

WELCOME

INDEX

WELCOME TO HOTEL NIA AND THANK YOU FOR CHOOSING TO STAY INSPIRED WITH US.
THIS IS A PLACE THAT INVITES YOU TO WONDER, INVENT AND DREAM.
WE INVITE YOU TO CREATE, CELEBRATE AND EXPERIENCE SOMETHING EXTRAORDINARY.
UNDER THE DIRECTION OF OUR WORLD-CLASS CULINARY TEAM, WE CREATED A CATERING EXPERIENCE
THAT COMBINES THE EXPERTISE OF INTERNATIONALLY ACCLAIMED CHEFS WITH THE VISION
AND LOCALLY GROWN INGREDIENTS.

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DELIGHT

INDULGE

RESTORE

EXPERIENCE

CREATE

INNOVATE

ENJOY

BE BRILLIANT!



BREAKFAST

BUFFET

CONTINENTAL

| \$45 per guest

SELECTION OF FRESH JUICES

Orange & Grapefruit Juice

SEASONAL FRUITS & BERRIES

FRESH BAKED BREAKFAST PASTRIES

Artisan Croissants & Danishes

Organic Whipped Butter and Jams

CLOVER FARMS ORGANIC YOGURT

Nuthouse Granola, Milk

BAY VIEW

| \$56 per guest

SELECTION OF FRESH JUICES

Orange & Grapefruit Juice

SEASONAL FRUITS & BERRIES

FRESH BAKED BREAKFAST PASTRIES

Artisan Croissants & Danishes

Organic Whipped Butter and Jams

CLOVER FARMS ORGANIC YOGURT

Nuthouse Granola, Milk

BREAKFAST POTATOES (GF/V)

FARM FRESH SCRAMBLED EGGS (GF/Veg)

CHOICE OF BREAKFAST MEAT

Applewood Bacon OR Pork Sausage OR Chicken Sausage

SIGNATURE

| \$58 per guest

SELECTION OF FRESH JUICES

Orange & Grapefruit Juice

SEASONAL FRUITS & BERRIES

FRESH BAKED BREAKFAST PASTRIES & TOAST

Artisan Croissants, Danishes & Sliced Toast

Organic Whipped Butter and Jams

MILD GREEN SHAKSUKA (GF/V)

Fresh Avocado, Spinach, Kale, Sesame

TURKISH CILBIR (GF)

Baked Farm Egg, Sumac Whipped Yogurt, Local Feta,
Olives, Spinach

PURGATORY (GF)

Baked Eggs, Prosciutto, Tomato, Shaved Parmesan

BREAKFAST POTATOES (GF/V)

*All Buffets are served with Verve Regular & Decaffeinated Coffee and Selection of Mighty Leaf Teas.
To ensure optimal freshness, buffets are served for one hour. Minimum of 25 guests.*

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.



HOTEL
NIA

BREAKFAST

TO YOUR TASTE

SELECTION OF FRESH JUICES
Orange & Grapefruit Juice

SEASONAL FRUITS & BERRIES

BREAKFAST POTATOES (GF/V)

SAVORY

SMOKED PORK LOIN BENEDICT
with Smoked Paprika Hollandaise

DUNGENESS CRAB BENEDICT
with Yuzu Hollandaise

SMOKED SALMON BENEDICT
with Dill Hollandaise
(Gluten Free Muffins additional \$2)

BUTTERMILK BISCUIT
Farm Eggs, Cheddar, Bacon

BUTTERMILK BISCUIT
Farm Eggs, Cheddar, Spinach, Mushroom (Veg)

AVOCADO ON TOAST
Arbequina Olive Oil, Ancient Grains, Ricotta Salata (Veg)

VEGAN BURRITO
Black Beans, Cashew Cheese, Sweet Potato (V)

| CHOICE OF THREE \$58 per guest
| CHOICE OF FOUR \$68 per guest

SWEET

BUTTERMILK PANCAKES
Macerated California Strawberries, Lime Curd (Veg)

STUFFED PAN DE MIEL FRENCH TOAST
Pistachio Cream, Pomegranate (Veg)

CARDAMOM AND ORANGE WAFFLE (VEG)

MAPLE GLAZED WAFFLE WITH BACON

GRANOLA COBBLER
Warm Poached Fruit, Greek Yogurt (GF)

ON THE MOVE | \$45 per guest

VERVE REGULAR OR DECAFFEINATED COFFEE

SELECTION OF MIGHTY LEAF TEAS

SELECTION OF ORANGE OR GRAPEFRUIT JUICE

FRUIT SALAD WITH MELONS & BERRIES

CLOVER FARMS YOGURT

CHOICE OF CROISSANT
(Plain, Chocolate or Spinach and Feta)

