



BEACON GRAND
WEDDINGS

2023

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STUNNING

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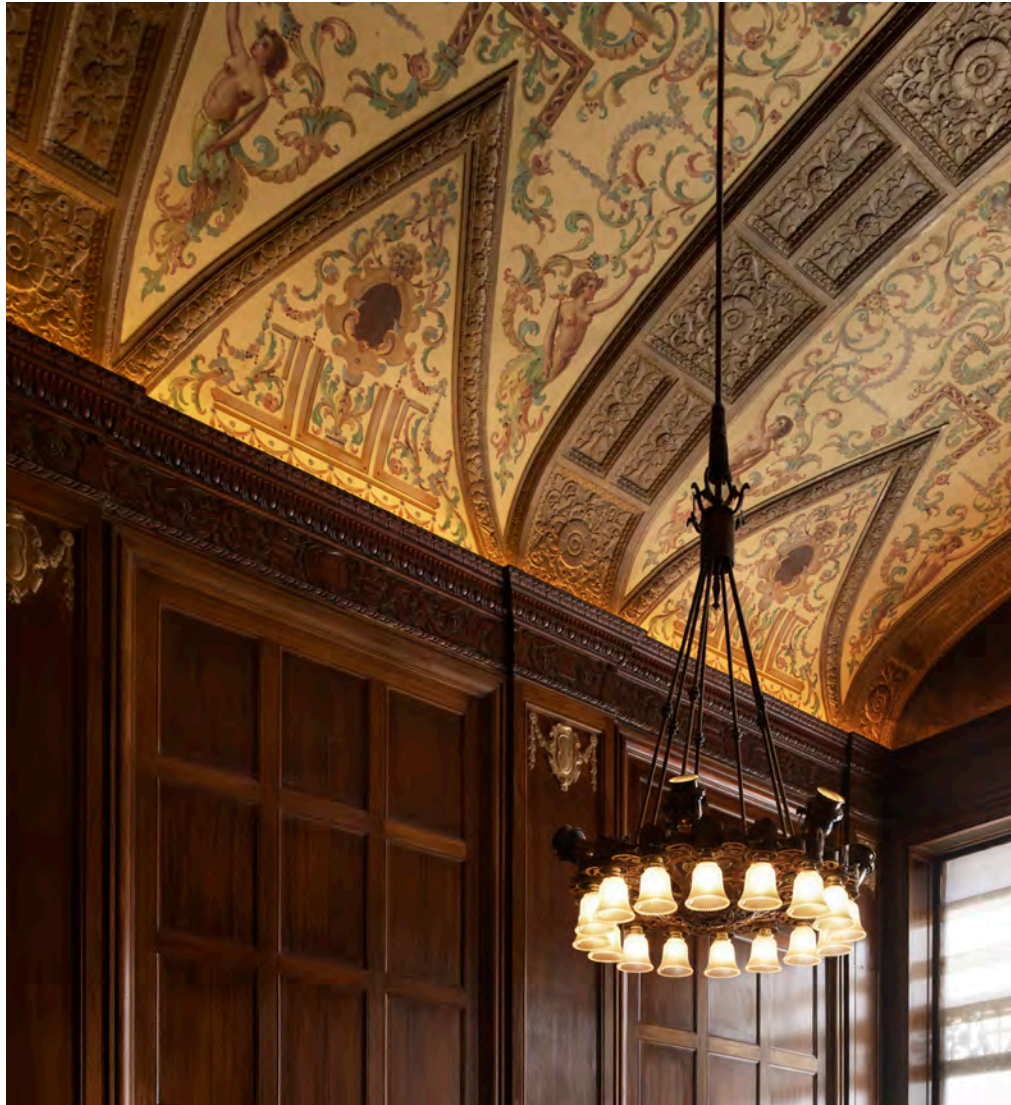


BEACON GRAND

TIMELESS & STUNNING

For nearly 100 years, the Beacon Grand has drawn the best and brightest of The City and beyond to its glittering grand ballroom and elegant salons. Now, we invite you to host your event on our iconic stage, the most stunning San Francisco has to offer.





