

TASTE OF *summer*



17900 Jamboree Road
Irvine, California 92614
Tel: 949-225-6640
irvine.hyatt.com

BREAKFAST



THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage
Served with Breakfast Potatoes and Roasted Herb Tomato

27.00 Per Guest

CALIFORNIA POACHED EGGS

Whole Grain English Muffin, Salt n Pepper Roasted Tomato Slice, Chili n Ground Tomato Salsa, Smashed Avocados, Caramelized Orange Wedge
Served with Warm Cinnamon n Nut Quinoa

29.00 Per Guest

SWEET ROLL FRENCH TOAST

Cinnamon Egg Batter, Warm California Stewed Blueberries, Candied Pecans
Chicken Apple Sausage

26.00 Per Guest

CALIFORNIA ROASTED SUMMER VEGETABLE FRITTATA

Locally Grown Sweet Potatoes, Red Poblano Peppers, Asparagus, Feta Cheese, Grape Tomatoes, Paprika
Breakfast Potatoes

27.00 Per Guest

All breakfasts include Juice, Breakfast Bakeries, and Coffee and Tea Selection



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BREAKFAST BUFFET



HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit,
Specialty Bakery Selection,
Assortment of Chilled Juices,
Coffee and Tazo Tea Selection

22.00 Per Guest

CREATE A CUSTOM BREAKFAST BY ADDING...

THE FARM

Scrambled Eggs with Smoked Cheddar and Chives,
Brown Sugar Bacon and Hickory Smoked Sausage
Links,
Herb Roasted Tiny Potatoes with Sea Salt

7.00 Per Guest

"HASH N EGGS"

Potato Cake with Green Onions, Baked Whole Eggs,
Chopped Bacon, Caramelized Onion,
Charon Hollandaise

7.00 Per Guest

BREAKFAST MUFFIN SANDWICH

Egg Whites, Whole Wheat English Muffin, Swiss Cheese,
Turkey Bacon, Mustard, Black Pepper Mayonnaise

7.00 Per Guest

EGG STATION

Cage Free Eggs and Omelets with Seasonal Inspired
Ingredients to Include:
Chive Buttons, Humbolt Fog Goat Cheese, Fiscalini
White Cheddar, All Natural Bacon, Black Forest Ham,
Monterey Mushrooms and Local Heirloom Tomato Salsa

12.00 Per Guest

SPANISH FRITTATA

Chorizo Sausage and White Sweet Potato, Burnt Red
Pepper, Spinach and Artichoke with Hot Chili Pepper

8.00 Per Guest

OATMEAL AND GRANOLA

Customize with Brown Sugar, Flame Raisins, Fresh
Berries, Dried Fruits, Cranberry Honey, Lo Fat Milk
and Vanilla Yogurt

8.00 Per Guest



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BREAKS



CRUNCH

Grilled Herb Crostini, Bagel Chips, Parmesan Crisps, Poppadom, Fresh Vegetable Sampling, White Bean Hummus, Heirloom Tomato Bruschetta, Grilled Portabella Relish and House Made Fromage Blanc, Lavender- Blueberry Iced Tea, Non-Alcoholic Sangria, Coffee Service

20.00 Per Guest

BITES

Skewered Caprese Bites, Gazpacho-Cucumber Bites, Mini Shrimp BLT's, Mini Monte Cristo Sandwiches, Nut Clusters, Berry Cobbler Bites, Natural Cane Sugar Sodas, Coffee Service

20.00 Per Guest

SPICE

Inferno Macadamia Nut Cupcakes, Roasted Pineapple with Habanero Glaze, Milk Chocolate with Sea Salt, Strawberry Cream Lemonade, Lemongrass Basil Sun Brewed Green Tea, Coffee Service

22.00 Per Guest

RETRO

Jars of Old Time Candy, Fresh Popcorn, Chocolate Dipped Apple Wedges Topped with Nuts and Caramel, Root Beer, Orange and Regular Sodas, Coffee Presentation

22.00 Per Guest

REFRESH

White Chocolate Corn Bread with Creamy Blackberry Butter, Red Currant Scones with Lavender Honey Butter, Greek Yogurt and Granola, Lavender Honey Glazed Cashews, Mint Sun Brewed Black Tea, Passion Fruit Lemonade, Coffee Service

