



# *Catering Menus*

## *2019*



**EMBASSY  
SUITES**  
by HILTON™

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San Francisco Airport - Waterfront

### **SAN FRANCISCO AIRPORT WATERFRONT**

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## *Catering Menus*

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## **Executive Meeting Package**

*(priced per person)*

**Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee  
An Assortment of Tazo Hot Teas  
Croissants, Assorted Danish, Muffins  
~Specialty Baked Goods Alternate Seasonally~**

**~Mid-Morning Break~**

*(30 minute service)*

**Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee  
An Assortment of Tazo Hot Teas**

**~ Lunch Buffets ~**

***Chef's Choice Buffet***

*(or specify your choice-add \$5 per person)*

**~ Afternoon Break ~**

*(30 minute service)*

**A Variety of Sodas to include Coke, Diet Coke, Sprite**

**A Variety of Bottled Waters to include San Pellegrino Sparkling, Acqua Panna Still**

*(select Sweet or Savory)*

### **SWEET**

Fresh Baked Cookies  
Brownies  
Granola Bars  
Whole Fresh Fruit

### **SAVORY**

Mixed Nuts  
Baja Chips and Salsa  
Soft Pretzels  
Whole Fresh Fruit

with Lunch Buffet \$109

without Lunch Buffet \$58

*(\$250 service charge if less than 30 guests)*

## Beverage Packages

### ~Morning~

Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee  
An Assortment of Tazo Hot Teas

### ~Afternoon~

A Variety of Sodas to include Coke, Diet Coke, Sprite  
A Variety of Bottled Waters to include San Pellegrino Sparkling, Acqua Panna Still

Full Day (8 hours)     \$32 per person  
Half Day (4 hours)     \$17 per person

*(\$250 service charge if less than 30 guests)*

## A La Carte

*(priced per gallon)*

Starbucks Coffee or Decaffeinated Coffee	\$120
TAZO Hot Tea	\$120
Starbucks Hot Chocolate	\$120
Freshly Brewed TAZO Iced Tea	\$85
Orange or Cranberry Juice	\$85
Lemonade	\$85
Fruit or Cucumber Infused Water	\$85

## On Consumption

*(priced each)*

Premium Bottled Waters	\$7
San Pellegrino Sparkling & Acqua Panna Still	
Assorted Sodas	\$6
Assorted Bottled Iced Teas	\$6
Bottled Juices	\$7
Energy Drinks	\$8
Vitamin Water	\$8
Starbucks Frappuccino	\$8
Starbucks Cold Brew	\$8

## A La Carte Break Items

New York Style Bagels and Cream Cheese	\$59 per dozen
Assorted Croissants, Muffins & Danish	\$57 per dozen
Breakfast Breads	\$57 per dozen
Biscotti	\$57 per dozen
Assorted Donuts	\$48 per dozen
Tangy Lemon Bars	\$52 per dozen
Assorted Tartlets or Cheesecake Bites	\$52 per dozen
Assorted Freshly Baked Cookies	\$50 per dozen
Fudge Brownies	\$50 per dozen
Artisan Chocolate Dipped Strawberries	\$50 per dozen
Sliced Seasonal Fresh Fruit	\$10 per guest
Yogurt and Berry Parfait	\$9 each
Fresh Seasonal Whole Fruit	\$5 each
Assorted Individual Flavored Yogurts	\$7 each
Assorted Premium Ice Cream Bars	\$7 each
Assorted Candy Bars	\$5 each
Assorted Mixed Nuts	\$7.5 each
Individual Bags of Trail Mix	\$7 each
Clif Bars or Power Bars	\$7 each
Granola Bars	\$7 each
Individual Bags of Chips	\$6 each
Individual Bags of Pretzels	\$6 each
Warm Jumbo Soft Pretzels, Assorted Mustards	\$49 per dozen

## Specialty Theme Breaks

*(30 Minute Service-priced per person-less than 30 attendees, add \$4 per person)*

AM Breaks include Starbucks Coffee, Decaf and Hot Tazo Teas

PM Breaks include Assorted Sodas and Bottled Waters

### **The Energy Boost Break**

Energy Drinks, Starbucks Frappuccino, Assorted Candy Bars, Trail Mix,  
Chocolate Espresso Beans, Peanut Butter, Honey, Apple and Banana

**\$28**

### **The Health Break**

Vegetable Crudit , Whole Fruit, Granola Bars, Vitamin Water,  
Coconut Water, Hummus and Pita Chips

