

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### 2018-2019 BANQUET MENUS *Fall and Winter* *October through February*

The Park Hyatt Aviara's culinary philosophy originates from the bounty of California's food products that local farmers have to offer.

Fresh, local and healthy ingredients inspire us to create flavorful dishes and it's the core of everything we produce, as it is important for us to know that our customers are eating unadulterated food and we are supporting farmers and growers around us who are directly connected with the land and sea.

Our focus is on preserving the integrity of the fresh ingredients each season has to offer and harmoniously pairing them to enhance their natural taste.

Sustainable, low carbon foot print and human raised products are our primary choice as they are reflecting our common values of respect for our environment and a guaranty of reliable origin of the food we are serving to our guests.

*Pierre Albaladejo, Executive Chef*

The Aviara's Culinary Banquet Team

*Kurtis Habecker, Executive Sous Chef*

*Thomas Tuggle, Banquet Chef*

*Fabrice Tissier, Garde Manger Chef*

*Christophe Rull, Executive Pastry Chef*

\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### General Banquet Information

#### Guarantee

A final confirmation or 'guarantee' of your anticipated number of guests is required by 12:00 Noon three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events under 500, and 3% for events that are over 500 guests.

#### Service Charge and Administrative Fee

All Food and Beverage prices are subject to a 24% service charge which includes a 9.5% administrative fee. Please keep in mind all charges are taxable by California state law. Current tax is 7.75%. Applicable Service Fees and Tax are subject to change ~ prevailing rates at time of event will be applicable.

#### Labor Fees

A labor charge of \$75.00 is applicable for any meals at 25 guests or under. Please see our Executive Menus for additional options for events under 30 guests.

There will be a bartender fee of \$250.00 per bartender, one bar and bartender for each 100 guests is required.

For special events requiring a cashier, there will be a cashier fee of \$35.00 per hour with a three-hour minimum per cashier.

There will be a chef attendant fee of \$250.00 per chef for applicable action stations. Chef attendant fees are also noted within the menu

The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements.

#### Parking

Valet parking is available for your guests at \$15.00 per car for day or evening events, and \$38.00 per car for overnight guests. You may host the parking for your guests and have these charges applied to your account if you wish.

#### Special Services

Your Event Manager can help you in designing your event and will be more than happy to assist you in securing special services such as event coordinators, entertainment, theme décor, and floral centerpieces.

#### Green Inspired Menus & Meeting Sets

Park Hyatt Aviara is continuing our part to be an environmentally friendly Resort. In 2009, Chef Albaladejo introduced customized menus focusing on using local and/or organic products when available. These menu additions are located within each meal period, and designated by a green leaf icon. Please also inquire with your Event Manager as to options available to all guests to customize your meeting set to be environmentally friendly.

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ Aviara Continental Breakfast Selection \$42

*Presented with a Beverage station of Freshly Brewed Regular & Decaffeinated Coffee, Assorted Tea and Herbal Infusions and Juices, Water Available upon Request*

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day  
Selection of Seasonal Fruit  
Special K, Cheerios and Shredded Wheat Cereals: Regular, Low-Fat, and Non-Fat Milk  
Sliced Cinnamon Bananas, Sliced Strawberries, Blueberries  
Aviara's Bakery Selection of Danishes, Croissant, Brioche and Muffins  
Assorted sliced Breads, Sweet Butter, Honey and Fruit Preserves  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Station

### Aviara's Culinary Specialty to Enhance Your Continental

*The following selections have been created to be paired with the basic Continental breakfast above.*

*Pricing is based on an enhancement; a la carte pricing is available upon request.*

*Enhancements must be added for the full guarantee. Quantities below the full Guarantee – add \$2.00 per person*

Enhancements – each enhancement below is priced as an addition to the Aviara Continental Breakfast

### Breakfast Sandwich

Choice of One **\$12**

Choice of Two **\$15**

- Shaved Black Forest Ham, Scrambled Eggs, Whole Grain Mustard, Freshly Baked Biscuit
- Canadian Bacon, Scrambled Eggs, California White Cheddar, Toasted English Muffin
- Scrambled Eggs, Mushrooms, Spinach, Cheddar Cheese, Croissant
- Breakfast Burrito – Scrambled Eggs, Bell Peppers, Chorizo with Roasted Salsa
- Vegan Tofu Chorizo, Baby Spinach, Tomatoes

### Bagel Shop \$6

Fresh Bagels and Cream Cheese

Flavored Cream Cheese: Sundried Tomatoes and Basil, Smoked Salmon and Dill,  
Local Honey and Almond, Chive-Walnut

### Chia Seed Pudding \$8 GF/DF

Almond Vanilla Chia Seed Pudding, Berries, Acai

### Yogurt Bar \$7

Greek Whole Milk Yogurt, Low Fat Yogurt

Local Honey, Seasonal Fruit Coulis, Hemp Hearts, Bee Pollen, Sliver Toasted

Almond, Homemade Granola, Blueberries, Golden Raisin, Sliced Cinnamon Banana

### Hot Cereal \$6

Steel Cut Irish Oatmeal & Cream of Wheat

Golden Raisin, Cinnamon Chunky Apple Compote

Toasted Almonds, Blueberries, Brown Sugar, Butter

Skim Milk and Half & Half

### House Smoked Salmon \$20

Fresh Bagel and Cream Cheese

Sliced Tomato, Capers and Shaved Spanish Onions

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

PARK HYATT AVIARA®

---

**RESORT, GOLF CLUB & SPA**

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

**\*Action Station - Gourmet Bagel Shop \$12**

*Minimum 30 guests – Maximum 400 guests*

*\* Requires One Chef / 100 Guests*

Select up to Three to be Assembled for your Guests

- Smoked Salmon, Tomato, Red Onions, Capers and Lemon wedges
- Shaved Turkey, Avocado, Grilled Green Onions, Melted Jack Cheese
- Tomatoes, Portobello, Radish Sprouts, Melted Bravo Farm CA White Cheddar
- Shaved Canadian Bacon, Grilled Pineapple, Assorted Sprouts
- Shaved Black Forest Ham, Green Bell Pepper, Melted Brie

**\*Action Station - Baker's Doughnut Station \$19**

*Minimum of 50 Guests*

*\* Requires Two Chefs / 100 guests*

Miniature Doughnuts Freshly Made by a Chef in Front of Your Guests served with Cinnamon Sugar, Vanilla Sugar & Homemade Fruit Jam

**European Flair \$10**

Cold Cuts Board – Fra' Mani Smoked Little Ham and Mortadella, Capicola; California Brie Cheese, Bravo Farm CA White Cheddar; Sliced Cucumber, Bell Pepper, Tomatoes, Hard Boil Eggs; Mustard and Whipped Cream Cheese; Selection of Breads

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ≈ **Aviara Breakfast Buffet \$53**

*Presented with Tableside Beverage Service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Juices, Water Available upon Request*

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day

Selection of Seasonal Sliced Fruits

Homemade Granola and Assorted Breakfast Cereals, Regular, Low-Fat and Non-Fat Milks

Sliced Cinnamon Bananas

Low Fat Natural and Strawberry Yogurt, Brown Sugar and Honey

Cage Free Scrambled Eggs

*Griddle Corner Selection*

*Potato Selection*

*Breakfast Meat Selection(s)*

Basket of Freshly Baked Pastries, Butter and Chocolate Croissants and Breakfast Breads

Assorted sliced Breads, Sweet Butter, Honey and Fruit Preserves

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Served Tableside

#### **Griddle Corner - Select One Item of Your Choice**

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
- Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup and Whipped Butter
- Cheese Blintzes, Berry Coulis and Vanilla Sauce
- Parisian French Toast - Sliced Baguette soaked in Orange flavored Custard served with Strawberries,
- Whipped Cream and Maple Syrup
- Apple Crepes, Assorted Berries

#### **Breakfast Potato - Select One Item of Your Choice**

- Sautéed Diced Potatoes, Cremini Mushrooms and Chives
- Breakfast Potatoes, Bell Peppers and Fine Herbs
- Hash Brown Potatoes
- Bliss Potato Wedges, Griddled Onions and Bell Peppers

#### **Breakfast Meat - Select Two Items of Your Choice**

- Uncured all Natural Bacon
- Black Forest Ham
- Chicken Link Sausage

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### Aviara's Culinary Specialty to Enhance Your Breakfast

*The following selections have been created to be paired with the basic Breakfast Buffet above.*

*Pricing is based on an enhancement; a la carte pricing is available upon request.*

*Enhancements must be added for the full guarantee. Quantities below the full Guarantee – add \$2.00 per person*

Enhancements – each enhancement below is priced as an addition to the Aviara Breakfast Buffet

#### Specialty Egg Selection \$6

Select One

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
- Egg Florentine – Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
- Egg White Frittata, Shiitake Mushrooms, Spinach, Tomatoes, Basil, Ricotta Cheese
- Tofu Benedict – Chorizo Tofu, Baby Spinach, Tomatoes, English Muffin, Vegan Hollandaise / VG-DF

#### House Smoked Salmon \$20

Fresh Bagel and Cream Cheese  
Sliced Tomato, Capers and Shaved Spanish Onions

#### Individual Quiche \$8

Select Two of the Following

- Apple Wood Smoked Bacon and Mushrooms
- Roasted Bell Pepper and Goat Cheese
- Crab and Dill

#### \*Action Station - Specialty Egg Selection \$8

*\*Requires One Chef / 100 guests*

Egg Soufflé Roulade *Carved by a Chef* – Portabella Mushrooms, Spinach and Piquillo Pepper Tomato Coulis

#### \*Action Station - Aviara Huevos Ranchero Station \$11

*\*Requires One Chef / 100 guests*

Cage Free Poached or Scrambled Eggs by a Chef  
Sopes, Ranchero Refried Beans, Queso Fresco, Scallions, Roasted Salsa, Guacamole

#### \*Action Station – Egg & Omelet Station \$22

*\*Requires One Chef / 100 guests*

Cage free whole eggs, egg white and Egg Beaters  
Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon  
Aged Cheddar Cheese, Monterey Jack Cheese  
Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions, Scallions

#### \*Action Station - Belgian Waffle Station \$10

*\*Requires One Chef / 100 guests*

Seasonal Berries, Sliced Bananas, Apple Cinnamon Compote, Sliver Toasted Almonds  
Whipped Cream, Lemon Curd, Homemade Jam, Nutella, Maple Syrup, Peanut Butter

#### \*Action Station - Breakfast Meat Carving Station

*\*Requires One Chef / 100 guests*

Choice of One \$8      Choice of Two \$12

- Apple Wood Nueske Smoked Bacon Slab
- Cedar Plank Fire Roasted Shetland Island Salmon
- Apple Wood Nueske Smoked Bone in Ham (*Minimum of 75 guests*)

