



Catering Menus



**EMBASSY
SUITES**
by HILTON™

San Francisco Airport - Waterfront

SAN FRANCISCO AIRPORT WATERFRONT

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Catering Menus

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All items (room rental, food, beverage, audio visual) are subject to a 26% taxable service charge and 9.5% state sales tax.
Embassy Suites San Francisco Airport Waterfront reserves the right to change prices due to current market conditions.



Executive Meeting Package

(priced per person)

**Starbucks Pike's Place Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas
Croissants, Scones, Muffins
~Specialty Baked Goods Alternate Seasonally~**

~Mid-Morning Break~

(30-minute service)

**Starbucks Pike's Place 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 Pepsi, Diet Pepsi, Sierra Mist
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 \$115

without Lunch Buffet \$60

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

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Beverage Packages

~Morning~

Starbucks Pike's Place Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas

~Afternoon~

A Variety of Sodas to include Pepsi, Diet Pepsi, Sierra Mist
A Variety of Bottled Waters to include San Pellegrino Sparkling, Acqua Panna Still

Full Day (8 hours) \$33 per person
Half Day (4 hours) \$18 per person

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

A La Carte

(priced per gallon)

Starbucks Coffee or Decaffeinated Coffee	\$125
TAZO Hot Tea	\$125
Starbucks Hot Chocolate	\$120
Freshly Brewed TAZO Iced Tea	\$89
Orange or Cranberry Juice	\$89
Lemonade	\$89
Fruit or Cucumber Infused Water	\$89

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

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A La Carte Break Items

New York Style Bagels and Cream Cheese	\$60 per dozen
Assorted Croissants, Muffin, Donuts & Scones	\$59 per dozen
Breakfast Breads	\$59 per dozen
Biscotti	\$59 per dozen

Tangy Lemon Bars	\$59 per dozen
Assorted Fruit and Mousse Tartlets or Cheesecake Bites	\$59 per dozen
Assorted Freshly Baked Cookies	\$55 per dozen
Fudge Brownies	\$55 per dozen

Artisan Chocolate Dipped Strawberries	\$60 per dozen
Sliced Seasonal Fresh Fruit	\$12 per guest
Yogurt and Berry Parfait	\$10 each
Fresh Seasonal Whole Fruit	\$5.5 each
Assorted Individual Flavored Yogurts	\$7.5 each
Assorted Premium Ice Cream Bars	\$8 each
Assorted Candy Bars	\$5 each

Assorted Mixed Nuts	\$8 each
Individual Bags of Trail Mix	\$7.5 each
Clif Bars or Power Bars	\$7.5 each
Granola Bars	\$7.5 each
Individual Bags of Chips	\$6 each
Individual Bags of Pretzels	\$6 each
Warm Jumbo Soft Pretzels, Assorted Mustards	\$52 per dozen

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Specialty Theme Breaks

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
\$29

The Health Break

Vegetable Crudit , Whole Fruit, Granola Bars, Vitamin Water,
Coconut Water, Hummus and Pita Chips
\$26

The Cookie Jar

Assorted Freshly Baked Cookies,
Fudge Brownies and Tangy Lemon Bars
Ice Cold Milk
\$25

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
\$32

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

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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 Pike's Place Coffee, Starbucks Verona Decaffeinated Coffee, Assortment of Tazo
Hot Teas

\$42

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

\$37

Peninsula Continental

Fresh Baked Muffins, Scones, Donuts & 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

\$35

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Breakfast Buffet *(priced per person)*

Burlingame Breakfast Buffet Cubed Seasonal Fresh Fruit and Berries

Fresh Baked Muffins
Scones & 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 Pike's Place Coffee, Starbucks Verona
Decaffeinated Coffee, Assortment of Tazo Hot Teas

