



GRAND | HYATT

Manchester Grand Hyatt San Diego
Culinary and Beverage Experiences

Chef & Partners

Chef's Philosophy

"I believe fresh, natural food tastes better. I believe in supporting our local organic farmers and those practicing sustainable agriculture. I believe in focusing on healthy people by offering portion control, balanced offerings and natural ingredients prepared with nutrient preserving cooking techniques. I want to be a positive force in the lives of people who become involved with it and improve their lives as a result."

-Chef Michael Barber

Dietary Restrictions

V= Vegetarian (contains dairy and egg)

VG= Vegan

GF= Gluten Free

DF= Dairy Free

N= Contains Nuts

Our Local Partners

Location: Point Reyes, CA

Partner: POINT REYES FARMSTEAD CHEESE COMPANY

Products: Blue and Toma Cheeses

Location: San Diego, CA

Partner: O'BRIEN'S BAKERY

Products: All Natural Breads and Baked Goods

Location: Carlsbad, CA

Partner: VALDIVIA FARMS

Products: Various Seasonal Vegetables

Location: San Diego, CA

Partner: GIRL & DUG

Products: Various Seasonal Vegetables

Location: San Diego, CA

Partner: SANTA MONICA FISH COMPANY

Products: Sustainable Seafood

Location: San Diego, CA

Partner: TOP OF THE BAGEL

Products: All Bagels

Location: San Diego, CA

Partner: OPERA PATISSERIES FINES

Products: Various Desserts

Location: Temecula, CA

Partner: TEMECULA OLIVE OIL COMPANY

Products: Olive Oil

Revision Date: August 2022

Breakfast of the Day

\$64.00 Per Guest on Designated Day

\$69.00 Per Guest on All Other Days

Monday

Fresh Cut Honeydew and Red Grapes (VG, GF, DF)

Bananas and Clementine (VG, GF, DF)

Le Patisserie – Almond Croissants (V, N), Cinnamon Golden Raisin Muffins (V)

Gluten Free Pumpkin Pepita Seed Loaf (V, GF)

Barley Breakfast Porridge and Roasted Apple (VG, DF), Brown Sugar (VG, DF, GF), Golden Raisin (VG, DF, GF)

Cage-Free Egg Scramble:

Whole Egg, Ham, Bacon, Sausage, Cheddar Cheese (GF)

Egg Whites, Spinach, Mushroom, Heirloom Grape Tomatoes (V, GF, DF)

Juices to include: Fresh Orange Juice and Apple Juice (VG, GF, DF)

Pear & Cinnamon Infused Water

Coffee and Tazo Tea Selection

\$64.00 Per Guest

Wednesday

Fresh Cut Pineapple and Strawberries (VG, GF, DF)

Bananas and Granny Smith Apples (VG, GF, DF)

Le Patisserie – Chocolate Croissants (V), Pecan Crumble Muffins (V, N)

Gluten Free Orange Loaf (V, GF)

Steel Cut Oatmeal (VG, DF), Raisin (VG, DF), Brown Sugar (VG, DF)

Tuesday

Honeydew and Orange Slices with Blackberries (VG, GF, DF)

Bananas and Bartlett Pears (VG, GF, DF)

Le Patisserie – Butter Croissants (V), Candied Orange Crumb Muffins (V)

Gluten Free Lemon Loaf (V, GF)

House Made Granola, Caramelized Berries, Greek Yogurt Parfait (V, N)

Breakfast Cage-Free Eggs Timbales

Cage-Free Whole Eggs, Hickory Ham, Roasted Red Bell Pepper, Caramelized Onion, Sharp White Cheddar (GF)

Egg White, Braised Kale, Oven Roasted Tomatoes, Feta and Chive (V, GF)

Juices to include: Fresh Orange Juice and Pineapple Juice (VG, GF, DF)

Strawberry Basil Infused Water

Coffee and Tazo Tea Selection

\$64.00 Per Guest

Thursday

Freshly Cut Cantaloupe, Ruby Red Grapefruit with Blueberries (VG, GF, DF)

Bananas and Honey Crisp Apples (VG, GF, DF)

Le Patisserie – Butter Croissants (V), Spiced Chocolate Streusel Muffin

Build Your Own Breakfast Taco: Flour Tortillas (V)

Cage-Free Scrambled Eggs (GF)

Pork Sausage (GF, DF), Caramelized Onion (VG, GF, DF), Scallion (VG, GF, DF), Sweet Potato (VG, GF, DF), Poblano (VG, GF, DF), Corn (VG, GF, DF), Pico de Gallo (VG, GF, DF), Cojita Cheese (GF), and Salsa Roja (VG, GF, DF)

Juices to include: Fresh Orange Juice and Cranberry Juice (VG, GF, DF)

Cucumber Mint Infused Water

Coffee and Tazo Tea Selection

\$64.00 Per Guest

Friday

Fresh Cut Honeydew and Red Grapes (VG, GF, DF)

Bananas and Clementine (VG, GF, DF)

Le Patisserie – Almond Croissants (V, N), White Chocolate Cranberry Muffins (V)

Gluten Free Pumpkin Pepita Seed Loaf (V, GF)

Barley Breakfast Porridge and Roasted Apple (VG, DF), Brown Sugar (VG, DF, GF), Golden Raisin (VG, DF, GF)

Cage-Free Egg Scramble:

Whole Egg, Black Forest Ham, Cheddar and Scallions (GF)

Egg Whites, Spinach, Mushroom, Roasted Tomatoes (V, GF, DF)

Juices to include: Fresh Orange Juice and Apple Juice (VG, GF, DF)

Pear & Cinnamon Infused Water

Coffee and Tazo Tea Selection

\$64.00 Per Guest

(V)

Gluten Free Blueberry Loaf (V, GF)

Blueberry & Coconut Bircher Muesli, Rolled Oats, Almond Milk, Blueberries, Agave Syrup, Flax Seed and Coconut Flakes (VG, N)

Individual Frittata;

Cage-Free Whole Eggs, Smoked Bacon, Cheddar Cheese, Scallions (GF)

Roasted Tomato, Baby Kale, Sweet Onion, Feta Cheese, Cage-Free Egg Whites (V, GF)

Juices to include: Fresh Orange Juice and White Grape Juice (VG, GF, DF)

Orange and Lime Infused Water

Coffee and Tazo Tea Selection

\$64.00 Per Guest

Saturday

Honeydew and Orange Segments with Blackberries (VG, GF, DF)

Bananas and Bartlett Pears (VG, GF, DF)

Le Patisserie – Butter Croissants (V), Caramel Apple Streusel Muffins (V)

Gluten Free Orange Loaf (V, GF)

House made Granola, Berries, Greek Yogurt Parfait (V, N)

Breakfast Egg Cups:

Cage-Free Whole Eggs (GF, DF), Pork Sausage (GF, DF), Bell Pepper (VG, GF, DF) and Caramelized Onion (VG, GF, DF)

Egg White (GF, DF), Kale (VG, GF, DF), Sun Dried Tomato (VG, GF, DF), Feta (GF, V) and Chive (VG, GF, DF)

Juices to include: Fresh Orange Juice and Pineapple Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

Sunday

Fresh Cut Pineapple and Strawberries (VG, GF, DF)

Bananas and Mandarins (VG, GF, DF)

Le Patisserie – Chocolate Croissants (V), Lemon Poppyseed Muffins with Crystal Sugar (V)

Gluten Free Cranberry Loaf (V, GF)

Steel Cut Oatmeal (VG, DF), Dried Cranberries (VG, DF, GF), Brown Sugar (VG, DF, GF), Roasted Pecans Pieces (VG, DF, GF, N)

Southwest Scramble:

Cage-Free Scrambled Eggs (GF)

Beef Barbacoa, Poblano, Onion, Pepper Jack Cheese, Ancho Chile Crema, Cilantro, Crispy Tortilla Strips (GF)

Egg Whites Scramble:

Caramelized Onions, Oven Dried Tomatoes, Goat Cheese (GF, V)

Juices to include: Fresh Orange Juice and Cranberry Juice (VG, GF, DF)

Cucumber Mint Infused Water

Coffee and Tazo Tea Selection

\$64.00 Per Guest

Breakfast of the Day requires a minimum of 10 guests.

If a separate event space is required for your Breakfast of the Day that requires for more than 10% attendance there will be a fee of \$5 per guest.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Strawberry Basil Infused Water

Coffee and Tazo Tea Selection

\$64.00 Per Guest

Breakfast Enhancements

Hard Cooked Eggs (V, GF, DF)

Cage Free Eggs, Maldon Sea Salt, Tabasco Sauce, Cholula, Sriracha

\$120.00 Per Dozen

Toast Station

(Requires Attendant)

Eggs any Style

Avocado, Cilantro, Sea Salt, Pepper Flakes on Malted Brown Bread (V, DF)

Heirloom Grape Tomato, Goat Cheese, Sourdough (V)

Grapes, Walnuts, Mascarpone, Multi Grain Bread (V, N)

\$20.00 Per Guest

Breakfast Sandwiches

Choose 1 option.

Cracked Egg, Whole Grain Mustard Aioli, Country Ham, Gruyere Cheese, Croissant Bun

Cracked Egg, Turkey Sausages, Cranberry Spread, American Cheese, Buttermilk Biscuit

Egg White, Plant Based Meat, Peppers, Onions, Fontina Cheese, Spinach Wrap (V)

\$20.00 Each

Steel Cut Oatmeal

Blueberries (VG, GF, DF), Strawberries (VG, GF, DF), Golden Raisins (VG, GF, DF), Cranberries (VG, GF, DF), Banana Chips (VG, GF, DF), Almonds (VG, GF, DF, N), Pecans (VG, GF, DF, N), Pumpkin Seeds (VG, GF, DF), Brown Sugar (VG, GF, DF), Local Honey (V, GF, DF)

\$17.00 Per Guest

Grit Bowls

Traditional Bacon, Cheddar Cheese, Scallions

Chorizo, Peppers, Onions, White Cheddar Cheese, Chives

Brown Butter, Pumpkin, Kale, Smoked Gouda (V)

\$17.00 Per Guest

Breakfast Burritos

All Options Include House-Made Roasted Tomato Salsa (VG, GF, DF) and Avocado Crema (V, GF)

Choose 1 option.

Cage Free Eggs, Roasted Turkey, Sweet Potato, Chorizo, Onions, Jack Cheese

Cage Free Eggs, Smoked Bacon, Potato Hash, Cheddar Cheese

Cage Free Scrambled Eggs, Skillet Onions, Bell Peppers, Braised Short Ribs

Omelet Station

(Requires Attendant)

Freshly Prepared Omelets with Cage Free Eggs, Egg Whites & Egg Beaters (GF)

Pepper Jack Cheese (GF, V), Sharp Cheddar Cheese (GF, V)

Smoked Bacon (GF, DF), Country Ham (GF, DF), Pork Sausage (GF, DF)

Onions (VG, GF, DF), Mushrooms (VG, GF, DF), Bell Peppers (VG, GF, DF),

Tomatoes (VG, GF, DF), Spinach (VG, GF, DF)

\$20.00 Per Guest

Farm to Table

Cage Free Scrambled Egg with Cheddar Cheese and Chives (GF)

Black Pepper Bacon (GF, DF), Chicken Sausage (GF, DF)

Skillet Potatoes with Peppers and Onions (GF, VG)

\$20.00 Per Guest

Enhancements can only be ordered in conjunction with a Breakfast Buffet or Breakfast of the Day.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Cage Free Egg Whites, Sun Dried Tomato, Spinach, Spinach Wrap

(V, DF)

\$20.00 Each

Specialty Station

(Requires Attendant)

Eggs and Hash

Sous Vide Eggs (V, GF, DF)

Yukon Gold Potato and Roasted Turkey Hash (GF, DF)

Sweet Potato and Chicken Sausage Hash (GF, DF)

Fingerling Potato and Grilled Vegetable Hash (V, GF, DF)

\$20.00 Per Guest

Chilaquiles

(Requires Attendant)

Corn Tortilla (GF, VG), Red Chili Sauce (GF, DF, VG), Cojita Cheese (GF)

Mexican Crema (GF), Red Onion (VG, GF, DF), Cilantro (VG, GF, DF),

Avocado (VG, GF, DF)

Eggs Made to Order

\$20.00 Per Guest

Breakfast Buffet

Grand Breakfast Buffet

Fresh Fruit with Agave and Lime (VG, GF, DF)
 Croissants (V), Muffins (V, N), Danish (V), and Gluten-Free Fruit Loaf (V, GF)
 Greek Yogurt Parfaits: Plain Greek Yogurt (V, GF) with Mixed Berry Compote (VG, GF, DF), Maple Almond Granola (VG, DF, N)
 Cage-Free Scrambled Eggs (V, GF)
 Natural Pork Sausage (GF, DF)
 Natural Smoked Bacon (GF, DF)
 Herb Roasted Yukon Potatoes with Caramelized Onions (VG, GF, DF)
 Eggnog Spiced French Toast (V), Raspberry Sauce (VG, GF, DF) Toasted Pecans (VG, GF, DF, N) and Maple Syrup (VG, GF, DF)
 Selection of Chilled Juices
 Coffee and Tazo Tea Selection

\$75.00 Per Guest

Breakfast Buffets require a minimum of 10 guests.

