

MEETING & EVENT MENUS



Breakfast Buffet

Start your day with a light breakfast or opt for something Grand. Either way, one of our breakfast buffet selections will provide an exceptional start to your day. All buffets include Assorted Juices and Freshly Brewed Royal Coffee, Decaffeinated Coffee and Rishi Tea & Botanicals, Organic and Fair-Trade Selection Event menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

CONTINENTAL BREAKFAST BUFFET

- Local and Seasonally Inspired Sliced Fruits **VGN GF**
- Seasonal Fruit and Yogurt Parfaits **V GF**
- Selection of Fresh Artisanal Bakeries **V**
- Steel Cut Oatmeal with Brown Sugar and California Raisins **VGN GF**

\$55 Per Person

GRAND BREAKFAST BUFFET

- This menu is for groups with 15 people and above.
Your Event Planning Manager can assist with additional options for groups below 15ppl.
- Local and Seasonally Inspired Sliced Fresh Fruits **V GF**
 - Seasonal Fruit and Yogurt Parfaits **V GF**
 - Selections of Freshly Bakes Artisanal Pastries **V**
 - Cage-Free Scrambled Eggs **DF GF**
 - Choice of Country Style Chicken or Pork Sausages
 - Natural Smoked Bacon **DF GF**
 - Roasted Herb Yukon Potatoes with Caramelized Onion **V**
 - Buttermilk Pancake with Whipped Butter and Maple Syrup **V**

\$74 Per Person

NETWORKING BREAKFAST

- Individual Greek Yogurt Parfaits with Mixed Berry Compote, Maple Coconut Granola **V**
- Local and Seasonally Inspired Sliced Fresh Fruits **VGN V GF**
- Caramelized Onion and Mushroom Quiche **V**
- Chef's Selection of Artisanal Morning Pastries **V**
- Breakfast Slider
Egg, Bacon and Cheese on English Muffin
- Black Forest Smoked Ham and Cheese Croissant

\$67 Per Person

HEALTHY START

- Local and Seasonally Inspired Sliced Fresh Fruits **VGN GF**
- Individual Yogurts **V**
- Coconut Chia Pudding with Mixed Berries **VGN**
- Cage Free Scrambled Eggs **DF**
- Chicken Apples Sausages and Turkey Bacon

\$65 Per Person

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Plated Breakfast

Take your pick from our selection of four plated breakfast options, catering to all tastes and dietary preferences. Whether you're in the mood for something hearty or healthy, we've got you covered with our delicious and satisfying breakfast offerings. Event menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

SWEET START PLATED BREAKFAST

- Selection of Fresh Juices
 - Greek Yogurt & Seasonal Berry Parfait **V GF**
 - Selection of Freshly Baked Artisanal Bakeries **V**
 - Buttermilk Pancakes with Whipped Butter and Maple Syrup **V**
 - Scrambled Cage Free Eggs **DF**
 - Choice of: Applewood Smoked Bacon, Grilled Chicken Sausage (GF), or Country Ham Steak
 - Coffee & Tea Service
- \$55** *Per Person*

STAY FIT PLATED BREAKFAST

- Selection of Fresh Juices
 - Overnight Chia Seed Pudding with Seasonal Fruit **VGN**
 - Roasted Vegetable Egg White Frittata
 - Turkey Bacon **GF**
 - Sweet Potato Hash **V**
 - Grilled Asparagus **VGN**
 - Coffee & Tea Service
- \$55** *Per Person*

GRAND SIGNATURE PLATED BREAKFAST

- Starter
- Pick One:
 - Seasonal Fruit
 - Seasonal Berries with Whipped Cream
 - Low Fat Greek Yogurt, Berries, Honey and Granola Parfait
- Cage-Free Scrambled Eggs, Natural Smoked Bacon and Chicken Sausage
- Scrambled Egg White, Applewood Smoke Bacon and Chicken Apple Sausage
- Classic Benedict
- Canadian Bacon, Poached Egg, Hollandaise on an English Muffin
- Quiche Lorraine Tart with Baby Potatoes, Baby Kale and Tomato Relish
- Egg White Frittata with Organic Spinach, Cherry Tomatoes, Feta Cheese and Roasted Tomato Sauce
- Brioche French Toast with Berry Compote, Maple Syrup and Applewood Smoked Bacon **V**

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA tourism tax.

Breakfast Enhancements

Energize your continental breakfast with a hot breakfast sandwich, oatmeal bar, or small breakfast bites. Enhancements are only sold as an addition to a Continental or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREAKFAST SANDWICHES

- Cage Free Fried Egg, Crisp Bacon, Creamy Leeks and Local Brie on Rustic Sourdough
- Cage Free Egg, Shaved Smoked Turkey and Pepper Jack Cheese on Dutch Crunch
- Pasture-Raised Fried Egg, All-Natural Ham and Cheddar Cheese on a Fresh Croissant
- Turkey Sausage, Egg Whites and Mozzarella on a Biscuit
- Cage-Free Fried Egg, All-Natural Ham and Swiss Cheese on a Toasted English Muffin
- Cracked Egg, Sausage Patty and American Cheese on Brioche Bun with Herb Mayo
- Breakfast Burrito - Scrambled Eggs, Chorizo, Cheddar Cheese, Shredded Potatoes and Salsa
- Vegan Wrap - Just Eggs (Plant Base), Roasted Mushrooms, Caramelized Onions, Straw Potatoes, Vegan Cheese in a Wheat Tortilla **VGN**

\$15*Each*

ENHANCEMENTS

- BREAKFAST BITES | \$21 Per Person
Slow Poached Cage-Free Egg, Sautéed Spinach, Toasted English MuffinRoasted Squash and Feta Cheese QuicheMini Bagels with Smoked Salmon and Tomato Jam
- OATMEAL AND GRANOLA BAR | \$17 Per Person
Slow Cooked Steel Cut Oatmeal, House Made Granola and Farm Fresh Organic YogurtGuest Choice of Toppings: Demerara Sugar, Roasted MacIntosh Apples, Dried Currants, Dried Apricots, Cranberries, Golden Raisins, Toasted Flaxseed, Raw Honey and Agave Nectar
- SWEET START | \$23 Per Person
Fluffy Buttermilk Pancakes and Belgian Waffles, Cinnamon Cream, Apple and Cranberry Compote, Fresh Blueberries, Chocolate Chips,Warm Maple Syrup and Raspberry Vanilla Syrup
Chef Attendant Required at \$300.00
- SMOKED SALMON AND BAGEL | \$23 Per Person
House Smoked Salmon, Sliced Ripe Tomato, Red Onion, Capers, Plain and Lemon-Dill Cream Cheese and Assorted Bagels
- CAGE-FREE EGG STATION | \$21 Per Person
Prepared to Order, Cage-Free Eggs and Omelets with Seasonal Ingredients and Artisan Bread Display Chef Attendant Required at \$300.00
- ADVOCADO TOAST | \$21 Per Person
Smashed Avocado, Breakfast Radish, Pickled Onion, Wild Arugula, Baby Kale, Lemon and Hard-Boiled Egg

