



Your Catering Experience Awaits You

HILTON SAN FRANCISCO AIRPORT BAYFRONT

PLATED BREAKFAST

Plated Breakfasts include:

Fresh Orange Juice, Sliced Fresh Fruits and Berries, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups

HOT & HEARTY

\$42.00 per Person

~ Cage-Free Scrambled Eggs, Grilled Link Sausage or Applewood Smoked Bacon, California Breakfast Potatoes, Toast

ENHANCEMENTS

- ~ Applewood Smoked Bacon - \$8 pp
- ~ English Sausage - \$8 pp
- ~ Sliced Fresh Fruit - \$9 pp
- ~ Seasonal Whole Fruit - \$7 pp
- ~ Individual Greek Yogurt - \$6 each
- ~ Steel Cut Oats, Dried Fruit, Brown Sugar - \$7 pp
- ~ Assorted Kind Bars - \$7 each
- ~ Assorted Croissants & Scones - \$55 per dozen
- ~ Bagels & Cream Cheese - \$55 per dozen
- ~ Breakfast Loaves - \$55 per dozen
- ~ Fresh Baked Pastries - \$55 per dozen
- ~ Fresh Baked Muffins - \$55 per dozen
- ~ Assorted Cereals - \$6 each
- ~ Sodas & Bottled Water - \$6 each
- ~ Perrier Sparkling Water - \$7 each

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

BREAKFAST BUFFETS

Based upon 1.5 hours of service. A minimum of 25 people required. An additional charge of \$200.00++ for parties under 25.

EXECUTIVE CONTINENTAL

\$40.00 per Person

- ~ (choose one) Selection of Fresh Baked Pastries or Assorted Fresh Bagels with Cream Cheese
- ~ Seasonal Fruits & Berries, Selection of Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups

HEALTHY START

\$45.00 per Person

- ~ Build Your Own: Granola, Greek Yogurt, Honey, Seasonal Fruits & Berries, English Muffins, Butter, Jam, Hard-Boiled Eggs, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups

WHOLESOME

\$45.00 per Person

- ~ (choose one) Applewood Smoked Bacon or Sausage
- ~ Seasonal Fruits & Berries, Selection of Pastries & Breakfast Loaves, Cage-Free Scrambled Eggs, Breakfast Potatoes, Orange Juice, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups

ENHANCEMENTS

- ~ Applewood Smoked Bacon - \$8 pp
- ~ English Sausage - \$8 pp
- ~ Sliced Fresh Fruit - \$9 pp
- ~ Seasonal Whole Fruit - \$7 pp
- ~ Individual Greek Yogurt - \$6 each
- ~ Steel Cut Oats, Dried Fruit, Brown Sugar - \$7 pp
- ~ Assorted Kind Bars - \$7 each
- ~ Assorted Croissants & Scones - \$55 per dozen
- ~ Bagels & Cream Cheese - \$55 per dozen
- ~ Breakfast Loaves - \$55 per dozen
- ~ Fresh Baked Pastries - \$55 per dozen
- ~ Fresh Baked Muffins - \$55 per dozen
- ~ Assorted Cereals - \$6 each
- ~ Sodas, Sparkling & Bottled Water - \$6 each
- ~ Perrier Sparkling Water - \$7 each

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

A LA CARTE

BEVERAGES

- ~ Fresh Brewed Coffee* - \$109 per gallon
- ~ Decaffeinated Coffee* - \$109 per gallon
- ~ Assorted Teas* - \$109 per gallon
- *Includes Flavored Syrups
- ~ Carafe of Juice - \$30 each
- *Orange, Apple, Cranberry
- ~ Fresh Brewed Iced Tea - \$63 per gallon
- ~ Sodas, Sparkling Bottled Water - \$6 each
- ~ Low Cal & Regular Monster Energy - \$7 each

FRUIT, YOGURT & CEREALS

- ~ Sliced Fresh Fruit - \$9 pp
- ~ Seasonal Whole Fruit - \$7 pp
- ~ Individual Greek Yogurt - \$6 each
- ~ Assorted Kind Bars - \$7 each
- ~ Assorted Cereals - \$6 each