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HOTEL
NIA

BREAKFAST

PLATED

PLATED

| \$58 per guest

SELECTION OF CHILLED OR HOT BEVERAGES

Verve Regular or Decaffeinated Coffee, Mighty Leaf Teas,
Orange or Grapefruit Juice

PRE-SET MINI BREAKFAST PASTRIES

FIRST COURSE

SEASONAL PARFAIT
OR
FRESH FRUIT SALAD

ENTREE

(Choice of ONE)

PURGATORY

Baked Eggs, Prosciutto, Shaved Parmesan

CROQUE MADAM

Poached Egg, Smoked Ham, San Joaquin, Brioche

SMOKED SALMON

Soft Scramble, Tomato, Dill Crème Fraiche

AVOCADO ON TOAST (VEG)

Arbequina Olive Oil, Ancient Grains, Ricotta Salata

Minimum of 25 guests.

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HOTEL
NIA

BREAKFAST

ENHANCEMENTS

EGGS YOUR WAY

| \$22 per guest

Chef Attendant required \$250 per 50 guests

LOCAL FARM EGGS MADE TO ORDER

Cured Ham, Applewood Bacon, Smoked Salmon
Fresh Goat Cheese, Farmhouse Cheddar, Local Alpine,
American.

BREAKFAST POTATOES (GF/DF) | (Add On \$4)

SMOKED SALMON & BAGELS

| \$16 per guest

CREAM CHEESE

SLICED TOMATO, ONION, CUCUMBER, CAPERS

ASSORTED BAGELS

HEALTH FOCUS

ACAI PARFAITS

Berries, Toasted Coconut (GF/V) | \$10 per guest

GREEK YOGURT PARFAIT

Winter Fruit, Honey, Granola (Veg) | \$10 per guest

CLASSIC OATMEAL

Date Syrup, Cinnamon, Banana (GF/V) | \$10 per guest

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BREAKS & DELIGHTS

THIRSTY

BEVERAGES

PRESSED JUICERY | \$12 each
(Assorted Flavors)

FRESH FRUIT JUICES | \$128 per gallon
Orange, Grapefruit, Cranberry

EXCLUSIVE VERVE COFFEE | \$118 per gallon

MIGHTY LEAF HOT TEAS | \$118 per gallon

MIGHTY LEAF ICED TEA | \$108 per gallon

SEASONAL LEMONADE | \$108 per gallon

ASSORTED SOFT DRINKS | \$7 each

VOSS BOTTLED WATER (375ML) | \$7 each
(Still or Sparkling)

RED BULL | \$9 each

FRESH SMOOTHIE | \$12 each
(Minimum 25 per flavor)

BANANA BREAD: Banana, Cinnamon, Honey, Oat Milk (GF/V)
POMEGRANATE MINT: Greek Yogurt, Pomegranate, Honey, Mint (GF)
MIXED BERRY: Strawberry, Blackberry, Blueberry, Banana (GF/V)

ALL DAY BEVERAGES

VERVE REGULAR OR DECAFFEINATED COFFEE

SELECTION OF MIGHTY LEAF TEAS

ASSORTED SOFT DRINKS

| \$36 per guest for 8 hours

| \$24 per guest for 4 hours

Guaranteed number is based on number of attendees in the group. Minimum 25 guests.



BREAKS & DELIGHTS

HUNGRY

SNACKS

SLICED FRUIT PLATTER (GF/V) | \$11 per guest
(25 minimum)

INDIVIDUAL FRUIT SALAD | \$8 per guest
Infused with Ginger and Basil (GF/V) (25 minimum)

SEASONAL WHOLE FRUITS (GF/V) | \$6 each
(Pre Order Guarantee)

GLUTEN FREE GRANOLA BAR (GF/V) | \$9 per guest
(25 minimum)

DATE AND COCONUT POWER BARS (GF/V) | \$9 per guest
(25 minimum)

KIND SNACK BARS | \$6 each

PETER'S KETTLE POPCORN BAGS | \$8 each

INDIVIDUAL BAGS OF TRAIL MIX | \$8 each

INDIVIDUAL BAGS OF CHIPS | \$6 each

SOMETHING SWEET

Minimum of 2 dozen per item.