Ten (10) order minimum per item. Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Morning Break Packages

Coffee, Rishi Tea or Soft Drinks may be added a la carte to enhance these breaks. Event menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

AWAKEN

Chia Seed Pudding, Pineapple and Mango Compote **V GF**

Blueberry Flaxseed Muffins **V**

Whole Apples **VGN**

Infused Water with Strawberry and Basil **VGN**

\$25 *Per Person*

SUPER FOOD

Smoked Salmon Dip with Everything Bagel Chips

Dark Chocolate Walnut Muffins

Raspberry Bars

Infused Water with Cucumber, Lemon and Mint

\$25 *Per Person*

CITRUS

Orange and Blueberry Muffin

Lemon Bars

Lemon Tart Meringue

Infused Water with Lime and Green Apple

\$25 *Per Person*

REFRESH

House-Made Trail Mix **VGN**

Coconut Chia Pudding **VGN**

Very Berry White Chocolate Bark **V GF**

Infused Water with Lemon and Mint

\$25 *Per Person*

DONUT BREAK

Classic Glazed

Cinnamon Sugar

Chocolate

Infused Water with Fennel, Apple and Orange

\$25 *Per Person*

SEASONAL FRUIT

Smoothie Shooters **V GF**

Fruit Skewers **DF V GF**

Fruit Tart

Iced Fruit Tea

\$25 *Per Person*

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax. Menu pricing and selections may change based on availability and market conditions.

Afternoon Break Packages

Coffee, Rishi Tea or Soft Drinks may be added a la carte to enhance these breaks. Event menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

CRUNCH

SWEET AND SALTY

Crisp Baby Carrots and Everything Bagel Chips with Roasted Vegetable Dip **V**

Almond Crusted Goat Cheese with Assorted Crackers

Onion Dip with Tortilla Chips

Strawberry Basil Lemonade **VGN**

\$25 *Per Person*

THE CHOCOHOLIC

Double Fudge Brownies

Chocolate Raspberry Tarts

Chocolate Raspberry Tarts

Chocolate Rice Krispie Squares

\$25 *Per Person*

Buttered and White Cheddar Popcorn

Chocolate and Peanut Butter Mousse Parfaits

Pretzel with Cheddar Cheese Dip

Rosemary Spiced Nuts

\$25 *Per Person*

MEDITERRANEAN

Roasted Pepper Hummus with Pita Bread

Cucumber Dill Tzatziki

Marinated Olives

Cherry Tomatoes

\$25 *Per Person*

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax. Menu pricing and selections may change based on availability and market conditions.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. Event menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

A LA CARTE BAKERIES AND SNACKS

WHOLE FRESH FRUIT **VGN GF** | \$6 Each

FRESH SLICED SEASONAL FRUIT | \$15 Per Person

SEASONAL YOGURT PARFAITS **V** | \$15 Each

Layered Yogurt, Seasonal Fruit Compote and House Made Granola

ASSORTED BREAKFAST BREADS | \$79 Per Dozen

BROWNIES, LEMON AND BLONDIES | \$90 Per Dozen

JUMBO HOME STYLE COOKIES | \$79 Per Dozen

Chocolate Chunk, Peanut Butter and Oatmeal

INDIVIDUAL BAGS OF CHIPS | \$8 Each

ASSORTED CLIFF AND KIND BARS | \$9 Each

INDIVIDUAL BAGS OF POPCORN | \$8 Each

ASSORTMENT MOVIE THEATER CANDY | \$9 Each

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax. Menu pricing and selections may change based on availability and market conditions.

A La Carte Beverages

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

COFFEE

\$160*Per Gallon*

RISHI TEA & BOTANICALS

\$160*Per Gallon*

FRESHLY BREWED ICED TEAS

\$150*Per Gallon*

INFUSED WATER

\$85*Per Gallon*

PEPSI SOFT DRINKS

\$9*Each*

LACROIX SPARKLING WATER

\$9*Each*

COCA COLA SOFT DRINKS

\$10*Each*

STILL AND SPARKLING WATER

\$9*Each*

ENERGY DRINKS

\$10*Each*

ALL DAY BEVERAGE SERVICE

Includes: Freshly Brewed Coffee, Decaffeinated Coffee and Rishi Tea Selection Regular, Diet and Decaffeinated Pepsi Soft Drinks

2 hour service | \$26 Per person

4 hour service | \$32 Per person

6 hour service | \$38 Per person

8 hour service | \$44 Per person

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax. Menu pricing and selections may change based on availability and market conditions.

PACKAGES

To help save you time and streamline planning, these menu offerings are designed to accommodate your choice for a full or half day meeting package. Refer to the appropriate menu selections for full description of each menu.

FULL DAY PACKAGE

Breakfast of the Day
The appropriate breakfast of the day will be served

30-Minute Morning Refreshment
Select from morning break packages

Lunch Buffet of the Day
Lunch buffet of the day will be served

30-Minute Afternoon Refreshment
Select from the afternoon break packages

\$190 Per Person

MORNING HALF DAY PACKAGE

Breakfast of the Day
The appropriate breakfast of the day will be served

30-Minute Morning Refreshment
Select from the morning break packages

Lunch Buffet of the Day
Lunch buffet of the day will be served

\$160 Per Person

AFTERNOON HALF DAY PACKAGE

30-Minute Afternoon Refreshment
Select from the afternoon break packages

Lunch Buffet of the Day
Lunch buffet of the day will be served

\$120 Per Person

ALL DAY BEVERAGE SERVICE

2 Hours | \$26 Per Person

4 Hours | \$32 Per Person

6 Hours | \$38 Per Person

8 Hours | \$44 Per Person

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

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! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All menus include iced tea and water service. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$88 per guest. Event menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

STAY FIT – MONDAY & FRIDAY

- Seasonal Vegetable Minestrone **V**
- Bulgur Wheat Salad with Root Vegetables and Lemon-Thyme Vinaigrette **VGN**
- Roasted Seasonal Beets with Baby Organic Kale, Red Onion, Feta Cheese, Toasted Pistachio and Apple Cider Vinaigrette **V GF**
- Honey and Orange Glazed Salmon with Broccoli and Lemon Vinaigrette **DF GF**
- Herb Roasted Chicken Breast with Soft Polenta, Cippolini Onions and Pan Jus **GF**
- Orzo Pasta with Sun Dried Tomatoes, Fennel, Spinach and Tomato Basil Cream
- Vanilla Panna Cotta with Pineapple Compote **V GF**
- Carrot Cake **V GF**

