

## 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

# BREAK SELECTIONS

Breaks based on 30 minutes of service | Minimum of 25 Guests Additional \$5.00 per person for fewer than 25 guests Additional \$7.00 per person per +30 minute extension

### MORNING BREAKS

**Assorted Freshly Baked Cookies** 

Plain, Chocolate and Strawberry Milk

**Brownies and Blondies** 

### **AFTERNOON BREAKS**

Individual Bag and Assorted Seasonings and Dips

Avocado Toast Bar	21	Petco Park	21
Fresh Crushed Avocado with Assorted Toasts		Individual Packs of Salted Peanuts, Fresh Popped	
Smoked Salmon, Crumbled Goat Cheese,		Popcorn and Cracker Jacks, Pretzel Bites with	
Cucumber, Grape Tomatoes, Sprouts, Ricotta		Warm Cheese Sauce and Spicy Mustard,	
Cheese, Roasted Red Pepper, Basil, Olive Oil,		Mini Corn Dogs with Sriracha Ketchup	
Fresh Cracked Black Pepper and Sea Salt Flakes  Add Freshly Made Fruit Smoothies - 4 Per		Add Imported Beers 7 ea.   Local Beers 8 ea.	
Person		When Life Gives You Lemons	20
	19	Lemon Bars, Lemon Raspberry Cake, Lemon	
Fruity		Blueberry Cookies, Lemon Tea,	
Local Seasonal Whole, Sliced and Dried Fruits and	d	Traditional Strawberry and Blueberry	
Berries, Assorted Fruit Filled Danishes and		Sage Lemonade	
Pastries, Fresh California Fruit and Berry			18
Smoothies with Chia Seeds		South of the Border	
	17	Fresh Tortilla Chips with Mild and Spicy California	
Water Cooler Chat		Tomato Salsa and Guacamole, Warm Jalapeno	
Assorted Fresh Baked Donuts and Donut Holes		Queso Dip, Cinnamon Custard Filled Churros	
Fluffy Coffee Cake and Morning Pastries		Add a Pitcher of Sangria - 36 per pitcher	
Fruit Infused Water Station			21
	22	Mid Day Refresher	
The California Way		Roasted Garlic, Roasted Red Pepper and	
Roasted Baby Veggies with White Pesto and		Edamame Hummus, Paprika Dusted Grilled Pita	
Hummus, Crispy Roasted Chickpeas with		Chips, Grilled Veggies with Balsamic and Sundried	
Paprika and Garlic Oil, White Bean and Smoked		Tomato Ranch, Fruit Infused Water Station	
Salmon Dips, Crispy Vegetable Chips		Add House Red / White Wines – 28 per bottle	
	20		22
Morning Beverage Break		Afternoon Boost	
Assorted Pepsi Brand Soft Drinks and Bottled		Mini Pretzels, Mixed Nuts and Energy Bars	
Waters, Freshly Brewed Starbucks Coffee,		Assorted Energy Drinks and Bottled Chilled Coffee	
Decaffeinated Coffee and Tazo Tea			16
	19	Wholly Chip	
Cookies and Milk		Fresh House-Made Potato, Tortilla Chips and	



# A LA CARTE SNACKS

Freshly Popped Popcorn	6
Chips and Fresh Salsa	9
Duo of Hummus with Pita Chips	11
Trail Mix and Dried Fruits	7
Assorted Seasonal Whole Fruit	4
Taro Potato and Vegetable Chips	6
Mixed Nuts	8
Spicy Snack Mix	8
Assorted Bags of Gourmet Chips	7
Price Per Dozen	
Warm Fresh Baked Cookies	68
Salted Caramel Brownies	68
Fruit Kebobs with Basil Syrup and	68
Tahitian Vanilla Dip	
Pecan Sticky Buns	68
Price Per Snack	
Assorted Candy Bars	4.50
Bottled Still and Sparkling Water	6.25
Assorted Pepsi Brand Soft Drinks	6.50
Martinelli's Apple Juice Bottles	6
Naked Juices	8.50
Blow Beverages	6.25
Voss Water	8
Fiji Water	8

### Iced Coffee Station (Per Gallon) 115

Barista Attendant at \$150.00 Per Hour Freshly Brewed Starbucks Coffee and Decaffeinated Coffee with Flavored Syrups and Whipped Cream

## 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.