2023

BANQUET & CATERING MENU

WYNDHAM
San Diego Bayside

CONTINENTAL BREAKFASTS

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 35

Assorted Breakfast Pastries, Muffins,Croissants and Toast with Butter
Sliced and Whole Local Fruit and Berries

BRIGHT AND EARLY 38

Fresh Sliced Local Fruit and Berries
Assorted Breakfast Pastries, Muffins, Croissants and Toast
Assorted Jellies, Jams and Whipped Butter
Individual Yogurts with Gourmet Granloa

THE EURO 40

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 41

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 25

***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

SUNRISE 38

Free Range Scrambled Eggs with Chive
Thick Cut Applewood Smoked Bacon and Browned Sausage Links
Homestyle Breakfast Potatoes with Onions and Peppers

BAJA CHILEQUILES 38

Fried Corn Tortilla Chips Tossed in House Made Salsa Rojo
Free Range Scrambled Eggs
Avocado Lime Crema
Queso Fresco

FT SQUARED 42

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

CHICKEN N' WAFFLES 42

Fluffly Belgian Waffle
Crispy Country Fried White Meat Chicken
Date and Apple Compote
Whipped Butter and Date Syrup

BREAKFAST TABLES

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 48

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 50

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 53

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 55

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 Existing Menu, Not a Stand-Alone Item,
and for a minimum of 25% of the group
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, Dried Fruit, Sliced Almonds and Butter	6
Soy Chorizo Egg and Cheese Sliders on Mini Croissant	7
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

WYNDHAM
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A LA CARTE

REFRESHMENTS

Price Per Gallon

Lemonade or Strawberry Lemonade	**55**
Fruit Infused Water Station	**55**
Iced Water Station	**25**
Juice (Orange, Apple or Cranberry)	**68**
Tazo Teas	**75**
Iced Tea	**75**
Starbucks Pikes Place Coffee	**115**
Starbucks Pikes Place Decaf Coffee	**115**

Individual Beverages - Each

Assorted Pepsi Brand Soft Drinks	**6.50**
Bottled Still and Sparkling Water	**6.25**
Individual Martinelli Bottles	**6**
Individual Milks (min 50ppl)	**6**
Bottled Organic Coconut Water	**7**
Individual Evolution Juices	**8**
Starbucks Frappuccino	**8**
Assorted Energy Drinks	**8.50**
Naked Juices	**8.50**
KOE Kombucha Cans	**8.50**
VOSS Bottled Waters	**9**
Fiji Bottled Waters	**9**

SNACKS

Price Per Person

Chips and Fresh Salsa	**7**
Taro Potato and Vegetable Chips	**7**
Mixed Nuts	**8**
Spicy Snack Mix	**8**
Trail Mix and Dried Fruits	**9**
Duo of Hummus with Pita Chips	**11**

Individual Snacks - Each

Assorted Seasonal Whole Fruit	**4**
Assorted Candy Bars	**6**
Individual Bags of Pretzels	**5**
Individual Bags of Nuts	**5**
Assorted Bags of Gourmet Chips	**5**
Assorted Granola Bars	**5**
Individual Yogurts	**5**
Fresh Popped Popcorn	**6**
Yogurt Parfaits	**8**

BAKED GOODS

Price Per Dozen

Lemon Bars	**75**
Fruit Kebobs with Basil Syrup and Tahitian Vanilla Dip	**90**
Assorted Breakfast Pastries	**73**
Assorted Fresh Baked Muffins with Butter (chef's choice)	**73**
Specialty Choice of Muffin - Per Dozen	**73**
Flax Seed, Blueberry, Orange Cranberry, Bran, Lemon Poppy	
Warm Cinnamon Rolls with Cream Cheese Frosting	**73**
Bagels with Assorted Cream Cheeses and Jams	**73**
Breakfast Tea Breads with Sweet Butter	**73**
Assorted Croissants	**73**
Assorted Cookies	**73**
Salted Caramel Brownies	**73**
GF Cookies	**78**
GF Assorted Pastries	**80**

WYNDHAM
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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 15
Assorted Pepsi Brand Soft Drinks, Bottled Waters, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and an Assortment of Teavana Tea

Water Cooler Chat 16
Assorted Fresh Baked Donuts and Donut Holes
Fluffy Coffee Cake and Morning Pastries
Fruit Infused Water Station