\$45

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

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

Ham, Egg and Cheese on Croissant	\$10 each
Breakfast Burritos Home-fried Potatoes, Scrambled Eggs, Four Cheese Blend, Salsa	\$10 each
Chicken and Biscuits Southern Fried Chicken Filet, Buttermilk Biscuit, Honey Butter	\$10 each
French Toast with Maple Syrup	\$11 per person

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

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Gourmet Box Lunches

Choice of Three Sandwiches

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

**Roast Turkey Breast
Bacon, Avocado
Ciabatta**

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

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

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

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

**Grilled Chicken Caesar Wrap,
Tomato, Romaine, Caesar Dressing, Asiago
Tortilla Wrap**

**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)

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Three Course Plated Lunch

Includes: Choice of one starter, choice of two entrée selections and one vegetarian option, 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)

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Three Course Plated Lunch

*Served with Selection of seasonal accompaniments
(priced per person)*

ENTREES:

Bistro Petit Filet
Red Wine Demi-Glace
\$65

Seared Salmon
Dill Cream
\$53

Grilled Sliced Sirloin Steak
Brandy Mushroom Sauce
\$54

Herb Crusted Frenched Chicken
Rosemary Jus
\$50

Chicken Alfredo
Pan Seared Chicken Breast, Rigatoni
Garlic Alfredo, Parmesan
\$47

Portobello Mushroom Tower
(Vegetarian)
Roasted Vegetables
Farro
\$47

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

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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

Grilled Chicken Caesar Wrap,
Tomato, Romaine, Caesar Dressing,
Asiago
Tortilla Wrap

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

\$56

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

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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

\$58

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

\$59

Vegetarian Options are Available upon Request

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

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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

\$58

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

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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	\$9.5
Scallops Wrapped in Pancetta with Lemon Balsamic Syrup	\$9
Beef Sliders with Daikon Radish Carrot Slaw, Wasabi Ginger Aioli	\$9
Mini Crab Cakes with Balsamic Glaze	\$8.5
Coconut Shrimp with Thai Chili Sauce	\$8.5
Sesame Seared Ahi on Wonton Chips	\$8.5
Beef Kabobs with Chimichurri	\$8
Smoked Salmon Crostini's	\$8
Mini Quesadillas with Roast Peppers	\$7
Chicken Satay with Peanut Sauce	\$7
Garden Vegetable Spring Rolls	\$7
Pork Pot Stickers with Sweet Thai Chili Sauce	\$7
Spanakopita	\$7
Prosciutto & Melon	\$7
Mushroom Caps Stuffed with Lemon Ricotta	\$6.25
Bruschetta with Fresh Mozzarella and Garden Tomatoes	\$6.25
Boursin Stuffed Dates	\$6.25

Hors d'oeuvres Displays

(priced per person, minimum 50 guests)

Antipasto	\$23
Grilled Vegetables, Country Olives, Sweet Peppers, Pepperoni Salami, Fresh Mozzarella, Locally Baked Breads and Crackers	
Imported and Domestic Artisan Cheeses , Locally Baked Breads and Crackers	\$19
<i>Add Charcuterie: Prosciutto, Sopresetta, Genoa Salami</i>	
	\$25
Smoked Salmon Display with Traditional Accompaniments	\$21
Assorted Premium Crackers, Capers, Red Onion English Cucumber, Dill Cream Cheese	
Seasonal Fresh Fruit and Berries	\$12
<i>Add Yogurt Honey Lime Dip</i>	
	\$15
Crudités with Tzatziki and Bleu Cheese Dressing	\$13
Baked Brie en Croute with Seasonal Fruit Compote, Locally Baked Breads and Crackers	\$15

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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
\$625

Whole Roasted Prime Rib (serves 20 persons)

Au Jus, Horseradish Cream,
Chipotle Aioli, Petite Sour Rolls
\$550

Lemon Sage Roasted Whole Turkey (serves 25 persons)

Cranberry Chutney, Pesto Mayonnaise, Pan Gravy,
Petite French Rolls
\$475

Maple Glazed Ham (serves 20 persons)

