

MEETING & EVENT MENUS



Breakfast - The Jetsetter

Menus designed for 2 - 14 people. Guests can customize their breakfast experience with a choice of starter and an entree. Orders must be placed the night before or a minimum of one hour before desired meal time. Menu includes freshly baked assorted pastries at your table. Assorted Juices, freshly brewed Royal coffee, decaffeinated coffee, Rishi Tea & Botanicals, organic and Fair-Trade selection.

GUEST'S CHOICE OF STARTER

Seasonal Fruit Plate **VGN GF**

Greek Yogurt and Mixed Berry Parfait

Steak Cut Oatmeal with Brown Sugar and California Raisins **VGN GF**

GUEST'S CHOICE OF ENTREE

Eggs Benedict

Canadian bacon, poached egg, hollandaise and breakfast potatoes

American Breakfast

Two cage free eggs (any style), choice of bacon, pork sausage or ham steak, breakfast potatoes, choice of toast

Grains and Greens **V**

Quinoa and Bulgar Wheat, Artisan Greens, Honey Vinaigrette, Poached Eggs. * Make it Vegan with "Just Egg"

Q+C Breakfast Sandwich

maple buttered toast, soft scrambled eggs, bacon, white cheddar and arugula

Smoked Salmon and Bagel

salmon, toasted bagel, cream cheese, shaved red onions, capers and lemon

\$60 *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.

Lunch - The Charter Flight

Designed to offer your group of 2-14 people a restaurant experience in an event setting. Two Chef Choice starters for the table "Family Style". A custom printed menu will be provided for each guest to choose their desired entree. Menu choices need to be provided a minimum of one hour before selected meal service time. Menu includes Chef's choice of Sweet Treats and Iced Tea.

CHEF CHOICE OF 2 FAMILY STYLE APPETIZERS

Steamed Edamame with Maldon Sea Salt **DF VGN GF**

Baby Gem Caesar

parm crisp, cured yolks, housemade crouton, caesar dressing

California Cobb Salad **GF**

All-natural chicken, Point Reyes blue cheese, Niman Ranch

GUEST'S CHOICE OF ENTREE

Twin Crafts Burger

Double patty, arugula, caramelized onions, garrotxa cheese, mayonnaise on challah bun. Choice of french fries or tater tots

Vegan Kimchi Fried Rice **VGN**

Jasmine Rice, "Just Egg" omelet, mushroom medley, pickled cucumber, bean sprout, gochujang, kimchi

bacon, heirloom tomatoes and egg

House-Cured Chicken Wings **GF**

Mole Poblano Sauce with Jalapeño Cilantro Ranch

Spam Fried Rice **DF**

Sunny side egg, crispy shallot, Matsutake shoyu, mushrooms and bell pepper

Hearth Roasted Dungeness Crab Cakes **DF**

served with "Old Bay" aioli and winter citrus salad lemon oil

FALL HARVEST CHICORY SALAD **V GF**

Artisan greens, apples, pomegranate, hazelnut, manchego cheese with sherry vinaigrette with choice of chicken, salmon or tofu

\$75 *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.

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 Fruit **VGN GF**

Seasonal Fruit and Yogurt Parfaits **V GF**

Selection of Fresh Bakeries

Steel Cut Oatmeal with Brown Sugar and California Raisins

\$55 *Per Person*

GRAND BREAKFAST BUFFET

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

Selection of Fresh Bakeries

Seasonal Fruit Smoothies **V GF**

Scrambled Eggs with Charred Tomato Salsa **V GF**

Choice of Roasted Chicken Sausage (GF), Bacon or Vegan Sausage (V)

Yukon Gold Potato Hash with Caramelized Onions and a Side of Ketchup **V**

Buttermilk Pancakes with Whipped Butter and Maple Syrup **V**

This menu is for groups with 15 people and above.

Your Event Planning Manager can assist with additional options for groups below 15ppl.

\$74 *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.

