



AUTOGRAPH COLLECTION®
HOTELS

BREAKFAST



CONTINENTAL BREAKFAST | 35 Per Person

Season's Fresh Assorted Fruit
Freshly Baked Morning Pastries and Sweet Breads
Yogurts Parfaits Granola And Seasonal Berries
Freshly Brewed Coffee, Decaf Coffee, Selection of Herbal Teas

EXECUTIVE CONTINENTAL BREAKFAST | 38 Per Person

Season's Fresh Assorted Fruit
Freshly Baked Morning Pastries and Sweet Breads
Assorted Breakfast Cereals
Bananas, Whole, 2% and Skim Milk
Yogurts Parfaits Granola and Seasonal Berries
Assorted Juices
Freshly Brewed Coffee, Decaf Coffee, Selection of Herbal Teas

COMPLETE BREAKFAST TABLE | 45 Per Person

Season's Fresh Assorted Fruit
Freshly Baked Morning Pastries and Croissants with Fruit Preserves and Butter
Assorted Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
Individual Low-fat Fruit and Greek Yogurts Granola
Farm Fresh Scrambled Eggs
Choice of Two: Hardwood Smoked Bacon, Country Sausage Links, Chicken Apple Sausage, or Grilled Smokehouse Ham
Choice of One: Oven Roasted Breakfast Potatoes with Fresh Herbs or Hash Browns
Assorted Juices
Freshly Brewed Coffee, Decaf Coffee, Selection of Herbal Teas

ENHANCEMENTS TO BREAKFAST

Bagel Breakfast Sandwich Coto Prosciutto, Scrambled Egg, And American Cheeses | 11 Each

Southwestern Breakfast Burrito , Potato, Egg, Bell Pepper, Fire Roasted Salsa | 12 Each

Breakfast Quiche, Egg, Bell Pepper, Spinach | 8 Per Person

Yogurt Parfait , Yogurt, Honey, Granola , Berries | 13 Each

Acai Sorbet, Honey, Granola And Berries | 10 Each

Steel-cut Oatmeal, Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk| 8 Each

Chilled Hard Boiled Eggs | 24 Per Dozen

Imported & Domestic Cheese, Charcuterie | 17 Per Person

Smoked Salmon with Assorted Bagels Low-fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes Chopped Egg| 13 Per Person

Local Bakeshop Doughnuts | 68 Per Dozen

Belgian Waffles Or Pancakes, Seasonal Berry Compote, Warm Syrup, Whipped Cream and Butter| 11 Each

Farm Fresh Egg Omelet Station, Cheddar And Swiss Cheeses, Diced Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Onions, Spinach Leaves, Bacon, Salsa With | 15 Per guest

*Egg Whites Available At \$3.00 More Per Person
Attendant Fee | \$150.00*

BRUNCH



BUFFET | 45 Per Person

Freshly Brewed Coffee, Decaf Coffee, Selection of Herbal Teas

Choice of Four

Fruit Salad

Melon, Fresh Berries , Citrus , Basil

Seasonal Greens

French Toast

Brioche and Vanilla

Apple Wood Bacon

Pork and Chicken Sausage

Spiced Country Potatoes

Fired Chicken and Waffles

Soft Scramble Eggs

Egg Panni's

Prosciutto, Brie , Honey , Rocket

Chilaquiles

Braised Chicken , Salsa Verde , Cilantro Crema ,

Pico De Gallo Soft Scramble Eggs

Heirloom Tomato Frittata

Goat Cheese , Heirloom Tomatoes , Savoy

Pecan Sticky Buns

Vanilla Whipped Frosting

Pork Belly and Herb Potato Hash

Buttermilk and Cheddar Busquets

Spiced Tequila Shrimp & Grits

STATIONS

Benedict | 15 Per Person

Avocado , Spinach , English Muffin , Smoked Salmon, Cotto, Citrus Hollandaise

Honey Roasted Ham | 10 Per Person

Roasted Apple Jam

Omelet & Scramble Station | 20 Per Person

Ham, Bacon, Cheese, Mushrooms, Spinach, Tomatoes, Peppers, Artichokes

Roasted Rib Eye | 30 Per Person

Serves 30pp Max

Spiced Glazed Salmon | 15 Per Person

Serves 20pp Max

Assorted Sweets | 10 Per Person

Assorted Sushi | 15 Per Person

California, Tuna , Spicy Yellowtail

Raw Bar | 50 Per Person

Oysters , Crab Legs , Jumbo Shrimp

BEVERAGES

Freshly Brewed Coffee, Decaf Coffee | 98 Per Gallon

House Made Assorted Fruit and Vegetable Juices | 9 Each

Bloody Mary Bar | 25 Per Person

Mimosas | 12 Per Drink

BREAK PACKAGES



CREATE YOUR OWN BREAK

AM BREATHER

Choose Three | 18 Per Person

Choose Five | 25 Per Person

- Designer Trail Mix Station , Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Pretzels
- Assorted Granola and Energy Bars
- Fruit Yogurt Parfait , Granola and Berries
- Buttery Crumbly Coffee Cake
- Selection Of Bagels with Plain and Flavored Cream Cheese
- Display of Pastries and Croissants
- Season's Picked Fresh Whole Fruit
- Seasonal Fruit Smoothies
- Seasonal Sliced Fruits and Berries
- Warm Cinnamon Rolls with Cream Cheese Frosting

