



HYATT REGENCY IRVINE  
MEETING & EVENT MENUS



## CONTINENTAL BREAKFASTS

Continental Breakfast Options will Nourish Your Guests as they Begin the Day. All Breakfast include, Orange Juice, Coffee, Tea, and Decaffeinated Coffee. Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$53.00 per guest.

### PARK PLAZA CONTINENTAL - MONDAY

Whole Fruit to include Tangerines and Bananas **DF VGN V GF**

Cubed Fresh Watermelon and Cantaloupe **DF VGN V GF**

Assorted Breakfast Bakeries **VGN CN**

Cranberry Orange Muffins **VGN GF**

Overnight Oats made with Steel Oats, Vanilla Almond Milk, Shaved Almonds **DF VGN V CN**

Assorted Cereals with Skim Milk on the side

**\$48** Per Guest

### VENETO CONTINENTAL - WEDNESDAY

Whole Fruit to include Bananas and Pears **VGN V GF**

Cubed Cantaloupe and Golden Pineapple **DF VGN V GF**

Assorted Mini Danishes and Mini Cinnamon Rolls **VGN CN**

Fresh Baked Chocolate Muffins **VGN GF CN**

Chia Seed Pudding made with Coconut Milk, Shaved Coconut and Blueberries **DF VGN GF**

Assorted Cereals with Skim Milk on the Side

**\$48** Per Guest

### AGOSTINO CONTINENTAL - FRIDAY

Whole Fruit to include Bananas and Granny Smith Apples **DF VGN V GF**

Cubed Cantaloupe, Pineapple and Berry Fruit Salad **DF VGN V GF**

### CORONADO CONTINENTAL - TUESDAY

Whole Fruit to Include Apples and Bananas **DF VGN V GF**

Cubed Golden Pineapple and Honeydew **DF VGN V GF**

Sliced Lemon Poppyseed Bread **VGN CN**

Banana Nut Muffins **VGN GF CN**

Seasonal Berry Yogurt Parfait **VGN GF**

Assorted Cereals with Skim Milk on the side

**\$48** Per Guest

### HARVARD CONTINENTAL - THURSDAY

Whole Fruit to include Red Delicious Apples and Tangerines **DF VGN V GF**

Sliced Honeydew, Watermelon and Cantaloupe **DF VGN V GF**

Assorted Mini Danishes **CN**

Freshly Baked Blueberry Muffins **VGN GF CN**

Detox Green Monster Smoothie with Kale, Strawberry, Cucumber and Bananas **DF VGN V GF**

Assorted Cereals with Skim Milk on the side

**\$48** Per Guest

### MICHELSON CONTINENTAL - SATURDAY

Whole Fruit to include Bananas and Whole Strawberries **DF VGN V GF**

Watermelon and Blueberry Salad with Agave **DF VGN V GF**

Assorted Mini Danishes and Chocolate Croissants **VGN**

Assorted Plain and Dipped Chocolate Dipped Biscotti **VGN CN**

Freshly Baked Blueberry Muffins **VGN GF CN**

Overnight Oats made with Steel Oats, Soy Milk, Cinnamon, Pistachio, Dried Cranberries **DF VGN V CN**

Assorted Cereals with Skim Milk on the side

**\$48** Per Guest

Freshly Baked Chocolate Muffins **VGN GF**

Greek Yogurt Parfaits with Peach Compote Granola Nut and California Honey **VGN**

Assorted Cereals with Skim Milk on the side

**\$48** Per Guest

## CLAREMONT CONTINENTAL - SUNDAY

Whole Fruit to include Oranges and Bananas **DF VGN V GF**

Cubed Fresh Fruit Salad **DF VGN V GF**

Assorted Breakfast Bakeries **VGN CN**

Cranberry Orange Muffins **VGN GF CN**

Carrot and Banana Smoothie **VGN GF**

Assorted Cereals with Skim Milk on the side

**\$48** Per Guest

Dietary Key: Gluten Free (GF), Vegan (V), Vegetarian (VG), Dairy Free (DF), Contains Nuts (CN) Pricing subject to a 25% taxable service charge and a 7.75% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

## BREAKFAST BUFFET OF THE DAY

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Experience our specially crafted breakfast buffet by choosing the day's featured menu. Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$60 per guest.

### IRVINE BREAKFAST BUFFET - MONDAY AND FRIDAY

Fresh Orange Juice **DF VGN V GF**

Morning Fruit Salad **DF VGN V GF**

A mix of Seasonal Fruits and Berries

Banana Oatmeal Muffins **VGN GF CN**

Chilaquiles Tortilla Chips topped with Salsa, Cheese, Egg and

### NEWPORT BREAKFAST BUFFET - TUESDAY AND SATURDAY

Fresh Orange Juice **DF VGN V**

Local and Seasonally Inspired Sliced Fruit **DF VGN V GF**

Assorted Breakfast Pastries **VGN CN**

Sour Cream **VGN GF CN**

Huevos a la Scrambled Eggs cooked with Tomato and Onions  
**VGN CN**

Substitute Chicken Apple Sausage - Additional \$2.50 Per Guest  
**DF** | \$2.50 Per Guest

Pork Sausage **DF GF**

Smoked Bacon **DF GF**

Potato Hash with Peppers and Onions **DF VGN V GF**

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea  
Selections

**\$55** Per Guest

## LAGUNA BREAKFAST BUFFET - WEDNESDAY AND SUNDAY

Fresh Orange Juice **DF VGN V GF**

Fresh Cut Pineapple, Strawberries and Grapes **DF VGN V GF**

Cranberry Orange Muffins **VGN GF CN**

Assorted Breakfast Pastries **VGN CN**

Yogurt Bar **DF GF**

Greek Yogurt (GF, V) Granola (N,V) Mixed Berries (DF, GF, V, VG)  
Roasted Almonds (N,DF, GF, V, VG)

Cage Free Scrambled Eggs **DF GF**

Cage Free Egg White Bites with Spinach and Tomato **DF VGN GF**

Pork Sausage **DF GF**

Substitute Pork for Chicken Sausage **DF GF** | \$2.50 Per Guest

Smoked Bacon **DF GF**

Herb Roasted Breakfast Potatoes, Caramelized Onions **DF VGN V  
GF CN**

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea

Chocolate Muffins **VGN GF CN**

Green Chili Chilaquiles **V**

Cage Free Scrambled Eggs, Lime Crema, Pico, Cilantro, Crispy  
Corn Tortilla

Chorizo and Pepper Jack Strata **GF**

Fiesta Jalapeno Sausage **DF GF**

Refried Pinto Beans **DF VGN V GF**

Queso Fresco **VGN GF**

Pablano Roasted Breakfast Potatoes **DF VGN V GF**

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea  
Selections

**\$55** Per Guest

## HUNTINGTON BREAKFAST BUFFET - THURSDAY

Chilled Orange Juice **DF VGN V GF**

Seasonal Selection of Whole Fruit **DF VGN V GF**

Cinnamon Roll, Fruit Danish, Mini Chocolate Croissants **VGN CN**

Blueberry Muffins **VGN GF**

Cage Free Scrambled Eggs with Cheddar Cheese and Chives **VGN  
GF**

Applewood Smoked Bacon **DF GF**

Pork Sausage **DF GF**

Substitute Pork for CHICKEN Sausage **DF GF** | \$2.50 Per Guest

Hash Brown Potatoes **DF VGN V GF**

Chia Pudding with Berry Compote and Coconut Milk **DF VGN V  
GF**

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea  
Selections

**\$55** Per Guest

Selections

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**\$55** Per Guest

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## BREAKFAST ENHANCEMENTS

The following enhancements are designed to be paired *with* our Breakfast of the Day Buffets. Additional specialty items are available to elevate existing breakfast buffets. Enhancement selections must be added for the full guarantee. Pricing is based upon each enhancement.

