

MEETING & EVENT MENUS



CONTINENTAL BREAKFAST OF THE DAY

Continental Breakfast Options Will Nourish Your Guests as they Begin the Day. All Continental Breakfasts 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 \$55.00 per guest.

VON KARMAN CONTINENTAL - MONDAY	JAMBOREE CONTINENTAL - TUESDAY
Whole Granny Smith Apples and Bananas DF VGN V GF	Whole Bananas and Strawberries DF VGN V GF
Honeydew Melon and Blackberry Mint Salad DF VGN V GF	Cantaloupe and Blueberry Salad DF VGN V GF
Mini Croissants VGN V	Blueberry Scones V
Banana Bread V	Bran Muffins V
Gluten Free Blueberry Muffins V GF	Gluten Free Chocolate Muffins V GF
Apple and Cinnamon Granola Parfait V GF	Avocado Coconut Chia Parfait DF VGN V GF
\$50 Per Guest	\$50 Per Guest
\$55 If Chosen on Alternate Day	\$55 If Chosen on Alternate Day
BRISTOL CONTINENTAL - WEDNESDAY	MACARTHUR CONTINENTAL - THURSDAY
Whole Honey Crisp Apples and Tangerines DF VGN V GF	Whole Honey Crisp Apples and Bananas DF VGN V GF
Cubed Pineapple and Grapes DF VGN V GF	Watermelon and Kiwi Salad with Micro Basil DF VGN V GF
Cranberry Scones V	Apple Caramel Crumb Coffee Cake V
Mini Chocolate Croissants V	Mini Croissants V
Gluten Free Banana Nut Muffins V GF	Gluten Free Cranberry Orange Muffins V GF
Overnight Oats with Almond Milk, Toasted Almonds, Golden	Coconut Chia Pudding with Berry Compote DF VGN V
Raisins, and Raspberry Coulis DF VGN V	\$50 Per Guest
\$50 Per Guest	\$55 If Chosen on Alternate Day
\$55 If Chosen on Alternate Day	
CULVER CONTINENTAL - FRIDAY	FAIRVIEW CONTINENTAL - SATURDAY
Whole Honey Crisp Apples and Tangerines DF VGN V GF	Assorted Grapes DF VGN V GF
Pineapple and Papaya Salad with Coconut DF VGN V GF	Melon Salad DF VGN V GF

Cranberry Scones V	Assorted Danishes V
Mini Croissants V	Cinnamon Rolls V
Gluten Free Chocolate Muffins V GF	Gluten Free Blueberry Muffins V GF
Coconut Chia Pudding with Cinnamon, Bananas, and Crushed Pistachios V	Steel Cut Oatmeal with Fresh Berries DF VGN V GF
\$50 Per Guest	\$50 Per Guest
\$55 If Chosen Alternate Day	\$55 If Chosen on Alternate Day
HARBOR CONTINENTAL - SUNDAY	
Whole Bananas and Tangerines DF VGN V GF	
Grapefruit, Strawberry, and Kiwi Salad DF VGN V GF	
Butter Croissants V	
Gluten Free Blueberry Muffins V GF	
Maple Pecan Danishes V	
Cinnamon Oatmeal with Brown Sugar and Raisins V	
\$50 Per Guest	
\$55 If Chosen Alternate Day	
BREAKFAST BUFFET OF THE DAY	
	signed to make planning your event easy - and it's the sustainable choice, too! eatured menu. Our Chef has curated menus for each day to provide variety and nated day only, if chosen on an alternate day, price will be \$60 per guest.
BAYSIDE BREAKFAST BUFFET - AVAILABLE DAILY	RANCHO SAN JOAQUIN BREAKFAST BUFFET -
Seasonal Selection of Whole Fruit DF VGN V GF	MONDAY AND THURSDAY
Cinnamon Rolls V	Local and Seasonally Inspired Sliced Fruit DF VGN V GF

Assorted Danishes V	Gluten Free Banana Nut Muffins V GF
Mini Chocolate Croissants V	Butter Croissants V
Scrambled Cage-Free Eggs with Chives GF	Assorted Danishes V
All-Natural Applewood Smoked Bacon DF GF	Ranchero Scramble
Red Bliss Breakfast Potatoes with Caramelized Onions DF V GF	Chorizo Y Papas
Chia Pudding with Berry Compote DF VGN V GF	Chocolate Chip French Toast with Syrup V
Pineapple Infused Water DF VGN V GF	Melon and Mint Infused Water DF VGN V GF
\$55 Per Guest	\$55 Per Guest
	\$60 If Chosen on Alternate Day
EAST VILLAGE BREAKFAST BUFFET - TUESDAY, FRIDAY, AND SUNDAY	WESTPARK BREAKFAST BUFFET - WEDNESDAY AND SATURDAY
Local and Seasonally Inspired Sliced Fruit DF VGN V GF	Local and Seasonally Inspired Sliced Fruit DF VGN V GF
Gluten Free Blueberry Muffins V GF	Mini Croissants V
Assorted Danishes V	Assorted Breakfast Breads V
Butter Croissants V	Gluten Free Cranberry Orange Muffins V GF
with Seasonal Jam and Honey Butter Steel Cut Oatmeal with Berry Compote DF VGN V GF	···· Smoked Salmon Flatbread
Bacon, Ham, and Gruyere Cheese Strata	Egg White, Bell Pepper, and Mushroom Scramble V GF
Can be made vegetarian upon request.	···· Potatoes O'Brien
Hashbrowns V	···· Chicken Sausage DF GF
Ginger Lime Infused Water DF VGN V GF	···· Cucumber Lime Infused Water DF VGN V GF
\$55 Per Guest	\$55 Per Guest
\$60 If Chosen on Alternate Day	\$60 If Chosen on Alternate Day

Dietary Key: Gluten Free (GF), Vegan (VGN), Vegetarian (V), 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 BREAKFAST

Begin Your Day with an Elegant Plated Breakfast Service for Your Guests. Plated Breakfasts Include Orange Juice, Daily Bakeries, Coffee, Decaffeinated Coffee & Tazo Tea Selections.

