



HYATT REGENCY ORANGE COUNTY
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. \$46 per Guest on Designated Day. If Chosen on an Alternate Day, Price will be \$51 per Guest.

AVAILABLE DAILY - BREAKFAST OF THE DAY

- Selection of Chilled Juices
- Seasonal Cut Fruit & Whole Fruit
- Bakery Selections with Butter & Seasonal Jams (VT)
Includes Gluten-Free Blueberry Muffin Option
- Traditional Steel Cut Oatmeal (GF, DF, NF, Vegan)
Sundried Fruit, Raw Sugar, Cinnamon, Almonds (GF, DF, Vegan)
- Cage-Free Scrambled Eggs (GF, DF, NF, VT)
- Natural Bacon (GF, DF, NF)
- Cast Iron Skillet Roasted Potato Hash & Caramelized Onions (GF, DF, NF, Vegan)

TUESDAY & SATURDAY - BREAKFAST OF THE DAY

- Selection of Chilled Juices
- Seasonal Cut Fruit & Whole Fruit
- Bakery Selections with Butter & Seasonal Jams (VT)
Includes Gluten-Free Blueberry Muffin Option
- Traditional Steel Cut Oatmeal (GF, DF, NF, Vegan)
Raisins, Raw Sugar, Cinnamon, Almonds (GF, DF, Vegan)
- Cage-Free Egg Scramble with Baby Spinach and Wild Mushrooms (GF, DF, NF, VT)
- Chicken Apple Sausage (GF, DF, NF)
- Crisp Potato Peppers and Onion Hash (GF, DF, NF, Vegan)

THURSDAY - BREAKFAST OF THE DAY

- Selection of Chilled Juices
- Seasonal Cut Fruit & Whole Fruit

MONDAY - BREAKFAST OF THE DAY

- Selection of Chilled Juices
- Seasonal Cut Fruit & Whole Fruit
- Bakery Selections with Butter & Seasonal Jams (VT)
Includes Gluten-Free Blueberry Muffin Option
- Vanilla Yogurt, Berry Compote (VT)
Granola on the Side (DF, NF, VT)
- Soft Scrambled Cage-Free Eggs (GF, DF, NF, VT)
- Pork Sausage (GF, DF, NF)
- Oven Roasted Fingerling Potatoes (GF, DF, NF, Vegan)

WEDNESDAY & SUNDAY - BREAKFAST OF THE DAY

- Selection of Chilled Juices
- Seasonal Cut Fruit & Whole Fruit
- Bakery Selections with Butter and Seasonal Jam (VT)
Includes Gluten-Free Blueberry Muffin Option
- Strawberry Greek Yogurt Parfait (GF, NF, VT)
Granola on the Side (DF, NF, VT)
- Cage-Free Scrambled Eggs (GF, DF, NF, VT)
- Pork Sausage (GF, DF, NF)
- Breakfast Potato Medley (GF, DF, NF, Vegan)

FRIDAY - BREAKFAST OF THE DAY

- Selection of Chilled Juices
- Seasonal Cut Fruit & Whole Fruit

Bakery Selections with Butter & Seasonal Jams (VT)
Includes Gluten-Free Blueberry Muffin Option

Traditional Steel Cut Oatmeal (GF, DF, NF, Vegan)
Dried Cranberries, Honey, Brown Sugar, Toasted Pecans, (GF, DF, VT)

Breakfast Sandwiches:
- Croissant, Cage-Free Egg, Crisp Bacon, Cheddar (NF) - Croissant, Cage-Free Egg Whites, Roasted Tomato, Spinach, Monterey Jack (VT)

Bakery Selections with Butter and Seasonal Jam (VT)
Includes Gluten-Free Blueberry Muffin Option

Oat Milk Overnight Agave Oats (GF, DF, NF, Vegan)
Citrus Berry Compote, Toasted Walnuts (GF, DF, VT)

Build Your Own Breakfast Huevos Rancheros
Cage-Free Scrambled Eggs (GF, DF, NF, VT) Refried Beans, Warm Elvira Salsa with Peppers and Onions (GF) Cotija Cheese, Guacamole Salsa, Cilantro Crema (NF, VT) Corn Tostada (GF, DF, NF, Vegan)

Breakfast of the Day includes Royal Cup Coffee®, Decaffeinated Coffee & Hot Tea Collection. A \$6.00 per Guest Fee will be Added for Groups of Less than 25 PeopleAll Prices Subject to 24% Service Charge and 8.75% State Sales Tax, 0.0975% CA Assessment Fee(DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

Breakfast Enhancements

The following selections have been created to be paired with any Plated Breakfast or any Breakfast Buffet. Enhancements must be added for the full guarantee. Pricing is based on an enhancement; a la carte pricing is available upon request.

ENHANCEMENTS

Cinnamon French Toast (VT) | \$12 per Guest
Nutella, Berry Compote & Vanilla Maple Syrup (VT)

Buttermilk Pancakes (VT) | \$12 per Guest
Seasonal Compote & Maple Syrup (Vegan)

Smoothie Bar | \$15 per Guest
Energize - Strawberry, Banana, Chia Seeds, Yogurt, Honey (GF, DF, NF, VT) Revitalize - Baby Kale, Pineapple, Green Apple, Cucumber, Orange Juice (GF, NF, Vegan) Farm Fresh - Carrot, Lemon, Spinach, Ginger, Apple Juice (GF, NF, Vegan)

Create Your Own Breakfast Tacos | \$25 per Guest
Cage-Free Scrambled Eggs & Egg Whites (GF, DF, NF, VT)Flour Tortillas (VT) & Corn Tortillas (GF, DF, NF)Chopped Bacon, Crumbled Chorizo (GF, DF, NF) Black Beans, Roasted Corn Relish (GF, DF, NF, Vegan)Guacamole, Pico De Gallo (GF, DF, NF, Vegan)Cotija Cheese, Sour Cream (NF, VT)Assorted Hot Sauce & Ketchup(2) Tacos per Guest

Omelet Station | \$25 per Guest
Cage-Free Eggs, Egg Whites (GF, DF, NF, VT), Just Egg (Vegan)Ham, Bacon, Chicken Apple Sausage (GF,

BREAKFAST WRAPS & SANDWICHES

Breakfast Sandwich | \$14 Enhancement, Each | \$168 a la carte, per Dozen (2 Dz Minimum Order)
Croissant, Natural Bacon, Cage-Free Eggs, White Cheddar

Market Wrap | \$15 Enhancement, Each | \$180 a la carte, per Dozen (2 Dz Minimum Order)
Wheat Tortilla, Egg Whites, Brie, Roasted Vegetables, Bacon, Sauteed Spinach (NF)Accompanied with Ranchero Salsa, Guacamole (VT)

Vegan Wrap | \$15 Enhancement, Each | \$180 a la carte, per Dozen (2 Dz Minimum Order)
Flour Tortilla, JUST Egg®, Grilled Vegetables, Potatoes, Vegan Cheese (NF)Accompanied with Ranchero Salsa (Vegan)

OC Wrap | \$15 Enhancement, Each | \$180 a la carte, per Dozen (2 Dz Minimum Order)
Flour Tortilla, Cage-Free Eggs, Chorizo, Jack Cheese (NF)Accompanied with Ranchero Salsa, Guacamole, Crema (VT)

DF,NF)Mushrooms, Bell Peppers, Green Onions, Spinach,
Tomatoes, JalapenosCalifornia Cheddar, Feta, & Mozzarella(1)
Chef Attendant Required per 50 Guests

Lox and Bagels | \$150 per Platter
Santa Barbara Smoke House Salmon (GF, DF, NF) Plain &
Assorted Bagels Cream Cheese, Capers, Crumbled Eggs, Shaved
Red Onion, & Vine Ripe Tomatoes (Serves 10 per Platter)

Cage-Free Scrambled Eggs (GF, DF, NF, VT) | \$10 per Guest

All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee 1 Chef Attendant per (50) Guests; \$200 per Chef Attendant (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan **Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.**

Breaks

A variety of snacks to brighten the day.

