

BREAKFAST BUFFET

ALERT 23

MINIMUM ORDER OF 20

House Baked Breakfast Pastries
Butter, Fruit Preserves
Diced Fresh Seasonal Fruit
Orange Juice, Cranberry Juice
Freshly Brewed Lavazza Regular and Decaffeinated Coffee,
Assortment of Hot Teas from Art Of Tea

VENTUROUS 28 MINIMUM ORDER OF 20

House Baked Breakfast Pastries
Butter, Fruit Preserves
Assortment of Bagels, Cream Cheese
Diced Fresh Seasonal Fruit
Individual Assorted Yogurt Cups
House Made Granola
Orange Juice, Cranberry Juice
Freshly Brewed Lavazza Regular and Decaffeinated Coffee,
Assortment of Hot Teas from Art of Tea

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.
Buffets have 60 Minute Time Period.



SAN DIEGO HILTON BAYSIDE CAMPUS

BREAKFAST BUFFET

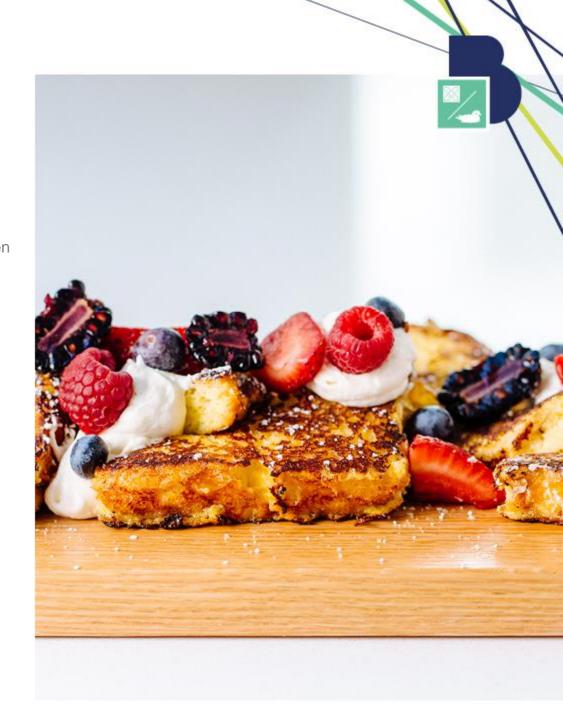
INVINCIBLE 34 MINIMUM ORDER OF 20

House Baked Breakfast Pastries
Butter, Fruit Preserves
Diced Fresh Seasonal Fruit
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Pork Link Sausage Links or Chicken
Apple Sausage
Roasted Breakfast Potatoes
Orange Juice, Cranberry Juice
Freshly Brewed Lavazza Regular and Decaffeinated Coffee,
Assortment of Hot Teas from Art of Tea

LIGHT START 36 MINIMUM ORDER OF 20

Whole Wheat Bran Muffins
Diced Fresh Seasonal Fruit
Farm Fresh Scrambled Egg Whites, Slow Roasted Plum
Tomatoes, Fresh Basil
Chicken Apple Sausage
Greek Yogurt Parfait, Granola, Pure Clover Honey
Orange Juice, Cranberry Juice
Fresh Fruit Smoothies
Freshly Brewed Lavazza Regular and Decaffeinated Coffee,
Assortment of Hot Teas from Art Of Tea

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Buffets have 60 Minute Time Period.



SAN DIEGO HILTON BAYSIDE CAMPUS

ENHANCEMENTS

OLD FASHIONED OATMEAL

Roasted Walnuts, Dried Cranberries, Brown Sugar

ENGLISH MUFFIN BREAKFAST SANDWICH 8

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese

CROISSANT BREAKFAST SANDWICH

Farm Fresh Scrambled Eggs, Smoked Ham, Melted Swiss Cheese

CHILLED HARD BOILED EGGS 2

BREAKFAST BURRITO

Flour Tortilla, Farm Fresh Scrambled Egg, Chorizo, White Cheddar, House Made Salsa

BRIOCHE FRENCH TOAST

8 Per Person

7

9

Warm Syrup, Whipped Butter

OMELETTES 13 Per Person

(Cooked to Order, Chef Attendant is Required at \$150, 1 per 50 Guests)

Options:

Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage, Smoked Ham, Tomato, Bell Pepper, Onion, Mushroom, Spinach, Avocado, Goat Cheese, Cheddar, White Cheddar

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SAN DIEGO HILTON BAYSIDE CAMPUS

BREAKFAST - PLATED

THE STANDARD

31

Farm Fresh Scrambled Eggs, Choice of: Applewood Smoked Bacon, Pork Sausage Links or Chicken Apple Sausage, Roasted Breakfast Potatoes, Selection of House Baked Pastries

BRIOCHE FRENCH TOAST

29

Warm Syrup, Whipped Butter

HOT BREAKFAST SANDWICH

31

Farm Fresh Scrambled Eggs, Smoked Ham, Cheddar Cheese, Artisan Country Toast, Roasted Breakfast Potatoes

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.
All Prices are per person, unless otherwise noted.
All Plated Breakfast include Freshly Brewed Lavazza Regular and Decaffeinated Coffee, Assortment of Hot Teas from Art of Tea and Orange Juice.



