



SHERATON
San Diego Resort

A Season to Celebrate

★ HOLIDAY MENU 2026 ★



Celebrate Packages Include:

- Plated or Buffet Menu
- Pre-set iced tea or water
- Tables, chairs, linens, napkins, dance floor
- DJ tables and votive candles
- Room rental waived
- Elegant china, glassware & flatware
- Discounted self-parking
- Courtesy guest room block & discounted room rates
- Menu tasting for up to two guests with minimum food & beverage spend of \$10,000
(excludes service and taxes)

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Holiday Menus for events from: November 1, 2026 through January 31, 2027.
Prices are subject to a 27% service charge and a 7.75% sales tax. All menus and prices are subject to change.





Cocktail Hour

Holiday Bites – Tray-Passed or Display Stations

Maximum 60 minutes of continuous service. Minimum 50 pieces each.

Chilled

SEA \$8++ each | \$84++ per dozen

Shrimp Cocktail | brandied cocktail sauce

Seared Scallop | saffron aioli | caviar on crostini

Seared Ahi Tuna | shaved jicama salad | lemon pearls

LAND \$7++ each | \$84++ per dozen

Smoked Duck with Cranberry Mousse

Mandarin Orange & Pistachio on Crostini

Beef with Brie Cheese Caramelized Onions on Sourdough

Thai Chicken Fresh Spring Rolls | curry aioli

GARDEN \$6++ each | \$72++ per dozen

Roasted Butternut Squash Goat Cheese Bruschetta

Caprese Skewer

Jicama Ceviche

Gazpacho Shooter

Fired

SEA \$8++ each | \$96++ per dozen

Scallops & Applewood Smoked Bacon | port fig jam

Crispy Shrimp Kimono | phyllo dough | cream cheese

Coconut Shrimp | sweet chili sauce

LAND \$7++ each | \$84++ per dozen

Chicken & Waffle (Karaage Style) | yuzu mayo

Charred Indonesian Beef Satay | peanut sauce

Short Rib Fritter | gruyere béchamel

GARDEN \$6++ each | \$72++ per dozen

Brie & Pear Quesadillas

Basil Pesto Arancini

Tomato Bisque with Grilled Cheese Triangle

*Gluten Free Options Available Upon Request

Reception Stations

Maximum 60 minutes of continuous service. Minimum of 50 Guests.

HOLIDAY TRIO HUMMUS | \$22++ per person

Roasted Garlic | Edamame | Beet Root |

Served with Grilled & Raw Local Farmers Market Vegetables |

Za’atar Spiced Flatbread | Rustic Crackers | Marinated Olives

GOLDEN COAST SUSHI & HAND ROLL | \$26++ per person

Based on 4 Pieces Per Person | *Station Attendant \$175.00 ++ for 1.5 Hours for Every 150 Guests

California Roll | Spicy Tuna | Avocado | Shrimp Tempura |

Served with Soy Sauce & Wasabi

CHEF’S SEASONAL RISOTTO | \$24++ per person

*Station Attendant Required \$175.00 ++ for 1.5 Hours for Every 150 Guests

English Pea & Crispy Pancetta with Goat Cheese

Herb Roasted Farmers Market Vegetable with Parmesan Crisp

Luxury Enhancement of Winter Truffles at \$9++

EVENTIDES POTATO MARTINI BAR | \$25++ per person

Roasted Garlic Yukon | Okinawa Purple | Brown Butter Sugar Sweet Potatoes

Served with Seasonal Inspired Toppings: Slow Braised Beef Short Rib | Peppered Smoked Bacon | Chives |

Aged Cheddar Cheese | Blue Cheese | Goat Cheese | Parmesano Reggiano | Herb Roasted Mushrooms |

Caramelized Onions | Crispy Shallots | Roasted Garlic | Charred Corn | Fire Roasted Peppers | Rosemary |

Dried Cranberries | Red Wine Gravy | Chimichurri | Horseradish Aioli | Candied Pecans | Toasted Pepitas |

