

2020 American Educational Research Association Annual Meeting

Menu Guide



INTERCONTINENTAL®

HOTELS & RESORTS

**2020 AERA Annual Meeting**  
**Breakfast Packages - InterContinental San Francisco**

<b>BREAKFAST</b>					
An additional \$5.00 per guest will be added for groups below 20 persons. Prices shown in US dollars (USD).					
<b>Breakfast Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>Continental</b> Orange, Cranberry, and Apple Juice Assorted Croissants, Danish, and Muffins, Sweet Butter, Fruit Preserves and Marmalade Sliced Fresh Seasonal Fruit, Seasonal Berries Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 39.00	\$ 8.97	\$ 47.97	\$4.08	\$ 52.05
<b>InterContinental</b> Orange, Cranberry, and Apple Juice Assorted Croissants, Danish, and Muffins, Sweet Butter, Fruit Preserves and Marmalade Sliced Fresh Seasonal Fruit, Seasonal Berries Assorted New York Style Bagels, Assorted Cream Cheeses Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 41.00	\$ 9.43	\$ 50.43	\$4.29	\$ 54.72
<b>Full American</b> Orange, Cranberry, and Apple Juice Assorted Croissants, Danish, and Muffins Sweet Butter, Fruit Preserves, Marmalade Sliced Fresh Seasonal Fruit with Seasonal Berries Assorted Individual Cold Cereals and Granola, Chilled Whole, 2% Milk Granola Parfaits with Assorted Fruits and Berries, All Natural Yogurt Assorted New York Style Bagels, Assorted Cream Cheeses Farm Fresh Scrambled Eggs, Snipped Chives Applewood Smoked Bacon Chicken Apple Sausage Rosemary and Thyme Breakfast Potatoes Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 50.00	\$ 11.50	\$ 61.50	\$5.23	\$ 66.73

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Breakfast Packages - InterContinental San Francisco**

**BREAKFAST**

An additional \$5.00 per guest will be added for groups below 20 persons. Prices shown in US dollars (USD).

<b>Breakfast Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>San Francisco</b> Orange, Cranberry, and Apple Juice Assorted Croissants, Danish, and Muffins Sweet Butter, Fruit Preserves, Marmalade Sliced Fresh Seasonal Fruit with Seasonal Berries Assorted Individual Cold Cereals and Granola, Chilled Whole and 2% Milk Granola Parfaits with Assorted Fruits and Berries, All Natural Yogurt Assorted New York Style Bagels, Assorted Cream Cheeses Sliced Deli Meats and Cheese Pacific Smoked Plain and Peppered Salmon, Capers, Lemons, Red Onions Traditional Eggs Benedict Applewood Smoked Bacon Chicken Apple Sausage Rosemary and Thyme Breakfast Potatoes Cinnamon French Toast, Whipped Butter, Warm Maple Syrup Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 58.00	\$ 13.34	\$ 71.34	\$6.06	\$ 77.40

**2020 AERA Annual Meeting  
Lunch Packages - InterContinental San Francisco**

<b>LUNCH</b>					
An additional \$5.00 per guest will be added for groups below 20 persons. Prices shown in US dollars (USD).					
<b>Lunch Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>Cathedral Hill Buffet</b> Chef's Freshly Prepared Soup of the Day Sonoma Field Greens Cherry Tomatoes, Candied Walnuts, Point Reyes Blue Cheese Dressing Fingerling Potato Salad Smoked Bacon, Chopped Hard Boiled Eggs & Creamy Fine Herb Vinaigrette Hearts of Romaine Caesar Salad Brioche Crouton, Shaved Parmigiano Reggiano, Creamy Caesar Dressing Pan Seared All Natural Chicken Breast Pearl Onions, Asparagus Tips, Button Mushrooms, Cabernet Sauce Pan Roasted Pacific Salmon Mandarin Oranges, Shaved Fennel, Lemon Dill Sauce Sweet Potato Puree Picked Thyme, Smoked Paprika, Chopped Candied Pecans Quattro Formaggi Tortellini Tomato Cream Sauce Blue Lake Green Beans Toasted Almonds Signature Rolls and Creamery Butter Chef's Selection of Gourmet Desserts Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 70.00	\$ 16.10	\$ 86.10	\$7.32	\$ 93.42