SAN DIEGO HILTON BAYSIDE CAMPUS

COFFEE BREAK - AM

SUN KING
Whole Seasonal Fruit
Granola Bars
Assorted Coca-Cola Products
Bottled Water

Assortment of Hot Tea from Art of Tea

Freshly Brewed Lavazza Regular, Decaffeinated Coffee

SUPREME
Whole Seasonal Fruit
Selection of Bagels, Cream Cheese

House-Baked Pastries

Bottled Water

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea



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SAN DIEGO HILTON BAYSIDE CAMPUS

COFFEE BREAK - AM

BUILD YOUR OWN PARFAIT BAR

Plain Greek Yogurt House Baked Granola Toasted Almonds Fresh Seasonal Berries

Banana

Pure Clover Honey

Toasted Coconut

Assorted Coca-Cola Products

Bottled Water

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea

PURE ENERGY

27

25

Fruit Smoothies

Raw Almonds

Hard Boiled Eggs

Kind Bar

Diced Seasonal Fruit

Bottled Water

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea



24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.

SAN DIEGO HILTON BAYSIDE CAMPUS

ALL DAY PACKAGES

STAR OF INDIA 90

House Baked Pastries
Butter, Fruit Preserves
Diced Fresh Seasonal Fruit
Assortment of Bagels, Cream Cheese
Individual Assorted Yogurt Cups
Orange, Cranberry Juice
Bottled Water

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea

MID MORNING

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assorted Granola Bars Assortment of Hot Tea from Art of Tea Bottled Water Assorted Coca-Cola Products

LUNCH

LITTLE ITALY OR LUCKY STAR LUNCH BUFFET PM

House Baked Cookies Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea Bottled Water Assorted Coca-Cola Products

24% Service Charge and a 7.75% Percent State Sales Tax.
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SAN DIEGO HILTON BAYSIDE CAMPUS

ALL DAY BREAKS

MEETING PLANNER BREAK AM

38

Diced Seasonal Fruit House Baked Pastries Butter, Fruit Preserves Orange, Cranberry Juice Bottled Water

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea

MID MORNING

Bottled Water

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea Assorted Coca-Cola Products

PM

House Baked Cookies
Bottled Water
Freshly Brewed Lavazza Regular, Decaffeinated Coffee
Assortment of Hot Tea from Art of Tea
Assorted Coca-Cola Products

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.



SAN DIEGO HILTON BAYSIDE CAMPUS

ALL DAY BREAKS

EXECUTIVE PLANNER BREAK 46

AM

Diced Fresh Seasonal Fruit
House Baked Pastries
Butter, Fruit Preserves
Assortment of Bagels, Cream Cheese
Individual Assorted Yogurt Cups
Orange Juice, Cranberry Juice

Bottled Water

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assortment of Hot Tea from Art of Tea

MID MORNING

Freshly Brewed Lavazza Regular, Decaffeinated Coffee Assorted Granola Bars Bottled Water Assortment of Hot Tea from Art of Tea Assorted Coca-Cola Products

PM

House Made Chocolate Brownies
Bottled Water
Freshly Brewed Lavazza Regular, Decaffeinated Coffee
Assortment of Hot Tea from Art of Tea
Assorted Coca-Cola Products

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements



SAN DIEGO HILTON BAYSIDE CAMPUS

A LA CARTE BREAK ITEMS

| FRESHLY BREWED LAVAZZA COFFEE | 85 Gallon |
|---|-----------|
| Regular and Decaffeinated Coffee ASSORTED HOT TEAS | 85 Gallon |
| From Art of Teas | |
| ASSORTED COCA-COLA PRODUCTS | 4 Each |
| Regular and Diet | |
| BOTTLED WATER | 5 Each |
| FRESH ORANGE JUICE | 45 Gallon |
| FRESH LEMONADE OR BLACK ICED TEA | 45 Gallon |
| COLD PRESSED JUICE | 10 Fach |



24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements

SAN DIEGO HILTON BAYSIDE CAMPUS

A LA CARTE BREAK ITEMS

| DICED FRESH SEASONAL FRUIT WHOLE SEASONAL FRUIT | 7 Per Person 3 Each |
|---|------------------------|
| ASSORTED BAGELS | 42 Dozen |
| With Cream Cheese | |
| HOUSE BAKED PASTRIES | 42 Dozen |
| GRANOLA BARS | 3 Each |
| ENERGY BARS | 5 Each |
| ASSORTED BAGS OF CHIPS | 3 Each |
| HARD BOILED EGGS | 3 Each |
| INDIVIDUAL YOGURTS | 3 Each |
| HOUSE BAKED COOKIES | 43 Dozen |
| CHOCOLATE BROWNIES | 43 Dozen |

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage
Arrangements



SAN DIEGO HILTON BAYSIDE CAMPUS

LUNCH - PLATED

SALADS (CHOICE OF 1 SALAD)