22.00 Per Guest

LOCAL TREATS

Warm Soft Pretzel Sticks and Housemade Mustards, Orchard Fresh Oranges and Strawberries, Garnet Fried Chips, Mini Almond Custard Pies, California Inspired Sodas, Strawberry and Orange Lemonade, Coffee Service

22.00 Per Guest



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COFFEE BREAK SOLUTIONS

TODAY'S FRESH BAKERIES

Muffins, Croissants and Danish

42.00 Per Dozen

ASSORTMENT OF BAGELS

With Cream Cheese

46.00 Per Dozen

WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened, Ready to Eat

36.00 Per Dozen

HOME-STYLE COOKIES

Sugar Chocolate Dots, Peanut Butter Chocolate Pinwheels and Biscotti, House Made Coconut Macaroons, Gluten Free Snicker Doodle

40.00 Per Dozen

CARAMEL CHOCOLATE BROWNIES, RICE CRISPY PEANUT BUTTER AND CHOCOLATE ORANGE SQUARES BROWN SUGAR TOPPING

40.00 Per Dozen

CALIFORNIA YOGURT PARFAITS

Layered Yogurt, Fresh Central Coast California Strawberries and Homemade Granola

7.00 Each

ASSORTED ENERGY BARS

Gluten Free Fruit and Nuts "Kind" Bar with Yogurt, Whole Grain Strawberry Crunch Energy Power Bar, California Organic Clif Bar, All Natural Lemon Zest Luna Bar, Kellogg's Nutri-Grain Cereal Blueberry Bar

4.50 Each

COFFEE AND TEA

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

75.00 Per Gallon

FLAVORED ICED TEAS

Freshly Brewed- Honey Citrus or Cranberry Lime

75.00 Per Gallon

ICED COFFEE

Milk Chocolate, Vanilla Cream, Mocha Xpress

75.00 Per Gallon

REGULAR, DIET AND DECAFFEINATED PEPSI® SOFT DRINKS, STILL AND SPARKLING WATERS

3.75 Each

CHILLED JUICES

Orange, Grapefruit and Cranberry

60.00 Per Gallon

NAKED JUICE®, YOGURT SMOOTHIES AND PROTEIN DRINKS

5.00 Each

CHILLED HOUSEMADE CALIFORNIA COOLERS

Watermelon, Strawberry and Blackberry

60.00 Per Gallon

"GO GREEN" WATER STATION

Filtered Water Station includes Fresh Lemon, Cucumber and Lime

3.75 Per Guest

ITALIAN SODAS

Pomegranate, Cherry-Lime or Green Apple

4.25 Each



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PLATED LUNCHES



FIRST COURSE

select one item

Soup-Chilled Vegetarian Leek and Summer Pea, Citrus Yogurt, Parmesan Crouton

Soup-Local Farmer's Market Heirloom Tomato Gazpacho with Feta and Basil Oil

Soup-Mini Meatball, Chicken Broth, Orzo, Purple Kale and Summer Vegetables

Salad- Spinach and Mizuna, Tanaka Strawberries, Double Cream Brie, Spiced Pecans, Creamy Raspberry Vinaigrette

Salad- Baby Iceberg Lettuce, Tiny Tomatoes, Sweet Onions, Point Reyes Blue Cheese, Buttermilk Dressing

Salad-Three Endive Salad, Oxnard Berries, Green Grapes, Blanched Almonds and Cotija Cheese, Champagne Vinaigrette

DESSERT

select one item

Tanaka Farms Strawberry Shortcake
Flourless Chocolate Cake
Citrus Cheesecake, Chocolate Cookie Crust
Angel Food Cake with Stewed Summer Oxnard Blackberries
Buttermilk Panna Cotta, Fresh Blueberries and Almond Crisp

ENTRÉES

select one item

Blackberry and Balsamic BBQ Petaluma Chicken, Warm Couscous and Summer String Bean Salad
38.00 per guest

Grilled Flat Iron Steak with Caramelized Onion and Globe Artichokes, Sugar Snap Peas and Olive Oil Emulsion
43.00 per guest

Grilled Wild Pacific Sea Trout, Crisp Summer Greens, Avocado, Apricot and Fennel Relish, Cilantro Jalapeno Vinaigrette
42.00 per guest

