



Hilton San Diego Bayfront
2023 Affiliate Banquet Menu

**BREAKFAST
MENUS**



Day of the Week Breakfast Buffets

Minimum 25 people.

\$10 fee per person for buffets under 25.

Maximum of 60 minutes of service.

Includes: coffee, decaffeinated coffee, tea service | freshly baked breakfast items (including 🍷 options) | jams & butter | peanut butter | sliced fresh fruit | assorted individual cereals (including 🍷) & milks

MONDAY | Fresh Start

orange & cranberry juices |
scrambled eggs (sub egg whites or egg beaters) 🍷 🍃 |
bacon breakfast casserole 🍷 | oatmeal 🍃 |
bayfront potatoes 🍷 🍃 | pork sausage 🍷 |

TUESDAY | Morning Glory

orange & grapefruit juices |
scrambled eggs (sub egg whites or egg beaters) 🍷 🍃 |
power breakfast scramble 🍷 |
lemon-thyme fingerling potatoes 🍷 🍃 |
pork sausage 🍷 | apple-chicken sausage 🍷 |

WEDNESDAY | Wine Country

orange & apple juices |
scrambled eggs (sub egg whites or egg beaters) 🍷 🍃 |
temecula short-rib frittata 🍷 | oatmeal 🍃 |
breakfast potatoes 🍷 🍃 | turkey bacon 🍷 |

THURSDAY | The Redwoods

orange & pineapple juices |
scrambled eggs (sub egg whites or egg beaters) 🍷 🍃 |
sugar pearl waffles 🍃 |
roasted wild mushroom fricassee 🍃 |
bacon 🍷 | turkey sausage patties 🍷 |

FRIDAY | Little Italy

orange & cranberry juices |
scrambled eggs (sub egg whites or egg beaters) 🍷 🍃 |
frittata 🍷 | oatmeal 🍃 | parmesan tater tots 🍃 |
chicken-apple sausage 🍷 |

SATURDAY | El Barrio

orange & grapefruit juices |
scrambled eggs (sub egg whites or egg beaters) 🍷 🍃 |
beef huevos rancheros 🍷 | french toast 🍃 |
sweet potato hash 🍃 | applewood smoked bacon 🍷 |

SUNDAY | TJ B&B

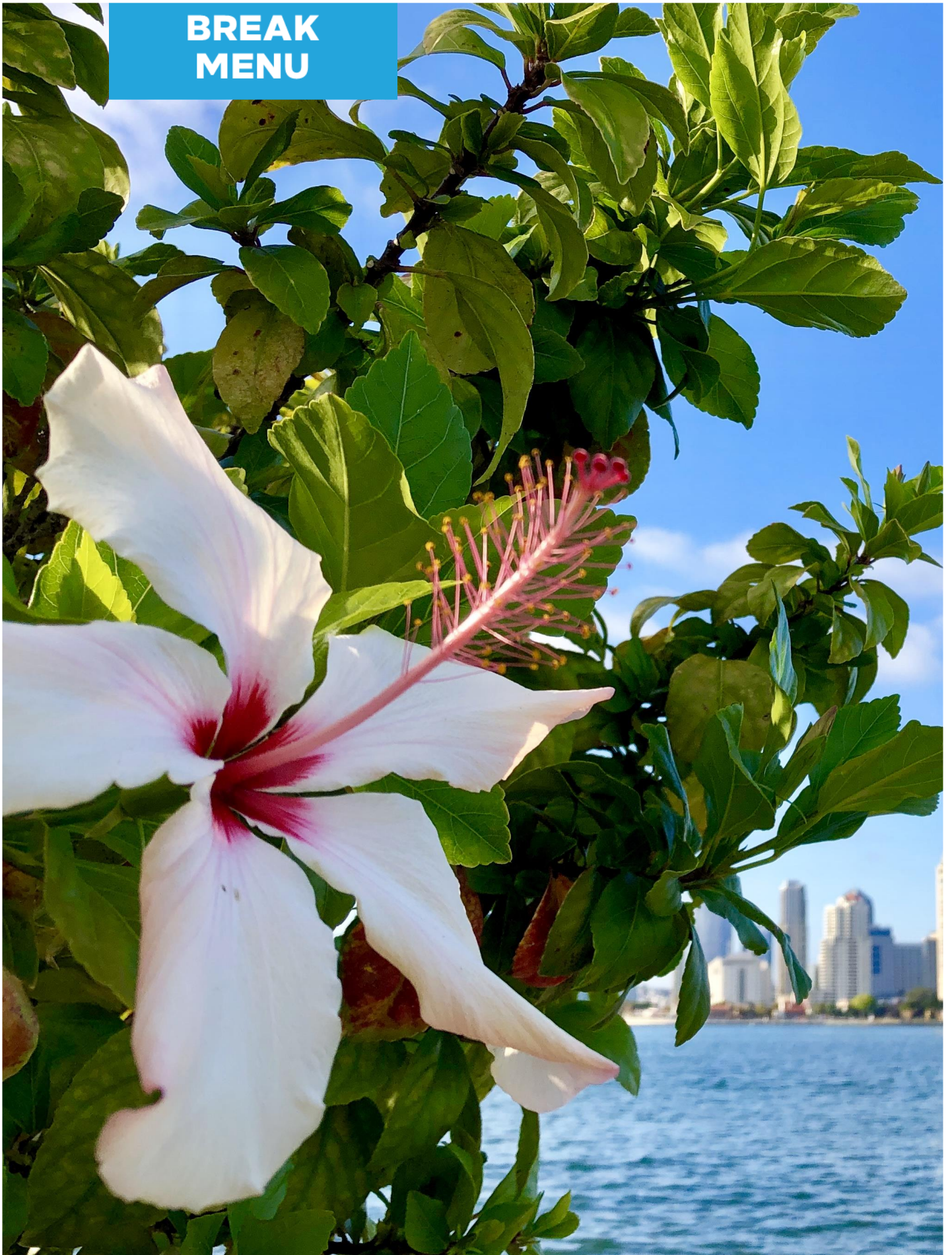
orange & apple juices |
scrambled eggs (sub egg whites or egg beaters) 🍷 🍃 |
chorizo breakfast casserole 🍷 |
spanish tortilla 🍷 🍃 | applewood smoked bacon 🍷 |

