

 **Hilton
Garden Inn®**
San Francisco/Oakland Bay Bridge



Menus



1800 Powell Street
Emeryville, CA 94608
510-285-1707
Sanfranciscooaklandbaybridge.stayhgi.com



Breakfast

The Continental Bay

Freshly Squeezed Orange Juice and Apple Juice
Seasonal Melons and Berries
Breakfast Pastries with Sweet Butter and Preserves
Regular and Decaffeinated Coffee and Teas

The Continental Bridge

Freshly Squeezed Orange and Grapefruit Juice
Seasonal Melons and Berries, Selected Individual Yogurts
Assorted Cereals with 2% and Whole Milk
Croissants, Danishes and Muffins
Fresh Baked Bagels and Cream Cheese, Sweet Butter and Preserves
Regular and Decaffeinated Coffee and Teas

The Breakfast Sandwich

Freshly Squeezed Orange Juice and Apple Juice
Seasonal Melons and Berries
Bacon, Egg and Cheese on an English Muffin
Sausage, Egg and Cheese on a Croissant
Egg, Potato and Cheese Burrito with Salsa

The Breakfast Buffet

Fresh Squeezed Orange Juice
Cranberry Juice
Assorted Breakfast Pastries, Croissants, Muffins and NY Bagels
Sweet Cream Butter, Cream Cheese and Preserves
Seasonal Melons and Berries

From Silver Chafing Dishes

Scrambled Eggs with Herbs, Bacon and Sausage Links
Oven Roasted Breakfast Potatoes
Cheese Blintzes with Berry Sauce
Regular and Decaffeinated Coffee and Herbal Teas

Breakfast Enhancements

Smoked Salmon

Red Onion, Tomato, Eggs and Capers

Omelet and Egg Station (\$150 chef fee)

Onions, Leeks Ham, Mushrooms, Spinach, Swiss, Cheddar and American cheese,
Roasted Peppers and Smoked Bacon, Eggs and Egg Whites Prepared to Order

Breakfast Sandwiches

Bacon, Egg and Cheese on an English Muffin
Sausage, Egg and Cheese on a Croissant
Egg, Potato and Cheese Burrito with Salsa

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)



Ala carte

Beverages

Regular and Decaffeinated Coffee
Herbal Tea
Freshly Squeezed Florida Orange Juice or Lemonade
Apple, Cranberry or Grapefruit Juice
Red Bull Energy Drinks
Still and Sparkling Water
Assorted Soft Drinks

Bakery

Bagels with Cream Cheese
Bagels, Cream Cheese and Smoked Salmon
Assorted Breakfast Pastries,
Assorted Cookies or Brownies

Healthy

Greek Yogurt with House Made Granola
Whole Fruits
Crisp Market Vegetables and Herb Dip
Artisan Cheese Tray with Assorted Breads and Crisps
Individual Bags of Chips, Popcorn or Nuts



All day breaks

Lean

Greek Yogurt and Berry Parfaits
House made Granola
Nectars

Bakery

Assorted Fresh Baked Cookies
Fudge Brownies
Whole and 2% Milk
Chocolate Milk

Energize

Garden Crudité Shooters with Ranch and Hummus Dip
Terra Veggie Chips
Granola Bars
Red Bull

Chill

Haagen-Dazs Ice Cream Cups, Frozen Fruit Bars,
Bottled Still and Sparkling Water

Ball Park

Individual Bags of Chips, Pretzels
Cracker Jacks
Garlic Fries
Arnold Palmer Lemonade



Lunch | plated

Salads

(Please select one)

Baby Kale

Roasted Beets, Cranberries, Red Onion, Goat Cheese, Lemon Vinaigrette

Caesar

Parmigiano Reggiano, House Made Parmesan Croutons, Creamy Caesar

Baby Greens

Tiny Tomatoes, Cucumbers, Dried Cherries, Spiced Pecans, White Balsamic Vinaigrette

Spinach

Tiny Tomatoes, Red Onion, Mushrooms, Bacon, Strawberries and Vinaigrette Dressing

Entrées (please select two)

Quinoa, Salad with Vegetables - (vegetarian/vegan option)

Roasted Chicken Breast, Creamy Parmesan Polenta, Swiss

Fish and Chips Atlantic Cod, "Chips", House Made Malt Remoulade

Pan Seared Atlantic Salmon with Whole Wheat Farro, Capers, Artichokes and Pomegranate Seeds

