



WYNDHAM

San Diego Bayside

2019 DINNER AND RECEPTION MENU



DINNER

Choice of Starter, Entrée, and Dessert

Served with Fresh Rolls and Butter, Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
Prices are Per Person for 90 Minutes of Service | 25 Guest Minimum | \$10.00 Per Person for Fewer Than 25 Guests

Starters (Select 1)

Roasted Tomato Bisque with Lemon Basil
Cauliflower Soup with Romano and Truffle Oil
Farmers Market Vegetable Soup
Classic Caesar Chopped Romaine Lettuce, Shaved Parmesan
Cheese, Herb Croutons, All Natural Caesar Dressing
Organic Greens with Heirloom Tomatoes, English
Cucumber, Julienne Carrots, Balsamic Vinaigrette
BLT Balsamic Salad with Baby greens, Marinated Grape
Tomatoes, Applewood Bacon Bits, Avocado, Feta and
Balsamic Vinaigrette

Desserts (Select 1)

Chocolate Banana Butterscotch with Caramel Sauce
New York Style Cheesecake with Chambord
Marinated Berries
Mixed Berries and Açaí Over Shortcake, with
Raspberry Coulis and Sweet Whipped Cream
Chocolate Marquise with Raspberry Sauce and
Orange Zest
Berry Fruit Tart with Sweet Whipped Cream

Plated Dinners

Sherry Braised Beef Short Ribs 71
Blue Cheese and Horseradish Kennebec
Puree, Asparagus, Roasted Baby Pepper,
Demi-Glace

Lemon Sage Chicken 57
Charred Corn Polenta, Garlic Broccolini
and Tomato Pancetta Sauce

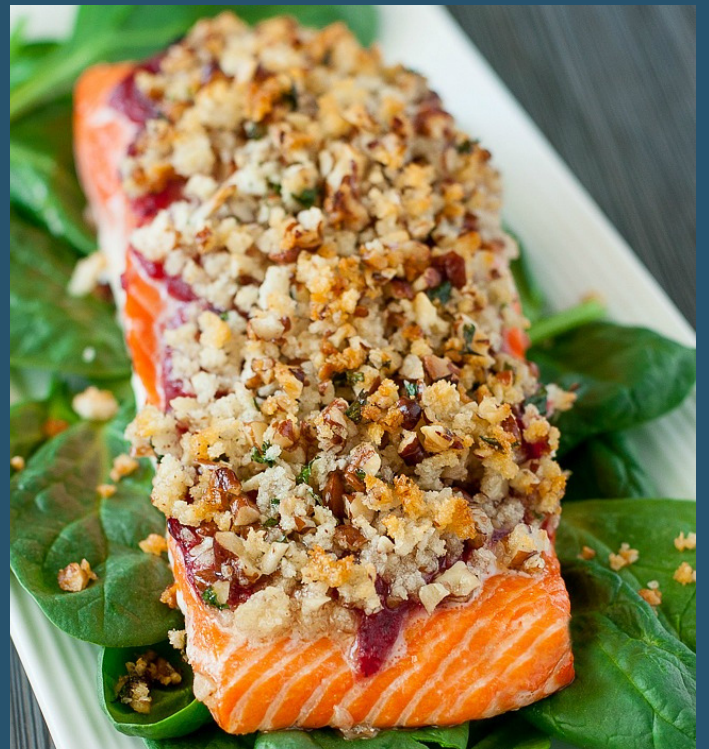
Jerk Seasoned Salmon 70
Lemongrass Scented Jasmine Rice, Curried
Carrots, Sauteed Kale Grilled Pineapple and
Coconut Tamarind Sauce

Herb Roasted Chicken Quarters 50
Garlic Mashed Potatoes, Green Beans with Sea Salt
and White Wine Mushroom Sauce

NY Pub 87
Bar Mix Crusted NY Strip Manhattan Cut, Seared
Kohlrabi, Creamed Pea Puree, Guinness Reduction,
Fresh Cracked Black Pepper

Maple Pecan Salmon 79
Toasted Brown Rice, Chile Dusted Brussel Sprouts,
Maple Brown Butter Sauce