MARKET GREEN SALAD Cherry Tomatoes, Radish,

Cucumber, Champagne Vinaigrette

CAESAR SALAD Romaine, Rustic Croutons,

Parmigiano-Reggiano

BABY SPINACH Caramelized Walnuts, Bacon Lardons,

Strawberries, Mustard Vinaigrette

ROASTED BEET SALAD Goat Cheese, Arugula, Tangerine,

Fresh Mint, Pistachio, Extra Virgin Olive Oil

ENTRÉES (CHOICE OF 1)

| \ | , | |
|--------------------------|----------------|----|
| GRILLED MARINATED | CHICKEN BREAST | 42 |
| Citrus Thyme Jus | | |

PAN SEARED SALMON 44

Capers, Tomato, Kalamata Olives, Fresh Herbs, Lemon, Extra Virgin Olive Oil

FOREVER BRAISED BEEF SHORT RIB 46

Red Wine Reduction, Gremolata

EGGPLANT MANICOTTI 40

Ricotta, Mascarpone, Quinoa, San Marzano Tomato Sauce

DESSERTS

LEMON TART

Vanilla Crust, Meringue

TIRAMISU

Vanilla Cake, Espresso, Mascarpone

CHEESECAKE

Fruit Whip Cream

CROISSANT BREAD PUDDING

Crème Anglaise, Fresh Berry

24% Service Charge and a 7.75% Percent State Sales Tax.

All Sales Tax will be added to all Food & Beverage Arrangements.

All Plated Lunches include, Salad, Entrée, Chef's Selection of Local Vegetables, Starch, Dessert, Freshly Brewed Lavazza Regular & Decaf Coffee, Assortment of Hot Teas, Water & Iced Tea from Art of Tea



SAN DIEGO HILTON BAYSIDE CAMPUS

LUNCH - PLATED SALADS

CHEFS DAILY SOUP, DESSERT, ICED TEA FROM ART OF TEA

NIÇOISE SALAD

41

Pan Seared Salmon, Arugula, Red Skin Potato, Green Beans, Kalamata Olives, Capers, Hard Boiled Egg, Vine Ripened Tomato, Meyer Lemon Vinaigrette

GRILLED CHICKEN BREAST CAESAR

37

Romaine, Parmesano-Reggiano, Rustic Croutons

PS SALAD

39

Grilled Marinated Tequila Shrimp, Romaine, Roasted Corn, Tomato, Avocado, Spiced Tortilla Strips, Queso Fresco, Creamy Poblano

DESSERTS

LEMON TART

Vanilla Crust, Meringue

TIRAMISU

Vanilla Cake, Espresso, Mascarpone

CHEESECAKE

Fruit Whip Cream

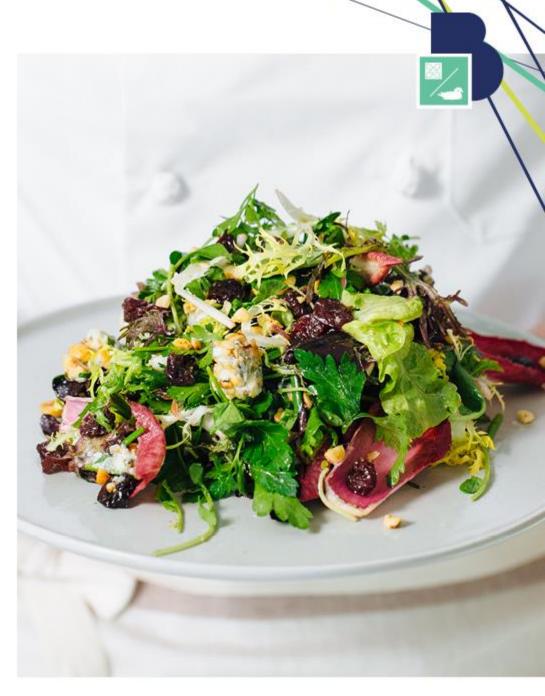
CROISSANT BREAD PUDDING

Crème Anglaise, Fresh Berry

24% Service Charge and a 7.75% Percent State Sales Tax.

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All Plated Lunches Freshly Brewed Lavazza Regular & Decaf Coffee,
Assortment of Hot Teas, Water & Iced Tea from Art of Tea



SAN DIEGO HILTON BAYSIDE CAMPUS

LUNCH - BUFFET

LUCKY STAR MINIMUM ORDER OF 20

43

SALADS

Market Green Salad Cherry Tomatoes, Radish, Cucumber, Champagne Vinaigrette Ozro Cucumber, Tomato, Feta Cheese, Fresh Herbs, Oregano, Vinaigrette

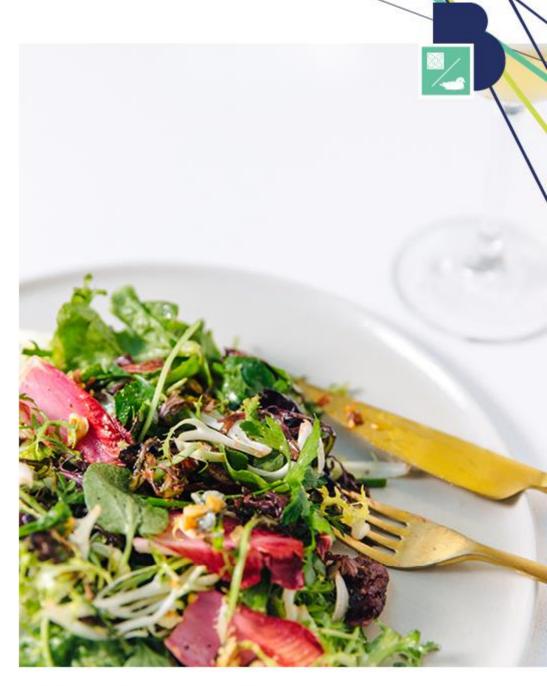
ENTRÉES

Grilled Chicken Breast Picatta, Capers, Fresh Lemon, Chardonnay, Herbs, Italian Parsley Pan Seared Salmon Agridolce, Smoked Almonds, Golden Raisins, Rosemary