COSTA MESA PLATED BREAKFAST	IRVINE PLATED BREAKFAST
Seasonal Fruit Medley DF VGN V GF	Seasonal Fruit Medley DF VGN V GF
Frisee Salad with Balsamic Vinaigrette DF VGN V GF	Crispy Applewood Smoked Bacon DF GF
Hashbrowns V	Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions
Cage-Free Egg Frittata with Caramelized Onions and Peppers V	and Peppers V
GF	Scrambled Cage-Free Eggs with Chives V GF
Daily Bakery Selections V	Daily Bakeries V
\$46 Per Guest	\$46 Per Guest
NEWPORT PLATED BREAKFAST	TUSTIN PLATED BREAKFAST
Seasonal Fruit Medley DF VGN V GF	Seasonal Fruit Medley DF VGN V GF
Hashbrowns	Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions and Peppers V
Avocado Toast on Whole Grain V	and rephase
Smashed Avocado, Cherry Tomatoes, Feta Cheese, Chili Flakes	Classic Benedict with Poached Eggs, Canadian Bacon, and
Daily Bakeries V	Hollandaise Sauce on an English Muffin
Sury Surveyes •	Daily Bakeries V
\$46 Per Guest	^4C
	<i>\$46</i> Per Guest

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BREAKFAST ENHANCEMENTS

The following enhancements are designed to be paired *with* our Breakfast Buffet of the Day or Continental Breakfast of the Day. Enhancement selections must be added for the full guarantee. Pricing is based upon each enhancement.

BAGELS AND LOX

Assorted New York Style Bagels Served with Harbor Island Smoked Salmon, Cream Cheese, **BREAKFAST BURRITOS**

Classic Bacon Burrito

Capers, Red Onions, Tomatoes, and Lemon Wedges	Cage-Free Eggs, Vacon, Hashbrowns, and Cheddar Cheese
\$26 Per Guest	Chile Jack Burrito Cage-Free Eggs, Beef, Green Chiles, and Monterey Jack Cheese
	\$180 Per Dozen
FRITTATAS	GLUTEN FREE BAKERY
Spinach, Goat Cheese, Tomato and Egg White Frittata V	Gluten Free Blueberry Muffins V GF
\$20 Per Guest	Gluten Free Banana Nut Muffins V GF
	Gluten Free Cranberry Orange Muffins V GF
	\$80 Per Dozen
HOT OFF THE GRIDDLE	STEEL CUT OATS V
Buttermilk Pancakes or Chocolate Chip French Toast V	Steel Cut Oats with the Following Toppings:
Mixed Berry Compote DF VGN V	Blueberries, Raisins, Raspberries, Dried Apricots, Toasted Coconut Flakes, Almonds, Brown Sugar, Honey, Granola, and
Maple Syrup DF VGN V GF	Assorted Milks
\$22 Per Guest	\$20 Per Guest

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MORNING BREAK

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	CHOOSE 3, 4, OR 5 ITEMS FROM THE LIST BELOW
3 Items \$32 Per Guest	Assorted Whole Seasonal Fruit DF VGN V GF
4 Items \$37 Per Guest	Yogurt Parfaits with Seasonal Fruit Compote and Granola ${f V}$
5 Items \$42 Per Guest	Coconut Chia Bowl with Macerated Strawberries V

Yogurt Blueberry Acai Cups with Crushed Pistachios V GF
Juice Shooters DF VGN V GF Select one: Carrot, Mango, Orange, Green Machine, Beet & Ginger
Smoked Salmon Toast with Cucumber, Dill, and Pickled Shallots
French Brie Toast with Seasonal Fruit and Arugala V
Avocado Toast on Whole Grain Bread with Shaved Radish and Feta Cheese ${\bf V}$
Sweet Potato Toast with Goat Cheese, Toasted Pecans and Maple Crystals V
Assorted Granola Bars V
Assorted Seasonal Tea Breads V
Coffee Power Smoothie with Vegetable Protien V GF
Fresh Lemonade DF VGN V GF
Freshly Brewed Iced Tea DF VGN V GF
Flavored Bubly Sparkling Waters DF VGN V GF

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AFTERNOON BREAK

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	CHOOSE 3, 4, OR 5 ITEMS FROM THE LIST BELOW
3 Items \$32 Per Guest	Hummus, Tzatziki, Grilled Pita Bread, and Mixed Olives V
4 Items \$37 Per Guest 5 Items \$42 Per Guest	Ballpark Pretzel Bites ${f V}$ with Whole Grain Mustard, Honey Mustard, and Jalapeno Cheese Sauce
	House Made Truffle Chips DF VGN V
	Warm Tortilla Chips V GF

with Stone Brewery Nacho Cheese, Salsa, and Guacamole
Assorted Tea Sandwiches Egg Salad Sandwich Cucumber and Cream Cheese Sandwich Smoked Salmon with Capers Sandwich
Spinach and Artichoke on Toasted Crostini V
Munchy Pack V Pretzels, Chips, and Cheddar Popcorn
Mixed Nuts
Cookie Jar V Chocolate Chip Cookies, Vanilla Sugar Cookies, and Peanut Butter Cookies
Double Fudge Brownies and Blondies V
Fresh Scones with Lemon Curd V
Fresh Lemonade DF VGN V GF
Freshly Brewed Iced Tea DF VGN V GF
Assorted Bubly Sparkling Waters DF VGN V GF

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Assortment of Bagels V | \$110 Per Dozen
Served with: Plain Cream Cheese Chive Cream Cheese Seasonal
Jam Minimum Order of Two (2) Dozen

Today's Fresh Baked Goods V | \$110 Per Dozen
Muffins, Croissants & Danishes Served with Butter and Seasonal
Jam

Homestyle Jumbo Cookies V | \$70 Per Dozen
Chocolate Chunk Peanut Butter Oatmeal Raisin Biscotti Coconut

Macaroon	
CHOCOLATE BROWNIES, PECAN BARS, AND LEMON	I BARS V
\$70 Per Dozen	
SNACKS	
Mini Warm Pretzel Bites V \$18 Per Guest Dijon and Spicy Mustards Soyrizo Cheese Sauce	
Seasonal Fruit Skewers \$96 Per Dozen Served with Yogurt Dipping Sauce	
Whole Market Fruit DF VGN V GF \$85 Per Dozen Seasonal Selection, Fully Ripened	
Chips and Salsa V GF \$15 Per Guest Tortilla Chips, Roasted Salsa, Tomatillo Salsa	
Assorted Granola and Natural Energy Bars V \$96 Per Dozen	
Greek Yogurt Parfaits V \$96 Per Dozen Yogurt, Seasonal Fruit Compote, and Granola	
Haagen-Dazs Ice Cream Bars V \$10 Each	
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A LA CARTE BEVERAGES	
A variety of non-alcoholic libations are available throughout the day.	
COFFEE AND TEA	STILL & SPARKLING WATER
Freshly Brewed Coffee \$120 Per Gallon Regular and Decaffeinated	Still Bottled Water \$8.00 Each
Hot Tazo Tea \$120 Per Gallon	Bubly Flavored Sparkling Water \$8.00 Each

