



Hilton

SAN FRANCISCO
UNION SQUARE

PARC 55

— SAN FRANCISCO —
A HILTON HOTEL

Small Meeting Packages

January - December 2025

PUBLISHED PRICING VALID THROUGH DECEMBER 2025

Pricing does not include facility charges and sales tax,
currently 25% facility charge and 8.625% sales tax.

Additional contracted discounts do not apply to the Small Meeting Packages (SMP).

SMP menus are designed expressly for groups with a maximum of 50 guests.

All events in the Small Meeting Packages must take place on the same day.

Pricing is based on the complete package. If parts are cancelled, retail menu pricing will apply.

VN=Vegan | V=Vegetarian | GF=Gluten Free | NF=Nut Free | DF=Dairy Free

SMALL MEETING

NOURISH

Continental Breakfast

- 30-Minute AM Beverage with Snack Break
- 30-Minute PM Beverage with Snack Break
- Day of the Week Cold Lunch Buffet

\$151 Per Person

Upgrade to Day of the Week Hot Lunch Buffet \$5 Per Person Additional

ENERGIZE

Hot Breakfast Buffet

- 30-Minute AM Beverage with Snack Break
- 30-Minute PM beverage with Snack Break
- Day of the Week Cold Lunch Buffet

\$163 Per Person

Upgrade to Day of the Week Hot Lunch Buffet \$5 Per Person Additional

NOSH

Continental Breakfast

- 30-Minute AM Beverage with Snack Break
- 30-Minute PM Beverage with Snack Break

\$81 Per Person

Upgrade to Day of the Week Hot Lunch Buffet \$5 Per Person Additional

LET'S DO LUNCH

Day of the Week Cold Lunch Buffet

- 30-Minute AM Beverage with Snack Break
- 30-Minute PM Beverage with Snack Break

\$110 Per Person

Upgrade to Day of the Week Hot Lunch Buffet \$5 Per Person Additional



BREAKFAST AND BREAK OPTIONS

CONTINENTAL BREAKFAST

- Selection of Two Juices: Orange, Cranberry, Grapefruit, Tomato
- Assortment of Breakfast Breads, Muffins, Croissants, Butter, and Jams (NF)
- Whole Fresh Fruit (VN|GF|DF|NF)
- Coffee, Decaffeinated Coffee, Assortment of Teas

HOT BREAKFAST BUFFET

- Selection of Two Juices: Orange, Cranberry, Grapefruit, Tomato
- Assortment of Breakfast Breads, Muffins, Croissants, Butter, and Jams (NF)
- Seasonal Fruit Salad (VN|GF|DF|NF)
- Individual Assorted Yogurts and Cereals with Milks
- Hot Entrée: Fluffy Scrambled Eggs (V|GF|NF), Bacon (GF|NF) or Chicken Sausage (GF|NF), Breakfast Potatoes (VN|DF|NF)
- Coffee, Decaffeinated Coffee, Hot Tea Service

