

# Event Menus



OMNI SAN DIEGO HOTEL  
EVENT MENUS





# TABLE OF CONTENTS

*Click on link below to be directed to that section of the menu*

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)

[CONTACT  
INFORMATION](#)

*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.





# CONTINENTAL BUFFETS

All continental buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## SIMPLE START

orange juice  
seasonal diced fruit  
assorted bagels, sliced bread, muffins,  
breakfast breads  
jams, butter, almond butter, cream cheese  
individual flavored yogurts  
assorted individual cereals  
54 per person

## MINDFUL EATING HEALTHY START

orange & grapefruit juices  
smoothie fruit blend  
seasonal diced fruit  
assorted breakfast breads, bran muffins  
jams, butter, almond butter  
hard-cooked eggs

## SELECT ONE:

individual greek yogurts *v*  
yogurt, granola & berries station  
pb&j overnight oats *gf v*  
60 per person



# BREAKFAST BUFFET

All buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Buffets require a minimum of 20 people; add 8 per person for less than the required minimum. Prices are based on a 90-minute serve time. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## OMNI MORNING BUFFET

2 hot entrées, 2 sides | 74 per person

2 hot entrées, 3 sides | 81 per person

3 hot entrées, 3 sides | 83 per person

### ACCOMPANIMENTS

orange & grapefruit juices

assorted breakfast baked goods

jams, butter

almond butter

seasonal diced fruit

### HOT ENTRÉES

scrambled eggs (substitute plant-based eggs or egg whites upon request) *gf*

scrambled eggs, cheddar cheese blend, sun-baked herbs *gf*

hard-boiled farm-fresh eggs *gf*

vegetable frittata | toy box tomatoes, baby kale, marinated feta *gf v*

bacon frittata | applewood-smoked bacon, shredded potatoes, bell pepper, mozzarella blend

chilaquiles | scrambled eggs, chorizo, corn tortilla crisps, ranchero sauce, cotija cheese, pico de gallo *gf*

whole wheat pancakes, candied walnuts, sweet butter, warm maple syrup

crêpe “enchilada” bake | ricotta & mascarpone, balsamic strawberry marmalade, mint crystals

cinnamon roll bread pudding | tahitian vanilla bean, powdered sugar frosting, syrup

### SIDES

potatoes o’Brien | roasted potatoes, slivered onions, bell peppers *gf v*

tricolor potatoes, sun-baked herbs, sea salt, seasonal availability *gf v*

red potatoes, scallions, rosemary, thyme *gf v*

breakfast tots, cheddar cheese blend, crumbled applewood-smoked bacon, sour cream, hot sauce, scallion *gf*

breakfast risotto | ancient grains, mozzarella cheese blend, parmesan *gf v*

### SIDES FROM THE GRILL

applewood-smoked bacon

canadian bacon

pork sausage links

plant-based sausage patty *vg*

apple chicken sausage

chicken andouille sausage

turkey sausage patty

country ham steak





# BREAKFAST ENHANCEMENTS

Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## BREAKFAST SANDWICHES

### L STREET SANDWICH

english muffin, baked egg, canadian bacon,  
cheddar cheese blend  
21 each

### 6TH STREET SANDWICH

english muffin, baked egg, spinach, tomato,  
mozzarella cheese blend v  
21 each

### BARRIO WRAP

flour tortilla, scrambled egg,  
mozzarella cheese blend  
  
select one | chicken sausage or  
sautéed vegetable medley v  
21 each

### ISLAND DRIVE WRAP

whole wheat tortilla, vegan chorizo, egg whites,  
roasted tomato salsa  
21 each

### SOUTH PARK CROISSANT

baked eggs, confit onion, grandamer cheese  
country ham or sausage  
23 each

### NORTH PARK BAGEL

smoked salmon & herb schmear, red onion,  
tomato, capers  
23 each

### SO CAL AVOCADO “TOAST”

rice cake, hard-boiled egg, avocado, marinated feta v  
21 each

## ACTION STATIONS

400 chef fee per 90 minutes with one chef per 100  
guests.

create your own omelet | 27 per person

pancakes | 24 per person

## ADDITIONAL ADD-ONS

scrambled farm-fresh eggs *gf* | 13 per person

applewood-smoked bacon or  
pork sausage links | 11 per person

oatmeal, brown sugar, dried fruit,  
nuts | 10 per person





# PLATED BREAKFAST

Plated meals require a minimum of 20 people; add 8 per person for less than the required minimum Maximum of 90 minutes of service. Plated breakfasts include orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi tea service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## SCRAMBLED

scrambled eggs, breakfast potatoes, pork sausage or applewood-smoked bacon *gf*

57 per person

## FRITTATA

season's best vegetables, breakfast potatoes, pork sausage or applewood-smoked bacon *gf*

57 per person

## CINNAMON RAISIN FRENCH TOAST

mixed berry compote, butter, warm maple syrup, pork sausage or applewood-smoked bacon

57 per person

## BUTTERMILK PANCAKES

apple compote, warm maple syrup, pork sausage or applewood-smoked bacon

57 per person

## CRÊPE “ENCHILADA” BAKE

ricotta, mascarpone, mint crystals, balsamic strawberry marmalade, pork sausage or applewood-smoked bacon

57 per person

## SAVORY CHICKEN & POTATOES

scallion potato cake, fried chicken tenderloin, spicy maple syrup

60 per person

## EGG WHITE OMELET

braised baby kale, tomato confit, crumbled feta, breakfast potatoes *gf v*

60 per person

## KITCHEN SINK HASH

breakfast meats, scrambled eggs, shredded potatoes, cheddar cheese blend

57 per person

## HEART-HEALTHY HASH

season's best vegetables, shredded potatoes, scrambled plant-based eggs, firm tofu, vegan cheese *gf vg*

57 per person

## CHILAQUILES

scrambled eggs, corn tortilla crisps, ranchero sauce, cotija cheese, pico de gallo *gf*

57 per person

## EGGS BENEDICT

poached egg, canadian bacon, english muffin, hollandaise sauce, garden herbs, breakfast potatoes

64 per person

## SO CAL BENEDICT

poached egg, birria, charred serrano, onion, english muffin, hollandaise sauce, red tuxedo spice, breakfast potatoes

66 per person





# PLATED BREAKFAST ENHANCEMENTS

In addition to plated breakfast, not available à la carte. Maximum of 90 minutes of service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## PRE-SET STARTER

served individual tapas-style

individual seasonal fruit salad,  
bursting honey boba pearls *gf v* | 11 per person

yogurt, berry & granola parfait,  
season's best berries *v* | 13 per person

## FAMILY-STYLE PLATTERS

viennoiserie assortment, fruit preserves, whipped  
butter | 118 per platter, serves 10

seasonal diced fruit,  
bursting honey boba pearls *gf* | 135 per bowl,  
serves 10

berry bowl, toasted coconut *gf vg* | 150 per bowl,  
serves 10

smoked salmon, fish roe, crème fraîche,  
purple onions, capers, garden tomatoes,  
lavash crackers | 250 per platter, serves 10