PM PAUSE

Choose Three | 23 Per Person

Choose Five | 28 Per Person

- Individual Bags of Cracker Jacks and White Cheddar Popcorn
- Season's Picked Fresh Whole Fruit
- Seasonal Sliced Fruits and Berries
- Toasted Pita Chip, Roasted Pepper & Garlic Hummus
- Tortilla Chips, Salsa, Guacamole
- Assorted Candy Bags and Bars
- Designer Trail Mix , Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Pretzels
- Lemon Tart Bars
- Date Bars
- Decadent Fudge Brownies and Blondies
- Crudité Display , Buttermilk Ranch and Blue Cheese Dips
- Assorted Bags of Potato Chips and Pretzels
- Warmed Pretzels with Beer Cheese Sauce
- Assorted House Baked Cookies
- Assorted Granola and Energy Bars

HOTEL REPUBLIC BREAK PACKAGES

TEMECULA AVOCADO TOAST BREAK | 24 Per Person

- Avocado Smear
- Assorted Breads with Toasters
- Sliced Tomato, Onion, Alfalfa Sprouts, Arugula
- Goat Cheese

LITTLE ITALY FARMERS MARKET BREAK | 20 Per Person

- Season's Picked Fresh Whole Fruit & Berries
- Chef's Selection of Local Cheese with Sliced Baguette
- Artisan Dips with Pita Chips

TORREY PINES TRAIL PROTEIN BREAK | 22 Per Person

- Seasonal grapes and Sliced Apples
- Hard Boiled Eggs
- Cucumbers & Carrots with Dipping Sauce
- Chef's Selection of Sliced Cheeses

PATIO MARKETPLACE SUGAR KICK BREAK | 22 Per Person

- Iced Coffee
- Assorted Flavored Syrups with Sugars and Creamers
- Baker's Select Donuts

BALBOA PARK OUTDOOR MOVIE BREAK | 34 Per Person

- Freshly Popped Popcorn in Vintage Popcorn Cart
- Warmed Pretzel with Cheese Dipping Sauce
- Assorted Large Candies
- Soft Drinks

PADRES BASEBALL BREAK | 30 Per Person

- Individual Bags of Peanuts and Cracker Jacks
- Pigs in Blanket with Honey Mustard Dipping Sauce
- Cinnamon Sugar Churros
- Lemonade

OLD TOWN BREAK | 30 Per Person

- Tortilla Chips
- Chef's Homemade Salsas and Guacamole
- Spicy Quesadillas with Pepper Jack Cheese, Bell Pepper and Onions
- Horchata

Prices are per guest, based on a 30 minute service and require a 10 guest minimum.

BEVERAGE, BREAK, BOX LUNCH



BEVERAGE OPTIONS

90 Minute Beverage Service Package

Hot Beverages | 10 Per Guest
Carbonated Beverages | 8 Per Guest
Enhanced Beverages | 12 Per Guest
Hot and Carbonated Beverages | 16 Per Guest
Hot and Enhanced Beverages | 20 Per Guest

1/2 Day Beverage Service Package

Hot Beverages | 15 Per Guest
Carbonated Beverages | 12 Per Guest
Enhanced Beverages | 18 Per Guest
Hot and Carbonated Beverages | 24 Per Guest
Hot and Enhanced Beverages | 27 Per Guest

All Day Beverage Service Package

Refreshed Throughout the Day
Hot Beverages | 24 Per Guest
Carbonated Beverages | 15 Per Guest
Enhanced Beverages | 20 Per Guest
Hot and Carbonated Beverages | 44 Per Guest
Hot and Enhanced Beverages | 50 Per Guest

Enhanced Beverage Selection

Please Select Three

Pepsi's Collection of Soft Drinks
Gatorade
Assorted Iced Tea
Assorted Energy Drinks
Assorted Bottled Coffees
Assorted Bottled Smoothies
Still and Sparkling Water

A La Carte Beverages

Freshly Brewed Coffee, Decaf Coffee | 98 Per Gallon
Selection of Herbal Teas | 98 Per Gallon
Pepsi's Collection of Soft Drinks | 5 Each
Assorted Bottled Juice | 7 Each
Local Fresh Pressed Juice | 12 Each
Gatorade | 6 Each
Assorted Iced Teas | 6 Each
Assorted Energy Drinks | 7 Each
Assorted Bottled Coffees | 7 Each
Assorted Bottled Smoothies | 7 Each
Still and Sparkling Water | 7 Each
House made Assorted Fruit and Vegetable Juices | 9 Each
Seasonal Fruit Smoothies | 9 Each