### HOT OFF THE GRIDDLE

Buttermilk Pancakes **VGN**

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French Toast **VGN**

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Chocolate Chips, Powdered Sugar, Mixed Berries **VGN**

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**\$20** Per Guest

### BREAKFAST BOX

Freshly Bake Fruit Muffin

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Greek Yogurt Parfait

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Piece of Whole Fruit **DF VGN V GF**

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**\$25** Per Guest

### BREAKFAST SAMMY'S

Cracked Egg, Whole Grain Mustard Aioli, Country Ham, Gruyere Cheese, English Muffin

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### CEREALS AND PARFAITS

Yogurt Parfait Bar | \$15 Per Guest

Greek Yogurt, Bananas, Dried Fruit, Berries, House-made Granola, Almonds, Walnuts, Honey, Strawberry Glaze

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Cold Cereal | \$12 Per Guest

Fresh Berries, 2% & Skim Milk

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Steel Cut Oats **DF VGN V** | \$17 Per Guest

Toppings: Blueberries, Raisins, Toasted Almonds, Brown Sugar, Honey Sticks Half/Half, Skim, Oat Milks Granola (DF, V, VG, N)

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### BREAKFAST BURRITOS

Cage Free Eggs, Ham, Hash Browns, Onions, Jack Cheese

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Cage Free Eggs, Smoked Bacon, Potato Hash, Cheddar Cheese

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Cage Free Eggs, Braised Short Ribs, Skillet Onions, Bell Peppers, Jack Cheese

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Cage Free Eggs, Sun Dried Tomato, Spinach, Feta Cheese, in a Tomato Tortilla **VGN**

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**\$200** Per Dozen

### FARM TO TABLE

Cage Free Scrambled Egg and Cheddar Cheese, Chives **VGF**

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Black Pepper Bacon **DF GF**

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Cracked Egg, Turkey Sausage, Cranberry Spread, American Cheese, Buttermilk Biscuit

Egg White, Peppers, Onions, Fontina Cheese, Croissant **VGN**

**\$200** Per Dozen

### BAGELS AND LOX

Assorted New York Style Bagels **DF VGN V**

Harbor Island Smoked Salmon **DF GF**

Whipped Cream Cheese **VGN GF**

Capers, Red Onions, Tomatoes, Lemon Wedges **DF VGN V GF**

**\$26** Per Guest

Substitute Chicken Sausage | \$2.50 Per Guest

Skillet Potatoes with Peppers and Onions **DF VGN V GF**

**\$40** Per Guest

### FRITTATA

Bell Pepper and Onion, Potato Frittata Pepper Jack Cheese **VGN GF**

Spinach, Goat Cheese, Tomato Egg White Frittata **VGN GF**

**\$20** Per Guest

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## PLATED BREAKFAST

Heartier breakfast options will nourish your attendees as they begin their day. Plated Breakfasts include: Orange Juice Daily Bakeries Coffee, Decaffeinated Coffee & Herbal Tazo Tea

### ALL AMERICAN PLATED BREAKFAST

Seasonal Fruit Medley **DF VGN V GF**

Cage Free Scrambled Eggs (VT) **V**

*Cage Free Scrambled Eggs Topped with Fresh Herbs*

Crisp Bacon

Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions & Peppers

**\$45** Per Guest

### CULVER PLATED BREAKFAST

Seasonal Fruit Medley **DF VGN V GF**

Cage Free Egg Frittata Caramelized Onions & Peppers

Frisée Salad, Balsamic Vinaigrette

Herb Roasted Yukon Gold Breakfast Potatoes

**\$46** Per Guest

### CLASSIC BENEDICT

Poached Eggs, Canadian Bacon and Hollandaise Sauce on an

### AVOCADO TOAST **VGN**

Smashed Avocado on Whole Grain Toast with Cherry Tomatoes,

English Muffin

Seasonal Vegetable and Breakfast Potatoes **DF V GF**

**\$45** Per Guest

Feta Cheese and a Sprinkle of Chili Flakes **VGN**

Served with Sliced Fruit on the Plate **DF VGN V**

**\$42** Per Guest

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## MORNING BREAK OF THE DAY

Our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Break packages served for up to 30-minutes. All stations require a minimum of 20 guests or more. For options for groups less than 20, please add \$5 per guest.

### CRAFT YOUR OWN MORNING BREAK

3 Items | \$30 Per Guest

4 Items | \$36 Per Guest

5 Items | \$42 Per Guest

### CHOOSE 3, 4, OR 5 ITEMS FROM THE LIST BELOW

Assorted Whole Seasonal Fruit **DF VGN V GF**

Fruit Skewers with Blueberry Agave Yogurt **VGN GF**

Mini Peach Cobbler Parfait **VGN CN**

Greek Yogurt and Cinnamon Granola

Petite Trail Mix Cups **DF VGN V GF CN**

Mini Bagel Toast, Whipped Cream Cheese, Everything Spice and Chives **VGN CN**

Assorted Granola Bars **DF VGN V CN**

Bacon and Cheddar Cheese Deviled Eggs with Green Onions **GF**

Chia Seed Coconut Pudding with Mixed Berries, Chia Seeds and Coconut Milk **DF VGN V GF**

Summer Sunrise Smoothie **DF VGN V GF**

Orange, Banana, Strawberries, Plant Based Protein Powder

Rosemary Pink Lemonade **DF VGN V GF**

Freshly Brewed Iced Tea **DF VGN V GF**

House Iced Coffee **DF VGN V GF**

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## AFTERNOON BREAK OF THE DAY

Our afternoon break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Break packages served for up to 30-minutes. All stations require a minimum of 20 guests or more. For options for groups less than 20, please add \$5 per guest.

### CRAFT YOUR OWN AFTERNOON BREAK

3 Items | \$30 Per Guest

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4 Items | \$36 Per Guest

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5 Items | \$42 Per Guest

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### CHOOSE 3, 4, 5 ITEMS FROM THE LIST BELOW

Classic Hummus & Vegetable Crudite **DF VGN V GF**

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Tzatziki Dip (GF, V, VG)

Cucumber Chips (DF, GF, V, VG) Grilled Pita (DF, V, VG) Carrot Sticks (DF, GF, V, VG) Corn Tortilla Chips (DF, GF, V, VG)

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Mini Mixed Assorted Nuts and Dried Fruit **DF VGN V GF**

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Mini Pretzels (DF, V, VG)

Cheese Sauce (GF, V) Whole Grain Mustard (N, DF, GF, V, VG)

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Tortilla Chips and Dips

Spicy Queso (GF, V) Roasted Red Salsa (DF, GF, V, VG) Black Bean Dip (DF, GF, V, VG)

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Mini Cookie Jars: Oatmeal Raising, Chocolate Chip **VGN CN**

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Pecan Bars **VGN CN**

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Grilled Cheese Bites, Jalapeno Cheddar Bread, Havarti, Tomato, Bacon

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Fried Avocado with Avocado Oil **VGN**

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Flavored Cheddar Popcorn and Popcorn **DF VGN V**

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Beef Tenderloin, Boursin cheese, Sherry Onion Jam on Toasted Crostini

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Freshly Brewed Iced Tea **DF VGN V GF**

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Assorted Coca Cola Branded Products

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Fresh Lemonade **DF VGN V GF**

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CHOCOLATE BROWNIES WITH NUTS **VGN CN**



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## A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

### BAKERY

Assortment of Bagels **VGN** | \$108 Per Dozen  
Everything, Plain and Raisin Bagels (V, VG) Plain and Chive  
Cream Cheese (V) Seasonal Fruit Preserves (GF, DF, V, VG)  
Minimum Order of Two (2) Dozen

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Today's Fresh Baked Goods **VGN CN** | \$90 Per Dozen  
Muffins, Croissants & Danishes served with Butter, Seasonal Jam

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Seasonal Muffins **GF** | \$90 Per Dozen  
Blueberry and Orange Cranberry

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Donut Assortment | \$70 Per Dozen  
Minimum Order Three (3) Dozen

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Freshly Baked Cookies & More | \$70 Per Dozen  
Chocolate Chip, Oatmeal Raisin, Peanut Butter Includes 3%  
Gluten Free Chocolate Chip Cookies

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Selection of Bars **VGN** | \$75 Per Dozen  
Chocolate Brownies Pecan Lemon

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Assorted Granola and Natural Energy Bars **VGN** | \$96 Per Dozen

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### SNACKS

Assorted Bags of Chips, Pretzels and Popcorn | \$75 Per Dozen

- Smart Pop White Cheddar Popcorn
  - Rold Gold Pretzel
  - Lay's Potato Chips
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Nut Harvest Individual Bags | \$75 Per Dozen