ASSORTED CUPCAKES | \$66 per dozen

CHOCOLATE BROWNIES | \$66 per dozen

ASSORTED COOKIES | \$60 per dozen

ASSORTED BREAKFAST PASTRIES | \$60 per dozen

GLUTEN FREE MUFFINS | \$72 per dozen

GLUTEN FREE BROWNIES | \$72 per dozen

*All Buffets are served with Verve Regular & Decaffeinated Coffee and Selection of Mighty Leaf Teas.
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LUNCH & DINNER

TASTE OF THE MEDITERRANEAN

Trade, Commerce, History and Exploration

LUNCH

- | CHOICE OF TWO SANDWICHES \$68 per guest
- | CHOICE OF THREE SANDWICHES \$80 per guest

DINNER

- | CHOICE OF TWO SANDWICHES \$85 per guest
- | CHOICE OF THREE SANDWICHES \$105 per guest

SALADS

HUMMUS WITH PITA CHIPS

TRICOLOR SALAD

Parmesan, Chicories Balsamic

SHREDDED CABBAGE

Toasted Sesame, Fried Lentils and Garbanzo Beans,
Preserved Lemon Vinaigrette

SANDWICHES & WRAPS

VEGETARIAN FOCACCIA

Local Mozzarella, Smoked Scamorza, Winter Squash,
Roasted Beets, Californian Olives

CHORIZO BOCADILLO

Local Spanish Style Chorizo, Jamon, San Andreas Sheep Cheese,
Pimento Aioli, Wild Rocket

ROASTED CHICKEN SANDWICH

Pomegranate Molasses, Grilled Feta, Eggplant, Spinach

LAMB SOUVLAKI

Sumac Onions, Garlic Tahini Sauce, Tzatziki

VEGAN FALAFEL

Garlic Tahini Sauce, Eggplant, Sprouts

DESSERTS

WALNUT BAKLAVA

CHOCOLATE CANNOLI

CITRUS SALAD

with Honey and Lavender

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BUFFET



HOTEL
NIA

LUNCH & DINNER

BUFFET

MIND, BODY & SOUL BOWL

This Buffet is all Dairy Free, Gluten Free and Vegan apart from the Selection of Proteins which are served on the side.

LUNCH | \$75 per guest
DINNER | \$105 per guest

PRE-SET BOWLS

SUSTAINING

Brown Rice with Sesame, Buckwheat with Mixed Seeds,
Baby Head Lettuce

ROASTED

Sweet Potato, Winter Squash, Baby Carrots

BLACKENED

Cauliflower, Brussel Sprouts, Gai lan

TOPPINGS

FRESH

Cucumber, Tomato, Green Onion

PROTEIN

Salmon, Chicken Breast, Tofu

SAUCE

Creamy Basil Tomato
Truffle Ginger Soy
Spicy Coconut Curry

DESSERTS

MELT AWAY

LEMON BARS

FRESH FRUIT BOWL

*All Buffets are served with Verve Regular & Decaffeinated Coffee and Selection of Mighty Leaf Teas.
To ensure optimal freshness, buffets are served for two hours. Minimum of 25 guests.*

FOOD FOR THOUGHT

Soup and Salad Selection loaded with Superfoods and Brain Power.

LUNCH | CHOICE OF 3 SALADS \$75 per guest
| CHOICE OF 4 SALADS \$87 per guest

DINNER | CHOICE OF 3 SALADS \$95 per guest
| CHOICE OF 4 SALADS \$110 per guest

SOUP OF THE SEASON (VEGAN/GF)

SALADS

CHICORY SALAD

Pecan, Pomegranate, Quinoa, Date Agrodolce

ZUCCHINI AND WINTER SQUASH 'PASTA' SALAD

Confit Lemon and Oregano Dressing

ROASTED CAULIFLOWER SALAD

Baby Carrots, Garbanzo, Winter Citrus, Tahini Dressing

WILD RICE SALAD

Edamame, Sweet Potato, Matcha, Miso Sesame Dressing

ROASTED WINTER SQUASH SALAD

Golden Beets, Cotija, Pumpkin Seeds, Cilantro and Lime Vinaigrette

PROTEIN

PAN SEARED CHICKEN

GRILLED FLANK STEAK

SAUTÉED SHRIMP

Freshly Baked Rolls with Local Butter

DESSERT

ASSORTED CUPCAKES

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.

LUNCH & DINNER

BUFFET

BUILD YOUR OWN BUFFET

Freshly Baked Rolls with Local Butter

LUNCH | CHOICE OF 2 ENTRÉES \$85 per guest

DINNER | CHOICE OF 3 ENTRÉES \$115 per guest

SOUP & SALAD

Choice of Two:

CARAMELIZED PARSNIP SOUP

RED KURI SQUASH SOUP

CLASSIC CAESAR
Shaved Parmesan, Croutons

HONEY GLAZED WINTER SQUASH
Burrata, Trviso, Spiced Pumpkin Oil

ROASTED BEETS
Avocado, Grapefruit, Ginger Vinaigrette (V)

ACCOMPANIMENT

Choice of One:

BARLEY RISOTTO
Carrot and Ginger Cream (V)

GLUTEN FREE CAVATELLI
Winter Squash, Sage Oil (GF, V)