\$65 per person

breakfast “day of the week” buffet on non-designated day
add \$5 per person



**BREAK
MENU**



Day of the Week Breaks

Package break minimums are for 25 people, for up to 30 minutes of service.

AM

MONDAY | Brain Food

smoked salmon, mini bagels, lemons, capers | clementines (seasonal) 🌿 | coconut blueberry, chia pudding 🌿 ♻️ | terra chips 🌿 ♻️
\$30 per person

TUESDAY | Body & Soul

morning glory muffin with raisins, carrots, sliced melon & berries 🌿 🌿 | roasted vegetables, egg white frittata 🌿 🌿 |
\$30 per person

WEDNESDAY | La Jolla Shores

fresh strawberries, honey yogurt dip 🌿 🌿 | individual vegetable crudité, buttermilk ranch green goddess dip 🌿 🌿 | assorted mini cupcakes 🌿 🌿
\$30 per person

THURSDAY | On the Trail 🌿 ♻️

white chocolate energy bites | house-made granola balls | assorted energy bars
\$30 per person

PM

MONDAY | Petco Park

cheddar popcorn | soft pretzel nuggets, whole grain mustard, warm cheese sauce | mini corn dogs, dijon mustard, chipotle ketchup | pub mix
\$30 per person

TUESDAY | The Roma 🌿

olive crostini | antipasti skewers, balsamic drizzle | artisan flatbreads
\$30 per person

WEDNESDAY | Imperial Beach

cinnamon lime churros, warm spiced chocolate sauce or cajeta caramel 🌿 | tortilla toasted corn chips, pico de gallo 🌿 🌿 | chorizo empanadas, tomatillo salsa verde
\$30 per person

THURSDAY | Convoy Nachos 🌿

wonton chips | warm nacho sauce | bulgogi impossible meat | kimchi gochujang aoli | gochutgaru spice | chopped egg | crispy tofu | green onion
\$30 per person

“day of the week” break on non-designated day
add \$3 per person



AM

FRIDAY | Windansea

grilled pineapple with toasted coconut 🌿 ♻️ |
mini strawberry fruit tartlettes 🌿 |
multigrain croissant with herb goat cheese schmear 🌿
\$30 per person

SATURDAY | Beach Body 🌿

california avocado smash bar:
sliced cherry tomato, pickled veggies, sliced radish,
smashed avocado, yogurt gribiche, multigrain crostini
\$30 per person

SUNDAY | The Shakespeare

chive and cheddar scones 🌿 | assorted macaroons 🌿
herb citrus salad 🌿 ♻️
\$30 per person

PM

FRIDAY | Cookie-by-the-Sea Break 🌿 🍪

sea salt chocolate chip |
roasted white chocolate macadamia nut |
glazed oatmeal raisin
\$30 per person

SATURDAY | Baja Breeze

local panaderia pan dulce 🌿 |
tropical cocktail de fruta cup 🌿 ♻️ |
cinnamon sugar bunuelo ♻️ |
\$30 per person