- Whole Roasted Sea Salt Almonds
  - Whole Roasted Sea Salt Cashews
  - Whole Roasted Salted Mixed Nuts
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Honey Lime Fruit Salad | \$20 Per Guest

Raspberries, Blackberries, Blueberries, Apple, Grapes, Basil &  
Quinoa with a Honey-Lime Glaze

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Locally Sourced Sliced Fresh Fruit **VGN V GF** | \$18 Per Guest

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Candy | \$84 Per Dozen

Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

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Organic Energy Bars | \$96 Per Dozen

Assorted Kind Bars, Cliff Bars & Stone Ground Fig Bars

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## A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

### COFFEE AND TEA

Hot Tazo Tea | \$120 Per Gallon

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Freshly Brewed Coffee | \$120 Per Gallon

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### STILL WATER & SPARKLING WATER

Still Bottled Water | \$8.00 Each

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Perrier Sparkling Water | \$8.00 Each

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Iced Tazo Tea | \$120 Per Gallon

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Individual Cold Brew Coffee | \$10 Each

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## SOFT DRINKS

Coca Cola, Coke Zero & Sprite Soft Drinks | \$8.00 Each

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## SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$8.50 Each

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Lemonade | \$8.50 Each

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Starbuck's Frappuccino | \$8.50 Each

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## AND MORE

Cold Pressed Juices | \$12.00 Each

A Seasonal Selection of Cold Pressed Juices

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Selection of Fresh Juices | \$120 Per Gallon

Orange, Apple, Cranberry

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Red Bull | \$9.00 Each

Regular Sugar Free

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Bottled Smoothies | \$15.00 Each

Assorted fruit and veggie options available

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## BREAK PACKAGES

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under this amount. Break packages served for up to 30-minutes per break period, unless otherwise noted.

### ALL DAY PACKAGE BREAK

Regular Coffee, Decaffeinated Coffee, and Tea

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Mid Morning Break **DF**

Individual Bags of Trail Mix and Energy Bars with Coffee Service

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Afternoon Snack with Coffee Service **DF V**

Guacamole and Salsa with Tortilla Chips

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### HAF DAY PACKAGE BREAK

Regular Coffee, Decaffeinated Coffee & Tea

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Package includes 1 break with: **DF**

Whole Fruit & Homemade Granola Bars

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**\$35** Per Person

**\$60** Per Guest

### ENERGIZE ME

Whole Raw Almonds

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High Energy Trail Mix

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Granola Bars

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**\$30** Per Guest

### DIP TRIO

Trio of Dips

Roasted Red Pepper Hummus  
French Onion Dip  
Spicy Black Bean & Cotija Cheese Dip

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Fresh Baguettes & Lavosh

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Sweet Potato Tortilla Chips

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Heirloom Carrots

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**\$30** Per Guest

### EVERYTHING CHOCOLATE COVERED

Pretzels with Sea Salt, Chocolate Toffee, Chocolate Bark & White Chocolate Covered Strawberries

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**\$30** Per guest

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### LUNCH OF THE DAY

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Chef Joseph has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$80 per guest. Buffet Food Displayed for a Maximum of 90 Minutes Lunch Buffets Include Iced Tea

#### SEASONAL DELI BUFFET - AVAILABLE DAILY

New Potato Salad with Celery, Dill, Buttermilk Dressing **VGN GF**

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Traditional Caesar Salad with Garlic Croutons, Shaved Parmesan

**VGN**

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Make your own sandwiches using the following: **DF GF**

Roast Beef Smoked Turkey Breast All-Natural Ham

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Grilled Vegetables **DF VGN V GF**

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#### SANTIAGO LUNCH BUFFET - MONDAY

Potato Leek Soup (GF, V) with Herb Croutons on Side (GF, DF, V, VG) Can be made VG

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Field Green Salad with Roasted Beets, Tear Drop Tomatoes, Pea Sprouts (DF, GF, V, VG) Herb Red Wine Vinaigrette (DF, GF, V, VG)

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Arugula Salad, Goat Cheese, Pine Nuts, Dates (GF, V, N)

Pomegranate Molasses Dijon Vinaigrette (DF, GF, V, VG)

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Sliced Cheeses, Swiss, Cheddar and Provolone **VGN GF**

Lettuce, Tomato and Onions **DF VGN V GF**

Classic Mayo and Yellow Mustard **VGN**

Assorted Sliced Breads, White, Wheat, Rye  
Gluten Free available if ordered in advance.

Chocolate Chip Cookies and Lemon Bars

Deli Pickles **DF VGN V GF**

Individual Bags of Assorted Chips **DF VGN V**

Lemon Pudding **VGN GF**

Chocolate Chip Cookies **VGN**

*\$75 Per Guest*

#### QUAIL HILL LUNCH BUFFET - TUESDAY

Hummus **DF VGN V GF**

Crispy Pita Chips **DF VGN V**

Tabbouleh Salad **DF VGN V GF**

Tomato, Cucumber, Feta Cheese Salad with Mint Vinaigrette **VGN GF**

Vegan Falafel **DF VGN V GF**

Garlic Dill Sauce **VGN GF**

Chicken Tikka Kebab **DF GF**

Beef and Lamb Kofta Kebab, Tahini Sauce **DF VGN V GF**

Curried Crispy Cauliflower **DF VGN V GF**

Saffron Basmati Rice with Toasted Almonds **DF VGN V GF CN**

Almond Cookies **VGN CN**

Lemon Curd, Greek Yogurt Parfait **VGN GF**

*\$75 Per Guest*

Pan Seared All-Natural Chicken Breast with Roasted Cipollini Onions, Toy Box Tomatoes and Herb Chicken Jus **DF GF**

Seasonal Catch of the Day, Shaved Fennel, Mandarin Oranges, Dill, Lemon Cream Sauce **GF**

Pearled Barley Risotto with Asparagus, Goat Cheese **VGN**

Oven Charred Brussel Sprouts **DF VGN V GF**

Roasted Marble Potatoes with Fresh Herbs **DF VGN V GF**

Strawberry Pot De Crème **VGN**

*\$75 Per Guest*

#### WOODBIDGE LUNCH BUFFET - WEDNESDAY AND SUNDAY

Fiesta Salad; Chopped Romaine, Corn, Black Beans, Queso Cotija, Diced Tomato (GF, V) Chipotle Caesar Dressing **VGN GF**

Street Corn Salad; Shredded Iceberg, Black Beans, Jicama, Queso Cotija, Green Onions, Lime Chile Aioli **VGN GF**

Chicken Fajitas, Chopped Onions, Cilantro Mixed Peppers **DF GF**

Beef Fajitas, Chopped Onions, Cilantro Mixed Peppers **DF GF**

Chile Relleno Cheesy Enchilada Casserole **VGN GF**

Spanish Rice **DF VGN V GF**

Pinto Beans **DF VGN V GF**

Flour Tortillas **DF VGN V**

Corn Tortilla **DF VGN V GF**

Roasted Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce, Pico de Gallo, and Guacamole **VGN V**

Dulce De Leche Cheesecake **VGN**

OAK CREEK LUNCH BUFFET - THURSDAY

Tuscan White Bean & Garlic Soup **DF VGN V GF**

Spinach Friese and Radicchio Salad with Heirloom Cherry Tomatoes, Garbanzo Beans, Pepperoncini, Green Olives, with White Balsamic Dressing **DF VGN V GF**

Fresh Tomato and Mozzarella Salad with Basil and Aged Balsamic Reduction **VGN GF**

Seared Seasonal Pacific Fish with Lemon Caper Butter Sauce **GF**

Seared Chicken with Pancetta, Onions, Mushrooms and Marsala Sauce **DF GF**

Cavatappi Pasta with Wild Arugula, Sundried Tomatoes, Pesto and Parmesan Cheese **VGN**

Assorted Seasonal Grilled Vegetables with Aged Balsamic Reduction **DF VGN V GF**

