

# 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. Breakfast of the day offering include Freshly Brewed Royal Cup Regular Coffee, Decaffeinated Coffee, Tazo Tea Selection, with Apple and Orange Juices.

MONDAY CONTINENTAL	TUESDAY CONTINENTAL
Whole Fruit to include Oranges and Bananas (DF, GF, V, VG)	Whole Fruit to include Apple and Bananas (DF, GF, V, VG)
Watermelon Mint Salad with Berries (DF, GF, V, VG)	Cantaloupe and Pineapple Fruit Salad (DF, GF, V, VG)
Assorted Breakfast Bakeries (N, V)	Sliced Pumpkin Breakfast Bread (N, V)
Gluten Free Cranberry Orange Muffins (GF, V)	Gluten Free Blueberry Muffins (GF, V)
Strawberry- Granola Greek Yogurt Parfait (GF, V)	Coconut Chia Seed Pudding with Seasonal Berry (DF, GF, V, VG)
Assorted Cereals – Skim Milk on Side	Assorted Cereals – Skim Milk on Side
\$47 Per Guest	\$47 Per Guest
\$54 Other Days	<i>\$54</i> Other Days
WEDNESDAY CONTINENTAL	THURSDAY CONTINENTAL
Whole Fruit to include Bananas and Pears (DF, GF, V, VG)	Whole Fruit to include Red Delicious Apples and Tangerines (DF,
Cubed Pineapple and Honeydew (DF, GF, V, VG)	GF, V, VG)
Assorted Mini Danishes and Mini Cinnamon Rolls (N, V)	Sliced Honeydew and Cantaloupe (DF, GF, V, VG)
Gluten Free Banana Nut Muffins (GF, N, V)	Assorted Mini Danishes (N, V)
Pumpkin Spiced Greek Yogurt with Fresh Berries (V)	Gluten Free Cranberry Orange Muffins (GF, V)
Assorted Cereals – Skim Milk on Side	Winter Fruit Yogurt Parfaits with Granola and California Honey (V)
	Assorted Cereals – Skim Milk on Side
\$47 Per Guest	\$47 Per Guest
\$54 Other Days	\$54 Other Days
FRIDAY CONTINENTAL	SATURDAY CONTINENTAL
Whole Fruit to Include Bananas and Granny Smith Apple (DF, GF V, VG)	Whole Fruit to include Bananas and Whole Strawberry (DF, GF, V, VG) $$
Fruit Salad (DF, GF, V, VG)	Coconut Greek Yogurt Fruit Salad (GF, V)

Freshly Baked Scones (N, V)	Assorted Mini Danishes and Chocolate Croissants (N, V)
Gluten Free Blueberry Muffins (GF, V)	Gluten Free Banana Nut Muffins (GF, N, V)
Grilled Peach and Blueberry Yogurt Parfaits (V)	Chocolate Raspberry Greek Yogurt Parfait with Granola (V)
Assorted Cereals – Skim Milk on Side	Assorted Cereals – Skim Milk on Side
\$47 Per Guest	<b>\$47</b> Per Guest
\$54 Other Days	\$47 Per Guest \$54 Other Days
SUNDAY CONTINENTAL	
Whole Fruit to include Honey Crisp Apples and Oranges (DF, GF, V,	VG)
Honeydew, Berries, and Pineapple Fruit Salad (DF, GF, V, VG)	
Cinnamon Rolls and Croissants (N, V)	
Gluten Free Chocolate Muffins (GF, V)	
Poached Pear Compote Vanilla Yogurt Parfait (GF, N, V)	
Assorted Cereals – Skim Milk on Side	
\$47 Per Guest	

## Breakfast Enhancements

Choose one of our Breakfast Enhancements to make your Breakfast experience a bit more hearty and adventurous. Cannot be ordered individually, must be accompanied with a Breakfast of the Day or Buffet Menu.

#### **ENHANCEMENTS**

\$54 Other Days

Hot Off the Griddle / Choose One: | \$19 Per Person

- Buttermilk Pancakes (V) OR Chocolate Chip French Toast (V) with Powdered Sugar & Mixed Berries (GF, VG, V, DF)
- Butter (GF, V) & Maple Syrup (GF, DF, VG, V)

Whole Hard-Boiled Eggs By the Dozen (GF, DF, V) | \$42 Per Person

Kosher Salt, Tabasco, Cholula, Sriracha

Breakfast Burritos | \$162 Per Dozen

One Dozen Minimum Minimum of Two Dozen each for multiple options.

- Cage Free Eggs, Ham, Hash browns, Onions, Jack Cheese
- Cage Free Eggs, Smoked Bacon, Potato Hash, Cheddar Cheese
- Cage Free Egg Whites, Sun Dried Tomato, Spinach, Feta Cheese, in a Tomato Tortilla (V)
- Vegan Breakfast Burrito, Vegan Eggs, Potatoes, Refried Black Beans, Pico de Gallo, Spinach Tortilla (DF, VG, V)

#### Breakfast Sammys | \$162 Per Dozen

One Dozen Minimum Minimum of Two Dozen each for multiple options.

- Cracked Egg, Whole Grain Mustard Aioli, Country Ham, Gruyere Cheese, English Muffin
- Omelette Egg, Turkey Sausage, Cranberry Spread, American Cheese, Buttermilk Biscuit
- Vegan Breakfast Wrap, Soyrizo, Vegan Eggs, Crispy Hash Browns with Peppers (GF, DF, VG, V)

#### Oatmeal Station (DF, VG, V) | \$15 Per Person

Toppings: Blueberries, Golden Raisins, Toasted Almonds, Brown Sugar, Honey, Skim, Oat Milk

#### Bagels and Lox | \$32 Per Person

- Assorted New York Style Bagels (DF, VG, V)
- Harbor Island Smoked Salmon (GF, DF)
- Whipped Cream Cheese (GF, V)
- Capers, Red Onions, Tomatoes, Lemon Wedges (GF, DF, VG, V)

#### Egg Bites | \$110 Per Dozen

One Dozen Minimum Minimum of Two Dozen each for multiple options.

- Bell Pepper and Onion, Pepper Jack Cheese (GF, V)
- Spinach, Goat Cheese, Tomato Egg White Frittata (GF, V)
- Classic Egg with Chives (GF, DF, V)

#### Farm to Table | \$24 Per Person

- Cage Free Scrambled Egg and Cheddar Cheese, Chives (GF, V)
- Black Pepper Bacon (GF, DF) (sub Chicken Sausage + \$2/person)
- Skillet Potatoes with Peppers and Onions (GF, DF, VG, V)

#### Breakfast Toast on Locally Made Seeded Bread | \$24 Per Person

Choose two flavors: Crushed Avocado, Sea Salt, Arugula, Virgin Lemon Oil (DF, VG, V) Cottage Cheese, Mixed Berries, Mint, Honey (V) Goat Cheese and Heirloom Tomato Bread, Balsamic Glaze (V)

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## Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. Breakfast Buffet offerings include Freshly Brewed Royal Cup Regular Coffee, Decaffeinated Coffee, Tazo Tea Selection, with Apple and Orange Juices. All prices noted are for the designated day only, if chosen on an alternative day of the week, price will be \$65 per guest. A Labor Fee of \$150.00 will be added to buffet service for less than 25 guests.