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ☞ Plated Breakfasts

*Orange, Grapefruit and Juice of the Day Offered Tableside*

*Seasonal Fruit Plate*

*Bakery Basket with Butter and Preserves*

*Entree*

*Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Offered Tableside*

*Water Available upon Request*

### Entrées

Acai Yogurt Bowl, Berries, Bee Pollen, Granola and Banana	\$ 36
Poached Eggs Two Ways Canadian Bacon, Hollandaise Sauce, English Muffin And Sautéed Spinach, Mornay Sauce, Asparagus Spears, Baked Tomato	\$ 42
Brioche French Toast, Lemon and Orange Zest, Berries, Maple Syrup	\$ 42
Blue Crab, Poached Eggs, Avocado, Tomato Hollandaise, Toasted English Muffins Asparagus Spears, Baked Tomato	\$ 42
Scrambled Eggs, Black Forest Ham and Country Sausage, Roasted Fingerlings	\$ 40
Egg White Frittata, Asparagus, Shiitake Mushrooms, Baked Tomato, Ricotta	\$ 38
Breakfast Duo Egg Soufflé Roulade, Portobello Mushroom, Spinach, Piquillo Pepper, Tomato Coulis Seasonal Stuffed French Toast, Lemon Curd, Maple Syrup	\$ 45
Quinoa Breakfast Bowl Poached Egg, Tri-colored Quinoa, Sautéed Kale, Heirloom Carrots, Tofu Hollandaise	\$ 36

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ≈ Customize your Aviara Brunch Buffet \$60

*Presented with Tableside Beverage Service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Juices, Water Available upon Request*

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day

Selection of Seasonal Sliced Fruit

Baskets of Freshly Baked Pastries, Butter and Chocolate Croissants, Assorted Danishes and Pound Cake

Imported and Domestic Cheese Platter

Cage Free Scrambled Eggs

Uncured all Natural Bacon and Country Sausage

*Specialty Egg Selection*

*Griddle Corner Selection*

*Specialty Salad(s) ~ or Choose to Substitute the Gourmet Bagel Shop OR European Flair Selection from page 3*

Dried Fruit and Homemade Fruit Compotes, Selection of Rustic Breads

Pastry Chef's Selection of Tarts, Cakes, and Pastries to Include:

Lemon Bar , Double Chocolate Fudge Cake, Blueberry Cheesecake, Fruit Tarts

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Served Tableside


### Specialty Egg Selection – Select One Item of Your Choice

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
- California Benedict - Poached Egg, Shaved Roasted Turkey, Avocado and Tomato Hollandaise
- Egg Florentine – Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
- Tofu Benedict – Chorizo Tofu, Baby Spinach, Tomatoes, English Muffin, Vegan Hollandaise / VG-DF
- \* Egg Soufflé Roulade *Carved by a Chef* – Portabella Mushrooms, Spinach and Piquillo Pepper Tomato Coulis  
*\* Action Station - Requires One Chef / 100 guests*

### Griddle Corner - Select One Item of Your Choice

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
- Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup and Whipped Butter
- Cheese Blintzes, Berry Coulis and Vanilla Sauce
- Apple Crepes, Assorted Berries
- Parisian French Toast - Sliced Baguette Soaked in Orange Flavored Custard served with Strawberries, Whipped Cream and Maple Syrup

### Specialty Salads

 **Specialty Fall & Winter Salads - Select Two Salads of Your Choice (may select the Gourmet bagel Shop or European Flair in place of Salads)**

- Assorted Mushrooms, Radicchio, Caramelized Onions, Saba
- Roasted Squash, Celery Root, Roasted Pears, Dry Currants, Walnut Dressing
- Smoked Chicken, Granny Smith Apple, Celery, Almonds, Yogurt and Celery Seeds Dressing
- Roasted Golden and Ruby Red Beets, Watercress, Roasted Shallots Dressing
- Organic Baby Greens, Roasted Pears, Caramelized Walnuts, Cider Vinegar Dressing



---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### Aviara's Culinary Specialty to Enhance Your Brunch

*The following selections have been created to be paired with the basic Brunch above.*

*Pricing is based on an enhancement; a la carte pricing is available upon request.*

*Enhancements must be added for the full guarantee. Quantities below the full Guarantee – add \$2.00 per person*

Enhancements – each enhancement below is priced as an addition to the Aviara Customized Brunch

#### Seasonal Fall & Winter Entrées

- ~Chicken Scaloppini, Fall Mushrooms, Sage Jus **\$6**
- ~Roasted Chicken Breast, Winter Squash, Lemon-Thyme Sauce **\$6**
- ~Natural Beef Tenderloin, Hazelnuts, Orange Zest and Parsley,  
Roasted Shallots Sauce **\$9**
- ~Sole Filet, Champagne Beurre Blanc, Mushrooms, Chive **\$8**
- ~Assorted Honey Roasted Seasonal Root Vegetables, Brussel Sprouts **\$5**

#### \*Action Station - Baker's Doughnut Station **\$19**

*Minimum of 50 Guests \* Requires Two Chefs / 100 guests*

Miniature Doughnuts Freshly Made by a Chef in Front of Your Guests served with  
Cinnamon Sugar, Vanilla Sugar & Homemade Fruit Jam

#### Seasonal Oyster Bar **\$60 per dozen**

*Minimum 100 guests*

*\* Upgrade to an Action Station with Oyster shucked on site / Requires One Chef / 100  
guests*

Luna and Del Sol Oyster from Carlsbad Aqua Farm open by a Chef

*Selection may change according to availability*

Mignonette, Ponzu, Spicy Chili sauce, Cocktail Sauce and Lemon Wedges

Artisan Butter and Pumpkinnickel Bread

#### \*Action Station - Carving Station Carved by a Chef \* Requires One Chef / 100 guests

- Apple Wood Nueske Smoked Bacon Slab **\$7**
- Brandt Natural Corned Beef, Sauerkraut **\$7**
- Cedar Plank Fire Roasted Wild Isles Salmon, Béarnaise Sauce **\$8**
- Apple Wood Nueske Smoked Bone in Ham *(Minimum of 75 guests)* **\$8**

#### \*Action Station – Egg & Omelet Station **\$22**

*\* Requires One Chef / 100 guests*

Cage Free Whole Eggs, Egg White and Egg Beaters

Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon, Aged Cheddar  
Cheese, Monterey Jack Cheese, Mushrooms, Tomatoes, Spinach, Bell Peppers,  
Onions, Scallions

#### Seafood Display on Crushed Ice **\$26**

Jumbo Prawns, Snow Crab Claws, Cocktail and Lemon-Tarragon Rémoulade Sauce

#### Maki Sushi Selection **\$7 per piece**

*\*Upgrade to an Action Station with Sushi Chef(s) for two-hours period \$300  
for One Sushi Chef / 100 Guests Minimum 75 guests*

California, Vegetable, Spicy Tuna, Philadelphia, Shrimp, Rainbow and Ahi Rolls  
Wasabi, Pickled Ginger and Soy Sauce

#### \*Action Station - Pasta Station **\$28**

Gemelli Pasta, Sun-Dried Tomatoes, Kalamata Olives, Pesto

Penne Pasta with Creamy Parmesan and Wild Mushroom Sauce

Accompanied with Shaved Parmesan, Garlic Herbed Focaccia and Grissini

Cedar River Farm Natural Prime Rib, Au Jus, Horseradish Cream

*(Minimum of 30 guests) **\$9***

*Argyle Steakhouse* Rubbed Cedar River Farm Natural Beef Tenderloin **\$13**

Chipotle Hollandaise, Sourdough Rolls and Pretzels Rolls,

All Grain Mustard, Dijon Mustard, Assorted Home Pickled Vegetables

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

### ☞ Coffee Breaks

Themed Breaks are based on thirty (30) minutes, pricing for additional time is available upon request. Breaks must be ordered for the full guarantee.

#### Seasonal Breaks \$22

##### **Fall Pears** (September to November)

Roasted Pears and Point Reyes CA Blue Cheese  
Pear wrapped in Uncured Natural Bacon, Micro Arugula  
Pear and Fennel Shooters  
Pear Tatin, Maple Cinnamon Whipped Cream

##### **High Energy Break \$25**

Smoked Salmon Devil Eggs, Salmon Row, Chervil  
Black Forest Ham Devil Eggs, Micro Celery  
Classic Devil Eggs, Micro Greens  
Aged Cheddar Cheese, Seasonal Fruit Compote, Sliced Baguette  
Strawberry Cheesecake Chia Seed Pudding

##### **\*Mexican Fiesta \$22**

*\*Enhance your Break with an Action Station ~ Requires One Chef Attendant/*

*75 Guests / Half Hour*

Guacamole, Ranchero Salsa, Pico de Gallo  
Crispy Tortilla Chips  
Cinnamon Churros

 **Fall & Winter Beverage** Mayan Hot Chocolate and Spicy Hot Chocolate

##### **Eco Break \$22**

Create your Own Trail Mix  
Featuring a Variety of Chocolate Covered Fruits, Dried Fruits, Seeds, Nuts, and  
Gourmet Dry Snacks

#### Seasonal Restorative \$25

Local Farmer's Market Crudités  
Edamame Hummus and Winter Squash-Goat Cheese Dip with Caramelized Onions  
Chia Seed Pudding of the Day  
Aviara Green Juice ~ Granny Smith Apple, Kale, Line, Cilantro, Ginger, Orange, Mint  
Homemade Granola Bars

##### **Winter Heirloom Apple** (December to March)

Apple Compote, Aged CA Fiscalini Cheddar  
Almond, Apple and Shiso Leaves  
Fresh Apple and Celery Juice Shooters  
Mini Apple Tatin, Vanilla Whipped Cream

##### **Park Hyatt Aviara High Tea Break**

Traditional **\$36**

Park Luxury with a glass of Sparkling Wine **\$51**

Savory Tea Sandwiches  
Smoked Salmon Brioche, Cucumber and Cream Cheese,  
Seasonal Mini Wrap  
Scrumptious Warm Sultanas Scones  
Raspberry Rose Water Jelly, Lemon Custard and Devonshire  
Cream  
Delectable Pastries  
Selection of Assorted Hot Teas

##### **\*Unicorn Toast & Crystal Water Infused Station \$26**

*\* Requires One Chef Attendant / 75 Guests / Half Hour*

**Toast** ~ Gluten Free Toast, All Grain, Mini Bagel

**Unicorn Spread** ~ Turmeric/Goji Berry/ Matcha/ Blueberry

**Crystal Infused Water**

Rose Quartz – alleviate emotional pain, help you through stressful situation, attract  
love and compassion into your life

Green Aventurine – “Stone of Opportunity” assisting in manifesting prosperity &  
wealth, and luck in games of chance.

Amazonite – “Soothing stone” Calm the brain and nervous system, balances the  
masculine and feminine energies, helps you see both sides of a problem  
or different point of view & Stabilizes your digestive tract, improve your  
metabolism

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### **\*Gelato Tricycle Break \$22**

*\* Requires One Chef Attendant / 75 Guests / Half Hour*  
House Gelatos Scooped out of our Classic Ice Cream Tricycle  
Freshly Made Waffle Cones

### **Comfort \$22**

Franks in a Blanket and Warm Soft Pretzels  
Vermont Cheddar Cheese Sauce, Dijon Mustard and Honey Mustard  
Flavored Iced Tea

### **\*Cookies and Milk \$22**

*\*Enhance your Break with an Action Station with Cookies Baked in Front of Your Guests ~ Requires One Chef Attendant / 75 Guests / Half Hour*  
Aviara Signature Double Fudge Cookies and Classic Oatmeal Cookies  
California Organic Low Fat Milk

### **Sweet Cupcakes \$22**

Double Chocolate, Vanilla Raspberry, Lemon, Carrot, and Coffee Dulce Salteado  
Caramel  
Petite Vanilla Milkshakes

*Coffee Break Enhancement Chef Attendant Fee(s) of \$200, One Chef / 75 Guests / Half Hour*

## **≈ Beverage Selections**

### **Fresh Juice Selection \$64/gallon**

Select from ~ Orange, Grapefruit, Cranberry-Apple, Pineapple, Tomato-Vegetable

### **Freshly Pressed Juice \$80/gallon**

Chef's Juice of the Day

### **Individual Bottles of Juices \$8 each**

*Select up to Two: Green Machine, Blue Machine, Mighty Mango*

### **Assorted Energy Drinks \$7each**

*Select up to Two: Red Bull, Monster, SoBe, Gatorade*

### **Assorted Pepsi Soft Drinks, Evian & Badoit \$7 each**

### Individual Bottles of Organic Juices \$9 each

### **Starbucks Vanilla and Mocha Frappuccino \$8 each**

### **Infused Water \$80/gallon**

### **Freshly Brewed Iced Tea \$100/gallon**

Palmer Iced Tea (Half Freshly Squeezed Lemonade and Half Iced Tea)  
Strawberry Lemonade, Tropical Iced Tea

### **Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions \$120/gallon**

### **Enhance Your Coffee \$5**

Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla  
Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon and Nutmeg

Cappuccino, Café Latte and Espresso with Attendant (Consult Your Event Manager for Pricing)

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ A La Carte Break Items

Item priced per person must be ordered for the full guarantee and are based on thirty (30) minutes. Pricing is per person unless otherwise indicated.

