



SHERATON

San Diego Hotel & Marina

Event Menu

WELCOME TO SAN DIEGO'S
BEST RESORT & MARINA EXPERIENCE

1380 HARBOR ISLAND DRIVE
SAN DIEGO, CA 92101
+1 (619) 219-2900



Breakfast

All breakfasts are for 90 minutes of continuous service. Service includes micro-roasted Starbucks coffee and tea service, as well as freshly squeezed orange juice. Menu items are all served together and cannot be served at a later time.”

All prices listed are per person, unless otherwise stated. All Food & Beverage and meeting room rental prices are subject to 26% service charge, 0.2% CA Tourism Fee and 7.75% CA sales tax.





Breakfast

Service includes micro-roasted Starbucks coffee and tea service as well as freshly squeezed orange juice.

Cabrillo / Available Every Day

Sliced Seasonal Market Fruit, Locally Sourced Berries
Assortment of Classic Morning Pastries | Croissants, Muffins, Danishes
Sliced Breakfast Bread
Individual Greek Fruit Yogurts
Whipped Sweet Butter, Fruit Preserves

\$55 per person • Monday - Sunday

Breakfast Table

Service includes micro-roasted Starbucks coffee and tea service as well as freshly squeezed orange juice. Service includes micro-roasted Starbucks coffee and tea service as well as freshly squeezed orange juice. Requires chef attendant, \$250 for 90 minutes. Maximum 90-minute service | Minimum of 30 guests

Point Loma

Sliced Seasonal Market Fruit, Locally Sourced Berries
Assorted Individual Fruit Yogurts
Sliced Assortment of Local Artisanal Bread, Croissants, Muffins

Chino Valley Ranchers Scrambled Eggs, Chive Crème Fraiche,
Roasted Red-Skinned Potatoes, Herbs & Olive Oil
Applewood Smoked Bacon
Diestel Turkey Sausage Links

\$65 per person • Tuesday
\$70 per person • Wednesday - Monday

Torry Pines

Whole Apples, Bananas, Oranges
Banana Bread, Seasonal Breakfast Breads
San Diego Bagel Basket
Whipped Sweet Butter, Cream Cheese, Fruit Preserves

Scrambled Eggs | Roasted Salsa
Crispy Smashed Fingerling Potatoes | Thyme Oil
Sage Pork Sausage Link
Maple Peppered Bacon

\$65 per person • Wednesday
\$70 per person • Thursday - Tuesday

Old Town

Sliced Seasonal Market Fruit, Locally Sourced Berries
Horchata Overnight Oats | Chia, Cinnamon, Raisins
Bunuelos | Cinnamon-Dusted, Marinated Berries, Mexican Vanilla Bean Yogurt
Pan Dulce | Assorted Mexican Pastries

Baja Scrambler | Chorizo, Zucchini, Queso Fresco
Papa Criolla | Ancho-Lime Dusted
Machaca | Shredded Beef, Peppers, Onions
Warm Flour Tortillas, Roasted Red Salsa

\$65 per person • Thursday
\$70 per person • Friday - Wednesday

Balboa

Sliced Seasonal Market Fruit, Locally Sourced Berries
Assortment of Classic Morning Pastries, Bran Muffins, Blueberry Muffins,
Bananas, Zucchini Bread
Vanilla Yogurt Parfait, Granola, Locally Sourced Berries
Smoked Salmon
Bagels, Creamed Cheese
San Diego Bagel Basket | Whipped Cream Cheese
Whipped Sweet Butter, Fruit Preserves
Avocado Toast
Crushed Avocado, Olive Oil, Grilled Crostini, Whole-Grain Toast, Applewood Smoked
Bacon, Sliced Tomato, Everything Seasoning, Pickled Onions

\$65 per person • Monday and Friday
\$70 per person • Tuesday - Thursday

Breakfast Table

Requires chef attendant, \$250 for 90 minutes
Maximum 90-minute service | Minimum of 30 guests
Service includes micro-roasted Starbucks coffee and tea service as well as freshly squeezed orange juice

Continued

Ocean Beach

CHILLED

Sliced Seasonal Market Fruit, Locally Sourced Berries
Overnight Oats Parfaits
Sliced Assortment of Local Artisanal Bread | Croissants, Muffins, Danishes
Whipped Sweet Butter, Fruit Preserves

HOT

Made-to-Order Egg Station* *Required Chef Attendant*

Whole Eggs, Egg Whites
Smoked Ham, Bacon, Smoked Salmon
Bell Peppers, Sweet Onion, Tomato, Baby Spinach
Cheddar Cheese, Swiss Cheese

Classic Scrambled Eggs | Chopped Chives
Crispy Smashed Fingerling Potatoes | Thyme Oil
Applewood Smoked Bacon
Sage Sausage Link
Buttermilk Pancakes or Waffles
Chantilly Cream, Maple Syrup
Whipped Butter

\$75 per person • Saturday - Sunday

\$80 per person • Monday - Friday



Breakfast Enhancements

Per-person enhancements may only be applied to an existing menu for a minimum of 50% of the group. See Event Manager for a la cart pricing.

Pantry

Assorted Boxed Dry Cereal | 2% Milk, Skim Milk, Plant-Based Milk (Upon Request)
\$6 per person

Vanilla Yogurt Parfait | Granola, Locally Sourced Berries
\$10 each

Individual Fruit Yogurts
\$9 each

Granola | 2% Milk, Skim Milk, Plant-Based Milk (Upon Request)
\$9 per person

Hard-Boiled Eggs | Sea Salt, Hot Sauce Bar
\$84 per dozen

Banana or Seasonal Breakfast Breads (choice of one flavor per dozen)
\$108 per dozen

Gluten-Free Muffins or Vegan Muffins
\$118 per dozen

Assorted Fresh Bagels | Cream Cheese, Whipped Butter, Jam
\$108 per dozen
Gourmet Whipped Cream (Choice of one flavor dozen) – Berry, Chive & Dill, Cinnamon Sugar, Ranch, Salted Honey + \$7 (one flavor dozen)

Smoked Salmon Display | Chopped Hard-Boiled Eggs, Sliced Tomato, Chopped Red Onion, Capers, Cream Cheese
\$25 per person

Avocado Toast | Crushed Avocado, Olive Oil, Grilled Crostini, Whole-Grain Toast, Applewood Smoked Bacon, Sliced Tomato, Everything Seasoning, Pickled Onions
\$25 per person

Stove

Anson Mills White Speckled Grits | Aged White Cheddar, Chopped Bacon, Charred Tomato, Chives
\$16 per person

McCann's Steel Cut Oatmeal | Cinnamon, Brown Sugar, Sliced Almonds
\$16 per person

French Toast, Liège Waffles, or Buttermilk Pancakes Station (choice of one)
Berry Compote, Chantilly Cream, Whipped Butter, Maple Syrup
\$19 per person

Brioche & Chocolate Chip Bread Pudding | Caramel Anglaise
or
Brioche & Seasonal Fruit Bread Pudding | Vanilla Anglaise
\$16 per person

Breakfast Meats *choice of one*
Sage Pork Sausage Links
Applewood Smoked Bacon
Country Ham
Diestel Turkey Sausage Links
Turkey Bacon
\$14 per person

Scrambled Eggs | Chive Crème Fraiche
\$11 per person

Scrambled Egg Whites
\$12 per person

Breakfast Enhancements

Continued

Per-person enhancements may only be applied to an existing menu for a minimum of 50% of the group.

Breakfast Sandwiches and Burritos

Minimum order of 24

Brioche Roll | Chino Valley Ranchers Fried Egg, Applewood Smoked Bacon, Cheddar Cheese, Chive Aioli

Baja Burrito | Scrambled Eggs, Chorizo, Monterey Jack Cheese, Spiced Potatoes, Roasted Tomato Salsa

Egg White Burrito | Scrambled Egg Whites, Baby Spinach, Swiss Cheese, Vegan Sausage, Roasted Salsa

English Muffin | Chino Valley Ranchers Fried Egg, Sage Pork Sausage, American Cheese, Country Gravy

\$18 each



Live Fire Breakfast

Based on 90 minutes of continuous service. Action stations may only be added to an existing breakfast buffet for at least 50% of the group.

*Requires Chef Attendant

Omelet Bar*

MADE TO ORDER EGG STATION

Whole Eggs, Egg Whites

Smoked Ham, Bacon, Smoked Salmon

Bell Peppers, Sweet Onion, Tomato, Baby Spinach

Cheddar Cheese, Swiss Cheese

\$23 per person

Pancake Griddle*

Buttermilk | Chocolate Chip

Marinated Berries, Lemon Curd, Chantilly Cream

Maple Syrup, Whipped Butter, Nutella

\$22 per person

Flambe Station | Pineapple Rum, Banana Whiskey

\$8 per person

Breakfast Carvery*

(Serves 30 Guests)

Carved Double-Smoked Bourbon-Maple Pork Belly | Warm Spiced Apples, Brioche Rolls

\$675 Each

Southwest Breakfast Poutine*

Classic Tater Tots, Sweet Potato Tots

Green Chili Pork, Sage Pork Sausage, Turkey Sausage

Country Gravy, Green Onion, Oaxaca Cheese

Sliced Jalapeno, Cheddar Cheese, Fried Eggs

\$25 per person

Breakfast Quesadillas*

Choice of two:

Applewood Smoked Bacon, Egg, Cheddar Cheese, Spinach Tortilla

Oaxaca Cheese, Black Beans, Grilled Squash

Flour Tortilla, Jack Cheese, Chorizo, Eggs

\$30 per person

> **BREAKFAST**

Lite Breakfast

BREAKS

Breakfast Buffet

LUNCH

Boxed Breakfast

RECEPTION

DINNER

BEVERAGES



Plated Breakfast

Service includes breakfast pastries, whipped sweet butter, and fruit preserves. Freshly brewed micro-roasted Starbucks coffee, decaffeinated coffee, assorted tea selection and freshly squeezed orange juice are also included.

