



BREAKFAST 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 \$57 per guest.

IRVINE SUNRISE - MONDAY

Selection of Chilled Fresh Juices

Local and Seasonally Inspired Sliced & Whole Fruit and Berries

Steel Cut Oatmeal

Customize with Honey, Brown Sugar, Dried Cranberries, and Sliced Almonds

Seasonal Bakery Selections with Butter and Jams

Market Vegetable Quiche

Spinach, Oven Roasted Tomatoes (VT)

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea Selections

\$52 Per Guest

NEWPORT SUNRISE - TUESDAY & SATURDAY

Selection of Chilled Fresh Juices

Local and Seasonally Inspired Sliced & Whole Fruit and Berries

Greek Yogurt Parfaits with House-made Granola & Berry Compote

Seasonal Bakery Selections with Butter and Jams

Cage Free Scrambled Eggs, Fontina Cheese, Chives (VT)

Chicken Sausage

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea Selections

\$52 Per Guest

LAGUNA SUNRISE - WEDNESDAY & SUNDAY

Selection of Chilled Fresh Juices

Local and Seasonally Inspired Sliced & Whole Fruit and Berries

Cinnamon Apple French Toast

TUSTIN SUNRISE - THURSDAY

Selection of Chilled Fresh Juices

Local and Seasonally Inspired Sliced & Whole Fruit and Berries

Steel Cut Oatmeal

Organic Blueberry Maple Syrup (VT)

Egg White Frittata

Asparagus, Mozzarella, Local Herb Micro Greens, Sun-dried Tomatoes, Sweet Onions (GF, NF, VT)

Pork Sausage (DF, GF, NF)

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea Selections

\$52 Per Guest

Customize with Honey, Brown Sugar, Dried Cranberries, and Sliced Almonds

Seasonal Bakery Selections with Butter and Jams

Breakfast Sandwiches:

Croissant, Cage Free Egg, Crisp Bacon, Cheddar* Croissant, Cage Free Egg Whites, Roasted Tomato, Spinach, Monterey Jack

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea Selections

\$52 Per Guest

HUNTINGTON SUNRISE - FRIDAY

Selection of Chilled Fresh Juices

Local and Seasonally Inspired Sliced & Whole Fruit and Berries

Cereal Bar

Regular Milk, 2% Milk, and Soy Milk

Seasonal Bakery Selections with Butter and Jams

Breakfast Burrito:

Flour Tortilla, Cage Free Eggs, Arugula, Roasted Onion, Mushroom, Cheddar* Flour Tortilla, Cage Free Eggs, Chorizo, Cheddar, Salsa Roja*

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea Selections

\$52 Per Guest

A \$10.00/Person Fee will be Added for Groups of Less than 25 People All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, (Vegan) Vegan Menu pricing may change based on availability and market conditions.

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.

SANDWICHES

Caprese | \$20 Per Guest

Farm Fresh Cage Free Eggs, Mozzarella, Tomato, Basil, Pesto Aioli, Herb Focaccia

Black Forest Ham | \$20 Per Guest

Farm Fresh Cage Free Eggs, California White Cheddar Cheese, English Muffin

CEREALS & PARFAITS

Yogurt Parfait Bar | \$15 Per Guest

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

Cold Cereal | \$10 Per Guest

Fresh Berries, 2% & Skim Milk

Steel Cut Oatmeal | \$10 Per Guest

Chicken and Waffles | \$22 Per Guest

Belgian Waffle and Fried Chicken finished with Powdered Sugar, Warm, Maple Syrup

Served with Raisins, Brown Sugar, 2% & Skim Milk

Fruit Smoothie Shots | \$18 Per Guest

Strawberry-Banana, Mango and Mixed Berry

MORE OPTIONS!

Omelet Station | \$25 Per Guest

Farm Fresh Cage Free Eggs, Egg Whites, Egg Beaters Ham, Bacon, Chicken Apple Sausage Mushrooms, Bell Peppers, Green Onions, Spinach, Tomato, Jalapenos Mozzarella, Feta, California Cheddar Cheese Pico de Gallo

Buttermilk Pancakes | \$15 Per Guest

Warm, Maple Syrup & Whipped Butter

Pacific Smoked Salmon Platter | \$26 Per Guest

Artisan NY Style Bagels, Lox, Whipped Cream Cheese, Capers, Sliced Hard Boiled Eggs, Shaved Red Onions, Sliced Roma Tomatoes, Lemon Wedges

Fun Fact

Tanaka Farms is one of the only family-owned and operated farms in Orange County with 30 acres located right in the heart of Irvine and open to the Public! The Produce Market Stand and Gift Shop is open daily.

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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

Cage Free Scrambled Eggs (VT)

Cage Free Scrambled Eggs Topped with Fresh Herbs

Crisp Bacon

Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions & Peppers

\$45 Per Guest

PARK BISTRO PLATED BREAKFAST

Cage Free Egg Frittata Caramelized Onions & Peppers

Frisee Salad, Balsamic Vinaigrette

Herb Roasted Yukon Gold Breakfast Potatoes

\$46 Per Guest

QUICHE

Select one: Quiche Lorraine, Onion, Bacon and Swiss Cheese Leek and Truffle, Sauteed Leeks, Black Truffle Peelings, and Swiss Cheese Broccoli and Cheddar, Broccoli, Piquillo Peppers, Cheddar and Swiss Cheeses Spinach and Tomato, Sauteed Spinach, Oven Roasted Tomato, Feta and Swiss Cheeses

\$47 Per Guest

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MORNING BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef 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 \$30 per guest. Break packages served for up to 30-minutes.

POWER BOOST - MONDAY & FRIDAY

Pineapple and Coconut Chia Pudding

Strawberry Rhubarb Tea Cake

Gala Apples & Almond Butter

Rainforest Bold Regular Coffee, Decaffeinated Coffee & Tazo Tea

\$25 Per Guest

REFUEL - TUESDAY

Kind and Clif Bars Assortment

Assorted Morning Muffins

Fruit Kebabs with Honey Yogurt

Rainforest Bold Regular Coffee, Decaffeinated Coffee & Tazo Tea

\$25 Per Guest

SOCAL ZEST - WEDNESDAY & SATURDAY

Sugared Citrus Jellies

Fresh Lemon Bars

Seasonal Stone Fruit

Rainforest Bold Regular Coffee, Decaffeinated Coffee & Tazo Tea

\$25 Per Guest

WAKE ME UP - THURSDAY & SUNDAY

Greek Yogurt Parfait with Bananas, Granola, Local Honey

Almond Espresso Coffee Cake

Hard Boiled Eggs

Rainforest Bold Regular Coffee, Decaffeinated Coffee & Tazo Tea

\$25 Per Guest

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AFTERNOON BREAK OF THE DAY

A part of Hyatt's menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef 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 \$30 per guest. Break packages served for up to 30-minutes.

MEZZA - MONDAY & FRIDAY

Warm Spinach and Artichoke Dip

Citrus Hummus and Olives

Grilled Pita Bread

Baby Vegetable Crudites

\$25 Per Guest

HOLY GUACAMOLE- TUESDAY & SATURDAY

Warm Chili Con Queso Dip

Tri Color Tortilla Chips, Celery and Carrots

Roasted Tomato Salsa

Pico de Gallo

Guacamole Salsa

\$25 Per Guest

SWEET AND SALTY - WEDNESDAY & SUNDAY

Gluten Free House made Cookies

Bagged Assorted Popcorn, Terra and Potato Chips

Chocolate Brownies

\$25 Per Guest

BUILD YOUR OWN TRAIL MIX - THURSDAY

Toasted Walnuts and Pecans

Raw Almonds

Assorted Dried Fruits

White and Dark Chocolate Chips and M&M's

Fresh Pressed Kale Apple or Carrot Orange Juice

\$25 Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Assortment of Bagels | \$60 Per Dozen

Minimum Order of Three (3) Dozen Served with Cream Cheese, Butter, Jam

A Baker's Dozen Assorted Pastries | \$60 Per Dozen

Muffins, Croissants & Danishes served with Butter, Seasonal Jam
Includes 3% Gluten Free Options

Tea Breads | \$60 Per Dozen

SNACKS

Gourmet Bags of Dry Snacks | \$62 Per Dozen

Boom Chicka Pop Sea Salt Popcorn Deep River Kettle Chips
Original Salted Food Should Taste Good Multi Grain Tortilla Chips

Traditional Bags of Dry Snacks | \$52 Per Dozen

Smart Pop White Cheddar Popcorn Rold Gold Pretzel Lay's
Potato Chips

Nut Harvest Individual Bags | \$70 Per Dozen

Seasonal Selection of Breakfast Breads

Seasonal Muffins | \$60 Per Dozen

Includes 3% Gluten Free Option

Donut Assortment | \$60 Per Dozen

Minimum Order Three (3) Dozen

Freshly Baked Cookies & More | \$65 Per Dozen

Chocolate Chip, Oatmeal Raisin, Peanut Butter Includes 3%
Gluten Free Chocolate Chip Cookies Biscotti, Coconut Macaroon

Seasonal Brownies and Bars | \$72 Per Dozen

Chocolate Fudge Brownies | \$72 Per Dozen

Sugar Dusted Churros | \$65 Per Dozen

Minimum Order of 3 dozen Traditional Cinnamon Sugar Chili
Ibarra Chocolate Sauce, Strawberry Jam, Salted Caramel Sauce

Bavarian Soft Pretzels | \$65 Per Dozen

Warm Cheese Fondue, Ale Stone Ground Mustard & Deli Mustard

Seasonal Selection of Cupcakes | \$72 Per Dozen

Chocolate, Vanilla, Red Velvet

Whole Roasted Sea Salt Almonds Whole Roasted Sea Salt
Cashews Whole Roasted Salted Mixed Nuts

Whole Hard Boiled Eggs | \$60 Per Dozen

Honey Lime Fruit Salad | \$20 Per Guest

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

Locally Sourced Sliced Fresh Fruit | \$16 Per Guest

Non-Fat Chobani Yogurts | \$6 Each

Blueberry, Strawberry & Vanilla

Candy | \$48 Per Dozen

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

Organic Energy Bars | \$64 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

Rainforest Bold Freshly Brewed Coffee | \$120 Per Gallon
Brewed from Coffee Beans from Rainforest Alliance Certified
Farms

Iced Tazo Tea | \$120 Per Gallon

Individual Cold Brew Coffee | \$10 Each

SOFT DRINKS

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

STILL WATER & SPARKLING WATER

Still Bottled Water | \$8.00 Each

Perrier Sparkling Water | \$8.00 Each

HYDRATION STATION

Water Dispensers | \$75 Per Display

These 5 gallon water dispensers with ecofriendly cups will keep
your guests hydrated throughout the day.

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$8.25 Each

Lemonade | \$8.25 Each

Starbuck's Frappuccino | \$8.25 Each

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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

Rainforest Bold Regular Coffee, Decaffeinated Coffee, Tazo Teas and Iced Tea

INCLUDES:

Mid-Morning Snack: Cranberry Scones & Individual Bags of Trail Mix

AND

Afternoon Snack: Chocolate Dipped Rice Krispy Treats & Guacamole with Tortilla Chips
(50% of each based on guarantee)

\$55 *Per Guest*

HALF DAY PACKAGE BREAK

Rainforest Bold Regular Coffee, Decaffeinated Coffee & Tazo Teas & Iced Tea

INCLUDES:

Mid-Morning Snack: Whole Fruit & Homemade Granola Bars

OR

Afternoon Snack: Chocolate Covered Pretzels & Chicago Mix - Cheddar & Caramel Popcorn
(50% of each based on guarantee)

\$30 *Per Person*

ENERGIZE ME

Whole Raw Almonds

High Energy Trail Mix

Homemade Granola Bars

Seasonal Jerky

\$25 *Per Guest*

ORCHARD HILLS BREAK

Granny Smith Apple Wedges served with Almond Butter Dip & Caramel Dip

Cheddar Cheese Cubes

Country Apple Galette

\$25 *Per Guest*

DIP TRIO

Trio of Dips

Roasted Red Pepper Hummus

French Onion Dip

EVERYTHING CHOCOLATE COVERED

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

\$25 *Per guest*

Spicy Black Bean & Cotija Cheese Dip

Fresh Baguettes & Lavosh

Sweet Potato Tortilla Chips

Heirloom Carrots

\$25 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 \$75 per guest. Buffet Food Displayed for a Maximum of 90 Minutes Lunch Buffets Include Iced Tea

PARK PLAZA DELI – AVAILABLE DAILY

Mesclun Salad with Cucumber, Dried Peaches, Roasted Shallot Vinaigrette

Summer Pasta Salad

Oven Roasted Tomatoes, Olives, Red Onions, Pesto Vinaigrette

Oven Roasted Turkey Slices, Roast Beef, Seasoned Fried Tofu

Selection of Sliced Cheeses

Butter Lettuce, Tomatoes, Shaved Red Onions, Pickle Spears

Garlic Aioli, Whole Grain Mustard Aioli, Thousand Island

Ciabatta Bread, Multi Grain Bread, Brioche Bun

House Fried Potato Chips

OLD TOWNE IRVINE – TUESDAY & SATURDAY

Did you know Old Town Irvine was designated a California Historical Landmark (No.1004) on November 11, 1991?

Old Town Irvine is in the city of Irvine, California in Orange County. A historical marker is at 14980 Sand Canyon Avenue, Irvine. The marker is to remember the founding of the City of Town Irvine in 1887.

Endive and Spinach Salad, Orange Segments, Red Onions, Toasted Walnuts, Poppy Seed Vinaigrette

Orecchiette Pasta Salad, Cherry Tomatoes, Assorted Summer Squash, Chick Peas, Feta Cheese, Citrus Vinaigrette

Pan Seared Chicken Breast, Sauteed Spinach, Blistered Tomatoes, Chardonnay Jus

Roasted Sea Bass with Dill Caper Cream

Chocolate Chip Cookies and Lemon Bars

\$70 *Per Guest*

ALDRICH PARK – WEDNESDAY & SUNDAY

Fun Fact:

Aldrich Park is located on the grounds of the University of California Irvine featuring more than 11,000 trees, 33 eucalyptus species and gently sloping hills. Aldrich Park is simply a perfect spot for a picnic.

Locally Sourced Baby Mixed Greens, Roasted Beets, Arugula, Goat Cheese, Sherry Vinaigrette

Barley and Chickpea, Wild Rocket Arugula and Sundried Tomato

Roasted Chicken with Herbed and Garlic Chicken Jus

Sustainably Sourced Salmon with Cucumber and Cumin Yogurt Sauce

Vegetable Rice Pilaf

Roasted Summer Squash with Chimichurri

Lemon Tart, Whipped Cream

Greek Yogurt Berry Parfait

\$70 *Per Guest*

HERITAGE PARK – MONDAY & FRIDAY

Romaine and Radicchio Salad, Roasted Corn, Tomato, Tortilla Strips, Chipotle Ranch Dressing

Tajin Spiced Watermelon Salad with Jicama, Cucumber, Fresh Picked Basil, Lime and Cilantro

Lime Chicken Fajitas with Onions and Peppers

Carne Asada, Pickled Jalapeno

Spanish Rice

Pinto Beans

Roasted Fingerling Potatoes, Local Herbs

Glazed Rainbow Carrots with Fennel

Flourless Chocolate Cake

Stone Fruit Cup

\$70 *Per Guest*

DIAMOND JAMBOREE – THURSDAY

Arugula and Mizuna Salad, Asian Pear, Shaved Carrots, Watermelon Radishes, Yuzu Dressing

Rice Noodle Salad

Napa Cabbage, Cucumbers, Peppers, Pea Shoots, Roasted Peanuts, Housemade Ponzu Sauce

Roasted Pork Loin and Blistered Shishito Peppers

Today's Sustainable Catch of the Day with Grilled Scallions, Lemongrass

Garlicy Green Beans with Peppers

Jasmine Rice

Orange Butter Cake

Fortune Cookies

\$70 *Per Guest*

Corn and Flour Tortillas

Pico de Gallo, Salsa Verde, Cotija Cheese, Lime Crema

Cinnamon Sugar Dusted Churros

Dulce de Leche Chocolate Mousse with Brownie Cake (GF)

\$70 *Per Guest*

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GRAB 'N 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.

TURKEY SANDWICH

With Watercress, Gouda, Tomato & Honey Mustard

Includes:

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

\$56 *Per Guest*

ROAST BEEF SANDWICH

With Muenster Cheese, Pickle, Tomato & Horseradish Mustard

Includes:

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

\$56 *Per Guest*

VEGETARIAN WRAP

With Red Peppers, Mushrooms, Squash & Hummus

Includes:

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

\$56 *Per Guest*

MISO GLAZED CHILLED SALMON *

Crunchy Asian Slaw with Ginger Dressing

Includes:

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

\$56 *Per Guest*

HERB ROASTED CHILLED CHICKEN *

With Cucumber Tzatziki Dipping Sauce

Includes:

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

\$56 *Per Guest*

ROTISSERIE CHICKEN SALAD

Crisp Apples, Celery, Grapes, Sun-dried Cranberry & Artisan Greens, Apple Cider Dressing

Includes:

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

\$56 *Per Guest*

TRADITIONAL TUNA NICOISE

Flaked Tuna, Petit Greens, Green Beans, Teardrop Tomatoes, Hard Boiled Eggs, Potatoes & Kalamata Olives

Includes:

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

\$56 *Per Guest*

KALE & MIXED GREEN SALAD

Chopped Tomatoes, Cucumbers, Quinoa, Grilled Corn, Garbanzo Beans, Craisins & Spicy Tofu

Includes:

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

\$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. Our plated lunches are named after the original villages of Irvine.

TWO COURSE PLATED LUNCH - EAST IRVINE

Southwestern Chicken Salad

Hearts of Romaine, Haas Avocado, Roasted Corn, Black Beans, Grilled Chayote, Ripe Tomatoes, Cotija Cheese, Roasted Chicken, Tortilla Strips, Cilantro Vinaigrette

Vanilla Bean Creme Brulee Tart

Seasonal Berries

\$55 *Per Guest*

TWO COURSE PLATED LUNCH - UNIVERSITY PARK

Citrus Almond Salmon Salad

Baby Spinach, Red Radicchio, Local Orange Segments, Marcona Almonds, Herb Feta Cheese, Organic Blueberries, Roasted Winter Squash, Lemon Vinaigrette

Traditional Cheesecake

Berry Compote, Citrus Whipped Cream

\$55 *Per Guest*

THREE COURSE PLATED LUNCH - WESTPARK

Baby Spinach & Radicchio Salad

Roasted Napa Grapes, Shaved Watermelon Radish, Point Reyes Blue Cheese, Candied Walnuts, Citrus Vinaigrette

Grilled Free Range Chicken Breast |

Creamy Herb Polenta, Baby Vegetables, Chicken Jus

Banana Butterscotch (GF)

Flourless Cocoa Cake, Butterscotch Mousse, Banana Compote Caramel Glaze, Chocolate Crumbles

\$60 *Per Guest*

THREE COURSE PLATED LUNCH - EL CAMINO REAL

Baby Mixed Kale Salad

Shaved Fennel, Candied Pecan, Baby Tomatoes, Honey and Citrus Infused Balsamic

Grilled Salmon Steak

Lemon Beurre Blanc, Sauteed Seasonal Vegetables, Shaved Fennel, Lemon Segments

Vanilla Bean Creme Brulee Tart, Seasonal Berries

\$63 *Per Guest*

THREE COURSE PLATED LUNCH - WALNUT

Spinach & Frisee Salad

Peaches, Slivered almonds, Warm Bacon Dressing

THREE COURSE PLATED LUNCH - CULVERDALE

Baby Iceberg Wedge Salad

Bacon, Red Onions, Ranch Dressing

Miso Glazed Wild Rockfish
Baby Bok Choy, Japanese Red Chili Peppers, Steamed Basmati Rice

Traditional Cheesecake
Berry Compote, Citrus Whipped Cream

\$65 Per Guest

Braised Beef Short Rib
Root Vegetables Risotto, Sautéed Spinach, Forest Mushroom Pan Demi

Triple Chocolate Mousse Cake
Fresh Raspberries

\$67 Per Guest

THREE COURSE PLATED LUNCH - TURTLE ROCK

Not So Caesar Salad
Romaine, Radicchio, Croutons, Shaved Carrots, Chipotle Caesar Dressing

Seared Steak Tender
Bleu Cheese Infused Butter. Rosti Potato, Wilted Greens, Horseradish Demi

Chocolate Crunch Cake
Glazed Strawberries

\$68 Per Guest

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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 50 pieces per selection.

COLD SELECTIONS

Bruschetta
Rustic Bread, California Cherry Tomatoes, Garlic, Basil, EVOO

Roasted Beef Tenderloin on Herb Crostini

WARM SELECTIONS

Fig and Brie Bites
Puffed Pastry, Brie, Fig Jam, Pecans

Chipotle Beef Empanadas

Horseradish Cream, Micro Green

Bloody Mary Shrimp Shooter

Vodka Infused Cocktail Sauce

Mini Tuscan Ratatouille Tart

Citrus Crab Salad

Zucchini, Squash, Red Onions, Bell Peppers, Flaky Shell

Ahi Tuna Bites

Crispy Rice Cake, Dill Crème Fraiche

Chinese Chicken Salad on Crispy Wonton

\$10 *Per Piece*

Roasted Tomato Salsa

Southwest Black Bean Empanada

Tomatillo Salsa

Spring Roll

With Shoyu Sauce

Vegetable Spring Rolls

Ginger-Apricot Glaze

Thai Chicken Satay

Spicy Peanut Sauce

Shrimp Shu Mai

With Ginger-Soy Sauce

Artichoke and Boursin Beignet

Sriracha Aioli

Five Spice Chicken Pot Stickers

Sesame Ponzu

Vegetable Samosa

Tamarind Cucumber Dip

Korean Beef Skewer

Gochujang Sauce

Mini Crab Cakes

Cajun Remoulade

Shrimp Tempura Spears

Orange Chili Sauce

\$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 All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, (Vegan) Vegan

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

Selection of Nigiri & Cut Roll Sushi

California Rolls, Spicy Tuna Rolls, Salmon, Shrimp

Edamame, Wakame & Tofu Salad

SHELLFISH ON ICE

Seasonal, Fresh Shucked Oysters

Succulent Citrus Poached Shrimp

Spiced Crab Legs

Soy Sauce, Pickled Ginger & Wasabi

All Items are Dairy, Gluten & Nut Free

\$50 Per Guest

IRVINE FARMER'S MARKET CRUDITÉS

California Farms' Toy Box Tomatoes, Baby Carrots, Celery, Cucumber, Jicama

Walnuts, Spanish Almonds, Roasted Pumpkin Seeds

Cucumber Mint Yogurt Dip, White Bean & Sun-Dried Tomato Hummus, Pesto Ranch

Blue Corn Chips

Asiago & Rosemary Lavosh

Spiced Pita Toast Points

\$30 Per Guest

CHEF'S CHARCUTERIE DISPLAY

Shaved Prosciutto, Salami & Capicola

Marinated Olives, Point Reyes Blue Cheese, Parmesan, Provolone

Roasted Vegetables, Cipollini Onions, Peppers, Capers, Olive Tapenade

Basil Pesto Goat Cheese Dip, Vine Ripe Tomato Crudo, Citrus Aioli

Garlic Ciabatta Crostini, Rosemary, Asiago & Multi Seed Lavash

\$35 Per Guest

DJ LETTUCE CUPS

Fun Fact

Diamond Jamboree is Orange County's international dining spot in Southern California that brings together a variety of cuisines and international flavors. There are Chinese, Japanese, Korean and Taiwanese restaurants to name a few. The culinary innovation on display will keep you coming back for more.

Iceberg, Romaine, Bibb Lettuce Cups

Asian Vegetables

Fresh Horseradish, Classic Cocktail Sauce, Mignonette, Tabasco Sauce and Lemon Caper Aioli, Lemon Halves

\$1200 Per Display of 100 Pieces

GUACAMOLE & SALSA BAR

House-Made Blue Corn Chips, Tajin Potato Chips

Roasted Ranchero, Pico de Gallo, Salsa Verde

Black Bean Corn Salsa, Mild & Spicy Guacamole

Roasted Poblano & White Cheddar Queso Dip

\$30 Per Guest

CALIFORNIA CHEESE BOARD

Mezzo Secco, Vella Cheese Co, Sonoma

Toma, Point Reyes Cheese Co, Point Reyes

Brie, Marin French Cheese Co, Petaluma

Goat Chevre, Laura Chenel's Creamery, Sonoma

\$35 Per Guest

MORE THAN MAC & CHEESE

California Spinach & Mushroom Ravioli

Red Pepper Sauce, Kale & Toasted Almonds

Cavatappi Pasta, Sweet Peas, Baby Shrimp, Sweet Onions & Pecorino Cheese

Whole Wheat Penne Pasta with Mushrooms, Spinach, Seasonal Vegetables & Marinara Sauce

Focaccia, Olive Bread, Chili Flakes & Parmesan Cheese

Char Siu Chicken

\$40 *Per Guest*

Sweet Chili Shrimp

Green Papaya Salad

Lime, Peanuts, Scallions

Kimchi

Crisp Rice Noodles

\$35 *Per Guest*

Pricing Based on (90 minute) 1.5 Hour Reception time All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, Vegan

CARVING STATIONS

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

HERB CRUSTED PRIME RIB

Slow Roasted Rosemary & Garlic Rubbed Serves 30 guests

Slow Roasted Rosemary & Garlic Rubbed Prime Rib

Natural Shallot Jus, Fresh Horseradish Cream

Bacon, Cheddar & Scallion Potato Casserole

Herb Roasted Asparagus with Extra Virgin Olive Oil & Aged Balsamic Drizzle

Fresh Baked Rolls, Whipped Butter

\$1000 *per Display*

PEPPER CRUSTED STEAMSHIP OF BEEF

Serves 125 guests

Herb Rubbed, Port Jus

Spring Leek Au Gratin Potatoes

Orzo Pasta Salad, Sun-Dried Apricots, Onions, Grilled Pears, Balsamic Glaze

Fresh Baked Asiago Rolls, Whipped Butter with Roasted Pumpkin Seeds

WHOLE ROASTED BEEF TENDERLOIN

Herb & Gorgonzola Crusted Roma Tomato Serves 10 guest

Roasted Shallot Hollandaise, Pinot Noir & Anise Reduction

Wild Mushrooms & Black Truffle

Garlic & Chive Yukon Gold Potato Mashers

Olive Ciabatta with Herb Whipped Butter

\$360 *Per Display*

ROASTED ROSEMARY TOM TURKEY

Serves 30 guests

Cranberry Orange Relish

Charred Corn Mashed Potato, Thyme Gravy

Soft Dinner Rolls

\$700 *per Display*

\$2500 *per Display*

BAKED WHOLE WILD SALMON

Serves 25 guests

Caper & Chive Aioli, Fresh Lemon Wedges

Tropical Fruit Relish

Seasonal Fruit Chutney

Herb Garlic Truffle Fries

\$750 *per Display*

Pricing Based on (1) Hour Reception Time Chef Attendant Required for Carving Stations 1 Chef Attendant per (50) Guests | \$200 per Attendant All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, Vegan

RECEPTION PACKAGES

Did you know? Two markets in Irvine are certified by the Orange County Farmer Bureau. The market at Irvine Regional Park is one, and they offer markets on Tuesday mornings. The other market is close to the Mariner's Church, with markets being held on Saturday mornings and Sundays from 10:00 am and 2:00 pm. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

THE PERFECT PAIR - GOURMET GRILLED CHEESE & SOUP

Roasted Tomato Basil Soup (Vegan)

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*

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

Lobster Ravioli

Brandy Lobster Sauce with Crispy Leeks & Roasted Tomatoes

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

Olive Oil & Vinegar

\$45 *Per Guest*

SOCAL TAQUERIA

ASIAN NIGHT MARKET

Select Three (3) Taco Options: Based upon (3) Taco Selections
Per Person

Blackened Local Sea Bass

Lemon Aioli

Cerveza Marinated Carne Asada

Fire Roasted Spring Onions, Cilantro

Orange Chili Marinated Shrimp

Valencia Orange Marinated Pork Carnitas

Pico De Gallo

Achiote Chicken

Caramelized Onions & Grilled Pineapple

Chipotle Lime Fire Grilled Vegetables

Soft Corn & Flour Tortillas

Spicy Pickled Carrots & Vegetables, Shredded Cabbage, Ranchero

Salsa, Fresh Limes

Cilantro Crema, Cotija Cheese

Freshly Made Guacamole, House Blue Corn Chips

\$55 Per Guest

SLIDERS, SLIDERS, SLIDERS

Select Three (3) Slider Options:

BBQ Chicken

Southern Coleslaw, Honey Mustard Dressing, Soft Brioche Bun

Pulled Kalua Pork

Pineapple Onion Jam, Sweet Purple Cabbage Coleslaw, Hawaiian Roll

Southwest Black Bean

Pickled Red Onion, Tomato and Jalapeno Aioli, Whole Wheat Roll

Natural Angus Beef

Aged White Cheddar, Bacon Onion Jam & Horseradish Aioli, Pretzel Bun

Crab Cake

Lemon Arugula, Pickled Onions, Tarragon Aioli, Potato Bun

Accompanied by Onion Rings & Garlic Parmesan Potato Chips

Pork Belly, Shrimp and Vegetable Dumplings

Peking Duck and Vegetarian Spring Rolls

Vegetable Fried Rice

Sweet Soy, Ponzu Sauce, Chili Sambal

Fortune Cookies

\$60 Per Guest

MORE THAN MAC & CHEESE

Select Three (3) Mac & Cheese Options:

Truffle & Wild Mushroom

Shaved Black Truffle Peelings, Smoked Gouda Fondue, Micro Herbs, Garlic Chips

Steak House

Flank Steak Bites, Caramelized Onions, Wild Arugula, Gorgonzola Bechamel

Pub Style

Roasted Chicken, Bacon Onion Jam, Tempura Onion Rings, Beer & Cheese Fondue

Shrimp De Jonghe

Taste of Oaxaca

Chorizo, Roasted Corn, Grilled Spring Green Onions, Poblano Oaxaca Fundido, Tortilla Streusel

\$45 Per Guest

Served with Lemon-Buttermilk Dip, Ketchup

\$45 Per Guest

Pricing Based on (1) Hour Reception Time All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, Vegan



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.

PLATED DINNER- NORTHWOOD

Mizuna Green Salad
Vine-ripened tomatoes, Buffalo Mozzarella, Parmesan Crisp, Basil Dressing

Roasted Chicken Breast (GF, NF)
Arugula Pesto, Sweet Corn Risotto, Blue Lake Green Beans, Chardonnay Sauce

Citrus Panna Cotta
Shortbread Crust, Kalamansi Coulis, Candied Orange Zest (VT)

Fun Fact:
Northwood Community Park was built in 1980 on the site of a former citrus packing facility, is also known as "Castle Park" among the neighborhood kids for its fort structure.

\$75 Per Guest

PLATED DINNER - FREMONT CANYON

Artisan Greens and Local Picked Lettuces
Roasted Pear, Hazelnuts, Honey Whipped Ricotta, Sherry

PLATED DINNER - CRYSTAL COVE

Wild Arugula and Watercress Salad
Watermelon Radish, Triple Crème Brie Wedge, Blackberry Jam, Marcona Almonds, Basil Vinaigrette (GF, VT)

Herb Horseradish Crusted Sustainable Salmon (GF)
Thumbelina Carrots, Celery Root Puree, Dijon Vermouth Sauce

Meyer Lemon Cheesecake
Strawberry Compote (VT)

\$77 Per Guest

PLATED DINNER - TURTLE ROCK VIEWPOINT

Organic Green Salad
Napa Grapes, Candied Walnuts, Point Reyes Bleu Cheese,

Vinaigrette (GF)

Grilled Local Sea Bass (GF, NF)

Heirloom Cauliflower Puree, Sauce Vierge, Citrus Infused

Tres Leches Cake

Coconut Whipped Cream, Mango (VT)

\$80 Per Guest

PLATED DINNER - CHAPARRAL PARK

Little Gem Lettuce Salad

Radicchio, Shaved Pecorino, Garlic Ciabatta Croute, Black Pepper Caesar Dressing

Roasted Beef Tenderloin

Point Reyes Blue Au Gratin Potatoes, Roasted Roma Tomatoes, Grilled Asparagus Tips, Syrah Pan Jus

Tiramisu

Mascarpone Cream and Espresso Soaked Ladyfingers (VT)

\$88 Per Guest

Prosecco Vinaigrette

Slow Braised Short Ribs (NF)

Au Gratin Potatoes, Roasted Zucchini, Roasted Parsnip Coulis, Red Wine demi-Glace

Crepe Brulee Tart

Fresh Raspberries, Nutella Crème Anglaise (VT)

\$82 Per Guest

PLATED DINNER - DUET FOUR COURSE - SAN JOAQUIN WILDLIFE SANCTUARY

Wild Mushroom Soup

Point Reyes Bleu Cheese Crema (GF, VT)

Apricot, Endive and Butter Lettuce Salad

Shaved Farmers Market Vegetables, Toy Box Tomatoes, Honey Vinaigrette (GF, VT)

Duet Entree Surf & Turf (NF)

Petite Filet Mignon, Butter Poached Jumbo Shrimp, Market Vegetable Risotto, Truffle Hollandaise, Port Bordelaise (NF)

Flourless Chocolate Cake

Chantilly Cream, Raspberry Coulis (VT)

\$125 Per Guest

All Dinners Include Bread Presentation, Rainforest Bold Coffee, Decaffeinated Coffee & Tazo Tea Selections If Two Entrees are Selected, The Higher Price Will Prevail & an Entree Card Must Be Provided by Client To add a fourth course, add \$20 per person All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, Vegan

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 four entree selections is provided for your guest

3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE APPETIZER - CHOOSE ONE

Dungeness Crab Cake, Corn Relish, Red Bell Pepper Emulsion (NF)

Basque Piperade Red Pepper, Tellicherry Whipped Ricotta

Burrata with Granny Smith Apple Gremolata, EWO, Grilled Levain Bread

Charred Snap Peas, Lime and Mint Labneh, Toasted Sesame

4. Sides are presented steakhouse style - a la carte, family style

5. Four Courses are required to allow the culinary team time to prepare your entree.

\$150 *Per Guest*

PLANNER'S CHOICE SALAD - CHOOSE ONE

Organic Greens, Napa Grapes, Candied Walnuts, Point Reyes Blue Cheese, Prosecco Vinaigrette (GF, VT)

Red Wine Poached Pears, Baby Spinach, Radicchio Salad Asiago, Shaved Fennel, Toasted Hazelnuts, Honey Red Wine Vinaigrette (GF, VT)

Lolla Rosa Lettuce, Baby Beets, Candied Cashews, Purple Haze Goat Cheese, Cherry Vinaigrette (GF, VT)

Di Stefano Burrata, Wild Arugula, Fig Marmalade, Candied Pecan, Ciabatta Crostini, Sweet Basil Vinaigrette (VT)

SIDES PRESENTED FAMILY STYLE:

Choose Three Sides:

Summer Corn Risotto, Truffle Mashed Potatoes, Leek Au Gratin Potatoes, Macaroni Cheese, Steamed Asparagus, Creamed Spinach, Braised Broccolini, Sautéed Mushrooms

Seeds

Lobster Shrimp Sherry Bisque, Fennel Crisp, Creme Fraiche (NF)

Ricotta Ravioli, Foraged Mushrooms, Truffle Oil & Parmesan Cream (NF, V)

Seared Day Boat Scallop, Balsamic Reduction, Butternut Squash Risotto (NF)

INDIVIDUAL GUESTS' CHOICE ENTREE

FISH*

Herb Crusted Sea Bass, Saffron Yellow Tomato Vinaigrette (GF, NF)

Fennel Pollen Crusted Salmon, Tarragon Hollandaise (GF, NF)

CHICKEN*

Truffle Stuffed Organic Chicken, Chanterelle Beurre Blanc (GF, NF)

BEEF*

Beef Filet, Blue Cheese Butter (NF)

Braised Short Ribs, Merlot Demi (NF)

Lamb Chops, Blackberry Anise Gastrique (NF)

VEGETARIAN

Tuscan Ratatouille Tart & Roasted Pepper Sauce

PLANNER'S CHOICE DESSERT - CHOOSE ONE

Triple Layer Carrot Cake

Salted Caramel Reduction (VT)

Flourless Chocolate Cake

Chantilly Cream, Raspberry Coulis (VT)

Creme Brulee Tart

Chantilly Cream, Strawberry Reduction (NF, VT)

Tiramisu

Mascarpone Cream, Espresso-Soaked Ladyfingers (VT)

All Dinners Include Bread Presentation, Rainforest Bold Coffee, Decaffeinated Coffee & Tazo Tea Selections All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, Vegan

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.

LAS LOMAS PARK DINNER BUFFET

Traditional Tortilla Soup

Pickled Onions, Chipotle Crema, Fresh Avocado, Corn Tortilla Strips (DF, GF, NF)

Central Valley Greens

Pickled Onions, Pepitas, Queso Fresco, Creamy Lime Vinaigrette, Oil & Vinegar

Strawberry Jicama Salad

Agave Mint Vinaigrette (Vegan)

Achiote Garlic Spiced Seasonal Fish

Served with Flour Tortillas (DF, NF)

Adobo Chicken

Cucumber Tomatillo Relish (DF, GF, NF)

Achiote Verde Rice

Roasted Corn & Hatch Green Chilis (GF, NF, VT)

Pinto Beans, Caramelized Onions & Sweet Peppers (Vegan)

Fresh Salsa, Guacamole, Blue Corn Chips (Vegan)

House-Made Coconut Tres Leches Cake (VT)

Cinnamon Dusted Sopapillas with Honey (VT)

\$95 *Per Guest*

TANAKA FARM TO TABLE

Roasted Vidalia Onion Soup (GF, DF)

Grilled Swiss Cheese Bites (NF, VT)

Rocket Arugula Salad

Golden Raisins, Shaved Carrots, Preserved Onion, Herb Vinaigrette (DF,GF, NF, VT)

Sustainable Pacific Salmon

Cipollini Onion Confit, Gilroy Toy Box Tomato & White Bean Ragu

PETERS CANYON DINNER BUFFET

Fun Fact: Peters Canyon Regional Park

Encompasses 340 acres of coastal sage scrub, riparian, freshwater marsh and grassland habitats. The 55-acre Upper Peters Canyon Reservoir is home to many local and migrating waterfowl. Check out the black willows, sycamores and cottonwoods that line the lake and Peters Canyon Creek which runs through the canyon.

Roasted Red Pepper Bisque

Black Pepper Parmesan Tuiles (GF, NF, VT)

Local Green Salad

Napa Grapes, Spiced Walnuts, Point Reyes Blue Cheese, Thyme Vinaigrette (GF, VT)

Watermelon & Feta Salad

Watercress, Feta Cheese, Baby Toy Box Tomatoes, Lemon Vinaigrette (NF, VT)

Silva Farms Apple Glazed Pork Loin

Cranberry Pear Relish, Whole Grain Mustard Gravy (DF, GF, NF)

Freshly Caught Black Cod

Local Crab & Fennel Cream (GF, NF)

Sliced New York Sirloin Strip (NF)

Wild Mushroom-Onion Confit, Cherry-Port Demi (DF, GF, NF)

Gilroy Bing Cherries & Golden Raisin Couscous Pilaf (Vegan)

Chef's Seasonal Vegetable Medley (Vegan)

California Strawberry Shortcake

House-Made Key Lime Pies (V)

Driscoll Farms Berry Cobbler Jar (VT)

\$100 *Per Guest*

CASTLE PARK

Chopped Greek Salad

Cucumber, Olives, Red Onions, Goat Cheese, Herb Vinaigrette

California Caesar Salad

Tossed with Citrus Avocado Dressing

Caprese

Local Mozzarella, Heirloom Tomatoes, Basil Leaves, EVOO, Aged Balsamic

(DF, GF, NF)

Brandt Farms Lamb

Roasted Parsnip Puree, Balsamic Blackberry Glaze

Petaluma Farms Organic Crispy Chicken

Creamed Spinach, Crispy Buttermilk Onions (NF)

Honey Roasted Beets

Citrus Mizuna, Almond Streusel (DG, GF, VT)

Foraged Mushroom & Artichoke Risotto

Thyme Scalloped Yukon Potatoes

Topped with Roasted Pearl Onions

Farm Pies

Mini Pecan, Apple Tartlet, Mini Fruit Tarts, Mixed Strawberry Pear

Compote, Vanilla Bavarian Cream (VT)

\$105 Per Guest

MASON PARK

Traditional Pacific Cioppino with Grilled Crostini

Rocket Arugula Salad

Shaved Fennel, Grapefruit, Herb Feta, White Balsamic Vinaigrette

Jicama and Strawberry Salad

Lemon and EVOO

Wild Mushroom Stuffed Free Range Chicken

Red Pepper & Green Olive Sauce

Pan Seared Pacific Sea Bass

Fennel & Rock Shrimp Fondue

Beef Tenderloin Medallions

Truffle Sherry Cream, Sea-side Monterey Mushrooms

Golden Beets & Roasted Carrots, Thyme Brown Butter, Toasted

Almonds

Gilroy Bing Cherries & Golden Raisin Couscous Pilaf

Warm Potato & Gratin with Cranberry & Pecans

Double Chocolate Cake, Raspberry Cheesecake, Spiced Honey

Berries

\$110 Per Guest

Fennel Pollen Crusted Salmon

Lemon Caper Butter

Porcini Stuffed Chicken Breast

Truffle Demi

Port Braised Beef Short Ribs

Crispy Leeks

Warm Potato & Gratin with Cranberry & Pecans

Golden Beets & Roasted Carrots

Thyme Brown Butter, Toasted Almonds

Mini Dessert Shooters, Petit Fours, Gourmet Macarons, Chocolate

Covered Strawberries

\$100 Per Guest

SPECIALTY OFFERINGS - IRVINE OPEN SPACE

PRESERVE

Monday - Spinach Mushroom Ravioli

Roasted Eggplant, Peppers, Tomato Marinara (Vegan)

Tuesday - Vegetable Paella

Winter Vegetables, Saffron, Vegan Ricotta Salata

Wednesday - Quinoa Vegetable Stack

Avocado, Fried Beets, Red Pepper Sauce Wild Arugula

Thursday - Curried Lentils with Jasmine Rice

Roasted Cashews, Coriander Roasted Root Vegetables

Friday - Oven Baked Heirloom Cauliflower Steak

Fresh Herbs, Extra Virgin Olive Oil

Saturday - Portobello Napoleon

Grilled Vegetables, Olive Polenta Cake, Ratatouille Sauce

Sunday - Thai Coconut Curry Rice Noodles

Farm Vegetables

Displayed for a Maximum of 90 Minutes All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free, (VT) Vegetarian, (Vegan) Vegan



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 Bottle

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$50 Bottle

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$50 Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50 Bottle

Subtle hints of oak and spice married with lively tannins.

All Prices Subject to a taxable 24% 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

Avissi Prosecco DOC | \$52 Bottle

Canvas by Michael Mondavi Blanc de Blancs Brut | \$55 Bottle

WHITES

Grounded, Sauvignon Blanc | \$52 Bottle

Pine Ridge Chenin Blanc | \$52 Bottle

Domaine Carneros Brut | \$85 Bottle

Kendall Jackson, Chardonnay | \$55 Bottle

Taittinger Brut La Francaise Champagne | \$125 Bottle

REDS

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

Evolution, Pinot Noir, the Willamette Valley | \$60 Bottle

Quest, Cabernet Sauvignon, Paso Robles | \$65 Bottle

Marietta, Old Vine Red, Zinfandel Blend, Sonoma and Mendocino Counties | \$65 Bottle

DAOU Cabernet Sauvignon, Paso Robles Collection, California | \$90 Bottle

All Prices Subject to a taxable 24% Service Charge, 7.75% State Sales Tax

HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combining 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

Bacardi Rum and chocolate with simple syrup

Grapefruit Delight

Bacardi Rum and grapefruit with simple syrup

Bacardi Rum Martinez

Bacardi Rum mixed with cherry and a hint of orange

\$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

Patron Tequila paired with Greenbar Distillery Organic Hibiscus Liqueur and Lime

Spicy Pineapple Cilantro Margarita

Patron Tequila with pineapple and spice

Orange Spice Margarita

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

\$18 *Per Drink*

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

Titos Vodka shaken with cold brew and Amaretto

Watermelon Jalapeno Cooler

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

Tropical Sunset

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

\$18 *Per Drink*

All Prices Subject to a taxable 24% 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

One Hour | \$24 Per person

Two Hours | \$39 Per person

Three Hours | \$54 Per person

Four Hours | \$69 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 | \$26 Per person

Two Hours | \$41 Per person

Three Hours | \$55 Per person

Four Hours | \$70 Per person

BEER AND WINE BAR

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

One Hour | \$22 Per person

Two Hours | \$34 Per person

Three Hours | \$46 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 | \$16 Per Drink

Domestic Beer & Seltzer | \$11 Can

Stella Artois, Coors Light, Recursion IPA, White Claw Hard Seltzer,
High Noon Vodka Seltzer

Premium and Imported Beer | \$12 Bottle

Corona Extra, Modelo Especial

Canvas Wines by Michael Mondavi | \$15 Per Glass

Signature Sparkling Wine | \$17 Per Glass

Premium Sparkling Wine | \$18 Per Glass

Zing Zang Bloody Mary | \$17 Per Glass

Featured Seasonal Wines | \$16 Per Glass

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

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

Red Bull | \$9 Each

Non Alcoholic Athletic Brewing | \$11 Each

Juices | \$9 Each

CASH BAR

Includes full bar set ups. Credit cards only.

Signature Cocktails | \$16 Per Drink

Premium Cocktails | \$17 Per Drink

Domestic Beer | \$12 Can

Stella Artois, Coors Light, Recursion IPA, White Claw Hard Seltzer,
High Noon Vodka Seltzer

Premium and Imported Beer | \$13 Bottle

Corona Extra, Modelo Especial

Canvas Wines by Michael Mondavi | \$16 Per Glass

Signature Sparkling Wine | \$18 Per Glass

Premium Sparkling Wine | \$19 Per Glass

Zing Zang Bloody Mary | \$18 Per Glass

Featured Seasonal Wines | \$17 Per Glass

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

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

Non Alcoholic Athletic Brewing | \$12 Each |

Juices | \$9 Each

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 24% Service Charge, 7.75% State Sales Tax