Selection Homemade Muffins, Croissants, Pecan Rolls & Danish  
**\$72/dozen**

Assorted Plain, Sesame, Cinnamon-Raisin and Onion Bagels **\$72/dozen**  
*Strawberry, Garden Vegetable & Regular Cream Cheeses,  
Sweet Butter & Fruit Preserves*

Assorted Breakfast Bread **\$54/dozen slices**  
*Banana Coconut and Lemon Raspberry Chocolate Marble*

Assorted Plain & Chocolate Dipped Biscotti **\$50/dozen**

Assorted Madeleines & Homemade Jam **\$58/dozen**

Seasonal Themed Assorted Mini Cupcakes **\$56/dozen**

Assorted Cookies **\$72 / dozen**  
*Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia,  
and Double Chocolate*

Assorted Brownies and Blondies **\$72/dozen**  
*Chocolate Pecan Brownies & White Chocolate and Almond Blondies*

Chocolate Dipped Rice Krispie Treats **\$62/dozen**

Miniature Fruit & Yogurt Trifle, Homemade Granola and Clover Honey **\$8 each**

Individual Non-Fat & Low-Fat Fruit Yogurt **\$6 each**

California Orchard Whole Fruit Basket **\$72/dozen**

Chocolate Covered Long Stemmed Strawberries **\$62/dozen**

Fruit Brochette **\$72/dozen**  
*Low-Fat Yogurt & Honey Dip, Raspberry-Lemon Dip, Vanilla Shortbread*

House Peanut Butter Trail Mix Bars **\$62/dozen**

Traditional Tea Sandwiches **\$82/dozen**  
*(3 Dozen Minimum Order)*  
*Smoked Salmon, Cucumber Cream Cheese, Egg Salad*

Assorted California Nuts and Dried Fruits **\$80 per lb**  
*(serves 14-16 guests)*

Display of Sliced Seasonal Fruit **\$15**

Crispy Tortilla Chips **\$15**  
Guacamole, Pico de Gallo, Ranchero Salsa

Warm Soft Pretzels **\$15**  
*Gourmet Honey Mustard, Aged White Cheddar Cheese Sauce & Stone Ground Mustard*

California Cheese Display **\$25**  
*Point Reyes Blue Cheese, Midnight Moon, Fiscalini and Humboldt Fog  
Sliced Baguettes, Gourmet Crackers, Homemade Seasonal Fruit Jam*



Local Farmer's Market Crudités, Avocado Feta Dip & Seasonal Hummus Dip

\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

**\$20**

### ≈ Plated Luncheons

*All Entrées Served with a Selection of a Starter and Dessert, Freshly Baked Rolls and Sweet Butter*

*Water and Iced Tea Offered Tableside and Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request*

#### Starter

*Select One of the Following*

Crab and Sweet Corn Chowder

Plum Tomato and Basil Soup

Chilled Gazpacho, Grilled Shrimp and Avocado

Hearts of Romaine, Parmesan Crisp, Caesar Dressing

Local Kale, Roasted Seasonal Fruits, Goat Cheese, Walnuts, Honey-Lemon Dressing

Vine Ripened Tomatoes, Bowtie Arugula, Goat Cheese, Kalamata Olives, Citronette Dressing

Local Organic Baby Greens, Shaved Seasonal Harvest, Apple Cider Dressing

#### Cold Entrée Selection

##### Grilled Chicken Cobb Salad

**\$55**

Blue Cheese, Avocado, Tomato, Chopped Egg, Applewood-Smoked Bacon, Herb-Ranch Dressing

##### Southwestern Chicken Caesar Salad

**\$55**

Spiced Warm Breast of Chicken, Romaine Hearts, Black Bean, Crispy Tortillas, Fire Roasted Corn, Tomato, Roasted Bell Pepper, Red Onions, Avocado Cilantro-Lime Caesar Dressing

##### Shrimp and Scallops Salad

**\$55**

Organic Blue Heron Farm Greens, Avocado, Jicama, Papaya, Aji Amarillo Dressing

##### Local Tuscan Baby Kale & Smoked Turkey Salad

**\$55**

Frisée, Baby Spinach, Quinoa, Seasonal Fruit, Ricotta, Pistachio, Balsamic Reduction, Citronette Dressing

#### Fall & Winter Seasonal Entrée Selection

##### Warm House Smoked Salmon Medallion

**\$65**

Green Lentils, Sweet Onion and Frisée Salad, Celery Leaves and Grapes Sherry Wine Vinaigrette

##### Roasted Chicken Breast, Confit Garlic Sautéed Spinach

**\$65**

Pumpkin Crema, Pomegranate Seed and Gastrique, Apple-Celery Slaw

##### Prime Flat Iron Steak

**\$67**

Celeriac Crema, Crispy Onion, Fingerling Potatoes, Watercress Salad

##### Smoked Breast of Chicken

**\$65**

Corn Polenta, Black Beans, Spanish Chorizo, Wild Arugula, Pomegranate Seeds and Gastrique

##### Petite Filet of Beef and Catch of the Day

**\$72**

Cannellini Beans Puree, Broccoli Florets, Honey Roasted Winter Squash, Thyme-Apple Cider Sauce

#### Dessert

*Select One of the Following*

Milk Chocolate and Piña Colada Mousse Cake, Coconut Meringue

Vanilla Cheesecake, Blueberry Compote, Lemon Foam

Pistachio and Strawberry Custard, Vanilla Sponge Cake

Chocolate Lovers Tart

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ≈ Lunch Buffets

*Water and Iced Tea Offered Tableside*

*Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request*

#### California Barbeque \$70

Tomato and Basil Soup

Vine Ripened Tomato, Sweet Onion, Grilled Bread, -Cucumber, Lemon and Olive Oil

Roasted Root Vegetables, Kale, Black Eye Peas, Orange Segments, Citrus Yogurt Dressing

Bowtie Pasta, Broccoli, Baby Spinach, Piquillo Peppers, Lemon Dill Vinaigrette

Cobb Salad:

Grilled Chicken, Shrimp, Avocado, Tomatoes, Egg, Blue Cheese, Bacon, Cheddar Cheese, Herb Ranch Dressing

*\*From the Grill for outside function only*

*\* Requires One Chef / 100 guests / 2-hour period*

Chicken Sausage with Onions and Bell peppers, Beef Sirloin Burger, Turkey Breast Burger, Vegetarian Burger

Cilantro and Lime Marinated Fish of the day

Offered with the Following Condiments:

Sliced Tomatoes, Onions, Selection of Cheeses

Lettuce, Double Baked Onions, Assorted Mustards, Ketchup and Pickles

Gourmet Burger Buns, Soft Rolls

Pastry Chef's Daily Selection of Desserts to Include:

Strawberry Shortcake Assorted Whoopi Pie, -S'mores Tart

and Assorted Cheesecakes

Sliced Seasonal Fresh Fruit

#### Soup, Salad & Sandwich Buffet \$70

Roasted Eggplant and Tomato Soup

Garden Vegetable Minestrone Genovese

Farfalle Pasta Salad, Artichoke Hearts, Goat Cheese, Capers and Tomato, Barrel


Aged Red Wine Vinaigrette

#### Create your Own Chopped Salad:

Chopped Hearts of Romaine, Radicchio, Baby Kale

Grilled Chicken, Bacon, Pomegranate Arils, Roasted Sweet Potatoes, Orange Segment, Goat Cheese

Ranch Dressing and Orange Maple Dressing

 **Fall/Winter** – Roasted Beets, Green Onions, Walnut Dressing

Freshly Baked Rolls and Breads with Sweet Butter

Roast Beef, Caramelized Onions, Lettuce, Tomato, Boursin Cheese on Focaccia

Shaved Turkey, Avocado Spread, Brie Cheese, Alfalfa Sprouts

Grilled Tuna Wrap with Scallions, Roasted Pepper, Olive, Arugula, and Aioli

Tomato, Caramelized Onions and Stone Ground Mustard Tart

Selection of Specialty Desserts to Include:

Seasonal Fruit Cobbler, Berry Cheesecake, Chocolate Crunchy Mousse

Cake, Lemon Bar

Sliced Seasonal Fresh Fruit

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### **Lunch Buffets** *continued*

*Water and Iced Tea Offered Tableside*

*Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request*

#### **El Mercado \$72**

Chicken Tortilla Soup, Queso Fresco, Cilantro and Avocado

Heart of Romaine, Chipotle Ranch Dressing and Cilantro Lime Vinaigrette  
Zarandeado Marinated Shrimp, Avocado, Red Onion and Mango Salad  
Jicama Salad, Kale, Cucumber, Papaya, Pepitas, Citrus Dressing  
Roasted Chayote, Zucchini, Radish, Goat Cheese, Watercress, Honey Lime Dressing

*\*Ranchero Grill Station for outside function only*

*\* Requires One Chef / 100 guests / 2-hour period*

Grilled Carne Asada and Pollo Asado, Thinly Sliced Marinated with Citrus, Chili and Cilantro

Warm Flour and Corn Tortillas, Shredded Lettuce, Chopped Onion, Cilantro, Lime Wedges, Radishes

Roasted Salsa, Salsa Fresca and Sour Cream

Mexican Rice

Home-Style Frijoles Rancheros

Daily Selection of Mexican Desserts to Include:

Conchas and Cream, Tropical Fruit Tart

Tres Leches, Cinnamon Churros, Flan Catalán, Cinnamon Rice Pudding

Sliced Seasonal Fresh Fruit

#### **Flat Breads & Paninis \$72**

Caesar Salad, Romaine Hearts, Focaccia Croutons, Parmesan Cheese and Caesar Dressing

