



**EMBASSY
SUITES**
by HILTON™

San Francisco Airport - Waterfront

Banquet Menus



Morning Starters

All items priced per person

Continental Breakfast

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice
 Seasonal Sliced Fresh Fruit & Berries
 Bakery Basket
 Assorted Danish, Muffins & Bagels
 Fresh Brewed Starbucks Coffee, Decaffeinated, and Assorted Hot Teas
 28

American Breakfast Buffet*

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice
 Seasonal Sliced Fresh Fruit & Berries
 Bakery Basket
 Assorted Danish, Muffins & Bagels
 Scrambled Eggs
 Bacon, Sausage
 Breakfast Potatoes
 Fresh Brewed Starbucks Coffee, Decaffeinated, and Assorted Hot Teas
 39

**Less than 25 People, American Breakfast will be served plated*

Enhancements

Bagels and Lox (minimum 15 people)	15
Smoked Salmon, Red Onions, Capers, Sliced Tomato, Chopped Egg, Assorted Bagels, Cream Cheese	
Ham, Egg and Cheese Croissant	8
Breakfast Tacos or Burritos	8
Chicken and Biscuits	8
Southern Fried Chicken Filet on Buttermilk Biscuits with Honey Butter	
French Toast	6

Embassy Suites SFO Waterfront 2017 Menus

All prices are subject to an applicable 24% taxable service charge and 8.75% sales tax

080317

MORNING STARTERS



All Day Packages

All packages priced per person

All Day Meeting Package

Continental Breakfast

Morning Beverage Break

Afternoon Beverage Break with Sweet or Savory Treats

Pre-order plated lunch (Less than 20 attendees)

89

~or~

Buffet Lunch of your choice (More than 20 Attendees)

99

All Day Break Package

Continental Breakfast

Morning Beverage Break

Afternoon Beverage Break with Sweet or Savory Treats

59

All Day Beverage Break Package

Morning Beverage Break

Mid Morning Beverage Break

Afternoon Beverage Break

Coffee, Tea and Soft Drinks

29

ALL DAY PACKAGES

Embassy Suites SFO Waterfront 2017 Menus

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Break Packages

All packages priced per person

The Nostalgia Break	27	Sweet & Salty	22
Kettle Corn Popcorn, Cracker Jacks, Jumbo warm Pretzels with Gulden's Mustard, Pizza Bites, Mini Corn Dogs Coca Cola Refreshments, Pink Lemonade		Mixed Nuts, Popcorn, Pretzels, Plain M&M's, Bags of Chips Assorted Soft Drinks	
Chocolate Fondue*	25	Burlingame Treats	22
Warm Dark Chocolate with Pound Cake Strips, Fruit Spears, Chopped Nuts, Marshmallows, Pretzel Sticks, Biscotti <i>*Requires Attendant</i>	250	ITS-IT, Cream Puff, Haagen-Dazs, Candy Bar Almond, Low-Fat and Chocolate Milk	
Powered Up	29	Barista	24
Energy and Granola Bars, Candy Bars, Mixed Nuts, Starbucks Frappuccino, Red Bull, Soft Drinks		Cinnamon Coffee Cake Assorted Biscotti, Chocolate Coffee Beans, Hazelnut, French Vanilla, Chocolate, and Almond Torani Syrup Starbucks Coffee, Decaffeinated, Tazo Teas	
Health Nut	27	Veggie-licious	22
Sliced Fruit, Trail Mix, Energy Bars, Crudités, V8 Fusion Bottle Juices, Bottled Iced Tea		Roasted Red Pepper Hummus Pita Chips, Crudité Assortment	
 <i>Enhancement:</i>			
Yogurt Parfait	8		