Groups under 35 guests are subject to a \$150.00 Fee.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Stay Fit

Whole and Sliced Fresh Fruit
 Blueberry Ginger Parfait with Greek Yogurt and Local Honey (V)
 Banana, Spinach, Rice Protein, Green Smoothie, Coconut Water (GF, DF, VG)
 Quinoa Porridge (VG, GF, DF) with Raspberry Compote (VG, GF, DF), Pecans (VG, GF, DF, N), Roasted Pears (VG, GF, DF) and Whole Milk (V, GF)
 Cage-Free Scrambled Eggs (V, GF)
 Cage Free Egg White Scramble (GF, DF, V)
 Chicken Apple Sausage (GF, DF)
 Apple Wood Smoked Bacon (GF, DF)
 Red Skin Potatoes with Caramelized Leeks and Blistered Tomatoes (VG, GF, DF)
 Almond Croissants (V, N) and Gluten Free White Chocolate Streusel Muffins (V, GF)
 Coffee and Tazo Tea Selection

\$78.00 Per Guest

Morning & Afternoon Breaks

Build your Own Smoothie Bowls

(Requires Attendant)

Blueberry (VG, GF, DF), Dates (VG, GF, DF), Coconut Water (VG, GF, DF),

Almonds (VG, GF, DF, N), Chia Seeds (VG, GF, DF)

Strawberry (VG, GF, DF), Kiwi, (VG, GF, DF) Raspberries, (VG, GF, DF)

Almond Milk (VG, GF, DF, N), Coconut Flakes (VG, GF, DF), Mango (VG,

GF, DF), Greek Yogurt (GF), Granola (VG, DF, N), Chocolate (VG, GF),

Almonds (VG, GF, DF, N), Coconut Milk (VG, GF, DF, N), Raw Honey (V,

GF, DF)

\$20.00 Per Guest

Doughnut Station (V)

(Requires Chef Attendant)

Mini Doughnuts Made in Orbits Fryer

Choice of Powdered Sugar or Cinnamon Sugar

Doughnut Holes Filled with Vanilla Custard and Nutella (N)

200 Guests Maximum

\$34.00 Per Guest

Street Cart

Fruit Crudités (VG, DF, GF)

Mango, Watermelon, Cucumber, Jicama, Chili-lime

\$25.00 Per Guest

Acai Parfaits (V, GF, N)

Banana, Mixed Berries, Chia Seeds, Coconut Oil

Pomegranate Seeds, Pistachios, Hemp Seeds, Dark Chocolate

\$25.00 Per Guest

Build Your Own Parfait

Plain Greek Yogurt (GF, V), Vanilla Yogurt (GF, V)

Blackberries (VG, GF, DF), Blueberries (VG, GF, DF), Kiwi (VG, GF, DF),

Grapes (VG, GF, DF), Cranberries (VG, GF, DF), Apricots (VG, GF, DF), Figs

(VG, GF, DF), Homemade Granola (VG, DF, N) and Local Honey (V, GF,

DF)

\$25.00 Per Guest

Vegetarian

Fresh Organic Vegetable Crudité with White Bean Hummus (VG, GF,

DF)

House Made Potato Chips, Sea Salt, Truffle Parmesan, and Barbecue

(V, GF)

Skewered Baby Caprese Bites (V, GF)

\$29.00 Per Guest

Assorted Paletas

Pineapple Mint (VG, GF), Creamy Coconut (V, GF), Strawberry-Mango

Rise (VG, GF), Chocolate Milkshake (V, GF)

Cookie Sandwich Break

Chocolate Chip Cookie Sandwich with Whipped Chocolate Ganache (V)
Peanut Butter Cookie Sandwich with Strawberry Buttercream (V, N)
Cold Milk and Iced Coffee with Flavored Syrups

\$29.00 Per Guest

Mini Grilled Cheese Bites

Turkey, Cranberry and Swiss
Traditional American Cheese (V)
Roasted Vanilla Apple and Brie (V)
Tomato Bisque Shooters (V, GF)

\$29.00 Per Guest

All prices are subject to change.

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\$13.00 Each

Petco Ballpark Break

Mixed Nuts (N), Crackerjacks (N)
Mini Corn Dogs, House Made Spicy Ketchup (VG, GF, DF)
Pink Salt Crusted Soft Pretzels, Cheese Fondue (V)
Buffalo Cauliflower Bites (VG, GF, DF)

\$29.00 Per Guest

Fiesta

Chipotle Braised Chicken Quesadilla, Cilantro Lime Crema
Corn Chips with Guacamole and Salsa (VG, GF, DF)
Warm Cinnamon Sugar Churros served with Dark Chocolate Dipping
Sauce (V)

\$29.00 Per Guest

A La Carte Beverages

Coffee and Tea

Freshly Brewed Regular and
Decaffeinated Coffee, Tazo Tea

\$175.00 Per Gallon

Infused Drinks

Strawberry Lemonade
Lemon Mint Iced Tea

\$165.00 Per Gallon

Infused Water Station

Pomegranate, Cinnamon, Pear
Cucumber, Lemon, Basil
Apricot, Raspberry, Mint

\$140.00 Per Gallon

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Pepsi Regular, Diet and Decaffeinated Soft Drinks

\$11.00 Each

Still and Sparkling Water

\$11.00 Each

Bubly Sparkling Water

\$11.00 Each

Energy Drinks

Red Bull Regular and Sugar Free

\$12.00 Each

Chilled Juices

Orange, Grapefruit and Cranberry

\$11.00 Each

Naked

Juices, Smoothies and Protein Drinks

\$12.00 Each

A La Carte Bakeries and Snacks

MORNING

Greek Yogurt Parfaits (V, N)

Layered Yogurt, Seasonal Fruit Compote and Homemade Granola

\$18.00 Each

Whole Market Fruits (VG, GF, DF)

Seasonal Selection, Fully Ripened

\$119.00 Per Dozen

Fresh Fruit and Berry Cups (VG, GF, DF)

Seasonal Melon, Citrus Segments, Fresh Berries

\$31.00 Per Guest

Today's Fresh Bakeries (V, N)

Muffins, Croissants, Danish and Breads

\$128.00 Per Dozen

Assortment of Bagels (V, DF)

Lite and Regular Cream Cheese (V)

\$128.00 Per Dozen

AFTERNOON

Assorted Bags of Chips, Pretzels and Popcorn (V)

\$10.00 Per Bag

Individual Bags of Trophy Farms Nuts and Trail Mix (V, GF, N)

\$10.00 Per Bag

Assorted Organic Energy Bars

Cliff, Power Bar and Balance Bars

\$10.00 Each

Assorted Candy Bars

Hershey Bars, Reese's Peanut Butter Cups, Kit Kat, Twix, Payday

\$10.00 Each

Sweet Treats

Chocolate Brownies (V), Pecan Bars (V, N), Lemon Bars (V)

\$128.00 Per Dozen

Donut Hole 00

AFTERNOON

Jumbo Home-Style Cookies

Chocolate Chunk (V), Peanut Butter (V, N), White Chocolate Macadamia (V, N), Oatmeal Raisin (V, N)

\$128.00 Per Dozen

Cake Pops (V)

Vanilla, Chocolate, Lemon

\$128.00 Per Dozen

Chocolate Bark

White Chocolate Cranberry (V, GF), Milk Chocolate Almond (V, GF, N), Dark Chocolate Pistachio (V, GF, N)

\$18.00 Per Guest

Gourmet Cupcakes

Brown Butter Caramel (V), Chocolate Hazelnut Praline (V, N), Citrus Vanilla (V)

\$128.00 Per Dozen

Sticky Bun (V, N)

Warm Soft Cinnamon Rolls with Candied Pecans

\$128.00 Per Dozen

DONUT HOLES (V)

Glazed, Powdered Sugar, Chocolate, Cinnamon Sugar

\$128.00 Per Dozen

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Break of the Day

\$31.00 Per Guest on Designated Day

\$33.00 Per Guest on All Other Days

MORNING

Monday - Super Foods

Almond, Pecan, Macadamia Nut, Pepita and Walnut Trail Mix (VG, GF, N)

Acai Bowl with Coconut Milk, Protein Powder and Fresh Berries (VG, GF, DF)

Pumpkin Muffins with Pepita Seed Topping (V)

Dark Chocolate, Peanut Butter and Chia Bites (V, DF, N)

Cucumber, Lemon and Mint Infused Water (VG, GF, DF)

\$31.00 Per Guest

Tuesday - Refresh

Dried Apricots, Cherries, Pears and Pineapple (VG, GF, DF)

Greek Yogurt, Sour Cherry Compote, Pistachio Granola Parfait (V, N)

Oatmeal, Flax Seed and Chocolate Chip Energy Bites (V)

Lemon and Coconut Energy Bars (V)

Strawberry and Kiwi Infused Water (VG, GF, DF)

\$31.00 Per Guest

Wednesday - Harvest

Cinnamon Apple, Yogurt and Pecan Bowl (V, N)

AFTERNOON

Monday - Sweet and Salty

Local Red Bartlet Pears (VG, GF, DF)

Chipotle and Rosemary Glazed Nuts (VG, GF, DF, N)

White Cheddar and Kettle Corn Popcorn Bags (V, GF)

Chocolate and Peanut Butter Mousse Parfaits (V, GF, N)

S'mores Brownie Bars (V)

Lemon and Blueberry Infused Iced Tea (VG, GF, DF)

\$31.00 Per Guest

Tuesday - Chips and Dips

Tangerine Chili Marinated Green Olives (VG, GF, DF)

Baba Ghanoush with Paprika Oil and Parsley (VG, GF, DF)

Roasted Tomato and Bell Pepper Hummus (VG, GF, DF)

Caramelized Onion and Scallion Dip (V, GF)

Taro Root Vegetable Chips (VG, GF, DF), Multi Grain Chips (VG, DF),

Garlic Pita Chips (VG, DF)

Lemon Mint Infused Water (VG, GF, DF)

\$31.00 Per Guest

Wednesday - Doughnut Shop

Anjou and Bosc Pears (VG, GF, DF)

Pumpkin and Chocolate Chip Bread (V), Whipped Butter (V, GF)

Dried Cranberry and Pistachio Bites (V, N)

Pineapple, Mint and Lavender Water (VG, GF, DF)

\$31.00 Per Guest

Thursday - Toast

Fresh Fruit and Berry Cups with Mint Syrup (VG, GF, DF)

Honey Hummus and Blueberries on Walnut Honey Bread (V, DF, N)

Avocado, Radish, Daikon Sprout on Multi Grain Bread (V, DF)

Grape Tomato, Goat Cheese, Micro Basil on Country French Bread (V)

Strawberry, Banana and Coconut Smoothie (V, GF)

\$31.00 Per Guest

Friday - Super Foods

Almond, Pecan, Macadamia Nut, Pepita and Walnut Trail Mix (VG, GF, N)

Acai Bowl with Coconut Milk, Protein Powder and Fresh Berries (VG, GF, DF)

Pumpkin Muffins with Pepita Seed Topping (V)

Dark Chocolate, Peanut Butter and Chia Bites (V, DF, N)

Cucumber, Lemon and Mint Infused Water (VG, GF, DF)

\$31.00 Per Guest

Saturday - Refresh

Dried Apricots, Cherries, Pears and Pineapple (VG, GF, DF)

