



WYNDHAM

San Diego Bayside

2020 BREAKFAST MENU





CONTINENTAL BREAKFAST

All Continental Breakfasts Include:

Fresh Orange, Apple and Grapefruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee
and an Assortment of Teavana Teas

Prices are Per Person for 60 Minutes of Service.

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

THE BAKERY

30

Assorted Breakfast Pastries, Muffins, Croissants and
Toast with Butter

Sliced and Whole Local Fruit and Berries

BRIGHT AND EARLY

33

Fresh Sliced Local Fruit and Berries

Assorted Breakfast Pastries, Muffins,
Croissants and Toast

Assorted Jellies, Jams and Whipped Butter

Individual Yogurts with Gourmet Granola

THE EURO

35

Assorted Fresh Whole Fruits

Warm Plain and Filled Croissants

Toast with Preserves and Whipped Butter

Assorted Scones with Cream

Sliced Local Hard and Soft Cheeses

Sliced Salami, Capicola and Prosciutto

Marinated Grape Tomatoes

HEALTHY START

36

Assorted Sliced and Whole Fruits and Berries

Bran, Banana, Chocolate and Blueberry Muffins

Hard Boiled Eggs with Sea Salt and Cracked Pepper

Build Your Own Yogurt Bar:

Greek Yogurt, Assorted Local Berries, Granola, Flax
Seed, Acai, Dried Bananas, Sunflower Seeds, Toasted
Coconut, Dried Fruits, Almonds and Honey

PLATED BREAKFASTS

All Plated Breakfasts Include: Breakfast Pastries and Orange Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and an Assortment of Teavana Teas

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

GRAB N' GO BREAKFAST

***To Go ONLY. Not Available for On Site Functions*

Croissant, Butter, Jam and Peanut Butter

2 Cage Free Boiled Eggs

Individual Yogurt

Bottled Orange Juice

25

SUNRISE

Free Range Scrambled Eggs with Chive

Thick Cut Applewood Smoked Bacon and Browned Sausage Links

Homestyle Breakfast Potatoes with Onions and Peppers

38

BAJA CHILEQUILES

Fried Corn Tortilla Chips Tossed in House Made Salsa Rojo

Free Range Scrambled Eggs

Avocado Lime Crema

Queso Fresco

38

FT SQUARED

Egg White Frittata with Locally Sourced Veggies and Gruyere Cheese

Farmers Hash with Baby Red Potatoes, Barley, Mushrooms and Thyme

Charred from the Vine Plum Tomato

Locally Sourced Sauteed Kale with Sea Salt and Cracked Pepper

42

CHICKEN N' WAFFLES

Fluffy Belgian Waffle

Crispy Country Fried White Meat Chicken

Date and Apple Compote

Whipped Butter and Date Syrup

42



BREAKFAST BUFFETS

All Breakfast Buffets Include Orange, Apple, and Grapefruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and an Assortment of Teavana 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)

START YOUR DAY ON THE BAY

38

Locally Sourced Sliced Fresh Fruits and Berries
Assorted Breakfast Pastries and Mini Muffins
Individual Yogurts with Granola
Assorted Fruit Preserves and Whipped Butter
Cage Free Scrambled Eggs with Chives
Crisp Applewood Smoked Bacon and Sausage Links
Golden Breakfast Potatoes with Onions and Peppers

THE LIGHTER SIDE

40

Locally Sourced Sliced Fruit, Whole Fruit and Berries
Bran Muffins and Multigrain Toast with Whipped Butter and Fruit Preserves
Stone Cut Oatmeal with: Bananas, Brown Sugar, Cinnamon and Butter
Scrambled Cage Free Egg Whites with Chive and Diced Tomato
Chicken Apple Sausage and Veggie Sausage
Oven Roasted Baby Potatoes with Olive Oil, Herbs,
Sea Salt and Caramelized Fennel

BORDER TOWN

43

Sliced Local Melons, Mango, Pineapple and Tajin
Jalapeno and Cheese Bagels with Chive Cream Cheese
Assorted Tea Breads with Whipped Butter
Breakfast Burritos with Sausage, Peppers, Jack Cheese and House Made Salsa
Cage Free Scrambled Eggs with Farm Fresh Pico de Gallo and Mexican Crema
Browned Breakfast Potatoes with Grilled Onions, Soy Chorizo and Cilantro
Frijoles Refritos with Queso Fresco
Crispy Chile Flavored Bacon
Mexican Hot Sauce

FARM TO TABLE

45

Market Whole Fruits, Fresh Fruit Salad and Local Berries
Assorted Bagels with Flavored Cream Cheeses and Fruit Jellies
Cage Free Scrambled Eggs with Chive
Warm Roma Tomatoes, Seared with Olive Oil and Sea Salt
Carnivore Skillet to Include: Bacon, Sausage Links, Sausage Patties and Ham
Homestyle Kennebec Breakfast Potatoes with Onions, Peppers and Mushrooms
Whole Grain Pancakes with Whipped Butter, Fresh Berry Compote and Stout
Syrup using Local beer



INTERACTIVE BREAKFAST STATIONS

Prices Listed are Per Person/Per Station Based on 60 Minutes of Service

Only Available with the Purchase of a Breakfast Buffet, not as a Stand-Alone Item or Added to a Continental Breakfast
Stations Require (1) Chef Attendant per every 75 Guests at \$150.00 Each

Oatmeal Brulee Station 6
Dried Fruits, Nuts, Fresh Local Berries
Bananas, Flax Seed, Cinnamon and Raw Sugar Brulee

Breakfast Burrito Station 8
Choice of Ham, Chorizo or Bacon with Cage-Free
Eggs, Cheddar Cheeses, Peppers, Onions, Tomatoes
and House Made Salsa

Bananas Fosters 12
Hawaiian Bread French Toast with
Tequila Lime Flambe Bananas in Brown Sugar Sauce

Omelet Station 12
Cage Free Eggs and Egg Whites
Assorted Omelet Fillings, Cheeses and Salsa



BREAKFAST ENHANCEMENTS

Only Available with Purchase of Buffet, Not a Stand-Alone Item
Prices are Per Person for 60 Minutes of Services

COLD

Local Seasonal Whole Fruit	4
Cage Free Hard Boiled Eggs	5
Assorted Bagels with Cream Cheese and Jams	5
Assorted Individual Cold Breakfast Cereals and Milk	6
Local Seasonal Sliced Fruit and Berries	8
Smoked Salmon with Petit Toasted Bagels, Shaved Red Onion, Cream Cheese, Dill and Chives	12

HOT

Steel Cut Oatmeal with Brown Sugar, Cinnamon,	6
Dried Fruit, Sliced Almonds and Butter	
Soy Chorizo Egg and Cheese Sliders on Mini	7
Croissant	
Breakfast Burrito with Soy Chorizo and Cheese	7
Breakfast Burrito with Sausage, Egg, Cheese and Peppers	8
Cage-Free Egg White Frittatas with Spinach, Tomato, Mushroom and Gruyere Cheese	9
Carnivore Skillet of Assorted Breakfast Meats	10
Warm Wholewheat Breakfast Wrap with Brown Rice, Pinto Beans, Avocado, Peppers and Butternut Squash	12

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 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 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.