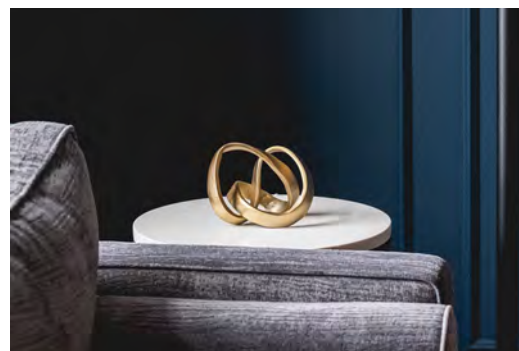




STAY

SUITES

Treat yourself and your entourage to luxury during your event. Our suites have been fully renovated with contemporary flourishes to complement the legendary craftsmanship of the hotel. Each suite features signature design, high ceilings, European oak floors, contemporary finishes, king-sized beds, plush seating area and bistro table, modern amenities and splendid city views.







CELEBRATION

VENUES

With the City as your backdrop, find your perfect space among our 17,000 square feet of venues. Each of our beloved spaces is recently updated yet retains its iconic architectural details and flourishes. Each sets the stage as an unforgettable backdrop for your special occasion.

16 VENUES GRAND BALLROOM



Reception - 200
Ceremony - 100
Sit-down Dinner - 120

Truly a Grand space, with three preserved antique crystal chandeliers and a rich white, black, and gold color scheme create a lavish setting for your event. An adjoining foyer with built-in bar is an ideal bonus for cocktails during your reception.



VENUES BEACON HALL



Reception - 200
Ceremony - 100
Sit-down Dinner - 120

A 21-foot vaulted ceiling, accented with intricate gold emboss and windows draped with silk curtains heighten the romance of your wedding reception, ceremony or dinner.

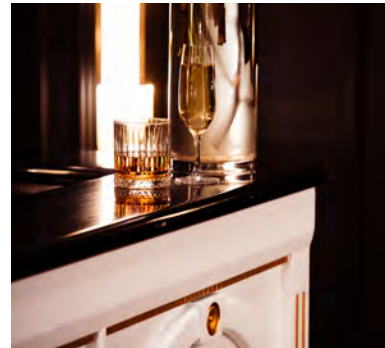


18 VENUES THE SALON



Reception - 100
Ceremony - 70
Sit-down Dinner - 80

Intimate and dramatic space on the lower level. Ideal for smaller events and cocktail parties.





PACKAGE

INCLUSIONS

One Reception or Dinner Room (ceremony only not available)

Standard Round Tables draped with House White Linens & Napkins

Gold Velvet Chairs

Stage Risers for Ceremony, Entertainment or Sweetheart Table

Teakwood Dance Floor

Menu Tasting for Two

Complimentary Room or Junior Suite for your Wedding Night
(based on availability and food & beverage minimum)

Special Guestroom Rate for your Family and Friends

Menu items may change due to seasonal availability. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may significantly increase your risk of foodborne illness, especially if you have certain medical conditions. All food, beverage, and room rental amounts are subject to an 18% service charge, 6% administrative fee and applicable taxes. Miscellaneous items are subject to an 8.625% state and local tax as determined by state and local laws and tax authorities. Food and beverage prices are subject to change without notice.





ALL INCLUSIVE WEDDING PACKAGE

CLASSIC

House-made Rolls & Butter
Equator Coffee, Decaffeinated Coffee
J'enwey Teas

COCKTAIL RECEPTION

Four Selections of Hors d'oeuvres
One Hour Premium Unlimited Consumption Bar Sparkling Wine
Chardonnay and Cabernet Sauvignon
Choice of One Specialty Cocktail

DINNER SERVICE

Three Course Plated Dinner
Sparkling Wine Toast
Tablesides Wine Service

VEGETARIAN, POULTRY OR FISH ENTRÉE

\$250 per person

BEEF ENTRÉE

\$275 per person



ALL INCLUSIVE WEDDING PACKAGE

GRAND

House-made Rolls & Butter
Equator Coffee, Decaffeinated Coffee
J'enwey Teas

COCKTAIL RECEPTION

Five Selections of Hors d'oeuvres
One Hour Super Premium Unlimited Consumption Bar Sparkling Wine
Chardonnay and Cabernet Sauvignon
Choice of One Specialty Cocktail