SUNDAY | Cool & Frozen Treats 🌿

assorted flavors of ice cream & fruit ice bars
\$30 per person

“day of week” break on non-designated day
add \$3 per person



Break Selections

Healthy Additions

- seasonal sliced fresh fruit 🌿🍷 \$14 per person
- cool tropical fruit salad, passion fruit coulis, toasted coconut, sun-dried citrus, mint 🌿🍷 \$175 per dozen
- yogurt parfait, berry compote, house-made granola, toasted coconut, chia, mint 🌿🍷 \$16 per person
- hard boiled eggs 🍳🍷 \$50 per dozen
- individual plain & fruited yogurts 🌿🍷 \$7 each
- individual greek yogurts 🌿🍷 \$9 each
- whole fresh fruits 🌿🍷 \$5 each (all units charged)

Baked Goods

- crafted granola bars 🌿🍷 \$108 per dozen
- new york style bagels & schmears 🌿 | plain, fruited, herb | add smoked salmon schmear \$10/dz \$110 per dozen
- morning tea breads | carrot ginger, chocolate swirl, banana walnut 🌿🍷 \$89 per dozen
- coffee cakes | blueberry, spiced apple, cinnamon crumb, lemon poppy seed 🌿🍷 \$89 per dozen
- chive & cheddar scones 🌿 \$89 per dozen
- freshly baked muffins 🌿🍷 \$89 per dozen
- soft pretzel nuggets | whole grain mustard, warm cheese sauce 🌿 \$89 per dozen
- freshly baked double fudge brownies, blondies or jumbo cookies 🌿 \$89 per dozen
- cinnamon lime sugar churros with warm abuelitas chocolate sauce 🌿 \$89 per dozen

Sweet & Salty

- assorted candy bars 🍷 \$7 each
- individually wrapped granola bars \$8 each
- assorted cliff 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
- turkey jerky 🍷🍷 \$10 per bag
- assorted mixed nuts 🍷🍷 \$42 per pound

Beverages

Brewed

- freshly brewed regular coffee \$175 per gallon
- freshly brewed decaffeinated coffee \$175 per gallon
- assorted herbal and caffeinated teas with hot water \$175 per gallon

Chilled

- fruit and herb infused water, seasonal flavors \$100 per gallon
- iced tea or lemonade \$120 per gallon
- bottled cold brew coffee \$10 each
- assorted soft drinks \$9 each
- bottled still water \$9 each
- le croix sparkling water, assorted flavors \$10 each
- vitamin water, assorted flavors \$10 each
- red bull energy drinks \$10 each
- bottled iced tea \$10 each
- assorted bottled juices \$10 each
- orange, cranberry, grapefruit, apple juice \$130
- individual juices and smoothies \$10 each



**LUNCH
MENUS**



Monday

Balboa Park

Lunch Buffet

Minimum 25 people.

Maximum of 60 minutes of service.

\$10 fee per person for buffets under 25.

Coffee service and iced tea included.

SALADS

Heirloom Beet Salad 🌱 🌿

baby rocket frisée, shaved radish,
honey goat cheese, orange virgin oil,
champagne bubble chive dressing

Local Baby Lettuces 🌱 🌿 🍷

dried cherry, fennel, candied walnuts,
honey jerez emulsion

SANDWICHES & WRAPS

Baja Grilled Shrimp Caesar Wrap

chipotle tortilla, cotija frico, pickled purple onion

Deli Pastrami on Rye

marbled rye bread, swiss cheese,
guldens mustard, kosher dill pickles

Smoked Turkey

artisanal bun, swiss cheese, hydro butter lettuce,
cranberry pink pepper aoli

Seared Ahi Tuna Wrap 🌱

horseradish aoli, shaved lettuce,
rice wine pickled vegetables

Vegetarian Hero 🌱

soft roll, roasted seasonal garden vegetables,
plum tomato, leaf lettuce, daikon sprouts,
green goddess dressing

SOUP

fog city clam chowder, sourdough croutons

HOT ENTREES

Salmon Masala

wheatberries, apples, curried eggplant, tamarind

Lemon-Thyme Chicken 🌱

lavender pan jus, summer vegetables

Gemelli Pasta 🌱

kale, roasted garlic, parmesan

SIDES

Marble Potatoes 🌱 🌿

salt roasted, herbs

Sweet Potato & Brussel Sprouts 🌱 🌿

glaze, figs, marcona almonds

SWEETS

Toasted Lemon Meringue Tart 🌱

Candied Ginger Carrot Cake Squares 🌱 🍷

Salted Caramel Butterscotch Pot de Crème 🌱 🌿

DAY OF THE WEEK COLD BUFFET

3 salads | 3 sandwiches | kettle chips |

dessert assortment

\$85 per person

DAY OF THE WEEK HOT BUFFET

2 salads | 3 hot mains | 2 sides | dessert assortment

\$89 per person

include soup selection

additional \$2 per person

lunch buffet on non-designated week day

add \$7 per person

Tuesday

Barrio Logan

Lunch Buffet

Minimum 25 people.

Maximum of 60 minutes of service.

