



THE GUILD  
HOTEL

San Diego, California

**BANQUET MENU**

2023

# FOOD & BEVERAGE GUIDELINES

## **FOOD & BEVERAGE**

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Guild Hotel San Diego or preferred vendors.

## **PRICING, SERVICE CHARGE & STATE TAX**

All prices are based on per person, unless otherwise stated. A 25% service charge is added to all food and beverage. California state sales tax is calculated on the total of all charges including service charge.

## **GUARANTEES**

All catering orders must be received with selections and a signature no later than 14 days prior to the start of the event. In order to provide seamless service for your guests, a final confirmation of attendance or guarantee is required by noon, three (3) business days prior to your event. Should the guarantee fall below 90% of the contracted number, the master account will be billed based on 90% of the contractual commitment. If a guarantee is not received, the hotel will charge for the expected number of guests as indicated in the original Letter of Agreement.

## **PLATED MENU SELECTION**

Chef will gladly accommodate a three entrée selection, including a vegetarian option, for plated meals. The following will apply should you choose this option: An exact count of each entrée must be provided by at minimum of (7) business days prior to your event date. If there is a price difference between entrées, the highest priced entrée will prevail for all entrées. Contact must provide one place card per guest indicating each.

## **DISPLAYED FOOD**

Food Displays offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices. Food items will be displayed for a maximum of 90 minutes.

## **BUFFET MINIMUMS**

A minimum of 25 guests is required for all breakfast buffets and lunch buffets. With less than 25 guests a \$200.00 labor fee will apply. Dinner buffets for less than 50 guests at a labor fee of \$300.00 will apply.

## **BAR**

The Guild Hotel will supply one bartender per 75 guests. Each bar is required to make \$500.00 in revenue in order to waive the bartender fee of \$150.00. Any additional bartenders requested beyond these guidelines is subject to the \$150.00.

## **SEASONALITY**

The Guild Hotel San Diego is proud to offer the finest in local, seasonal products and sustainable proteins. Our menus have been created to include fresh, locally sourced choices.

## **QUALITY COMMITMENT**

To ensure your event is executed to the highest level of perfection, we will use careful judgment on minimum quantities of food requested in accordance with the guaranteed number of guests.



# **BREAKFAST** EXPERIENCE



# BREAKFAST BUFFET OPTIONS

Pricing is per person and selections include: fresh squeezed orange juice, regular, decaffeinated coffee and select herbal teas.

\*Enhancements may only be applied to; and at the guaranteed number of attendees.

## CONTINENTAL | 40

Assorted house baked pastries and croissants, jams, whipped butter

Seasonal sliced fruits and berries

Assorted yogurts

## THE CLASSIC | 50

Assorted house baked pastries and croissants

Seasonal sliced fruits and berries

Assorted yogurts

Farm fresh scrambled eggs

Rosemary breakfast potatoes

*CHOICE OF: Applewood smoked bacon or chicken apple sausage*

## BUENOS DÍAS | 52

Assorted conchas and orejas

Mexican seasonal sliced fruits

Huevos a la Mexicana

Papas con chorizo (potatoes with chorizo)

Burritos de machaca

*INCLUDES: corn tortillas, refried beans, avocado, salsa*

## WHOLESOME | 54

Seasonal sliced fruits and berries

Acai yogurt parfait with granola and honey

Chia seed pudding with toasted coconut

Avocado toast with pickled red onion, cherry tomato, and sprouts

Garden harvest frittata

Rosemary breakfast potatoes

## \*ENHANCEMENTS

Individual boxed cereal, choice of milk \$5 each

Overnight oats, dried fruits, berries, and honey \$8 per person

Assorted flavored yogurts \$7 each

Acai yogurt parfait with granola and honey \$8 per person

Hard boiled eggs \$5 per person

Dozen bagels, assorted spreads \$72 per dozen

Scrambled eggs, seasonal veggies \$7 per person

Brioche french toast, maple syrup, berries and whipped butter \$14 per person

*CHOICE OF: Bacon, sausage, turkey bacon, chicken apple sausage \$8 per person*

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



# BREAKFAST STATIONS

*Breakfast stations may only be applied to existing breakfast menus for the guaranteed number of attendees.  
A Chef attendant is required at \$150.00 per every 40 attendees.*