## BREAKS

Minimum 20 people; add 8 per person for less than the required minimum. Prices based on 45 minutes of service. Add an additional 10 per person for 1.5 hours and 12 per person for two hours. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice

### WAKE ME UP

assorted donuts *v*  
berry crumble bars *v*  
assorted breakfast breads *v*  
assorted cold brew  
36 per person

### BALL PARK

soft pretzel puffs, spicy mustard *v*  
miniature corn dogs, chipotle ketchup  
cracker jack  
39 per person

### MIDDAY FOCUS

granola bars  
apple pie energy spheres  
coastal trail mix  
heart-beet shots  
37 per person

### SUNSHINE BLISS YOGURT BAR

greek yogurt, assorted mix-ins: granola, berries, honey, dried fruit, seasonal diced fruit  
29 per person

### CRUNCH & DUNK CRUNCH | SELECT TWO

kettle chips  
corn tortilla chips  
lavash  
pita grissini  
miniature pretzel twists *v*

### DUNK | SELECT TWO

caramelized onion dip  
crème fraîche & chives  
hummus  
baba ghanoush  
pimento cheese dip  
cured olives & yogurt  
sweet chili edamame dip  
english pea pesto *v*  
40 per person

### SNACK ATTACK | SELECT FOUR

individually bagged | includes soft drinks & water  
chips  
pretzels  
popcorn  
nuts  
trail mix  
granola bars  
candy bars  
32 per person

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 8





# BREAKS

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## DONUT WORRY, BE HAPPY

partnership with local hot-spot, unique flavors,  
ever-changing

assorted cold brew

30 per person

## COOKIE JAR SELECT THREE

confetti sugar, snickerdoodle, triple-chocolate,  
dark chocolate chunk, lemon & white chocolate,  
macadamia coconut, chocolate chip,  
oatmeal & raisin, peanut butter, assorted macarons

keto chocolate chip

33 per person

## NAUGHTY & NICE

m&m's, peanut m&m's, taffy, licorice,  
assorted candy bars, trail mix, almonds,  
sunflower kernels

31 per person

## HIP FROZEN TREATS SELECT THREE

### ICE CREAM SANDWICHES

chocolate chip, red velvet, churro, chocolate,  
applewood-smoked bacon & maple,  
chocolate wafer, horchata

### POPS

strawberry, toasted coconut, mango & habanero,  
bubble gum

### ICE CREAM CUPS

bittersweet chocolate, madagascar vanilla,  
low-calorie strawberry

32 per person





# BREAKS

Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## SNACKS

assorted brownies or cookies *v* | 94 per dozen

assorted artisan pastries & breakfast  
breads | 135 per dozen

freshly baked cupcakes *v* | 96 per dozen

assorted seasonal whole fruit *gf vg* | 78 per dozen

individual greek yogurts | 11 per person

assorted granola bars, energy bars,  
candy bars *v* | 9 each

assorted ice cream bars *v* | 8 each

assorted bagged kettle potato chips *v* | 8 each

assorted bagged popchips *v* | 8 each

assorted wicked flavored popcorn *v* | 9 per bag

individually bagged trail mix | 8 per bag

freshly popped popcorn *v* | 10 per person

artisan cheese platter, dried fruit, assorted nuts,  
crackers *v* | 650 each, serves 20

vegetable crudité & spiced buttermilk ranch dip *gf v*  
| 9 per individual cup | 475 per platter, serves 20

seasonal sliced fruit platter *gf vg* | 450 each,  
serves 20

pita chips & spiced hummus platter *gf v* | 265 each,  
serves 20

corn tortilla chips & salsa platter *gf vg* | 235 each,  
serves 20





# LUNCH BUFFETS

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## MONDAY – VINES & VINTNER

### SALADS | SELECT TWO

gem lettuce salad | garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine vinaigrette *gf v*

garden greens salad | haricots vert, grated parmesan, pita crisps, sunflower seeds, champagne vinaigrette *gf v*

scampi shrimp salad | tomatoes, sweet garlic, shallots, capers, broken pasta, italian dressing *df*

### SANDWICHES & WRAPS

caprese sandwich | grilled eggplant, mozzarella cheese, garden basil, sun-baked tomato spread, telera roll *v*

charcuterie sandwich | mortadella, italian salami, provolone, marinated red bell peppers, sliced pepperoncini, romaine lettuce, tomato, focaccia bread

marinated chicken sandwich | garden greens, aged cheddar, tomato, olive spread, garden herbs, soft hoagie

tuna salad wrap | tuna, celery, onion, tomato, hard-boiled egg, caper aioli, flour tortilla

### HOT MAIN DISHES

chardonnay-brined chicken breast | grape chutney *gf*

rosé wine-basted salmon | orange marmalade & mustard glaze *gf*

heirloom grains pilaf | spinach, confit tomatoes *vg*

### SIDES

asparagus & almond sauté | sun-baked herbs, roasted garlic cloves, citrus oil *gf vg*

steamed broccolini | cremini mushrooms, verjus, aged balsamic *gf vg*

### DESSERTS

chocolate mirror cake

berry crumble tart

## DAY-OF-THE-WEEK COLD BUFFET

two salads, three sandwiches, kettle chips, two desserts

81 per person

## DAY-OF-THE-WEEK HOT BUFFET

two salads, three hot mains, two sides, two desserts

92 per person

### ENHANCEMENT

poached carrot soup | spiced pine nuts *gf v*

4 per person





# LUNCH BUFFETS

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## TUESDAY – MUSIC & SOUL

### SALADS | SELECT TWO

iceberg lettuce & cabbage slaw salad  
smoke-kissed dried fruits, mixed nuts,  
white bbq vinaigrette *gf vg*

cucumber & tomato salad | purple onions,  
apple cider vinegar, garden dill, puffed corn *gf vg*

ditalini pasta salad | charred bell peppers,  
cured black olives, sliced pepperoncini,  
creole dressing

### SANDWICHES & WRAPS

bbq mushroom wrap | grilled forest mushrooms,  
hearts of romaine, beefsteak tomato,  
green goddess dressing, whole wheat tortilla *vg*  
fried chicken tender sandwich  
fried pickle-brined chicken, heirloom tomato,  
cabbage slaw, tabasco remoulade, sesame seed bun

shrimp salad wrap | sweet & spicy pickles,  
pimento aioli, citrus rind, flour tortilla wrap

roast beef sandwich | shaved iceberg lettuce,  
sliced cherry peppers, smoked gouda cheese,  
horseradish aioli, soft country hoagie roll