Fresh Herb Scramble

Nueske's Smoked Bacon, Roasted Heirloom Potatoes, Sauteed Asparagus, Tomato Salad
\$50 per person

Egg Scramble

Sage Pork Sausage Links, Herb Roasted Red Skin Potatoes, Herb Tomato Confit
\$50 per person

Brioche French Toast

Diestel Turkey Sausage Link, Preserved Lemon Mascarpone, Whipped Butter, Maple Syrup
\$50 per person

JUST Egg Vegan Scramble

Soyrizo, Black Beans, Grilled Corn, Cilantro, Smashed Fingerling Potatoes
\$50 per person

Boxed Breakfast

Minimum order of 25 per main entrée.

Accompaniments (To Go)

Whole Apple

Freshly brewed micro-roasted Starbucks coffee, Decaffeinated Coffee,
Selection of Hot Teas

Mains

Choose one

Smoked Scottish Salmon | Bagel & Cream Cheese

Berry & Greek Yogurt Parfait | Organic Almond Granola

Spinach, Swiss Cheese, & Tomato Quiche

Overnight Oats Parfait | Locally Sourced Berries

Fresh Fruits, Cured Meats, Artisanal Cheeses, Crackers

Fruit & Veggie Crudité | Banana Bread, Cottage Cheese, Cucumber Ranch

\$42 per person

Bottled Juice

Apple and Orange

\$10 each

Bottled Smoothies

\$15 each



BREAKFAST

> BREAKS

Savory & Sweet Breaks

LUNCH

Snacks

RECEPTION

Fruits, Pastries & Sweets

DINNER

Beverages

BEVERAGES

Breaks

All breaks are for 30 minutes of continuous service. All prices listed are per person, unless otherwise stated. All Food & Beverage and meeting room rental prices are subject to 26% service charge, 0.2% CA Tourism Fee and 7.75% CA sales tax.



Savory & Sweet Breaks

Minimum of 25 guests | Up to 30-min continuous service. *Requires chef attendant, \$250 for 90 minutes.

Midway

Local Farmers' Market Vegetables | Crudit  Bites
Pink Peppercorn Ranch, Roasted Red Pepper Hummus
Berry-Beet Smoothie, Pineapple-Banana Smoothie
Smoked Sea Salt Almonds
\$30 per person

Mission Trails

Deluxe Mixed Nuts, Mini Pretzels, M&M's, Spicy Bar Mix,
Dried Cranberries, Banana Chips, Coconut Shavings,
Chocolate Chips, Goldfish Crackers, Yogurt-Covered
Raisins
\$30 per person

Mira Mesa

Cured Meats, Domestic Cheeses
Salted Mixed Nuts, Fruited Chocolate Bark
Almond Butter, Heirloom Crackers
\$33 per person

Athens Market

Hummus, Tabbouleh, Baba Ganoush
Cucumber Tzatziki, Warm Spinach & Artichoke Dip
Pita Bread Chips, Soft Naan, Baguette Crostini
\$30 per person

Freshly Popped Popcorn Stand*

Cheddar
White Truffle
Tajin Spice
Classic Butter
\$30 per person
Requires attendant | \$200 per chef for every 75 guests

Silver Strand

House-Made Kettle Chips, Lime Tortilla Chips
Terra Root Vegetable Chips
Pink Pepper Corn Ranch Dip, Salsa Roja, Roasted Red
Pepper Hummus
\$26 per person

East Village

Mini Corn Dogs | Spicy Honey Mustard
San Diego Pretzel Puffs | Brewery X Cheese Sauce
Tajin Roasted Peanuts
Cracker Jack Caramel Popcorn
\$33 per person

Barrio Logan

Cinnamon Churros
Tres Leches
Ancho-Chocolate Pot de Cr me
Chamoy Tropical Fruit Cups
\$32 per person

Julian

Caramel Apple Crumb Tart
Apple Panna Cotta Brown Sugar Crunch
Apple Cider Doughnuts
Mini Apple Cheesecake
\$33 Per Person

Warm Giant Cookies & Milk

Choose two flavors:
Chocolate Chip, Peanut Butter, Macadamia Nut White
Chocolate, Oatmeal Raisin
Served with Ice-Cold Milk (Whole, Chocolate)
\$28 Per Person

Snacks

Minimum of 25 guests | Up to 30-minutes continuous service

San Diego Soft Bavarian Pretzels | Spicy Brown Mustard
\$120 per dozen

Gourmet Tea Sandwiches

(24 minimum of each)

Curry Chicken Salad | Wheat Bread

Deviled Egg | Brioche Bread

Prosciutto & Melon | Sourdough Bread

Smoked Salmon | Marbled Rye Bread

\$120 per dozen

Sliced Seasonal Market Fruit, Locally Sourced Berries
\$19 per person

Market Crudites

Pink Peppercorn Ranch | Caramelized Onion Dips

\$18 person

Mix

Spiced Snack Mix

Spicy Pub Mixed Nuts

Deluxe Mixed Nuts

\$68 per pound / 3-pound minimum

Individual Bags of Local Beef Jerky

Original | Spicy | Smokehouse

\$14 each

Individual Bags of Miss Vickie's Potato Chips

Original | Jalapeno | BBQ

\$6 each



Fruits, Pastries & Sweets

Minimum of 25 guests | Up to 30-minute service

Seasonal Market Whole Fruit

(Guaranteed quantity required)

Apples | Bananas | Oranges

\$5 each

Individual Fruit Yogurts

Guaranteed quantity required

\$9 each

Vanilla Yogurt Parfait

Granola | Locally Sourced Berries

\$10 each

Novelty Ice Cream Bars & Frozen Fruit Bars

\$108 per dozen

Breads *Selection of one flavor per dozen*

(Minimum of 24, selection of one flavor per dozen)

Cinnamon Sticky Buns

Assorted Muffins | Croissants, Danishes

Bananas or Seasonal Breakfast Breads

\$108 per dozen

Cookies *Selection of one flavor per dozen*

Assorted Giant Baked Cookies

Chocolate Chip | Peanut Butter | Macadamia Nut & White Chocolate | Oatmeal Raisin

\$108 per dozen

House-Made Brownies & Bars (Selection of one flavor per dozen)

Double Chocolate Brownies | Seasonal Berry Bar | Blondies

House-Made Energy Bars | Chocolate Chip | Lemon | S'mores Bar

\$108 each per dozen

Whole Nutrition Bar or Granola Bar

\$11 each

KIND Bars

\$11 each



Beverages

Beverage Packages

Minimum of 25 guests

Freshly brewed micro-roasted Starbucks coffee, decaffeinated coffee, assorted hot teas
Mineral waters
Assorted Pepsi-brand soft drinks

FULL DAY – 8 HOURS
\$79 per person

HALF DAY – 4 HOURS
\$59 per person

Coffee & Hot Chocolate

Freshly Brewed Micro-Roasted Starbucks Coffee, Decaffeinated Coffee,
Assorted Hot Teas
Mexican Hot Chocolate, Classic Hot Chocolate | Whipped Cream
\$159 per gallon

Juices

Iced Tea
Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice, V8 Juice
House-Made Lemonade, Strawberry Lemonade, Basil-Mint Lemonade
\$125 per gallon

Smoothies by the Gallon

Wild Berry
Coconut-Pineapple
All-Mighty Greens
Tropical Infusion
\$135 per gallon

Elixirs

Classic | Orange, Agave
Green | Cucumber, Kale, Honeydew
Cure | Blueberry, Lemon, Ginger
Energize | Turmeric, Carrot, Honey
Chilled Watermelon
Celery Juice
Carrot Juice
\$135 per gallon



Beverages Continued

- Assorted Bottled Fruit Juice** \$10 each
- Assorted Pepsi-Brand Soft Drinks** \$9 each
- Fiji Water** \$11 each
- Assorted Sparkling and Still Waters** \$10 each
- Coconut Water** \$15 each
- Bottled Flavored Iced Tea** \$12 each
- Red Bull Energy Drinks** \$12 each
- Assorted Naked Juices** (Guaranteed quantity required) \$15 each

BREAKFAST

BREAKS

> LUNCH

Lunch Buffet

RECEPTION

Boxed Lunches

DINNER

Plated Lunch

BEVERAGES

Lunch

All prices listed are per person, unless otherwise stated. All Food & Beverage and meeting room rental prices are subject to 26% service charge, 0.2% CA Tourism Fee and 7.75% CA sales tax. All lunches are for 60 minutes of continuous service. Service includes micro-roasted Starbucks coffee, hot tea, and iced tea service.



Lunch Buffet

Service includes micro-roasted Starbucks coffee and tea service as well as iced tea for 90 minutes of continuous service.

Encinitas

STARTERS

Hearty Chicken Noodle Soup
Organic Field Greens | Dressings of Balsamic, Caesar, Ranch,
Red Onion Salad | Cucumber, Feta, Olives
Roasted Red Bliss Potato Salad | Bacon, Celery, Whole-Grain Mustard, Apple Cider Aioli

MEATS

Smoked Honey Ham
Herb Roasted Organic Turkey Breast
Oven-Roasted Roast Beef

ACCOMPANIMENTS

American Cheddar, Swiss, Provolone
Bibb Lettuce, Sliced Onions, Tomatoes, Dill Pickles
Mayonnaise, Dijon Mustard, Sun-Dried Tomato Aioli
Rye, Sourdough, Whole-Grain Breads

SIDES

House-Made Chipotle-Ranch Chips

SWEETS

Chocolate Brownies
Assorted Cookies

\$89 per person • Monday

\$95 per person • Tuesday - Sunday

Bonita

STARTERS

Tortilla Soup | Fried Tortilla Strips, Lime Crema
Baby Arugula & Frisée | Roasted Chayote, Cotija Cheese, Blood Orange Vinaigrette
Baby Iceberg | Shaved Radish, Queso Fresco, Poblano Ranch

ENTREES

Beef Birria | Adobo Braised
Slow-Roasted Chicken Tinga | Smokey Chipotle
Calabacitas | Roasted Bell Peppers, Red Onions, Nopales, Grape Tomatoes
Borracho Beans | Chorizo, Brewery X, S.O.K. Lager
Hatch Chile-Cilantro Rice
Mini Flour Tortillas