Fresh Fruit Cup with Mint Syrup (VG, GF, DF)

Chocolate Doughnut with Nutella and Sea Salt (V, N)

Vanilla Doughnut with Cinnamon Apples and Caramel (V)

Blueberry Doughnut with Vanilla Cream and Streusel (V)

Coffee Panna Cotta with Raspberries and Chocolate Shavings (V, GF)

Cold Brew Coffee (VG, GF, DF) with Cream (V, GF) and Sugar (VG, GF)

\$31.00 Per Guest

Thursday - Wellness

Coconut, Almond and Cranberry Trail Mix (VG, GF, DF, N)

Baby Rainbow Carrots, Sunburst and Patty Pan Squash (VG, GF, DF)

Edamame Dip (VG, GF, DF), Roasted Carrot Hummus (VG, GF, DF)

Brie Cheese with Figs and Pistachios (V, GF, N)

Whole Grain Crackers (VG, DF) Rainforest Crackers (V, N)

Pomegranate, Lemon and Rosemary Iced Tea (VG, GF, DF)

\$31.00 Per Guest

Friday - Sweet and Salty

Local Red Bartlet Pears (VG, GF, DF)

Chipotle and Rosemary Glazed Nuts (VG, GF, DF, N)

White Cheddar and Kettle Corn Popcorn Bags (V, GF)

Chocolate and Peanut Butter Mousse Parfaits (V, GF, N)

S'mores Brownie Bars (V)

Lemon and Blueberry Infused Iced Tea (VG, GF, DF)

\$31.00 Per Guest

Greek Yogurt, Sour Cherry Compote, Pistachio Granola Parfait (V, N)
 Oatmeal, Flax Seed and Chocolate Chip Energy Bites (V)
 Lemon and Coconut Energy Bars (V)
 Strawberry and Kiwi Infused Water (VG, GF, DF)

\$31.00 Per Guest

Sunday - Awake

Overnight Oats with Fresh Seasonal Berries (V)
 Granny Smith Apple Wedge Skewers with Almond Butter (VG, GF, DF, N)
 Pistachio, Dark Chocolate, Cranberry and Hemp Seed Bites (V, N)
 Nutella Filled Glazed Doughnut Holes (V, N)
 Peppermint and Lemon Iced Tea (VG, GF, DF)

\$31.00 Per Guest

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Saturday - Chips and Dips

Tangerine Chili Marinated Green Olives (VG, GF, DF)
 Baba Ghanoush with Paprika Oil and Parsley (VG, GF, DF)
 Roasted Tomato and Bell Pepper Hummus (VG, GF, DF)
 Caramelized Onion and Scallion Dip (V, GF)
 Taro Root Vegetable Chips (VG, GF, DF), Multi Grain Chips (VG, DF),
 Garlic Pita Chips (VG, DF)
 Lemon Mint Infused Water (VG, GF, DF)

\$31.00 Per Guest

Sunday - Trailhead

Fuji Apples and Clementine Oranges (VG, GF, DF)
 Gourmet Trail Mix with Nuts, Seeds and M&M's (V, N)
 Red Velvet Whoopie Pie with Vanilla Cream Cheese Filling (V)
 White Chocolate Bark with Peanut Butter Cup Crumble (V, GF, N)
 Homemade Almond, Cranberry and Oat Granola Bars (V, DF, N)
 Cinnamon Apple Infused Water (VG, GF, DF)

\$31.00 Per Guest

Day Packages

All Day Food and Beverage Break Package

Breakfast of the Day

Morning and Afternoon Break of the Day

All Day Beverages to include

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Red Bull Regular and Sugar Free

Still and Sparkling Bottled Water

(8 Hour Maximum)

\$200.00 Per Guest

All Day Beverage Break Package

All Day Beverages to include

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Red Bull Regular and Sugar Free

Hydration Station with 3 Different Flavored Waters (Cucumber,

Lemon/Lime and Berry/Mint)

(8 Hour Maximum)

\$135.00 Per Guest

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Half Day Food and Beverage Break Package

Breakfast of the Day

Morning Break of the Day

Half Day Beverages to include

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Red Bull Regular and Sugar Free

Still and Sparkling Bottled Water

(4 Hour Maximum)

\$150.00 Per Guest

Half Day Beverage Break Package

Half Day Beverages to include

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Red Bull Regular and Sugar Free

Hydration Station with 3 Different Flavored Waters (Cucumber,

Lemon/Lime and Berry/Mint)

(4 Hour Maximum)

\$115.00 Per Guest

Buffet Lunch of the Day

\$99.00 Per Guest on Designated Day

\$105.00 Per Guest on All Other Days

Monday - Baja Cali Buffet

Soup

Chicken Tortilla Soup

Queso Fresco, Tortillas Strips (GF)

Salad Bar

Fiesta Cesar Salad (GF, N)

Romaine Lettuce, Diced Tomatoes, Pickled Red Onions, Cotija Cheese,
Pine Nuts, Tortilla Strips, Cilantro, Poblano Dressing

Corn Salad (GF, VG)

Mango, Black Beans, Jicama, Green Onions, Lime, Chile

Quinoa and Chickpea Salad (GF, VG)

Tomatoes, Cilantro, Papaya, Red Onion, Mint Vinaigrette

Entrée

Jalapeno and Cilantro Marinated Carne Asada Steak (GF, DF)

Peppers, Onions

Seared Striped Bass (GF, DF)

Corn and Chorizo Salad, Cilantro Vinaigrette

Dry Chile Rice (GF, VG)

Peas, Carrots, Tomatoes, Onions

Vegetables Fajitas (GF, VG)

Squash, Portobello Mushrooms, Peppers, Onion, Carrots

Dessert

Flan de Arroz with Cinnamon and Vanilla (V, GF)

Tuesday - Farmer's Market Buffet

Soup

Cream Of Five Onion Soup (V, GF)

Salad Bar

Spring-Mix (Deconstructed)

Mesculin Mix Greens (VG, GF, DF), Grape Tomatoes (VG, GF, DF),

Julienne Carrots (VG, GF, DF), Jicama (VG, GF, DF), Feta Cheese (V, GF),

Toasted Sliced Almonds (VG, GF, DF, N), with Herb Vinaigrette (VG, GF,
DF)

Sweet Potato and Arugula Salad (V, GF, N)

Goat Cheese, Pine Nuts, Dates, Pomegranate Molasses Dijon

Vinaigrette

Fregola Salad (VG)

Cucumber, Orange, Red Onion, Mint, Fennel Seeds, Lemon Extra

Virgin Olive Oil

Entrees

Roasted Cod (GF, N)

Charred Red Pepper Sauce, Squash Salad, Almonds

Grilled Horseradish Flank Steak (GF, DF)

Spicy Red Wine Sauce, Cherry Tomatoes, Green Olive and Celey Seed
Salad

Roasted Vegetables (VG, GF, DF)

Cauliflower, Red Bell Pepper, Red Onion, Roasted Beets

Plant de Arroz with Cinnamon and Vanilla (V, GF)

Guava and Sweet Cheese Tartlet (V)

Oaxacan Chocolate Mousse with Ibarra Crumble (V, GF)

\$99.00 Per Guest

Wednesday - Tuscan Buffet

Soup

Creamy Tomato Basil Soup (GF, V) with Garlic Crouton (V)

Salad Bar

Spinach, Frisee and Radicchio Salad (Deconstructed)

Heirloom Cherry Tomatoes (VG, GF, DF), Garbanzo Beans (VG, GF, DF),

Pepperoncini (VG, GF, DF), Green Olive (VG, GF, DF), Mozzarella Cheese, (GF, V) White Balsamic Dressing (VG, GF, DF)

Panzanella Salad (V)

Mushrooms, Tomatoes, Fennel, Butternut Squash, Focaccia, Mix

Greens, Chianti Vinaigrette

Antipasto Salad (GF, DF)

Marinated Artichokes, Cure Meats, Grilled Zucchini, Roasted

Tomatoes, Roasted Pepper, Herb Dressing

Entrée

Grilled Chicken Margherita (GF)

Fresh Mozzarella, Roma Tomatoes, Lemon Sauce

Roasted Garlic Shrimp (GF)

Spaghetti Squash, Rocket Greens, Heirloom Tomatoes

Farfalle Pasta (V, N)

Caramelized Onions, Tuscan Kale, Portobello Mushrooms, Parmesan Cheese, Pine Nuts

Oven Roasted Ratatouille Vegetables (VG, GF)

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Cauliflower, Red Bell Pepper, Red Onion, Roasted Beets

Pee Wee Roasted Potatoes (GF, VG)

Caramelized Pearl Onions, Garlic Confit

Dessert

Chocolate and Caramel Brownie Bites (V, GF)

Tangerine Crinkle Cookies (V)

Petite Carrot Cupcake with Cream Cheese (V)

\$99.00 Per Guest

Thursday - Comfort Buffet

Soup

Potato and Leek Soup (GF)

Pancetta, Pumpkin Seeds, Chives

Salad Bar

BLT Salad (Deconstructed)

Chopped Iceberg and Romaine (VG, GF, DF), Diced Cucumbers (VG, GF, DF), Tomatoes (VG, GF, DF), Smoked Bacon (GF, DF), Chopped Egg (GF, DF) Feta Cheese (V, GF) and Cheddar Cheese (V, GF), Italian Dressing (V)

Spinach and Brussels Sprouts Salad (GF, V, N)

Bleu Cheese, Toasted Pecans, Cranberries, Bourbon Balsamic Dressing

Broccoli and Kale Slaw (GF)

Carrots, Purple Cabbage, Creamy Green Peppercorn Dressing

Entrée

Beef Pot Roast (GF)

Crunchy Vegetables, Red Wine Sauce, Pee Wee Potatoes

Free Range Chicken Cordon Bleu (GF)

Ham, Swiss Cheese, Mustard Sauce

Eggplant, Zucchini, Squash, Tomatoes, Peppers, Onions, Basil.

Balsamic

Desserts

Chewy Almond Ricciarelli Cookies (V, GF, DF, N)

Ricotta Mousse Shots with Dark Chocolate Shavings (V, GF)

Pignolia Sugar Tartlet (V, N)

\$99.00 Per Guest

Friday - Pacific Rim Buffet

Soup

Carrot and Ginger Coconut Bisque (GF, VG, DF)

Salad Bar

Udon Noodle Salad (DF, N)

Peppers, Carrots, Onions, Long Beans, Cilantro, Lime and Spicy Peanut Dressing

Asian Chop House (Deconstructed)

Romaine (VG, GF, DF), Napa Cabbage (VG, GF, DF), Carrot (VG, GF, DF), Jicama (VG, GF, DF), Red Bell Pepper (VG, GF, DF), Orange Segments (VG, GF, DF), Scallions (VG, GF, DF), Cashews (VG, GF, DF, N) and Ginger

Sesame Dressing (VG, DF)

Lotus Root Salad (GF, DF, N)

Mixed Greens, Mizuna, Pickled Daikon, Cucumber, Mango, Shaved Carrots, Sweet Chili Cashew Dressing

Entrée

Thai Basil Chicken (GF, DF)

Tri Color Peppers, Basil, Thai Chili Sauce

Miso Salmon (GF, DF)

Buttermilk Mashed Potatoes (GF)

Sour Cream, Bacon, Green Onions

Roasted Corn Succotash (VG, GF, DF)

Sweet Potatoes, Tricolor Pepper, Red Onion, Corona Beans, Haricot Vert

Desserts

Chocolate S'mores Bars (V)

Spiced Pumpkin Pepita Teacakes (V)

Brown Butter Carrot Cake Blondies (V, GF)

\$99.00 Per Guest

Saturday - Southwest Bistro Buffet

Soup

Potato and Rajas Soup (GF)

Yukon Potatoes, Green Chilies, Corn, Squash, Tortillas Strips

Chayote Squash Salad (GF, DF, VG, V)

Sweet Onion, Carrots, Apple, Jicama, Red Bell Pepper, Cilantro Dressing

Southwest Chopped Salad

Romaine and Iceberg Lettuce (VG, GF, DF), Cherry Tomatoes (VG, GF, DF), Corn (VG, GF, DF), Black Beans (VG, GF, DF), Corn Chips (GF, V),