Luxury Winter Enhancements | Black Truffle or Lump Crab \$8++

LA JOLLA POKE BOWL | \$29++ per person

*Action Station Attendant Required \$175.00 ++ for 1.5 Hours for Every 75 Guests

Japanese Sticky Rice | Coconut Black Forbidden Rice | Leafy Greens | Hawaiian Style Chopped Spicy Tuna |

Garlic Shrimp | Tofu (Non GMO) | Smashed Avocado | Cucumber | Carrots | Wakame Seaweed Salad |

Daikon Sprouts | Jalapeños | Green Onion | Cherry Tomatoes | Pineapple | Pickled Ginger | Wonton Crisp |

Macadamia Nuts | Toasted Sesame Seeds

Sauces Included: Classic Shoyu | Spicy Mayo | Ponzu | Sesame Ginger Dressing | Sriracha | Chili Crisp |

Garnished With Thai Basil & Cilantro

SAN DIEGO SHRIMP’N GRITS | \$24++ per person

*Action Station Attendant Required \$175.00 ++ for 1.5 Hours for Every 75 Guests

Jumbo Pacific Prawns | Mexican Chorizo | Charred Corn & Poblano Pepper Succotash |

Cotija & Cheddar Cheese Grits | Pickled Red Onions | Cilantro | Lime



Plated Dinners

Service includes fresh baked artisanal rolls, whipped butter, Starbucks regular coffee, decaffeinated coffee, and assorted Teavana hot teas. Pre-set iced tea or water.

2-Course Plated Dinner	3-Course Plated Dinner
\$79++ per person	\$89++ per person

First Course (Soup or Salad) - Select One

SOUPS

Winter Squash Bisque | Pumpkin Spice | Candied Pecan | Brown Butter Crouton

Smoked Cauliflower & Fennel | Herb Crème Fraîche

Vegan Charred Tomato | Olive Oil | Marinated Tomato

SALADS

Winter Greens | Baby Arugula | Frisée | Poached Pear | Candied Walnuts | Goat Cheese | Cranberry & Orange Vinaigrette

Baby Gem Caesar | Focaccia Crostini | Shaved Parmesan Cheese | Creamy Roasted Garlic Dressing

“All American” | Petite Iceberg Wedge | Smoked Peppered Bacon | Heirloom Cherry Tomatoes | Crumbled Blue Cheese | Pickled Red Onion | Chives | Radish | Buttermilk Ranch

Winter Burrata & Roasted Beets | Petite Greens | Pistachio & Basil Pesto | Pomegranate Seeds | Orange Honey Vinaigrette

Entrées - Select Two

Vegetarian option included.

Brie and Apple Chicken Ballotine | Roasted Garlic Mashed Potatoes | Grilled Broccolini | Orange Scented Heirloom Carrot | Herb Chicken Jus

Pan Seared Sustainable Salmon | Herb Polenta | Winter Squash and Crispy Brussels Sprouts | Myer Lemon Butter Sauce

Mary’s Organic Chicken | Brown Butter Whipped Sweet Potatoes | Charred Sweet Peppers | Sunburst Squash | Porcini Mushroom Red Wine Sauce

Slow Braised Short Rib | Truffle & Mascarpone Risotto | Lemon Asparagus | Sage & Garlic Roasted Wild Mushrooms | Californian Red Wine Reduction

Pan Seared Local White Fish | Okinawa Purple Potatoes | Grilled Broccolini | Pineapple & Cilantro Salsa | Coconut & Lemon Butter Sauce

Winter Spiced Pork Tenderloin | Delicata Squash & Orchard Apple Puree | Tri Color Cauliflower | Lemon Asparagus | California Red Wine Reduction

***Steak Au Poivre** | Peppercom Crusted Beef Tenderloin | Brown Butter Whipped Potatoes | Lemon Asparagus | Tri Color Heirloom Carrots | Roasted Garlic & Cognac Sauce **\$9++ additional*

**Vegan options available upon request*

Desserts - Select One

Pumpkin Cheesecake Cinnamon Whipped Cream	Spiced Apple Tart Streusel Caramel Sauce
Cinnamon & Ginger Carrot Cake Cream Cheese Frosting	Pecan Tart Cinnamon Whipped Cream

Festive Enhancements - For Plated Functions

Christmas Yule Log Cakes | **\$6++ per person**

Chocolate or Vanilla

Seasonal Sheet Cakes | **\$450++ each**

Vanilla | Chocolate | Red Velvet | Carrot Cake *(with or without walnuts)*

Add Your Corporate or Personal Chocolate Logo Garnish | **\$100++**

**\$3++ each additional logo*



Buffet Dinners

Service includes fresh baked artisanal rolls, whipped butter, Starbucks regular coffee, decaffeinated coffee, and assorted Teavana hot teas. Maximum 90 minutes of continuous service.