### HOT MAIN DISHES

carved short rib | moonshine bbq jus

rock fish | squash succotash *gf*

white button mushroom “burnt ends”  
crushed barbecue-spiced cashews *gf vg*

### SIDES

cavatappi mac & cheese | sun-dried tomatoes *v*

braised collard greens | pearl onions, spicy  
mop sauce *gf vg*

### DESSERTS | SELECT TWO

rockslide brownie *v*

southern chia pudding *gf*

dutch apple pie *v*

### DAY-OF-THE-WEEK COLD BUFFET

two salads, three sandwiches, kettle chips,  
two desserts

81 per person

### DAY-OF-THE-WEEK HOT BUFFET

two salads, three hot mains, two sides, two desserts

92 per person

### ENHANCEMENT

charred tomato soup | sharp cheddar lavash crisps *v*  
4 per person





# LUNCH BUFFETS

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## WEDNESDAY – PEDAL POWER

### SALADS | SELECT TWO

arugula & baby kale salad | blueberries, trail seeds, sliced radishes, feather parmesan, citrus vinaigrette *gf v*

field greens salad | chickpeas, hard-boiled egg, olives, pickled beets, aged balsamic vinaigrette *gf v*

bouquet garn-poached chicken salad  
job's tears grains, sliced celery, purple onions, dried pomegranate arils, coarse-ground mustard dressing *gf*

### SANDWICHES & WRAPS

banh mi | pork loin, pickled radish, carrot shavings, cucumber, sweet daikon, cilantro, whole-grain baguette

grilled vegetable kabob wrap | spiced couscous, dried fruit, cucumbers, tomatoes, scallions, garden herb dressing, whole wheat wrap *vg*

chicken waldorf wrap | roasted chicken, baby kale, green apples, golden raisin, toasted walnuts, lemon yogurt vinaigrette, soft pita fold

salmon tzatziki wrap | smoked salmon, cucumbers, roasted tomatoes, tzatziki, cracked wheat wrap

### HOT MAIN DISHES

grilled chicken | whole-grain mustard jus *gf*

baked red trout | shaved fennel, grapefruit glacé, crisp ginger *df gf*

plant-based chorizo & bean chili | caramelized onion, scallion crema, shredded cheese, roasted tomato *gf*

### SIDES

whole wheat penne rigate pasta | grated parmesan, marinated tomatoes, oregano, olive oil *v*

haricots vert & pine nut | crisp onions, crushed garlic, spice blend *gf vg*

### DESSERTS | SELECT TWO

chocolate chip keto cookies *gf v*

lemon bars

angel food cake, blueberry compote

## DAY-OF-THE-WEEK COLD BUFFET

two salads, three sandwiches, kettle chips, two desserts

81 per person

## DAY-OF-THE-WEEK HOT BUFFET

two salads, three hot mains, two sides, two desserts  
92 per person

### ENHANCEMENT

roasted chicken soup, seasons best vegetables, wild rice *gf*

4 per person





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## THURSDAY – MOUNTAIN & NATURE

### SALADS | SELECT TWO

baby kale salad | forest mushrooms, pickled beets, sprouts, savory trail mix, ricotta salata, whole-grain mustard vinaigrette *gf v*

mesclun greens salad | heirloom cherry tomatoes, shaved red onions, cucumbers, shredded carrots, torn bread croutons, wild herb vinaigrette *vg*

torn fire-roasted chicken salad | curly chicory, apples, dried cranberries, walnut crumb, celery microgreens, red wine dressing *gf*

### SANDWICHES & WRAPS

grilled vegetable wrap | spinach, roasted peppers, whole wheat tortilla *vg*

pesto turkey sandwich | grandamer cheese, wild greens, tomato, basil lemon aioli, sliced multigrain bread

maple-cured ham sandwich | frisée seed lettuce, grilled tomato, brie cheese, charred red onion aioli, sesame seed bun

chicken salad sandwich | hard-boiled egg, swiss cheese, garden lettuce, sun-dried tomato spread, telera roll

### HOT MAIN DISHES

marinated top sirloin steak | 15-spice rub, steak sauce *gf*

roasted rock cod | lemon & caper pan jus, herb cracker crumb

forest mushroom ratatouille | zucchini, eggplant, squash, bell peppers, tomatoes *gf vg*

### SIDES

campfire potatoes | marble potatoes, caramelized onions, smoked paprika butter *gf v*

charred cauliflower | apple cider glaze, crushed aleppo pepper *gf vg*

### DESSERTS | SELECT TWO

strawberry shortcake jar

marshmallow dessert bar *gf*

brûléed cheesecake *v*

### DAY-OF-THE-WEEK COLD BUFFET

two salads, three sandwiches, kettle chips, two desserts

81 per person

### DAY-OF-THE-WEEK HOT BUFFET

two salads, three hot mains, two sides, two desserts

92 per person

### ENHANCEMENT

roasted squash soup | savory granola *v*

4 per person





# LUNCH BUFFETS

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## FRIDAY – STREET EXPLORER - WESTSIDE

### SALADS | SELECT TWO

southwest caesar salad | romaine lettuce, corn, marinated black beans, chipotle caesar dressing, crushed corn tortilla crisps *gf v*

peruvian quinoa salad | jicama, green peas, cotija cheese, spanish olive vinaigrette *gf v*

spinach & soyrito salad | pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette *gf v*

### SANDWICHES & WRAPS

caliente wrap | spanish rice, hot sauce-glazed tofu, hearts of romaine, bell peppers, tomatillo dressing, flour tortilla *vg*

churrasco skirt steak sandwich | pepper jack cheese, shredded iceberg lettuce, sautéed peppers & onions, chimichurri sauce, telera bread

adobo chicken sandwich | spicy slaw, tomato, red onion, cotija cheese, cumin cilantro aioli, artisan roll

ceviche prawn burrito | iceberg lettuce, jalapeño, red onion, black beans, chipotle aioli, flour tortilla

### HOT MAIN DISHES

mexican bbq chicken | green olive & pepper salsa, cilantro, queso fresco cheese, flour tortillas

grilled skirt steak spicy orange marinade, charred tomatillo relish *gf*

chimichurri vegetable polenta | vegan cheese *gf vg*

### SIDES

patatas bravas | crisp potatoes, roasted peppers, spicy aioli *gf v*

fajita vegetables | tinker bell peppers, onions, pico de gallo, mexican spice blend *gf vg*

### DESSERTS | SELECT TWO

tres leches cake *v*

wood-fired souffléed cheesecake *v*

sugar-dusted churros, cajeta caramel *gf vg*

## DAY-OF-THE-WEEK COLD BUFFET

two salads, three sandwiches, kettle chips, two desserts

81 per person

## DAY-OF-THE-WEEK HOT BUFFET

two salads, three hot mains, two sides, two desserts

92 per person

### ENHANCEMENT

roasted corn & bean tortilla soup | crispy tortilla strips  
cilantro lime crema (on the side) *gf*

4 per person





# LUNCH BUFFETS

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## SATURDAY – COASTAL TRAILS & RIVERS