Ala Carte Breaks

Fresh and Sweet

Fresh Baked Brownies and Blondies

48 per dozen

Fresh Baked Cookies

Chocolate Chip, Peanut Butter, Double
Chocolate

48 per dozen

Sliced Fruit

Cantaloupe, Honeydew, Pineapple

7.5 per person

Build Your Own Parfait

Yogurt, Fresh Berries, Granola, Honey

8 per person

Ice Cream

ITS-IT, Haagen-Dazs Bars, Fruit Bar

6 each

Assorted Yogurt

4.5 per person

Whole Fruit

Apples, Bananas, Oranges

4 each

Granola Bars

4 each

Assorted Candy Bars

4 each

Savory

Jumbo Warm Pretzel

Cheddar Cheese, Honey Mustard,
Gulden's Spicy Mustard

48 per dozen

Mixed Nuts

7 per person

Baja Chips and Salsa

6 per person

Assorted Bags of Chips

5 each

Quench

Starbucks Coffee, Decaffeinated, Tazo Teas

105 per gallon

Iced Tea, Fruit Punch or Lemonade

72 per gallon

Bottled Fruit Smoothies

8 each

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Root Beer

6 each

Bottled Juices/Bottled Water

6 each

Vending Machine Break

Pick any three items from above for a unique morning or afternoon break

25 per person



Plated Lunches

All entrees include bread rolls and butter, salads, entrees, dessert, iced tea and water.
All lunches priced per person. For more than one entrée, highest price prevails.

Salads

Caesar Salad

Hearts of Romaine, Sourdough Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens

Walnuts, Bleu Cheese, Balsamic Vinaigrette

Field Greens

Tomato, Carrot, Buttermilk Ranch Dressing

Entrees

Petit Filet

Roasted Fingerling Potatoes, Red Wine Demi-Glace

59

Sliced Sirloin

Grilled Sirloin, Roasted Red Potatoes, Mushroom Brown Sauce

46

Sole Piccata

Lemon Caper Sauce, Rice Pilaf

43

Roasted Pork Tenderloin

Sweet Potato Mash, Apricot Demi-Glace

46

Chicken Alfredo

Pan Seared Chicken Breast, Rigatoni, Garlic Alfredo

42

Zucchini Calfoutis

Grilled Zucchini, Cherry Tomatoes, Goat Cheese, and Crème Fraiche

40

Portobello Mushroom Tower, Roasted Vegetables

40

Dessert

Strawberry Shortcake

Triple Chocolate Mousse Cake

Marble Cheese Cake

New York Style Cheese Cake

Tiramisu

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Lunch Buffets

All buffets include Iced Tea and Water. All priced per person.

Taste of Asia

Sesame Chicken Salad
Iceberg Lettuce, Wonton Strips, Crispy Noodles, Sliced Almonds, Sesame Dressing

Spring Rolls
Jasmine Rice*
Vegetable Chow Mein Noodles

Ginger Soy Chicken
Shitake Mushrooms and Zucchini

Beijing Style Beef
Sautéed Peppers and Onions

Stir-Fry Mixed Vegetables

Almond Cookies
48

***Enhancement:**
Fried Rice, add 3

Southern Love

Chicken and Sausage Gumbo

Beans n' Rice
Smoked Beans with Dirty Rice

Creamy Biscuits and Gravy

Southern Fried Chicken

BBQ Pork Ribs

Grilled Corn on the Cob

Collared Mustard Greens

Peach Tarts**
46

****Enhancement:**
Ala mode, add 4

LUNCH BUFFETS

For Small Groups serving less than 30 People, add 150 Labor Fee



Lunch Buffets (continued)

Bayside Picnic

Mixed Greens, Tomato, Cucumber, Carrots, Balsamic Dressing

Cucumber Dill Salad

Deli Counter

Roast Beef, Smoked Turkey, Ham, Sliced Chicken

Lettuce, Tomato, Kosher Pickles, Swiss, White Cheddar, Provolone

Sourdough, Whole Grain Baguette

Gulden's Mustard, Chipotle Aioli, Creamy Horseradish

Kettle Potato Chips

Brownies and Blondies

46

California Greens

Signature San Francisco Bay Clam Chowder

Garden Veggie Pasta Salad

Fusilli, Black Olives, Tomatoes, Shaved Red Onions, Asparagus, Mushrooms, Basil Oil