**\$24**

### **The Cookie Jar**

Assorted Freshly Baked Cookies,  
Fudge Brownies and Tangy Lemon Bars  
Ice Cold Milk

**\$23**

### **Build Your Own Break**

Choice of Any Three Items

#### SWEET

Assorted Donuts, Fun Size Candy Bars, Cookies, Brownies,  
Lemon Bars, Cupcakes, Blondies

#### FRESH

Yogurt Parfaits, Seasonal Sliced Fruit and Berries, Fresh Whole Fruit,  
Vegetable Crudit s, Hummus and Pita Chips

#### SALTY

Bags of Trail Mix, Granola Bars, Soft Pretzels w/Mustard, Popcorn,  
Bags of Potato Chips, Tortilla Chips w/ Salsa and Guacamole

**\$29**

*(\$250 service charge if less than 30 guests)*

## Continental Breakfasts

*(priced per person)*

### Urbanite

New York Style Bagels with Cream Cheese

Smoked Salmon Platter  
Red Onion, Capers, Scallions

Seasonal Fresh Fruit and Berries

Orange and Cranberry Juice  
Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee, Assortment of  
Tazo Hot Teas

**\$40**

### Healthy Start

Blueberry Scones and Oat Bran Muffins

Yogurt Served with Granola,  
Honey and Berries

Orange and Cranberry Juice  
Starbucks French Roast Coffee, Starbucks Verona  
Decaffeinated Coffee, Assortment of Tazo Hot Teas

**\$35**

### Peninsula Continental

Fresh Baked Muffins, Scones, Danish & Croissants  
Sweet Butter and Jam

Seasonal Fresh Fruit  
and Berries

Orange and Cranberry Juice  
Starbucks French Roast Coffee, Starbucks Verona  
Decaffeinated Coffee, Assortment of Tazo Hot Teas

**\$32**

## **Breakfast Buffet**

*(priced per person)*

### **Burlingame Breakfast Buffet**

Cubed Seasonal Fresh Fruit and Berries

Fresh Baked Muffins  
Danish & Croissants  
Sweet Butter and Jams

Scrambled Eggs with Fresh Herbs  
Cheddar Cheese and Salsa  
Smoked Bacon  
Chicken Apple Sausage  
Home Fried Potatoes

Orange, Grapefruit and Cranberry Juice  
Starbucks French Roast Coffee, Starbucks Verona  
Decaffeinated Coffee, Assortment of Tazo Hot Teas

**\$44**

*(Less than 30 people, breakfast will be served plated)*

### **Enhancements** *(minimum of 15 per item if ordered a la carte)*

<b>Ham, Egg and Cheese on Croissant</b>	\$10 each
<b>Breakfast Burritos</b>	\$10 each
<b>Chicken and Biscuits</b> Southern Fried Chicken Filet, Buttermilk Biscuit, Honey Butter	\$10 each
<b>French Toast</b>	\$9 per person

*(\$250 service charge if less than 30 guests)*



## Gourmet Box Lunches

### **Trio of Three Sandwiches**

*an equal number of each sandwich will be made  
\$5 for each additional choice  
(priced per person)*

### **Grilled Chicken Caesar Wrap**

Tomato, Romaine, Caesar and Asiago  
Tortilla Wrap

### **Roast Turkey Breast, Bacon, Avocado**

Ciabatta

### **Roast Beef, Provolone, Horseradish**

Baguette

### **Cured Ham, Brie, Fig Jam**

Baguette

### **Grilled Portobello, Zucchini, Roasted Red Peppers, Olive Tapenade**

Focaccia

### **All Box Lunches include:**

Tomato, Cucumber, Feta Salad  
Seasonal Whole Fruit  
Gourmet Potato Chips  
Bag of Sweet Treats  
Bottled Water or Soda

**\$42**

*(\$250 service charge if less than 30 guests)*

## Three Course Plated Lunch

**Includes: Choice of one starter, choice of two entrée selections and a vegetarian option and choice of one dessert**

*All Plated Lunches include Locally Baked Bread and Sweet Butter  
Freshly Brewed Tazo Iced Tea*

### **STARTERS**

*(Choice of One)*

#### **Local Monterey Lettuces**

Little Gem, Baby Kale, Arugula, Walnuts, Tomatoes, Bleu  
Cheese, Balsamic Vinaigrette