ORANGE

Carrot & Valencia Orange Juice Shooters (GF, DF, NF, Vegan)

DIY Trail Mix: Dried Apricots, Dried Cranberries, Raw Pecans, Walnuts, Almonds, Dark & White Chocolate Chips (GF, VT)

Orange Sugar-Dusted Funnel Cake Fries, Raspberry Jam, Whipped Cream (VT)

\$22 per Guest

LA FIESTA

Roasted Tomato Salsa & Salsa Verde (Vegan)

Chili Con Queso Dip (VT)

Corn Tortilla Chips (GF, DF, NF, Vegan)

Warm Churros with Chocolate Sauce (VT)

\$25 per Guest

SWEET & SAVORY

SUPER FOODS

Dark Chocolate Pistachio Bark (VT)

Farmhouse Crudite
Citrus Yogurt Dip (GF, NF, VT) Hummus (GF, DF, NF, Vegan) Crisp Pita (VT)

House-made Zucchini Bread with Agave Butter (VT)

\$25 per Guest

MEDITERRANEAN

Boursin Cheese Spread (GF, NF) & Citrus Hummus (GF, DF, NF, Vegan)

Feta, Olives and Olive Oil

Red Grapes, Almonds, Dried Fruit, Pita Crisps

\$27 per Guest

Mini Avocado Toast, Baby Tomatoes, Microgreens (VT)

Lemon Pound Cake (VT)

Warm Spinach Cheese Danish (VT)

\$27 *per Guest*

Maximum of 30 Minutes of Service for All BreaksAll Prices Subject to 24% Service Charge and 8.75% State Sales Tax, 0.0975% CA Assessment Fee(DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan

A La Carte Bakeries and Snacks

A variety of snacks and treats available for morning and afternoon breaks.

BAKERIES

Chef's Choice of Baked Goods (VT) | \$52 per Dozen

Butter, Seasonal Jam

Seasonal Muffins (VT) | \$52 per Dozen

Gluten-Free Blueberry Muffin | \$56 per Dozen

Tea Breads (VT) | \$52 per Dozen

Seasonal Selections

Assorted Bagels (VT) | \$52 per Dozen

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

Gluten-Free Plain Bagel | \$56 per Dozen

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

Fresh Baked Cookies (VT) | \$52 per Dozen

*Choice of: Chocolate Chip, Peanut Butter, or Oatmeal Raisin
(Minimum of 1 Dozen per Flavor)*

Gluten Free Chocolate Chip Cookies | \$56 per Dozen

(Minimum Order of 1 Dozen)

Brownies & Bars (VT) | \$52 per Dozen

Seasonal Selection

Cupcakes (VT) | \$72 per Dozen

Seasonal Selection

SNACKS

Local Sliced Market Fruit | \$150 per Platter

Serves 30 per Platter

Locally Sourced Whole Fresh Fruit | \$39 per Dozen

Seasonal Selection, Fully Ripened

Assorted Granola Bars (VT) | \$10 Each

Nature Valley®, Kind® & Cliff®

Build Your Own Parfait (VT) | \$16 Each

Greek Yogurt, Clover Honey, Seasonal Fruit Compote, House-made Granola

Hard Boiled Eggs (GF, DF, NF) | \$36 per Dozen

Warm Bavarian Soft Pretzels (NF, VT) | \$60 per Dozen

Beer Cheese Fondue (GF), Stone-Ground Mustard, Dijon Aioli

Churros | \$61 per Dozen

*Traditional Cinnamon Sugar (VT)Dark Chocolate Sauce,
Strawberry Jam, Salted Caramel Sauce(Minimum Order of 3 Dozen)*

Maximum of 30 Minutes of Service for All BreaksAll Prices Subject to 24% Service Charge and 8.75% State Sales Tax, 0.0975% CA Assessment Fee(DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan

A La Carte Beverages

A variety of libations available throughout the day.

COFFEE & TEA

- Royal Cup Coffee® | \$110 per Gallon
- Royal Cup Decaffeinated Coffee® | \$110 per Gallon
- Hot Tea Collection | \$110 per Gallon

SOFT DRINKS, STILL WATER & SPARKLING WATER

- Regular, Diet and Decaffeinated Beverages | \$6 Each
- Pepsi Soft Drinks, and Bubly Sparkling Waters
- Still Bottled Waters | \$6 Each

SPECIALTY BEVERAGES

- Energy Drinks | \$10 Each
- Monster®, Rockstar®, & Red Bull®
- Fresh Pressed Bottled Juice | \$10 Each
- Chilled Juices | \$72 per Gallon
- Orange, Grapefruit, Apple, or Cranberry

BEVERAGE PACKAGE

- Includes Coffee, Decaf, Tea, Soft Drinks, Bottled Waters, Bubly Sparkling Waters, and Individual Juices
- (4 Hours Of Service)Each Additional Hour of ServiceAdd: \$6.00 per person/per hour, based onfinal guaranteee
- \$26.00** *per Guest*

Maximum of 30 Minutes of Service for All BreaksAll Prices Subject to 24% Service Charge and 8.75% State Sales Tax, 0.0975% CA Assessment Fee(DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan

Buffet Lunch of the Day

The Orange County Deli is Available Every Day \$59 per Guest on Designated Day. If chosen on an Alternate Day, Price will be \$67 per Guest.

AVAILABLE DAILY - ORANGE COUNTY DELI

- Local Greens, Baby Grape Tomatoes, Angel Hair Carrots, Toasted Almonds, Lemon Vinaigrette, Oil & Vinegar (Vegan)
- Classic Potato Salad (NF, VT)
- Pre-Made by Our Chefs:
- Warm Barbecue Brisket, Cole Slaw on a Brioche Bun (NF, DF)
- Build Your Own Sandwiches:

MONDAY - MODERN MEDITERRANEAN

- California Green Salad, Kalamata Olives, Cherry Tomatoes, Chickpeas, English Cucumbers, Lemon Dijon Oregano Vinaigrette (GF, NF, Vegan)
- Orzo Salad, Dried Fruit, Toasted Nuts, Red Onions, Herb Vinaigrette (DF, VT)
- Naturally Roasted Lemon Herb Chicken (GF, NF, DF)
- Fire Grilled and Sliced Beef Sirloin (GF, DF, NF)

Shaved Roasted Turkey, Black Forest Ham, Grilled Seasonal Vegetable (GF, DF, NF)

Sliced Sharp Cheddar, Provolone, Swiss (VT)

Sourdough, Whole Wheat, White Breads (VT)

Gluten-Free Breads

Butter Lettuce, Tomatoes, Dill Pickles, Shaved Maui Onions (Vegan)

Mayonnaise, Deli Mustard, Dijon, Horseradish Sauce (VT)

House-Made Potato Chips (GF, DF, NF, Vegan)

Blackberry Cheesecake Bites (VT)

Freshly Baked Chocolate Chip Cookies (VT)

