



Sample Menus



Events to Inspire

Thank you for considering the Horton Grand Hotel for your next meeting or event.

From event design to delicious menus, our talented team
will bring your vision to life.

This brochure contains information about the hotel, our spaces,
and sample menus to inspire you.

Prices are subject to change and do not include service charge and applicable taxes.





The Horton Grand Hotel

The legendary Horton Grand Hotel has welcomed guests and events since its opening in the 1880s. Located in the heart of the Gaslamp Quarter, the Horton Grand is San Diego's premier urban boutique hotel. Offering spacious rooms with marble fireplaces, a beautiful hand-crafted Austrian staircase, and open-air courtyard, you will feel at home in the heart of downtown.

Hotel Information

132 Guestrooms
24 Guest Suites
Salt & Whiskey Restaurant
High-Speed Complimentary Wi-Fi
Business Center
Pet-Friendly
Valet Parking Available
San Diego Convention Center – 3 blocks

Meeting & Events

The hotel features over 14,000 square feet of very unique indoor and outdoor event space. Perfect for Weddings, Banquets, and Meetings from 20 to 400.

Breakfast Menu Options



Buffet

Continental Breakfast

\$38 per person

Assorted Pastries, Scones, Muffins,
Yogurt Parfaits, Seasonal Fresh Fruit Platter

Includes Coffee/Tea/Water stations

Add-Ons

Scrambled Eggs with
Chives \$7 per person

Roasted Breakfast Potatoes
\$5 per person

Apple Wood Smoked Bacon
\$6 per person

Black Forest Ham
\$6 per person

Minimum 20 people

Additional menu items available upon request

Lunch Options



Sandwiches

*All Lunches include pickle / choice of side / cookie
Please chose up to three sandwiches and two sides per group of 20
\$27 per person*

Horton Club Sandwich

Freshly Sliced Black Forest Ham, Butter Lettuce,
Heirloom Tomatoes, Bacon, Sourdough Bread

Turkey Avocado Sandwich

Freshly Sliced Turkey, Butter Lettuce,
Heirloom Tomatoes, Bacon, Avocado, Croissant

Caprese Sandwich

Fresh Mozzarella, Heirloom Tomatoes, Basil,
Balsamic Glaze, Ciabatta

Eggplant Sandwich (VG)

Fire Roasted Pepper Spread, Sweet Onion, Grilled Eggplant,
Portobello Mushroom, Squash, Focaccia

Sides

Pasta Salad

black olive / onion / tomato / fetta /dressing

Potato Salad

grain mustard / green onion / bacon

Side Salad

baby greens / tomato / cucumber /house vinaigrette

Add Seasonal Cup of Soup for \$10 Per Person

Lunch Buffet Options



Sandwich Deli Buffet

\$35 per person

Select 3 sandwiches, served in halves.

Served with soup, salad and
miniature assorted desserts.

Pasta Buffet

Please Select Two Offerings for All Guests to Choose Between

Includes Garlic Bread and Caesar Salad

\$29 per person

Chicken Fettuccine Alfredo

Grilled Chicken / Fettuccine / Alfredo Sauce

Cavatelli Vegetable Bolognese (VG)

Cavatelli Pasta / House made Veggie Bolognese

Spaghettini & Meatballs

Spaghetti / Marinara / Meatballs

Minimum 20 people

Lunch Buffet Options



Baja Taco Buffet

\$41 Per Person

Tacos

served with corn tortillas

Carne Asada- Citrus Marinated Steak

Chicken Tinga- Braised Chicken with Tomato & Chilis

Shrimp- Seasoned Baja Shrimp

Mushroom Asada- Citrus Marinated & Grilled

Served With
pico de gallo / roasted salsa / salsa verde
cotija / cheddar / onions and cilantro
lime wedges / sour creme

ADD

Chips & Guac
\$10 per person

Minimum 20 People

Lunch Menu Options



Plated Lunch

*Two Course Lunch \$43 per person
Includes choice of House Salad or Seasonal Cup of Soup*