### SALADS | SELECT TWO

saladini greens | blue cheese, california pistachios, dried fruits, fava beans, red wine vinaigrette *gf v*

shaved brussels sprouts salad | pomegranate arils, crumbled applewood-smoked bacon, candied walnuts, buttermilk ranch dressing *gf*

bay scallop louie salad | hard-boiled eggs, shredded iceberg lettuce, asparagus, tomatoes, matchstick carrots, louie dressing *gf*

### SANDWICHES & WRAPS

charred eggplant wrap | hearts of romaine, tomato, basil pesto, wheat tortilla *vg*

chicken wrap | iceberg lettuce, tomato, scallion, roasted garlic & cracked peppercorn aioli, flour tortilla

smoked salmon sandwich | spinach, sun-baked tomato, caper berries, lime crème, telera roll

crab salad sandwich | garden greens, celery, saffron aioli, brioche roll

### HOT MAIN DISHES

spicy fennel sausage | citrus-marinated olives

pacific fish of the moment | lime essence, seaweed, fire-roasted oranges *df gf*

pearl grains risotto | grape tomatoes, mushrooms, rosemary, pecorino cheese *v*

### SIDES

skillet sweet potatoes | crumbled feta, golden raisin relish *gf v*

spinach & baby carrots, espresso-infused sea salt *gf vg*

### DESSERTS | SELECT TWO

pineapple upside-down cake, brown sugar *v*

walnut & vanilla cream carrot cake *v*

rice pudding *gf v*

## DAY-OF-THE-WEEK COLD BUFFET

two salads, three sandwiches, kettle chips, two desserts

81 per person

## DAY-OF-THE-WEEK HOT BUFFET

two salads, three hot mains, two sides, two desserts

92 per person

### ENHANCEMENT

smoked root vegetable chowder | torn sourdough  
4 per person





# LUNCH BUFFETS

All lunch buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi teas or iced tea service. Prices based on 1.5 hours of service. Buffets require a minimum of 20 people, add 8 per person for less than the required minimum. Choose any other day-of-week menu, additional 8 per person. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## SUNDAY – STREET EXPLORER EASTSIDE

### SALADS | SELECT TWO

korean lettuce salad | cucumbers, onions, pepper flakes, orange-sesame vinaigrette *gf vg*

rice noodle salad | firm tofu, asian vegetables, honey & soy dressing *v*

thai chicken salad | pulled chicken, bean sprouts, cabbage, peanut butter & coconut milk dressing *df*

### SANDWICHES & WRAPS

grilled sesame tofu wrap | pickled carrots, onions, cucumbers, roasted red peppers, shredded cabbage, cilantro, flour tortilla *vg*

roast pork banh mi sandwich | chili mayo, pickled onions, cucumbers, cilantro, jalapeño, soft hoagie roll

miso & citrus-glazed chicken sandwich | asian slaw, soft french roll *df*

spicy beef wrap | ponzu marinade, edamame hummus, scallions, soy aioli, flour tortilla *df*

### HOT MAIN DISHES

thai red curry pork shoulder | thai basil, cucumber slaw *gf*

gochujang prawns | tamari, korean chili paste, toasted sesame seeds *df gf*

japanese eggplant | togarashi, teriyaki sauce, sesame seeds *vg*

### SIDES

vegetable fried rice | sweet peas, edamame, carrots, celery, onions, bean sprouts, seared egg, sesame tamari *gf v*

bok choy & water chestnut sauté | sweet chili sauce, burnt peanuts

### DESSERTS | SELECT TWO

chinese almond cookie *v*

matcha iced castella cake *vg*

candied sweet potatoes | sesame seeds, caramel *gf v*

### DAY-OF-THE-WEEK COLD BUFFET

two salads, three sandwiches, kettle chips, two desserts

81 per person

### DAY-OF-THE-WEEK HOT BUFFET

two salads, three hot mains, two sides, two desserts

92 per person

### ENHANCEMENT

miso soup | spicy chili paste *vg*

4 per person





# GROUPS ON THE GO

All lunches include assorted potato chips, whole fruit, jumbo cookie, bottled water and soft drink station. Client to specify number of each sandwich/wrap at least five business days in advance. Served in a to-go container. If served deconstructed, please add 5 per person. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## GRAB & GO LUNCH

### SANDWICHES | CHOOSE THREE

roasted turkey | lettuce, tomato,  
aged cheddar cheese, mayonnaise, oat wheat bun

honey ham | lettuce, tomato, swiss cheese,  
mustard, kaiser poppy seed roll

roast beef | lettuce, tomato, cheddar cheese,  
horseradish mayonnaise, ciabatta rustic bun

roasted vegetable wrap | season's best vegetables,  
sprouts, chickpea hummus, cracked wheat tortilla *vg*

69 per person

### EXECUTIVE | CHOOSE THREE

chicken caesar salad | tender romaine lettuce,  
shaved parmesan cheese, caesar dressing, crostini

roast beef | caramelized onions spread,  
cheddar cheese, arugula, heirloom tomato,  
seeded bun

roasted turkey | applewood smoked bacon,  
cheddar cheese, avocado aioli, tomato, spinach,  
wheat grain

caprese | beefsteak tomato, pesto aioli,  
mozzarella cheese, basil, herbed focaccia *v*

75 per person





# PLATED LUNCH

Plated meals require a minimum of 20 people; add 8 per person for less than the required minimum. Maximum of 90 minutes of service. Plated lunch includes freshly brewed Stance regular and decaffeinated coffee and assorted Numi tea or iced tea service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. Please select one salad OR soup starter, one dessert and maximum three entrees, highest price prevails. Rolls available for an additional 4 per person.

## STARTERS | SELECT ONE

### SALADS

caesar salad | torn romaine, feathered parmesan, traditional caesar dressing, broken grissini *v*

california baby arugula salad | shaved carrots, fennel, smoked gouda, california pistachios, orange vinaigrette

### SOUPS

charred tomato soup | sharp lavash crisps *v*

turmeric cauliflower soup | toasted pine nuts *gf v*

## DESSERTS | SELECT ONE

wood-fired souffléed cheesecake | salted caramel, smoked paprika *gf v*

chocolate mirror cake | cocoa nibs, sugar-crushed raspberries *gf v*

red velvet cheesecake

carrot cake *v*

## SALAD ENTRÉES

two-course meals only

### GRILLED SKIRT STEAK SALAD

hearts of romaine, celery root, roasted tomatoes, shaved red onion, blue cheese, balsamic vinaigrette *gf*

82 per person

### TUNA NIÇOISE SALAD

garden greens, haricots vert, fingerling potatoes, cucumbers, tomatoes, olives, hard-boiled egg, champagne vinaigrette *df gf*

78 per person

## ENHANCEMENT

add shrimp to salad

8 per person





# PLATED LUNCH

Plated meals require a minimum of 20 people; add 8 per person for less than the required minimum. Maximum of 90 minutes of service. Plated lunch includes freshly brewed Stance regular and decaffeinated coffee and assorted Numi tea or iced tea service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. Please select one salad OR soup starter, one dessert and maximum three entrees, highest price prevails. Rolls available for an additional 4 per person.

