



HYATT REGENCY VALENCIA
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.

MONDAY

- Selection of Chilled Juices
- Local and Seasonally Inspired Fruit
- Chef’s Assortment of Breakfast Pastries
- Steel Cut Oats
Served with Brown Sugar, Dried Cranberries and Walnuts
- Breakfast Strata Served Two Ways:
 - Chicken Sausage with Mushrooms and Cheddar
 - Spinch and Feta
- Freshly Brewed Coffee and Hot Tea Selections
- Pear Infused Water
- Lemon-Ginger Infused Water

\$44.10 Per Guest

WEDNESDAY

- Selection of Chilled Juices
- Local and Seasonally Inspired Fruit **DF VGN V GF**
- Assorted Cold Cereals
Served with Milk and Sliced Fruit Toppings
- Chef’s Assortment of Breakfast Pastries
- Egg Muffins Served Two Ways:
 - English Muffin, Cage Free Scramble, Canadian Bacon & Cheddar
 - English Muffin, Cage Free Scramble, Marinated Tomato & Cheddar

TUESDAY & SATURDAY

- Selection of Chilled Juices
- Local and Seasonally Inspired Fruit **DF VGN V GF**
- Chef’s Assortment of Breakfast Pastries **V**
- House Breakfast Burritos Served Two Ways:
 - Egg, Chorizo, Potato and Cheddar
 - Egg, Potato and Cheddar
- Watermelon Strawberry Infused Water
- Fresh Brewed Coffee and Hot Tea Selections
- Fresh Brewed Coffee and Hot Tea Selections
- Frittata Served Two Ways:
 - Proscuitto, Spinach & Feta
 - Heirloom Tomato, Spinach & Feta
- House Granola with Greek Yogurt
- Chef’s Assortment of Breakfast Pastries

\$44.10 Per Guest

THURSDAY & SUNDAY

- House Granola
- Selection of Chilled Juices
- Local and Seasonally Inspired Fruit
- Chef’s Assortment of Breakfast Pastries
- Melon-Lime Infused Water
- Coffee, Decaffeinated Coffee & Tazo Tea

\$44.10 Per Guest

\$44.10 *Per Guest*

FRIDAY

- Selection of Chilled Juices
- Local and Seasonally Inspired Fruit
- Cheddar Grits
- House-Made Buttermilk Biscuits
Served with Homestyle Gravy
- Strawberry-Basil Infused Water
- Fresh Brewed Coffee and Hot Tea Selections

\$44.10 *Per Guest*

Prices include 26% taxable service charge and current California sales tax of 9.5%.Fall/Winter October 1, 2024 - March 31, 2025.Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

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

MORE OPTIONS

- SMOOTHIES | \$6.30 Per Guest
Seasonal Fruit Smoothies
- ENERGY BARS | \$7.56 Per Guest
An assorted selection of Energy & Granola Bars
- YOGURT PARFAIT | \$11.34 Per Guest
House-made Granola, Low Fat Yogurt and Fresh Berries
- BAGEL BAR | \$11.34 Per Guest
A selection of Plain, Everything & Onion Bagels with Cream Cheese, Creamery Butter & Honey
- WAFFLE BAR | \$11.34 Per Guest
Banana Fosters, Whipped Cream, Seasonal Berries Candied Peanuts, & Smoked Maple Syrup
- LOTS OF LOX | \$15.12 Per Guest
A selection of Plain, Everything, & Onion Bagels with Cream Cheese, Red Onions, Capers & Smoked Salmon

CHEF'S CHEESE BOARD | \$17.64 Per Guest
Handcrafted Local Artisan and International Cheese Selection with Fresh Baked Bread Sticks, Lavosh & Baguettes

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Brunch

OMELET STATION BRUNCH ENHANCEMENT

Omelet Station
Tomatoes, Peppers, Onions, Spinach, Jack Cheese, Ham, Bacon
& Cage Free Eggs

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\$19.38 *Per Guest*

AVOCADO TOAST STATION BRUNCH
ENHANCEMENT

Avocado Toast Station
White, Wheat, Sourdough, & Gluten Free Toast Pickled Red
Onions, Vine-Ripened Cherry Tomatoes, Radishes, Micro Greens
Everything Bagel Seasoning, Red Pepper Flakes, Roasted Garlic,
Pink Salt Fresh, Chef-Prepared Mashed Avocado

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\$24.42 *Per Guest*

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tea.