Herb Mayonnaise and Honey Mustard,
Petite French Rolls
\$450

Herb Roasted Pork Loin (serves 15 persons)

Brandy Plum Jus, Candied Bacon Mango Relish, Petite Sourdough Rolls
\$350

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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

	Hosted (Open Bar)	No-Host (Cash Bar)
Platinum Grey Goose, Vodka, Bombay Sapphire Gin, Johnny Walker Scotch, Maker's Mark Whiskey, Patron Silver Tequila, Crown Royal Canadian Whiskey	\$14	\$16
Diamond Absolut Vodka, Tanqueray Gin, Dewar's Scotch Jack Daniels Whiskey, 1800 Silver Tequila, Canadian Club Captain Morgan Spiced Rum, Jameson Irish Whiskey	\$13	\$15
Gold Smirnoff Vodka, New Amsterdam Gin, Cutty Sark Scotch Seagrams 7, Jim Beam Bourbon, Myer's Platinum Rum	\$11	\$13
Premium Wine by the Glass	\$13	\$15
House Wine by the Glass	\$11	\$12
Imported & Craft Beer Amstel Light, Becks NA, Corona, Heineken, Stella Artois, Blue Moon, Sam Adams Boston Lager, Lagunitas, Sierra Nevada Pale Ale,	\$8	\$9
Domestic Beer Bud, Bud Light, Coors Light, Miller Lite	\$7	\$8
Soft Drinks, Juices and Mineral Water	\$6	\$7

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WINERY

Sparkling Wine

Cliquot, Yellow Label	120
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

Flowers, 2016	90
Sonoma Cutrer, Russian River Ranches, CA	60
Decoy by Duckhorn, Sonoma	55
Seven Falls, Wahluke Slope, WA	54
Talbot, Kali Hart, Monterey County	48
Greystone Cellars, Central Coast	45

Pinot Noir

Bella Glos Las Alturas 2017	90
Meiomi, Central Coast	55
Parker Station, Central Coast	48
Sea Glass, Santa Barbara	44

Merlot

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

Cabernet Sauvignon

Jos. Phelps 2016	129
Jordan 2015	125
Stags Leap Artemis 2017	123
Arrowood, Sonoma	64
Columbia Crest H3, Washington	48
Storypoint Vineyards	45

Malbec

Gascon Reserve, Argentina	48
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Red Blend

Motto, Gung Ho Red Blend, CA	47
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Three Course Plated Dinners

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

*All Plated Dinners include Locally Baked Bread and Sweet Butter
Starbucks Pike's Place 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)

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ENTREES

*Served With Selection of Seasonal Accompaniments
(priced per person)*

Mixed Grill Duo

*Choice of two entrees:
(same selection for the entire party)*
\$85

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
\$73

Shrimp Scampi

\$73

Halibut

Mango-Pineapple Salsa
\$72

Seared Salmon

Thai Chili Glaze
\$66

Chicken Florentine

Spinach, Mushrooms, Prosciutto
Provolone & Lemon Butter
\$64

Herb Crusted Frenched Chicken

Sage Cream
\$63

Vegetable Napoleon

(Vegetarian)
Portobello Mushroom, Eggplant
Zucchini, Roast Peppers
Melted Provolone
\$62

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

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Buffet Dinners

*All Buffet Dinners include Locally Baked Bread and Sweet Butter
Starbucks Pike's Place 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

\$82

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

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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 Capers 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
\$79

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

\$76

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

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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

\$76

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

\$73

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

All items (room rental, food, beverage, audio visual) are subject to a 26% taxable service charge and 9.5% state sales tax.
Embassy Suites San Francisco Airport Waterfront reserves the right to change prices due to current market conditions.



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.

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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, a \$90.00 labor fee per hour (5 hour minimum) during normal business hours, \$135.00 per hour during evening hours, \$180.00 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 that specifically reference the Embassy Suites name or logo. Embassy Suites does not offer or accept any terms or conditions that 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 arrange 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 comply 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.

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