#### **Crisp Romaine**

Kale, Parmesan Cheese, Garlic Croutons, Caesar Dressing

#### **Waldorf**

Field Greens, Granny Smith Apples,  
Gorgonzola, Balsamic Vinaigrette

#### **Chef's Soup of the Day**

### **PLATED DESSERTS**

*(Choice of One)*

New York Cheesecake with Fresh Seasonal Berries

Carrot Cake

Tiramisu

Seasonal Fruit Tart

Strawberry Shortcake

#### ***Premium Desserts:***

***Available on request at additional cost***

*(\$250 service charge if less than 30 guests)*

## **Three Course Plated Lunch**

*Served with Chef's choice of seasonal accompaniments  
(priced per person)*

### **ENTREES:**

#### **Bistro Petit Filet**

Red Wine Demi-Glace  
\$65

#### **Seared Salmon**

Orange Beurre Blanc  
\$52

#### **Grilled Sliced Sirloin Steak**

Brandy Mushroom Sauce  
\$52

#### **Herb Crusted Frenched Chicken**

Rosemary Jus  
\$49

#### **Chicken Alfredo**

Pan Seared Chicken Breast, Rigatoni  
Garlic Alfredo, Parmesan  
\$45

#### **Portobello Mushroom Tower**

*(Vegetarian)*  
Roasted Vegetables  
Farro  
\$45

*(\$250 service charge if less than 30 guests)*

## **Themed Lunch Buffets**

*(priced per person)*

### **Art of the Sandwich Lunch Buffet**

#### **Seasonal Local Napa Lettuces**

Little Gem, Baby Kale, Arugula, Walnuts, Tomatoes,  
Bleu Cheese, Balsamic Vinaigrette

#### **Tomato, Cucumber, Feta Salad**

#### **Artisan Sandwiches (Pick 3)**

*Our artisan bread is locally sourced from Acme Bakery in San Francisco*

**Cured Ham, Brie, Fig Jam**  
Baguette

**Roast Turkey Breast**  
**Bacon, Avocado**  
Ciabatta

**Grilled Eggplant and Portobello**  
**Roasted Red Peppers,**  
**Tapenade**  
Focaccia

**Roast Beef, Provolone, Creamy**  
**Horseradish**  
Baguette

**Roast Chicken, Celery, Walnuts,**  
**Grapes, Green Onions**  
Croissant

**Salami, Provolone,**  
**Sundried Tomato Tapenade**  
Sourdough

**Country Olives and Dill Pickles**

**Whole Grain, Dijon Mustard and Mayonnaise**

**Gourmet Potato Chips**

**Assorted Freshly Baked Cookies**

**Freshly Brewed Tazo Iced Tea**

**\$54**

*(\$250 service charge if less than 30 guests)*

## **Journey through Mexico Lunch Buffet**

### **Seasonal Local Napa Lettuces**

Little Gem, Roasted Corn, Black Beans, Red Peppers, Tortilla, Cotija Cheese, Cilantro Lime Dressing

### **Chipotle Chicken**

#### **Carne Asada**

Fire-Roasted Corn Salsa  
Guacamole, Cotija, Crema, Romaine, Pico de Gallo

### **Flour/Corn Tortillas**

#### **Black Beans**

#### **Red Rice**

### **Tortilla Chips with Salsa**

### **Churros**

### **Freshly Brewed Tazo Iced Tea**

**\$55**

## **Backyard Barbeque Lunch Buffet**

### **Iceberg Chop Salad**

Olives, Bacon Crumbles, Peppers, Bleu Cheese and Onions

### **Country Cole Slaw**

### **Cornbread with Honey Butter**

### **Southern Fried Chicken**

### **Spare Ribs**

### **Baked Beans**

### **Collard Mustard Greens**

### **Bread Pudding**

### **Freshly Brewed Tazo Iced Tea**

**\$58**

Vegetarian Options are Available upon Request

*(\$250 service charge if less than 30 guests)*

## **Taste of Naples Lunch Buffet**

### **Crisp Romaine**

Kale, Garlic Croutons, Parmigiano-Reggiano

### **Caprese Salad**

Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Vinaigrette

### **Italian Fennel Sausage**

Sautéed Onions, Peppers

### **Chicken Parmigiana**

Provolone, Marinara

### **Ziti Pasta**

Olive Oil, Garlic, and Parmigiano-Reggiano

### **Grilled Vegetables**

Asparagus, Zucchini, Eggplant

### **Focaccia Bread**

### **Tiramisu**

**Freshly Brewed Tazo Iced Tea**

**\$55**

*(\$250 service charge if less than 30 guests)*

## Traveling Feast Food Stations

These stations are designed as reception appetizers. For an ala carte dinner or lunch, a minimum of two stations must be ordered