Local and Seasonally Inspired Sliced Fruit (DF, GF, V, VG)	Locally and Seasonally Inspired Sliced Fruit (DF, GF, V, VG)
Assorted Specialty Pastries (N, V) *may contain nuts	Cinnamon Roll (V)
Gluten Free Cranberry Orange Muffins (GF, V)	Gluten Free Blueberry Muffins (GF, V)
Chia Seed Greek Yogurt Parfait, Fresh Berries, Toasted Coconut (GF, N, V)	Scrambled Eggs  Spiced Breakfast Potatoes with Soyrizo with Fajita Vegetables
Cage-Free Scrambled Eggs (DF, GF, V)	(DF, GF, V, VG) Sour cream on the side
Smoked Bacon (DF, GF)	Shredded Cheese (GF, V) and House-Made Salsa (DF, GF, V, VG)
Herb Roasted Breakfast Potatoes, Sweet Onions (DF, GF, V, VG)	Flour (DF, V, VG) Tortillas
Steal Cut Oatmeal Bar	\$59 Per Guest
Foppings: Raisins, Raw Sugar, Cinnamon, Sun-dried Fruits, Foasted Almonds, and Flax Seed (DF, GF, N, V, VG)	\$66 Other Days
\$59 Per Guest	
\$66 Other Days	
POINT LOMA - WEDNESDAY AND SATURDAY	BAYSIDE - SUNDAY, AVAILABLE EVERYDAY
ocally and Seasonally Inspired Sliced Fruit (DF, GF, V, VG)	Seasonal Selection of Whole Fruit (DF, GF, V, VG)
Chocolate Croissant (V)	Fruit Danish (N, V)
iluten Free Banana Nut Muffins (GF, N, V)	*may contain nuts
rench Toast with Butter and Maple Syrup (V)	Gluten Free Chocolate Muffins (GF, V)
Farm Fresh Scrambled Cage Free Eggs with Chives (DF, GF, V)	Cage-Free Scrambled Eggs with Cheddar Cheese and Chives (GF V)
rispy Smoked Bacon (DF, GF)	Egg White and Mozzarella Bites with Spinach & Mozzarella (GF, V
	Egg White and Mozzarella Bites with Spinach & Mozzarella (GF, V
Orispy Smoked Bacon (DF, GF)  Oven Roasted Potatoes with Caramelized Onion (DF, GF, V)  \$59 Per Guest	Egg White and Mozzarella Bites with Spinach & Mozzarella (GF, V)  All-Natural Applewood Smoked Bacon (DF, GF)  Hash Brown Potatoes (DF, GF, V, VG)
Oven Roasted Potatoes with Caramelized Onion (DF, GF, V)	All-Natural Applewood Smoked Bacon (DF, GF)

\$59 Per Guest

## Morning Break Packages

Pick 3 for \$30 // Pick 4 for \$36 // Pick 5 for \$42 Includes Chef's Choice of Infused Water. Break packages served for up to 1 hour. Packages for groups of 20 Guests or more. An additional \$4 per Guest for parties under 20.

CRAFT YC	OUR OWN BREAK
Assorted Wh	nole Seasonal Fruit (DF, GF, V, VG)
Mini Apple ( V)	Cobbler Parfait, Greek Yogurt, Cinnamon Granola (N,
Petite Trail I	Mix Cups (DF, GF, N, V, VG)
Mini Avocac Tomatoes (I Additional \$	
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Assorted Gr	anola Bars (DF, N, V, VG)
Chocolate a	and Banana Protein Smoothie Shooters (GF, V)
Deviled Egg	s, with Caviar and Chives
Fruit Skewe	rs, Blueberry Agave Yogurt (GF, V)
Seasonal Fr <i>\$10 Each</i>	uit Smoothie Shooters
Peanut Butt N)	ter Overnight Oats with Seasonal Jam (GF, DF, VG, V,
Avocado To Grain Bread <i>Additional Ş</i>	
Whole Hard (GF, DF, V)	Cooked eggs, Kosher Salt, Tabasco, Cholula, Siracha
Raspberry S	itreusel Bars (V)
Deviled Egg	with Crispy Shallot & Prosciutto (GF, DF)
	n and Feta Cheese with Balsamic Reduction (GF, V)

# REFRESHMENTS Hibiscus Iced Tea (DF, GF, V, VG) Rosemary Pink Lemonade (DF, GF, V, VG) Freshly Brewed Iced Tea (DF, GF, V, VG) Flavored Bubly™ Sparkling Waters (DF, GF, V, VG) House Iced Coffee (DF, GF, V, VG)

Chicken Salad with Red Onion Jam & Bacon on Baguette (DF)
Blue Cheese, Truffled Pear & Walnut Tartlette (V)

# Afternoon Break Packages

Pick 3 for \$28 // Pick 4 for \$34 // Pick 5 for \$40 Includes Chef's Choice of Infused Water. Break packages served for up to 1 hour. Packages for groups of 20 Guests or more. An additional \$4 per Guest for parties under 20.

CRAFT YOUR OWN BREAK	REFRESHMENTS
Classic Vegetable Crudité (GF, DF, VG, V) Dill Ranch (GF, VG, V) House Made Hummus Dip (GF, DF, VG, V)	Freshly Brewed Iced Tea
Mixed Assorted Nuts and Dried Fruit (GF, DF, VG, V)  Mini Chocolate Chip Cookies (V)	Horchata (GF, V)  Lemonade (GF, DF, VG, V)  Assorted Pepsi Products
Cheesy Empanadas (V) with Salsa (DF, GF, V, VG)	
Fried Avocado (DF, V, VG) Lemon Garlic Aioli (GF, DF, V)	
Flavored Cheddar Popcorn and Kettle Corn (GF, V)	
Roasted Eggplant & Olive Tapenade on Flatbread (GF, VG, V)	
Bresaola, Blue Cheese & Horseradish on Baguette	
Chicken Buffalo Rangoon	
Chorizo and Potato Empanada (V) with Salsa (DF, GF, V, VG)	
Assorted Mini Pizzas	

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## A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

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BAKERY	SNACKS
Assorted Bagels   \$98 Per Dozen  Everything, Plain, and Cinnamon Raisin (V, VG) Plain & Chive  Cream Cheeses (GF, V) Seasonal Jam (DF, GF, V)  Today's Fresh Bakeries   \$90 Per Dozen  Muffins, Croissants & Danishes (N, V)  Assorted Granola & Natural Energy Bars (N, V)   \$60 Per Dozen	Whole Market Fruit   \$59 Per Dozen Seasonal Selection, Fully Ripened (DF, GF, V, VG)
	Sliced Fresh Fruit Display   \$16 Per Person Chef's Seasonal Selection (DF, GF, V, VG)
	Seasonal Fruit Skewers   \$97 Per Dozen Local Honey Yogurt Dipping Sauce (GF, V)
Home-style Jumbo Cookies and Sweets   \$90 Per Dozen Cookies: White Chocolate Cranberry (V) / Oatmeal Cinnamon Raisin (V) / Chocolate Chip (V) Sweets: Red Velvet Whoopie Pie (V) / Sea Salt & Caramel French Macarons (GF, V)  Raspberry Streusel Bars (V) / Meltaway Bars (V) / Smores Bars (V)   \$90 Per Dozen	Greek Yogurt Parfaits   \$15 Each Yogurt, Seasonal Fruit Compote, Homemade Granola (V)
	Traditional Bags of Dry Snacks (V)   \$60 Per Dozen ChipsPretzels Crackers
	Chips and Salsa   \$16 Per Person Tortilla Chips (DF, GF, V, VG) Roasted Tomato Salsa (DF, GF, V, VG)
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A La Carte Beverages	
A variety of non-alcoholic libations are available throughout the day.	

