

ARGONAUT™

A NOBLE HOUSE HOTEL

2022

Wedding
package

set sail to new beginnings

Start your forever with a moment of pure bliss at the Argonaut Hotel San Francisco. Located in the heart of Fisherman's Wharf, the Argonaut Hotel is rich in history and culture and offers stunning views of the Golden Gate Bridge and San Francisco Bay. From traditional elegant receptions to the more contemporary casual events, our events team is there to guide you through each decision every step of the way. At the Argonaut Hotel, your fairytale ending starts at the beginning.



our location

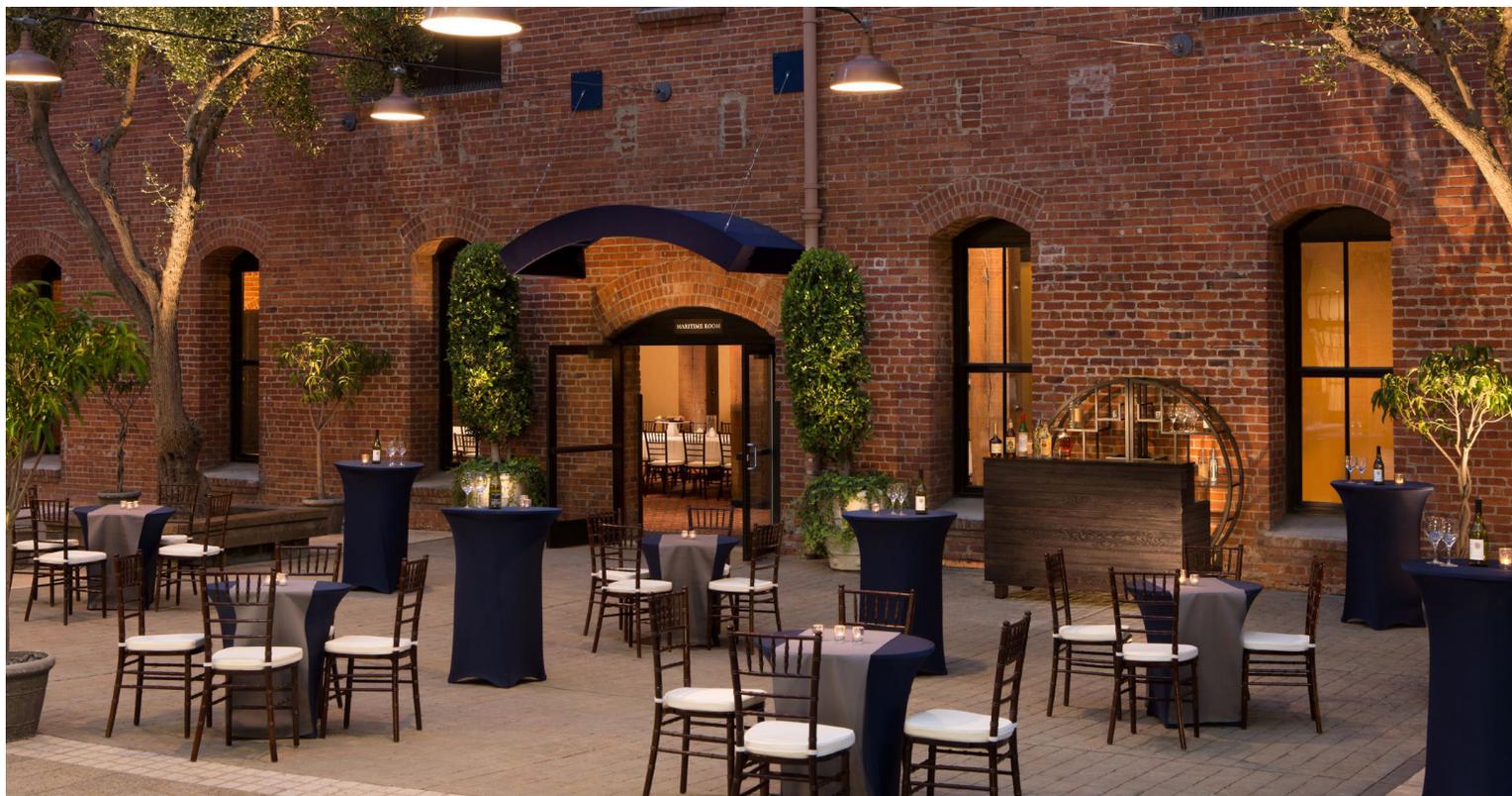
Housed within the historic Haslett Warehouse Building, the Argonaut Hotel is iconic for both its past and its present. A recipient of the AAA Four Diamond Award for 18 consecutive years, the Argonaut Hotel boasts a location just as noteworthy. Guests wake to views of the San Francisco Bay, Alcatraz or the Golden Gate Bridge before venturing mere steps to neighboring Ghirardelli Square and Hyde Street Pier.

