

TASTE OF *summer*



21500 Pacific Coast Highway
Huntington Beach, California 92648
Tel: 714 698 1234
hyatt.com

BREAKFAST



HYATT SIGNATURE CONTINENTAL

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

26.00 Per Guest

STAY FIT CONTINENTAL

Local and Seasonally Inspired Fruit
Build your own Yogurt Parfaits with:
Organic Natural Yogurt, Fresh Summer Berries in
Berry Purees and House-Made Granola
Fresh Strawberry and Gluten-Free Blueberry Muffins
Selection of Chilled Juices
Coffee and Tazo Tea Selection

26.00 Per Guest

ENHANCEMENTS:

THE FARMER'S FAVORITE

Scrambled Eggs with Bravo Farm's White Cheddar &
Chives
Brown Sugar-Cured Bacon and Naturally-Raised Pork
Sausage Links
Herb Roasted Weiser Farm's Potatoes with Caramelized
Onions & Resort's Rosemary

8.00 Per Guest

LOCAL'S FAVORITE

Burritos:
Cage-Free Eggs, Peppers, Cheese, Onions, Flour and
Whole Wheat Tortillas, With and Without Chorizo
Sausage
Roasted Tomato Salsa, Organic Sour Cream

7.00 Per Guest

SANDWICH

Whole Wheat Pita, Shaved Turkey, Feta, Eggs, Organic
Greek Yogurt Tzatziki with Cucumber & Mint

7.00 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

*Chef Attendant Required @ \$150 per attendant. One
chef attendant for every 50 guests

10.00 Per Guest

BREAKFAST BUFFET

Local and Seasonally Inspired Fruit & Bakery Selections
Assorted Fruit and Stonyfield Farms Organic Yogurts
with House Made Granola
Selection of Chilled Fresh Juices

Scrambled Eggs with Feta, Micro Basil & Vine Ripe
Tomato Relish

Crisp, Brown Sugar-Cured Smoked Bacon

Choice of One:

- Chicken-Herb Sausage
- Natural Pork Sausage
- Chicken-Apple Sausage

Weiser Farm's Grilled Baby White Potatoes with
Roasted Sweet Peppers & Spring Onions

Choice of One:

- Golden Raisin Brioche French Toast with Roasted
Peaches
 - Buttermilk Berry Pancakes with Warm Maple Syrup
 - Ricotta Cheese Filled Blintzes with Blueberry Compote
- Coffee and Tazo Tea Selection

36.00 Per Guest



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BREAKS



CRISP

Babe Farms Fresh Local Vegetables
White Bean Hummus, Haas Avocado Ranch
House-made Pickled Seasonal Vegetables
Spicy Lavosh and Naan Bread
Infused Waters

16.00 Per Guest

SWEET

Mini Cupcakes (Vanilla, Red Velvet, Double Chocolate)
Sugar Cookies
Family Tree Farms Fresh Cherries
Aliso Canyon Wildflower Honey Chilled Green Tea
Coffee Presentation

16.00 Per Guest

REFRESH

Mixed Summer Fruit, Mint, Vanilla and Agave Nectar
Syrups
Stonyfield's Organic Yogurts
Toasted Sunflower, Pumpkin and Hemp Seed
Cucumber Water
Coffee Presentation

16.00 Per Guest

STRAWBERRIES & ORANGES

Strawberry Pound Cake with Grand Mariner -
Macerated Strawberries
Orange - Chantilly Cream
Orange Short Bread Cookies
Fresh Oranges & Strawberries
Chilled Mint Strawberry Lemonade

