



WYNDHAM

San Diego Bayside

2020 DINNER AND RECEPTION



RECEPTIONS

TRAY PASSED HORS D' OEUVRES

All Prices Based on a Minimum of 50 Pieces Per Order | Per Type

COLD HORS D'OEUVRES

Antipasto Brochette with Basil, Olive Oil and Sea Salt (GF, D)	6
Ciliegine Mozzarella and Sundried Tomato Relish on Focaccia with Pesto (V, D)	7
Chilled White Gazpacho with Toasted Almond, Chive and EVOO (VV, GF, N)	7
Smoked Blue Cheese with Blackberry and Honey (V, GF)	7
Chilled Polenta Cakes with Kalbi Glazed Pulled Jackfruit (V, GF)	7
Mini Avocado Toasts with Mexican Street Corn, Spices and Cotija Cheese (V, D)	7
Cage Free Deviled Eggs with Crispy Bacon and Leeks (GF)	8
Smoked Salmon Pinwheels with Caper and Lemon on Multigrain (D)	8
Chilled Jumbo Shrimp with Spicy Cocktail Sauce (GF)	8

HOT HORS D'OEUVRES

Black Bean Empanada with Sofrito Sauce (V)	6
Vegetable Wellington with Roasted Red Pepper Coulis (V, D)	6
Saucisson en Croute (pigs in a blanket) with Whole Grain Mustard Relish (D)	6
Cage Free Chicken Sate with Thai Peanut Sauce and Cilantro (GF, D)	6
Breaded Boursin Stuffed Mushroom (V, D)	6
Pork Gyoza with Local Citrus Ponzu Sauce	6
Buffalo Chicken Wonton with Blue Cheese Dipping Sauce (D)	6
Vegetable Spring Roll with Sweet Chili Sauce (V)	6
Jack Fruit Cake with Spicy Mango Sauce (VV,GF)	7
Beef Wellingtons with Red Wine Demi Glaze (D)	8
Golden Coconut Shrimp with Thai Chili Sauce	8
Bacon Wrapped Scallop with Date and Tumeric Aioli (GF)	8



RECEPTION DISPLAYS

Prices Are Per Person | Based on 60 Minutes of Service | 15 Guests Minimum Per Display

FARMER'S MARKET VEGGIES

16

Baby Sweet Peppers, Roasted Baby Carrots, Celery (VV, GF)
Local Broccoli and Rainbow Cauliflower (VV, GF)
Balsamic Cremini Mushrooms (VV, GF)
Marinated Farm Fresh Heirloom Tomatoes (VV, GF)
Creamy Cucumber Feta Dip, Smoked Almond Romesco Sauce (V)

CHIPS AND SALSA

17

House Fried Corn Tortilla Chips (V, GF)
Mild and Spicy Salsa (VV, GF)
Loaded Guacamole with Soy Chorizo, Pickled Sweet Baby Peppers,
Black Beans, Tomato and
Queso Fresco (V, GF, D)

ARTISAN CHEESE BOARD

18

Assorted Hard and Soft Cheeses with Dried Fruit (V, GF, D)
Assorted Breads and Crackers (V, D)

CHARCUTERIE BOARD

20

Hand Crafted Cured Meats, Marinated Olives, House-Made
Pickled Vegetables, Cornichons, Honeycomb, Fig Spread, Grain
Mustard, Assorted Breads, Crackers and Oil & Vinegar (D)

CALIFORNIA CHEESE BOARD

21

Local California Cheeses, Fresh Local Berries (V, GF, D)
California Honey, House Made Blackberry Puree,
Grapes, Figs (V, GF)
Breads and Crackers (V, D)

MEDITERRANEAN

22

Roasted Red Pepper Hummus, Baba Ganoush, Herbed Olive
Medley, Marinated Feta, Pita Crisps, Crunchy Lemon & Rosemary
Oil Flat Bread, Cucumber Yogurt Dip, Curried Grilled Vegetables
(V, D)



RECEPTION STATIONS

Prices Are Per Person | Based on 60 Minutes of Service

25 Guests Minimum Per Station | \$10 Increase for Less than 25 People

** Optional Uniformed Attendant for Live Action Station at \$150.00 Each for 60 Minutes of Service

S'MORES STATION

18

Jumbo Marshmallows, Milk Chocolate Bar, Peanut Butter Chocolate Cups, Graham Crackers, Ice Cold Milk and Bamboo Skewers

