

SAN DIEGO, CA.



SALLY'S

— FISH HOUSE & BAR —

Events by the Bay



SALLYSSANDIEGO.COM

1 MARKET PLACE, SAN DIEGO CA 92101 619.358.6938

JACKIE.POWELL@HYATT.COM

SAN DIEGO, CA.
SALLY'S
— FISH HOUSE & BAR —

Exterior Spaces



SALLY'S FISH HOUSE & BAR



BOARDWALK PATIO



MARINA VIEW PATIO



COURTYARD PATIO

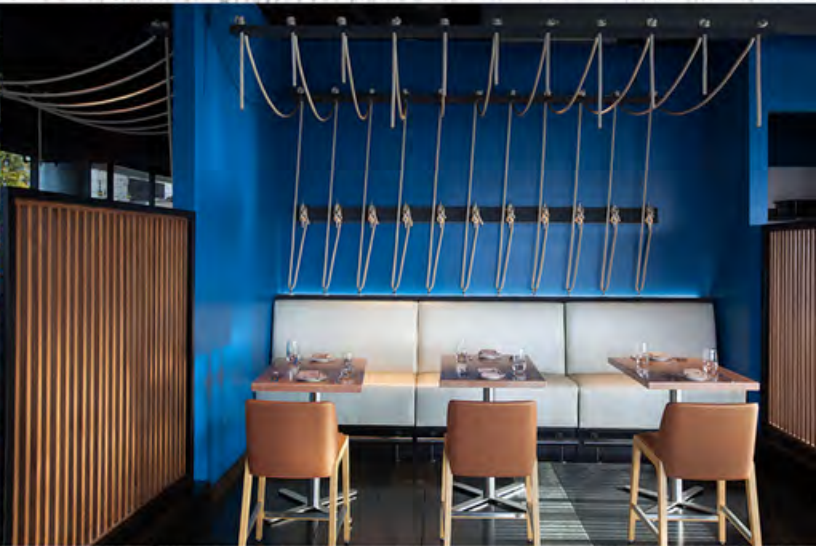
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Interior Spaces



BRIDGEVIEW ROOM



BRIDGEVIEW ROOM (BACK)



SALLY'S BAR



SEMI-PRIVATE UPPER LEVEL

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Large Parties

- RECEPTION MENU -

Displayed or Tray Passed, Minimum of 25 pieces per selection @ \$8.00 per piece

Tray Pass labor fee \$200.00

(Plus 7.75% tax, 18% service charge and 4% surcharge)

Hors D'Oeuvres

Shrimp Cocktail
Avocado, Red Onion

Nigiri Selection
Salmon, Maguro, Ebi
(2 Pieces per \$8.00)

Sally's Crab Cake
Lemon Basil Aioli,
Mango Relish

**Santa Fe Chicken
Spring Rolls**
Cilantro Dipping Sauce

Yakitori Beef Sticks
Authentic Japanese Style Sauce

**Grilled Teriyaki
Chicken Satay**
Teriyaki Glaze, Toasted Sesame

Buffalo Cauliflower
Blue Cheese Dressing

Vegetarian Spring Rolls
Citrus Hoisin

Coconut Shrimp
Sweet Chili Garlic Dipping Sauce

Beef Brochette
Chimichurri, Red Bell Peppers,
Red Onions

Display Stations

**Artisanal Cheese
& Charcuterie Board**
Honey Roasted Stone Fruit,
Pistachio & Baguette
@ \$25.00 per Person

Sushi, Sashimi & Nigiri
Chef's Creation
with Traditional Condiments
@ \$25.00 per Person (5pcs/Person)

Seafood Selection
Oysters, Shrimp, Alaskan King
Crab Legs and Lobster Tail
With Drawn Butter, Horseradish, Mignonette,
Cocktail Sauce
@ \$30.00 per Person

Fresh Ceviche
Mahi Mahi or Shrimp Ceviche
Served with Tortilla Chips
@ \$20.00 per person

Wood Fire Grilled Vegetables
Fresh Seasonal Vegetables
Served with Yogurt Cumin Dipping Sauce
@ \$25.00 per person

Tortellini Pasta Bar

Choice of Red or White Sauce
and 2 options:
4 Cheeses
Tomato and Fresh Basil
Cheese with Lobster and Chive Oil
@ \$35.00 per person

Slider Stations

Cheeseburger
American Cheese,
Caramelized Onions, Chipotle Aioli
@ \$12.00 per slider

Crab Cake
Jumbo Lump Crab,
Lemon Basil Aioli, Mango Relish
@ \$12.00 per slider

Caprese Slider
Fresh Tomatoes, Basil, Mozzarella
Cheese with Balsamic Vinegar
@ \$12.00 per slider

Desserts

Chocolate Covered Bacon GF

**Assorted Sweet Cheeks
Mini Cupcakes GF**

Chocolate-Chocolate Cake GF

Tiramisu GF

Chocolate Dip Strawberries GF

All Desserts are Individual
\$26 Per Dozen

V = vegetarian GF = gluten free S = contains shellfish DF = dairy free

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Large Parties

- LUNCH MENU -

2 Course @ \$37.00 Per Person

3 Courses @ \$47.00 Per Person

(Plus 7.75% tax, 18% service charge and 4% surcharge.)