16.00 Per Guest



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COFFEE BREAK SOLUTIONS

SEASONAL MUFFINS

44.00 Per Dozen

GLUTEN-FREE MUFFINS

44.00 Per Dozen

COFFEE CAKES

44.00 Per Dozen

ASSORTMENT OF BAGELS

With Cream Cheese

44.00 Per Dozen

YOGURT PARFAITS

Layered Yogurt, Seasonal Fruit Compotes and Homemade Granola

6.00 Per Each

STONYFIELD FARM'S ASSORTED ORGANIC YOGURTS

4.00 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



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COFFEE BREAK SOLUTIONS

SIGNATURE CUPCAKES

Chocolate, Red Velvet & Lemon

60.00 Per Dozen

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 SPARKLING WATER

4.75 Per Each

GO GREEN WATER

Filtered Water Station Includes Fresh Lemon, Cucumber and Lime

5.00 Per Guest



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PLATED LUNCHES



ALL PLATED LUNCHES INCLUDE BREAD SERVICE,
COFFEE AND TEA SELECTIONS

FIRST COURSE (SELECT ONE)

Chilled Green Melon, Cucumber, Mint & Natural
Yogurt Soup

Curred Carrot Soup with Coconut Cream and
Coriander

Local Farmer's Market Heirloom Tomatoes with Fresh
Mozzarella & Avocado
Unfiltered California Arbequina Olive Oil, Balsamic
Crema

Kenter Farm's Hand-Gathered Greens
Shaved Radish, Carrots, Tamai Family Farm's Baby
Heirloom Tomatoes, Basil Vinaigrette

Mache, Frisee & Red Endive with Watermelon & Feta
Citrus-Mint Vinaigrette

ENTREES (SELECT ONE)

Slow-Roasted Breast of Free Range Chicken
Lavender-Scented Jus, Organic Red Quinoa with
Garden Vegetables
\$42.00 Per Guest

Grilled, Sustainable Salmon
Avocado-Cucumber Tapenade, Saffron Cous Cous &
Lemon-Infused Olive Oil
\$45.00 Per Guest

Grilled Flat Iron Steak
Bearnaise Vinaigrette, Kennebec Potato Puree, Grilled
Spring Onion & Nantes Carrots
\$47.00 Per Guest

Roasted Chicken and Spinach Raviolis
Sweet Pea Coulis & Summer Vegetable Ratatouille
\$42.00 Per Guest

Grilled & Chilled Breast of Free Range Chicken
Asparagus, Pee Wee Potato Salad, Butter Lettuce &
Lemon-Thyme Vinaigrette
\$44.00 Per Guest

DESSERTS (SELECT ONE)

Tangerine-White Chocolate Mousse Martini

Vanilla Panna Cotta with Peach Coulis

Lemon Meringue Pie

Strawberry Gelato with Mascerated Fresh Strawberries
& Mint

Chocolate-Raspberry Tart with Raspberry Syrup



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BUFFET LUNCHES



SUMMER BBQ

Chopped Iceberg & Radicchio, Point Reyes Blue Cheese, Cherry Tomatoes, Eggs & Warm Bacon Dressing

New Potato Salad with Crispy Pancetta and Whole-Grain Mustard Vinaigrette

Roasted Cauliflower Salad, Dandelion Greens, Feta and Sunflower Seeds

Spice Rubbed Prairie Grove Farm's Pork Ribs, Apricot-Chipotle BBQ Sauce

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

Buttermilk-Broiled Silver Queen Corn

Banana Cream & Peach Pies

50.00 Per Guest

ALTO

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

Vine-Ripened Tomatoes, Fresh Mozzarella, Arugula, Basil & Californian Olive Oil

Assorted Antipasti: Olives, Tomato Crudo & Grilled Baby Artichokes

Roasted Garlic & Green Olive Ciabatta Breads

Grilled Salmon, Bloomsdale Spinach, Pinenuts & Lemon Confit

Roasted Chicken Cacciatore, Crisp Skinned Breast, Local Tomatoes, Vegetables

Tangerine Tiramisu & Pistachio Biscotti

49.00 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 Cumin Dressing

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

Vanilla Panna Cotta with Peach & Berry Purees

49.00 Per Person

REGIONALLY INSPIRED

Butter Lettuce, Smoked Bacon, Heirloom Cherry Tomatoes, Cave-Aged Californian Blue Cheese & Champagne Vinaigrette