DINNER SERVICE

Three Course Plated Dinner
Sparkling Wine Toast
Chardonnay and Cabernet Sauvignon
Three Hours Premium Unlimited Consumption Bar Late Night Snack

VEGETARIAN, POULTRY OR FISH ENTRÉE

\$350 per person

BEEF ENTRÉE

\$375 per person





MENU

RECEPTION

HOT HORS D' OEUUVRES

- Sweet Potato Cake with Curried Apple & Medjool
Date Chutney
- Arugula with Mushrooms, Brie Cheese, Arancini & Caramelized Onion Crème
- Wild Mushroom Tartlets with Caramelized Onion, Crème Fraiche,
Brie Cheese and Saba
- Grilled Panini with Brie and Fig Jam
- Grilled Lamb "Lollipop" with Romesco Sauce
- Dungeness Crab Cakes with Preserved Lemon Aioli
- Buffalo Chicken Canape with Twice Baked Potato, Cheddar Cheese,
Green Onion and Creme Fraiche
- Prosciutto Wrapped Asparagus with Roasted Garlic Aioli
- Lobster Mac and Cheese Po Boy
- Roasted Pork Belly Slider with Thai Garlic Chili Sauce

COLD HORS D' OEUUVRES

- Salmon Crudo with Lemon, Caper, Parsley, Sea Salt and Espelette Spice
- Chilled English Pea Soup with Lemon Cream
- Gazpacho with Shrimp Salsa and Cilantro
- Deviled Eggs with Caviar
- Chilled Prawns with Cocktail Sauce
- Burrata Crostini with Roasted Tomatoes and Basil
- Crostini with Roasted Carrot-Harrissa, Whipped Crème Fraiche and Wild Arugula
- Spicy Tuna Tartare with Taro Chips
- Antipasto Skewers with Fresh Mozzarella, Olive and Sundried Tomato
- Steak Tartare with Capers, Shallots, Pickled Mustard Seeds and Potato Chips

\$8 ea. / Two dozen minimum per item

CARVING STATIONS

- Oven Roasted Turkey Breast with Gravy, Cranberry Chutney,
Herbed Aioli and Buttermilk Biscuits
\$25 per person
- Roasted Leg of Lamb with Minted Apple Chutney,
Rosemary Jus and Rolls
\$42 per person
- Whole Roasted Beef Tenderloin with Red Wine Sauce,
Horseradish Cream and Rolls
\$40 per person
- Prime Rib of Beef with Horseradish Cream, Natural Jus,
Mustards and Rolls
\$38 per person
- Chef Attendant \$300*
(One Chef per 75 Attendees)



MENU

BUFFET DINNER

Customize Your Dinner Buffet - Available to groups of 20 or more

Fresh Bread and Butter
Equator Coffee and J'enwey Teas

STARTERS
(Choice of Two)

Seasonal Soups (choose one) Corn Chowder, Chilled Gazpacho, English Pea, or Buttery Tomato Bisque

Mixed Field Greens with Sliced Cucumbers, Tomatoes, Carrots and Balsamic Vinaigrette

Watercress and Endive with Roasted Hazelnuts, Pears, Pancetta and Red Wine Vinaigrette, Saba

Wild Arugula and Parsley Salad with Goat Cheese, Pecans, Glazed Red Onions and White Balsamic Vinaigrette

Potato Salad with Marble Potatoes, Tomatoes, Basil, Artichokes, Salami, Olives, Red Onions, Mozzarella, Arugula and Herb-Red Wine Vinaigrette
Roasted Baby Carrots Almonds with Yogurt, Dukka Spice, Cilantro and Manchego

ENTRÉES

(All dinner entrée proteins are a 7-8 oz. portion)

Oven Roasted Chicken with Rosemary Jus and Preserved Lemon Grilled Salmon Fillet with Lemon Butter Emulsion

Pan Seared Cod Fillet with Tomato, Olive, Red Pepper Ragu Grilled Pork Loin with Bacon-Apple Chutney