Roasted Italian Potatoes with Italian Seasoning & Parmesan Cheese **VGN GF**

Tiramisu Cake **VGN**

*\$75 Per Guest*

SKYLINE LUNCH BUFFET - SATURDAY

Nicoise Salad, Sesame Seared Tuna, Assorted Olives, Boiled Egg, Purple Potato, Tomato, French Green Beans, Red Wine Shallot Vinaigrette **DF GF**  
deconstructed add \$4.00 per guest

Spinach, Arugula and Cucumber Salad, Tomato, Hearts of Palm **DF VGN V GF**

Avocado Cilantro Vinaigrette **DF VGN V GF**

Pan Seared Swordfish, Roasted Asparagus, Lemon Butter Sauce **GF**

Spicy Caribbean Lamb Stewed, Potatoes, Peas **DF GF**

Rigatoni, Charred Vegetable, Roasted Tomato Cream Sauce **VGN**

Assorted Mexican Cookies **VGN**

*\$75 Per Guest*

TURTLE ROCK LUNCH BUFFET - FRIDAY

Long Bean and Cucumber Salad, Carrots, Green Onion, Crispy Chow Main Noodles, Teriyaki Vinaigrette **DF VGN V**

Romaine, Tangerine, Parmesan, Sliced Almonds, Sesame Ranch Dressing **VGN CN**

Char Siu Chicken, Snap Peas, Onion, with Garlic Chili Paste **DF**

Mongolian Beef, Scallions, Carrots, Sesame Seeds **DF CN**

Thai Fried Rice, Onion, Bell Pepper, Pineapple Chili Sauce **DF VGN GF**

Chinese Broccoli and Baby Bock Choy Stir Fry with Garlic and Oyster Sauce **DF**

Mango Rice Pudding Cups **GF**

Lemon orange cake

*\$75 Per Guest*

Caramelized Brussels Sprouts **DF VGN V GF**

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Pineapple Upside Down Cake **VGN**

---

Coconut Pudding **VGN**

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**\$75** *Per Guest*

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## GRAB AND GO LUNCH

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Maximum of 3 Box Lunch Choices

### TURKEY AND CHEESE WRAP

Sliced turkey, cheddar cheese, lettuce, and tomato wrapped in a whole wheat tortilla, served with a side of hummus and veggies.

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Includes:

Garden Green Salad with Dressing, Fresh Whole Fruit, Bag of Potato Chips, Homemade Cookie of the Day, Bottled Water

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**\$56** *Per Guest*

### BBQ CHICKEN SALAD **GF**

Grilled chicken tossed with mixed greens, corn, black beans, and BBQ dressing, topped with tortilla strips

---

Includes:

Fresh Whole Fruit, Bag of Potato Chips, Homemade Cookie of the Day, Bottled Water

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**\$56** *Per Guest*

### MEDITERRANEAN QUINOA SALAD **VGN GF**

Quinoa, cucumber, cherry tomatoes, olives, and feta cheese, drizzled with lemon vinaigrette

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Includes:

Fresh Whole Fruit, Bag of Potato Chips, Homemade Cookie of the Day, Bottled Water

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**\$56** *Per Guest*

### CAPRESE SANDWICH **VGN**

Fresh mozzarella, tomatoes, basil, and balsamic glaze on ciabatta bread, served with a side of mixed greens

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Includes:

Garden Green Salad with Dressing, Fresh Whole Fruit, Bag of Potato Chips, Homemade Cookie of the Day, Bottled Water

---

**\$56** *Per Guest*

### VEGGIE AND HUMMUS BOX **DF VGN V**

A selection of fresh vegetables, pita bread, and a portion of homemade hummus

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Includes:

Garden Green Salad with Dressing, Fresh Whole Fruit, Bag of Potato Chips, Homemade Cookie of the Day, Bottled Water

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**\$56** Per Guest

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## PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert.

### STARTERS (PLANNER TO CHOOSE (1) ONE SELECTION FROM BELOW)

Tomato Basil Soup with Garlic Sourdough Croutons **DF VGN V**

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Potato Leek Soup, Truffle Oil and Chives **VGN**

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Spinach Salad, Seasonal Stone Fruit, Almonds, Pickled Red Onions, California Blue Cheese, Champagne Vinaigrette **VGN GF CN**

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Baby Kale, Arugula, Mixed Greens, Cucumbers, Radish, Scallions, Sweet Tomatoes, Cilantro, Lemon Vinaigrette **DF VGN V GF**

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Classic Wedge Salad, Tomato, Green Onion, Diced Bacon, Blue Cheese, Buttermilk Ranch Dressing **VGN**

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Lemon Caesar, Baby Hearts of Romaine, Chives, Shaved Parmesan, Lemon Zest, Anchovies Dressing **GF**

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### ENTREES (PLANNER TO CHOOSE (1) ONE SELECTION FROM BELOW)

Pan Seared Chicken Breast with Brown Butter Carrot Puree, Sautéed Asparagus, Melted Confit Leeks Mashed Potatoes and Truffle Demi-Glace **GF** | \$62 Per Guest

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Flat Iron Steak, Farro Cream Spinach Risotto, Slow Roasted Herb Summer Vegetables, Red Wine Demi Sauce | \$70 Per Guest

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Grilled Beef Tenderloin, Caramelized Onion, Truffle Potato, Roasted Baby Carrots and Cabernet Sauvignon Demi Glaze **GF** | \$75 Per Guest

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Vegetable Pasta Primavera, Summer Squash, Asparagus, Nut-free Pesto Cream **DF VGN V GF** | \$60 Per Guest

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Smoked Tofu with Grilled Vegetables, Jasmine Rice, Caramelized Shallot, Stewed Cherry Tomato Sauce **DF VGN V GF** | \$60 Per Guest

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Seasonal Vegetable Coconut Curry with Jasmine Rice, Cilantro, Basil, Mint, Toasted Pistachio **DF VGN V GF CN** | \$60 Per Guest

---

Fried Rice with Edamame, Scallions, Charred Corn, Stir-Fry Vegetables, Sesame Oil (DF, GF, V, VG, N) **DF VGN V GF CN** | \$60 Per Guest

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Harissa Cauliflower Steak, Roasted Onions, Quinoa, Herbed Tomato Fennel Sauce **DF VGN V GF** | \$60 Per Guest

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Marinated Grilled Lemon Herb Chicken Breast and served with roasted seasonal vegetables and garlic mashed potatoes **DF GF** | \$60 Per Guest

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Chicken Stir-Fry sautéed with seasonal vegetables in a soy-ginger sauce, served over rice. **DF** | \$58 Per Guest

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## TWO COURSE LUNCH (PLANNER TO CHOOSE (1) ONE ENTREE BELOW AND (1) ONE DESSERT

Citrus shrimp salad, butter lettuce, Chicory, Mandarin segments, Red onion, Avocado Puree **GF** | \$58 Per Guest

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House Chicken Salad, Hearts of Romaine, Heirloom Tomatoes, Pickled Red Onions, English Cucumbers, Watermelon Radish, Lemon-Chive Vinaigrette **GF** | \$60 Per Guest

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Poached Salmon Salad Green Beans, Grilled Asparagus, Heirloom Tomatoes, Hard Boiled Egg, Potatoes, Olives, Artichokes, Avocado, Greens, Mustard Dressing **GF** | \$60 Per Guest

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## DESSERT (PLANNER TO CHOOSE (1) ONE SELECTION FROM BELOW)

Chocolate Espresso Tartlet **VGN**

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Vanilla Cheesecake **VGN**

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Chocolate Mousse Cake **VGN GF**

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Strawberry Shortcake **VGN**

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Tiramisu **VGN**

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## HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 24 pieces per selection is required.