Berry Good Morning 17
Mini Blueberry Muffins
Assorted 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:
Served with an assortment that may include:
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 22
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 14
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, Mini Pretzel, 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 24
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

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HEALTH & WELLNESS BREAKS

Morning Pick-Me-Up 18

Apple Chips (VV, GF)
Banana Chips (VV, GF)
Individual Packs of Cristy Oven Roasted Chickpeas (VV, GF)
Flourless Chocolate Chip Cookies (V, GF, D)
Cold Pressed Apple Cider (VV, GF)

Protein Pack 22

Mixed Nuts (VV, GF, N)
Dried Fruits (VV, GF)
Assorted Cheese Display (V, GF, D)
Hard Boiled Cage-Free Eggs with Salt & Pepper (V, GF)

Wellness Oat Bar 22

Assorted Granola Bars (VV)
Vanilla Scented Overnight Oats (VV, GF)
Toppings:
Fresh Local Straweberries, Blueberries, Sliced Banana, Apple Compote, Almonds, Toasted Coconut,
Dark Chocolate Chips, Chia Seeds and Cinnamon

Protein and Vitamin Boost 20

Lemon-Garlic Hummus and Roasted Red Pepper Hummus (VV, GF)
Crisp Pita Chips (VV, GF)
Vegetable Cruidite (VV, GF)
Warm Olives and Rosemary, EVOO, and Lemon Zest (VV, GF)

BREAK PACKAGES

Beverage Break

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

All Day Beverages - 8 hours maximum service time 65

Half Day Beverages - 4 hours maximum service time 35

CHILLED PLATED LUNCHES

All Two Course Chilled Plated Lunches Come with a Choice of Entrée and Dessert.
Served with Fresh Rolls, Butter, Ice Water and Iced Tea | Prices are Per Person for 60 Minutes of Service

ENTREES

GRILLED CHICKEN SALAD 50

Citrus and Herb Grilled Free Range Chicken Breast
California Romaine and Local Baby Kale
Garlic and Parmesan Crusted Crostini
Fresh Grated Romano, Classic Caesar Dressing (D)

WYNDHAM CHEF'S SALAD 50

Poached Egg, Turkey, Ham, Blue Cheese, Olives, Tomatoes, Mixed Greens, with Buttermilk Herb Dressing (GF, D, P)

GRILLED SIRLOIN SALAD 50

Grilled Sirloin of Beef with Cilantro and Garlic, Mixed Baby Greens, Watercress, Pinto Beans, Pickled Corn, Shaved Onion, Cotija Cheese and Chipotle Honey Mustard Dressing (GF, D)

SMOKED TURKEY SANDWICH 50

with Muenster Cheese, Avocado, Baby Arugula, Sundried Tomato Aioli and Cucumber on a Brioche Bun. Presented with small House Side Salad. (D)

GRILLED VEGETABLE SANDWICH 50

with Roasted Red Pepper Hummus, Locally Grown Sprouts and Goat Cheese on Foccacia.
Presented with small House Side Salad. (V, D)

DESSERTS

Select One

New York Style Cheesecake
With Chocolate Cookie Bits and Caramel Sauce (V, D)

Raspberry Crumble
With Vanilla Bean Crème Anglaise (V, D)

Tiramisu Cake
With Mascarpone Mousse, Cocoa Crumble and Affogato Sauce (GF)

Triple Chocolate Mousse (+$3)
With Dark, White, and Milk Chocolate (V, D)

HOT PLATED LUNCHES

All Plated Lunches Come with a Choice of Starter, Entrée and Dessert
Served with Fresh Rolls, Butter, Ice Water and Iced Tea | Prices are Per Person for 60 Minutes of Service
If Multiple Entrées are Selected (max of 3), the Highest Priced Entrée Prevails for All

STARTERS
Select One

Roasted Tomato Bisque with Sweet Basil

Smokey Grilled Chicken Tortilla Soup, with Fresh Cilantro

Spiced Carrot Ginger Soup
with Toasted Pine Nuts and Mint

Classic Caesar Salad
With Romaine and Baby Kale, Herb Croutons,
Shaved Parmesan and All Natural Caesar Dressing

Mixed Local Baby Greens
With Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots and Balsamic Vinaigrette

Baby Arugula Salad
Roasted Beets, White Beans, Mandarin Oranges, Feta,
Poppy Seed and Dijon Dressing

DESSERTS
Select One

New York Style Cheesecake
With Chocolate Cookie Bits and Caramel Sauce (V, D)