A LA CARTE BREAK OPTIONS

Fresh Bakery Assortments

Local Bakeshop Doughnuts | 68/Dozen
Assorted Large Muffins | 54/Dozen
Assorted Bagels and Spreads | 58/Dozen
Assorted Pastries Croissants | 54/Dozen
Buttery Crumbly Coffee Cake | 5 per guest
Warm Cinnamon Rolls , Cream Cheese Frosting | 6 per guest
Lemon Tart Bars | 54/dozen
Date Bars | 62/dozen
Fudge Brownies | 54/dozen
Blondies | 54/dozen
Assorted House Baked Cookies | 54/dozen

Assorted Snacks

Designer Trail Mix Station | 8 per guest
Granola & Energy Bars | 4/each
Season's Picked Fresh Whole Fruit | 36/dozen
Seasonal Sliced Fruits and Berries | 5 per guest
Toasted Pita Chips and Hummus | 7 per guest
Tortilla Chips with Salsa & Guacamole | 7 per guest
Crudité Display | 11 per guest
Individual Bags of chips | 6/each
Individual Bags of Cracker Jacks & Popcorn | 6/each

BOXED LUNCH TO GO | 47 Per Person

Oven Roasted Turkey Breast and Swiss on Ciabatta, Aioli, Greens, Tomatoes, Red Onion
Roast Beef on Baguette, Brie, Horseradish Cream, Greens
Grilled Vegetable Wrap Smooth Hummus ,Grilled Vegetables
Classic Italian Cured Italian Meats and Provolone Cheese
Grilled Chicken Wrap Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
Yellowfin Tuna Salad Lettuce Wrap Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

All Boxes Include:

Potato Chips, Pickles, Pepperoncini, Olives
Season's Picked Fresh Whole Fruit
House Made Terra Chips
Freshly Baked Chocolate Chip Cookies
Pepsi's Collection of Soft Drinks and Bottled Water

PLATED LUNCH



THREE COURSE PLATED LUNCH

Includes Soup or Salad, Entrée, and Dessert

Starter

Choice of One

Field Greens Salad

Tomato, English Cucumber, , Balsamic Vinaigrette

Crisp Caesar Salad

Romaine Heart , Parmesan-Reggiano, Garlic Croutons,

Creamy Caesar Dressing

Baby Spinach Salad

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg

Tomato, Smoked Bacon, Blue Cheese, Blue Cheese Dressing

Chef's Soup of the Day

Tuscan Vegetable Soup

White Beans, Herbs, Tomatoes

Cauliflower Bisque

Cauliflower florets

Creamy Corn Chowder

Sweet Corn, Cream, Potatoes, Leeks

ENTREE

Choice of One

Pan Seared Mary's Chicken | 47 Per Person

Vegetable Farro, Lemon-Thyme Jus

Herb Marinated Salmon | 48 Per Person

Roasted Red Pepper Coulis, Quinoa Pilaf

Grilled Flat Iron Steak | 54 Per Person

Whipped Garlic Potatoes, Demi, Roasted Mushrooms

Vegetarian Entrée | 37 Per Person

Portobello and Vegetable Terrine Roasted and Grilled
Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted
Spinach, Pesto Oil

DESSERT

Choice of One

Decadent Chocolate Mousse

Seasonal Berries and Whipped Sweet Cream

Vanilla Custard Napoleon

Puff Pastry and Whipped Sweet Cream

Fruit Tart of The Season

Fruit Coulis

Carrot Cake

Cream Cheese Frosting

Cheesecake

Fresh Fruit Compote

Bourbon Chocolate Bread Pudding

Vanilla Bean Sauce

Homemade Shortcake

Fresh Berries and Whipped Sweet Cream

PLATED SALAD ENTREES

Includes Choice of Dessert

Crisp Caesar Salad | 38 Per Person

Romaine Heart , Parmesan-Reggiano, Grilled Shrimp, Garlic
Croutons, Creamy Caesar Dressing

Traditional Chopped Cobb | 42 Per Person

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg,
Blue Cheese, Herb Vinaigrette

Seared Tuna Nicoise Salad | 46 Per Person

Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes,
Haricot Vert, Kalamata Olives, Egg, Tomato, Red Wine
Vinaigrette

Warm Quinoa Salad | 37 Per Person

with Cauliflower and Seasonal Vegetables

Plated Luncheons Require a Minimum of 10 Guests. All Plated Luncheons Include Artisanal Bread and Butter, Freshly Brewed Iced Tea

All prices are subject to 24% Service Charge and 10% Event Fee and 7.75% Sales Tax (2019)

BUFFET LUNCH – COLD

Enjoy Preferred pricing if menu is selected on the corresponding day



SIMPLY SANDWICHES | 57 Per Person

Preferred Days: Monday and Thursday | 52

Over 30 Attendees – select Three Sandwiches/Wraps

Under 30 Attendees – select Two Sandwiches/Wraps

Chef's Soup of the Day

Crisp Caesar Salad , Romaine Hearts, Parmesan-Reggiano,
Garlic Croutons, Creamy Caesar Dressing