### COLD SELECTIONS

Blue Cheese Truffle Pear with Strawberry Jam and Walnut in a Tartlet **VGN**

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Boursin Mousse with Toasted Pecan on Artichoke Heart **VGN CN**

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Tomato and Basil Bruschetta on Baguette **DF VGN V**

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Mushroom and Goat with Chives on Herbed Potato Cake **VGN GF**

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Prosciutto, Fig, Goat Cheese on a Crostini

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Crab and Mango Salad in Tartlet

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Smoked Salmon, Dill Aioli, Chive and Pickled Red Onion in a Cucumber Cup

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### WARM SELECTIONS

Vegetarian Spring Roll, Cilantro Chutney **DF VGN V**

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Philly Cheese Steak Spring Roll

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Vegetable Samosa **DF VGN V**

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Vegetarian Pot Sticker, Ponzu Dipping Sauce **DF VGN**

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Hot Chicken and Waffle Skewer with Maple Syrup

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Mini Cheese Calzone, Marinara **VGN**

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Chicken Quesadilla with Chipotle Ranch

---

Chipotle Beef Flautas, Roasted Salsa **DF**

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Blackened Shrimp with Garlic Cream Cheese on Asiago Flat Bread

Smoked Duck with Cranberry Mousse and Mandarin Orange on Mini Multi-Grain Baguette

Charred Lamb with Oven Dried Tomato and Truffle Vinaigrette on Flat Bread

Seared Beef Tenderloin with Red Wine Glaze and Gorgonzola on Mini Baguette

Seared Tuna on Cucumber with Mango Chutney **DF GF**

Deviled Egg with Chive and Crispy Prosciutto **GF**

Vegan Portobello with Tofu Mousse and Chive on Polenta **DF VGN V GF**

Watermelon and Feta Cheese with Balsamic Reduction **VGN GF**

*\$10 Per Piece*

Tempura Shrimp, Sweet Soy Sesame Sauce **DF GF**

Italian Beef Meatballs, Basil-Tomato Jam **DF GF**

Smoked Brisket Empanada, Chipotle Aioli

Southwestern Chicken Black Bean and Corn Empanada

Chicken Empanada, Chipotle Aioli

Potato and Cheese Croquette **VGN**

Thai Beef Skewer, Peanut Sauce **DF GF CN**

*\$10 Per Piece*

Recommendation: 1 Hour Reception - 4 Pieces per Person 2 Hour Reception - 8 Pieces per Person 3 Hour Reception - 12 Pieces per Person Dietary Key: Gluten Free (GF), Vegan (V), Vegetarian (VG), Dairy Free (DF), Contains Nuts (CN) Pricing subject to a 25% taxable service charge and a 7.75% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

## PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

### SUSHI DISPLAY

Salmon and Shrimp Nigiri **DF GF**

California Rolls, Spicy Tuna Rolls **DF GF SF**

Soy Sauce, Pickled Ginger & Wasabi

*\$1200 Per Display of 100 Pieces*

### SHELLFISH BAR

Seasonal, Fresh Shucked Oysters **DF GF SF**

Jumbo Cocktail Shrimp **DF GF SF**

Crab Legs **DF GF SF**

Cocktail Sauce and Lemon Wedges **DF VGN V GF**

*\$1200 Per Display of 100 Pieces*

### CALIFORNIA GARDEN CRUDITE

Cucumber, Cauliflower Florets, Red Radish, Asparagus, Celery,

### ANTIPASTO DISPLAY

Heirloom Carrots, Broccoli, Cherry Tomatoes, Jicama **DF VGN V GF**

Dill Cucumber Dip **VGN GF**

Garlic, Spinach and Goat Cheese Dip **VGN GF**

Roasted Tomato and Olive Tapenade **DF VGN V GF**

*\$30 Per Guest*

Herb Roasted Seasonal Vegetables **DF VGN V GF**

Assorted Olives **DF VGN V GF**

Marinated Mozzarella **VGN GF**

Sliced Prosciutto, Coppa, Salami, Mortadella **DF GF**

Red Pepper Hummus Dip **DF VGN V GF**

Focaccia Bread **VGN**

*\$35 Per Guest*

## ARTISINAL CHEESE DISPLAY

Local and Internationally Imported Cheese Selection **GF**

Dried Fruits **DF VGN V GF**

Selection of Salted and Non Salted Nuts **DF VGN V GF CN**

Seasonal Berry Compote **DF VGN V GF**

*\$40 Per Guest*

LOCAL HONEY **DF VGN GF**

ARTISAN BREADS AND CRACKERS **VGN**

## TACO STATION

Chipotle Orange Marinated Carne Asada **DF GF**

Jalapeno and Cilantro Shrimp **DF GF**

Lime and Ancho Tequila Chicken **DF GF**

Garlic and Ancho Chili Portobello Mushrooms **DF VGN V GF**

## TRIO OF CEVICHE

Poke Tuna, Spicy Soy Sauce, Scallion, Toasted Sesame Seeds **DF**

Ceviche Peruano Style White Fish, Citrus Juice, Cilantro, Red Onion **DF GF**

Mexican Shrimp Ceviche, Guacamole, Pico De Gallo, Spicy Clamato **DF GF**

Warm Corn Tortillas **DF VGN V GF**

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Flour Tortillas **DF VGN V**

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Cilantro Sour Cream **VGN GF**

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Queso Fresco **VGN GF**

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House-Made Guacamole \, Roasted Tomato Salsa, Fresh Pico de Gallo, Pickled Jalapenos, Shredded Lettuce **DF VGN V GF**

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**\$40** Per Guest

Blue and Yellow Corn Chips, Wonton Chips **DF VGN V**

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**\$45** Per Guest

## CHIPS AND DIPS STATION

House Fried Potato Chips **DF VGN V GF**

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Selection of Seasoning to Flavor your Chips **DF VGN GF**

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Fresh Tortilla Chips **DF VGN V GF**

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Spinach and Artichoke Dip **VGN GF**

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**\$30** Per Guest

FIRE ROASTED SALSA **DF VGN V GF**

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GUACAMOLE **DF VGN V GF**

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Pricing Based on (90 minute) 1.5 Hour Reception time Dietary Key: Gluten Free (GF), Vegan (V), Vegetarian (VG), Dairy Free (DF), Contains Nuts (CN) Pricing subject to a 25% taxable service charge and a 7.75% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025- December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

## CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Minimum 25 guests per carving stations.

## PRIME RIB OF BEEF

Prime Rib of Beef, Smoked Sea Salt and Black Pepper Crusted **DF GF**

Brussels Sprouts with Hickory Smoked Bacon **DF GF**

Honey Roasted Yukon Gold Potato **VGN V GF**

Whole Grain Mini Rolls **VGN**

Fresh Baked Rolls, Whipped Butter

*\$50 Per Guest*

## SMOKED BRISKET

Smoked Beef Brisket **DF GF**

Baked Beans with Molasses and Brown Sugar **DF V GF**

Sweet and Sour Cabbage Slaw **DF V GF**

Buttermilk Cornbread **DF V GF**

*\$45 Per Guest*

## CRUSTED WILD SALMON

Crusted Salmon with Lemon Pistachio Pesto **DF GF CN**

Lemon Dijon Aioli **VGN GF**

Roasted Vegetable and Quinoa Salad **DF VGN V GF**

Creamy Cilantro-Lime Slaw **VGN GF**

*\$40 Per Guest*

## DRY RUBBED NATURAL BEEF TENDERLOIN

Green Peppercorn Demi **DF VGN V GF**

Serves 10 guest

Chipotle Aioli **VGN GF**

Creamy Horseradish **VGN GF**

Buttermilk Whipped Potatoes **VGN GF**

Country Rolls **DF VGN V**

*\$55 Per Guest*

## ROASTED ROSEMARY TOM TURKEY

Thyme and Garlic Roasted Turkey **DF GF**

Roasted Brussel Sprouts with Crispy Leeks and Shallots **DF VGN V GF**

Honey Roasted Yukon Gold Potato **DF VGN GF**

Whole Grain Mini Rolls **VGN**

*\$40 Per Guest*

Pricing Based on (1) Hour Reception Time Chef Attendant Required for Carving Stations 1 Chef Attendant per (50) Guests | \$300 per Attendant Dietary Key: Gluten Free (GF), Vegan (V), Vegetarian (VG), Dairy Free (DF), Contains Nuts (CN) Pricing subject to a 25% taxable service charge and a 7.75% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

## RECEPTION PACKAGES

Minimum Of (2) stations per event function required, stations cannot be purchased individually. These Reception Stations cannot be substituted for a Dinner Buffet.