Freshly Caught Hawaiian Big Eye Ahi, Wonbok Cabbage, Onion and Radish Sprouts, Wakame Salad, Soy Sweet Chili Mustard Dressing
45.00 per guest

Hickory Syrup Cured Pork Loin, Summer Succotash, Green Beans, Roasted Apples, Jack Daniels Demi Glace
40.00 per guest

Pan Fried Japanese Mero Snapper in Sake Bath, Sweet Baby Bok Choy, Asparagus, Charred Cucumber
42.00 per guest

*All lunches include Bread Service, Coffee and Tea Selection



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BUFFET LUNCHESES



SUMMER BBQ

New Potato Salad with Whole-Grain Mustard Vinaigrette

Summer Broccoli and Cauliflower Salad with Sunflower Seeds

Dry Rubbed Pork Ribs with Blueberry-Chipotle BBQ Sauce and Roasted Potatoes

Lemon-Rosemary Roasted Chicken with Grilled Peaches, Sugar Snap Peas and Queso Fresco

Banana Cream Pie and Peanut Lace Cookies

Bread Presentation

43.00 Per Guest

SALINAS VALLEY

Chilled Avocado and Creme Fraiche Soup

Broccoli, Mojave Raisin, and Cashew Salad

Santa Barbara Olive Medley

Grilled Salmon with Bacon and Butter Lettuce, Rosso Bruno Tomatoes and Croutons

Garlic Rubbed Porkloin with Tumble Weed Leeks

Fresh Summer Berry Shortcake Station

Bread Presentation

43.00 Per Guest

COASTAL CALIFORNIA

Pico de Gallo and Green Cabbage Coleslaw with Avocado Cilantro Puree

Fresh Berries, Basil, Cucumber, and Watercress with White Balsamic Vinaigrette

Seared Petaluma Chicken Breast, Grilled Lemon Confit

Slow Cooked Santa Maria Tri-Tip, Raspberry BBQ Sauce

California Wild Rice Pilaf with Almonds

Cherry Tartlets and Grilled Apricot with Dark Rum Syrup

Bread Presentation

45.00 Per Guest

STAY FIT

Tomato and White Bean Soup

Mixed Greens with Almonds, Dried Blueberries, Goat Cheese and Mustard Honey Vinaigrette

Avocado and Tomato Salad with Cumin Dressing

Grilled Pesto Free Range Chicken with Fire Roasted Chermoula Sauce

Today's Sustainable Catch with Lemon Confit and Broccoli

Whole Wheat Penne Pasta with Romano Beans and Crumbled Goat Cheese

Roasted Seasonal Fruit, Ricotta and Walnut Parfait

Bread Presentation

43.00 Per Guest



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BUFFET LUNCHES

SEASONAL DELI Summer Pea Soup

Artichoke, Long Rice and
Pickled Red Onion Salad

Shrimp Ceviche

Make your Own Sandwich using the following
Seasonal Offerings:

Chipotle Marinated Turkey Breast
Sliced Carne Asada, Grilled and Chilled
Serrano Ham

Manchego, Oaxaca or Asadero Cheese
Heirloom Tomatoes, Pepperocini,
Shredded Lettuce, Caramelized Onion,
Tomato Jam, Selection of Mustards and Herb
Spreads,
Rustic Whole Grain, Country and Olive
Oil Herb Breads

Individual Bags of Local Chips

Bunuelos, Loganberry Flan and Chocolate
Tacos

44.00 Per Guest

TUSCA

Grilled Artichoke Spread with Assorted Olive
Oils and Ciabatta Bread

Tuscan White Bean Soup with Tomatoes,
Cabbage and Sausage

TusCA Caesar Salad Romaine Spears,
Traditional Dressing, Fresh Parmesan, White
Anchovy and Garlic Crouton

Homemade Potato Gnocchi with Pancetta,
Roma Tomatoes and Spinach

Wild Salmon Caponata Served with Sweet &
Sour Braised Vegetables

Roasted Chicken Cacciatore, Local Tomatoes
and Vegetables

Vanilla Panna Cotta and Chilled Espresso

Bread Presentation

44.00 Per Guest

All buffet lunches include Coffee and Tea
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HORS D'OEUVRES



COLD

*Minimum of 30 Pieces per Selection

Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup

Sriracha Ahi Poke, Cucumber and Radish Sprouts, Crisp Cone

Charred Lamb and Fig Chutney in a Phyllo Cup

Smoked Duck, Champagne Grape Glaze on Polenta Crouton

Roasted Tomato Caprese with Sea Salt and Micro Basil

Blueberry Roaring Forties Blue Cheese, American Speck Crostini

Smoked Trout Salad, Fried Capers and Pumpernickel

Miniature Shrimp BLT with Herb Aioli

Ricotta Mousse Cone with Salmon Caviar

4.25 Per Piece

HOT

*Minimum of 30 Pieces per Selection.

Mini Monte Cristo Sandwiches, Raspberry Jam

Smoked Chicken and Leek Quiche

Shrimp and Coconut Empanadas

Roasted Fig and Blue Cheese

Lobster Bisque, Lime Aioli

Tandoori Chicken Skewers with Cucumber Raita

Pork Pot Stickers, Sesame Dipping Sauce

Almond Stuffed Dates Wrapped in Bacon

Braised Oxtail Tart with Sweet Carrot Confit

4.75 Per Piece



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PRESENTATION STATIONS

SHELLFISH BAR

Jumbo Shrimp, Atlantic and Pacific Oysters on the Half Shell, Chilled Riesling Steamed Mussels and Cracked King Crab Served with Poivre Mignonette, Tabasco and Cocktail Sauces

600.00 per 100 pieces

SUSHI

Selection of California Rolls Paired with Nigiri Salmon, Tamago, and Tuna Served with Wasabi, Pickled Ginger and Soy Sauce, Seasoned Seaweed, Edamame and Tofu Salads (3 pieces per guest)

21.00 Per Guest

CALIFORNIA ARTISANAL CHEESE

Handcrafted Cheese with Lavosh and Baguettes. Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits

185.00 Per 25 Guests

TAPAS

Grilled Shrimp with Avocado-Sriracha Mayo
Local Goat Cheese and Roasted Organic Beets
Rice Flour Calamari with Lime Aioli
Lobster and Hearts of Palm Salad
Tomato Salad with Sherry Vinegar and Roaring Forties Blue Cheese

18.00 Per Guest

PUB & GRUB

Hot Sausage with Horseradish Mustard and Pretzel Bread
Beef Short Rib Sandwich with Caramelized Onion Marmalade
Kobe Beef Sliders with Smoked Gouda and Tomato Jam

18.00 Per Guest

CRUDITES

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapenade, Sesame Crackers and Wasa® Crisps

135.00 Per 25 Guests

STUFFED PASTAS

Freshly Prepared with Oven Roasted Focaccia, Parmesan Bread Sticks and Lavosh

Smoked Chicken & Cheddar Rounds, Toasted Pine Nuts, Prosciutto and Roasted Garlic Veloute Sauce

Beef Confit and Herb Squares, Apples, Roasted Shallots, Demi Sauce

Agnolotti with Porcini-Shiitake Mushrooms, Roasted Red Chili Pesto and Asiago

18.00 Per Guest



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CARVING STATIONS



TURKEY

Orange Brined Local Turkey Breast
Spinach Salad with Shaved Pickled Red Onions
Fresh Strawberries and Champagne Vinaigrette
House Made Cherry Relish, Madeira Mushroom Gravy,
Harvest Seeded Twist Rolls

400.00 Per 20 Guests

BEEF

Pepper Crusted, Corn Fed Prime Rib
Caesar with Hand Shaved Parmesan Cheese and
Ciabatta Croutons
Whipped Butter Potatoes, Roasted Onions and Seasonal
Mushrooms
Horseradish Sauce and Crusty French Bread

495.00 Per 20 Guests

SALMON

Maple Glazed Cedar Planked California King Salmon
Smoked Cheddar Herb Bread Crumb Topping
Charred Corn Salsa, Green Goddess Sauce
Pinenut Dressing and Pumpnickel

400.00 Per 20 Guests

LAMB

Roast Leg of Lamb Stuffed with
Apricot Pistachio Stuffing
Summer Squash Ratatouille, Olive Oil and Rosemary
Anna Potatoes,
Green Olive Tapenade, Grilled Flatbreads

400.00 Per 20 Guests

Carving Attendant Fee of \$150 per attendant



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PLATED DINNERS



STARTERS

select one item

Roasted Garlic and Wild Rice Bisque

Chilled Watermelon, Cucumber and Basil Soup

King Crab, Crisp Frisee, Red Grapes,
Caramel Vinaigrette

Grilled Artichoke, Crumbled Feta with
Smoked Tomato, Lemon Vinaigrette

Angel Hair Pasta, Roasted Rock Shrimp,
Lime Butter Sauce, Fava Beans

White Asparagus and Black Truffle Gnocchi

SALADS

select one item

Petite Caesar with Gem Lettuce, Tiny Tomatoes,
Shaved Grana Panada,
Caesar Vinaigrette

Marinated Olive and Baby Artichoke Salad with
Shaved Manchego
Mizuna Young Spinach, Green Beans, Toasted Pine
Nuts, Popcorn Shoots
Creamy Black Pepper Dressing
Heirloom Tomato Tower, Shaved Red Onion, Green
Onion Oil
Balsamic Vinaigrette

ENTRÉES

select one item

Seared Filet Mignon, Roasted Garlic Smashed White
Sweet Potato with Morel Mushroom Sauce
72.00 per guest

Wood Grilled New York Strip, Melted Blue Cheese,
Salted Baked Potato, Salinas Valley Green Beans,
Rich Demi Glace
69.00 per guest

Pan Fried Halibut with Apple Butter Sauce,
Coconut Bacon Rice, Granny Smith Apple Salad
65.00 per guest

Seared Salmon, Ginger Black Rice, Green Peas and
Beans, Snap Peas and Shoots
64.00 per guest

Crisp Skinned Petaluma Chicken Breast, Broccolini
Risotto, Portabellos,
Lemon Madeira Sauce
62.00 per guest

Molasses and Maple Cured Pork Loin, Quince,
Sweet Corn and Poblano Pudding
63.00 per guest

DESSERTS

select one item

S'mores Spiced Chocolate, Graham Crust,
Marshmallow

Raspberry and Banana Fruit Tart
Oxnard Strawberries, Angel Food Cake, Sweet
Strawberry Gastrique
Chocolate Pots of Crème

Flourless Chocolate Cake with Macerated Cherries,
Bourbon

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BUFFET DINNERS

WEST COAST BARBECUE

Tossed Garden Greens with Tomatoes, Cucumbers, Sliced Mushrooms, Carrots, Croutons, Ranch and Cabernet Sauvignon Dressings

Potato Salad Cobb Style

Marinated Cucumber and Carrot Salad

Fresh Sliced Seasonal Fruit

Corn on the Cob

Chive Mashed Potatoes

Tequila Lime Grilled Chicken Breast

Barbecued Pork Chops with Caramelized Onion

Grilled Marinated Flank Steak with Pico de Gallo

Buttermilk Biscuits and Corn Bread Muffins

Warm Apple Pie and Peach Cobbler

65.00 Per Guest

SAND N SEA

Summer Field Green Salad with Strawberries, Candied Pecans, Gorgonzola and Cabernet Vinaigrette

Caesar Salad with Grilled Corn, Poached Gunthrop Farms Quail Eggs and Fried Capers

Antipasto Platter with Marinated Artichokes, Grilled Peppers, Asparagus, Duck Breast Smoked and Marinated Olives

Ditalini Pasta Salad with Bay Scallops, Organic Olive Oil and Summer Herbs

Wood Fire Grill Peppered Roast Beef Sirloin with Roasted Wild Mushrooms, Marble Potatoes and Baby Onions

California Seafood Stew with Pacific Ocean Fresh Fish, Alaskan Crab, Mexican Shrimp, Day Boat Scallops, Tomatoes and Clam Broth Sourdough Baguettes

Angel Food Cake, Whipped Cream, Sauced Tanaka Strawberries, Spiced Milk Chocolate

Bread Presentation

75.00 Per Guest

SUMMER TIME

Iceberg and Field Greens with Pickled Beets, Fresh Garbanzos and Creamy Peppercorn Dressing

Marinated English Cucumber and Tomato Salad with Cilantro and Shaved Red Onions

Roasted Redskin Potato Salad with Pancetta and Dill

Slow Cooked Harris Ranch Beef Ribs with Smokey Ancho Chili BBQ

Chili and Garlic Marinated Pork Loin with Roasted Local Apples and Braised Chard

Free Run Chicken Breast with Pearl Onions and Monterey Farms Mushrooms

Grilled Summer Farmers Market Vegetables and Seven-Grain Pilaf with Roasted Nuts

Blueberry Buckle, White Chocolate Corn Bread

Bread Presentation

70.00 Per Guest

All buffet dinners include Coffee and Tea Selection



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PERSONAL PREFERENCE

INTRODUCTION

Guests choose their own entree in a banquet setting.

Better than the standard dual-entrée option, more elegant than the casual buffet. We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.

A custom printed menu featuring four entrée selections is provided for guests at each setting. Specially trained servers take your guests' order as they are seated.

An option designed to satisfy individual tastes and preferences.



STARTERS

San Marzano Tomato Bisque

Bruschetta Trio: Heirloom Tomato-Basil, Roasted Pepper Goat Cheese, Prosciutto and Asparagus

California Prosciutto, Peasant Bread and Local Summer Melon

Applewood Bacon Wrapped Sea Scallop and Lemon Risotto with Pea Tendrils

Seafood Sampler- Cocktail Shrimp, Tuna Nigiri and Kumomoto Oyster Mignonette

SALADS

Iceberg Wedge with Candied Bacon, Point Reyes Blue Cheese and Heirloom Tomatoes

Spinach and Baby Arugula with Blueberries, Candied Pecans, Goat Cheese, Orange and Tarragon Vinaigrette

Butter Lettuce Salad with Tomatoes, Brown Sugar Bacon and Point Reyes Blue Cheese Dressing

Local Organic Field Greens with Balsamic Roasted Grapes, Roasted Shallots, Olive Oil and Smoked Sea Salt

DESSERTS

Chef's Seasonal Dessert Sampler

Chocolate Trio- Pots du Crème, Chocolate Gelato, Flourless Chocolate Pyramid

Flight of Seasonal Ice Creams, Gelatos and Sorbets

ENTRÈES

Grilled Niman Ranch Filet Mignon with Smoked Garlic Demi Glace

Grilled Domestic Lamb T-Bones with Minted Fava Bean Puree

Wood Roasted Pork Chop with Dark Ale Braised Onions

Crab Cake Crusted Wild Alaskan Halibut with Lemon Buerre Blanc

Cedar Planked Loch Duart Salmon with Maple Cherry Glaze, Shallots and Fresh Thyme

Petaluma Chicken Breast "Coq au Vin" with Pancetta and Wild Mushrooms

95.00 Per Guest

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BEVERAGES



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

First Hour	20.00
Second Hour	14.00
Each Additional Hour	12.00

HOST SPONSORED BAR PER DRINK*

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Cocktails	8.00
Domestic Beer	6.00
Premium and Imported Beer	7.50
Select Wine	8.00
Mineral Water/Juices	3.75
Soft Drinks	3.75
Champagne (by the glass)	10.00
Cordials	11.00

CASH BARS*

This package includes a Full Bar Setup

Cocktails	8.50
Domestic Beer	6.50
Premium and Imported Beer	7.50
Select Wine	8.50
Mineral Water/Juices	4.00
Soft Drinks	4.00
Champagne (by the glass)	10.50
Cordials	11.50

SPECIALTY DRINKS *

Margaritas and Mojitos	10.00
Frozen Specialty Drinks	11.00
Martinis	11.00

LABOR CHARGES

Bartenders:	150.00
Each up to three (3) hours	
Cashiers:	150.00
Each up to three (3) hours	
Waiter Fee:	150.00
Each up to three (3) hours	

HYATT'S SIGNATURE SELECT WINES

By Folio Studios® and Michael Mondavi®, Bottled and Cellared in Napa Valley	
Canvas by Michael Mondavi®, Chardonnay, California	34.00
Canvas by Michael Mondavi®, Merlot, California	34.00
Canvas by Michael Mondavi®, Cabernet Sauvignon, California	34.00



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LIGHTER TO MEDIUM INTENSITY WHITE WINES

Clean Slate® Riesling, Germany	34.00
Danzante® Pinot Grigio, Italy	36.00
Pighin® Pinot Grigio, Friuli Grave, Italy	44.00
Silver Birch® Sauvignon Blanc, Marlborough, New Zealand	34.00
Benziger® Sauvignon Blanc, North Coast, California	38.00
Canvas® Chardonnay by Michael Mondavi, California	34.00
St. Francis® Chardonnay, Sonoma, California	36.00
Robert Mondavi® Private Selection Chardonnay, California	38.00
IM, Isabel Mondavi® Chardonnay, Sonoma Coast, California	41.00
Franciscan® Chardonnay, Napa, California	44.00
FEATURED WINEMAKER SERIES	
Flora Springs® Chardonnay, Napa, California	57.00
Ferrari-Carano® Chardonnay, Alexander Valley, California	58.00
Rombauer® Chardonnay, Napa, California	64.00
Benziger® Merlot, Sonoma, California	54.00
Frescobaldi Nipozzano®, Chianti Rufina, Italy	56.00
Provenance® Cabernet Sauvignon, Rutherford, California	60.00
Rombauer® Cabernet Sauvignon, Napa, California	88.00
Rubicon Estate Cask® Cabernet Sauvignon, Rutherford, California	125.00

LIGHT TO FULL-INTENSITY RED WINES

De Loach® Winemakers Blend Pinot Noir, California	40.00
MacMurray Ranch® Pinot Noir, Sonoma Coast, California	44.00
Canvas® Merlot by Michael Mondavi, California	34.00
Columbia Crest® Merlot, Washington	36.00
Napa Cellars® Merlot, Napa, California	40.00
Canvas® Cabernet Sauvignon by Michael Mondavi, California	34.00
Robert Mondavi®, Private Selection Cabernet Sauvignon, California	38.00
Jacob's Creek® Cabernet Sauvignon, Australia	42.00
Rodney Strong® Cabernet Sauvignon, Sonoma, California	48.00
Spellbound® Petite Sirah, California	40.00
Razor's Edge® Shiraz, South Australia	36.00
Rosenblum® Zinfandel, California	37.00

CHAMPAGNE & SPARKLING WINES

Segura Viudas®, Brut Reserva Sparkling, Spain	34.00
Veuve Clicquot® Brut Yellow Label, France	98.00



17900 Jamboree Road
Irvine, California 92614
Tel: 949-225-6640
irvine.hyatt.com

All prices subject to 24% service charge and 7.75% sales tax
Phone: 949 225 6640/irvine.hyatt.com

ALTERNATIVE OPTIONS



LUNCH

Monday

Goat Cheese Ravioli with Summer Squash, Zucchini, Roasted Peppers and Pine Nut Pistou

Tuesday

Grilled Summer Vegetable Ratatouille Strudel with Romesco Sauce and Local Herbed Goat Cheese

Wednesday

Summer Squash, Shell Beans and Corn Stew with Brown Rice Pilaf

Thursday

Basil, Mozzarella and Heirloom Tomato on Ciabatta with Balsamic Aioli

Friday

Linguine with Escarole, Jalapenos and Petite Heirloom Tomatoes

Saturday

Roasted Poblano Potato Cakes with Mixed Wild Mushroom Ragout and Micro Basil

Sunday

Whole Wheat Fusilli with Sun Dried Tomato, Artichoke Hearts and Local Olive Oil

Vegan

Vegetarian Red Lentil Chili, Freshly Baked Naan and Yogurt Sauce

Gluten Free

Organic Rotisserie Chicken with Fresh Herb Jus, Roasted Potatoes and Market Fresh Vegetables

DINNER

Monday

Fettuccine with Cherry Tomatoes, Watercress and Asiago Cheese

Tuesday

Spring Onion and Rocket Risotto, Pea Tendrils, Mini Tomato Salad with Shaved Parmesan Cheese

Wednesday

Summer Squash Enchiladas with Black Beans, Queso Fresco and Green Tomato Coulis

Thursday

Crispy Zucchini-Potato Cakes with Housemade Crème Fraiche, Black Beans and Smoked Tomato Coulis

Friday

Curried Lentils with Jasmine Rice, Roasted Cashews and Coriander

Saturday

Fried Hawthorne Farms Blue Oyster Mushroom Fritters with Roasted Balsamic Beets and Sweet Summer Corn Reduction

Sunday

Sautéed Wheat Berries, Edamame-Tomato-Zucchini Stew

Vegan

Roasted Eggplant Flan with Basmati Rice Cake, Zucchini and Spicy Tomato Coulis

Gluten Free

Cherry Wood Free Range Chicken with Toasted Organic Quinoa, Heirloom Baby Squash and Leek Emulsion



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