Raspberry Crumble
With Vanilla Bean Crème Anglaise (V, D)

Tiramisu Cake
With Mascarpone Mousse, Cocoa Crumble and Affogato Sauce (GF)

Triple Chocolate Mousse (+$3)
With Dark, White, and Milk Chocolate (V, D)

ENTREES

BALSAMIC GRILLED PORTOBELLO MUSHROOM — 51
Stuffed with Butternut Squash, Local Kale,
Crushed White Beans
Served with Lemon and Asparagus Risotto and
a Smoked Tomato Sauce

CHILE AND ACHIOTE RUBBED CAGE FREE CHICKEN BREAST — 51
With Gorgonzola Bechamel
Crispy Garlic and Olive Oil Crush Baby Potatoes
Roasted Celery Root and Baby Carrots Tossed in
Clarified Butter and Sea Salt

GRILLED FREE RANGE CHICKEN BREAST — 51
Smoked Tomato and Mushroom Ragout
Creamy Chevre and Chive Polenta
Charred Broccolini with Garlic and Ginger

CHAR BROILED PACIFIC MAHI — 55
Fresh Pacific Mahi Mahi
Butter Poached Kohlrabi
Coconut Scented Grilled Radicchio
Pea Puree with Tomato & Saffron Ragout

6 HR GRASS-FED BRAISED BEEF SHORT RIB — 61
Goat Cheese Potato Puree
Caramelized Onions with Fresh Cracked Black Pepper
Garlic Tossed Haricot Vert with Bacon
Shallots and Sherry Demi

WYNDHAM
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CHILLED LUNCH TABLES

All Buffets Include Ice Water and Ice Tea
Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional $7.00 Per Person for Fewer than 25 Guests

TASTES FROM THE GARDEN 55

Sustainable Vegetable Soup - Local Veggies, Gluten Free Grains, House Made Vegetable Broth, Fresh Young Herbs (VV, GF)

Greens & Dressings - Local Baby Greens, Organic Baby Kale, Chopped Romaine, Watercress (VV, GF)
Creamy Caesar, Orange Cilantro, Ranch, Balsamic, Vinegar and Olive Oil (V, GF)

Accouterments - 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 Range Grilled Chicken, Boiled Egg, Real Bacon Bits, Seasoned Croutons, Herb Garlic Crostinis and Fried Tortilla Strips
Lemon Bars with Fresh Berries (V, D)
Add Avocado $6 | Add Shrimp $8

BAYFRONT PICNIC 58

Fresh Local Seasonal Fruit Salad with Melons, Berries, Grapes and Pomegranate Seeds (VV,GF)
Classic Caesar with Herb Croutons, Shaved Parmesan and Caesar Dressing (V, D)
Homestyle Potato Salad with Cage Free Eggs, Apple Wood Smoked Bacon, Scallions and Paprika (GF)
(Choose 3 Sandwich Bases)
Sliced Honey, Cured Ham, Roast Beef, Smoked Turkey, Pastrami, Egg Salad, Tuna Salad or Chicken Salad
Farm Fresh Lettuce, Organic Tomatoes, Onions, and Pepperoncini's, Black Olives, Jalapeno and Chef Cut Bread and Butter Pickles (VV, GF)
Cheddar, Smoked Provolone & Muenster Cheese (V, GF, D)
Assortment of Artesian Breads (V, D)
Double Egg Mayo (V, GF)
Whole Grain Mustard, Sundried Tomato Pesto (V, GF, D)
Olive Oil and Vinegar (VV, GF)
Salted Dulce de Leche Brownies & Fresh Baked Cookies (V, D)

BROADWAY 61

Salads - Choose 2:
- Caesar Salad with Romaine and Baby Kale, Herb Croutons, Shaved Parmesan and Caesar Dressing (V, D)
- Spring Mixed Greens with Heirloom Tomatoes, Sliced Cucumber, Shaved Carrot, Grilled Corn with Ranch and Chef's Vinaigrette (VV, GF)
- Macaroni Pasta Salad with Sliced Olives, Celery and Dill (V, GF)
- Fresh Seasonal Local Fruit Salad

Pre-Made Sandwiches - Choose 3:
- Turkey with Cheddar, Lettuce, Tomato, Red Onion, and Italian Dressing
- Chicken Breast with Ham, Swiss Cheese, and Honey Mustard Dressing
- BLT Sandwich with Smoked Applewood Bacon, Lettuce, Tomato, and Mayo
- Deli Style with Pastrami, Capacola, Salami and Provolone Cheese
- Roast Beef with Cheddar, Lettuce, Tomato, and Spicy Brown Mustard