Roasted Pork Loin, Grilled Pineapple Salsa, Roasted Potatoes, Broccolini \$

Rib Eye, Pinot Noir Reduction, Crispy Onion Straws, Horseradish Mashed Potatoes, Whole Baby Carrots

Desserts (please select one)

NY Cheesecake with Wild Berry Coulis

Triple Chocolate Cake with Fresh Raspberries and Crème Anglaise

Key Lime Toasted Meringue with Fresh Berries

Cream Cheese Carrot Cake

Strawberry Shortcake with Fresh Whipped Cream

Fresh Rolls and Sweet Butter, Regular and Decaffeinated Coffee and Herbal Teas

We will be happy to offer a choice of up to 2 entrées ~ the highest price will prevail. If you desire a choice of 3 entrée options, a \$5 per guest charge will be applied. Your final number of each entrée selections must be provided to the hotel no later than 3 business days prior to your event date along with a place card indicator for each guest.



Lunch | buffet

Soup and Salad

Soup

Creamy Tomato Bisque Soup

Flatbreads

Mushroom | Blend of Mushrooms, Gruyere, Truffle Vinaigrette
Margarita | Tomato, Fresh Mozzarella, Basil Pesto

Lettuces

Baby Kale Lettuce, Crisp Romaine and Baby Greens

Toppings

Grilled Skirt Steak, Chicken Breast
Tomatoes, Cucumbers, Roasted Beets, Dried berries,
Red Onions, Bacon, House Made Parmesan Croutons,
Cheese Crumbles and Sharp White Cheddar
Accompanied by Lemon Balsamic Vinaigrette, Creamy Bleu Cheese
Dressing House Made Ranch
Sliced Baguettes

Dessert

Fresh Sliced Assorted Fruits
Regular and Decaffeinated Coffee and Herbal Teas

Little Italy

Salad

Caesar Salad

Flatbreads

Margarita Flatbread and
Tomato, Fresh Mozzarella, Basil Pesto

From Silver Chafing Dishes

Italian Sausage with Roasted Red Peppers and Onions
Chicken Breast with Wild Mushrooms and Marsala Wine
Penne Pasta a la Vodka
Grilled Seasonal Vegetables
Garlic Parmesan Bread

Dessert

Tiramisu
Regular and Decaffeinated Coffee and Herbal Teas

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)



Lunch | buffet (cont.)

Zen Garden

Won Ton Soup
Mixed Greens with Rice Noodles, Crispy Won-Ton, Cilantro, Scallion,
Toasted Sesame Seed
Sliced Almonds, Sesame Oil

The Wok

Stir Fry Chicken with Vegetables
Vegetable Fried Rice

The Roll

Spring Rolls
Crab Rangoon
Potstickers
Sweet and Sour Sauce, and Mustard

Dessert

Green Tea Ice Cream
Regular and Decaffeinated Coffee and Herbal Teas

Little Havana

Mixed Baby Greens with Cucumbers, Cherry Tomatoes
Cilantro Vinaigrette
House Made Ceviche with Chips
Crispy Bread

From Silver Chafing Dishes

Pork Loin with Mojo and Caramelized Onions
Roast Beef with Chimichurri Sauce
White Rice and Black Beans
Sweet Plantains

Dessert

Caramel Flan and Churros
Regular and Decaffeinated Coffee and Herbal Teas

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)



Lunch | buffet (cont.)

Memphis Q

Salads

Cucumber, Tomato and Red Onion Salad

Creamy Cole Slaw

Twice Baked Potato Salad

From Silver Chafing Dishes

Pulled Pork with Carolina BBQ Sauce

Buttermilk Fried Chicken

Mashed Potatoes

Fresh Green Beans with Bacon and Onions

Cornbread and Biscuits with Sweet Butter

Dessert

Caramel Apple Tart

Regular and Decaffeinated Coffee and Herbal Teas

NY Deli “licious”

Salads

Salad Bar Romaine Lettuce, Tomatoes, Cucumbers, Roasted Beets, Dried berries, Red Onions, Bacon, Parmesan Croutons, Cheese Crumbles and Sharp White Cheddar