### Asian Fusion Station

Pork Pot Stickers  
Vegetable Egg Rolls  
Ahi Poke with Wonton Chips  
Fortune Cookies  
**\$32**

### Pub Night Crawl

Assorted Sliders (Burgers or Pulled Pork)  
Chicken Wings  
Pretzel Bites with Assorted Mustards  
Brownie Bites  
**\$35**

### Pizza Station

Mediterranean Pizza  
Pepperoni Pizza  
Cheese Pizza  
Italian Sausage Pizza  
Mini Cannoli  
**\$28**

### Small Bites Dessert Station

Chocolate Dipped Strawberries  
Assorted Fruit Tarts  
Sweet Mini Verrine  
Double Chocolate Brownies  
**\$27**

### Taco Truck Stop

Carne Asada Tacos  
Fish Tacos  
Grilled Chicken Tacos  
Guacamole, Pico de Gallo, Crema  
Sliced Jalapenos  
Cilantro, Cotija  
Churros  
**\$38**

### Tuscan Style

Tortellini, Ziti, Linguini  
Pesto, Alfredo, Marinara  
Locally Baked Focaccia  
Assorted Biscotti  
**\$28**

*(\$250 service charge if less than 50 guests)*

## Tray Passed Hors d'oeuvres

*(priced per piece-50 piece minimum)*

New Zealand Lamb Lollipops with Rosemary and Garlic	\$9
Scallops Wrapped in Pancetta with Lemon Balsamic Syrup	\$8.5
Beef Sliders with Daikon Radish Carrot Slaw, Wasabi Ginger Aioli	\$8
Beef Kabobs with Chimichurri	\$8
Mini Crab Cakes with Balsamic Glaze	\$8
Coconut Shrimp with Thai Chili Sauce	\$8
Sesame Seared Ahi on Wonton Chips	\$8
Smoked Salmon Crostini's	\$7.5
Mini Quesadillas with Roast Peppers	\$7
Chicken Satay with Peanut Sauce	\$7
Garden Vegetable Spring Rolls	\$6.5
Pork Pot Stickers with Sweet Thai Chili Sauce	\$6.5
Spanakopita	\$6.5
Prosciutto & Melon	\$6.5
Mushroom Caps Stuffed with Lemon Ricotta	\$6
Bruschetta with Fresh Mozzarella and Garden Tomatoes	\$6
Boursin Stuffed Dates	\$6

## Hors d'oeuvres Displays

*(priced per person, minimum 50 guests)*

<b>Antipasto</b>	\$22
Grilled Vegetables, Country Olives, Sweet Peppers, Pepperoni Salami, Fresh Mozzarella, Locally Baked Breads and Crackers	
<b>Imported and Domestic Artisan Cheeses</b> , Locally Baked Breads and Crackers	\$18
<i>Add Charcuterie: Prosciutto, Sopresetta, Genoa Salami</i>	\$23
<b>Smoked Salmon Display</b> with Traditional Accompaniments	\$18
Assorted Premium Crackers, Capers, Red Onion English Cucumber, Dill Cream Cheese	
<b>Seasonal Fresh Fruit and Berries</b>	\$12
<i>Add Yogurt Honey Lime Dip</i>	\$15
<b>Crudité's</b> with Tzatziki and Bleu Cheese Dressing	\$12.5
<b>Baked Brie en Croute</b> with Seasonal Fruit Compote, Locally Baked Breads and Crackers	\$12



## **Carving Stations**

To be ordered in conjunction with our buffets and hors d'oeuvres stations  
*(priced per piece-\$250 attendant fee required)*

### **Roasted Tenderloin of Beef (serves 20 persons)**

Au Jus, Horseradish Cream,  
Stone Ground Mustard, Petite Sour Rolls  
\$600

### **Whole Roasted Prime Rib (serves 20 persons)**

Au Jus, Horseradish Cream,  
Chipotle Aioli, Petite Sour Rolls  
\$500

### **Lemon Sage Roasted Whole Turkey (serves 25 persons)**

Cranberry Chutney, Pesto Mayonnaise, Pan Gravy,  
Petite French Rolls  
\$450

### **Maple Glazed Ham (serves 20 persons)**

Herb Mayonnaise and Honey Mustard,  
Petite French Rolls  
\$425

### **Herb Roasted Pork Loin (serves 15 persons)**

Brandy Plum Jus, Candied Bacon Mango Relish, Petite Sourdough Rolls  
\$325

## Wine, Beer and Spirits

We offer professional beverage service from our fully stocked portable bars.  
A selection of bottled wines, sparkling wines and customized bars are available.  
We require a seven-day notice to arrange all bar services.