**MASHED POTATO & TATER TOTS

20

Garlic Mashed Potatoes and Brown Butter Rosemary Sweet Potatoes Applewood Bacon Bits, White Cheddar, Crumbled Gorgonzola, Broccoli Pesto, Green Onions and Crème Fraiche Crispy Tater Tots with Chef's Season Blend Sriracha Ketchup, Chipotle Ranch & Honey Mustard

MIDNIGHT MARKET

21

Greens & Dressings

Local Baby Greens, Organic Baby Kale, Chopped Romaine, Watercress (VV, GF)

Creamy Caesar, Orange Cilantro, Ranch, Balsamic, Vinegar and Oil (V, GF)

Accoutrements

Heirloom Baby Tomatoes, Sundried Tomatoes, Dill Cucumber, Chopped Market Roasted Vegetables, Quinoa, Mandarin Oranges, Olives, Fresh Corn, Hearts of Palm, Flax Seed, Chopped Walnuts, Roquefort Cheese, Shaved Parmesan, Free Ranged Grilled Chicken, Boiled Egg, Real Bacon Bits, Seasoned Croutons, Herb Garlic Crostinis and Fried Tortilla Strips

SLIDER TABLE

22

Choice of 3:

Grass Fed Beef with White Cheddar and Bacon Tomato Jam on a Pretzel Roll (D)

Crispy Buffalo Chicken with Gorgonzola Crumbles (D)

Pulled Pork, Bourbon BBQ, Braised Cabbage and Pickled Apples on Ciabatta

Jackfruit Carnitas with Spicy Slaw on Sesame Roll (V)

Falafel with Peppadew Hummus and Feta Tzatziki on Multigrain (V, N)

Tempura Fish with Caper Aioli, Lemon Cabbage Slaw

House Made Sea Salt and Vinegar Chips (V, GF)

**STREET TACO STAND

25

Choice of 2

Roast Tender Pork Carnitas (GF), Fried Fish, King Oyster (Mushroom) Carnitas (V, GF, D), Smokey Grilled Carne Asada (GF), Chicken Tinga (GF)

Accoutrements

Shredded Cabbage, Cotija Cheese, House Made Guacamole, Pico de Gallo, Roasted Salsa, Salsa Verde, Baja Sauce, Tapatillo, Lime Wedges, Jalapeno, Cilantro and Mexican Crema, Warm Flour and Corn Tortillas (V) Mexican Hot Sauce (VV, GF)

CEVICHE BAR

28

Sliced Fresh Local Mahi, Scallion Oil, Lemon Juice, Radish, Shaved Onion, Shaved Jalapeno and Micro Cilantro (GF)

Tijuana Seafood Ceviche with Fresh Cucumber, Onions, Jalapeno, Cilantro in a Zesty Red Sauce (GF)

Summer Vegetable Ceviche with Lima Bean, Heart of Palm, Chick Peas, Corn, Avocado, Mango and Citrus Juice (VV, GF)

Tortilla and Plantain Chips (V, GF)

Mexican Hot Sauce (V, GF)

FROM THE OCEAN

32

Chilled Jumbo Shrimp with Spicy Pineapple Cocktail Sauce

Grilled Local Mahi with Red Curry Sauce and Fried Leeks

Steamed Mussels with Garlic, Tomato and Saffron



RECEPTION CARVING STATIONS

Uniformed Attendant REQUIRED at \$150.00 Each per 75 Guests for 60 Minutes of Service
25 Guest Minimum | Additional \$10.00 Per Person for Fewer than 25 Guests

SEARED AHI TUNA (GF) 275

Togarashi Seared Ahi Tuna, Ponzu Glaze, Seaweed Salad, Crispy Wontons, Sambal, and Wasabi

5 Tuna Filets | Serves 25 Guests

WHOLE ROASTED SUCKLING PIG 450 (GF)

Slow Roasted: Crispy Outside, Tender Inside with Hawaiian Rolls, Grilled Pineapple, Grilled Onions

Serves 30 Guests

BEER ROASTED TURKEY 325

Roasted Turkey Breast with Local IPA and Red Dragon Sauce, Assorted Soft Rolls

Serves 30 Guests

NY STRIP (GF) 450

Peppercorn, Garlic and Thyme Coated Strip Loin with Duxelle Demi, Mild and Spicy Horseradish Cream and Sliced Baguettes