FROM OUR BAKESHOP

- ~ Assorted Croissants & Scones - \$55 per dozen
- ~ Bagels & Cream Cheese - \$55 per dozen
- ~ Breakfast Loaves - \$55 per dozen
- ~ Fresh Baked Pastries - \$55 per dozen
- ~ Fresh Baked Muffins - \$55 per dozen

SIDE ORDERS

- ~ Applewood Smoked Bacon - \$8 pp
- ~ English Sausage - \$8 pp
- ~ Steel Cut Oats, Dried Fruit, Brown Sugar - \$7 pp

ALL DAY COFFEE SERVICE

\$24.00 per Person

- ~ Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups

ALL DAY BEVERAGE SERVICE

\$30.00 per Person

- ~ Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups, Assorted Sodas, Bottled Water

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

PLATED LUNCH

Plated lunches are accompanied with Choice of Salad, Choice of Entrée* with Seasonal Vegetables, Fresh Baked Rolls & Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Iced Tea

*For split options, the entrée price will be the higher price of all entrées. A choice of 3 proteins is an additional \$9.00++ per person.

SALAD (SELECT ONE)

- ~ Mixed Greens with Dried Cranberries, Feta Cheese & Balsamic Vinaigrette
- ~ Sliced Romaine, Herb Croutons, Grated Parmesan, Caesar Dressing
- ~ Baby Arugula, Cucumbers, Goat Cheese, Red Wine Vinaigrette

PLATED ENTRÉE (SELECT ONE)

- ~ Roasted Chicken with Lemon Caper Sauce - \$60 pp
- ~ Herb Crusted Chicken - \$64 pp
- ~ Pan Seared Sirloin, Chimichurri Sauce - \$62 pp
- ~ Baked Salmon with Dill Beurre Blanc - \$65 pp
- ~ Curry Roasted Cauliflower Steak, Red Pepper Quinoa - \$53 pp

DESSERT (SELECT ONE)

- ~ Chocolate Ganache Cake
- ~ Apple Cobbler
- ~ Tiramisu
- ~ New York Cheesecake

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

LUNCH BUFFETS

Based upon 1.5 hours of service. A minimum of 25 people required. An additional charge of \$200.00++ for parties under 25.

THE SICILIAN

\$62.00 per Person

- ~ Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing & Italian Vinaigrette
- ~ Antipasto: Salami, Roma Tomatoes, Provolone, Marinated Artichokes, Olives, Marinated Mushrooms
- ~ Chicken Paillard with Lemon Caper Sauce
- ~ Eggplant Parmesan
- ~ Rolls & Butter, Assorted Desserts, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Iced Tea

THE GOURMET DELI

\$60.00 per Person

- ~ Chef's Homemade Potato Salad with Cajun Spices
- ~ The Classic Caesar Hearts of Romaine, Shaved Parmesan Cheese, Croutons and Creamy Caesar Dressing
- ~ Mozzarella, Tomato, Basil & Balsamic Vinaigrette
- ~ Assorted Deli Meats: Ham, Roast Beef, Roasted Chicken or Turkey (Select 3)
- ~ Sliced Cheddar and Pepper Jack Cheese
- ~ Sliced Tomato, Onions, Lettuce
- ~ Mayonnaise & Mustard
- ~ Sliced Breads, Rolls & Butter
- ~ Assorted Desserts
- ~ Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Iced Tea

THE MISSION

\$65.00 per Person

- ~ Tortilla Chips & Salsa
- ~ Cabbage Slaw with Shredded Carrots
- ~ Chili-Lime Melon Salad
- Select (1) Taco option:
 - ~ Beef
 - ~ Chicken
- ~ Shredded Lettuce, Guacamole, Cotija Cheese, Sour Cream, Beans, Spanish Rice, Flour & Corn Tortillas
- ~ Chicken & Cheese Quesadillas
- ~ Mexican Wedding Cookies, Dulce de Leche Cheesecake,
- ~ Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Iced Tea

