedar and vanilla notes linger on the finish.

Louis M. Martini, California 48

flavors of red cherry, plum and blackberry fruit with an underlying dry creek dustiness. The round, full mouth feel has just enough structure to lead it into a fruit focused finish.

Malbec

Gascon, Argentina 45

Full-bodied wine with deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha. This wine is elegant and rich in texture, with soft and round tannins and a long velvety finish.

Zinfandel

Ravenswood, California 36

Deep jammy raspberry and blackberry on the nose, with notes of fresh rose and baking spices adding complexity. Sappy dark berry flavors show liqueur-like intensity and depth but are also enlivened by a juicy finish.

Sparkling/ Champagne

Chandon Brut Classic, California (750 ml) 41

Complex apple and pear characteristics accented by citrus spice over notes of almond and caramel in the bouquet.

Domain Ste. Michelle, Washington 39

Clean citrus crisp green apple finish.



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