



The spirit of adventure, bold style, and iconic history live on at Galleria Park Hotel.

Located on the edge of the Financial District, just minutes from Union Square and Moscone Center, Galleria Park Hotel is the perfect home base for off site meetings and to explore the city.

Whether for leisure or for business, our prime location makes it easy to stroll to renowned shops, eateries, and attractions, or take advantage of the world-class public transportation to cherish the City by the Bay.

TABLE OF CONTENTS

CLICK ON THE BUTTONS BELOW TO JUMP TO THAT SECTION OF THE MENU

SLEEPING ROOMS AMENITIES

MEETING ROOMS AUDIO VISUALS

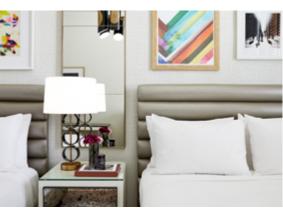
BANQUET MENU

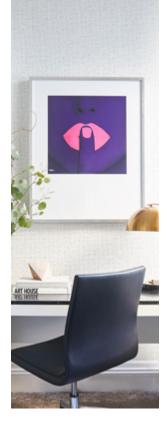




ecently reimagined - our rooms feature bespoke furnishings, a fresh neutral palette, and diverse accents to evoke a modern sense of style







HIGHLIGHTS

- 177 guest rooms including 8 captivating suites
- Cityscape or Courtyard views
- Work & Play Desk
- Easily accessible USB ports and electrical outlets
- 50" flat screen TV
- Wireless high speed internet
- In-room refrigerator
- Laptop-sized safe
- Illy Espresso machine and tea by Art of Tea available
- Dry Cleaning Services
- Spa inspired robes



SLEEPING ROOMS

AMENITIES

MEETING ROOMS

AUDIO VISUALS

BANQUET MENU

FEATURED AMENITIES

- Freshly brewed morning coffee and tea service in the lobby from 5am to 10am featuring Equator coffee and Art of Tea
- Evening sipping hour featuring gin martinis from 5pm to 6pm nightly
- · Complimentary refillable PathWater bottles
- · FLOWWATER refill stations available
- · Illy Coffee available in your room
- Daily passes to 24 Hour Fitness
 2 minutes away from the hotel
- On site fitness center featuring Peloton Bikes
- 3rd floor park terrace an urban garden with tables and seating
- Valet service available

CONNECTED TO THE HOTEL



Le Parc BISTROBAR



BLUE BOTTLE



JAMBA JUICE



THE ESCAPE GAME





MEETINGS & EVENTS

Our stylish hotel is poised to make your next event a success. Chic and newly refreshed - our event spaces are ideal for small corporate gatherings and social celebrations.

- 2,003 total square feet of meeting spaces
- · 3 separate meeting rooms
- · Natural light shines through all the rooms
- · All meeting rooms are located on the 2nd floor
- · Complete audio visual services
- · In house catering featuring Le Parc Bistrobar
- · 3rd Floor Park Terrace accessible for outdoor breaks
- Green Meeting Certified



Convene

923 ft² CLASSROOM set up for 24



Collaborate

540 ft² BANQUET set up for 24



Connect

540 ft² BOARDROOM set up for 10

Function Room	Sq Ft	Dimensions (ft)	Theatre	Conference	Classroom	U Shape	Reception	Banquet	Hollow Square
CONVENE	923 ft²	41' x 22.5' x 11"	70	30	45	27	90	48	30
COLLABORATE	540 ft²	30' x 18' x 11"	40	20	24	20	40	24	22
CONNECT	540 ft²	30' x 18' x 11"	40	20	24	20	40	24	22



FLOOR PLAN

- Located on the 2nd floor accessible by stairs and elevator
- Two private restrooms on the floor
- · Fire escape next to Convene
- · Le Parc Bistrobar entrance in the mezzanine
- Directional signage available

SLEEPING ROOMS

AMENITIES

MEETING ROOMS AUDIO VISUALS BANQUET MENU



AUDIO VISUALS RENTAL PRICING

CONFERENCE WIFI · included

per day

98" TV with mic, camera, and screenshare for CONVENE \cdot \$350

86" TV with mic, camera, and screenshare for COLLABORATE and CONNECT \cdot \$250

roll-in **70" HDTV** • \$350

LCD PROJECTOR with screen · \$350

MEETING OWL 3 360 camera, mic, and speaker • \$350

SPEAKERPHONE · \$225

WIRED MICROPHONE with stand & speakers · \$450

LAVALIERE MICROPHONE with speakers · \$500

PODIUM ⋅ \$50

per item per day

FLIP CHART with adhesive paper & markers · \$50

DRY ERASE BOARD with set of markers • \$50

Prices are subject to a 22% service charge and 8.625% sales tax (subject to change)

