

TASTE OF *spring*



21500 Pacific Coast Highway  
Huntington Beach, California 92648  
Tel: 714 698 1234  
[hyatt.com](http://hyatt.com)

# BREAKFAST



## HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit, Bakery Selection and Specialties  
Cereal Station with 2% & Skim Milk  
Selection of Chilled Juices  
Coffee and Tazo Tea Selection

*27.00 per guest*

## STAY FIT CONTINENTAL

Local and Seasonally Inspired Fruit  
All Natural Vanilla Yogurt, Fresh Berry and Granola Parfaits  
Oatbran and Gluten-Free Blueberry Muffins  
Selection of Chilled Juices  
Coffee and Tazo Tea Selection

*27.00 per guest*

## ENHANCEMENTS:

### THE FARMER'S FAVORITE

Scrambled Eggs with Feta Cheese & Baby Heirloom Tomatoes  
Pecan Wood Smoked Bacon & Sausage Links  
Wieser Farm's Potatoes with Resort Grown Herbs

*10.00 per guest*

## PANINIS

Selection Includes:  
Bacon, Egg & Cheese  
Tomato, Egg & Cheese

*6.00 per guest*

## BENEDICTS

Toasted English Muffins with Poached Cage-Free Eggs & Topped with Hollandaise Sauce

Selection Includes:

Maple-Cured Canadian Bacon (Regular Muffin)  
Wilted Organic Spinach (Wheat Muffin)

*8.00 per guest*

## EGG STATION

Scrambled Eggs & Freshly Prepared Omelets with Cage-Free Farm-Fresh Eggs, Egg Whites and a Bountiful Selection of Locally Sourced Seasonal Ingredients

*10.00 per guest*



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# BREAKFAST BUFFET



## BREAKFAST BUFFET

Local and Seasonally Inspired Fruit & Bakery Selection  
Steel Cut Oatmeal Bar with Fresh & Dried Seasonal  
Fruit, Brown Sugar and Spices  
Selection of Chilled Fresh Juices  
Scrambled Eggs with Vella Farm's Pepperjack Cheese &  
Roasted Tomato Salsa  
Crisp, Brown Sugar-Cured Smoked Bacon

### Choice of One:

- Turkey Sausage Patties
- Natural Pork Sausage
- Chicken-Apple Sausage

Weiser Farm's Potatoes with Resort Grown Herbs

### Choice of One:

- Golden Raisin Brioche French Toast with Cinnamon  
Apples
- Buttermilk-Pumpkin Pancakes
- Ricotta Cheese Filled Blintzes with Citrus Compote

Coffee and Tazo Tea Selection

*37.50 per guest*



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# BREAKS



## CRISP

Build Your Own Trail Mix  
Dried Apricots, Papaya, Cranberries, Pineapple  
Californian Almonds, Pumpkin Seeds, Hazelnuts,  
M&M's  
Mint Lemonade

*16.00 per guest*

## SNACK

Tortilla Chips, Roasted Tomato Salsa, Guacamole  
Sally's Smart Lemon Almonds, Mustard Pretzels  
Old Fashioned Root Beer, Orange and Cream Sodas  
Coffee Presentation

*16.00 per guest*

## REFRESH

Green Asparagus, Cucumber, Celery, Bell Peppers,  
Vegan Garlic Basil & Garlic Curry Dips, Spicy Lavosh,  
Crackers & Raw Shelled Sunflower Seeds  
Citrus Infused Spring Water  
Coffee Presentation

*16.00 per guest*

## SWEET

Mini Cinnamon Buns  
Yogurt Covered Raisins  
Aliso Canyon Honey Nut Clusters  
Cuyama Orchards Pink Lady Apples  
Coffee Presentation