Freshly Brewed Iced Tea \$120 Per Gallon	
SOFT DRINKS & MORE	
Pepsi Regular, Diet, and Decaffeinated Soft Drinks \$8.00 Each	
Selection of Fresh Juices \$120 Per Gallon	
Orange, Apple, Cranberry	
Assorted Energy Drinks \$9 Each	
Hot Chocolate \$160 Per Gallon	
Hot Apple Cider \$160 Per Gallon With Cinnamon Sticks	
BREAK PACKAGES Minimum of 20 guests required for break packages, add \$4.00 per guest for break period, unless otherwise noted.	or groups under this amount.Break packages served for up to 30-minutes per
ALL DAY PACKAGE BREAK	HALF DAY PACKAGE BREAK
Regular Coffee, Decaffeinated Coffee, and Tea	Regular Coffee, Decaffeinated Coffee & Tea
Mid Morning Break DF Individual Bags of Trail Mix and Energy Bars with Coffee Service	Package includes 1 break with: DF Whole Fruit & Homemade Granola Bars
Afternoon Snack with Coffee Service DFV Guacamole and Salsa with Tortilla Chips	\$35 Per Person
\$60 Per Guest	
ENERGIZE ME	DIP TRIO
Whole Raw Almonds	Trio of Dips Roasted Red Pepper HummusFrench Onion DipSpicy Black Bean
High Energy Trail Mix	& Cotija Cheese Dip
Granola Bars	Fresh Baguettes & Lavosh

<i>\$30</i> Per Gue	est
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\$30 Per Guest
Heirloom Carrots
Sweet Potato Tortilla Chips

LA CANTINA LUNCH BUFFFT - TUFSDAY

EVERYTHING CHOCOLATE COVERED

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

\$30 Per guest

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LUNCH BUFFET OF THE DAY

SPROUTED LUNCH BUFFET - MONDAY

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 Yonas has curated menus for each day to provide variety and ensure we aren't repeating options. Buffet Food Displayed for a Maximum of 90 MinutesLunch Buffets Include Iced Tea All prices noted are for the designated day only, if chosen on an alternate day, price will be \$83 per guest.

SPROUTED LUNCITUUTTET - MONDAT	LA CANTINA LUNCIT DUTTET - TUESDAT
San Marzano Tomato Bisque V GF	Vegan Tortilla Soup DF VGN V
Arugula and Shaved Carrot Salad V GF with Pine Nuts, Feta Cheese, Scallions, Shaved Radish, and Lemon Coriander Vinaigrette	Black Bean Salad V GF with Shredded Romaine, Charred Tomatoes, Corn, Red Onion, and Cilantro Ranch
Cauliflower and Carrot Salad DF VGN V GF with Miso Vinaigrette, Red Peppers, and Black Sesame Seeds	Winter Spinach Salad DF VGN V GF with Hearts of Palm, Red Onion, and Olives
Herb Crusted Salmon with Pomegranate Molasses DF GF	Chili-Lime Chicken DF GF
Seared Angus Beef with Sauteed Mushrooms and Red Wine Reduction DF GF	Ancho Chile Carne Asada DF GF
Potato Gnocchi with Herbs and Tomato Ragu V	Mini Corn and Flour Tortillas V
	Cilantro and Green Chile Rice DF VGN V GF
Rosemary Charred Root Vegetables DF VGN V GF Strawberry Mousse Chiffon Cake V	Squash, Onions, and Peppers DF VGN V GF
	Ranchero Beans DF VGN V GF

\$78 Per Guest	Lime Wedges, Roasted Tomato Salsa, Queso Fresco, and Pico de Gallo V GF
\$83 If Chosen on Alternate Day	Custard Stuffed Churros with Spiced Chocolate Sauce V
	\$78 Per Guest
	\$83 If Chosen on Alternate Day
SOUTHERN CHARM LUNCH BUFFET - WEDNESDAY	LITTLE ITALY LUNCH BUFFET - THURSDAY
Mixed Green Salad V GF	Italian Wedding Soup
with Shaved Carrots, Cucumbers, Cherry Tomatoes, Buttermilk Ranch and Balsamic Dressing Creamy Southwest Coleslaw V GF	Three Grain Salad V GF with Onions, Carrots, Celery, Cucumbers, Grape Tomatoes, Basil, and Extra Virgin Olive Oil
Slow-Roasted BBQ Beef Brisket DF with BBQ Sauce and Grilled Scallions	Grilled Radicchio Salad V GF Artisan Greens, Cherry Tomatoes, Shaved Parmesan, and White Balsamic Vinaigrette
Blackened Mahi-Mahi with Jalapeno Tartar Sauce GF	Baked Chicken with Mushrooms, Onions, and Stewed Tomatoes
White Cheddar Mac and Cheese V	DF GF
Potato Wedges DF VGN V GF	Scampi Salmon with Lemon Caper Chimichurri DF GF
Fire-Roasted Vegetables DF VGN V GF	Penne Pasta with Creamy Pesto, Asparagus, and Pine Nuts V
Sweet Butter Corn Bread V	Maple Roasted Brussels Sprouts DF VGN V GF
Peach Cobbler V	Cannoli with Semi-Sweet Cream V
\$78 Per Guest	\$78 Per Guest
\$83 If Chosen on Alternate Day	\$83 If Chosen on Alternate Day
SEAPORT VILLAGE LUNCH BUFFET - FRIDAY Manhattan Clam Chowder	MEDITERRANEAN COAST LUNCH BUFFET - SATURDAY
Seafood Shrimp Louis Salad GF	Lentil Soup DF VGN V GF
Bay Shrimp, Cherry Tomatoes, Green Onions, Eggs, Bell Peppers, Cucumber, Pepperoncini, Iceberg Lettuce, and Louis Dressing	Classic Tabbouleh DF VGN V GF
Quinoa Salad V GF with Feta Cheese, Tomatoes, Cucumbers, Red Onion, Kalamata	Greek Salad V GF Hearts of Romaine, Kalamata Olives, Grilled Halloumi, Pepperoncini, and Lemon-Oregano Vinaigrette
Olives, and Greek Dressing	Chicken Souvlaki with Squash DF GF