\$10 fee per person for buffets under 25.

Coffee service and iced tea included.

SALADS

Baby Greens Salad 🌱 🌿

cucumber, tomato, cotija cheese, fried tortilla strips, chili-lime cilantro vinaigrette

Baja Citrus Slaw 🌱 🌿

jicama, heirloom carrots, mango, citrus

Roasted Corn & Black Bean Relish 🌱 🌿

cilantro, jalapeno, poblano vinaigrette

SANDWICHES & WRAPS

Adobo Marinated Pork Torta 🌱

telera roll, jalapeno bacon, charred pineapple slaw, roasted chili aioli

Grilled Carne Asada Sandwich

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

Asado Chicken Wrap

spinach tortilla, rattlesnake bean & corn salsa, romaine lettuce, cheddar cheese, aioli verde

Charred Poblano Wrap 🌱

sun dried tomato wrap, slow roasted portabella, zucchini, poblano peppers, onions, avocado, spinach, vegan tomatillo spread

SOUP

tortilla soup, crispy tortilla strips, lime 🌱 🌿

HOT ENTREES

Grilled Citrus Carne Asada 🌱 🌿

chiles toriada, spring onion, charred tomato & lime

Chicken Fajitas 🌱

peppers, onions, diced tomato, fresh crema, shredded cheddar, chopped cilantro 🌱

Enchilada Rojo Cazuela 🌱 🌿

pepper jack cheese, cotija cheese, fire roasted chili's

Corn & Flour Tortillas de la Plancha 🌱

SIDES

Borracho Beans 🌱

Michoacan Rice, Crushed Tomatoes, Oregano 🌱 🌿

SWEETS

Dulce de Leche Cheesecake 🌱

Citrus Caramel Flan 🌱

Cocoa Dusted Churros con Cinnamon Crema 🌱

DAY OF THE WEEK COLD BUFFET

3 salads | 3 sandwiches | kettle chips | dessert assortment

\$85 per person

DAY OF THE WEEK HOT BUFFET

2 salads | 3 hot mains | 2 sides | dessert assortment

\$89 per person

Include soup selection

additional \$2 per person

lunch buffet on non-designated week day

add \$7 per person



Wednesday

Little Italy

Lunch Buffet

Minimum 25 people.

Maximum of 60 minutes of service.

\$10 fee per person for buffets under 25.

Coffee service and iced tea included.

SALADS

Frisée & Radicchio Salad 🌱 🌿

romaine lettuce, watermelon radish, red peppers, cucumber, basil, red wine vinaigrette

Cavatappi Pasta Salad 🌿

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

Caprese Salad 🌱 🌿

fresh mozzarella, tomato, basil, aged balsamic vinaigrette

SANDWICHES & WRAPS

Genoa Chicken Sandwich 🍷

olive loaf, grilled chicken, house made pesto, roasted tomato, caramelized onion, spinach

The Mona Lisa

caramelized onion roll, italian beef, pepperoncini, red onion, provolone, arugula, spicy brown mustard

Italian Hoagie 🌿

soft hoagie roll, shaved italian cold cuts, tomato, shredded lettuce, red onion, mozzarella, yellow mustard, red wine vinaigrette, oregano

Sicilian Wrap

sundried tomato tortilla, farro, olives, artichoke hearts, capers, romaine lettuce, roasted peppers, lemon aioli

SOUP

minestrone 🌿

HOT ENTREES

Herb Roasted Brick Chicken 🌱 🌿

cremini mushroom, baby bean, vermouth pan jus

Market Catch 🌱

pan seared, toasted citrus, caper berries, parsley gremolata, white bean stew

Eggplant Parmesan 🌿

san marzano tomato sauce, ricotta, mozzarella & parmesan cheeses

SIDES

Fusilli Pasta 🌿 🍷

pesto, lemon, artichoke, parmesan, basil

Roasted Vegetables 🌱 🌿

cippolini onions, rosemary, fig vincotto, virgin olive oil

SWEETS

Cherry Amaretto Cheesecake 🌿

Citrus-Infused Cannoli 🌿

Tiramisu with Italian Espresso 🌿

DAY OF THE WEEK COLD BUFFET

3 salads | 3 sandwiches | kettle chips | dessert assortment

\$85 per person

DAY OF THE WEEK HOT BUFFET

2 salads | 3 hot mains | 2 sides | dessert assortment

\$89 per person

Include soup selection

additional \$2 per person

lunch buffet on non-designated week day

add \$7 per person

Thursday Coronado Beach BBQ Lunch Buffet

Minimum 25 people.

Maximum of 60 minutes of service.

\$10 fee per person for buffets under 25.

Coffee service and iced tea included.