Queso Fresco (GF, V), Avocado Herb Dressing (DF, DF, V)

Entrées

Hatch Chili Crusted Red Snapper (GF)

Lime Cream, Pinto Beans and Corn Pico De Gallo

Slow Braised Beef Short Rib (GF, DF)

New Mexico Red Chili Demi, Pickled Red Onions

Baby Spinach, Garlic, Scallions, Sesame Seeds, Wasabi Beurre Blanc
 Kimchi Fried Rice (GF)
 Furikake, Green Onion
 Vegetable Stir Fry (DF)
 Broccolini, Shiitake Mushrooms, Oyster Sauce
 Dessert
 Yuzu Ganache Tartlet with Toasted Almond (V, N)
 Butter Mochi Blondie Bars (V, GF)
 Brown Sugar Bubble Tapioca (V, GF)

\$99.00 Per Guest

Sunday - Super Foods Buffet

Soup
 Maple Roasted Butternut Squash Bisque (VG, GF, DF, N)
 Spiced Crème Fraiche (GF, V) Curry Roasted Squash Seeds (VG, GF, DF, V)
 Salad Bar
 Spinach Berry Salad (V, GF, N)
 Spinach, Strawberries, Blueberries, Feta Cheese, Walnut and Poppy Seed Dressing
 Quinoa Salad (VG, DF)
 Quinoa, Kale, Goji Berries, Hemp Seeds, Roasted Kabocha, Pomegranate, Apple Cider and Extra Virgin Olive Oil Dressing
 Heirloom Carrot Salad (GF, V, N)
 Golden Raisin, Cashew and Spiced Yogurt
 Entrées
 Grass Fed Dry Rubbed Flat Iron Steak (GF, DF)

Gallo Pinto Rice (GF, VG)
 Brown Rice, Black Beans, Sofrito
 Roasted Vegetables Medley (GF, VG)
 Brussel Sprouts, Red Onion, Kabocha Squash, Poblano Peppers, Peruvian Potatoes
 Dessert
 Calabaza Tarts with Cinnamon Cream (V)
 Chocolate Cheesecake with Spiced Sugar Crumble (V)
 Sweet Coconut Macaroons (V, GF)

\$99.00 Per Guest

Gourmet Wraps Buffet - Available All Days

Salad Bar
 Chopped Salad (Deconstructed)
 Iceberg and Romaine Lettuce (VG, GF, DF), Hot House Cucumber (VG, GF, DF), Tomato (VG, GF, DF), Red Onion (VG, GF, DF), Smoked Bacon (GF, DF), Crumbled Blue Cheese (V, GF), Sourdough Croutons (V), Ranch Dressing (V) and Balsamic Vinaigrette (VG, GF, DF)
 Quinoa Kale Salad (V, GF, N)
 Slivered Almonds, Pomegranate, Blueberries and Lemon Thyme Vinaigrette
 Entree
 Wrap Selection
 Smoked Turkey Wrap
 Spinach, Tomato, Cucumber, Boursin Cheese, Dijon Mustard in a Whole Wheat Tortilla
 Roast Beef Wrap

Chimichurri, Charred Corn and Cherry Tomato Salad
Garlic-Basil Barramundi (GF, DF)
White Kidney Beans, Roasted Tomato Sauce, Herb Oil
Super Grain Pilaf (VG)
Quinoa, Faro, Freekeh, Wild Rice
Roasted Root Vegetables (VG, GF, DF)
Mix of Parsnips, Yellow Beets, Carrot, Ruby Garnet Sweet Potatoes,
Celery Root, Spinach and Caramelized Onions
Dessert
Olive Oil Pistachio Cake with Orange Zest (V, N)
Greek Yogurt Panna Cotta with Wildflower Honey (V, GF)

\$99.00 Per Guest

Hand Crafted Sandwich Buffet - Available All Days

Soup
Loaded Baked Potato Soup (GF, V), Chives (GF, DF, VG) and Bacon (GF, DF)
Salad Bar
Garden Salad (Deconstructed)
Hand Harvested Spring Mix (VG, GF, DF), Tomatoes (VG, GF, DF),
Garbanzo Beans (VG, GF, DF), Cucumbers (VG, GF, DF), Carrots (VG, GF, DF),
Toasted Sunflower Seeds (VG, GF, DF, N) and Shredded Cheddar
Cheese (V, GF), Garlic Croutons (V), Ranch Dressing (V) and Balsamic
Dressing (VG, GF, DF)
Red Potato Salad (V, GF)
Celery, Onion, Pickle, Eggs
Heirloom Tomato and Haricot Vert Salad (VG, GF, DF)

Thinly Sliced Slow Roasted Top Round of Beef, Butter Lettuce, Tomato,
Aged Cheddar, Garlic Aioli in a Whole Wheat Tortilla
Vegetarian Wrap
Grilled Asparagus and Zucchini, Balsamic Roasted Portobello
Mushroom, Roasted Red Pepper, Baby Spinach and Sun-Dried Tomato
Aioli in a Tomato Basil Tortilla (V)
House Made Sea Salt Potato Chips (VG, GF, DF)
Terra Root Vegetable Chips (VG, GF, DF)
Desserts
Petite Lemon Bar Bites (V)
Blonde Chocolate Crunch Tartlets (V, N)
Passionfruit Mousse Cups (V, GF)

\$97.00 Per Guest

Red Onion, Extra Virgin Olive Oil and Red Wine Vinegar
Hand Crafted Sandwiches
Grilled Zucchini, Heirloom Tomato, Roasted Portobello, Arugula, Brie
Cheese, Garlic Aioli on a Whole Wheat Roll (V)
Grilled Chicken Breast, Roasted Red Bell Pepper, Spinach, Heirloom
Tomato, Fresh Mozzarella, Pesto Aioli on Artisan Bread
Cali Club: Shaved Turkey, Ham, Boursin Cheese, Brown Sugar Bacon,
Lettuce, Tomato on Artisan Bread
Accompaniments of Tarragon Mustard, Whole Grain Mustard, Dijon
and Mayonnaise
Individual Miss Vickie's Brand Potato Chips (V, DF)
Desserts
Chocolate Cherry Diva Cookies (V)
Carrot Cheesecake Walnut Bars (V, N)
Gluten-Free White Chocolate Blondies (V, GF)

\$97.00 Per Guest

Lunch Buffets require a minimum of 10 guests.

Groups under 35 guests are subject to a \$200.00 Fee.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Plated Lunches

All plated lunches include choice of starter and dessert with bread service, coffee, and tea selection.

First Course

Starter

Choose 1 option.

Spinach and Kale Salad (V, GF, N)

Feta Cheese, Candied Pecans, Basil Vinaigrette

Arugula Salad (V, GF)

Wild Organic Arugula, Pickled Onions, Orange Segments, Dried Cranberries, Feta Cheese and Champagne Vinaigrette

Mixed Greens Salad (V, GF, N)

Sun Dried Tomato, Radish, Goat Cheese, Candied Walnuts and Sweet Basil Vinaigrette

Baby Iceberg Wedge Salad (GF)

Heirloom Tomato, Gorgonzola Mousse, Maple Bacon, Egg Crumbles, Ranch Dressing

Caesar Salad (V)

Crisp Heart of Romaine Leaves and Radicchio, Parmesan Cheese and Toasted Sourdough Croutons with Caesar Style Dressing

Arugula And Curly Endive Salad (GF, V)

Strawberries, Pine Nuts, Laura Chenel Goat Cheese, Aged Balsamic Dressing

Second Course

Entree

Choose 1 option.

Herb Crusted Chicken Breast with Winter Vegetable Hash, Cauliflower Mousse and Shallot Demi-Glace (GF)

Pan Seared Chicken Breast with Roasted Butternut Squash Puree, Sautéed Asparagus, Garlic Confit Marble Potatoes and Truffle Demi-Glace (GF)

Seared Bronzino with Creamy Parsnip Puree, Lentil and Squash Salad, Sauteed Spinach, Pomegranate Reduction (GF)

Cast Iron Wild Salmon with House Made Chorizo and White Bean Hash, Lemon Garlic Chickpea Puree, Green Tomato, Pickled Fennel Relish, Cilantro Oil (GF, DF)

Grilled Beef Tenderloin with Spinach, Caramelized Onion, Truffle Potato Puree, Roasted Baby Carrots and Cabernet Sauvignon Demi Glaze (GF)

Braised Beef Short Rib, Horseradish-Boursin Yukon Mash, Roasted Root Vegetable Medley and Braising Demi-Glace (GF)

\$93.00 Per Guest

Third Course

Dessert

Choose 1 option.

Buttermilk and Vanilla Bean Panna Cotta with Roasted Spiced Apples (V, GF)

New York Cheesecake with Nutmeg Whipped Cream and Roasted Cranberries (V)

Vegan Dark Chocolate and Coconut Cream with Fresh Berries and Cocoa Nibs (V, VG, GF, DF)

Pear and Almond Frangipane Tart with Cinnamon Whipped Cream (V, N)

Sweet Potato Cheese Pie with Toasted Meringue and Candied Pecans (V, N)

Chocolate Mousse Cake with Mixed Berry Compote (V, GF)

Groups under 35 guests are subject to a \$200.00 Fee.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Specialty Chilled Plated Lunch Choices

Each Chilled Entree Includes Baked Rolls with Butter and Dessert (Two Courses)

Choose 1 option.

Wild Salmon Salad (GF)

Green Beans, Grilled Asparagus, Heirloom Tomatoes, Egg, Potatoes, Olives, Artichokes, Avocado, Organic Greens, Mustard Dressing

Traditional Cobb Salad (GF)

Grilled Chicken, Hardboiled Egg, Bacon, Avocado, Diced Tomato, Cucumber, Romaine, Cheddar with Ranch or Blue Cheese Dressing

Herb Grilled Chicken Wedge Salad

Baby Iceberg, Heirloom Tomatoes, Shaved Parmesan, Spiced Brioche Croutons, Parmesan Dressing

Ancho Chili Rubbed Flat Iron Steak Salad

Baby Frisee, Greens, Red Cabbage, Toasted Pepitas, Pickled Red Onions, Cucumbers, Jicama, Queso Fresco, Jalapeno Lime Dressing

\$88.00 Per Guest

Alternative Options

Monday

Wild Mushroom Ravioli (V, N)
Garlic and Herb Roasted Wild Mushroom, Goat Cheese, Pine Nuts,
Sage, Brown Butter

Tuesday

Wild Rice and Root Vegetables (V)
Carrots, Parsnip, Turnip, Brussel Sprouts, Pomegranate, Pepitas,
Garlic Herb Oil

Wednesday

Butternut Squash Risotto (V, GF)
Creamy Risotto with Roasted Butternut Squash, Parsley, Shaved
Parmesan Cheese

Thursday

Quinoa Vegetable Stir Fry (VG, GF, DF)
Broccoli, Carrots, Bell Peppers, Bean Sprouts, Savoy Cabbage, Chili
Sesame Tofu

Friday

Roast Garlic and Rosemary Polenta (V, GF)
Forest Mushrooms, Baby Spinach, Roasted Tomatoes, Shaved

Gluten Free

Lemon and Rosemary Chicken with Pee Wee Potatoes, Asparagus,
Garlic Jus

Vegan

Beluga Lentils, Roast Cauliflower, Root Vegetables and Parsley

Parmesan

Saturday

Vegetable Stack (V, GF, N)

Portobello Mushroom, Asparagus, Red Bell Pepper, Swiss Chard,
Caramelized Onion, Basil Pesto

Sunday

Vegetable Paella (VG, GF, DF)

Bomba Rice, Butternut Squash, Beet, Fennel, Artichoke, Rosemary

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Family Style

LUNCH AND DINNER:

Family Style meals include bread service, coffee, and tea selection.

Lunch:

Choice of 2 Entrees \$120.00

Dinner:

Choice of 3 Entrees \$140.00

Salad

Panzanella Salad (V)

Curly Endive, Baby Spinach, Wild Arugula, Asparagus, Red Onion,
Watermelon Radish, Brioche Croutons,
White Balsamic Vinaigrette

Radicchio, Feta, Navy Beans, Brussel Leaves, Pistachios, Lemon Garlic
Oil (V, N)

Roast Baby Heirloom Carrots with Goat Cheese Mousse and Herb
Salad (V)

Dessert

Chocolate Almond and Pear Tartlets (V, N)

Ricotta Cheesecake with Sour Cherry Compote (V)

Entrees

Choose between 2 and 3 options.