Organic Red Quinoa Salad with Avocado, Cucumber, Tomato, Lemon & Olive Oil

Grilled Asparagus with Roasted Hazelnut Gremolata

Pan-Seared Barramundi

Sweet Corn, Edamame & Squash Succotash with Whole Grain Mustard

Grilled Free Range Chicken Breasts

Preserved Lemon, Green Olives, Tomatoes & Thyme-Scented Jus

Orange-Basil Macerated Strawberries, Freshly Baked Biscuits, Strawberry Puree & Whipped Cream

50.00 Per Guest



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BUFFET LUNCHES

SEASONAL DELI

Chilled Kennebec Potato & Leek Soup
Kenter Farm's Mixed Summer Green Salad,
Lemon-Truffle Vinaigrette
Cage-Free Curried Egg Salad with Sundried
Golden Raisins
Weiser Farm's Potato Salad with Spring
Onions & Stone Ground Mustard Vinaigrette
Make Your Sandwich with the Following
Offerings:
Oven-Roasted Tom Turkey, Shaved Beef
Sirloin, Smoked Berkshire Ham & Caper-
Spiked Tuna Salad
Butter Lettuce, Vine-Ripened Tomatoes,
Shaved Sweet Onions, Barrel-Aged Pickles
A Selection of Local Cheeses
Breads: Honey Whole Wheat, Potato-Dill and
Freshly Baked Baguette
Hand-Cooked Potato Chips
Agave Cheesecake with Raspberry Syrup
Nantes Carrot Cake with Walnuts & Dates

48.00 Per Guest

LOCAL MARKET

Chef's Seasonal Daily Soup
Tomato, Mozzarella and Grilled Radicchio
Grilled Vegetables; unfiltered EVO, Sherry
Wine Vinegar, Fresh Rosemary
Poached Salmon, Shaved Cucumbers, Baby
Tomatoes, Lemon-Dijon Vinaigrette
Sliced Beef Tenderloin, Arugula, EVO, Shaved
Reggiano
Grilled Breast of Chicken, Shaved Endives,
Mango-Papaya Salsa
Make Your Own Pavlovas:
Meringue Shells, Strawberries, Tropical
Fruits, Whipped Cream, Passion Fruit Coulis

52.00 Per Guest



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HORS D'OEUVRES



COLD HORS D'OEUVRES

Smoked Salmon with Lemon Pepper Cream Cheese on Toasted Rye

5.00 Per Each

Blackened Ahi, Wasabi Aioli & Tobiko

5.00 Per Each

Blue Crab Salad on Grilled Artichoke

5.00 Per Each

Tomato Confit, Marinated Mozzarella, Thai Basil

5.00 Per Each

Peppercorn Beef Tenderloin Carpaccio, Whole Grain Mustard, Shaved Parmesan

6.00 Per Each

Point Reyes Blue, Fig Jam, Almond on Crostini

5.00 Per Each

Glazed Peking Duck, Plum Jam, Scallion & Chinese Pancake

5.00 Per Each

Locally Caught Halibut Ceviche, Lime, Micro Cilantro, Chili

5.50 Per Each

Feta & Red Onion Marmalade Tart

5.00 Per Each

Seared Beef Sirloin, Green Onion, Soy-Ginger Glaze

5.25 Per Each

HOT HORS D'OEUVRES

Mini Chicken En Croute

5.00 Per Each

Sirloin Beef Kabob, Chipotle Blueberry Glaze

5.50 Per Each

Chicken Kabob, Local Honey Ponzu Glaze

5.00 Per Each

Wonton-Crusted Shrimp Dumpling, Sweet Chili Marmalade

5.00 Per Each

Beef, Olive & Raisin Empanada, Roasted Vegetable Salsa

5.00 Per Each

Chicken Satay, Spiced Peanut Sauce

5.00 Per Each



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HORS D'OEUVRES



Smoky Pulled Pork, Grilled Pineapple, Bravo Farms
Cheddar, Mini Roll

5.00 Per Each

Raw Vegetable Springroll, Sweet Thai Plum Dip

5.00 Per Each

Coconut Crusted Shrimp with Mango-Chili Chutney

5.50 Per Each

Tortilla Crisp with Roasted Eggplant, Tomato & Feta

5.00 Per Each

Chicken-Vegetable Quesadillas, Green Vegetable Salsa

5.25 Per Each

Iced Gulf Shrimp

6.50 Per Each



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PRESENTATION STATIONS

TUSCAN SUN

Shaved La Quercia "Rossa" Proscuitto,
Fra'mani Salamis
House-Pickled Vegetables,
Fiscalini Farms Cheddar Cheese
Grilled Garlic Ciabatta
Vine-Ripened Tomato Crudo with Basil,
Grilled and Roasted Vegetables
Fresh Mozzarella, Heirloom Tomatoes, Basil
and Pesto Flat Bread