BLUE MERMAID RESTAURANT

Award-winning chowders, exposed brick interiors and one of the only patios in Fisherman's Wharf create the perfect excuse to save the sightseeing for later. Breakfast, lunch, dinner and happy hour are served daily at Blue Mermaid.

ICONIC ACCOMMODATIONS

Our 252 luxurious guest rooms and suites are tranquil and homey places to rest and relax before and after your big day. From breathtaking views to playful, nautical-inspired details and eco-friendly amenities, your time at the Argonaut Hotel is sure to please.



ceremony & reception

DEL MONTE COURTYARD

This gorgeous outdoor courtyard is perfect for day or evening ceremonies and receptions. Make your grand entrance down the beautiful brick staircase and say your vows against the San Francisco Bay skyline. Set a romantic mood amidst trees and overhead hanging lights for your cocktail reception.

The courtyard can accommodate up to 200 for a seated ceremony and 350 for a standing cocktail reception.

Rental rates:

- Saturday nights: \$2,000
- Friday and Sunday nights: \$1,500
- Monday through Thursday nights: \$1,000

MARITIME ROOM

A truly unique ballroom, the Maritime Room boasts exposed brick and wood columns dating back to the turn of the century. A 10-foot wrought iron door is the perfect backdrop for your bar or sweetheart table. Connecting to the courtyard, the Maritime Room can be used for your ceremony, cocktail reception or intimate wedding receptions.

The Maritime Room can accommodate up to 120 guests for a ceremony, 175 for a standing cocktail reception and 90 for a seated dinner and dance floor.

Rental rates:

- Saturday nights: \$1,800
- Friday and Sunday nights: \$1,200
- Monday through Thursday nights: \$1,000

ceremony & reception

GOLDEN GATE BALLROOM & FOYER

The Golden Gate Ballroom, adorned in beautiful neutral tones of tans, taupes and golds, offers subtle elegance for any special occasion. Splashes of cobalt blue incorporated into the ballroom and foyer tie into the nautical feel of the room.

The Golden Gate Ballroom can accommodate up to 380 for a ceremony, 340 for a standing cocktail reception and 300 for a seated dinner and dance floor.

Rental rates:

- Saturday nights: \$3,000
- Friday and Sunday nights: \$2,500
- Monday through Thursday nights: \$2,000



wedding packages

THE CLASSIC PACKAGE

Welcome cocktail reception

- One-hour house brand unlimited consumption bar
- Three passed hors d'oeuvres

Dinner service

- Two-course plated or buffet dinner
- Red and white house wine service during dinner, up to 1.5 hours
- Sparkling house wine toast
- Coffee, decaffeinated coffee and assorted hot teas
- Cake cutting and plating fee

Bar upgrades are available for additional fees.

A bartender fee of \$250 per bartender will be applied for up to three hours.

Additional hours will be charged at \$75. Each bartender can serve up to 100 guests.

Pricing per person

Plated two courses

Poultry, fish, pork or vegetarian: \$125

Beef or seafood: \$145

Surf and turf: \$155

Buffet

Harmony menu: \$165

Romance menu: \$155

wedding packages

THE PREMIUM PACKAGE

Welcome cocktail reception

- One-hour house premium brand consumption bar
- Four passed hors d'oeuvres

Dinner service

- Two-course plated or buffet dinner
- Red and white house wine service during dinner, up to 1.5 hours
- Sparkling house wine toast
- Two-hour premium brand unlimited consumption bar
- Coffee, decaffeinated coffee and assorted hot teas
- Cake cutting and plating fee

Bar upgrades are available for additional fees.

A bartender fee of \$250 per bartender will be applied for up to three hours.

Additional hours will be charged at \$75. Each bartender can serve up to 100 guests.