ACCOMPANIMENTS

Guacamole, Salsa Roja, Salsa Verde, Sour Cream, Cheddar Cheese

SWEETS

Caramel Flan
Cinnamon Churros

\$89 per person • Tuesday

\$95 per person • Wednesday - Monday

Lunch Buffet

Continued

India Street

STARTERS

Minestrone | Garden Vegetables, Cannellini Beans, Ditalini

Baby Gem Caesar | Shaved Parmigiano Reggiano, Sourdough Croutons, Creamy Garlic Dressing

Tomatoes & Mozzarella | Sliced Valdivia Farms Heirloom Tomato, Ciliegine Mozzarella, Micro Basil, Saba

ENTREES

Rosemary Chicken | Marinated Tomatoes | Roasted Mushrooms | Marsala Chicken Jus

Mediterranean Sea Bass | Caramelized Fennel, Crispy Capers, Lemon-Basil Butter Sauce

Torchio Pasta | Pomodoro Sauce, Torn Basil, Shaved Parmesan

Caponata | Squash, Eggplant, Tomato, Herbs, Kalamata Olives, Lemon Oil

BREADS & SWEETS

Herb & Olive Oil Focaccia

Lemon Cannoli

Tiramisu

\$89 per person • Wednesday

\$95 per person • Thursday - Tuesday

Blossom Valley

STARTERS

Shrimp Gumbo

Baby Iceberg Wedge | Applewood Chopped Bacon, Crumbled Blue Cheese

Pear Tomatoes | Buttermilk Blue Cheese Dressing, Italian Vinaigrette

Traditional Slaw | Cabbage, Carrots, Celery Seed, Apple Cider Mayo

ENTRÉES

Charbroiled Chicken Breast | Carolina Gold BBQ Sauce

Smokey Dry Rubbed Pork Loin | Caramelized Onions

Southern Dirty Rice | Chopped Parsley, Trinity

Roasted Garlic French Beans | Charred Grape Tomato

Mac & Cheese | Cheddar Sauce, Buttered Breadcrumbs

BREADS & SWEETS

Parker House Rolls

Sliced Watermelon | Lime Zest, Balsamic Reduction

Mini Apple Pies

Assorted Cookies

\$89 per person • Thursday

\$95 per person • Friday - Wednesday

Lunch Buffet

Continued

North Park

STARTERS

Potato & Leek Soup | Chive Oil

Fattoush Salad | Crisp Romaine, Cucumber, Grape Tomatoes, Toasted Pita, Pomegranate Molasses

Salinas Valley Chopped Salad | English Cucumber, Tomatoes, Garbanzo Beans, Sweet Potato, Blue Cheese, Hern Emulsion

ENTREES

Pan-Roasted Salmon | Tomato & Olive Relish

Herb-Brined Chicken Breast | Roasted Cipollini Onion, Peppadew, Thyme Chicken Jus, Charred Broccolini | Tangerine Oil

Ancient Grain Sauté | Quinoa, Farro, Chickpeas, Piquillo Peppers, Lemon Oil

BREADS & SWEETS

Artisanal Bread Rolls | Whipped Butter

Honey Almond Tart

Fresh Fruit Tart

\$89 per person • Friday

\$95 per person • Saturday - Thursday

Sunset Cliffs

STARTERS

Roasted Tomato Soup | Basil, Cream

Scarborough Farm Artisanal Mixed Greens | English Cucumber, Cherry Tomatoes, Shaved Carrots, Pink Peppercorn Ranch, Red Wine Vinaigrette

Greek Salad | Hot House Cucumber, Heirloom Cherry Tomatoes, Shaved Red Onions, Kalamata Olives, Feta Cheese, Oregano Dressing

SANDWICHES & WRAPS

Italian Hero | Genoa Salami, Capicola, Mortadella, Provolone, Green Olive Relish

Spicy Grilled Chicken Sandwich | Pepper Jack Cheese, Harissa Mayo, Potato Bun

BLT Turkey Wrap | Applewood Smoked Bacon, Beefsteak Tomato, Swiss Cheese

Avocado, Mayo, Spinach Tortilla

Grilled Portobello Mushroom | Boursin Cheese Spread, Arugula, Pain Rustique

SIDES

House-Made Ranch-Dusted Chips

SWEETS

Chocolate Espresso Torte

Mini Cheesecake

\$89 per person • Saturday - Sunday

\$95 per person • Monday - Friday

ENHANCEMENT

Gluten-Free Sandwiches

Chef's Choice

\$108 per dozen

Boxed Lunches

There is a minimum order of 25 salads or sandwiches.

Entreeé Salads

Service includes a fruit, kettle chips, and a chocolate chip cookie.

Choice of one:

GRILLED CHICKEN GREEK SALAD

Chopped Romaine Hearts, Roasted Tomatoes, Sweet Peppers, Kalamata Olives, Cucumber, Feta Cheese, Oregano Vinaigrette

GRILLED SALMON BUDDHA BOWL

Red Quinoa, Baby Arugula, Cucumber, Broccoli, Roasted Carrots, Smashed Avocado, Tahini Dressing

VEGAN TACO SALAD

Baby Iceberg Lettuce, Spinach, Spiced Tempeh Steak, Black Beans, Grape Tomato, Radish, Avocado Dressing

\$58 per person

Classic Style Sandwiches

Service includes a fruit, whole-grain mustard potato salad, a bag of potato chips, and a chocolate chip cookie.

Choice of one:

GRILLED VEGETABLE & TEMPEH WRAP

Grilled Red Bell Peppers, Portobello Mushroom, Squash, Red Pepper Hummus, Spinach Tortilla

BLT TURKEY SANDWICH

Swiss Cheese, Applewood Smoked Bacon, Butter Lettuce, Avocado Mayo, Potato Bun

GRILLED CHICKEN BREAST SANDWICH

Provolone, Arugula, Tomato, Harissa Aioli, Rosemary Ciabatta

ROAST BEEF

Horseradish Cream, Havarti Cheese, Butter Lettuce, Marbled Rye Bread

\$58 per person



Plated Lunch

Service includes your choice of soup or dessert, freshly baked artisanal rolls, micro-roasted Starbucks decaf coffee service, iced tea, and assorted hot teas.

For functions consisting of more than one entrée, the highest price will apply to all selections.

Maximum 60 minutes continuous service | Minimum of 50 guests

Two-Course Plated Lunch

ENTRÉE SALADS

Requires selection of one salad. Make it three courses for an additional \$10 per person.

CAESAR SALAD

Crisp Baby Gem Lettuce, Shaved Parmesan Cheese, Focaccia Croutons, Lemon-Caper Dressing
\$50 per person

NICOISE SALAD

Haricots Verts, Cured Tomatoes, Black Olives, Hard-Boiled Eggs, Red Onions, Sun-Dried Tomato Vinaigrette
\$52 per person

SOUTHWEST COBB

Avocado, Applewood Smoked Bacon, Hard-Boiled Eggs, Pepper Jack Cheese, Tomatoes, Tortilla Strips, Chipotle-Ranch Dressing
\$52 Per Person

PROTEIN

Achiote-Rubbed Organic Chicken | Add \$10 per person
Grilled All-Natural Flat Iron Steak | Add \$14 per person
Pan-Seared Salmon | Add \$12 per person

SOUPS

Mushroom Velouté Soup | Bourbon Cream
Potato & Leek Soup | Crispy Shallots, Chive Oil
Roasted Tomato | Crispy Basil
Cauliflower Bisque | Vadouvan Oil

DESSERT

New York Cheesecake | Seasonal Berry Compote, Balsamic-Caramel Sauce
Mango Panna Cotta | Passion Fruit Gelée, Shortbread Crumble
Eton Mess | Carlsbad Macerated Strawberries, Vanilla Chantilly, Meringue Crisp
Chocolate Mousse Cake | Raspberry Sauce, Chocolate Crumble
Butterscotch Banana Mouse | Flourless Chocolate Cake, Caramel Glaze

Requires selection of one salad, with a choice of soup of dessert course

Plated Lunch

Continued

Service includes your choice of soup or dessert, freshly baked artisanal rolls, micro-roasted Starbucks decaf coffee service, iced tea, and assorted hot teas.

For functions consisting of more than one entrée, the highest price will apply to all selections.

Maximum 60 minutes continuous service | Minimum of 50 guests

Three-Course Plated Lunch

OPTION 1

Scarborough Farms Baby Greens | Seasonal Shaved Vegetables, Cucumber
Heirloom Cherry Tomatoes, Champagne Emulsion

Mary's Roasted Chicken Breast | Creamy Couscous, French Beans
Caramelized Onion Jus

New York Cheesecake | Seasonal Berry Compote, Balsamic Caramel Sauce

\$79 Per Person

OPTION 2

Caesar | Petite Romaine Hearts, Extra Virgin Olive Oil Croutons, Shaved
Parmesan, Lemon Caper Dressing

Scottish Salmon | Manchego Polenta, Wilted Baby Kale, Chive Butter Sauce

Mango Panna | Passion Fruit Gelée, Shortbread Crumble

\$79 Per Person

OPTION 3

Wild Arugula | Radicchio, Manchego, Brioche Roasted Pear, Brioche Croutons
Citrus Emulsion

Mediterranean Seabass | Saffron Cauliflower Mousse, Roasted Asparagus
Olive and Tomato Relish

Eton Mess | Macerated Carlsbad Strawberries

\$79 Per Person

OPTION 4

Baby Gem Salad | Heirloom Tomatoes, Blue Cheese, Shaved Red Onion, Nueske's
Bacon, Buttermilk Ranch Dressing

Grilled Flat Iron Steak | Mushroom Risotto, Baby Sweet Pepper, Thyme Veal Jus

Chocolate Mousse Cake | Raspberry Sauce, Chocolate Crumble

\$81 per person

OPTION 5

Baby Kale & Endive | Crumbled Goat Cheese, Candied Pecans, Sherry Vinaigrette

Apple Cider Glazed Pork Loin Chop | Candied Yam Purée, Charred Brussels
Sprouts, Roasted Pearl Onions

Butterscotch Banana Mousse | Flourless Chocolate Cake, Caramel Glaze

\$75 Per Person

OPTION 6 (Vegan Option)

Scarborough Farms Baby Greens | Seasonal Shaved Vegetables, Cucumber
Heirloom Cherry Tomatoes, Champagne Emulsion

Choice of Entrée

Seared Cauliflower | Basil Pistou Quinoa, Piquillo Pepper Coulis, Wilted Baby Kale
or

Vegan Zucchini Manicotti | Roasted Tomato Marinara, Lemon Broccolini

Mango Panna | Passion Fruit Gelée, Shortbread Crumble

Price of Chosen Entrée

BREAKFAST

BREAKS

LUNCH

> RECEPTION

DINNER

BEVERAGES

Canapes

Reception Dinners

Reception Stations

Reception

All prices listed are per person, unless otherwise stated. All Food & Beverage and meeting room rental prices are subject to 26% service charge, 0.2% CA Tourism Fee and 7.75% CA sales tax. All receptions are for 90 minutes of continuous service.