\$78 *Per Guest*

CALIFORNIA MARKET – WEDNESDAY & SUNDAY

- Roasted Heirloom Tomato Soup and Artisanal Bread **V**
- Best of Market Mixed Greens Salad with Radish, Pears and Vinaigrette **V**
- Pan Roasted Cod with Roasted Bell Pepper, Olives, Fried Capers and Chives **GF**
- Braised Short Rib with Artichoke, Kalamata Olives, Balsamic Shallots and Chermoula **GF**
- White Cheddar Macaroni and Cheese, Toasted Breadcrumbs and Thyme

NORTH BEACH – TUESDAY & SATURDAY

- Clam Chowder
- Hand-Picked Artisan Greens, Toasted Almonds, Shaved Fennel, Sliced Strawberries and Red Balsamic Vinaigrette **VGN**
- Tomato, Fresh Mozzarella, Basil with Arugula and Aged Balsamic **V**
- Haricot Verts, Crispy Onions and Roasted Pearl Tomatoes **VGN**
- Mixed Baby Lettuces with Candied Pecans, Shaved Pecorino, Dried Cranberries and Champagne Vinaigrette
- Herb Marinated Flank Steak with Roasted Shallot and Merlot Demi **GF**
- Pan Roasted Striped Bass, Piperade, Lemon Confit, Garden Peas and Charred Scallion Emulsion
- Rigatoni with Mushroom Bolognese, Basil and Tomato Passata
- Pear Crumble Bar
- Chocolate Caramel Tart

\$78 *Per Guest*

HARVEST – THURSDAY

- Roasted Mushroom Soup, Whipped Crème Fraiche, Parsley Oil and Artisanal Bread
- Hand-Picked Spinach and Endive Salad with Seasonal Berries, Pickled Onion, Cucumber, Feta Cheese and Balsamic Vinaigrette
- Farro Salad with Baby Arugula, Cherry Tomatoes, Crisp Red Apple, Italian Parsley and Apple Cider Dressing
- Marinated Grilled Flat Iron Steak with Chimichurri Sauce and Grilled Asparagus
- Roasted Pork Loin with Apple-Mustard Sauce and Fennel Slaw

Warm Chocolate Chip Cookie

Roasted Brussels Sprouts with Lemon Olive Oil and Parmesan

Blueberry Lime Eclairs

\$78*Per Guest*

MARINA DELI – EVERYDAY

Smoked Ham, Salami and Prosciutto Sandwich on San Francisco Sour Dough with Aged Provolone, Shaved Lettuce, Tomato and Roasted Garlic Sauce

House Made Yukon Potato Chips

Broccoli and Cheddar Soup with Artisanal Bread

Market Greens Salad with Fennel, Carrot, Radish and Caramelized Honey Vinaigrette

Baby Kale Salad with Ancient Grains, Avocado, Cucumber, Mint, Dill, Sunflower Seed and Herbed Tahini Dressing

Marinated Chickpea Salad, Artichoke with Cucumber, Mint and Preserved Lemon

Caprese Sandwich with Heirloom Tomatoes, Fresh Mozzarella Cheese, Fresh Basil Leaves, Extra Virgin Olive Oil and Pesto Spread on Ciabatta Bread

All-Natural Turkey Sandwich, Lettuce, Roma Tomatoes, Red Onions and Havarti Cheese with Avocado Mayonnaise on Ciabatta

Cilantro Lime Hummus Wrap with Romaine, Julienne Carrots, Red Pepper, Cucumber, Tomato and Fresh Cilantro

Yuzu Blueberry Tart

Cannoli

\$78*Per Guest*

Garlic Butter Roast Zucchini with Honey, Rosemary and Feta

Raspberry Coconut Tart

Warm Chocolate Chip Cookie

\$78*Per Guest*

GRAB N' GO LUNCH

Bowls and Salads

- Baby Kale with Heirloom Cherry Tomatoes, Garbanzo, Shaved Parmesan and Champagne Vinaigrette (GF, D)
- Cobb Salad with Egg, Bacon, Bleu Cheese Crumbles, Grape Tomatoes and Buttermilk Ranch Dressing
- Grilled Chicken Caesar Salad with Romaine, Shaved Parmesan, Garlic Croutons and Caesar Dressing
- Seasonal Garden mix with Cucumber, Carrot, Grape Tomatoes and Red Wine Vinaigrette (VG, GF)
- Quinoa with Cranberries and Butternut Squash Salad (V, GF, DF)

Sandwiches

- Black Forest Ham and Monterey Jack Sandwich with Lettuce and Honey Mustard on Ciabatta
- Corn Beef Sandwich, Cabbage Slaw, Horseradish, Havarti and Grain Mustard on Rye
- Turkey and Bacon Sandwich, Cheddar, Arugula, Shaved Red Onion, Zucchini Pickles and Herbed Mayo on Sourdough
- Sliced Ham Sandwich, Sliced Tomatoes, Dill Pickles, Havarti Cheese, Baby Spinach, Dijon Aioli, Potato Bun
- Caprese Sandwich Heirloom Tomatoes, Fresh Mozzarella Cheese, Fresh Basil Leaves, Extra Virgin Olive Oil, Pesto Spread on Ciabatta Bread (VG)
- Greek Salad Wrap with Hummus, Cucumber, Olives, Feta, Red Bell Pepper, Romaine

Snacks

- Kettle Chips (GF)
- Chocolate Chip Cookie (*Gluten-Free available*)
- Red Apple (V, GF, DF, NF)

Bottled Beverages

- Assorted Pepsi Soft Drinks
- Bottled Still Water

\$65*Per Person*

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Plated Lunch

All lunch menus are designed and priced as a Three-Course experience. Please select a Starter, Entree and Dessert. All menus include iced tea and water service. Event menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

EXECUTIVE CHEF RECOMMENDED MENU

- Caesar Salad with Romaine, Shaved Parmesan, Crouton, Lemon Wedge and Caesar Dressing
- Flat Iron Steak **GF** with Herb-Roasted Fingerling Potatoes, French Beans, Blistered Cherry Tomatoes and Bordelaise Sauce
- Caramelized Pear Crumble with Marcona Almond Brittle and Blackberries

SOUP OR SALAD STARTER (CHOOSE ONE OPTION)