TUESDAY - CALI MEX

Romaine and Iceberg Lettuce, Tomato, Cotija Cheese, Crispy Tortilla, Cornbread Croutons, Jalapeno Cilantro Dressing (VT)

Roasted Corn Salad, Agave & Ancho Vinaigrette (GF, DF, NF, Vegan)

Carne Asada (GF, DF, NF)
Charred Green Onion

Marinated Achiote Grilled Chicken, Roasted Poblanos (GF, DF, NF)
with Cilantro

Garlic Black Beans, Topped with Jack Cheese (GF, NF, VT)

Cilantro Jalapeño Lime Rice (GF, DF, NF, Vegan)

Roasted Tomato Salsa, Queso Fresco (DF, NF, VT)

Warm Flour Tortillas (VT) & Corn Tostadas (GF, DF, NF, Vegan)

Cinnamon Sugar Churros (VT)

Tres Leches (VT)

THURSDAY - EAST MEETS WEST

Garlic Jus

Saffron Rice Pilaf (GF, NF, DF, Vegan)

Mélange of Roasted Garden Vegetables (GF, DF, NF, Vegan)

Seasonal Fruit Platter (Vegan)

Lemon Citrus Tarts (VT)

WEDNESDAY & SUNDAY - STAY FIT

Baby Spinach, Frisee Salad with Cherry Tomatoes, Blue Cheese, Mustard Vinaigrette (GF, NF, VT)

Green Bean, Bacon, Hard-Boiled Eggs, Lemon-Agave Vinaigrette (GF, DF, NF)

Grilled Steak Tender (GF, DF, NF)
Garlic and Rosemary

Pan-Seared White Fish (GF, DF, NF)
Roasted Tomato Onion Sauce

Honey Butter Glazed Carrots and Squash (GF, NF, VT)

Quinoa Spiced Tofu Vegetable Spinach Pilaf (GF, DF, NF, Vegan)

Greek Yogurt Trifle, Honey-Mint Berry Compote (NF, VT)

Gluten-Free Chocolate Chip Cookies (GF, NF, VT)

FRIDAY - TUSCA

Big Island Cole Slaw, Shredded Cabbage, Carrots, Red Bell Peppers, Sweet Chili Tamari Dressing (GF, DF, NF, Vegan)

Chopped Romaine, Shredded Carrots, Crispy Wontons, Citrus Sesame Vinaigrette (DF)

Teriyaki Chicken Breast (DF, NF)
Caramelized Pineapples, Scallions, Sesame Seeds

Stir Fried Gochujang Beef and Celery, Scallions (GF, DF, NF)

Jasmine Rice (GF, DF, NF, Vegan)

Sautéed Garlic Bok Choy and Tofu (GF, DF, NF, Vegan)

White Chocolate Macadamia Nut Cookies (VT)

Mango Mousse Chiffon Cake with Coconut (VT)

Kenter Farms Greens, Pears, Goat Cheese, Candied Pecans, White Balsamic Vinaigrette (GF, VT)

Caprese, Local Mozzarella, Ripe Tomatoes, Basil Leaves, EVOO, Aged Balsamic (GF, NF, VT)

Herb Garlic Bread, Served with Chili Flakes & Asiago Cheese (NF, VT)

Merlot Braised Short Ribs (GF, DF, NF)
Sautéed Cipollini, Roasted Leek Demi

Pan Seared California Salmon (GF, DF, NF)
Eggplant Olive Relish, Bruschetta Consomme

Parmesan Cauliflower & Red Pepper Gratin (NF, VT)

Fresh Gnocchi & Stewed Tomatoes (NF, VT)

Mini Tiramisu Brownie Parfaits (VT)

Bite Size Bombolini Italian Doughnuts (VT)

SATURDAY - COASTAL

Chicken Pozole Soup (GF, NF)

California Crunch Salad, Romaine, Radish, Shredded Carrot, Shave Fennel, Avocado Vinaigrette (GF, DF, NF, Vegan)

Herb Crusted Chicken, Basil Pesto Cream (GF, NF)

Pan Seared Salmon, Tomato Fennel Broth (GF, DF, NF)

Scallop Thyme Potatoes (GF, NF, VT)

Warm Rainbow Cauliflower and Broccoli, Herb Dressing (GF, DF, NF, Vegan)

Strawberry Shortcake (VT)

Mini Oatmeal Raisin Cookies (VT)

Lunch Buffets include Iced Tea Buffet Food Displayed for a Maximum of 90 Minutes A \$6.00 per Guest Fee will be Added for Groups of Less than 25 People All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

Plated Lunches

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down lunch event.

ONE

Tomato Basil Bisque (GF, NF), Chives, Croutons
.....
Southwest Chicken Salad (NF)
Hearts of Romaine, Haas Avocado, Roasted Corn, Black Beans, Grilled Chayote, Ripe Tomatoes, Cotija Cheese, Roasted Chicken, Tortilla Strips, Cilantro Vinaigrette
.....
Traditional Cheesecake, Strawberry Compote (VT)
.....
\$45*per Guest*

THREE

Baby Spinach & Radicchio, Roasted Napa Grapes, Shaved Watermelon Radish, Point Reyes Blue, Candied Walnuts, Red Wine Vinaigrette (GF, VT)
.....
Pan Seared Chicken, Artichoke & Olive Relish, Jus (GF, DF, NF)
Grain Pilaf, Roasted Vegetables
.....
Praline Crunch Carrot Cake, Caramel Sauce (VT, Contains Nuts)
.....
\$49*per Guest*

FIVE

Spinach, Frisée, Raspberry, and Almond Salad with a Balsamic Vinaigrette (GF, VT)
.....
Braised Short Ribs with Bordelaise Sauce (GF, NF)
Horseradish Whipped Potatoes & Seasonal Vegetables
.....
Raspberry Donut Cheesecake, Chantilly Cream (VT)
.....
\$55*per Guest*

TWO

Baby Mixed Greens with Strawberries, Candied Walnuts & Brie Cheese, Sherry Vinaigrette (GF,VT)
.....
Orange Marmalade Free Range Chicken (GF, NF)
Sage Asiago Fondue, Vegetable Rice Pilaf, Baby Carrots
.....
Chocolate Cake, Spiced Raspberry Coulis (VT)
.....
\$49*per Guest*

FOUR

Mixed Greens, Mandarin Oranges, Toasted Almonds, Crispy Wontons, Scallions with Ponzu Dressing
.....
Miso Glazed Salmon
Jasmine Rice, Baby Bok Choy, Baby Carrots
.....
Mango Coconut Cheesecake (GF, Contains Nuts)
.....
\$55*per Guest*

All Plated Lunches include Bread Presentation & Iced Tealf Two Entrees are Selected, the Higher Price will Prevail & an Entree Card Must Be Provided by Client All Prices Subject to 24% Service Charge and 8.75% State Sales Tax, 0.0975% CA Assessment Fee(DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan Chef Will Prepare 3% of Gluten Free Options When Gluten Free is Offered ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

Hors D’oeuvres

50 Piece Minimum per Item

COLD SELECTIONS

- Peppered Ahi Tuna (NF) | \$10 Per Piece
Crisp Wonton, Wasabi Cream
.....
- Antipasto Skewer (GF, NF, VT) | \$10 Per Piece
Artichoke, Olive, Tomato, Mozzarella with Balsamic Reduction
.....
- Mini Tuscan Ratatouille Tart (NF, Vegan) | \$10 Per Piece
with Vegan Mozzarella Cheese
.....
- Ancho Honey Beef Tenderloin on Herb Crostini (NF) | \$10 Per Piece
.....
- Bloody Mary Shrimp Bite (GF, DF, NF) | \$10 Per Piece
with Vodka-Infused Cocktail Sauce
.....
- California Roll | \$10 Per Piece
Imitation Crab, Avocado, Cucumber, Sushi Rice, Seaweed
.....
- Rainbow Roll | \$10 Per Piece
Tuna, Salmon, Yellow Tail, Sushi Rice, Seaweed
.....
- Mini Tostada Grilled Chicken, Crema, Cilantro (GF, NF) | \$10 Per Piece
.....