BROWN RICE WITH STEAMED CHINESE BROCCOLI

ENTRÉE

VEGETARIAN EGGPLANT MOUSSAKA

SEARED SALMON
Beets, Aquavit

BUCATINI PASTA
Prawns, Crème Fraiche, Zucchini

GRILLED BUTTERMILK CHICKEN
Salsa Verde

SEARED LEMON CHICKEN BREAST
Gremolata

PEPPERCORN CRUSTED ROAST BEEF
Blackened Broccolini, Sunchoke Puree

ORECCHIETTE WITH BRAISED SHORT RIB
Parmesan

HONEY GLAZED PORK LOIN
Apple and Sweet Potato Puree

CHEF'S SELECTION
OF PETITE DESSERTS

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LUNCH
&
DINNER

BUFFET

BRILLIANT WINE COUNTRY BUFFET

LUNCH | \$95 per guest
DINNER | \$125 per guest

STARTER

LOCAL ARTISANAL CHEESE BOARD
with Accoutrements (Veg)

TOMALES BAY OYSTER
With Mignonette (Gf/DF)

SALAD

COUNTY LINE CHICORIES
Poached Pear, Zinfandel Vinaigrette (GF/DF/V)

CONFIT DUCK
Early Potatoes, Mustard Greens, Kumquat Mustard (GF)

DELICATA SQUASH
Burrata, Breadcrumbs, Mead Agrodolce (Veg)

ENTRÉE

LOCALLY PASTURED BEEF
Whipped Potato, Glazed Baby Roots, Red Wine Jus (GF)

CIOPPINO
Local Fish, Crab and Shellfish, Sourdough (DF)

SPINACH AND SHEEP RICOTTA CANNELLONI
Pine Nut Cream, Artichoke (Veg)

DESSERTS

TIRAMISU

FRESH FRUIT TARTS

CHOCOLATE ECLAIRE

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LUNCH

ON THE MOVE

Because Lost time is never found again

All Served with Whole Fruit, Cookie, Potato Chips and Choice of Soft Drink or Bottled Water

| CHOICE OF 1 SALAD & 1 SANDWICH \$58 per guest
(Minimum 15 guests)

| CHOICE OF 2 SALADS & 2 SANDWICHES \$68 per guest
(Minimum 25 guests)

SANDWICHES

ROAST CHICKEN BREAST

Chicories, Parmesan, Lemon Artichoke Spread

CUBANO

Smoked Pork, Ham, Triple Cream Cheese, 'Slaw, Pickle

BEEF, BEET AND BLUE

Roast Beef, Point Reyes Blue, Beets, Cress

ARTISAN CHEESE BOARD (VEG)

Bandage Wrapped Cheddar, Camembert and Pickled Red Cabbage, Fruit Chutney

VEGAN

Lentil Hummus, Smashed Avocado, Marinated Cucumber and Mint

SALADS

PASTA SALAD (VEG)

SWEET POTATO SALAD (GF/DF/V)

FARRO SALAD (DF/V)



HOTEL
NIA

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LUNCH & DINNER

SILVER

Freshly Baked Rolls with Local Butter

LUNCH | 3 COURSES \$75 per guest
| 4 COURSES \$90 per guest

DINNER | 3 COURSES \$105 per guest
| 4 COURSES \$125 per guest

PRE-SELECTED CHOICE OF ENTRÉE

Pre-Selected Choice Entrees are an Additional \$10 Per guest.
Selection Must Be Guaranteed 5 Business Days Prior to Event.
Pricing Will Be Based on the Highest Priced Entrée.

SOUP

CARROT AND LENTIL POTAGE
Vegetable Kofta (DF/Veg)

WINTER SQUASH VELOUTÉ
Mushroom, Apple

CARAMELIZED PARSNIP SOUP
Brown Butter, Walnut

SALAD

CHICORY CAESAR
Bocarones, Grilled Bread

BABY KALE SALAD
Roasted Grapes, Crescenza, Muscat Vinaigrette

SHAVED ROOTS SALAD
Cabbage, Avocado, Passion Fruit Vinaigrette (GF/DF/V)

ENTRÉE

GRILLED BUTTERMILK CHICKEN
Smoked Paprika, Preserved Lemon, Cous Cous (GF)

SEARED SALMON
Lacopi Beans, Lentils, Brussel Sprouts, Sherry Fume

BAVETTE STEAK
Turnip Puree, Blistered Beans, Black Garlic

SPICED RUBBED DUROC PORK LOIN
Belly, Bourbon Gastrique (DF)

ROASTED VEGETABLE GALETTE
Camembert, Onion jam, Mustard Greens (Veg)

JERUSALEM ARTICHOKE ORZOTTO PASTA
Mushroom (V)

DESSERT

APPLE AND WALNUT TART (VEG)