Baby Spinach Salad , Candied Walnuts, Poached Pears,
Gorgonzola, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta , Aioli,
Greens, Tomatoes, Red Onion

Roast Beef on Baguette , Brie, Horseradish Cream, Greens

Grilled Vegetable Lavash , Smooth Hummus and Grilled
Vegetables

Classic Italian , Cured Italian Meats and Provolone Cheese

Potato Chips, Pickles, Pepperoncini, Olives
Mini Assorted Cheesecakes , Assorted House Baked Cookies

SIMPLY WRAPS | 57 Per Person

Preferred Days: Wednesdays | 52

Chef's Soup of the Day

Traditional Chopped Cobb , Chopped Chicken, Smoked
Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy
Avocado Dressing

Grilled Chicken Lavash, Roasted Red Peppers, Crisp Romaine
Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef Lavash, Aged Cheddar, Tomato, Arugula,
Horseradish Mayonnaise

Vegetarian Wrap on Whole Wheat Lavash, Grilled Portobello
Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Yellowfin Tuna Salad Lettuce Wrap , Red Peppers, Mayo,
Plum Tomatoes, Boston Lettuce

Homemade Cole Slaw
Whole Grain Mustard Potato Salad
House Made Terra Chips

Assorted Cupcakes, Blondies, Decadent Chocolate Brownies

FARMERS PRODUCE STAND | 57 Per Person

Preferred Days: Tuesday and Friday | 52

Chef's Soup of the Day

Mediterranean Farro Salad
Diced Red Onion, Bell Peppers, Kalamata Olives, Feta
Cheese, Herb Vinaigrette

Build Your Own Salad:

Greens
Romaine Hearts, Iceberg Salad, Baby Greens Lettuce

Toppings
Carrots, Tomatoes, Red Onion, Cucumber, Peppers, Pecans,
Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and
Garlic Croutons

Proteins
Roasted Chicken Breast, Flat Iron Steak, Atlantic Salmon,
and Portobello Mushrooms

Dressings
Buttermilk Caesar Dressings, Citrus Vinaigrettes, Oil &
Vinegar

Carrot Cake with Cream Cheese Frosting
Assorted Cupcakes

*All Buffet Luncheons Include Artisanal Bread and Butter
Freshly Brewed Iced Teas.*

*Buffet Luncheons Require a Minimum of 25 Guests.
For buffets under 25 guests, an additional charge of
\$5.00 per person will be added to the menu price.*

*All Plated Luncheons Include
Artisanal Bread and Butter, Freshly Brewed Iced Tea*

BUFFET LUNCH – HOT

Enjoy Preferred pricing if menu is selected on the corresponding day



TASTE OF LITTLE ITALY | 63 Per Person

Preferred Days: Monday and Thursday | 58

Chef's Soup of the Day

Caesar Salad, Romaine Hearts, Parmesan-Reggiano, Garlic Croutons, Caesar Dressing

Baby Spinach Salad, Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Caprese, Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic, EVOO

Baked Rigatoni, Tomato Sauce, Mozzarella, Fennel, Sausage and Parmesan-Reggiano

Cheese Ravioli , Grilled Vegetables, Roasted Garlic Vodka Sauce

Herb Roasted Grilled Chicken , Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit

Garlic Cheese Focaccia and Seasonal Vegetables

Tiramisu , Espresso Soaked Lady Fingers, Cocoa and Mascarpone, Sweet Ricotta Filled Cannoli

OLD TOWN | 68 Per Person

Preferred Day: Tuesday | 63

Tortilla Soup

Citrus Romaine Salad , Red Onion, Tomatoes, Corn, Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw , Carrots, Bell Peppers, Pineapple Agave Dressing

Char-Grilled Marinated Skirt Steak Chimichurri, Garlic, Onions and Fresh Herbs

Roasted Fresh Catch, Pineapple Mango Relish, Grilled Lemon

Chile-Rubbed Slow Roasted Pork Loin, Poblano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos , Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Arroz Espanola, Roasted Squash with Tomatoes
Corn Bread and Whipped Butter

Churros with Mexican Chocolate & Honey, Tres Leches Cake

AMERICAN COMFORT | 69 Per Person

Preferred Day: Wednesday | 64

Chef's Soup of the Day

Traditional Chopped Cob | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy Avocado Dressing

BBQ Chicken Breast

Braised Beef Short Ribs

Macaroni, Asiago, Cheddar, Gruyere And Goat Cheese

Seasonal Catch, Fresh Herbs, Extra Virgin Olive Oil, Lemon

Whole Grain Mustard Potato Salad

Garden Fresh Green Beans and Caramelized Onions

Jalapeno Sweet Corn Bread

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

FLAVORS OF THE MEDITERRANEAN | 67 Per Person

Preferred Days: Tuesday and Friday | 62

Chef's Soup of the Day

Crisp Caesar Salad , Romaine Hearts, Parmesan-Reggiano, Garlic Croutons, Caesar Dressing