GRAND PLATED BREAKFAST

Selection of Fresh Juices

Local and Seasonally Inspired Market Fruit **VGN GF**

Selection of Fresh Bakeries

Scrambled Cage Free Eggs

Choice of: Applewood Smoked Bacon, Grilled Chicken Sausage (GF), or Country Ham Steak

Yukon Gold Potato Hash with Caramelized Onions **V**

Coffee & Tea Service

\$53 *Per Person*

SWEET START PLATED BREAKFAST

Selection of Fresh Juices

Greek Yogurt & Seasonal Berry Parfait **V**

Selection of Fresh Bakeries

Buttermilk Pancakes with Whipped Butter and Maple Syrup **V**

Scrambled Cage Free Eggs

Choice of: Applewood Smoked Bacon, Grilled Chicken Sausage (GF), or Country Ham Steak

Coffee & Tea Service

\$53 *Per Person*

STAY FIT PLATED BREAKFAST

Selection of Fresh Juices

Overnight Chia and Acai Bowl

Roasted Vegetable Egg White Frittata

Griddled Turkey Bacon

Sweet Potato Hash

Coffee & Tea Service

\$50 *Per Person*

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
Pepper Jack Cheese on Dutch Crunch

Pasture-Raised Fried Egg, All Natural Ham
Cheddar Cheese on a Fresh Croissant

Turkey Sausage, Egg Whites
Mozzarella on a Biscuit

Cage-Free Fried Egg, All Natural Ham
Swiss Cheese on a Toasted English Muffin

\$15 *Each*

ENHANCEMENTS

BREAKFAST BITES | \$21 Per Person

Slow Poached Cage-Free Egg, Sautéed Spinach, Toasted English
Muffin Roasted Squash and Feta Cheese Quiche Mini 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 Yogurt Guest Choice of Toppings: Demerara
Sugar, Roasted Macintosh Apples, Dried Currants, Dried Apricots,
Cranberries, Golden Raisins, Toasted Flax-seed, Raw Honey and
Agave Nectar

SMOKED SALMON AND BAGEL | \$23 Per Person

House Smoked Salmon, Sliced Ripe Tomato, Red Onion, Capers,
Plain and Lemon-Dill Cream Cheese, Assorted Bagels

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

Matcha Coconut Chia Pudding **VGN**

Cinnamon Coffee Cake

Assorted Energy Bars

Citrus and Ginger Infused Water **VGN**

\$25 *Per Person*

SUPER FOOD

REFRESH

House-made Trail Mix **VGN**

Banana Walnut Chia Pudding **VGN**

Chocolate, Berry and Roasted Nut Bark **GF**

Fresh Carrot, Apple and Ginger Juice Shooters **VGN**

\$25 *Per Person*

Smoked Salmon Dip with Everything Bagel Chips

Spiced Peanuts

Seasonal Super-Fruit Tart

Seasonal Berry and Greek Yogurt Smoothie **V**

\$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.