WARM SELECTIONS

- Beef Skewers (GF, DF, NF) | \$10 Per Piece
with Gochujang Sauce
.....
- Southwest Black Bean Empanada (VT) | \$10 Per Piece
with Salsa Tomatillo
.....
- Vegetable Lumpia (Vegan) | \$10 Per Piece
with Sweet Chili Sauce
.....
- Vegetable Samosa (Vegan) | \$10 Per Piece
with Mint Cucumber Sauce
.....
- Vegetable Pot Sticker (Vegan) | \$10 Per Piece
with Ponzu Chili Sauce
.....
- Chipotle & Beef Empanadas (NF) | \$10 Per Piece
with Roasted Tomato Salsa
.....
- Tandoori Chicken Skewers, Cucumber Raita (GF, NF) | \$10 Per Piece
.....
- Tequila Chicken Quesadilla (NF) | \$10 Per Piece
with Poblano Crema
.....
- Mini Crab Cakes (NF) | \$10 Per Piece
with Lemon Basil Aioli
.....
- Shrimp Tempura Spears | \$10 Per Piece
with Orange Chili Sauce
.....

Recommendation:1 Hour Reception - 4 Pieces per Guest2 Hour Reception - 8 Pieces per Guest3 Hour Reception - 12 Pieces per Guest Tray Passing is Available - \$200.00 per Attendant1 Attendant Required for Every 75 Guests1 Attendant Required per Item All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee(DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

Presentation Stations

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

LOCAL FARM'S CRUDITÉS

California Farm Toy Box Tomatoes, Baby Carrots, Celery,

GUAC AND SALSA BAR (ALL GLUTEN FREE)

Roasted Ranchero, Pico de Gallo (GF, DF, NF, Vegan)
.....

Cucumber, Jicama (Vegan)

Walnuts, Marcona Almonds & Toasted Pumpkin Seeds

Cucumber Mint Yogurt Dip, White Bean & Sun-Dried Tomato Hummus, Pesto Ranch (GF,VT)

House-Made Corn Chips (GF,DF,NF VT,VEGAN), Asiago & Rosemary Lavash, Spiced Pita Toast Points

\$25*per Guest*

ANTIPASTO

Shaved La Quercia "Rossa" Berkshire Prosciutto, Fra'mani Salami, Capicola, Mortadella (GF,DF)

Marinated Olives, Point Reyes Blue Cheese, Parma, Olive Oil & Herb Marinated Fresh Mozzarella (GF,NF,VT)

Garlic Crostini (NF)

Basil Pesto Goat Cheese Dip (VT)

Roasted Vegetables, Cipollini Onions, Peppers, Capers & Olive Tapenade (VT)

\$30*per Guest*

LETTUCE CUP BAR

(Build Your Own)

Iceberg, Romaine, Bibb Lettuce Cups (Vegan)

Asian Pan Fried Vegetables (Vegan)

Char Siu Chicken (GF, DF, NF)

Sweet Chili Shrimp (GF, DF, NF)

Green Papaya Salad (GF, DF, NF)

Lime, Peanuts, Scallions (GF, Vegan)

Kimchi (GF, Vegan), Crisp Rice Noodles (VT)

\$35*per Guest, Minimum 50 Guests*

Black Bean Corn Salsa, Guacamole Salsa (GF, DF, NF, Vegan)

Warm Roasted Poblano & White Cheddar Queso Dip (GF, NF, VT)

House-Made Corn Tortilla Chips (GF, DF, NF, Vegan)

\$30*per Guest*

CALIFORNIA CHEESE BOARD

Mezzo Secco, Vella Cheese Co. (Sonoma) (GF,NF,VT)

Toma, Point Reyes Cheese Co. (Point Reyes) (GF,NF,VT)

Brie, Marin French Cheese Co. (Petaluma) (GF,NF,VT)

Goat Chevre, Laura Chenel's Creamery (Sonoma) (GF,NF,VT)

Assorted Breads and Crackers

\$35*per Guest*

SUSHI

(3 pieces per person)

Selection of Nigiri & Maki Sushi

California Rolls and Spicy Tuna Rolls

Salmon, Tuna, and Shrimp Nigiri (GF, DF, NF)

Edamame, Wakame, & Tofu Salad (DF, NF)

Soy Sauce, Pickled Ginger, & Wasabi

\$40*per Guest, Minimum 50 Guests*

OCEAN ON ICE

(100 pieces Total)

Fresh Shucked Oysters (GF, DF, NF)

Citrus Poached Shrimp (GF ,DF ,NF)

Spiced Crab Legs (GF, DF, NF)

Red Wine Mignonette, Horseradish Cocktail Sauce, Tabasco Sauce (GF, NF) Lemon Wedge

\$800*per 100 Guests*

Pricing Based on (1) Hour Reception Time All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Chef attendant Required for Each Carving Station

WILD SALMON EN CROUTE

Warm Sunburst Tomato Jam; Orange, Fennel, & Cranberry
Coleslaw (NF)

Gold Raisin & Almond Couscous Pilaf (DF, Vegan)

Herb Garlic Truffle Fries (VT)

Caper & Chive Aioli, Fresh Lemon Wedges

\$25*per Guest, Minimum 25 Guests*

ROASTED ORANGE & THYME TOM TURKEY

Cranberry Orange Relish (Vegan)

Charred Corn Mashed Potato, Thyme Gravy (GF, NF)

Soft Dinner Rolls (VT), Butter

\$25*per Guest, Minimum 25 Guests*

TRUFFLE PRIME BEEF TENDERLOIN

Wild Mushrooms & Black Truffle

Roasted Shallot Hollandaise, Pinot Noir & Anise Reduction (GF, NF)

Garlic & Chive Yukon Gold Potato Mashers (GF, VT)

Herb & Gorgonzola Crusted Roma Tomato (VT)

Seasonal Rolls, Butter (VT)

PEPPER CRUSTED PRIME NEW YORK SIRLOIN

Herb Rubbed New York, Port Jus (DF,NF)

Leek Au Gratin Potatoes (GF, NF, VT)

Orzo Pasta Salad, Sun-Dried Apricots, Onions, Grilled Pears,
Balsamic Glaze (NF, VT)

Fresh Baked Rolls, Whipped Butter

\$30*per Guest, Minimum 25 Guests*

\$40 *per Guest, Minimum 25 Guests*

HERB CRUSTED PRIME RIB

- Slow Roasted Rosemary and Garlic Rubbed
- Bacon, Cheddar and Scallion Potato Casserole (GF, NF)
- Natural Shallot Jus, Fresh Horseradish Cream (GF, NF)
- Herb Roasted Asparagus with Extra Virgin Olive Oil & Aged Balsamic Drizzle (GF, DF, NF, Vegan)
- Baked Rolls, Whipped Butter

\$35 *per Guest, Minimum 30 Guests*

Pricing Based on (1) Hour Reception Time 1 Chef Attendant per (50) Guests / Chef Fee \$200 per Chef All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan

Reception Packages

Take your guests on a culinary adventure with a taste of local favorites.