First Course

(Planner to Pre-Select)

Simple Mixed Greens GF

Cucumber, Heirloom Tomato, Lemon Vinaigrette

Clam Chowder s

Little Neck Clams, Bacon, Potatoes, Herbs,
Vidalia Onions

Caesar Salad

Romaine, Parmesan Cheese, Garlic Crouton,
Roasted Tomatoes, Classic Caesar Dressing

Entrée

(Planner To Pre-Select 3 Entrees If Group Is 50+Ppl)

Charred Ahi Tuna Beet Avocado Salad GF DF

Edamame, Napa Cabbage, Pickled Cucumber,
Asian Dressing

SoCal Crab Club

Soft Shell Crab, Fresh King Crab Salad,
Avocado, BLT Style on Brioche Roll

Grilled Chicken Sandwich

Pepperjack Cheese, Lettuce,
Tomato, Cilantro Aioli

Entrée cont'd

Quinoa and Farro Medley v

Pico De Gallo, Baby Spinach,
Sweet Potato

Dessert

(Planner To Pre-Select)

Raspberry Mascarpone GF

Vanilla Cake,
Raspberry Mascarpone Mousse

Marquise GF

Dark Chocolate Mousse, Chocolate Cake,
Chocolate Glaze

Trilogy GF

Chocolate Cake,
Dark & White Chocolate Mousse

One Non-Alcoholic Drink Included
(Bottled Water & Coffee Excluded)

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Large Parties

- DINNER MENU 1 -

2-Course Menu @ \$62.00 per person

3-Course Menu @ \$72.00 per person

(Plus 7.75% tax, 18% service charge and 4% surcharge)

First Course

(Planner to Pre-Select)

Simple Mixed Greens GF

Cucumber, Heirloom Tomato,
Lemon Vinaigrette

Clam Chowder S

Little Neck Clams, Bacon, Potatoes,
Herbs, Vidalia Onions

Caesar Salad

Romaine, Parmesan Cheese, Garlic Crouton,
Roasted Tomatoes, Classic Caesar Dressing

Entrée

(Planner must pre-select 2 entrée options if
group guarantee is 50+)

Pan Seared Chilean Sea Bass GF

Boursin Mashed Potatoes, Spinach,
Mushrooms, Champagne Butter Sauce

Seared Yellowfin Ahi

Wasabi Mash, Spinach,
Sweet Soy Shitake Mushroom Sauce

Pan Seared Arline Chicken Breast

Baby Bok Choy, Demi-Glaze, Forbidden Rice

Entrée cont'd

Filet Mignon GF

Caramelized Onion Mashed Potatoes, and
Local Farmers Market Vegetables

Quinoa and Farro Medley V

Pico De Gallo, Baby Spinach,
Sweet Potato

Dessert

(Planner To Pre-Select)

Raspberry Mascarpone GF

Vanilla Cake,
Raspberry Mascarpone Mousse

Marquise GF

Dark Chocolate Mousse, Chocolate Cake,
Chocolate Glaze

Trilogy GF

Chocolate Cake,
Dark & White Chocolate Mousse

One Non-Alcoholic Drink Included
(Bottled Water & Coffee Excluded)

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Large Parties

- DINNER MENU 2 -

@ \$78.00 per Person

(Plus 7.75% tax, 18% service charge and 4% surcharge)

First Course

Choice Of:

Simple Mixed Greens GF

Cucumber, Heirloom Tomato, Lemon Vinaigrette

Clam Chowder S

Little Neck Clams, Bacon, Potatoes, Herbs, Vidalia Onions

Entrée

Surf & Turf GF

Filet Mignon (6oz.), Lobster Tail (4oz.), Potato Puree, Spinach, Roasted Wild Mushrooms, Demi-Glace

Vegetarian/Vegan Option Available On Request

Dessert

(Planner To Pre-Select)

Raspberry Mascarpone GF

Vanilla Cake, Raspberry Mascarpone Mousse

Marquise GF

Dark Chocolate Mousse, Chocolate Cake, Chocolate Glaze

Trilogy GF

Chocolate Cake, Dark & White Chocolate Mousse

One Non-Alcoholic Drink Included (Bottled Water & Coffee Excluded)

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Large Parties

- À LA CARTE -

Planner may choose items from Reception menu to be tray pass or displayed family style in addition to what we have below.

These are based on PRE-ORDER and are an additional cost.

(Plus 7.75% tax, 18% service charge and 4% surcharge)

Sushi (Display Only)

Each roll is cut in 6-8 pieces

Soy paper available upon request

Half & Half s

Snow Crab, Avocado, Cucumber,
Salmon, Yellowtail, Lemon, Green Onion,

Yuzu Sauce

@ \$15.00 per roll

Carnival s

California Roll Topped With Black Peppered Tuna, Spicy Ponzu

@ \$16.00 per roll

Margarita s

Shrimp, Asparagus, Cucumber, Topped with Albacore, Ponzu,
Thyme and Jalapeño

@ \$14.00 per roll

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