*16.00 per guest*



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# COFFEE BREAK SOLUTIONS

## SEASONAL MUFFINS

*46.00 per dozen*

## GLUTEN-FREE MUFFINS

*46.00 per dozen*

## COFFEE CAKES

*46.00 per dozen*

## ASSORTMENT OF BAGELS

With Cream Cheese

*45.00 per dozen*

## YOGURT PARFAITS

Layered Yogurt, Seasonal Fruit Compotes and Homemade Granola

*6.00 per each*

## STONYFIELD FARM'S ASSORTED ORGANIC YOGURTS

*4.50 per each*

## CHILLED FRESH JUICES

Orange, Grapefruit and Cranberry

*68.00 per gallon*

## GET "NAKED" SMOOTHIES

Berry Blast, Pomegranate-Blueberry, Mighty Mango, Green Machine

*9.00 per each*

## WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened

*36.00 per dozen*

## FRESH CUT SEASONAL FRUITS

*7.00 per guest*

## JUMBO HOME-STYLE COOKIES

Chocolate Chunk, Peanut Butter and Oatmeal

*45.00 per dozen*

## JUMBO HOME-STYLE "GLUTEN-FREE" COOKIES

Chunky Chocolate Pecan, Cinnamon Raisin & Snickerdoodle

*45.00 per dozen*

## CHOCOLATE BROWNIES, PECAN AND LEMON BARS

*45.00 per dozen*

## ASSORTED ORGANIC ENERGY BARS

Eat Natural, Kind & Cliff

*5.50 per each*

## SIGNATURE CUPCAKES

Chocolate, Red Velvet & Lemon

*60.00 per dozen*

## FLAVORED GREEK YOGURTS

*6.00 each*



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# COFFEE BREAK SOLUTIONS

## COFFEE

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

*80.00 per gallon*

## PEPSI REGULAR, DIET, AND DECAFFEINATED SOFT DRINKS

*4.75 per each*

## STILL AND SPARKING WATER

*4.75 per each*

## GO GREEN WATER

Filtered Water Station Includes Fresh Lemon, Cucumber & Lime

*5.00 per guest*



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# PLATED LUNCHESES



ALL LUNCHESES INCLUDE BREAD SERVICE, COFFEE AND TEA SELECTION

## FIRST COURSE (SELECT ONE ITEM)

Sweet Corn, Asparagus & Spring Onion Chowder

Chilled Carrot-Orange Soup with Ginger & Resort Grown Lavender

Grilled Asparagus, Frisee, Shallots, Pistachios, Crumbled Chevre, Lemon-Thyme Vinaigrette

Wild Rocket, Frisee, Blood Orange, Shaved Fennel, Drake Farm's Goat's Cheese, Champagne Vinaigrette

## ENTREES (SELECT ONE ITEM)

Slow Roasted Breast of Free Range Chicken  
Meyer Lemon Gremolata, Asparagus Risotto, Pan Jus  
\$45.00 Per Guest

Grilled, Sustainable Salmon  
Avocado-Cucumber Tapenade, Saffron Cous Cous & Lemon-Infused Olive Oil  
\$46.00 Per Guest

Grilled Flat Iron Steak  
Bearnaise Vinaigrette, Kennebec Potato Puree, Grilled Spring Onion & Nantes Carrots  
\$48.00 Per Guest

Roasted Chicken and Spinach Raviolis  
Sweet Pea Coulis & Spring Vegetable Ratatouille  
\$44.00 Per Guest

Grilled & Chilled Breast of Free Range Chicken  
Asparagus, Pee Wee Potato Salad, Butter Lettuce & Lemon-Thyme Vinaigrette  
\$45.00 Per Guest

## DESSERTS (SELECT ONE ITEM)

Tangerine-White Chocolate Mousse Martini

Vanilla Panna Cotta with Strawberry Coulis

Lemon Meringue Pie

Strawberry Gelato with Macerated Fresh Strawberries & Mint

Chocolate-Raspberry Tart with Raspberry Syrup



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## BUFFET LUNCHES



### BBQ

Baby Iceberg, Hickory Smoked Bacon, Vine Ripened Tomatoes, Cave Aged Californian Blue Cheese, Eggs, Chives, Sparrow Lane Champagne Vinaigrette

Grilled Spring Vegetables

Weiser Farm's Baby Potato Salad

Chipotle Apricot Grilled Salmon, Charred Sweet Corn and Spring Onions

Charred Sweet Corn & Spring Onions

Grilled Prime Flat Iron Steaks, Californian Mushrooms and Sonoma Red Wine Jus

Grilled Mushrooms & Red Wine Jus

Cinnamon Dusted Churros, Ibarra Chocolate Sauce & Vanilla Cream Flan

*49.00 per guest*

### ALTO

Asparagus Soup with Parmesan

Gem Lettuce, Shaved Reggiano, White Anchovies, Herb Crouton, Caesar Dressing

Wild Rocket, Blood Orange & Shaved Fennel Salad, Drake Farm's Chevre & Lemon Honey Vinaigrette