Alaskan Halibut with Chanterelle Mushrooms and Fiddlehead
Ferns (GF, DF)

Prime Flat Iron Steak with Green Olive Salsa Verde and Micro
Greens (GF, DF)

Berkshire Pork Loin with Horseradish and Grain Mustard Sauce
(GF, DF)

Side

Cauliflower Risotto with Walnut Gremolata (V, GF, N)

Fingerling Potatoes with Garlic, Shallots and Flat Leaf Parsley (VG, GF,

Lemon Curd with Chantilly Cream (V, GF)

DF)

Available for up to 200 Guests.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Boxed Lunch

Our Boxed Lunch Package includes:

Kettle Chips

Whole Seasonal Fruit

Condiments

Appetizer

Choose 1 option.

Quinoa, Cranberries, Butternut Squash Salad

Roasted Corn, Sweet Shrimp, Bacon

Cucumber & Citrus Salad – Shaved Fennel, Orange Segments,
Citrus Vinaigrette

Orzo, Spinach, Tomato, Feta

Dessert

Choose 1 option.

Chocolate Chunk Cookie

Fudge Brownie

Raspberry Streusel Bar

A la Carte Menu Pricing

Entree

Choose 1 option.

Smoked Ham, Swiss, Tomato, Wild Arugula, Grain Mustard,
Rosemary Ciabatta Bun

Roast Beef, Sharp White Cheddar, Caramelized Onion, Frisse,
Horseradish Dijon, Baguette

Turkey Breast, Monterey Jack, Smoky Bacon, Green Leaf, Tomato,
Sweet and Tangy Aioli, Focaccia

Roast Bell Pepper, Radish, Leaf Lettuce, Tomato, Red Onion, Herb
Goat Cheese, Wheat Bread

Tomato Mozzarella Wrap. Arugula, Grilled Eggplant, Pesto Spread
in a Whole Wheat Wrap

Chipotle Chicken Salad Wrap, Organic Greens, Heirloom Tomato in
a Sun-Dried Tomato Wrap

Tuna Salad – Lettuce Wrap (GF), Smashed Avocado, Roasted
Organic Tomatoes

*Niçoise Salad

Entree Only - \$ 50.00

Entree, Potato Chips & Whole Fruit - \$ 56.00

Entree and Appetizer - \$ 56.00

Entree and Dessert - \$ 56.00

Entree, Appetizer & Whole Fruit - \$ 59.00

Entree, Appetizer & Potato Chips - \$ 59.00

Entree, Dessert & Whole Fruit - \$ 59.00

Entree, Dessert & Potato Chips - \$ 59.00

Field Greens, Hard Boiled Egg, Red Skin Potato, Grape Tomato,
French Beans, Kalamata Olives, Dijon Thyme Vinaigrette

*Panzanella Salad

Hydro Bibb, Grape Tomato, Brussel Leaves, Asparagus, Brioche
Croutons, Parmesan, Basil Red Wine Vinaigrette

*Chopped Salad

Romaine, Heirloom Tomato, Red Onion, Cucumber, Yellow Pepper,
Garbanzo Bean, Feta, Garlic Herb Vinaigrette

*+\$7.00 for these specific items if added Protein of Chicken Breast,
Flank Steak or Wild Salmon

\$60.00 Per Guest

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Hors D'oeuvres

Cold Hors D'oeuvres

All prices are per each

Temecula Olive Oil, Steeped Tomato Croustade with Basil Pesto and Aged Balsamic (V, N)

\$12.00

Goat Cheese and Macadamia Nut Stuffed Strawberries (V, GF, N)

\$12.00

Portobello Mushroom Croustade with Truffle Scent and Pickled Pepper

\$12.00

Crab Salad on Belgian Endive (GF)

\$12.00

Charred Ahi Tuna with Mango Chutney on Cucumber (DF, GF)

\$12.00

Jumbo Shrimp Cocktail Shooter (GF, DF)

\$12.00

Togarashi Seared Shrimp with Cali Peach Relish, Toasted Crostini

\$12.00

Blackened Beef Striploin Wrapped Asparagus Spears with Citrus Aioli (GF)

\$12.00

Hot Hors D'oeuvres

All prices are per each

Spanokopita (V)

\$12.00

Vegetarian Pot Sticker, Ponzu Dipping Sauce (V)

\$12.00

Butternut Squash Arancini with Sun-Dried Tomato Aioli (V)

\$12.00

Potato, Poblano and Cheese Empanada, Roasted Garlic Aioli (V)

\$12.00

Tiger Shrimp Brochette, Garlic-Parsley Mojo

\$12.00

Mini Crab Cake with Mango Habanero Aioli (DF)

\$12.00

Teriyaki Chicken Satay, Roasted Sesame Seed (DF)

\$12.00

Mint and Rosemary Crusted Lamb Chop Lollipop, Charred Tomato Coulis (DF, GF)

\$12.00

Petit Beef Wellingtons, Truffle Demi-Glace

\$12.00

Hummus with Kalamata Olive and Red Pepper in Mini Bouche (VG)

\$12.00

Pear and Blue Cheese Truffle Tartlet with Strawberry Jam and Candied Walnut (V, N)

\$12.00

Chicken, Dried Cranberry and Cashew Salad in Mini Tartlet (N)

\$12.00

Deviled Egg, Fried Shallot, Apple Wood Bacon and Chive (GF)

\$12.00

Smoked Salmon Rosette with Lemon Thyme Cream and Fried Caper on Multigrain Toast (N)

\$12.00

Tomato Bruschetta on a Crispy Baguette (V)

\$12.00

Peppered Beef Tenderloin with Horseradish Cream on a Potato Cake (GF)

\$12.00

Mini Ahi Poke Taco with Seaweed Salad and Chipotle Cream

\$12.00

Watermelon and Feta Cheese with Balsamic Reduction (V, GF)

\$12.00

\$12.00

Spanish Paprika Meatballs with Jerez Dipping Sauce

\$12.00

Beef Skewer with Chimichurri (GF, DF)

\$12.00

Coconut Breaded Shrimp with Sweet Chili Sauce (DF)

\$12.00

Chicken Tandoori Skewer (GF, DF)

\$12.00

Vegetable Samosa with Potatoes and Peas (VG)

\$12.00

Wild Caught Shrimp Brochette Wrapped in Thin Sliced Cured Bacon (GF)

\$12.00

Warm Pear and Brie on Crouton (V)

\$12.00

Chicken Quesadilla with Chipotle Ranch

\$12.00

Artichoke and Goat Cheese Croquette (V)

\$12.00

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

*Hors d'oeuvres require a 25 piece minimum per item selection.

Presentation Displays

Vegetable Crudites (V, GF)

Cucumber (VG GF, DF), Cauliflower Florets (VG GF, DF), Red Radish (VG GF, DF), Asparagus (VG GF, DF), Celery (VG GF, DF), Heirloom Carrots (VG GF, DF), Broccoli (VG GF, DF), Cherry Tomatoes (VG GF, DF), Jicama (VG GF, DF)

Dill Cucumber Dip (V, GF) and Garlic, Spinach and Goat Cheese Dip (V, GF)

Roasted Tomato and Olive Tapenade (VG, GF) with Seeded Crackers (V)

\$38.00 Per Guest

Artisanal Cheese (V, GF, N)

Hand Crafted California Cheese Selections:

Cypress Grove, Humboldt Fog, Point Reyes Toma, Fiscallini White Cheddar, Smoked Gouda

With Lavosh and Crackers, Seasonal Condiments, Dry Fruits, Local Honey and Nut

\$40.00 Per Guest

Shellfish Bar (GF, DF)

Jumbo Cocktail Shrimp, Crab Claws served with Poivre Mignonette, Tabasco, Lemon and Cocktail Sauce

\$1,650.00 Per 100 Pieces

Slider Station

California Flatbreads

Choose 3 options.

Caprese: Heirloom Tomatoes, Mozzarella Pearls, Basil, Lemon Oil (V)

Fig: Port Wine Figs, Gorgonzola, Arugula, Balsamic (V)

Wild Mushroom: Sautéed Mushrooms, Garlic, Red Onion, Spinach, Goat Cheese (V)

Chicken: Roasted Chicken, Red Bell Peppers, Bacon, Mozzarella

Shrimp: Arrabiata Sauce, Onions, Tomato, Oregano, Feta Cheese

\$48.00 Per Guest

Sushi Station (DF)

California Rolls

Salmon, Shrimp, Tuna Nigiri

Light Soy Sauce, Pickled Ginger and Wasabi

\$1,600.00 Per 100 Pieces

Dim Sum Station

Traditional Recipes and Flavors Served With Ginger-Plum Dipping Sauce, Soy Sauce, Spicy Mustard and Sriracha Chili Sauce

Choice of 3 - \$45 per Guest

Choice of 4 - \$48 per Guest

House Made Chips (BBQ, Sea Salt and Jalapeno)

Choose up to 3 options.

Beef Slider

Bacon, Balsamic Onions, Cheddar Cheese, Thousand Island Dressing

Barbecue Pulled Pork

Smoked Pineapple Slaw, Havarti Cheese

Korean Bulgogi Short Rib

Siracha, Sweet Pickled Vegetable

Chicken Parmesan

Mozzarella Cheese, Pesto, Tomato Aioli (N)

Fish Slider

Tartar Sauce, Fennel Slaw

\$46.00 Per Person

Modern Mac N Cheese

Shrimp and Roasted Tomatoes in White Cheddar and Tarragon Sauce

Mushroom, Spinach, Garlic in Boursin and Gruyere Cheese (V)

Chorizo and Caramelized Onions in Sharp Cheddar Sauce

Chicken, Bacon and Broccoli, Goat and Mozzarella Cheese

Fresh Arugula, Shaved Fennel, Roasted Tomatoes, Pine Nut Salad with

Lemon Thyme Vinaigrette (V, GF, N)

\$43.00 Per Guest

Choice of 4 - \$49 per Guest

Choose between 3 and 4 options.

Chicken Siu Mai

Vegetable Siu Mai (V)

Lemongrass Chicken Potsticker

Shrimp Har Gow

Firecracker Pork Wonton

Thai Vegetable Lumpia (V)

Chicken Chao on Sugarcane Skewer

Korean Beef Spring Roll

Kalua Pork Spring Roll

Finger Food Station

(Served in Individual Bowls)

Choice of 2 - \$36 per Guest

Choice of 3 - \$42 per Guest

Choose between 2 and 3 options.