BREAK OPTIONS

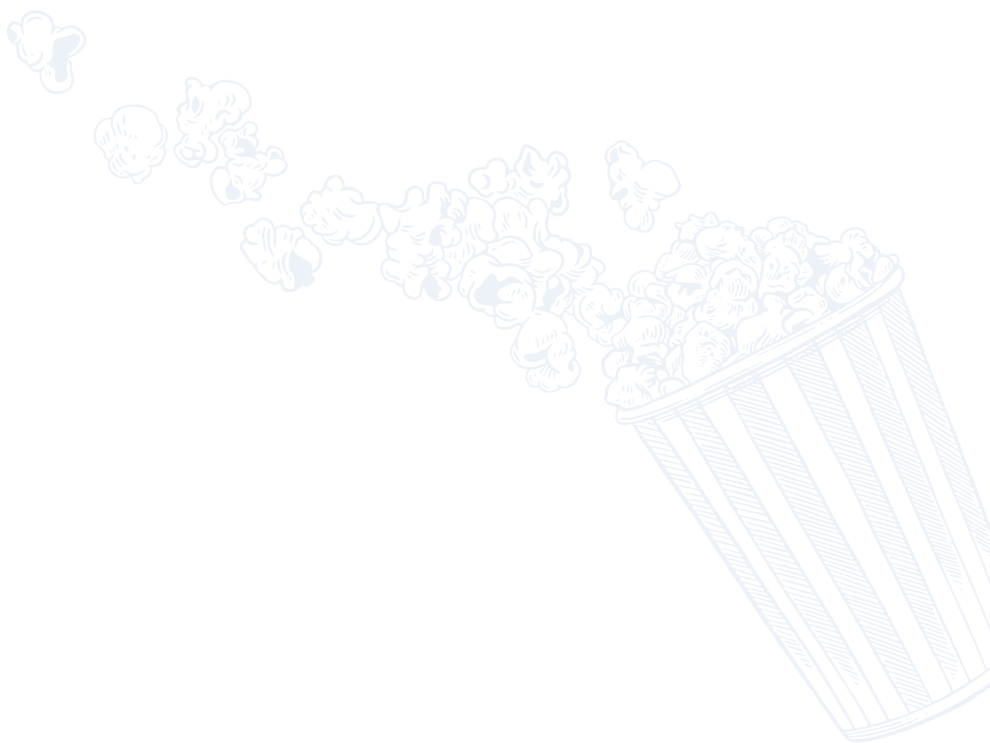
SNACK BREAK 30-Minute Service

Choice of Assorted Sodas or Coffee, Decaffeinated Coffee, Assortment of Teas.

Including a Selection of Two of the Below Items**:

- Individually Packaged Freshly Baked Assorted Cookies or Brownies
- Assortment of KIND® Bars, Trail Mix, Fruit Bars, and Candy Bars
- Assortment of Kettle Chips (GF)
- Assortment of Gourmet Popcorn (GF)

***Additional Break Items are Available À La Carte.*



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LUNCH OPTIONS

DAY OF THE WEEK SALAD & SANDWICH LUNCH BUFFETS

Choose a Buffet for the Specified Day of the Event.

Upgrade to Day of the Week Hot Lunch Buffet at [\\$5 Per Person Additional](#)

MONDAY | VINES & VINTERS

Gem Lettuce Salad (V|GF)

Garbanzo Beans, Sundried Tomatoes, Pecans, Crumbled Goat Cheese, Red Wine Vinaigrette

Caprese Sandwich (V|NF)

Grilled Eggplant, Fresh Mozzarella, Garden Basil, Sun-Baked Tomato Spread, Focaccia Roll

Marinated Chicken Sandwich (NF)

Garden Greens, Aged Cheddar, Tomato, Olive Spread, Garden Herbs, Soft Roll

Assorted Kettle Chips (GF)

Vanilla Crème Brûlée Tart (V|NF)

Poached Pear & Almond Tart (V)
Almond Filling, Port Wine Reduction

TUESDAY | MUSIC & SOUL

Iceberg Lettuce & Cabbage Slaw Salad (V|GF)

Smoke-Kissed Dried Fruit, Mixed Nuts, White Barbecue Vinaigrette

Barbecue Mushroom Wrap (VN|DF|NF)

Grilled Forest Mushrooms, Hearts of Romaine, Beefsteak Tomato, Green Goddess Dressing, Spinach Tortilla

Fried Chicken Sandwich (NF)

Pickle-Brined Fried Chicken, Heirloom Tomato, Cabbage Slaw, Tabasco® Remoulade, Sesame Seed Bun

Assorted Kettle Chips (GF)

Peanut Butter & Jelly Blondie (V)

Southern Banana Pudding (V|NF)

WEDNESDAY | PEDAL POWER

Arugula & Baby Kale Salad (V|GF|NF)

Blueberries, Trail Seeds, Sliced Radish, Feathered Parmesan Citrus Vinaigrette

Grilled Vegetable Kabob Wrap (VN|DF|NF)

Spiced Couscous, Dried Apricots, Cucumbers, Tomatoes, Scallions, Garden Herb Dressing, Whole Wheat Wrap

Chicken Waldorf Wrap

Roasted Chicken, Baby Kale, Green Apples, Cranberries, Toasted Walnuts, Lemon-Yogurt Vinaigrette, Soft Lavosh Wrap

Assorted Kettle Chips (GF)

Banana Quinoa Cookie (VN|DF|NF)

Anise Seed & Almond Meringues (V|GF|DF)

THURSDAY | MOUNTAINS & NATURE

Mesclun Greens Salad (VN|NF)

Heirloom Cherry Tomatoes, Pickled Red Onion, Cucumber, Shredded Carrots, Torn Bread Crouton, Wild Herb Vinaigrette

Mountain Pesto Turkey Sandwich (NF)

Wild Greens, Tomato, Havarti Cheese, Basil-Lemon Aioli, Multigrain Roll

Roasted Vegetable Wrap (VN|DF|NF)

Zucchini, Eggplant, Yellow Squash, Kale, Fire-Roasted Peppers, Hummus, Whole Wheat Wrap

Assorted Kettle Chips (GF)

Matcha Shortbread Cookie (V)

Coconut Chocolate

Coconut Flour Chocolate Cakes (GF)

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LUNCH OPTIONS (CONT'D)

DAY OF THE WEEK SALAD & SANDWICH LUNCH BUFFETS

Choose a Buffet for the Specified Day of the Event.