Sustainable Salmon with Sun-Dried Tomato Relish DF GF	Herb Flank Steak with Tomato and Basil Relish DF GF
Citrus Chicken with Sauteed Spinach and Herb Jus DF GF	Eggplant and Squash Moussaka DF VGN V GF
Winter Squash Medley DF VGN V GF	Herb Roasted Baby Potatoes DF VGN V GF
Lemon Bars and Brownies V	Tzatziki Sauce V GF
\$78 Per Guest	Marble Bundt Cake and Chocolate Eclairs V
\$83 If Chosen on Alternate Day	\$78 Per Guest
	\$83 If Chosen on Alternate Date
EASTERN FLAVORS LUNCH BUFFET - SUNDAY	SEASONAL DELI LUNCH BUFFET - AVAILABLE DAILY
Thai Coconut Soup with Lemongrass Essence DF VGN V	Roasted Vegetable Soup DF VGN V GF
Napa Salad DF VGN V GF Carrots, Celery, Onion, Cilantro, Red Pepper, and Orange-Sesame Dressing	Creamy Fusilli Pasta Salad V GF with Carrots, Onion, Tomato, Feta Cheese, Olives, Artichokes, an Lemon Dijon Dressing
Lo Mein Salad DF VGN V GF with Thai Basil, Carrots, Cucumbers, and Sesame-Ginger Dressing	Traditional Caesar Salad V with Garlic Croutons and Shaved Parmesan
Korean BBQ Braised Beef DF GF	Make Your Own Sandwiches
Garlic Chicken with Peanut Sauce DF CN	Using the following seasonal offerings: Roast Beef, Smoked Turkey Breast, All-Natural Ham, Grilled Vegetables Lettuce,
Jasmine Rice with Coconut Flakes and Cashews DF VGN V CN	Tomato, Onion, Deli Pickles Swiss Cheese, Smoked Cheddar Cheese, Provolone Cheese Garlic Aioli, Dijon Mustard Assorted
Pan Fried Green Beans with Garlic and Ginger DF VGN V	Sliced Breads
Green Tea Mousse Chiffon Cake V	Assorted Individual Bags of Kettle Chips V
Ć70	Carrot Cake V

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\$78 Per Guest

GRAB AND GO LUNCH

\$78 Per Guest

\$83 If Chosen on Alternate Day

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Maximum of 3 Box Lunch

Choices All Lunches Include: Whole Apple, Bag of Chips, Cookie of the Day, Salad Selection, and Bottled Water

SANDWICHES WRAPS **GF** Ham and Swiss Sandwich on Brioche Bun Grilled Chicken Waldorf Salad Wrap with Romaine Lettuce, Tomato, and Honey Dijon Mustard Tortilla, Lettuce, Apples, Grapes, Raisins, and Champagne Dressing Turkey Sandwich with Jack Cheese on Wheat Torpedo Roll with Romaine Lettuce, Tomato, and Avocado Mayonnaise Turkey Wrap with Havarti Cheese with Dijonae, Red Pepper, Romaine Lettuce, and Tomato in a Smoked Turkey Sandwich with Swiss Cheese on Potato Bun Sundried Tomato Tortilla with Romaine Lettuce, Applewood Smoked Bacon, Tomato, and Avocado Mayonnaise Chicken Caesar Wrap with Chopped Romaine and Parmesan in a Spinach Tortilla Grilled Chicken Breast Sandwich with Provolone on Ciabatta Bread Thai Vegetable Wrap **DF VGN V** with Arugala, Tomato, and Harissa Aioli with Peanut Sauce, Cabbage, Cucumber, Tomatoes, and Carrots in a Spinach Tortilla Roast Beef Sandwich with Cheddar Cheese on Kaiser Roll with Romaine Lettuce, Tomato, and Dijon Mustard Roasted Sweet Pepper Portobello Wrap **DF VGN V** with Grilled Zucchini, Avocado Cream, Mixed Greens, and Italian Hero Sandwich on French Roll Hummus in a Tortilla with Genoa Salami, Capicola, Mortadella, Provolone, and Green Olive Relish \$57 Per Guest Shaved Roast Beef Sandwich on Ciabatta with White Cheddar Cheese, Red Onion Marmalade, Romaine Lettuce, Tomato, and Horseradish Aioli \$57 Per Guest SALAD SELECTIONS TO ACCOMPANY SANDWICH OR WRAP Red Potato Salad Whole Grain Mustard Potato Salad Vegan Pasta Salad Greek Pasta Salad Coleslaw

Quinoa Salad

Orange Jicama Salad

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PLATED LUNCH

Red Berry Mousse Cake V

Double Chocolate Cake V

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) SELECTION FROM BELOW:	ENTREES - PLANNER TO CHOOSE (1) SELECTION FROM BELOW:
San Marzano Tomato Soup V GF	Blood Orange Glazed Salmon with Creamy Green Onion Polenta
Home-Style Chicken Noodle Soup DF GF	\$66 Per Guest
Potato Leek Soup with Bacon Lardons GF	Seasonal Coconut Curry DF VGN V GF \$60 Per Guest Served with Jasmine Rice, Cilantro, Basil, Mint, and Toasted Pistachio
Beet Burrata Salad with Arugala and Tarragon Vinaigrette DF VGN V GF	Fried Rice with Edamame DF VGN V GF \$60 Per Guest
Romaine Caesar Salad with Hearts of Romaine, Grana, Padano Lumen Caesar Dressing and Herb Croutons V	with Scallions, Charred Corn, Stir-Fried Vegetables, and Sesame Oil
Spinach Salad with Goat Cheese, Spiced Pepitas, Herb Roasted Tomatoes, Shaved Onion, and Red Wine Vinaigrette V GF	Harissa Cauliflower Steak DF VGN V GF \$60 Per Guest Served with Roasted Onions, Quinoa, and Herbed Tomato Fennel Sauce
Artisan Greens with Candied Walnuts, Manchego Cheese, Roasted Butternut Squash, and Maple Vinaigrette V GF	Herb Chicken with Roasted Root Hash and Pan Au Jus DF GF \$64 Per Guest
	Herb Crusted Chicken Breast with Sauteed Broccolini, Harvest Rice Pilaf, and Lemon Beurre Blanc GF \$64 Per Guest
	Pepper Grilled Flat Iron Steak with Red Wine Reduction, Seasonal Vegetables, and Fingerling Potatoes DF GF \$72 Per Guest
	Smoked Tofu with Grilled Vegetables DF VGN V GF \$60 Per Guest Served with Jasmine Rice, Caramelized Shallot, and Stewed Cherry Tomato Sauce
DESSERT - PLANNER TO CHOOSE (1) SELECTION FROM Tiramisu V Classic Opera Cake V	M BELOW:

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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.