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COFFEE AND TEA	STILL WATER & SPARKLING WATER
Hot Tazo Tea   \$142 Per Gallon  Freshly Brewed Royal Cup Coffee or Decaffeinated Coffee   \$142  Per Gallon  Royal Cut Regular and Decaffeinated Coffee	Still and Sparkling Waters, and Assorted Flavored Bubly Sparkling Water   \$9 Each
AND MORE	SOFT DRINKS
Bottled Juices   \$10 Each Orange, Apple & Cranberry	Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks   \$9 Each
Fresh Juices   \$70 Per Gallon Orange, Apple & Cranberry	Energy Drinks   \$10 Each

#### HYDRATION STATION

Chef's Choice Fruit Infused Water Station | \$50 Per Display

#### SPECIALTY BEVERAGE PACKAGES

Continuous Coffee Service | \$35 Per Person
\*Minimum of 20 people Freshly Brewed Royal Cup Regular and
Decaffeinated Coffee. Tazo Tea Selections

Continuous Beverage Service | \$45 Per Person

\*Minimum of 20 people Freshly Brewed Royal Cup Regular and Decaffeinated Coffee Tazo Tea Selections Pepsi® Regular, Diet and Decaffeinated Soft Drinks Still, Sparkling Waters & Assorted Flavored Bubly™ Sparkling Waters

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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! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All Buffet Lunches include Iced Tea. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$85 per guest. A Labor Fee of \$150 will be added to buffet service for less than 25 guests.

MARKET FRESH – MONDAY
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San Marzano Tomato Soup (DF, GF, V, VG) Parmesan Croutons (V)

Tuscan Kale, Roasted Beets, Locally Grown Strawberries, Toasted Almonds, Cypress Grove Goat Cheese, and Sweet Basil Vinaigrette (GF. V)

Wild Rocket Arugula & Radicchio with Orange Segments, Shaved Fennel, Candied Pecans, Citrus Agave Vinaigrette (GF, VG, V, N,)

Pan Seared Chicken Breast with Lemon Thyme Jus (GF, DF)

Oven Roasted Beef Flat Iron Steak, Blistered Tomatoes and Red Wine Demi-Glace (GF, DF)

Herb Roasted Seasonal Vegetables (GF, DF, VG, V)

House-made Garlic Mashed Potatoes (GF. V)

Traditional Tiramisu (V)

MEDITERRANEAN - TUESDAY

Moroccan Spiced Lentil Soup (DF, GF, V, VG)

Mediterranean Orzo Salad, Fresh Basil, Sundried Tomato & Olives with Lemon Dressing (DF, V, VG)

Greek Salad with Romaine Hearts, Tomatoes, Cucumber, Carrots, Mixed Peppers, and Oregano Vinaigrette (DF, GF, V, VG)

Roasted Lemon Herb Chicken (DF)

Seasonal Fish, Tomato Ragout (DF)

Herb Roasted Vegetable Mélange (DF, GF, V, VG)

Saffron Yellow Rice (DF, GF, V, VG)

Lemon Curd, Raspberry & Greek Yogurt Parfait with Biscotti Crumble (V)

\$79 Per Guest

\$79 Per Guest

EAST MEETS WEST – WEDNESDAY	COASTAL – THURSDAY
Mushroom Egg Drop Soup, Crispy Noodles (V)	San Diego Clam Chowder with Bacon and Jalapenos
Cucumber & Carrot Salad with Sweet Ginger Vinaigrette & Black Sesame (GF, DF, VG, V)	California Crunchy Salad, Romaine & Radicchio Lettuces, Carrot Cherry Tomatoes, Shaved Fennel, Green Goddess Dressing (GF,
Romaine, Purple Cabbage, Mandarin Orange, Sliced Almonds with Ginger Sesame Dressing (GF, DF, VG, V)	Toasted Quinoa Salad with Cranberries, Kale, Celery, Almonds,
Crispy Orange Chicken, Sweet Chili Sauce & Scallion	Orange Balsamic Vinaigrette (N,V)
Sesame Fried Crispy Beef, Red Peppers and Green Onion (GF, DF)	Herb Crusted Chicken with Roasted Brussel Sprouts and Basil Pesto Vinaigrette (GF)
Thai Fried Rice, Onion, Peppers & Chili Sauce (GF, DF, VG, V)	Pan Seared Salmon with Tomato-Fennel Broth (DF, GF)
Broccoli Stir Fry with Crispy Garlic (GF, DF, VG, V)	Lemon Thyme Roasted Potato (GF, DF, V)
Ube Rice Pudding (GF, V)	Brie & Broccoli Casserole (GF, V)
\$79 Per Guest	Chocolate Cinnamon Bread Pudding (V)
	<b>\$79</b> Per Guest
LA CANTINA - FRIDAY	ISLAND WEEKEND - SATURDAY
Pozole Soup (GF, DF, VG, V) with Shredded Cabbage & Lime (DF, V)	Island Macaroni Salad with Hawaiian Salt, Scallion & Carrot with Sweet Onion Aoili (DF, V)
Cucumber & Tomato Salad, Red Onion, Queso Fresco, Jalapeno	Big Island Coleslaw with Green Papaya & Red Cabbage, Shoyu-
Cilantro Vinaigrette (GF, V)	Honey Dressing (GF, DF, VG, V)
Romaine Salad with Corn, Pickled Red Onion, Pepitas, Chipotle	Honey Dressing (GF, DF, VG, V)
Romaine Salad with Corn, Pickled Red Onion, Pepitas, Chipotle Vinaigrette (DF, GF, V, VG)	Honey Dressing (GF, DF, VG, V)
Romaine Salad with Corn, Pickled Red Onion, Pepitas, Chipotle Vinaigrette (DF, GF, V, VG) Marinated Achiote Grilled Chicken, Roasted Poblanos (DF, GF)	Honey Dressing (GF, DF, VG, V)  Baby Greens Salad with Tropical Fruit Vinaigrette (GF, DF, VG, V)
Romaine Salad with Corn, Pickled Red Onion, Pepitas, Chipotle	Honey Dressing (GF, DF, VG, V)  Baby Greens Salad with Tropical Fruit Vinaigrette (GF, DF, VG, V)  Charred Pineapple Chicken, Green Onions (GF, DF)
Romaine Salad with Corn, Pickled Red Onion, Pepitas, Chipotle Vinaigrette (DF, GF, V, VG)  Marinated Achiote Grilled Chicken, Roasted Poblanos (DF, GF)	Honey Dressing (GF, DF, VG, V)  Baby Greens Salad with Tropical Fruit Vinaigrette (GF, DF, VG, V)  Charred Pineapple Chicken, Green Onions (GF, DF)  Teriyaki Mahi Mahi, Spicy Mango Relish (GF, DF)
Beef Fajitas, Cilantro & Mixed Peppers (DF, GF)	Honey Dressing (GF, DF, VG, V)  Baby Greens Salad with Tropical Fruit Vinaigrette (GF, DF, VG, V)  Charred Pineapple Chicken, Green Onions (GF, DF)  Teriyaki Mahi Mahi, Spicy Mango Relish (GF, DF)  Classic Steamed Rice, Sesame Seeds (GF, DF, VG, V)

