



CONTINENTAL BREAKFAST

Continental Breakfasts Include:
Orange, Apple and Grapefruit Juice, Fresh Brewed Starbucks Coffee,
Decaffeinated Coffee and Assorted Tazo Teas
Prices are Per Person for 60 Minutes of Service.
(Items remaining from Breakfast may not be served during breaks)

Sunset Cliffs

32

Sliced Fresh Fruit Locally Sourced Fresh Baked Breakfast Pastries, Croissants and Muffins with Preserves and Butter

Balboa Park

35

Sliced Fresh Fruit Locally Sourced Plain and Flavored Bagels with Sweet Butter, Preserves and Assorted Cream Cheeses Assorted Individual Yogurts with Granola

Morning at the Marina

37

Chef's Selection of Sliced Deli Meats with Assorted Sliced Cheeses Chocolate and Almond Croissants Seasonal Sliced Fresh Fruits and Berries Assorted Cold Cereals with Milk Greek Yogurt with Vanilla, Honey and Almonds

PLATED BREAKFAST

All Plated Breakfasts Include: Breakfast Pastries, Orange Juice, Fresh Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas 25 Guest Minimum

Additional \$7.00 per person for fewer than 25 guests
Prices are Per Person for 60 Minutes of Service.

All American

35

Local Organic Scrambled Eggs with Cheddar Cheese and Scallions Served with Hickory Smoked Bacon or Country Sausage Links Golden Hash Browns or Breakfast Potatoes

Select One Option:

Espresso French Toast with Warm Maple Syrup Homemade Waffle with Warm Pure Maple Syrup Buttermilk Pancake with Warm Pure Maple Syrup

PLATED BREAKFAST CONTINUED

All Plated Breakfasts Include: Breakfast Pastries, Orange Juice, Fresh Brewed Starbucks Coffee,
Decaffeinated Coffee and Assorted Tazo Teas
25 Guest Minimum | Additional \$7.00 per person for fewer than 25 guests
Prices are Per Person for 60 Minutes of Service.

The Bayside

40

Spinach and Tomato Quiche with Roasted Grape Tomatoes, Parmesan Crisp Sliced Home Potatoes with Butter and Thyme Candied Black Pepper Bacon

BREAKFAST BUFFETS

All Breakfast Buffets Include Orange, Apple, and Grapefruit Juice, Fresh Brewed Starbucks Coffee,

Decaffeinated Coffee and Assorted Tazo Teas

Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional \$7.00 Per Person for Fewer Than 25 Guests

(Items remaining from Breakfast may not be served during breaks)

PACIFIC SUNRISE

Local Whole Fruits and Berries

Blueberry, Bran, Banana Nut and Chocolate Chip Muffins

Free Range Scrambled Eggs Florentine with Roasted Grape Tomatoes and Freshly Grated Manchego

Turkey Bacon and Turkey Sausage

Local Sweet Potato Hash with Fennel and Roasted Red Peppers

39

DEL MAR

Sliced Locally Sourced Fresh Fruit of the Season
Assorted Bagels with Garden Vegetable and Plain Cream Cheese, Artisan Jam
Greek Yogurt with Local Honey and Vanilla
Asparagus, Tomato, and Mushroom Frittata with Local Farmer's Cheese
Homemade Pancakes, French Toast or Waffles with Pure Maple Syrup
Veggie Sausage
Potato Hash with Red Quinoa and Spinach

43

JUST LIKE MOM

Fresh Fruit Salad with Local Melons and Berries
White, Wheat and Multigrain Toasts
Apple Strudels and Assorted Breakfast Pastries
Assorted Individual Yogurts with Granola
Steel Cut Oatmeal with Dried Fruit, Cinnamon, Brown Sugar
Fluffy Organic Scrambled Eggs with Cheddar Cheese
Hickory Smoked Bacon and Chicken Apple Sausage
Homestyle Potatoes with Peppers and Onions

BUENOS DIAS

Fresh Orange Juice, Pineapple Juice, Agua de Sandia Sliced Pineapple, Honeydew, and Mango Banana Nut Muffin, Chocolate Muffins with Honeycomb Butter Breakfast Burrito with Sausage, Organic Eggs, Jack Cheese, and Green Chiles served with Fresh Salsa Organic Scrambled Eggs with Chorizo and Queso Fresco Glazed Ham

41 45

BUILD YOUR OWN BREAKFAST BUFFET

Includes Sliced Local Fruit of the Season and
Assorted Breakfast Pastries with Butter and Artisan Preserves



42 Per Person

Select One (1) Potato:

Golden Hash Browns
Kennebec Breakfast Potatoes
with Onion
Crisp Hash Brown Patties

Select Two (2) Options:

Sausage Links, Hickory Smoked Bacon, Chicken Apple Sausage, Sausage Patties, Turkey Bacon, Turkey Sausage Patties

Select One (1) Egg

Fluffy Local Scrambled Eggs
Farm Fresh Vegetable and Potato Fritatta
with Charred Roma Tomatoes
Organic Scrambled Eggs with Soy Chorizo,
Baby Potatoes and Queso Fresco

Select One (1) Option:

Espresso French Toast with Butter
and Warm Pure Maple Syrup
Homemade Waffle with Macerated Berries and
Whipped Cream
Buttermilk Pancakes with Apple Compote,
Cinnamon, Butter and Warm Maple Syrup
Loaded Oatmeal with Dried Fruits, Nuts, Bananas,
Brown Sugar and Organic Butter

*All eggs are local and organic.