POTATO BAR

- French Fries, Sweet Potato Fries, and Tater Tots (GF, DF, NF)
 - Grilled Corn, Scallions, Farmhouse Cheddar, Sliced Jalapeños, Stout Ketchup, Traditional Gravy, Cheese Sauce and Chipotle Aioli
- \$25** *per Guest*

THE PERFECT PAIR - GOURMET GRILLED CHEESE & SOUP

- Based on Two (2) Pieces per Guest
 - East Coast
 - Cheese Blend, Arugula, Avocado, Bacon Jam on Rye (NF)
 - Traditional
 - American, Cheddar, Provolone, Texas Toast (NF, VT)
 - West Coast
 - Swiss, Avocado, Sourdough Bread (NF)
 - Roasted Tomato Basil Soup (GF, Vegan)
 - Garlic Parmesan Potato Chips (GF, VT)
- \$28** *per Guest*

TACO SHOP

Please Select Three (3) Taco Options:

CHEF'S MODERN MAC & CHEESE

Based on Three (3) Tacos Per Guest

Blackened Local Sea Bass
Tomatillo Relish (GF, DF, NF)

Citrus Marinated Pork Carnitas
Pico De Gallo (GF, DF, NF)

Al Pastor Chicken
Caramelized Onions & Grilled Pineapple (GF, DF, NF)

Cerveza Marinated Carne Asada
Fire-Roasted Spring Onions (GF, DF, NF)

Fire Grilled Vegetables
Chipotle Lime Marinated (GF, DF, NF, Vegan)

Flour Tortillas (VT) & Mini Corn Tortillas (GF, DF, NF, Vegan)

Pico de Gallo, Ranchero Salsa, Guacamole Salsa, Cilantro & Fresh Limes (VT)

Cilantro Crema, Cotija Cheese (VT)

Tajin Corn Chips (Vegan)

\$28*per Guest*

SLIDERS

Based on Three (3) Pieces per Guest

BBQ Pulled Pork Sliders with Creamy Cabbage Slaw, House-Made Pickles, Brioche Bun (NF)

Shredded Buffalo Chicken Sliders with Shaved Red Onions, Bleu Cheese Dressing, Potato Bun (NF)

Beef Sliders with Thousand Island, White Cheddar, House-Made Pickles, Hawaiian Roll (NF)

Accompanied by Onion Rings (NF) & Garlic Parmesan Potato Chips (GF)
Lemon-Buttermilk Dip, Ketchup

\$32*per Guest*

Please Select Three (3) Mac & Cheese Options:

Truffled Wild Mushroom
Shaved Black Truffle, Smoked Gouda Fondue, Micro Herbs, Garlic Chips (NF, VT)

Steak House
Flank Steak Bites, Caramelized Onions, Wild Arugula, Gorgonzola Bechamel (NF)

Pub Style
Roasted Chicken, Bacon Onion Jam, Beer & Cheese Fondue (NF)

Oaxacan
Chorizo, Roasted Corn, Grilled Spring Green Onions, Poblano Oaxaca Fundido, Tortilla Streusel (NF)

\$29*per Guest*

RUSTIC PASTA

Ravioli: Baby Artichokes

Fusilli: Bolognese and Parmesan

Penne: Shrimp and Cajun Cream

Bread Sticks

\$40*per Guest*

Pricing Based on (1) Hour Reception Time Any Station Can Be Turned Into An Action Station with A Chef Attendant 1 Chef Attendant per (50) Guests / Chef Fee \$200 per

Chef All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

Sweet Stations

Treat your attendees to a variety of gourmet sweets.

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream (GF, VT)
Toppings Include: Crushed Oreo Cookies®, M&Ms®, Chopped Nuts, Dark Chocolate Chips, White Chocolate Chips, Crushed Pretzels, Cherries, Chocolate & Caramel Sauce, Whipped Cream (VT, Contains Nuts) (Chef Attendant Required)
.....
\$22*per Guest*

CHOCOLATE MADNESS

Three (3) Pieces per Guest
.....
Mini Chocolate Tarts, Mini Chocolate Crunch Bar, Assorted Truffles (Contains Nuts)
.....
\$27*per Guest*

INDULGENCE

Three (3) Pieces per Guest
.....
Assorted Parisian Vienna Desserts, Mini Cheesecakes, French Macarons, Mini Pastries (Contains Nuts)
.....
\$27*per Guest*

Pricing Based on (1) Hour Reception Time Optional Chef Attendants are Available at an Additional Charge 1 Chef Attendant per (50) Guests / Chef Fee \$200 per Chef All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

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.

LA COCINA

Tortilla Soup, Pickled Onions, Chipotle Crema, Corn Tortilla Strips (DF, GF, NF)
.....
Central Valley Greens, Pickled Onions, Pepitas, Queso Fresco, Creamy Lime Vinaigrette (GF, NF, VT) Oil & Vinegar (Vegan)
.....
Watermelon Jicama Salad, Agave Mint Vinaigrette (GF, NF, Vegan)
.....

LOCAL MARKET

Roasted Red Pepper Bisque, Black Pepper Parmesan Tuiles (GF, NF, VT)
.....
Local Greens, Napa Grapes, Spiced Walnuts, Point Reyes Blue Cheese, Thyme Vinaigrette (GF, VT) Oil & Vinegar
.....
Monterey Mushrooms & Tomato Panzanella with Honey Balsamic

Seasonal Seabass, Vera Cruz (GF, DF, NF)
Mole Braised Chicken, Fried Jalapenos and Tomatoes
Cumin & Sea Salt Crusted Skirt Steak <i>Grilled Scallions, Chipotle Demi (GF, DF, NF)</i>
Warm Flour Tortillas (VT) & Corn Tortillas (GF, DF, NF, Vegan)
Roasted Corn & Poblano Risotto (GF, NF, VT)
Baked Black Beans with Caramelized Onions & Sweet Peppers (GF, NF, Vegan)
Tomato Oregano Stewed Zucchini (Vegan)
Fresh Salsa & Guacamole, Blue Corn Chips (GF, NF, Vegan)
House-Made Coconut Tres Leches Cake (VT)
Warm Churros with Mexican Chocolate Dipping Sauce (VT)
\$100 <i>per Guest</i>

REGENCY CONNECTION

Chopped Salad, Iceberg, Romaine, Carrots, Italian Herb Vinaigrette (GF, NF, Vegan)
California Avocado, Cucumber, Tomato, Onion, Oregano Vinaigrette (GF, NF, Vegan)
Caprese, Local Mozzarella, Heirloom Tomato, Basil Leave, EVOO, Aged Balsamic (GF, NF, VT)
Fennel Pollen Crusted Salmon <i>Lemon Caper Butter (GF, NF)</i>
Porcini Stuffed Chicken Breast <i>Sundried Tomato Glaze (GF, NF)</i>
Whole Roasted Beef Tenderloin <i>Crispy Leeks, Mustard Demi (DF, NF)</i>
Market Roasted Vegetables, Citrus Olive Oil (Vegan)
Parmesan Yukon Mashed Potatoes, Truffle Onion (GF, NF, VT)
Mini Dessert Shooters, Gourmet Macarons, Chocolate Covered