Upgrade to Day of the Week Hot Lunch Buffet at \$5 Per Person Additional

FRIDAY | STREET EXPLORER - WEST SIDE

Southwest Caesar Salad (V | GF | NF)

Romaine Lettuce, Marinated Black Beans, Fresh Corn, Chipotle-Caesar Dressing, Crushed Corn Tortilla Chips

Caliente Wrap (VN | DF | NF)

Spanish Rice, Hot Sauce Glazed Tofu, Hearts of Romaine, Bell Peppers, Tomatillo Dressing, Tomato Tortilla

Adobo Chicken Sandwich (NF)

Spicy Slaw, Tomatoes, Red Onion, Cotija Cheese, Cumin-Cilantro Aioli, Artisan Roll

Assorted Kettle Chips (GF)

Papaya Lime Panna Cotta Shots (GF)

Toasted Coconut Garnish

Mojito Shortbread (V | NF)

SUNDAY | STREET EXPLORER - EAST SIDE

Korean Lettuce Salad (VN | GF | DF | NF)

Cucumber, Onions, Pepper Flakes, Orange-Sesame Vinaigrette

Roast Chicken Bánh Mi Sandwich (DF | NF)

Pickled Daikon and Carrots, Green Aioli, Spicy Vinegar, Cilantro, Torpedo Roll

Grilled Sesame Tofu Wrap (VN | DF | NF)

Pickled Carrots, Onions, Cucumbers, Roasted Red Peppers, Shredded Napa Cabbage, Cilantro, Honey Miso Mustard, Spinach Wrap

Assorted Kettle Chips (GF)

Japanese Custard Mochi (V | GF | NF)

Bittersweet Chocolate & Star Anise Pudding

(V | GF | NF)

With Caramelized Puffed Rice

SATURDAY | COASTAL TRAILS & BEACHES

Saladini Greens (V | GF)

Blue Cheese, California Pistachios, Dried Fruit, Fava Beans, Red Wine Vinaigrette

Charred Eggplant Wrap (VN | DF | NF)

Hearts of Romaine, Tomato, Basil Pistou, Wheat Wrap

Herb-Roasted Chicken Wrap (DF | NF)

Scallion, Iceberg Lettuce, Tomato, Roasted Garlic-Cracked Peppercorn Aioli, Flour Tortilla

Assorted Kettle Chips (GF)

Pistachio & Raspberry Thumbprint Cookie (V)

Almond Joy Macaroons (GF)

Almond and Chocolate



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LUNCH OPTIONS

DAY OF THE WEEK HOT LUNCH BUFFETS

Choose a Buffet for the Specified Day of the Event.

MONDAY | VINES & VINTNERS

Gem Lettuce Salad (V|GF)

Garbanzo Beans, Sundried Tomatoes, Pecans, Crumbled Goat Cheese, Red Wine Vinaigrette

Chicken Piccata (GF|NF)

Tangy Lemon-Caper White Wine Sauce

Heirloom Grains Pilaf (V|NF)

Spinach, Vegetable Medley

Steamed Broccolini (VN|GF|DF|NF)

Cremini Mushrooms, Verjus, Aged Balsamic

Vanilla Crème Brûlée Tart (V|NF)

Poached Pear & Almond Tart (V)

Almond Filling, Port Wine Reduction

TUESDAY | MUSIC & SOUL

Iceberg Lettuce & Cabbage Slaw Salad (V|GF)

Smoke-Kissed Dried Fruit, Mixed Nuts, White Barbecue Vinaigrette

Carved Short Rib (GF|DF|NF)

Moonshine-Barbecue Jus

White Button Mushroom "Burnt Ends"

(VN|GF|DF)

Crushed Barbecue Spiced Cashew

Baked Herb-Crusted Mac and Cheese (V|NF)

Three Cheese Sauce

Braised Collard Greens (VN|GF|DF|NF)