Accompanied by White Balsamic Vinaigrette, Creamy Bleu Cheese Dressing and House Made Ranch

Carvery Board

Maple Honey Ham, Fresh Roasted Turkey and Rare Roast Beef

Swiss, Cheddar and Provolone

Assorted Rolls and Sliced Breads

Sliced Tomatoes, Bibb lettuce, Sliced Red Onions, Dill Pickles

Dessert

Key Lime Tarts

Regular and Decaffeinated Coffee and Herbal Teas

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)



Box Sandwiches

All Boxed Lunches are accompanied with a Fresh Baked Cookie,
Bag of Potato Chips, Fresh Whole Fruit and Assorted Sodas and Water

North Beach

Grilled Vegetable Wrap, Avocado, Salsa Fresca

Bayview

Smoked Turkey Breast, Swiss cheese
Vine-Ripened Tomatoes, Crisp Red Leaf Lettuce
Whole Wheat Bread

Golden Gate

Grilled Chicken Caesar Salad Wrap

Presidio

Shaved Black Forest Ham, Sliced Cheddar Cheese,
Vine-Ripened Tomatoes, Crisp Red Leaf Lettuce
Rye Bread

Berkeley Hills

Roast Beef on a Multi Grain Roll, Crispy Onions, Arugula,
Chipotle Dressing



Plated Dinner

Salads (choose one)

Baby Kale with Beets, Tomatoes, Pine Nuts, Goat Cheese, Lemon Vinaigrette

Baby Iceberg with Cucumber, Red Onion, Tomato, Bacon, Bleu Cheese

Fresh Mozzarella, Tiny Heirloom Tomatoes, Arugula and Basil Oil

Entrée

Roasted Pork Loin | Peach Confit, Sautéed Broccolini, Yukon Mashed Potatoes
Grain Mustard Sauce

Pan Seared Atlantic Salmon | Whole Wheat Farro, Artichokes and Capers, Pomegranate
Brown Butter

Pan Seared Halibut | Steamed Asparagus, Roasted Heirloom Potatoes
Key Lime Béarnaise

Oven Roasted Chicken | Breast of Chicken with Fresh Thyme, Vegetables and Rice Pilaf

Chicken Breast | Parmesan Whipped Polenta, Swiss Chard
Chicken Jus

Flat Iron Steak | With Natural Au Jus, Vegetables and Rice Pilaf

Pan Seared Filet Mignon | Creamed Spinach, Roasted Heirloom Potatoes

Desserts (choose one)

NY Cheesecake with Wild Berry Coulis

Triple Chocolate Cake with Fresh Raspberries and Crème Anglaise

Carrot Cake

Strawberry Shortcake with Fresh Whipped Cream

Fresh Rolls and Sweet Butter

Regular and Decaffeinated Coffee and Herbal Teas

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)

We will be happy to offer a choice of up to 2 entrées ~ the highest price will prevail.

Your final number of entrée selections must be provided to the hotel
no later than 3 business days prior to your event date along with a place card indicator for each guest.



Dinner | buffet

Lombard Street

Grilled Vegetable Salad with Balsamic Vinaigrette
Baby Iceberg Wedge with Heirloom Tomatoes and Creamy Bleu Cheese Dressing
Chef's Bread Basket and Creamy Sweet Butter

From Silver Chafing Dishes

Roast Beef with Chimi-churri
Roasted Pork Loin with Caramelized Onions, Mojo Jus
Black Beans | White Rice | Fried Plantains

Dessert

Caramel Flan
Regular and Decaffeinated Coffee and Herbal Teas

Powell Street

Radicchio Cups with Apples, Basil, Dried Cherries, Arugula, White Balsamic Vinaigrette
Ciliegine Mozzarella and Tiny Heirloom Tomatoes tossed in Basil Oil
Chef's Bread Basket and Creamy Sweet Butter

From Silver Chafing Dishes

Beef Tenderloin with Cognac Cream Sauce
Chicken Breast over Honey Braised Pulled Thigh, Natural Jus
Creamed Spinach | Roasted Heirloom Potatoes

Dessert

NY Caramel Cheesecake
Regular and Decaffeinated Coffee and Herbal Teas

The Bay BBQ

Romaine Lettuce with Cucumbers, Cherry Tomatoes, Pickled Red Onion, Garlic Croutons
Creamy Cole Slaw
Jalapeno Cornbread and Creamy Sweet Butter