### THE PERFECT PAIR - GOURMET GRILLED CHEESE & SOUP

Roasted Tomato Basil Soup (Vegan)

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East Coast

*Cheese Blend, Arugula, Avocado Bacon Jam on Rye*

---

Traditional

*American, Cheddar, Provolone, Texas Toast*

---

West Coast

*Swiss, Avocado, Sourdough Bread*

---

Parmesan, Garlic Potato Chips (VT)

---

**\$50** Per Guest

### SLIDER STATION

Beef and Cheddar Cheese, Dill Pickle and Special Sauce

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Fried Chicken and Country Coleslaw, Spicy Honey

---

\*Beyond Burger Sliders Upon Request **V**

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**\$45** Per Guest

### CHICKEN AND FRIES

Chicken Fingers **DF**

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Cheese Sticks **VGN**

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### PASTA AMORE

Select Three (3) Pasta Options:

California Spinach & Mushroom Ravioli

*Red Pepper Sauce, Kale & Toasted Almonds*

---

Local Artichoke & Cheese Ravioli

*Classic Arrabbiata with Grilled Chicken, Wild Mushrooms & Fresh Herbs*

---

Rigatoni Pasta

*Beef Bolognese Sauce*

---

Served with Grated Reggiano & Red Pepper Flakes, Herb Garlic Bread

---

Olive Oil & Vinegar

---

**\$45** Per Guest

### BACKYARD SNACKS

Mini Corn Dogs **DF GF**

---

Tater Tots **DF VGN V GF**

---

Pretzel Bites **DF VGN V**

---

Cheddar Cheese Sauce **VGN GF**

---

Yellow Mustard **DF VGN V GF**

---

Ranch Sauce **VGN GF**

---

Ketchup **DF VGN V GF**

---

**\$35** Per Guest

House-Made French Fries **DF VGN V**

---

Ranch, Barbeque, Honey Mustard

---

**\$30** Per Guest

Pricing Based on (1) Hour Reception Time Dietary Key: Gluten Free (GF), Vegan (V), Vegetarian (VG), Dairy Free (DF), Contains Nuts (CN) Pricing subject to a 25% taxable service charge and a 7.75% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

## PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. *Note: 50 Guest Minimum Required*

### TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
  2. A custom printed menu featuring up to three entree selections is provided for your guest
  3. Specially trained servers take your guests' orders as they are seated.
  4. Four Courses are required to allow the culinary team time to prepare your entrée.
- 

**\$155** Per Guest

### PLANNER'S CHOICE APPETIZER - CHOOSE ONE

San Marzano Smoked Tomato with Cheddar Croutons **DF VGN V GF**

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Spring Minestrone Soup, Basil Pesto with Parmesan Crostini **DF VGN GF**

---

Blackened Seared Scallop with Parsnip Puree, Lemon Cream Aioli, Slice Lemon **GF**

---

Shrimp and Roasted Garlic Grits, Fried Prosciutto, Green Onion Relish **GF**

---

Mushroom Ravioli Lemon Ricotta Cheese Sauce, Sautéed Wild Rocket **VGN**

---

Heirloom Cherry Tomato Salad with Burrata Cheese, Micro Basil, Olive Oil, Balsamic Reduction and Sea Salt **VGN GF**

---

Duck Confit, Root Vegetable Salad, Blackberry Sauce **DF GF**

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Seared Ahi Tuna, Miso Cucumber Salad, Chilled Wasabi Rice Roll **DF GF**

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### PLANNER'S CHOICE SALAD - CHOOSE ONE

Mixed Organic Greens, Market Beets, Feta Cheese, Pepitas and

### INDIVIDUAL GUESTS' CHOICE ENTREE

Planner to choose up to *three* entrée selections

Fresh Herbs, Balsamic Vinaigrette **DF VGN V GF**

Spring Greens Salad, Asparagus, Peas, Watermelon Radish, Sweet Tomatoes and Parmesan Cheese with a Lemon Dressing **DF VGN V GF**

Farmer's Market Salad, Seasonal Vegetables with Citrus Champagne Vinaigrette **DF VGN V GF**

Baby Spinach Salad, Candied Walnuts, Blue Cheese, Dates with Honey Yogurt Dressing **VGN GF**

Baby Kale and White Quinoa Salad, Market Berries, Aged Goat Cheese, Croutons, Shaved Parmesan Reggiano with Merlot Vinaigrette **VGN**

Yuzu Glazed Salmon **DF GF**

Honey Mustard Glazed Salmon with Lemon Confit **GF**

Pan Seared Seasonal Seabass with Lemon Caper Sauce **V**

Wild Mushroom Stuffed Chicken Breast with a Roasted Onion Sherry Jus (GF) **GF**

Herb Marinated Chicken, Garlic Cream Sauce, Preserved Lemon **GF**

Grilled Filet, Thyme Red Wine Demi Glaze Sauce **GF**

Grilled Filet, Truffle Red Wine Reduction **DF GF**

Pan Roasted NY Strip, with a House Steak Sauce **GF**

#### SIDES DISHES:

Choose 1 Starch and 1 Vegetable Side

Garlic Fried Rice **DF VGN V**

Avocado Whipped Potato **V GF**

Golden Potato Gratin **VGN V GF**

Golden Beet Risotto **VGN**

Buttermilk Whipped Potatoes **V GF**

Roasted Wild Mushroom and Leek Risotto

Rainbow Cauliflower **DF VGN V GF**

Grilled Broccolini **V GF**

French Green Beans **DF VGN V GF**

#### PLANNER'S CHOICE DESSERT - CHOOSE ONE

Chocolate Mousse **VGN**

Crumble Cake

Meyer Lemon Tart **VGN**

Chocolate Coconut Cake **VGN**

All Dinners Include Bread Presentation, Coffee, Decaffeinated Coffee & Tazo Tea Selections Dietary Key: Gluten Free (GF), Vegan (V), Vegetarian (VG), Dairy Free (DF), Contains Nuts (CN) Pricing subject to a 25% taxable service charge and a 7.75% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

# PLATED DINNER

Chef has curated a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendees' taste buds. All Dinners Include Bread Presentation, Coffee, Decaffeinated Coffee & Tea Selections Planner to Choose One Selection from Each Course To add a fourth course, add \$20 per person

## SALADS

Baby Arugula and Kale, Poached Honey Crisp Apple, Shaved Fennel, Sundried Cranberry, Warm Brie Crouton with Honey Dijon  
**DF VGN GF**

Wild Arugula, Roasted Rosemary Beets, Lemon Goat Cheese Puree, Crushed Pistachios, Watermelon Radish with Balsamic Dressing **VGN GF CN**

Heirloom Tomato, Mozzarella Cheese, Basil, Smoked Salt, Aged Balsamic Vinegar **VGN V GF**

Hearts of Romaine, Herb Marinated Heirloom Tomatoes, Shaved Grana Cheese, Classic Caesar Dressing **GF**

Artisan Greens, Cucumber, Bell Peppers, Pickled Red Onion, Feta, Crisp Chickpeas with Oregano Vinaigrette **VGN GF**

Spinach, Butter Lettuce, Chicory, Blackberries, Strawberries, Herb Goat Cheese, Crispy Quinoa, Smoked Bacon Vinaigrette **DF GF**

## DINNER DESSERTS

Lemon Curd Tart, Toasted Meringue, Blueberry Compote **VGN**

Cappuccino Cake **VGN**

Strawberry Shortcake **VGN**

Flourless Chocolate Cake **VGN**

## DINNER ENTREES

Herb Crusted Petite 7oz. Filet with Mushroom Demi, Roasted Spring Vegetables, Garlic Mashed Potatoes **GF** | \$120 Per Guest

New York Strip, Grilled Wild Mushroom, Buttered Asparagus California IPA Soubise, Fingerling Potatoes | \$110 Per Guest

Red Wine Braised Short Ribs, Crispy Shallot Demi Glaze, Baby Carrots, Garlic Mashed Potato **GF** | \$90 Per Guest

Pan Seared Chicken Breast, Cipollini Onion Puree, Grilled Broccolini, Creamy Mushroom Faro Risotto | \$85 Per Guest

Herb-Crusted Roast Chicken, seasoned with herbs, served with roasted potatoes and steamed asparagus **DF GF** | \$85 Per Guest

Stuffed Chicken Breast with spinach and cream cheese, served with rice pilaf and seasonal vegetables. **GF** | \$85 Per Guest