CARROT CAKE (VEG)

TIRAMISU (VEG)

*Verve Regular & Decaffeinated Coffee and Selection of Mighty Leaf Teas included.
Minimum of 25 guests.*

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PLATED



HOTEL
NIA

HOME

13

LUNCH & DINNER

GOLD

Freshly Baked Rolls with Local Butter

LUNCH | 3 COURSES \$85 per guest
| 4 COURSES \$100 per guest

DINNER | 3 COURSES \$115 per guest
| 4 COURSES \$135 per guest

PRE-SELECTED CHOICE OF ENTRÉE

Pre-Selected Choice Entrees are an Additional \$10 Per guest.
Selection Must Be Guaranteed 5 Business Days Prior to Event.
Pricing Will Be Based on the Highest Priced Entrée.

SOUP

SUNCHOKES SOUP
Chestnut, Truffle

CREAMY PUMPKIN MISO SOUP
Green Onion Fritter

DUNGENESS CRAB AND CIDER 'BISQUE'

SALAD

LITTLE GEM
Pickled Onion, Radish, Avocado, Citrus Vinaigrette (GF/DF/V)

CARROT
Baby Greens, Sumac and Pistachio Granola,
Bellwether Fromage Blanc (Veg)

GRILLED ESCAROLE
Seeded Bread Crumbs, Caciogio e Pepe (Veg)

APPETIZERS

AGUA CHILE CARPACCIO WITH PRAWNS

CHILLED FOIE TERRINE
Ash, Candied Beets

GRILLED ARTICHOKE
Burrata, Beet Gastrique (Veg)

SEARED SCALLOP
Black lentils, Olive, Coral Buerre Blanc (GF)

ROASTED CHICKEN BASTILLA
Liver Mousse, Dates, Cinnamon

Additional \$20 per guest

Verve Regular & Decaffeinated Coffee and Selection of Mighty Leaf Teas included.
Minimum of 25 guests.

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PLATED



HOTEL
NIA

**LUNCH
&
DINNER**

PLATED

GOLD...CONT'D

Freshly Baked Rolls with Local Butter

ENTRÉE

BLACK COD AU GRATIN

Olives and Crouton Salad, Fine Herb Verjus (DF)

STUFFED CHICKEN BREAST

Black Garlic Butter, Leek, Potato

SPICE CRUSTED LAMB

Tamarind, Sweet Potato Tikki, Lamb Jus (GF)

KUMQUAT GAZED DUCK BREAST

Duck Confit, Lentil, Ginger Carrots (DF)

FLAT IRON STEAK

Parsnip Gratin, Miso, Mushroom Jus

FILET OF BEEF

Bone Marrow Whipped Potatoes, Trviso, Grapes (add \$15)

DUET OF BEEF FILET AND POACHED LOBSTER TAIL

Cauliflower Cream (add \$35)

VEGAN MOUSSAKA

Cashew Cream and Lentils (V)

WINTER VEGETABLE GNOCCHI

Shaved Casiago, Brown Butter (Veg)

DESSERT

BLACK FORREST GATEAUX

Kirsch (Veg)

PUMPKIN SPICE WHITE CHOCOLATE CHEESECAKE (VEG)

OPERA CAKE

Espresso, Orange Peel (Veg)

PASSION FRUIT TART (VEG)

ENHANCEMENTS

INTERMEZZO (GF/DF/V) | \$10 per guest

RUBY GRAPEFRUIT

Champagne

PINEAPPLE

Lavender, Star Anise

STRAWBERRY BASIL LIME SORBET

CHEESE COURSE (VEG) | \$15 per guest

A Selection of two Cheeses from our cheese List, accompanied with Honey Comb, Fennel Jam and Seasonal Compote.

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Minimum of 25 guests.*

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RECEPTION

PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES | \$8 each

ROGUE SMOKEY BLUE AND APPLE BUTTER GOUGERE, (VEG)

DELICATA SQUASH PANNA COTTA
Pistachio (GF/Veg)

CHILLED OYSTERS
with Cucumber Veil, Apple, Ishiri (GF/DF)

SCHMALTZ MADELEINES
Chicken Mousse

CAVIAR AND SMOKED SALMON BLINI

SEARED TUNA TATAKI
Aji Amarillo, Crispy Quinoa (GF/DF)

SEARED BEEF TATAKI
Ponzu, Shiso (DF)

YELLOW FIN TUNA POKE
Seaweed, Sesame, Avocado (GF/DF)

LOBSTER FEUILLE DE BRICK

HOT HORS D'OEUVRES | \$8 each

TEMPURA AVOCADO
Vegan Aioli (V/GF)

BREADED OLIVES
San Geronimo, Rosemary Ash (Veg)

BLACK BEAN EMPANADA
Avocado (Veg)

CARNITAS QUESADILLA
Pumpkin Seed Salsa

PORCINI TORTELLINI
Calvados Mascarpone, Hazelnut (Veg)

SUNCHOKES SOUP
Wild Mushroom, Fresh Winter Truffle (V)

CARROT SOUP
Crab, Coconut Foam (DF)

MAPLE SALMON ROLLS
Wasabi Remoulade

GRILLED OYSTERS
with Pancetta, Buttermilk, Breadcrumbs

LAMB MERGUEZ BOMBAS
Mint (DF)

Minimum of 25 guests.