- Tomato Soup with Basil Pesto and Parmesan Crostini
- Tortilla Soup with Corn Chips, Cilantro and Cotija Cheese
- Roasted Red Pepper Bisque with Gouda Croutons
- Baby Iceberg Wedge Salad with Heirloom Tomato, Blue Cheese Crumbles, Maple Bacon, Egg Crumbles and Ranch Dressing
- Caesar Salad with Romaine, Shaved Parmesan, Crouton, Lemon Wedge and Caesar Dressing
- Organic Kale and Quinoa Salad with Oven Dried Tomato, Chickpeas and Mediterranean Vinaigrette
- Baby Mix Greens with Strawberries, Toasted Pecans, Feta Cheese and Balsamic Vinaigrette **V GF**

ENTREES, PLEASE SELECT ONE

- Slow Roasted All Natural Chicken Breast | \$71 Per Guest with Herb Roasted Yukon Potatoes, French Beans and Shallots, Baby Carrots and Au Jus
- Cabernet Braised Beef Short Ribs | \$76 Per Guest with Polenta, Roasted Carrots and Asparagus and Braising Jus
- Herb Infused Steel Head Salmon | \$76 Per Guest with Green Lentils, Baby Carrot, Roasted Cherry Tomato, Pancetta Chips and Citrus Beurre Blanc
- Balsamic Roasted Portobello Mushroom with Cannellini Beans, Cipollini Onion and Pickled Cauliflower
- Flat Iron Steak **GF** with Herb-Roasted Fingerling Potatoes, French Beans, Blistered Cherry Tomatoes and Bordelaise Sauce
- Seared Branzino

DESSERT (CHOOSE ONE OPTION)

- White Chocolate Raspberry Cheesecake with Vanilla Bean Chantilly and Shaved Dark Chocolate
- Gianduja Tart with Seasonal Berries and Salted Caramel Sauce
- Caramelized Pear Crumble with Marcona Almond Brittle and Blackberries

with Couscous, Sumac-Marinated Cucumbers, Confit Heirloom
Cherry Tomatoes, Crispy Chickpeas and Harissa Oil

.....

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax. Menu pricing and selections may change based on availability and market conditions.

Alternative Options

Select one of the following alternative entree options to accompany your group's main entree selection. Created plated Alternative Options for your guests with dietary restrictions. Priced to match main guest entree.

MONDAY

Spaghetti Squash and Portobello Mushroom Napoleon **V**

.....

TUESDAY

Butternut Squash Linguine with Roasted Winter Vegetables **V**

.....

WEDNESDAY

"Impossible" Meatless Meatloaf with Roasted Potatoes and
Glazed Carrots **V**

.....

THURSDAY

Golden Cauliflower Crown with Black Lentils and Red Pepper
Coulis **VGN**

.....

FRIDAY

White Bean Cassoulet with Wilted Kale and Pine Nut **VGN**

.....

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax. Menu pricing and selections may change based on availability and market conditions.

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.

CHILLED CANAPES

Smoked Salmon Mousse Tarts with Lemon Dill and Capers | \$9
Per Piece

.....

Bloody Mary Poached Shrimp with Tomato Coulis | \$9 Per Piece

.....

Strawberry Balsamic Bruschetta | \$8 Per Piece

.....

HOT HORS D'OEUVRES

Ropa Vieja Empanada | \$9 Per Piece
with Cumin Crema

.....

Glazed Short Rib Corn Poppers | \$9 Per Piece
with Plum Barbecue Glaze

.....

Truffled Mac N' Cheese Arrancini | \$9 Per Piece

.....

- Balsamic Fig, Goat Cheese and Applewood Smoked Bacon
Crostitini | \$8 Per Piece
- Mini Tomato Caprese Spoon | \$8 Per Piece
- Dungeness Crab Salad with Ginger Aioli in a Sesame Cone | \$10
Per Piece
- Watermelon and Feta on Spoons | \$9 Per Piece
- Roasted Seasonal Beet Tartlet with Goat Cheese and Pistachio **V** |
\$9 Per Piece
- Roasted Mushroom Crostitini with Sun-Dried Tomato Puree **V** | \$9
Per Piece
- Buffalo Devilled Eggs with Buttermilk Blue Cheese | \$9 Per Piece
- Salmon Tartar Blini with Caviar and Chives | \$9 Per Piece
- Cajun Shrimp in Fillo Cup with Avocado and Pickled Jalapeno | \$9
Per Piece
- Prosciutto and Parmesan Cream Crostitini with Balsamic Glaze
and Micro Arugula | \$9 Per Piece
- Waldorf Chicken Salad in Puff Pastry | \$9 Per Piece
- Roast Beef with Horseradish Cream on Toast | \$9 Per Piece

- Crisp Vegetable Spring Rolls | \$8 Per Piece
with Plum Ponzu Dip
- Caramelized Vidalia Onion Tartlet | \$8 Per Piece
with Gruyere Cheese
- Chili Lime Chicken Skewers | \$9 Per Piece
with Garlic Cilantro Chimichurri
- Spicy Pulled Pork Slider | \$9 Per Piece
with Red Cabbage Slaw
- Grilled Shrimp and Chorizo Skewer | \$9 Per Piece
with Fruit Salsa
- Crab Risotto Fritter with Old Bay Aioli | \$9 Per Piece
- Bacon Wrapped Scallops | \$9 Per Piece
- Coconut Breaded Shrimp with Sweet Chilli Sauce | \$9 Per Piece
- Beef Wellington with Truffle Demi-Glace and Horseradish Cream |
\$9 Per Piece
- Lobster Mac and Cheese | \$10 Per Piece
- Vegetable Samosa with Potatoes, Peas and Cilantro Chutney **VGN**
| \$9 Per Piece

Minimum order of 25 Pieces. Labor Charge of \$250 per server for up to 3 hours; \$50 for each additional hour. Menu pricing may change based on availability and market conditions. Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

ARTISANAL CHEESE

Being in the epicenter of farming and food artisan-ship, we have been able to work with our local partners to curate what is arguably the best cheeses in America. Paired with our accompaniments allows for an unrivaled experience for your guests.

Presented with Seasonal Preserves, Roasted Nuts, Artisanal Bread, Crackers and Local Honey

CRUDITE

Broccoli, Snow Peas, Celery Carrots, Cauliflower and Radish, Meyer Lemon Caper Dip, Herbed Buttermilk Dip, Roasted Red Hummus, Assorted Crackers and Pumpkin Seeds

\$29 *Per Person*

\$45 *Per Person*

MEDITERRANEAN

Assorted Roasted Vegetables, Roasted Eggplant Baba Ganoush, Garlic Tahini Chickpea Dip, Tabbouleh Salad, Marinated Feta Cheese, Assorted Olives, Crisp Lavosh and Warm Pita with California Olive Oil

\$35 *Per Person*

NORCAL DIM SUM

Soy Sauce and Chili Lime Dipping Sauce

Chicken Pot Stickers

Vegetarian Spring Rolls

Pork Shu Mai

Shrimp Har Gow

\$40 *Per Guest*

SEAFOOD BAR

Shallot and Red Wine Mignonette, Cocktail Sauce, Lemon Wedges and Tabasco

Crab Claws

Lemon Bouillon Poached Shrimp

Selection of West Coast Oysters

We source the freshest seasonal seafood to present on a raw bar experience like no other in the Bay Area.