900.00 Per Display for 50

LOCAL CRUDITES

Cucumber, Snow Peas, Celery and Carrots,
Sunflower Seeds, Roasted Tomato
Tapanade, Haas Avocado-Ranch, Sesame
Crackers and Lavosh

175.00 Per 25 Guests

ARTISANAL CHEESE

Handcrafted Cheese Selection with Lavosh
and Crackers, Seasonal Condiments, Fruits,
Aliso Canyon's Honey and Californian Lemon
Almonds

250.00 Per 25 Guests

CHAR-GRILLED TACOS

Seasonal Line-Caught Fish,
Carne Asada,
Achiote-Marinaded Chicken
Flour Tortillas, Shaved Radishes,
Cabbage, Roasted Chili & Tomato Salsa,
Fresh Limes & Sour Cream,
Jicama, Orange, Cucumber and Roma
Tomato Salad
Grilled Corn, Chayote Squash and Black Bean
Salad
Freshly Made Guacamole
Crispy Corn Chips

500.00 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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CARVING STATIONS



BEEF

Smoked Paprika and Pepper Rubbed Natural Beef Strip Loin

Weiser Farms Heirloom Potato Salad with La Quercia Pancetta, Stone Ground Mustard and Chives

Grilled Asparagus, Lemon Olive Oil

Horseradish Cream, Resort's Tarragon Mayo, Natural Jus and Crusty French Bread

Chef Attendant Required @ \$150.00 per Chef
550.00 Per 25 Guests

PRIMA

Warm 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 per Chef
500.00 Per 25 Guests

ALASKAN HALIBUT

Miso Ginger Glazed Alaskan Halibut

Shitake Mushroom and Spring Onion Chow Mien Noodle Salad

Chef Attendant Required @ \$150.00 per Chef
600.00 Per 25 Guests

BUILD-A-BURGER

Black Angus Beef, Free Range Chicken, Garden Vegetable Patties

Grilled Portabello Mushrooms, Fresh Jalapenos, Vine-Ripened Tomatoes, Sliced Red Onions, Bibb Lettuce, Wild Rocket, Ellie's Mine Shaft Blue, Bravos Farms Cheddar, Guacamole, Smoky Bacon, Horseradish Cream, Stone Ground Mustard, Chipotle Mayo, Creole Spice Ketchup, Cold Bearnaise

Harissa Spiced House-Made Potato Chips

Baby Gem Caesar Salad, Herb Croutons, Shaved Parmesan Cheese

Chef Attendant Required @ \$150.00 per Chef
600.00 Per 25 Guests



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RECEPTION PACKAGES



LOCAL BOUNTY

Local Halibut & Shrimp Ceviche with Avocado & Micro Cilantro

Tortilla Crisp with Roasted Eggplant, Tomato & Feta
Chicken-Vegetable Quesadillas, Green Vegetable Salsa
Wonton-Crusted Shrimp Dumplings with Thai Chili Mayo

California Artisan Cheeses:

Fiscalini Farm's Cheddar Cheese & Point Reyes Blue with Fig Jam, Dried Fruit, Lavosh Crackers & Grissinis

Fresh Vegetables with Sun-Dried Tomato-Jalepeno Dip & Californian Olives
Hierloom Tomatoes with Marinated Fresh Mozzarella, Micro Basil & Arugula

Summer Shortcakes:

Fresh Local Strawberries, Freshly Baked Biscuits, Chantilly Cream, Strawberry Puree