## **OMELET STATION | 20**

Omelet or eggs any way with assorted toppings:

Yellow onions, seasonal mushrooms, bell peppers, diced tomatoes, assorted cheese blend, spinach,

Applewood smoked bacon and ham

## **FLAPJACK STATION | 18**

Flapjacks with assorted toppings:

Chocolate chips, nutella, sliced bananas, strawberries, blueberries, maple syrup and house made whipped cream

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



# **BREAKS &** INTERRUPTIONS



# BREAKS & INTERRUPTIONS

*Prices per attendee unless otherwise stated. Service is limited to 30 minutes.*

*\*Enhancements may only be applied to; and at the guaranteed number of attendees.*

## **BOOST | 28**

Build your own trail mix with assorted dried fruits, granola, coconut flakes, mixed nuts, and protein shooter of the day

## **SIESTA | 26**

House made tortilla chips, assorted salsas, guacamole, cinnamon sugar churros, and Chef 's choices Agua Fresca

## **GARDEN PARTY | 28**

Seasonal vegetable crudité with dips, assorted crackers and baguette, fresh fruit and berries, served with iced tea

## **THE BAZAAR | 26**

Hummus trio: black bean, roasted red pepper, and lemon garlic served with marinated olives, roasted local vegetables, grilled pita, and fresh squeezed lemonade

## **FUEL THE TROOPS | 28**

Fresh baked cookies, soft pretzels with house made mustards, craft popcorn, assorted candies, and Intelligentsia Coffee

## **\*ENHANCEMENTS**

Assorted cold pressed juices | 8

Individual assorted yogurts | 7

Fresh fruit and berry display | 10

House baked cookies and brownies | 65 dozen

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



# BEVERAGES

## ON CONSUMPTION

Fresh brewed regular and decaffeinated coffee | 120 per gallon

Assorted hot tea | 120 per gallon

Fresh brewed iced tea | 89 per gallon

Housemade lemonade | 89 per gallon

Bottled water | 7

Bottled San Pellegrino | 9

Assorted soft drinks | 7

Assorted Naked Juices™ | 12

## ALL DAY PACKAGE | 45

## HALF DAY PACKAGE | 35

Fresh brewed regular and decaffeinated coffee

Assorted hot tea

Bottled still water

Sparkling water

Assorted soft drinks

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*





# LUNCH BUFFETS



# LUNCH BUFFETS

*Pricing is per person and selections include: fresh brewed iced tea and lemonade. \*Enhancements may only be applied to; and at the guaranteed number of attendees.*

## **DELICATESSEN | 60**

- ❖ Mixed greens salad: California goat cheese, cucumber, cherry tomato, croutons, white balsamic vinaigrette
- ❖ Arugula salad: pickled red onion, crumbled blue cheese, fennel, lemon vinaigrette
- ❖ Turkey Sandwich: lettuce, tomato, provolone, onion
- ❖ Roast Beef Sandwich: lettuce, tomato, white cheddar, onion
- ❖ Vegetarian Sandwich: spinach, sweet potato, tomato
- ❖ Chipotle aioli, mayonnaise, dijon mustard
- ❖ Seasoned chips
- ❖ Brownies

## **COUNTRY CLUB | 64**

- ❖ Green Goddess Salad: little gem lettuce, cucumber, cherry tomato, avocado, shaved red onion, goddess dressing
- ❖ Spinach Salad: feta cheese, dried cranberries, candied almonds, sherry dijon vinaigrette
- ❖ Herb roasted heirloom potatoes, roasted garlic, shallots
- ❖ Seasonal grilled vegetables
- ❖ Grilled salmon and preserved lemon dill sauce
- ❖ Roasted chicken with caper and artichoke sauce
- ❖ Mini cheesecakes