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

A LA CARTE

- ~ Miss Vickie's Assorted Chips - \$5 each
- ~ Assorted Candy Bars - \$5 each
- ~ Fresh Popcorn - \$4 pp
- ~ Kind Bars - \$7 each
- ~ Assorted Fresh Baked Brownies - \$55 per dozen
- ~ Gourmet Cookies - \$55 per dozen
- ~ Sliced Fresh Fruit - \$9 pp
- ~ Seasonal Whole Fruit - \$7 pp
- ~ Individual Greek Yogurt - \$6 each
- ~ Fresh Brewed Coffee* - \$109 per gallon
- ~ Decaffeinated Coffee*- \$109 per gallon
- ~ Assorted Teas* - \$109 per gallon
- *Flavored Coffee Syrups
- ~ Fresh Brewed Iced Tea - \$63 per gallon
- ~ Sodas or Bottled Water - \$6 each
- ~ Monster Energy Drinks - \$7 each
- ~ Perrier Sparkling Water - \$7 each

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

BREAK PACKAGES

ALL DAY BEVERAGE SERVICE

\$30.00 per Person

~ Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups, Assorted Sodas, & Bottled Water

ALL DAY COFFEE SERVICE

\$27.00 per Person

~ Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Flavored Syrups

ICE CREAM BREAK

\$25.00 per Person

~ Haagen Dazs Ice Cream Bars, It's It Ice Cream Sandwiches, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas

7TH INNING STRETCH

\$26.00 per Person

~ Warm Soft Pretzels, Yellow & Spicy Mustard, Mini Corn Dogs, Popcorn & Cracker Jacks, Assorted Sodas & Bottled Water

BOUNCE BACK

\$22.00 per Person

~ Apples, Bananas & Seasonal Whole Fruit, Assorted Kind Bars, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

PLATED DINNER

Plated lunches are accompanied with Choice of Salad, Choice of Entrée* with Seasonal Vegetables, Fresh Baked Rolls & Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Iced Tea

*For split options, the entrée price will be the higher price of all entrées. A choice of 3 proteins is an additional \$9.00++ per person.

SALAD (SELECT ONE)

- ~ Baby Arugula, Cucumbers, Goat Cheese and Red Wine Vinaigrette
- ~ Mixed Greens, Dried Cranberries, Feta Cheese and Balsamic Vinaigrette
- ~ The Classic Caesar Hearts of Romaine tossed with Creamy Caesar Dressing Shaved Parmesan and Croutons

PLATED ENTRÉES (SELECT ONE)

- ~ Roast Chicken with Rosemary Pan Jus - \$65 pp
- ~ New York Steak with Garlic Butter - \$67 pp
- ~ Salmon with Lemon Buerre Blanc - \$70 pp
- ~ Curry Roasted Cauliflower Steak, Red Pepper Hummus Coulis, Quinoa, Grilled Asparagus & Roasted Vegetables - \$60 pp

DESSERTS (SELECT ONE)

- ~ New York Cheesecake
- ~ Chocolate Ganache Cake
- ~ Tiramisu
- ~ Apple Crisp

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

DINNER BUFFETS

Based upon 1.5 hours of service. A minimum of 25 people required. An additional charge of \$200.00++ for parties under 25.

The Duet: 2 selections of Starters, Entrees, Sides \$95 pp

The Trio: 3 selections of Starters, Entrees, Sides \$105 pp

*All Buffets come with 1 Dessert Selection

STARTERS

- ~ Mixed Greens, Dried Cranberries, Feta Cheese and Balsamic vinaigrette
- ~ The Classic Caesar Hearts of Romaine tossed with Creamy Caesar Dressing, Shaved Parmesan Cheese and Croutons
- ~ Antipasto Platter: Roasted Red Peppers, Marinated Artichokes & Olives, Salami, Mozzarella, Pepperoncini
- ~ Sliced Seasonal Fruit