*\$79* Per Guest

Flour Tortillas (DF, V, VG)

Gallo, Jalapenos

VG, V)

Lime Wedges, Roasted Tomato Salsa, Queso Fresco, Pico de

Churros (DF, VG, V) with Warm Abuelita Chocolate Sauce (GF, DF,

### \$79 Per Guest

#### SEASONAL DELI - SUNDAY

Roasted Vegetable & Fresh Herb Soup (GF, DF, VG, V)

Pasta Salad with Sundried Tomatoes, Italian Olives, Parmesan Cheese & Herb Vinaigrette (DF, V)

Traditional Caesar Salad with Garlic Croutons, Shaved Parmesan (V, VG)

Make Your Own Sandwiches Using the Following Offerings:

Smoked Turkey Breast, Mortadella, and Roast Beef (DF, GF) Sliced Swiss Cheese, Sliced Cheddar, Sliced Provolone (GF, V) Roasted Vegetables, Vine Ripened Tomato, Lettuce, Pickled Red Onion, Deli Pickles (DF, GF, V, VG) Garlic Aioli, Dijon Mustard (GF, V) Assorted Sliced Breads (DF, V, VG)

Individual Bags of Assorted Chips (DF, V, VG)

Assorted Freshly Baked Cookies (V)

\$79 Per Guest

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#### Plated Lunch

Planner Choose ONE Starter, Entree, and Dessert for entire group to enjoy. All Plated Lunches Include Bread Service & Iced Tea

#### **STARTERS**

Potato Leek Soup, Truffle Oil and Chives (GF, DF, VG, V)

Tomato Basil Soup (GF, DF, VG, V) Garlic Sourdough Croutons (VG, V)

Butternut Squash Bisque, Spiced Pepitas (DF, V, VG)

Baby Kale, Arugula, Mixed Greens, Cucumbers, Radish, Scallions, Sweet Tomatoes (GF, DF, VG, V) Cilantro-Lemon Vinaigrette (GF, DF, VG, V)

Classic Wedge Salad, Tomato, Green Onion, Crispy Bacon, Blue Cheese (GF) Buttermilk Ranch Dressing (GF, V)

Lemon Caesar, Baby Hearts of Romaine, Chives, Shaved Parmesan, Lemon Zest (DF, VG, V) Anchovy Dressing (GF)

#### **FNTRFFS**

Pan Seared Chicken Breast with Smoked Paprika Carrot Puree, Broccolini, Buttermilk Mashed Potatoes and Herb Demi-Glace (GF) | \$59

Flat Iron Steak, Creamy Spinach Farrotto, Roasted Summer Vegetables, Red Wine Demi Sauce | \$64

Grilled Beef Tenderloin, Balsamic Cippolinis, Potato au gratin, Roasted Baby Carrots and Green Peppercorn Demi-Glace (GF) | \$68

Mushroom & Garden Vegetable Ravioli, Lemon Broccolini, Basil Chimichurri (GF. DF. VG. V) | \$54

Pan Roasted Salmon, Ancient Grains (Quinoa, Sorghum, Wild Rice) Summer Veg, Preserved lemon Pesto | \$60

Watermelon & Arugula Salad, Local Radish, Feta Cheese Citrus Zest Vinaigrette (GF, V)	Harissa Cauliflower Steak, Roasted Onions, Quinoa, Herbed Tomato Fennel Sauce (GF, DF, VG, V)   \$54
Roasted Beet & Citrus Salad, Toasted Pistachio, Petite Greens, Pickled Kumquat, Roasted Shallot Vinaigrette (GF, DF, VG, V)	
DESSERTS	
GF Flourless Chocolate Noir Cake (Individual GF/V)	
GF Flourless Lemon Cheesecake (Individual GF/V)	
Apple Caramel Cheesecake (Individual V)	
Dark Chocolate Fantasy (Individual V)	
Tres Leches Strawberry (Individual V)	

## 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 SELECTIONS	WARM SELECTIONS
Roasted Eggplant & Olive Tapenade on Flatbread (V, DF)	Coconut Chicken Skewer (DF)
Fig, Ricotta, Honey, Fig Jam on Baguette (V)	Shrimp Tempura (DF)
Blue Cheese, Truffled Pear & Walnut Tartelette (V)	Spinach and Cheese Calzone (V)
Bresaola, Blue Cheese & Horseradish on Baguette	Black and White Sesame Chicken on Skewer (DF)
Chicken Salad with Red Onion Jam & Bacon on Baguette	Mushroom Potsticker (DF, VG, V)
Spicy Seared Ahi with Sriracha Aioli on Cucumber (GF, DF)	Chicken Potsticker (DF)
Deviled Egg with Crispy Shallot & Prosciutto (GF, DF)	Chicken Buffalo Rangoon
Shrimp and Wasabi Crème in Tartelette	Crab Rangoon
Seared Beef Tenderloin with Red Wine Glaze & Gorgonzola on	Lobster Potsticker (DF)

Baguette	Chorizo and Potato Empanada (V)
Grilled Vegetable Napolean on Flatbread (DF, VG, V)	Kahlua Pork Empanada (DF)
Pork Tenderloin with Spicy Honey on Flatbread (DF)	Beef Flauta (DF)
Purple Potato, Smoked Garnet Yam, Coconut & Lavender Honey	Poblano and Cheese Flauta (DF)
Prosciutto wrapped Fig with Gorgonzola Mousse (GF)	Thai Vegetable Lumpia (DF, VG, V)
Vietnamese Summer Roll with Julienne Vegetables (GF, DF, VG, V)	Beef Meatball (DF)
\$11 Per Piece	Chicken Meatball (DF)
	Spinach Goat Cheese Mini Pizza (V)
	Mini Beef Wellington Pillow (DF)
	Vegetable Curry Samosa (VG, DF)
	Duck and Wild Mushroom Springroll
	Potato and Cheddar Cheese Taquito (V)
	Beef Barbacoa Taquito (DF)
	\$12 Per Piece

## Presentation Stations

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

SHELLFISH BAR	SUSHI
Jumbo Cocktail Shrimp (DF, GF)	California Rolls (GF)
Oysters on the Half Shell (DF, GF)	Spicy Tuna Roll (DF, GF)
Crab Claws (DF, GF)	Salmon, Tuna, and Shrimp Nigiri (DF, GF)
Lemon Wedges (GF, DF, VG, V), Cocktail Sauce (GF, DF, VG, V),	Wasabi, Soy Sauce, Pickled Ginger (GF, DF, VG, V)
Remoulade (GF, V), and Tabasco Sauce (GF, DF, VG, V)	\$850 Per Display