	\$10.50 Per Piece
	Chicken Empanadas
\$10.50 Per Piece	Vegetable Samosas DF VGN V
Deviled Egg with Chives and Crispy Prosciutto DF GF	Tempura Shrimp with Sweet Soy Sesame Sauce DF GF
Fig and Goat Cheese Crostini V	Chipotle Beef Flautas DF
Boursin Mousse and Toasted Pecan Artichokes V GF	Mini Cheese Calzones V
Clegane Mozzarella, Tomato, Basil and Olive Skewers V GF	Baja Mini Crab Cakes with Lemon Aioli
Brie, Grape, and Walnut Bruschetta V	Shrimp Rangoons DF
Shrimp Ceviche Shooters DF GF	Potato and Cheese Croquettes V
Pork Tenderloin and Honey Mustard Baguettes DF	Vietnamese Chicken Meatball DF GF
COLD SELECTIONS	WARM SELECTIONS

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 (VGN), Vegetarian (V), 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.

BRUSCHETTA BAR	BUILD YOUR OWN NACHO BAR
Thinly Sliced Baguette Crostini DF VGN V	Warm Tortilla Chips DF VGN V GF

Traditional Bruschetta	Queso V GF
Bay Shrimp Bruschetta DF	Seasoned Beef DF GF
Olive Tapenade DF VGN V	Refried Beans DF VGN V GF
\$30 Per Guest	Sour Cream DF VGN V GF
	Guacamole DF VGN V GF
	Jalapenos DF VGN V G F
	Pico de Gallo DF VGN V GF
	Scallions DF VGN V GF
	\$38 Per Guest
CHIPS AND DIPS	GARDEN CRUDITE
House Fried Potato Chips DF VGN V	Green Beans DF VGN V GF
Sliced Baguettes V GF	Asparagus DF VGN V GF
Fresh Tortilla Chips DF VGN V GF	Celery Sticks DF VGN V GF
Fire Roasted Salsa DF VGN V GF	Carrot Sticks DF VGN V GF
Guacamole DF VGN V GF	Heirloom Cherry Tomatoes DF VGN V GF
Spinach and Artichoke Dip V GF	Cauliflower Florets DF VGN V GF
\$30 Per Guest	Broccoli DF VGN V GF
	Sweet Baby Bell Peppers DF VGN V GF
	Avocado Crema, Ranch Dressing, and Hummus DF VGN V GF
	\$30 Per Guest

GLOBAL CEVICHE TRIO

Hawaiian Style **DF GF**

Tuna, Spicy Soy Sauce, Scallions, Toasted Sesame Seeds

Mexican Style **DF GF**

White Fish, Pico de Gallo, Lime Juice, Cilantro

Filipino Style **DF GF**

Mahi Mahi, Kalamata Olives, Onions, Garlic, Tomato, Ginger
Blue and Yellow Corn Chips DF VGN V GF
\$45 Per Guest

WONTON CHIPS **DF VGN V GF**

SHAVED PARMESEAN **V GF**

INSPIRED ANTIPASTO	POKE BAR
Grilled Vegetables DF VGN V GF	Salmon DF GF
Marinated Olives DF VGN V GF	Tuna DF GF
Pickled Vegetables DF VGN V GF	Sushi Rice DF VGN V GF
Assorted Sliced and Cubed Cured Meats DF GF	Carrots, Cucumber, Edamame, Radish, Daikon Sprouts, Red
Ciabatta Bread DF VGN V	Onion, Baby Corn DF VGN V GF
Mustard, Jam, and Hummus DF VGN V GF	Nori & Wakame DF VGN V GF
\$38 Per Guest	Sesame Soy Ginger Sauce DF VGN V GF
	\$45 Per Guest
RUSTIC PASTA STATION	
Locally Inspired Vegetables DF VGN V GF	
Penne Pasta with Chicken and Creamy Alfredo Sauce	
Tortellini with Mushrooms, Cherry Tomatoes, and White Wine Butter Sauce ${f V}$	
Rigatoni with Bolognese DF	
\$45 Per Guest	

EXTRA VIRGIN OLIVE OIL DF VGN V GF

FOCACCIA BREAD **DF VGN V**

STREET TACO STATION
Beef Birria
Chile Marinated Shrimp
Ancho Lime Chicken
Warm Corn and Flour Tortillas DF VGN V
Fresh Pico de Gallo DF VGN V GF
Cilantro Sour Cream V GF
House-made Guacamole V GF
Shredded Lettuce DF VGN V GF
Queso Fresco V GF
Roasted Tomato Salsa DF VGN V GF
\$40 Per Guest

Pricing Based on (90 minute) 1.5 Hour Reception time Dietary Key: Gluten Free (GF), Vegan (VGN), Vegetarian (V), 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.

CITRUS SALMON

Served with Soft Herb and California Honey Glaze **DF VGN V**

Wild Rocket and Endive Salad DF VGN V GF
with Orange, Shaved Fennel, Cherry Tomatoes, and Citrus
Vinaigrette
\$42 Par Guast

WILD RICE PILAF DF VGN V GF

KALUA PIG Served with Soy Tamarind Glaze GF	ROSEMARY AND BLACK PEPPER CRUSTED NEW YORK STRIP
Bao Buns V	Romaine Salad with Shaved Parmesan and Multigrain Croutons V
Scallions DF VGN V GF	Au Jus and Creamy Horseradish GF
Char Siu Barbeque Sauce V	Yukon Mashed Potatoes DF V
\$1250 Per Display (Serves 25)	Silver Dollar Rolls V
	\$45 Per Guest
SAGE AND GARLIC ROASTED TURKEY	
Spinach and Radicchio Salad ${\bf V}$ with Toasted Almonds, Cherry Tomatoes, Cucumbers, and Lemon Vi	inaigrette
Sage Gravy V	
Cranberry Chutney DF VGN V GF	

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 (VGN), Vegetarian (V), 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

\$40 Per Guest

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

Dinner Buffet.