Pricing per person

Plated two courses

Poultry, fish, pork or vegetarian: \$175

Beef or seafood: \$195

Surf and turf: \$205

Buffet

Harmony menu: \$215

Romance menu: \$205



all packages include:

- Complimentary accommodations for the happy couple on their wedding night
- Menu tasting for two
- Standard-sized tables
- Cherry wood Chiavari chairs
- White and ivory linens, including floor-length tablecloths and white napkins
- Place settings, including china, silverware and stemware
- Indoor parquet dance floor
- Decorative gold or silver votive candles
- Stage for DJ or band
- Discounted room rate for family and friends

All items are subject to a 15% service fee and 10% administrative fee (25%), plus applicable tax.

hors d'oeuvres

HOT

Beef satay
Peanut sauce

Beef tenderloin wrapped in puff pastry

Bacon-wrapped dates
Herb goat cheese, Vermont maple syrup

Vegetable spring rolls*
Sweet chili sauce

Chicken empanadas

Crab cakes
Spicy aioli

Pigs in a blanket

Bacon-wrapped prawns

Pork pot stickers

Chicken and waffles
Spicy maple syrup

COLD

Cherry tomato, basil and mozzarella skewers*

Ahi tuna tacos

Garlic hummus*
Pita chips

Brie wedge*
Fig compote, toast

Tomato bruschetta*
Manchego cheese

Prosciutto-wrapped asparagus

Cocktail shrimp

Thai beef salad
Cucumber cups

Smoked salmon toast
Dill cream cheese

Watermelon and feta skewers*
Mint, balsamic reduction

* = Vegetarian



plated two-course dinner package

STARTER

Choice of soup or salad

SOUPS

Select one

Dungeness crab & corn chowder

(contains bacon)

Clam chowder

Butternut squash*

SALAD

Select one

Bibb lettuce

Heirloom cherry tomato, Point Reyes blue cheese, shaved carrots, radish, candied pecans, blue cheese dressing

Caprese

Vine-ripened tomatoes, buffalo mozzarella, arugula, balsamic drizzle, basil vinaigrette

Pear

Mixed greens, red wine-poached pears, candied walnuts, blue cheese, champagne vinaigrette

Classic caesar

Romaine heart spears, roasted red pepper, shaved parmesan cheese, croutons, classic caesar dressing

ENTRÉE SELECTION

Select up to two

Minimum 10 people per entre

Chicken marsala

Wild mushroom ragout, gratin potatoes, roasted vegetables, marsala chicken jus

Pan-seared Pacific salmon

Mushroom risotto, asparagus, herb buerre blanc

Pork tenderloin

Sweet onion mashed potatoes, apple chutney, roasted vegetables

Vegetable wellington

Mashed potatoes, roasted tomato cream sauce

Grilled filet mignon

Roasted potatoes, seasonal vegetables, cognac peppercorn sauce

Seafood plate

Pan-seared Pacific salmon, jumbo shrimp, mushroom risotto, seasonal vegetables, saffron butter sauce

Surf and turf

Medallion of beef, shrimp, mashed potatoes, roasted vegetables, red wine sauce, herb butter sauce





desserts

ADD A DESSERT FOR AN ADDITIONAL OF \$10 PER PERSON

Traditional new york cheese cake

lemon sauce

Fruit tart

crème anglaise

Apple tart

vanilla ice cream, caramel sauce

Traditional chocolate cake

raspberry sauce

Carrot cake

Fruit sorbet

White chocolate raspberry cheese cake

seasonal fruit coulis





dinner buffet package

HARMONY

30 MINIMUM

Mixed greens salad

Cherry tomatos, black olives, red onion, pepperoncini, parmesan, Italian dressing

Italian wedding soup

Meatballs, acini de pepe

Antipasto display

Grilled marinated vegetables and olives, Italian cured meats, imported and domestic cheeses, extra virgin olive oil, baguettes

Chicken parmesan

House-made tomato sauce, fresh mozzarella, Locatelli cheese

Grilled New York steak pizzaiola

Caramelized onions, tomatoes, roasted peppers

Penne pasta with pesto alfredo sauce

Add a third entrée

\$20 PER PERSON

Seafood scampi

Linguini, clams, mussels, shrimp, extra virgin olive oil, white wine, caramelized garlic, shallots

Herb roast beef tenderloin

Truffle demi-glaze

ROMANCE

30 MINIMUM

Mixed greens salad

Heirloom cherry tomatoes, goat cheese, candied pecan, raspberry vinaigrette

Fusilli pasta salad

Salami, olives, tomatoes, herb dressing

Chicken marsala

Mushroom ragout

Pan-seared salmon

Herb citrus butter

Mashed potatoes

Roasted seasonal vegetables



dinner enhancements

Intermezzo

Cleanse your guests' palates with a traditional intermezzo of seasonal fruit sorbets

\$8 PER PERSON

Seafood station

Selections of oysters, mussels, clams, snow crab and shrimp

\$70 PER PERSON

Oyster bar

Raw oysters with condiments

\$70 PER DOZEN

Slider station

All-American hamburgers, buttermilk fried chicken, seasonal beer-battered fish

\$110 PER DOZEN (2 DOZEN MINIMUM)

Hot chocolate fondue station

Strawberries and marshmallows

\$20 PER PERSON

Dessert table

Chef's selection of mini desserts, tarts and cookies

\$15 PER PERSON

Late night snacks

Your choice of one hors d'oeuvre and warm cookies with milk

\$18 PER PERSON

Kid's package

Hors d'oeuvres, plated kid-friendly, two-course dinner.