Housemade Potato Chips (VV, GF)
Double Chocolate Brownies & Jumbo Chocolate Chip Cookies (V, D)

HOT LUNCH TABLES

All Buffets Include Ice Water and Ice Tea
Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional $7.00 Per Person for Fewer than 25 Guests

POOL PARTY 55

Romaine with Local Grape Tomatoes, Shaved Onion, Cucumber and Croutons with Herbed Vinaigrette (V)
Bowtie Pasta Salad with Corn, Black Beans, Shredded Cheese Blend, Tomato and Chipotle Ranch (V, D)
Grilled Grass Fed Beef Burgers (GF), Veggie Burgers (V)
Grilled Hot Dogs (GF)
BBQ Chicken Quarters (GF)
Golden French Fries (VV, GF)
Assorted Buns
Ketchup, Mustard, Mayo, Relish, Sliced Cheese, Tomatoes, Onions and Lettuce
Chocolate Cake (V, D)

QUICK BITE 62

Tomato and Cucumber Salad with Sliced Onions, Pepperoncini Peppers, and Herbed Vinaigrette (VV, GF)
Chopped Romaine, Shaved Parmesan, Garlic and Herb Croutons and Caesar Dressing (V, D)

Entrees - Choose 2:
Spaghetti Bolognese with Olive Oil Drizzle, Basil, and Shaved Parmesan (D)
Cheese Tortellini with Cherry Tomatoes and Garlic, Tomato Cream Sauce (V, D)
Farfalle Primavera with Local Tomatoes, Peas, EVOO, Sea Salt, Lemon Zest and Italian Parsley (V)
Fettuccini with Pork Ragu, Hot Cherry Peppers, and Pecorino Cheese (D, P)
Cheese Ravioli with White Wine Shrimp Sauce, Grilled Corn, Capers and Fresh Parsley (D)

Roasted Broccoli and Cauliflower with Pesto and Lemon (V, D)

Assorted Mini Desserts Display

HOT LUNCH TABLES CONTINUED

All Buffets Include Ice Water and Ice Tea
Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional $7.00 Per Person for Fewer than 25 Guests

PIAZZA DELLA LOMA VISTA 66

Zuppa di Lenticcie with Fire Roasted Red Peppers and Local Kale (VV, GF)
Grilled Brocolini Salad with Almonds, Artichokes, Marinated Heirloom Tomatoes, Shaved Manchego and Lemon Vinaigrette (V, GF, D)
Italian Meatballs Slow Cooked in Nana's Sunday gravy (D)
Al Dente Linguini Tossed Lightly in EVOO, Parsley, Cracked Pepper and Sea Salt (V)
Broiled Local Whitefish in a Light Lemon Caper Sauce with Fresh Italian Parsley (GF, D)
Breaded Eggplant Cutlets with San Marzano Sauce, Ricotta and Basil (V, D)
White Wine Braised Endive and Leek with Toasted Pine Nuts (VV, GF)
Cheesy Garlic Bread (V, D)
Pepper Mill, Olive Oil and Chili Flakes (VV, GF)
Fresh Grated Parmesan (V, GF, D)
Assorted Italian Petit Fours

BONITA COCINA 69

Yesterday's Pozole, with Oregano, Onions and Lime Wedges (GF, P)
Local Iceberg with Shaved Carrot, Sliced Radish, Tajin Marinated Cucumber, Tomatoes, Crispy Tortilla Strips and Lime Vinaigrette (V)
Elote, Charred Corn, with Mayo, Cotija, Chile Blend and Lime (V, GF, D)
Smokey Frijoles Borrachos, Stewed Pinto Beans with Onions, Flame Grilled Pasilla & Mexican Lager (V)
Chicken Enchiladas with Salsa Verde, Queso Blanco and Cilantro (D)
Baja Fish Tacos with Shredded Cabbage, Pico de Gallo, Limes, Baja sauce (D)
Flour and Corn Tortillas (V)
Sour Cream and Jack Cheese (V, GF, D)
Mexican Salsa Picante (VV, GF)
Mexican Rice (VV, GF)
Custard Filled Cinnamon Sugar Churros (V, D)
Mexican Caramel Flan (V, GF, D)