ENTRÉES

- ~ Chicken Paillard with Lemon Caper Sauce
- ~ Roasted Chicken with Rosemary Pan Jus
- ~ Salmon with Lemon Buerre Blanc
- ~ Top Sirloin, Basil Chimichurri
- ~ Crispy Eggplant Parmesan

SIDES

- ~ Roasted Fingerling Potatoes
- ~ Garlic Mashed Potatoes
- ~ Wild Rice Pilaf
- ~ Seasonal Steamed Vegetables
- ~ Roasted Asparagus

DESSERTS

- ~ New York Cheesecake
- ~ Chocolate Ganache Cake
- ~ Tiramisu
- ~ Apple Crisp

*All Buffets include Fresh Baked Rolls & Butter, Fresh Brewed Regular, Decaffeinated Coffee, and Selection of Herbal Teas & Iced Teas

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

DISPLAYED APPETIZERS

Based upon 1.5 hours of service. A minimum of 25 people required. An additional charge of \$200.00++ for under 25.

ANTIPASTO

\$32.00 per Person

~ Grilled Vegetables, Cured Meats, Mozzarella, Artichoke Hearts, Olives, Pepperoncini & Pickled Peppers, Served with Assorted Breads

FRUIT STAND

\$20.00 per Person

~ Seasonal Sliced Fresh Fruit

CHEESE BOARD

\$35.00 per Person

~ Assorted Cheeses, Dried Fruits, Crackers & Assorted Breads

FARMER'S MARKET

\$25.00 per Person

~ Fresh Vegetables with Ranch or Blue Cheese, Hummus and Pita Chips

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

HOT & COLD HORS D'OEUVRES

Based upon 1.5 hours of service. A minimum of 25 people required. An additional charge of \$200.00++ for under 25.

Minimum of 100 pieces per item. Butler-Pass available at \$150.00 per Staff Attendant.

HOT HORS D'OEUVRES

~ \$5.00 per piece

- ~ Chicken Samosa
- ~ Mini Deep Dish Cheese pizza
- ~ Vegetable Spring Roll, Sweet Chili Sauce
- ~ Vegetable Potsticker, Ginger-Soy Dipping Sauce

~ \$7.00 per piece

- ~ Coconut Popcorn Shrimp, Sweet Chili
- ~ Pork Steam Bun
- ~ Chicken Skewer
- ~ Steak Bites with a Chimichurri Marinade

COLD HORS D'OEUVRES

~ \$5.00 per piece

- ~ Cream Cheese with Sundried Tomatoes on Crostini
- ~ Roasted Tomato Bruschetta with Olive Tapenade

~ \$7.00 per piece

- ~ Asian Spicy Tuna Tartar on Wonton Crisp

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

COCKTAILS

One Bartender for every 100 guests at \$200.00 per Bartender. All Cash Bars are subject to a \$500.00 minimum. Cash Bar prices are inclusive of service charge and tax. Hosted Bar prices do not include 24% service charge and 9.63% tax.

SUPER PREMIUM

- ~ Grey Goose Vodka
- ~ Bacardi 151 Rum
- ~ Makers Mark Bourbon
- ~ Seagram's VO Whiskey
- ~ Johnny Walker Black Scotch
- ~ Don Julio Tequila
- ~ Hendrick's Gin

PREMIUM

- ~ Stolichnaya Vodka
- ~ Bacardi Gold Rum
- ~ Jack Daniel's Bourbon
- ~ Crown Royal Whiskey
- ~ Johnny Walker Red Scotch
- ~ Patron Silver Tequila
- ~ Bombay Sapphire Gin

CALL

- ~ Smirnoff 80 Vodka
- ~ Bacardi Silver
- ~ Jim Beam Bourbon
- ~ Seagram's 7 Whiskey
- ~ Dewar's Scotch
- ~ Call Brand Tequila
- ~ Beefeater's Gin

BEERS

Domestic Brews:

- ~ Budweiser, Bud Light, Coors Light

Imported Brews:

