Midnight at THE MARK

100 YEARS ABOVE SAN FRANCISCO

Thursday, December 31, 2026

8:30 PM - 1:00 AM

Premium View Seating | $499 Per Person (21+ only)

Classic Table Seating | $429 Per Person (21+ only)

Celebrate 100 years of the Mark Hopkins this New Year's Eve with Champagne, a luxury Centennial buffet, vinyl DJ, dancing & skyline views.

All Eventbrite ticketing fees are included in the advertised prices.Additional cocktails, spirits, wines and Champagne will be available for individual purchase

*Prices are subject to an automatic 19% taxable gratuity and 8.625% sales tax

For reservations, please visit:
https://www.eventbrite.com/e/midnight-at-the-mark-100-years-above-san-francisco-nye-2026-tickets-2003320597836

Soups

Salsify Velouté
Crushed Hazelnuts, Crispy Sage, Chervil, Chive Oil **VG**

Dungeness Crab Bisque
Cognac Cream Fraiche, Fines Herbs

Salads

Winter Citrus Salad
Belgium Endive, Ruby Grapefruit, Blood Orange, Cara Cara Orange, Pickled Kumquats, Brokaw Avocado, Castelvetrano Olives, Mint, Dill, Thai Basil, Pine Nuts, Citrus Vinaigrette **VG**

Roasted Beet Salad
Chioggia Beets, Golden Beets, Shaved Fennel, Wild Baby Arugula, Seville Orange, Whipped Goat Cheese, Walnuts, Orange-Sherry Vinaigrette **VG**

Chilled Fruits de Mer

Tomales Bay Oysters
Maine Lobster Tails
Dungeness Crab Legs
Colossal Prawns New Zealand Mussels
Apple-Prosecco Mignonette
Classic Cocktail Sauce
Green Goddess, Tarragon Remoulade Meyer Lemon Wedges

Caviar Service

Tsar Nicoulai Kaluga - Tsar Nicoulai Estate
Blinis, Crème Fraiche, Capers, Chopped Eggs, Minced Shallots

Displays

Imported & Domestic Cheese
36-month Comte, Brilliant Savarin, Humbolt Fog Goat Cheese, Lamb Chopper Goat Gouda, Manchego, Truffle Tremor, Point Reyes Blue Cheese, Honeycomb, Quince Paste, Fig Mostrada, Marcona Almonds, Pickled Grapes, Artisan Breads

Charcuterie
Jamon Iberico, Prosciutto di Parma, Bresaola, Duck Prosciutto, Saucisson sec, Mortadella, Marinated Olives, Cornichons, Whole Grain Sonoma Mustard

Dessert

Midnight Opera Cake
Vanilla Bean & Raspberry Panna Cotta Martini GF
Mango Mousse Dome
Chocolate Dipped Strawberries GF
Passionfruit Crème Brule GF
Chocolate Mousse
Meyer Lemon Tart
Assorted Macaroons & Petite Fours

Late Night Comfort Food

The Midnight Mark
Toasted Brioche, Folded Egg, Thick Cut Applewood Smoked Bacon, Aged White Cheddar, Maple-Black Pepper Aioli

InterContinental MARK HOPKINS SAN FRANCISCO

EXECUTIVE CHEF DAMIEN JONES

Carving Station

Prime Beef Tenderloin
Perigord Black Truffle Sauce

Signature Creations

Chilean Seabass
White Miso Beurre Blanc

Chicken Ballotine
Morel Mushrooms, Maderia Jus, Pistachio, Glazed Pearl Onions

Mafaldine al Tartufo Pasta
Porcini Mushroom Veloute, Taleggio, Aged Parmesan, Black Truffle VG

Accompaniments

Winter Root Vegetable Mash
Celery Root, Parsnip & Yukon Gold, Cultured Butter, Cream, Roasted Garlic

Savory Bread Pudding
Forrest Mushrooms, Gruyere, Thyme

Artichoke Gratin Provincial
Castroville Artichokes, Leeks, Bloomsdale Spinach, Comté Mornay, Thyme

Vegetables

Orange Blossom Honey & Glazed Baby Carrots
Cumin, Coriander, Orange Zest, Dill

Roasted Romanesco
Brown Butter, Capers, Preserved Lemon

Artisan Bread & Butter
Parker House Rolls, Sourdough Batard, Country Levain, Corn Bread, Whipped Cultured Butter, Cranberry-Orange Butter, Roasted Garlic Butter, Smoked Sea Salt Butter