**2020 AERA Annual Meeting**  
**Lunch Packages - InterContinental San Francisco**

<b>LUNCH</b>					
An additional \$5.00 per guest will be added for groups below 20 persons. Prices shown in US dollars (USD).					
<b>Lunch Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>TWIN PEAKS</b> Chef's Freshly Prepared Soup of the Day Greek Salad Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Red Wine Vinegar & Extra Virgin Olive Oil Roma Tomato, Bocconcini Mozzarella Baby Arugula, Fresh Basil, Saba Dressing Roasted Pepper, Couscous Salad With a Mint Lemon Dressing Grilled Free Range Chicken Breast Wild Mushroom Ragout, Crispy Onions, Creamy Tarragon Sauce Grilled Pacific Halibut Lemon Caper Butter Sauce Mac-N-Cheese Rigatoni, Gruyere, Herb Panko Crust Classic Potato Gratin Yukon Gold Potato, Shallots, Emmental Cheese Mélange of Fresh Harvest Vegetables Signature Rolls and Creamery Butter Chef's Selection of Gourmet Desserts Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 72.00	\$ 16.56	\$ 88.56	\$7.53	\$ 96.09
<b>MISSION</b> Chicken Tortilla Soup Crispy Tortilla Strips & Avocado Crema Roasted Corn, Black Bean Salad Tomato Cilantro Dressing Romaine Lettuce Queso Fresco, Cucumbers, Toy Box Tomatoes, Jalapeño Dressing House Made Cheese Enchiladas Jack and Cheddar Cheese, Red Enchilada Sauce, Crumbled Queso Fresco Achiotte Marinated Grilled Chicken & Beef Fajitas Assorted Julienne Bell Peppers & Onions with Cilantro Grilled Red Snapper Veracruz Sauce & Fresh Coriander Roasted Corn & Charred Pepper Succotash Flour and Corn Tortillas Cilantro Rice Condiments of Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce, Pico de Gallo, & Guacamole Chef's Selection of Gourmet Desserts Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 74.00	\$ 17.02	\$ 91.02	\$7.74	\$ 98.76

**2020 AERA Annual Meeting  
Lunch Packages - InterContinental San Francisco**

<b>LUNCH</b>					
An additional \$5.00 per guest will be added for groups below 20 persons. Prices shown in US dollars (USD).					
<b>Lunch Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>Executive Lunch Buffet (AERA will provide the specific menu options for your review when it is made available this Fall.)</b> Soup of the Day   3 salads   2 proteins   2 starches   1 vegetable	\$ 76.00	\$ 17.48	\$ 93.48	\$7.95	\$ 101.43

**2020 AERA Annual Meeting  
Break Packages - InterContinental San Francisco**

<b>BREAK</b>					
additional \$5.00 per guest will be added for groups below 20 persons. Service for 90 minutes. Prices shown in US dollars (USD).					
<b>Break Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>People Wake UP</b> Fresh Fruit, Seasonal Berry Smoothies Whole Seasonal Fresh Fruit Granola Bars Cliff Energy Bars Raspberry Danish and Banana Nut Muffins Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 28.00	\$ 6.44	\$ 34.44	\$ 2.93	\$ 37.37
<b>Tea Time</b> A Selection of Tea Sandwiches: Smoked Salmon, Rye English Cucumber with Dill, Whole Wheat Hard-Boiled Egg, Italian Parsley, Mayonnaise, Sourdough Assorted Mini Desserts and Macarons Freshly Baked Scones, Devonshire Cream, Preserves Still, Sparkling Waters Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 34.00	\$ 7.82	\$ 41.82	\$ 3.55	\$ 45.37
<b>Cookie Monster</b> Chocolate Chip, Chocolate Macadamia Nut Sugar, Peanut Butter Chunk and Golden Raisin Oatmeal Berkeley Farms Whole, Chocolate, Low Fat, Skim Milk Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas	\$ 29.00	\$ 6.67	\$ 35.67	\$ 3.03	\$ 38.70
<b>Chocolate Lovers</b> Chocolate-Dipped Strawberries Assorted Petits Fours Assorted Chocolate Truffles Assorted Chocolate Desserts Berkeley Farm Chocolate Milk	\$ 32.00	\$ 7.36	\$ 39.36	\$ 3.35	\$ 42.71

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**2020 AERA Annual Meeting  
Break Packages - InterContinental San Francisco**

<b>BREAK</b> <span style="float: right;">An</span>					
additional \$5.00 per guest will be added for groups below 20 persons. Service for 90 minutes. Prices shown in US dollars (USD).					
<b>Break Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>Cheese – It</b> Domestic and International Artisanal Cheeses Assorted Water Crackers, Sliced French Baguettes, Italian Grissini Sliced Seasonal Fruits and Berries Grilled Vegetables with Aged Balsamic and Roasted Red Bell Pepper Aioli Medley of Marinated Olives Still, Sparkling Water	\$ 32.00	\$ 7.36	\$ 39.36	\$ 3.35	\$ 42.71



**2020 AERA Annual Meeting**  
**A La Carte - InterContinental San Francisco**

<b>A LA CARTE</b>					
An additional \$5.00 per guest will be added for groups below 20 persons. Prices shown in US dollars (USD).					
<b>A La Carte</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b>Beverages</b>					
Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Tea (per gallon)	\$ 120.00	\$ 27.60	\$ 147.60	\$ 12.55	\$ 160.15
Selection of Juices Orange, Cranberry, and Apple (per gallon)	\$ 100.00	\$ 23.00	\$ 123.00	\$ 10.46	\$ 133.46
Freshly Brewed Ice Tea (per gallon)	\$ 120.00	\$ 27.60	\$ 147.60	\$ 12.55	\$ 160.15
Assorted Regular and Diet Soft Drinks featuring Coca-Cola Products	\$ 7.00	\$ 1.61	\$ 8.61	\$ 0.73	\$ 9.34
Still and Sparkling Water	\$ 7.00	\$ 1.61	\$ 8.61	\$ 0.73	\$ 9.34
<b>Morning Snacks (per dozen unless otherwise noted)</b>					
Assorted Muffins	\$ 70.00	\$ 16.10	\$ 86.10	\$ 7.32	\$ 93.42
Pure Butter Croissants, Chocolate Croissants, Almond Croissants	\$ 70.00	\$ 16.10	\$ 86.10	\$ 7.32	\$ 93.42
Danish Seasonal Variety	\$ 70.00	\$ 16.10	\$ 86.10	\$ 7.32	\$ 93.42
Gluten Free Muffins	\$ 75.00	\$ 17.25	\$ 92.25	\$ 7.84	\$ 100.09
Gluten Free Danish	\$ 75.00	\$ 17.25	\$ 92.25	\$ 7.84	\$ 100.09
Assorted Breakfast Breads	\$ 70.00	\$ 16.10	\$ 86.10	\$ 7.32	\$ 93.42
Hard Boiled Eggs	\$ 24.00	\$ 5.52	\$ 29.52	\$ 2.51	\$ 32.03
Assorted Bagels with Cream Cheese, Sweet Butter, Preserves	\$ 70.00	\$ 16.10	\$ 86.10	\$ 7.32	\$ 93.42
Cinnamon Rolls	\$ 67.00	\$ 15.41	\$ 82.41	\$ 7.00	\$ 89.41
Assorted Bars (choose one): Apple Cobbler, Brownies (no nuts), Blondie's	\$ 68.00	\$ 15.64	\$ 83.64	\$ 7.11	\$ 90.75
Assorted Scones	\$ 67.00	\$ 15.41	\$ 82.41	\$ 7.00	\$ 89.41
Sliced Fresh Fruit and Berries Display (per person)	\$ 9.50	\$ 2.19	\$ 11.69	\$ 0.99	\$ 12.68
Plain and Fruit Yogurts (each)	\$ 6.50	\$ 1.50	\$ 8.00	\$ 0.68	\$ 8.67
Cliff Protein Bars	\$ 7.50	\$ 1.73	\$ 9.23	\$ 0.78	\$ 10.01
<b>Afternoon Breaks (per dozen unless otherwise noted)</b>					
Cookies Made Fresh in our Pastry Shop	\$ 67.00	\$ 15.41	\$ 82.41	\$ 7.00	\$ 89.41
Brownies and Blondies	\$ 67.00	\$ 15.41	\$ 82.41	\$ 7.00	\$ 89.41
Haagen-Dazs Novelty Ice Cream (each)	\$ 8.50	\$ 1.96	\$ 10.46	\$ 0.89	\$ 11.34
Fresh Fruit Kabobs, Honey Yogurt Dip (each)	\$ 6.50	\$ 1.50	\$ 8.00	\$ 0.68	\$ 8.67
Chocolate Dipped Strawberries	\$ 70.00	\$ 16.10	\$ 86.10	\$ 7.32	\$ 93.42
Individual Granola Bars (each)	\$ 7.00	\$ 1.61	\$ 8.61	\$ 0.73	\$ 9.34
Rice Krispie Marshmallow Treats	\$ 65.00	\$ 14.95	\$ 79.95	\$ 6.80	\$ 86.75
<b>Afternoon Breaks continued (per dozen unless otherwise noted)</b>					
Tortilla Chips, Salsa and Guacamole (per person)	\$ 9.00	\$ 2.07	\$ 11.07	\$ 0.94	\$ 12.01

**2020 AERA Annual Meeting**  
**A La Carte - InterContinental San Francisco**

**A LA CARTE**

An additional \$5.00 per guest will be added for groups below 20 persons. Prices shown in US dollars (USD).