DELECTABLE DIPS	IRVINE GASTROPUB
French Onion Dip V	Beef Sliders with Cheese
Spinach and Artichoke Dip V	Signature Fried Chicken Sliders with Rosemary Honey DF
Roasted Salsa DF VGN V GF	Fried Mushroom Sliders DF V
Guacamole DF VGN V GF	Potato Chips DF VGN V
Pita Chips VGN V	Cheddar, Gouda, and Swiss Cheeses V GF
Tortilla Chips DF VGN V	Bread and Butter Pickles and Onions DF VGN V GF
\$35 Per Guest	Mustard, Ketchup, Mayonnaise, BBQ Sauce, Sour Cream V GF
	Add On: Karl Strauss Mosaic IPA Beer Bucket \$10 Per Beer - Charged on Consumption
	\$45 Per Guest
PETITE PASTRY TABLE	STREET EATS
3 Pieces Per Guest	Mini Grilled Cheese with Gruyere and Cheddar V
Chocolate Raspberry Tart V	Mini Hot Dogs
Dark Chocolate Tart V	Mini Cheesesteaks with Caramelized Onions and Cheese on a
Macadamia Tart V	Slider Bun
Creme Brulee Tart V	\$35 Per Guest
Key Lime Tart V	
\$30 Per Guest	
SWEET AND STOUT	WINGS IN FLIGHT
Chocolate Ganache and Jelly Pot au Creme V	Crispy Chicken Wings DF GF
Bread Pudding V	Hot Sauce, Bourbon BBQ Sauce, Chili Garlic Sauce
Spiced Pumpkin Blondie V	Blue Cheese and Ranch Dressings V GF
Add On: Belching Beaver Peanut Butter Milk Stout Beer Bucket	Carrots and Celery DF VGN V GF
\$10 Per Beer - Charged on Consumption	Beer Braised Bratwurst DF



House Pickles, Trio of Mustard, Saurkraut V

Add On: Stone Arrogant Bastard Ale Beer Bucket | \$10 Per Beer Charged on Consumption

\$40 Per Guest

Pricing Based on (1) Hour Reception Time Dietary Key: Gluten Free (GF), Vegan (VGN), Vegetarian (V), 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.

LATE NIGHT SNACKS

Designed to delight your guests late into the evening. Minimum requirement of 25 guests per selection.

ELECTRIC SLIDES	FLATBREAD TRIO
Beef and Cheddar Burger Sliders	Spinach, Mushroom, Asparagus, Shredded Mozzarella, and Red
Cuban Sandwich Sliders with Pickles and Dijon Mustard	Sauce Flatbread V Grilled BBQ Chicken, Mozzarella, and Olive Oil Flatbread
Fried Chicken Sliders with Colslaw	Garlic Potato, Ricotta Cheese, and Spanish Chorizo Flatbread
\$35 Per Guest	\$35 Per Guest
HOMESTYLE BISCUITS	MILK AND COOKIES
Buttermilk Biscuits	Chocolate Chip Cookies V
with Turkey Gravy and Cranberry Ham and Mustard	Assorted Milks V GF 2% Milk, Chocolate Milk, and Soy Milk
\$35 Per Guest	*Almond and Oat Milks Available for Additional Upcharge DF VGN V GF
	\$32 Per Guest
MINI BLTS	

\$35 Per Guest

Mini BLT Sandwiches with Bacon Mayonaise

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PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three 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 guests
- 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 Diego Clam Chowder with Sliced Green Onion

San Marzano Smoked Tomato Soup with Cheddar Croutons V

Citrus Shrimp with Roasted Butter Squash Risotto

Braised Short Rib Cheddar Grits with Crispy Onions and Braising
Jus **GF**

Brown Butter Gnocchi with Butternut Squash Puree V

PLANNER'S CHOICE SALAD - CHOOSE ONE

Artisan Greens with Sun Dried Apricots, Oven Roasted Tomatoes, Crumbled Goat Cheese, and Tarragon Honey Vinaigrette **V GF**

Wild Rocket Arugala with Roasted Beets, Mandarin Supremes, Toasted Almond Slivers, and Herb White Vinaigrette **DF VGN V GF**

Baby Spinach Salad with Toasted Pecans, Brie Wedge, Crispy Bacon, Pickled Butternut Squash, and Sherry Vinaigrette **GF**

Baby Gem Salad with Spiced White Wine Poached Pears, Pecorino, Toasted Walnuts, and Honey Dijon Dressing ${\it VGF}$

INDIVIDUAL GUESTS' CHOICE ENTREE

Planner to choose up to *three* entrée selections

Petite 6 oz. Filet **DF GF**

with Herbed Heirloom Potatoes, Olive Oil, Asparagus, and a Red Wine Reduction

Antarctic Salmon

with Wild Mushroom Risotto, Roasted Acorn Squash, with Cipollini Truffle Cream Sauce

Pan Roasted Airline Chicken

with Sauteed Greens, Butternut Squash, and Pan Jus

Bourbon Brined Pork Chop **GF**

with Roasted Root Vegetables, Roasted Apple Relish, Maple Bourbon Glaze, Caramelized Shallots, and Mashed Potatoes

PLANNER'S CHOICE DESSERT - CHOOSE ONE Amaretto Cheesecake V Tiramisu V Chocolate Raspberry Opera Cake V Flourless Chocolate Cake V All Dinners Include Bread Presentation, Coffee, Decaffeinated Coffee & Tazo Tea Selections Dietary Key: Gluten Free (GF), Vegan (VGN), Vegetarian (V), 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 SALADS **DINNER ENTREES** Artisan Greens with Shaved Striped Beet, Fresh Tomatoes, Goat Fire Grilled New York Steak with Chimichurri GF | \$115 Per Guest Cheese, and Pomegranate Vinaigrette V GF Served with Scalloped Potatoes and Baby Carrots Wild Rocket Arugala with Smoked Gouda, Mandarins, Roasted Herb Crusted Petite 6 oz. Filet with Mushroom Demi **DF GF** | \$125 Apples, Almond Slivers, and Balsamic Vinaigrette V GF Served with Roasted Root Vegetables and Bacon Wrapped Baby Spinach Salad with Candied Pecans, Brie Wedge, Pickled Asparagus Butternut Squash, and Sherry Vinaigrette V GF Herb Seared Salmon with Smoked Tomato Beurre Blanc GF | \$92 Baby Gem Salad with Spiced Poached Pears, Pecorino, Toasted Per Guest Walnuts, and Honey Dijon Dressing V GF Served with Garlic Whipped Potatoes and Charred Broccolini Pan Roasted Chicken with Pan Au Jus GF | \$90 Per Guest Served with Shallot Roasted Mashed Potatoes and Green Beans Pork Chop **GF** | \$95 Per Guest Served with Sweet Potato Mash, Red Pepper Jam, and Broccolini ADD A 4TH COURSE TO YOUR DINNER **DINNER DESSERTS**