SALADS

Red & Green Cabbage Slaw 🌱 🌿

white soy, yuzu, scallion

Hearts of Romaine Salad 🌿

cornbread croutons, buttermilk ranch

Marble Potato Salad 🌱 🌿

heirloom potatoes, red onion, egg,
dill mustard dressing

SANDWICHES & WRAPS

Chicken Wrap

spinach tortilla, grilled chicken,
caramelized onion, bbq sauce, swiss cheese

BBQ Beef on Potato Bun

bib lettuce, pepper jack cheese,
bread & butter pickle, crispy onion

The Strand Smoked Turkey

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

Spicy Eggplant Wrap 🌿

grilled tofu, kale, quinoa, spinach,
sesame ginger dressing

SOUP

true texas chili, texas pete's hot sauce, cilantro,
onions, shredded cheddar 🌱 | cornbread on the side

HOT ENTREES

24 Hour Smoked Brisket 🌱 🌿

stone brewery bbq sauce

Airline Roasted Chicken Breast 🌱 🌿

spicy maple glaze

Smoked Sweet Potato & White Bean Casserole 🌱 🌿 🌱

collard greens, carrot, smokey bbq

SIDES

Fiscalini Macaroni & Cheese 🌿

Oven Roasted Seasonal Vegetables 🌱 🌿

SWEETS

Petite Apple Pie with Cinnamon Streusel 🌿

Pecan Squares with Chantilly Cream 🌿 🌱

Croissant Bread Pudding with

Bourbon Caramel & Candied Orange 🌿

DAY OF THE WEEK COLD BUFFET

3 salads | 3 sandwiches | kettle chips |
dessert assortment

\$85 per person

DAY OF THE WEEK HOT BUFFET

2 salads | 3 hot mains | 2 sides | dessert assortment

\$89 per person

include soup selection

additional \$2 per person

lunch buffet on non-designated week day

add \$7 per person

Friday Mission Bay Lunch Buffet

Minimum 25 people.

Maximum of 60 minutes of service.

\$10 fee per person for buffets under 25.

Coffee service and iced tea included.

SALADS

Tabbouleh Salad

quinoa, cucumber, tomatoes, red onion, parsley, mint, basil, cilantro

50/50 Greek Salad

baby kale, romaine, tomatoes, cucumber, olive, red onion, pepperoncini, feta cheese, oregano vinaigrette

Roasted Asparagus Platter

piquillo pepper, pistachio, manchego cheese

SANDWICHES & WRAPS


Roasted Chicken Caprese

herbed focaccia, arugula, garlic aioli

Healthy Ham & Cheese

rye bread, ham, smoked gouda, yellow beefsteak tomato, micro sunflower greens, tarragon mayo

Seaside Tuna Salad

fresh croissant, leaf lettuce, fiscalini cheddar, sweet relish 

Greek Wrap

spinach tortilla, kalamata olives, cucumber, feta, tomato, romaine, tzatziki

SOUP

Mediterranean lentil stew  

HOT ENTREES

Seared Salmon

capers, tomatoes, artichoke hearts, roasted fennel broth

Pan-Seared Chicken Breast

spinach orzo, Meyer lemon essence

Roasted Vegetable Ratatouille

demi-sec tomato, fried basil

SIDES

Herb Roasted Marble Potatoes

sea salt, olives, lemon, rosemary

Carnival Cauliflower & Broccolini

evoo, sun dried tomato, balsamic glaze

SWEETS

Blueberry Key Lime Tart

Strawberry Panna Cotta with Saba

Triple Chocolate Fudge Cake

DAY OF THE WEEK COLD BUFFET

3 salads | 3 sandwiches | kettle chips | dessert assortment

\$85 per person

DAY OF THE WEEK HOT BUFFET

2 salads | 3 hot mains | 2 sides | dessert assortment

\$89 per person

include soup selection

additional \$2 per person

lunch buffet on non-designated week day

add \$7 per person

Saturday

The Convoy

Lunch Buffet

Minimum 25 people.

Maximum of 60 minutes of service.

\$10 fee per person for buffets under 25.

Coffee service and iced tea included.

SALADS

Glass Noodle Salad 🌱🌿

shaved vegetables, shiso, thai chili vinaigrette

Green Papaya Salad 🌱🌿

lime, palm sugar, mango

Kimchi Cucumber Salad 🌱

sesame, rice vinegar, garlic

SANDWICHES & WRAPS

Korean BBQ Beef 🌱

poppy seed bun,, napa cabbage slaw,
pickled radish

Bahn Mi 🌱

baguette, char siu pork, pickled cucumbers,
carrots, daikon, red onions, cilantro, sriracha aioli

Far East Chicken Salad Wrap 🌱

flour tortilla wrap, edamame, scallions, celery,
crunch, hot mustard vinaigrette, crisp quinoa