### Hosted (Open) Bar and No-Host (Cash) Bar

Please note that prices on Hosted Bars do not include applicable taxable service charge and sales taxes. Bartender required at \$250 each

	<b>Hosted (Open Bar)</b>	<b>No-Host (Cash Bar)</b>
<b>Platinum</b> Grey Goose, Vodka, Bombay Sapphire Gin, Johnny Walker Scotch, Maker's Mark Whiskey, Patron Silver Tequila, Crown Royal Canadian Whiskey	\$14	\$16
<b>Diamond</b> Absolut Vodka, Tanqueray Gin, Dewar's Scotch Jack Daniels Whiskey, 1800 Silver Tequila, Canadian Club Captain Morgan Spiced Rum, Jameson Irish Whiskey	\$12	\$14
<b>Gold</b> Smirnoff Vodka, New Amsterdam Gin, Cutty Sark Scotch Seagrams 7, Jim Beam Bourbon, Myer's Platinum Rum	\$11	\$12
<b>Premium Wine</b> by the Glass	\$12	\$13
<b>House Wine</b> by the Glass	\$10	\$11
<b>Imported &amp; Craft Beer</b> Amstel Light, Becks NA, Corona, Heineken, Stella Artois, Blue Moon, Sam Adams Boston Lager, Lagunitas, Sierra Nevada Pale Ale,	\$8	\$9
<b>Domestic Beer</b> Bud, Bud Light, Coors Light, Miller Lite	\$7	\$8
<b>Soft Drinks, Juices and Mineral Water</b>	\$6	\$7

## WINERY

### Sparkling Wine

Sparkling, Chandon Brut, Napa	55
Prosecco, La Marca, Italy	48

### Sauvignon Blanc

St. Supery, Napa Valley	48
Starborough, New Zealand	46
Matanzas Creek, Sonoma County	44

### Interesting Whites

J Vineyards Pinot Gris, California	48
Commanderie Rose, Provence, France	46
Wente Riesling, Monterey	44
Bella Sera Moscato, Italy	40

### Chardonnay

Sonoma Cutrer, Russian River Ranches, CA	60
Decoy by Duckhorn, Sonoma	55
Talbot, Kali Hart, Monterey County	48
Greystone Cellars, Central Coast	45

### Pinot Noir

Meiomi, Central Coast	55
Parker Station, Central Coast	48
Sea Glass, Santa Barbara	44

### Malbec

Gascon Reserve, Argentina	48
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### Merlot

Hall, Napa Valley	72
Markham, Napa Valley	64
St. Francis, Sonoma Valley	54
Greystone Cellars, California	45

### Cabernet Sauvignon

Arrowood, Sonoma	64
Seven Falls, Wahluke Slope, WA	54
Columbia Crest H3, Washington	48
Storypoint Vineyards	45

### Red Blend

Motto, Gung Ho Red Blend, CA	47
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**Three Course Plated Dinners**  
**Includes: one starter, two entrée selections  
and vegetarian option, and choice of one dessert**

*All Plated Dinners include Locally Baked Bread and Sweet Butter  
Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee  
An Assortment of Tazo Hot Teas*

**STARTERS**

*(Choice of One)*

**Local Monterey Lettuces**

Little Gem, Baby Kale, Arugula, Walnuts, Tomatoes, Bleu Cheese, Balsamic Vinaigrette