38.00 Per Guest

SURFSIDE

Kenter Farm's Tiny Green Salads
With Sun-Dried Cherries, Candied Pecans, Drake Farm's Goat's Cheese & Honey-Truffle Vinaigrette

Fig & Goat Cheese Flatbread
Coconut Shrimp with Mango-Chili

Grilled & Roasted Vegetables, Tomato Crudo & Green Olive Ciabatta

Winchester Farm's Aged Gouda with Aliso Canyon Honey & Baguettes

La Quercia Prosciutto & Creminelli Salamis

Tacos:

Local Fish and Korean Braised Beef Shortrib
Kim Chee Slaw, Shaved Cabbage and Radish, Fresh Tomato Salsa, Guacamole, Tortillas, Beans and Rice
Peppered Beef Striploin with Grilled Asparagus & Truffled Potato Gratin
Smokey Pulled Pork with Ancho Chili Mayo & Pickled Onions

45.00 Per Guest



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PLATED DINNERS



ALL DINNERS INCLUDE BREAD SERVICE, COFFEE AND TEA SELECTION

STARTERS (SELECT ONE ITEM)

Spiny Lobster Lemon Grass Bisque, Micro Chives

Vine-Ripened Tomato Soup, Basil Cream

Tomatillo Soup, Coriander Pulled Chicken, Fresh Avocado

Achiote- Spiced Prawns, Chimicurri Risotto

Crab Ravioli, Absinthe Tomato Broth, Gremolata

SALADS (SELECT ONE ITEM)

Rocket, Semi-dried Tomatoes, Pecorino Cheese, Pine Nuts, White Balsamic Vinaigrette

Kenter Greens, Apples, Drake Farms Chevre, Pickle Onions, Local Honey Dressing

Thermal Gem Lettuce, Ciabatta Crostini, White Anchovy, Creamy Caesar Dressing

Heirloom Tomato Caprese, Fresh Mozzarella, Avocado Puree, Basil, Lemon Olive Oil

ENTREES (SELECT ONE ITEM)

Duet of Natural Filet Mignon and Spiced Prawns with a Lodi Zinfandel jus
\$85.00 Per Guest

Duet of Natural Filet Mignon and Mahi, Sweet Corn Risotto, Confit Lemon, Sherry demi
\$85.00 Per Guest

Grilled Chicken Supreme, Asparagus Manchego Risotto, Sauvignon Blanc jus
\$70.00 Per Guest

Alaskan Halibut, Olive Oil Kennebed Potato Puree, Local Tomato, Caper and Artichokes
\$80.00 Per Guest

Duet of Chicken Supreme and Loch Duart Salmon, Achiote Honey Glaze, Thyme jus
\$75.00 Per Guest

DESSERTS (SELECT ONE ITEM)

Lemongrass Creme Brulee

Warm Peach Tart with Vanilla Bean Gelato

Lemon Chiffon Pie with Lemon Confit

Chocolate Pot de Creme with Flourless Chocolate Cake

Strawberry Gelato with Strawberries & Almond Shortbread

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DINNER BUFFET

SEASON'S BEST DINNER BUFFET

Arugula, Fennel & Frisee Salad with Strawberries, Candied Pecans, Drake Farm's Goat's Cheese & Sparrow Lane's Champagne Vinaigrette

Local Farmer's Market Heirloom Tomatoes with Fresh Mozzarella & Avocado
Unfiltered California Arbequina Olive Oil, Balsamic Crema

Grilled & Roasted Vegetables: Artichokes, Peppers, Asparagus and Nantes Carrots

Grilled Beef Tenderloin, Red Wine Jus, Red Thumb Potatoes, Mindshaft-Aged Californian Blue

Seared Alaskan Halibut, Bloomsdales Spinach, Pinenuts & Lemon Confit

Slow Roasted Free Range Chicken, Lavender-Scented Jus, Organic Red Quinoa

Farfalle, Sweet Peas, Pancetta, Spinach, Reggianno

Make your own Pavlovas:
Meringue shells, Strawberries, Tropical Fruits, Whipped Cream, Passion Fruit Coulis

89.50 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

PLANNERS CHOICE APPETIZERS (select one):