## ENTRÉES

### CRISPY-SKIN CHICKEN BREAST

bouillon potatoes, blistered broccolini, pearl onions, pomegranate molasses, chicken jus *gf*

77 per person

### ROASTED CHICKEN

molasses bbq sauce, salt-crusted baked potato, chive & cheddar creamed butter, charred cauliflower *gf*

79 per person

### BRAISED SHORT RIBS

skillet potatoes, vegetable succotash, cabernet reduction *gf*

84 per person

### FLAT IRON STEAK

warm fingerling potato salad, roasted lemon pepper haricots vert, sweet chili glaze *df gf*

86 per person

### PACIFIC COAST SEA BASS

heirloom grains & rice pilaf, citrus-scented asparagus, mushrooms, grape leaf relish *gf*

80 per person

### GARGANELLI PASTA

baked tomato marinara, chef's blend of mushrooms, olives, basil *v*

available with gluten-friendly pasta *gf*

73 per person

### ENHANCEMENT

add chicken or shrimp to pasta

7 per person





# SMALL BITES

Minimum 20 people; add 15 per person for less than the required minimum. Available as tray-passed or displayed. Prices based on 3 pieces per person. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. À la carte available at 15 per piece with a minimum of 30 pieces per item.

## SMALL BITES | SELECT UP TO THREE

43 per person

### HOT

mushroom phyllo triangle, horseradish cream *v*  
kalua pig & pineapple empanada, hawaiian salsa  
chicken tenderloin provençal, fig & tomato brochette *gf*  
cantonese shrimp roll, sweet chili sauce  
salmon satay, orange mustard glaze *df gf*  
candied apple pork belly, salted caramel sauce *gf*  
chicken quesadilla cone, dark chili dust  
argentinian beef skewer, chimichurri *gf*  
edamame potsticker, tamari glaze *vg*  
caribbean risotto cake *vg*  
indian vegetable samosa *v*  
bacon-wrapped blue cheese-stuffed date,  
balsamic drizzle

### COLD

ahi tuna poke in sesame cone station  
mediterranean salad skewer *gf*  
deviled egg, crisp prosciutto *gf*  
shrimp ceviche, cucumber round *gf*  
crab salad crostini  
steak bruschetta, onion crema, chives  
goat cheese toast, strawberry salsa, golden balsamic  
cauliflower ceviche verde spoon, red onion, serrano,  
cilantro, puffed rice *gf vg*  
prosciutto wrapped seasonal fruit, balsamic caviar *gf*





# RECEPTION

Minimum 20 people; add 8 per person for less than the required minimum. Prices are based on 90 minutes of service and require a minimum of three stations. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. 400 per attendant for action stations with one attendant per 100 guests.

## SOUTHERN BBQ

bbq brisket *gf*  
hot links *gf*  
charred crimini mushrooms *gf vg*  
macaroni & cheese *v*  
51 per person

## STEAKHOUSE BITES

wedge salad *gf*  
bourbon-braised beef short rib  
whipped potatoes *gf*  
roasted cauliflower  
51 per person

## SOUTH OF THE BORDER

chipotle beef  
carnitas pork  
cumin grilled vegetables *gf vg*  
corn tortillas *gf vg*  
gallo pinto *gf vg*  
salsa roja *gf vg*  
radish salad, jalapeño vinaigrette *gf vg*  
56 per person | attendant required

## MEDITERRANEAN GRILL

marinated chicken  
falafel *vg*  
baba ghanoush *vg*  
hummus *gf vg*  
pita *v*  
49 per person





# RECEPTION

Minimum 20 people; add 8 per person for less than the required minimum. Prices are based on 90 minutes of service and require a minimum of three stations. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## THAT'S AMORE SELECT THREE

bold pepperoni  
charcuterie medley  
tomato & basil  
bbq chicken  
chef's blend of mushrooms & white sauce *v*  
51 per person

## STEAL OR SLIDER SELECT THREE

blt club  
ground beef  
sage turkey  
pulled bbq chicken  
impossible burger *vg*  
tater tots, spicy secret sauce, classic ketchup  
56 per person

## CHEESE & CHARCUTERIE

local artisan meats & cheeses,  
cracked seed lavash, soft crostini, grissini, olives,  
nuts, dried fruits, seasonal berries  
46 per person

## PASTA PASTA PASTA | SELECT TWO

garganelli  
whole wheat penne  
gluten-friendly penne rigate *gf*  
broken spaghetti  
rigatoni  
cheese tortellini

## SAUCE | SELECT THREE

pomodoro *vg*  
tomato, basil & olive oil *vg*  
italian herb pesto *v*  
short rib bolognese  
gournay alfredo, chicken  
italian sweet sausage, confit tomato  
58 per person

## MEDITERRANEAN MEZZE

soft & crisp pita, hummus, marinated feta,  
marinated artichokes, olive medley, roasted peppers,  
chili chickpeas, pepperoncinis *v*  
41 per person





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## SEAFOOD DISPLAY

shucked oysters & traditional mignonette,  
spicy chimichurri poached prawns,  
horseradish tomato cocktail sauce *gf*

cracked crab, mustard aioli *gf*

sashimi tombo, sambal soy

smoked salmon *gf*

calamari salad

bay scallop ceviche, tortilla crisps *gf*

select three | 90 per person

select four | 100 per person

## SALSA & GUACAMOLE SELECT THREE

### SALSA

pico de gallo, mojechete rojo,  
verde mango & black bean, mole jicama,  
chipotle corn, tofu & pinto bean *gf vg*

### GUACAMOLE

traditional, spicy charred habanero pepper,  
smoky poblano, tequila flambé banana *gf vg*

corn tortilla chips, veggie chips *gf vg*

42 per person

## FARMERS MARKET VEGETABLES

### SEASON'S BEST

baby heirloom carrots, radishes, celery,  
toy box tomatoes, cauliflower, broccolini,  
haricots vert, cherry peppers, mushrooms *gf vg*

### DIPS | SELECT TWO

tapenade, pesto, buttermilk ranch,  
aged balsamic dressing, lemon pepper yogurt,  
pimento cream cheese, spiced charcuterie pâté *gf*

35 per person

### ENHANCEMENT

pickled & grilled season's best | haricots vert,  
artichokes, baby beets, baby carrots, baby radishes,  
cauliflower, okra, cucumber, grapes, cherry peppers

42 per person





# RECEPTION

Minimum 20 people; add 8 per person for less than the required minimum. Prices are based on 90 minutes of service and require a minimum of three stations. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## KOREAN

hanger steak bulgogi | sizzled to order, steamed rice, green onion relish, kimchi

korean lettuce salad | onions, cucumbers, chili pepper flakes, orange sesame vinaigrette *gf vg*

korean glass noodles | firm tofu, korean vegetable medley, honey soy dressing *v*

51 per person

## DIM SUM

shrimp dumplings, pork siu mai

vegetarian potstickers *v*

31 per person

## SUSHI

finest sashimi-grade fish | assorted rolls & nigiri, pickled ginger, soy sauce, wasabi

63 per person

## FAR EAST

beef stir-fry *gf*

chicken stir-fry *gf*

tofu & mixed vegetable stir-fry *gf vg*

steamed rice, green onion relish, sriracha

chow mein noodle salad *v*

bean sprouts, crushed peanuts, napa cabbage, cilantro, sesame & ginger dressing

55 per person

## SWEET ENDING

assortment of petite cakes, dessert shooters

35 per person





# CARVING

Minimum 20 people. Prices are based on 90 minutes of service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. 400 per carver with one carver per 100 guests.