Baby Spinach, Romaine Lettuce, Field Greens

Salad Condiments to Include;

Hardwood Smoked Bacon, Mushrooms, Blue Cheese, Candied Pecans, Grape Tomatoes, Carrots,
Sourdough Croutons, Dried Cranberries, Hard Boiled Egg, and Cucumbers

Dressings to Include: Blue Cheese, Balsamic, Ranch, Extra Virgin Olive Oil, and Red Wine Vinegar

Hot Sliced Grilled Chicken, & Sliced Sirloin

Seasonal Whole Fruit

Sourdough Rolls

Strawberry Shortcake

48

LUNCH BUFFETS

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2017 Menus

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Lunch Buffets (continued)

Little Italy

Caprese Salad

Fresh Mozzarella, Cherry Tomatoes, Balsamic Vinaigrette and Fresh Basil

Vegetable Minestrone Soup

Chicken Parmesan

Grilled Vegetables

Asparagus, Eggplant, Zucchini

Ziti

Alfredo and Marinara Sauce

Parmesan Cheese

Italian Fennel Sausage

Soft Garlic Breadsticks

Tiramisu

48

Baja Grill

Chicken Tortilla Salad

Lettuce, Tomato, Corn Cilantro, Tortilla Strips, Red Onions, Cilantro Lime Dressing

Black Bean and Corn Salad

House Made Chips and Salsa

Four Cheese Enchiladas with Tomatillo Sauce

Spiced Ground Beef Soft Tacos

Sautéed Peppers & Onions

Accompanied by Cheese, Guacamole, Sour Cream, Lettuce, Pico de Gallo, Tomatillo Salsa

Spanish Rice

Cinnamon Custard Churros

47

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Lunch Boxes

All items priced per person

Lunch Boxes include:

Deli Salad, Potato Chips, Piece of Whole Fruit, Chocolate Chip Cookie,
Bottled Water or Soft Drink

38

Served as buffet

42

All Sandwiches include:

Lettuce, Roma Tomato and served on Sourdough Bread

Roast Beef and Provolone

Creamy Horseradish Spread

Smoked Turkey and White Cheddar Cheese

Herb Mayonnaise

Roasted Chicken and Monterey Jack

Chipotle Aioli

Ham and Swiss

Gulden's Spicy Mustard

Grilled Vegetables

Roasted Red Pepper Pesto

LUNCH BOXES

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Hot Hors d'Oeuvres

Full Order: 50 pieces per item. Half Order: 25 pieces per item.

Lollipop Lamb Chops

Full 350 Half 200

Bacon Wrapped Scallops

Full 350 Half 200

Beef Slider

Daikon Radish and Carrot Slaw

Wasabi Ginger Aioli

Full 350 Half 200

Coconut Shrimp

Thai Chili Sauce

Full 290 Half 170

Samosa

Crispy Phyllo, Pear Chutney

Full 285 Half 170

Beef Skewers

Chimichuri Sauce

Full 275 Half 165

Buffalo Chicken Wings

Bleu Cheese

Full 250 Half 140

Chicken Satay

Teriyaki Sauce

Full 250 Half 140

Mini Vegetarian Wellington

Roasted Vegetables

Full 240 Half 145

Chicken Quesadilla Trumpets

Peppers, Onions, and a trio of cheese

Full 230 Half 140

Vegetable Spring Rolls

Sweet Chili Sauce

Full 230 Half 140

Spanikopita

Phyllo, Spinach, Feta Cheese

Full 230 Half 140

Pot Stickers

Pork Pot Stickers, Soy Sauce

Full 220 Half 135

Stuffed Mushrooms

Lemon Ricotta filling

Full 220 Half 135

HOT HORS D'OEUVRES



Cold Hors d'Oeuvres

Full Order: 50 pieces per item. Half Order: 25 pieces per item.