WATERFRONT LUAU 72

Soft Hawaiian Rolls with Butter (V, D)
Island Macaroni Salad with Carrots, Celery and Almonds (V, N)
Farm Fresh Baby Greens with Shaved Radish, Shaved Red Onion, Marinated Edamame, Peanuts and Asian Dressing (V, GF)
Grilled Free Range Huli Huli Chicken with Tamari Soy Sauce, Toasted Sesame Seeds and Scallions (GF)
Slow Cooked Pulled Kalua Pork on a Bed of Cabbage with Grilled Onions & Pineapple (GF)
Market Blue Lake Beans with Garlic and Ginger (VV, GF)
Island Fried Rice with Spam, Carrots, Onions, Chile Flakes and Scallions (GF)
Hawaiian Fruit Salad with Mandarin Oranges and Toasted Coconut (V, GF, D)
Hawaiian Coconut Cake and Pineapple Upside Down Cake (V, D)

GRAB N' GO BOXED LUNCHES

Boxed Lunches are "walk-in" lunches and are not supplied with table seating or table service.
Each to-go box includes Bagged Chips, Pasta Salad, Whole Fruit, and Utensils | 20 Guests Minimum
Additional $7.00 Per Person for Fewer than 20 Guests

(Counts for Each Selection are Due with Final Guarantees)

Select Four (4) Wraps or Sandwiches 43

SIGNATURE WRAPS AND SANDWICHES

Surf City Sandwich
Turkey, Bacon, Avocado, Lettuce and Tomato on a French Roll

Admiral Sandwich
Premium Lean Roast Beef, Cheddar Cheese, Lettuce and Tomato on an Onion Roll

Midway Sandwich
Ham on Rye with Swiss Cheese, Lettuce, Tomato and Hearty Yellow Mustard

Harbor "Lites" Sandwich
All Veggies with Roasted Eggplant and Provolone

First Mate Sandwich
Chicken Salad, Lettuce, Tomato, on French Roll

High Tide Sandwich
Albacore Tuna Salad, Lettuce, Tomato, on Deli Rye

Chicken Caesar Wrap
Chicken, Parmesan, Romaine, Cesar Dressing

Thai Chicken Wrap
Chicken, Romaine, Tomatoes, Bean Sprouts, Green Onion, Cucumber, Rice Noodles, Sesame Ginger Dressing

Cobb Chicken Wrap
Chicken, Bacon, Avocado, Romaine, Tomatoes, Cucumber, Bleu Cheese Crumbles, Egg, Bleu Cheese Dressing

Greek Chicken Wrap
Chicken, Feta Cheese, Olives, Romaine, Cucumbers, Tomato, Feta Dressing

DESSERT

Assorted Fresh Baked Cookies

ENHANCEMENTS

Bottled Water	**6.25**
Assorted Pepsi Brand Soft Drinks	**6.50**

RECEPTIONS

TRAY PASSED HORS D' OEUVRES

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

COLD HORS D'OEUVRES

Antipasto Brocette with Basil, Olive Oil and Sea Salt (GF, D)	**6**
Chilled White Gazpacho with Toasted Almond, Chive and EVOO (VV, GF, N)	**7**
Smoked Blue Cheese with Blackberry and Honey (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**
Chilled Jumbo Shrimp with Spicy Cocktail Sauce (GF)	**8**

HOT HORS D'OEUVRES

Black Bean Empanada with Sofrito Sauce (V)	**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**
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 19

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 Vinaigrette, Ranch, Balsamic Vinaigrette, 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 (VV, GF),
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 (GF)

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) — Market Price

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

5 Tuna Filets | Serves 25 Guests

BEER ROASTED TURKEY — 375

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

Serves 30 Guests

TRI TIP (GF) — 400

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

4 Each | Serves 30 Guests

WHOLE ROASTED SUCKLING PIG (GF) — 450

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

Serves 30 Guests

NY STRIP (GF) — 550

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

Serves 40 Guests

PLATED DINNERS

All Plated Dinners Come with a Choice of Starter, Entrée, and Dessert
Are Served with Fresh Rolls, Butter , and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee
Prices are Per Person | Based on 60 Minutes of Service
If Multiple Entrées are Selected, (max of 3) 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, Frisse, Radicchio, Mint & Pomegranate Vinaigrette (V, GF, D)
Classic Caesar with Romaine, Herbed Croutons, Shaved Parmesan & Caesar Dressing (D)