## PRIME RIB

sea salt, horseradish crust, smoked au jus,  
garlic mashed potatoes, artisan rolls

54 per person | carver required

## BEEF BRISKET

montreal steak rub, bbq sauce,  
sea salt fingerling potatoes, artisan rolls

50 per person | carver required

## FILET MIGNON

pomegranate-molasses, maldon sea salt,  
grilled asparagus, artisan rolls

57 per person | carver required

## JUNIPER-BRINED PORK LOIN

pastrami rub, salty applewood-smoked bacon &  
cabbage relish, roasted mushrooms, artisan rolls

48 per person | carver required

## ROASTED CITRUS-BRINED TURKEY BREAST

cornbread, citrus cranberry jelly, riesling gravy,  
artisan rolls

45 per person | carver required

## ROASTED WHOLE CAULIFLOWER

harissa, mint, artisan rolls *vg*

34 per person | carver required

## SALMON FILLET

heirloom grains pilaf,  
sumac & orange marmalade glaze, artisan rolls

44 per person | carver required





# EVENING BUFFETS

Minimum 20 people; add 15 per person for less than the required minimum. All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi teas. Prices are based on 90 minutes of service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## LOCAL & SUSTAINABLE STARTERS

living upland cress & baby greens, pumpkin seeds, feta, melon, cuvée wine dressing *gf v*

living bibb lettuce, marinated artichokes, frisée, cured olives, matchstick carrots, sun-dried tomatoes, cracked peppercorn vinaigrette *gf vg*

## ENTRÉES

flat iron steak | espresso rub, crisp shallots, whisky jus

sumac-rubbed salmon, walnuts, dried cranberries, lemon sauce *gf*

## SIDES

roasted peewee potatoes, horseradish, snipped scallions *gf vg*

roasted garlic orzo risotto, baby spinach, crushed chili, ricotta *v*

blistered tinker bell peppers, pistou *gf vg*

## DESSERTS

dessert jar assortment to include banana & hazelnut, tiramisu, biscoff tres leches, custard & mixed berry

142 per person

## FARMERS MARKET STARTERS

vegetable salad | garden greens, fennel fronds, herbs, celery, watermelon radishes, hazelnut orange vinaigrette, torn bread *vg*

little gems, dried figs, aged goat cheese, salted sunflower seeds, shaved beets, mustard seed vinaigrette *gf v*

## ENTRÉES

juniper-brined pork loin, apple cider broth, peach chutney, applewood-smoked bacon & herb crumb *gf*

alaskan halibut, braised fennel verjus, slivered almonds *gf*

vegetable cassoulet, haricots vert, carrots, onions *gf v*

## SIDES

stone-ground polenta | vegetable broth, fire-roasted bell peppers, vegan cheese *gf vg*

mushroom & pearl grains, basil pesto *v*

baby squash medley, vegetable steak seasoning *gf vg*

## DESSERTS

dessert jar assortment to include banana & hazelnut, tiramisu, biscoff tres leches, custard & mixed berry

147 per person





# PLATED DINNER

All plated dinners include your choice of soup or salad, entrée, dessert, freshly brewed Stance coffee and freshly baked rolls with butter. Choose both soup and salad for an additional 18 per person. Maximum three entrees, highest price prevail for all. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. Entrée counts due a minimum of five business days prior.

## STARTERS | SELECT ONE

### SOUPS

root vegetable minestrone,  
tableside accompaniment of spiced chickpeas *gf vg*

### SALADS

hawaiian hearts of palm | garden radishes,  
black sesame, petite greens, blistered grapes,  
sparkling rosé vinaigrette *gf vg*

saladini greens | watermelon radishes, cucumbers,  
grape tomatoes, ricotta salata, carrot vinaigrette *gf v*

burrata | confit tomatoes, baby arugula,  
shaved salumi, aged sherry glaze *gf*

## DESSERTS

### VEGAN COCOA CHESS CAKE

coconut sugar-tumbled berries of the moment,  
mousse, arctic snow *gf vg*

### OREO CHEESECAKE

oreo crust, chocolate & vanilla cheesecake,  
vanilla chantilly

### CHOCOLATE DECADENCE

devil's food sponge cake, chocolate glaze,  
raspberry sauce, hibiscus crystals *gf*

### FERRERO MOUSSE CAKE

chocolate sponge, vanilla ganache, toffee center,  
milk chocolate, chocolate sponge

### RED VELVET CHEESECAKE

chocolate crust, red velvet, vanilla chantilly,  
chocolate curls

### STRAWBERRY SHORTCAKE

vanilla sponge, strawberry, vanilla whipped ganache





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## ENTRÉES

### FRENCHED BREAST OF CHICKEN

sage brine, dried fruit couscous, citrus verjus, charred haricots vert

97 per person

### LEMON & GARLIC ROASTED CHICKEN BREAST

caramelized shallot & potato gratin, steamed broccolini, crushed chili balsamic reduction *gf*

99 per person

### MARINATED FLAT IRON STEAK

five-grain “risotto”, charred pole beans, salty applewood-smoked bacon & cabbage relish, smoked chili oil

113 per person

### HORSERADISH-DUSTED SHORT RIBS

cheddar pommes aligot, grilled asparagus, port wine jus

116 per person

### GORGONZOLA PETITE FILET MIGNON

thyme roasted marble potatoes, marinated artichokes, asparagus, herb oil

123 per person

### STRIPED BASS

capers, tomatoes, niçoise olives, heirloom grains & wild rice, wilted chard, lemon oil *gf*

100 per person

### PLANCHA-CRISPED SALMON

toasted tricolor quinoa, roasted turnips, petite squash, sweet chili glaze *gf*

100 per person

### SHORT RIB & CRAB RISOTTO

baby carrots, english peas, pan jus

123 per person

### BEEF & SHRIMP “WELLINGTON”

crêpine, shrimp duxelles, baby kale, pearl onions, white hominy grits

127 per person

### ROASTED CAULIFLOWER STEAK

braised fennel, carrot purée, spanish olive relish, sumac oil *vg*

80 per person

### PORTOBELLO MUSHROOM & VEGETABLE EN CROÛTE

hazelnut crema *vg*

80 per person





# NON-ALCOHOLIC BEVERAGES

Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Half Day Beverage Package is for maximum 4 hours and Full Day maximum 8 hours. No modifications.