Canapes

Priced Per Piece | 25 Piece Minimum

Tray pass server is \$250 for up to 90 minutes.

Chilled

SEA

Shrimp Cocktail | Brandied Cocktail Sauce

Smoked Salmon Crêpe | Tarragon Cream Cheese

Seared Ahi Tuna | Shaved Jicama Salad, Lemon Pearls

LAND

Vadouvan Chicken Tart | Mango Chutney

Smoked Duck | Cranberry Mousse, Pistachio on Crostini

Antipasto Skewer | Salumi, Mozzarella, Basil, Saba

GARDEN

Mini Vegetable Crudité | Pink Peppercorn Ranch Dressing

Caprese Salad Skewer | Vincotto Glaze

\$12 per piece

Canapes

Continued

Fired

SEA

Scallops & Applewood Smoked Bacon | Port Fig Jam
Crispy Shrimp Kimono

LAND

“Chicken & Waffle” - Karaage Style | Yuzu Mayo
Charred Indonesian Beef Satay | Peanut Sauce
Short Rib Fritter | Gruyere Bechamel
Mini Chicken Empanada | Achiote Crema
Rosemary-Crusted Baby Lamb Chop | Minted Jus

GARDEN

Truffle Arancini, Fontal Fonduta
Mini Plantain Tart, Black Bean Refrito
Vegetable Samoa | Cilantro Yogurt

\$12 per piece



Reception Dinners

Service includes micro-roasted Starbucks decaf coffee service, and assorted hot teas. For functions consisting of more than one entrée, the highest price will apply to all selections.

*Requires a Chef Attendant \$250 for 90 minutes | Maximum 90-Minute Service | Minimum of 30 Guests.

Convoy

ASSORTED SUSHI (four pieces per person)

NIGIRI

Salmon, Tuna, Hamachi, Shrimp, Smoked Eel

ROLLS

Spicy Tuna, Shrimp Tempura, Spider Roll, California, Vegetable

ACCOMPANIMENTS

Wasabi, Pickled Ginger, Soy Sauce

(Four Pieces Per Person)

SALAD

Green Papaya Salad | Red Cabbage, Mango, Frisée, Kaffir Lime Vinaigrette

Asian Garden Salad | Shisho, Snap Peas, Carrot Ribbons, Thai Basil Emulsion

Cucumber Salad | Sweet Onions, Toasted Sesame Seeds, Cilantro, Chili Vinaigrette

FRIED RICE*

Korean Fried Rice | Gochujang, Kimchi, Nori

Japanese Fried Rice | Scallion, Egg, Shrimp

Chinese Fried Rice | Chinese Sausage, Bean Sprouts

*(Attendant required)

ASIAN SKEWERS* Served on Salt Block

Garlic Soy Tenderloin

Spicy Honey Chicken

Ginger Sesame Shrimp

*(Attendant required)

DIM SUM

Steamed Shrimp Shumai

Roasted Pork Bao

Vegetable Spring Roll

Chicken Wonton

ACCOMPANIMENTS

Soy Sauce, Sambal Chili Paste, Hot Mustard

\$175

San Diegan

CEVICHE

CORTEZ

Bay Shrimp, Bay Scallops, Mussels Marinated in Lime Juice, Red Onion, Spicy Tomato Broth

ACAPULCO HALIBUT

Citrus, Peppers, Vinegar and Onion

CAMPECHE SHRIMP

Cilantro, Green Onion, Tomatoes, Lime Broth

ACCOMPANIMENT

Fried Corn Tortilla Chips and Plantain Chips

SALAD

Quinoa and Roasted Beets | Baby Arugula, Pickled Onions, Toasted Pumpkin Seeds

Red Wine Vinaigrette

Valdivia Farm Heirloom Tomato | Marinated Artichokes, Cured Olives, Basil

HARBOR ISLAND SEAFOOD BOIL*

Old Bay Spiced Court Bouillon Poached Jumbo Shrimp, Clams

Andouille Sausage, Corn on the Cobb, Red Bliss Potatoes

ACCOMPANIMENTS

Crusty Ciabatta, Lemons, Remoulade, Hot Sauce

*(Attendant required)

GOURMET MAC & CHEESE

Maine Lobster | Ditalini, Smoked Gouda Cream Sauce

Black Truffle | Elbow Ridge, Gruyère Mornay, Buttered Breadcrumbs

Beef Short Rib | Campanelle, Chèvre, Pretzel Crumbs

WAGYU TRI TIP STATION*

Tacos | Avocado Salsa, Cotija, Pickled Onion, Pico de Gallo

BBQ Sandwich | Potato Roll, Caramelized Onions, Creamy Coleslaw

Protein Bowl | Red Quinoa, Sweet Potato, Asparagus, Heirloom Tomato, Chimichurri

*(Attendant required)

\$175



Reception Dinners Continued

Summer Nights

Service includes micro-roasted Starbucks decaf coffee service, and assorted hot teas. For functions consisting of more than one entrée, the highest price will apply to all selections.

*Requires a Chef Attendant \$250 for 90 minutes | Maximum 90-Minute Service | Minimum of 30 Guests.

PLANCHA ROASTED CALIFORNIA BABY VEGETABLES*

Baby Squash, Sweet Peppers, Asparagus, Roman Artichoke, Baby Carrots
Portobello Chermoula, Basil Pistou

*(Attendant required)

SALADS

Vegetable Garden | Baby Carrots, Icicle Radish, Cauliflower, Cucumber, Turnip
Sweet Peppers, Baby Squash, Pink Peppercorn Ranch, Roasted Red Pepper Hummus
Herb Whipped Ricotta

Watermelon & Cucumber Salad | Chèvre, Basil, Arugula, Balsamic Fig Reduction

Caesar Salad | Petite Romaine Hearts, Extra Virgin Olive Oil Croutons
Shaved Parmesan, Lemon Caper Dressing

GRILLED WINGS

Baja California Dry Rub | Roasted Poblano Crema
Guacamaya Buffalo | Herb Ranch
Blazing Jamaican BBQ Jerk | Guava Sauce

GASTROPUB SLIDERS

Millionaire | Wagyu Beef Patty, Cabot White Cheddar, Frisée
Nashville Hot Chicken | Fried Pickle
Barbecue Pulled Pork | Spicy Slaw, Tobacco Onions
Sweet Potato Tots & Truffle Fries

ACCOMPANIMENTS

Chipotle Ketchup, Spicy Mayo, Truffle Aioli

STREET TACOS

Wagyu Beef Birria | Red Adobo Braise
Smokey Chicken Tinga | New Mexico Hatch Chile
Blackened Mahi Mahi | Lime, Cilantro
Mini Flour Tortillas

ACCOMPANIMENTS

Guacamole, Salsa Roja, Salsa Verde, Chipotle Aioli, Diced Onion, Shaved Cabbage, Limes

\$181

Barrio Logan

Service includes micro-roasted Starbucks decaf coffee service, and assorted hot teas. For functions consisting of more than one entrée, the highest price will apply to all selections.

*Requires a Chef Attendant \$250 for 90 minutes | Maximum 90-Minute Service | Minimum of 30 Guests

GUACAMOLE BAR

- Crushed Avocado, Sea Salt, Lime Juice
- Toppings: Diced Tomato, Sliced Jalapeno, Diced Onion, Chopped Cilantro, Grilled Corn, Diced Mango, Chile Flakes, Pomegranate Seeds, Pumpkin Seeds, Pine Nuts, Cotija Cheese, Chopped Bacon
- Served with Warm Tortilla Chips

ELOTE SALAD

- Arugula, Baby Kale, Grilled Corn, Cotija Cheese, Chopped Cilantro, Heirloom Tomato, Black Beans, Red Onion, Chipotle-Honey Vinaigrette

AVOCADO COCKTAIL

- Whole Avocado Stuffed with Spicy Mexican-Style Cocktail, Scallops, Shrimp, Crab, Micro Cilantro, Lime Supremes

QUESADILLA STATION

(Requires attendant)

- Grilled-to-Order Flour Tortillas with Oaxaca Cheese
- Squash Blossom
- Ancho Shrimp
- Carne Asada
- Salsa Roja, Pico de Gallo

ASADA FRIES

French Fries, Grilled Carne Asada or Grilled Adobo Chicken, Queso Sauce, Pico de Gallo, Green Onion, Lime Crema

STREET TACOS

Wagyu Beef Birria | Red Adobo Braise
Smokey Chicken Tinga | New Mexico Hatch Chile
Blackened Mahi Mahi | Lime, Cilantro
Mini Flour Tortillas

ACCOMPANIMENTS

Salsa Verde, Chipotle Aioli, Shredded Cabbage, Cilantro-Onion Salad
\$189



Reception Stations

30 Guest Minimum | Maximum 90-Minute Service

Three-Station Minimum Ordered for the Full Attendance for Stand-Alone Events

*Requires a Chef Attendant | \$250 per 90 Minutes

Garden Selections

Choice of Three

Green Papaya Salad | Red Cabbage, Mango, Frisée, Kaffir Lime Vinaigrette

Asian Garden Salad | Shisho, Snap Peas, Carrot Ribbons, Thai Basil Emulsion

Cucumber Salad | Sweet Onions, Toasted Sesame Seeds, Cilantro, Chili Vinaigrette

Quinoa & Roasted Beets | Baby Arugula, Pickled Onions, Toasted Pumpkin Seeds
Red Wine Vinaigrette

Valdivia Farm Heirloom Tomato | Marinated Artichokes, Cured Olives, Basil

Watermelon & Cucumber Salad | Chèvre, Basil, Arugula, Balsamic Fig Reduction

Caesar | Petite Romaine Hearts, Extra Virgin Olive Oil Croutons
Shaved Parmesan, Lemon Caper Dressing

\$35

Organic Vegetable Garden

Baby Carrots, Icicle Radish, Heirloom Cauliflower, Cucumber, Turnip, Sweet Peppers

Baby Squash, Wild Mushrooms, Olives

Pink Peppercorn Ranch, Roasted Red Pepper Hummus, Herb Whipped Ricotta

\$30

Plancha Roasted California Baby Vegetables*

Baby Squash, Sweet Peppers, Asparagus, Roman Artichoke, Baby Carrots, Portobello

Chermoula, Basil Pistou, Chimichurri

*(Attendant required)

\$30

Cheesemonger

Chef Curated Imported & Domestic Cheese Selections

Candied Nuts, Sun-Dried Fruits, Local Honey, Fig Jam

Assorted Crackers, Grilled Sourdough

\$40

Reception Stations Continued

30 Guest Minimum | Maximum 90-Minute Service

Three-Station Minimum Ordered for the Full Attendance for Stand-Alone Events

*Requires a Chef Attendant | \$250 per 90 Minutes

Charcuterie

Genoa Salami, Hot Copa, Mortadella, Prosciutto

Marinated Tomato, Agrodolce Cippolini Onions, Marinated Olives, Craft Beer Mustard

Grissini, Lavash

\$43

Grazing Table

Sliced Genoa Salami, Hot Copa, Mortadella, Prosciutto

Domestic & Imported Cheeses

Candied Nuts, Sun-Dried Fruits, Local Honey, Fig Jam

Marinated Tomato, Agro Dolce Cippolini Onions, Marinated Olives, Craft Beer Mustard

Assorted Crackers, Grilled Sourdough, Grissini, Lavosh

\$48

Assorted Sushi

NIGIRI

Salmon, Tuna, Hamachi, Shrimp, Smoked Eel

ROLLS

Spicy Tuna, Shrimp Tempura, Spider Roll, California, Vegetable

ACCOMPANIMENTS

Wasabi, Pickled Ginger, Soy Sauce

\$55

(Four Pieces Per Person)

**(Add Sushi Chef at \$400 for 90 minutes)*

Coastal Ceviche Trio

CORTEZ

Bay Shrimp, Bay Scallops, Mussels Marinated in Lime Juice, Red Onion

Spicy Tomato Broth

ACAPULCO HALIBUT

Citrus, Peppers, Vinegar and Onion

CAMPECHE SHRIMP

Cilantro, Green Onion, Tomatoes, Lime Broth

ACCOMPANIMENT

Fried Corn Tortilla Chips and Plantain Chips

\$50

Hawaiian Poke Bowls*

Mizuna Greens, Crispy Rice, Carrots, Avocado, Pickled Cucumber, Green Onion

Toasted Sesame Seeds

Ahi Tuna, Skuna Bay Salmon, Octopus, Scallop

Spicy Aioli, Teriyaki, Ponzu, Spicy Garlic Chili

*(Attendant required)

\$47

Reception Stations Continued

30 Guest Minimum | Maximum 90-Minute Service

Three-Station Minimum Ordered for the Full Attendance for Stand-Alone Events

*Requires a Chef Attendant | \$250 per 90 Minutes

Raw Bar

LARGE SHRIMP

Tequila Poached | Spicy Cocktail Sauce | Fresh Citrus

\$13 Per Piece

SEASONAL WEST COAST OYSTERS

Shallot Mignonette | Tabasco | Fresh Citrus

\$13 Per Piece

Grilled Wings*

Baja California Dry Rub | Roasted Poblano Crema

Guacamaya Buffalo | Herb Ranch

Blazing Jamaican BBQ Jerk | Guava Sauce

Baby Carrots and Celery Sticks

\$35

Roman Style Pizza

Choice of Two

Old World Pepperoni | Rustic Pizza Sauce, Mozzarella

Fungi | Wild Mushroom, Truffle Cream, Pesto

Margherita | Basil, Fresh Mozzarella, Tomato Ragu

ACCOMPANIMENTS

Grated Parmesan, Crushed Chili Flakes

\$35





Reception Stations Continued

30 Guest Minimum | Maximum 90-Minute Service

Three-Station Minimum Ordered for the Full Attendance for Stand-Alone Events

*Requires a Chef Attendant | \$250 per 90 Minutes

Fresh Pasta*

Choice of Two

Wild Mushroom Ravioli | Truffle Alfredo, Spring Peas, Pancetta

Penne Diablo | Grilled Chicken, Baby Spinach, Spicy Tomato Cream Sauce

Orecchiette Pasta | Sweet Italian Sausage, Crushed Tomato, Basil

*(Attendant required)

All Offerings Made Vegetarian Upon Request

\$40

Street Tacos

Wagyu Beef Birria | Red Adobo Braise

Smokey Chicken Tinga | New Mexico Hatch Chile

Blackened Mahi Mahi | Lime, Cilantro

Mini Flour Tortillas

ACCOMPANIMENTS

Salsa Verde, Chipotle Aioli, Shredded Cabbage, Cilantro-Onion Salad

\$43

Reception Stations Continued

30 Guest Minimum | Maximum 90-Minute Service
Three-Station Minimum Ordered for the Full Attendance for Stand-Alone Events
*Requires a Chef Attendant | \$250 per 90 Minutes

Carvery

All Carvery Stations Require a Chef Attendant \$250 | Maximum 90-Minute Service
Includes one carvery enhancement

ROASTED PRIME RIB OF BEEF Serves 30
Brioche Rolls, Horseradish Cream, Rosemary Jus
\$1,050 each

SLOW-SMOKED BRISKET Serves 25
Buttermilk Biscuits, Appalachian White BBQ Sauce, Hickory BBQ Sauce
\$980 each

APPLE GLAZED BONE-IN HAM Serves 35
Pretzel Rolls, Bourbon Grain Mustard Sauce
\$950 each

ROASTED HERB TURKEY BREAST Serves 15
Parker House Rolls, Citrus-Cranberry Chutney, Turkey Jus
\$375 each

TOGARASHI SEARED TUNA Serves 20
Dynamite Sauce, Sweet Chili Ponzu, Boa Bun
\$800 each

Carvery Station Enhancements

Smoked Cheddar Mac & Cheese

Apple Cider Coleslaw

Butter Whipped Potatoes

Brown Butter Whipped Sweet Potatoes | Toasted Almonds

Sweet Corn Pudding | Green Chili

Roasted Garlic Fingerling Potatoes

Black Garlic French Beans

Manchego & Caramelized Onion Risotto

Cranberry Brioche Dressing

Wasabi Whipped Potatoes

\$12 per person for each additional side
(Must match the guaranteed number of attendees as the Carving Station)

Reception Stations Continued

30 Guest Minimum | Maximum 90-Minute Service

Three-Station Minimum Ordered for the Full Attendance for Stand-Alone Events

*Requires a Chef Attendant | \$250 per 90 Minutes

Dessert Tables Max 90-min Service

DIVINE

Dark Chocolate & Coffee Mousse

Mango Lemon Mousse

Tiramisu

Key Lime Pie

\$28 Per Person

INDULGENCES

Select Three

Dark Cocoa | Chantilly Cream

Milk Chocolate | Chocolate Crumble

Vanilla Bean | Fresh Seasonal Berries

Butterscotch | Vanilla Wafer

\$28 Per Person

POSTRES

Tres Leches Cake | Cajeta Caramel

Warm Cinnamon Churros | Mexican Spiced Chocolate Sauce

Dulce de Leche Flan | Vanilla & Caramel

Arroz con Leche | Vanilla Mexican Rice Pudding

\$28 Per Person

Dessert – Live Fire

*Require a Chef Attendant \$250 for 90 Minutes | Maximum 90 Minute Service

Minimum of 30 Guests

CRÈME BRÛLÉE*

Caramelized to Order | Fresh Seasonal Berries | Whipped Cream Tahitian Vanilla

Chocolate Mango

\$26 Per Person

BANANAS FOSTER*

Caramelized Bananas Flambéed with Banana Liquor & Spiced Rum Vanilla Bean Gelato

ACCOMPANIMENTS

Toasted Pecans, White and Dark Chocolate Shavings, Cookie Crumble

Graham Cracker Streusel

\$28 Per Person

SAN DIEGO LOCAL GELATO STATION*

(server attended) (server attendant for \$250 for 90 mins)

Station includes 3 flavors of Italian Gelato – Seasonal

\$32 Per Person

Dinner

All prices listed are per person, unless otherwise stated. All Food & Beverage and meeting room rental prices are subject to 26% service charge, 0.2% CA Tourism Fee and 7.75% CA sales tax. All dinners are for 90 minutes of continuous service. Service includes micro-roasted Starbucks coffee and tea service.



Dinner Buffets

All hot dinner buffers require a minimum of 30 guests. Groups under 30 guests will be subject to \$10 per person fee.
All dinners include micro-roasted Starbucks decaf coffee and assorted hot tea service. Based on 90 minutes of continuous service.

