



# Hilton

SAN FRANCISCO  
UNION SQUARE

# PARC 55

— SAN FRANCISCO —

A HILTON HOTEL

# Small Meeting Packages

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January - December 2026

## **PUBLISHED PRICING VALID THROUGH DECEMBER 2026**

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



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## 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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