## BEVERAGES & JUICES

- stance regular or decaffeinated coffee | 180 per gallon
- assorted canned coffee drinks | 10 each
- lemonade | 140 per gallon
- assorted numi hot teas | 180 per gallon
- classic black iced tea | 140 per gallon
- flavored bottled iced teas | 10 each
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 150 per gallon
- assorted sports drinks | 11 each
- assorted bottled fruit juices | 10 each
- naked fruit juice & smoothies | 12 each
- fruit & herb-infused water | 185 per 3 gallons
- coconut water | 10 each
- flavored la croix sparkling water | 10 each
- acqua panna natural spring water | 10 each
- s.pellegrino sparkling mineral water | 10 each
- s.pellegrino essenza
- flavored sparkling mineral water | 10 each
- pure life water | 9 each
- red bull | energy drink or sugarfree | 11 each
- assorted soft drinks | 9 each

## À LA CARTE BEVERAGE PACKAGES

### HALF DAY

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water  
65 per person

### FULL DAY

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water  
120 per person

## HALF DAY BEVERAGE PACKAGE BASICS

four-hour maximum service. no modifications.

### INFUSED WATERS | SELECT ONE

black raspberry, acai, jalapeño, mint  
red raspberry, pomegranate, orange  
lime-lemon, basil, blueberry  
lemon, cucumber, ginger

### COFFEE & TEA

freshly brewed stance regular & decaffeinated coffee, assorted numi hot teas  
50 per person





# BEVERAGES

A 250 bartender fee will be assessed if bar sales do not meet 500 per bar. A 50 per hour, per bartender overtime charge applies for every hour after four hours. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice

## BAR BRANDS

### DELUXE

vodka | absolut  
gin | beefeater  
tequila | milagro silver  
rum | bacardi  
scotch | johnnie walker red label  
bourbon | jim beam  
cognac | hennessy vs

### PREMIUM

vodka | tito's handmade  
gin | aviation  
tequila | patrón silver  
rum | sailor jerry  
scotch | monkey shoulder  
bourbon | maker's mark  
cognac | hennessy vsop

### CORDIALS

sambuca  
grand marnier  
amaretto  
baileys irish cream  
kahlúa

## BEERS

### DOMESTIC BEERS

budweiser, bud light, coors light, miller lite,  
michelob ultra

### IMPORTED/CRAFT BEERS

corona extra, modelo especial, heineken,  
stella artois, samuel adams boston lager,  
karl strauss red trolley

stone delicious ipa *gf*

assorted local microbrews

## HOST BAR

deluxe brand | 17 per drink

premium brand | 19 per drink

domestic beer | 12 per drink

imported & craft beer | 13 per drink

martini | 19 per drink

cordials | 19 per drink

mineral water | 9 per drink

soft drinks | 9 per drink

## CASH BAR

deluxe brand | 18 per drink

premium brand | 20 per drink

domestic beer | 13 per drink

imported & craft beer | 14 per drink

martini | 20 per drink

cordials | 20 per drink

mineral water | 10 per drink

soft drinks | 10 per drink





# BEVERAGES

A 250 bartender fee will be assessed if bar sales do not meet 500 per bar. A 50 per hour, per bartender, overtime charge applies for every hour after four hours. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

## HOST PACKAGE BAR

### DELUXE BRANDS

one hour | 55 per person  
two hours | 70 per person  
three hours | 90 per person  
additional hours | 15 per person

### PREMIUM BRANDS

one hour | 60 per person  
two hours | 75 per person  
three hours | 95 per person  
additional hours | 15 per person

## OMNI SIGNATURE COCKTAILS & BREWS

### SIGNATURE COCKTAILS

in-house mixologist creates cocktails bespoke to your group's preference

19 per cocktail

### BUILD YOUR OWN BLOODY MARY

absolut, tito's handmade, cutwater

spicy bloody mary mix

lemon wedges, lime wedges, worcestershire sauce, tabasco, celery salt, salt & pepper, pickled vegetables, celery stalks, green olives

25 per person, per hour

### ENHANCEMENT

applewood-smoked bacon

2 per person

### MIMOSA STATION

sparkling wine, assorted fruit juices, nectars

strawberries, raspberries, blackberries, blueberries

signature mimosas | piña colamosa, orange & lavender fizz, elderflower dream

25 per person, per hour





# WINE

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is 250 per bar for three hours. Each additional hour is 50 per bartender. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

## SPARKLING

lunetta | italy | prosecco | 65 per bottle  
chandon classic | california | brut | 80 per bottle  
veuve clicquot yellow label | france | champagne (nv) | 180 per bottle

## LIGHT INTENSITY WHITE

zenato | italy | pinot grigio | 60 per bottle  
decoy by duckhorn | california | sauvignon blanc | 80 per bottle

## MEDIUM INTENSITY WHITE

kendall-jackson vintner's reserve | california | chardonnay | 70 per bottle  
conundrum | california | white blend | 72 per bottle

## FULL INTENSITY WHITE

mannequin | california | chardonnay | 92 per bottle  
merryvale | california | sauvignon blanc | 96 per bottle

## ROSÉ

rose gold | california | rosé | 75 per bottle  
whispering angel | california | rosé | 90 per bottle

## LIGHT INTENSITY RED

elouan | oregon | pinot noir | 75 per bottle  
j.lohr | california | red blend | 80 per bottle

## MEDIUM INTENSITY RED

benziger | california | merlot | 65 per bottle  
tribute | california | cabernet sauvignon | 70 per bottle  
liberty school | california | cabernet sauvignon | 75 per bottle

## FULL INTENSITY RED

decoy by duckhorn | california | cabernet sauvignon | 80 per bottle  
banfi | italy | chianti classico | 80 per bottle  
unshackled by prisoner | california | cabernet sauvignon | 98 per bottle

## TIERED WINE SELECTIONS

### TIER ONE | BULLETIN

sauvignon blanc, chardonnay, merlot, cabernet sauvignon, campo viejo sparkling  
host bar | 17 per drink  
cash bar | 18 per drink

### TIER TWO | HAYES RANCH

chardonnay, rosé, merlot, cabernet sauvignon, campo viejo sparkling  
host bar | 19 per drink  
cash bar | 20 per drink

### TIER THREE | DECOY BY DUCKHORN

chardonnay, rosé, sauvignon blanc, merlot, cabernet sauvignon, pinot noir, campo viejo sparkling  
host bar | 21 per drink  
cash bar | 22 per drink





## EVENT INFORMATION

Thank you for selecting Omni San Diego Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious and balanced choices designed for a positive lifestyle. Our experienced and professional catering and Conference Services staff is available to assist you in planning arrangements for floral decorations, centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### GUARANTEES

The convention services or catering manager must be notified of the exact attendance no later than noon, five business days prior to the scheduled function. Events scheduled on Monday or Tuesday need to give the exact expected attendance to Convention Services or Catering Manager no later than noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions and charges will be made accordingly. The hotel cannot be responsible for the service of more than 5% over the guarantee of functions below 500 guests and 3% over the guarantee of functions 500 guests and above. If a guarantee is not received at the appropriate time, the hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Food items left over from an event cannot be taken from the hotel due to liability reasons. Food and beverage events with menus that are priced per-guest must have a guarantee that is no less than 75% of your event attendance and general session set.