Baby Spinach Salad , Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Mediterranean Farro Salad , Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

Roasted Chicken Breast, Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

Grilled Salmon , Rainbow Chard, Escabache Sauce

Grilled Flank Steak , Peppers, Roasted onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables

Carrot Cake with Cream Cheese Frosting,
Seasonal Fresh Berries Zabaglione

All prices are subject to 24% Service Charge and 10% Event Fee and 7.75% Sales Tax (2019)

RECEPTION



RECEPTION - DISPLAYS

*Prices based on 120 minutes of Service
Minimum of 25 Guests*

ARTISANAL CHEESE DISPLAY | 41 Per Person
Chef's Selection of Assorted Cheeses , Seasonal jam
Honey Comb, Mustards, Fresh Fruit
Olive Oil Crackers and Baguette

CRUDITÉS | 25 Per Person
Display of Crisp Garden Vegetables
Buttermilk Ranch and Blue Cheese Dip
Toasted Pita Chips and Crostini
Creamy Roasted Pepper and Garlic Hummus

SEASONAL FRUIT TABLE | 18 Per Person
Hand Cut Fruits and Berries
Carmel and Chocolate Dipping Sauce

SIGNATURE SWEET | 30 Per Person
Collection of Bakery Cakes, Fruit Filled Pies and European
Style Petit Fours , Mini Cheesecake Bites
Individual Cream and Custard desserts,
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection
of Black, Green and Herbal Teas

CHARCUTERIE | 26 Per Person
Assorted Meats and Cheeses
Marinated Olives and Artichokes
Olive Oil Crackers and Grilled Breads
Mustards, Honey Comb , Fig Jam

RAW BAR | 100 Per Person
(MIN 20PPL)
Ceviche Shooter, Local Whitefish, Lemon and Lime
Oyster Shooters , Crab Claws (seasonal)
Tequila Shrimp Shooter , Tomatillo Salsa , Lobster, Ceviche

THE GASTRO PUB | 38 Per Person
Beef Slider , Smoked Gouda, Chef's Secret Sauce
BBQ Chicken Slider , Crispy Onions, Pickles
Bratwurst, Beer Braised Onions, Bacon, Mustard

RECEPTION - ACTION STATIONS

*Chef Attendant May Be Required | \$200
One station per 50 Guests*

CUSTOM PASTA CREATIONS | 31 Per Person
Penne, Farfalle and Cheese Tortellini Pastas
Roasted Peppers, Caramelized Onions, Kalamata Olives,
Roasted Mushroom, and Pesto, Italian Sausage, Sliced
Grilled Chicken, Shrimp Parmesan-Reggiano Cheese
Basil Marinara, Alfredo, and Vodka Sauces
Extra Virgin Olive Oil. Rustic Bread Display

THE TACO STAND | 37 Per Person
Carne Asada: Marinated Chile Rubbed Steak
Pollo Asado: Marinated Baja Seasoned Chicken Breast
Grilled Tequila Lime Shrimp
Toppings: Salsa, Pico de Gallo, Queso Fresco, Diced Onions,
Cilantro, Chili Flakes, Lime Wedges, Shredded Cabbage
Warm corn tortillas

MAC N CHEESE | 35 Per Person
Aged Gouda Cheese Sauce
Smoked Goat Cheese
Cheddar Cheese Sauce
Toppings: Asparagus, Mushrooms, Cipollini Onions, Peas,
Spanish Chorizo, Blue Crab, Bacon
Basil Oil, Garlic Oil, and Truffle Oil

FARM STAND CHOP CHOP SALAD | 27 Per Person
Romaine Hearts, Crisp Iceberg Blend, Field Greens
Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan-
Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Garlic
Croutons, Buttermilk Ranch and Creamy Caesar Dressings,
Citrus Vinaigrettes, Olive Oil and Vinegar

POKE BOWL | 43 Per Person
Tuna, Salmon and Bay Shrimp Poke
Cooked and Seasoned Sushi Style Rice
Shredded Romaine Lettuce, Cucumber, Avocado, Red
Radishes, Tobiko, Jalapeno, Scallions, Edamame, Wakame
Seaweed, Sesame Seeds and Furikake Rice Seasoning

RECEPTION CONTINUED



TRAY PASSED HORS D' OEVURES

Prices are Per Piece

HOT SPECIALTIES

- Mini Meatballs , Parmesan and Sugo | 9 Each
- Mushroom Arancini, Truffle Aioli | 9 Each
- Chicken Skewers, Spicy Peanut Sauce | 9 Each
- Fried Chicken Oysters, Aioli | 9 Each
- Shrimp Skewers , Spicy Peanut Sauce | 12 Each
- Goat Cheese, Asparagus ,Mushroom Tart Porcini Cream | 12 Each
- Pork Belly Bruschetta , Herb White Bean Puree, Balsamic | 12 Each
- Citrus Lump Crab Cake, Spicy Aioli | 14 Each
- Short Rib Slider, Aged Cheddar | 14 Each
- Mini Croque Madam, Quail Egg and Béchamel | 14 Each
- Seared Tuna, Avocado and Soy | 14 Each
- Grilled Octopus , Roasted Peppers and Olives | 14 Each