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RECEPTION

CHEESE & CHARCUTERIE

These Award-Winning Cheeses are selected from Farms that raise on Pastures and are 100% Organic
"Great Cheese Comes from Happy Cows..."

COW

POINT REYES ORIGINAL BLUE

A local favorite, Sweet with a Peppery Finish. Blue, Raw Milk, Marin County CA

NICASIO VALLEY LOCARNO

Creamy Brie. Soft, Marin County CA

FISCALINI SAN JOAQUIN GOLD

An American Original, Slightly Nutty. Firm, Stanislaus County CA

NICASIO VALLEY SAN GERONIMO

It's like a cross between a Fontina and a Raclette. Washed Rind, Marin County CA

GOAT & SHEEP

CYPRESS GROVE BERMUDA TRIANGLE

Tart, Tangy. Ash Rind, Goat, Humboldt County CA

LAURA CHENEL GOAT BRIE

Grassy, Clean. Soft Ripened, Goat, Sonoma County CA

NICOLAU FARMS BLACK TRUFFLE CASIAGO

Earthy, Truffles. Semi Firm, Cow and Goat, Stanislaus County CA

BELLWETHER FARMS BLACKSTONE

Peppercorn Studded, Rosemary and Ash Rind. Jersey Cow and Sheep, Sonoma County CA

| CHOICE OF THREE \$32 per guest

| CHOICE OF FOUR \$38 per guest

| CHOICE OF SIX \$48 per guest

CHARCUTERIE

FRA'MANI CALABRESE, CALIFORNIA

FRA'MANI TOSCANO, CALIFORNIA

LA QUERCIA SPICY COPPA, IOWA

LA QUERCIA AMERICANO PROSCIUTTO, IOWA

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Minimum of 25 guests.



HOTEL
NIA

RECEPTION

CLASSIC RAW BAR | \$55 per guest

(Two Shrimp, Two Oysters and Half Lobster Tail per Guest)

OYSTER

LEMON POACHED SHRIMP

STEAMED HALF LOBSTER TAIL

MIGNONETTE

Cocktail Sauce, Tartare Sauce, Lemon Wedges

OMAKASE | \$42 per guest

(Four Pieces Per Guest)

SELECTION OF SUSHI ROLLS & NIGIRI

Pickled Ginger, Wasabi & Soy Sauce

Seafood Selection is based on Seasonality.

GAME DAY

| CHOICE OF THREE \$42 per guest

| CHOICE OF FOUR \$54 per guest

FRIED CHICKEN AND WAFFLE

CHICKEN TACO
Pumpkin Seed Salsa

WILD WEST BEEF SLIDER
Poblano, Queso

BEER BRAISED PORK PREZTEL SLIDER
Whole Grain Honey Mustard

KOREAN STICKY RIBS (GF/DF)

FISH TACO
Cilantro, Avocado Lime (Pescatarian)

BBQ TEMPEH SLIDER
Zucchini Bread and Butter Pickles (V)

BUFFALO CAULIFLOWER
Blue Cheese, Celery (Veg)

SOUTH WEST SALAD BOX
Green Chili Ranch, Cotija (Veg)

KIMCHI RICE BOX (V)

LOADED TATER TOT BOX (Veg)

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Minimum of 25 guests.



HOTEL
NIA

RECEPTION

RAMEN BAR

Our Twist on Bay Area Favorite

| CHOICE OF 3 TOPPINGS \$38 per guest

Enhance Your Display with Chef
Attendant \$250 per 75 guests

BROTH

SPICY MISO (V)

SHOYU PONZU (DF)

NOODLES

RAMEN

SHIRATAKI YAM (GF)

TOPPING

ROASTED PORK

CURED SALMON

SOY EGG

CHICKEN

TOFU (V)

VEGETABLES (V)

FLAT BREADS

| \$34 per guest

MUSHROOM

Crescenza, Green and Black Garlic (Veg)

MUHAMMARA

Walnuts, Chickpea, Herb Salad (V)

NDUDJA, SMOKED SCAMORZA

Olive Oil & Sea Salt, Chicories

SWEET INDULGENCE

| \$24 per guest

Selection of Petite Treats

CAKES, TARTS, MACAROONS, COOKIES

Minimum of 25 guests.