Ahi Tuna

Wakame, Wasabi Aioli, Crispy Wonton
 Full 360 Half 205

Melon Wrapped Prosciutto

Full 230 Half 140

Sliced Sirloin

Creamy Horseradish, Crostini
 Full 280 Half 165

Deviled Egg

Rosemary Toast Crostini
 Full 220 Half 135

Smoked Salmon

English Cucumber, Dill Cream Cheese
 Full 280 Half 165

Endive with Caponata Relish

Full 220 Half 135

Gourmet Cheese Board & Charcuterie

Havarti, Gouda, Brie, Bleu Cheese, Aged White Cheddar
 Prosciutto, Sopresetta, Chorizo, Genoa Salami
 Stone Ground Mustard
 Pickled Vegetables
 Crackers and French Baguette
 22 per person

Pate

Add 2

Crostini Platter

Prosciutto, Fig, Goat Cheese
 Full 230 Half 140

Brie with Granny Smith Apples, Candied Pecans
 Full 210 Half 120

Bruschetta with Shaved Reggiano
 Full 190 Half 110

Gorgonzola and Honey
 Full 190 Half 110

COLD HORS D'OEUVRES



Reception Carvery

All prices per order

Carving Chef required 250

Prime Rib

Au Jus, Chipotle Aioli, Creamy Horseradish, Sourdough Rolls

Serves 50 portions

650

Roasted Beef Tenderloin

Creamy Horseradish, Stone Ground Mustard, Chipotle Aioli, Sourdough Rolls

Serves 35 portions

600

Pork Loin

Brandy Plum Au Jus, Candied Bacon Mango Relish, Sourdough Rolls

Serves 50 portions

475

Roasted Turkey

Cranberry Chutney, Gulden's Spicy Mustard, Pesto Mayonnaise, Sourdough Rolls

Serves 50 portions

450

Honey Baked Ham

Maple Mustard Pineapple Glaze, Honey Mustard, Herb Mayonnaise, Sourdough Rolls

Serves 50 portions

425

CARVING STATIONS

2017 Menus

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Reception Stations

All stations priced per person

All American

Ground Beef Slider with Cheddar Cheese on a Pretzel Roll
Horseradish Cream

Pork Pot Stickers

Soy Sauce

Buffalo Wings

Blue Cheese Dressing

House Made Flatbread

Sautéed spinach, Crimini mushrooms, and truffle cream

Crispy Mac 'n Cheese Bites

30

All Mashed Up

Whipped Russet Potatoes or Smashed Red Potatoes

Butter, Sour Cream, Shredded Cheese, Corn, Sautéed Mushrooms, Scallions,

Bacon, Chicken Gravy, and Beef Gravy

22

Pasta Station*

Pasta Variation

Marinara, Alfredo, Pesto

Mushrooms, Diced Tomatoes, Fresh Basil

Parmesan Cheese

Italian Meatballs

25

*Enhancements:

Shrimp, add 5

Chicken, add 4

RECEPTION STATIONS

For Small Groups Serving less than 50 People, add 150 Labor Fee

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Reception Stations (Continued)

All Stations priced per person

Slider Station*

Toasted Mini Pretzel Rolls

Sourdough Rolls

Kale Pineapple Slaw

Daikon Radish and Carrot Slaw

BBQ Pulled Pork

Southern Fried Chicken Patty

Ground Beef with Pepper Jack Cheese

Applewood Bacon Ranch

Dill Pickle Tartar Sauce

Chipotle Aioli

32

***Enhancement:**

Crispy Crab Cake, add 6

Dessert Station

Freshly Baked Cookies

Chocolate Chip Cookies, Peanut Butter, Double Chocolate

Brownie Bites

Lemon Meringue Tartlet

Sweet Mini Verrine

19

Chocolate Fondue

Warm Dark Chocolate

Pound Cake Strips, Fresh Cut Fruit Spears

Pretzel Sticks, Chopped Nuts,

Marshmallows, Biscotti

25

(Requires Attendant-250)

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Plated Dinner

All Dinners include Bread Rolls and Butter, Salad, Entrée, Dessert, and Starbuck's Coffee and Tea. Plated Dinners are priced. For more than one entrée, highest price prevails.