Baja Lobster Bisque En Croute

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

La Quercia Organic Prosciutto, Peasant Bread and Local Summer Melon

Applewood Bacon Wrapped Sea Scallop and Lemon Risotto with Pea Tendrils

Seafood Sampler- Cocktail Shrimp, Maki Roll and Kimomoto Oyster Mignonette

PLANNERS CHOICE SALADS (select one):

Iceberg Wedge with Candied Bacon, Local Blue Cheese and Heirloom Tomatoes

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

Butter Lettuce Salad with Tomatoes, Brown Sugar Bacon and Roquefort Dressing

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

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INDIVIDUAL GUESTS CHOICE ENTREES:
(Planner chooses four items including one vegetarian option)

Grilled Niman Ranch Filet Mignon with Smoked Garlic Demi Glace

Grilled Domestic Lamb T-Bones with Minted Fava Bean Puree

Wood Roasted Duroc 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

Local Amish Chicken Breast "Coq au Vin" with Panceta and Wild Mushrooms

PLANNERS CHOICE DESSERT (select one):
Chef's Seasonal Dessert

Duet Chocolate Pot De Creme with Flourless Chocolate Cake

Strawberry Gelato with Strawberries & Almond Shortbread

115.00 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	8.50
Domestic Beer	6.50
Premium and Imported Beer	7.00
Select Wine	8.00
Resort's Featured Wine	9.00
Mineral Water/Juices	4.75
Soft Drinks	4.75
Cordials	10.50
Champagne (by the glass)	8.00

CASH BARS*

This Package includes a Full Bar Setup.

Signature Cocktails	9.50
Domestic Beer	7.50
Premium and Imported Beer	8.00
Select Wine	9.00
Resort's Featured Wine	10.00
Mineral Water/Juices	5.50
Soft Drinks	5.50
Cordials	11.50
Champagne (by the glass)	9.00

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	34.00
Canvas, Chardonnay, California	34.00
Canvas, Merlot, California	34.00
Canvas, Cabernet Sauvignon, California	34.00
Resort's Featured Wine	40.00

CHAMPAGNE & WHITE WINES

Segura Viudas, Brut Reserva, Sparkling, Spain	34.00
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 Sauvignon, California	38.00
Razor's Edge, Shiraz, Australia	40.00

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ALTERNATIVE OPTIONS



LUNCH

Monday

Organic Red Quinoa, Avocado, Tomato, Cucumber, Parsley & Lemon

Tuesday

Vegetable Fried Rice, Organic Tofu, Spring Rolls

Wednesday

Grilled Vegetable Wrap; Hummus, Sprouts, Avocado-Tomato Salad

Thursday

Farfalle with Zucchini, Roasted Peppers, Almonds & Mint

Friday

Sauteed Ginger Greens with Soba & Miso

Saturday

Four Cheese Ravioli, Summer Squash Ratatouille, Roasted Pepper Jus

Sunday

Grilled Vegetable Brochettes with Cous Cous & Harissa
Vegan

Italian- Style Summer Vegetables with Wild Rice

Gluten Free

Grilled Breast of Free-Range Chicken, Asparagus, Garlic Roasted Potatoes, Tomato- Basil Relish

DINNER

Monday

Asparagus Risotto with Fresh Fennel and Carrots

Tuesday

Thai Summer Vegetable Curry with Brown Jasmine Rice

Wednesday

Orzo with Sweetcorn, Edamame, Squash & Reggiano

Thursday

Moroccan Cous Cous with Roasted Eggplant, Carrots, Peas & Charred Tomato Sauce

Friday

Saffron Risotto with Grilled Zucchini & Sweet Pepper Emulsion

Saturday

Portobello Napoleon with Grilled Farmer's Market Vegetables and Pepper Emulsion

Sunday

Stir Fried Vegetables with Pad Thai Noodles & Sweet Soy

Vegan

Curried Chick Peas, Lentils & Cawiflower with Jasmine Rice, Roasted Cashews and Coriander

Gluten Free

Loch Duart Salmon, Achiote Honey Glaze, Scallion Mashed Potatoes & Broccoli



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