### SECURITY

Security is available for hire through the hotel at prevailing rates. Arrangements must be made through your Convention Services or Catering Manager at least 72 hours prior to the function. Your convention manager can arrange to have exclusive access to certain meeting rooms, however a one-time special lock fee will apply. Our foyer spaces, grand ballroom and gallery space are unable to be placed on special lock. By arranging a special lock on a room, only you, the staff you designate to us and the security department will have access to this room.

### FOOD AND BEVERAGE SERVICE POLICIES

If there is something you do not see on our menus but would like to have served at your event, our team will be happy to propose a customized menu to meet your specific needs, including vegan, gluten-friendly and other dietary restriction considerations. Custom menu pricing will remain within the price range of the current menus. Please allow adequate time for your Convention Services or Catering Manager to confirm custom menus and pricing with the chef. Any special dietary needs must be communicated to the Convention Services or Catering Manager at least ten days prior to the event to ensure the chef can accommodate these needs.

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license), the hotel will require that only hotel servers and bartenders dispense beverages. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any guest of questionable age and refuse alcoholic beverage service if the guest is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any guest who, in the hotel's judgment, appears intoxicated. Menu selections and audiovisual needs are due to your Convention Services or Catering Manager no later than three weeks prior to the program. Any program details received after that point cannot be guaranteed. Before any event can take place, your Convention Manager must have a signed copy of these terms and conditions along with the banquet event orders.



# EVENT INFORMATION

## TIMING OF FUNCTION

Based on your contracted requirements, Omni has reserved appropriate function and/or meeting space. Should the food and beverage revenue change or if the room block is reduced, the hotel reserves the right to reassign space that is more suitable to the anticipated attendance.

Room rental fees, if applicable, will be applied if the group attendance drops significantly below the estimated food and beverage revenue or room block from the date of booking.

If room sets change from agreed upon setup within 24 hours of the event, a labor fee may be charged. Charges begin at 150 per room. If additional space is added after signing of the contract, additional room rental fees may apply. Should an event run past the agreed upon conclusion time, any overtime wages or other expenses incurred may be the responsibility of the patron. Items such as tables, risers, stanchions and any other standard hotel equipment will be provided to the customer at no charge. However, should customer requests go beyond the hotel inventory, rental for requested items will be paid for by the customer. The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc., will not be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at 75 and increases based on the complexity of the installation.

## LABOR CHARGES

Carvers, station attendants and additional food and cocktail servers are available at a minimum fee of 295 per attendant for each two-hour service time period. Each bar requires a minimum expenditure of 500. If this minimum is not met, a 250 bartender charge will apply. Allow one bartender per 100 guests. A 300 bartender fee will apply for all hospitalities up to four hours, additional hours at 35 per hour per attendant pricing or a flat rate of 80, whichever is higher.

## PLATED VS BUFFET

Request for multiple plated entrées.

It is possible for your guest to be given a choice of entrée in advance. The following stipulations apply: If there is a price difference between the entrées, the highest priced entrée will prevail for all entrées. Guarantee of attendance with the breakdown for each entrée is required five business days prior to the event.

A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket or coded name tag, provided by the client.

## DECORATIONS

Arrangements for floral centerpieces, linens, special props and entertainment may be made through the Catering Convention Services department. All decorations must meet the approval of the hotel and San Diego fire department, i.e. smoke machine, candles, glitter, etc. Affixing any items to the walls or ceiling of function space is not permitted without prior approval.





# EVENT INFORMATION

## EVENT TECHNOLOGY

Omni maintains a full-service on-site event technology department through our in-house partner provider.

They can provide you with an in-depth quotation for all of your audiovisual needs, as well as hard sets, backdrops, lighting, video production and editing. They also manage all high-speed internet access needs and solutions. Our in-house preferred provider is the hotel's exclusive contractor for all rigging points, equipment and labor. If you choose to bring an outside audiovisual company, an hourly fee (minimum of four hours) for supervision of load-in and load-out will be applied to your master account to help protect the hotel's facilities from damage. In addition, production guidelines must be signed along with a copy of a certificate of liability before any company is permitted to set up.

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## EXHIBITS/TABLE TOP DISPLAYS

Please contact your Convention Services or Catering Manager immediately if you plan on having exhibits and/or table tops during your program. You will be sent a separate packet with all necessary exhibit policies and forms. Due to the fact that exhibits entail additional planning and communication, it is important to do this as soon as possible

## ELECTRICAL CHARGES

Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Convention Services or Catering Manager.

## EMERGENCY PREVENTION AND EVACUATION PLANS

Omni prides itself on preparation for any emergency that may occur. Our prompt response team will notify your Convention Services or Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services or Catering Manager is able to provide you with copies of the hotel's full emergency response and evacuation plan.





# EVENT INFORMATION

## GUEST AND EVENT PACKAGES

The UPS Store manages all incoming and outgoing shipments. Shipments to the hotel must include company/group name, function room name, contact name, return address and date of function. Handling charges will be assessed based on the size and weight of the packages. Charges will be posted to the guest room of the recipient. If no recipient is given, charges will be automatically applied to the master account. The hotel cannot guarantee the availability of storage for boxes that arrive more than ten days prior to the start of the event. Please ask your Convention Services or Catering Manager for the complete shipping and receiving instructions and information document.

## BUSINESS CENTER SERVICES

A 24-hour business center is located on the fourth floor by the grand ballroom foyer entrance. Services include office supplies, computer access, printing, faxing and photocopying.

## BILLING

Terms of advance deposit will be established in your sales contract. Please contact your Convention Services or Catering Manager if you are interested in applying for direct billing. If billing is not established, a full prepayment and credit card on file will be required a minimum of seven days out from arrival. A method of payment is required at least 45 days out.

## LIABILITY

The hotel will not be liable for any damages to the patron or patron's guests and will not assume liability for loss or damage to articles left in the hotel prior to, during or following the event. The patron assumes full responsibility for the conduct of all guests in attendance at the event and for any damages done to the hotel or guests as a result of the event. The patron and patron's guests will conduct the event in an orderly manner in compliance with all laws and hotel regulations.

## PARKING

Parking is leased and operated by Ace Parking. Pricing varies based on time of day, exit and day of the week. Parking rate is subject to change without notice.





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CONTACT INFORMATION