ARTISAN BREAD

CHEF'S SELECTION OF LOCAL VEGETABLE, STARCH ACCOMPANIMENT

CHEF'S DESSERT SELECTION



SAN DIEGO HILTON BAYSIDE CAMPUS

Hilton Garden Inn & Homewood Suites - 2137 Pacific Hwy., San Diego, CA 92101 SANDIEGOHILTONHOTELS.COM

24% Service Charge and a 7.75% Percent State Sales Tax.

All Sales Tax will be added to all Food & Beverage Arrangements.

All Buffets Lunches include Chef's Daily Soup and Dessert

Selection, Water & Iced Tea from Art of Tea.

LUNCH - BUFFET

FORTITUDE MINIMUM ORDER OF 20

Roasted Turkey Breast, Smoked Ham, Roasted Beef, Grilled Portobello Mushrooms, Cheddar, Swiss Cheese, Garlic Aioli, Dijon Mustard, Tomato, Butter Lettuce, Red Onion, Cucumber, Deli Pickles

41

SEASONAL MIXED GREENS: CARROTS, PEPPER, TOMATO, CHAMPAGNE VINAIGRETTE

NEW POTATO SALAD: CELERY, ONION, PARSLEY

SERVED WITH CHEF'S DAILY SOUP

ARTISAN BREADS

HOUSE BAKED COOKIES

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SAN DIEGO HILTON BAYSIDE CAMPUS

LUNCH - BUFFET

LITTLE ITALY MINIMUM ORDER OF 20

44

Caprese: Plum Tomato, Fresh Mozzarella, Basil, Extra Virgin

Olive Oil, Sea Salt

Grilled Chicken Breast Marsala: Cremini Mushrooms,

Marsala Wine

Forever Braised Beef Short Ribs: Chianti Reduction,

Gremolata

Rigatoni: San Marzano Tomato, Parmigiano-Reggiano, Fresh

Herbs, Extra Virgin Olive Oil Grilled Baguette, Goat Cheese Chef's Choice Seasonal Vegetables

BURGER BAR 44

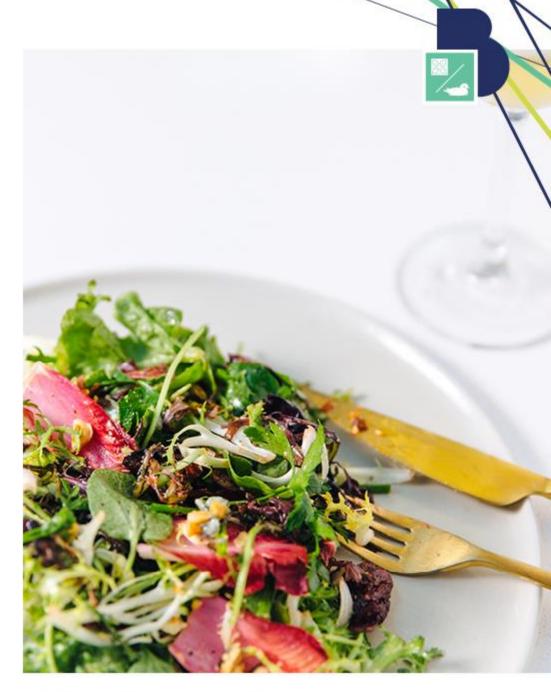
Grilled Hamburgers, Grilled Turkey Burgers, Grilled
Portobello Mushrooms, Garlic Aioli, Dijon Mustard, Ketchup,
Tomato, Butter Lettuce, Red Onion, Deli Pickles, Cheddar
Honey Mustard Coleslaw
Roasted Potato Salad
House made Potato Chips
Brioche Buns
House Made Pecan Tart

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Selection, Water & Iced Tea from Art of Tea.