VALENCIA BREAKFAST BUFFET

Selection of Chilled Juices

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Local and Seasonally Inspired Fruit

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Chef's Selection Assorted Breakfast Pastries

.....

Classic Scrambled Eggs

.....

Skillet Roasted Potatoes, Onions & Peppers

.....

Fresh Brewed Coffee and Hot Tea Selections

.....

\$44.10 *Per Guest*

STAY FIT BREAKFAST

Applewood Smoked Bacon

.....

Local and Seasonally Inspired Fruit

.....

Sugar Free Apple-Bran & Blueberry Muffins & Croissants

.....

Coconut Milk & Chia Seed Parfait
with House-Made Granola & Fresh Berries

.....

Cage Free Scrambled Egg Whites

.....

Chicken Sausage

.....

Oven Roasted Potatoes with Sweet Red Peppers

.....

Selection of Chilled Juices

.....

Fresh Brewed Coffee and Hot Tea Selections

Chef's Selection of Breakfast Pastries & Croissants

\$52.92 *Per Guest*

TOWN CENTER BREAKFAST

Local and Seasonally Inspired Fruit

OMELET STATION

Freshly Prepared Omelets with choice of: Cheddar & Jack Cheese,
Herbed Mushrooms, Green Onions, Tomatoes, Bell Peppers,
Onions, Spinach, Bacon & Ham

Herb Roasted Potatoes

\$61.74 *Per Guest*

WAFFLES WITH STRAWBERRY COMPOTE & WHIPPED CREAM

SELECTION OF CHILLED JUICES

FRESHLY BREWED COFFEE AND HOT TEA SELECTIONS

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Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options.

MONDAY- THE A&P BREAK

- Apple Cinnamon Muffins
- Mini Apple Empanada
- Fresh Pears
- Honey & Pear Greek Yogurt Parfaits
- Pear Infused Water

\$26.46 Per Guest

WEDNESDAY- THE ANTI-O BREAK

- Dark Chocolate Bluberry Bark with Almonds
- Farmers Market Whole Fruit Selection
- Individually Bagged Trail Mix
- Blueberry & Yogurt Smoothies
- Lemon-Ginger Infused Water

\$26.46 Per Guest

THURSDAY & SUNDAY- THE CHOCO COFFEE BREAK

- Tiramisu Cups
- Chocolate Dipped Pretzels
- Milk Chocolate Almonds
- Indiviually Chilled Coffee Drinks

\$26.46 Per Guest

FRIDAY- THE BAKERY BREAK

- Doughnut Hole Stacks
- Cinnamon Rolls
- Assorted Danishes
- Fresh Brewed Coffee and Hot Tea Selections
- An Assortment of Flavored Syrups and Creamers

\$26.46 Per Guest

TUESDAY & SATURDAY- THE SUNSHINE BREAK

- Valencia Oranges with Mint Syrup
- Chili Lime Tostones with Mango Chutney
- Fresh Clementines
- Watermelon-Strawberry Infused Water

\$26.46 Per Guest

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice,

too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 1 hour.

TUESDAY & SATURDAY- THE CRUNCH BREAK

- Fresh Corn Tortilla Chips
 - House-Made Salsa, Guacamole & Queso
 - Chicharrones
 - Street Corn Skewers
 - Jicama Spears with Chili & Lime
- \$26.46** *Per Guest*

WEDNESDAY- THE RAISE THE BAR BREAK

- Meyer Lemon Bars
 - Fersh Baked Brownies & Blondies
 - Pecan Bars
 - Chocolate Dipped Rice Crispy Treats
 - Iced Cold Whole, Low Fat & Almond Milks
- \$26.46** *Per Guest*