FESTIVE FEAST BUFFET..... \$89++ per person

Starters - Choice of (1) Soup and (2) Salads

Entrées - Choice of (2) Proteins

Accompaniments - Choice of (2)

Dessert - Buffet Cake Table, Chef’s Choice

HOLIDAY MAGIC BUFFET..... \$108++ per person

Tray-Passed Appetizers - *Choice of (2) Holiday Bites

Starters - Choice of (1) Soup and (3) Salads

Entrées - Choice of (2) Proteins

Accompaniments - Choice of (3)

Carving Station with Attendant - Choice of (1)

Dessert - Mini Assorted Seasonal Dessert Table

WINTER WONDERLAND BUFFET..... \$120++ per person

Tray-Passed Appetizers - Choice of (3) Holiday Bites

Starters - Choice of (1) Soup and (3) Salads

Entrées - Choice of (1) Protein

Traditional Accompaniments - Choice of (3)

Carving Station with Attendant - Choice of (2)

Dessert - Mini Assorted Seasonal Dessert Table

Buffet Seasonal Offerings

SOUPS

Winter Squash Bisque | Pumpkin Spice | Candied Pecan | Brown Butter Crouton

Potato & Leek Soup | Crispy Shallot | Chive Oil

Smoked Cauliflower & Fennel | Herb Crème Fraîche

Vegan Charred Tomato | Olive Oil | Marinated Tomato

Wild Mushroom & Truffle | Velouté | Brandy Reduction

SALADS

Winter Greens | Baby Arugula | Frisée | Poached Pear | Candied Walnuts | Goat Cheese | Cranberry & Orange Vinaigrette

Baby Gem Caesar | Focaccia Crostini | Shaved Parmesan Cheese | Creamy Roasted Garlic Dressing

“All American” | Petite Iceberg Wedge | Smoked Peppered Bacon | Heirloom Cherry Tomatoes | Crumbled Blue Cheese | Pickled Red Onion | Chives | Radish | Buttermilk Ranch

Local Baby Greens | Seasonal Shaved Vegetables | Cucumber | Toy Box Tomatoes | Champagne Emulsion

Winter Burrata & Roasted Beets | Petite Greens | Pistachio & Basil Pesto | Pomegranate Seeds | Orange Honey Vinaigrette

California Citrus | Mesclun Mix Greens | Shaved Fennel | Orange Segments | Marcona Almonds | Shaved Manchego Cheese | Myer Lemon Vinaigrette

ENTRÉES

Brie & Apple Chicken Ballotine | Herb Chicken Jus

Pan Seared Sustainable Salmon | Myer Lemon Butter Sauce

Mary’s Organic Chicken | Porcini Mushroom Red Wine Sauce

Slow Braised Beef Short Rib | Californian Red Wine Reduction

Pan Seared Local White Fish | Pineapple & Cilantro Salsa | Coconut & Lemon Butter Sauce

Winter Spiced Pork Tenderloin | Delicata Squash & Orchard Apple Puree | Tri Color Cauliflower | Lemon Asparagus | California Red Wine Reduction

ACCOMPANIMENTS

Classic Brioche Stuffing

Roasted Garlic Mashed Potatoes

Brown Butter Whipped Sweet Potatoes

Gruyere Potato Gratin

Crispy Brussels Sprouts with Smoked Bacon & Balsamic

Seasonal Vegetables | Lemon Oil | Himalayan Pink Sea Salt

Roasted Winter Squash Hash | Cranberry & Walnut Pesto



Buffet Seasonal Offerings *Continued*

CARVING STATION

Carnaby’s Slow Roasted Prime Rib | Yorkshire Puddings | Au Jus | Horseradish & Herb Crème Fraîche