Vinaigrette (NF, VT)
Silva Farms Mustard Pork Loin <i>Cranberry Peach Relish, Whole Grain Mustard Gravy (DF, GF, NF)</i>
Seared Local Seabass <i>Fennel Cream (GF, NF)</i>
Brandt Farms Sliced New York Sirloin <i>Wild Mushroom-Onion Confit, Cherry-Port Demi (DF, GF, NF)</i>
Gilroy Bing Cherries & Golden Raisin Couscous Pilaf (NF, Vegan)
Chef's Seasonal Vegetable Medley (GF, NF, Vegan)
Assorted Mini Cheesecake, Mini Cakes (VT)
Sugar Cookies (VT)
\$100 <i>per Guest</i>

FARM TO TABLE

Roasted Vidalia Onion Soup (GF, DF, NF) with Grilled Swiss Cheese Bites (NF, VT)
Rocket Arugula, Golden Raisins, Shaved Carrots, Preserved Onion, Herb Vinaigrette (DF,GF, NF, Vegan)
Sustainable Pacific Salmon <i>Roasted Gilroy Toy Box Tomato & White Bean Ragu (DF, GF, NF)</i>
Brandt Farms Rack of Lamb <i>Balsamic Blackberry Glaze (GF, NF)</i>
Petaluma Farms Organic Crispy Chicken <i>Creamed Spinach, Crispy Buttermilk Onions (NF)</i>
Seasonal Vegetable Medley (GF, DF, NF, Vegan)
Thyme Scallop Yukon Potatoes Topped with Roasted Pearl Onions (GF, NF, VT)
Foraged Mushroom & Artichoke Risotto (GF, NF, VT)
Seasonal Mini Assorted Tarts (VT, Contains Nuts)

Strawberries (VT, Contains Nuts)

\$110 per Guest

PACIFIC COAST

Traditional Pacific Cioppino (GF, DF, NF) with Grilled Crostini (NF)

Rocket Arugula, Shaved Fennel, Grapefruit, Herb Feta, White Balsamic Vinaigrette (GF, VT)

Cucumber, Tomato Kalamata Olives, Oregano Vinaigrette (GF, DF, NF, Vegan)

Wild Mushroom Stuffed Free-Range Chicken
Red Pepper & Green Olive Sauce (GF, DF, NF)

Pan Seared Pacific Sea Bass
Fennel & Rock Shrimp Fondue (GF, NF)

Beef Tenderloin Medallions
Truffle Sherry Cream, Sea-side Monterey Mushrooms (GF, NF)

Roasted Carrots, Thyme Brown Butter, Toasted Almonds (GF, VT)

Pewee Yukon Potato Medley (GF, DF, NF, Vegan)

Double Chocolate Cake, Raspberry Cheesecake, Fresh Strawberries, Honey Cream (VT, Contains Nuts)

\$110 per Guest

\$115 per Guest

OC STEAKHOUSE

Pacific Shrimp Bisque (GF), Black Pepper Puff Pastry squares, Chive Crème Fraîche (NF)

Butter Lettuce Wedge, Sweet Pickled Onions, Haas Avocado, Pear Tomatoes, Herb Croutons, Point Reyes Blue Cheese Crumbles, Creamy Roasted Shallot Dressing (NF, VT)

Castroville Grilled Artichoke & Asparagus Salad (NF, Vegan)

St. Mary's Chicken
Mushroom Tomato Jus (GF, NF)

Sliced New York Steak
Horseradish Cream, Dijon Mustard Aioli, Rosemary Jus (NF)

Butter Poached Jumbo Shrimp (GF, NF)
Lemon Hollandaise, Drawn Butter (NF)

Green Bean Casserole, Toasted Almonds, Crispy Onions, Honey Mustard Béchamel (VT)

Mashed Potato, Sharp Cheddar, Sour Cream, Scallions (GF, NF)

Bourbon Bread Pudding, Honey Ale Berry Compote, Assorted Mini Pastries (VT, Contains Nuts)

\$120 per Guest

All Dinner Buffets include Bread Presentation, Royal Cup Coffee®, Decaffeinated Coffee & Hot Tea Collection Buffet Food Displayed for a Maximum of 90 Minutes A \$6.00 per Guest Fee will be Added for Groups of Less than 25 People All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan **Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.**

Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event.

ONE

Wild Arugula, Watercress, Watermelon Radish, Triple Crème Brie Wedge, Blackberries, Marcona Almonds, Basil Vinaigrette (GF, VT)

TWO

Endive & Arugula, Raspberries, Gorgonzola, Glazed Pecans, White Balsamic Vinaigrette (GF, VT)

Crispy Chicken Breast (DF, NF)
Mushroom Couscous Pilaf, Sautéed Citrus Spinach, Roasted Baby Carrots, Rosemary Jus

Oreo Chocolate Cheesecake, Berry Mint Compote, Strawberry Sauce (VT)

\$73*per Guest*

THREE

Organic Greens, Golden Beet Curls, Bing Cherries, California Farms Goat Cheese, Candied Cashews, Port Dressing (GF)

Butter Poached Local Catch (GF, NF)
Lemon Artichoke Risotto, Tomato Olive Ragu, White Balsamic Butter

Old Fashioned Chocolate Cake, Berry Compote, Candied Orange Zest (VT)

\$76*per Guest*

FIVE

Romaine & Radicchio Cherry Tomatoes, Shaved Pecorino, Candied Walnuts, Whole Grain Mustard Vinaigrette

Merlot Marinated Filet Mignon
Point Reyes Blue Au Gratin Potatoes, Roasted Roma Tomatoes, Grilled Asparagus Tips, Syrah Pan Jus (NF)

Crème Brulee Tart, Fresh Raspberries, Nutella Crème Anglaise (VT)

\$91*per Guest*

Herb Crusted Sustainable Salmon (GF)
Raspberry Balsamic Glaze, Baby Carrots, Pesto Potato Mashers, Haricort Vert

Lemon Tart, Local Raspberries, Fresh Crème

\$75*per Guest*

FOUR

Rocket & Radicchio Leaves with Humbolt Fog Goat Cheese, Dijon Lemon Vinaigrette (GF, VT)

New York Steak (NF)
Horseradish Whipped Potatoes, Buttery Green Beans, Pickled Cipollini, Merlot Demi

Red Velvet Cake, Berry Compote (VT)

\$86*per Guest*

SIX

Burrata & Heirloom Tomato, Wild Rocket Arugula, White Balsamic Vinaigrette (GF)

Land and Sea
Petite Filet, Butter Garlic Shrimp, Pommes Fondant, Truffle Hollandaise, Port Bordelaise (NF)

Strawberry Cheesecake, Mixed Berry Compote (VT)

\$105*per Guest*

All Dinners include Bread Presentation, Royal Cup Coffee®, Decaffeinated Coffee & Hot Tea CollectionIf Two Entrees are Selected, the Higher Price will Prevail & an Entree Card Must Be Provided by Client All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee(DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan ***Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.***

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. 1. The planner chooses the appetizer, salad, sides and dessert in advance 2. A custom printed menu featuring three entree selections and a vegetarian option is provided for guests at each setting 3. Specially trained servers take your guests' orders as they are seated 4. Four Courses are required

PERSONAL PREFERENCE

\$120*per Guest*

PLANNER'S CHOICE APPETIZER

- Jumbo Lump Crab Cake, Corn Relish, Lemon Caper Aioli, Red Bell Pepper Emulsion
- Shrimp & Sherry Bisque, Grilled Ciabatta
- Ricotta Ravioli, Foraged Mushrooms, Truffle Oil & Parmesan Cream (NF, V)