Grilled Baja Swordfish, Gremolata, Capers, Lemon Olive Oil & Parsley

Roasted Chicken, Green Olives, Heirloom Grape Tomatoes, Piquillo Peppers and Thyme Jus

Oven Roasted Baby White Potatoes, Olive Oil, Rosemary & Garlic

Tiramisu & Florentine Cookies

*51.00 per guest*



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## BUFFET LUNCHES

### REGIONALLY INSPIRED

Tomatillo Soup, Jalapeno & Cilantro

Jicama, Orange & Carrots Salad, Chili Lime Dressing

Local Tomato, Avocado, Sweet Baby Peppers, Shaved Red Onion & Cumin Dressing

Grilled Local Catch, Salsa Verde

Grilled Achiote Chicken with Charred Bell Peppers & Onions

Shaved Cabbage & Radish, Fresh Lime Wedges, Guacamole, Sour Cream, Pico de Gallo, Warm Tortillas

Simmered Black Beans & Arroz Verde

Cinnamon Dusted Churros, Ibarra Chocolate Sauce & Vanilla Cream Flan

*50.00 per guest*

### STAY FIT

Chilled Cucumber Soup with Melon, Organic Natural Yogurt & Mint

Mixed Greens with Almonds, Strawberries, Feta Cheese and Buckwheat Honey Vinaigrette

Avocado and Tomato Salad with Resort Grown Herb Vinaigrette

Grilled Pesto Free Range Chicken with Fire Roasted Chermoula Sauce

Today's Sustainable Catch with Lemon Confit and Broccolini

Whole Wheat Penne Pasta with Romano Beans and Crumbled Goat Cheese

Almond Cake with Macerated Valencia Oranges & Vanilla Yogurt

*49.00 per guest*



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## BUFFET LUNCHES

### SEASONAL DELI

Puree of Roasted Zucchini Soup with Lemon Pecan Pesto

Kenter Farm's Mixed Green Salad, Lemon-Truffle Vinaigrette

Weiser Farm's Potato Salad with Spring Onions & Stone Ground Mustard Vinaigrette

Make Your Sandwich with the Following Offerings:

Freshly Roasted Breast of Turkey (Hot), Roast Beef, Berkshire Ham & Dolphin-Safe Albacore Tuna Salad

Iceberg Lettuce, Vine-Ripened Tomatoes, Shaved Sweet Onions, Barrel-Aged Pickles

A Selection of Local Cheeses

Breads: Honey Whole Wheat, Potato-Dill and Rye

Hand-Cooked Potato Chips

Citrus Cheesecake

Nantes Carrot Cake with Walnuts

*48.50 per guest*

### LOCAL MARKET

Local Tomato & Mint Soup

Grilled Chicken, Tarragon Vinaigrette, Frisee, and Crumbled Drake Farm's Chevre

Grilled Vegetables, Unfiltered EVO, Sherry Wine Vinegar, Fresh Rosemary

Poached Salmon, Shaved Cucumbers, Baby Tomatoes, Lemon-Dijon Vinaigrette

Sliced Beef Tenderloin, Arrugula, EVO, Shaved Reggiano

Grilled Breast of Chicken, Wild Rocket, Crumbled Goat Cheese & Tarragon Vinaigrette

Make your own Pavlovas:

Meringue Shells, Berries, Tropical Fruits, Whipped Cream, Passionfruit Coulis

*52.00 per guest*



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# HORS D'OEUVRES



Tray Passed Hors D'oeuvres are based on 1 piece per person

## COLD HORS D'OEUVRES

Locally Caught Halibut Ceviche, Lime, Micro Cilantro, Chili

*5.00 per each*

Baby Heirloom Tomato, Marinated Mozzarella, Basil

*5.00 per each*

Ahi Crudo, Wasabi Caviar, White Ginger, Radish, Scallion & Soy Jelly

*5.50 per each*

Smoked Salmon, Avocado-Citrus Mousse, Jalepeno & Micro Cilantro

*5.50 per each*

Drake Farm's Goat Cheese Chevre, Pistachio Gremolata, Alisa Canyon Honey, Tart

*5.50 per each*

Rare Beef, Wild Rocket, Ellie's Mineshaft Blue on Crostini

*5.50 per each*

Chilled Spiced Prawn & Vodka Bloody Mary Shooter

*6.50 per each*

## HOT HORS D'OEUVRES

Beef Tenderloin with Mushrooms en Croute

*5.50 per each*

Chicken Trumpet Quesadilla, Roasted Tomato Salsa

*5.00 per each*

Vegetable Spring Rolls, Sweet Thai Chili Dip

*5.00 per each*

Peking Duck Spring Rolls, Hoisin Ketchup

*5.50 per each*

Beef Empanada, Green Tomato Salsa

*5.00 per each*

Coconut Crusted Shrimp with Mango-Chili Chutney

*5.50 per each*

Tempura Shrimp, Soy-Ginger Dipping Sauce

*5.50 per each*



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## HORS D'OEUVRES



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Mushroom Profiterole, Walnuts and Cream Cheese

*5.00 per each*

Brie, Pear and Almond Filo Flower

*5.00 per each*

Fig & Goat's Cheese Flatbread

*5.00 per each*

Maryland-Style Crab Cakes, Old Bay Remoulade

*5.50 per each*

Roasted Eggplant & Tomato Crisp

*5.00 per each*



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# PRESENTATION STATIONS

## TUSCA

Shaved La Quercia "Rossa" Proscuitto,  
Fra'mani Salamis  
Marinated Olives,  
Fiscalini Farms 18 Month Bandage White  
Cheddar,  
Grilled Garlic Ciabatta  
Vine-Ripened Tomato Crudo with Basil,  
Grilled and Roasted Vegetables  
Paninis: Local Tomatoes, Fresh Mozzarella,  
Pesto, Ciabatta Bread

*900.00 per 50 guests*

## LOCAL CRUDITES

Cucumber, Broccolini, Celery and Carrots,  
Sunflower Seeds, Minted Pea Yogurt Dip, Haas  
Avocado-Ranch, Sesame Crackers and Lavosh

*200.00 per 25 guests*

## CHAR-GRILLED TACOS

Seasonal Line-Caught Fish  
Flour & Corn Tortillas, Shaved Radishes,  
Cabbage, Roasted Tomato Salsa, Fresh Limes,  
Sour Cream, Grilled Corn, Chayote Squash  
and Black Bean Salad  
Freshly Made Guacamole & House Fried Chips

*600.00 per 25 guests*

## ARTISANAL CHEESE

Handcrafted Cheese Selection with Lavosh  
and Crackers, Seasonal Condiments, Fruits,  
Fig-Orange Jam and Californian Lemon  
Almonds

*275.00 per 25 guests*

## SUSHI STATION

Selection of Nigiri and Maki Sushi;  
California and Spicy Tuna Rolls, Tuna,  
Salmon, Shrimp, Yellowtail and Eel Nigiri

Soy Sauce, Pickled Ginger and Wasabi  
(Minimum of 100 Pieces)

Sushi Chef Attendant Optional  
\$300 Per Attendant, Plus Tax

*6.50 per piece*



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# PRESENTATION STATIONS

## PRIMA

Roasted Garlic and Green Olive Ciabatta  
Bread

Rigatoni with Organic Chicken, Sweet  
Peppers, Bloomsdale Spinach, Feta, Pepper  
Coulis

Penne with Shrimp, Wilgenberg Farms  
Tomatoes, Kenter Farms Oregano, Garlic and  
Shallots

Cavatappi Pasta, La Quercia Prosciutto,  
Green Peas, Napa Chardonnay & Cream

Chef Attendant Required @ \$150.00 per Chef  
*500.00 per 25 guests*

## BUILD A BURGER

Black Angus Beef, Garden Vegetable Patties

Sauteed Mushrooms & Onions, Warm Hickory  
Bacon, Fresh Jalapenos, Vine-Ripened  
Tomatoes, Sliced Red Onions, Bibb Lettuce,  
Wild Rocket, Ellie's Mine Shaft Blue, Bravo  
Farm's Cheddar, Guacamole, Stone Ground  
Mustard, Yellow Mustard, Ketchup & Creole  
Spiced Ketchup, Chipotle Mayo

