

SAN DIEGO BAYFRONT ASH MENUS

FLAVOR

2024

**COASTAL PASSION
TAKES THE STAGE**

**“PROVIDING EXTRAORDINARY
EXPERIENCES AND FOSTERING
CULINARY ADVENTURES.”**

— DOUGLAS DALISA, EXECUTIVE CHEF

**NEW WAYS TO
DELIGHT AND AMAZE
YOUR GUESTS**



TASTE SAN DIEGO:

THOUGHTFULLY
CURATED MENUS

TAILORED EXPERIENCES

STUNNING
ENVIRONMENTALLY
CONSCIOUS
PRESENTATIONS



Hilton

SAN DIEGO BAYFRONT

Grab & Go Breakfast

Custom Boxed Breakfast

In Box:

Whole Fresh Fruit

Breakfast Pastry (Croissant, Danish, Muffin)

Individual Yogurt

Granola Bar

Stationed:

Individually Bottled Juices

Regular Coffee, Decaf Coffee & Hot Tea

\$60 per person



**BREAKFAST
MENUS**

À La Carte Break Selections

BREAK MENUS

Healthy Additions

seasonal sliced fresh fruit 🌿🍷 \$14 per person

cool tropical fruit salad, passion fruit coulis,
toasted coconut, sun-dried citrus, mint 🌿🍷
\$18 each

yogurt parfait, berry compote,
house-made granola, toasted coconut, chia, mint 🌿
\$16 each

hard boiled eggs 🌿🍷 \$96 per dozen

individual fruit yogurts 🌿🍷 \$8 each

individual greek yogurts 🌿🍷 \$9 each

whole fresh fruit 🌿🍷 \$8 each

Island Acai Bowl Station 🌿

Station attendant required at \$300 per station

greek yogurt, coconut, goji berry, agave, cacao,
granola \$24 per person

Baked Goods

crafted granola bars 🌿🍷
\$108 per dozen

* new york style bagels & schmears 🌿 | plain, fruit, and
herb | add smoked salmon schmear \$36/dz
\$120 per dozen

morning tea breads | carrot ginger, chocolate swirl,
banana walnut 🌿🍷 \$108 per dozen

coffee cakes | blueberry, spiced apple, cinnamon
crumb, lemon poppy seed 🌿🍷 \$108 per dozen

chive & cheddar scones 🌿 \$108 per dozen

* freshly baked muffins 🌿🍷 \$108 per dozen

* freshly baked double fudge brownies 🌿 \$108 per dozen

* freshly baked blondies 🌿 \$108 per dozen

freshly baked jumbo cookies \$108 per dozen

* GF Options Available \$145 per dozen

Sweet & Salty

assorted candy bars 🍷 \$7 each

individually wrapped granola bars \$8 each

assorted clif bars 🍷 \$9 each

gluten-free kind bars 🍷 \$9 each

popchips, potato chips, pretzels \$7 each

individual bags of trail mix, mixed nuts 🍷 \$9 per bag

beef jerky 🍷🍷 \$10 per bag

turkey jerky 🍷🍷 \$10 per bag

assorted mixed nuts 🍷🍷 \$42 per pound

Beverages

Chilled

fruit and herb infused water, seasonal flavors
\$110 per gallon

iced tea or lemonade \$140 per gallon

bottled cold brew coffee \$10 each

assorted soft drinks \$9 each

individual water \$9 each

le croix sparkling water, assorted flavors \$10 each

vitamin water, assorted flavors \$10 each

red bull energy drinks \$12 each

bottled iced tea \$10 each

assorted bottled juices \$10 each

orange, cranberry, grapefruit, apple juice \$130

individual bottled smoothies \$12 each

starbucks frappuccino \$12 each

**LUNCH
MENUS**



Grab & Go

Cold Lunch

SALADS (PICK ONE)