From Silver Chafing Dishes

St. Louis BBQ Ribs
Buttermilk Fried Chicken
Twice Baked Potatoes
Green Beans with Bacon and Onions

Dessert

Apple Pie
Regular and Decaffeinated Coffee and Herbal Teas

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)



Hors d'oeuvres

CHILLED

Jumbo Prawns with Traditional Cocktail Sauce

Buffalo Mozzarella and Tomato Bruschetta

Tomato Basil Bruschetta

Prosciutto and Truffle Butter Grissini

Shrimp Ceviche in Cucumber Cups

WARM

Hamburger Slider

Vegetable Spring Rolls with Ginger Soy

Beef Short Rib Empanadas

Crab Stuffed Mushrooms

Potstickers, Ginger Sauce

Coconut Shrimp with Mango Chutney

Buffalo Lollipop Chicken with Bleu Cheese and Shaved Celery

Tomato, Fresh Mozzarella, Basil Pesto Flatbread

Crab Cake with Mustard Sauce

Creamy Tomato Bisque Shots with Grilled Cheese Sammy's



Reception

Cheese Display

Selection of Artisan Cheese with Fresh Fruit,
Assorted Breads and Crackers

Antipasti Display

Artichokes, Roasted Peppers, Prosciutto di Parma, Hard Salami, Sopresata,
Provolone Cheese, Kalamata Olives
Crostini and Crusty Italian Bread

Mediterranean Display

Variety of Olives, Hummus and Eggplant Spreads
Crostini and Pita Crisps

Crudité Display

Array of Crisp Vegetables
Assorted Dressings

Slider Trip Display (select 3)

BBQ Pulled Pork with Coleslaw Crispy Fried Chicken with Dill Pickle
Meatball with Fresh Mozzarella Burger with Grilled Onions
Turkey Burger with Tomato Bruschetta Burger with Pimento Cheese
Buffalo Chicken Slide | Pulled Short Rib with Crispy Onion Straws

Quesadilla Display

Whole Wheat and Flour Tortillas, Cheddar Cheese, Wild Mushrooms, Grilled Chicken,
Braised Beef, Chorizo Sausage, and Grilled Asparagus

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)



Reception (cont.)

CARVING STATIONS

(A Chef Fee of \$150 is required for each carving station)

Slow Roasted Turkey

Cornbread Stuffing
Natural Gravy
Silver Dollar Rolls

Whole Roasted Wild Salmon

Cous Cous Salad
Lemon Dill Beurre Blanc
Dill Focaccia

Slow Roasted Rib Eye with Black Peppercorn Crust

Roasted Fingerling Potatoes
Horseradish Crème
Au Jus
Petite Chicago Rolls

Whole Roasted Beef Tenderloin

Yukon Gold Mashed Potatoes
Black Truffle Sauce
Horseradish Crème Fraiche
Petite Baguettes

(Minimum 20 guests | \$100 surcharge will be applied to groups under 20 guests)



Cocktails

WELL BAR SERVICE

PREMIUM BAR SERVICE

LUXURY BAR SERVICE

CONSUMPTION BAR SERVICE

CASH BAR SERVICE

BEER AND WINE BAR SERVICE

Selection of Champagne,
Red and White Wines
Imported and Domestic Beer
Mineral Waters, Soft Drinks

One bartender will be required per every 100 guests.

A bartender fee of \$150 for 3 hours of service

\$50 for each additional hour



Meeting package I - minimum 20 guests

(Meeting Package includes room rental, wireless internet access, and complimentary parking for your attendees and continuous beverage service throughout the day: coffee, sodas, still and sparkling waters)

Dock of the Bay

The Continental Bay

Freshly Squeezed Orange Juice and Apple Juice
Seasonal Melons and Berries
Breakfast Pastries with Sweet Butter and Preserves
Regular and Decaffeinated Coffee and Herbal Teas

Lunch Buffet Selections (choose one)

Memphis Q

Cucumber, Tomato and Red Onion Salad
Creamy Cole Slaw
Twice Baked Potato Salad
Cornbread and Biscuits with Sweet Butter
From Silver Chafing Dishes
Pulled Pork with Carolina BBQ Sauce
Buttermilk Fried Chicken
Yukon Gold Mashed Potatoes
Fresh Green Beans with Bacon and Onions