CHILLED SPECIALTIES

- Ceviche, White Fish, Cilantro, Pico de Gallo | 9 Each
- Spring Pea Soup , Crab Meat, Chili Oil | 9 Each
- Stuffed Cherry Heirloom Tomatoes, Burrata , Balsamic , Basil | 9 Each
- Spicy Gazapacho Shot , Migas | 9 Each
- Honey Ricotta Bruschetta, Fig , Lardo | 9 Each
- Tuna Tartare , Avocado, Soy | 14 Each
- Chilled Avocado Shooter, Citrus Lump Crab, tobikko | 14 Each
- Beef Tartare , Crispy Tendon, Yuzukosho, Pickled Mushrooms | 14 Each

RECEPTION - CARVING STATIONS

Prices are Per Item

All Stations Require an Attendant | \$200

Sage and Honey Glazed Breast of Turkey | 410

With Whipped Potatoes, Olive Oil, Sea Salt, and Gravy
Serves 20 Guests

Glazed Smokehouse Ham | 475

Grilled Pineapple , Honey Mustard Sauce, and Sweet Potato Puree
Serves 25 Guests

Peppercorn Crusted Slow Roasted Prime Rib of Beef | 625

Horseradish Sauce, Au Jus, and Herb Roasted Fingerling potatoes
Serves 25 Guests

Roasted Beef Tenderloin | 529

Demi and Whipped Potatoes
Serves 15 Guests

Dijon Bourbon Marinated Pork Loin | 435

Whole Grain Mustard Jus, with Roasted Brussel Sprouts
Serves 20 Guests

Cedar Plank Roasted Salmon | 469

Lemon, Fennel, Farro
Serves 15 Guests

ADDITIONAL SIDE DISHES | 11 Per Person

Herb Roasted Fingerling Potatoes, Shallots and Fennel

Whipped Potatoes, Olive Oil, Sea Salt

Spanish Rice

Grilled Seasonal Vegetables

Roasted Brussel Sprouts

DINNER



PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests.

Choice of One Starter

Today's Soup

Baby Field Greens Salad

Tomato, Cucumber, Citrus Vinaigrette

Caesar Salad, Romaine Hearts

Parmesan-Reggiano, Garlic Croutons, Caesar Dressing

Baby Spinach Salad

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg

Tomato, Smoked Bacon, Danish Blue, Blue Cheese

Dressing

Tomato and Fresh Mozzarella Salad

Soft Baby Greens, Basil Leaves, Fresh Black Pepper,

Sea Salt, Olive Oil

Choice of Two Entrees

Seared Jidori Chicken Breast | 72 Per Person

Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes

Braised Short Rib | 78 Per Person

Demi, Mushrooms, Whipped Potatoes

Filet Mignon | 88 Per Person

Red Wine Sauce, Whipped Potatoes

Pan Roasted Seasonal Catch | 87 Per Person

Roasted Local Vegetables , Citrus Herb Sauce

Herb crusted Salmon | 76 Per Person

Roasted Red Pepper Coulis, Herb Risotto

Filet Mignon and Seasonal Catch | 97 Per Person

Potato Gratin, Citrus Herb Butter Tomato Basil Emulsion

Vegetarian Selection

Please Choose One

Grilled Zucchini & Asparagus , Roasted Tomato Sauce,

Olive Oil and Herb Tossed Pasta

OR

Asparagus Risotto with Forest Mushrooms, Truffle Oil

Choice of One Dessert

Decadent Chocolate Mousse , Sliced Berries, Whipped Sweet Cream

Vanilla Custard Napoleon , Puff Pastry and Whipped Sweet Cream

Fruit Tart , Whipped Sweet Cream

Chocolate Decadence Cake, Berry Coulis

Cheesecake, Fresh Fruit Compote

Shortcake , Seasonal Fresh Berries and Whipped Sweet Cream

All Dinners Include Artisanal Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Black, Green and Herbal Teas

BUFFET DINNER - CHOP HOUSE | 98 Per Person

Minimum of 25 People

Chef's Soup of the Day

Wedge of Iceberg, Tomato, Smoked Bacon, Blue Cheese , Blue Cheese Dressing

Crisp Caesar Salad, Romaine Hearts , Parmesan-Reggiano, Garlic Croutons, Caesar Dressing

Marinated Vegetable Salad, Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Grilled Sliced Sirloin

Pan-Roasted Salmon

Roasted Pork Loin

Maitre D'hotel Butter, Whole Grain Mustard, Lemon Aioli, Horseradish Cream

Oven Roasted Asparagus

Build Your Baked Potato Bar , Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter

Cheesecake, Fresh Fruit Compote, Warm Fruit Cobbler, Whipped Sweet Cream, Chocolate Decadence Cake, Raspberry Coulis

BEVERAGES



One Bar Required for Every 75 to 100 Guests
A Bartender Fee of \$150 Per Bar Applies

Appreciated Brands

Svedka vodka
New Amsterdam Gin
Bacardi superior
El Jimador Tequila
Jim Beam
Dewar's Scotch
Dekuyper Brand Cordials
Martini & Rossi Vermouth

Wine

Proverb Chardonnay
Proverb Cabernet Sauvignon
La Marca Prosecco

Beer

Bud Light
Sam Adams
Lagunitas
St. Pauli Girl

Extraordinary Brands

Tito's Vodka
Bacardi Superior Rum
Tanqueray Gin, Patron Silver Tequila
Makers Mark Bourbon
Crown Royal
Dewar's Scotch
Jamison Irish Whiskey
Bailey's Irish Cream
Kahlua
Dekuyper Brands Cordials
Martini & Rossi Vermouth

Wine

Story Point Chardonnay
Story Point Cabernet Sauvignon
La Marca Prosecco

Beer

Bud Light
Sam Adams
Lagunitas
St. Pauli Girl

Hosted Bar Pricing Per Drink

| | |
|-----------------------------|----|
| Appreciated Brand Spirits | 11 |
| Extraordinary Brand Spirits | 13 |
| Cognacs & Cordials | 12 |
| Wine By The Glass | 11 |
| Domestic Beer | 6 |
| Imported Beer | 7 |
| Soft Drinks & Bottled Water | 6 |

Cash Bar Pricing Per Drink

| | |
|-----------------------------|----|
| Appreciated Brand Spirits | 12 |
| Extraordinary Brand Spirits | 14 |
| Cognacs & Cordials | 13 |
| Wine By The Glass | 12 |
| Domestic Beer | 7 |
| Imported Beer | 8 |
| Soft Drinks & Bottled Water | 7 |

Hosted Bar Pricing Per Hour

1st Hour Hosted Appreciated | 26
Additional Hours | 13

Hosted Bar Pricing Per Hour

1st Hour Hosted Extraordinary | 29
Additional Hours | 15

WINE



WHITE & ROSE

Kim Crawford Sauvignon Blanc, AU | 48

Girard Sauvignon Blanc, Napa | 44

Ca'bolani Pinot Grigio, Italy | 44

Sonoma Cutrer Chardonnay | 60

Louis Jadot Steel Chardonnay, France | 48

Copper Cane Chardonnay, Napa | 65

August Kessler "R" Reisling, Germany | 40

Pascale Jolivet Sancerre, France | 65

RED

Rodney Strong Alexander Cabernet, Napa | 64

Joel Gott 815 Cabernet, Napa | 50

Erath Pinot Noir, Oregon | 54

Siduri Pint Noir, Russian River | 68

Clos de Los Siete Red Blend, Argentina | 40

Benzinger Merlot, Sonoma | 44

Ravenswood Zinfandel, Sonoma | 44

Campo Viejo Reserva Tempranillo, Spain | 32

Alamos Selection Malbec, Argentina | 52

SPARKLING WINE

Caposaldo Proccesco | 42

Veuve Clicquot Brut | 110

Moet & Chandon Rose | 125

Mumm Napa Brut Prestige | 60

ALL DAY MEETING PACKAGE



The all day meeting package provides the critical elements of a total meeting experience. These elements include: all day food and beverage, meeting space, technology, and meeting support services. The items below are an example of the variety and quantity that can be expected. Your conference planning manager can provide menu details for the day of your meeting.
Minimum 15 guests required.

All Day Meeting Package | 179 Per Person
Package Cannot Be Modified

EXECUTIVE CONTINENTAL BREAKFAST

Orange and Grapefruit Juice

Sliced Melons, Seasonal Fruits and Berries

Breakfast Cereals , Bananas, Whole, 2%,
and Skim Milk

Individual Fruit and Plain Yogurts

New York Style Bagels , Low Fat and Regular
Cream Cheese

Freshly Baked Morning Pastries with Fruit
Preserves and Butter

AM BREATHER

Designer Trail Mix Station, Natural Granola

Energy Bars

LUNCH

Based on Group Size

Cold Buffet of the day
Or
A La Carte

PM PAUSE

Assortment House Baked Cookies

Fresh Crudité Chips and Salsa

ALL-DAY BEVERAGE

Freshly Brewed Coffee and Decaffeinated Coffee,
and a Selection of Tazo Tea

Assorted Pepsi Soft Drinks and Bottled Water

Ripe Seasonal Whole Fruit

MEETING SUPPORT SERVICES

Dedicated Conference Service or Catering Manager

Meeting Room

Up To 300 Complimentary B/W Copies

Storage of up to 5 Standard Boxes of Materials

NO EVENT FEE

TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector with Appropriately Sized Screen

(2) Flipcharts Packages, Assorted Markers, and Pads

(1) Wireless High Speed Internet Access Connection

GUIDELINES



GUARANTEES ON ALL FOOD AND BEVERAGE:

A guarantee of attendance is required (72) hours, (3) business hours prior to all meal functions. This number will be considered your billing minimum. We have reserved appropriate banquet space to accommodate your estimated attendance of guests and we will be prepared to serve 3% over this figure. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used.