**Crisp Romaine**

Kale, Parmesan Cheese, Garlic Croutons, Caesar Dressing

**Waldorf**

Field Greens, Granny Smith Apples,  
Gorgonzola, Balsamic Vinaigrette

**Chef's Soup of the Day**

**Plated Desserts**

New York Cheesecake with Fresh Seasonal Berries

Carrot Cake

Tiramisu

Seasonal Fruit Tart

Strawberry Shortcake

***Premium Desserts:***

*Available on request at additional cost*

*(\$250 service charge if less than 50 guests)*

## ENTREES

*Served With Chefs Choice of Seasonal Accompaniments  
 (priced per person)*

### Mixed Grill Duo

*Choice of two entrees:  
 (same selection for the entire party)  
 \$80*

#### Land

Herb Crusted Chicken  
 Filet Mignon  
 Sliced Sirloin

#### Sea

Shrimp Scampi  
 Grilled Salmon  
 Halibut  
 Seared Scallops

#### Filet Mignon

Red Wine Demi-Glace  
 \$79

#### Roasted Sliced Sirloin Steak

Brandy Mushroom Sauce  
 \$72

#### Shrimp Scampi

\$72

#### Halibut

Mango-Pineapple Salsa  
 \$69

#### Seared Salmon

Thai Chili Glaze  
 \$63

#### Herb Crusted Frenched Chicken

Sage Cream  
 \$61

#### Chicken Florentine

Spinach, Mushrooms, Prosciutto  
 Provolone & Lemon Butter  
 \$63

#### Vegetable Napoleon

*(Vegetarian)*

Portobello Mushroom, Eggplant  
 Zucchini, Roast Peppers  
 Melted Provolone  
 \$60

*(\$250 service charge if less than 30 guests)*

## **Buffet Dinners**

*All Buffet Dinners include Locally Baked Bread and Sweet Butter  
Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee  
An Assortment of Tazo Hot Teas  
(priced per person)*

## **California Coast Dinner Buffet**

### **Monterey Seasonal Greens**

Dried Cranberries, Walnuts, Feta Cheese, Balsamic Vinaigrette

### **Crisp Romaine**

Kale, Parmesan Cheese, Croutons, Caesar Dressing

### **Flatiron Steak**

Chimichurri Sauce

### **Herb Crusted Chicken**

Rosemary and Sea Salt

### **Seared Salmon**

Thai Chili Glaze

### **Rosemary Roasted Fingerling Potatoes**

### **Seasonal Vegetables**

### **Choice of Two Dinner Desserts**

#### ***Premium Desserts:***

***Available on request at additional cost***

**\$77**

*(\$250 service charge if less than 50 guests)*

## Custom Dinner Buffet

### Choice of two salads:

Field Greens, Caramelized Pears, Gorgonzola, Raspberry Vinaigrette  
Tomato, Cucumber, Red Onion, Lemon Vinaigrette  
Classic Caesar with Croutons, Asiago and Cherry Tomatoes  
Spinach, Sundried Tomato, Almonds, Shaved Reggiano, Red Wine Vinaigrette

### Choice of Three Entrees:

Sliced Sirloin Steak with Red Wine Demi-Glace  
Roasted Herb Crusted Frenched Chicken Breast  
Stuffed Chicken Florentine  
Roasted Salmon with Dill Cream Sauce  
Mahi Mahi with Lemon Caper Butter

### Choice of Two Accompaniments:

Rosemary Roasted Fingerling Potatoes  
Garlic Mashed Potatoes  
Ziti Alfredo or Marinara  
Jasmine Rice or Rice Pilaf  
Grilled Seasonal Vegetables, Balsamic Glaze

### Choice of Two Dinner Desserts

*Premium Desserts: Available on request at additional cost*  
**\$75**

## Backyard Barbeque Dinner Buffet

Iceberg Chop Salad with Olives, Bacon Crumbles, Peppers, Bleu Cheese and Onions  
Country Cole Slaw  
Cornbread with Honey Butter

BBQ Spare Ribs  
Grilled Sausages  
BBQ Chicken

Baked Beans  
Seasonal Vegetables

Bread Pudding  
Peach Tart

**\$73**

*Vegetarian Options are Available upon Request*  
*(\$250 service charge if less than 50 guests)*

## **Taste of Naples Dinner Buffet**

### **Caesar**

Romaine, Kale, Parmigiano-Reggiano

### **Minestrone Soup**

### **Italian Sausage**

Sautéed Onions, Peppers

### **Herb Grilled Chicken**

Lemon Caper Sauce

**Fettuccini Alfredo and Ziti with Choice of Alfredo or Marinara**

Parmigiano-Reggiano

### **Grilled Vegetables**

Asparagus, Zucchini, Eggplant

### **Focaccia Bread**

### **Tiramisu**

**Seasonal Berries with Whipped Cream**

**\$73**

## **Journey through Mexico Dinner Buffet**

### **Seasonal Local Napa Lettuces**

Little Gem, Roasted Corn, Black Beans, Red Peppers, Tortilla, Cotija Cheese,  
Cilantro Lime Dressing