## **BUENAS TARDES | 65**

- ❖ Romaine Salad: grilled corn, black beans, roasted poblano, cilantro lime vinaigrette
- ❖ Ceviche: local white fish, lime, cilantro, red onion, serrano peppers
- ❖ Flour and corn tortillas
- ❖ Al Pastor Brisket
- ❖ Green Chili Cheese Enchiladas
- ❖ On Side: onion, lime, Spanish rice, pinto beans, house made tortilla chips, guacamole and salsa
- ❖ Churros with cinnamon crème anglaise



## THE SYNDICATE | 65

- ❖ Arugula Salad: shaved fennel, pecorino, lemon, extra virgin olive oil, sherry vinaigrette
- ❖ Caprese Salad: vine ripe tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil
- ❖ Gnocchi with brown butter sage
- ❖ Roasted garlic and herb potatoes
- ❖ Olive oil cake, candied orange, hazelnut

### *Choice of one protein:*

- ❖ Bistro filet mushroom with red wine sauce
- ❖ Chicken piccata with herbed lemon caper sauce

## USS MEMPHIS | 66

- ❖ Mixed Green Salad: dried cherries, Californian goat cheese, walnuts, apple, warm bacon vinaigrette
- ❖ Watermelon Salad: cucumber, avocado, feta, pickled red onion, oregano vinaigrette
- ❖ Sweet corn muffins, honey glaze
- ❖ Roasted corn on the cob, herb butter
- ❖ Macaroni and cheese
- ❖ Smoked barbeque chicken
- ❖ Beef brisket
- ❖ Strawberry shortcake

## \*ENHANCEMENTS

- ❖ Smoked tomato soup | 7
- ❖ Corn chowder | 6
- ❖ Tortilla soup | 6
- ❖ Italian white bean and kale soup | 6
- ❖ Smoked brisket chili | 6

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



# RECEPTION OFFERINGS



# TRAY PASSED APPETIZERS

*Minimum order of 50 pieces.*

## HOT CANAPES

- ❖ Mini Margherita Pizza | 9
- ❖ Mini crab cakes: Cream Cheese, Preserved Lemon Aioli | 10
- ❖ Nduja Dates: Bacon Wrapped, Blue Cheese, Confit Tomato | 10
- ❖ Stuffed mushroom, Boursin cheese | 9
- ❖ Moroccan Meatballs: Couscous, Carrot | 8
- ❖ Short Rib Croquette: Potato, Parmesan, Chives, Dijon | 10
- ❖ Coconut Prawn, Sweet Thai Chili | 8
- ❖ Arancini Balls: Pesto, Three Formaggi, Marinara, Peperoncini Aioli | 8
- ❖ Gougere: Parmesan Cheese Balls, Sherry Vinegar Mascarpone | 8
- ❖ Roasted Seasonal Mushroom Phyllo Tart: Apple Puree, Black Garlic, Potato Puree, Chives | 10

## COLD CANAPES

- ❖ Beef tenderloin with brie cheese and caramelized onion on sourdough | 11
- ❖ Brie cheese, fig marmalade on walnut bread | 8
- ❖ Vegetable summer roll, peanut sauce | 9
- ❖ Deviled egg, bacon & chive | 9
- ❖ Deviled Eggs: Beet Pickle Eggs, Creme Fraiche, Yolk Mousse, Chives, Dijon, Paprika | 8
- ❖ Caprese Skewers: Fresh Mozzarella, Italian Basil, Heirloom Tomato | 8
- ❖ Ahi Tuna Tataki: Avocado Wasabi Mousse, Compress Cucumber, Sesame Onion Crunch, Miso Tamari | 10
- ❖ Gravlax Sammy: Cucumber, Italian Herb Cream Cheese | 8
- ❖ Seasonal White Fish Ceviche: Mango, Cucumber, Avocado, Pickle Pineapple, Cilantro, Corn | 8
- ❖ Fresh Oysters, e.v.o caviar and mignonette dressing | *\*Market Rate*