<b>A La Carte</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
Individual Bags of Miss Vicki Potato Chips (each)	\$ 7.00	\$ 1.61	\$ 8.61	\$ 0.73	\$ 9.34
Individual Bags of Pretzels (each)	\$ 7.00	\$ 1.61	\$ 8.61	\$ 0.73	\$ 9.34
San Francisco Thatcher's Gourmet Popcorn (each)	\$ 7.00	\$ 1.61	\$ 8.61	\$ 0.73	\$ 9.34
Assorted Cupcakes (minimum three dozen per order)	\$ 68.00	\$ 15.64	\$ 83.64	\$ 7.11	\$ 90.75
Vanilla Cupcake with Vanilla Butter Cream Frosting					
Carrot Cupcake with Cinnamon Cream Cheese Frosting					
Rich Chocolate Cupcake with Vanilla with Fudge Chocolate Frosting					
Light Lemon Cupcake with Fresh Lemon Butter Cream Frosting					
Classic Red Velvet Cupcake with Extra Rich Cream Cheese Frosting					

**2020 AERA Annual Meeting  
Reception Packages - InterContinental San Francisco**

<b>RECEPTION PACKAGES</b>						
An additional \$5.00 per guest will be added for groups below 20 persons. Chefs for food stations (carving, omelet, etc.) cost \$250.00 per chef per 75 guests for up to two hours plus tax. Butler passing fee is \$75 per attendant per hour plus tax. Prices shown in US dollars (USD).						
<b>Reception Package Options</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>	<b>Chef fee \$400 (up to 3 hours)</b>
<b>Local Artisanal Cheeses &amp; Grilled Vegetable Display</b> Cheeses garnished with Dried Fruits and Nuts, Assorted Crackers and Sliced Baguettes, Assorted Squash and Peppers, Portobello Mushrooms, Asparagus, Tomatoes, with Pesto and Shredded Parmesan Cheese, Focaccia and Assorted Breads	\$ 30.00	\$ 6.90	\$ 36.90	\$3.14	\$ 40.04	NA
<b>Local Artisanal Cheeses</b> Cheeses garnished with Dried Fruits and Nuts, Assorted Crackers and Sliced Baguettes <b>Mediterranean Station</b> Hummus, Babaghanoush, Grilled Pita Bread, Grilled Marinated Portobello Mushrooms, Eggplants, Aged Balsamic Reduction, Saffron Couscous with Lemon Zest, Watercress, and Toasted Pine Nuts, Prosciutto-Wrapped Asparagus, Assorted Marinated Olives, Stuffed Grape Leaves, Herb Focaccia	\$ 45.00	\$ 10.35	\$ 55.35	\$4.70	\$ 60.05	NA
<b>Local Artisanal Cheeses &amp; Grilled Vegetable Display</b> Cheeses garnished with Dried Fruits and Nuts, Assorted Crackers and Sliced Baguettes, Assorted Squash and Peppers, Portobello Mushrooms, Asparagus, Tomatoes, with Pesto and Shredded Parmesan Cheese, Focaccia and Assorted Breads <b>Mushroom Cap, Sonoma Goat Cheese, Sun-Dried Tomato</b> <b>Sesame-Crusted Chicken Satay, Peanut Chili Sauce</b> <b>Beef Empanadas, Chipotle Sauce</b>	\$ 55.00	\$ 12.65	\$ 67.65	\$5.75	\$ 73.40	NA
<b>Local Artisanal Cheeses &amp; Grilled Vegetable Display</b> Cheeses garnished with Dried Fruits and Nuts, Assorted Crackers and Sliced Baguettes, Assorted Squash and Peppers, Portobello Mushrooms, Asparagus, Tomatoes, with Pesto and Shredded Parmesan Cheese, Focaccia and Assorted Breads <b>Wild Mushroom, Roasted Garlic Crostini, EVO</b> <b>San Daniele Prosciutto, Asparagus Spear, Basil Cream</b> <b>Vegetable Spring Rolls, Chili Dipping Sauce</b> <b>Salmon Satay, Ginger Lime Emulsion</b> <b>Kobe Beef Slider, Truffle Aioli, Brioche Bun</b>	\$ 71.00	\$ 16.33	\$ 87.33	\$7.42	\$ 94.75	NA

**2020 AERA Annual Meeting  
Host and Cash Bar - InterContinental San Francisco**

**BAR**  
A bartender is required for all functions that serve alcoholic beverages. Bartender fee is \$325 plus tax (\$352.63) for up to 3 hours. If there is liquor, the bartender fee is \$325 for up to three hours and \$50 for each additional hour. Prices shown in US dollars (USD).

<b>BAR PRICING</b>	<b>Price</b>	<b>23% Service Charge</b>	<b>Subtotal</b>	<b>8.5% Sales Tax</b>	<b>Total Per Person</b>
<b><i>CASH BAR (1 bartender per 100 people)</i></b>					
House Brand Liquor	\$ 12.00				\$ 12.00
Premium Brand Liquor	\$ 13.00				\$ 13.00
House Wine	\$ 12.00				\$ 12.00
Imported Beer/Micro Brewery Beer	\$ 10.00				\$ 10.00
Domestic beer	\$ 9.00				\$ 9.00
Water & sodas	\$ 8.00				\$ 8.00