CRISP

Granny Smith Apple Wedges with Caramel **V**

Seasonal Crudite with Caramelized Onion Dip **V**

House Made Kettle Chips with Smoked Barbecue Aioli **V**

Cinnamon Spiced Hot Apple Cider **VGN**

\$25 *Per Person*

CRUNCH

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

Almond Crusted Goat Cheese with Assorted Crackers

Chocolate and Brown Butter Crispy **V**

Strawberry Basil Lemonade **VGN**

\$25 *Per Person*

THE LAYOVER

Bagged Popcorn

Roasted Tomato Salsa with Crisp Corn Chips **VGN**

Warm Soft Pretzel with Honey Mustard Dip **V**

Orange Creamsicle

\$25 *Per Person*

INDULGENCE

Peanut Butter Cookie Dough Bites

Pumpkin Pie Cheesecake Bites

Strawberry Sugar Cookies

House Made Cocoa with Mini Marshmallows

\$25 *Per Person*

SPICE

Roasted Red Pepper Hummus with Warm Naan

Cajun Spiced Walnuts

Spiced Apple Cupcakes

Warm Spiced Chai

\$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

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A La Carte Beverages

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

COFFEE

\$160 *Per Gallon*

FRESHLY BREWED ICED TEAS

\$150 *Per Gallon*

PEPSI SOFT DRINKS

\$9 *Each*

COCA COLA SOFT DRINKS

\$10 *Each*

ENERGY DRINKS

\$10 *Each*

RISHI TEA & BOTANICALS

\$160 *Per Gallon*

INFUSED WATER

\$85 *Per Gallon*

LACROIX SPARKLING WATER

\$9 *Each*

STILL AND SPARKLING WATER

\$9 *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

MORNING HALF DAY PACKAGE

Breakfast of the Day

The appropriate breakfast of the day will be served

30-Minute Morning Refreshment

Coffee, Decaffeinated Coffee, Rishi Tea Selection and Assorted Soft Drinks

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

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

Breakfast of the Day

The appropriate breakfast of the day will be served

30-Minute Morning Refreshment

Coffee, Decaffeinated Coffee, Rishi Tea Selection and Assorted Soft Drinks

Lunch Buffet of the Day

Lunch buffet of the day will be served

\$160 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

Local Vegetable Minestrone **V**

Ancient Grain Salad, Winter Vegetables and Lemon-Thyme Vinaigrette **VGN**

Grilled Fennel and Leafy Green Salad with Pickled Peppers, Crumbled Feta, Winter Berry and Sherry Shallot Vinaigrette **V GF**

NORTH BEACH – TUESDAY & SATURDAY

Clam Chowder

Hand-Picked Artisan Greens, Toasted Almonds, Shaved Fennel, Sliced Strawberries and Red Balsamic Vinaigrette **VGN**

Heirloom Tomato Caprese with Basil Pesto and Arugula **V**

Herb Crusted Chicken with Roasted Baby Carrots and Wild

Oven Roasted Beef Flat Iron with Roasted Potatoes and Shiraz
Demi-Glace

Oven Roasted All Natural Chicken, Herb Roasted Cauliflower and
Sundried Tomato Chicken Jus **GF**

Butternut Squash Ravioli, Roasted Tomatoes and Sage Cream **V**

Dark Chocolate and Walnut Brownie, Vanilla Chantilly

Carrot and Raisin Cookie

\$78 *Per Guest*

CALIFORNIA MARKET – WEDNESDAY & SUNDAY

Roasted Tomato and Parmesan Bisque and Artisanal Bread **V**

Best of Market Mixed Greens Salad with Orange Balsamic
Vinaigrette **VGN**

California Cobb Salad with House Made Buttermilk Farm Dressing

Pan Roasted Salmon with Wild Rice Pilaf and Lemon Dill Yogurt

GF

Cabernet Braised Short Rib with Balsamic Shallots (GF) and
Roasted New Potatoes **V**

Strozzapetti Pasta with Roasted Tomatoes, Sauteed Winter
Squash, Basil and Ricotta Salata

Roasted Garlic Broccolini **VGN**

Pear Frangipane Tart

Warm Chocolate Chip Cookie

\$78 *Per Guest*

MARINA DELI – EVERYDAY

Chicken Noodle Soup and Artisanal Bread

Mushroom Cacciatore **GF**

Pan Roasted Halibut with Herbed Couscous and Winter Citrus
Beurre Blanc

Rigatoni, Spinach, Roasted Mushrooms, Lemon Brown Butter,
Romano **V**

Haricot Verts, Caramelized Onion and Cherry Tomato Medley
VGN

Fair Trade Espresso and Sweet Mascarpone Cannoli Dark
Chocolate Tiramisu

\$78 *Per Guest*

HARVEST – THURSDAY

Wild Mushroom Bisque and Artisanal Bread

Hand-Picked Artisanal Greens, Heirloom Tomato, Pickled
Shallots, English Cucumber, Shaved Pecorino, Oregano Orange
Vinaigrette **V**

Bulgur Wheat, Kale and Cranberry Salad with Dijon Vinaigrette

Balsamic Roasted Sirloin with Zinfandel Rosemary Demi-Glace
and Grilled Asparagus **GF**

Whole Grain Mustard Crusted Heritage Pork Loin with Roasted
Apples and Wild Rice Pilaf **GF**

Grilled Catch of the Day, Baby Potato and Roasted Fennel with
Preserved Lemon

Butternut Squash and Zucchini Linguini with Foraged Oyster
Mushrooms and Roasted Tomato Caponata **VGN**

Gingerbread Cookie

Warm Apple Tartlet

\$78 *Per Guest*

Baby Iceberg with Best of Market Ingredients and White Balsamic Vinaigrette

English Cucumber, Heirloom Tomato and Shaved Onion Salad with Lemon Vinaigrette

Yukon Potato Salad with Dijon Vinaigrette

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

Roast Turkey and Havarti on Dutch Crunch with Baby Iceberg, Tomatoes and Pickles with Whole Grain Mustard Aioli

Baked Burrata, Point Reyes Toma and Bacon Grilled Cheese with Sun Dried Tomato Pesto

Balsamic Grilled Portobello Mushroom, Roasted Red Pepper, Arugula and Pickled Shallots on Ciabatta with Goat Cheese and Black Pepper Aioli

House Made Yukon Potato Chips

Blueberry Bar

Coconut Walnut Bar

\$78 *Per Guest*

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

Organic Red and Green Baby Spinach with Pickled Cucumbers, Cherry Tomatoes, Crumbled Bleu Cheese and White Balsamic Vinaigrette

Herb Crusted Chicken Breast with Wild Mushroom Risotto, Haricot Verts and Roasted Tomato Velout

Oreo Cookie Crusted Cheesecake with Vanilla Chantilly and Framboise Fluid Gel

Mache, Frisee and Baby Spinach with Roasted Candy Strip Beets, Caramelized Cippolini, Ricotta Salata, Lemon Vinaigrette

\$70 *Per Guest*

SOUP OR SALAD STARTER (CHOOSE ONE OPTION)

Roasted Butternut Squash Soup, Honey Glazed Apples, Candied Walnuts

Creamy Clam Chowder, with Sourdough Croutons

Hand-picked Artisan Greens, Vanilla Poached Pears, Toasted Almonds, Ginger Pear Dressing

ENTREES, PLEASE SELECT ONE

Slow Roasted All Natural Chicken Breast | \$71 Per Guest
Tri Color Couscous and Broccoli with Grilled Scallions and Herb Jus

Wild Mushroom Canneloni | \$66 Per Guest
with Baby Spinach, Roasted Tomatoes and Sage Brown Butter

Cabernet Braised Beef Short Ribs | \$76 Per Guest
with Potato and Cauliflower Puree, Roasted Root Vegetables, All Natural Jus

Apple Cider Brined Pork Chop | \$76 Per Guest
with Aged Romano Polenta, Caramelized Brussels Sprouts and Whole Grain Mustard Veloute

Herb Infused Steel Head Salmon | \$76 Per Guest
Mascarpone and Chive Polenta, Braised Rainbow Chard, Confit Carrots and Lemon Tarragon Emulsion

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**

WEDNESDAY

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

FRIDAY

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

DESSERT (CHOOSE ONE OPTION)

Apple Cranberry and Orange Crumble with Toasted Almonds and Citrus Reduction

Vanilla Poached Pear Frangipane Tart, Cinnamon Anglais

Rich Chocolate Cake, Hazelnut Chantilly and Raspberry Gastrique

TUESDAY

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

THURSDAY

Golden Cauliflower Crown with Black Lentils and Red Pepper Coulis **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 Flatbread with Lemon Dill | \$9 Per Piece

Citrus Poached Shrimp with Horseradish Tomato Coulis | \$9 Per Piece

Strawberry Balsamic Bruschetta | \$8 Per Piece

Cranberry and Brie Mousse Tartlet | \$8 Per Piece

Balsamic Fig, Goat Cheese and Bacon Flatbread | \$9 Per Piece

Blood Orange and Sea Scallop Ceviche | \$9 Per Piece
with Smoked Sea Salt and Micro Basil

Mini Tomato Caprese Spoon | \$8 Per Piece

Dungeness Crab Salad | \$10 Per Piece
with Ginger Aioli in a Sesame Cone

Seared Lamb Carpaccio | \$9 Per Piece
with Fleur de Sel and Yellow Tomato

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

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

Lobster Mac and Cheese | \$10 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.

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

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

\$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

Wakame Seaweed Salad, Crispy Tofu and Vegetable Salad with Glass Noodles, Chicken Gyoza, Shrimp Har Gow, Vegetable Dumpling, Char-Siu Bao, Crispy Vegetable Spring Roll, Soy Sauce, Chili Lime Dipping Sauce

\$40 *Per Guest*

SEAFOOD BAR

Shallot and Red Wine Mignonette, Tomato Horseradish Coulis, Crackers, Lemon Wedges, Tabasco

Snow Crab Cocktail Claws

Winter Citrus Scallop Ceviche

Lemon Bouillon Poached Shrimp

Prince Edward Island Mussels on the Half Shell

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

\$42 *Per Person*

POKE BAR

Wakame, Roasted Corn, Green Onion, Edamame, Pickled Ginger, Jalapeno, Heirloom Tomato, Sesame Seeds, Crispy Onion, Furikake, Ponzu, Spicy Mayo, Citrus Aioli, Fresh Avocado

PICK TWO OF THE FOLLOWING

White Rice Brown Rice Ancient Grains Glass Noodles

PICK TWO 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*

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

Celery Root and Yukon Gold Puree

Roasted Root Vegetables

Miniature Brioche Buns with Fresh Horseradish Crema, Grain Mustard and Roasted Garlic Aioli

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

\$750 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

CALIFORNIA HONEY GLAZED SPIRAL HAM

Bulgur and Couscous Salad with Blood Orange Vinaigrette

Whipped Butternut Squash

Warm Potato Rolls

HERB CRUSTED STRIP LOIN OF BEEF

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

Crusty French Baguette

Wild Mushroom Demi-Glace

Roasted Tomato Butter and Maitre d' Butter

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

\$700 Per Station

APPLE CIDER, GINGER BRINED TURKEY BREAST

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

Sage and Roasted Garlic Stuffing

Seared Acorn Squash Gnocchi with Wilted Spinach and Fresh Grated Nutmeg

House-made Cranberry Compote and Giblet Gravy

Buttermilk Biscuits

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

\$625 Per Station

With Roasted Pumpkin Seeds

Cranberry Chutney

Dijon Mustard Veloute

Pineapple Horseradish Salsa

(Carved to order, serves 25 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 Caramelized Onion-Bacon Jam, Aged Cheddar, Roma Tomato on Mini Brioche Bun

Vegan Slider with Wine Braised Onion, Foraged Mushroom, Fiscallini Purple Moon Cheddar, Lemon-Rosemary Aioli on Mini Brioche Bun **V**

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

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

\$44 *Per Person*

TAPAS

Pan Tomate-Roasted Tomato Jam with Grilled Bread and Manchego Cheese

Chicken Pintxo-Smoked Paprika Marinated Chicken with Cilantro and Garlic Chimichurri

Braised Beef Empanada with Sauce Criollo

\$39 *Per Person*

HAND-MADE SUSHI ROLLS

California Roll, Spicy Tuna Roll and Avocado Roll

Steamed Edamame with Hawaiian Pink Salt

Shaved Beef and Udon Noodle Salad

Wasabi, Soy Sauce and Pickled Ginger

\$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

\$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)

Sauteed Butternut Squash Gnocchi with Wilted Spinach,
Pecorino, Pearl Onions and Creme Fraiche

Roasted Parsnip and Cauliflower Soup with Sage Pesto

Shrimp and Saffron Bisque with Crispy Chervil

SALAD COURSE (CHOOSE ONE OPTION)

Baby Spinach and Arugula with Pomegranate, Shaved Apple,
Point Reyes Bleu Cheese and Pomegranate Vinaigrette

Grilled Radicchio and Belgian Endive with Shaved Manchego,
Tomato Confit and Lemon and Thyme Vinaigrette

Hand Picked Artisan Greens with Maple Roasted Pecans, Fresh

Braised Short Rib Ravioli with Grilled Trumpet Mushrooms and Roasted Garlic Glace | \$5 Per Person

Crab and Arugula Risotto with Garlic and Lemon Grilled Shrimp | \$5 Per Person

ENTREES

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

Seared Salmon | \$111 Per Person with Creamy Polenta, Fennel Slaw and Preserved Lemon, Seasonal Vegetables and Citrus 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 Roasted Garlic Dauphinoise Potatoes, Heirloom Carrots and Merlot and Veal Marrow Reduction

Duet of Filet and Lobster | \$149 Per Person Grilled All Natural Beef Filet & Butter Poached Lobster with Roasted Tri-Color Potatoes, Broccolini and Marrow Glacage

Bocconcini and Lemon-Basil Vinaigrette

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 Compote

Chocolate Espresso Dome with Sweet Cream and Toffee Crunch

Seasonal Pie Trio with Pumpkin, Pecan and Cherry Pie

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.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
2. A custom printed menu featuring up to four entree selections is provided for your guest
3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE 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,

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

\$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

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

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 Butternut Squash and Chestnut Soup with Pumpkin Oil

Hand Picked Artisan Greens with Vanilla Poached Pears, Aged Romano, Heirloom Tomatoes, Crispy Shallots and 8 Below Vinaigrette

Roasted Cauliflower Salad with Baby Spinach, Harvest Mushrooms, Pumpkin Seeds, Feta Cheese and Orange Oregano Vinaigrette

Quinoa Salad with Grilled Fennel, Chicory, Cranberries and Basil Balsamic Vinaigrette

Whole Grain Mustard and Rosemary Rubbed Natural Chicken with Garlic Roasted Brussels Sprouts

Rosemary Braised Beef Short Rib, Roasted Carrots, Pearl Onions, Chives with Natural Red Wine Jus

Strozzapreti Pasta with Winter Vegetables, Baby Spinach, Wild Mushrooms and Roasted Tomato Pesto

Roasted Garlic and Yukon Gold Potato Puree

Spiced Pumpkin Pots de Creme

Roasted Pear Galettes

\$135 Per Person

SURF AND TURF

California Clam Chowder with Sourdough Croutons

Baby Spinach and Frisee Salad with Shaved Apples, Bleu Cheese and Herbed Buttermilk Dressing

Roasted Beet Salad with Marcona Almonds, Pickled Shallots, Caramelized Pear, Aged Feta and Balsamic Vinaigrette

All Natural Beef Tenderloin with Roasted Cipollini and Red Pepper Ragout

Pan Caramelized Snapper with White Wine and Saffron Infused Shellfish Stew

Assorted Local Bread Display with California Olive Oil and Maitre d' Butter

Sweet Potato and Aged Cheddar Au Gratin

Winter Market Vegetable and Bean Succotash

Haricot Verts Almondine

Passion Fruit Panna Cotta

Chocolate Torte with Hazelnut Cream

\$140 Per Guest

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

Roasted Beet, Caramelized Red Onion & Goat Cheese Flan with Shaved Fennel, Frisee and Onion Shoot Salad **GF**

ROSEMARY ROASTED PORTOBELLO STEAK

with Winter Spaghetti Squash and San Marzano Tomato Sauce **VGN GF**

TRI-COLOR QUINOA CAKE

with Vegetable Ratatouille **VGN GF**

SPINACH AND GOAT CHEESE EGGPLANT ROULADE

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

WHITES

SCARPETTA PINOT GRIGIO, ITALY | \$65 Bottle

Aromas of white flowers, stone fruits such as apricots and peach and hints of minerality

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.

ROSE

STUDIO MIRAVAL ROSE, FRANCE | \$75 Bottle

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

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 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*

MAKERS MARK

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

\$18 *Per Drink*

BACARDI SUPERIOR RUM

City Park Swizzle
Bacardi Superior Rum, Fresh Lime Juice and Simple Syrup with a dash of Bitters

\$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

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

SUPER PREMIUM/LOCAL CRAFT BAR, PER PERSON

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

SIGNATURE BEER AND WINE, PER PERSON

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

One Hour | \$30

Two Hour | \$45

Three Hour | \$55

Four Hour | \$65

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

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

CASH BAR

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

Cordials | \$14

Premium and Imported Beer | \$10

Domestic Beer | \$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

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

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

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

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