Sliced Beef Strip Loin with Red Wine Shallot Sauce

Sliced Flat Iron Steak with Roasted Corn and Cherry Tomato Salsa

Beer Braised Beef Stew with Capers, Herbs and Whole Grain Mustard Sauce

Cavatappi Pasta with Kale, Chili Flakes, Beets, Miso-Brown Butter, Hazelnut Dukka, Fried Chickpeas and Goat Cheese

ON THE SIDE

(Choice of Two)

Braised White Beans with Rosemary, Olive Oil, Bacon, Lemon Coconut Curry
Roasted Sweet Potatoes With Cashews, Raisins and Salted Honey-Lime

Farro Pilaf Pecans with Mushrooms, Parsley and Parmesan Oregano Roasted Potatoes with Garlic, Lemon, Sesame and Feta Sauce

Grilled Broccolini with Spicy, Sweet and Sour, Thai Dipping Sauce and Toasted Rice Powder

Creamy Kale Gratiné with Caramelized Aged Cheddar and Bacon
Oven Roasted Carrots with Parsley Pesto

Sautéed Green Beans with Oven-Dried Tomatoes and Almond-Basil Chimichurri
- Roasted Cauliflower with Capers, Pine Nuts and Lemon-Anchovy Dressing

DESSERT

(Choice of Two)

Cheesecake Bites Rosemary-Peach Compote

Salted Caramel Chocolate Tartlets

Assorted Macaroons

Choice of One Entrée \$145 Per Person

Choice of Two Entrées \$160 Per Person

Choice of Three Entrées \$175 Per Person



MENU

PLATED DINNER

Available to groups of 20 or more

Fresh Bread and Butter
Equator Coffee and J'enwey Teas

STARTER
(Choose One)

Seasonal Soups: Corn Chowder, Chilled Gazpacho, English Pea and Buttery Tomato Bisque

Smoked Salmon and Asparagus with Mustard Seed, Radish, Frisee and Lemon Crème Fraiche

Watercress and Endive with Roasted Hazelnuts, Sliced Pears, Lardo and Red Wine Vinaigrette, Saba

Wild Arugula and Parsley Salad with Goat Cheese, Pecans, Glazed Red Onions and Walnut-Red Wine Vinaigrette

Grilled Baby Carrots with House-Made Yogurt, Dukka and Candied Pistachio

Romaine Hearts Salad with Anchovy Vinaigrette, Parmesan Crostini, Preserved Lemon and Crispy Pork Belly

Add a Second Starter Course \$18 Per Person



ENTRÉE

(Choose One) (All dinner entrée proteins are a 7-8 oz. portion)

Tuscan Chicken Breast with Braised Chicken Breast in Sun-Dried Tomato and Red Pepper Ragout Roasted Potatoes and Parmesan Cheese

\$105 Per Person

Grilled Salmon Fillet with Sweet Corn, Burrata, Grilled Zucchini, Basil and Oven-Dried Tomatoes

\$110 Per Person

Pan-Seared Cod with Tomato, Olive and Red Pepper Ragu and Fried Polenta Cake

\$110 Per Person

Grilled Bavette Steak with Red Wine Jus, Seasonal Vegetables and Herb Roasted Potatoes

\$120 Per Person

Grilled Cauliflower Steak with Sautéed Kale, Preserved Lemon, Roasted Potatoes and Romesco Sauce

\$95 Per Person

DESSERT

(Choose One)

Basque Cheesecake with Tea Poached Pears

Salted Caramel Chocolate Tart with Toffee, Chocolate Sauce and Whipped Crème Fraiche

Red Velvet Cake

MENU

BEVERAGE SERVICE & PACKAGES

BEVERAGE SERVICE

A La Carte

Coffee & Tea

\$145 Per Gallon

Bottled Still and Sparkling Water

\$9 Each

Assorted Soft Drinks

\$9 Each

Fresh Orange Juice, Grapefruit Juice

\$50 Per Pitcher

Iced Tea, Lemonade and Arnold Palmer

\$75 Per Pitcher

Crafted Cocktail Towers
(20 person minimum)

California Daiquiri or Top Dog Manhattan

\$20 Per Person

Crafted Cocktail Towers

\$20 Per Person

First 2 Hours, \$300 Per Bartender.

