

2020 American Educational Research Association Annual Meeting

Menu Guide

# Hilton

**SAN FRANCISCO  
UNION SQUARE**

PARC 55

— SAN FRANCISCO —

A HILTON HOTEL

<b>BREAKFAST</b>					
<b>Breakfast Package Options</b>	<b>Price</b>	<b>25% Service Charge</b>	<b>Subtotal</b>	<b>8.50% Sales Tax</b>	<b>Total Per Person</b>
<b>Simple Start Buffet</b> orange & grapefruit juice   bagels,muffins, tea breads   jams, butter & creamcheese   peanut butter   whole bananas & apples   individual plain & flavored yogurts   assorted individual cereals (including GF) & assorted milks   coffee   decaffeinated coffee   tea service	\$ 45.00	\$ 11.25	\$ 56.25	\$4.78	\$ 61.03
<b>Mindful Eating Healthy Start Buffet</b> orange juice, seasonal smoothie blend, green juice blend   hard-boiled eggs   healthy breads, multigrain croissants, low-fat & gluten-free bakery items   jams, butter & creamcheese   peanut butter   sliced seasonal fruits   individual Greek yogurt (plain and low-fat)   PB&J overnight oats   granola station with berries & nuts   low-fat & soymilks   coffee   decaffeinated coffee   tea service	\$ 54.00	\$ 13.50	\$ 67.50	\$5.74	\$ 73.24
<b>Bespoke Buffet I (includes 2 hot entrées, 2 sides)</b> Scrambled Eggs (substitute Egg Beaters or egg whites upon request)   Vegetable Frittata (toy box tomatoes, baby kale,marinated feta (V/GF)   Russet Potatoes (caramelized onions, scallions, sea salt (V/GF)   Applewood bacon   Sliced seasonal fruit   Juices: orange, cranberry, mango   assorted breakfast baked goods including low-fat and gluten-free   jams, butter & creamcheese   peanut butter   individual plain & flavored yogurts   assorted individual cereals (including gluten-free) & milks   coffee, decaffeinated coffee, tea service	\$ 59.00	\$ 14.75	\$ 73.75	\$6.27	\$ 80.02
<b>Bespoke Buffet II (includes 3 hot entrées, 2 sides)</b> Scrambled Eggs (substitute Egg Beaters or egg whites upon request)   Vegetable Frittata (toy box tomatoes, baby kale,marinated feta (V/GF)   Buttermilk Pancakes sweet butter, warm maple syrup (V)   Russet Potatoes (caramelized onions, scallions, sea salt (V/GF)   Applewood bacon   Sliced seasonal fruit   Juices: orange, cranberry, mango   assorted breakfast baked goods including low-fat and gluten-free   jams, butter & creamcheese   peanut butter   individual plain & flavored yogurts   assorted individual cereals (including gluten-free)&milks   coffee, decaffeinated coffee, tea service	\$ 64.00	\$ 16.00	\$ 80.00	\$6.80	\$ 86.80

**2020 AERA Annual Meeting  
Lunch Packages - Hilton San Francisco Union Square / Parc 55 San Francisco**

<b>LUNCH</b>					
<b>Lunch Package Options*</b>	<b>Price</b>	<b>25% Service Charge</b>	<b>Subtotal</b>	<b>8.50% Sales Tax</b>	<b>Total Per Person</b>
<b>Day of the Week Cold Buffet</b> 3 salads   3 sandwiches   kettle chips   dessert assortment	\$ 76.00	\$ 19.00	\$ 95.00	\$8.08	\$ 103.08
<b>Day of the Week Cold Buffet with Soup</b> 3 salads   3 sandwiches   kettle chips   dessert assortment	\$ 78.00	\$ 19.50	\$ 97.50	\$8.29	\$ 105.79
<b>Day of the Week Hot Buffet</b> 2 salads   3 hot mains   2 sides   dessert assortment	\$ 84.00	\$ 21.00	\$ 105.00	\$8.93	\$ 113.93
<b>Day of the Week Hot Buffet with Soup</b> 2 salads   3 hot mains   2 sides   dessert assortment	\$ 86.00	\$ 21.50	\$ 107.50	\$9.14	\$ 116.64

*\*Substitutions may be made based on seasonal availability.*

**2020 AERA Annual Meeting  
Break Packages - Hilton San Francisco Union Square / Parc 55 San Francisco**

<b>BREAK</b>					
Service for 45 minutes. Prices shown in US dollars (USD). VN=Vegan   V=Vegetarian   GF=No Gluten Added   NF=Nut Free   DF=Dairy Free					
<b>Break Package Options</b>	<b>Price</b>	<b>25% Service Charge</b>	<b>Subtotal</b>	<b>8.50% Sales Tax</b>	<b>Total Per Person</b>
<b>Mid-Morning Break (minimum 20 people)</b> Assorted Kind Bars & Power Bars (including VN)   Fresh whole fruit   Assorted Smoothies, bottled   Bottled juice   regular/decaffeinated coffee & Selection of Teas	\$ 30.00	\$ 7.50	\$ 37.50	\$ 3.19	\$ 40.69
<b>Cookie Jar Break (minimum 20 people)</b> confetti sugar   snickerdoodle   macadamia coconut   chocolate chip   oatmeal raisin   regular/decaffeinated coffee & Selection of Teas	\$ 28.00	\$ 7.00	\$ 35.00	\$ 2.98	\$ 37.98
<b>Snack Bar (Minimum 20 ppl)</b> Assorted Kettle Chips   Assorted Gourmet Pop Corn   Kind Bars & Candy Bars   Assorted Sodas	\$ 35.00	\$ 8.75	\$ 43.75	\$ 3.72	\$ 47.47
<b>Snack Bar with Coffee/Tea Service (Minimum 20 ppl)</b> Assorted Kettle Chips   Assorted Gourmet Pop Corn   Kind Bars & Candy Bars   Assorted Sodas   regular/decaffeinated coffee & Selection of Teas	\$ 37.00	\$ 9.25	\$ 46.25	\$ 3.93	\$ 50.18
<b>BCN Break (minimum 20 people)</b> crème catalan   cinnamon churros   beef empanadas   manchego & bean empanadas (V)   Spanish corn nuts & Olives   Assorted Sodas   regular/decaffeinated coffee & Selection of Teas	\$ 38.00	\$ 9.50	\$ 47.50	\$ 4.04	\$ 51.54

**2020 AERA Annual Meeting**  
**A La Carte - Hilton San Francisco Union Square / Parc 55 San Francisco**

<b>A LA CARTE</b>					
A minimum order of \$300 is required (\$406.88 including service charge and sales tax). Prices shown in US dollars (USD).					
VN=Vegan   V=Vegetarian   GF=No Gluten Added   NF=Nut Free   DF=Dairy Free					
<b>A La Carte</b>	<b>Price</b>	<b>25% Service Charge</b>	<b>Subtotal</b>	<b>8.50% Sales Tax</b>	<b>Total</b>
<b>Snacks</b>					
Artisan cheese platter (V) (serves 25 people)	\$ 600.00	\$ 150.00	\$ 750.00	\$ 63.75	\$ 813.75
Assorted ice cream bars (each)	\$ 7.50	\$ 1.88	\$ 9.38	\$ 0.80	\$ 10.17
Assorted KIND bars, fruit bars, candy bars (each)	\$ 7.50	\$ 1.88	\$ 9.38	\$ 0.80	\$ 10.17
Assorted salted & spiced nuts (VN/GF) (1 pound serves 10 people)	\$ 80.00	\$ 20.00	\$ 100.00	\$ 8.50	\$ 108.50
Assorted whole fresh fruit (each)	\$ 5.50	\$ 1.38	\$ 6.88	\$ 0.58	\$ 7.46
Corn tortilla chips & salsa (VN/GF) (serves 15 people)	\$ 105.00	\$ 26.25	\$ 131.25	\$ 11.16	\$ 142.41
Freshly baked brownies or cookies (per dozen)	\$ 91.00	\$ 22.75	\$ 113.75	\$ 9.67	\$ 123.42
Freshly baked mini cupcakes (per dozen)	\$ 95.00	\$ 23.75	\$ 118.75	\$ 10.09	\$ 128.84
Freshly popped popcorn (per bag)	\$ 6.00	\$ 1.50	\$ 7.50	\$ 0.64	\$ 8.14
Gourmet popcorn (per bag)	\$ 8.00	\$ 2.00	\$ 10.00	\$ 0.85	\$ 10.85
Kettle chips (each)	\$ 6.50	\$ 1.63	\$ 8.13	\$ 0.69	\$ 8.82
Popchips (each)	\$ 7.50	\$ 1.88	\$ 9.38	\$ 0.80	\$ 10.17
Seasonal sliced fruit platter (VN) (GF) (serves 25 people)	\$ 450.00	\$ 112.50	\$ 562.50	\$ 47.81	\$ 610.31
Vegetable crudité & spiced buttermilk ranch dip platter (V/GF) (serves 25 people)	\$ 400.00	\$ 100.00	\$ 500.00	\$ 42.50	\$ 542.50
Veggie chips & spiced yogurt dip (V/GF) (serves 15 people)	\$ 95.00	\$ 23.75	\$ 118.75	\$ 10.09	\$ 128.84
<b>Beverages</b>					
Volcán roast small-batch coffee (per gallon, 12 servings)	\$ 185.00	\$ 46.25	\$ 231.25	\$ 19.66	\$ 250.91
Freshly brewed coffee, decaffeinated and tea service (per gallon, 12 servings)	\$ 170.00	\$ 42.50	\$ 212.50	\$ 18.06	\$ 230.56
Iced tea or lemonade (per gallon, 16 servings)	\$ 135.00	\$ 33.75	\$ 168.75	\$ 14.34	\$ 183.09
Fruit and herb infused water (per gallon, 16 servings)	\$ 135.00	\$ 33.75	\$ 168.75	\$ 14.34	\$ 183.09
Bottled fruit juices or iced teas (each)	\$ 9.00	\$ 2.25	\$ 11.25	\$ 0.96	\$ 12.21
Vitamin waters (each)	\$ 10.00	\$ 2.50	\$ 12.50	\$ 1.06	\$ 13.56
Sparkling mineral waters, plain & flavored (each)	\$ 8.50	\$ 2.13	\$ 10.63	\$ 0.90	\$ 11.53
Naked premium juices (each)	\$ 12.00	\$ 3.00	\$ 15.00	\$ 1.28	\$ 16.28
Assorted soft drinks (each)	\$ 8.50	\$ 2.13	\$ 10.63	\$ 0.90	\$ 11.53
Bottled still water (each)	\$ 8.50	\$ 2.13	\$ 10.63	\$ 0.90	\$ 11.53
Bottled cold brew (each)	\$ 10.00	\$ 2.50	\$ 12.50	\$ 1.06	\$ 13.56

**2020 AERA Annual Meeting**  
**Reception Packages - Hilton San Francisco Union Square / Parc 55 San Francisco**

<b>RECEPTION PACKAGES</b>						
<b>Reception Package Options</b>	<b>Price</b>	<b>25% Service Charge</b>	<b>Subtotal</b>	<b>8.50% Sales Tax</b>	<b>Total Per Person</b>	<b>Chef fee \$400 Butler Fee \$350</b>
<b>Cheese and Vegetable Platters</b> Artisan cheese platter (V)   Vegetable crudité & spiced buttermilk ranch dip platter (V/GF)	\$ 40.00	\$ 10.00	\$ 50.00	\$4.25	\$ 54.25	NA
<b>Small Bites (4 per person)</b> Chicken, Pepper & Onion Provencal with balsamic glaze   Mediterranean Salad Skewer (V/GF)   Mushroom Florentine with horseradish crème (V) <b>Salsa &amp; Guacamole Display (VN/GF)</b> pico de gallo   traditional guacamole   smoky poblano guacamole   served with corn tortilla chips and veggie chips	\$ 52.00	\$ 13.00	\$ 65.00	\$5.53	\$ 70.53	NA
<b>Cheese and Vegetable Platters</b> Artisan cheese platter (V)   Vegetable crudité & spiced buttermilk ranch dip platter (V/GF) <span style="float: right;"><b>Small</b></span> <b>Bites (3 per person)</b> Chicken, Pepper & Onion Provencal with balsamic glaze   Mediterranean Salad Skewer (V/GF)   Mushroom Florentine with horseradish crème (V)	\$ 64.00	\$ 16.00	\$ 80.00	\$6.80	\$ 86.80	NA
<b>Local Artisan Cheese &amp; Charcuterie Display</b> served with assorted flavors of cracked lavosh   soft crostini   grissini   olives   nuts   dried fruits   seasonal fresh berries <b>Farmer's Market Vegetable Display</b> baby heirloom carrots   radishes   celery   toy box tomatoes   cauliflower   broccolini   haricot vert   cherry peppers   mushrooms tapenade   pesto (VN/GF) <b>Mission Street Reception Station (less than 50 people, no chef fees)</b> Chef action station — chef fees apply (\$434 up to 3 hours) chipotle beef   carnitas pork   garlic shrimp   cumin grilled vegetables (VN/GF)   corn tortillas (VN/GF)   gallo pinto (VN/GF)   salsa (VN/GF)   radish, black bean & tomato salad, jalapeño vinaigrette (VN/GF)	\$ 110.00	\$ 27.50	\$ 137.50	\$11.69	\$ 149.19	\$ 434.00

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<p><b>Local Artisan Cheese &amp; Charcuterie Display</b>  served with assorted flavors of cracked lavosh   soft crostini   grissini   olives   nuts   dried fruits   seasonal fresh berries</p> <p><b>Farmer's Market Vegetable Display</b>  baby heirloom carrots   radishes   celery   toy box tomatoes   cauliflower   broccolini   haricot vert   cherry peppers   mushrooms tapenade   pesto (VN/GF)</p> <p><b>Small Bites (6 per person)</b> Chicken, Pepper &amp; Onion Provencal with balsamic glaze   Mediterranean Salad Skewer (V/GF)   Indian Samosa (VN)   Peppered Beef Filet creamy horseradish, browned   Crab Salad (GF) cucumber round   MushroomFlorentine (V) horseradish crème</p> <p><b>Berkeley Grill Skewer Reception Station</b>  marinated chicken   tender beef   falafel (VN)   tabbouleh salad (VN)   hummus (VN/GF)   pita (V)</p> <p><i>*Price per person does not include fee for passed hors d'oeuvres: Butler, 1 per 100; \$350 plus tax (up to 3hrs)</i></p>	\$ 125.00	\$ 31.25	\$ 156.25	\$13.28	\$ 169.53	One Butler per 100 attendees at \$350 for up to three hours

**2020 AERA Annual Meeting  
Bar - Hilton San Francisco Union Square / Parc 55 San Francisco**

<b>BAR</b>					
With a minimum consumption of less than \$640 net per bar, the charge per bartender will be \$400 per hour for up to three hours and \$85 each additional hour. A bartender is required for all functions that serve alcoholic beverages. The fee per cashier at Parc is \$150 for up to three hours. The Hilton does not require a cashier. Hilton and Parc will provide bar tickets for AERA to distribute. Prices shown in US dollars (USD).					
<b>BAR PRICING</b>	<b>Price</b>	<b>25% Service Charge</b>	<b>Subtotal</b>	<b>8.50% Sales Tax</b>	<b>Total Per Person</b>
<b><i>CASH BAR (1 bartender per 150 people)</i></b>					
Wine and liquor	\$ 16.00				\$ 16.00
Domestic beer	\$ 10.00				\$ 10.00
Imported beer	\$ 11.00				\$ 11.00
Water & sodas	\$ 9.00				\$ 9.00
Bar tickets (one price per glass regardless of type of drink; 40 tickets meets bar minimum)	\$ 16.00	\$ 4.00	\$ 20.00	\$ 1.70	\$ 21.70
<b><i>HOST BAR - Maximum 40 guests</i></b>					
A La Carte Hosted Wine/Beer Service: Price based on consumption plus labor fee of \$250 plus tax (\$271.25). Host Division/SIG responsible for cost of all beverages consumed. Estimated number of guests and budget must be submitted with order.					