\$850 Per Display

ANTIPASTO	CALIFORNIA GARDEN CRUDITES
Herb Roasted Seasonal Vegetables (DF, GF, VG, V)	Fresh Local Vegetables (DF, GF, VG, V)
Assorted Olives (DF, GF, V, VG)	Dill Cucumber Dip (GF, V)
Marinated Mozzarella (GF, V)	Beet Hummus (DF, GF, VG, V)
Sliced Prosciutto, Copa, Salami, Mortadella (DF, GF)	Roasted Tomato Olive Tapenade (DF, GF, VG, V)
House Made Red Pepper Hummus Dip (DF, GF, VG, V)	Ranch (GF, V)
Focaccia Bread (DF, VG, V)	\$27 Per Guest
\$40 Per Guest	
RUSTIC PASTA STATION	CHIPS AND DIPS
Chef's Caesar Salad with Croutons	House Fried Potato Chips (DF, GF, VG, V)
Tri Color Tortellini Pasta, Arugula Pesto (V)	Fresh Tortilla Chips (DF, GF, VG, V)
Cavatappi Pasta, Tiger Shrimp, Garlic Alfredo Sauce	Fire Roasted Salsa (DF, GF, VG, V)
GF-Fusilli, Tuscan Kale, San Marzano Tomato Sauce (DF, GF, VG, V)	Spinach and Artichoke Dip (GF, V)
Shaved Parmesan Cheese (GF, V), Chili Flakes (DF, GF, VG, V)	Creamy Lemon Harissa Dip (GF, V)
Bread Sticks (V)	<b>\$28</b> Per Guest
\$43 Per Guest	
ARTISANAL CHEESE BUFFET	CEVICHE TRIO
Chef's Gourmet Cheese Selection (GF, V)	Poke Tuna, Spicy Soy, Scallion, Toasted Sesame Seeds (DF)
Dried Fruits, Nuts, Seasonal Berries, Local Honey, Artisan Breads and Crackers (DF, N, VG, V)	Ceviche Peruano Style White Fish, Lemon and Lime Juice, Cilantro, Red Onion (DF, GF)
\$36 Per Guest	Mexican Shrimp Ceviche, Pico De Gallo, Spicy Clamato (DF, GF)
	Corn Chips (DF, GF, VG, V)
	<b>\$48</b> Per Guest

NACHO STATION

STREET TACO STATION

<b>Y</b> ZO	\$27
\$28	Mustard (DF, GF, VG, V) and Cheese Sauce (GF, V)
Caesar salad with Shaved Parmesan & Croutons	Spicy Buffalo Cauliflower Bites (DF, VG, V)
Mozzarella, Tomato, Ricotta Cheese, Basil (V)	Pepperoni Pizza Bites
Grilled BBQ Chicken, Mozzarella, Olive Oil	~3 per person
Smoked Bacon, Wild Mushroom, Gruyere and Parmesan Cheese	BBQ Wings
FLATBREADS	BACKYARD SNACKS
	\$26
\$32	V), Mustard (DF, GF, VG, V), Mayonnaise (GF, V) Bib Lettuce, Tomato, Pickle, Onion (DF, GF, VG, V)
House Made Potato Chips (GF, DF, VG, V) & Chipotle Ranch (GF, V)	Sides: American Cheese and Swiss Cheese (GF, V) Ketchup (DF, GF, VG,
Oven Roasted Tomato & Portobello Slider with Vegan Harissa Aioli (DF, VG, V)	Vegetarian options available for an additional \$3++ per person
Angus Beef Slider, Cheddar Cheese, Dill Pickle, Special Sauce	Turkey Patties (DF, GF)
Fried Chicken and Country Coleslaw, Spicy Honey (DF)	Beef Patties (DF, GF)
SLIDER STATION	BUILD YOUR OWN SLIDER STATION
\$50 Per Guest	
House-Made Guacamole, Roasted Tomato Salsa, Fresh Pico de Gallo, Pickled Jalapenos, Shredded Lettuce (DF, GF, VG, V)	\$32 Per Guest
Cotija (GF, V)	GF, VG, V)
Sour Cream (GF, V)	Guacamole, Jalapeños, Pico de Gallo, Scallions, Black Olives (DF,
Flour Tortillas (DF, VG, V)	Sour Cream (GF, V)
Warm Corn Tortillas (DF, GF, VG, V)	Refried Beans (DF, GF, VG, V)
Soyrizo, Poblano & Potato (DF, GF, VG, V)	Seasoned Ground Beef (DF, GF)
Lime and Ancho Tequila Chicken (DF, GF)	Spicy Queso Dip (GF, V)
Chipotle Orange Marinated Carne Asada (DF, GF)	Warm Tortilla Chips (DF, GF, VG, V)

MUNCHIES		
Chicken Fingers (DF)		
Cheese Sticks (V)		
French Fries (DF, GF, VG, V)		
Ranch (GF, V), Ketchup (DF, GF, VG, V) & Honey Mustard Sauce (DF,	GF, VG, V)	
\$27 Per Person		
All menu prices are subject to change and do not include prevailing service cha Menu prices valid October 2025 through March 2026.	rge and applicable tax. Currently a taxable 25% service charge and 7.75% state tax.	
Carving Stations		
An ideal complement to your reception, our carving stations feature sho Required - \$200 per attendant for up to two hours. All carving stations in	w-stopping meat with Chef's personally selected sides. Station Attendant clude an assortment of fresh rolls and butter.	
SMOKED TEXAS BRISKET (~SERVES 40)	KALUA PIG (~SERVES 50)	
Smoked Beef Brisket (DF, GF)	Bao Buns (DF, V, VG), Hawaiian Mac Salad (DF, V) and Char Siu	
Baked Beans with Molasses and Brown Sugar (DF, GF, VG, V)	Barbeque Sauce (DF, GF, V, VG)	
Texas BBQ Sauce, Carolina Mustard BBQ Sauce (DF, GF, VG, V)	\$1200 Each	
Buttermilk Cornbread (V)		
<b>\$1200</b> Each		
THYME & GARLIC ROASTED TURKEY (~SERVES 25)	PRIME RIB OF BEEF (~SERVES 30)	
Sage Infused Turkey Gravy	Caramelized Onion Mashed Potatoes (GF, V)	
Honey Whipped Yukon Gold Potato (GF, V)	Creamy Horseradish (GF, V)	
Assorted Mini Rolls (DF, VG)	Assorted Dinner Rolls (DF, V, VG)	
\$625 Each	Herb Au Jus (DF, GF)	
	\$1100 Each	

Grilled Red Pepper and Pineapple Salsa (DF, GF, V, VG)
Roasted Vegetable and Quinoa Salad (DF, GF, V, VG)

## \$1000 Each

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## Reception Packages

Take your guests on a tour with a taste of San Diego's world-famous breweries and enjoy delicious pairings a plenty. Minimum of 40 Guests.

#### SAN DIEGO GASTRO PUB

#### KARL STRAUSS IPA STATION

Beef Sliders, Cheddar Cheese, Dill Pickles, Special Sauce Crispy Chicken Slider, Pickled Onions, Sweet Pickle Aioli and Wing Sauce Grilled Mushroom Sliders with Oven Roasted Tomato Aioli (V) House Fried Potato Chips (GF, DF, V, VG) Karl Strauss IPA Beer Bucket (Additional \$10/Per Beer/Based on Consumption)

#### STONE ARROGANT BASTARD ALE STATION

Crispy Chicken Wings (~3 per person)Classic Pete's Red Hot Sauce (DF, GF)Sesame Garlic Sauce (DF, GF)Blue Cheese, Ranch (V)Carrots, Celery (DF, GF, V, VG)Beer Braised Bratwurst (DF, GF) Hot Dog Buns (V)Pickle Relish, Dijon Mustard, Sauerkraut (DF, GF, V, VG) Stone Arrogant Bastard Ale Beer Bucket (Additional \$10/Per Beer/Based on Consumption) (Additional \$10/Per Beer/Based on Consumption)

#### CORONADO ORANGE AVE WIT STATION

Ceviche Trio:Baja White Fish Ceviche, Citrus Juice, Mango Relish (DF, GF)Mexican Cocktail Shrimp, Clamato Tomato Juice, Pico de Gallo, Cilantro, Lime (DF, GF)Hearts Of Palm, Tomatoes, Peppers, Cucumber, Red Onion, Tigers Milk (DF, GF, V, VG)House Fried Tortilla Chips (DF, GF, V, VG)Coronado Orange Ave Wit Beer Bucket (Additional \$10/Per Beer/Based on Consumption)

#### BELCHING BEAVER PEANUT BUTTER MILK STOUT STATION

Mini Desserts (V) Peanut Butter Rice Krispy with Brown Butter (V) Coconut Milk Custard with Cranberry Compote (V) Chocolate - Brownies (V) Butter Milk Stout Beer Bucket (Additional \$10/Per Beer/Based on Consumption)

#### \$115 Per Guest

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#### **Sweet Stations**

End your night with something sweet and satisfying. Based on 3 Pieces per Guest All items will be displayed unless requested to be passed. Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

PETITE PASTRY TABLE	CHOCOLATE COLLABORATION
Mini Assorted Cookies (V)	Chocolate Dipped Coconut Macarons (V)
Mini Assorted Cupcakes (V)	Chocolate Truffles (V)
Assorted Petite Pastries (V)	Dried Fruit Chocolate Bark (V)
Mini Mixed Berries Fruit Tarts (V)	Mini Chocolate Cupcakes (V)
\$36 Per Guest	\$36 Per Guest
WINTER REFRESH	
White Chocolate Dipped Strawberries (GF, V)	
Tropical Fruit Salad with Passionfruit Syrup (DF, GF, V, VG)	
Champagne Jell-O Shots (DF, V)	
\$32 Per Guest	
Menu prices valid October 2025 through March 2026.  Late Night Snacks	
For those late night owls that want to keep the party going. <i>Available</i>	ble for parties 25 and over.
BUILD YOUR OWN S'MORES STATION	MIDNIGHT MUNCHIES
Hershey's Chocolate Bars	Mini Corn Dogs, (DF, GF)
Reese's Peanut Butter Cups	Chicken Tenders (DF)
York Peppermint Patties	Tater Tots (DF, GF, V, VG)
Graham Crackers	Sides:
Jumbo Marshmallows	Cheddar Cheese Sauce (GF, V) Yellow Mustard (DF, GF, V, VG)  Ranch (GF, V) Ketchup (DF, GF, V, VG)
\$23 Per Guest	\$27 Per Guest
FLATBREADS	SLIDERS
Smoked Bacon, Wild Mushrooms, Mozzarella Cheese	Beef and Cheddar Cheese, Dill Pickle, Special Sauce

Grilled BBQ Chicken, Sharp Cheddar Cheese	Fried Chicken and Country Coleslaw, Spicy Honey
Fresh Mozzarella Cheese, Tomato, Basil Olive Tapenade (V)	Roasted Tomato & Portobello with Vegan Harissa Aioli (V)
<b>\$28</b> Per Guest	House Made Chips (DF, GF, V, VG) & Chipotle Ranch (GF, V)
	\$32 Per Guest
CHICKEN N' FRIES	
Chicken Fingers (DF)	
Cheese Sticks (GF, V)	
Fries (DF, GF, V, VG)  Assorted Dipping Sauces	

## Plated Dinner

\$27 Per Guest

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. Planner to Choose One Selection for Each CourseAll Plated Dinners Include Bread Service, Coffee & Tea Speak to your Event Specialist if you would like to upgrade to Personal Preference, allowing your guests to make their Entree selections table side.

STARTER	SALAD
San Diego Clam Chowder, Serrano Chili and Smoked Bacon	Hearts of Romaine, Herb Marinated Heirloom Tomatoes with
Butternut Squash Soup with Cinnamon Cream (V, VG)	Shaved Parmesan Cheese, Croutons (V)  Cesar Dressing (GF)
Corn Bisque, Cilantro Pesto (GF, V, VG)	Spinach & Local Lettuce Salad, Black Berries, Goat Cheese, Crispy
Seared Jumbo Sea Scallop, Parsnip Puree, Chive Oil (GF)	Quinoa, Red Grapes (GF, V)  with Yuzu Vinaigrette (DF, GF)
Crispy Pork -Belly Smokey Red Chimichurri Frisée, Pickled Red Onion (DF, GF)	Wild Arugula, Roasted Rosemary Beets, Crushed Pistachios, Watermelon Radish, Balsamic Dressing (DF, GF, V, VG)
Shrimp Cocktail Citrus Poached Prawns with Cocktail Sauce and Lemon (DF, GF)	Caprese Salad with Heirloom Tomato, Mozzarella Cheese, Aged Balsamic Vinegar, Basil (GF, V)

Artisan Greens, Cucumber, Peppers, Pickled Red Onion, Feta, Tomato, Crisp Chickpeas, Oregano Vinaigrette (GF, V)

## **DESSERT FNTRFF** Pan Seared Chicken Breast, Braised Cipollini Jus, Creamy Flourless Chocolate Cake (V) Mushroom Risotto and Baby Carrots (GF) | \$85 Strawberry Shortcake (V) Seared Local Salmon Veracruz, Orange, Olive and Caper Cappuccino Cake (V) Tapenade, Cumin Rice (GF) | \$90 Lemon Curd Tart, Toasted Meringue, Blueberry Compote (V) Red Wine Braised Short Ribs, Broccolini, Shallot Demi Glaze, Garlic Mash Potato (GF) | \$95 Grilled New York Strip, Bordelaise Sauce, Crispy Shallot, Herb Roasted Yukon Potatoes (DF, GF) | \$100 Grilled Petite 7oz. Filet with Mushroom Demi, Buttermilk Mashed Potatoes, Roasted Local Vegetables (DF, GF) | \$120

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## **Buffet Dinner**

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Bread Service, Coffee & Tea Service *A Labor Fee of \$150.00 will be added to buffet service for less than 25 guests.* 