Bay Shrimp, Scallops, and Calamari Panzanella Salad, Lemon and Olive Oil

Haricot Vert, Fire Roasted Tomatoes, Pine Nuts and Capers, Sherry Vinaigrette

##### Seasonal Salad

 **Fall / Winter** –Kale, Roasted Root Vegetables, Black Eye Peas, Orange Segments, Citrus Yogurt Dressing


*\*Flat Breads - Wood Burning Oven Action Station for outside function only*


*\* Requires Two Chef(s) / 100 guests / 2-hour period*

Tomato, Basil & Mozzarella Flat Bread

Italian Sausage, Red Onion, Rapini, Cherry Tomatoes, Parmesan Cheese Flat Bread

*Seasonal Flat Breads selected by the Chefs according to produce availability*

 **Fall** – Black Mission Figs, Gorgonzola, Spanish Onions, Arugula

 **Fall / Winter** – Mushrooms, Apple Wood Smoked Bacon, Caramelized Onions, Crème Fraîche

Panini Toscana: Roast Beef, Salsa Verde, Balsamic Onions, Tomato, Aged

Provolone, Arugula

Grilled Chicken Panini: Roasted Mushrooms, Radicchio, Smoked Mozzarella and

Grilled Scallions

Pastry Chef's Daily Selection of Desserts to Include:

Tiramisu, Bomboloni, Vanilla Seasonal Fruit Panna Cotta, Cannoli Limoncello Tart

Sliced Seasonal Fresh Fruit

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax



---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### Lunch Buffets

*Water and Iced Tea Offered Tableside*

*Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request*

#### **Aviara Lunch Buffet \$75**

##### Fall and Winter

Parsnip, Sage and White Bean Soup

Organic Local Baby Lettuces, Shaved Market Vegetables, Balsamic Dressing  
Faro, Radicchio, Roasted Mushrooms and Spanish Onions, Frisée, Almonds,  
Radishes, Sherry Vinaigrette  
Broccoli, Sunflower Seed, Fingerling Potatoes, Arugula, Old Grain and Apple Cider  
Dressing  
Three Beans Salad, Rapini, Celery, Smokey Paprika Vinaigrette

Grilled Salmon, Chard Carrots, Broccoli Leaves, Carrot Cumin Emulsion  
Roasted Chicken Breast, Romanesco, Purple Cauliflower, Mustard Tarragon Sauce  
Beef Medallions, Bacon and Mushrooms, Cabernet Sauce  
Roasted Seasonal Squash, Spinach, Heirloom Carrots  
Red Rice and Lacinato Kale

Pastry Chef's Daily Selection of Desserts to Include:  
Vanilla Crème Brûlée, Chocolate and Pineapple Mousse Tart, Citrus Cream Puff,  
Raspberry Almond Financier  
Sliced Seasonal Fresh Fruit


#### **Bowl and Wraps \$70**

 Fall & Winter Soup – Broccoli-Cheddar Macaroni

##### **Compose your own Bowl**

Grains: Brown Rice, Quinoa

Hot Protein: Grilled Chicken, Chorizo San Diego Tofu, Shrimp

 Fall & Winter Harvest: Chard Tri-Color Carrots, Red Cabbage, Broccoli,  
Green Kale

Dressings: Tahini Lime Soy / Lemon Cumin Olive Oil/ Avocado Cilantro Greek  
Yogurt Dressing

##### **Wraps**

- Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- Grilled Eggplant, Asparagus, Tomatoes, Mozzarella, Pesto and Sun-Dried Tomato
- Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread

Pastry Chef's Daily Selection of Desserts to Include  
Sliced Seasonal Fresh Fruit  
Fruit Tartlets, Exotic Cream Puff, Apple Lattice Pie  
Vanilla Panna Cotta with Strawberry Jelly

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax



---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### **Lunch Buffets** *continued*

*Water and Iced Tea Offered Tableside*

*Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request*

### **Create your own Custom Deli Lunch \$68**

*Selection of Fresh Greens Salad, Selection of Two Composed Salads, Selection of Starch Salad*

*Selection of Sandwiches OR Deli Platter*

*Selection of Four Desserts*

Sliced Seasonal Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions, Iced Tea

*Additional Salad Choice can be selected for \$3.00 per person*

*Additional Sandwich Choice can be selected for \$5.00 per person*

### **Green Leaves - Select One Item of Your Choice**

- Local Organic Baby Lettuce, Cucumbers, Tomatoes, Creamy Ranch Dressing and Balsamic Dressing
- Baby Iceberg, Shaved Spanish Onions, Cucumber Strips, Semi Dried Cherry Tomatoes, Ranch Dressing
- Heart of Romaine, Focaccia Croutons, Parmesan Cheese, Caesar Dressing
- Baby Spinach, Local Picked Fruits and Dressing
- Bowtie Arugula, Mache and Belgium Endives, Citronette Dressing

### **Starch Salad - Select One Item of Your Choice**

- Fingerling Potatoes, Whole Grain Mustard, Flat Parsley Leaves
- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Rose Skin Potato Salad, Grilled Bell Pepper and Green Onions

### **Fall /Winter Composed Salad - Select Two Items of Your Choice**

- Fire Roasted Mushrooms, Caramelized Red Onions, Goat Cheese, Radicchio, Balsamic Dressing
- Shredded Carrots, Dry Currants, Sage Citronette Dressing
- Roasted Beets, Green Onions, Walnut Dressing
- Saba Marinated Grilled Treviso, Roasted Pears, Homemade Lemon Ricotta
- Roasted Winter Squash and Apple, Pecan, Dry Currant, Caramelized Onions, Baby Kale, Apple Cider Vinegar

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### Selection of Three Sandwiches OR Cold Cut Deli Platter

**Sandwiches** - *Select Three Sandwiches of Your Choice, May Mix Sandwich Types (mini, wraps, subs and/or cups)*

*Selection of two sandwiches only for group under 30 ~ Your selection has to be made for the all group and cannot be split.*

- **Mini Sandwich** - Prosciutto, Parmesan Cheese, Arugula, Roasted Garlic Olive Oil, Mini Baguette
- **Mini Sandwich** - Roasted Turkey Breast, Cranberry Relish, Avocado, Sesame Silver Dollar Rolls
- **Mini Sandwich** - Roast Beef, Fried Onions, Watercress, Horseradish Mayonnaise, Sourdough Rolls
  
- **Wrap** - Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- **Wrap** - Grilled Eggplant, Asparagus, Tomatoes, Mozzarella, Pesto and Sun-Dried Tomato
- **Wrap** - Roasted Chicken, Watercress, Piquillo Peppers, Roasted Garlic Hummus
- **Wrap** - Fried Chicken Buffalo, Blue Cheese, Coleslaw
- **Wrap** - Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread
- **Wrap** - Cal-Mex Roasted Turkey, Bacon, Avocado, Tomato, Taco Spice Sour Cream
- **Wrap** - Piquillo Pepper, Portabello Mushroom, Tomato Slice, Pepperoncini, Goat Cheese Spread
  
- **Sub Sandwich** - Italian: Artisanal Mortadella, Capicola, Genoa Salami, Provolone Cheese, Tomatoes, Iceberg, Onions, Pepperoncinis, Ciabatta Oblong Bun
- ⊖ **Sub Sandwich** - Ham, Sliced Pickles, Daikon Sprouts, Whole Grain Mustard, Pretzel Bun
- **Sub Sandwich** - Torta Ahogada - Roasted Chicken, Sweet Onions, Radish, Avocado, Bean Spread, Bolillo Bread, Chili de Arbol Sauce
- ⊖ **Sub Sandwich** - Roasted Chicken Breast, Hard Boiled and Tarragon Mayonnaise, Butter Lettuce and Sliced Tomatoes, Brioche bun
  
- **Lettuce Cups** - Tuna Escabeche, Artichoke Hearts, Fingerling Potatoes, Tomato and Capers in Iceberg
- **Lettuce Cups** - Grilled Chicken, Sweet and Sour Cucumber, Soba Noodles and Peanuts in Butter Lettuce Leaf
- **Lettuce Cups** - Turkey, Shiitake, Pickled Cucumber, Mint, Beans Sprouts in Boston Lettuce
- **Lettuce Cups** - Mortadella, Red Potatoes Salad, Green Onion, Parsley, Whole Grain Mustard in Iceberg

### Cold Cut Platter

Salumi Platter - Mortadella, Capicola, Genovese Salami  
Platter of Chilled Natural Roasted Turkey, Brandt CA Natural Roast Beef, Natural Nitrate Free Ham  
Aged Cheddar, Smoked Mozzarella and Edam Cheese  
Lettuce, Tomato, Spanish Onion, Caramelized Onion, Dijon and Honey Mustards, Mayonnaise  
Crispy Rolls, Sliced Breads and Baguett

### Desserts- *Select Four Items of Your Choice*

- Creamy Carrot Cake
- ⊖ Banana Chocolate Cake
- Dulce de Leche Cheesecake
- Vanilla Crème Brûlée
- Basque Tart
  
- Chocolate Eclair
- Fruit Tartlets
- Exotic Cream Puff
- Apple Lattice Pie
- Vanilla Panna Cotta with Strawberry Jelly

\* *Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### Aviara Boxed Lunch

Served with Whole Fruit and Gourmet Potato Chips

*Selection of Salad, Sandwiches, and Dessert*

Vegetarian Sandwich

#### Salad - *Select One Item of Your Choice*

- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Cole Slaw, Roasted Pecans
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

#### Sandwiches - *Select One Sandwich of Your Choice*      **\$48**

- *Select Two Sandwiches of Your Choice*      **\$50**

- Smoked Turkey, Avocado, Brie Cheese, Herb Mayonnaise, Rosemary Focaccia Roll
- Roast Beef, Caramelized Red Onions, Sharp Cheddar, Whole Grain Mustard, Pretzel Roll
- Balsamic Marinated Chicken Breast, Arugula, Roasted Bell Pepper, Oblong Ciabatta Bun
- Shaved Black Forest Ham, Gruyere Cheese, Whole Grain Mustard, Alfalfa Sprouts, Pepperoncini, Whole Wheat Bun
- Tuna Salad, Black Olives, Capers, Lemon Confit, Butter Lettuce, Tomato, Brioche Hoagie Roll

#### Vegetarian Sandwich – *Included in All Orders*

- Roasted Portobello Mushrooms, Zucchini, Bell Pepper, Watercress, Lemon Aioli, Grilled Flat Bread Wrap

#### Dessert - *Select One Item of Your Choice*

- White Chocolate Macadamia Cookie
- Double Fudge Brownie
- Chocolate Chip Cookie
- Peanut Butter Granola Bar

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### **Grab and Go Boxed Lunch** (*Minimum 50 people*) - Presented in a Build your own Style **\$55**

Served with Whole Fruit, Gourmet Potato Chips

*Choice of Salad, Sandwich and Dessert*

#### **Salad** - *Select Two Items of Your Choice*

- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Cole Slaw, Roasted Pecans
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

#### **Sandwiches** – *Select Two Items of Your Choice*

- Smoked Turkey, Avocado, Brie Cheese, Herb Mayonnaise, Rosemary Focaccia Roll
- Roast Beef, Caramelized Red Onions, Sharp Cheddar, Whole Grain Mustard, Pretzel Roll
- Balsamic Marinated Chicken Breast, Arugula, Roasted Bell Pepper, Oblong Ciabatta Bun
- Roasted Portobello Mushrooms, Zucchini, Bell Pepper, Watercress, Lemon Aioli, Grilled Flap Bread Wrap
- Shaved Black Forest Ham, Gruyere Cheese, Whole Grain Mustard, Alfalfa Sprouts, Pepperoncini, Whole Wheat Bun
- Tuna Salad, Black Olives, Capers, Lemon Confit, Butter Lettuce, Tomato, Brioche Hoagie Roll

#### **Dessert** - *Select Two Items of Your Choice*

- White Chocolate Macadamia Cookie
- Double Fudge Brownie
- Chocolate Chip Cookie
- Peanut Butter Granola Bar