DESSERTS
Select One

Chocolate Hazelnut Crunch
with Caramel Sauce
and Fresh Strawyberry (V, D, N)

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

Key Lime 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 65
With Lemon, Garlic and Thyme, Creamy Goat Cheese Polenta, Tomato and Saffron Ragout (V, GF,D)

GRILLED JERK CHICKEN 67
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 PORTOBELLO MUSHROOM 65
Stuffed with Butternut Squash, Local Kale, Crushed White Bean Served with Lemon and Asparagus Risotto with Smoked Tomato Sauce (VV, GF)

SPINACH & 3 CHEESE RAVIOLI 68
With Sundried Tomato Pesto Béchamel, Balsamic Roasted Heirloom Tomato and Grilled Corn (V, D)

GRILLED PACIFIC SALMON 73
Crispy Brussel Sprouts, Yukon Potato Purée with Olive Oil, Pickled Shaved Red Onion with Dill & Lemon Chimichurri (GF)

6 HR BRAISED BEEF SHORT RIB 82
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 90
Bar Mixed Crusted NY Strip Manhattan Cut, Seared Daikon, Creamed Pea Puree, Guinnes Reduction, Fresh Cracked Black Pepper

FILET AND SHRIMP DUET 105
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)

WYNDHAM
San Diego Bayside

DINNER TABLES

All Dinner Tables Come with a Choice of Starter, Entrée, and Dessert
Are Served with Fresh Rolls, Butter , 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 83

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 Cupcakes (V, D)

BACKYARD COOKOUT 92

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) | Red Velvet Cake (V, D)
Watermelon Wedges *(when in season)* (VV, GF)

DINNER BUFFET

All Dinner Buffets Come with a Choice of Starter, Entrée, and Dessert
Are Served with Fresh Rolls, Butter , 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

MESA DE NOCHE 88

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)
Tres Leches Cake (V, D) | Flourless Mexican Chocolate Cake (V, GF, D)

MEDITERRANEAN SHORES 99

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		Hosted Bar		Cash Bar	
Walnut Crest Cabernet	30	Call Brands	**9**	Call Brands	**10**
Walnut Crest Merlot	**30**	Premium Brands	**10**	Premium Brands	**11**
Trinity Oaks Cabernet	**30**	Cordials	**11**	Cordials	**12**
Sycamore Lane Cabernet	**34**	Select House Wine	**8**	Select House Wine	**9**
Sycamore Lane Merlot	**34**	Premium Wines	**9**	Premium Wines	**10**
White Wine		Hard Seltzers	**7**	Hard Seltzers	**8**
Beringer White Zinfandel	**30**	Domestic Beers	**7**	Domestic Beers	**8**
Trinity Oaks Chardonnay	**30**	Imported Beers	**8**	Imported Beers	**9**
Sycamore Lane Chardonnay	**34**	Craft Beers	**9**	Craft Beers	**10**
Walnut Crest Chardonnay	**30**	Mineral Water	**6.25**	Mineral Water	**6**
Sparkling Wine		Fruit Juices	**6.25**	Fruit Juices	**6**
Wycliff Brut	36	Soft Drinks	**6.50**	Soft Drinks	**7**

$175.00 Bartender Fee will Be Charged
to Hosted and Cash Bars

Wyndham supplies One Bar
Per 100 Guests

Dedicated Cocktail Service Available at
$65.00 Per Hour – 3 Hour Minimum

BAR PACKAGES

Silver	Gold	Platinum
Beer & Wine Only	Includes Silver Package	Includes Silver w/ Premium Wines
$30.00 2 Hours	$32.00 2 Hours	$38.00 2 Hours
$36.00 3 Hours	$38.00 3 Hours	$44.00 3 Hours
$48.00 4 Hours	$44.00 4 Hours	$54.00 4 Hours
Budweiser	Sky Vodka	Grey Goose Vodka
Bud Light	Bombay Gin	Bacardi Superior Rum
Miller Lite	Cruzan Rum	Patron Silver Tequila
Dos XX	Camarena Tequila	Crown Royal Whiskey
Stella Artois	Jack Daniels Whiskey	Makers Mark Bourbon
Walnut Crest Vintners	Jim Beam Bourbon	Hennessy Cognac
Chardonnay, Cabernet, Merlot	E&J Brandy	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. Guarantee Counts must fall within 5% of the SET count. 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.