Starters

(Select One)

Caesar Salad

Hearts of Romaine, Sourdough Croutons
Parmesan Crisp, Caesar Dressing

Wedge Salad

Iceberg Lettuce, Cherry Tomatoes, Hard Boiled Egg
Smoked Bacon, Bleu Cheese Dressing

Waldorf

Field Greens, Granny Smith Apples, Gorgonzola
Balsamic Vinaigrette

Entrees

Surf & Turf

Filet Mignon & Shrimp Scampi, twice baked potato, Chef's Selection of Seasonal Vegetables
75

Filet Mignon

Red wine reduction, whipped russet potatoes, Chef's Selection of Seasonal Vegetables
65

Double French Cut Lamb Rib Chops

Garlic Rosemary Rub, Mustard Shallot Sauce, Brown and Wild Rice Mix, Chef's Selection of Seasonal Vegetables
64

Halibut

Caponata Relish or Mango Pineapple Salsa, Balsamic Reduction, Steamed Spinach
62

Sirloin Steak

Roasted and Sliced With Garlic Butter, Garlic Parmesan Orzo, and Chef's Selection of Seasonal Vegetables
59

2017 Menus

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Plated Dinners (continued)

Boneless Short Ribs

Braised in red wine and root vegetables, Smashed Red Potatoes, Chef's Selection of Seasonal Vegetables
57

Thai Chili Salmon

Grilled Salmon, Thai Chili Sauce, Jasmine Rice
Chef's Selection of Seasonal Vegetables
56

Chicken Florentine

Boneless Chicken Breast Stuffed with Sautéed Spinach
White Wine Crème Sauce, Mushroom Risotto, Grilled Squash and Zucchini
56

Baked Chicken Breast

House made dry rub, herb butter, rice pilaf
Chef's Selection of Seasonal Vegetables
54

Desserts

(Select One)

Strawberry Shortcake
Chocolate Mousse Cake
Marble Cheese Cake
New York Style Cheese Cake
Tiramisu

Add 10 when serving more than two entrée selections

Add 10 for duet entrées

2017 Menus

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Dinner Buffet

Starter

(Select Two)

Field Greens, Caramelized Pears, Gorgonzola, Raspberry Vinaigrette

Tomato, Cucumber, Red Onion, Lemon Vinaigrette

Spinach, Sundried Tomatoes, Almonds, Shaved Reggiano, Red Wine Vinaigrette

Entrees

(Select Two)

Grilled Salmon, Creamy Dill Sauce

Chicken Marsala

Sliced Sirloin, Red Wine Demi-Glace

Mahi Mahi, Lemon Caper Sauce

Sides

(Select Two)

Roasted Fingerling Potatoes

Whipped Russet Potatoes

Jasmine Rice

Rigatoni

Rice Pilaf

Steamed or Grilled Seasonal Vegetables

Dinner Rolls and Butter

Desserts

(Select One)