Bulgogi Tofu Sandwich 🌱

honey wheat roll, roasted peppers, grilled
tomatoes, jalapenos, slow-roasted onions,
chili garlic sauce

Wagyu Beef Hot Dog 🌱

potato roll, pickled vegetables

SOUP

Hot & Sour Soup

shitake mushrooms, bamboo shoots, tofu 🌱🌿

HOT ENTREES

Miso Glazed Bass 🌱🌿

forbidden black rice, eggplant stir fry

Kung Pao Beef 🌱🌿

cashews, sesame ginger sauce, broccolini

Thai Green Curry Stew 🌱🌿

coconut milk, tofu, red peppers, hericot verts,
sweet potato, lentil

SIDES

Coconut Steamed Basmati Rice 🌱🌿🍓

scallions

Stir Fried Vegetables 🌱🌿

garlic, ginger, black bean sauce

SWEETS

Muscovada Ginger Spiced Cake 🌿

Thai Mango Lemongrass Sticky Rice Pudding 🌱🌿

Almond Chai Tea Cookies 🍓

DAY OF THE WEEK COLD BUFFET

3 salads | 3 sandwiches | kettle chips |

dessert assortment

\$82 per person

DAY OF THE WEEK HOT BUFFET

2 salads | 3 hot mains | 2 sides | dessert assortment

\$85 per person

include soup selection

additional \$2 per person

lunch buffet on non-designated week day

add \$7 per person

Sunday North Park vs South Park Lunch Buffet

Minimum 25 people.

Maximum of 60 minutes of service.

\$10 fee per person for buffets under 25.

Coffee service and iced tea included.

SALADS

California Quinoa 🌱 ♻️

dried cranberry, tomatoes, diced cucumbers, scallions, jerez vinaigrette

Insalata Tricolore

radicchio endive, kale, caesar dressing 🌱

Roasted Farmers Carrots ♻️ 🌱

local honey, ricotta salata, pistachio

CHILLED PROTEINS

Teriyaki Chicken Sandwich

grilled pineapple, ham, swiss

Smoked Salmon Sandwich

pumpernickle, pickled red onion, upland cress, chive spread

Chimichurri Grilled Steak Onion Roll 🌱

charred sweet onion & peppers, arugula

Fried Eggplant Gyro 🌱

spiced chickpea, shaved onion, tomato, bibb lettuce, aleppo pepper tatziki

SOUP

Roasted Corn Chowder

cheddar, smokey bacon, new potatoes

HOT ENTREES

Chipotle Honey BBQ Chicken

Nona's Meatloaf

mushroom sauce

Roasted Barley Risotto 🌱

mushroom, olive, lemon, marscapone

SIDES

Butter Roasted Fingerling Potatoes 🌱 🌱

Garlic Broccoli Rabe 🌱

lemon, anchovy, parmesan

SWEETS

Chocolate Chunk Brownies 🌱

Roasted White Chocolate Blondies 🌱

Lemon Chess Bars 🌱

DAY OF THE WEEK COLD BUFFET

3 salads | 3 sandwiches | kettle chips |

dessert assortment

\$82 per person

DAY OF THE WEEK HOT BUFFET

2 salads | 3 hot mains | 2 sides | dessert assortment

\$85 per person

include soup selection

additional \$2 per person

lunch buffet on non-designated week day

add \$7 per person



**RECEPTION
MENUS**



Best Of San Diego Bayfront Bites

Maximum of 90 minutes of service.

Minimum of 25 people.

Full guest guarantee required.

Antipasti Display

marinated grilled vegetables | mushrooms |
artichokes | cipollini | olives | tapenade |
artisanal meats and cheeses | focaccia | lavosh

\$35 per person

Salsa & Guacamole Display

Served with corn tortilla chips and veggie chips

select four:

Salsa selection

pico de gallo | surfer's salsa |
tomatillo and avocado | mango habanero |
roasted corn and black bean |
Chefs' XXX el Diablo salsa

Guacamole selection

traditional | spicy habanero | charred pineapple |
smoked poblano | smashed banana

\$28 per person

Mediterranean Dips Display

crispy Za'atar spiced pita chips |
warmed pita | spicy red pepper hummus |
roasted garlic hummus |
tzatziki | baba ghanoush |
Kalamata olives, feta, peppers

\$32 per person

Farmers Market Vegetable Display

Season's Best such as:

Baby heirloom carrots | cucumbers |
jicama | cherry tomatoes |
cauliflower | broccolini | radishes |
peppers | mushrooms

select Two:

tapenade | chimichurri | buttermilk ranch |
aged balsamic dressing | french onion | blue cheese

\$28 per person

Artisanal Cheese Display

Chef's selection of gourmet cheeses
from around the world | water crackers,
whole grain crackers | lavosh and crispy flat breads |
jams and compotes | mixed nuts | whole grapes

\$34 per person



Best Of San Diego Epicurean Enhancements

In addition to other reception items, minimum of 3 reception stations ordered.