Marinated Cedar Planked Tofu 70
Grilled Squash, Peppers, Asparagus, Tomatoes,
Roasted Organic Baby Potatoes, Broccoli Pesto
and Balsamic Glace



DINNER BUFFETS

Buffets Include Fresh Rolls & Butter, Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
Prices are Per Person for 90 Minutes of Service | 25 Guest Minimum | Additional \$10.00 Per Person for Fewer Than 25 Guests

YUCATAN NIGHTS

Tortilla Chips, Red and Green Salsas, Homemade Guacamole
Jicama Salad with Garden Greens, Radishes, Black Olives, Chopped Tomato, Chili Lime Vinaigrette
Tomatillo Salad with Plum Tomatoes, Avocado and Red Onion with Cilantro Dressing
Grilled Whitefish Served with Fruit Salsa and Lemon
Pork Chile Verde, Stewed Pork in Rich Green Chili Sauce
Enchiladas Papas with Three Cheese and Rojo Sauce
Ranch Style Pinto Beans
Cilantro Mexican Style Rice
Warm Tortillas
Dulce de Leche Cake and Cinnamon Rice Pudding with Mexican Chocolate

83

EVENING IN THE GASLAMP

Beetroot Soup with Verde Capra Goat Cheese and Chives
Butter Bean and Artichoke Salad with Tomato, Crispy Prosciutto and Shaved Fennel
Hearts of Palm Salad with Tomato, Cucumber, Avocado, Mandarin Oranges and Orange Vinaigrette
Crispy Pork Belly and Roasted Chickpeas with Hoisin Glaze
Jerk Seasoned Grilled Chicken with Tamarind Glaze
Garlic Shrimp Skewers with Coconut Curry Sauce
Gorgonzola and Guanciale Mac N' Cheese with Toasted Breadcrumbs
Pee wee Potatoes with Caramelized Shallots, Garlic Fried Sage and Clarified Butter
Local Seasonal Vegetable Medley with Sea Salt and Clarified Butter
Assorted Cake Pops and Bacon Doughnuts

95

GRAPE STREET

Tuscan Sunset Vegetable Soup with Organic Beans and Fresh Sage
Farro Salad with Farm Fresh Baby Arugula, Grilled Vegetables and Romano Cheese
Antipasto with Cured Meats, Cheese, and Marinated Whole Olives
Chop Salad with Fresh Romaine, Tomato, Cucumber, Olives, Artichokes, Red Onion, Feta and Herbed Vinaigrette
Chicken Parmesan with California Marzano Tomato Sauce and Fresh Mozzarella
Broiled Pacific Snapper with Butter Induced Lemon Caper Sauce
Cheese Tortellini with Pesto-Alfredo and Sundried Tomatoes
Rigatoni with Lentils, Tomato, Basil and Romano Cheese
Roasted Asparagus, Green and Red Peppers, Fennel, Crimini Mushroom, Olive Oil, Grilled Lemon and Sea Salt
Tiramisu Cake and Cappuccino Cake

84



BUILD YOUR OWN DINNER BUFFETS

Select Two (2) Salads

Classic Caesar Chopped Romaine Lettuce, Shaved Parmesan Cheese, Herb Croutons, All Natural Caesar Dressing
Organic Greens with Heirloom Tomatoes, English Cucumber, Bermuda Onions, Balsamic Vinaigrette
Mini Wedge with Bacon, Diced Tomatoes, Crumbled Blue Cheese, Chopped Onion, Blue Cheese or Ranch Dressing

Select One (1) Vegetable

Seasonal Vegetable
Braised Root Vegetables
Julienne Italian Squash
Sweet Corn with Chili Butter
Steamed Broccoli and Cauliflower

Select One (1) Starch

Garlic and Herb Whipped Potatoes
Fingerling Potatoes with Rosemary
and Olive Oil
Pasta with Roasted Garlic and Olive Oil
Five Grain Wild Rice Pilaf