Hearts of Romaine Salad

cornbread croutons, buttermilk ranch

Cavatappi Pasta Salad

grilled squash & peppers, olives, shaved ricotta salata, oregano-rosemary vinaigrette

SANDWICHES & WRAPS

(2 OPTIONS MAXIMUM)

The Strand Smoked Turkey

squaw bread, beefsteak tomato, lettuce, dijonaise sauce, avocado, honey bacon

Carne Asada Sandwich

ciabatta bread, garlic & herb marinade, chimichurri, caramelized onion, roasted tomato, jack cheese

Grilled Tempeh Wrap

baby spinach, traditional hummus spread, grilled vegetables, roasted tomatoes, spinach tortilla

SIDES

House Made Sea Salt Potato Chips

SWEETS (PICK ONE)

Freshly Baked Double Fudge Brownies

White Chocolate Blondies

\$76++ per person

Minimum ten guests; events with fewer guests will be billed at the minimum for the full menu price.

Maximum of 90 minutes of service.

Coffee service and iced tea included.



Important Things to Know

Taxes, Gratuities/Service Charge and Supplemental Surcharges

All food and beverage orders are subject to a combined 27% taxable gratuity/service charge (29% service charge for outdoor events) and 7.75% sales tax, which is subject to change. A portion of this combined charge (currently 15.5%) is a gratuity that is paid directly to food servers, bartenders, and barbacks serving the banquet. A .7% gratuity is paid out to the set-up houseman. The remainder of the combined charge is a service charge that is retained by the hotel to cover discretionary and administrative costs of the event. Room rental charges are subject to a city occupancy tax (currently 7.75%).

Anticipated Attendance & Final Guarantees

Expected Number: Ten (10) business days prior to all food functions, the Hotel requires you to submit an expected number of guests for each scheduled event.

Final Guaranteed Number: Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local hotel time), three (3) business days prior to the first day of the Event. Group may either reduce or increase the *expected* number of attendees when giving the *final guaranteed* number of attendees for each scheduled catered food function by up to 10% without incurring any liability to Hotel for additional costs or supplemental surcharges. The final guaranteed numbers cannot be further reduced without liability after this time.

At the time of informing the Hotel of the *final guaranteed* number of attendees, if Group *reduced* the expected number of attendees for a catered food function by *more than 10%*, then the Hotel may add a supplemental surcharge to the Group's Master Account equal to the actual menu price per person as stated on the applicable Event Order (plus taxes and applicable gratuity and service charge) multiplied by the number of attendees reduced in excess of 10%.

If the final guaranteed number of attendees for a catered food function is *increased by more than 10%* above the expected number of attendees, then the Hotel may add a supplemental surcharge equal to 25% of the menu price per person multiplied by the number of additional persons over 10% to the Group's Master Account to cover costs incurred by the Hotel for rush orders and overtime, and the menu offering may be based on Chef's Selection and Group agrees to accept such substitutions. This also applies if there are any increases to the final guaranteed number of attendees within three (3) business days before the start of the Event or if Group adds a new catered food function added within three (3) business days before the start of the Event.

Custom Menus & Modifications

Our Event Managers are pleased to customize or modify existing banquet menus to meet your needs. Contracted food and beverage discounts and concessions do not apply to custom or modified menus.

Meal Service

Minimums: Buffets have a minimum of ten (10) guests. If your guarantee is less than ten (10) the event will be billed for the minimum of ten (10) guests at the full menu price.

Meal service between the hours of 10:00pm and 5:30am will be assessed a 25% menu surcharge.

Due to health regulations and quality concerns, items from the buffet cannot be re-trayed and served during mid-morning, afternoon or evening breaks.

Room Re-Sets

If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum \$250 re-set fee. Fee is subject to increase depending on the room size and complexity of the changes.

Additional Space Requests

Any meeting space required after contract signing is based on availability and at the discretion of the Director of Events. Labor and/or rental charges will apply. Should additional function space be requested once group is on property, both room rental and labor fees will be assessed.