Dessert

Caramel Apple Tartar
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Soup and Salad

Soup

Creamy Tomato Bisque Soup

Flatbreads

Mushroom | Blend of Mushrooms, Gruyere, Truffle Vinaigrette
Margarita | Tomato, Fresh Mozzarella, Basil Pesto

Lettuces

Baby Kale Lettuce, Crisp Romaine and Baby Greens

Toppings

Grilled Skirt Steak, Chicken Breast
Tomatoes, Cucumbers, Roasted Beets, Dried berries,
Red Onions, Bacon, House Made Parmesan Croutons,
Cheese Crumbles and Sharp White Cheddar

Accompanied by Lemon Balsamic Vinaigrette, Creamy Bleu Cheese Dressing House Made Ranch
Sliced Baguettes

Dessert

Fresh Sliced Assorted Fruits

PM Breaks (choose one)

Levi's Stadium

Individual Bags of Chips, Pretzels, Cracker Jacks and Garlic Fries

Lean

Greek Yogurt and Berry Parfaits, and House Made Granola



Meeting package II -minimum 20 guests

(Meeting Package includes room rental, wireless internet access, and complimentary parking for your attendees and continuous beverage service throughout the day: coffee, sodas, still and sparkling waters)

Top of the Bay

The Breakfast Sandwich

Freshly Squeezed Orange Juice and Apple Juice
Seasonal Melons and Berries
Bacon, Egg and Cheese on an English Muffin
Sausage, Egg and Cheese on a Croissant
Egg, Potato and Cheese Burrito with Salsa
Regular and Decaffeinated Coffee and Herbal Teas

Lunch Buffet Selections (choose one)

Little Havana

Mixed Baby Greens with Cucumbers, Cilantro Vinaigrette
House Made Ceviche with Plantain Chips
Crispy Bread
From Silver Chafing Dishes
Pork Loin with Mojo and Caramelized Onions
Roast Beef with Chimi-churri
White Rice | Black Beans | Sweet Plantains
Caramel Flan and Churros

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Little Italy

Margarita Flatbread | Tomato, Fresh Mozzarella, Basil Pesto
Caesar Salad | Parmesan Croutons,
Garlic Parmesan Bread

From Silver Chafing Dishes

Italian Sausage with Roasted Red Peppers and Onions
Chicken Breast with Wild Mushrooms and Marsala Wine
Penne Pasta a la Vodka
Grilled Seasonal Vegetables

Dessert

Tiramisu

PM Breaks (choose one)

Energize

Garden Crudité Shooters with Ranch and Hummus Dip
Terra Veggie Chips, Granola Bar, and Red Bull

Chill

Haagen-Dazs Ice Cream Cups, Frozen Fruit Bars



Technology

Boardroom Support Package
5' Tripod Screen, Extension Cord/Power Strip, and Labor

Boardroom Projector Package
2,000 Lumens LCD Projector, 5' Tripod Screen, Extension Cord/Power Strip and Labor

Meeting Room Support Package
8' Tripod Screen, Projection Stand, Extension Cord/Power Strip, and Labor

Meeting Room Projector Package
3,000+ Lumens Projector, 8' Tripod Screen, Projection Stand,
Extension Cord/Power Strip and Labor

Wired Microphone Audio
(Up to 100 Attendees) Wired Podium Microphone, 4-Channel Audio Mixer, House Sound System, and Labor

Wireless Microphone Audio
(Up to 100 Attendees) Wireless Microphone, 4-Channel Audio Mixer, House Sound System, and Labor

Standard Flipchart Package
Flipchart Stand, Pad of Standard Paper, Four (4) Markers and Labor

Adhesive Flipchart Package
Flipchart Stand, Pad of Adhesive-Backed Paper, Four (4) Markers, and Labor

Speaker Phone Package
Speaker Phone, Phone Line Installation/Removal Long-Distance Charges (If Any) Assessed Post-Event Billed Separately

Applicable sales tax will be applied.
Prices are subject to change without notice.

***PSAV Audio Visual is our audio visual partner
Your complete source for live events and media presentations***



Catering Information

The hotel reserves the right to inspect and control all private parties, meetings, receptions, etc. held on the hotel premises.