Banh Mi - Braised Pork, Jalapeno, Cilantro, Cucumber, Carrots, Spicy Slaw and Cabbage, Mini Baguette (DF)

The Italian - Chicken Finger Parmesan, Spicy Tomato Sauce, Melted Mozzarella and Farfalle Pasta

Chicken & Waffle - Crispy Chicken Thigh Bacon Cheddar Waffle

Chicken & Waffle - Crispy Chicken Thigh, Bacon Cheddar Waffle,
Country Gravy and Whisky Syrup

Hot Buffalo - Chicken Tenders, Sharp Cheddar Mac and Cheese,
Celery Carrot and Blue Cheese

The "Yukon" - Fully Loaded Baked Yukon Potato, Smoked Chicken,
Cheddar Cheese Sauce, Bacon, BBQ Sauce and Scallions

Thai One - Sesame Chicken Tenders, Sriracha, Thai Peanut Sauce,
Sweet Pickled Vegetables and Green Curry Rice (N, DF)

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Carving Stations

Rosemary and Mustard Crusted Beef Tenderloin (GF, DF)

Red Wine Bordelaise (GF, DF)

Yukon Gold and Gruyere Potato O' Gratin (V, GF)

Wild Mushrooms and Shallots (VG, GF, DF)

Crusty Rolls (V, DF) with Garlic Butter (V, GF, DF)

\$1,550.00 Per 20 Guests

Turkey

Apple Cider Brined Turkey (GF, DF)

Italian Sweet Sausage and Bread Stuffing (DF)

Haricot Vert and Sunburst Squash (VG, GF, DF)

Pan Gravy, Orange Cranberry Sauce (VG, GF, DF)

Whole Grain Rolls (V, DF) Whipped Butter (V, GF)

\$1,250.00 Per 25 Guests

Prime Rib of Beef

Smoked Sea Salt and Black Pepper Crusted (GF, DF)

Brussels Sprouts with Hickory Smoked Bacon (GF, DF)

Caramelized Onion Mashed Potatoes (V, GF)

Creamy Horseradish (V, GF), Dijon Mustard (VG, GF, DF), Herb Jus (GF, DF)

Garlic and Cheese Popovers (V)

\$1,350.00 Per 25 Guests

Wild Salmon (GF, DF)

Lemon Pistachio Pesto (VG, GF, N)

Wilted Baby Kale with Maitake Mushrooms (VG, DF, GF)

Quinoa Tabouleh (VG, GF, DF)

Char Grilled Flatbread (V, DF)

\$1,350.00 Per 25 Guests

Hickory Smoked Beef Brisket

Baked Beans with Molasses and Brown Sugar (VG, GF, DF)

Sweet and Sour Cabbage Slaw (VG, GF, DF)

Fire and Ice Pickles (VG, GF, DF)

Buttermilk Cornbread (V), Wild Flower Honey Butter (V, GF)

\$1,150.00 Per 30 Guests

Red Snapper (GF, DF)

Vera Cruz Sauce (VG, GF, DF)

Skillet Green Beans with Garlic and Shallots (VG, GF, DF)

Cilantro and Lime Rice Pilaf (VG, GF, DF)

Grilled Bread with Herb Oil (V, DF)

\$1,400.00 Per 30 Guests

Pork Belly Porchetta (GF, DF)

Salsa Verde (VG, GF, DF)

Garlic Chili Rapini (VG, GF, DF)

Baby Carrots and Fennel (VG, GF, DF)

Rosemary and Garlic Focaccia(V)

\$1,400.00 Per 25 Guests

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Carving Attendant required for every 200 guests at \$175.00 per attendant (Three hour maximum)

Chef Action Stations

Pasta

Penne Pasta, Braised Fennel, Fresh Tomatoes, Basil, Italian Sausage Ragout

Tri Color Tortellini Pasta, Sun Dried Tomatoes, Artichokes, Tomato Pesto Sauce, Asiago Cheese (V)

Cavatappi Pasta Tiger Shrimp, Capers, Red Onion, Roasted Tomato, Garlic, Spinach with Lobster Sauce

Farfalle Pasta Herb Roasted Chicken, Tuscan, kale, Creamy Tomato sauce.

Pepperoncino Flakes, Parmigiano Reggiano and Pecorino Romano Toasted Garlic and Parmigiana Bread Sticks (V)

\$48.00 Per Guest

Chilled Grain Bar

(Optional Action Station)

Selection of Red and White Quinoa, Faro, Bulgur Sprouts, Kale, Tomato, Cucumber, Olives, Feta, Goat Cheese, Pecans, Walnuts, Sunflower Seeds, Fresh Parsley, Cilantro, Chives, Basil Temecula Olive Oil-Lemon Vinaigrette, Balsamic-Herb Vinaigrette and Sun-Dried Tomato Dressings (V)

\$45.00 Per Guest

Ramen Noodle Bar

Ramen Noodle (V), Vegetable Ginger Miso Broth (V, DF)

Paella Valencia

(Optional Action Station)

Traditional - Saffron Rice, Jumbo Shrimp, Roasted Chicken, Clams, Mussels, Chorizo, Green Peas, Red & Green Peppers, Olive and Herbs (GF, DF)

Vegetarian - Saffron Rice, Artichokes, Red Onions, Green Peas, Red & Green Peppers, Olive, Chickpeas, Haricot Verts and Herbs (VG, DF, GF)

\$48.00 Per Guest

Taco Station

Flour Tortillas (VG, DF) and Corn Tortillas (VG, GF, DF)

Black Mole (V, GF)

Banana Squash, Cotija Cheese, Canela, Crema, Pumpkin Seeds (V, GF)

Carne Asada (GF, DF)

Jalapeno and Citrus Marinade, Charred Green Onions, Jalapenos

Grilled Pescado (GF)

Ancho Chile Spice, Avocado Crema (GF)

Al Pastor Chicken (GF)

Grilled Pineapple, Onion, Cilantro

GARNISH:

Spicy Pickled Carrots and Jalapenos (VG, GF, DF)

Salsa Quemada (VG, GF, DF)

Salsa Verde (VG, GF, DF)

Lime (VG, GF, DF)

Pico de Gallo (VG, GF, DF)

Grilled Chili Lime Chicken (GF, DF), Pork Belly (DF), Tofu (VG, DF)
 Bok Choy (VG, GF, DF), Green Onion (VG, GF, DF), Mushroom (VG, GF,
 DF), Cilantro (VG, GF, DF), Hard Boiled Egg (V, GF, DF), Corn (VG, GF, DF),
 Jalapeno (VG, GF, DF), Nori Strips (VG, GF, DF), Togarachi Chili Peppers
 (VG, GF, DF), Toasted Sesame Seeds (VG, GF, DF)

\$49.00 Per Guest

5 South Fajita

Chipotle Orange Marinated Flank Steak (GF, DF)
 Lime and Tequila Chicken (GF, DF)
 Jalapeno and Cilantro Shrimp (GF, DF)
 Garlic and Ancho Chili Portobello Mushrooms (V, GF, DF)
 Sautéed: Poblano Peppers (VG, GF, DF), Bell Peppers (VG, GF, DF),
 Onions (VG, GF, DF), Tomato Rajas (VG, GF)
 Flour Tortillas (V, DF), Queso Fresco (V, GF), Guacamole (VG, GF, DF),
 Crema Mexicana (V, GF)
 Morita Chile Rice (VG, GF), Salsa Quemada (VG, GF) and Tortilla Chips
 (GF, DF)

\$54.00 Per Guest

Risotto

Wild Mushroom Mélange (V, GF)
 Spinach, Parmesan Cheese, Vegetable Saffron Stock
 Smoked Chicken (GF)
 Asparagus, Roasted Tomatoes, Chicken Stock, Shaved Parmesan
 Braised Beef Cheeks (GF)
 Gruyere and Boursin Cheese and French Onion Stock

Rico de Gallo (VG, GF, DF)
 Guacamole (VG, GF, DF)
 Queso Fresco (V, GF)

\$53.00 Per Guest

Quesadilla

Made to Order
 Flour Tortillas (VG, DF) and Corn Tortillas (VG, GF, DF)
 Slow Braised Beef (GF, DF), Pepper Jack Cheese (V, GF), Onion (VG, DF,
 GF), Cilantro (VG, DF, GF)
 Green Chile Shrimp (GF, DF), Corn (VG, DF, GF), Tomato (VG, DF, GF),
 Three Cheese Blend (V, GF)
 Zucchini Blossoms (VG, GF, DF), Portobello (VG, GF, DF), Caramelized
 Onions (VG, GF, DF), Oaxaca Cheese (V, GF)
 Frijoles De La Olla (VG, GF, DF), Sour Crème (V, GF), Chile De Arbol
 Salsa (VG, GF, DF), Green Tomato Salsa (VG, GF, DF), Guacamole (VG,
 GF, DF)

\$51.00 Per Guest

Pacific Rim Stir Fry

Vegetables: Bok Choy (VG, GF, DF), Carrots (VG, GF, DF), Shiitake
 Mushrooms (VG, GF, DF), Broccolini (VG, GF, DF), Daikon (VG, GF, DF),
 Bean Sprouts (VG, GF, DF), Scallion (VG, GF, DF), Celery (VG, GF, DF), Bell
 Peppers (VG, GF, DF)
 Proteins: Chicken (GF, DF), Beef (GF, DF), Shrimp (GF, DF), and Tofu (VG,
 GF, DF)
 Sauces: Hoisin, Oyster, Tamarind, Ginger Soy, Sriracha
 Rice (VG, GF, DF), Edamame (GF, DF)

\$46.00 Per Guest

Ceviche Bar

Ceviche Margarita

Shrimp, Agua Chiles, Cucumber (GF, DF)

Vegan Ceviche

Jicama, Heart of Palm, Papaya (VG, GF, DF)

Salmon Ceviche

Coconut Milk, Lime Juice, Sriracha, Mango, Red Onion, Mint (GF, DF)

Tuna Ceviche

Ahi Tuna, Ginger, Onion, Lychee, Fresno Pepper (DF)

Peruvian Ceviche

Sole Fish, Corn, Sweet Potato (GF, DF)

Choice of: Plantains (VG, GF, DF), Tostadas (VG, GF, DF), or Wontons (V)

\$58.00 Per Guest

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Chef Attendant required for every 200 guests at \$175.00 per attendant (Three hour maximum)

Rice: Jasmine (GF, DF), Brown Rice (GF, DF)

\$48.00 Per Guest

Buns & Fries

Bulgogi Pork Belly

BBQ Sauce, Asian Slaw, Cilantro (DF)

Hoisin Chicken

Daikon, Cucumber, Scallion, Crispy Garlic (DF)

Shrimp

Sriracha Aioli, Pickled Carrots, Peanuts (DF, N)

Tofu

Sweet Chili, Pea Shoots, Kimchi, Sesame Seeds (V)

French Fries

Sriracha Ketchup (VG, DF, GF), Furikake (GF, DF), Togarashi (VG, DF),

Wasabi Aioli (GF), Hoisin Sauce (VG, DF)

\$41.00 Per Guest

Sweet Stations

Warm Mini Pies Station

Pies: Apple Crisp (V), Pear-Almond (V, N), Molasses Crumb (V), Baked Cinnamon Apple Half (V, VG, GF, DF) (No Crust)

Toppings: Vanilla Ice Cream (V, GF), Whipped Cinnamon Honey Butter (V, GF), Cream Cheese Mousse (V, GF), Chantilly Cream (V, GF)

\$25.00 Per Guest

Pre-assembled Cookie Sandwiches

Choose 3 options.

Chocolate Chip Cookie with Whipped Chocolate Ganache (V)

Peanut Butter Cookie with Raspberry Buttercream (V, N)

Oatmeal Raisin Cookie with Cream Cheese Frosting (V, N)

White Chocolate Macadamia Cookie with Apricot Jam Filling (V, N)

Rainbow Sprinkle Sugar Cookie with Vanilla Buttercream (V)

\$25.00 Per Guest

Winter Garden Party

Sweet Roasted Carrot Upside-Down Cake (V)

White Grapefruit Mimosa Gelée (V, GF)

Crispy Orange Almond Florentines Dipped in White Chocolate (V, N)

Mini Fresh Fruit Sando (V)

\$36.00 Per Guest

Sweet Grazing Board

Mini Chocolate Chip Cookies (V), Graham Crackers (V), Sesame Lavosh (V), Hard Pretzels (V)

Dried Pears, Apricots, Apples, Cranberries, Dates (V, VG, GF, DF)

Fresh Strawberries, Blackberries, Raspberries, Grapes (V, VG, GF, DF)

Toasted Walnut Halves, Pecan Halves, Whole Almonds (V, VG, GF, DF, N)

Jumbo Marshmallows (V, GF), NY Cheesecake Squares (V), Chocolate Decadence Bites (V, GF)

Nutella (V, GF, N), Almond Butter (V, VG, GF, N), Caramelized Pear Jam (V, VG, GF, DF), Winter Citrus Curd (V, GF)

\$36.00 Per Guest

Chocolate Fantasy

Rice Krispies Chocolate Bark (V)

Milk Chocolate Creméux Shot with Salted Caramel (V, GF)

Chocolate-Dipped Poundcake Crouton (V)

Roasted Peanut Dark Chocolate Cups (V, GF, N)

Chocolate and Sweet Rice Mochi Brownie Bites (V, GF)

\$32.00 Per Guest

Chef Attendant required for every 50 guests at \$175.00 per attendant.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Personal Preference

Personal Preference

Guests select their own entrée in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The event planner chooses the appetizer, salad and dessert in advance.
2. A custom printed menu featuring three entrée selections is provided for guests at each setting.
3. Specially trained servers take the guests' order as they are seated.

*Minimum of 25 guests

\$155.00 Per Guest

First Course

Starter

Choose 1 option.