COASTAL	OLD TOWN
Dinner Rolls	Green Chili Pozole, Cabbage and Radish Slaw (DF, GF, V, VG)
Red Marlin Clam Chowder	Roasted Corn Elote Salad, Jicama, Peppers, Red Onion, Queso Fresco, Cilantro, Lime Aioli (GF, V)
Heirloom Tomato & Cucumber Salad (DF, GF, V, VG)	Domaina Plack Boars Badish Carrets Disklad Bad Onion
Local Greens, Beets, Fennel, Goat Cheese, Quinoa & Local Citrus Vinaigrette (DF, GF, V, VG)	Romaine, Black Beans, Radish, Carrots, Pickled Red Onion, Oregano Honey Vinaigrette (DF, GF, V)
Marinated & Roasted Flank Steak, Old Bay Charred peppers & Onion (DF, GF)	Mahi Mahi Veracruz, Peppers, Onions, Olives, Capers, Garlic in a Rich Tomato Stew (DF, GF)
Seasonal Sea Bass, with Citrus-Olive-Caper Sauce (GF)	Mole Braised Chicken Thighs, Toasted Sesame Seed, Grilled Jalapenos & Tomatoes (DF, GF)
Saffron Rice (DF, GF, V, VG)	Marinated & Charred Carne Asada, Grilled Limes & Fresno Chilies

Chef's Vegetable Mélange (DF, GF, V, VG)	(DF, GF)
Dill & Rosemary Roasted Potatoes (DF, GF, V, VG)	Chipotle Charro Frijoles, Pico de Gallo (DF, GF, V, VG)
Lemon Coconut Pudding (V)	Arroz Mexicano, Peas & Carrots (DF, GF, V, VG)
Blondies Bars (V)	Flour Tortillas (DF, V, VG)
\$115 Per Guest	Roasted Salsa, Pickled Jalapenos, Sour Cream (GF, V)
	Vanilla & Cinnamon Rice Pudding (GF, V)
	Churros with Abuelita Chocolate Sauce (V)
	\$120 Per Guest
LITTLE ITALY	MALIHINI LUAU
Fall Vegetable Minestrone Soup (DF, GF, V, VG)	Kings Hawaiian Rolls
Big Italian Salad, Romaine, Peppers, Kalamata Olives, Fetta, Carrots, Cucumber, Peppers, Tomato, Parsley, Red Onion, Basil Vinaigrette (GF, V)	Tropical Fruit Salad (V)
	Island Macaroni Salad with Hawaiian Salt, Scallion & Carrot with Sweet Onion Aioli (DF, V)
Lemon Caesar Salad, Herb Croutons, Shaved Parmesan Cheese with Lemon Caesar Dressing	Baby Greens Salad with Tropical Fruit Vinaigrette (DF, GF, VG, V)
Slow Cooked Beef Bolognaise, Rigatoni Pasta (DF)	Ahi Poke
Salmon Puttanesca, Roasted Tomato & Mediterranean Olives, Soft Herbs (DF, GF)	Charred Pineapple Chicken, Green Onions (DF, GF)
	Teriyaki Mahi Mahi, Spicy Mango Relish (DF, GF)
Pesto Baked Vegetable Cheesy Pasta (V)	Stir Fried Vegetables (DF, GF, VG, V)
Red Pepper and Garlic Roasted Broccolini (GF, V)	Classic Steamed Rice, Sesame Seeds (DF, GF, VG, V)
Warm Rosemary Bread Sticks (V)	Hibiscus & Coconut Chia Seed Pudding with Mango (DF, GF, VG, V)
Classic Tiramisu (V)	Tropical Hawaiian Cake (V)
Italian Wedding Cookies (V)	¢120 a

*\$125* Per Guest

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*\$130* Per Guest

# Specialty Offerings

Chef Kevin 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.

VEGAN GLUTEN FREE ENTREES	VEGAN FRIENDLY BUFFET OPTIONS
Cauliflower Steak with 3 Grain Salad, Roasted Heirloom Carrots, Charred Cherry Tomatoes, Harissa Vinaigrette (DF, GF, VG, V)	Cauliflower Steak, Charred Cherry Tomatoes, Harissa Vinaigrette (DF, GF, VG, V)
Sweet and Spicy Vegetables, Grilled Tofu, Pineapple Coconut	Crispy Tofu, Pineapple Coconut Relish (DF, GF, VG, V)
Relish (DF, GF, VG, V)  Fried Rice with Edamame, Scallions, Charred Corn, Bok Choy (DF, GF, VG, V)  Thai Coconut Curry with Seasonal Vegetables on Jasmine Rice (DF, GF, VG, V)  Vegan Curried Chickpeas, Lentils and Cauliflower with Yellow Rice (DF, GF, VG, V)  Moroccan Cous Cous, Eggplant, Carrots, Peas, Charred Tomato Sauce (DF, VG, V)  GF Mushroom Ravioli, Preserved Lemon Chimichurri, Grilled Broccolini (DF, GF, VG, V)	Fried Rice with Edamame, Scallions, Charred Corn, Bok Choy (DF, GF, VG, V)
	Thai Coconut Curry with Seasonal Vegetables, Steamed Rice (DF, GF, VG, V)
	Vegan Curried Chickpeas, Lentils and Cauliflower, Steamed Rice (DF, GF, VG, V)
	Moroccan Cous Cous, Eggplant, Carrots, Peas, Charred Tomato Sauce (DF, VG, V)
	GF Mushroom Ravioli, Preserved Lemon Chimichurri (DF, GF, VG, V)
VEGAN FRIENDLY DESSERTS	
Vegan Gluten Free Chocolate Cake (DF, GF, V, VG)	
Vegan Cheesecake (DF, V, VG)	
Vegan Apple Tart (DF, V, VG)	

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# Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

#### SEASONAL WINE FEATURE: SANTA CAROLINA

The Maule valley is Chile's largest winegrowing region, with over 50,000 planted hectares making it one of the most geographically and climatically diverse valleys in the country. This allows for growing a wide range of grape varieties, from fresh mountainous whites, to interior and coastal drylands reds with a lot of character. Maule is home to some of the country's oldest vineyards, some even exceeding the 100-year mark.

#### Cabernet Sauvignon | \$70 Bottle

Canvas Pinot Grigio Veneto Italy | \$62 Bottle

Winemaker Comments: This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. Taste & Flavor: Cherry, Blackberry, Fig, Green Peppercorn and Baking Spices. Food Pairings: The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta.

#### SEASONAL WINE FEATURE: FINCA, EL ORIGEN

The grapes for this Chardonnay were sourced from Finca La Esperanza, located in Los Chacayes, Uco Valley, at the foot of the Andes Mountains. Well-drained soil and high altitude, with intense sun during the day and cold nights, translates into a wine that is rich in flavor. The water used to irrigate the vineyards comes from a natural glacier-fed spring, the purity of this fresh water is then transferred to the grapes.

#### Chardonnay | \$70 Bottle

Winemaker Comments: Greenish yellow color. A fresh, expressive and aromatic wine which is smooth, creamy and well-balanced. Taste & Flavor: Fragrant notes of green apple, pear, citrus and light mineral-like aromas. Food Pairings: Versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken.

#### 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

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream
Canvas Chardonnay, California   \$62 Bottle Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.
Canvas Pinot Noir, California   \$62 Bottle Aromas of vivid red fruit with hints of spice that complement the lithe texture.
Canvas Cabernet Sauvignon, California   \$62 Bottle Subtle hints of oak and spice married with lively tannins.
Canvas Brut, Blanc Da Blancs, Italy   \$65 Bottle Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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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.

#### WHITES

The Seeker, Riesling | \$75

GermanyWhiffs of crushed mineral, earth and pollen lend savory nuances to fresh whitegrapefruit, peach and tangerine in this offdry Riesling.

Murphy Goode, The Fume Sauvignon Blanc | \$70 North Coast, CaliforniaThis Sauvignon Blanc is all about the fruit spectrum from citrus flavors through thetropical. Look for notes of tangerine, peach, pear, melon, and pineapple all broughttogether in a focused manner

Rodney Strong, Chardonnay | \$75

Sonoma, CaliforniaRounded and creamy with a touch of citrus, this flavorful aromatic wine is simple inits approachable layering of lemon zest and tropical pineapple. The oak issupportive and spicy in vanilla bean and nutmeg.

Hess, Chardonnay | \$70

Monterey, Central Coast, California Aclassic Central Coast Chardonnay, this wine offers aromas of nectarine with grilledpineapple and a hint of smoke. It is medium-bodied and presents layers of slicedpeaches and golden delicious apples, finishing crisp and clean with well-balancedacid.

#### **REDS**

MacMurray Ranch, Pinot Noir | \$76 CaliforniaRipe, fruit forward flavors with a crisp acidity are characteristics of this vintage inthe glass.

Drumheller, Cabernet Sauvignon | \$70 Columbia Valley, WashingtonThe timeless allure of Cabernet Sauvignon is captured in this wine; with ripe, darkfruit and hints of baking spice curling back on blackberry, black currant and licorice.

Pascual Toso, Malbec | \$68

Mendoza, ArgentinaAromas of plum and quince with a slight touch of elegant oak. Enjoy with pasta, poultry in light cream sauce and red meats.

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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.

SIGNATURE BAR PACKAGE	PREMIUM BAR PACKAGE
First Hour   \$28 Per person	First Hour   \$34 Per person
Second Hour   \$22 Per person	Second Hour   \$25 Per person
Third Hour   \$15 Per person	Third Hour   \$17 Per person
Inclusions:	Inclusions:

Conciere Signature Spirits to Include: Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch Wines to Include: Canvas Chardonnay, Cabernet Sauvignon, and Brut Champagne Beers to Include: Michelob Ultra, Miller Lite, Corona Extra, White Claw, and One Local Micro Brew (based on availability)

Spirits to Include: Titos Vodka, Beefeater Gin, Bacardi Run, Patron Silver Tequila, Teeling Whiskey, Jim Beam Bourbon, and Chivas Scotch Wines to Include: Angeline Chardonnay, Cabernet, Rose, and Gloria Ferrer Blanc de Blanc Sparkling Wine Beers to Include: Michelob Ultra, Miller Lite, Corona Extra, White Claw, High Noon, Two Local Micros Brews (based on availability)

#### **DELUXE BAR PACKAGE**

First Hour | \$40 Per person

Second Hour | \$30 Per person

Third Hour | \$20 Per person

#### Inclusions:

Spirits to Include: Ketel One Vodka, Hendricks Gin, Diplomatic Run, Don Julio Blanco Tequila, Jameson Whiskey, Makers Mark Bourbon, and Johnny Walker Black Scotch Wines to Include: Kendall Jackson Chardonnay, DAOU Cabernet, and Mionetto Prosecco Brut Beers to Include: Michelob Ultra, Miller Lite, Corona Extra, White Claw, High Noon, Two Local Micros Brews (based on availability)

#### PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Seasonal WinesSoft Drinks and Still/Sparkling Waters

First Hour | \$23 Per person

Two Hour | \$17 Per person

Three Hour | \$12 Per person

#### Inclusions:

Wines to Include: Angeline Chardonnay, Cabernet, Rose, and Gloria Ferrer Blanc de Blanc Sparkling Wine Beers to Include: Michelob Ultra, Miller Lite, Corona Extra, White Claw, High Noon, Three Local Micros Brews (based on availability)

#### PRICES PER DRINK - HOSTED OR CASH

Signature Cocktails | \$15

Premium Cocktails | \$17

Deluxe Cocktails | \$20

Hand Crafted Cocktails | \$16

Domestic Beer | \$9

Imported Beer | \$11

Local and Craft Beers | \$13

Hard Seltzers | \$12

Canvas Wines by Michael Mondavi | \$14

Featured Seasonal, Select & Premium Wines | \$17

Soft Drinks | \$9

#### LABOR CHARGES

Bartender | \$200

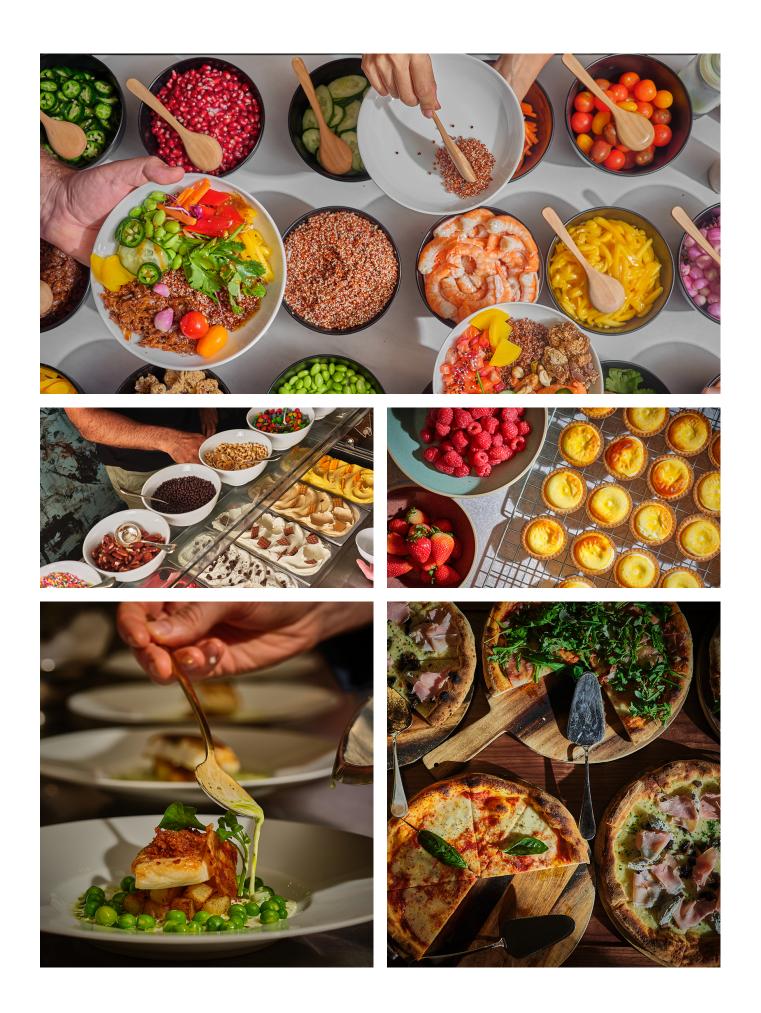
Up to three hours

Cocktail Servers/Tray Passers, each | \$200

Up to three hours

Additional Hours for Bartenders or Servers, each, per hour | \$50

Bottled Water   \$9
Energy Drinks- Available Upon Request   \$11



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