Apple Caramel Cheesecake V

Chocolate Fantasy Cake V

Roasted Maple Butternut Soup with Apples and Creme Fraiche V

Shrimp and Grits

Cocoa Dulce de Leche V	with Blackened Spiced Shrimp and Cheddar Grits with Chili Oil
Pumpkin Cheesecake Flan V	Baja Crab Cake with Spicy Remoulade and Swiss Chard
	Baked Fig and Walnut Brie with Cranberry Jam V
	Cheese Tortellini with Vodka Sauce, Peas, and Shaved Parmesean ${\bf V}$
	\$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

AMERICAN TROPICS	COASTAL TIDES
Curry Coconut Chicken Soup DF GF	West Coast Clam Chowder GF
Green Papaya Salad DF VGN V GF with Green Beans, Yellow Peppers, Toasted Cashews, Sweet Onions, and Tamarind-Cilantro Vinaigrette	Shrimp Louis Salad GF with Bay Shrimp, Cherry Tomatoes, Green Onions, Eggs, Bell Peppers, Cucumbers, Pepperoncini, Iceberg Lettuce, and Thousand Island Dressing
Quinoa and Kale Salad DF VGN V with Heirloom Tomato, Julian Carrots, Almonds, and Citrus Vinaigrette	Artisan Greens with Radish, Carrots, Cherry Tomatoes, and Balsamic Vinaigrette DF VGN V GF
Jerk Seasoned Mahi-Mahi with Pineapple Relish DF GF Spanish Rice with Charred Tomatoes and Bell Peppers DF V GF	Sustainable Salmon with Capers, Braised Autumn Greens, And Lemon Beurre Blanc GF
Heirloom Roasted Potatoes DF VGN V GF	Free Range Chicken Breast with Tri-Color Roasted Potatoes DF VGN V GF
Braised Winter Greens and Squash DF VGN V GF	Seasonal Vegetable Melange DF VGN V GF
Double Chocolate Cake V	Strawberry Shortcake V
\$127 Per Guest	\$127 Per Guest

SOUTH OF THE BORDER

SOUTHERN COMFORT

Vegetable Tortilla Soup DF VGN V GF	Seafood Gumbo with Okra DF
Baby Romaine, Roasted Corn, Black Beans, Mandarin Supremes, and Cilantro Vinaigrette DF VGN V GF	Vegetable Farfalle Pasta Salad with White Balsamic Vinaigrette DF VGN V
Baby Arugala, Queso Fresco, Radishes, and Chipotle Vinaigrette V GF	Kale and Radicchio Salad with Spanish Chorizo, Queso Fresco, Pepitas, and Cumin Dressing GF
Ancho Chile Steak Tips DF GF	Cajun Chicken with Sweet Corn and Pepper Relish DF
Chili Lime Chicken DF GF	Blackened Seasonal Fish with Roasted Red Pepper Sauce DF GF
Roasted Garlic Vegetables DF VGN V GF	Jalapeno Cheddar Cornbread with Honey Butter V
Spanish Rice with Carrots and Peas DF VGN V GF	Maple Bacon Brussels Sprouts DF GF
Churros with Dark Chocolate Sauce V	Raspberry Swirl Cheesecake V
\$127 Per Guest	\$127 Per Guest

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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 & VEGETARIAN OPTIONS

Kale Salad **DF VGN V GF**

Buddha Bowls DF VGN V GF with Brown Rice, Lentils, Roasted Sweet Potatoes, Charred Kale, Turmeric, Cauliflower, and Carrot-Ginger Vinaigrette
Avocado Tacos with Pickled Onion and Corn Relish DF VGN V Served with Corn Tortillas and Green Salsa
Cauliflower Steak DF VGN V GF
Eggplant Stew DF VGN V GF
Falafel DF VGN V GF

with Mushroom, Asparagus, Heirloom Tomatoes, Chickpeas, and Extra Virgin Olive Oil
Moroccan Cous Cous, Eggplant, Carrots, Peas, Charred Tomato Sauce DF VGN V
Potato and Kale Tacos with Beyond Meat Crumbles DF VGN V
Quinoa Cakes DF VGN V
Stuffed Delicate Squash DF VGN V with Quinoa, Golden Raisins, Pepitas, and Maple Vinaigrette
Stuffed Poblano Peppers DF VGN V GF with Rice, Carrots, Squash, Onions, and Ranchero Sauce
Tahini Basmati Rice DF VGN V GF
Three Grain Salad DF VGN V GF with Roasted Heirloom Carrots, Scorched Cherry Tomatoes, Harissa Vinaigrette, and Romesco Sauce

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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
Canvas Chardonnay, California \$50 Per Bottle Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.
Canvas Pinot Noir, California \$50 Per Bottle Aromas of vivid red fruit with hints of spice that complement the lithe texture.
Canvas Brut, Blanc De Blanc, Italy \$50 Per Bottle Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Canvas Cabernet Sauvignon, California | \$50 Per Bottle

Subtle hints of oak and spice married with lively tannins.
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 an
occasion.
SPARKLING
Mionetto Avantgarde Prosecco Sparkling \$45 Per Bottle
Avissi Prosecco DOC \$52 Per Bottle
Domaine Carneros Brut \$85 Per Bottle
Taittinger Brut La Francaise Champagne \$125 Per Bottle
LA VIEILLE FERME ROSE, FRANCE
\$55 Per Bottle
WHITE
Kendall Jackson, Chardonnay \$55 Per Bottle
Mer Soleil 'Reserve' Chardonnay, Caymus Vineyards, Napa \$60 Per Bottle
Whitehaven, Sauvignon Blanc Gallo, Napa \$65 Per Bottle
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

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

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

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

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

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

Grapefruit Delight | \$18 Per Drink

Bacardi Rum and grapefruit with simple syrup

Bacardi Rum Martinez | \$18 Per Drink

Bacardi Rum mixed with cherry and a hint of orange

PATRON TEQUILA EXPERIENCE

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.

Butterfly Paloma Experience | \$20 Per Drink Patron Silver Tequila with Filthy Paloma Mix, Lime Juice and Fever Tree Sparkling Pink Grapefruit

Classic Patron Margaritas Experience | \$20 Per Drink Patron Silver Tequila, Fever Tree Classic Margarita

Patron Floral Margarita Experience | \$20 Per Drink Patron Silver Tequila, Dress the Drink Hibiscus Passionfruit Yuzu Syrup, Fever Tree Classic Margarita Mix

Smoked Old Fashioned Experience | \$20 Per Drink

Patron anejo tequila, Filthy Black Cherry Syrup, Bittercube Cherry
Bark Vanilla Bitters,

Hyatt Espresso Martini Experience | \$20 Per Drink
Patron Reposado Tequila, Dress the Drink Espresso Cinnamon
Syrup, Fever Tree Espresso Martini Mix, Cold Brew Coffee

Bloody Maria Experience | \$20 Per Drink
Patron Reposado Tequila, Lime Juice, Dress the Drink Thai Chili
Syrup, Fever Tree Bloody Mary Mix, Fever Tree Sparkling
Cucumber

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-fee. 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

Watermelon Jalapeno Cooler | \$18 Per Drink Titos Vodka muddled with fresh lime, jalapenos & watermelon puree.

Tropical Sunset | \$18 Per Drink

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

ALCOHOL FREE COCKTAILS

Kiwi-Apple Lemonade | \$12 Per Drink Granny Smith Apple, Kiwi Syrup, Lemonade, Tropical Flower

Huckleberry Cooloer | \$12 Per Drink Huckleberry Syrup, Black Tea, Agave, Citrus, Grapefruit Soda

Cocojito | \$12 Per Drink Coconut Puree, Mint, Lime, Sparkling Water

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

Two Hours | \$40 Per person

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

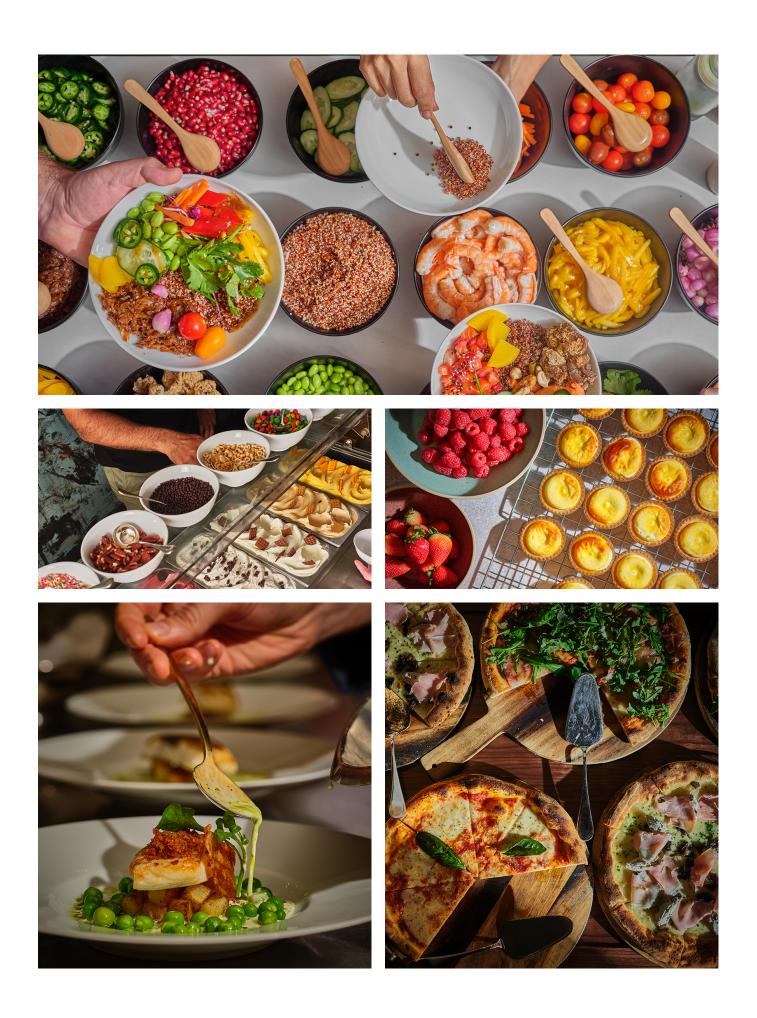
One Hour | \$30 Per Person

Two Hours | \$45 Per Person

Three Hours \$55 Per person	Three Hour \$60 Per Person
Four Hours \$70 Per person	Four Hours \$75 Per Person
SUPER-PREMIUM BAR Ketel One Vodka, Hendrik's Gin, Diplomatico Reserva Exclusvia 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	SIGNATURE BEER AND WINE BAR Domestic, Imported, Specialty, Craft Beers, Canvas Wines, Soft Drinks, Still and Sparkling Waters One Hour \$23 Per person
One Hour \$35 Per Person	Two Hours \$38 Per person
Two Hours \$50 Per Person	Three Hours \$53 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	CASH BAR Includes full bar set ups. Credit cards only. Premium Cocktails \$18 Per Drink
Premium Cocktails \$17 Per Drink	Signature Cocktails \$16 Per Drink
Super-Premium Cocktails \$19 Per Drink	Super-Premium Cocktails \$20 Per Drink
Canvas Wines by Michael Mondavi \$15 Per Glass	Canvas Wines by Michael Mondavi \$16 Per Glass
Featured Seasonal Wines \$16 Per Glass	Featured Seasonal Wines \$17 Per Glass
Athletic Brewing Non-Alcoholic Beer \$11 Each	Athletic Brewing Non-Alcoholic Beer \$12 Each
	Signature Sparkling Wine \$18 Per Glass
Signature Sparkling Wine \$16 Per Glass Dramium Sparkling Wine \$18 Per Class	Premium Sparkling Wine \$20 Per Glass
Premium Sparkling Wine \$18 Per Glass	Zing Zang Bloody Mary \$18 Per Glass
Zing Zang Bloody Mary \$17 Per Glass	Dasani (still), Perrier (sparkling) Bottled Water \$9 Each
Coca Cola, Coke Zero, Sprite \$8 Each	Coca Cola, Coke Zero, Sprite \$9 Each
Red Bull and Sugar Free Red Bull \$12 Each	Red Bull and Sugar Free Red Bull \$14 Per Drink
Juices \$9 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	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 High Noon Vodka Seltzer	
		Domestic Beer & Seltzer \$11 Per Can Stella Artois, Coors Light, Recursion IPA, White Claw Hard Seltzer, High Noon Vodka Seltzer
LABOR CHARGES		
Bartender \$250 Each Up to three hours		
Cocktail Servers/Tray Passers, each \$250 Up to three hours		
Additional Hours for Bartenders or Servers, each, per hour \$100		

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

MEETING & EVENT MENUS HYATT REGENCY IRVINE