Farmers Market Salad

Mixed Greens, Seasonal Veggies, Champagne Vinaigrette

Classic Caesar Salad

Romaine Hearts, Parmesan, House Made Croutons

Greek Salad

Kalamata Olives, Feta , Tomato, Cucumbers,
Onions, Red Wine Vinaigrette

*Add Chicken, Salmon, Steak or Shrimp
Limit to (2) proteins per party*

Honey Lemon Thyme Roasted Mary's Chicken

Haricot Verts, Chili Polenta, Butter Sauce

Pan Seared Verlasso Salmon

Charred Broccolini, Herbed Basmati Rice

Grilled Cauliflower

Sweet Potato Puree, Root Veggies,
Balsamic Reduction Glaze

Add dessert \$10 per person

Buffet Style Dinner Menu Options



Buffet Style

\$65 per person

Appetizers

Please Select One Appetizer for All Guests to Enjoy

Salmon Crudo with Citrus Avocado Chili

Seasonal Toast Whipped Ricotta, Heirloom Tomato, Prosciutto

Shrimp Satay with Lime Chili Sauce

Spicy Green Beans with Chili Garlic Sauce

Meatballs with Chimichurri

Salads

Please Select One Salad for All Guests to Enjoy

Classic Grilled Caesar Salad

Grilled Romaine Leaves, House Made Croutons,
Shaved Pecorino, Spanish Anchovies

Farmers Market Salad

Green Salad, Locally Sourced Seasonal Veggies/Fruit,
Chamagne Vinaigrette

Heirloom Tomato & Cucumber Salad

Heirloom Tomatoes, Cucumber, Red Onion,
Arugula, Aged Sherry Vinaigrette

Minimum 20 People

Additional menu items available upon request

Buffet Style Dinner Menu Options



Buffet Entrees

Please Select One Entrée for All Guests to Enjoy

Grilled Prime New York Steak with Argentinian Chimichurri

Chimichurri Herb Crusted Jidori Brick Chicken

Roasted Cauliflower Steak with Chimichurri

Pan Roasted Local Season Fish with Ponzu Aioli

Buffet Sides

Please Select Two Sides for All Guests to Enjoy

Roasted Pearl Potatoes with Garlic & Herbs, Himalayan Sea Salt

Roasted Brussels Sprouts with Smoked Almonds, Cherry Reduction

Grilled Baby Carrots with Yogurt Sauce

Buffet Desserts

Please Select One Dessert for All Guests to Enjoy

Crème Brûlée

Citrus Panna Cotta

Additional menu items available upon request

Plated Dinner Menu Options



Plated Dinner

\$78 per person
add dessert \$10 per person

Starter

Please Select One Entrée for All Guests to Enjoy

Farmers Market Salad, Seasonal Vegetables, Champagne Vinaigrette

Burrata Heirloom Tomato Salad, Fresh Basil, Apple Balsamic

Classic Caesar Salad Artisan Parmesan, House Made Croutons

Heirloom Tomato Bisque

Entrée

Please Select Two Entrees for All Guests to Enjoy

Pan Seared Prime New York Steak,

Charred Heirloom Baby Carrots

Herb Salt Crusted Butter Potatoes, Bourbon Pan Jus

Honey Lemon Thyme Roasted Mary's Chicken

Haricot Verts, Chili Polenta, Garlic Butter Sauce

Pan Seared Verlasso Salmon

Charred Broccolini, Herbed Basmati Rice

Grilled Cauliflower

Sweet Potato Puree, Root Veggies, Balsamic Reduction Glaze

Additional menu items available upon request

Reception Options

Hors d'Oeuvres



Tray Passed Hors d'Oeuvres

Please Select Three Hors d'oeuvres for All Guests to Enjoy

Cold Options

- Caprese Skewers
- Avocado Toast with Calabrian Chili
- Fresh Caught Ceviche Spoon
- Roasted Veggie Bruschetta
- Hummus on Cucumber with Pistachio
- Smoked Salmon on Cucumber with Citrus Crème Fraiche

Hot Options

- Grilled Shrimp on Polenta Cake
- Bacon Wrapped Dates
- Chicken Satay Skewers
- Roasted Tomato Soup Shooter with Parmesan
- Meatballs with Sofrito
- Charred Lamb Chops with Chimichurri Drizzle

\$24 per person
Each additional option \$8 per person

Minimum 10 people

Additional menu items available upon request

Additional Options



Grazing Stations

Bountiful Charcuterie

Bountiful Display of Locally Sourced Meats and Artisan Cheeses, Pickled Vegetables, Jams, Mustards, Dried Fruits, Served with Rustic Crackers and Grilled Breads

\$26 per person

Minimum 20 people

Dips and Spreads

Worldly Dips & Spreads, Hummus, Tzatziki, Vegetables Served with Pita Chips, Rustic Crackers, and Garden Grilled Breads

\$20 per person

Minimum 20 people

Additional menu items available upon request

AM/PM Snack Options



Snack Stations

Traditional Trail Mix

Assorted Nuts / Dried Fruit / Pretzels / M&Ms

Cookies & Cream

House Made Cookie / Vanilla Chantilly Cream

Guac & Chips

House Made Guac / Tortilla Chips

Chips & Dip

Sour Cream & Onion Dip / House Made Chips

Hummus

Toasted Pitta

Fruit Platter

Assorted Seasonal Fruit / Honey Yogurt

Choose (2) \$21 per person

\$10 each additional item

Minimum 10 people

Premium Bar



Bar Packages

Well Package

\$36 per person

Each Additional Hour \$32pp

Deluxe Package

Ketel One, Bombay Sapphire, Bacardi Silver, 1800 Blanco, Bulleit Bourbon, Bulleit 95 Rye, Johnnie Walker Black Label

\$44 per person

Each Additional Hour \$40pp

Premium Package

Grey Goose, Hendricks, Ron Zacapa 23, Casamigos Blanco, Woodford Reserve, Templeton Rye 4 Yr, Laphroaig 10 Yr

\$52 per person

Each Additional Hour \$48pp

Beer & Wine Bar

\$21 per person

Each Additional Hour \$17pp

*All bar packages are 2 hour packages
with a 20 person minimum*

Beverages



Non-Alcoholic Beverages

Coffee & Tea Service

\$7.75 per person

Bottled Water & Assorted Soft Drinks

\$6.50 per person

Fruit Infused Water

\$59.25 per Decanter
(Serves 40)

All Day Beverages

Coffee, Decaf, Hot Water, Assorted Herbal Teas, Assorted Sweeteners, Creamer, Bottled Water & Assorted Soft Drinks

\$16.00 per person

Congratulations! Thank you for considering the Horton Grand for your big day. We can offer our venue for a food and beverage minimum of \$10,000. There is also a ceremony fee of \$1250 which includes our inventory of Chiavari chairs, a premier suite for getting ready and overnight stay, set-up, take down. The only costs not included are tax + service charge (23%).