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.

DISPLAYS



HOTEL
NIA

RECEPTION

CARVERY

| price per guest

Carving Attendant Required at \$250 per 75 guests

DRY RUBBED PRIME RIB CHURRASCO (GF) | \$42

Smoked Chili Glaze, Chimichurri, Sweet Potato (Avo)

FIVE SPICE RUBBED PRIME RIB (GF) | \$42

Soy and Bone Marrow Butter, Turnip Puree, Chili Garlic Beans

BEEF TENDERLOIN EN CROUTE | \$45

Blue Cheese Potato Gratin, Watercress Pistou

BERBERE SALT BAKED SALMON (DF) | \$28

Olives, Green Charmoula, Brown Butter Couscous

WHOLE FISH BAKED IN LEAVES (GF/DF) | \$28

Green Curry Nage, Peanuts, Coconut Rice

SALMON EN CROUTE | \$28

Brentwood Corn Succotash, Jimmy Nardello Pepper Crème

SMOKED LEG OF LAMB (DF) | \$35

Spicy Carrot Glace de Viande, Freekeh,
Smoked Garbanzo Puree

GLAZED PORK LOIN (GF/DF) | \$28

White Beans, Semi-dried Grapes, Tomato Honey

Minimum of 25 guests.

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.

RECEPTION

BUFFET

THE OUTDOOR MARKET

| \$145

per guest

WOK

PRAWN SUMMER ROLLS (DF)

VEGETARIAN SPRING ROLLS (VEG/DF)

PAD THAI (GF/DF/V)

GRIDDLE

BLACK BEAN EMPANADAS (VEG)

FISH TACO, TOMATO SALSA (DF)

CHICKEN TACO, PICO DE GALLO

BINCHOTAN

CHICKEN YAKITORI (DF)

LAMB KEBAB (DF/DF)

VEGETABLE KEBAB (GF/DF/V)

RICE PILAF (GF/DF/V)

STEAM BASKET

PORK BAO (DF)

ASSORTED DUMPLINGS, SOY SAUCE (DF)

SWEET

BAKLAVA (VEG)

MINI DONUTS (VEG)

Minimum of 25 guests.

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.

BEVERAGES

BUBBLES

910	VEUVE CLICQUOT, "Yellow Label" Brut France, NV	\$145
915	SCHRAMSBERG, Blanc De Blancs North Coast, 2015	\$112
920	DOMAINE CHANDON, "etoile" Brut Napa Valley, NV	\$78
930*	TORRESELLA, Prosecco Venezio, Veneto, NV	\$54

WHITE

310	CAKEBREAD, Chardonnay Napa Valley, 2017	\$128
345*	OVERLOOK, Chardonnay Sonoma County, 2016	\$54
415	LANGLOIS-CHATEAU, Sancerre Loir, 2017	\$84
435*	MINER, Sauvignon Blanc Napa Valley, 2017	\$54
530	DON OLEGARIO, Albarino Spain, 2015	\$64
520	SCARBOLO, Pinot Grigio Italy, 2016	\$72

RED

610	OAKVILLE, Cabernet Sauvignon Napa Valley, 2014	\$155
620	MOUNT VEEDER, Cabernet Sauvignon Napa Valley, 2015	\$98
645*	TREANA, Cabernet Sauvignon Paso Robles, 2016	\$54
725	FAILLA, Pinot Noir Sonoma Coast, 2015	\$98
745*	CLINE, Pinot Noir Sonoma Coast, 2017	\$54
845	TEXTBOOK, Merlot Napa Valley, 2016	\$78
855	NUMANTHIA, Tempranillo Toro Spain, 2012	\$68
835	CHAPPELLET, Mountain Cuvee Blend, Napa, 2015	\$88

SWEET

945	MOSCATO D'ASTI, Asti Italy, 2017	\$54
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(*) Denotes House Selection

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.



HOTEL
NIA

BEVERAGES

BREWERY

CRAFT BEERS

| \$10

LAUGHING MONK – HOLY GHOST
Pilsner, San Francisco, CA

ANCHOR STEAM, Lager
San Francisco, CA

LAGUNITAS, IPA
Petaluma, CA

21ST AMENDMENT – EL SULLY
Mexican Style Lager, San Francisco, CA

BEERS

| \$9

SIERRA NEVADA, Pale Ale
Chico, California

STELLA ARTOISE, Pilsner
Belgium

CORONA EXTRA, Pale Lager
Mexico

BLUE MOON, Belgian White
Denver, Colorado

AMSTEL LIGHT, Lager
Amsterdam, Netherland

THE BAR

LUXURY

| \$18

KETTLE ONE VODKA
HENDRICKS GIN
FLOR DE CANA SECO RUM
DON JULIO BLANCO 80 TEQUILA
WOODFORD RESERVE WHISKEY
MACALLAN 12 YEARS SINGLE MALT

PREMIUM

| \$16

TITO'S VODKA
TANQUEREY GIN
CRUZAN AGED LIGHT RUM
HORNITOS TEQUILA
WILD TURKEY 81 WHISKEY
GLENLIVET FOUNDER'S RESERVE SINGLE MALT

Includes selection of one white and one red house wine and sodas.