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



# DISPLAYED APPETIZERS

*Displays are designed for a minimum of 20 guests. If under minimum, a small group fee of \$150 will be applied.*

## **CHEESE PLATTER | 32**

Selection of Artisan cheeses, seasonal fruit compote, honeycomb, nuts, grapes, bread, crackers

## **CHEESE & CHARCUTERIE | 40**

Selection of Artisan cheese, cured meats, honeycomb, nuts, dried fruits, mustard, pickled vegetables, breads & assorted crackers

## **CRUDITE PLATTER | 30**

Seasonal vegetable crudité with dips, assorted crackers and baguette, fresh fruit and berries

## **TAQUIZA | 35**

Pork carnitas, achiote chicken, salsa roja, salsa verde, pico de gallo, guacamole, shredded lettuce, crema, corn and flour tortillas, house made tortilla chips

## **SLIDER SAMPLER | Choose Two: 28 | Choose Three: 34**

- ❖ Wagyu Beef: Bacon jam, white cheddar, roasted garlic aioli
- ❖ Fried Chicken: Dill pickle, spicy aioli
- ❖ Pork Belly Bahn Mi: Pork belly, pickled daikon radish, cilantro, sriracha
- ❖ Shrimp Po Boy: Fried bay shrimp, shredded lettuce, tomato, pickle, remoulade
- ❖ Black Bean: Smoked gouda, arugula, tomato, cumin aioli

## **FLATBREAD | Choose Two: 28 | Choose Three: 34**

- ❖ Heirloom Tomato: Burrata, basil oil, focaccia
- ❖ BBQ Chicken: Smoked cheddar, barbeque sauce, red onion, scallion, ranch
- ❖ Roasted Mushroom: Fontina, mozzarella, fresh thyme, bechamel
- ❖ Prosciutto: Fig jam, mozzarella, roasted tomato



# RAW BAR

*Displays are designed for a minimum of 20 guests. If under minimum, a small group fee of \$150 will be applied.*

## **SHRIMP COCKTAIL | 20 (estimated 4 pieces per person)**

Cocktail sauce, lemons, hot sauce

## **RAW OYSTER | \*Market Rate**

Green apple mignonette, cocktail sauce, lemons, chili sauce

## **HAMACHI SASHIMI | 10**

Pickled fresno chili, sesame oil

## **TUNA POKE | 35**

Ahi Tuna, avocado, sweet soy, fujikake, macadamia nuts, sesame

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



# BUTCHER SHOP

*Chef attendant required for each carving station.*

## **BEEF TENDERLOIN | 525 (serves 20 people)**

Green peppercorn demi, dijon horseradish crème fraîche

## **SLOW ROASTED PRIME RIB | 500 (serves 25 people)**

Au jus, horseradish cream

## **ROASTED SALMON | 450 (serves 20 people)**

Dill yogurt, Mediterranean relish

## **CRISPY PORCHETTA | 445 (serves 20 people)**

Lemon herb sauce

## **ROASTED LEG OF LAMB | 475 (serves 20 people)**

Natural jus, mint pesto

## **SANTA MARIA TRI TIP | 400 (serves 15 people)**

Meyer lemon gremolata

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*





**KNIFE &**  
TINE



# PLATED OFFERINGS

*Select one starter (soup or salad), two (2) main entrées, one (1) vegetarian and one (1) dessert. Pricing is per person and at the highest selected entree price. Served with a selection of artisanal breads and butter. Pricing is reduced by \$10 for a plated lunch option.*