Serves 40 Guests

TRI TIP (GF) 350

Smoked Chile and Achiote Rubbed Tri Tip with Chipotle & Tequila Glaze, Assorted Rolls

4 Each | Serves 30 Guests



PLATED DINNERS

All Plated Dinners Come with a Choice of Starter, Entrée, and Dessert

Are Served with Fresh Rolls, Butter, Iced Tea and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee

Prices are Per Person | Based on 60 Minutes of Service | 25 Guest Minimum | Additional \$10.00 Per Person for Fewer than 20 Guests

If Multiple Entrées are Selected, the Highest Priced Entrée Prevails for All

STARTERS

Select One

Soups

Cream of Asparagus Soup with Caramelized Fennel & Dill (V, GF, D)

Butternut Squash & Spiked Cider Soup with Pancetta (GF, D)

Local Craft Beer & Cheddar Soup with Bacon & Mini Pretzel (D)

Salads

Mini Mexican Cobb Wedge with White Corn, Tomatoes, Cucumber, Red Onion, Pinto Beans, Tortilla Crisps & Jalapeno Blue Cheese Dressing (V, GF, D)

Grilled Watermelon Salad with Cucumber, Avocado, Pickled

Hominy, Cilantro & Local Citrus Vinaigrette (VV, GF)

Ricotta & Roasted Squash Salad with Pomegranate Arils, Frisée, Radicchio, Mint & Pomegranate Vinaigrette (V, GF, D)

Classic Caesar with Romaine, Herbed Croutons, Shaved Parmesan & Caesar Dressing (D)

DESSERTS

Select One

Trio For You

Trio with Berry Panna Cotta Shot Glass, Mini Opera & Pistachio Macaron (D, N)

Pecan Caramel Tartlet

With Salted Caramel & Dulce de Leche Mousse (V,GF,D)

Lemon Meringue Tartlet

With Fresh Raspberries & Raspberry Sauce (V, D)

Dessert Station

Chef's Choice Dessert Station with Mini Desserts, Petit Fours & Cookies (V, D)

ENTREES

SEARED CAULIFLOWER STEAK 60

With Lemon, Garlic and Thyme, Creamy Goat Cheese Polenta, Tomato and Saffron Ragout (V, GF,D)

GRILLED JERK CHICKEN 62

Grilled Cage Free Jerk Chicken with Fennel and Apple Slaw, Orange Infused Chicken Jus, Braised Kale and Jasmine Rice with Ginger and Pigeon Peas (GF)

BALSAMIC GRILLED 65

PORTOBELLOW MUSHROOM
Stuffed with Butternut Squash, Local Kale, Crushed White Bean Served with Lemon and Asparagus Risotto with Smoked Tomato Sauce (VV, GF)

GRILLED VEGETABLE RAVIOLI 68

With Sundried Tomato Pesto Béchamel, Balsamic Roasted Heirloom Tomato and Grilled Corn (V, D)

GRILLED PACIFIC SALMON 68

Crispy Brussel Sprouts, Yukon Potato Purée with Olive Oil, Pickled Shaved Red Onion with Dill & Lemon Chimichurri (GF)

6 HR BRAISED BEEF SHORT RIB 72

Grass-Fed Beef Short Rib with Goat Cheese Potato Gratin, Caramelized Onions with Fresh Cracked Black Pepper, Garlic Tossed Haricot Vert with Bacon, Shallots and Sherry Demi (GF,D)

NY PUB 80

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

FILET AND SHRIMP DUET 89

Grilled Peppercorn Crusted Filet with Red Wine and Wild Mushroom Demi, Garlic and Herb Jumbo Shrimp Scampi, Lemon and Asparagus Risotto, Roasted Baby Sweet Peppers (GF, D)

DINNER BUFFET

All Dinner Buffets Come with a Choice of Starter, Entrée, and Dessert

Are Served with Fresh Rolls, Butter, Iced Tea and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee

Prices are Per Person | Based on 60 Minutes of Service | 25 Guest Minimum | Additional \$10.00 Per Person for Fewer than 20 Guests

FARM HOUSE SUPPER

75

Sweet Potato and Lime Soup with Farmer's Market Spuds, Chive and Blue Cheese Crumbles (V, GF)