Pearl Onions, Spicy Mop Sauce

Peanut Butter & Jelly Blondie (V)

Southern Banana Pudding (V|NF)

WEDNESDAY | PEDAL POWER

Arugula & Baby Kale Salad (V|GF|NF)

Blueberries, Trail Seeds, Sliced Radish, Feathered Parmesan, Citrus Vinaigrette

Carved Rotisserie Turkey (GF|DF|NF)

Pastrami Rub, Pan Jus

Gigante Bean Casserole (VN|DF|GF|NF)

Wilted Kale, Caramelized Onions, Soyriso

Whole Wheat Penne Rigate Pasta (V|NF)

Grated Parmesan, Marinated Tomatoes, Oregano, Olive Oil

Haricot Vert & Pine Nuts (V|GF)

Shaved Shallots, Crushed Garlic, Metabolism Spice Blend

Mango Cheesecake (V|NF)

Anise Seed & Almond Meringues (V|GF|DF)

THURSDAY | MOUNTAINS & NATURE

Mesclun Greens Salad (VN|NF)

Heirloom Cherry Tomatoes, Pickled Red Onion, Cucumber, Shredded Carrots, Torn Bread Crouton, Wild Herb Vinaigrette

Marinated Top Sirloin (GF|DF|NF)

15 Spice Rub, Steak Sauce

Forest Mushroom Ratatouille (VN|GF|DF|NF)

Zucchini, Eggplant, Squash, Bell Pepper, Tomato

Campfire Potatoes (V|GF|NF)

Marble Potatoes, Caramelized Onions, Smoked Paprika Butter

Charred Cauliflower (VN|GF|DF|NF)

Apple Cider Glaze, Crushed Aleppo Pepper

Matcha Shortbread Cookies (V)

With Coconut Chocolate

Coconut Flour Chocolate Cakes (GF)

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LUNCH OPTIONS**DAY OF THE WEEK HOT LUNCH BUFFETS**

Choose a Buffet for the Specified Day of the Event.

FRIDAY | STREET EXPLORER - WEST SIDE**Southwest Caesar Salad** (V|GF|NF)

Romaine Lettuce, Marinated Black Beans, Fresh Corn, Chipotle-Caesar Dressing, Crushed Corn Tortilla Chips

Mexican Barbecue Chicken (GF|NF)

Green Olive and Pepper Salsa, Cilantro, Queso Fresco

Fish Veracruz (GF|DF)

Charred Lime, Zesty Tomato Sauce, Olives, Capers, Cilantro

Chimichurri Vegetable Polenta (VN|GF|DF|NF)

Vegan Cheese

Patatas Bravas (V|GF|DF)

Crisp Potatoes, Roasted Peppers, Spicy Aioli

Mojito Shortbread (V|NF)**Papaya Lime Panna Cotta Shots** (GF)

Toasted Coconut Garnish

SATURDAY | COASTAL TRAILS & BEACHES**Saladini Greens** (V|GF)

Blue Cheese, California Pistachios, Dried Fruit, Fava Beans, Red Wine Vinaigrette

Pacific Rockfish (GF|DF|NF)

Orange Cioppino Sauce

Pearl Barley Risotto (V|NF)

Grape Tomatoes, Mushrooms, Rosemary, Pecorino

Skillet Sweet Potatoes (V|GF|NF)

Crumbled Feta, Golden Raisin Agrodulce

Spinach & Baby Carrots (VN|GF|NF)

Espresso-Infused Sea Salt

Pistachio & Raspberry Thumbprint Cookie (V)**Almond Joy Macaroons** (GF)

Almond and Chocolate

SUNDAY | STREET EXPLORER - EAST SIDE**Korean Lettuce Salad** (VN|GF|DF|NF)

Cucumber, Onions, Pepper Flakes, Orange-Sesame Vinaigrette

Red Curry Top Sirloin (GF|DF|NF)

Roasted Peppers and Onions, Thai Basil

Japanese Eggplant (VN|NF)

Togarashi, Teriyaki Sauce, Sesame Seeds

Vegetable Fried Rice (V|GF|DF|NF)

Sweet Peas, Edamame, Carrot, Celery, Onion, Bean Sprouts, Seared Egg, Sesame-Tamari

Japanese Custard Mochi (V|GF|NF)**Bittersweet Chocolate & Star Anise Pudding**

(V|GF|NF)

Caramelized Puffed Rice



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