### **Pork Loin Salsa Verde**

### **Chipotle Chicken**

### **Carne Asada**

Fire-Roasted Corn Salsa

Guacamole, Cotija, Crema, Romaine, Pico de Gallo

Flour & Corn Tortillas

Black Beans and Red Rice

Corn Tortilla Chips with Salsa

### **Cinnamon Sugar Dusted Churros**

### **Fresh Mango Tart**

**\$72**

*Vegetarian Options are Available upon Request  
(\$250 service charge if less than 50 guests)*



## Catering Policies

**ASSIGNMENT/CONFIRMATION OF FUNCTION SPACE:** Please contact the Hotel at least one month before your event to review and confirm the details for your event, including menus, decorations, entertainment and beverage service. Upon review of your event requirements, Banquet Event Orders (“BEO”) will be sent to you to confirm all final arrangements and prices. These BEO’s must be signed and returned prior to the event and will serve as a part of this agreement. The Hotel reserves the right to assign another room for your function in the event that room originally designated for such function shall become unavailable or inappropriate in the hotel’s sole opinion. You agree to confirm with us the assigned function space before printing any materials listing specific meeting or function locations.

**GUARANTEE OF ANTICIPATED REVENUE:** At least 72 hours (three business days) before your event, you must inform us, in writing, of the exact number of people who will attend your event. This number will not be subject to any further reduction after the guarantee has been given. If the event is held, but the Hotel does not realize the total revenue anticipated from your event, you agree to pay performance damages. The damages owed will be the amount necessary for the Hotel to receive no less than 80% of the total anticipated revenue from your event. You will be charged based on the event guarantee that you give us or the anticipated revenue indicated at the time you signed this agreement, whichever is greater. We will not undertake to serve more than 3% more than this guaranteed minimum.

**Gratuity and Service Charge:** The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to **26%** of the room rental, audio visual equipment, food and beverage, plus any applicable state and/or local taxes. A portion of this combined charge (currently **18%**) is a **gratuity** and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently **8%**) is a **service charge** that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts are in effect on the day of your Event. We will endeavor to notify you in advance of your Event of any increases to the gratuity and/or service charge should different amounts be in effect on the day of your Event.

**MENU SELECTION:** When planning your menu we suggest selecting a common main course, however, you may offer a choice of main course options if the following guidelines have been met: A maximum of two main courses options, plus a vegetarian alternative, may be offered. The catering department must be provided with an exact breakdown of the two main courses selected no later than ten (10) days prior to the event. The higher-priced main course will prevail for both meal selections. All additional courses (appetizers, salad, and dessert) must be pre-selected. Entrée selections must be indicated to us at each place setting with a pre-set place card provided by you that includes a symbol indicating the main course. For groups of less than 15 persons, a limited menu will be provided.

All food and beverage purchased from the hotel must be consumed during the function and may not be taken from the premise by the client or invited guests. Exception to this policy must be made in writing to the hotel 14 days prior to event. Handling charges may apply.

**OVERTIME:** You agree to begin your event promptly at the scheduled start time and agree to have your guests, invitees and other persons vacate the designated event space at the end time indicated on the final Event Order. You further agree to reimburse us for any overtime wage payments or other expense incurred by us because of your failure to comply with these regulations.

**PRICE INCREASES:** Prices on the enclosed menus are subject to change, but will be confirmed ninety (90) days prior to your event. There may be increases in prices due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices. Alternatively, we, at our option, may in such event make reasonable substitutions in menus and you agree to accept such substitutions.

**SET UP CHARGES.** The Embassy Suites San Francisco Airport-Waterfront will provide executive set (note pads, pens, pitchers of ice water, glasses and hard candy) in all meeting rooms. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover Hotel costs and additional labor. If equipment is necessary that exceeds Hotel’s inventory, you will pay for the cost of renting this additional equipment. You agree to indemnify us for any damage caused to any Hotel property as a result of drayage related to your event, whether caused by you, your agents, employees, contractors, or agents.