Farmers Market Charred Corn Salad with Watercress, Shaved Red Onion, Hearts of Palm, Heirloom Tomatoes, Mint, Cilantro and Citrus Yogurt Dressing (V, GF, D)

Garden Fresh Gem Lettuce Wedges with Shaved Parmesan, Herbed Crotons, Boiled Egg, Cracked Pepper and House Caesar Dressing (V)

Free Range Chicken Stewed with Spinach, Preserved Lemon, Roasted Chick Peas and Ginger (GF)

Local Oven Broiled Snapper with Parsnip and Tarragon Velouté (GF)

Five Whole Grain Wild Rice with Peas and Dill (VV, GF) | Roasted Cauliflower with Fried Garlic (VV, GF)

Sugar Free Ricotta Parfaits with Mixed Berries (V, GF, D) | Assorted Gluten Free Cupcakes (V, GF, D)

BACKYARD COOKOUT

78

Fresh Cabbage Cole Slaw with Toasted Coconut and Mandarin Orange (V, GF)

Redskin Potato Salad with Herbs, Scallion, Bacon, Spanish Onion, Egg & Dijonnaise (GF)

Fried Chicken with House Made Hot Sauce (D)

Carolina Style Bbq Pulled Pork Sandwich with Caramelized Onions & Chef Made Pickles

Braised Grass-Fed Beef Brisket with Caramelized Cipollini Onions & Mesquite Demi Sauce (GF)

Macaroni with Local and Imported Cheeses (V, D)

Grilled Sweet Corn on the Cob with Sea Salt (V, GF, D) | Brown Sugar Baked Beans (V, GF)

Corn Bread & Sweet Butter (V, D)

Apple Cinnamon Crumble Bars (V, D) | Assorted Mini Cupcakes (V, GF, D)

Watermelon Wedges (*when in season*) (VV, GF)



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MESA DE NOCHE

85

Smokey Roasted Red Pepper and Chipotle Soup with Crème Fresh and Cilantro (V, GF, D)
Mixed Seafood Ceviche with Fresh Cucumber, Onions, Jalapeno, Cilantro in a Zesty Red Sauce (GF)
Fresh Fried Tortilla Chips (V, GF*)
Original TJ Caesar with Gem Wedges, Cotija, Herbed Croutons, Caesar Dressing (D)
Elote Salad with Fresh White Corn, Grilled Poblano, Farmer's Cheese, Lime Aioli and Chili Dust (V, GF, D)
Costilla with Mole Dry Rub, Grilled Onions and Jalapenos (GF)
Fresh Mussels with Garlic, Chorizo, Local Tomatoes and Fresh Coriander (GF)
Braised Oyster Mushroom Carnitas with Mexican Oregano (V, GF, D)
Mini Chicken Quesadillas a La Plancha with Cilantro Cream Sauce (V, D)
Forbidden Mexican Rice with Grilled Red Pepper (VV, GF)
Pico de Gallo (VV, GF) | Mexican Crema (V, GF) | Mexican Hot Sauce (VV, GF)
Dulce de Leche Cake (V, GF, D) | Mexican Chocolate Mousse Shooters (V, GF, D)

MEDITERRANEAN SHORES

90

Traditional Hummus with Olive Oil, Lemon and Fried Garlic (VV, GF)
Paprika Dusted Grilled Pita (V)
Local Romaine and Spinach, Red Onion, Roma Tomato, Feta Cheese, Greek Olives, Cucumber with White Balsamic Vinegar (V, GF, D)
Chick Pea and White Bean Salad with Shaved Red Onion, Heirloom Tomatoes, Marinated Bell Pepper, Basil, Mint with Herbed Vinaigrette (VV, GF)
Braised Lamb with Pomegranate and Mustard Sauce (GF)
Roasted Free Range Chicken on a Bed of Spinach with Artichokes and Feta (GF)
Broiled Local Rock Fish in a Light Preserved Lemon Broth with Charred Tomatoes (GF)
Penne and Fresh Local Veggies Tossed in Pomodoro Sauce, Olive Oil, Basil and Red Pepper Flakes (V, D)
Toasted Cous Cous with Almonds, Raisins, Herbs and Local Tomatoes (VV)
Grilled Eggplant with Mint Pesto and Roasted Red Peppers (VV, GF)
Crisp Baklava (V, D) | Chocolate Cake with Olive Oil and Orange Peel (V, GF)



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 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.