SAN DIEGO HILTON BAYSIDE CAMPUS

LUNCH - BOXED

MINIMUM ORDER OF 10

Includes Bag of Potato Chips, Pasta Salad, House Baked Cookie, Condiments, Flatware and Bottled Water

38

OVEN ROASTED TURKEY BREAST

Swiss Cheese, Lettuce, Tomato, Fresh Herb Mayo, Multigrain Bread

ROASTED BEEF 38

White Cheddar, Lettuce, Tomato, Horseradish Aioli, Country Bread

VERY VEGGIE 38

Herb Roasted Portobello, Roasted Red Pepper, Charred Red Onion, Goat Cheese, Arugula, Multi Grain Bread

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SAN DIEGO HILTON BAYSIDE CAMPUS

COFFEE BREAK - PM

PARAMOUNT 21

House-Baked Cookies, Freshly Brewed Lavazza Regular, Decaffeinated Coffee, Assortment of Hot Tea from Art of Tea, Assorted Coca-Cola Products, Bottled Water

OLYMPIA 22

Selection of Dried Seasonal Fruits, Whole Almonds, Cashews, Sunflower Seeds, Whole Seasonal Fruit, Freshly Brewed Lavazza Regular, Decaffeinated Coffee, Assortment of Hot Tea from Art of Tea, Bottled Water

CHARCUTERIE & ARTISANAL CHEESE 26

Selection of Cured Meats, California Cheeses, Mixed Olives, House-Made Pickles, Sadie Rose Country Bread, Freshly Brewed Lavazza Regular, Decaffeinated Coffee, Assortment of Hot Tea from Art of Tea, Bottled Water

CANDY STORE 19

Gummi Bears, Reese's Pieces, Red Vines, Yogurt Pretzels, Assorted Coca-Cola Products, Bottled Water

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SAN DIEGO HILTON BAYSIDE CAMPUS

DINNER - PLATED

SALADS (CHOICE OF 1)

MARKET GREEN SALAD

Cherry Tomatoes, Radish, Cucumber, Champagne Vinaigrette

CAESAR SALAD

Romaine, Rustic Croutons, Parmesano-Reggiano

ROASTED BEET SALAD

Goat Cheese, Tangerine, Fresh Mint, Red Wine Dressing

BABY ARUGULA SALAD

Candied Pecans, Feta, Dried Cranberries, Citrus Vinaigrette

ENTRÉES (CHOICE OF)

PAN ROASTED JIDORI CHICKÉN BREAST 52

Chardonnay Thyme Jus, Green Olive Tapenade or Cabernet Demi

GRILLED SALMON 53

Sun Dried Tomato, Artichoke, Capers, Fresh Herb, Lemon

FOREVER BRIASED BEEF SHORT RIB 56

65

Red Wine Reduction, Gremolata

FAT CITY PRIME FLAT IRON STEAK

Ten Herb Butter

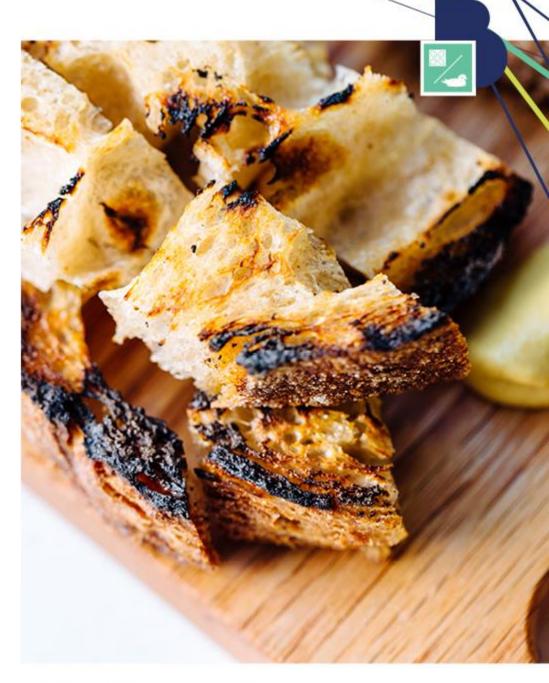
EGGPLANT MANICOTTI 47

Ricotta, Mascarpone, Quinoa, San Marzano Tomato Sauce

24% Service Charge and a 7.75% Percent State Sales Tax.

All Sales Tax will be added to all Food & Beverage Arrangements.

All Plated Dinner's include, Salad, Entrée, Chef's Selection of Local Vegetables, Starch, Dessert, Freshly Brewed Lavazza Regular & Decaf Coffee, Assortment of Hot Teas, Water & Iced Tea from Art of Tea



SAN DIEGO HILTON BAYSIDE CAMPUS

DINNER - PLATED

DESSERTS

LEMON TART

Vanilla Crust, Meringue

TIRAMISU

Vanilla Cake, Espresso, Mascarpone

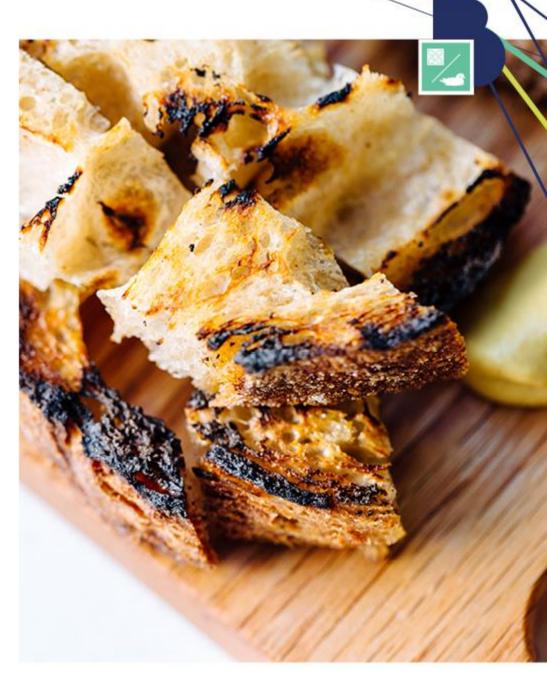
CHEESECAKE

Fruit Whip Cream

CROISSANT BREAD PUDDING

Crème Anglaise, Fresh Berry

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SAN DIEGO HILTON BAYSIDE CAMPUS