**OUTSIDE FOOD AND BEVERAGE:** Embassy Suites San Francisco Airport-Waterfront is the sole provider of food and beverage for all meeting/banquet events. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. A Hold Harmless Agreement, Health Certificate and Liability Insurance are required if food or beverage products not purchased and served by Hotel staff are brought in for consumption by your guests. No non-commercially produced food or beverage products can be allowed. Due to state law, you may not bring into the Hotel alcoholic beverages, with exception of wines. All wines brought into hotel must be served by hotel personnel and is subject to a corkage fee. Service fees will apply to any outside food or beverage served in our function space regardless if Hotel labor is required.

## Catering Policies (Continued)

**AUDIO VISUAL:** Our full service Audio Visual Department is available to assist you during your event and is the exclusive provider of audio/visual equipment and rental for the Hotel. You agree to follow the hotel policies for setting up your equipment and will need to contact our audio/visual department 14 days prior to your event. Should you require assistance from our on-site technician during your event, an \$85.00 labor fee per hour (5 hour minimum) during normal business hours, \$128.00 per hour during evening hours, \$170.00 per hour during overnight hours and will be charged to your master account. 1-1/2 times the rate will be charged in excess of 8 hours and 2 times the rate in excess of 12 hours. A taxable 26% service charge and 9.0% sales tax will be applied to all charges)

**DISPLAYS AND DECORATIONS:** All displays and/or decorations will be subject to our prior written approval and we reserve the right to contract and charge for Hotel staff to provide the labor for any installations or removals of such. We are not responsible for any loss or damage to property belonging to you or your attendees and do not maintain insurance covering it. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance other than those provided by the Hotel. Any damage to the hotel will be charged to your master account.

**PACKAGES:** Hotel will only accept prepaid packages. The hotel will refuse any packages delivered C.O.D. and the hotel will make no notification to the shipper.

All packages must contain a label giving the following information:

1. Return address
2. Name of Group associated with
3. Name of Event and Dates
4. Group Contact
5. Name of person that will claim package
6. Date of that person's arrival
7. Embassy Suites SFO Waterfront, 150 Anza Boulevard, Burlingame, CA 94010

Due to lack of storage space, all packages should be sent to arrive no more than three (3) days prior to function dates. The following lists the fees associated with handling of boxes in our property.

Box Under 25 lbs.	Box 26-50 lbs.	Crates/Boxes Up to 100 lbs.	Crates Over 100 lbs.	Pallet
\$5.00	\$10.00	\$50.00	\$150.00	\$150.00

All packages that are being shipped from the hotel must have a prepaid air bill and the guest must call to the carrier directly for pickup. Guest assumes full responsibility for that package. Hotel will not call shippers to pick up guest packages.

**SECURITY:** If required, in our sole judgment, in order to maintain adequate security measures in light of the size and/or nature of your function, you will provide, at your expense, security personnel supplied by a reputable licensed guard or security agency doing business in the city or county in which we are located, which agency will be subject to our prior approval. Such security personnel may not carry weapons.

**PROMOTIONAL CONSIDERATIONS:** We have the right to review and approve any advertisements or promotional materials in connection with your function which specifically reference the Embassy Suites name or logo. Embassy Suites does not offer or accept any terms or conditions which provide commissions, rebates, or other forms of compensation related to revenue for food, beverage, function room rental or equipment rental.

**OUTSIDE CONTRACTORS/VENDORS:** Upon contracting with Embassy Suites San Francisco Airport-Waterfront, we will provide a complete referral list of approved outside contractors/vendors who may assist you with flowers, photography, music, transportation and cakes. If you prefer, you may make arrangements with your own outside contractor(s). Embassy Suites San Francisco Airport-Waterfront reserves the right to approve or refuse any outside contractor. All contractors are subject to providing hotel with a Certificate of Liability Insurance naming hotel as "Also Insured".

**MUSIC:** All musicians must be appropriate, including proper attire and behavior, and willing to comply with the Hotel's standards. All amplified music must be contained indoors and must conclude by 12:00am Friday & Saturdays and by 10:00pm Sunday through Thursday.

**AUXILIARY AIDS:** The Hotel represents and you acknowledge that the Hotel facilities being rented for you including guest rooms, common areas and transportation services will be in compliance with our public accommodation requirements under the Americans with Disabilities Act. You agree that you will furnish to us a list of any auxiliary aids needed by your attendees in meeting or function space at least two weeks prior to your event. You agree to pay all charges associated with the provision of such aids by the Hotel.

All items (room rental, food, beverage, audio visual) are subject to a 26% taxable service charge and 9.0% state sales tax.  
Embassy Suites San Francisco Airport Waterfront reserves the right to change prices due to current market conditions.

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