Brie & Apple Chicken Ballotine | Herb Chicken Jus

Sage Roasted Tom Turkey | Giblet Gravy | Citrus Cranberry Sauce

Au Poivre Beef Tenderloin | Roasted Garlic & Cognac Sauce

Rosemary & Thyme Pork Loin | Apricot & Bourbon Glaze | Whole Grain Mustard

Olive Oil & Lemon Roasted Leg of Lamb | Mint Chimichurri | Garlic & Herb Yogurt

DESSERTS

Eggnog Panna Cotta | Ginger Crumble

Pumpkin Cheesecake | Cinnamon Spice Whipped Cream

Opera Cake | Peppermint Cream

Cinnamon Apple Tart | Streusel | Caramel Sauce

Cinnamon & Ginger Carrot Cake | Cream Cheese Frosting



Festive Enhancements - For Buffet Dinners

Christmas Yule Log Cakes | \$6++ per person

Chocolate or Vanilla

Seasonal Sheet Cakes | \$450++ each

Vanilla | Chocolate | Red Velvet | Carrot Cake *(with or without Walnuts)*

Gelato Cart | \$20++ per person

with Three Seasonal Flavors | Various Toppings & Sauces

**Requires chef attendant, \$250 per (75) guests*

Cannoli Station | \$20++ per person

Double Chocolate | Vanilla with Raspberry | Dulce De Leche

Festive Holiday Cookies | \$20++ per person

Gingerbread | Shortbread

Hot Chocolate or Eggnog Bar | \$20++ per person

Whipped Cream | Marshmallows | Chocolate Shavings | Cinnamon Spice



Bar Packages

Bar packages include local craft, imported and domestic beer, house featured wine, soft drinks, fruit juices and bottled water. Bartenders are available at \$250 per bartender up to three hours of continuous service, \$75 for each additional hour.

GOLD

- One Hour | \$29
- Two Hours | \$44
- Three Hours | \$58
- Each Additional Hour | +\$12
- Host Bar | \$15 per drink
- Cash Bar | \$16 per drink
- Smirnoff Vodka
- Jack Daniel’s Whiskey
- Jim Beam Bourbon
- Dewar’s White Label Scotch
- Beefeater Gin
- Cruzan Aged Light Rum
- Sauza Silver Blue Tequila

PLATINUM

- One Hour | \$34
- Two Hours | \$51
- Three Hours | \$65
- Each Additional Hour | +\$14
- Host Bar | \$17 per drink
- Cash Bar | \$18 per drink
- Tito’s Vodka
- Jack Daniel’s Whiskey
- Buffalo Trace Bourbon
- J&B Scotch
- Tanqueray Gin
- Bacardi Light Rum
- Don Julio Blanco Tequila
- Premium Wine Selection

DIAMOND

- One Hour | \$38
- Two Hours | \$57
- Three Hours | \$72
- Each Additional Hour | +\$15
- Host Bar | \$19 per drink
- Cash Bar | \$20 per drink
- Ketel One Vodka
- Crown Royal Whiskey
- Knob Creek Bourbon
- Johnnie Walker Black Label Scotch
- Bombay Sapphire Gin
- Captain Morgan Rum
- Patrón Silver Tequila
- Premium Wine Selection

BEER & WINE

- One Hour | \$24
- Two Hours | \$37
- Three Hours | \$50
- Additional Hours | +\$12

LOCAL & IMPORTED BEER

- Host Bar | \$10 per bottle
- Cash Bar | \$11 per bottle
- Stone Brewing Delicious IPA
- Brewery X Battlesnakes Pilsner
- Stella Artois
- Corona

WINE SELECTIONS - pricing per glass

HOUSE SELECTIONS

- Host Bar | \$15
- Cash Bar | \$16
- Seasonal House Wines | Cabernet Sauvignon | Chardonnay

PREMIUM SELECTIONS

- Host Bar | \$18
- Cash Bar | \$19
- Chalk Hill | Pinot Noir | Chardonnay





Contact Us to Plan Your Holiday Event

619-291-2900 ext. 2375
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