Paprika Shrimp with Corn Potatoes, Asparagus Tips (GF)

Potato and Leek Soup (VG, DF, GF), Smoked Salmon Crostini

Maple Roasted Butternut Squash Soup with Cinnamon Spiced Apples, Crème Fraiche (V)

Second Course

Salad

Choose 1 option.

Mix Green, Roasted Butternut Squash, Apples, Candied Pecans, Dried Cherries, Maple Sage Dressing (GF, DF, VG, N)

Heirloom Tomato Salad with Burrata Cheese, Basil Oil, Balsamic Glaze, Micro Basil, Pinenuts (GF, V, N)

Arugula & Frisee Salad, Whipped Ricotta, Asian Pear, Dates, Pistachio Praline, Black Pepper Balsamic Vinaigrette (GF, V, N)

Baby Spinach, Watercress, Grapefruit, Toasted Pecans and Blue Cheese, Raspberry Vinaigrette (GF, V, N)

Third Course

Entree

Paired with Chef's Choice of Seasonal Accompaniments

Choose 3 options.

Miso- Gorgonzola Crusted Beef Tenderloin, Potato Puree, kale, Baby Carrots, Port Sauce (GF)

Wild Mushroom Tartlet, Balsamic Reduction, Frisee and Parsley Salad, Walnut Oil (V, N)

Braised Short Rib, Celery Root, Horseradish Gremolata (GF)

Fourth Course

Dessert

Choose 1 option.

Clementine Upside-Down Cake with Carrot Caramel Sauce and Blackberries (V)

Persimmon Pudding Cake with Cardamom Cream and Whiskey Caramel Sauce (V)

Chocolate-Raspberry Crèmeux Tart with Rose-Scented Berries and White Chocolate Stick (V)

Pistachio and Rice Crème Brulée with Gold Flake (V, GF, N)

Flourless Chocolate Decadence Cake with Kahlua Sauce and Espresso Cream (V, GF)

All prices are subject to change.

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Sea Bass - Broccolini, Citrus Risotto, Tomato, Capers, Romesco Sauce (GF, N)

Arctic Char – Safron Rice, Fennel, Leeks, Savory Spinach and Carrot Jus (GF)

Roasted Rack of Lamb – Tri-color Tabbouleh Quinoa, Mint Yogurt, Date Chimichurri

Pistachio Fig Chicken Breast – Asparagus, Cous Cous, Goat Cheese, Red Pepper Coulis (N)

Plated Dinner

All plated dinners include choice of appetizer, salad and dessert with bread service, coffee and tea selection.

First Course

Appetizer

Choose 1 option.

Wild Forest Mushroom Cappuccino Soup (GF, N)

Walnut and Porcini Dust

Roasted Tomato Soup (V, N)

Basil Pesto Drizzled, Tomato Concasse Toast

Seared Ahi Tuna (GF, DF)

Persian Cucumbers, Sweet Soy, Wasabi Aioli, Daikon Sprouts,
Bonito Flakes

Jumbo Lump Crab Cake (DF)

Avocado Puree, Apple, Fennel, Red Onion Slaw, Siracha Aioli

Slow Braised Short Rib Ravioli (DF)

Wild Mushroom Truffle Jus

Jumbo Diver Scallop (GF)

Cauliflower-Parmesan Puree, Cumin Veloute, Celery, Coriander

Green Tea Wheat Berry Risotto (VG, V, DF)

Wild Mushroom, Garlic, Tomato and Red Wine Reduction

Heirloom Tomato, Basil, and Boursin Tart, Arugula, Balsamic (V)

Second Course

Salad

Choose 1 option.

Market Greens (V)

Mesclun Baby Greens, Hot House Cucumber, Garlic Braised Tear
Drop Tomatoes, Point Reyes Bay Bleu, Ciabatta Crostini with Sherry
Shallot Emulsion

Roasted Beets (V, N)

Cider and Thyme Roasted Beets, Wild Organic Arugula, Humboldt
Fog Mousse with Lavender Honey, Sea Salt Pistachio Brittle

California Bistro (V, N)

Kale, Mizuna, Frisee and Red Romaine, Apple Braised Barley,
Coachella Valley Dates, Radish, Goat Cheese, Toasted Pistachio
with Champagne Dijon Vinaigrette

Farmers Harvest (V, N)

Baby Arugula, Roasted Butternut Squash, Apple Puree, Candied
Pecans, Dried Cherries, Maple Rosemary Vinaigrette

Fresh Mozzarella Caprese (V)

Baby Tomatoes, Arugula and Frisee Blend, Balsamic Reduction and
Sea Salt

Baby Spinach Salad (VG, GF)

Third Course

Entree

Prices are Per Guest

Choose 1 option.

Citrus Horseradish Free Range Chicken Breast (GF)
Sweet Purple Potatoes, Charred Broccolini, Roasted Apple Sauce,
Ginger Honey Reduction
\$128.00

Coffee and Chili Rubbed Chicken Breast (GF)
French Beans, Parsnip Potato Puree, Saffron Crema
\$128.00

Herb Roasted Chicken Breast
Creamy Mascarpone Polenta, Sautéed Spinach, Winter Squash,
Rosemary Gravy
\$128.00

Maple Wood Smoked Beef Tenderloin
Bourbon Onions, Red Wine Jus
\$142.00

Herb & Horseradish Crusted Beef Tenderloin (GF)
White Cheddar Potato Gratin, Baby Vegetables, Mushroom Demi-
Glace
\$142.00

Braised Short Rib (GF)
Caramelized Pork Belly Bites, Herb Polenta, Brussel Sprouts, Fig

Roasted Pears, Pickled Onion, Sunflower Seeds, Balsamic
Vinaigrette

Fourth Course

Dessert

Choose 1 option.

Caramel Swirl Cheesecake with Candied Pecans and Vanilla Cream
(V, N)

Goat Cheese Cheesecake with Pistachio Crust, Honey Gel, and
Sugared Cranberries (V, GF, N)

Mulled Wine Poached Pear with Maple Walnut Cake and Whipped
Cream (V, N)

Vegan Oatmilk Panna Cotta with Pear Compote and Oat Crisp (V,
VG, DF)

Chocolate Trio: Flourless Ganache Cake, Mocha Mousse Tartlet,
White Chocolate Profiterole (V)

Oaxacan Chocolate Mousse with Ibarra Crumbles and Piloncillo
Syrup (V, GF)

Demi

\$133.00

Grilled New York Steak (GF)

Wild Mushroom Fricassee, Mashed Potatoes, Au Poivre Sauce

\$137.00

Maple Rosemary Glazed Salmon Filet

Tomato Fondue, Orzo Florentine, Citrus Roasted Baby Carrots

\$131.00

Local Sea Bass (GF)

Jerusalem Artichoke Puree, Roasted Garlic White Beans and Red

Wine Sauce

\$131.00

Grilled Snapper (GF)

Celery Root Puree, Wilted Spinach, Tomato, Caper, Lemon Oil

\$131.00

Seared Mahi Mahi (GF)

Carrot Puree, Asparagus, Fingerling Potatoes, Passion Fruit Beurre

Blanc

\$131.00

Pistachio Crusted Striped Bass (DF, N)

Coconut Sauce, Crab, Orzo and Sea Asparagus Salad

\$131.00

DUO ENTRÉE OPTIONS

Herb Chicken & Mojo Shrimp (GF)

Cinellini Onion, Roasted Baby Carrots, Beans, Mashed Purple

Cipollini Onion, Roasted Baby Carrots, Peas, Mashed Purple Potatoes, Roasted Garlic Jus

\$140.00

Beef Tenderloin & Day Boat Scallops (GF)

Parsnip Puree, Oven Roasted Marble Potatoes, Baby carrots, Shallot Demi Reduction

\$150.00

Short Rib and Shrimp (GF)

Grilled Scallion Polenta, Roasted Heirloom Cauliflower, Garlic Chimichurri

\$145.00

Petit Filet Mignon & Pecan Crusted Dijon Salmon (GF, N)

Brown Sugar Heirloom Carrots, Whipped Potatoes, Sage Demi

\$140.00

Groups under 35 guests are subject to a \$200.00 Fee.

All prices are subject to change.

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Buffet Dinner

The Coast

Clam and Corn Chowder
 Sweet Potatoes, Carrots, Celery Root and Bacon
 Mix Green Salad (Deconstructed)
 Sliced Strawberries (VG, GF, DF), Candid Walnuts (VG, GF, DF, N), Dried Cranberries (VG, GF, DF), Citrus Vinaigrette (GF, DF, VG)
 Buckwheat Salad (VG, GF, N)
 Toasted Pistachios, Golden Raisins, Pumpkin, Sundried Tomatoes, Pomegranate Oil
 Beet Panzanella Salad (V)
 Roasted Yellow Honey Beets, Brioche, Heirloom Tomatoes, Mozzarella, White Balsamic
 Entree
 Oven Roasted Cod (GF)
 Fennel, Roasted Tomatoes, Capers and Lobster Sauce
 Grilled New York Steak (GF)
 Caramelized Pear Onions, wild Mushrooms, Creamy Polenta, Balsamic
 Apple Glazed Chicken Breast
 Sautéed Rainbow Chard, Brandy Cream Sauce (GF)
 Orzo Pasta (V)
 Wild Mushroom Risotto, Oven Dried Tomatoes
 Charred Green beans and Bell Pepper Medley (GF, DF, VG)
 Dessert
 Bread Pudding Bites with Dried Fruits and Nuts (V, N)
 Orange and Chocolate Hazelnut Mousse Shots (V, GF, N)

Harvest

Butternut Squash Soup (VG, GF, DF)
 Roasted Butternut Squash, Sweet Onions, Apple
 Maple Turkey Bacon (GF, DF) and Pumpkin Spicy Seeds (VG, GF, DF)
 Mesclun Saladini Lettuce Blend (Deconstructed)
 Carrots (VG, GF, DF), Pecans (VG, GF, DF, N), Pears (VG, GF, DF), Bleu Cheese (V, GF), Honey Mustard Dressing (GF)
 Barley Salad (DF, VG, N)
 Shaved Fennel, Sea Salt Roasted Yellow Beets, Radishes Arugula, Toasted Hazelnuts, Chives and Citrus Vinaigrette
 Baby Kale Salad (GF, V)
 Red Lentils, Roasted Carrots, Dried Cherries, Goat Cheese, Lemon Maple Dressing
 Entree
 Pepper Crusted Beef Tenderloin Medallions
 Smoked Onion Sauce, Gorgonzola Crumbles and Crispy Onions
 Oregano and Lemon Marinated Free Range Chicken Breast (GF)
 Artichokes, Asparagus
 Blackened Salmon (GF)
 Oven Roasted Cauliflower, Sweet Pepper Cream
 Roasted Rainbow Carrots, Parsnips, Ginger Honey Glaze (GF, VG)
 Harvest Rice Pilaf
 Pistachios, Cranberries, Celery Seeds (GF, DF, VG, N)
 Dessert
 Kabocha Squash Meringue Tartlets (V)

Vanilla Poached Pear and Caramel Tartlet (V)

\$148.00 Per Guest

Steak House

Wild Mushroom Soup (GF)

Roasted Wild Mushrooms, Shallots, Marsala and Cream

Chopped Salad (Deconstructed)

Iceberg (VG, GF, DF), Pear Drop Tomatoes (VG, GF, DF), Bacon (GF, DF),

Cucumbers (VG, GF, DF), Farro (VG, DF), Bleu Cheese (V, GF)

Quinoa Salad (GF, DF)

Chickpeas, Tomatoes, Parsley Lemon Lime Vinaigrette

Asparagus Salad (VG, GF, DF, N)

Charred Garlic, Asparagus, Balsamic Drizzle, Hazelnuts

Entrees

Crispy Skin Chicken (GF, DF)

Exotic Mushroom Ragout, Potatoes, Green Beans

Honey and Dijon Mustard Salmon

Whole Grain Barley, Roasted Tomatoes

Slow Roasted Herb Crusted Strip Loin (GF, DF)

Pink Peppercorn Sauce

Heirloom Roasted Carrots, Agave Nectar and Sea Salt (VG, GF, DF)

Apple Smoked Bacon Mac and Cheese

Dessert

Vanilla Cheesecake with Chocolate Drizzle (V)

Crème Caramel (V, GF)

Chocolate-Hazelnut Silk Tartlet (V, N)

\$148.00 Per Guest

Petite Cranberry Chocolate Cupcakes (V)

Honey and Crème Fraiche Mousse Parfait (V, GF)

\$148.00 Per Guest

La Cocina

Roasted Poblano and Shrimp Soup (GF)

Shrimp, Hominy, Dried Chili Crema, Vegetables

Cesar Salad

Organic Romaine Lettuce (VG, GF, DF), Cotija Cheese (V, GF), Toasted

Pepitas (VG, GF, DF), Purple Tortillas (V, GF, DF), Creamy Cilantro

Dressing (V, GF)

Gazpacho Salad

Heirloom Tomatoes, Red Onion, Jicama, Cucumbers, Croutons and

Sherry Vinaigrette (V)

Tri-Color Quinoa Salad

Chili Mango, Onion, Black Beans, Bell Peppers, Sunflower Seeds, and

Chipotle Dressing (VG, GF, DF)

Salmon al Mojo de Ajo

Cilantro Salsa Verde and Escabeche Vegetables (GF, DF)

Ancho Chile Rub Short Ribs

Slow Braised Short Ribs with Mexican Chocolate Demi, Pickled Red

Onion and Epazote (GF, DF)

Pollo Asado

Lime and Mezcal Marinated Free Range Chicken Breast, Adobo Sauce
and Cauliflower Rice (GF, DF)

Esquite

Roasted Corn Casserole, Poblano Chiles, Cotija Cheese and Queso

Crema (GF, V)

Arroz Rojo

Long Grain Rice, Vegetable Broth, Tomatoes, Peas, Onions and Green

Chili Puree (GF, VG)

Desserts

Chocolate Champurrado Tartlet (V)

Sweet Milk Maizena with Nutmeg (V, GF)

Salted Lime and Mezcal Tartlet (V)

\$148.00 Per Guest

Dinner Buffets require a minimum of 10 guests.