## SOUPS

### ❖ TOMATO BASIL

Tomato basil bisque and goat cheese crema

### ❖ MUSHROOM

Cream of mushroom soup and parsley oil

## SALADS

### ❖ SPINACH APPLE

Baby spinach, candied walnuts, green apple, blue cheese dressing

### ❖ SIMPLE GREENS

Baby greens, Californian goat cheese, cherry tomato, cucumber, white balsamic vinaigrette

### ❖ HARVEST

Mixed greens, dried cranberries, candied pecans, feta cheese, balsamic vinaigrette

### ❖ CAESAR

Kale, grana, Calabrian pepper, lemon herb breadcrumbs, Caesar dressing

### ❖ ICEBERG WEDGE

Tomato, bacon, blue cheese, radish

### ❖ STRAWBERRY BLUE

Wild arugula, blue cheese, strawberries, candied walnuts, balsamic vinaigrette



## ENTRÉES

### GARDEN

- ❖ **RISOTTO | 70**  
Roasted Jerusalem artichoke Risotto , crispy chips and gremolata
- ❖ **CAULIFLOWER STEAK | 70**  
Grilled cauliflower steak, avocado herb sauce, pickled fresno chiles

### FARM

- ❖ **ROASTED AIRLINE CHICKEN | 76**  
Potato puree, green beans, lemon thyme jus
- ❖ **BRAISED SHORT RIB | 78**  
Celeriac puree, honey glazed carrots, red wine demi
- ❖ **FILET MIGNON | 78**  
Wild mushrooms, truffle potato puree, green peppercorn demi
- ❖ **GRILLED NEW YORK STRIP | 78**  
Potato gratin, charred broccolini, red wine demi
- ❖ **DUCK BREAST | 78**  
Saffrons risotto and pickled cherries

### SEA

- ❖ **SEASONAL WHITE FISH**  
Wild rice, grilled asparagus, chili romesco
- ❖ **ATLANTIC SALMON**  
Macadamia quinoa, beetroot, pomegranate seed, beurre blanc

### DESSERT

- ❖ **CHURRO**  
Mexican chocolate mousse, dulce de leche
- ❖ **BANANA BRULEE TART**  
Peanut butter mousse, molasses graham cracker
- ❖ **KEY LIME PIE**  
Toasted meringue, shortbread
- ❖ **CHOCOLATE CAKE**  
Passion fruit whip cream, strawberry dust

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



**DINNER**  
BUFFET



# DINNER BUFFETS

*Pricing is per person and selections include: fresh brewed regular and decaffeinated coffee and select herbal teas. \*Enhancements may only be applied to; and at the guaranteed number of attendees.*

## THE COMMISSION | 90

- ❖ Antipasti: cured meats, marinated vegetables, italian cheeses & spreads, served with toasted baguettes
- ❖ Arugula Salad: shaved fennel, pecorino, lemon, extra virgin olive oil
- ❖ Caprese: vine ripe tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil
- ❖ Ravioli and marinara
- ❖ Parmesan polenta
- ❖ Roasted broccolini, lemon and chili
- ❖ Pork loin roast with pan gravy
- ❖ Chicken parmesan: house made marinara, mozzarella, parmesan
- ❖ Olive oil cake, candied orange, hazelnut
- ❖ Goat cheese panna cotta, seasonal fruit, pistachio

## BUENOS NOCHES | 89

- ❖ Romaine Salad: grilled corn, black beans, roasted poblano, cilantro, lime vinaigrette
- ❖ Ceviche: local white fish, lime, cilantro, red onion, serrano
- ❖ Flour and corn tortillas
- ❖ Spanish rice
- ❖ Pinto beans
- ❖ Green mole chicken enchiladas
- ❖ Al Pastor Brisket
- ❖ Acrutumants: chopped onion, crema, fresh cilantro, lime, chips, guacamole and salsa
- ❖ Traditional flan
- ❖ Churros, cinnamon crème anglaise