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ≈ Reception Menus

#### Cold & Hot Hors d'Oeuvres

Pricing Based on (1) Hour of Reception Time

Choice of (4) **\$36 person** Butler Passed (**\$40 person** for display on buffet)

Choice of (6) **\$54 person** Butler Passed (**\$60 person** for display on buffet)

Choice of (8) **\$72 person** Butler Passed (**\$80 person** for display on buffet)

#### Cold

##### Signature Hors D'oeuvres

- Brie, Raisin and Gremolata on Toasted Baguette
- Olive Oil Confit Tuna Salad, Kalamata Olives, Preserved Lemon, Green Onions Crostone
- Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- House Smoked Salmon, Potato Cake, Lemon Sour Cream GF
- Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish GF/DF
- Tuna Poke, Avocado, Fingerling Potato Chips GF/DF
- Truffle Scented Corn and Boursin Cheese on Crispy Brioche
- Crab and Dill Salad, Pickled Fennel Toasted Baguette
- Compressed Watermelon, Feta and Mint GF/DF

##### Fall/Winter

- Vegetarian Borscht Shooter, Orange Supreme GF
- Walnut Parmesan Crumble, Creamy Blue Cheese Toast
- Toscano Salami, Chianti Mostardo on Crostone
- Smoked Salmon, Cucumber, Sour Cream, Micro Herbs

#### Hot

##### Signature Hors D'oeuvres

- Miniature Blue Crab Cake, Lemon Aioli
- Beef Tenderloin Tataki Cone, Cucumber, Seaweed Salad, Ponzu Glaze GF
- Smoked Chicken Croquette Lollipops
- Shrimp and Spanish Chorizo Skewer GF
- Parmesan-Parsley Twist, Mushroom Dip
- Chorizo, Potato, Caramelized Onion Skewer, Manchego Fondue GF
- Shrimp Boil Skewer, Old Bay Remoulade GF
- Kobe Beef Slider, Wild Arugula, Fiscalini Fondue
- Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde
- Tofu Pastor, Pineapple, Cilantro GF/DF

##### Fall/Winter

- Roasted Black Mission Fig, Point Reyes Blue Cheese, Micro Arugula  
*(Summer and Fall)*
- Smoked Pork Belly, Blackberry Mostarda on Rye Toast
- Italian Meatball Sandwich "in a Bite"
- Mini Swedish Meatballs, Caper Mustard Glaze
- Cannellini Bean Puree, Smoked Pork Shank, Kale and Pecorino Crostini

\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ≈ Reception Display

*Pricing Based on (1) Hour of Reception Time to be ordered in conjunction with our Hors d'Oeuvres menus prior to dinner event.*

*Pricing for additional time is available upon request. Displays must be ordered for the full guarantee. Quantities below the full Guarantee – add \$6.00 per person*

#### Oyster XO

Mignonette, Cocktail Sauce and Lemon Wedges  
Artisan Butter, Pumpnickel Bread, Sourdough Rolls  
Oysters shucked by an oyster specialist moving among the guests, while they shuck and serve oysters.

Price per hour – 75 guests	<b>\$23 per person</b>
100 guests	<b>\$21 per person</b>
150 guests	<b>\$19 per person</b>
200 guests or more	<b>\$16 per person</b>

**Display on Ice \$60 per dozen** (no specialist)

#### American Artisanal Cheese Display \$25

Fiscalini Cheddar Cheese, Point Reyes Blue Cheese, California Brie  
Humboldt Fog Goat Cheese, Midnight Moon Cypress Grove Chèvre Cheese  
*Cheese Selection is Subject to Change According to Availability*  
Dried Fruits and Nuts, House-Made Seasonal Fruit Compote, Local Organic Honey,  
Rustic Breads and Lavosh

#### Antipasti \$25

Grilled Pesto Marinated Seasonal Vegetables, , Grilled Portabello Mushrooms,  
Assorted Olives  
Pecorino and Parmesan, Thinly Sliced Prosciutto, Copa, Salami, Mortadella  
Focaccia Bread and Basil Aioli Dip

#### Gourmet Crudités \$22

Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini, Grape  
Tomatoes  
Roasted Mushroom Dip, Ranch and Blue Cheese Dressings

#### Tortilla Chips \$16

Guacamole, Roasted Salsa, Pico de Gallo

#### Seafood On Ice

Rémoulade and Chipotle Cocktail Sauce, Lemon Wedges  
Alaskan Crab Legs Snap & Eat **\$12 per piece**  
Jumbo Prawns **\$8 per piece**  
Snow Crab Claws **\$8 per piece**

#### Spinach & Artichoke Dip \$16

Sliced Baguettes

#### Raspberries Baked Brie \$22

Toasted Sliced Baguette, Assorted Crackers, Crushed Candied Walnuts

#### Hot Dips selection

Served with Pita Chips, Tortilla Chips and Toasted Sliced Baguette

**Select one \$24/ Select two \$29/ Select three \$34**

- Beef Enchilada, Roasted Corn and Poblano Chile Dip
- Shrimp Scampi Dip
- Crab, Spinach and Artichoke Dip
- Apple Wood Smoked Bacon and Corn Dip
- Baked Broccoli Aged Cheddar Cheese Dip

#### Mediterranean Trio \$20

Hummus, Baba Ghanoush and Romesco Spread  
Grilled Lemon Pepper Pita Bread

#### Trio of Bruschetta \$20

Roma Tomato and Basil Bruschetta, Black Olive Tapenade  
Artichoke and Caper Spread  
Crispy Pita Bread and Baguette Crostini

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ➤ **Aviara Crafted Dinner Stations**

*Select a Minimum of Four Stations to Create your Dining Experience*

*Pricing is Based on (2) Hour Time and Full Guarantee for each Station, pricing for additional time available upon request.*

*Quantities below the full Guarantee – add \$6.00 per person*

*Presented with Preset Water and a Beverage station to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions*

#### **Sushi & Sashimi \$7 per piece**

Served with Wasabi, Pickled Ginger and Soy Sauce

*\*Upgrade to an Action Station with Sushi Chef(s) for two-hours period \$300*

*for One Sushi Chef / 100 Guests*

*Minimum 75 guests*

Maki Sushi – minimum 50 pieces

Choice of Four Maki Sushi;

- California, Vegetable, Spicy Tuna, Philadelphia, Shrimp, Rainbow and Ahi Rolls

Nigiri Sushi - minimum 50 pieces

Choice of Three Nigiri Sushi:

- Maguro-Tuna, Hamachi, Ebi-Shrimp, Tako-Octopus, Unagi-eel, Sake-Salmon

Sashimi - minimum 50 pieces per selection

- Choice of Tuna, Salmon, Hamachi

#### **California Garden \$22**

Array of Gourmet Crudités to Include:

Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini, Grape Tomatoes

Roasted Mushroom Dip, Ranch and Blue Cheese Dressings

Your Choice of Two Salads:

- Tomato and Buffalo Mozzarella, Basil Emulsified Extra Virgin Olive Oil
- Baby Spinach Leaves, Red Onions, Orange Segments, Hard Boiled Eggs, Warm Bacon Dressing
- Baby Mixed Greens, Roasted Pear, Pickled Spanish Onions, Gorgonzola Cheese, Balsamic Dressing
- Caesar Salad with Chipotle Grilled Chicken, Lime Paprika Shrimp and Snow Crab Meat

#### **Sushi & Sashimi Station \$40**

*(4 – 5 pieces per person; minimum of 30 people)*

*\*Upgrade to an Action Station with Sushi Chef(s) for two-hours period \$300 for One*

*Sushi Chef / 100 Guests*

*Minimum 75 guests*

Assorted Maki Sushi Rolls, Nigiri Sushi and Salmon, Tuna and Hamachi Sashimi

Wasabi, Pickled Ginger and Soy Sauce

#### **Seafood On Ice \$41**

Alaskan Crab Legs

Jumbo Prawns

Snow Crab Claws

Rémoulade and Chipotle Cocktail Sauce, Lemon Wedges

#### **Handcrafted Salumi \$24**

Salumi is the Italian Word for Salted, Cured Cuts of Meat Made Primarily from Pork

*\*Upgrade this Station to an action station with a Chef Slicing Salumi on a*

*Signature Berklel Slicer to Order*

*Requires One Chef / 100 Guests*

Chef's Selection of Locally sourced Salumi

Grilled Pesto Marinated Seasonal Vegetables, Assorted Olives

Grilled Portabello Mushrooms, Marinated Roasted Bell Pepper

Pecorino and Parmesan Cheese

Warm Focaccia Bread with Melted Mozzarella Cheese

*Selection May Vary According to Availability*

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ **Aviara Crafted Dinner Stations – Continued**

#### **Olé Ceviche \$24**

Scallops and Shrimp, Avocado, Tomato and Cilantro Ceviche  
Pacific Snapper, Red Onion, Mango and Jalapeno Ceviche  
Tofu, Orange, California Chili, Grilled Corn, Avocado and Red Onion Ceviche  
Guacamole, Salsa Fresca, Roasted Salsa  
Queso and Chorizo Dip  
Corn Tortilla Chips

#### **\*Action Station - Seafood Roll Station \$31**

*\*Requires One Chef / 100 Guests / 2-hour period*  
Chilled Maine Lobster and Scallops Dill Salad  
Warm Bun Brushed with Lobster Lemon Butter  
Served with Coleslaw

#### **\*Action Station - Slider Station**

*\*Requires Two Chefs / 100 Guests / 2-hour period*

#### **Choice of Two - \$27      Choice of Three - \$30**

- Brandt Natural CA Beef, Fiscallini CA Cheddar Fondue, Arugula
- Brandt Natural CA Beef, Peanut Butter, Jalapeno, Bacon, Smoked Gouda
- Niman's Ranch Natural Pull Pork Barbecue, Tabaco Onions, House Made Pickles
- Adobo Glazed Pork, Grilled Pineapple, Smashed Black Bean Salsa
- Corned Beef Slider, Swiss-Cheese, Sauerkraut, Russian Dressing
- Seared Salmon, Fennel Slaw, Confit Lemon Aioli
- Seared Blue Crab Cake Slider, Old Bay Remoulade, Napa Cabbage Slaw
- Homemade Veggie Patties, Sprouts, Tomatoes, Basil Spread

#### **\*Action Station - French Fries Bar \$16**

*Available Only for Outdoor Functions*

House Cut Kennebec Potato Fried by a Chef  
Spicy Chili, Cheese Sauce, Aviara Special Sauce, Truffle & Parmesan Cheese

#### **\*Action Station - Guacamole Fiesta \$18**

*\*Requires One Chef / 100 Guests / 2-hour period*  
Guacamole Trio prepared by a Chef Attendant  
Traditional Guacamole, Mango Guacamole  
Guacamole with Chipotle Chili  
Blue and White Corn Tortilla Chips, Spicy Tortilla Chips

#### **Far East Station \$34**

Assorted Steamed Dim Sum Served in Bamboo Baskets  
Chinese Barbequed Spare Ribs  
Pork Cha Siu Manapua  
Chicken Satay with Peanut Sauce  
Vegetable Spring Rolls  
Shrimp Spring Rolls  
Soy Sauce, Sweet Chili Sauce, Sriracha Sauce

#### **\* Action Station - Wood Fire Oven \$34 *Minimum 75 guests***

*Selected outdoor locations only; not available at Pool*

*\*Requires Two Chefs / 100 Guests / 2-hour period*

Select Three from the following Selections:

##### Pizzas

- Pesto, Red Pepper, Green Olive, Pecorino, Mint
- Tomato, Ricotta Cheese, Basil, Kalamata Olives
- Smoked Chicken, Onions, Gouda, Crème Fraîche
- Italian Sausage, Parmesan Fondue, Fennel, Green Onion, Calabrian Chilies
- Tomato, Pepperoni and Mushroom
- Smoked Bacon, Wild Mushrooms, Gruyere and Parmesan Cheese

##### Fire Roasted

- Meat Ball Sandwich, Marinara Sauce, Fontina Fonduta
- Apple Wood Smoked Bacon Macaroni and White Tillamook Cheddar Cheese Gratin
- Slow Wood Fire Baked Short Ribs Bolognese sauce, Garlic Country Bread, Parmesan Cheese

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax



---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ **Aviara Crafted Dinner Stations – Continued**

#### **\*Action Station - Street Taco Station \$28**

*Minimum of 75 Guests ~ Available Only for Outdoor Functions*

*\*Requires One Chef / 100 Guests / 2-hour period*

Choice of Two:

- Carne Asada
- Pollo Asado
- Pork Carnitas
- Catch of the Day Grilled by a Chef

Chopped Onion, Cilantro, Green Onions, Lime Wedges, Radishes, Jalapenos, Queso Fresco

Roasted Tomato Salsa, Pico de Gallo, Chili-Lime Sour Cream, Guacamole

Freshly Griddled Corn Tortillas

#### **\*Action Station - Taco “al Pastor” Station \$31**

*Minimum of 100 Guests ~ Available Only for Outdoor Functions*

*\*Requires One Chef / 100 Guests / 2-hour period*

Rotisserie Marinated Pork and Grilled Marinated Chicken Breast

Grilled Pineapple, Onion and Cilantro, Roasted Salsa, Avocado and Tomatillo Salsa,

Spicy Salsa, Corn & Flour Tortilla

#### **\*Aviara Art of Taste Small Plates Prepared and Assembled by a Chef**

*\*Requires Two Chefs / 100 Guests / 2-hour period*

**Choice of One - \$36      Choice of Two - \$42**

##### **Seasonal Fall & Winter Plates**

- Crispy Pork Belly, Butternut Squash Puree, Celery Root, Kale Sprouts, Cranberry Gastrique
- Filet Mignon of Beef, Porcini Crust, Port Shallots, Foie Gras Butter, Petite Pink Ice Watercress
- Seared Jumbo Scallops, Chestnut Puree, Wild Mushrooms, Caramelized Onions, Huckleberry Gastrique

#### **\*Action Station - Sopos Station \$29**

*\*Requires Two Chefs / 100 Guests / 2-hour period*

A sope (Spanish pronunciation: ['sope]) is a traditional Mexican dish originating in the city of Culiacán ~ first known as gordita or pelliscadas. It is an antojito which at first sight looks like an unusually thick tortilla with toppings.

~Chicken Sopos, Refried Beans, Tomatillo, Crema Mexicana, Cotija Cheese, Cilantro

~Seared Shredded Beef, Queso Fresco and Pico de Galo Sopos

~Vegetarian Sopos, Avocado Salsa, Mango, Cucumber, Roasted Anaheim Chili, Cilantro

#### **\*Action Station - Pasta Station \$26**

*\*Requires One Chef / 100 Guests / 2-hour period*

Ricotta Ravioli, Piquillo Peppers, Baby Artichokes, Olives

Fusilli, Crimini Mushrooms, English Peas, Bolognese, Parmesan

Penne Pasta Trio Bell Peppers, Shrimp, Andouille Sausage, Cajun Cream Sauce

Shaved Parmesan Cheese, Garlic-Herb Focaccia and Bread Sticks

#### **\*Action Tuna Poke Bowl Station \$28**

*\*Requires One Chef / 100 Guests / 2-hour period*

Seasonal Tuna Poke Tossed by a Chef

Edamame Hummus, Brown and White Rice

Shichimi Togarashi, Cucumner, Daikon Sprouts, Avocado, Crispy Wonton Strips

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ **Aviara Crafted Dinner Stations – Continued**

#### **\*Action Station - Paella Station \$29**

*\*Requires One Chef / 100 Guests / 2-hour period*

*Minimum of 75 Guests*

Spanish Specialty Paellas, Cooked by a Chef in Front of the Guests

Choose one of the following

- Paella Valenciana with Chicken, Chorizo, Artichokes, Green Beans and Red Bell Pepper
- Paella de Mariscos with Shrimp, Calamari, Mussels and Pacific Seabass
- Paella Conquistador with Shrimp, Chicken, Chorizo, Bell Peppers, Peas

#### **\*Action Station - Risotto Station**

*\*Requires One Chef / 100 Guests / 2-hour period*

**Choice of One - \$24      Choice of Two - \$28**

Signature Risotto

- Vivace Signature Lobster Risotto - add \$7
- Bay Scallop, Rock Shrimp, Cherry Tomato and Basil Risotto

 **Fall / Winter**

- Butternut Squash, Saffron, Kale, Pecorino Cheese
- Wild Mushroom, Parmesan Cheese, Truffle Oil

#### **\*Action Station - House Smoked Carving Station**

*\*Requires One Chef / 100 Guests / 2-hour period*

Served with our Signature Apple-Wood Smoked Bacon Macaroni & Cheese

**Choice of One Meat - \$36      Choice of Two Meats - \$40      Choice of Three Meats - \$46**

- Hickory Smoked Jidori Chicken, Chipotle Aioli and Chimmichuri
- Apple Wood Smoked Tri Tip, Argyle Steak Sauce, Pink Peppercorn Demi
- Aviara Baby Back Ribs, Barbeque Sauce

#### **\*Action Station - Sustainable Farmed Salmon Filet Roasted on a Cedar Plank Carving Station \$31**

*\*Requires One Chef / 100 Guests / 2-hour period*

Tarragon and Stone Grounded Mustard Glaze, Pink Citrus Relish, Herb Lavosh

Warm Potato and Herb Salad

#### **\*Action Station - Fennel Salt Crusted Whole Catch of the Day Carving Station \$35**

*\*Requires One Chef / 100 Guests / 2-hour period*

Fennel, Garlic, Green Onions, Capers and Olive Fondue

Pilaf Rice

#### **\*Action Station - Argyle Dry Rubbed Natural Tenderloin of Beef Carving Station \$38**

*\*Requires One Chef / 100 Guests / 2-hour period*

Chipotle Aioli and Salsa Verde, Horseradish

Roasted Fingerling Potatoes

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ **Aviara Crafted Dinner Stations – Continued**

#### **\*Action Station - Steak Fiorentina Carving Station \$36**

*\*Requires One Chef / 100 Guests / 2-hour period*

3" Thick Rib Eye Steak on the Bone Grilled and Carved by a Chef  
Tossed with Fresh Herbs, Roasted Garlic, Extra Virgin Olive Oil and Aged Balsamic Vinegar  
Panzanella Salad, Focaccia Bread

#### **\*Action Station - Whole Roasted Diestel Turkey Carving Station \$26**

*\*Requires One Chef / 100 Guests / 2-hour period*

Basted with Fresh Rosemary and Garlic in Natural Juices  
Cracked Dijon Mustard, Traditional Cranberry Orange Chutney  
Fresh Baked Whole Grain Mini Rolls

#### **\*Action Station - Brazilian Barbecue Carving Station \$41**

*\*Requires One Chef / 100 Guests / 2-hour period*

*Roasted Meat over Mesquite Charcoal on the event site by a Chef*

*Minimum 75 guests – Selected outdoor locations only*

"Picanha" Top Sirloin Cap, Garlic Chicken, Artisan Sausage

Pickles: Seasonal Vegetables

Sauces: Chimichuri, Chipotle Ailoli, Red Chili Salsa and Tomatillo Salsa

Garnishes: Sautéed Wild Mushroom, Roasted Fingerling Potato, Cannellini Bean Ragù

#### **\*Action Station - Mesquite Rotisserie Carving Station**

*\*Requires One Chef / 100 Guests / 2-hour period*

*Mesquite Charcoal Roasted Meat on the event site by a Chef*

*Minimum 75 guests – Selected outdoor locations only*

- o CA Natural Prime Rib of Beef, Horseradish Cream, Apple Wood Smoked Bacon Double Baked Potatoes **\$34**
- o Colorado Natural Leg of Lamb, Parmesan Soft Polenta, Salsa Verde, Roasted Seasonal Vegetables **\$33**
- o Stone Beer Marinated Jidori Chicken, Napa Cabbage Cole Slaw, Fingerling Potato Salad **\$30**

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ **Aviara Crafted Dinner Stations – Continued**

#### **French Boutique Pastries \$21**

Opera, Dulce de Leche Cream Puff, Crunchy Chocolate Cake, French Macaron, Pina Colada Cake, Raspberry Tart  
Assorted Chocolate Truffles

#### **Chocolate & Chocolate \$21**

Fondue Station: Milk and Dark Chocolate Fondue  
Strawberries, Pineapple, Granny Smith Apples  
Chouquettes, Diced Lemon Pound Cake,  
Assorted Chocolate Truffle, Marshmallow and Barks, Chocolate and Banana Pie,  
Chocolate Flourless Cake, Chocolate Cupcakes, Chocolate Whoopie Pie

#### **\*Rum “Ali” Baba \$19**

Fresh Baked Vanilla Sponge Cake Soaked in Warm Sugar Syrup Scented with Jamaican Rum  
Served with the Following Garnishes:  
Whipped Cream, Assorted Berries, Shaved Dark Chocolate, Coconut Flakes,  
Exotic Fruit Compote  
Assorted Caramelized Nuts and Homemade Jam

#### **\*Baked Alaska Station \$22**

Vanilla Ice Cream, Slices of Banana Sponge Cake and Topped with Fresh Meringue,  
Torch by a Chef  
Exotic Coulis

#### **\*Baker’s Doughnut Station \$22**

*Minimum of 50 guests*

*\*Requires Two Chefs / 100 Guests / 2-hour period*

Miniature Doughnuts Freshly Made by a Chef  
Presented Hot with Cinnamon Sugar, Vanilla Sugar  
Homemade Fruit Jams and Chocolate Sauce

#### **\*Seasonal Ice Cream Sundae Station \$21**

*Our pastry chefs will confection the Sundae for each of your guests*

 **Fall / Winter**

House made Apple-Muscat sorbet and Rum Raisin Ice Cream  
Crème fraiche Cake, Caramelized French toast, Salted Caramel Sauce  
Caramel whipped Cream

#### **Cream Puff Station \$19**

A delight freshly Baked puff pastries coated with Almond Streusel and filled by our pastry chefs on front of the guest with the following flavored pastry cream  
Tahitian Vanilla Cream, Bourbon Salted Caramel Cream and Guayaquil Dark Chocolate Cream

#### **\*Aviara “Fire” Station \$19**

*Not Available at the Pool*

Assortment of Miniature Flavored Crème Brulée and Marinated Berries Sabayon  
Torch by a Chef  
Assorted Cookies

#### **\*One Hot Cookie \$20**

Freshly Baked Double Fudge-Nut Cookies Topped with Choice of Freshly Spun  
Vanilla or Baileys Gelato,  
Salted Candied Nuts and Chocolate Shavings

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ≈ À La Carte Dinner Menus

The Culinary Team at the Park Hyatt Aviara is dedicated to giving you and your guests the finest culinary experience. Therefore, we designed these menus to highlight our Signature items and the bountiful seasonal ingredients found in Southern California. The Signature menu suggestions are available year-round, and the Seasonal menu suggestions are available for the specific season in which you are hosting your event. The availability of these unique and seasonal ingredients may occasionally be replaced with a suitable substitute.