Any Additional Hours Are \$75 Per Bartender, Per Hour.

One Bartender is Required For Every 75 Guests.

Premium Beverage Package

PREMIUM LIQUORS

Vodka - New Amsterdam

Gin - Boker's London Dry

Tequila - Lunazul Blanco

Rum - Don Q Cristal

Whiskey - Evan Williams Rye / Ezra Brooks Rye

Scotch - John Barr Black

PREMIUM WINES

(choose from three)

Domain Chandon Brut

Tree Fort Chardonnay

Tree Fort Cabernet Sauvignon

Seaglass Sauvignon Blanc

Seaglass Pinot Noir

BEERS

Domestic, Micro Brewery & Imported Still & Sparkling Mineral Waters & Soft Drinks



MENU

BEVERAGE SERVICE & PACKAGES

Premium Beverage Package

PREMIUM BEVERAGE PACKAGE

1 Hour - \$24

Each Additional Hour - \$11 Per Person

PREMIUM HOSTED BAR PACKAGE

1 Hour - \$36

Each Additional Hour - \$12 Per Person

PREMIUM CONSUMPTION BAR PACKAGE

For Cash Bar/No-Host add \$5 to Each Selection Below

Cocktail/Neat - \$18

Wine By The Glass - \$15

Beer - \$10

Super Premium Beverage Package

SUPER PREMIUM LIQUORS

Vodka - Ketel One

Gin - Uncle Val's

Tequila - Espolon Tequila

Rum - Appleton Rum

Whiskey - Buffalo Trace Rye / Elijah Craig

Scotch - Monkey Shoulder

SUPER PREMIUM WINES

(choose from three)

Banshee Sparkling

De Loach Chardonnay

Cedar + Salmon Red Blend

St. Francis Chardonnay

De Loach Pinot Noir

BEERS

Domestic, Micro Brewery & Imported Still & Sparkling Mineral Waters & Soft Drinks



MENU

BEVERAGE SERVICE & PACKAGES

Super Premium Beverage Package

SUPER PREMIUM HOSTED WINE AND BEER PACKAGE

1 Hour - \$29

Each Additional Hour - \$11 Per Person

SUPER PREMIUM HOSTED BAR PACKAGE

1 Hour - \$40

Each Additional Hour - \$12 Per Person

SUPER PREMIUM CONSUMPTION BAR PACKAGE

For Cash Bar/No-Host add \$5 to Each Selection Below

Cocktail/Neat - \$19

Wine By The Glass - \$16

Beer - \$10

Luxury Beverage Package

LUXURY LIQUORS

Vodka - Hanson

Gin - The Botanist Islay

Tequila - Tres Agaves

Rum - Planas Diplomatico

Whiskey - Amador Rye / Whistle Pig Piggy Back

Scotch - Glenlivet Founders Reserve

Cognac - Remy VSOP

LUXURY WINES

(choose from three)

JCB 21 French Sparkling

Angeline Sauvignon Blanc

Bogle Vineyards Chardonnay

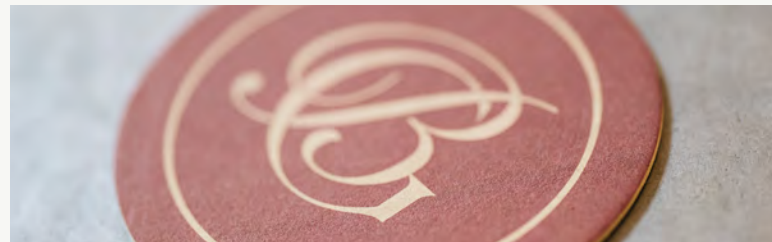
Chateau d'Esclan Rose

St. Francis Cabernet Sauvignon

Gehricke Pinot Noir

BEERS

Domestic, Micro Brewery & Imported Still & Sparkling Mineral Waters & Soft Drinks