INDIVIDUAL GUESTS' CHOICE ENTREE

- Please Select Three (3) Entrees
- Seared Beef Tenderloin
Wild Mushroom & Cipollini Onion Confit, Garlic Spinach (NF)
- Truffle Stuffed Organic Chicken
Chanterelle Beurre Blanc (GF, NF)
- Herb Crusted Sea Bass

PLANNER'S CHOICE SALAD

- Organic Greens, Napa Grapes, Candied Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette (GF, VT)
- Lolla Rosa Lettuce, Blueberries, Candied Cashews, Purple Haze Goat Cheese, Cherry Vinaigrette (GF, VT)
- Baby Spinach, California Strawberries, Radicchio, Asiago, Shaved Fennel, Toasted Hazelnuts, Honey Red Wine Vinaigrette (GF, VT)
- Frisee, Arugula, Brie, Pesto Vinaigrette (GF,NF)

PLANNER'S CHOICE OF SIDES

- Served Family Style - Please Select Three (3) Sides for the Table
- Sautéed Mushrooms
- Haricot Verts, Garlic & Sea Salt
- Truffle Mashed Potatoes
- Wild Rice Pilaf
- Four Cheese Macaroni and Cheese
- Grilled Asparagus
- Soft White Polenta Corn and Parmesan
- Creamed Spinach

PLANNER'S CHOICE DESSERT

- Chocolate Mousse Cake, Chantilly Cream, Pistachio Strawberry Sauce (VT)
- Crème Brulée Tart, Fresh Raspberries, Nutella Crème Anglaise (VT)
- Triple Layer Carrot Cake, Salted Caramel Reduction (VT)
- Oreo Cheesecake, Berry Mint Compote, Raspberry Glaze

Saffron Yellow Vinaigrette (GF, NF)

Fennel Pollen Crusted Salmon, Sauce Vierge (GF, NF)

Merlot Braised Short Ribs (NF)

Coconut Mango Cake, Berry Compote (Vegan)

Flourless Chocolate Noir Cheesecake, Glazed Strawberries (GF)

All Dinners include Bread Presentation, Royal Cup Coffee®, Decaffeinated Coffee & Hot Tea Collection All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan **Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.**

Specialty Options

Chef Felix and his team have created mouthwatering vegan, vegetarian and gluten-free options to meet your attendees' dietary preferences.

ALL ENTREES WILL BE CHARGED AT THE SAME PRICE AS GROUP ENTREE.

SPECIALTY OFFERINGS

Kale Mushroom Ravioli
Roasted Eggplant, Peppers & Basil Oil (GF, DF, NF, Vegan)

Quinoa Vegetable Stack
Avocado, Fried Beets, Red Pepper Sauce Wild Arugula (GF, DF, NF, Vegan)

Curried Lentils with Jasmine Rice
Roasted Cashews, Coriander Roasted Vegetables (GF, DF, Vegan)

Thai Coconut Curry Rice Noodles
Farm Vegetables (GF, DF, NF, Vegan)

Cauliflower Steak
Sundried Tomato Lemon Quinoa Tabouleh, Cilantro Parsley Salsa (GF, DF, NF, Vegan)

All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee (DF) Dairy-Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan **Be advised, the hotel is not a certified gluten-free or nut-free facility. Food prepared in this establishment may contain or come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.**

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 39th 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:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Blanc de Blancs | \$44 Bottle

Our Canvas Blanc de Blancs combines elegance with complexity. This bright straw yellow sparkling wine ushers in aromas of peach, acacia blossom and unripe apple, with a fresh and crisp mouthfeel of fruit flavors. Enjoy this sparkling wine on its own, as an aperitif or with savory appetizers or entrees.

Canvas Pinot Grigio, Veneto, Italy | \$44 Bottle

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

Canvas Chardonnay, California | \$44 Bottle

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

Canvas Pinot Noir, California | \$44 Bottle

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

Canvas Cabernet Sauvignon, California | \$44 Bottle

Aromas of cedar and tobacco that complement the lush textures and rich dark fruit flavors found on the palate. Subtle hints of oak and spice, married with lively tannins.

Tablesides Wine & Beverage Service Available - \$5 per Guest for up to (4) Hours of Service All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee

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

La Marca Prosecco | \$52 Bottle

Our delicate La Marca Prosecco has a pale, golden straw color and sparkles with lively effervescence. Opening with aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality. The finish is light and refreshing with a tantalizing hint of sweetness.

Mionetto Avantgarde Prosecco | \$54 Bottle

ROSE

McBride Sisters Collection Sparkling Brut Rose | \$52 Bottle

This gorgeous bubbly glows with gentle aromas of rose petals, crushed red berries, and strawberries with cream. In the mouth, the red fruits just keep coming with loads of fresh raspberry, cranberry, strawberry and a bit of juicy peach to round things out. The wine’s time on the lees brings a lovely creamy texture, and layers of toasty complexity that glide into a long, spicy finish.

La Vieille Ferme Rose | \$55 Bottle

This dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom.

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Chandon Brut, Yountville, CA | \$75 Bottle
True to Chandon’s style of balance and elegance, this wine offers complex apple and pear characteristics accented by citrus and almond bouquets.

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Veuve Clicquot Brut, Yellow Label, Reims, France | \$200 Bottle
Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

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WHITES

Chateau Ste Michelle Reisling, Columbia Valley 2017 | \$50 Bottle
This wine offers crisp apple aromas and flavors with subtle mineral notes.

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Kendall-Jackson California, Vintner’s Reserve Chardonnay | \$56 Bottle
Chardonnay Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.

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The Hess Collection, Chardonnay, Napa Valley 2017 | \$58 Bottle
The Su’skol Vineyard Chardonnay is carefully farmed with multiple clones to emphasize fruit with wonderful acidity and balance. Crisp and clean, our low oak Chardonnay showcases an aromatic musqué, resulting in aromas and flavors of apple, white pear and a slight touch of tropical fruits, accented by aromas of honeysuckle.

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Mer Soleil ‘Reserve’, Chardonnay, Monterey County | \$60 Bottle
Layered aromas and flavors. Hints of citrus on the nose, with brown spice and honeysuckle. Round and creamy, featuring notes of lemon squares and baked croissant. A refreshing, clean finish.

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Cakebread Chardonnay, Napa, CA | \$112 Bottle
An excellent balance between the fruit characteristics and acidity

Fresh, fruity and delicious, the nose reveals seductive notes of strawberries, peaches and lychees. Lively and fresh, the palate shows a beautiful balance with gorgeous aromas of crunchy red fruit, combined with a fine bitterness on the finish which gives this wine a lot of flavour.

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REDS

Catena Vista Flores Malbec | \$52 Bottle
Catena Malbec Appellation Vista Flores is composed of 100% varietal wines blended from vineyards of Vista Flores district in Tunuyán. The result is a wine with a pure expression of a unique terroir. 30-year-old vines gives red and black fresh fruits flavors, sweet texture and character. Cold nights lend bright, crisp acidity and the intense sunshine give explosive floral aromatics and concentrated structure.

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Joel Gott, Palisades, Red Wine, California 2015 | \$58 Bottle
Our 2015 Palisades California red wine has aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish.

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Rodney Strong, Sonoma, Cabernet Sauvignon | \$65 Bottle
Sonoma County Cabernet Sauvignon is rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis. The palate has medium tannins, lingering spicy oak flavors with a velvety lush finish. Enjoy this Cabernet Sauvignon now with a grilled steak, rack of lamb or grilled winter vegetables.