- ~ Heineken, Amstel Light, Corona, Anchor Steam, Lagunitas Pale Ale, Sierra Nevada Pale Ale

SUPER PREMIUM BAR PACKAGE

- ~ One hour - \$36 pp
- ~ Two hours - \$42 pp
- ~ Three hours - \$48 pp
- ~ Four hours - \$54 pp

PREMIUM BAR PACKAGE

- ~ One hour - \$30 pp
- ~ Two hours - \$36 pp
- ~ Three hours - \$42 pp
- ~ Four hours - \$48 pp

CALL BAR PACKAGE

- ~ One hour - \$22 pp
- ~ Two hours - \$29 pp
- ~ Three hours - \$36 pp
- ~ Four hours - \$42 pp

BARS: HOSTED & CASH

	<u>Hosted</u>	<u>Cash</u>
~ Super Premium Cocktail.....	\$16	\$18
~ Premium Cocktail.....	\$12	\$14
~ Call Cocktail.....	\$10	\$12
~ Imported Brew.....	\$7	\$9
~ Domestic Brew.....	\$6	\$8
~ House wine.....	\$8	\$10
~ Soft Drinks / Fruit Juice.....	\$4	\$6

HOUSE WINES

- ~ Notes: Chardonnay, Merlot, Cabernet Sauvignon – \$38 per bottle

*Additional wines available on request

All items are subject to 24% Service Charge and 9.63% Sales Tax. All menu items are subject to change.

POLICIES AND F.A.Q

COAT CHECK

Should coat check be requested, \$50 per hour fee will be applied, based on a four (4) hour minimum.

AUDIO VISUAL

The hotel offers full service audio-visual to service your function. For a complete description of services and charges, please request our A/V pricing information. A/V Services are subject to prevailing service charge and sales tax rates.

SECURITY

A Hotel Loss Prevention Officer can be provided at \$50 per hour, based on a four hour minimum. The Hotel will not assume responsibility for damages or loss of merchandise left in the Hotel at any time. Arrangements can be made for Hotel Security to assist with your needs.

DÉCOR

All decorations must meet the San Francisco City Fire Department's regulations. Any open flame requires a permit and must be furnished to the Hotel prior to the event.

ELECTRICAL

Additional power is available for most of our banquet rooms. Charges will be based upon labor costs and actual power requirements.

PACKAGES

Please do not send shipments earlier than three (3) days prior to the event. Receiving and handling costs apply based on the weight of the package. Ask our event manager for the full shipping instructions.

FREQUENTLY ASKED QUESTIONS:

DO YOU ALLOW OUTSIDE FOOD & BEVERAGE IN YOUR EVENT SPACES?

We allow outside food items that we are unable to produce at the hotel. A person plating fee will apply. Ask for our Outside Catering Menus.

ARE WE REQUIRED TO UTILIZE YOUR VENDORS?

We are pleased to offer a preferred vendor list, however, you are not required to exclusively utilize these vendors. Please note that all vendors used however are licensed and insured to provide proper services during your event.

WHAT IS THE CUT OFF AGE TO UTILIZE CHILDREN'S MENU ITEMS?

Children from the ages of 5 to 12 years old are eligible to order off the children's menu. Anyone over the age of 13 years old is considered an adult. Should you order a meal for your child under 5 years old - children's pricing will apply.

WHEN CAN WE ACCESS THE EVENT SPACE?

Setup times will be dependent on dates and availability. We generally allow 2 hours prior to the start of the event. Please consult with your Catering Sales Manager for specific dates and times.

HOW LONG IS THE EVENT SPACE AVAILABLE TO US?

Events are typically allowed 6 hours total for their event, not including setup and tear down. In the effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 12:00 am for evening functions. Additional fees may apply for functions exceeding 12:00 am.

WHAT IS THE STARTING FOOD AND BEVERAGE MINIMUM RENTAL FEE?

Food and beverage minimums are based on anticipation attendance, dates and times. The food and beverage minimum is set for each specific event space and is met by ordering through our event menu.