MENU SELECTIONS (PLATED MEALS):

In our continuing effort to strive for excellence in both service and food quality, we have found it necessary to limit the number of pre-selected entrees for plated meals to two not including a vegetarian option. The higher of the two selections will be the prevailing cost for all entrees. Should your requirements be more than two entree selections, the choices are Buffets, Stations and Duo Entrees.

FOOD & BEVERAGE BREAKS:

Food and Beverage breaks are designed and priced for 30 minutes of service. Consumption charges will be incurred for breaks scheduled longer than 30 minutes.

EVENT TIMELINE:

Your event is scheduled to the timeline agreed upon on your Banquet Event Order. Should organization request extended time, labor fees associated with staff overtime may apply.

OUTSIDE FOOD AND BEVERAGE POLICY:

Food and Beverage is not permitted to be brought into or removed from the Hotel's function rooms. All food and beverage items associated with Group and functions must be provided, prepared, and served by Hotel. If Group or attendees bring in any outside food and beverage, Group will be charged for such amounts based on Hotels current banquet menu prices for each item.

ALCOHOL AND MINORS:

If you are planning on the service of alcoholic beverages, please be aware that our liquor license requires that beverages only be dispensed by our employees and bartenders. The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or anyone under the influence of alcohol, in accordance with the California State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of California.

BILLING:

All functions must be paid in advance unless direct billing has been approved by our accounting department. If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. Organization will raise any disputed charge(s) within (5) five days after receipt of the invoice. The Hotel will work with the Organization in resolving any such disputed charges, the payment of which will be due upon receipt of invoice after resolution of the dispute. If payment of any invoice is not received within thirty (30) days of the date on which it was due, Hotel will impose a finance charge at the rate of the lesser of 1-1/2% per month (18% annual rate) or the maximum allowed by law on the unpaid balance commencing on the invoice date.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the Banquet Event Order, otherwise known as BEO. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

TAX EXEMPT STATUS:

The state of California requires a completed tax exemption form from the tax exempt organization prior to their arrival.

TAX, SERVICE CHARGE AND EVENT FEE:

All food and beverage pricing is subject to a 24% service charge, 10% event fee and 7.75% California State Sales Tax. All room rental, internet charges and audio/visual equipment prices are subject to a 24% hotel service charge and 7.75% California State Sales Tax

GUEST RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organization assumes liability for charges (labor, storage, set-up changes etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to the hotel or changes that may affect the staff and accounted labor.

LABOR CHARGES:

Resetting of meeting rooms from previously agreed set-ups per your banquet event order, may result in additional cost to the group in the form of labor fees. Chef-Attended food stations and Bartender fees are required for events requesting these services at \$150.00 per chef/bartender. (1) Bartender is required for every (75) guests.

SIGNS/DISPLAYS/DECORATIONS:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, display or exhibits will be permitted in the public areas of the hotel without prior hotel approval. All decorations must meet approval of the San Diego Fire Department. Flammable substances and smoke machines are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

PARKING:

Hotel Republic offer Valet Parking only for all events at the hotel, at a cost of \$18.00 per car during and event and \$49.00 per car for overnight.

PSAV:

PSAV is Hotel's preferred provider for audio/visual needs. Because the use of another provider will necessarily involve the use of some of Hotel's and PSAV's equipment and expertise, a fee of \$500.00 will be charged if organization selects such a provider.

OUTSIDE VENDORS:

If organization wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance.

MATERIALS SENT TO THE HOTEL:

Due to the layout of the hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

- The hotel must be notified in advance that materials are being sent.
- The hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.
- Each piece received must be labeled with name of function, date of function and Event Manager/Event Coordinator responsible for your function. Groups must make arrangements to ship their materials out of the hotel.
- The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
- The hotel will store properly sealed and labeled materials for up to two (2) days following the function.

SECURITY:

The guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, hotel will require additional security and will be charged to the organization or guest.

HOLD HARMLESS:

To the extent permitted by law, each party hereby agrees to protect, indemnify, defend and hold harmless the other and their respective managers, officers, members, partners, affiliates owners, shareholders, beneficiaries, and their respective employees, agents and contractors (collectively, "Representatives") against all third party claim/losses, liabilities, damages, expenses and costs arising out of or connected with the negligence or intentional misconduct of such party or its Representatives except to the extent and percentage of the negligence of the other party or its Representatives. Neither party shall waive or be deemed to have waived by reason of this paragraph, any defense which it may have with respect to such claims.