DINNER - BUFFET

Minimum order of 20

SALADS & SOUP (CHOICE OF)

CHOOSE TWO SALADS 64
CHOOSE TWO ENTRÈES

CHOOSE THREE SALADS
CHOOSE THREE ENTRÈES 72

MARKET GREEN

Cherry Tomato, Radish, Cucumber, Champagne Vinaigrette **ROASTED BEET**

Goat Cheese, Tangerine, Fresh Mint, Red Wine Dressing

CAESAR

Romaine, Rustic Croutons, Parmigiano-Reggaino

BABY KALE

Red Quinoa, Avocado, Oven Roasted Tomato, Yogurt Cucumber Dressing

WEDGE

Applewood Smoked Bacon, Tomato, Hard Boiled Egg, Blue Cheese, House Made Ranch



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SAN DIEGO HILTON BAYSIDE CAMPUS

DINNER - BUFFET

ENTRÉES

PAN-ROASTED JIDORI CHICKEN BREAST

Thyme Chardonnay Jus, Chianti Reduction, Red Pepper Coulis

PAN SEARED SALMON

Sun Dried Tomato, Artichoke, Capers, Fresh Herb, Lemon

FOREVER BRAISED BEEF SHORT RIB

Red Wine Reduction, Gremolata

GRILLED NY MEDALLIONS

Peppercorn Demi

RIGATONI

Roasted Vegetables, Ricotta, Fresh Herbs, Parmigiano-Reggiano, San Marzano Tomato Sauce

CHEF'S SELECTION OF LOCAL VEGETABLES
ARTISAN BREADS
ASSORTED DESSERTS
FRESHLY BREWED LAVAZZA REGULAR AND
DECAFFEINATED COFFEE, ASSORTED HOT TEAS FROM
ART OF TEA, ICED TEA FROM ART OF TEA



24% Service Charge and a 7.75% Percent State Sales Tax.
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SAN DIEGO HILTON BAYSIDE CAMPUS

Minimum Order of 20
ITEMS ARE DESIGNED TO COMPLEMENT
ADDITIONAL SELECTIONS AND SHOULD BE
PURCHASED IN CONJUNCTION WITH A
DINNER SERVICE OR WITH OTHER
RECEPTION STATIONS OR DISPLAYS.
A CARVING ATTENDANT IS REQUIRED FOR
CARVING STATIONS, AT \$150 PER HOUR

| WHOLE-ROASTED NEW YORK STRIP | 400 |
|------------------------------|-----|
| EACH SERVES 30 PEOPLE | |

Horseradish Crème

ROASTED BEEF TENDERLOIN 425 EACH SERVES 25 PEOPLE

Red Wine Reduction, House Made Thyme Mustard, Carving Rolls

ROASTED TURKEY BREAST 220 EACH SERVES 35 PEOPLE

Pan Jus, Cranberry Orange Relish

MUSTARD CRUSTED PORK LOIN 325 EACH SERVES 35 PEOPLE

Sherry Honey Glaze



SAN DIEGO HILTON BAYSIDE CAMPUS

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Minimum Order of 20
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ADDITIONAL SELECTIONS AND SHOULD BE
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SERVICE OR WITH OTHER RECEPTION STATIONS
OR DISPLAYS.

SAN DIEGO TACO STATION

CHOOSE TWO OR THREE:

Carne Asada, Carnitas, Chicken Tinga, Cilantro Lime, Marinated Rock Fish, Grilled Achiote Vegetables Corn Tortillas, Guacamole, Pico De Gallo, Queso Fresco, Cheddar Cheese, Iceberg Lettuce, Sweet Onion

CHOOSE TWO: 22 PER PERSON CHOOSE THREE: 26 PER PERSON

LITTLE ITALY BUILD YOUR OWN PASTA STATION 20 Per Person

Penne, Bowtie, Alfredo Cream, San Marzano Pomodoro, Basil Pesto , Grilled Marinated Chicken Breast, Broccolini, Crisp Pancetta, Foraged Mushrooms, Roasted Tomatoes, Parmigiano-Reggiano, House Made Garlic Bread, Extra Virgin Olive Oil, Balsamic Vinegar, Chili Flakes



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SAN DIEGO HILTON BAYSIDE CAMPUS

MAC & CHEESE STATION

20

Please Select Two Green Chile Chicken, Classic Sharp White Cheddar, Crispy Pork Belly, Sautéed Shrimp, White Truffle, Foraged Mushroom, Bacon and Cheddar, Parmigiano-Reggiano

SLIDER STATION SELECT TWO 18 PER PERSON SELECT THREE 23 PER PERSON

Standard Burger: Bacon, Cheddar, Lettuce, Red Onion, Tomato Bayside Burger: Walla Walla Onion Jam, Aged White Cheddar,

Pickled Fresno Chili, Garlic Aioli

Very Veggie: Herb Marinated Portobello, Roasted Red Pepper,

Charred Red Onion, Goat Cheese, Arugula

Forever Braised Short Rib Grilled Cheese: Secret Sauce,

Cheddar Cheese, American Cheese

Fried Chicken Sandwich: Cabbage, Record Ranch



24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.

