

A LA CARTE

REFRESHMENTS

SNACKS

Price Per Gallon Price Per Person Lemonade or Strawberry Lemonade 55 Chips and Fresh Salsa 7 Fruit Infused Water Station 55 Taro Potato and Vegetable Chips 7 Juice (Orange, Apple or Cranberry) 68 Mixed Nuts 8 Tazo Teas 75 Spicy Snack Mix 8 Iced Tea 75 Trail Mix and Dried Fruits 9 Starbucks Pikes Place Coffee 115 Duo of Hummus with Pita Chips 11 Starbucks Pikes Place Decaf Coffee 115

Individual Beverages - Each 5.50 Assorted Pepsi Brand Soft Drinks 5.50 Bottled Still and Sparkling Water Individual Martinelli Bottles 6 Individual Milks (min 50ppl) 6 **Bottled Organic Coconut Water** 7 8 Individual Evolution Juices 8 Starbucks Frappuccino 8.50 Assorted Energy Drinks 8.50 Naked Juices 8.50 **KOE Kombucha Cans VOSS Bottled Waters** 9 Fiji Bottled Waters 9

Assorted Seasonal Whole Fruit Assorted Candy Bars Individual Bags of Pretzels Individual Bags of Nuts Assorted Bags of Gourmet Chips Assorted Granola Bars Individual Yogurts 5

Fresh Popped Popcorn

Yogurt Parfaits

Individual Snacks - Each

BAKED GOODS

Price Per Dozen

| Coconut, Pecan and Chocolate Melt Away Bars | 60 |
|---|----|
| Fruit Kebobs with Basil Syrup and Tahitian Vanilla Dip | 66 |
| Assorted Breakfast Pastries | 68 |
| Assorted Fresh Baked Muffins with Butter (chef's choice) | 68 |
| Specialty Choice of Muffin - Per Dozen | 68 |
| Flax Seed, Blueberry, Orange Cranberry, Bran, Lemon Poppy | |
| Warm Cinnamon Rolls with Cream Cheese Frosting | 68 |
| Bagels with Assorted Cream Cheeses and Jams | 68 |
| Breakfast Tea Breads with Sweet Butter | 68 |
| Assorted Croissants | 68 |
| Assorted Cookies | 68 |
| Salted Caramel Brownies | 68 |
| GF Cookies | 72 |
| GF Assorted Pastries | 75 |
| | |



6

8

BREAK SELECTIONS

Breaks are 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

Beverage Break

14

Assorted Pepsi Brand Soft Drinks, Bottled Waters, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and an Assortment of Teavana Tea

Water Cooler Chat

15

Assorted Fresh Baked Donuts and Donut Holes Fluffy Coffee Cake and Morning Pastries Fruit Infused Water Station

Berry Good Morning

17

Mini Blueberry Muffins Orange Cranberry Scones with Fresh Cream Garlic and Herb Cheese Dip with Cranberry Raincoast Crisps Farm Fresh Mixed Berry Smoothies

Yogurt Bar

18

Plain and Vanilla Greek Yogurt Whole and Crushed Macerated Local Berries "Nuthouse" Granola:

Flaxseed, Acai, Dehydrated Banana Chips, Sunflower Seeds, Toasted Coconut, Dried Fruits, Roasted Almonds and California Wildflower Honey

Revitalize

20

Strawberry, Banana and Flax Seed Smoothies Coconut Chia Yogurt with Local Raspberries and Shaved Dark Chocolate Chef's Sustainable Juice Shooters -A Blend of Berries, Greens, Roots and Seeds Assorted Whole Seasonal Fruit Assorted Energy Bars

Avocado Toast Bar

20

Fresh Crushed Avocado with Assorted Toasts Smoked Salmon, Crumbled Goat Cheese, Cucumber, Grape Tomatoes, Sprouts, Ricotta Cheese, Roasted Red Pepper, Basil, Olive Oil Fresh Cracked Black Pepper and Sea Salt Flakes

AFTERNOON BREAKS

Chips and Salsa

12

Fresh In-House Fried Tortilla Chips House Made Salsa

Create Your Own Trail Mix

15

Mixed Nuts, Sunflower Seeds, Peanuts, M&M's, Chocolate Chips, Yogurt Pretzels, Pretzel Sticks, Dried Fruit, Golden Raisins, Chex and Chef's Spicy Season Blend

South of the Border

17

Fresh Tortilla Chips with Mild and Spicy California Tomato Salsa and Guacamole Warm Jalapeno Queso Dip Cinnamon Custard Filled Churros

Any Given Sunday

19

Vanilla and Chocolate Ice Cream
Toppings: Oreo Bits, Chopped Peanuts, Sliced
Banana, Mixed Berries, Toffee Crumbles, M&M's,
Whipped Cream, Chocolate and Caramel Syrup, Hot
Fudge, Sprinkles and Maraschino Cherries

Mid-Day Refresher

20

Roasted Garlic, Red Pepper and Edamame Hummus Paprika Dusted Grilled Pita Chips Grilled Veggies with Balsamic and Sundried Tomato Ranch, Fruit Infused Water Station

Pub Life

22

Buffalo Chicken Wings, BBQ Chicken Wings and Sesame Chicken Wings - GMO Free Chunky Bleu Cheese and Farm Ranch Dipping Sauce Potato Skins with 3 Cheeses, Bacon, Scallions and Chive Sour Cream Spicy Snack Mix

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 25% 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 business 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.