~A Pre-Selected Choice of Entrée may be presented to Your Guests limited to Two Selections plus a Vegetarian Entrée – pricing will be equivalent to the higher priced entrée.

~A Tableside Choice of Entrée may be presented to Your Guests limited to Two Selections plus a Vegetarian Entrée and must be a minimum of Four Courses – Two Courses prior to the Entrée. Pricing will be equivalent to the higher priced entrée plus \$20.00 per guest.

### Plated Dinner

*All Entrées Served with Freshly Baked Rolls and Sweet Butter*

*Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Offered Tableside, Preset Water*

### Signatures Selections Available Year-Round

#### Soups

Lobster Bisque, Fennel Custard, Apple-Celery Slaw **\$19**

Purple Cauliflower Soup, Romanesco Florets, Truffle Ricotta Crouton **\$19**

Corn Chowder, Petite Crab Cake **\$18**

Tomato and Basil Soup, Burrata Crostone **\$18**

#### Chilled Starters

Chef's Selection of Locally Handcrafted Salumis Giardiniera, Frisée, Potato Salad, Green Onion Vinaigrette **\$20**

Young Spinach Leaves, Frisée, Roasted Pear, Roquefort Cheese, Caramelized Walnuts, Raisin Walnut Crostone, Balsamic Pear Dressing **\$22**

Colossal Shrimps, Avocado, Chayote Lime Slaw, Chipotle Oil **\$28**

Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives, Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette **\$20**

Seared Rare Ahi Tuna, Green Papaya, Mango and Cilantro, Wasabi Crème Fraîche, Tobiko Caviar, Ponzu **\$26**

Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Baguette Croutons, Ranch Dressing **\$19**

Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes and Pine Nuts, Citronette Dressing **\$20**

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### Plated Dinner - Signature Selections *Continued*

Jumbo Lump Crab Cake, Roasted Piquillo Pepper, Green Onion Coulis, Micro Rainbow Greens **\$28**

Bay Scallops and Shrimp Stew, Pine Nuts, Dried Currants, Caper Berries **\$26**

### Hot Starters

Maine Lobster Tail, Confit Fennel, Citrus Salad, Homardine Sauce **\$34**

Seasonal Mushrooms and Spinach Cannelloni, Zucchini Puree, Pecorino Cheese **\$23**

### Intermezzo

*an intermission in multi course dinner served between hot appetizer and main course to clean your palate*

Kir Royal Sorbet, Crystallized Lemon Zest **\$9**

### Entrees

Sautéed Wild Isle Scottish Salmon, Corn Purée, Salsa Verde, Fingerling Potatoes, Pancetta and Spinach Warm Salad, Radish and Micro Greens Slaw **\$62**

Seared Pacific Sea Bass, Smashed Potatoes, Vegetable Confit, Preserved Lemon, Bouillabaisse Sauce **\$64**

Roasted Natural Chicken Breast, Parmesan Farrotto, Broccolini, Cremini Mushroom Marsala Sauce **\$61**

Natural Filet Mignon of Beef, Cream of Spinach, King Trumpet, Homemade Potato Tots, Cabernet Sauce **\$66**

Natural Filet Mignon of Beef, Cremini Mushroom Sauce, Maine Lobster Tail, Basil Beurre Blanc, Seasonal Vegetables, Scallop Potato **\$80**

Natural Filet Mignon of Beef with Pink Peppercorn Sauce, Jumbo Prawns with Tarragon Beurre Blanc, Potatoes Gratin, Sautéed Spinach **\$76**

Natural Filet Mignon of Beef and Basil Crusted Pacific Seabass, Tuscan Kale, Seasonal Mushroom, Roasted Carrots Coulis, Creamy Wild Rice **\$7**

### Cheese Course

California Cheese Trio Sampler, Seasonal Fruit Compote, Candied Hazelnuts, Mache Lettuce **\$19**

### Desserts

Taste of Aviara: A Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef **\$22**

*The dessert tasting is crafted to include: Seasonal Fruit Tart, Vintage Chocolate & Cream Puff with Homemade Gelato*

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### Plated Dinner - Seasonal Selections

Beef Consommé, Tapioca and Vegetable Pearls **\$19**

Sweet Onion Crema, Hen of the Wood Mushrooms, Micro Celery **\$19**

San Daniele Prosciutto, Arugula, Radishes, Roasted Pear, Hazelnuts Cream **\$26**

House Smoked Salmon, Apple-Celery and Walnut Salad,  
Orange Crème Fraîche **\$29**

Baby Winter Greens, Roasted Persimmon, Gingerbread Croutons, Winter Spiced  
Toasted Pumpkin Seeds, Baked Ricotta, Lemon Molasses Dressing **\$23**

Apple Cider Glazed Pork Belly, Celeriac Crema, Apple Slaw, Cider Gastrique **\$28**

Ricotta & Parmesan Cheese Ravioli, Sautéed Tuscan Kale, Sage and Walnut Butter  
Sauce **\$26**

### Winter Selections Available December through February

#### Soups

Butternut Squash Puree, Hazelnuts, Cinnamon Whipped Cream Tartlet **\$19**

#### Chilled Starters

Roasted Red and Golden Beets, Candied Pecans and Creamy Goat Cheese,  
Watercress and Frisée, Barrel Aged Red Wine Vinaigrette **\$21**

Baby Spinach, Frisée, Endive, Winter Squash, Roasted Pear, Pomegranate,  
Candied Walnuts, Pomegranate Dressing **\$22**

Belgian Endive and Upland Watercress, Honey Glazed Apple, Hazelnuts,  
Pomegranate Dressing **\$23**

#### Hot Appetizers

Seared Scallops, Parsnip Puree, Brussels Sprouts Leaves, Grapefruit Segment  
Apple Wood Smoked Bacon, Citrus Gastrique **\$31**

#### Intermezzo

*an intermission in multi course dinner served between hot appetizer and main course to clean your palate*

Cranberry and Vodka Granite **\$9**

#### Entrees

Wagyu Beef Short Rib and Diver Scallops, Roasted Garlic Potato Purée, Apple Wood  
Smoked Bacon, Pearl Onions, Micro Celery, Cabernet Sauce **\$71**

Filet Mignon of Beef, Potato Gratin, Tuscan Kale, Butternut Squash, Marsala Sauce  
and Herb Crusted Pacific Seabass, Cauliflower Crema, Fried Capers **\$76**

Thyme Roasted Chicken Breast, Butternut Squash Crema, Apples, Bacon, Celery  
Root, Cranberry Gastrique **\$61**

Almond Baked Apples, Caramelized French Toast, Vanilla Gelato **\$19**

#### Desserts

Exotic Fruit Parfait, Banana Cake, Pineapple Confit, Coconut Sorbet **\$19**

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

Chocolate Pot de Crème, Hazelnut Whipped Cream, Dark Chocolate Streussel **\$19**

### ∞ Dinner Buffets

All Buffets presented tableside beverage service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Iced Tea along with PreSet Water

#### American Comfort \$125

Chicken Noodle Soup

Buffalo Chicken Coleslaw

Caesar Salad: Romaine Hearts, Focaccia Croutons, Parmesan Cheese and Caesar Dressing

Baby Iceberg Lettuce, Pickled Red Onions, Cherry Tomatoes, Ranch Dressing

\*Chef's Shrimp Boil:

*\* Requires One Chef / 100 guests / 2-hour period*

Whole Shrimp, Clams, Jonas Crab Claws, Andouille Sausage, Corn on the Cobb, New Potatoes, Cooked in Court Bouillon

Accompanied by Drawn Butter, Cocktail Sauce, Spicy Remoulade, Lemon Wedge

\*House Smoked Carving Station

*\* Requires One Chef / 100 guests / 2-hour period*

Served with our Signature Apple Wood Smoked Bacon Macaroni & Cheese

Choice of One of the following House Smoked Meat

- Hickory Smoked Jidori Chicken, Chipotle Aioli and Chimichuri
- Apple-Wood Smoked Tri Tip, Argyle Steak Sauce, Pink Peppercorn Demi
- Aviara Baby Back Ribs, Barbeque Sauce

#### 🍷 Seasonal Fall / Winter Sides

Roasted Cauliflower

Roasted Sweet Potato, Apples, Sage, Maple Syrup

\*Slider Station

*\* Requires One Chef / 100 guests / 2-hour period*

Choice of Three

- Brandt Natural CA Beef, Fiscallini CA Cheddar Fondue, Arugula
- Brandt Natural CA Beef, Peanut Butter, Jalapeno, Bacon, Smoked Gouda
- Niman's Ranch Natural Pull Pork Barbecue, Tabaco Onions, House Made Pickles
- Porchetta Slider, Roasted Onions and Bell Pepper, Spicy Vegetable Spread
- Corned Beef Slider, Swiss Cheese, Sauerkraut, Russian Dressing
- Seared Salmon, Fennel Slaw, Confit Lemon Aioli
- Seared Blue Crab Cake Slider, Old Bay Remoulade, Napa Cabbage Slaw
- Homemade Veggie Patties, Sprouts, Tomatoes, Basil Spread

\*French Fries Bar

*\* Requires One Chef / 100 guests / 2-hour period*

Spicy Chili, Cheese Sauce, Aviara Special Sauce, Truffle & Parmesan Cheese

Pastry Chef's Daily Selection of Desserts to Include:

Assorted Filled Donuts, Pecan Bar, Double Chocolate Cake, Red Velvet Spiral Cake

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax



---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ Dinner Buffets Continued

#### Seasonal Fall & Winter California Farmers' Market \$140

*Minimum of 50 Guests*

*Guarantees of less than 50 - additional fee of \$15 per person*

Available September through March

Butternut Squash Crema, Cinnamon Croutons  
Heart of Romaine, Cornbread Croutons, Pomegranate Dressing  
Roasted Golden and Red Beets, Point Reyes Blue Cheese, Wild Arugula  
Roasted Mushroom and Radicchio, Saba, Italian Parsley, Olive Oil  
Fall Squash, Raisin, Red Onions, Chicory, Walnut Vinaigrette  
Oysters on the Half Shell, Jumbo Shrimp and Crab Claws  
Mignonette, Lemon Wedge and Sauce "Americaine"  
Sourdough Rolls and Butter

\*Chef's Carving Station: Porcini Crusted Prime Rib of Beef

*\* Requires One Chef / 100 guests / 2-hour period*

Porcini Scented Au Jus  
Sautéed Pacific Sea Bass, Celery Root Purée, Pancetta Braised Tuscan Kale  
Chicken Medallions-Cauliflower, Leek, Pecorino, Truffle Sauce  
Potato Au Gratin  
Honey Sautéed Brussels Sprouts

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef's Daily Selection of Desserts to Include:

Chocolate and Praline Cake, Almond Baked Apple, Chestnut & Orange Tart,  
Gingerbread Brulee, Pumpkin Cheesecake, Walnut & Pear Cream Puff