SAN DIEGO HILTON BAYSIDE CAMPUS

ALL SELECTIONS ARE PRICED PER PERSON MINIMUM OF 20 GUESTS

VEGETABLE CRUDITÉS

Green Goddess Dressing, House Made Hummus 15

IMPORTED AND DOMESTIC CHEESE STATION 25

Bread & Cie Artisan Bread, Mixed Olives, House-Made Pickles

CURED MEAT DISPLAY 25

Bread & Cie Artisan Bread, Mixed Olives, House-Made Pickles

HOUSE MADE SALSA & GUACAMOLE 16

Pico De Gallo, Tomatillo, Roja Fresh Tortilla Chips

HOUSE MADE SALSAS 15

Fresh Tortilla Chips, Pico De Gallo, Tomatillo, Roja

HOUSE MADE HUMMUS 15

Traditional Red Pepper, Roasted Beet, Grilled Pita Bread

CHICKEN WINGS 3 WAYS 17

Beer B'Q, Record Ranch Buffalo Blue Cheese, Sticky Asian



SAN DIEGO HILTON BAYSIDE CAMPUS

TRAY PASSED RECEPTION ITEMS

ITEMS ARE PRICED PER ITEM WITH A 50-PIECE MINIMUM. A SERVER IS REQUIRED AT \$150 PER HOUR, PER ATTENDANT (1 ATTENDANT PER 50 GUESTS)

COLD HORS D'OEUVRES

| Crab Salad Toast, Fresh Chives | 9 Each |
|--|------------|
| Prosciutto Bruschetta, Onion Jam | 9 Each |
| Goat Cheese Tart | 7 Each |
| Roasted Beet Crostini, California Goat Cheese | 7 Each |
| Vine Ripe Cherry Tomatoes, EVOO, Sea Salt, Basil B | Burrata |
| 9 Each | |
| Foraged Mushroom, Thyme, Herbed Cheese, Tart, T | ruffle Oil |
| | 9 Each |
| Vegetarian Spring Roll, Sweet Chili Sauce | 7 Each |
| Smoked Salmon Deviled Eggs | 7 Each |

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.



SAN DIEGO HILTON BAYSIDE CAMPUS

TRAY PASSED RECEPTION ITEMS

ITEMS ARE PRICED PER ITEM WITH A 50-PIECE MINIMUM. A SERVER IS REQUIRED AT \$150 PER HOUR, PER ATTENDANT (1 ATTENDANT PER 50 GUESTS)

HOT HORS D'OEUVRES

| Bite Sized Grilled Cheese Sandwiches | 5 Each |
|--|---------|
| Mini Crab Cakes, Remoulade | 9 Each |
| BLT's, Bacon, Lettuce, Tomato Sandwiches | 9 Each |
| Sautéed Shrimp | 8 Each |
| Pork & Beef Meatballs | 6 Each |
| Bayside Sliders | 8 Each |
| Lamb Lollipop, Balsamic Fig Reduction | 11 Each |

TARTINES

Roasted Beet, Sea Salt, Arugula, Goat Cheese, Extra Virgin Olive Oil 7 Each Flat Iron, Garlic Aioli, Caramelized Onion, Bleu Cheese

9 Each

Roasted Tomatoes, Ricotta, Fresh Bail 6 Each Foraged Mushroom, Burrata, Arugula 8 Each

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.



SAN DIEGO HILTON BAYSIDE CAMPUS

BEER AND WINE PACKAGE

Two Hours 25 per person, 11 each additional hour per person

Bottle Beer

Six Bottled Premium Regional, Domestic, and Craft Beers

Wine

One each premium Red, White, and Sparkling Wine Selections



24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.

SAN DIEGO HILTON BAYSIDE CAMPUS

HOSTED BAR

Two Hours 33 per person Additional Hours 9 per person

House Spirits
Wine
House Cordials
Domestic Beer, Imported Beer
Assorted Coca-Cola Products, Mineral Water, Bottled Water

PREMIUM HOSTED BAR

Two Hours 44 per person Additional Hours 14 per person

Premium Spirits
Wine
Premium Cordials
Domestic Beer, Imported Beer, Craft Veer
Assorted Coca-Cola Products, Mineral Water, Bottled Water

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.



SAN DIEGO HILTON BAYSIDE CAMPUS

CASH BAR

| Cocktails | 10 |
|------------------------|----|
| Martinis and Rocks | 12 |
| Wine by the Glass | 12 |
| Domestic & Import Beer | 8 |
| Local Craft Beer | S |
| Soda & Water | 4 |

24% Service Charge and a 7.75% Percent State Sales Tax.
All Sales Tax will be added to all Food & Beverage Arrangements.



SAN DIEGO HILTON BAYSIDE CAMPUS

Bars are subject to a \$500 Bar Minimum per Bar for every 2 Hours.