Chef Attendant Required @ \$150.00 per Chef  
*600.00 per 25 guests*



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# CARVING STATION



## BEEF

Smoked Paprika and Pepper Rubbed Natural Prime Rib  
Weiser Farms Heirloom Potato Salad with La Quercia  
Pancetta, Stone Ground Mustard and Chives  
Grilled Asparagus, Hazelnut Gremolata, Lemon Olive  
Oil  
Horseradish Cream, Resort's Tarragon Mayo, Natural  
Jus and Rosemary Olive Buns

Chef Attendant Required @ \$150.00 per Chef, plus tax  
*650.00 per 25 guests*

## OVEN ROASTED BREAST OF TURKEY

Spinach & Frisee Salad  
Apple-Cornbread Stuffing  
Cranberry Relish  
Whole Grain Mustard  
Herb Mayonnaise & Sage Jus

Chef Attendant Required @ \$150.00 per Chef, plus tax  
*450.00 per 25 guests*

## STEAMSHIP OF BEEF

Petit Caesar Salad  
Scallion Mashed Potatoes  
Caramelized Onion  
Parker House Rolls  
Horseradish Cream, Dijon & Whole Grain Mustards

Chef Attendant Required @ \$150 Per Chef, plus tax  
*1500.00 per 100 guests*

## SMOKED BEEF BRISKET

Aged Fiscalinni Farm's White Cheddar Mac 'N Cheese  
Granny Smith Apple & Cabbage Slaw  
Hawaiian Sweet Rolls  
Horseradish Cream & Beef Jus

Chef Attendant Required @ \$150.00 per Chef, plus tax  
*550.00 per 25 guests*



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# RECEPTION PACKAGES

## LOCAL BOUNTY

Brie, Pear & Almond in Filo  
Black & Blue Ahi with Wasabi Aioli  
Beef Empanadas with Roasted Salsa

Roasted Pepper & Tomato Bisque

### Farmer's Market Stand:

Kenter Farm's Mixed Greens, Wild Rocket, Cherry Tomatoes, Hearts of Palm, Sprouts, Cucumber, Mushrooms, Carrots, Smoked Bacon, Hard Boiled Eggs  
Redwood Farm's Feta, Vella Farm's Dry Jack & Bravo Farm's Cheddar  
Buttermilk Ranch, Sparrow's Lane Champagne Vinaigrette,  
California Ranch Olive Oil  
Assorted Grissinis

### House-Made Flatbreads:

Tomato & Fresh Mozzarella  
Roasted Mushroom, Caramelized Onion and Goat Cheese  
Italian Sausage, Red Onion & Sweet Peppers

*48.00 per guest*

## SURFSIDE

Chicken-Vegetable Quesadillas, Green Vegetable Salsa  
Tortilla Crisp with Eggplant, Tomato & Feta  
Locally Caught Halibut Ceviche, Micro Cilantro, Chili

### From the Garden:

Jicama, Cucumber, Tomato, Citrus, Cilantro-Cumin Dressing  
Local Baby Gem Lettuce, Piquillo Pepper, Shaved Reggianno, Creamy Ancho Dressing

### Locally Sourced Crudite:

Pumpkin Seeds, Garlic Vegan Dip, Whole Grain Crackers and Lavosh

### Local Fish & Grilled Chicken Asada Tacos

Warm Flour Tortillas, Shaved Cabbage & Radish, Guacamole, Fresh Tomato Salsa & Sour Cream  
Arroz Verde & Braised Black Beans

*48.00 per guest*



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# PERSONAL PREFERENCE

## INTRODUCTION

Guests choose their own entrée 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.



ALL DINNERS INCLUDE BREAD SERVICE, COFFEE, AND TEA SELECTION

### PLANNER'S CHOICE OF APPETIZERS (SELECT ONE)

Baja Lobster Bisque and Arugula Pesto

Citrus-Roasted Prawns, Sweet Pea Risotto, Red Fresno Pepper Jus

Pan-Seared Scallop, Crab, Edamame, Fennel Potato Hash, Avocado Olive Oil

Regional Antipasti

### PLANNER'S CHOICE SALADS (SELECT ONE)

Salad of Frisee, Poached Egg, Grilled Asparagus, Bacon Lardons, Dijon Vinaigrette & Herb Crouton

Endive and Pink Apple Salad with Bacon, Candied Pecans and Parmesan Dressing

Wild Rocket, Local Blood Orange, Peppered Ricotta, Mint, Pine Nuts, Vanilla Riesling Vinaigrette

Beet Carpaccio, Mache, Humbolt Fog Aged Goat's Cheese, Champagne Vinaigrette

### INDIVIDUAL GUESTS CHOICE ENTREES

Filet Mignon, Avocado Butter & Red Wine Jus

Loch Duart Salmon, Fava Bean Puree, Cucumber-Fennel Salsa

Sumac-Spiced Spring Lamb Loin, Wieser Farm's Sugared Carrots, Feta-Mint Pesto

Sweet Pea Raviolis, Spring Vegetable Ratatouille, Tomato Coulis

### PLANNER'S CHOICE DESSERT (SELECT ONE)

Miguel's Seasonal Dessert Duet

Apple Tart with Vanilla Crème Anglais

White Chocolate-Espresso Pots de Crème

*120.00 per guest*



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# PLATED DINNERS



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## FIRST COURSE (SELECT ONE ITEM)

Green Asparagus Soup, La Quercia Pancetta Crisp

Wieser Farm's Carrot Ginger Soup, Toasted Walnuts

Californian Wild Mushroom and Spring Onion Soup, Goat Cheese

Pan-Seared Crab Cake, Sweet Pea Risotto, Old Bay Remoulade

Four Cheese Ravioli, Grilled Spring Vegetables, Bell Pepper Puree, Reggiano Cheese

## SECOND COURSE (SELECT ONE ITEM)

Green Asparagus, Frisee, La Quercia Prosciutto, Baby Heirloom Tomatoes, Sherry Vinaigrette

Poached Egg, Watercress, Curly Endive, Crisp Bacon, Grainy Mustard Vinaigrette

Bibb Lettuce, Citrus Toasted Almonds, Micro Herbs, Shallot-Meyer Lemon Greek Yogurt

Chilled Achiote Marinated Shrimp, Quinoa, Poblano Chilis, Spring Onions & Avocado Vinaigrette

## ENTREES (SELECT ONE ITEM)

Duet of Natural Filet Mignon and Prawns, Spring Onion Potato Puree, Avocado Butter & Red Wine Reduction  
\$87.00 Per Guest

Duet of Natural Filet Mignon and Loch Duart Salmon, Cucumber Fennel Salsa, Jus  
\$85.00 Per Guest

Prime Flat Iron Steak, Baby Farm's Carrots in Raw Sugar & Sea Salt, Chimichurri  
\$75.00 Per Guest

Farm Raised Barramundi, Fingerling Potatoes, Zucchini, Grilled Corn, Porcini Mushrooms  
\$70.00 Per Guest

Crab Gremolata Crusted Salmon, Potato Puree, Tarragon Beurre Blanc  
\$75.00 Per Guest

## DESSERTS (SELECT ONE ITEM)

Key Lime Tart with Blueberry Coulis

Passion-Berry Duo with Coconut Genoise

Chocolate & Roasted Macadamia Nut Cream Pie

Strawberry and Rhubarb Tart with Crème Chantilly

Almond Cake with Valencia Orange Mousse



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# DINNER BUFFET

## THE SEASON'S BEST

Chef's Daily Soup

Strawberry Arugula Salad with Drake Farm's  
Goat's Cheese, Spiced Pecans & Champagne  
Vinaigrette

Grilled Asparagus, Hazelnut Gremolata,  
Lemon-Olive Oil

Tomato, Avocado, Sweet Pepper & Shaved  
Onion Salad with Cumin Dressing

Miso-Glazed Sustainable Salmon, Stir Fried  
Bok Choi, Shitake Mushrooms, Chow Mein  
Noodles

Striploin Steak, Roasted Fingerlings, Grilled  
Spring Onions, Chimichurri

Sage Rubbed Free Range Chicken Breast with  
Baby Leeks and Snap Peas

Sweet Pea Raviolis, Spring Vegetable  
Ratatouille, Tomato Coulis

Macerated Berries, Freshly Baked Biscuits,  
Raspberry Puree & Creme Chantilly

*90.00 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.