Gaslamp

STARTERS

- Wild Arugula & Spinach** | Crumbled Chèvre, Sun-Dried Fruits, Red Wine Emulsion
- Valdivia Farm Heirloom Tomato** | Marinated Artichokes, Cured Olives, Basil
- White Bean Salad** | Chicory, Lemon Parsley Dressing

ENTRÉES

- Roasted Organic Chicken Breast** | Fines Herbes, Lemon Basil Beurre Blanc
- Seared Cobia** | Sauce Romesco, Tomato Confit
- Grilled Flat Iron Steak** | Citrus Steak Spice, Brandy Reduction
- Roasted Fingerling Hash** | Parsnip, Carrots, Beets
- Heirloom Cauliflower** | Dates, Lemon Oil

TABLE BREADS & SWEETS

- Assorted Dinner Rolls, Whipped Butter
- Mocha Chocolate Mousse
- Lemon Curd Cake
- Fresh Fruit Tart

\$154

Bankers Hill

STARTERS

- Traditional Caesar** | Petite Romaine Hearts, Extra Virgin Olive Oil Croutons Shaved Parmesan, Lemon Caper Dressing
- Antipasto Salad** | Orzo, Genoa Salami, Provolone, Piquillo Peppers Cherry Tomatoes, Basil Pesto
- Chickpea and Radicchio Salad** | Cucumber, Red Onion, Kalamata Olives

ENTRÉES

- Pan-Seared Chicken Breast** | Cremini Mushrooms, Parsley, Marsala Jus
- Roasted Corvina Seabass** | Rosemary, Preserved Lemon Beurre Blanc
- Braised Short Rib** | Creamy Porcini Risotto, Chive, Mascarpone
- Tuscan Crushed Fingerling Potatoes** | Gremolata, Sea Salt, Lemon Oil
- Roasted Butternut Squash** | Wilted Kale, Roasted Garlic, Baby Sweet Pepper

TABLE BREADS & SWEETS

- Ciabatta Rolls with Whipped Butter
- Opera Cake
- Amaretti Cookies
- Limoncello Strawberry Verrine

\$156

Dinner Buffets

Continued

Rancho Santa Fe

STARTERS

- Mushroom Velouté Soup | Bourbon Cream
- Spinach and Endives | Shaved Fennel, Blue Cheese Crumbles, Candied Pecans, Citrus Vinaigrette
- Quinoa & Roasted Beets | Baby Arugula, Pickled Onions, Toasted Pumpkin Seeds

ENTREES

- Truffled Chicken Breast | Roasted Campari Tomatoes, Sauce Périgourdine
- Skuna Bay Salmon | Almondine Sauce Meunière, Crispy Capers, Parsley
- Black Garlic-Rubbed Prime NY Roast | Roasted Garlic, Merlot Gastrique, Horseradish Cream
- Potatoes Grand-Mère | Gruyere Cheese, Thyme
- Roasted Jumbo Asparagus | Lemon Zest, Herb Butter

BREADS & SWEETS

- Assorted French Rolls | Whipped Butter
- Salted Caramel Pot de Crème
- Lemon Tartlet
- Chocolate Espresso Torte

\$158

Paradise Valley

STARTERS

- Asian Garden Greens | Shiso, Snap Peas, Carrot Ribbons, Thai Basil Emulsion
- Green Papaya Salad | Red Cabbage, Mango, Frisée, Kaffir Lime Vinaigrette
- Sunomono Salad | Cucumbers, Toasted Sesame Seeds, Cilantro, Sweet Onions
- Gochujang

ENTRÉES

- Honey Garlic Chicken Breast | Curry Coconut Sauce, Opal Basil, Mint Relish
- Miso Glazed Seabass | Buttered Dashi
- Bulgogi Grilled Hanger Steak | Charred Scallions, Toasted Sesame Oil
- Steamed Jasmin Rice | Furikake
- Toasted Garlic Baby Bok Choy

BREADS & SWEETS

- Sweet Bread
- Thai Tea Custard
- Coconut Mango Sticky Rice Pudding
- Fresh Fruit Tart

\$160



Dinner Buffets Continued

Playas de Tijuana

STARTERS

Chicken Pozole Verde | | Cabbage, Oregano, Lime, Onions, Cilantro

Taco Salad | Baby Iceberg, Spinach, Grilled Corn, Black Beans, Grape Tomatoes, Radish, Avocado Dressing

Grilled Corn and Arugula | Roasted Bell Peppers, Red Onion, Chipotle-Honey Dressing

Cucumbers and Tajin | Cucumbers, Shallots, Radish, Tajin-Lime Vinaigrette

ENTRÉES

Grilled Steak Fajitas | Citrus and Mexican Lager Marinated

Chicken Fajitas | Adobo Marinated

Baja Shrimp Fajitas | Chile Spiced, Agave

Arroz Blanco | Lime, Cilantro, Garlic

Stewed Black Beans | Tomatoes, Jalapenos, Vegan Chorizo

Accompaniments

Fire-Roasted Bell Peppers, Onions

Salsa Bar: Verde, Roja, Pico de Gallo,

Guacamole, Jack Cheese, Cilantro-Onion Salad, Mexican Crema

Mini Corn and Flour Tortillas

SWEETS

Dulce de Leche Cheesecake

Churros | Ancho Dark Chocolate Glaze

Mezcal-Lime Flan

\$165



Plated Dinner

Service Includes Fresh Baked Artisanal Rolls and Whipped Butter, Micro-Roasted Starbucks® Coffee & Assorted Hot Tea Service.

For Functions Consisting of More Than One Entrée, The Highest Price Will Apply to All Selections. Minimum of 50 guests.

OPTION 1

Heirloom Tomato | Creamy Burrata, Red Oak, Micro Basil, Toasted Pignoli Saba Vinaigrette

Grilled Filet Mignon | Potato Grand-Mère, Black Garlic, King Mushroom Roasted Asparagus, Merlot Reduction

Hazelnut Delight | Nutella Chocolate Mousse Crunch Cake, Peanut Butter Gaufrette Cookies

\$135

OPTION 2

Baby Kale | Roasted Beets, Marcona Almonds, Butternut Squash, Manchego Cheese, Citrus Emulsion

Mediterranean Sea Bass | Saffron Parsnip Puree, Olive-Tossed French Beans, Roasted Baby Root Vegetables, Beurre Noisette

Mango Panna Cotta | Passion Fruit Gelée, Shortbread Crumble

\$120

Plated Dinner

Continued

OPTION 1

Baby Gem Caesar | Focaccia Crisp, Olive Pesto, Parmigiano Reggiano
Roasted Garlic Dressing

Pan-Seared King Salmon | Chive Risotto, Crispy Brussels Sprouts, Sweet Pepper
Preserved Lemon Beurre Blanc

Red Velvet Marquis | Cheesecake Mousse, Chocolate Glaze

\$110

OPTION 2

Garden Greens | Baby Arugula, Frisée, Poached Pear, Toasted Pistachio, Chèvre
Poppy Seed Vinaigrette

Mary's Roasted Chicken Breast | Yukon Gold Whipped Potatoes,
Buttered Asparagus, Tomato Confit, Thyme Demi-Glace

New York Cheesecake | Seasonal Berry Compote, Balsamic-Caramel Sauce

\$105

OPTION 3

Petite Harvest | Lolla Rosa, Date Jam, California Walnuts, Blue Cheese
Pomegranate Molasses Dressing

Glazed Beef Short Rib | Sweet Potato Silk, Toasted Garlic Broccolini
Caramelized Cipollini Onions, Pinot Noir Glace

Dark Chocolate Mousse | Flourless Cake, Vanilla Bean Chantilly

\$115

ADD FOURTH COURSE SOUP OPTION

Butternut Squash | Crisp Pancetta, Pumpkin Seed Pesto, Cardamon Crème

Curried Cauliflower | Blackened Cauliflower, Green Chutney

Truffled Sweet Corn | Spiced Prawns, Chives

\$11 per Person

DUO PROTIEEN ADDITIONS

Pricing:

Mary's Roasted Chicken Breast + \$20

Pan-Seared King Salmon + \$24

Chilean Sea Bass + \$30

Glazed Beef Short Ribs + \$22

Grilled Filet Mignon + \$32

Beverages

All prices listed are per person, unless otherwise stated. All Food & Beverage and meeting room rental prices are subject to 26% service charge, 0.2% CA Tourism Fee and 7.75% CA sales tax.



Beverages

Bartenders are Available at \$200 per Bartender for up to 3 hours of Continuous Service. Each Additional Hour is \$75 per Bartender. Prices are Subject to a 26% Service Charge and a 7.75% Sales Tax. All Menus and Prices are Subject to Change.

Host Package Bar

GOLD

One hour | \$31
Two hours | \$48
Three hours | \$63
Additional hours | +\$13

Vodka | Smirnoff
Whiskey | Jack Daniels
Bourbon | Jim Bean
Scotch | Dewar's White Label
Gin | Beefeater
Rum | Cruzan Aged Light
Tequila | Sauza Silver Blue

PLATINUM

One hour | \$37
Two hours | \$56
Three hours | \$71
Additional hours | +\$15

Vodka | Absolut
Whiskey | Jack Daniels
Bourbon | Maker's Mark
Scotch | J&B
Gin | Tanqueray
Rum | Bacardi Light
Tequila | Don Julio Blanco

DIAMOND

One hour | \$41
Two hours | \$62
Three hours | \$79
Additional Hours | +\$17

Vodka | Ketel One
Whiskey | Crown Royal
Bourbon | Knob Creek
Scotch | Johnnie Walker Black Label
Gin | Bombay Sapphire
Rum | Captain Morgan
Tequila | Patrón Silver

BEER & WINE

One hour | \$26
Two hours | \$40
Three hours | \$54
Additional hours | +\$13



Beverages

Continued

Consumption & Cash Bar

GOLD LEVEL

Host Bar | \$15 per drink

Cash Bar | \$16 per drink

PLATINUM LEVEL

Host Bar | \$17 per drink

Cash Bar | \$18 per drink

DIAMOND LEVEL

Host Bar | \$19 per drink

Cash Bar | \$20 per drink

WINE | HOUSE SELECTION

Vista Point | Cabernet Sauvignon | Chardonnay

Host Bar | \$15 per glass

Cash Bar | \$16 per glass

WINE | PREMIUM SELECTION

Chalk Hill | Pinot Noir | Chardonnay

Host Bar | \$18 per glass

Cash Bar | \$19 per glass

LOCAL CRAFT BEER

Stone Brewing Delicious IPA | Karl Strauss Red

Trolley Ale

Host Bar | \$10 per bottle

Cash Bar | \$11 per bottle

PREMIUM IMPORTED BEER

Stella Artois | Corona

Host Bar | \$10 per bottle

Cash Bar | \$11 per bottle

PREMIUM DOMESTIC BEER

Bud Light | Budweiser

Host Bar | \$9 per bottle

Cash Bar | \$10 per bottle

BREWERY X SELTZERS

Host Bar | \$10 per bottle

Cash Bar | \$11 per bottle

SOFT DRINKS

Host Bar | \$10 each

Cash Bar | \$11 each

BOTTLED WATER

Host Bar | \$10 each

Cash Bar | \$11 each

SPARKLING WATER

Host Bar | \$10 each

Cash Bar | \$11 each

ASSORTED JUICES

Host Bar | \$10 each

Cash Bar | \$11 each

Beverages

Continued

Our mixologist will create a specialty cocktail or mocktail to fit your company, name, logo, or party theme. Ask your Event Manager for more details.