All menu items are subject to availability

SLEEPING AMENITIES

MEETING ROOMS



BANQUET MENU





BREAKFAST

All items are priced per person and require a 10 order minimum

FRESH FRUIT BASKET 🕡	11
assortment of fresh fruits	

FRUIT SALAD	 ● (4)	12
seasonal fresh fruit,	mint	

MORNING PASTRY BASKET	15
croissants, muffins, danish	

BREAKFAST BURRITO		

in flour tortilla with salsa on the side

BACON

eggs, cheese, green onions, bell peppers, bacon

SAUSAGE

eggs, cheese, green onions, bell peppers, sausage

VEGGIE 🕡

eggs, cheese, green onions, bell peppers, mushrooms, potatoes

GRANOLA PARFAIT (8)	13
yogurt, berries, honey, granola	

SMOKED SALMON BAGEL 19

smoked salmon, capers, cream cheese, red onions, tomatoes

CALIFORNIA SCRAMBLE (f) 15 eggs, tomatoes, spinach, leeks, cheddar

BREAKFAST POTATOES (#)	15
fried potatoes, onions, bacon, chives,	

fried potatoes, onions, bacon, chives, cheddar, sour cream

FRENCH TOAST 15

french toast, vanilla, cinnamon, butter, seasonal berries, maple syrup

QUICHE 15

eggs, milk, ham, comte cheese

FRENCH BREAKFAST french baguette, butter, grape jam,

french baguette, butter, grape jam side of fresh fruit salad



vegetarian



vegan optional



gluten free

LUNCH

All items are priced per person and require a 10 order minimum

MIXED GREENS SALAD

with chicken	20
with smoked salmon	30

LITTLE GEM SALAD watercress, pickled red onions, parmesan, olive oil

SEASONAL SALAD	18

A.Q. seasonal greens inquire with sales team

SPINACH RICOTTA RAVIOLI WWW 2

spinach ricotta parmesan raviolis, thyme sauce

VEGETABLE PASTA SALAD

pasta, olives, red onions, red peppers, cucumbers, feta, white wine vinaigrette

SEASONAL VEGETABLES WAY 16

A.Q. vegetable entree inquire with sales team

SANDWICH BOX 26

- choice of: french baguette or texas pullman includes kettle chips

CROQUE MONSIEUR classic bechamel, rosemary ham

ROAST BEEF horseradish cream, arugula + gruyere or cheddar

ROSEMARY HAM swiss, dijonaisse, salad greens

CHICKEN SALAD grilled chicken breast, mayo, pickled onions, olives, herbs

TUNA SALAD

tuna, mayo, pickled onions, celery, olives, herbs

LE PARC BURGER

brioche bun, lettuce, tomato, pickled red onions, cheddar

- choice of: medium or well Includes kettle chips

Prices are subject to a 22% service charge and 8.625% sales tax (subject to change)

All menu items are subject to availability

SLEEPING ROOMS

AMENITIES

MEETING ROOMS

15

AUDIO VISUALS BANQUET MENU





BREAK & DESSERT

All items are priced per person and require a 10 order minimum

SPANISH PEANUTS

salted roasted peanuts

POPCORN

olive oil, sea salt, or truffle parmesan

CRUDITE

with a choice of dip

ROASTED VEGETABLE

cream cheese, sour cream, fermented chili, nutritional yeast

FRENCH ONION DIP

cream cheese, sour cream, caramelized onion, nutritional yeast

ORANGE LENTIL CARROT HUMMUS

orange lentil, carrot, ginger, honey, lemon juice, olive oil

CHEESE BOARD

humboldt fog, comte, point reyes blue with seasonal fruit, crostini, honeycomb

CHARCUTERIE BOARD

chef's choice of cured meats

COOKIES

chocolate chip

BROWNIE PLATTER

served in bite sized pieces

DARK CHOCOLATE MOUSSE 15

70% dark chocolate, eggs, sugar, butter, tuile

FLOATING ISLAND 12

cardamom creme anglaise sauce, soft meringue, caramel, almonds

SNACKS

Priced per consumption no minimum

7

9

15

25

6

6

Trail Mix	7
Kettle Chips	5
Assorted Salted Nuts	6
Assorted Protein Bars	6

BEVERAGES

Priced per consumption no minimum

Equator Coffee, Decaf, and Art of Tea	105 per gallor
Assorted Sodas	6
Assorted Bottled Tea	6
Bottled Orange Juice	6
PathWater Bottles	7
Sparkling Water	7
Energy Drink	7



vegetarian



vegan optional



gluten free

Prices are subject to a 22% service charge and 8.625% sales tax (subject to change)
All menu items are subject to availability

SLEEPING ROOMS

AMENITIES

MEETING ROOMS AUDIO VISUALS BANQUET MENU



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 8.625% 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 Le Parc BistroBar'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.

SLEEPING AMENITIES MEETING AUDIO BANQUET DETAILS