Food and Beverages: All food and beverage must be purchased through the hotel unless special arrangements have been made through the Catering Department. Selected menus are due 30 days prior start dates. All Federal, State and Local laws with regard to food and beverage purchases and consumption are strictly adhered to and enforced. The hotel prohibits the removal of food from the hotel premises.

Guarantees: The attendance must be specified 3 business days in advance. Otherwise, the expected attendance listed on the contract will become the guarantee. Sunday & Monday guarantees must be received by noon the preceding Monday. The hotel will be prepared to serve 5% above the guarantee.

Price Guarantee: All prices are guaranteed for 90 days prior to the function. Any function booked beyond 90 days may be subject to price changes without notice, based on the current market. Note: the quoted do not include current service charges & sales tax. Tax is computed on the total food, beverage and service charges.

Service Charge and Tax: All functions categories including service fees are subject to applicable service charges and current sales tax as specified on the contract.

Deposit: A non-refundable deposit of 10% of your food and beverage minimum is required in order to secure your catering event as a definite commitment and will be applied toward your final bill at full value.

Cancellation: In the event of cancellation for any reason, all deposits and payments are non-refundable. A cancellation fee may also apply. All cancellations must be submitted in writing to the Catering Office.

Room Assignment: Function rooms are assigned based on the number of persons expected. If actual attendance decreases or increases, we reserve the right to change groups to a room suitable for that number of attendees.

Room Set-Up Charge: If, on the day of the event, the engager changes the room set up specified on the catering contract, a minimum \$200.00 labor charge will be assessed.

Decorations: The hotel will not permit the affixing of anything to walls, windows, floor or ceiling of rooms with tacks, staples, tape or any other substance. Any signs provided by our guests must be of professional quality and have management approval prior to placement. Use of birdseed, rice or confetti is not permitted.

Music and Entertainment: The hotel reserves the right to have full control of volume levels of your group in the event the noise affects the other hotel guests or groups. Music is to end 15 minutes prior end time, no later than 11:45 P.M. FOG and/or SMOKE MACHINES ARE NOT PERMITTED.

Engineering, Electrical & Audio Visual: Special Engineering requirements must be specified to our catering department at least three weeks prior to the function. Charges will be based on the labor involved and power drain. A wide selection of audio-visual equipment and services are available. Please contact the PSAV representative at 510.285.1775. Audio Visual equipment provided by the client is subject to a fee and said equipment must be pre-approved by the catering department.

Linens: Standard white, ivory, and black 90x90 squares and 72x114 long table linens are included in the room rental/set-up fee. Specialty linens and chair covers are available for an additional fee, please ask your catering manager about options.

Shipping and Receiving: When shipping boxes or materials in advance of your meeting, please list the name of your group, the function date and your hotel contact on each box of the shipment. To ensure proper storage and placement of received items advance notice should be given to your Catering Manager. The hotel cannot accept C.O.D. shipments. Due to limited storage space, materials should arrive no more than 1 business day prior to your meeting and only packages less than 75 pounds will be accepted by the hotel, unless otherwise pre-arranged with the Catering Coordinator. All other packages must be stored and handled by a drayage company. A shipping request must be filled out for return shipment of materials or arrangements for pick-up of materials must be made by the customer prior to departure. For more than 5



**Hilton
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San Francisco/Oakland Bay Bridge

Catering Information (cont.)

Boxes, there is a handling fee of \$5.00 per package, per move (for standard size boxes). Oversize boxes/cartons are charged at \$10.00 per package, per move.

Damage and Loss: The hotel will not assume any responsibility for the damage or loss of any articles left in the hotel prior to, during, or after your function. The client agrees to be responsible for any damages done to the premises during the period of time the meeting/banquet rooms are under their control or under the control of any independent contractors hired by the client.

Security: For your safety as well as the safety of other guests, at any point the hotel may recommend and/or mandate security personnel at the expense of the client. The arrangements for bonded security personnel will be made by the hotel. Examples of when security is mandatory or recommended: social events with hosted or cash bar, fraternity/sorority socials, or events with valuable merchandise or props are displayed and/or held overnight in the hotel.

Insurance & Indemnification: Guests shall indemnify and hold Hilton Garden Inn, San Francisco/ Oakland Bay Bridge and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guest or any attendee of the function on the hotel's premises.