Pan Seared Salmon, Sautéed Mixed Mushrooms and Spinach, Goat Cheese Polenta, Heirloom Tomato Relish **GF** | \$85 Per Guest

Miso Glazed Salmon, Stir-fried Carrots, Celery, Snap Peas, Red Peppers, Ginger Forbidden Rice **GF** | \$85 Per Guest

Blackened Mahi-Mahi, Cajun Cream Sauce, Carrot Puree, Asparagus, Fingerling Potatoes | \$87 Per Guest

## ADD A 4TH COURSE TO YOUR DINNER

Corn Bisque, Cilantro Pesto, Cherry Tomato **VGN V GF**

Seared Ahi Tuna Cucumbers, Sweet Soy, Wasabi Aioli, Daikon Sprouts **DF GF**

Jumbo Lump Crab Cake Avocado Puree, Apple, Fennel, Red Onion Slaw, Siracha Aioli **SF**

**\$15** Additional Per Guest



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## BUFFET DINNER

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Buffet Food Displayed for a Maximum of 90 Minutes Dinner Buffets Include Fresh Baked Rolls, Coffee, and Tea

### COASTAL BUFFET

Spring Greens, Sundried Tomatoes, Persian Cucumbers, Kalamata Olives, Feta Cheese and Basil Vinaigrette **VGN GF**

Couscous Salad with Mint, Mixed Bell Peppers, Artichokes and Saffron Vinaigrette **DF VGN**

Red Quinoa Salad with Avocado, Tomato and Cucumber, Parsley and Lemon Vinaigrette **DF VGN V GF**

Roasted Seasonal Catch with Capers, Grapefruit, Onion Salsa **DF GF**

Slow Cooked Chicken with Onions, Olives, Tomatoes and Rosemary Jus **DF GF**

Farfalle Pasta with Peas, Edamame, Asparagus, Spinach, Lemon Oil and Parmesan Pesto **VGN**

Coconut Rum Cake **VGN**

Citrus Cheesecake **VGN**

**\$125** Per Guest

### TUSCAN BUFFET

Baby Kale, Toasted Pine Nuts, Shaved Manchego Cheese, Oven Cured Tomatoes with Basil Balsamic Vinaigrette **DF VGN V GF**

Caprese with Cherry Tomato, Bocconcini Mozzarella, Basil,

### FIESTA BUFFET

Green Chili Pozole with Chicken with Lime Wedges, Shaved Cabbage **DF VGN V GF**

Caesar with Romaine, Parmesan, Croutons, Chili Lime Spiced Caesar Dressing

Mixed Greens Salad with Corn, Black Beans, Queso Fresco, Tomatoes, Tortilla Strips with Cilantro Ranch **VGN**

Modelo, Garlic and Onion Marinated Chicken Thighs, Grilled Spring Onions, Salsa Verde **GF**

Poblano and Cheese Tamales, Chili Tomato Ranchero Sauce with Cilantro Crema **VGN**

Pork Carnitas, Charred Peppers and Onions Tomatillo Sauce **DF GF**

Arroz Rojo **DF VGN V GF**

Mexican Oregano Roasted Squash with Corn and Mini Sweet Peppers **DF VGN V GF**

Limes (DF, GF), Pico (DF, GF V, VG), Roasted Salsa, Pickled Jalapenos, (DF, GF, V, VG) Sour Cream (GF, V)

Flour Tortillas (DF, V, VG), Corn Tortillas (DF, GF, V, VG),

Churros, Chocolate Sauce **VGN**

Tres Leches Cake **VGN**

**\$125** Per Guest

### ALOHA DINNER BUFFET

Tropical Fruit Salad **DF VGN V GF**

Greens Salad, Toasted Macadamia Nuts, Diced Mango, Goat

Balsamic Vinegar and Olive Oil **VGN GF**

Salmon Piccata, Caper and White Bean Orzo, Lemon White Wine Sauce

Tuscan Garlic Chicken, Creamy Spinach, Sun Dried Tomato Sauce **GF**

Spinach Gnocchi with Sweet Peas, Dill Cream Sauce and Lemon Oil **VGN**

Roasted Mix Vegetables, Yellow Squash Zucchini **DF VGN V GF**

Pee Wee Potato, Mixed Peppers, Garlic Rosemary Oil **DF VGN V GF**

Rosemary Focaccia Bread **VGN**

Classic Tiramisu **VGN**

Cream Puffs **VGN**

**\$125** Per Guest

Cheese with Passion Fruit Vinaigrette **VGN GF CN**

Hawaiian Potato Salad **VGN GF**

Corn and Papaya Cabbage Slaw **DF VGN V GF**

Huli-Huli Marinated Chicken with Sweet Sambal Glaze **DF VGN V GF**

Teriyaki Roasted Sirloin Steak with Mini Sweet Peppers **DF GF**

Steamed Rice **DF VGN V GF**

Stir-Fried Vegetables **DF VGN V GF**

Pineapple Upside Down Cake **VGN**

Mango Pudding **VGN GF**

**\$125** Per Guest

Dietary Key: Gluten Free (GF), Vegan (V), Vegetarian (VG), Dairy Free (DF), Contains Nuts (CN) Pricing subject to a 25% taxable service charge and a 7.75% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

## SPECIALTY OFFERINGS

Our chefs are dedicated to ensuring that every guest has a personalized and enjoyable dining experience, regardless of dietary preferences or restrictions. Whether you require gluten-free, vegetarian, vegan, low-carb, or allergen-free options, our culinary team is skilled in creating dishes that meet your specific needs without compromising on flavor or quality. We take great care in preparing meals that accommodate various dietary restrictions, ensuring that each dish is safe, delicious, and tailored to your requirements. Please feel free to share your dietary needs with us, and we will happily craft a menu to suit your preferences.

### VEGAN ENTREES

Cauliflower Steak with 3 Grain Salad, Roasted Heirloom Carrots, Scorched Cherry Tomatoes, Harissa Vinaigrette **DF VGN V GF**

Four Bean Chili with Cilantro-Red Onion Salsa, Grilled Gluten Free Polenta **DF VGN V GF**

Sweet and Spicy Vegetables, Grilled Tofu, Pineapple Coconut Relish Cauliflower Rice **DF VGN V GF**

Tempi Fried Rice with Edamame, Scallions, Charred Corn, Bok

### VEGETARIAN ENTREES

Zucchini Fritters, Spicy Dill Baba Ghanoush, Chive Sour Cream **V GF**

Eggplant Parmesan, Mozzarella Cheese, Olive and Capper Tomato Ragu Sauce **V GF**

**\$100** Per Guest

Choy, Sesame Oil **DF VGN V GF**

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Seasonal Vegetable Coconut Curry with Jasmine Rice, Cilantro, Basil, Mint **DF VGN V GF**

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Vegan Curried Chick Peas, Lentils and Cauliflower with Jasmine Rice, Roasted Cashews **DF VGN V GF**

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Moroccan Cous Cous, Eggplant, Carrots, Peas, Charred Tomato Sauce **DF VGN V**

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**\$100** Per Guest

## VEGAN DESSERTS

Vegan Apple Tart (DF, V, VG) **DF VGN V**

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Vegan Cheese Cake **DF VGN V**

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Vegan Gluten Free Chocolate Cake **DF VGN V GF**

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## SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

### SIGNATURE WINE SERIES

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$50 Per Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

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Canvas Chardonnay, California | \$50 Per Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

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### SEASONAL WINE FEATURE: FINCA EL ORIGEN AND SANTA CAROLINA WINES

Santa Carolina Reserva Cabernet Sauvignon | \$48 Per Bottle  
Primarily harvested by hand in Maule Valley, Chile's largest wine growing region. . • 100% Cabernet Sauvignon. . • Certified Sustainable, Carbon Neutral and uses light weight glass. . • Exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. . • Notes of cherry, blackberry, fig, green peppercorn, and baking spices. . • The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta .

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Finca El Origen Reserva Chardonnay | \$48 Per Bottle  
Grapes sourced in the Uco Valley at the foot of the Andes

Canvas Pinot Noir, California | \$50 Per Bottle  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

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Canvas Brut, Blanc De Blanc, Italy | \$50 Per Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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Canvas Cabernet Sauvignon, California | \$50 Per Bottle  
Subtle hints of oak and spice married with lively tannins.