Food & Beverage Policies

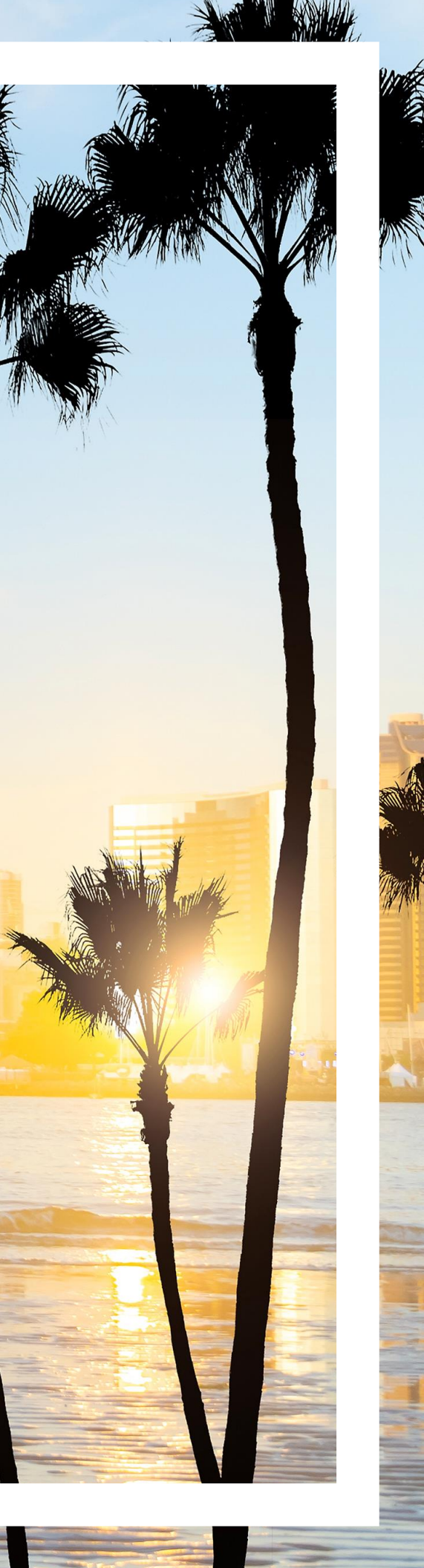
Due to licensing requirements and quality control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Audiovisual & Lighting

Encore is the exclusive provider of power and rigging in function rooms. Additional electrical power distribution is available in all function rooms and subject to charge. Charges will be based on labor and actual per dropped per specifications. All audio-visual services are subject to a labor charge and applicable sales tax. Encore and the Hilton San Diego Bayfront are not responsible for services and equipment provided by an outside audio-visual company.

Hello! CA

They are our preferred DMC Vendor and guarantee a dynamic and spectacular event. They can assist with any event enhancing need you can dream up! From transportation, to entertainment, to linens. Please inquire with your Event Manager for their contact information.



Displays, Decorations & Entertainment

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the freight elevator. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your Catering and Event Manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walkthrough is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event.

Security

The hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your Attendees and Guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard Guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum Standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.

Property Damage

As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your Attendees, employees, independent contractors or other agents under the control of any independent contractor hired by you are in the hotel. The hotel will not permit the affixing of anything to walls, floors, or ceilings without prior approval.

Weather Backup

Hotel reserves the right to make the decision to move any outdoor function to an available indoor backup space if any of the following conditions exist: Wind gusts in excess of 20 mph, temperatures below 60 degrees F, or 40% or higher for rain expectancy.

Group will be advised of all options for groups function relocation, then hotel's final decision is final.

Relocation decisions will take place the evening prior for breakfast, no later than 9am for lunch functions and no later than 2pm for dinner functions.

ASH Exhibitor Catering Ordering Form

Please email your completed form to SANCC-EventsCoordinator@hilton.com

****Please note that ALL CATERING ORDERS MUST BE PRE-PAID (7) BUSINESS DAYS IN ADVANCE****

Payments are require via credit card, do not write any credit card information on this form.

We will send you a payment link via Sertify e-sign.

Exhibit Booth Name/#: _____ Date(s) of Catering: _____

Start Time: _____:_____ AM/PM End Time: _____:_____

AM/PM Meeting Room: _____

Number of people: _____ Contact Name: _____

Phone Number: _____ Email Address: _____

THIS FORM IS DUE NO LATER THAN NOV 17TH. After that date prices will be subject to a 25% increase.

À La Carte Snacks

Quantity	Item
	Seasonal sliced fresh fruit \$14++ per person
	Cool tropical fruit salad \$18++ each
	Yogurt parfait \$16++ per person
	Hard boiled eggs \$96++ per dozen
	Individual fruit yogurts \$8++ each
	Individual Greek yogurts \$9++ each
	Whole fresh fruit \$8++ each
	Assorted candy bars \$7++ each
	Individually wrapped granola bars \$8++ each
	Gluten-free KIND bars / assorted Clif bars \$9++ each
	Popchips, potato chips, pretzels \$7++ each
	Individual bags of trail mix, mixed nuts \$9++ per bag
	Beef jerky / turkey jerky \$10++ per bag

	Assorted mixed nuts \$42++ per pound
	Island Acai Bowl Station (\$300 attendant required) \$24++ per person (minimum 10 people)
	Crafted granola bars \$108++ per dozen
	New York style bagels & schmears (plain, fruit and herb)(add smoked salmon schmear \$36dz) \$120++ per dozen
	Morning Tea Breads \$108++ per dozen
	Coffee Cakes \$108++ per dozen
	Chive & cheddar scones \$108++ per dozen
	Freshly baked muffins \$108++ per dozen
	freshly baked double fudge brownies, blondies or jumbo cookies (circle option) \$108++ per dozen
	Gluten free pastry options \$145++ per dozen

À La Carte Beverages

Quantity	Item
	freshly brewed coffee, decaf coffee, assorted herbal and caffeinated teas with hot water \$176++ per gallon (circle option)
	iced tea or lemonade (circle option) \$140++ per gallon
	bottled coconut waters, fruit juices, iced teas (circle option) \$10++ each
	sparkling and still individual waters, soft drinks (circle option) \$9++ each
	bottled cold brew, kombucha, vitamin water, le croix sparkling (circle option) \$10++ each
	bottled smoothies, Starbucks frappuccinos (circle option) \$12++ each

Boxed Breakfast / Lunches

Minimum 10 people. Maximum of 90 minutes of service.

Breakfast - \$60++ per person

Lunch - \$76++ per person

Boxed Breakfast

Number of guests: _____

Number of guests must match quantity below.

Boxed Breakfast
Whole fresh fruit, breakfast pastry (croissant, Danish or muffin) individual yogurt, granola bar. Stationed: Juice, Coffee, Tea, Decaf

Boxed Lunch

Number of guests: _____

Number of guests must match sandwich quantity below.

Each box includes a piece of whole fruit and a bag of kettle chips.

Beverages NOT included.

Dessert (<i>choose one for entire order</i>):	Salad (<i>choose one for entire order</i>):
<input type="checkbox"/> double-chocolate fudge brownie <input type="checkbox"/> blondie	<input type="checkbox"/> Hearts of Romaine Salad <input type="checkbox"/> Cavatappi Pasta Salad

Sandwiches (<i>choose up to two for entire order</i>):
<input type="checkbox"/> The Strand Smoked Turkey Quantity: _____
<input type="checkbox"/> Carne Asada Sandwich Quantity: _____
<input type="checkbox"/> Grilled Tempeh Wrap (Veg) Quantity: _____

Other Notes

Please include other notes here:

Signature: _____

I have reviewed the Catering Guidelines on menu and agree to all policies.