INTERACTIVE BREAKFAST STATIONS

\$12.00 Per Person/Per Station (only available with purchase of buffet, not a stand-alone item)

Stations Require (1) Chef Attendant per every 75 Guests at \$150.00 Each

Prices are Per Person for 60 Minutes of Service

Omelet Station

Cage-Free Eggs, Egg Whites
Assorted Omelet Fillings, Cheeses and Salsa

Bananas Fosters

Hawaiian Bread French Toast with
Tequila Lime Flambe Bananas in Brown Sugar Sauce

Oatmeal Brulee Station

Dried Fruits, Nuts, Fresh Local Berries Bananas, Flax Seed, Cinnamon

Breakfast Burrito Station

Choice of Ham, Chorizo or Bacon, Eggs, Cheddar Cheeses, Peppers, Onions, Tomatoes and House-Made Salsa



Breakfast Additions

\$7.00 Per Person (Only Available with Purchase of Buffet, Not a Stand-Alone Item)
* \$10.00 Per Person (Only Available with Purchase of Buffet, Not a Stand-Alone Item)

Eggs Benedict Florentine, with Local Kale and Roasted Red Pepper Hollandaise
Canadian Bacon, Egg and Cheese on English Muffin
Fruit Parfaits with Seasonal Berries and Granola
Steel Cut Oatmeal with Raisins, Cinnamon and Brown Sugar
Assorted Breakfast Cereals with Regular, Low Fat and Non Fat Milk
Smoked Salmon Display*

BREAKFAST REFRESHMENTS

Beverage Options Price Per Gallon

Starbucks Pikes Place Coffee	115
Starbucks Pikes Place Decaffeinated Coffee	115
Tazo Teas	115
Iced Tea	75
Lemonade or Strawberry Lemonade	75
Fruit Infused Water Station	55

Individual Beverage Options- Each

Individual Evolution Juices	8.50
Individual Milks (min 50ppl)	6.50
Starbucks Frappuccino	8
Assorted Energy Drinks	8
Naked Juices	8.50



BAKED GOODS

Price Per Dozen

Assorted Breakfast Pastries	68
Assorted Fresh Baked Muffins with Butter (chef's choice)	68
Or Pick 1 Specialty Choice of Muffin - Per Dozen	
Flax Seed, Blueberry, Orange Cranberry, Bran, Lemon Poppy	68
Warm Cinnamon Rolls with Cream Cheese Frosting	68
Bagels with Assorted Cream Cheeses and Jams	68
Breakfast Tea Breads with Sweet Butter	68

GENERAL INFORMATION

Menu Selection

Menus and details for your event should be finalized at least three (3) weeks prior to your event date. To expand the variety, our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per plated banquet meal. Multiple choice menus are subject to an additional charge and require entrée indicators for each guest. The cost of the highest priced entrée selection will be applied to all guests. Menus requested to be served outside the normal service hours for that meal type may be subject to an additional charge. Outside food and beverages are not permitted in any Hotel Banquet Space and may be subject to confiscation &/or additional fees added to the Group Master. Menu items and pricing are subject to change at any time without notice.

Beverage & Bar Service

We offer a complete selection of beverages to compliment your functions. Please note that alcoholic beverage sales and services are regulated by the State of California and the City of San Diego. The Hotel, as licensee, is responsible for administration of these regulations. Therefore, no liquor may be brought into the Hotel from outside sources.

Service Charge and Sales Tax

A 20% service charge and 7.75% sales tax is applicable on the total food and beverage to banquet and catering events. Please note that the service charge is taxable based on California State Regulation. Any group or charity that claims tax exempt status must present a letter from the California State Board of Equalization stating this exemption. Please Note: Additional items may be required for military events.

Guarantees

The Hotel requires a final confirmation of "guarantee" of your guest attendance per meal no later than (3) business days prior to your scheduled event, including entrée split counts for any multiple choice menus. Once received, the final guarantee is not subject to reduction; however we can accept increases up to 24 hours prior to the event. Food and Beverage menu selections cannot be changed within 5 business days prior to function. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. If your guarantee is not received on time, your original expected attendance per contract will be used for attendance and billing. Wyndham San Diego Bayside will be prepared to serve 3% in excess of the guaranteed number of guests and will set seating 5% in excess of the guaranteed number of guests. A per person surcharge may apply if the final attendance is in excess of the guarantee received.

Audio Visual

AVMS is our onsite audio visual company with a wide selection of audio visual and video equipment is available on a rental basis. In the event the group utilizes their own equipment or outside AV purveyor, the hotel reserves the right to charge for electrical charges, equipment rental and labor fees for the use of the hotel's services. Additionally, audio visual must be compliant with ADA standards, as well as the hotel's safety guidelines and provide a certificate of insurance.

Billing/Payment

All functions are subject to full pre-payment seventy-two hours (72) in advance of the event. If direct billing has been established, then accounts must be settled in full upon receipt of invoice. It is the responsibility of the engager to provide the necessary credit information to establish direct billing a minimum of four weeks (4) in advance of the event date.

Cancellation

Requested deposits are non-refundable. In the event of a cancellation a cancellation charge may be applicable based upon the original contract.