Alaskan King Crab Enhancement | \$15 Per Person

POKE BAR

Green Onion, Edamame, Pickled Ginger, Cucumber, Cilantro, Jalapeno, Seaweed Salad, Heirloom Tomato, Sesame Seeds, Crispy Onion, Furikake, Ponzu, Spicy Mayo, Sriracha and Fresh Avocado

Base
White RiceBrown Rice

Pick Two (2) of the Following
Ahi Tuna Poke Salmon Poke Tofu

\$42 *Per Person*

LOCAL ANTIPASTO

We partner with local Craftsmen to create an assortment of dried meats, salamis and pates. Our display is highlighted with local cheese, house marinated olives, basil-infused bocconcini, Artisan breads and local mustards, chutneys and spreads.

\$37 *Per Person*

STREET TACOS

Salsa Bar
Pico de Gallo, Salsa Verde, Charred Tomato Salsa, Radish, Guacamole, Pickled Vegetables, Queso Fresco, Sour Cream and Cilantro Flour and Corn Tortillas

Choice of Two (2) Meats
Chile Marinated Skirt Steak Grilled Lime Chicken Crispy Slow Cooked Pork

\$40 *Per Person*

\$42 *Per Person*

Pricing based on maximum of 1 hour of service. Menu pricing may change based on availability and market conditions. Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Carving Stations

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

PORCINI RUBBED GRASS FED RIB EYE

Belgian Endive and Chicory Salad with Dried Cranberries, Bleu Cheese and Banyuls Vinaigrette

Yukon Gold Puree with Gruyere

Roasted Root Vegetables

Crusty Rolls with Fresh Horseradish Crema, Grain Mustard and Roasted Garlic Aioli

(Carved to order, serves 25 at 4-6 oz per guest)

\$750 *Per Station*

HERB CRUSTED STRIP LOIN OF BEEF

Baby Gem Lettuce with Cherry Tomatoes, Garlic Croutons, Pecorino and Cracked Black Pepper Vinaigrette

Crusty French Baguette

Wild Mushroom Demi-Glace

Caramelized Onion Mashed Potatoes **V GF**

Haricot Vert with Red Onion and Smoked Bacon **DF GF**

(Carved to order, serves 15 at 3-5 oz per guest)

\$700 *Per Station*

MISO QUICK CURED SALMON

Citrus Ponzu Sauce

Fennel and Arugula Salad with Orange Segments and Balsamic Vinaigrette

Rosemary Scented Roasted Baby Potatoes

Haricot Verts

San Francisco Sourdough

(Carved to order, serves 25 at 4-6 oz per guest)

\$650 *Per Station*

CITRUS ROASTED TURKEY BREAST

Baby Spinach, Dried Cranberry and Candied Walnut Salad with Warm Bacon Vinaigrette

Sage and Roasted Garlic Stuffing

Buttered French Beans with Crisp Shallots **V GF**

House-made Cranberry Compote and Giblet Gravy

Fresh Dinner Rolls

(Carved to order, serves 25 at 4-6 oz per guest)

\$625 *Per Station*

ROASTED PORK LOIN

Oven Roasted Fingerling Potatoes with Rosemary

Crispy Brussel Sprouts

Apple Chutney

Mustard-Honey Jus

Dinner Rolls

(Carved to order, serves 20 at 3-5 oz per guest)

\$650 *Per Station*

All Carving Stations require a Carving Attendant at \$250 per attendant Pricing based on 90-Minute Service Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Reception Packages

Pricing based on 90 minutes of reception service. Packages are designed for a minimum of 25 guests and will be displayed.

GASTROPUB

Wagyu Beef Sliders with Balsamic Onion, Cheddar Cheese,
Thousand Island Dressing on Brioche Bun

Barbecue Pulled Pork with Pineapple Slaw and White Cheddar
Cheese

Hot Honey Fried Chicken with Coleslaw and Lime Cilantro Aioli on
Mini Herb Bun

Vegan Slider with Sweetcorn and Pepper Relish, Vegan Cheddar
Cheese on Mini Potato Bun **V**

Beer Battered Onion Rings with Herbed Buttermilk Dip **V**

Crisp Wedged Potatoes with Spicy Ketchup and Herb Garlic Dip **V**

\$44 *Per Person*

TAPAS

Marinated Piquillo Peppers with Olive Oil and Sherry Vinaigrette

Spanish Meatballs with Manchego Cheese

Chicken Empanadas with Spicy Tomato Sauce

\$39 *Per Person*

HAND-MADE SUSHI ROLLS

California Roll, Spicy Tuna Roll and Avocado Roll

Steamed Edamame with Hawaiian Pink Salt

BUILD YOUR OWN BBQ BOWL

Base

Classic Mac and Cheese White Cheddar Grits

Protein

Seaweed and Tofu Salad
.....
Wasabi, Soy Sauce and Pickled Ginger
.....
\$46 *Per Person*

Choice of Two (2) BBQ Beef BBQ Pulled Pork Blackened Shrimp
BBQ Spice Grilled Tofu
.....
Toppings
Charred Corn, Pinto Beans, Tomatoes, Pickles, Coleslaw, Braised
Greens and Chow Chow
.....
Sauces
Ranch, White BBQ, Classic BBQ
.....
\$46 *Per Person*

Menu pricing may change based on availability and market conditions. Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Sweet Stations

Our mouth-watering sweet treats can be served during a reception dinner or after dinner. We offer a variety of options for all tastes.

SWEET STATION
Choose 3 Mini Desserts (1 of each per person)

- Green Tea Panna Cotta
.....
- Mango Panna Cotta
.....
- Blondie Bite
.....
- Brownie Bite
.....
- Crème Brulee Bite
.....
- New York Cheesecake Bite
.....
- Chocolate Cupcake
.....
- Red Velvet Cupcake
.....
- Vanilla Cupcake
.....
- Ganache Salt Caramel Tart
.....
- Lemon Meringue Tart
.....
- Mini Apple Crumble with Caramel
.....
- Mini Chocolate Custard Pie
.....
- Assorted Truffles
.....

White Chocolate Macadamia Cookie

Oatmeal Raisin Cookie

Chocolate Chip Cookie

\$22 Per Person

Coffee/Tea may be added to enhance the Sweets Station at \$10.00 per person Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Plated Dinner

Dinner menus are designed and priced as a Four-Course experience and include Bread, Coffee and Tea Selection. Please select a Starter, Salad, Entree and Dessert.

STARTER COURSE (CHOOSE ONE OPTION)

Corn Chowder with Bacon and Green Onion

Braised Short Rib with Truffle Yukon Puree, Wilted Greens and Bordelaise Sauce | \$5 Per Person

Seared Hokkaido Scallop with Cauliflower Puree, Pickled Enoki Mushroom and Truffle Oil | \$5 Per Person

Pacific Lump Crab Bisque with Sherry and Roasted Vegetables

Cream of Wild Mushroom Soup with Toasted Barley, Parmesan and Parsley

Cream of Wild Mushroom Soup with Toasted Barley, Parmesan and Parsley

SALAD COURSE (CHOOSE ONE OPTION)

Baby Arugula and Radicchio Salad with Roasted Butternut Squash, Apple Puree, Candied Pecans, Dried Cherries and a Pomegranate Vinaigrette

Organic Spinach and Watercress Salad with Roasted Seasonal Apples, Blueberries, Shaved Manchego Cheese, Toasted Pine Nuts and a White Balsamic-Peach Vinaigrette

Hand Picked Artisan Greens with Fresh Mozzarella, Artichoke Hearts, Yellow Tomatoes, Kalamata Olives and a Champagne Vinaigrette Dressing

Heirloom Roasted Beet with Endive Salad, Grapefruit, Toasted Almonds and a Balsamic Vinaigrette

Chicory Salad with Apple, Candied Pecans, Manchego, Pickled Red Onions and an Apple Cider Vinaigrette

ENTREES

Sage and Prosciutto Wrapped Organic Chicken | \$115 Per Person with Duck Fat Potatoes, Haricot Verts, White Asparagus, and Pan Jus

Pan Seared Chicken Breast | \$115 Per Person with French Beans, Honey Glazed Carrots, Creamy Soft Polenta and Madeira Jus

DESSERT COURSE (CHOOSE ONE OPTION)

Caramelized Pear Crumble with Marcona Almond Brittle and Blackberries

White Chocolate Raspberry Cheesecake with Vanilla Bean Chantilly and Shaved Dark Chocolate

Buttermilk and Vanilla Panna Cotta with Caramelized Fig

- Slow Cooked Chicken Breast | \$115 Per Person
with Sweet and Yukon Mashed Potatoes, Sauteed Kale and Pan Jus
- Seared Salmon | \$111 Per Person
with Forbidden Rice, Fennel Slaw, Preserved Lemon and Citrus Beurre Blanc
- Seared Cod | \$111 Per Person
with Roasted Garlic Potato Puree, Broccolini, Baby Carrot and White Wine Tomato-Basil Sauce
- Baked Chilean Seabass | \$111 Per Person
with Cauliflower Puree, Asparagus, Cherry Tomato, Crisp Pancetta and Caviar Beurre Blanc
- Slow Cooked Beef Short Rib | \$120 Per Person
with Chive Smashed Potatoes, Grilled Asparagus and Herb Infused Braising Liquor
- Grilled All Natural Beef Filet | \$130 Per Person
with Potatoes Au Gratin, Haricot Vert, Roasted Cipollini Onion and Thyme Jus
- Duo of Sirloin and Herb Marinated Jumbo Prawn | \$149 Per Person
with Sundried Tomato Risotto, Haricot Verts and Chimichurri Sauce
- Butternut Squash Risotto | \$110 Per Person
with Pepitas, Fried Sage and Parmesan
- Coconut Thai Green Curry | \$110 Per Person
with Crisp Fried Tofu, Seasonal Vegetables and Jasmine Rice
- Za'atar Spice Roasted Cauliflower Steak | \$110 Per Person
with Harissa Chickpea and Button Mushroom Stew and Tahini Yogurt Sauce

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

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.

- Compote
- Chocolate Espresso Dome with Sweet Cream and Toffee Crunch
- Chocolate Praline Mousse Cake with Raspberry Coulis
- Double Chocolate Mousse Cake, Caramel Sauce, Citrus-Infused seasonal Berries
- Gianduja Tart with Seasonal Berries and Salted Caramel Sauce
- Red Velvet Marquise Mousse Cake with Seasonal Fruit Coulis and Vanilla Cremeux
- Strawberry Cheesecake with Macerated Strawberry and Seasonal Berry Compote
- Exotic Fruit Tart with Lime Pineapple Compote and Whipped Coconut Cream
- Flourless Chocolate Cake with Seasonal Berries and Chocolate Sauce

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.
- 4. Bread, Coffee and Tea Selection Included
- 5. Please allow time for a 2-hour dining experience.

PLANNER'S CHOICE SALAD COURSE

- Local Frisee with Shaved Fennel, Radish, Tomato Confit, Manchego and Basil Vinaigrette
- Hand Picked Field Greens with English Cucumber, Roasted Tomato, Pickled Asparagus, Candied Pecans, Ricotta Salata, Orange Oregano Vinaigrette
- Lolla Rossa with Honey Roasted Pears, Midnight Moon Goat Cheese, Toasted Walnuts and Minus 8 Vinaigrette
- Hand Picked Artisanal Greens with Caramelized Pumpkin Seeds, Candy Cane Beets, Toasted Pecans and Dark Balsamic Vinaigrette
- Organic Baby Spinach and Arugula with Pickled Red Onions, Bleu Cheese, Cherry Tomatoes and Maple Vinaigrette
- Crunchy Rocket Salad with Pickled Beets, Pecorino Romano, Enoki Mushrooms and Banyuls Vinaigrette

PLANNER'S CHOICE DESSERT

- Chocolate Caramel Pecan Tart, Coffee Creme
- Vanilla Cheesecake, Gingerbread Crust, Pumpkin Creme
- Almond Raspberry Cake, Macaroon and Lime Cream
- Peanut Butter Tart
- Dark Chocolate Genoise, White Chocolate Mousse and Winter Berry Coulis

PLANNER'S CHOICE STARTER

- Shrimp Bisque with Citrus Creme Fraiche and Chive Oil
- Vidalia Onion Soup with Sherry and Gruyere Gratin
- Roasted Carrot and Ginger Bisque with Shaved Parsnip and Chervil Oil
- Sauteed Butternut Squash Gnocchi with Wilted Spinach, Pecorino, Pearl Onions and Creme Fraiche
- Fresh Jumbo Lump Crab Cake with Grapefruit Orange Salad and Persimmon Aioli | \$5 Per Person

INDIVIDUAL GUESTS' CHOICE ENTREE (CHOOSE UP TO FOUR ENTRÉE SELECTIONS)

- Ginger and Tamarind Glazed Organic Salmon with Kaffir Lime Beurre Blanc
- Caramelized Wild Alaskan Halibut with Lemon Confit
- Garlic & Herb Marinated Airline Chicken Breast with Yellow Pepper Coulis
- Grilled All Natural Filet Mignon with Balsamic Glazed Onions and Sauce Choron
- Wood Grilled Duck Breast with Wilted Swiss Chard and Bing Cherry Gastrique

\$159*Per Person*

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Buffet Dinner

Buffet dinners include Bread, Tea, and water service. Pricing based on 90 minutes maximum service. Menus are for groups of 20 or more people. For groups of 15-19 guests there will be an additional \$10 upcharge per person. For groups of 14 or less please see the Small Meeting Menus or contact your Event Planning Manager for additional options.

HARVEST

- Roasted Tomato and Basil Soup
- Baby Kale Salad with Cucumber, Charred Corn, Sweet Peppers, Tomato, Shaved Radish and Balsamic Vinaigrette
- Baby Romaine Hearts Salad with Shaved Fennel, Seasonal Citrus Segments, Feta Cheese and a Sherry-Shallot Vinaigrette
- Barley Salad with Roasted Butternut Squash, Arugula, Toasted Hazelnut and Chive Vinaigrette
- Slow Roasted Natural Chicken Breast with Sautéed Baby Button Mushrooms and Roasted Shallot Jus
- Braised Short Ribs with Charred Broccolini, Rosemary Roasted Carrots, Gremolata and Short Rib Jus
- Strozzapreti Pasta with Roasted Garlic, Grape Tomatoes, Kale and Parmesan Cheese **V**
- Creme Fraiche and Chive Whipped Yukon
- Bourbon Pecan Tarts
- Chocolate Pot de Crème with Whipped Cream

\$135*Per Person*

BAY AREA

- Assorted Dinner Rolls and Butter **V**
- Farm Vine Ripe Tomato-Roasted Pepper Bisque **GF**
- California Cobb Salad with Cherry Tomatoes, Point Reyes Blue Cheese, Crisp Bacon, Farm Eggs, Romaine Lettuce, Creamy Herb and

SURF AND TURF

- California Clam Chowder with Sourdough Croutons
- Baby Iceberg with Crumbled Bacon, Blue Cheese, Red Grape Tomatoes and Black Peppercorn and Parmesan Dressing
- Artesian Farm Greens with Cherry Tomatoes, Shaved Fennel, Crispy Chickpea, Mix Olives, Dried Currants, Pistachios, Parmesan and Virgin Olive Oil and Lemon Emulsion
- Orzo Salad with Green Beans, Almonds, Olives and Dill Pesto
- Roasted Strip Loin with Pearl Onion Glaze and Red Wine Demi
- Herb Roasted Salmon with Tomato and Olive Relish and Parsley
- Assorted Local Bread Display with California Olive Oil
- Creamy Polenta with Monterey Jack Cheese
- Roasted Broccolini with Lemon and Garlic
- Vanilla Bean Pannacotta with Macerated Strawberries
- Black Forest Mousse Cake

\$140*Per Person*

Peppercorn Dressing
Sonoma Mix Green Salad with Toasted Almond, Roasted Bell Pepper and White Balsamic
Roasted Cauliflower Salad with Asparagus, Crisp Pancetta, Watermelon Radis and Red Wine Lemon Vinaigrette
Seafood Ravioli with White Wine, Garlic, Herbs and Shallots
Lemon Pepper Baked Mahi Mahi with Green Onion, Roasted Corn with Sun Dried Tomato Relish
Roasted Squash with Candied Cashew and Honey Drizzle
Creamy Polenta with Chives GF
Pistachio Raspberry Parfait
Chocolate Chiffon Cake
\$135 <i>Per Person</i>

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

Alternative Options

Whether accommodating a dietary need or avoiding allergens, guest expectations are our top priority. Keep in mind that most entrees can be made gluten-free or allergen-free with minor adjustments. Below is a sample of our most popular specialty entrees. Please consult with your Event Manager for additional options. Select one of the following alternative entree options to accompany your group's main entree selection. Custom Created Plated Alternative Options for your Guests with Dietary Restrictions. Priced to Match Main Guest Entree

GOAT CHEESE FLAN	ROSEMARY ROASTED PORTOBELLO STEAK
Roasted Beet, Caramelized Red Onion & Goat Cheese Flan with Shaved Fennel, Frisee and Onion Shoot Salad GF	with Winter Spaghetti Squash and San Marzano Tomato Sauce VGN GF
TRI-COLOR QUINOA CAKE	SPINACH AND GOAT CHEESE EGGPLANT ROULADE
with Vegetable Ratatouille VGN GF	with Ratatouille Emulsion GF
BUTTERNUT SQUASH RAVIOLI	
with Maple Glazed Butternut Squash, Toasted Sunflower Seeds, Mirco Greens and Pumpkin Seed Oil V	

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.

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: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 44th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Pinot Grigio, Veneto, Italy | \$54 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Chardonnay, California | \$54 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Spumante, Italy | \$54 Bottle
This Blanc de Blanc combines elegance and complexity with a bright straw yellow color and aromas of peach and acacia blossom. As a brut, this wine errs more dry than sweet.

Pinot Noir, California | \$54 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Cabernet Sauvignon, California | \$54 Bottle
Subtle hints of oak and spice married with lively tannins.

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism 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.

BUBBLES

MIONETTO PROSECCO, ITALY | \$70 Bottle
DOMAINE CARNEROS BRUT, NAPA VALLEY | \$100 Bottle

ROSE

STUDIO MIRAVAL ROSE, FRANCE | \$75 Bottle

WHITES

SCARPETTA PINOT GRIGIO, ITALY | \$65 Bottle
Aromas of white flowers, stone fruits such as apricots and peach and hints of minerality

REDS

JOEL GOTT, PINOT NOIR, WILLAMETTE VALLEY | \$65 Bottle
Aromatics of raspberry, blueberry, tart cherry and violets with hints of sweet cedar and spice with a well-balanced finish

OBERON SAUVIGNON BLANC, NAPA VALLEY | \$70 Bottle
Layered fresh flavors of green apple, tart kiwi, pear and melon.

GRGICH HILLS SAUVIGNON BLANC, NAPA VALLEY | \$80 Bottle
This lively sauvignon blanc goes through spontaneous fermentation in neutral French oak tanks. The wine is then held on lees for 6 months. This creates the unique medium full body and mouthfeel that characterize this style "fume blanc". Notes of juicy tropical fruit and lemongrass with a touch of minerality providing a long finish.

FREEMARK ABBEY, CHARDONNAY, NAPA VALLEY | \$115 Bottle
Tempting spicy, earthy, toasted oak aromas lead to densely layered pears, almonds, wood char and crème brûlée flavors.

CAKEBREAD CHARDONNAY, NAPA VALLEY | \$125 Bottle
Our Napa Valley Chardonnay boasts lovely, perfumed aromas of fresh melon, yellow apple, lime and white peach, with complementary mineral and toasty-spicy oak scents. On the full-bodied, yet sleek palate, the wine offers concentrated, beautifully focused, peach, apple and citrus zest flavors, with mineral and spice tones enlivening the long, refreshing finish.

DECOY BY DUCKHORN RED BLEND, SONOMA COUNTY | \$70 Bottle
Alluring layers of boysenberry and cherry, along with hints of star anise and caramel; plush tannins carry the wine to a long silky finish

LONG MEADOW ZINFANDEL, ST HELENA | \$90 Bottle
The wine shows a deep and resonating ruby red hue. The nose is full of earth tones, cherry and scent of violet. It is framed with an iron-like, mineral firmness. The palate is racy and upright, the profile is expressive and complex, with a classic and elegant tannic grip that goes beyond on a long-lasting finish.

OBERON CABERNET SAUVIGNON, NAPA VALLEY | \$80 Bottle
By layering fruit from Napa's sparse volcanic soils and the deeper alluvial soils of the valley floor, Tony accomplished his goal of marrying many different expressions into one outstanding Cabernet Sauvignon that boasts a beautifully seamless mouthfeel and rich, complex texture and flavors.

PASO D'ORO CABERNET, MONTEREY | \$90 Bottle
Dark ruby red with aromas of ripe blackcurrants and hibiscus with subtle notes of vanilla, cinnamon and clove. Full-bodied on the palate, this wine burst with red bright juicy fruit flavors elegantly balanced with vanilla, coffee and baking spices.

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism 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!

CUSTOM MOCKTAIL

\$12 *Per Drink*

DESIGN YOUR OWN SIGNATURE COCKTAIL
Custom Signature Cocktail
Personalize your event with a Signature Craft Cocktail to compliment your theme, showcase a logo, or enhance your

MAKERS MARK
Citrus Bourbon Smash
Woodford Reserve, Spiced Honey, Yuzu, Lime, Orange Bitters

\$18 *Per Drink*

colors.

\$18*Per Drink*

DON JULIO BLANCO TEQUILA

Spicy Paloma
Don Julio Blanco Tequila, Lime Juice, Grapefruit, Soda and Ancho Chili Powder

\$18*Per Drink*

TITO'S HANDMADE VODKA

Mockingbird Ginger
Tito's Handmade Vodka, Lime Juice, Agave Nectar and Ginger Beer

\$18*Per Drink*

Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism 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.

HOST SPONSORED BAR PER PERSON

These packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

SIGNATURE BAR, PER PERSON

Featuring Hyatt's House line of spirit, Conciere: Vodka, Gin, Rum, Whiskey, Bourbon, Scotch and Tequila Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet, and Sparkling Beer: Bud Light, Lagunitas IPA, Blue Moon, Corona, Stella Artois, White Claw

One Hour | \$40

Two Hour | \$60

Three Hour | \$70

Four Hour | \$80

PREMIUM BAR, PER PERSON

SUPER PREMIUM/LOCAL CRAFT BAR, PER PERSON

Featuring: Tito's Vodka, Beefeater Gin, Bacardi Rum, Chivas Regal Scotch Whisky, Patron Tequila, and Jim Beam White Label Whisky Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet, and Sparkling Beer: Bud Light, Lagunitas IPA, Blue Moon, Corona, Stella Artois, White Claw

One Hour | \$60

Two Hour | \$70

Three Hour | \$90

Four Hour | \$100

SIGNATURE BEER AND WINE, PER PERSON

Featuring: Bud Light, Lagunitas IPA, Blue Moon, Corona, Stell Artois, White Claw, Canvas House Wines

One Hour | \$30

Two Hour | \$45

Three Hour | \$55

Four Hour | \$65

SIGNATURE | PREMIUM BRANDS, HOST-SPONSORED BAR, PER DRINK

Full Bar set is included in the package and charges are based on the actual number of drinks consumed by your guests. Select one option for Signature Brand, or Premium Brand for spirits, beer and wine offered at your bar

Premium Cocktails | \$16

Premium Wine | \$15

Signature Cocktails | \$14

Signature Wine | \$13

Sparkling Wine | \$15

Featuring: Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Exclusiva Rum, Jameson Whisky, Makers Mark Bourbon, Don Julio Silver Tequila, JW Black Blended Scotch Whiskey Beer: Trumer Pilsner, Cali Coast, Sierra Nevada Pale Ale, Lagunitas IPA, Corona, Blue Moon Wine: Mer Soleil Chardonnay, Whitehaven Sauvignon Blanc, Daou Cabernet, Elouan Pinot Noir, Mionetto Prosecco

One Hour | \$65

Two Hour | \$85

Three Hour | \$95

Four Hour | \$105

SUPER PREMIER BEER AND WINE, PER PERSON

Beer: Trumer Pilsner, Cali Coast, Sierra Nevada Pale Ale, Lagunitas IPA, Corona, Blue Moon Wine: Mer Soleil Chardonnay, Whitehaven Sauvignon Blanc, Daou Cabernet, Elouan Pinot Noir, Mionetto Prosecco

One Hour | \$40

Two Hour | \$55

Three Hour | \$65

Four Hour | \$75

SUPER PREMIUM | LOCAL CRAFT, HOST-SPONSORED BAR, PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. This is our Top Tier brands featuring Local Craft spirits, beer and wines.

Top Tier | Local Craft Cocktail | \$18

Top Tier | Local Craft Beer | \$12

Top Tier | Local Wine and Sparkling Wine | \$17

Cordials | \$14

Domestic Beer | \$10

Cordials \$14
Premium and Imported Beer \$10
Domestic Beer \$9
Soft Drinks, Still and Sparkling Water, Juices \$9

CASH BAR

Premium Cocktails \$18
Premium Wine \$18
Signature Cocktails \$16
Signature Wine \$16
Sparkling Wine \$18
Cordials \$16
Premium and Imported Beer \$12
Domestic Beer \$10
Soft Drinks, Still and Sparkling Water, Juices \$9

Soft Drinks, Still and Sparkling Water, Juices \$9
--

LABOR CHARGES

BARTENDER, EACH \$300
Up to three hours
TRAY PASS WAITERS, EACH \$250
Up to three hours
Additional Hours for Bartenders or Servers, each, per hour \$50

Labor Charge of \$300 per bartender for up to 3 hours; \$50 for each additional hour. Prices are subject to 27% service charge, 9.375% state sales tax, 0.0975% CA Tourism tax.



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