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Caymus Bonanza Cabernet Sauvignon, California | \$80 Bottle
California Flavors of black cherry, brown sugar, plum and leathery notes with a silky mid-palate and a rustic toasty finish.

.....

of the grape. Floral with citrus notes, orange blossom and white peach.

Santa Margherita Pinot Grigio, Italy | \$52 Bottle
From the Alto Adige region of Northern Italy this dry pinot grigio offers a clean, intense aroma with golden apple flavors.

Whitehaven, Sauvignon Blanc, Marlborough, New Zealand | \$52 Bottle
Brighten the moment with our flagship Whitehaven Sauvignon Blanc. This electrifying expression captures the lush and luminous essence of New Zealand’s most iconic wine region, Marlborough. Showcasing vivacious citrus notes, lemongrass, and green apple, accented by a crisp, herbaceous edge, the bright character of this wine is complemented by its balanced structure and long, clean finish.

The Crossings, Sauvignon Blanc, Awatere Valley, Marlborough, New Zealand 2018 | \$58 Bottle
The Crossings Sauvignon Blanc 2018 is an elegant and fresh style wine, with tropical fruit flavors and hints of citrus. The palate is filled with pure fruit flavors, nicely balanced with a crisp mineral finish.

DAOU Cabernet Sauvignon, Paso Robles Collection 2017 | \$90 Bottle
Bold and assertive on the palate with flavors initially dominated by dark fruits, Bing cherries, black raspberry, plum and pomegranate, accompanied by high note accents of cranberries and rhubarb. Mid-palate delivers espresso and dried herbs with hints of fennel and cigarbox all seamlessly integrated together on a structure of very fine grain, plush and ripe tannins.

Elouan, Pinot Noir | \$58 Bottle
Garnet in color, this wine opens up with aromas of bright cherry, plum pie, cocoa nibs, and hints of baking spice. The palate is rich and well-balanced with notes of raspberry jam, candied cranberry, wild bramble and lingering pepper finish. Incredible depth and concentration complement rich tannins and lead into a smooth, medium finish.

Böen California, Pinot Noir 2017 | \$60 Bottle
Opulent flavors with a silky, alluring texture. The wine presents forward tones of apricot, lemoncream tart and vanilla which intermingle with accents of baked pear, passionfruit, kiwi, green tea and river gravel.

Decoy Pinot Noir, Sonoma Coast, CA | \$70 Bottle
Lush and alluring with grapes from the Sonoma Coast and Napa Valley. Aromas of black cherry, wild strawberry, red currant, black tea and sage.

Duckhorn Cabernet Sauvignon, Napa Valley, CA | \$150 Bottle
Crafted from both mountain and valley floor grapes, this beautifully rich and complex wine offers alluring aromas of huckleberry, cardamom, graham cracker, dark chocolate and violets.

Tablesides Wine & Beverage Service Available - \$5 per Guest for up to (4) Hours of Service All Prices Subject to 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee

Hand Crafted Cocktails

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

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

TITOS VODKA

Tropical Sunset
Titos Vodka shaken with pineapple, fresh lime juice & agave

Grapefruit Delight
Bacardi Superior Rum and grapefruit with simple syrup

Blueberry Lemonade Cooler
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

Pineapple Basil Cooler
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda

\$16 *Per Drink*

DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks.

Sage Margarita
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry purée

Spicy Paloma
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

\$16 *Per Drink*

Bartenders are staffed at 1 per 100 Guests
Bartender Fee \$200 per Bartender - First Three Hours
Hosted Bar Prices Do Not Include 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee

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.

BAR PACKAGES

SIGNATURE SPIRITS
Conciere, our private label "Selection of Spirits" curated for Hyatt

nectar

Watermelon Jalapeno Cooler
Titos Vodka muddled with fresh lime, jalapenos & watermelon puree

Mockingbird Ginger
Titos Vodka & fresh lime juice with agave nectar & ginger beer

\$16 *Per Drink*

SPIRIT FREE COCKTAIL

Peach Italian Soda: Peach, Soda Water

Strawberry Basil Bash: Limeade, Strawberry Puree, Citrus Sour, Soda Water, Basil

Cucumber Watermelon Flower: Watermelon, Lime, Elderflower, Cucumber, Soda

\$15 *per Drink*

HOST SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest

Hotels. Thoughtfully sourced, carefully served. Our signature spirits include Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, & Scotch.

PREMIUM SPIRITS

Tito’s Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

TOP-TIER SPIRITS

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

CORDIALS

Dekuyper, Bailey's Irish Cream, St. Germain, Aperol

BEER

DOMESTIC *Coors Light, Karl Strauss IPA* PREMIUM & IMPORTED *Corona, Stella Artois* NON ALCOHOLIC BEER & SELTZER *Athletic Brewing: Non-Alcoholic Beer White Claw Cherry & High Noon Pineapple: Seltzer*

SIGNATURE BAR

First Hour | \$23 per Guest

Second Hour | \$14 per Guest

Each Additional Hour | \$11 per Guest

TOP-TIER BAR

First Hour | \$25 per Guest

Second Hour | \$16 per Guest

Each Additional Hour | \$13 per Guest

and are charged based on the guarantee or actual attendance, whichever is higher.

PREMIUM BAR

First Hour | \$24 per Guest

Second Hour | \$15 per Guest

Each Additional Hour | \$12 per Guest

HOST SPONSORED BAR PER DRINK

These packages include Full Bar Setups and are designed to assist your budget guidelines. Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. Please Choose a Cocktail Tier:

Signature Cocktails | \$13

Premium Cocktails | \$15

Top-Tier Cocktails | \$17

Domestic Beer | \$8

Premium and Imported Beer | \$9

Non Alcoholic Beer & Seltzer | \$9

Athletic Brewing: Non-Alcoholic Beer White Claw Cherry & High Noon Pineapple: Seltzer

Signature Wine & Sparkling Wine | \$13

Seasonal Featured Wine | \$16

Cordials | \$15

Redbull | \$10

Soft Drinks, Juices, Bottled Water, Bubly Sparkling Water, & Fever Tree Ginger Beer | \$6

Bartenders are staffed at 1 per 100 Guests Bartender Fee \$200 per Bartender - First Three Hours Hosted Bar Prices Do Not Include 24% Service Charge, 8.75% State Sales Tax, 0.0975% CA Assessment Fee

Cash Bar Package

The following costs will apply to non-hosted bars.

CASH BAR

Full Bar setups are included in the package. Please Choose a Cocktail Tier:

Signature Cocktails | \$14 per Drink

Premium Cocktails | \$16 per Drink

Top-Tier Cocktails | \$18 per Drink

Domestic Beer | \$9 per Drink

Premium & Imported Beer | \$10 per Drink

Non Alcoholic Beer & Seltzer | \$10 per Drink

Athletic Brewing: Non-Alcoholic Beer White Claw Cherry & Highnoon Pineapple

Signature Wine & Sparkling Wine | \$14 per Drink

Seasonal Featured Wine | \$17 per Drink

Cordials | \$16 per Drink

Redbull | \$11 per Drink

Soft Drinks, Juices, Bottled Water, Bubly Sparkling Water, & Fever Tree Ginger Beer | \$7 per Drink

Bartenders are staffed at 1 per 100 Guests Bartender Fee \$200 per Bartender - First Three Hours Cash Bar Drink Price includes Service Charge and Tax



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