Choice of milk, water or soft drink

\$45 PER PERSON (AGE 12 AND UNDER)

All items are subject to a 15% service fee and 10% administrative fee (25%), plus applicable tax.

beverage selection

HOSTED & CASH CONSUMPTION BAR

	hosted	cash
Domestic beer	8 each	9 each
Premium and imported beer	9 each	10 each
House wine	12 each	13 each
House brand liquor	14 each	15 each
Premium brand liquor	16 each	17 each
Imperial brand liquor	18 each	19 each
Cordial <small>upon request only</small>	15 each	16 each
House sparkling wine	13 each	14 each
Soft drinks and bottled water	7 each	8 each

HOURLY BRAND BAR

	one	two	three	four
beer, wine, soda, juice	30	40	50	60
house brand	38	48	58	68
premium brand	43	53	63	73
imperial brand	48	58	68	78



pre & post ceremony celebrations

FRIENDS OF HONOR

45 PER PERSON

MINIMUM OF 10 GUESTS REQUIRED

Tea sandwiches

Fresh fruit skewers

Shot glass crudité

Selection of mini desserts

Selection of soft drinks,
sparkling and still water

BREWS BEFORE "I DO"

48 PER PERSON

MINIMUM OF 10 GUESTS REQUIRED

Bucket of imported and domestic beers

Buffalo chicken wings

Chips and salsa

Selections of soft drinks, sparkling
and still water

BON VOYAGE

48 PER PERSON

MINIMUM OF 20 GUESTS REQUIRED

Fresh squeezed orange and grapefruit juices

Freshly baked danishes and scones

Seasonal sliced fruit and berries

Scrambled eggs and herbed breakfast potatoes

Bacon or sausage

Bagels and cream cheese

Freshly brewed regular and decaffeinated
coffee and a selection of teas

ADDITIONAL ENHANCEMENTS

Chocolate covered strawberries:

65 PER DOZEN

Mimosas, bellini's & kir royals

125 PER GALLON

Bloody mary

130 PER GALLON



frequently asked questions

DO YOU ALLOW OUTSIDE FOOD & BEVERAGE IN YOUR EVENT SPACES?

We allow outside cultural food items that we are unable to produce at the hotel. A per-person plating fee will apply. Details can be further discussed with your catering sales manager. Outside beer and liquor are not permitted, but wine is permitted with a corkage fee.

IS THERE A CORKAGE FEE FOR BRINGING IN OUR OWN BOTTLES OF WINE?

Yes, the corkage fee is \$25 per 750ml bottle.

ARE WE REQUIRED TO UTILIZE YOUR VENDORS?

We are pleased to offer a list of preferred vendors. However, you are not required to exclusively utilize these vendors. Please note that all vendors need to be licensed and insured. A copy of their COI is required one week prior to the event.

DO WE NEED TO HIRE A PROFESSIONAL WEDDING CONSULTANT/COORDINATOR?

A professional wedding consultant/coordinator is required. We would be delighted to recommend preferred wedding consultants to coordinate your special day.

WHAT IS THE CUT-OFF AGE FOR THE CHILDREN'S MENU?

Children under the age of two are complimentary. Children from the ages of 2 to 12 are eligible to order from the children's menu. Anyone over the age of twelve is considered an adult.

WHEN CAN WE ACCESS THE EVENT SPACE?

Set-up time is dependent on dates and availability. Details and arrangements can be further discussed with your catering sales manager to determine what time the event space is available for access.

WHEN DO WE NEED TO LET THE HOTEL KNOW EXACTLY HOW MANY GUESTS WILL BE ATTENDING?

The hotel requires the final guest count to be communicated to the catering team no later than 12:00 p.m. seven business days prior to the date of your scheduled event.

WHEN DO WE NEED TO FINALIZE OUR MENU?

Food and beverage selections should be finalized and confirmed with your event manager at least 30 days prior to the date of your event.

HOW DO I SCHEDULE A SITE VISIT TO SEE VENUE SPACE?

Please contact our catering team to schedule a preferred time and ensure that the space you're considering is available to view.