Maximum of 90 minutes of service.

Minimum of 25 people.

Full guest guarantee required.

Pasta Station

select two:

Orecchiette Pasta

rock shrimp | spinach | red bell peppers | pesto sauce

Pomodoro Pasta

red chili flakes | grated parmigiana-reggiano

Wild Mushroom Ravioli

Boursin cream sauce

Gluten-Free Pasta

Italian sausage | tomato basil

[\\$36 per person](#)

Pacific Beach Tacos

served with warm corn tortillas

select two:

Fish Taco

seared local fish, roasted garlic | red guajillo chilis | poblano crema | cabbage | tomatillo salsa

Carne Asada Taco

marinated carne asada | chopped onions | pineapple | cilantro | fresh limes | roasted red salsa

Ajillo Chicken Taco

marinated grilled chicken | ajillo peppers | house made salsa verde

[\\$36 per person](#)



Unique & Mobile Stations

Minimum 25 people. Service time 90 minutes unless otherwise noted. Full Guest guarantee required.

Small Bites

select three: \$30 per person

select five: \$45 per person

select eight: \$65 per person

To be displayed



Hot Bites

- **Mini Cubans**
pork, mustard, Swiss cheese, pickles
- **Coconut Tempura Shrimp**
sweet chili dipping sauce
- **Beef Naga Maki**
sirloin, green onions, soy ginger
- **Chicken Sate**
Thai peanut sauce, sesame seeds
- **Wild Mushroom Filo Pouch**
- **Brie Cheese and Raspberry Turnover**
- **Texas White Wing**
chicken, bacon, Sriracha
barbecue sauce
- **Sonoran Chicken Pouch**
Ortega chili, cilantro, jalapeño
- **Lobster Macaroni & Cheese Bites**
- **Arancini, Crispy Risotto Balls**
mozzarella, spicy tomato ragu
- **Firecracker Shrimp**
cream cheese stuffed phyllo wrap

Cold Bites

- **Ceviche Tostada**
yuzu herb aioli, pickled onions
- **Seared Steak Bites**
crispy focaccia, horseradish aioli,
crispy capers chives
- **Smoked Salmon**
lemon mascarpone,
baguette crisp
- **Tuna Carpaccio**
lemon oil, radishes,
grapefruit, chives
- **Vegetarian Filo Tartlet**
caramelized onions, feta cheese,
Kalamata olives, preserved lemon
- **Antipasti Brochette**
basil marinade
- **Watermelon and Feta Bites**
basil, balsamic glaze

Sweet Stories

Minimum 25 people. Service time 90 minutes unless otherwise noted. Food Station Set-up and Support fees are an additional cost.

Cupcake Station

assorted cupcakes to include:
orange creamsicle | lemon drop |
maple bacon | s'mores

\$21 per person

Seasonal Pastry Pops

assortment of pops to include seasonal flavors,
inquire with your Event Manager for current flavors.

\$27 per person

Petit Pie Station

miniature house-made pies in all your favorite flavors:
apple crumble | pumpkin | chocolate silk | pecan |
Chef's seasonal selection

\$21 per person

DESSERT MENUS



**BAR
MENUS**



Bar Experiences

Bar Set-up Fees

\$250 per bartender for three hours and \$85 per additional hour. (plus applicable taxes)



Enhance Bar

Absolut Vodka |
Tanqueray Gin |
Bacardi Superior Rum |
1800 Silver Tequila |
Jack Daniel's Tennessee Whiskey |
Bulleit Rye |
Dewar's 12 Year Scotch |
Greystone Wines |
Riondo Prosecco |
domestic and imported beers |
assorted sodas and mixers

Enhance Package Pricing:

One-Hour Package: \$38 per person

Two-Hour Package: \$54 per person

***\$15 each additional hour**

Enhance On-Consumption Pricing:

Liquor: **\$17 each**

Wine: **\$14 each**

Craft Beer: **\$12 each**

Domestic Beer: **\$9 each**

Imported Beer: **\$10 each**

Enhance Cash Bar Consumption Pricing:

Add \$1 per beverage

Distinct Bar

Tito's Handmade Vodka |
Hendrick's Gin |
Banks 5 Island Blend Rum |
Casamigos Blanco Tequila |
Jameson Whiskey |
Glenmorangie 10 Year Whisky |
Knob Creek Bourbon |
Wente Wines |
Domaine Ste. Michelle
Brut Champagne |
domestic and imported beers |
assorted sodas and mixers

Distinct Package Pricing:

One-Hour Package: \$40 per person

Two-Hour Package: \$56 per person

***\$16 each additional hour**

Distinct On-Consumption Pricing:

Premium Liquor: **\$18 each**

Wine: **\$15 each**

Craft Beer: **\$12 each**

Domestic Beer: **\$9 each**

Imported Beer: **\$10 each**

Distinct Cash Bar Consumption Pricing:

Add \$1 per beverage

Local Tastes Bar

The Southern California Distillery scene is rapidly growing, bring your Guests on a funky tasting journey!

