

MEETING MENU

Food Thoughtfully Sourced. Carefully Served.

BREAKFAST

REGIONALLY INSPIRED BREAKFAST

\$11 per person

Invite your attendees to join our hotel guests to experience our Guest Kitchen and our regionally inspired breakfast offering

- fresh-cut fruit and berries
- build your own greek yogurt parfait and fresh oatmeal:
 - steel-cut oatmeal, vanilla greek yogurt, organic granola with curated toppings
- bread selections:
 - artisan sourdough and multigrain bread
 - gmo-free breakfast breads
 - cornbread
- cage-free scrambled and hard-boiled eggs
- premium breakfast meats
- regionally inspired breakfast entrée
- assorted juices
- freshly brewed coffee
- assorted tea selection

PRIVATE OPTION PRICING \$17pp **20 person minimum**

PRIVATE CONTINENTAL BREAKFAST

\$14 per person

Start the day with a crafted offering

15 person minimum

Premium Breakfast Breads

- daily rotation of gmo-free breakfast breads
- vanilla greek yogurt
- gluten-free muffins

Fresh Fruit and Berries

- red delicious apples, bananas, blueberries and strawberries
- rotation of cantaloupe or pineapple
- assorted juices (apple, orange and fresh-squeezed grapefruit)
- freshly brewed coffee (regular & decaf)
- assorted tea selection
- milk (2%, skim, almond and half & half)
- honey, sugars, syrups and lemon

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COFFEE BREAKS

Includes coffee station with freshly brewed coffee (regular & decaf) and assorted tea selection with hot water, honey, syrups and lemon. Priced per person

BUILD YOUR OWN PARFAIT

\$12

- greek yogurt
- fresh berries
- glazed pecans
- coconut flakes
- dried apricots
- golden raisins
- dried cranberries
- honey
- brown sugar
- organic honey oat granola

COFFEE SHOP BREAK

\$11

- biscotti
- scones
- petite macarons

SNACK BREAKS

Includes bottled water and assorted Pepsi soft drinks. Priced per person.

COOKIE BREAK

\$11

- assorted cookies (chocolate chip and peanut butter)
- milk (2%, skim and almond)

WARM PRETZEL BREAK

\$12

- soft pretzels
- warm cheese sauce
- whole-grain mustard

CHARCUTERIE BREAK

\$13

- Applegate® prosciutto
- genoa salami
- brie cheese
- gherkins
- whole-grain mustard
- toasted naan

FRUIT BREAK

\$13

- NAKED® fruit smoothies
- fresh bananas, red delicious apples
- fresh cut fruit

BAKERY BREAK

\$11

- gmo-free breakfast breads
- gluten-free muffins

AVOCADO TOAST STATION

\$13

- guacamole
- toasted artisan bread
- toppings:
 - oven-roasted tomatoes
 - parmesan cheese
 - mozzarella cheese
 - all-natural bacon bits
 - cage-free scrambled eggs
 - hot sauce
 - honey

CANDY BAR BREAK

\$10

- REESE'S®
- KIT KAT®
- HERSHEY'S®
- NUTRIGRAIN breakfast bar

THE ALL DAY BREAK

\$22

AM Break

- gmo-free breakfast breads
- whole fruit
- freshly brewed coffee
- assorted tea selection with hot water, honey and lemon

PM Break

- assorted cookies (chocolate chip and peanut butter)
- assorted kettle chips
- bottled water and assorted Pepsi soft drinks

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LUNCH

B.Y.O.B. BUILD YOUR OWN BUFFET \$19 per person

Customize your meeting experience by building a unique offering for your attendees

Mains (Choice of two)

- **Grilled Chicken Club**
all-natural grilled chicken breast, provolone cheese, fresh tomato, baby kale, all-natural bacon, served on artisan bread
- **Loaded Grilled Cheese**
mozzarella cheese, parmesan cheese and cheddar cheese, all-natural bacon, fresh tomato, served on artisan bread
- **Classic Grilled Cheese**
mozzarella cheese, cheddar cheese, parmesan cheese, served on artisan bread
- **Prosciutto and Brie Sandwich**
Applegate® prosciutto, brie cheese, artisan jam, baby arugula, served on artisan grain bread
- **Chicken Caesar Wrap**
baby kale, all-natural grilled chicken breast, parmesan cheese, chives, served on a spinach tortilla
- **Beyond Meat® Burger Wrap**
baby kale, oven-roasted tomato, Beyond Meat® burger patty, guacamole, served on a spinach tortilla
- **P&S Flatbread**
Applegate® prosciutto, genoa salami, oven-roasted tomato, mozzarella cheese, parmesan cheese, basil pesto
- **Veggie Flatbread**
oven-roasted tomato, mozzarella cheese, parmesan cheese, basil pesto, lemon-dressed arugula, finished with honey
- **Turkey Avocado Torta**
sliced turkey, baby kale, tomato, guacamole served on a telera roll
- **White Cheddar Mac and Cheese**
macaroni, creamy white cheddar cheese sauce
+ oven-roasted tomatoes \$0.50
+ all-natural grilled chicken \$2

Salads (Choice of one)

- **Baby Kale Caesar**
baby kale salad mix, grated parmesan, classic caesar dressing, garlic croutons
- **Arugula Salad**
baby arugula, oven-roasted tomatoes, cucumbers, balsamic vinaigrette
- **Cilantro-Lime Grilled Chicken Cobb**
cotija cheese, hard-boiled egg, black beans, all-natural bacon, green onion, pico de gallo, topped with tortilla strips, served with avocado ranch

Soups (Choice of one)

- tomato basil bisque
- chicken tortilla soup

Sides (Choice of two)

- kettle chips
- potato salad
- coleslaw
- fresh-cut fruit

Desserts (Choice of one)

- gluten-free honduran chocolate brownie
- chocolate chip cookies
- Reese's peanut butter cookies
- new york style cheesecake
- chocolate lava cake

Beverages

- lemonade and water

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LUNCH

THE DELI LUNCH

\$17 per person

Build your own sandwich spread with classic offerings and accompaniments

Soups (choose one)

- tomato basil bisque
- southwest chicken tortilla

Salad Station

- romaine lettuce
- baby kale and baby arugula mix
- kalamata olives
- glazed pecans
- dried cranberries
- garlic croutons
- diced tomato
- red onion
- sliced cucumber
- parmesan cheese
- mozzarella cheese

Dressings

- balsamic vinaigrette
- honey mustard dressing
- classic caesar
- buttermilk ranch

Sandwich Station

- artisan sourdough bread
- artisan grain bread
- brioche bun
- all-natural sliced turkey
- all-natural chicken breast
- genoa salami
- ham
- swiss cheese
- cheddar cheese
- provolone cheese

Sides (Choice of two)

- kettle chips
- potato salad
- coleslaw
- fresh-cut fruit

Desserts (choose one)

- gluten-free honduran chocolate brownie
- chocolate chip or peanut butter cookies

Beverage

- lemonade and water

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LUNCH/DINNER

Fajita Bar \$18 per person

15 person minimum

Sides

- salsa, queso dip and chips
- southwest chicken tortilla soup
- mexicali salad

Romaine lettuce with roasted black corn and black beans, garlic croutons, Monterey jack cheddar cheese, sliced green apples, ranch and balsamic vinaigrette on the side

Entree

- build-your-own fajita

Seasoned grilled chicken with sliced bell peppers and onions, black beans, tomatoes, sliced jalapeños, lettuce, onions, shredded Monterey jack cheddar cheese, guacamole, and flour tortillas

Dessert

- chocolate and caramel drizzled churros

Beverage

- lemonade and water

LUNCH/DINNER

Chicken Cordon Bleu \$20 per person

15 person minimum

Sides

- assorted rolls and butter
- Chef's choice of seasonal vegetable
- Mashed red potatoes
- fresco salad

Baby spinach with artichokes, flame-roasted red peppers, mushrooms, tomatoes, onions, shredded mozzarella, and garlic croutons served with ranch and Italian herb vinaigrette on the side

Entree

- Breaded chicken breast stuffed with ham and swiss cheese, served with hollandaise sauce

Dessert

- New York style cheesecake

Beverage

- lemonade and water

LUNCH/DINNER

Chicken Parmesan \$20 per person

15 person minimum

Sides

- tomato bruschetta with herbed flatbread and crackers
- garlic breadsticks with marinara sauce
- Chef's choice of seasonal vegetable
- Roasted potato medley
- caesar salad

Entree

- Breaded chicken breast with marinara sauce, parmesan and mozzarella cheese

Dessert

- tiramisu

Beverage

- lemonade and water

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ADDITIONAL PRICING

À LA CARTE FOOD ITEMS

Order by half dozen or dozen

- gluten-free honduran chocolate brownie. \$19/\$36
- chocolate chip cookie.....\$19/\$36
- Reese's peanut butter cookie\$19/\$36
- new york style cheesecake.....\$19/\$36
- chocolate lava cake.....\$19/\$36
- scones.....\$22/\$40

Order by person

- baby kale caesar.....\$10
- choice of soup..... \$7.50
 - tomato basil bisque
 - chicken tortilla soup
- grilled all-natural chicken club.....\$11.25
- loaded grilled cheese.....\$10.50
- classic grilled cheese.....\$9.50
- prosciutto and brie sandwich.....\$10.50
- chicken caesar wrap.....\$11.25
- Beyond Meat® burger wrap.....\$11.50
- P&S flatbread.....\$10.50
- veggie flatbread.....\$10.00
- white cheddar mac and cheese.....\$10.00
 - + with oven-roasted tomatoes.....\$0.50
 - + with all-natural chicken.....\$2.00
- kettle chips.....\$3
- coleslaw.....\$3
- fresh-cut fruit.....\$3
- vegetable crudité.....\$4
- fresh popped popcorn.....\$2

Order by piece

- assorted candy bars.....\$3
- assorted granola bars.....\$3
- assorted individual yogurt.....\$3
- assorted individual trail mix.....\$3

À LA CARTE BEVERAGES

- half-day unlimited beverages.....\$7 per person
- Aquafina bottled water.....\$3
- assorted Pepsi soft drinks.....\$3
- fruit and vegetable smoothies.....\$4
- Rockstar and Redbull.....\$5
- freshly brewed coffee.....\$24 per pot
- assorted tea selection.....\$24 per pot

ALL-INCLUSIVE MEETING PACKAGE

\$51 per person

12 person minimum

Includes the following: regionally inspired breakfast, all day break and lunch offering, a dedicated gallery host, audiovisual equipment and meeting room rental.

Upgrade your All-Inclusive Meeting Package with any of the below options:

- Private Continental Breakfast....\$3 per person
- Private Signature Hot Breakfast..\$6 per person

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ADDITIONAL PRICING

ROOM RENTAL HALF DAY/FULL DAY

- meeting place 1.....\$250/\$500
- meeting place 2.....\$250/\$500
- meeting place 3.....\$250/\$500
- Boardroom\$150/\$300

AUDIOVISUAL EQUIPMENT PER DAY

- LCD projector.....\$100
- projector screen.....\$45
- flat-panel tv.....\$75
- speakerphone.....\$20
- easel/flip chart/markers.....\$30
- whiteboard/markers.....\$25
- house sound patch fee.....\$25
- extension cord/power strip/HDMI.....\$5
- a/v cart\$15
- polycom phone\$50

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BREAKFAST ENHANCEMENTS

THE FARMERS MARKET

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- cage-free scrambled eggs
- daily rotation of:
 - all-natural bacon
 - all-natural sausage
 - shoulder bacon
- rosemary-garlic breakfast potatoes
- daily regional breakfast entrée

GRAINS

\$\$

- steel-cut oatmeal and greek yogurt parfait station:
 - organic granola
 - assorted toppings:
 - glazed pecans
 - coconut flakes
 - dried apricots
 - golden raisins
 - dried cranberries
 - honey
 - brown sugar

THE CLASSICS

\$\$

- cage-free scrambled eggs
- daily rotation of:
 - all-natural bacon
 - all-natural sausage
 - shoulder bacon

AVOCADO TOAST STATION

\$\$

- guacamole
- toasted artisan bread
- toppings:
 - oven-roasted tomatoes
 - parmesan cheese
 - mozzarella cheese
 - all-natural bacon bits
 - cage-free scrambled eggs
 - hot sauce
 - honey

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ALCOHOL

FEATURED SPIRITS

• Beefeater Gin	\$8/\$7.50
• Cruzan Rum\$8/\$7.50
• Cutty Sark Whiskey	\$8/\$7.50
• Jim Bean Bourbon	\$8/\$7.50
• Pinnacle Vodka	\$8/\$7.50
• Sauza Tequila.\$8/\$7.50

CASH/HOSTED BAR

SPECIALTY WINE

• Columbian Crest Cabernet.\$9/\$8.50
• Hess Select Chardonnay\$9/\$8.50
• Mark West Pinot Noir\$9/\$8.50
• Show Malbec\$9/\$8.50

CASH/HOSTED BAR

CALL SPIRITS

• Absolut Vodka.\$9/\$8.50
• Bacardi Superior Rum\$9/\$8.50
• Courvoisier VS\$9/\$8.50
• Dewar's White Label Whisky\$9/\$8.50
• Hornitos Plata Tequila\$9/\$8.50
• Jose Cuervo Gold Tequila\$9/\$8.50
• Maker's Mark\$9/\$8.50
• Tanqueray Gin\$9/\$8.50

CASH/HOSTED BAR

PREMIUM WINE

• J Lohr Merlot\$10/\$9.50
• Kendall Jackson Chardonnay\$10/\$9.50
• MacMurray Pinot Noir\$10/\$9.50
• Liberty School Cabernet\$10/\$9.50

CASH/HOSTED BAR

PREMIUM SPIRITS

• Crown Royal Canadian Whiskey.\$10/\$9.50
• Grey Goose Vodka.\$10/\$9.50

CASH/HOSTED BAR

DOMESTIC BEER

Budweiser	\$6/\$5.50
• Bud Light	\$6/\$5.50
• Coors	\$6/\$5.50
• Coors Light	\$6/\$5.50
• Michelob Ultra	\$6/\$5.50
• Miller Lite	\$6/\$5.50
• O'Doul's	\$6/\$5.50

CASH/HOSTED BAR

TOP SHELF SPIRITS

• Glenlivet 12 yr. Scotch\$11/\$10.50
• High West Double Rye Whiskey\$11/\$10.50
• Patron Silver Tequila	\$11/\$10.50
• Woodford Reserve\$11/\$10.50

CASH/HOSTED BAR

CRAFT BEER

• Cutthroat\$6.50/5.50
• Evolution.\$6.50/5.50
• Shock Top\$6.50/5.50
• Polygamy Porter\$6.50/5.50

CASH/HOSTED BAR

FEATURED WINE

• Michael Mondavi's Canvas Wines developed exclusively for Hyatt.\$7/\$6.50
• Fetzer Sauvignon Blanc.\$7/\$6.50

CASH/HOSTED BAR

IMPORT BEER

• Corona\$6.50/6
• Heineken\$6.50/6

CASH/HOSTED BAR