Triple Chocolate Mousse Cake

New York Cheesecake

Layered Lemon Cream Cake

Tiramisu

Freshly Brewed Starbucks Coffee and Assorted Tazo Tea

64

DINNER BUFFET

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2017 Menus

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Libations

	<u>Hosted Bar</u>	<u>Non-Host Bar</u>
Diamond Liquors <i>Ketel One Vodka, Bombay Sapphire, Captain Morgan's Rum, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal, Johnnie Walker Black Scotch, Chivas Regal, Jameson Irish Whiskey</i>	11	15
Gold Liquors <i>Smirnoff Vodka, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Beefeaters Gin, Cutty Sark Scotch</i>	10	14
Cordials & Liquors <i>Kahlua, Bailey's Irish Cream, Amaretto Disaronno, Grand Marnier</i>	10	14
Wines by the Glass Premium Wine <i>Kenwood Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel</i>	10	14
House Wine – <i>Canyon Road, Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel</i>	9	13
Imported Beers <i>Heineken, Corona, Stella Artois, Sierra Nevada, Beck's, Amstel Light (non-alcoholic)</i>	8	11
Domestic Beer <i>Budweiser, Bud Light, Coors Light, Miller Genuine Draft</i>	7	10
Soft Drinks, Sparkling and Bottled Waters <i>Pepsi, Diet Pepsi, Sierra Mist</i>	6	8
Fresh Juices <i>Orange, Pineapple, Cranberry</i>	6	8

2017 Menus

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Winery

RED WINES

CABERNET SAUVIGNON

14 Hands Hot to Trot, Columbia Valley, Washington	47
Kenwood, Russian River, California	43
Jade Mountain, Napa, California	40
Canyon Road, Central Valley, California	38
Greystone, Waipara, New Zealand	34

MERLOT

Kenwood, Sonoma, California	43
Wente Sandstone, Livermore, California	43
Red Diamond, Washington	40
Dante, Livermore	34

PINOT NOIR

La Crema, Monterey, California	56
Hangtime, California	50
Carmel Road, Monterey, California	45
Lost Angel, California	40

MALBEC

Graffingna San Juan	42
Trivento	40

CABERNET BLEND

14 Hands "Hot to Trot," Washington	40
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SPARKLING CIDER (non-alcoholic)

Martinelli's Sparkling Cider	25
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WHITE WINES

SPARKLING WINE

Prosecco, Mionetto, (187), Italy	40
Prosecco, La Marca, Italy	43
Chandon Brut, Napa, California	48
Wycliffe, Central California	40

CHARDONNAY

La Crema, Monterey	56
Clos du Bois "Unoaked", California	43
Kenwood, Sonoma	43
A by Acacia, Napa, California	40
Canyon Road, Central Valley	38

SAUVIGNON BLANC

Kenwood, Sonoma	43
Sterling Vintner's Collection, California	43
Oyster Bay, New Zealand	40

PINOT GRIGIO

Domaine St Michelle, Colombia Valley, Washington	45
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Livio Felluga, Esperto, Italy	43
Bella Sera, Italy	40

RIESLING

Pacific Rim, Washington	40
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WHITE ZINFANDEL

Canyon Road	38
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WINERY



Additional Bar Information

HOSTED BEVERAGES: Hosted beverages are charged based on consumption. Prices for hosted beverages are per drink and do not include sales tax or service charge.

NON-HOST BEVERAGES: Cash bar beverages on a no-host basis are charged on an individual pay per drink basis. The above prices include sales tax. Cash Only Accepted.

BARTENDING FEES: 250 per bar – No minimum required.

HOURLY RATES: Available for groups of 50 or more. Prices do not include Tax and Service Charge per person. Bartender required.

	<u>First Hour</u>	<u>Second Hour</u>	<u>Add'l Hours</u>
Gold Liquors	22	14	12
Diamond Liquors	25	18	14



Additional Information, Terms & Conditions

All menu pricing is exclusive of service charge and sales tax.
Currently service charge is 24% and sales tax is 8.75%.

Highest priced entrée prevails for the entire group when serving more than one entrée selection.

Bartender fees are 250 plus sales tax

Carving and station attendant fees are 250 plus sales tax for 2 Hours

Embassy Suites Complimentary Breakfast and Complimentary Reception are only available to those guests staying at the hotel. Proper identification is required.

Catering and Convention Services Team

Phil Handloff, Director of Catering
650.292.7371

Kimberly Wong, Catering Manager
650.292.7372

Alina Bergelson, Conference Services Manager
650.292.7379

ADDITIONAL INFORMATION

2017 Menus

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