San Diego Cutwater Spirits:

Fugu Vodka |
Old Grove Gin |
Three Sheets Rum |
Maestro Dobel Diamante Tequila |
Black Skimmer Rye Whiskey |
Johnnie Walker Black Label Scotch |
Wente Wines |
Domaine Ste. Michelle Brut
Champagne |
local craft beers from local breweries
(subject to change seasonally):
Stone Brewery, Ballast Point,
Karl Strauss, Mission Brewery |
assorted sodas and mixers

Local Tastes Package Pricing:

One-Hour Package: \$42 per person

Two-Hour Package: \$60 per person

***\$17 each additional hour**

Local Tastes On-Consumption Pricing:

Local Liquor: **\$19 each**

Wine: **\$15 each**

Local Craft Beer: **\$12 each**

Distinct Cash Bar Consumption Pricing:

Add \$1 per beverage

Curated Cocktails

Select up to two cocktails per event to enhance the bar.

\$19 each, charged on consumption.

Vodka Inspired

Berry-Licious

Blueberry vodka, crème de cassis, mint simple syrup, cranberry juice, berry garnish

Hibiscus Cooler

Fugu Vodka, hibiscus liqueur, lime, grapefruit juice, club soda

Elderflower Vodka Soda

Tito's Handmade Vodka, lemon juice, elderflower liqueur, sparkling water, lemon

Gin Inspired

Gin Matador

Hendrick's Gin, lime juice, mint, cucumbers, soda water, tajin rim

Cherry Gin Ricky

Bombay Gin, lime, cherry, simple syrup, club soda

Rye and Bourbon Inspired

Rye Mule

Bulleit Rye Whiskey, lemon, simple syrup, ginger beer, lemon garnish

Old Fashioned

Bourbon, sugar, Angostura Bitters, dried orange garnish

Rum Inspired

Horchata Cocktail

Spiced rum, almond liqueur, cinnamon liqueur, almond milk, topped with cinnamon

Morir Sonado

Orange rum, Licor 43, simple syrup, orange juice, cream, garnished with fresh orange

Tequila Inspired

Paloma

Tequila, lime, agave, ruby red grapefruit juice, tajin rim, lime wedge

Mezcal Margarita

Mezcal, orange liqueur, fresh sweet n sour, Grand Marnier float

Juan Collins

Tequila, lemon, agave, soda, lemon garnish

Sparkling Inspired

Raspberry Limoncello

Limoncello, Prosecco, fresh raspberry

Peach Bellini

Champagne, peach purée

No Alcohol, Full Flavor Inspired

Hand Shaken Virgin Marg

fresh squeezed lime juice, fresh sweet n sour, salted rim

Paloma Without Wings

Lime juice, simple syrup, grapefruit juice, sea salt

Sunset Mocktail

Orange juice, pineapple juice, grenadine

Virgin Sangria

Apple juice, grape juice, orange juice, lemon, fresh berries

Punch Creations

White Wine Sangria

Sauvignon blanc, Prosecco, orange liqueur, peach schnapps, apple, peach, pear, orange

Mai Tai Punch

Light rum, orange juice, pineapple juice, orgeat and cherry syrups, dark rum float

\$150 per gallon

Important Things to Know

Taxes, Gratuities/Service

Charge and Supplemental Surcharges

All food and beverage orders are subject to a combined 26% taxable gratuity/service charge and 7.75% sales tax, which is subject to change. A portion of this combined charge (currently 15.1%) is a gratuity that is paid directly to food servers, bartenders, and barbacks (if applicable) serving the banquet, .5% For banquet houseman. Another portion of this combined charge is a gratuity and will be fully distributed to Banquet Captains assigned to the event in accordance with the hotel's collective bargaining agreement, currently up to .5% 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 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 the 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

Custom Menus & Modifications

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

Meal Service

Minimums: Buffets have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25), you will be assessed an additional fee of \$10 per person.

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.

Meeting Space

Filtered water stations are available in your meeting space at \$200 each.

If a room set-up is changed within twenty-four (24) hours of the event, there will be an \$8 per person re-set. Fee subject to increase depending on the room size and complexity of the changes.

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. 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 electric 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 décor, 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.

Outdoor Events

Due to the demands of scheduling staff and equipment movement, the hotel will meet with you 6 hours prior to the start time of your event to decide whether the function will be held inside or outside. Security is required for outdoor events held in Bayfront Park. Fencing will be required if alcohol is being served and other fees and rentals may apply for events held on Bayfront Park.