## USS MEMPHIS | 94

- ❖ Mixed Green Salad: dried cherries, Californian goat cheese, walnuts, apple, warm bacon vinaigrette
- ❖ Watermelon Salad: cucumber, avocado, feta, pickled red onion, oregano vinaigrette
- ❖ Sweet corn muffins, honey glaze
- ❖ Roasted corn on the cob, herb butter
- ❖ Macaroni and cheese
- ❖ Grilled atlantic salmon with smoked tomato sauce
- ❖ Smoked barbeque chicken
- ❖ Beef brisket
- ❖ Strawberry shortcake
- ❖ Seasonal fruit cobbler

## \*ENHANCEMENTS

- ❖ Roasted tomato soup | 8
- ❖ Corn chowder | 8
- ❖ Tortilla soup | 8
- ❖ Italian white bean and kale soup | 8
- ❖ Smoked brisket chili | 8
- ❖ Miso soup, tofu, scallions, seaweed | 8

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



**BEER, WINE &**  
MORE



# BAR PACKAGES

*Pricing is based on per person, per hour. A minimum of one (1) hour and a maximum of five (5) hours on all packages. Bartender fee is required for all packages.*

## STANDARD BEER AND WINE | 18

- ❖ Cabernet Sauvignon
- ❖ Chardonnay
- ❖ Indian Pale Ale
- ❖ Light Lager
- ❖ Water

## PREMIUM BEER AND WINE | 22

- ❖ Sparkling Brut Cava
- ❖ Sauvignon Blanc
- ❖ Chardonnay
- ❖ Pinot Noir
- ❖ Cabernet Sauvignon
- ❖ Indian Pale Ale
- ❖ Light Lager
- ❖ Variety Hard Seltzer
- ❖ Water
- ❖ Coke, diet coke, sprite, sparkling mineral water

## ON CONSUMPTION

- ❖ Beer | 9
- ❖ Wine/Sparkling | 14
- ❖ Standard Liquor | 15
- ❖ Premium Liquor | 17
- ❖ Soft Drinks | 7





**STANDARD PACKAGE | 108 (Based on 5 hours of service)**

WINE

- ❖ Sparkling Brut Cava
- ❖ Sauvignon Blanc
- ❖ Chardonnay
- ❖ Pinot Noir
- ❖ Cabernet Sauvignon

BEER/SELTZER

- ❖ Indian Pale Ale
- ❖ Light Lager
- ❖ Variety Hard Seltzer

SPIRITS

- ❖ Well Vodka
- ❖ Well Gin
- ❖ Well Whiskey
- ❖ Well Tequila Blanco
- ❖ Well Silver Rum
- ❖ Well Rye

N/A BEVERAGES

- ❖ Water
- ❖ Coke, Diet Coke, Sprite, sparkling mineral water, tonic
- ❖ Orange, cranberry, pineapple juice

*An additional hour may be applied at \$16 per person.*

**PREMIUM PACKAGE | 114 (Based on 5 hours of service)**

WINE

- ❖ Sparkling Brut Cava
- ❖ Sauvignon Blanc
- ❖ Chardonnay
- ❖ Pinot Noir
- ❖ Cabernet Sauvignon

BEER/SELTZER

- ❖ Indian Pale Ale
- ❖ Light Lager
- ❖ Variety Hard Seltzer

SPIRITS

- ❖ Premium Vodka
- ❖ Premium Gin
- ❖ Premium Whiskey
- ❖ Premium Tequila Blanco
- ❖ Premium Silver Rum
- ❖ Premium Rye
- ❖ Aromatic bitters, sweet and dry vermouth

N/A BEVERAGES

- ❖ Water
- ❖ Coke, Diet Coke, Sprite, sparkling mineral water, tonic
- ❖ Orange, cranberry, pineapple juice

*An additional hour may be applied at \$18 per person.*

*An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.*



# LET'S PLAN SOMETHING GREAT

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