A (2) Hour Minimum is required for all Bars.

A Bartender is required at \$125 per hour, per Bartender (1 Bartender per every 50 Guests)

As a Licensee, Hotel is responsible for the administration of the sale and service of Alcoholic Beverages in accordance with State Laws and Regulations.

Therefore, all Alcoholic Beverages to be served in Function Space must be supplied by Hotel.

All Alcoholic Beverages to be served in Hotel's Function Space (or elsewhere under Hotel's Alcoholic Beverage License) must be dispensed only by Hotel Servers and Bartenders.

Hotel's Alcoholic Beverage License requires that Hotel request proper Identification (photo ID) of any person of questionable age and to refuse Alcoholic Beverage service if the person is either under age 21 or when property identification cannot be produced.

Hotel may also refuse Alcoholic Beverage service to any person who, in Hotel's judgment, appears Intoxicated.

California Law requires that all alcohol sales will conclude at 2:00 a.m. (last call by 1:30 a.m.) in accordance with Licensing.



SAN DIEGO HILTON BAYSIDE CAMPUS

TECHNOLOGY

VIDEO EQUIPMENT

Television Projection Package 62 Per Day

60-Inch Samsung LCD, HD Flat Screen Television Connection Cables

Flipchart Package

50 Per Day

Flipchart Easel, Flipchart Pad, Markers

Computer Sound Package 250 Per Day

Speakers, Audio Visual Cart, Cable Adapter, Extension Cord with Power Strip

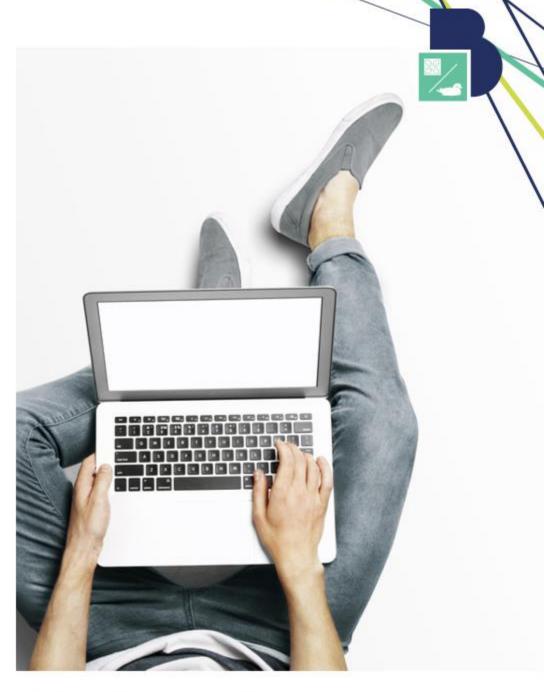
LCD Projection Package 400 Per Day

Panasonic LCD Projector

Connection Cable, Pull Screen, Extension Cord with Power Strip

Connection Package 50 Per Day

Connection Cable, Pull Screen, Extension Cord with Power Strip



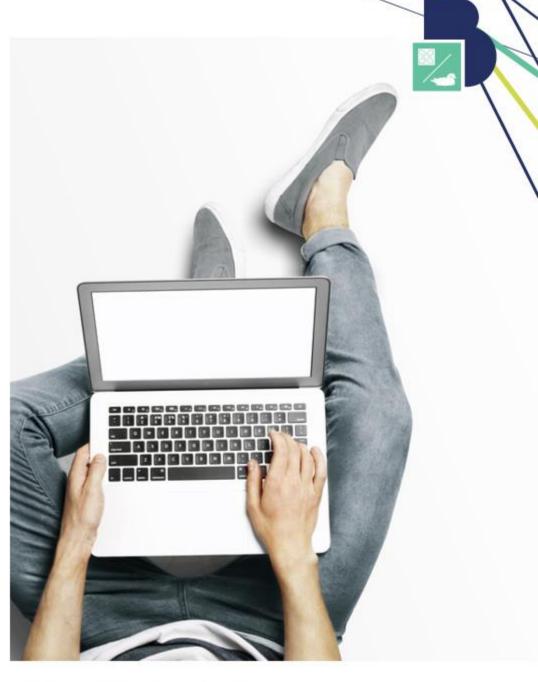
24% Service Charge and a 7.75% Percent State Sales Tax.

SAN DIEGO HILTON BAYSIDE CAMPUS

TECHNOLOGY

AL LA CARTE

| Panasonic LCD Projector | 325.00 Each |
|--------------------------------|-------------|
| Wall Mounted Television | 50.00 Each |
| Polycomm Speaker Phone | 125.00 Each |
| Speaker | 75.00 Each |
| Wireless Lavalier Microphone | 150.00 Each |
| Hand Held Wireless Microphone | 170.00 Each |
| 4-Channel Audio Mixer | 80.00 Each |
| Flipchart Easel | 30.00 Each |
| Extension Cord and Power Strip | 12.00 Each |
| HDMI Connection Cable | 12.00 Each |
| Power Strip | 6.00 Each |
| | |



24% Service Charge and a 7.75% Percent State Sales Tax.

SAN DIEGO HILTON BAYSIDE CAMPUS