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Mountains in Argentina. . • 100% unoaked chardonnay. . • Certified Vegan, Carbon Neutral and uses light weight glass. . • A fresh, expressive, and aromatic wine which is smooth, creamy, and well-balanced. . • Notes of green apple and pear, with citrus and light minerals. . • A versatile wine at any event that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken.

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All Prices Subject to a taxable 25% Service Charge, 7.75% State Sales Tax

## Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

### SPARKLING

Mionetto Avantgarde Prosecco Sparkling | \$45 Per Bottle

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Avissi Prosecco DOC | \$52 Per Bottle

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Domaine Carneros Brut | \$85 Per Bottle

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Taittinger Brut La Francaise Champagne | \$125 Per Bottle

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### LA VIEILLE FERME ROSE, FRANCE

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**\$55** *Per Bottle*

### WHITE

Kendall Jackson, Chardonnay | \$55 Per Bottle

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Mer Soleil 'Reserve' Chardonnay, Caymus Vineyards, Napa | \$60 Per Bottle

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Whitehaven, Sauvignon Blanc Gallo, Napa | \$65 Per Bottle

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CHATEAU STE. MICHELLE, RIESLING, STE. MICHELLE WINE ESTATES, NAPA

**\$55** *Per Bottle*

WALT SONOMA COAST CHARDONNAY

**\$70** *Per Bottle*

## RED

Joel Gott Palisades Red Wine, California | \$55 Per Bottle

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Rodney Strong, Sonoma, Cabernet Sauvignon, Rodney Strong,  
Napa | \$65 Per Bottle

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Elouan, Pinot Noir, Copper Cane Wines, Napa | \$67 Per Bottle

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Daou Cabernet Sauvignon, Paso Robles Collection, California |  
\$75 Per Bottle

.....

Catena Vista Flores, Malbec, Winebow Imports, Napa | \$54 Per  
Bottle

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All Prices Subject to a taxable 25% Service Charge, 7.75% State Sales Tax

## Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

### BACARDI RUM

The orchestrator behind Bacardi's delicious taste is Don Facundo Bacardi Masso. Bacardi Rums are barrel-aged under the Caribbean sun, and they are made to mix with a variety of flavors. Charcoal is used for filtration in their colorless aged rums.

Signature Old Fashioned | \$18 Per Drink

*Bacardi Rum and chocolate with simple syrup*

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Grapefruit Delight | \$18 Per Drink

### PATRON TEQUILA

Small batch, ultra-premium tequilas are made from the finest hand-selected 100% Blue Weber Agaves. Pina, the heart of Blue Weber Agave, are baked and crushed by a two-ton volcanic stone Tahonas wheel and a roller mill.

Hibiscus Margarita | \$18 Per Drink

Patron Tequila paired with Greenbar Distillery Organic Hibiscus Liqueur and Lime

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*Bacardi Rum and grapefruit with simple syrup*

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Bacardi Rum Martinez | \$18 Per Drink

*Bacardi Rum mixed with cherry and a hint of orange*

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## TITOS VODKA

Titos Handmade Vodka is distilled 6 times with yellow corn as the base ingredient, which imparts a slightly sweet taste and is gluten-free. Corn-based ingredients are considered to be smoother and more refined than wheat or potatoes.

Cold Brew Martini | \$18 Per Drink

Titos Vodka shaken with cold brew and Amaretto

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Watermelon Jalapeno Cooler | \$18 Per Drink

*Titos Vodka muddled with fresh lime, jalapenos & watermelon puree.*

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Tropical Sunset | \$18 Per Drink

*Titos Vodka shaken with pineapple, fresh lime juice & agave nectar.*

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Spicy Pineapple Cilantro Margarita | \$18 Per Drink

*Patron Tequila with pineapple and spice*

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Orange Spice Margarita | \$18 Per Drink

*Patron Tequila shaken with orange and lime juices with a dash of cinnamon*

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## ALCOHOL FREE COCKTAILS

Kiwi-Apple Lemonade | \$12 Per Drink

Granny Smith Apple, Kiwi Syrup, Lemonade, Tropical Flower

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Huckleberry Cooler | \$12 Per Drink

Huckleberry Syrup, Black Tea, Agave, Citrus, Grapefruit Soda

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Cocojito | \$12 Per Drink

Coconut Puree, Mint, Lime, Sparkling Water

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All Prices Quoted are Hosted Pricing All Prices Subject to a taxable 25% Service Charge, 7.75% State Sales Tax

## Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

### SIGNATURE BAR

LeVecke Conciere Vodka, LeVecke Conciere Gin, LeVecke Conciere Silver Rum, LeVecke Conciere Silver Tequila, LeVecke Conciere Bourbon, LeVecke Conciere Whiskey, LeVecke Conciere Scotch, LeVecke Conciere Triple Sec, DeKuyper Cordial

One Hour | \$25 Per person

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Two Hours | \$40 Per person

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Three Hours | \$55 Per person

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Four Hours | \$70 Per person

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### PREMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

One Hour | \$30 Per Person

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Two Hours | \$45 Per Person

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Three Hour | \$60 Per Person

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Four Hours | \$75 Per Person

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## SUPER-PREMIUM BAR

Ketel One Vodka, Hendrik's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch

One Hour | \$35 Per Person

Two Hours | \$50 Per Person

Three Hours | \$65 Per Person

Four Hours | \$80 Per Person

## HOSTED BAR

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$15 Per Drink

Premium Cocktails | \$17 Per Drink

Super-Premium Cocktails | \$19 Per Drink

Canvas Wines by Michael Mondavi | \$15 Per Glass

Featured Seasonal Wines | \$16 Per Glass

Athletic Brewing Non-Alcoholic Beer | \$11 Each

Signature Sparkling Wine | \$16 Per Glass

Premium Sparkling Wine | \$18 Per Glass

Zing Zang Bloody Mary | \$17 Per Glass

Coca Cola, Coke Zero, Sprite | \$8 Each

Red Bull and Sugar Free Red Bull | \$12 Each

Juices | \$9 Each

Dasani (still), Perrier (sparkling) Bottled Water | \$9 Each

Premium and Imported Beer | \$12 Per Bottle

Corona Extra, Modelo Especial

Super Premium Wines | \$20 Per Glass

## SIGNATURE BEER AND WINE BAR

Domestic, Imported, Specialty, Craft Beers, Canvas Wines, Soft Drinks, Still and Sparkling Waters

One Hour | \$23 Per person

Two Hours | \$38 Per person

Three Hours | \$53 Per person

## CASH BAR

Includes full bar set ups. Credit cards only.

Premium Cocktails | \$18 Per Drink

Signature Cocktails | \$16 Per Drink

Super-Premium Cocktails | \$20 Per Drink

Canvas Wines by Michael Mondavi | \$16 Per Glass

Featured Seasonal Wines | \$17 Per Glass

Athletic Brewing Non-Alcoholic Beer | \$12 Each

Signature Sparkling Wine | \$18 Per Glass

Premium Sparkling Wine | \$20 Per Glass

Zing Zang Bloody Mary | \$18 Per Glass

Dasani (still), Perrier (sparkling) Bottled Water | \$9 Each

Coca Cola, Coke Zero, Sprite | \$9 Each

Red Bull and Sugar Free Red Bull | \$14 Per Drink

Juices | \$9 Each

Premium and Imported Beer | \$13 Per Bottle

Corona Extra, Modelo Especial

Domestic Beer | \$12 Per Can

Stella Artois, Coors Light, Recursion IPA, White Claw Hard Seltzer,

Domestic Beer & Seltzer | \$11 Per Can  
Stella Artois, Coors Light, Recursion IPA, White Claw Hard Seltzer,  
High Noon Vodka Seltzer

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High Noon Vodka Seltzer

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## LABOR CHARGES

Bartender | \$250 Each  
Up to three hours

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Cocktail Servers/Tray Passers, each | \$250  
Up to three hours

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Additional Hours for Bartenders or Servers, each, per hour | \$100

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All Prices Subject to a taxable 25% Service Charge, 7.75% State Sales Tax





**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian