



HYATT REGENCY IRVINE
MEETING & EVENT MENUS



CONTINENTAL BREAKFASTS

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

PARK PLAZA CONTINENTAL - MONDAY

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

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

Assorted Breakfast Bakeries **VGN CN**

Cranberry Orange Muffins **VGN GF**

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

Assorted Cereals with Skim Milk on the side

\$48 Per Guest

VENETO CONTINENTAL - WEDNESDAY

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

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

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

Fresh Baked Chocolate Muffins **GF VGN CN**

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

Assorted Cereals with Skim Milk on the Side

\$48 Per Guest

AGOSTINO CONTINENTAL - FRIDAY

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

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

CORONADO CONTINENTAL - TUESDAY

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

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

Sliced Lemon Poppyseed Bread **VGN CN**

Banana Nut Muffins **GF VGN CN**

Seasonal Berry Yogurt Parfait **GF VGN**

Assorted Cereals with Skim Milk on the side

\$48 Per Guest

HARVARD CONTINENTAL - THURSDAY

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

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

Assorted Mini Danishes **CN**

Freshly Baked Blueberry Muffins **GF VGN CN**

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

Assorted Cereals with Skim Milk on the side

\$48 Per Guest

MICHELSON CONTINENTAL - SATURDAY

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

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

Assorted Mini Danishes and Chocolate Croissants **VGN**

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

Freshly Baked Blueberry Muffins **GF VGN CN**

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

Assorted Cereals with Skim Milk on the side

\$48 Per Guest

Freshly Baked Chocolate Muffins **GF VGN**

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

Assorted Cereals with Skim Milk on the side

\$48 Per Guest

CLAREMONT CONTINENTAL - SUNDAY

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

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

Assorted Breakfast Bakeries **VGN CN**

Cranberry Orange Muffins **GF VGN CN**

Carrot and Banana Smoothie **GF VGN**

Assorted Cereals with Skim Milk on the side

\$48 Per Guest

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

BREAKFAST BUFFET OF THE DAY

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

IRVINE BREAKFAST BUFFET - MONDAY AND FRIDAY

Fresh Orange Juice **DF GF VGN V**

Morning Fruit Salad **DF VGN V GF**

A mix of Seasonal Fruits and Berries

Banana Oatmeal Muffins **VGN CN GF**

Chilaquiles Tortilla Chips topped with Salsa, Cheese, Egg and

NEWPORT BREAKFAST BUFFET - TUESDAY AND SATURDAY

Fresh Orange Juice **DF VGN V**

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

Assorted Breakfast Pastries **VGN CN**

Sour Cream **GF VGN CN**

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

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

Pork Sausage **GF DF**

Smoked Bacon **GF DF**

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

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea
Selections

\$55 Per Guest

LAGUNA BREAKFAST BUFFET - WEDNESDAY AND SUNDAY

Fresh Orange Juice **GF VGN V DF**

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

Cranberry Orange Muffins **GF VGN CN**

Assorted Breakfast Pastries **VGN CN**

Yogurt Bar **DF GF**

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

Cage Free Scrambled Eggs **DF GF**

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

Pork Sausage **DF GF**

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

Smoked Bacon **DF GF**

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

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea

Chocolate Muffins **GF VGN CN**

Green Chili Chilaquiles **V**

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

Chorizo and Pepper Jack Strata **GF**

Fiesta Jalapeno Sausage **DF GF**

Refried Pinto Beans **DF GF VGN V**

Queso Fresco **GF VGN**

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

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea
Selections

\$55 Per Guest

HUNTINGTON BREAKFAST BUFFET - THURSDAY

Chilled Orange Juice **DF GF VGN V**

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

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

Blueberry Muffins **GF VGN**

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

Applewood Smoked Bacon **DF GF**

Pork Sausage **DF GF**

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

Hash Brown Potatoes **DF GF VGN V**

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

Royal Cup Regular Coffee, Decaffeinated Coffee & Bigelow Tea
Selections

\$55 Per Guest

Selections

\$55 Per Guest

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BREAKFAST ENHANCEMENTS

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

HOT OFF THE GRIDDLE

Buttermilk Pancakes **VGN**

French Toast **VGN**

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

\$20 Per Guest

BREAKFAST BOX

Freshly Bake Fruit Muffin

Greek Yogurt Parfait

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

\$25 Per Guest

BREAKFAST SAMMY'S

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

CEREALS AND PARFAITS

Yogurt Parfait Bar | \$15 Per Guest

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

Cold Cereal | \$12 Per Guest

Fresh Berries, 2% & Skim Milk

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

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

BREAKFAST BURRITOS

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

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

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

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

\$200 Per Dozen

FARM TO TABLE

Cage Free Scrambled Egg and Cheddar Cheese, Chives **GF VGN**

Black Pepper Bacon **DF GF**

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

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

\$200 Per Dozen

BAGELS AND LOX

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

Harbor Island Smoked Salmon **DF GF**

Whipped Cream Cheese **GF VGN**

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

\$26 Per Guest

Substitute Chicken Sausage | \$2.50 Per Guest

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

\$40 Per Guest

FRITTATA

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

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

\$20 Per Guest

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PLATED BREAKFAST

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

ALL AMERICAN PLATED BREAKFAST

Seasonal Fruit Medley **DF GF VGN V**

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

Cage Free Scrambled Eggs Topped with Fresh Herbs

Crisp Bacon

Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions & Peppers

\$45 Per Guest

CULVER PLATED BREAKFAST

Seasonal Fruit Medley **DF GF VGN V**

Cage Free Egg Frittata Caramelized Onions & Peppers

Frisée Salad, Balsamic Vinaigrette

Herb Roasted Yukon Gold Breakfast Potatoes

\$46 Per Guest

CLASSIC BENEDICT

Poached Eggs, Canadian Bacon and Hollandaise Sauce on an

AVOCADO TOAST **VGN**

Smashed Avocado on Whole Grain Toast with Cherry Tomatoes,

English Muffin

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

\$45 Per Guest

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

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

\$42 Per Guest

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MORNING BREAK OF THE DAY

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

CRAFT YOUR OWN MORNING BREAK

3 Items | \$30 Per Guest

4 Items | \$36 Per Guest

5 Items | \$42 Per Guest

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

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

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

Mini Peach Cobbler Parfait **VGN CN**

Greek Yogurt and Cinnamon Granola

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

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

Assorted Granola Bars **DF CN VGN V**

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

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

Summer Sunrise Smoothie **DF GF VGN V**

Orange, Banana, Strawberries, Plant Based Protein Powder

Rosemary Pink Lemonade **DF GF VGN V**

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

House Iced Coffee **DF GF VGN V**

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AFTERNOON BREAK OF THE DAY

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

CRAFT YOUR OWN AFTERNOON BREAK

3 Items | \$30 Per Guest

4 Items | \$36 Per Guest

5 Items | \$42 Per Guest

CHOOSE 3, 4, 5 ITEMS FROM THE LIST BELOW

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

Tzatziki Dip (GF, V, VG)

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

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

Mini Pretzels (DF, V, VG)

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

Tortilla Chips and Dips

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

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

Pecan Bars **CN VGN**

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

Fried Avocado with Avocado Oil **VGN**

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

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

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

Assorted Coca Cola Branded Products

Fresh Lemonade **GF VGN V DF**

CHOCOLATE BROWNIES WITH NUTS **CN VGN**

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

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

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

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

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

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

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

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

SNACKS

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

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

Nut Harvest Individual Bags | \$75 Per Dozen

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

Honey Lime Fruit Salad | \$20 Per Guest
Raspberries, Blackberries, Blueberries, Apple, Grapes, Basil &
Quinoa with a Honey-Lime Glaze

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

Candy | \$84 Per Dozen
Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

Organic Energy Bars | \$96 Per Dozen
Assorted Kind Bars, Cliff Bars & Stone Ground Fig Bars

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A LA CARTE BEVERAGES

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

COFFEE AND TEA

Hot Tazo Tea | \$120 Per Gallon

Freshly Brewed Coffee | \$120 Per Gallon

STILL WATER & SPARKLING WATER

Still Bottled Water | \$8.00 Each

Perrier Sparkling Water | \$8.00 Each

Iced Tazo Tea | \$120 Per Gallon

Individual Cold Brew Coffee | \$10 Each

SOFT DRINKS

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

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$8.50 Each

Lemonade | \$8.50 Each

Starbuck's Frappuccino | \$8.50 Each

AND MORE

Cold Pressed Juices | \$12.00 Each

A Seasonal Selection of Cold Pressed Juices

Selection of Fresh Juices | \$120 Per Gallon

Orange, Apple, Cranberry

Red Bull | \$9.00 Each

Regular Sugar Free

Bottled Smoothies | \$15.00 Each

Assorted fruit and veggie options available

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BREAK PACKAGES

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

ALL DAY PACKAGE BREAK

Regular Coffee, Decaffeinated Coffee, and Tea

Mid Morning Break **DF**

Individual Bags of Trail Mix and Energy Bars with Coffee Service

Afternoon Snack with Coffee Service **DF V**

Guacamole and Salsa with Tortilla Chips

HAF DAY PACKAGE BREAK

Regular Coffee, Decaffeinated Coffee & Tea

Package includes 1 break with: **DF**

Whole Fruit & Homemade Granola Bars

\$35 Per Person

\$60 Per Guest

ENERGIZE ME

Whole Raw Almonds

High Energy Trail Mix

Homemade Granola Bars

\$30 Per Guest

DIP TRIO

Trio of Dips

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

Fresh Baguettes & Lavosh

Sweet Potato Tortilla Chips

Heirloom Carrots

\$30 Per Guest

EVERYTHING CHOCOLATE COVERED

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

\$30 Per guest

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LUNCH OF THE DAY

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

SEASONAL DELI BUFFET - AVAILABLE DAILY

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

Traditional Caesar Salad with Garlic Croutons, Shaved Parmesan

VGN

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

Roast Beef Smoked Turkey Breast All-Natural Ham

Grilled Vegetables **DF GF VGN V**

SANTIAGO LUNCH BUFFET - MONDAY

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

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

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

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

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

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

Classic Mayo and Yellow Mustard **VGN**

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

Chocolate Chip Cookies and Lemon Bars

Deli Pickles **GF DF VGN V**

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

Lemon Pudding **GF VGN**

Chocolate Chip Cookies **VGN**

\$75 Per Guest

QUAIL HILL LUNCH BUFFET - TUESDAY

Hummus **DF GF VGN V**

Crispy Pita Chips **DF VGN V**

Tabbouleh Salad **DF GF VGN V**

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

Vegan Falafel **DF GF VGN V**

Garlic Dill Sauce **GF VGN**

Chicken Tikka Kebab **DF GF**

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

Curried Crispy Cauliflower **DF GF VGN V**

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

Almond Cookies **CN VGN**

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

\$75 Per Guest

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

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

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

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

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

Strawberry Pot De Crème **VGN**

\$75 Per Guest

WOODBIDGE LUNCH BUFFET - WEDNESDAY AND SUNDAY

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

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

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

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

Chile Relleno Cheesy Enchilada Casserole **GF VGN**

Spanish Rice **DF GF VGN V**

Pinto Beans **DF GF VGN V**

Flour Tortillas **DF VGN V**

Corn Tortilla **DF GF VGN V**

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

Dulce De Leche Cheesecake **VGN**

OAK CREEK LUNCH BUFFET - THURSDAY

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

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

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

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

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

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

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

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

Tiramisu Cake **VGN**

\$75 Per Guest

SKYLINE LUNCH BUFFET - SATURDAY

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

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

Avocado Cilantro Vinaigrette **DF GF VGN V**

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

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

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

Assorted Mexican Cookies **VGN**

\$75 Per Guest

TURTLE ROCK LUNCH BUFFET - FRIDAY

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

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

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

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

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

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

Mango Rice Pudding Cups **GF**

Lemon orange cake

\$75 Per Guest

Caramelized Brussels Sprouts **DF GF V VGN**

Pineapple Upside Down Cake **VGN**

Coconut Pudding **VGN**

\$75 *Per Guest*

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GRAB AND GO LUNCH

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

TURKEY AND CHEESE WRAP

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

Includes:

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

\$56 *Per Guest*

BBQ CHICKEN SALAD **GF**

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

Includes:

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

\$56 *Per Guest*

MEDITERRANEAN QUINOA SALAD **GF VGN**

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

Includes:

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

\$56 *Per Guest*

CAPRESE SANDWICH **VGN**

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

Includes:

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

\$56 *Per Guest*

VEGGIE AND HUMMUS BOX **VGN V DF**

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

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.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Chocolate Espresso Tartlet **VGN**

Vanilla Cheesecake **VGN**

Chocolate Mousse Cake **GF VGN**

Strawberry Shortcake **VGN**

Tiramisu **VGN**

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HORS D'OEUVRES

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

COLD SELECTIONS

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

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

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

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

Prosciutto, Fig, Goat Cheese on a Crostini

Crab and Mango Salad in Tartlet

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

WARM SELECTIONS

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

Philly Cheese Steak Spring Roll

Vegetable Samosa **DF VGN V**

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

Hot Chicken and Waffle Skewer with Maple Syrup

Mini Cheese Calzone, Marinara **VGN**

Chicken Quesadilla with Chipotle Ranch

Chipotle Beef Flautas, Roasted Salsa **DF**

Blackened Shrimp with Garlic Cream Cheese on Asiago Flat Bread

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

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

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

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

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

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

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

\$10 Per Piece

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

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

Smoked Brisket Empanada, Chipotle Aioli

Southwestern Chicken Black Bean and Corn Empanada

Chicken Empanada, Chipotle Aioli

Potato and Cheese Croquette **VGN**

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

\$10 Per Piece

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

PRESENTATION STATIONS

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

SUSHI DISPLAY

Salmon and Shrimp Nigiri **DF GF**

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

Soy Sauce, Pickled Ginger & Wasabi

\$1200 Per Display of 100 Pieces

SHELLFISH BAR

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

Jumbo Cocktail Shrimp **DF GF SF**

Crab Legs **SF DF GF**

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

\$1200 Per Display of 100 Pieces

CALIFORNIA GARDEN CRUDITE

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

ANTIPASTO DISPLAY

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

Dill Cucumber Dip **GF VGN**

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

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

\$30 Per Guest

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

Assorted Olives **GF DF VGN V**

Marinated Mozzarella **GF VGN**

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

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

Focaccia Bread **VGN**

\$35 Per Guest

ARTISINAL CHEESE DISPLAY

Local and Internationally Imported Cheese Selection **GF**

Dried Fruits **DF GF VGN V**

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

Seasonal Berry Compote **DF GF VGN V**

\$40 Per Guest

LOCAL HONEY **DF GF VGN**

ARTISAN BREADS AND CRACKERS **VGN**

TACO STATION

Chipotle Orange Marinated Carne Asada **DF GF**

Jalapeno and Cilantro Shrimp **DF GF**

Lime and Ancho Tequila Chicken **GF DF**

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

TRIO OF CEVICHE

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

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

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

Warm Corn Tortillas **DF V VGN GF**

Flour Tortillas **DF VGN V**

Cilantro Sour Cream **GF VGN**

Queso Fresco **GF VGN**

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

\$40 Per Guest

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

\$45 Per Guest

CHIPS AND DIPS STATION

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

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

Fresh Tortilla Chips **DF GF V VGN**

Spinach and Artichoke Dip **GF VGN**

\$30 Per Guest

FIRE ROASTED SALSA **DF GF VGN V**

GUACAMOLE **DF GF VGN V**

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

CARVING STATIONS

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

PRIME RIB OF BEEF

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

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

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

Whole Grain Mini Rolls **VGN**

Fresh Baked Rolls, Whipped Butter

\$50 Per Guest

SMOKED BRISKET

Smoked Beef Brisket **DF GF**

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

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

Buttermilk Cornbread **DF GF V**

\$45 Per Guest

CRUSTED WILD SALMON

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

Lemon Dijon Aioli **GF VGN**

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

Creamy Cilantro-Lime Slaw **GF VGN**

\$40 Per Guest

DRY RUBBED NATURAL BEEF TENDERLOIN

Green Peppercorn Demi **DF GF VGN V**

Serves 10 guest

Chipotle Aioli **GF VGN**

Creamy Horseradish **GF VGN**

Buttermilk Whipped Potatoes **VGN GF**

Country Rolls **DF VGN V**

\$55 Per Guest

ROASTED ROSEMARY TOM TURKEY

Thyme and Garlic Roasted Turkey **DF GF**

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

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

Whole Grain Mini Rolls **VGN**

\$40 Per Guest

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

RECEPTION PACKAGES

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

THE PERFECT PAIR - GOURMET GRILLED CHEESE & SOUP

Roasted Tomato Basil Soup (Vegan)

East Coast

Cheese Blend, Arugula, Avocado Bacon Jam on Rye

Traditional

American, Cheddar, Provolone, Texas Toast

West Coast

Swiss, Avocado, Sourdough Bread

Parmesan, Garlic Potato Chips (VT)

\$50 Per Guest

SLIDER STATION

Beef and Cheddar Cheese, Dill Pickle and Special Sauce

Fried Chicken and Country Coleslaw, Spicy Honey

*Beyond Burger Sliders Upon Request **V**

\$45 Per Guest

CHICKEN AND FRIES

Chicken Fingers **DF**

Cheese Sticks **VGN**

PASTA AMORE

Select Three (3) Pasta Options:

California Spinach & Mushroom Ravioli

Red Pepper Sauce, Kale & Toasted Almonds

Local Artichoke & Cheese Ravioli

Classic Arrabbiata with Grilled Chicken, Wild Mushrooms & Fresh Herbs

Rigatoni Pasta

Beef Bolognese Sauce

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

Olive Oil & Vinegar

\$45 Per Guest

BACKYARD SNACKS

Mini Corn Dogs **DF GF**

Tater Tots **GF DF VGN V**

Pretzel Bites **DF VGN V**

Cheddar Cheese Sauce **GF VGN**

Yellow Mustard **DF GF VGN V**

Ranch Sauce **GF VGN**

Ketchup **DF GF VGN V**

\$35 Per Guest

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

Ranch, Barbeque, Honey Mustard

\$30 Per Guest

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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 four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. *Note: 50 Guest Minimum Required*

TO CREATE YOUR PERSONAL PREFERENCE MENU

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

\$155 Per Guest

PLANNER'S CHOICE APPETIZER - CHOOSE ONE

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

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

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

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

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

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

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

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

PLANNER'S CHOICE SALAD - CHOOSE ONE

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

INDIVIDUAL GUESTS' CHOICE ENTREE

Planner to choose up to *three* entrée selections

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

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

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

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

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

SIDES PRESENTED FAMILY STYLE:

Choose 3 sides for the table

Choose Three Sides:

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

Garlic Fried Rice **DF VGN V**

Avocado Whipped Potato **GF V**

Golden Potato Gratin **GF VGN V**

Golden Beet Risotto **VGN**

Buttermilk Whipped Potatoes **GF V**

Roasted Wild Mushroom and Leek Risotto

Rainbow Cauliflower **VGN V GF DF**

Grilled Broccolini **GF V**

French Green Beans **GF DF VGN V**

Yuzu Glazed Salmon **DF GF**

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

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

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

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

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

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

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

PLANNER'S CHOICE DESSERT - CHOOSE ONE

Chocolate Mousse **VGN**

Crumble Cake

Meyer Lemon Tart **VGN**

Chocolate Coconut Cake **VGN**

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

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PLATED DINNER

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

SALADS

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

VGN GF DF

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

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

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

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

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

DINNER ENTREES

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

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

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

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

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

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

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

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

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

DINNER DESSERTS

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

Cappuccino Cake **VGN**

Strawberry Shortcake **VGN**

Flourless Chocolate Cake **VGN**

ADD A 4TH COURSE TO YOUR DINNER

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

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

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

\$15 Additional Per Guest

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BUFFET DINNER

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

COASTAL BUFFET

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

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

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

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

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

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

Coconut Rum Cake **VGN**

Citrus Cheesecake **VGN**

\$125 Per Guest

TUSCAN BUFFET

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

FIESTA BUFFET

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

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

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

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

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

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

Arroz Rojo **DF GF VGN V**

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

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

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

Churros, Chocolate Sauce **VGN**

Tres Leches Cake **VGN**

\$125 Per Guest

ALOHA DINNER BUFFET

Tropical Fruit Salad **DF GF VGN V**

Greens Salad, Toasted Macadamia Nuts, Diced Mango, Goat

Caprese with Cherry Tomato, Bocconcini Mozzarella, Basil,
Balsamic Vinegar and Olive Oil **GF VGN**

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

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

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

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

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

Rosemary Focaccia Bread **VGN**

Classic Tiramisu **VGN**

Cream Puffs **VGN**

\$125 Per Guest

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

Hawaiian Potato Salad **GF VGN**

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

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

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

Steamed Rice **DF GF VGN V**

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

Pineapple Upside Down Cake **VGN**

Mango Pudding **GF VGN**

\$125 Per Guest

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

SPECIALTY OFFERINGS

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

VEGAN ENTREES

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

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

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

VEGETARIAN ENTREES

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

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

\$100 Per Guest

Tempi Fried Rice with Edamame, Scallions, Charred Corn, Bok Choy, Sesame Oil **DF GF VGN V**

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

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

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

\$100 Per Guest

VEGAN DESSERTS

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

Vegan Cheese Cake **DF VGN V**

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

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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

SEASONAL WINE FEATURE: FINCA EL ORIGEN AND SANTA CAROLINA WINES

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

Finca El Origen Reserva Chardonnay | \$48 Per Bottle

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.

Grapes sourced in the Uco Valley at the foot of the Andes

Mountains in Argentina. . • 100% unoaked chardonnay. . •

Certified Vegan, Carbon Neutral and uses light weight glass. . • A

fresh, expressive, and aromatic wine which is smooth, creamy,

and well-balanced. . • Notes of green apple and pear, with citrus

and light minerals. . • A versatile wine at any event that pairs well

with shellfish, ceviche, salad, light fresh fish, pork and chicken.

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

Bubbles, White And Red Wines

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

SPARKLING

Mionetto Avantgarde Prosecco Sparkling | \$45 Per Bottle

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

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

.....

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

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

.....

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

.....

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

Hand Crafted Cocktails

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

BACARDI RUM

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

Signature Old Fashioned | \$18 Per Drink

Bacardi Rum and chocolate with simple syrup

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Grapefruit Delight | \$18 Per Drink

PATRON TEQUILA

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

Hibiscus Margarita | \$18 Per Drink

Patron Tequila paired with Greenbar Distillery Organic Hibiscus Liqueur and Lime

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Bacardi Rum and grapefruit with simple syrup

Bacardi Rum Martinez | \$18 Per Drink

Bacardi Rum mixed with cherry and a hint of orange

TITOS VODKA

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

Cold Brew Martini | \$18 Per Drink

Titos Vodka shaken with cold brew and Amaretto

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.

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

Three Hours | \$55 Per person

Four Hours | \$70 Per person

Spicy Pineapple Cilantro Margarita | \$18 Per Drink

Patron Tequila with pineapple and spice

Orange Spice Margarita | \$18 Per Drink

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

ALCOHOL FREE COCKTAILS

Kiwi-Apple Lemonade | \$12 Per Drink

Granny Smith Apple, Kiwi Syrup, Lemonade, Tropical Flower

Huckleberry Cooler | \$12 Per Drink

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

Cocojito | \$12 Per Drink

Coconut Puree, Mint, Lime, Sparkling Water

SUPER-PREMIUM BAR

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

One Hour | \$35 Per Person

Two Hours | \$50 Per Person

Three Hours | \$65 Per Person

Four Hours | \$80 Per Person

HOSTED BAR

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

Signature Cocktails | \$15 Per Drink

Premium Cocktails | \$17 Per Drink

Super-Premium Cocktails | \$19 Per Drink

Canvas Wines by Michael Mondavi | \$15 Per Glass

Featured Seasonal Wines | \$16 Per Glass

Athletic Brewing Non-Alcoholic Beer | \$11 Each

Signature Sparkling Wine | \$16 Per Glass

Premium Sparkling Wine | \$18 Per Glass

Zing Zang Bloody Mary | \$17 Per Glass

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

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

Juices | \$9 Each

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

Premium and Imported Beer | \$12 Per Bottle

Corona Extra, Modelo Especial

Super Premium Wines | \$20 Per Glass

SIGNATURE BEER AND WINE BAR

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

One Hour | \$23 Per person

Two Hours | \$38 Per person

Three Hours | \$53 Per person

CASH BAR

Includes full bar set ups. Credit cards only.

Premium Cocktails | \$18 Per Drink

Signature Cocktails | \$16 Per Drink

Super-Premium Cocktails | \$20 Per Drink

Canvas Wines by Michael Mondavi | \$16 Per Glass

Featured Seasonal Wines | \$17 Per Glass

Athletic Brewing Non-Alcoholic Beer | \$12 Each

Signature Sparkling Wine | \$18 Per Glass

Premium Sparkling Wine | \$20 Per Glass

Zing Zang Bloody Mary | \$18 Per Glass

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

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

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

Juices | \$9 Each

Premium and Imported Beer | \$13 Per Bottle

Corona Extra, Modelo Especial

Domestic Beer | \$12 Per Can

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

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

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