MENU

BEVERAGE SERVICE & PACKAGES

Luxury Premium Beverage Package

LUXURY HOSTED WINE AND BEER PACKAGE

1 Hour - \$35

Each Additional Hour - \$11 Per Person

LUXURY HOSTED BAR PACKAGE

1 Hour - \$42

Each Additional Hour - \$12 Per Person

LUXURY CONSUMPTION BAR PACKAGE

For Cash Bar/No-Host add \$5 to Each Selection Below

Cocktail/Neat - \$20

Wine By The Glass - \$18

Beer - \$10

Bar Enhancements

Barrel Aged Cocktail Tower

Choose from our Barrel Aged Cocktail List, aged 6 weeks in house

PASSPORT TO THE UK

Hendricks, Genever, Pimms, Drambuie

FORBIDDEN FRUIT

Milk And Honey, Israeli Whisky, Apricot, Pomegranate, Thyme, Lemon Bitters

THEMED COCKTAIL REQUEST

At the request of the couple

\$20 Per Person

Mocktails Bar

BEE DAZZLED

J'enwey Vanilla Rose Black Tea infused with Honey, White Peach Tea, Lemon Juice

BOTANICAL

Fentimans Rose Lemonade, Victorian Lemonade, Cherry Cola

\$10 Per Person

Signature Specialty Cocktails

HONEY BADGER

Barr Hill Reserve Tom Cat Gin, Vanilla Rose Honey, Lemon Juice, Aquafaba, Angostura Bitters

SPICY MARGARITA

El Jimador tequila Silver Infused with Ghost Peppers, Serrano Peppers and Jalapeno Peppers, Lime Juice, Agave, Cointreau, Tajin Salt Rim





BEACON GRAND

TERMS & CONDITIONS

Audio/Visual Requests

Beacon Grand can provide you with a highly trained audiovisual team with the latest in technical equipment, exclusively provided by AVMS. Please inquire with your sales or events manager for additional information and pricing.

Chef & Carvers

Chefs and Carvers are required for certain menu items and charged at \$300 per chef.

Conduct & Liability

Events must be confined to room rented and assigned. Beacon Grand reserves the right to exclude or eject any an all objectional persons from the function or Hotel premises without liability. Client agrees that all guests will vacate the function space at the closing hour as indicated on the contract and event order, and agrees to reimburse Beacon Grand for any wage payments or costs incurred due to a failure to comply. The Hotel will not assume any responsibility for damage or loss of any merchandise or articles left in the Hotel before or after the function unless prior arrangements have been made.



Confirmation of Setup

Preliminary arrangements are due one week (1) prior to your event date. Confirmation of final room setup is due at the time of your final attendee guarantee, and no later than seventy-two (72) hours prior to the start of your function.

Decor

Linen is provided at no charge for your event. Linen-less tables also available. Specialty items, such as floral arrangements, ice sculptures, soft seating, etc. can be provided at an additional charge with advance notice.

Food & Beverage

All food and beverage must be purchased through the Hotel. It is Hotel policy that food and liquor cannot be brought into the Hotel from outside sources with the exception of the following: wine and liquor that cannot be sourced by our beverage team may be brought in for a corkage fee of \$30++ per bottle; cake from an outside vendor may be brought in for a cake cutting fee of \$7++ per person.

Labor & Bartender Fees

Labor charges of \$150 per break and \$150 per meal will apply for all food functions of fewer than 20 guests. All events serving alcoholic beverages require a bartender. One (1) bartender is required for every seventy-five (75) guests. There is a bartender labor charge of \$300 for a minimum of three hours. Overages are charged at \$75 per hour after three hours.

Music & Entertainment

Our Events Team is pleased to recommend a variety of music and entertainment options. All contracted vendors must be pre-approved by the Hotel.

Planner

A certified wedding planner is required to book an event. If you do not have a planner at time of contract, at minimum, a month-of planner is required to hold your event.

Security

The Hotel can arrange security for your function, if needed. Current rates will apply.

Service Charge & Sales Tax

All food, beverage, and room rental amounts are subject to an 18% service charge, 6% administrative fee and applicable taxes. Miscellaneous items are subject to an 8.625% state and local tax as determined by state and local laws and tax authorities. Food and beverage prices are subject to change without notice. All prices quoted in this menu do not include applicable taxes and gratuity.

Shipments

Shipments may be delivered a maximum of three (3) business days prior to the date of the event.





BEACON GRAND

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