BAR PACKAGES

LUXURY BAR & CRAFT BEERS

ONE HOUR | \$45 per guest
TWO HOURS | \$60 per guest
ADDITIONAL HOUR | \$14 per guest
(Maximum Four Hours)

PREMIUM BAR & BEERS

ONE HOUR | \$40 per guest
TWO HOURS | \$54 per guest
ADDITIONAL HOUR | \$12 per guest
(Maximum Four Hours)

Includes selection of one white and one red house wine and sodas.

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.



HOTEL
NIA

ATTENDANTS & FEES

EGG STATION ATTENDANT: | \$250 per 50 guests

CARVING STATION ATTENDANT: | \$250 per 75 guests

BARTENDER: | \$250 FOR TWO HOURS
\$35 PER HOUR THEREAFTER

COAT ROOM ATTENDANT: | \$250 FOR TWO HOURS
\$35 PER HOUR THEREAFTER

RESTROOM ATTENDANT: | \$250 FOR TWO HOURS
\$35 PER HOUR THEREAFTER

CAKE CUTTING: | \$7 per guest

CORKAGE: | \$25 per 750ML bottle

DANCE FLOOR: | \$250 per set up

GUARANTEES

The final guarantee for all food and beverage functions is required by noon, 72 business hours prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 hours, though you may not decrease it.

A \$250 labor fees will apply, if the actual number served is greater than 5% of guaranteed number.

The minimum guarantee for all Breakfast, Lunch & Dinner buffets is 25 people. Should you choose to guarantee less than 25 people there will be a 25% per person additional fee added to the price of your menu.

PRE-SELECTED CHOICE OF ENTRÉE

Prices for all Plated meals is based on selection of One (1) Entrée item and vegetarian option.

Pre-Selected Choice Entrees Are an Additional \$10 Per Person. Selection Must Be Guaranteed 5 Business Days Prior To Event. Pricing Will Be Based on The Highest Priced Entrée.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.

PRICES & PAYMENT

All food, beverages and audio visual are subject to a 25% service charge and 8.75% sales tax. Prices are subject to change and will be guaranteed once the contract is accepted. To secure your event on a definite basis, the hotel will require a 25% non-refundable deposit, with the full balance due 30 days prior to your event. In the event of cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your catering, conference or sales contract.

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.

AUDIO VISUAL REQUIREMENTS

PSAV is hotel partner for all audio-visual needs. Your conference manager will provide you the information for PSAV on-premises contact. Audio-visual prices are also subject to a 25% service charge and 8.75% sales tax. Should you choose to use the services from another outside vendor, electrical and load in charges will apply.

DÉCOR AND ENTERTAINMENT

The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. We have a wide range of recommended resources available. Your Meetings and Special Events Manager would be delighted to make suggestions for you. Decorations or displays which are brought into the hotel from an outside source must have prior approval. Please consult with your Meetings and Special Events Manager. They may not be affixed to walls, doors, windows or ceilings.

LINEN

As a LEED Hotel, we provide Linen less set-up. White Linen is provided for all Plated Lunches & Dinners. Please ask your conference manager for any additional Linen needs and charges.

MERCHANDISE OR ARTICLES

The hotel shall not be held responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items which are left unattended.

SIGNAGE & LITERATURE

No signage of any kind is permitted in the lobby and public areas of the hotel. Signage is to be used outside meeting rooms only. The hotel reserves the right to remove signage which is felt to be inappropriate. Registration tables, hospitality desks, or information desks are not permitted in the lobby of the hotel.

PRINTING & SHIPPING PACKAGES

Black & White Print / Copy: 5 cents per page.
First 20 pages complimentary.

Color Print / Copy: 15 cents per page.
First 20 pages complimentary.

Packages for meetings or events may be delivered to the hotel three working days prior to your arrival. Any packages received before three days or left two days after the conclusion of event will be subject to storage fees. The first five (5) boxes & packages are complimentary. After five boxes & packages are subject to a handling charge \$5.00 per box. The following information must be included on all packages:

- Attention: Conference Manager Name
- Conference Name
- Client's Name
- The Program Date

Taxable service charge of 25% and 8.75% sales tax will be added to all charges. All menus and prices are subject to change.