Groups under 35 guests are subject to a \$200.00 Fee.

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Alternative Options

Monday

Vegetable Cassoulet

Mascarpone Polenta, White Beans, Spinach, Radicchio, Tomato, Basil

Pesto (V, GF, N)

Tuesday

Sweet Potato Gnocchi, Baby Kale, Wild Mushrooms, Brown Butter,

Shaved Parmesan (V)

Wednesday

Spinach and Goat Cheese Stuffed Poblano Pepper with Fire Roasted

Pepper Coulis (V, GF)

Thursday

Zucchini and Quinoa Fritter with Navy Bean Puree, Cherry Tomato

Cluster and Garlic Basil Oil (V, GF)

Friday

Sweet Potato, Spinach, Veg-Sweet Pepper, Goat Cheese, Basmati Rice

(V, GF)

Saturday

Gluten Free

Wild Salmon, Vegetable Orzo, Chimichurri, Preserved Lemons, Parsley

(GF, DF)

Vegan

Tempeh, Brown Rice, Roast Cauliflower, Roast Tomatoes, Baby

Spinach (VG, GF, DF)

Spinach and Shallot Stuffed Portobello Mushroom, Smoked Tomato
Coulis, Parmesan Herb Panko Crumbs (V)

Sunday

Vegetable Stack with Smoked Mozzarella, Yellow Tomato Coulis, Basil
(V, GF)

All prices are subject to change.

All prices subject to a 26% Service Charge and 7.75% State Sales Tax.

Signature Wine Series

Wine Special Features

Josh Cellars is a negociant brand, so we don't own a winery or any vineyards, much like some of the world's greatest chateaux in Bordeaux & Burgundy. We do, however, work with California's best growers to build a superior wine blend. Our winemaker spent over a decade making sparkling wine at one of the world's largest and most prestigious champagne houses, where blending distinct lots is essential to making great wine. Those experiences make him uniquely qualified to source and assemble wine blends of great character and complexity, in the signature Josh Cellars style: fruit-forward and rich, with approachable tannins and a long finish.

Josh Craftsman's Collection Chardonnay

The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil and crème brûlée. The wine shows great, soft texture and finishes long.

\$68.00

Josh Craftsman's Collection Cabernet Sauvignon

The bouquet bursts with intense dark fruits, cinnamon, clove and subtle oak aromas. The palate is dominated by flavors of black cherries and juicy blackberries, accented by delicate vanilla flavors and toasty oak and finishing long with round, soft tannins.

\$68.00

Hyatt Signature Wine Series

Canvas by Michael Mondavi

Prices are Per Bottle

Canvas, Brut Blanc De Blancs, Italy

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple

\$61.00

Canvas, Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

\$59.00

Canvas, Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

\$59.00

Canvas, Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

\$59.00

Canvas, Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

\$59.00

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Bubbles, White and Red Wines

Bubbles

Prices are Per Bottle

Lamarca, Prosecco

Fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.

\$63.00

Gloria Ferrer, Brut, Sonoma

Delicate pear and floral notes are backed by toasty almond with lively citrus, toast and apple flavors.

\$75.00

Whites

Prices are Per Bottle

Chateau Ste. Michelle, Riesling, Columbia Valley

The wine offers crisp apple aromas and flavors with subtle mineral notes.

\$68.00

Murphy-Goode The Fume, Sauvignon Blanc, North Coast

Fresh aromas and vivid citrus flavors with pleasant notes of citrus and green fruit throughout.

\$65.00

The Hess Collection, Chardonnay, Napa Valley

Aromas and flavors of apple, white pear and a slight touch of tropical fruits.

Red

Prices are Per Bottle

Joseph Wagner's Boen, Pinot Noir, California

A well-structured wine framed by dry Italian herbs with notes of cinnamon and clove spices.

\$76.00

MacMurray Ranch, Pinot Noir, Central Coast

Bright and fresh with crisp acidity and dense cherry fruit, showing notes of earth and spice.

\$67.00

Decoy, Red Blend, California

Rich and concentrated, this full-bodied wine displays alluring layers of boysenberry and cherry, along with hints of star anise and caramel.

\$75.00

Drumheller, Cabernet Sauvignon, Columbia Valley

A bright floral nose leads to flavors of cola and red cherries with a delicate texture and an intense yet silky finish.

\$63.00

Rodney Strong, Cabernet Sauvignon, Sonoma County

Lush, dark berries and ripe plums dominate in the glass while hints of cassis and cocoa play in the background.

\$67.00

accented by aromas of honeysuckle.

\$63.00

Kendall Jackson, Chardonnay, California

This wine interlaces a light buttery-oak nuance with vibrant, appealing fruit flavors.

\$72.00

Rodney Strong, Chardonnay, Sonoma Coast

Toasty vanilla and spice complexities with an elegant fullness and creamy texture on the palate.

\$65.00

Frank Family, Chardonnay, Napa Valley

Full-bodied and creamy with nuanced flavors of yellow apple, lemon curd, baked pear, melon and subtle hints of oak toast.

\$99.00

M. Chapoutier "Belleruche", Rose, Cotes-Du-Rhone, France

Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel.

\$63.00

Fleur de Mer, Rose, France

It is medium-bodied, fresh and elegant with a soft texture and mineral finish. Balanced and refreshing acidity.

\$79.00

Bonanza by Caymus, Cabernet Sauvignon, Napa Valley

Bonanza features flavors of dark berries, vanilla and toasty bread with silky tannins.

\$72.00

Simi Alexander Valley, Cabernet Sauvignon, Sonoma County

Dark fruit aromas of blackberry, plum and black cherry, leading into complex notes of cocoa, cassis, peper and cedar.

\$82.00

Daou, Cabernet Sauvignon, Paso Robles

It is a full-bodied wine that is highly concentrated yet still offers aromas of chocolate, plum, black fruit and hints of a cigar box.

\$82.00

Frank Family, Cabernet Sauvignon, Napa Valley

The palate offers flavors of hazelnut, baked plum and cloves while brilliant acidity on the finish balances the concentration of flavors and tannins.

\$99.00

Frei Brother's, Merlot, Dry Creek Valley

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee.

\$70.00

Kaiken, Malbec, Argentina

The nose offers intensely fruity aromas as blueberry and ripe plum accompanied by spicy notes of black pepper and rosemary.

\$69.00

Catena, Malbec, Mendoza, Argentina

Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.

\$72.00

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Hand Crafted Cocktails

Mixology is the art of combining 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. Enjoy.

Don Julio Blanco Tequila

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

Prices are Per Drink

Don Collins

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

\$19.00

Sage Margarita

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

\$19.00

Paloma Fresca

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

\$19.00

The Don's Martini

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then

Bacardi Superior Rum

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

\$19.00

City Park Swizzle

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

\$19.00

Pineapple Basil Cooler

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

\$19.00

Sweet Arnold

Bacardi Superior rum and raspberry puree with iced tea and lemonade

\$19.00

Grapefruit Delight

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

topped with Pascual Toso Sparkling Brut

\$19.00

\$19.00

Spicy Paloma

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

\$19.00

Tito's Handmade Vodka

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Teato's Passion

Tito's Handmade vodka with passion herbal infused iced tea

\$19.00

Tropical Sunset

Tito's Handmade vodka shaken with blackberries, fresh lemon juice and St. Germaine liqueur

\$19.00

Watermelon Jalapeno Cooler

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

\$19.00

Island Splash

Tito's Handmade vodka with pineapple, fresh lime juice and agave nectar

\$19.00

† 19.00

Mockingbird Ginger

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

\$19.00

Strawberry Mule

Tito's Handmade vodka, muddled mint and strawberries with ginger beer

\$19.00

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Bar Packages

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.

Minimum of 50 guests required.

SIGNATURE BRANDS

First Hour

\$31.00

Second Hour

\$16.00

Each Additional Hour

\$14.00

PREMIUM BRANDS

First Hour

\$35.00

Second Hour

\$17.00

Each Additional Hour

SPIRIT TIERS

Signature Brands

*Vodka | Conciere | Gin | Conciere | Rum | Conciere | Tequila | Conciere | Scotch
| Conciere | Blended Whiskey | Conciere | Bourbon Whiskey | Conciere*

Premium Brands

*Vodka | Smirnoff | Gin | Beefeaters | Rum | Havana Club | Tequila | Sauza Gold
| Scotch | Monkey Shoulders | Irish Whiskey | Jameson | Blended Whiskey |*

Canadian

Club | Bourbon Whiskey | Jim Beam

Super Premium Brands

*Vodka | Ketel One or Tito's | Gin | Hendricks | Rum | Bacardi | Tequila | Don Julio
| Mezcal | Del Maguey Vida | Scotch | Glen Livet 12 | Blended Whiskey | Crown*

Royal

| Whiskey | Jack Daniels | Bourbon Whiskey | Woodford Reserve | Irish Whiskey

| Teelings

Labor Charges

Bartenders, each up to three hours

*\$35.00 each per additional hour

\$175.00

Labor Charges

Waiters, each up to three hours

\$15.00

SUPER PREMIUM BRANDS

First Hour

\$39.00

Second Hour

\$18.00

Each Additional Hour

\$16.00

HOST-SPONSORED BAR PER DRINK

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

Prices are Per Drink

SIGNATURE BRANDS

Signature Cocktail

\$15.25

Domestic Beer

\$10.25

Imported Beer

\$11.25

San Diego Craft Beer

*\$35.00 each per additional hour

\$175.00

SIGNATURE NON-HOST BAR (Credit Card Only)

Prices are per drink

Signature Cocktails

\$15.25

Domestic Beer

\$10.25

Imported Beer

\$11.25

San Diego Craft Beer

\$12.25

Select Wine

\$15.50

Champagne

\$16.50

Mineral Water / Juices

\$9.50

Soft Drinks

\$9.50

\$12.25

Select Wine

\$15.50

Champagne

\$16.50

Mineral Water/Juices

\$9.50

Soft Drinks

\$9.50

PREMIUM BRANDS

Premium Cocktails

\$17.25

Seasonal Wine

\$16.50

SUPER PREMIUM BRANDS

Super Premium Cocktails

\$19.25

Seasonal Wine

\$16.50

All prices are subject to change.

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PREMIUM NON-HOST BAR (Credit Card Only)

Premium Cocktails

\$16.75

Seasonal Wine

\$16.50

SUPER PREMIUM NON-HOST BAR (Credit Card Only)

Super Premium Cocktails

\$19.00

Seasonal Wine

\$16.50