#### **Baja Buffet \$140** *Minimum of 50 Guests*

*Guarantees of less than 50 - additional fee of \$15 per person*

Black Bean Soup, Sour Cream, Cilantro and Crispy Tortilla Strips  
Jícama, Orange, Shrimp and Corn Salad  
Seafood Ceviche, Avocado, Tomato, Spanish Onion and Cucumber Salad  
Baby Field Greens, Pico de Gallo, Black Beans, Roasted Corn, Cilantro-Lime  
Dressing  
Spicy Chili Green Papaya Coleslaw

\*Guacamole Station Prepared by a Chef

*\* Requires One Chef / 100 guests / 2-hour period*

Traditional Guacamole, Mango Guacamole, & Guacamole with Chipotle Chili  
Blue and White Corn Tortilla Chips, Spicy Tortilla Chips

\*Fish Taco Station Prepared by a Chef

*\* Requires One Chef / 100 guests / 2-hour period*

Fresh Pacific Fish of the Day, Roasted Tomato Salsa, Pico de Gallo, Sour Cream,  
Julienne Green Cabbage,  
Cilantro and Sliced Roasted Jalapenos, Corn and Flour Tortillas and Corn Taco  
Shells

\*Taco "al Pastor" Station

*\* Requires One Chef / 100 Guests / 2-hour period*

Rotisserie Marinated Pork or Grilled Marinated Chicken Breast  
Grilled Pineapple, Onion and Cilantro, Roasted Salsa, Avocado and Tomatillo Salsa,  
Spicy Salsa, Corn & Flour Tortilla

\*Conquistador Specialty Paella with Chicken, Shrimp, Chorizo, Artichokes, Peas and  
Bell Peppers *\* Requires One Chef / 100 guests / 2-hour period*

Mexicali Pinto Bean Chili with Cheddar Cheese  
Plain and Jalapeno Corn Bread with Sweet Butter

Pastry Chef's Daily Selection of Desserts to Include:

Buñuelos and Natilla, Kahlua Pie, Tres Leches, Exotic Fruits Cake, Flan  
Catalana, Rice Pudding, Chocolate Pastel de Queso

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ Dinner Buffets Continued

#### Seaside Buffet \$150

*Minimum of 50 Guests - Guarantees of less than 50 - additional fee of \$15 per person*

Lightly Spiced Corn and Crabmeat Chowder  
Pacific Shrimp and Alaskan Crab Legs, Chipotle Cocktail Sauce and Remoulade

Pacific Oyster Bar

*\* Upgrade this Station to Oyster shucked on site \$200 / Requires One Chef / 100 guests / 2-hour period*

Mignonette, Ponzu, Spicy Chili sauce, Cocktail Sauce and Lemon Wedges  
Artisan Butter and Sourdough Rolls

Seafood Roll Station

*\*Requires One Chefs / 100 Guests / 2-hour period*

Chilled Maine Lobster and Scallops Dill Salad, Warm Bun Brush with lobster lemon butter, served with Coleslaw

Locally Grown Organic Lettuces, Shaved Radish  
Balsamic Dressing and Ranch Dressing

#### Fall / Winter

Sliced Local Orange, Scallions, Extra Virgin Olive Oil  
Roasted Cauliflower, Capers, Flat Parsley, Anchovy Lemon Vinaigrette

\*Chef's Grill Station to Include:

*\*Requires Two Chefs / 100 Guests / 2-hour period*

~Filet Mignon of Beef Medallions, Bordelaise Sauce

~Maine Lobster Tail, Beurre Blanc and Drawn Butter

~Herb Marinated Chicken Breast

Twice Baked Idaho Potatoes stuffed with Vermont White Cheddar and Scallions,

Garnishes of Apple Wood Smoked Bacon & Sour Cream

 **Fall/Winter** – Roasted Winter Squash, Apple and Celeriac, Honey  
Roasted Brussels Sprouts

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef's Daily Selection of Desserts to Include:

Peach Melba Custard, Chocolate and Coffee Liégeois, Tahitian Vanilla Crème

Brulée, Rêves de Chocolat, Raspberry Pistachio Cream Puff, Strawberries

& Cream Spiral Cake, Lemon and Cherry Cheesecake, Assorted Macarons,

Chocolate Bark

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ Dinner Buffets *Continued*

**SOCAL Buffet \$150** *Minimum of 75 Guests*  
*Guarantees of less than 75 - additional fee of \$15 per person*

#### **Coastal**

Seafood on Ice: Jumbo Prawns, Snow Crab Claws, Oysters and Clams on the Half Shell,  
Mignonette, Rémolade and Cocktail Sauce  
California Seafood Chowder, Sourdough Bread

#### **Green Valley**

Gourmet Crudités: Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini  
Roasted Mushroom Dip, California Cheese Fondue  
Seasonal fire Roasted Vegetables Salad, Infused Seasonal Oil  
Organic Baby Head Lettuce, Roasted Seasonal Fruit, Citronette Dressing  
Chilled Ratatouille, Basil Oil

#### **\*Wine Country**

Wood Burning Oven Action Station –*Selected outdoor locations only*  
*\*Requires Two Chefs / 100 Guests / 2-hour period*

#### Gourmet Pizza

~Tomato, Ricotta Cheese, Basil, Kalamata Olives  
~ Italian Sausage, Parmesan Fondue, Fennel, Green Onion,  
Calabrian Chilies

#### Wood Fire Roast

~Apple Wood Smoked Bacon and Truffle Macaroni, White Tillamook Cheddar Cheese Gratin  
~Porcini Crusted Beef Tenderloin Carved by a Chef, Seasonal Mushrooms  
Red Wine Sauce  
~Rosemary Marinated Leg of Lamb Carved by a Chef, Salsa Verde

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

#### **North of the Border**

Ceviche Bar:  
Scallops and Shrimp, Avocado, Tomato and Cilantro Ceviche  
Pacific Rockfish, Red Onion, Mango and Jalapeno Ceviche

\*Fish Taco Station: Fresh Pacific Fish of the Day Fried by a Chef  
*\*Requires Two Chefs / 100 Guests / 2-hour period*  
Roasted Tomato Salsa, Pico de Gallo, Chili-Lime Sour Cream,  
Guacamole, Jack Cheese, Cheddar Cheese  
Julienne Green Cabbage, Cilantro and Sliced Pickled Jalapenos,  
Corn and Flour Tortillas and Corn Taco Shells

#### **Beverly Hills**

Opera, Strawberry Fraisier, Floating Island , Cheesecake Bites,  
Assorted Éclair, Pina Colada Tart, Meringue Dipped in Dark Chocolate,  
Hazelnut Praline Crème Brulée, Assorted Chocolate Truffles

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ∞ Dinner Buffets Continued

#### Aviara Craftsmen's Kitchen \$175

Interactive night with the Chefs who are cooking their signature dishes in front of your guests

#### Pacific Bounty

\*Carlsbad Oyster Bar

\*Oyster shucked on site by / Requires One Chef / 100 guests / 2-hour period

Luna and Del Sol Oyster from Carlsbad Aqua Farm open by a Chef

Selection may change according to availability

Mignonette, Ponzu, Spicy Chili sauce, Cocktail Sauce and Lemon Wedges

Artisan Butter and Pumpernickel Bread


\*Mexican White Shrimp Taco Station

\*Requires One Chef / 100 guests / 2-hour period

Chipotle Aioli, Corn Tortilla, Cilantro, Chayote Slaw

\*Small Plate Crafted by a Chef

\*Requires Two Chefs / 100 Guests / 2-hour period


 **Fall/ Winter**

Sautéed Baja Stripped Bass, Cauliflower- Parmesan Puree, Fingerling Potato, Leeks, Truffle, Fines Herbs

#### From the County's Farm

\*Blue Herron Farm Organic Baby Lettuce Prepared with the Best Seasonal Ingredients by a Chef

\*Requires One Chef / 100 guests / 2-hour period

 **Seasonal Fall/ Winter Salads**

Crow's Pass Farm Roasted Squash, Temecula Sweet Onions, Hazelnuts, Flat Parsley  
Roasted Beets, Scallions, Goat Cheese

Chilled Roasted Pear Shooter, Crispy Prosciutto and Candied Walnut

#### San Diego Heartland

\*Assorted Local Salumi sliced on a Berkle Slicer

\*Requires One Chef / 100 guests / 2-hour period

Grilled Artisanal Country Bread, House Mostarda and Pickles

\*Mesquite Roasted Top Sirloin Cap, Garlic Chicken, Artisan Sausage

\*Requires Two Chefs / 100 Guests / 2-hour period

Chimichuri, Salsa Verde

Sautéed Wild Mushroom, Roasted Fingerling Potato, Epazote Pinto Bean Ragu

#### Desserts

\*Requires One Chef / 100 guests / 2-hour period

\*Apple fritters made to order by a Chef, Root Beer Float, Seasonal Homemade Jam and Dulce de Leche

Rustic Seasonal Pies and Ice Cream

\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period

Prices are Exclusive of Applicable Service Charge and Tax

---

# PARK HYATT AVIARA®

---

## RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

### ≈ After Glow Menus

*The following menus were created and priced for after dinner functions. A la carte pricing can be requested for alternative meal and event times  
Minimum 25 guests*

#### **Star Gazing \$25**

American Artisanal Cheese Display  
Dried Fruits and Nuts, House-Made Seasonal Fruit Compote Local Organic Honey,  
Rustic Breads and Lahvash  
Pigs in a Blanket, Ketchup, Assorted Mustards  
French Boutique Pastries: Opera, Dulce de Leche Cream Puff, Crunchy Chocolate  
Cake, French Macaron, Pina Colada Cake, Raspberry Tart  
Truffles, Candies and Sweets

#### **TJ Express \$27**

Tortilla Chips, Guacamole and Salsa Fresca  
Grilled Chicken, Portobello Mushroom, Poblano Chili and Caramelized Onion  
Quesadilla  
Grilled Corn and Scallions, Green Chile, Oaxaca Cheese Quesadilla  
Guacamole, Sour Cream, Pico de Gallo and Roasted Tomato Salsa  
Hot Churros  
Inca Spicy Hot Chocolate

#### **Moon Rising \$18**

Assorted Freshly Baked Cookies: Chocolate Chip, Double Chocolate, Peanut Butter,  
White Chocolate Macadamia  
Freshly Brewed Regular & Decaffeinated Coffee  
Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla, Chocolate Shavings, Rock  
Sugar, Whipped Cream, Cinnamon and Nutmeg

#### **Midnight Snack -\$28**

*Select Three of The Following*

- 12" Pizzas: Pepperoni, Three Cheeses
- Mini Vegetarian Burrito, Salsa, Sour Cream
- Kobe Beef Burger Sliders, Saga Blue Cheese, Roma Tomatoes and Radish  
Sprouts
- Barbecue Pulled Pork and Fried Onions Slider
- Mini Corn Dog, Mustard and Ketchup
- Miniature Grilled Cheese Sandwiches
- Cheese Fries
- Chicken Waffle Slider
- Silver Dollar Pancake and Sausage
- Red Velvet Whoopie Pie

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal  
Infusions **\$120/gallon**

#### **Enhance Your Coffee \$5**

Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla  
Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon and Nutmeg

#### **Infused Water \$80/gallon**

Assorted Plain & Chocolate Dipped Biscotti **\$50/dozen**

Assorted Madeleines & Homemade Jam **\$58/dozen**

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

---

PARK HYATT AVIARA®

---

**RESORT, GOLF CLUB & SPA**

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted  
Please see our Executive menus for Additional Options Under 30 Guests

*\* Attendant Fee(s) of \$250, One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax