



HYATT REGENCY HUNTINGTON BEACH RESORT & SPA

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$57 per guest.

MONDAY AND FRIDAY

- Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **DF GF VGN**
- Seasonal Muffins and Mini Scones **V**
- Coconut Milk and Maple Syrup Oatmeal **DF V VGN**
Served with Toasted Coconut, Coconut Sugar, Chopped Pistachios, Hemp and Chia Seeds
- Sweet Corn and Pepper Jack Cheese Frittata with Herb Avocado Crema **GF V**
- Roasted Sweet Potato and Kale Vegan Breakfast Hash **DF VGN**
- Selection of Chilled Juices
- Fresh Drip Coffee, Regular and Decaffeinated
- Hot Tea Collection

WEDNESDAY AND SUNDAY

- Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **DF GF VGN**
- Seasonal Muffins and Pain au Chocolat **V CN**
- Overnight Oat Parfait with Macerated Fruit and Toasted Walnuts **V CN**
- Build Your Own Breakfast Taco: **GF**
Corn Tortilla with Scrambled Eggs, Chorizo, Diced Potatoes, Queso Fresco and Salsa
- Blueberry Baked Oatmeal Casserole **VGN DF CN**
- Selection of Chilled Juices
- Fresh Drip Coffee, Regular and Decaffeinated
- Hot Tea Collection

TUESDAY AND SATURDAY

- Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **DF GF VGN**
- Croissants and Banana Nut Bread **CN V**
- Steel Cut Oatmeal Bar **VGN DF CN**
with Raisins, Raw Sugar, Cinnamon, Sundried Fruit, Toasted Almonds and Flax Seeds
- Sundried Tomato and Arugula Breakfast Flat Bread with House Made Pesto **DF CN V**
- Dark Chocolate White Quinoa Hot Breakfast Bowl **CN DF VGN**
- Selection of Chilled Juices
- Fresh Drip Coffee, Regular and Decaffeinated
- Hot Tea Collection

THURSDAY

- Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **DF GF VGN**
- Seasonal Danish and Coffee Cake **V CN**
- Sweet Breakfast Quinoa, Almonds, Dried Apricots, Maple Syrup and Ricotta Cheese **GF V CN**
- Baked Breakfast Vegetable Casserole with Jalapeno Sour Cream **GF V**
- Oatmeal Chocolate Chip Pancakes **DF VGN**
- Selection of Chilled Juices
- Fresh Drip Coffee, Regular and Decaffeinated
- Hot Tea Collection

Prices are subject to a taxable 18.2% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 7.8% administration fee, which is retained in full by the hotel. The current applicable tax rate is 7.75%. A \$5.00 surcharge will apply for groups less than 25 guests, excluding menu of the day. All buffets will be displayed for a maximum of 90 minutes to ensure health and safety standards. Menu pricing may change based on availability and market conditions.

Everyday Breakfast

Our Everyday breakfast options are sure to help your attendees start the day off right. These everyday options cover the needs for a heartier buffet, a traditional continental or plated breakfast. Everyday Breakfast options include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

RISE AND SHINE

Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **DF GF V VGN**

Sliced Breakfast Breads with Butter Preserves **V**

Honey Chia Seed Greek Yogurt Parfait **GF V**
with Blackberry Toasted Crusted Walnuts and Micro Mint

Veggie Eggs Benedict: **V**
Quinoa-Zucchini Patties, Baby Spinach and Roasted Green Chili Hollandaise Over English Muffin

Buttermilk Pancakes with Nutella, Warm Maple Syrup and Butter **V**

Rosemary Sea Salt Hash Brown Potatoes **GF DF VGN V**

Crisp Bacon

Selection of Chilled Juices

Fresh Drip Coffee, Regular and Decaffeinated

Hot Tea Collection

AMERICAN PLATED BREAKFAST

Farmers Market Yogurt Parfait with Fresh Berries and Honey **GF V**

Fresh Scrambled Eggs with Chives **DF GF**

Two Pork Sausages, Two Bacon Strips **DF GF**

Traditional Sea Salt Hash Brown Potatoes **GF DF VGN**

Basket of Warm Cinnamon Sugar Donut Holes **V**

MORNING GLORIES

Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **DF GF VGN V**

Flaky Croissants and Sliced Banana Walnut Bread with Butter and Preserves **V**

Almond Milk Overnight Oat Parfait with Macerated Fruit and Granola **V CN**

French Toast with Bourbon Vanilla Caramelized Apples, Butter and Maple Syrup **V**

Farm Fresh Scrambled Eggs with Chives **GF DF**

Roasted Fingerling Potatoes with Caramelized Onions **DF GF VGN V**

Chicken Apple Sausage **DF GF**

Selection of Chilled Juices

Fresh Drip Coffee, Regular and Decaffeinated

Hot Tea Collection

CALIFORNIA PLATED BREAKFAST

Local Market Fruit Cup with Micro Mint and Lemon Zest **DF GF VGN V**

Basket of Zucchini Bread with Spiced Whipped Butter **V**

Fried Egg on Croissant with Peppery Arugula, Oven Roasted Tomato Confit, and Asparagus Avocado Crème on the Side

Selection of Chilled Juices

Selection of Chilled Juices
.....
Fresh Drip Coffee, Regular and Decaffeinated
.....
Hot Tea Collection
.....

BREAKFAST IN A BOX

Seasonal Fruit Cup **DF GF VGN**
.....
Individual Fruit Yogurt **V GF**
.....
Trail Mix **GF V**
.....
Breakfast Bread Slice **V**
.....
Bottle of Orange Juice
.....
To-Go Coffee and Tea Selection
.....

Fresh Drip Coffee, Regular and Decaffeinated
.....
Hot Tea Collection
.....

JUMP START CONTINENTAL

Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **DF GF VGN V**
.....
Muffins, Danishes and Croissants, Butter and Preserves **V**
.....
Greek Yogurt Parfait with Macerated Fruit and Granola **V GF**
.....
Selection of Chilled Juices
.....
Fresh Drip Coffee, Regular and Decaffeinated
.....
Hot Tea Collection
.....

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

GREEN TEA AND LEMON MARTINI WITH POACHED DRIED FRUIT (GF) **V**
Served with a Low Fat Plain Yogurt and Chopped California Pistachios

BAKED BREAKFAST BELL PEPPERS **GF**
Filled with Mozzarella Cheese, Cheddar Cheese, Chopped Bacon, Whole Egg and Snipped Chives

BUTTERMILK PANCAKES **V**
With a Topping Bar of Cinnamon Whipped Cream, Macerated Market Berries, Agave Syrup, Maple Syrup, Whipped Honeycomb Butter and Powdered Sugar

LOX AND BAGELS
Artisan Bagels, Smoked Salmon, Caper-Dill Cream Cheese, Plain Cream Cheese, Diced Red Onion, Sliced Tomato, Chopped Egg, Fresh Arugula

VEGETARIAN BREAKFAST BURRITOS **V**

ULTIMATE AVOCADO TOAST BAR

Whole Grain Tortilla, Hash Brown Potatoes, Pinot Beans, Shredded Sharp Cheddar, Cilantro, Green Onion, Fresh Salsa and Cholula

Add Diced Pickled Avocado

.....

BUILD YOUR OWN HUEVOS RANCHEROS

BREAKFAST TOSTADA **GF V**

Tostada Shell, Black Beans, Shredded Cheddar Cheese, Over Easy Egg Made to Order, Cojita Cheese, Cilantro, Sliced Cherry Tomato and Avocado Salsa Verde

HEALTHY LENTIL BOWL **DF V**

Diced Russet and Sweet Potatoes, Red Lentils, Pearled Barley, Diced Red Bell Peppers, Shaved Brussel Sprouts, Chopped Parsley and Fried Egg

CORNED BEEF HASH WITH DICED PEPPERS, ONIONS AND POTATOES **GF**

Add Poached Egg Station \$8.00 Per Guest

STEEL CUT OATMEAL BAR

Steel Cut Oats, Raisins, Raw Sugar, Cinnamon, Sundried Fruit, Toasted Almonds, and Flax Seeds

BUILD YOUR OWN SAVORY PLANT-BASED

BREAKFAST BOWL **VGN DF**

Eggy Tofu, Chili Lime Sweet Potatoes, Black Beans, Quinoa, Fried Corn Tortillas, Sautéed Chopped Kale and Baby Spinach, Halved Grape Tomatoes, Diced Red Onion, Diced Avocado, Sliced Jalapeno, Ranchero Sauce, Salsa, Hot Sauce, and Lime Wedges
Minimum of 25 Guests Required

Smashed Avocado on Sourdough Bread with Shaved Prosciutto, Sliced Radish, Crushed Red Chili, Olive Oil, Feta Cheese, Sliced Tomato, Balsamic Glaze, Fresh Salsa, Sliced Jalapeno and Micro Greens

OMELET STATION **GF**

Whole Eggs, Egg Whites, Diced Tomato, Ham, Sausage, Green Onion, Spinach, Red Onion, Mushrooms, Cheddar Cheese, Salsa and Tabasco Sauce

MIX-IN'S BAR **GF**

Scrambled Egg and Scrambled Egg Whites Served with "Mix-In" Additions of Smoked Harris Ranch Ham, Roasted Bell Peppers, Asparagus, Cherry Tomatoes, Mushrooms and Onions. Served with Cheddar Cheese, Crumbled Feta, Pico De Gallo, Fresh Salsa and Tabasco Sauce

BREAKFAST CASSEROLE **GF**

with Pork Sausage, Potato, Onion, Diced Red Pepper, Egg, Sour Cream and Cheddar Cheese

PLANT FORWARD BREAKFAST SANDWICH **VGN DF**

Dave's Killer Bread English Muffin, JUST Egg, Molly's Sausage Patty, Violife Cheese

BUILD YOUR OWN SWEET & SAVORY VEGAN TOAST

BAR **VGN DF**

Cashew Butter, Almond Butter, Hummus, Minted Pea Puree, Herbed Vegan Cream Cheese, Sliced Strawberries, Blueberries, Sliced Bananas, Smashed Avocado, Sliced Cucumber, Quartered Cherry Tomatoes, Sliced Radish, Arugula, Spinach, Mixed Greens, Walnut Pieces, Fried Chickpeas, Agave Syrup, Balsamic Vinegar, Hemp Hearts, Chia Seeds, Pumpkin Seeds, Za'atar and Everything Bagel Seasonings
Minimum of 25 Guests Required

OATMEAL CHOCOLATE CHIP PANCAKES **VGN DF**
Rolled Oats, Pastry Flour, Flax Seed, ENJOY LIFE Chocolate Chips, Soy Milk, Maple Syrup

DARK CHOCOLATE WHITE QUINOA HOT BREAKFAST BOWL **CN VGN DF**
White Quinoa, Unsweetened Almond Milk, Coconut Milk, Unsweetened Cocoa Powder, Maple Syrup, Vanilla, Vegan Dark Chocolate, Mixed Berries, Sliced Banana, Coconut Sugar, Hemp Seeds, Chia Seeds

BREAKFAST IN A BOX ENHANCEMENTS

- Warm Breakfast Croissant Filled with Ham, Cheese and Egg
- Warm Breakfast Wrap Filled with Egg, Bacon, Cheese and Green Onion-Served with Salsa
- Breakfast Parfait with Greek Yogurt, Honey and House Made Granola **GF**
- Overnight Coconut Yogurt Chia Seed Bowl, Almond Milk, Shaved Coconut and Fresh Blueberries **VGN GF DF**

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Alternative Breakfast Options

Alternative breakfast options to satisfy those with vegetarian and vegan dietary needs. All items below are vegan.

MONDAY AND FRIDAY

Plated Roasted Sweet Potato and Kale Vegan Breakfast Hash **VGN DF**
Tofu, Sweet Potatoes, Coconut Oil, Tandoori Masala, Coconut Sugar, Red Onion, Parsley, Turmeric, Kale, Hummus, and Hot Sauce

WEDNESDAY AND SUNDAY

ROASTED SWEET POTATO AND KALE VEGAN BREAKFAST HASH **VGN DF**
Tofu, Sweet Potatoes, Coconut Oil, Tandoori Masala, Coconut Sugar, Red Onion, Parsley, Turmeric, Kale, Hummus, and Hot Sauce

BLUEBERRY BAKED OATMEAL CASSEROLE **VGN DF CN**
Old-Fashioned Rolled Oats, Dark Brown Sugar, Chopped Pecans, Cinnamon, Nutmeg, Blueberries, Agave Coconut Yogurt

TUESDAY AND SATURDAY

Plated Dark Chocolate White Quinoa Hot Breakfast Bowl **CN VGN DF**
White Quinoa, Unsweetened Almond Milk, Coconut Milk, Unsweetened Cocoa Powder, Maple Syrup, Vanilla, Vegan Dark Chocolate, Mixed Berries, Sliced Banana, Coconut Sugar, Hemp Seeds, Chia Seeds

THURSDAY

Plated Blueberry Baked Oatmeal Casserole **VGN CN DF**
Old-Fashioned Rolled Oats, Dark Brown Sugar, Chopped Pecans,
Cinnamon, Nutmeg, Blueberries, Agave Coconut Yogurt
.....

Plated Oatmeal Chocolate Chip Pancakes **VGN DF**
Rolled Oats, Pastry Flour, Flax Seed, ENJOY LIFE Chocolate Chips,
Soy Milk, Maple Syrup
.....

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$34 per guest.

SUNDAY- EAT YOUR GREENS

Pistachio Shortbread Cookies **V**
.....
Greek Yogurt Artichoke Dip with Toasted Baguette **V**
.....
Burnt Green Tea Tart with Meringue **V**
.....
Green Goodness Smoothie **GF V**
.....

MONDAY- BERRY BREAK

Wheat Berry Verrine with Market Blackberries, Goat Cheese and
Honey Lime Vinaigrette **V**
.....
Lemon Curd Tart with Berries **V**
.....
Frangipane Raspberry Cake **GF**
.....
Blackberry Lemonade
.....

TUESDAY- SUPERFOOD SNACKS

Red Quinoa Salad with Baby Heirloom Cherry Tomatoes, Baby
Kale and Lemon Basil Dressing **DF GF VGN**
.....
Chocolate Cherry Cookies **V**
.....
Hemp Seed, Goji Berry and Dark Chocolate Bark **GF**
.....
Acai Berry Smoothie **GF V**
.....

WEDNESDAY- KETO

Cauliflower Tahini Dip with Sliced Cucumber and Mini Bell
Peppers **DF GF VGN**
.....
Spiced Roasted Sea Salt Almonds **DF GF VGN**
.....
Almond Keto Chocolate Bark- GF **GF**
.....
Keto Macaroons- GF
.....

THURSDAY- CHEW YOUR COFFEE

Triple Chocolate Coffee Bean Cookies **V**
.....
Coffee Hazelnut Pot De Crème- GF **V**
.....
Coffee Cake Served with Cinnamon Icing **V**
.....

FRIDAY - MORNING BOOST

White Quinoa Verrine with Orange Segments, Cherry Tomatoes,
Cucumbers, Toasted Pumpkins Seeds, Micro Greens and Honey
DF GF V
.....

Espresso Opera Cake- GF **V**

.....

Fava Bean and Lemon Dip with Grilled Sourdough Bread **V DF**

.....

Sweet Potato and Banana Smoothie with Greek Yogurt and
Peanut Butter **GF V**

.....

Blueberry Croustade

.....

SATURDAY- CENTRAL VALLEY

Vine Ripened Heirloom Cherry Tomato Bruschetta **V**
with Almond Arugula Pesto and Grilled Skillet Bread Planks

.....

Artichoke Bars with Sharp Cheddar Cheese and Parmesan Cheese **V**

.....

Three Varieties of Organic Santa Barbara Pistachios, Served Warm **DF GF V**

.....

Strawberry Fresca **GF DF V**

.....

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Afternoon Break of the Day

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SUNDAY- CHEESE

Herb Boursin Cheese Spread, Olive Oil and Micro Greens **GF**

.....

Redwood Farms Goat Feta Marinated with Basil, Thyme, Pine
Nuts and Olive Oil **GF**

.....

Sliced Spanish Manchego Cheese **GF**

.....

Fresh Red Grapes, Rosemary Almonds, Dried Fruit and Crisps **V
DF**

.....

MONDAY- SAVORY DIPS

Basil Lemon Hummus **GF DF VGN**

.....

Roasted Corn Jalapeno Hummus **GF DF VGN**

.....

Chard Carrot Hummus with Carrot Top Pesto **GF V**

.....

Pita Chips, Baked Crostini and Sliced Cucumber **DF V**

.....

TUESDAY- POPCORN

S'mores Popcorn **V**

.....

WEDNESDAY- LOCAL HIVE

Fresh Fruit Verrine with Hemp Seed and Honey Lime Drizzle **GF
DF V**

.....

Buttery Sea Salt Popcorn **GF DF V VGN**

Parmesan and Chili Lime Popcorn **GF V**

THURSDAY- CHURROS

Cinnamon Sugar Churros

Cocoa Sugar Dusted Churros

Spiced Dark Chocolate Sauce **GF**

Bourbon Caramel Sauce **GF**

Olive Oil Honey Mini Loaf **V**

Honey Cheesecake Mousse in a Jar **V GF**

Honey Watermelon Lemonade **DF GF VGN**

FRIDAY- BUILD YOUR OWN TRAIL MIX

Raw Whole Almonds **GF DF VGN**

Raw Pistachios **DF GF VGN**

Toasted Walnuts **GF DF VGN**

White Chocolate Bits **GF**

Chocolate Covered Raisins **GF V**

Mini M&M's **GF V**

Dried Cherries, Mango and Peaches **DF GF VGN**

SATURDAY- FRENCH DELICACIES

Assorted French Macarons

Assorted Miniature Pastries

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A La Carte Beverages, Bakeries and Snacks

Build your own break from our selection of fresh bakeries, refreshing beverages and satisfying snacks.

A LA CARTE BAKERIES AND SNACKS

Assorted Wheat and Plain Bagels

Protein Bistro Box **GF**

Grapes and Berries, Grape Tomatoes and Broccoli, Raw Almonds, Hard Boiled Egg and Cheddar Cheese

Dry Snacks

A LA CARTE BEVERAGES

Red Bull and Sugar Free Red Bull

Coffee

Fresh Drip Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Cold Brew Coffee

Assortment of Individual bags of Chips, Granola Bars and Trail Mix

Fresh Sliced Seasonal Fruit **DF GF V**

Individual Fruit Salad Cup **DF GF V**
with Red Quinoa, Strawberry, Papaya and Blueberry with Honey
Lime Dressing and Micro Mint

Seasonal Whole Market Fruit **DF GF VGN**

Today's Fresh Breakfast Breads

Crumb Coffee Cake

Individual Parfait **GF V**
with Honey Chia Seed and Coconut Yogurt

Blueberry Scones

Individually Packaged House made Sweet and Smoky Nuts **DF GF VGN**

Warm Soft Salted Pretzel Sticks
with Jalapeno Cheese Sauce, Whipped Garlic and Chive Cream
Cheese, Stone Ground Mustard and Maple Mustard Dip

Home-Style Cookies
Chocolate Chunk, Oatmeal and White Chocolate Macadamia Nut
Cookies

Chocolate Brownies, Pecan Bars and Lemon Bars

Vanilla, Chocolate or Red Velvet Cupcakes with Coordinating
Icing

Donut Hole Bread Pudding with Vanilla Drizzle

White Chocolate Cranberry Scones **GF**

Chocolate Muffins **GF**

Blueberry Muffin Tops **GF**

Lemon Almond Muffins **GF**

Udi's Plain Bagels **GF**

Udi's Cinnamon Raisin Bread **GF**

Cookies **GF**

ALL DAY BEVERAGE BREAK

Chilled Juices

Orange, Grapefruit, Cranberry or Tomato

Individual Bottled Juices

Infused Water Station
Includes, Watermelon Basil, Blueberry Orange, Strawberry Kiwi
Lime, Cucumber Mint and Grapefruit Rosemary *Serves 100
People*

Lemonade or Iced Tea

Assorted Pepsi Soft Drinks and Water
Pepsi, Diet Pepsi, Starry, Still and Sparkling Water

Assorted Flavored Bubly Sparking Water

Deluxe Coffee Station
Whipped Cream, Chocolate Shavings, Rock Candy Sticks,
Seasonal Biscotti, Assorted Shortbread Cookies, Palmiers and
Flavored Syrups *Coffee Service Not Included*

HALF DAY BEVERAGE BREAK

8 Hours Minimum and Maximum, No Substitutions

- Assorted Pepsi Soft Drinks, Still and Sparkling Water
- Fresh Drip Coffee, Regular and Decaffeinated

4 Hour Minimum and Maximum, No Substitutions

- Assorted Pepsi Soft Drinks, Still and Sparkling Water
- Fresh Drip Coffee, Regular and Decaffeinated

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! All prices noted are for the designated day only, if chosen on an alternate day, price will be \$85 per guest. All lunches include iced tea and water. Coffee service can be added for \$7 per guest.

FARMER'S BASKET - MONDAY AND FRIDAY

- White Quinoa **GF V**
with Toasted Cashews, Feta Cheese, Sweet Butternut Squash,
Micro Greens and Golden Balsamic Dressing
- Toasted Bulgur Salad **DF V**
with Roasted Squash , Diced Cucumbers, Shaved Red Onions,
Fresh Chopped Herbs and Local Honey Lemon Vinaigrette
- Garlic Roasted Red Potatoes with Sea Salt **DF GF VGN**
- Lemon Oil Roasted Asparagus with Sautéed Shallots **DF GF VGN**
- Grilled Chicken Breast with Pistachio Watercress Pesto **GF**
- Pan Seared Salmon with Sweet Corn Thyme Puree **GF**
- Caramel Macadamia Nut Tart

SURF CITY SERVINGS - TUESDAY AND SATURDAY

- Corn Chowder with Jalapeno Cornbread Croutons **V**
- Farro Salad with Roasted Beets, Chopped Basil, Micro Greens and
Balsamic Glaze **DF VGN**
- Roasted Vegetable Succotash **GF DF VGN**
- Sour Cream and Green Onion Mashed Potatoes **GF V**
- Braised Short Ribs with Roasted Cherry Reduction **DF**
- Seared White Fish with Summer Herb Chimichurri **DF GF**
- Seasonal Fruit Cobbler with Brown Sugar Oat Crumble and
Bourbon Whipped Cream

LOCAL MOTION - WEDNESDAY AND SUNDAY

- Pearl Couscous Salad **DF VGN**
with Market Strawberries, Arugula, Orange Segments, Chopped
Basil and Lemon Oil
- Toasted Farro Salad **V**
with Wilted Chard, Toasted Pistachios, Shaved Manchego

SOUTH OF THE BORDER - THURSDAY

- Ancho Chicken Tortilla Soup with Fried Tortilla Strips **GF**
- Grilled Elote Street Corn Salad **GF V**
with Red Onions, Green Onions, Red Sweet Peppers, Jalapenos,
Black Beans, Cotija Cheese and Chili Lime Vinaigrette

- Cheese, Pickled Blueberries and Honey Cider Vinaigrette
- Sauteed Squash Risotto **GF V**
- Olive Oil Roasted Rainbow Cauliflower **DF GF VGN**
- Grilled Flat Iron Steak with Roasted Mushroom Demi **DF**
- Roasted Free Range Chicken Breast with Spinach Garlic Cream Sauce **GF**
- Mango Opera Cake **GF**

- Spanish Style Rice **DF GF VGN**
- Chipotle Pinto Beans **GF DF VGN**
- Sautéed Peppers and Onions **DF GF VGN**
- Corn and Flour Tortillas **DF V**
- Grilled Cerveza Marinated Chicken **DF**
- Cilantro and Lime Marinated Shrimp with Salsa Verde **GF DF**
- Flan with Fresh Berries **GF**

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Everyday Lunch Buffet

Heartier lunch options will nourish your attendees during their day. Everyday lunch buffet includes iced tea and water. Coffee service can be added for \$7 per guest.

SEASONAL DELI

- Tomato Soup with Crispy Prosciutto Gremolata **GF**
- Red Potato Salad **V GF**
with Bell Pepper, Celery, Red Onion, Dill Pickle and Yellow Mustard Dressing
- Quinoa Salad with Golden Beets, Marcona Almonds, Cherry Tomatoes and Maple Dressing **GF DF VGN**
- Make Your Own Sandwich:
Protein: Warm Applewood Smoked Brisket, Oven Roasted Turkey, Tuna Salad and Smoked Berkshire Ham **Vegetables:** Butter Lettuce, Vine Ripened Tomatoes, Shaved Sweet Onions, Barrel-Aged Pickles **Selection of Sliced Cheese Breads:** Multi-Grain, Sourdough, French Deli White
- Kettle Cooked Potato Chips **GF DF V**
- New York Cheesecake with Cookies & Cream Toppings

CALIFORNIA RADIUS

- Creamy Watercress and Potato Leek Soup **GF V**
- Snap Pea and Field Pea Salad **GF V**
with Shaved Manchego, Pine Nuts, Lemon Zest Oil and White Balsamic Vinaigrette
- Toasted Bulgur **V**
with Chopped Herbs, Snap Peas, Crumbled Feta, Sliced Red Onions and Red Wine Vinaigrette
- Creamy Boursin Polenta with Asparagus and Forest Mushroom **GF V**
- Roasted Mini Peppers and Broccolini with Carrot Top Chimichurri **DF GF V**
- Grilled Chicken with Baby Spinach, Roasted Corn and Lemon Zest Cream Sauce **GF**
- Sustainable White Fish with Shallot-Garlic Butter **GF**
- Vanilla Bean Cherry Upside-Down Cake

BBQ

- Fire Roasted Bell Pepper Bisque **GF V**
- Watermelon Salad, Feta, Pickled Red Onion, Mint and Lemon Zest **GF V**
- Cherry Heirloom Panzanella Salad with Parmesan Croutons, Micro Basil and Balsamic Glaze **V**
- Red Potato Salad with Chopped Celery, Red Pepper, Red Onion, Egg and Mustard Dressing **DF GF V**
- White Cheddar Mac 'n Cheese with Panko Herb Topping **V**
- Brown Sugar and Bacon Baked Beans **DF**
- Summer Succotash with Thyme Garlic Olive Oil **DF GF V**
- Dry Rubbed BBQ Chicken **DF GF**
- Build Your Own Pulled Pork Sandwich **DF**
with Cilantro Slaw, Sliced Pickles, Mustard BBQ Sauce, Brown Sugar BBQ Sauce and Brioche Buns
- Cinnamon Apple Pie with Cinnamon Whipped Cream
- Lemon Meringue Pie
- Salted Caramel Brownies

SAN BLAS BIG WAVES

- Authentic Jalapeño Guacamole, Pico de Gallo and Crisp Corn Tortilla Chips **DF GF VGN**
- Grilled Mexican Street Corn Salad **GF V**
with Green Onions, Bell Peppers, Cilantro, Cotija Cheese, and Chili Lime Spice
- Spanish Long Grain Rice **DF GF VGN**
- Frijoles de la Olla **DF GF VGN**
- Carne Asada Tampiqueña with Poblano Peppers **DF GF**
- Grilled Cerveza and Garlic Marinated Chicken with Oregano **DF**

Four Berry Dessert Bar- GF

CLIMATE FRIENDLY

- Summer Vegetable Soup with Red Lentils **DF GF V**
- Amaranth Salad **DF GF VGN**
with Heirloom Cherry Tomatoes, Sliced Red Onion, Fresh Chopped Parsley, Toasted Cashews and Lemon Vinaigrette
- Seasonal Pole Bean Salad with Sugar Snap Peas, Sliced Shallot, Micro Herbs and Pesto Dressing **GF V DF**
- Roasted Fingerling Potatoes with Chopped Herbs and Roasted Garlic Olive Oil **DF GF VGN**
- Roasted Broccolini, Rainbow Cauliflower and Lemon Oil **DF GF VGN**
- Sustainable White Fish with Orange and Pepper Relish **DF GF**
- Seared Chicken Breast with Chickpea and Edamame Succotash **DF GF**
- Lemon Meringue Tartlet
- Bourbon Vanilla Panna Cotta **GF**

Mexican White Fish with Creamy Sriracha-Lime Sauce **GF**

Shaved Purple Cabbage, Diced Roma Tomatoes, Chopped Cilantro, Diced White Onion and Lime Wedges **DF GF VGN**

Flour Tortillas

Warm Corn Tortillas **GF**

Margarita Tres Leches

Mexican Sugar Cookies

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Lunch Enhancements

Additional specialty items are available to elevate existing lunch buffets. Enhancements are only sold as an addition to a Lunch of the Day or Lunch Buffet and the minimum order is equal to the guarantee for the meal.

LEAFY GREEN SALAD BAR

Baby Spinach, Local Mixed Greens, Chickpeas, Cherry Tomatoes, Grilled Artichokes, Chopped Bacon, Goat Cheese, Candied Pecans, Croutons, Balsamic Dressing, Ranch Dressing and Red Wine Dressing

MAKE YOUR OWN POKE STATION **DF**

Ahi Tuna Tossed in Ponzu Marinade, White Rice, Green Onion, Micro Cilantro, Toasted Macadamia Nuts, Diced Cucumber, Furikake Seasoning, Pineapple Salsa, Wakame Salad, Wonton Strips, Sriracha and Wasabi Aioli

MAKE YOUR OWN RAMEN STATION **DF**

Ramen Noodles, Baby Kale, Corn, Raw Mushrooms, Hard Boiled Eggs, Grated Carrots, Sliced Radish, Scallions, Braised Short Ribs, Sliced Chicken, Marinated Tofu, Vegetable Broth, Sriracha, Soy Sauce and Rice Wine Vinegar

MAKE YOUR OWN PROTEIN BOWLS

Salmon, Sliced Chicken, Sliced Flat Iron Steak, Pickled Avocado, Kale, Alfalfa Sprouts, Grilled Artichokes, Broccoli, Arugula, Baby Spinach, Rainbow Cauliflower, Brown Rice, Sorghum, Spelt, Quinoa, Chickpeas, Feta, Goat Cheese, White Balsamic Dressing, Raspberry Dressing and Lemon Herb Dressing

FARFALLE PASTA WITH BABY ZUCCHINI **CN DF VGN**

Roasted Peppers, Toasted Chopped Almonds and Mint Basil Pesto

FARMERS MARKET FRIED RICE **DF VGN**

with Grilled Soy Marinated Tofu

BUILD YOUR OWN HEIRLOOM RED QUINOA BOWL **VGN DF**

BUILD YOUR OWN SOUTHWESTERN LENTIL BOWL **VGN DF**

with Spicy Pickled Avocado, Herb Marinated Cherry Tomatoes,
Cucumbers Ribbons, Micro Greens and Lemon Vinaigrette

Black Beans, Corn, Peppers, Onions, and Lentils with Chipotle
Aioli

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. (The Grab and Go Boxed Lunch has a minimum order of 70).

GRAB & GO BOXED LUNCHES

Includes: Seasonal Whole Fruit, Sea Salt Potato Chips, House Made Chocolate Chip Cookie and Bottled Water

- Roast Beef Sandwich
Roast Beef, Arugula, Cheddar, Mayo and Dijon on Italian Roll
- Grilled Chicken Sandwich
Grilled Chicken Breast Shredded Romaine, Provolone, Cilantro Aioli and Black Bean Hummus on Italian Roll
- Roasted Turkey Sandwich
Roasted Turkey Breast, Shredded Romaine, Swiss Cheese, Mayo, Dijon Mustard on Italian Roll
- Veggie Wrap **V**
Grilled Zucchini, Asparagus, Peppers, Arugula and Hummus in a Spinach Tortilla
- Falafel Wrap **V**
Falafel, Pickled Cabbage, Jicama and Cucumber Wrapped in a Raw Collard Green Leaf
- Southwestern Wrap **V**
Black Beans, Corn, Peppers, Onions, Blended with Chipotle Aioli Wrapped in Tomato Tortilla
- Curry Wrap **V**
Garbanzo Beans, Onions Peppers, Celery, Blended with Curry Aioli Wrapped in Spinach Tortilla

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. All plated

lunches include bread service, Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

FIRST COURSE

Select One

Baby Spinach Salad **GF V**
with Pickled Dried Peaches, Charred Corn, Cotija Cheese, Cherry Tomatoes, Pepitas and Black Pepper Cilantro Ranch Dressing

Spring Mix Salad **GF V**
with Grilled Artichokes, Orange Segments, Diced Cucumber, Feta Cheese and Pesto Vinaigrette

Arugula and Frisée Salad **GF V**
with Field Strawberries, Blueberries, Goat Cheese, Pickled Red Onions, Toasted Pistachios and Local Honey Vinaigrette

Watercress Salad **GF V**
with Upland Cress, Thinly Sliced Green Onions, Shaved Purple Ninja Radishes, Ricotta Salata and Sweet Summer Corn Vinaigrette

DESSERT

Select One

Chocolate Ganache Cheesecake
New York Style Cheesecake Topped with a Thick, Rich Layer of Chocolate Ganache, on a Chocolate Sponge Cake Base

Creme Brulee **GF**
with Whipped Cream and Topped with French Macaron

Tiramisu
A Coffee Sponge Base Scented with Citrus and Cardamom, Topped with Milk Chocolate and Mascarpone Cream

Berry Cheesecake
Butter Cookie Base Topped with Cheesecake Mousse Filled Raspberry and Strawberry Center with a White Chocolate Glaze

ENTREES

Select One

Herb Marinated Bone-In Chicken **GF**
with Wild Mushroom Risotto, Olive Oil Asparagus and Roasted Garlic Chicken Jus

Grilled Bone-In Chicken Breast **GF**
with Roasted Squash and Toasted Farro Sautee, Garlic Broccolini and Green Harissa Sauce

Pan Seared Salmon **DF GF**
with Charred Corn, Wilted Swiss Chard Polenta, Green Beans and Herb Cream Sauce

Herb Baked White Fish **DF GF**
Chickpea Spinach Ragout , Heirloom Quinoa, Roasted Romanesco and Chive Oil

Grilled Flat Iron Steak **DF GF**
with Cauliflower Quinoa Rice, Olive Oil Broccolini, Sunburst Squash, Garnished with Pickled Red Onions and Cilantro Chimichurri

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Alternative Lunch Options

Alternative lunch options to satisfy those with vegetarian and vegan dietary needs. All items below are vegetarian and can be made vegan.

MONDAY AND FRIDAY

- Plated Farmers Market Fried Rice **DF VGN**
with Grilled Soy Marinated Tofu
- Elderberry Raspberry Multigrain Tart **VGN**

TUESDAY AND SATURDAY

- Plated Heirloom Red Quinoa Bowl **DF GF VGN**
with Spicy Pickled Avocado, Herb Marinated Cherry Tomatoes,
Cucumber Ribbons, Micro Greens and Lemon Vinaigrette
- Chocolate Mousse Cake **GF VGN**

WEDNESDAY AND SUNDAY

- Plated Farfalle Pasta **VGN CN DF**
with Baby Zucchini, Roasted Peppers, Toasted Chopped
Almonds and Mint Basil Pesto
- Raspberry Sorbet **VGN GF**

THURSDAY

- Plated Southwestern Lentil Bowl **VGN GF DF**
Black Beans, Corn, Peppers, Onions, and Lentils with Chipotle
Aioli
- Vegan Berry Cake **VGN DF**

ALTERNATIVE LUNCH OPTIONS

Items below are served plated

- Four Cheese Ravioli **V**
with Squash Ratatouille, Roasted Garlic Tomato Sauce and Fresh Chopped Herbs
- Grilled Spring Vegetable Wrap **DF VGN**
Spinach Tortilla, Roasted Garlic Hummus, Grilled Red Peppers, Broccolini, Onion Sprouts and Zucchini
- Vanilla Bean Ice Cream **GF**

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

COLD

- Crab and Mango Spoon **SF DF GF**

HOT

- Vegetable Empanada **V**

with Lime Zest, Micro Cilantro and Chili Oil
.....
Spicy Shrimp Shooter **GF SF DF**
Spicy Bloody Mary with Cajun Marinated Shrimp
.....
Seared Beef Tenderloin **GF**
with Caramelized Port Onions, Horseradish Cream and Chives
.....
Heirloom Tomato and Mozzarella **GF**
with Blueberry Balsamic Pipette and Pesto
.....
Grilled Artichoke Heart **V GF VGN DF**
with Pickled Peach Spread and Micro Watercress
.....
Cucumber Bite **DF GF VGN V**
with Lemon Hummus, Oven Cured Tomatoes and Micro Herbs
.....
Sesame Crusted Ahi **DF GF VGN V**
with Wakame Salad, Pickled Ginger and Micro Wasabi
.....

with Chipotle Aioli
.....
Brie and Raspberry in Puff Pastry **V**
.....
Shrimp Tempura **SF DF**
with Yuzu Ponzu Sauce *Dairy Free*
.....
Chicken Quesadilla
with Tomatillo Cilantro Salsa
.....
Vegetable Spring Roll **DF V**
with Sweet Chili Sauce
.....
Chicken Potsticker **DF GF**
with Sweet Thai Chili Sauce
.....
Beef Slider
with Cheddar Cheese and Bacon Jam
.....
Hand Crafted Mini Crab Cake **DF SF**
with Green Curry Coconut Aioli
.....

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. For a light pre-dinner reception, we recommend 1-2 presentation and/or carving stations. For a heavy dinner reception, we require a minimum of 3 presentation and/or carving stations and a minimum of 1 sweet station. All displays must be ordered for full guarantee.

RUSTIC PASTA DISPLAY

Cheese Ravioli with Buttery Balsamic Caramelized Mushrooms and Fresh Herbs **V**
.....
Wagyu Beef Ravioli with Roasted Kale, Chard, Yellow Corn, and Rosemary Cream Sauce
.....
Italian Sausage Rigatoni
with Baby Spinach, Fire Roasted Tomatoes, Diced Pancetta in a Spicy Tomato Cream Sauce
.....
Chopped Basil, Grated Parmesan, Crushed Red Chili Flakes **GF**
.....
Italian Salad of Romaine Hearts **GF V**
with Red Onion, Grated Parmesan, Pepperoncini, Cucumbers,

CHAR-GRILLED TACO DISPLAY

Braised Beef Barbacoa, Chicken Asada, Grilled Julienne Vegetables **GF DF**
.....
Flour Tortillas and Corn Taco Shells
.....
Shaved Savory Cabbage and Sliced Radish **DF GF VGN**
.....
Fire Roasted Chili and Tomato Salsa **DF GF VGN**
.....
Fresh Jalapeno, Lime Wedges and Sour Cream **DF GF VGN**
.....
Arroz Verde **DF GF VGN**
.....
Black Beans **DF GF VGN**
.....

Cherry Tomatoes and Croutons, Balsamic and Roasted Red Pepper Dressings

Focaccia Bread with Olive Oil and Balsamic Vinegar

CHEESE DISPLAY

Traditional and Artisan Cheese **GF**

Fresh Table Grapes **GF DF VGN**

Seasonal Fruit Chutney **GF DF VGN**

Sliced Baguette and Crisps **DF V**

Urban Honey and Marcona Almonds **VGN GF DF**

FIELD OF GREENS

Lettuces **DF GF VGN**

Organically Grown Romaine Hearts, Peppery Arugula and Mixed Greens

Additions **V**

Cherry Tomatoes, Artichoke Hearts, Diced Cucumber, Heirloom Quinoa, Fried Chickpeas, Dried Cherries, Citrus Segments, Fresh Raspberries, Fresh Blueberries, Candied Pecans, Garlic Herb Croutons and Pickled Avocado

Local Cheeses **GF**

Redwood Farms Feta and White Cheddar Cheese

Dressings

Green Peppercorn Ranch **GF V**

Peach Vinaigrette **GF V VGN DF**

Pesto Vinaigrette **GF V**

SHELLFISH COLLECTION

Chilled Jumbo Pacific Shrimp with Mango Aioli and Horseradish Cocktail Sauce **SF GF DF V**

CHARCUTERIE

Elaborate Display of Imported Meat and Artisanal Cheeses

Fresh and Dried Fruit

Marcona Almonds

Fig Jam and Whole Grain Mustard

Olives and Cornichons

Crackers and Bread

GRILLED FRESH PICKLED

Local Seasonal Crudit  Collection

Broccolini, String less Snap Peas, Farmers Market Carrots, Grilled Asparagus, Mini Sweet Peppers and Pole Beans

Pickled Hand Harvested Fruit and Vegetables

Assortment of Crackers, Crostini and Naan Bread

Roasted Garlic Hummus and Spinach Ranch Dip

SUSHI AND SASHIMI

California Roll, Spicy Tuna Roll, Hamachi, Ebi and Maguro Served with Wasabi, Pickled Ginger and Soy Sauce

Blue Point Oysters on the Half Shell with Orange Ginger
Mignonette **SF DF GF VGN**

Split King Crab Legs with House Made Louie and Cocktail Sauces
DF GF V SF

Full Display

Half Display

FARM TO TABLE MAC N' CHEESE

Creamy Mac Loaded with Bacon, Green Onion and Blue Cheese

Shrimp Scampi Mac with Garlic Butter, White Wine and Shallots

Summer Squash and Goat Cheese Mac

Additional Toppings:
Soft Mirco Salad, Tomato Chutney and Herb Parmesan
Gremolata

Gluten Free Penne Pasta

CALIFORNIA STUFFED AVOCADO STATION

Freshly Scooped Avocado Filled with Your Choice of Lobster-Crab Salad, Chili-Lime Chicken Salad, or a Vegan Super-Grain Salad
Minimum of 50 Guests Required

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. (1) Station Attendant Required per 100 guests at \$200 per attendant. All carving stations include an assortment of fresh rolls and butter. For a light pre-dinner reception, we recommend 1-2 presentation and/or carving stations. For a heavy dinner reception, we require a minimum of 3 presentation and/or carving stations and a minimum of 1 sweet station. Carving Stations must be ordered for full guarantee.

BEEF STEAMSHIP

Creamed Horseradish, Brown Sugar Whiskey Mustard and
Cracked Black Pepper Demi

Sushi Chef Experience
Create an Action Station with our In-House Sushi Chef during
your Event

Full Display

Half Display

LOCAL CRAFT BREW FOOD

Spicy Garlic Shrimp Cooked in IPA, Fettuccine, Primavera Sauce
SF

American IPA Hot Links with Sauerkraut, Ale Mustard and Hot Dog
Buns **DF**

Red Ale Macaroni and Cheese with Jalapeno Bacon Crumb
Topping

Coconut Amber Ale and Honey Spicy Chicken Wings with Blue
Cheese Dip

PRIME RIB OF BEEF

Creamed Horseradish and Port Reduction Sauce

Roasted Garlic Whipped Potatoes **GF V**

Honey Roasted Vegetables with Rosemary **DF V GF**

Charred Corn and Kale Polenta **V GF**

Chive Parker House Rolls

CEDAR PLANK ROASTED SALMON

Cucumber Dill Sauce **GF V**

Caramelized Onion and Roasted Pepper Risotto **GF**

Roasted Vegetable Quinoa Salad **GF DF VGN**

Potato and Zucchini Gratin **GF V**

Creamy Cilantro Lime Slaw **DF GF V**

Whole Grain Rolls

HERB ENCRUSTED TENDERLOIN OF BEEF

Horseradish Cream and Whole Grain Mustard **V VGN DF GF**

Roasted Broccolini with Lemon Oil and Cherry Tomatoes **DF GF VGN**

Butter Braised Leek Mashed Potatoes **GF V**

Brioche Rolls

NEW YORK STRIP ROAST

Merlot Truffle Demi **DF**

Duck Fat Roasted Marble Potatoes with Parsley Gremolata **GF**

Arugula Salad **GF V**
with Blueberries, Shaved Pecorino, Oven Roasted Tomatoes,
Quinoa and Lemon Oil

Brioche Rolls

Farro Salad with Baby Squash and Heirloom Cherry Tomatoes **DF VGN**

Green Onion and Parmesan Popovers

ROASTED TOM TURKEY

Dried Apricot-Cranberry Sauce, Chefs Blend Mushroom Demi and Honey Mustard **DF**

Green Bean Salad **GF DF**
with Roasted Shallots, Chopped Bacon, Toasted Almonds and
Maple Cider Vinaigrette

Sour Cream and Chive Mashed Potatoes **GF V**

Traditional Stuffing **DF**

Cornbread Muffins

WHOLE SUCKLING PIG

Lemongrass Ginger Brine **DF**

Pineapple Glaze and Soy Scallion Ginger Sauce **DF VGN**

Onion and Garlic Fried Cabbage with Bacon **DF GF**

Four Cheese Mac N' Cheese **V**

King Hawaiian Rolls

RACKS OF LAMB

Chermoula, Chimichurri, Roasted Red Pepper Relish
with Garlic Dill Yogurt Sauce, Classic Mint Jelly

White Bean and Radicchio Salad **GF V**

Roasted Marble Potatoes with Za'atar **GF VGN**

Brioche Rolls

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Sweet Stations

Satisfy your sweet tooth! A must add for your late-night event or a cherry on top of a perfect evening.

STONE COLD COMFORTS

Haagen-Dazs Chocolate, Vanilla and Strawberry Ice Cream with Hot Fudge, Banana Caramel Sauce, Sliced Strawberries, Brownie Pieces, Chopped Cookies, Crushed Nuts, Sprinkles, Whipped Cream and Maraschino Cherries

SEASONS BEST FONDUE **GF**

Elaborate Display of Seasonal Fruit, Including, Jet Fresh Pineapple, Honeydew, Cantaloupe, Berries, Whipped Cream and Chocolate Fondue

NUTTY CHOCOLATE FONDUE

Rich Chocolate Peanut Butter Dip, Marshmallow, Banana Bread, Strawberries and Rice Krispies Treats

CHURRO STATION

3 Mini Churros Per Person Warm Cinnamon Churros, with Vanilla Ice Cream, Chocolate Sauce and Caramel Syrup, Topped with Whipped Cream and Candied Pecans

SUGAR RUSH

European Inspired Sweet Station
Elaborate Compilation of Assorted Small Scaled Pastries, Decadent Cakes, Mousse and Tea Cookies

.....
5 Pieces

.....
6 Pieces

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Reception Packages

An Eclectic Mix Inspired from around the globe or a mix of everyone’s classic favorites. Enjoy one of our curated reception dinner menus, fully composed of Chefs' favorites.

FOOD HALL

Minimum 50 Guests

Field of Greens
LettucesOrganically Grown Romaine Hearts, Peppery Arugula and Mixed Greens AdditionCherry Tomatoes, Artichoke Hearts, Diced

TRADITIONS

Minimum of 50 Guests

Field of Greens
LettucesOrganically Grown Romaine Hearts, Peppery Arugula and Mixed Greens AdditionCherry Tomatoes, Artichoke Hearts, Diced

Cucumber, Heirloom Quinoa, Fried Chickpeas, Dried Cherries, Citrus Segments, Fresh Raspberries, Fresh Blueberries, Candied Pecans, Garlic Herb Croutons and Pickled Avocado Local CheesesRedwood Farms Feta, White Cheddar Cheese DressingsGreen Peppercorn Ranch, Peach Vinaigrette and Pesto Vinaigrette

Make Your Own Poke Station **DF**
Ahi Tuna Tossed in Ponzu Marinade, White Rice, Green Onions, Micro Cilantro, Toasted Macadamia Nuts, Diced Cucumber, Furikake Seasoning, Pineapple Salsa, Wakame Salad, Wonton Strips, Sriracha and Wasabi Aioli

Make Your Own Ramen Station **DF**
Ramen Noodles, Baby Kale, Corn, Raw Mushrooms, Hard Boiled Eggs, Grated Carrots, Sliced Radish, Scallions Braised Short Ribs, Sliced Chicken, Marinated Tofu Vegetable Broth, Sriracha, Soy Sauce, Rice Wine Vinegar

Char-Grilled Taco Display
Braised Beef Barbacoa, Chicken Asada, Grilled Julienne VegetablesFlour Tortillas and Corn Taco ShellsShaved Savory Cabbage and Sliced RadishFire Roasted Chili and Tomato SalsaFresh Jalapeno, Lime Wedges and Sour CreamArroz VerdeBlack Beans

Sugar Rush
European Inspired Sweet StationElaborate Compilation of Assorted Small Scaled Pastries, Decadent Cakes, Mousses, Tea Cookies

SOCAL BEACH CITIES

Laguna Beach Tuna Tartar Bar **DF**
Layered Tuna Tartar with Diced Avocado, Ginger Marinated Mango, Micro Watercress and Toasted Sesame Seeds Layered Spicy Tuna Tartar with Diced Avocado, Ginger Marinated Mango, Micro Watercress and Toasted Sesame Seeds

Newport Beach Tapenade Bar **DF**
Grilled Marinated Artichokes, Marinated Mini Bell Peppers, Herb Marinated Sundried Tomatoes, Green Goddess Hummus, Traditional Hummus with Smoked Paprika, Toasted Breads and Pita

Huntington Beach Grilled Skewers
Chicken Skewer with Red Harissa Steak Skewer with Cilantro Chimichurri Shrimp Skewer with Lemon Chive Aioli White Balsamic and Herb Marinated Vegetable

Bolsa Chica Greens and Grain Bar
Toasted Farro with Cucumber, Heirloom Cherry tomatoes, Chopped Parsley and Lemon Dressing Red and White Heirloom Quinoa with Market Berries Fresh Mint, Watermelon Radish, White Balsamic Dressing Forbidden Rice with Diced Butternut Squash, Mango,

Cucumber, Heirloom Quinoa, Fried Chickpeas, Dried Cherries, Citrus Segments, Fresh Raspberries, Fresh Blueberries, Candied Pecans, Garlic Herb Croutons and Pickled Avocado Local CheesesRedwood Farms Feta, White Cheddar Cheese DressingsGreen Peppercorn Ranch, Peach Vinaigrette and Pesto Vinaigrette

Farm to Table Mac N' Cheese
Creamy Mac Loaded with Bacon, Green Onion and Blue CheeseShrimp Scampi Mac with Garlic Butter, White Wine and ShallotsSummer Squash and Goat Cheese MacAdditional Toppings: Soft Micro Salad, Tomato Chutney and Herb-Parmesan Gremolata

Roasted Tom Turkey
Dried Apricot-Cranberry Sauce, Chef's Blend Mushroom Demi and Honey MustardGreen Bean Salad with Roasted Shallots, Chopped Bacon, Toasted Almonds, and Maple Cider VinaigretteSour Cream and Chive Mashed PotatoesTraditional StuffingCornbread Muffins

Rack of Lamb
Chermoula, Chimichurri, Roasted Red Pepper Relish, Garlic-Dill Yogurt Sauce, Classic Mint JellyWhite Bean and Radicchio SaladRoasted Marble Potatoes with Za’atarBrioche Rolls

Seasons Best Fondue **GF**
Elaborate Display of Seasonal Fruit Including, Jet Fresh Pineapple, Honeydew, Cantaloupe, Berries “Of the Moment”, Whipped Cream, Chocolate Fondue

Toasted Cashews, Chopped Cilantro, Red Wine Dressing

Sunset Beach Poke Bowl Station **DF**

Ponzu Marinated Salmon White Rice, Micro Cilantro, Green Onions, Toasted Macadamia Nuts, Diced Cucumber, Furikake Seasoning, Pineapple Salsa, Wakame Salad, Wasabi Aioli Scallop Ceviche, Cucumber, Shallots, Scallions, Avocado, Red Pepper, Lime, Sriracha

Seal Beach Short Rib Station

14 Hour Braised Short Ribs Maple Roasted Heirloom Carrots Chive and Sour Cream Potatoes Caramelized Onion Parker House Rolls

Long Beach Sweets Bar

Acai Sorbet, Toasted Coconut, Fresh Blueberries, Raspberries, and Blackberries, Diced Kiwis, Goji Berries, Bee Pollen, Toasted Sliced Almonds Cracklin’ Cream Puff with Chocolate Mousse

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Late Night Snacks

Our late-night snacks selections have been created to be accompanied with a plated or buffet dinner as a late-night snack enhancement. Late Night Snacks must be ordered for the full guarantee and available after 9:00pm.

BREAKFAST CRAVINGS **DF**

Buttery Croissant Sandwich, Cage Free Eggs, Pepper Jack Cheese, Bacon, Smashed Avocado Served with Ketchup, Tabasco and Sriracha

MAKE YOUR OWN NACHO BAR

Cheese Sauce, Guacamole, Black Olives, Sour Cream, Pickled Jalapenos and Refried Beans

CORN DOG HOTSPOT

Corn Dogs, IPA Cheesy Bacon Dip, Red Ale Mustard, Whiskey House Ketchup and Old-Fashioned Ketchup

AFTER PARTY WINGS

Chicken Wings and Saucy Trio of BBQ, Buffalo and Creamy Coconut Curry *Based on (5) Wings Per Guest*

WE NEED TACOS

Craft Your Own Tacos with Marinated Pollo Asada, Cojita Cheese, Diced Tomato, Diced Onion, Cilantro and Fire Roasted Salsa, Pickled Avocado and Corn Tortillas *Based on (2) Tacos per guest*

CRUMBS

Assortment of Cupcakes and Cookies

THE BEEF SLIDERS

Build Your Own to Include: Beef Patties, Brioche Buns, Lettuce, Sliced Tomatoes, Grilled Onions, American Cheese, Not-So-Secret Sauce, Pickles, Ketchup and Mustard

BOOZY SUNDAES

Haagen Dazs Vanilla and Strawberry Ice Cream with Vodka Berry Sauce, Whiskey Caramel, Chocolate Chip Cookies Pieces, Captain Crunch, Froot Loops, Mini M&M's, Crushed Peanuts, Oreo

Cookies, Maraschino Cherries and Whipped Cream

DONUT WALL

Vertically Displayed Assorted Full-Sized Donuts *3 Dozen Minimum*

PIZZA

Choose from Cheese, Pepperoni or Ultimate Veggie (Sauteed Onions, Peppers, Mushrooms, Cherry Tomatoes, Artichokes, Olives, Mozzarella, Fresh Arugula, Cauliflower Crust)

Prices are subject to a taxable 18.2% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 7.8% administration fee, which is retained in full by the hotel. The current applicable tax rate is 7.75%. All reception items will be displayed for a maximum of 90 minutes to ensure health and safety standards. Menu pricing and selections may change based on availability and market conditions.

Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinner buffets include iced tea and Water. Coffee service can be added for \$7 per guest.

BACKYARD COOKOUT

Vegetarian Chili with Chive Sour Cream **DF GF VGN V**

Cucumber and Chickpea Salad with Heirloom Cherry Tomatoes, Feta Cheese, Red Onions and Lemon Dressing **GF V**

Farro Salad with Market Berries, Candied Pecans, Shaved Manchego and Balsamic Vinaigrette **V**

Baked Potato Station with Green Onions, Sour Cream, Horseradish, Shredded Cheddar Cheese, Bacon Bits and Whipped Butter **GF V**

Buttered Yellow Corn on the Cob **V GF**

Buttermilk Fried Chicken **DF**

Grilled Salmon with Cilantro Parsley Chutney **DF GF**

Grass Fed Beef Burger **GF DF**

Sliced Heirloom Tomatoes, Sweet Red Onions, Bibb Lettuce, Pickle Spears, Cheddar and Swiss Cheese, Ketchup, Mustard, Mayonnaise and Hamburger Buns

Cherry Cobbler with Streusel Topping and Citrus Crème Anglaise

PALMS

Shrimp Bisque with Spicy Cilantro Chimichurri **SF**

Roasted Squash Salad, Baby Zucchini and Patty Pan Squash, Toasted Chopped Cashews, Goat Cheese and Micro Green Herb Dressing **GF V**

Roasted Sweet Potato Salad with Corn, Cucumber, Lime Juice and Cilantro **DF GF VGN**

Sugar Mill Brown Rice with Broccolini and Roasted Garlic **GF DF VGN**

Huntington Beach Farmers Market Inspired Vegetable Medley **GF DF VGN**

Lemongrass Grilled Chicken with Coconut Green Curry **DF GF**

Seared White Fish with Orange Lime Butter and Orange Relish **GF**

Flame Grilled Flat Iron Steak with Peppers, Onions and Thai Basil Chili Glaze **DF**

Farm Stand Boysenberry Croustade

Strawberry Shortcake

S'mores Bars

Apple Mousse **GF**

HUNTINGTON BEACH

Creamy Mushroom Leek Soup **GF V**

Freekeh Salad with Roasted Butternut Squash, Green Onions, Yellow Beets and Shaved Radish, Tossed in White Balsamic Vinaigrette **DF VGN V**

Roasted Rainbow Cauliflower with Fava Beans, Crispy Bacon, Lemon Oil and Micro Greens **DF GF**

Potato Gnocchi Tossed with Fresh Herbs, Spinach and Tomato Cream Sauce **V**

Quinoa and Butternut Squash Pilaf **DF GF VGN**

Rainbow Field Carrots and Green beans **DF GF VGN**

Grilled Chicken with Charred Corn, Kale and Roasted Poblano Cream Sauce **GF**

Roasted Salmon with Sundried Tomatoes and Pesto **GF**

Prime Flat Iron Steak with Roasted Garlic and Cracked Black Pepper Demi **DF**

Chocolate Flan with Summer Berries **GF**

Coconut Tres Leches

Chocolate Crumble Cheesecake

URBAN ITALIAN BUFFET

Butcher Blocks of Prosciutto, Salami and Pepperoni **GF**

Wheel of Brie, Chunks of Parmesan and Marinated Manchego **GF**

Crisp Sliced Toasted Baguette **DF**

Marinated Olives, Fig Jam and Roasted Tomato Chutney **DF GF**

Salted Caramel Budino **GF**

BAJA BEACHES

Braised Red Pork Pozole with Lime Wedges and Shaved Green Cabbage **DF GF**

Grilled Elote Street Corn Salad with Red Onions, Green Onions, Red Sweet Peppers, Jalapenos, Black Beans, Cotija Cheese and Chili Lime Vinaigrette **GF V**

Roasted Brussel Sprout Salad with Parmesan, Croutons Tossed in Cilantro Caesar Dressing **GF**

Tomato Chipotle Salsa, Guacamole and Tortilla Chips **GF VGN DF**

Chilled Shrimp with Citrus Cocktail Sauce and Charred Jalapeno Aioli **GF SF**

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

Arroz Rojo **DF GF VGN**

Guajillo Braised Short Ribs **DF**

Corona Beer Marinated Grilled Chicken, Grilled Green Onions and Salsa Verde **DF GF**

Cheese Tamales with Cilantro Crème **V**

Dulce De Leche Cake **GF**

Churros with Rum Caramel Sauce **GF**

Horchata Panna Cotta **GF**

MALIHINI HAWAIIAN LUAU

Freshly Sliced Watermelon and Pineapple **DF GF VGN**

Mango Salad with Toasted Macadamia Nuts, Goat Cheese, Toasted Coconut, Red Onions, Red Bell Peppers and Lime Zest **GF V**

Hawaiian Potato Salad **DF V**

VGN

Fire Roasted Vegetable Minestrone Soup **DF VGN**

Insalata Caprese with Cherry Tomato, Bocconcini Mozzarella, Basil, Pesto Vinaigrette and Balsamic Glaze **GF V**

Roasted Farro Salad with Diced Cucumber, Red Onion, Goat Feta, Patty Pan Squash, Micro Basil and Red Wine Vinaigrette **V**

Roasted Italian Vegetables with Garlic Olive Oil **DF GF VGN**

Spinach and Sweet Pea Risotto with Grated Parmesan and Lemon Oil **GF V**

Farmers Market Vegetable Lasagna **V**

Fettuccine Frutti di Mare **SF**

Tuscan Grilled Chicken with Sautéed Kale, Sun Cured Tomatoes and Cream Garlic Sauce **GF**

Slow Roasted Rack of Lamb with Black Pepper Rosemary Shallot Jus **DF**

**Carving Attendant Required, 1 Per 100 Guests @ \$200 Per Carver **

Berry Tiramisu with Bourbon Vanilla Mascarpone

Lemon Panna Cotta with Candied Pistachios **GF**

Chocolate Drizzled Almond Biscotti

SURF CITY PIER PRESSURE

Creamy Clam Chowder **SF GF**

Watermelon and Blackberry Salad with Goat Cheese, Pickled Red Onions, Basil, Lemon Zest **GF V**

White Quinoa Lobster Salad with Cucumber, Avocado Shaved Radish, Pea Tendrils and Orange Zest Vinaigrette **SF DF GF**

Roasted Vegetable Medley **DF GF VGN**

Parmesan Garlic Roasted Creamy Potatoes **GF V**

California Shrimp Boil-Shrimp, Red Potatoes, Corn, Spicy Sausage, Corona Beer, Parsley and Old Bay Seasoning **DF SF**

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

Purple Yam Mashed Potatoes **GF V**

Steamed Rice **DF GF VGN**

Stir-fry Vegetables **DF VGN**

Huli Huli Rum Marinated Chicken with Sweet Sambal Glaze **DF**

Teriyaki Glazed Grilled Sirloin Steak with Mini Sweet Peppers **DF**

Whole Luau Suckling Pig, Pineapple Glaze, Kings Hawaiian Rolls **DF**

Carving Attendant Required, 1 per 100 Guests at \$200 per Attendant

Coconut Cream Pie in a Jar with Coconut Shavings

Pineapple Upside-down Cake

Mango Mousse Cake **GF**

YEAR OF THE DRAGON

Dumplings, Crisp and Brownd Vegetable Potstickers, Soy Sauce, Rice Vinegar, Chili Oil, Sesame Oil, and Hoisin Sauce **DF**

Vegetable Spring Rolls, Sweet and Spice Peanut Sauce, Thai Sweet Chili Sauce, Honey Teriyaki Dipping Sauce **DF**

Crab Rangoon, Cream Cheese and Crab Meat Wonton, Sweet Red Chili Sauce **SF**

Individual Taiwanese Cucumber Salads, Chili Crisp, Mirin, Rice Vinegar **DF VGN**

Prosperity Salads, Shredded Lettuce, Daikon, Cucumber, Pomelo, Smoked Salmon, Crispy Wonton **DF**

Jumbo Lump Crab Cakes with Chipotle Aioli and Lemon Chive Aioli **DF**

40oz Char Broiled Prime Rib Chops with Cabernet Demi and Chimichurri **DF**

Snickerdoodle Ice Cream Sandwich with Vanilla Ice Cream

Chocolate Covered Chocolate Chip Cookie Ice Cream Sandwich with Vanilla Ice Cream

Crispy Honey Chicken with Honey Soy Sauce, Sesame Seeds, and Chopped Spring Onion **DF**

Ginger-Soy Halibut, Chopped Scallions, Sesame Oil, Vegetable Fried Rice with Scrambled Egg and Steamed Rice **DF**

Chinese Baby Gem Lettuce Wraps **DF**
Pork, Tofu, or Chicken Water Chestnuts, Spring Onion, Lime Wedges *Banquet Attendant Required, 1 per 100 Guests at \$200 per Attendant*

Chow Mein Style Noodles **DF**
Snow Peas, Carrots, Ginger, Bean Sprouts, Ramen Noodles Beef and Chicken Served on Side *Banquet Attendant Required, 1 per 100 Guests at \$200 per Attendant*

Hong Kong Style Egg Tart

Homemade Almond Cookies

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. All plated dinners include bread service, Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

FIRST COURSE

Select One

Mushroom Ravioli **V**
with Basil Pesto and Toasted Pine Nits, Heirloom Cherry Tomatoes and Parmesan Cheese

Ahi Tuna Carpaccio **GF**
with Corn Puree, Pickled Blackberries and Micro Green Salad

Scallop Crudo **SF DF GF**
with French Breakfast Radish, Micro Basil Citrus Vinaigrette

Tomato Bisque **GF V**
with Grilled Artichoke Relish

Roasted Corn and Leek Soup **GF**

SECOND COURSE

Select One

Kenter Farm Green Salad **V**
with Toasted Barley, Pickled Peaches, Goat Cheese, Butter Pecans and Blueberry Balsamic Dressing

Endive Mix Salad **V**
with Fresh Blueberries, Artisan Blue Cheese, Buttered Cashews and Wildflower Honey Vinaigrette

Spinach Salad **V GF**
with Yellow Wax Beans, Purple Ninja Radish, Pine Nuts, Manchego Cheese, Toasted Sorghum and Apricot Thyme Vinaigrette

Wild Rocket Arugula Salad
with Prosciutto Wrapped Asparagus, Burrata Cheese, Golden Pea

with Toasted Pistachio and Sundried Tomato Gremolata
.....

ENTREES

Select One

Grilled Flat Iron Steak
with Creamy Parmesan Polenta, Asparagus, Patty Pan Squash
and Cilantro Chimichurri
.....

Braised Short Rib
with Wild Mushroom Risotto, Broccolini, Campari Tomato and
Black Cherry Demi
.....

Seared Wild Bass **GF**
with Saffron Risotto, Green Beans, Baby Carrots and Herb Cream
Sauce
.....

Rosemary Lemon Grilled Chicken **GF**
with Sour Cream Chive Mashed Potatoes, Asparagus, Campari
Tomato and Natural Jus
.....

Roasted Bone-in Chicken Breast
Spinach Parmesan Orzo, Roasted Rainbow Cauliflower and
Thyme Cream Sauce
.....

Grilled Beef Filet
with Parmesan and Goude Potato Au Gratin, Broccolini, Baby
Carrots and Truffle Red Wine Sauce
.....

Pan Roasted Salmon **GF**
with Lemon and Asparagus Risotto, Green Beans and Pesto
Heirloom Tomato Relish
.....

STARCHES

Select One

Parmesan and Gouda Potato Au Gratin **GF V**
.....

Zucchini and Potato Au Gratin **GF V**
.....

Foraged Mushroom Risotto **GF V**
.....

Lemon and Asparagus Risotto **GF V**
.....

Sour Cream and Scallion Mashed Potatoes **GF V**
.....

Shoots, Herb Cured Tomatoes, Garlic Ciabatta Crostini and
Lemon Zest Vinaigrette
.....

DUET

Select Two

Beef Filet **DF**
with Thyme and Black Peppercorn Demi
.....

Seabass **GF**
with Lemon Caper Sauce
.....

Chicken Breast **DF**
with Whole Grain Mustard Cream
.....

Herb Buttered Prawns **SF GF**
.....

DESSERT

Select One

Trio Chocolate **GF**
Combination of Dark, Milk and White Chocolate Creams with a
Layer of Hazelnut Crunch
.....

Espresso Chocolate Tart **GF**
Gluten Free Chocolate Shortbread Tart Layered with Coffee Cake,
Topped with Chocolate Ganache and Espresso Cream Quenelle
.....

Coppa Raspberry and Cream

Butternut Squash Mashed Potatoes **GF V**

Spinach Parmesan Orzo **V**

Vanilla Sponge Cake with Raspberries, Topped with Mascarpone Cream and Crushed Pistachios

Creme Brulee **GF**
with Whipped Cream and Topped with French Macaron

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. All plated dinners include bread service, Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

TO CREATE YOUR PERSONAL PREFERENCE MENU

All dinners include Bread Service, Coffee and Tea 1. The planner chooses the appetizer, salad, and dessert in advance2. A custom printed menu featuring up to four entree selections is provided for your guest3. Specially trained servers take your guests' orders as they are seated

Three Entrees + One Vegetarian

Four Entrees + One Vegetarian

PLANNER'S CHOICE APPETIZER

Select One

Crab Cake **SF**
with Roasted Red Pepper Jam, Squash Relish, and Balsamic Glaze

Wild Mushroom Bisque **GF V**
with Fried Leeks

Mushroom Ravioli **V**
with Sherry Cream Sauce and Heirloom Tomato Relish

Grilled Gulf Shrimp **SF DF**
with Romesco Sauce, Marcona Almond Gremolata, Micro Greens and Basil Oil

Seared Ahi **GF DF**
with Lime and Cilantro Aioli and Charred Corn Relish

Creamy Lobster Bisque **SF GF**

PLANNER'S CHOICE SALAD

Select One

Vegetable Ribbon Salad
Kale, Lardon, Edible Flora, Champagne Vinaigrette, Caramelized Onion Cheesecake

INDIVIDUAL GUESTS' CHOICE ENTREE

Pan Seared Seasonal White Fish **GF**
with Parsley, Lemon Caper Sauce

Crab Gremolata Crusted Salmon

- Endive Leaf Salad **GF**
with Citrus Segments, Blue Cheese, Rosemary Almonds, Popcorn
Shoots and a Chive Dressing
- Baby Spinach Salad
with Golden Pea Shoots, Parmesan, Watermelon Radish, Glazed
Walnuts and Raspberry Vinaigrette
- Farmers Mixed Green Salad
with Toasted Farro, Shaved Pickled Fennel, Dried Cherries, Goat
Cheese and a Wildflower Honey Vinaigrette

PLANNER'S CHOICE STARCH

Select One

- Roasted Garlic Potato Puree **GF V**
- White Cheddar Potato Au Gratin **GF V**
- English Pea Mashed Potatoes **GF V**
- Braised Leek and Parmesan Risotto **GF V**
- Spinach and Artichoke Risotto **GF V**
- Rainbow Chard and Boursin Polenta **GF V**

- with Basil Butter Sauce
- Rosemary Brined Chicken **DF GF**
Pickled Cherries and Chicken Au Jus
- Grilled Rack of Lamb **DF**
with Mint Balsamic
- 13 Hour Braised Short Rib **DF**
Roasted Veal Stock Reduction
- Filet of Beef **DF**
with Hunter Demi Jus
- Braised Leek Risotto **V**
with Asparagus, Roasted Mushrooms, English Pea Puree,
Heirloom Carrots and Golden Pea Shoots

PLANNER'S CHOICE DESSERT

Select One

- Trio Chocolate **GF**
Combination of Dark, Milk and White Chocolate Creams with a
Layer of Hazelnut Crunch
- Coppa Raspberry and Cream
Vanilla Sponge Cake with Raspberries, Topped with Mascarpone
Cream and Crushed Pistachios
- Espresso Chocolate Tart **GF**
Gluten Free Chocolate Shortbread Tart Layered with Coffee Cake
Topped with Chocolate Ganache and Espresso Cream Quenelle
- Snickers Dome **GF**
Rich Chocolate Mousse with Caramel Center on a Layer of
Crushed Salted Peanuts
- Chocolate Ganache Cheesecake
New York Style Cheesecake Topped with a Thick, Rich Layer of
Chocolate Ganache on a Chocolate Sponge Cake Base
- Creme Brulee **GF**
with Whipped Cream and Topped with French Macaron
- Tiramisu
A Coffee Sponge Base Scented with Citrus and Cardamom
Topped with Milk Chocolate and Mascarpone Cream
- Berry Cheesecake

Butter Cookie Base Topped with Cheesecake Mousse Filled
Raspberry and Strawberry Center and a White Chocolate Glaze

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Family Style

Family style dining, the perfect alternative from a traditional buffet or plated dinner. With large portions made to share, person to person, great for connectivity and conversation. Family style dinner includes iced tea and water. Coffee service can be added for \$7 per guest.

FAMILY STYLE DINNER

FIRST COURSE

Select Three

Farmers Market Salad **GF**

with Purple Ninja Shaved Radish, Golden Pea Shoots, Crumbled Ricotta Salata Cheese, Candied Pecans and Golden Balsamic Herb Vinaigrette

Heirloom Cherry Tomato Salad **GF**

with Marinated Ciliegine Mozzarella, Chopped Pistachios, Lemon Zest, Pickled Avocado, Micro Basil and Lemon Infused Olive Oil

Toasted Bulgur and Grilled Artichoke **DF**

with Sliced Almonds, Chickpeas, Chopped Radicchio, Golden Raisins, Chopped Parsley and Sherry Maple Vinaigrette

New Zealand Baby Spinach and White Quinoa Salad

with Wild Market Berries, Aged Goat Cheese, Croutons, Squash Blossoms, Parmesan Reggiano and Pesto

Local Honey and Lime Compressed Watermelon Salad **GF**

with Pickled Blackberries, Goat Feta, Wild Arugula and Toasted Pine Nuts

ENTREES

Select Three

Grilled Filet

with Truffle Red Wine Reduction, Roasted Wild Mushroom and Leek Risotto

Lemon and Thyme Brined Roasted Chicken **DF**

with Cold Pressed Lemon Olive Oil and Summer Farro Succotash

SIDES

Select Three

Roasted Baby Rainbow Carrots with Garlic Confit Brussel Sprouts
DF GF V

Brown Sugar and Apple Cider Braised Collard Greens with Smoked Black-Eyed Peas **GF DF V**

Pan Seared White Seabass
with Chopped Pistachio Cilantro Herb Butter, Toasted Braley and Golden Beet Risotto

24 Hour Braised Short Rib **DF**
with Blackberry Demi and Rosemary Sea Salt Roasted Red Potatoes

Honey Mustard Glazed Salmon **GF**
with Lemon Confit and Avocado Whipped Potato Puree

Market Herb Seared Chicken Breast **GF**
with a Garlic, Shallot, Caper Sauce and Creamy Pecorino Polenta

Broiled Rainbow Cauliflower with Salbixada Puree **GF V**

Grilled Asparagus and Charred Green Onions with Serrano Chile Lemon Oil **GF DF VGN**

Roasted Broccolini with Grilled Summer Peaches, Goat Cheese and Maple Balsamic Reduction **GF V**

Brown Butter Young Butternut Squash with Toasted Pumpkin Seeds and Chopped Garden Herbs **GF**

DESSERTS

Select Three

White Chocolate Orange Creamsicle Trifle **GF**

Strawberry Rhubarb Tart with Baked Meringue

Vanilla Cream Puffs with Blackberry Dust

Brown Sugar Roasted Peach Turnovers

Market Berry Pistachio Crumble Pie

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Alternative Dinner Options

Alternative dinner options to satisfy those with dietary needs, including, vegetarian, vegan and gluten free.

ALTERNATIVE DINNER OPTIONS

Asparagus Risotto with Fennel and Carrots **V GF**

Thai Vegetables Curry Over Brown Jasmine Rice **VGN V GF**

Orzo with Sweet Corn, Edamame, Squash and Reggiano **V**

Moroccan Cous Cous with Eggplant, Carrots, Peas and Charred Tomato Sauce **V**

Saffron Risotto with Grilled Zucchini and Sweet Pepper Emulsion **V GF**

Portobello Napoleon with Grilled Vegetables and Red Pepper Emulsion **V VGN GF**

Stir Fry Vegetables with Pad Thai Noodles and Sweet Soy Sauce **V**

Elderberry Raspberry Multigrain Tart **VGN**

Vanilla Ice Cream **GF**

Raspberry Sorbet **GF VGN**

Chocolate Mousse Cake **GF VGN**

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Signature Wine Series

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC).

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Canvas Pinot Grigio, Veneto, Italy
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

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

Canvas Pinot Noir, California
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins.

Le Vielle Ferme Sparkling Blanc
A brilliant, beaming lemon-yellow core with green-gold hints and fine exquisite bubbles. A delicate floral nose leads to a delightful gentle palate of white stone fruit (peach) and a touch of brioche. The harmonious combination of freshness and balance produces great gratification on all occasions.

WINE FEATURE: MCBRIDE SISTERS

McBride Sisters Sauvignon Blanc
Generous tropical fruits pair with white flowers and citrus on the nose. Ripe peach and mango aromas play with more exotic fruits like passion fruit and Fuji apple. In the mouth, key lime flavors hang on a medium full body, which contrasts beautifully with the firm acidity and slightly mineral tone on the finish.

McBride Sisters Chardonnay
Pale golden color. Aromas of lemon curd and honey, pineapple and ripe pear. Soft and balanced texture, with a slight hint of toasty oak that balances the palate and persists with the fruit.

McBride Sisters Red Blend
Cherry and plum dominate the aromas, gently laced with cedar and vanilla. In the mouth, the wine is elegant, even understated, with perfectly balanced tannin and just the slightest hint of earthiness complimenting the fruit. Extended oak aging softens the finish and brings with it a suggestion of baking spices and cocoa.

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Bubbles, White and Red Wines

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

SPARKLING WINE

McBride Sisters Sparkling Brut Rose Hawke's Bay
.....

Veuve Cliquot Yellow Label Bru Champagne
.....

CHLOE PROSECCO, ITALY

SCHRAMSBURG BLANC DE BLANC, CASLISTOGA CALIFORNIA

LAURENT PERRIER “LA CUVÉE”, TOURS-SUR-MARNE, FRANCE

MOET & CHANDON “CUVÉE DOM PERIGNON”, EPERNAY, FRANCE

WHITES

Whitehaven Sauvignon Blanc, New Zealand
.....

Hess Chardonnay, Monterey California
.....

Cloudy Bay New Zealand Sauvignon Blanc
.....

JORDAN CHARDONNAY, RUSSIAN RIVER CALIFORNIA

ZD CHARDONNAY, NAPA VALLEY CALIFORNIA

REDS

Alexis George Pinot Noir, Russian River Valley

Theresa Noelle Pinot Noir, Santa Rita Hills California

ZD Pinot Noir Napa Valley California

Orin Swift 8 years in the Desert, California Blend

Rodney Strong, "Alexander Valley" Cabernet Sauvignon, Sonoma County

ZD Cabernet, Napa Valley California

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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!

TITOS HANDMADE VODKA

Tropical Sunset

Tito's Handmade Vodka Shaken with Pineapple, Fresh Lime and Agave Nectar

TeaTo's Passion

Tito's Handmade Vodka with Passion Herbal Infused Iced Tea

Watermelon Jalapeno Cooler

Tito's Handmade Vodka Muddled with Fresh Lime, Jalapenos and Watermelon Puree

Island Splash

DON JULIO BLANCO TEQUILA

Sage Margarita

Don Julio Blanco Tequila, Fresh Lemon Juice, Agave Nectar and Sage

Don Collins

Don Julio Blanco Tequila, Fresh Lemon Juice, Agave Nectar with a Splash of Soda Water

Paloma Fresca

Don Julio Blanco Tequila Shaken with Pink Grapefruit Juice, Agave Nectar and Strawberry Puree

Tito's Handmade Vodka with Pineapple, St. Germaine Liqueur,
Fresh Lime Juice and Agave Nectar
.....
Mockingbird Ginger
Tito's Handmade Vodka and Fresh Lime Juice with Agave Nectar
and Ginger Beer
.....
Strawberry Mule
Tito's Handmade Vodka, Muddled Mint and Strawberries with
Ginger Beer
.....

Spicy Paloma
Don Julio Blanco Tequila with Fresh Lime Juice and Grapefruit
Soda with a Sprinkle of Ancho Chili Powder
.....

BACARDI SUPERIOR RUM

Blueberry Lemonade Cooler
Bacardi Superior Rum and Muddled Blueberries with Fresh Mint and Lemonade
.....
City Park Swizzle
Bacardi Superior Rum, Fresh Lime Juice and Simple Syrup with a Dash of Orange Bitters
.....
Pineapple Basil Cooler
Bacardi Superior Rum Muddled with Basil and Agave Nectar, Topped with Pineapple Juice and a Splash of Soda Water
.....
Sweet Arnold
Bacardi Superior Rum and Raspberry Puree with Iced Tea and Lemonade
.....
Grapefruit Delight
Bacardi Superior Rum and Grapefruit with Fresh Mint Leaves and Simple Syrup
.....

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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. All Bars include a full setup which consist of, Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

HOST SPONSORED BAR PER PERSON

Charges are based on the final guarantee or actual number of guests in attendance if higher.

SIGNATURE BAR

Conciere Vodka, Conciere Gin, Teremana Tequila, Bacardi Silver, Dickel #8, Johnny Walker Red, Courvoisier VS, Seagrams 7, Uncle Nearest 1884 Whiskey

First Hour
.....
Each Additional Hour
.....

PREMIUM BAR

Tito's Handmade Vodka, Ketel One, Don Julio Blanco, Tanqueray,
Bacardi Silver, Buffalo Trace, Johnny Walker Black, Courvoisier
VS, Crown Royal, Jameson

First Hour

Each Additional Hour

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.

Signature Wine

Signature Cocktails

Premium Cocktails

Domestic Beer

Premium and Imported Beer

Champagne

Cordials

Featured Wine

Soft Drinks and Bottled Water

Red Bull and Sugar Free Red Bull

Individual Juices

CASH BAR

Signature Cocktails

Premium Cocktails

Domestic Beer

Premium and Imported Beer

Cordials

Champagne

Signature Wine

Featured Wine

Soft Drinks and Bottled Water

Red Bull and Sugar Free Red Bull

Individual Juices

Prices are subject to a taxable 18.2% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 7.8% administration fee, which is retained in full by the hotel. The current applicable tax rate is 7.75%. Menu pricing may change based on availability and market conditions.



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