MONDAY- THE CRISP BREAK

- Grilled Herb Crostini & Pita Crisps
 - Fresh Local Vegetable Sampling
 - Spinach-Artichoke Dip & Avocado Hummus
 - Sun-Dried Tomato & Point Reyes Blue Cheese Dip
 - Strawberries & Cream Mousse Cups
- \$26.46** *Per Guest*

THURSDAY & SUNDAY- THE CRUNCH BREAK

- Olive Tapenade
 - Chickpeas with Roasted Garlic & Tahini
 - Garlic Herb Cheese Spread
 - Sabra Hummus and Pretzels Chips
 - Lavosh, Gluten Free Crackers, Baguette Slices, & Spiced Pita Bread
- \$26.46** *Per Guest*

FRIDAY- THE CANDY STORE BREAK

- Retro Candy Display
 - Assortment of Candy Bars
 - Selection of Flavored Popcorn
 - Chocolate Dipped Apples with Pecan Crust
 - Root Beer & Other Sodas
- \$26.46**

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Assorted Bakery Selections | \$52.92 Per Dozen
Selection of Muffins & Danishes
- Assortment of Bagels | \$52.92 Per Dozen
With Assorted Cream Cheese
- Jumbo Homestyle Cookies | \$49.14 Per Dozen
Chocolate Chunk, Peanut Butter & Oatmeal Raisin

SNACKS

- Warm Soft Pretzel | \$7.56 Each
Jalapeno Stuffed Pretzel with Cheddar Dip
- Indivually Wrapped Trail Mix | \$7.56 Each
Mixed Nuts, Assorted Dried Fruits
- Sliced Market Fresh Fruit | \$15.12 Per Guest
Seasonal Selection Fruit Platter

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A La Carte Beverages

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

COFFEE, TEA & LEMONADE

- Freshly Brewed Coffee, Hot Tea | \$90.72 Per Gallon
- Regular Lemonade | \$60.48 Per Gallon
- Raspberry Mint Black Iced Tea | \$65.52 Per Gallon
- Strawberry Lemonade | \$65.52 Per Gallon
- Regular Iced Tea | \$60.48 Per Gallon
- Jasmine Iced Green Tea | \$65.520 Per Gallon

STILL WATER & SPARKLING WATER

- Premium Still & Sparkling Waters | \$7.56 Each
- Kevita Sparkling Probiotic Refreshers | \$8.82 Each

SOFT DRINKS

- Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.56 Each

SPECIALTY BOTTLED BEVERAGES

- Bottled Iced Tea | \$8.82 Each
- Gatorade Energy Drinks | \$6.30 Each
- Bottled Starbucks Drinks | \$8.82 Each

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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 Menus Include Coffee, Tea and Water. Minimum of 25 guests required for all buffets.

MONDAY & FRIDAY- HARVEST LUNCH BUFFET

- Butter Lettuce Salad with Pears, Local Goat Cheese, Walnuts & Apple Cider Vinaigrette
- Herb Rubbed Turkey Breast
- Grilled Beef Tri-Tip, Chipotle Demi
- Harvest Rice Pilaf
- Roasted Three Color Potatoes and a Medley of Market Vegetables
- House-Made Cranberry Relish
- Seasonal Cobbler with Cinnamon Whipped Cream

\$69.30 Per Guest

TUESDAY & SATURDAY- FIESTA BUFFET

- Jicama, Mango and Orange Salad
- Santa Fe Salad with Roasted Corn, Tomatoes, Black Beans. Avocado, Queso Fresco, and Chipotle Ranch Dressing
- Choose 2: Chicken, Beef or Pork Tacos
- Southwest Seasoned Rice and Beans
- Warm Corn and Flour Tortillas
- Salsa, Sour Cream, Guacamole, Chopped Onion and Cilantro
- Cinnamon Churros and Dulce De Leche Cake

\$69.30 Per Guest

WEDNESDAY- SEASONAL CALIFORNIA DELI BUFFET

- Mixed Organic Greens
- Choose 1: Creamy Potato Salad or Chilled Pasta Salad
- Sliced Roasted Turkey Breast, Cured Deli Ham, Spicy Cappicola, Slow Roasted Beef
- Sliced Cheddar, Swiss, and Muenster Cheeses
- Chicken Salad with Toasted Almonds and Crisp Apples
- Artisan Baked Bread, Pickle Spears, and Assorted Spreads
- Ranch-Dusted House Kettle Chips
- Apple Caramel Pie and Mango Chiffon Cake

\$69.30 Per Guest

THURSDAY & SUNDAY- TASTE OF ITALY

- Caprese Salad with Heirloom Tomatoes and Mozzarella
- Baby Arugula Salad with Roasted Red Pepper, Artichokes, Kalamata Olives, and Dijon Mustard Vinaigrette
- Breaded or Grilled Chicken Parmesan with Marinara Sauce and Parmesan Cheese
- Ratatouille 3-Cheese Ravioli
- Choose 1: Italian Style Meatballs in Spicy Tomato Sauce or Grilled Italian Sausages with Pepper and Onions
- Tiramisu and Chocolate Pecan Crunch Cheesecake

\$69.30 Per Guest

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

SANDWICHES ON THE RUN

- Selection of Fresh Made Deli Sandwiches (Choose 3)
- Sliced Roasted Turkey Breast & Swiss
 - Cured Deli Ham & Cheddar
 - Spicy Cappicola & Fresh Mozzarella
 - Garen Vegetable & Pesto Aioli (v)
-
- Individual Creamy Potato Salad
-
- Ranch-Dusted Kettle Chips
-
- Fresh Baked Jumbo Chocolate Chip Cookie
-
- \$57.96** *Per Guest*

ANCIENT GRAIN BOWLS

- Selection of Grain Bowls
-
- Individual Crudite with Hummus
-
- Assorted Crackers & Breads
-
- Seasonal Berry & Greek Yogurt Parfait
-
- \$57.96** *Per Guest*

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Plated Lunch

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

PLATED LUNCH

- STARTERS (Select One)
- Califonria Mozzarella Salad Red and Yellow Tomato and Micro Basil --- Spinach Salad Strawberries, Tomato, Goat Cheese, Red Onion with a White Balsamic Vinaigrette --- Organic Local Greens Carrots, Cucumbers and Tomatoes, Feta Cheese, Olives with a Champagne Vinaigrette --- House Caesar Salad Heart of Romaine Wedge, Parmesan, Oversized Croutons, with Creamy Caesar Dressing
-
- ENTREES (Select Up to Two)
- All Entrees are served with Seasonal Vegetables, and Planner's Choice of Roasted Red Potatoes, Quinoa, or Rice Pilaf: Grilled Skirt Steak with Chimichurri --- Garden Vegetable Pasta with Basil Pesto Cream Sauce --- Grilled All-Natural Chicken Breast with Artichoke and Caper Sauce --- Grilled Salmon, Mediterranean Tapenade --- Teriyaki Chicken Breast with Grilled Pineapple
-
- CHEF'S CHOICE DESSERT
-

PREMIUM ENTREES

- Pan Seared Barramundi Sea Bass with Tomato Pico
-
- Grilled All-Natural New York Steak, Asparagus and Merlot Demi Glace
-
- \$15.12** *Per Guest*

\$69.30 Per Guest

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

- Ceviche Cup with Marinated Mahi Fish | \$10.08 Per Piece
- Tuna Tartar, Wonton Crisp | \$10.08 Per Piece
- Mushroom Truffle Crostini, Boursin Goat Cheese | \$10.08 Per Piece
- Red and Yellow Tomato Bruschetta, Micro Basil, Balsamic Drizzle | \$10.08 Per Piece
- Gazpacho with Grilled Shrimp | \$10.08 Per Piece
- Mini Mozzarella and Tomato Skewer, with Pesto Olive Oil | \$10.08 Per Piece

WARM SELECTIONS

- Beef Skewer with Chimichurri Sauce | \$10.08 Per Piece
- Tandoori Chicken Skewer with Mango Dip | \$10.08 Per Piece
- Spinach Cheese Spanakopita | \$10.08 Per Piece
- Chicken Potsticker with Sweet Chili Sauce | \$10.08 Per Piece
- Vegetable Samosa with Mint Sauce | \$10.08 Per Piece
- Thai Chicken Satay with Peanut Dipping Sauce | \$10.08 Per Piece
- Coconut Shrimp with Ponzu Dip | \$10.08 Per Piece
- Vegetable Spring Roll with Sweet Chili Sauce | \$10.08 Per Piece

PREMIUM SELECTION

- Maryland Blue Crab Cake with Old Bay Remoulade | \$12.60 Per Piece
- Scallops Wrapped in Applewood Smoked Bacon | \$12.60 Per Piece
- Beef Wellingtons with Balsamic Drizzle | \$12.60 Per Piece
- Mango Gazpacho Lobster Shooter | \$12.60 Per Piece

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Presentation Stations

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

Jumbo Lemon Shrimp, Stone Crab Claws, Oyster Gazpacho Shooters, California Seafood Salad
Served with Cocktail Sauce & Tobasco

.....
Market Price

MAIN STREET SLIDERS

Crab Cake with Sambal Aioli and Asian Slaw
.....
Wagyu Beef with Applewood Smoked Bacon, Cheddar Cheese, Tomato Jam and Chipotle Aioli
.....
Spiced Chicken with Caramelized Onion Jam
.....
Served with House-Made Kettle Chips
.....

\$32.76*Per Guest*

SEASONAL CRUDITE

Seasonal Garden Vegetables
.....
Pumpkin Seeds, Olive Roasted Tomato Tapenade, Spinach-Ranch Dip
.....
Sesame Crackers and Ciabatta Crisps
.....

\$15.12*Per Guest*

ANTIPASTO

Grilled Vegetables, Roasted Tomatoes, Marinated Mushrooms, Mediterranean Olives
.....
Salami Picante, Sopresseta and Fine Italian Prosciutto
.....
Manchego Cheese, Parmesan Reggiano, and Mozzarella
.....
Rustic Bread Presentation
.....

\$31.50*Per Guest*

CHEF'S CHEESE BOARD

Handcrafted Local Artisan and International Cheese Selection
.....
Fresh Baked Bread Sticks, Lavash and Baguettes
.....
Homemade Chutney, Dried Fruits, Local Piru Honey and Spiced Nuts
.....

\$27.72*Per Guest*

CHIPS & DIPS

Spicy Spinach and Artichoke Dip
.....
Spicy Nacho Cheese Dip
.....

\$18.90*Per Guest*

SERVED WITH TORTILLA CHIPS AND PITA CRISP

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$150 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

CARVED CEDAR PLANK SALMON

- Quinoa Stir Fry
 - Sundried Tomato Tapenade
- \$35.28** *Per Guest*

DIJON CRUSTED LAMB RACK

- House Made Cherry Demi
 - Roasted Fingerling Potatoes
 - Warm Bread Rolls
- \$40.32** *Per Guest*

ALL-NATURAL PRIME RIB

- Horseradish Sauce and Au Jus
 - Truffle Au Gratin Potatoes
 - French Baguettes
 - Shaved Brussel Sprouts Slaw
 - With Sunflower Seeds, Cranberries and House Made Honey Mustard Dressing
- \$42.84** *Per Guest*

SMOKED SEA SALT ROASTED BEEF TENDERLOIN

- Balsamic Reduction
 - Organic Asparagus Risotto
 - Multigrain Rolls
- \$40.32** *Per Guest*

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Reception Packages

Based On One Hour of Service

RUSTIC ITALIAN

- Tomato Basil Bruschetta
 - Tuscan Chicken Skewers
 - Meatball Sliders
 - Pasta Salad and Garlic Rolls
- \$34.02** *Per Guest*

AMERICAN PUB

- Beef and Chicken Sliders
 - Bratwurst with Grilled Onions and Mustard
 - Potato Salad with Gherkins
 - French Fries with Condiments
- \$34.02** *Per Guest*

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Personal Preference

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

TO CREATE YOUR PERSONAL PREFERENCE MENU

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

PLANNER'S CHOICE APPETIZER

- Seared Spiced Tuna
- Seared Crab Cake, Cajun Remoulade
- Vegetable Ravioli, Summer Squash Stew, Chevre Cheese Sauce

PLANNER'S CHOICE SALAD

- Lemon Marinated Arugula, Artichokes, Roasted Red Pepper, Feta Cheese
- Seasonal Market Greens, Cypress Goat Cheese and Roasted Pears with White Balsamic Vinaigrette

INDIVIDUAL GUESTS' CHOICE ENTREE

- Grilled Filet of Beef, Port Marinated Cippolini Onion
- Grilled Pork Tenderloin with Peppered Pineapple Salsa
- Grilled Skuna Bay Salmon with Pesto Cream Sauce, Wilted Organic Kent's Farm Spinach
- Seared Halibut Herb-Panko Crust and Lemon Beurre Blanc
- Organic Chicken Breast with Creamy Creole Mustard Sauce

PLANNER'S CHOICE DESSERT

- Flourless Chocolate Noir
- Lemon Tart
- Apple Caramel Cheesecake

\$124.74 *Per Guest*

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Plated Dinner

Chef has hand selected a three-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.

PLATED DINNER

SALADS (Select One)

Spinach Salad with Strawberries, Tomato, Goat Cheese, Red Onion, and Raspberry Vinaigrette --- Bibb and Pear Salad with Glazed Walnuts and White Balsamic Dressing --- Caprese Salad with Heirloom Tomatoes, Mozzarella, and Basil Vinaigrette ---

ENTREES (Select Up to Two)

Herb-Crusted Beef Short Rib with Chimichurri --- Free Range Herb Roasted Chicken Breast Corn and Roasted Red Pepper Succotash with Herb Demi --- Grilled Sustainable Skuna Bay Salmon Lemon Dill Cream Sauce --- Mushroom Ravioli with Chervil Cream --- Vegan/Gluten Free: Penne Pasta, Baby Bells, Mushrooms in a Rose Sauce ---

DESSERTS (Select 1)

New York Cheesecake with Seasonal Berries --- Spiced Pumpkin Cheesecake with Pistachio Crumble --- Chocolate Ganache Cake with Seasonal Berries & Raspberry Coulis --- Chocolate Pistachio Cannoli ---

PREMIUM ENTREES | \$15.12 Per Guest

Pan Seared Halibut --- Tomato Eggplant Ratatouille --- Petite Beef Tenderloin and Glazed Shrimp Duo --- Grilled New York Steak with Merlot Reduction ---

UPGRADE TO DUET PLATE | \$109.62 Per Guest

\$100.80 *Per Guest*

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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 an Assortment of Bread, Coffee & Tea Service

DINNER BUFFET

SALADS (PLANNER- SELECT 2)

Bibb and Pear Salad with Glazed Walnuts and White Balsamic Dressing --- Spinach and Strawberry Salad with Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette --- Classic Caesar Salad with Garlic-Herb Croutons, Parmesan Cheese and Caesar Dressing --- Caprese Salad with Heirloom Tomatoes, Mozzarella, and Basil Vinaigrette ---

ENTREES (PLANNER - SELECT 2)

Herb Roasted Chicken Breast with Roasted Red Pepper Puree --- Tri Tip, Cipolini Onion --- Sustainable Salmon Medallions Lemon Butter and Wilted Kale --- 4-Cheese Ravioli with Sautéed Spinach and Tomato Parmesan Cheese Sauce --- Vegan/Gluten Free: Penne Pasta, Baby Bells, Mushrooms in a Rose Sauce ---

STARCH (PLANNER - SELECT 1)

Israeli Couscous, Grilled Vegetable Medley, Herb Vinaigrette --- Herb Roasted Potatoes --- Wild Rice Pilaf --- Butternut Squash Risotto ---

VEGETABLES (PLANNER - SELECT 1)

Asparagus and Baby carrots --- Tomato and Cucumber Salad --- Roasted Seasonal Root Vegetables ---

DESSERTS

Chef's Seasonal Dessert Table

\$107.10 *Per Guest*

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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.

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 Pinot Grigio, Veneto, Italy | \$55.44 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$55.44 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$55.44 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$55.44 Bottle
Subtle hints of oak and spice married with lively tannins.

ULTRA-PREMIUM WINES

Mionetto Aventgarde Prosecco | \$75.60 Bottle

La Vielle Ferme Rose | \$60.48 Bottle

Mer Soleil 'Reserve' Chardonnay | \$100.80 Bottle

White Haven Sauvignon Blanc | \$75.60 Bottle

Chateau Ste. Michelle Riesling | \$75.60 Bottle

Rodney Strong Sonoma Cabernet Sauvignon | \$100.80 Bottle

DAOU Cabernet Sauvignon | \$100.80 Bottle

Elouan Pinot Noir | \$105.84 Bottle

Catena Vista Flores Malbec | \$75.60 Bottle

Joel Gott Palisades Red Blend | \$75.60 Bottle

Canvas Brut, Blanc Da Blancs, Italy | \$55.44 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of
unique golden apple.

Prices include 26% taxable service charge and current California sales tax of 9.5%.Fall/Winter October 1, 2024 - March 31, 2025.Menu pricing may change based on
availability and market conditions.

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing 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!

MAPLE OLD FASHIONED

Whiskey, Maple Syrup and Angostura Bitters
Served over Ice with an Orange Peel Garnish

\$15*Per Drink*

APPLETINI

Vodka and Apple Schnapps
Served with an Apple Slice Garnish and Dash of Cinnamon

\$15*Per Drink*

SMASHING PUMPKIN

Spiced Rum, Butterscotch Schnapps, Orange Juice, Pumpkin
Beer and Angostura Bitters

\$15*Per Drink*

CRANBERRY MULE

Vodka, Cranberry Juice, Lime Juice and Ginger Beer
with a Rosemary Garnish

\$15*Per Drink*

PEPPERMINTINI

Vodka, Peppermint Schnapps, Splash of Half and Half and a Dash
of Grenadine
Garnished with a Candy Cane

\$15*Per Drink*

JINGLE JUICE

Vodka, Rose Wine and Lemon-Lime Soda
Garnished with a Cocktail Cherry

\$15*Per Drink*

Prices include 26% taxable service charge and current California sales tax of 9.5%.Fall/Winter October 1, 2024 - March 31, 2025.Menu pricing may change based on
availability and market conditions.

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage
offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish & Monkey Shoulder Scotch

First Hour | \$25.20 Per person

Each Additional Hour | \$17.64 Per person

Total 5-hour Bar | \$95.76 Per person

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

First Hour | \$26.68 Per person

Each Additional Hour | \$15.12 Per person

Total 5-Hour Bar | \$86.13 Per person

ULTRA PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Woodford Reserve Bourbon, Teeling Small Batch Irish, Glenlivet 12 Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian

First Hour | \$30.24 Per person

Each Additional Hour | \$22.68 Per person

Total 5-Hour Bar | \$120.96 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$12.60

Premium Cocktails | \$15.12

Ultra Premium Cocktails | \$17.64

Domestic Beer | \$7.56

Premium and Imported Beer | \$8.82

Wine and Champagne | \$12.60

Ultra Premium Wine and Champagne | \$17.64

Soft Drinks, Juices and Bottled Water | \$7.56

GUEST PAY PER DRINK

A \$xxx minimum is required. Includes full bar set ups. Credit card or room charge only

Signature Cocktails | \$12.00

Premium Cocktails | \$13.00

Ultra Premium Cocktails | \$15.00

Domestic Beer | \$8.00

Premium and Imported Beer | \$9.00

Wine and Champagne | \$11.00

Ultra Premium Wine and Champagne | \$13.00

Soft Drinks, Juices, and Bottled Water | \$8.00

Prices include 26% taxable service charge and current California sales tax of 9.5%.Fall/Winter October 1, 2024 - March 31, 2025.Menu pricing may change based on availability and market conditions.



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