Select Three (3) Entrees

Wild Salmon with Blackberry BBQ Sauce
Chicken Breast with Lemons and Capers
Sliced Beef Tri-Tip with Wild Mushroom Demi-Glace
Vegetable Gratin with Slices of Seasonal Vegetables Layered with Béchamel and Topped with Cheese
Penne Primavera with Fresh Garden Vegetables and Herbs
Meat or Vegetable Lasagna

Select Two (2) Desserts

Chocolate Banana Butterscotch with Caramel Sauce
New York Style Cheesecake with Chambord Marinated Berries
Mixed Berries and Açaí Over Shortcake, with Raspberry Coulis and Sweet Whipped Cream
Chocolate Marquise with Bittersweet Chocolate Sauce
Berry Fruit Tart with Sweet Whipped Cream

RECEPTIONS

CANAPÉS AND HORS D'OEUVRES

All Prices Based on a Minimum of 25 Pieces Per Order / Per Type

Cold Canapés

Prosciutto Wrapped Melon	6
Crab Lettuce Cups with Herb-Citrus Vinaigrette	8
Smoked Salmon Pinwheel	8
Antipasto Skewer	6
Caprese Skewer	6
Fresh Mozzarella Sun Dried Crostini	6
Hummus with Kalamata Olive Bouche	6
Spicy Chilled Prawn with Ginger Cocktail Sauce	7
Hoisin Glazed Beef Lettuce Wrap with Crispy Carrots	7

Hot Canapés

Beef Wellington with Demi-Glace	7
Brie, Bacon, and Onion Confit in Filo Dough	6
Boursin Stuffed Mushroom Cap	6
Chicken Sate with Thai Peanut Sauce	7
Crab Cake with Remoulade	7
Bacon Wrapped Dates	6
Mini Quiche Florentine	7
Vegetable Egg Rolls with Plum Sauce	6
Grilled Chicken Skewer with Sesame Soy Glaze and Peanuts	7
Spicy Beef Satay with Macadamia Nuts	7



RECEPTION PLATTERS

Prices Per Person
10 Guests Minimum Per Display

Artisanal Cheese platter

Local and Imported Hard and Soft Cheeses, Dried Fruit, Breads and Crackers

17

Local Market Fruit Platter

Fresh Sliced Fruit, Whole Fruit and Berries

14

Vegetable Platter

Grilled, Roasted and Raw Farm Fresh Vegetables, Sun Dried Tomato Pesto, Sea Salt and Balsamic Vinaigrette

14

Antipasto Platter

Cured Meats, Marinated Olives, Artichokes, Pickled Vegetables and Toast

17

Hummus Platters (Choice of 2)

Traditional, Roasted Red Pepper, Edamame or Beetroot Hummus with Paprika Dusted Pita Chips

15

Bruschetta Platter

Goat Cheese and Herb Spread, Olive-Tomato Tapenade, Artichoke and Spinach served with French Baguette Crostini

14

RECEPTION CARVING BOARDS

Attendant Required \$150 each for 90 Minute Service.
All items are served with miniature rolls, butter and appropriate condiments.

Jerk Rubbed Pork Loin with Chipotle Mango Sauce

\$325.00

(Serves 30 Guests)

Whole Roasted Suckling Pig with Island Seasonings and Spices

Grilled pineapple and Grilled mojo onions

\$450.00

(Serves 20 Guests)

Beer Roasted Turkey Breast with Cranberry Sage Demi-Glace

\$325.00

(Serves 30 Guests)

Porcini Rubbed N.Y. Strip Loin with Peppercorn Horseradish Cream

\$450.00

(Serves 40 Guests)



RECEPTION ACTION STATIONS

Uniformed Attendant Required at \$150.00 Each for 90 Minutes of Service.
25 Guest Minimum | Additional \$10.00 Per Person for Fewer Than 25 Guests

Just Pho You

Rice and Ramen Noodles, Chef Brandon's
Lemongrass Beef Broth
Beef and Roast Pork
Fresh Baby Bok Choy, Shaved Onion, Scallions,
Chopped Peanuts, Cilantro,
Bean Sprouts, Bamboo Shoots
Sesame Oil, Hoisin Sauce, Oyster Sauce,
Chili Paste, Egg, Sriracha

32

Mac N' Cheese Station

Three Cheese Cavatappi Macaroni
Toppings of Caramelized Onions, Sautéed
Mushroom, Crispy Pancetta, Toasted Seasoned
Panko Breadcrumbs
Roasted Cauliflower, Garlic and Herb Roasted
Grape Tomatoes and Grated Cheese

21

Mashed Potato & Tater Tot Bar

Garlic Mashed Potatoes or Brown Butter Rosemary
Sweet Potatoes with Applewood Bacon Bits,
White Cheddar, Crumbled Gorgonzola,
Broccoli Pesto, Green Onions and Crème Fraîche
Crispy Tater Tots with Sriracha Ketchup,
Chipotle Ranch, and Honey Mustard

20

Dessert Station

Selection of Individual Petit Fours, Mousses, Mini
Desserts, Macaroons and Chocolate Dipped Berries

23

Slider Station

(Two Servings per Guest)

Grilled Cheeseburger Sliders with Caramelized
Onions, Blue Cheese and Pickles
Pulled Pork Sliders with Coleslaw, Crispy Onions
and BBQ Sauce
Veggie Slider with Cucumber Ranch, Pickled
Onion and Spicy Tomato Jam

25

Pasta Station

Linguini, Cavatappi and Cheese Tortellini Pastas
Roasted Red and Yellow Peppers, Roasted Bell
Tomatoes, Olives, Baby Spinach, Roasted
Mushrooms and Garlic Confit
Italian Sausage, Grilled Tuscan Chicken
Basil Marinara, Pesto Alfredo
and Bolognese Sauces
Garlic Rolls

26

Street Taco Bar

(Two Servings per Guest)

Choice of Two: Roast Pork Carnitas, Grilled
Marinated Beef, Grilled Cilantro Marinated
Chicken
Shredded Cabbage, Cheddar-Jack Cheese,
House-Made Guacamole, Fresh and Roasted
Salsa, Limes, and Sour Cream,
Flour and Corn Tortillas

28

BAR & SPIRITS

Red Wine

Walnut Crest Cabernet	30
Walnut Crest Merlot	30
Trinity Oaks Cabernet	30
Sycamore Lane Cabernet	34
Sycamore Lane Merlot	34

White Wine

Beringer White Zinfandel	30
Trinity Oaks Chardonnay	30
Sycamore Lane Chardonnay	34
Walnut Crest Chardonnay	30

Sparkling Wine

Wycliff Brut	36
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Hosted Bar

Call Brands	9
Premium Brands	10
Cordials	11
Select House Wine	8
Premium Wines	9
Domestic Beers	7
Imported Beers	8
Mineral Water	6.25
Fruit Juices	6.25
Soft Drinks	6.50

Cash Bar

Call Brands	10
Premium Brands	11
Cordials	12
Select House Wine	9
Premium Wines	10
Domestic Beers	8
Imported Beers	9
Mineral Water	6.25
Fruit Juices	6.25
Soft Drinks	6.50

\$150.00 Bartender Fee will Be Charged
to Hosted and Cash Bars

Wyndham supplies One Bar
Per 100 Guests

Dedicated Cocktail Service Available at
\$50.00 Per Hour – 3 Hour Minimum



BAR PACKAGES

Silver

Beer & Wine Only

\$30.00 2 Hours

\$36.00 3 Hours

\$48.00 4 Hours

Budweiser

Bud Light

Miller Lite

Dos XX

Stella Artois

Walnut Crest Vintners

Chardonnay, Cabernet, Merlot

Gold

Includes Silver Package

\$32.00 2 Hours

\$38.00 3 Hours

\$44.00 4 Hours

Sky Vodka

Bombay Gin

Cruzan Rum

Camarena Tequila

Jack Daniels Whiskey

Jim Beam Bourbon

E&J Brandy

Platinum

Includes Silver w/ Premium Wines

\$38.00 2 Hours

\$44.00 3 Hours

\$54.00 4 Hours

Grey Goose Vodka

Bacardi Superior Rum

Patron Silver Tequila

Crown Royal Whiskey

Makers Mark Bourbon

Hennessy Cognac

Trinity Oaks Wine

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 3% 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.