Signature First Hour	18.00
Each Additional Hour	10.00

## HOST SPONSORED BAR PER DRINK\*

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

Signature Cocktails	8.75
Domestic Beer	6.75
Premium and Imported Beer	7.25
Select Wine	8.50
Resort's Featured Wine	9.50
Mineral Water/Juices	4.75
Soft Drinks	4.75
Cordials	10.50
Champagne (by the glass)	8.50

## CASH BARS\*

This Package Includes a Full Bar Setup

Signature Cocktails	9.75
Domestic Beer	7.75
Premium and Imported Beer	8.25
Select Wine	9.50
Resort's Featured Wine	10.50
Mineral Water/Juices	5.50
Soft Drinks	5.50
Cordials	11.50
Champagne (by the glass)	9.50

## LABOR CHARGES

Bartenders:	150.00
Our Resort Recommends One (1) Bartender for Every 100 Guests	



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# BEVERAGES



## HYATT'S SIGNATURE SELECT WINES

Canvas, Pinot Grigio, California	35.00
Canvas, Chardonnay, California	35.00
Canvas, Merlot, California	35.00
Canvas, Cabernet Sauvignon, California	35.00
Resort's Featured Wine	40.00

## CHAMPAGNE & WHITE WINES

Segura Viudas, Brut Reserva, Sparkling, Spain	35.00
Domaine Carneros, Sparkling Wine, California	58.00
Taittinger, Brut, Champagne	84.00
Moet & Chandon, Imperial, France	96.00
Beringer, White Zinfandel, California	37.00
Clean Slate, Riesling, Germany	37.00
Pinghin Pinot Grigio, Italy	38.00
Silver Birch, Sauvignon Blanc, Malborough, New Zealand	40.00
Robert Mondavi, Private Selection Chardonnay, California	38.00
Franciscan, Chardonnay, Napa	44.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	43.00

## RED WINES

De Loach Pinot Noir, California	42.00
MacMurray Ranch, Pinot Noir, California	46.00
Napa Cellar, Merlot, Napa	46.00
Rodney Strong, Cabernet Sauvignon, Sonoma	46.00
Robert Mondavi, Private Selection Cabernet Savignon, California	38.00
Razor's Edge, Shiraz, Australia	40.00



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A Taxable 22% Service Charge and Sales Tax Applies

## ALTERNATIVE OPTIONS

### LUNCH

#### *Monday*

Crimini Mushroom Tart with Thyme & Celeriac Puree

#### *Tuesday*

Truffled Polenta with Sweet Peas, Wieser Farm's

Carrots

#### *Wednesday*

Asparagus & Sweetcorn Risotto with Shaved Parmesan

Cheese

#### *Thursday*

Farfalle with Fava Beans, Mushrooms & Leeks

#### *Friday*

Gnocchi with Tomato Ragu, Basil & Vella Farm's Dry

Jack

#### *Saturday*

Grilled Vegetable Brochettes with Cous Cous & Harissa

#### *Sunday*

Four Cheese Ravioli, Summer Squash Ratatouille,

Roasted Pepper Jus

*Vegan*

Whole Wheat Penne with Zucchini, Roasted Peppers,

Almonds & Mint

*Gluten Free*

Slow Roasted Breast of Free Range Chicken, Grilled

Asparagus and Quinoa Pilaf

### DINNER

#### *Monday*

Toasted Barley Risotto with Crimini Mushrooms and

Asparagus

#### *Tuesday*

Sweet Potato, Pepper & Onion Panang Curry, Brown

Jasmine Rice

#### *Wednesday*

Whole Wheat Penne with Eggplant and Tomato Ragout

#### *Thursday*

Saffron Risotto with Heirloom Baby Carrots and

Edamame

#### *Friday*

Zucchini Cakes with Spring Onions & Pepper Jus

#### *Saturday*

Four Cheese Ravioli, Summer Squash Ratatouille,

Roasted Pepper Jus

#### *Sunday*

Portobello Napoleon with Grilled Farmer's Market

Vegetables and Roasted Pepper Emulsion

*Vegan*

Curried Chick Peas, Lentils & Cauliflower with Jasmine

Rice, Roasted Cashews and Coriander

*Gluten Free*

Daily Market Fish Selection with Potato Puree, Grilled

Artichokes, Lemon and Capers



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