Specialty Cocktails

Minimum Order of 50 Drinks

MARGARITAS

Pineapple Mezcal

Blood Orange

Watermelon

Jalapeño

\$19 each

MIXED DRINKS

Piña-Banana Old Fashioned

1950s Paloma

El Diablo

Mex-Mule

\$19 each

FRUIT-INFUSED SANGRIAS

Brandy, Triple Sec, Wine (Red or White)

Infused with seasonal fruits and citrus

\$17 each





Beverages Continued

Keg Selections

CRAFT

Brewery X Slap & Tickle IPA

Stone Brewing Delicious IPA

Societe Brewing The Harlot Blonde Ale

\$1450 Per Keg

IMPORT

Corona

Stella Artois

Heineken

\$1450 Per Keg

DOMESTIC

Budweiser

Bud Light

Miller Light

\$1,300 Per Keg

Beverages

Continued

Wines

All Prices are by Bottle. Bartenders are Available at \$200 per Bartender up to Three Hours of Continuous Service. Each Additional Hour is \$75 per Bartender. Prices are Subject to a 26% Service Charge and a 7.75% Sales Tax. All Menus and Prices are Subject to Change.

SPARKLING WINES & CHAMPAGNE

Prosecco Ruffino \$49

Brut, Chandon, "Classic," California \$64

Brut, Mumm Napa, "Prestige," Napa Valley, California \$74

Brut, Moët & Chandon, "Imperial," France \$120

Brut, Veuve Clicquot, "Yellow Label," France \$145

WHITE/BLUSH WINES

Vista Point Chardonnay \$49

Moscato, St. Supéry, Napa, California \$54

Riesling, Chateau Ste. Michelle, Washington \$54

Pinot Grigio, Casasmith, ViNO, Columbia Valley, Washington \$56

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand \$56

Fumé Blanc, Ferrari-Carano, Sonoma, California \$58

Chardonnay, Chalk Hill, Sonoma, California \$60

Chardonnay, Chateau Montelena, Napa, California \$98

Chardonnay, Rombauer, Carneros, California \$92

Chardonnay, Pahlmeyer, Napa, California \$168

RED WINES

Vista Point Cabernet Sauvignon \$49

Pinot Noir, Erath, Oregon \$59

Pinot Noir, Mohua, Central Otago, New Zealand \$68

Pinot Noir, Chalk Hill, Sonoma, California \$68

Malbec, Terrazas de los Andes, Argentina \$54

Red Blend, Austin Hope, "Troublemaker," Paso Robles, California \$54

Merlot, Canoe Ridge Vineyard, "The Expedition," Washington \$62

Merlot, Raymond, "Reserve Selection," Napa Valley, California \$79

Cabernet Sauvignon, Louis Martini, Sonoma, California \$62

Cabernet Sauvignon, Hess Collection, "Allomi Vineyard," Napa, California \$76

Cabernet Sauvignon, Austin Hope, Paso Robles, California \$78

Cabernet Sauvignon, Round Pond Estate, Rutherford, California \$92

Cabernet Sauvignon, Hall, Napa, California \$98

Cabernet Sauvignon, Robert Craig, "Affinity," Napa, California \$104

Cabernet Sauvignon, Clos du Val, Napa Valley, California \$132

Cabernet Sauvignon, Caymus, Napa Valley, California \$158

Red, Chateau St. Jean, "Cinq Cepages," Sonoma, California \$115

Event Guidelines

Thank you for selecting Sheraton San Diego Hotel & Marina Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food, and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

FOOD AND BEVERAGE

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

No outside food and beverage is allowed in any banquet space without written consent from the resort. Any outside food and beverage items may be confiscated as it relates to food safety or liquor license restrictions. Approved items will be subject to a corkage or service charge assessed by the resort. Unauthorized food and beverage items brought without permission will be subject to current and appropriate banquet menu pricing. Food and beverage arranged through outside vendors may not replace items available for purchase through the resort without the resort's approval.

CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount.

DIETARY RESTRICTIONS AND SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. If no dietary requests are specified, the resort reserves the right to provide special meals no greater than 3% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged on the Banquet Check. Kosher and Halal meals may be ordered through your catering manager at \$130 Per Person pricing per meal.

FOOD SERVICE

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: 1.5 Hour

Brunch: 1.5 Hours

Morning and afternoon breaks: 0.5 Hour

Lunch: 1.5 Hour

Dinner: 1.5 Hours

Stationary receptions: 1.5 Hours

Package receptions (tray pass and stationary): 1.5 Hours

Breakfast menus must start service by 10 a.m. Lunch menus must start service by 2 p.m. Dinner service begins at 2:01pm. Events starting later than the designated times may incur an additional Per Person charge. Standard buffets require a minimum charge of 30 people at the full menu price. Please see your event manager for special accommodations for groups under 30 people.

Receptions require a minimum of three total stations. Singular stations may not be ordered in lieu of a full meal service. Stations must be guaranteed for 100% of your expected attendance. Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total. All menus are subject to revision based on ingredient availability or seasonality. The resort requires the client to provide and distribute meal indicators for plated meals with multiple options.

KOSHER & HALAL MEALS

Should you require kosher or halal meals, the Hotel can accommodate upon advance notice of fourteen (14) business days from your event. Meal types and components are subject to change based on the vendor's availability. The Hotel will source all kosher or halal meals from a preferred vendor with pricing relative to the current Banquet menu. Kosher and Halal meals may be ordered through your catering manager at \$130 Per Person pricing per meal

RESTAURANT MEAL VOUCHERS

For the convenience of your group, meal vouchers are available for the Hotel's primary restaurant. Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued.

GUARANTEES

The final attendance must be specified and communicated to your event manager by 9 a.m. three business days prior to your program start. This number will be considered a final guarantee not subject to reduction. If no guarantee number is given to the resort by the three business day mark, then your expected attendance will be used as the guarantee. Events added within three business days will be subject to special menu selections and pricing. Cancellations within 72 business hours will result in the full expense of your event and may not be moved to another date.

ALCOHOLIC BEVERAGE SERVICE

Sheraton San Diego Hotel & Marina Resort & Spa is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a resort associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Resort policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 a.m. Opened bottles are not allowed to be removed from the premises. Corkage items may only be returned if unopened. Alcoholic items purchased through the resort may not leave the premises and remain property of the resort.

FUNCTION SPACE AND ROOM SETS

The setup requirements are considered final by three business days prior to your event. Changes made within 12 hours of your event will be subject to a labor charge assessed by the resort. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

DECORATIONS, DECOR, EQUIPMENT AND ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested to be moved by the client. Prior to your arrival, decorations brought into the resort must be approved by your event manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. Any events that require clean up above and beyond what is expected will incur an appropriate fee.

The following items are NOT permitted for use in event spaces on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter, and confetti. Any items brought onto resort property must be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.

OVERSET

The resort will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the resort.

The resort is prepared to serve 3% over for groups and will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional Per Person cost.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon 24 hours prior to the start of your event. In the event that the weather backup is used within this timeframe, a labor fee may be assessed by the resort. If a weather backup is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

LOST AND FOUND

Sheraton San Diego Hotel & Marina Resort & Spa will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the resort prior to, during, or following any event. Items found by resort associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner.

PROPERTY DAMAGE

As a patron, you are responsible for any damage to any part of the resort during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.

PACKAGES AND BOX MOVEMENT

Packages may be delivered to the resort no more than three business days prior to the date of the function. The number of pallets expected must be given to your event manager with three days notice or the pallet may be refused. Pallets must have a predetermined location if not held in the mailroom. The following must be included on the package to ensure proper delivery:

Sheraton San Diego Hotel & Marina

Guest Name and Arrival Date

Name of Exhibit Booth

Name of Event

Location of Event

1380 Harbor Island Drive.

San Diego, CA 92101

Please see your event manager for pricing.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10 p.m.

SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel is not responsible for items left in event spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. The Hotel can provide security in the meeting and function spaces for a fee with a four hour minimum. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

SIGNAGE, DISPLAYS AND DAMAGES

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel must approve additional locations requesting signage or displays—including the Hotel's lobby—in advance by your Conference or Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

SHIPPING AND RECEIVING

For your convenience, parcel shipping and handling services are available at the Hotel. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

AUDIO-VISUAL SERVICES

The Hotel's technology partner, Encore, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

Outside Vendors

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all outside vendors please load-in through the designated service entrances of the Hotel and

check-in with Security. For load-in, outside vendors must be completely self-contained and be prepared to transport their own materials, packages and equipment.

INSURANCE

A certificate of insurance evidencing general liability coverage is required from the outside vendors. The client agrees to protect, indemnify, and hold harmless the Hotel, its owners, management and employees from any and all claims arising out of the client's use of an outside vendor. The certificate of insurance, in form and substance satisfactory to Hotel and evidencing the required coverages, shall be provided to the Hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.

The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

SMOKING POLICY

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

OUTSIDE CATERING

Caterer must provide the following information at least 60 days prior to your event:

- Catering company license
- Signed outside catering waiver
- Proof of liability insurance
- Contact information | Catering company name, on-site contact name and onsite contact cell phone
- One member from the catering company is required to stay during the event to answer any and all questions about the food while the event is taking place.
- A designated area outside of the resort kitchen will be available to your caterer in order to prepare any dishes that require to be cooked on-site. Outside caterers are not permitted in the resort kitchen at any time.
- A detailed outline of every food item to be served must be provided to the resort no later than 30 days in advance of the event.

Should your event require the product and services of a third-party food and beverage provider, we kindly request the following:

A copy of the following paperwork must be on file with the Catering Department no later than (30) days prior to the event.

- i. A copy of the catering company's current business license
- ii. Proof of liability insurance coverage—indemnifying the Hotel
- iii. Signed outside catering waiver copy of this agreement must be on file with the Catering Department no later than (30) days prior to the event.

II. A site inspection of the Hotel's facilities must be conducted with the Hotel Catering Manager and Culinary Management two (90) days prior to the date of the function. The Caterer is to use only the designated areas of the back-of-the-house, which has been pre-assigned by the Hotel. Availability of designated kitchen space is subject to change and contingent on Hotel business needs at all times.

III. List of all equipment requests must be submitted to the Hotel Catering Manager no less than (60) days prior to the event. The Hotel will then issue only those items requested and are subject to a rental fee. This list should include disposable place settings and/or the type of china requested. The Hotel will then issue only those items requested based on business needs and availability. The Hotel will notify the Caterer at least (30) days prior to the event if any of their requested equipment items cannot be provided. Anything above and beyond the Hotels means must be obtained by the Caterer. The Caterer is responsible for providing adequate amounts of equipment to service the needs of the event. Post event, the Caterer is responsible for collecting all equipment and loading out of the Hotel.

IV. The Caterer is responsible for bringing his/her own equipment such as rags, cooking oils, heating elements, props, etc. The Hotel will not provide any food or condiments to the Caterer to include paper, plastic, foil items. The Caterer is required to produce food to cover (3%) above the guaranteed number of attendees for the function. The Hotel is not responsible if there is not enough food for service for food provided by outside caterer. Tent, cooking outside

V. Unloading is to take place at a specified loading dock and will be subject to parking and traffic laws. At no time are the Caterers allowed to use the front guest entrance and must access the function space through back of house means and/or loading dock. No overnight storage of food whether day before or day of will be allowed. If items are left after the event end time the Hotel has the right to dispose of them. This includes, but is not limited to rental items, props, décor and florals. With respect to any rental companies, the Caterer is responsible for coordinating the load-in and removal of all equipment within two (2) hours of the function end time. In the event, items are requested to be left at the Hotel, storage fees may apply.

VII. The Caterer will not utilize the Hotel's staff for any purpose other than servicing the scope of the event. Additional labor resources are available for specifics fees—established by the Hotel—depending upon the scope of the work being performed. The Caterer is responsible for providing adequate staff to execute the needs of the event.

VIII. Before the contracting of any outside Caterer, an appropriate business vetting and approval process must be followed. This includes the input of, but not limited to the Director of Sales and Marketing, Director of Food and Beverage and the Executive Chef.

IX. The Caterer and his/her team must conduct themselves in an appropriate manner at all times. Outside Caterer staff must be dressed in appropriate attire at all times.

X. Damages to event/function room walls, lighting fixtures, artwork, furnishings and any other structural damage are the responsibility of the Caterer. Hotel may require a refundable deposit for outside caterers.

OUTSIDE AUDIO-VISUAL AND PRODUCTION

We endorse and highly recommend our in-house audio/visual department, Encore, as the contractor for all your audio/visual needs at Sheraton San Diego Hotel & Marina (SSDHM). They provide complete production services with state-of-the-art equipment and professional technicians who adhere to SSDHM Standards. Encore will provide a comprehensive proposal after discussing your production requirements and budget. Encore has a proven record of service excellence, competitive pricing and is committed to providing a seamless experience and value for you, your speakers and attendees.

Should you select a vendor other than a SSDHM preferred vendor for any portion of your event please be advised that there are service standards that must be followed for them to be permitted to conduct business within the hotel facility. These standards are outlined in the Production Guidelines that must be signed and returned no later than 45 days prior to arrival. Please also put Encore and your vendor in contact as there may be ways for Encore to work with your vendor to provide mutually beneficial services at reduced rates.

Encore is the Hotel's primary technology partner and provider of audio-visual services. Should you elect to partner with an alternate vendor we kindly request the following:

BUSINESS LICENSE

By selecting to utilize another audio-visual company, please be advised that there are guidelines to be followed to conduct business within the Hotel. As such, the production company and their contractors are expected to adhere to all mandatory guidelines required of our in-house provider, Encore. All audio-visual companies doing business in the Hotel must provide a license to do business in the city that the Hotel is located in (30) days prior to the event.

INSURANCE

A certificate of insurance evidencing general liability coverage is required from the outside vendor company. All contractors and/or production companies must supply the hotel with a certificate of insurance with a minimum of \$1,000,000 in general liability that will increase depending on the scale of production. Additional insurance requirements

and specifications are available through your hotel point of contact and the Sheraton San Diego Hotel & Marina Production Guidelines.

The client agrees to protect, indemnify, and hold harmless the Hotel, it's owners, management and employees from any and all claims arising out of the client's use of an outside audiovisual company. The certificate of insurance, in form and substance satisfactory to Hotel and evidencing the required coverages, shall be provided to the Hotel prior to the arrival to the hotel property. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.

TIMELINE/ PRODUCTION SCHEDULES:

- An initial set of diagrams and production schedule are required no later than 21 days in advance of arrival. This includes stage sizes, lighting plots with load weights, cable runs and blueprints of any set pieces.
- A complete and detailed production and event schedule are required no later than 14 days in advance of arrival. These must include load in/out, crew call times, power tie-in/disconnect, darkroom/days, loading dock usage (note loading docks have limited hours and access).
- Any special requests or entertainment riders should be submitted for approval prior to the 21 day deadline.
- Diagrams and schedules not submitted to BOTH your SSDHM contact and Encore contact before the 21 day deadline can cause additional operational and logistics rush costs. Significant changes to diagrams and/or schedules inside of the 14day deadline can incur additional rush/ change costs.

DAMAGE DEPOSITS

All exhibit, production and audio-visual companies will have a pre/post set-up/tear-down walk-through of all locations occupied by the show/event. The walk-through will be conducted by an Encore liaison and/or Hotel representative. A damage deposit may be required. The return of this deposit will be based on the exhibit, production, drayage and audio-visual company's adherence to the policies as outlined as well as a satisfactory walk-through inspection at the end of the function. The client is responsible for any damage charges caused by the exhibit, production, drayage and audio-visual company.

All outside vendors are responsible for ensuring trash is collected within their occupied areas. If these areas are found to not be free of trash, there will be a cleaning fee not less than \$500.00. Large trashcans can be provided by the hotel upon request.

FIRE WATCH

The Hotel may require a fire watch for certain productions that can activate the Hotel fire alarm system. A fire watch must be ordered for all rehearsals and actual productions of these events. Cold spark, dry ice and sparklers (outside only) all must be approved by the Hotel and require a fire watch of \$250.00 minimum of four (4) hours.

HOUSE SOUND

House sound is not available in all meeting space. To protect the quality and integrity of our in-house systems, outside audio-visual companies must arrange for house sound directly with Encore and will be subject to a fee.

INTERNET AND WIRELESS NETWORKING

Encore is responsible for coordinating all HSIA requirements and billing for all arrangements. All outside networking equipment (routers, switches, wireless, hot spots etc.) must be reported to Encore prior to being setup onsite. Due to the dense RF environment any additional wireless devices such as hot spots and wireless routers/access points can cause interference and must be planned and coordinated with Encore and SSDHM IT. All wireless networking equipment must be configured in a secure fashion (WPA/2, Access Code or similar). Wireless devices such as POS devices and wireless printers are generally not permitted to connect to the network and require special coordination. Networking equipment that does not meet these standards will be subject to port termination and blocked from the network permanently.

LOAD IN AND OUT

Encore will provide an audio-visual liaison at minimum the first 5hrs of load in/set up and tear down/load out phases for your event. Labor for this service will be charged at prevailing rates and posted to the master account. Encore will be provided complete production requirements to include labor calls, equipment requirements, and any related audio-visual services. These requirements must be provided (21) days prior to the scheduled load-in.

Under no circumstances will the Hotel or Encore be held liable for lost, damaged, stolen or misused equipment obtained from outside audio-visual and/or production companies.

Access to the loading dock must all be prearranged through Encore and your Conference or Catering Manager.

The exhibit/production company must provide the Hotel (21] days in advance) of who will be the key contact during the load in/out. They will be required to supply Security with a cell phone number while on-site.

Visquine or similar material must be in place over all carpeted areas where equipment or crates will be rolled.

Forklifts are not permitted in the ballroom areas. Due to insurance regulations, the Hotel cannot provide scissor lifts, ladders, flatbed carts or forklifts—exhibit and production companies must coordinate with Encore and the Hotel. Any motorized lift/ scaffolding equipment operated inside of a ballroom must be provided by Encore. And third party

operating equipment must be able to provide documentation/ waiver that they are qualified to operated said equipment. None of this equipment can be stored in the back of house areas or loading dock.

No items should be placed against any of the walls or columns in the Hotel. Truck and trailer parking is not permitted on the loading docks and all vehicles must be removed immediately after it is emptied/ packed. Please discuss any parking needs with Conference or Catering Manager

Exhibit and production personnel must conduct themselves in an appropriate manner and be properly attired at all times.

No exhibit or production company personnel can smoke or take breaks in any of the Hotel's service hallways or public areas—including the Hotel employee cafeteria.

The Hotel reserves the right to curtail or cease entirely operations at any time if, in the Hotels reasonable estimation, actions are placing the Hotel's property, employees or guests at risk.

POWER

Encore is responsible for coordinating all power requirements and billing for all power arrangements. All Power related needs will be billed at the prevailing rates to the master account.

RIGGING

To maintain quality and to protect the Hotel, its clients and guests, outside audio-visual companies are not permitted to hang any equipment from the in-house fly points or other structural supports built into the facility. For liability considerations, Encore will qualify and perform all rigging and related services to include motors, trussing and labor calls.

OTHER

Storage space for outside audio-visual and production equipment is the sole responsibility of the outside audio-visual or production company and should be pre-arranged. Storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available, but is under no obligation to provide such space. If space is available, a fee will apply. Due to the fact that this space may be available for rental and food and beverage sales for other functions if Encore was utilized, the rental price for any storage space may be increased beyond the list price of the room.