HYATT
REGENCY®
SAN FRANCISCO
DOWNTOWN SOMA

BANQUET MENU 2025



Chef & Partners

Chef Thomas Cerutti

Chef Thomas Cerutti's love affair with cooking was seeded as a young boy growing up in the San Joaquin Valley of California then it blossomed once he moved to San Francisco & attended the California Culinary Academy. He apprenticed at the Blue Fox & became the right hand of Giovanni Leoni at Buca Giovanni in North Beach. His hotel career launched when he took the helm in boutique Hotels then moving into larger properties throughout the Bay Area. His talents are now on display at the newest Hyatt Regency Hotel in San Francisco.

His cooking philosophy...

Chef Cerutti's cooking philosophy is simple: less is more! Start out with using the freshest products available, stay local, & stay in season. Flavors should dance in harmony & in step with one another. Balance a combination of ingredients to achieve harmonious flavors. Nothing is better than sharing with friends a well-crafted meal & a solid bottle of wine. Life is meant to be enjoyed!

COWGIRL CREAMERY
Pt. Reyes Station, Peggy Smith
Artisan Cheeses

NEWPORT MEAT COMPANY
Fremont, Mathew Brinck
Natural Beef & Poultry

CAFÉ MADELEINE
San Francisco, Bernard Hong
Artisan Bakeries

MARIN SUN FARMS
Pt. Reyes Station, Marcus Serrano
Natural Beef & Poultry

MARSHALL FARMS
American Canyon, Josh Halpern
Hone

Breakfast Buffets of the Day

Allow your attendees to experience our world-class cuisine while still managing your bottom line. Choose the day's feature menu at $67 per person. Or any breakfast, any day for an additional $3 per person.

THE KICKOFF – MONDAY
Chilled Orange & Cranberry Juices
Seasonal Sliced Fruit & Berries
Honey Greek Yogurt
Blueberry Scones, Chocolate Croissants
Steel Cut Oatmeal with Golden Raisins, Banana Chips, & Brown Sugar
Herbed Egg Frittata with Spinach & Jack Cheese
Coffee & Tea Selections

$67 per Guest

SOMA – TUESDAY
Chilled Orange & Cranberry Juices
Seasonal Sliced Fruit & Berries
Morning Buns, Lemon Poppy Muffins
Homemade Nut & Oat Granola with Greek Yogurt & Fresh Berries
Scrambled Eggs with Aged White Cheddar Cheese
Coffee & Tea Selections

$67 per Guest

GREAT START – WEDNESDAY
Chilled Orange & Cranberry Juices
Acai Blueberry Smoothie
Melon Salad with Grape Clusters
Almond Croissants, Cinnamon Swirl Morning Bread
Overnight Oats with Mixed Berries, Flax Seed, & Almond Milk
Spinach Goat Cheese Quiche
Chicken Apple Sausage
Coffee & Tea Selections

$67 per Guest

***Enhancements are available a la carte at an additional charge**

Minimum of 15 guests required for Breakfast Buffet.
Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

Breakfast Buffets of the Day

DIM SUM – THURSDAY
Chilled Orange & Cranberry Juices
Seasonal Sliced Fruit & Berries
Lemon Loaf, Blueberry Muffin
Sweet Rice Mango Parfait
Congee with Chopped Eggs, Green Onions, & Chili Paste
Chicken Potstickers, BBQ Pork Bao, Shrimp Shumai with Soy & Sambal
Coffee & Tea Selections

$67 per Guest

EARLY RISER – FRIDAY
Chilled Orange & Vegetable Juices
Seasonal Sliced Fruit & Berries
Chocolate Croissants, Apple Spiced Muffins
Nuthouse Granola with Assorted Berries & Greek Yogurt
Sliced Smoked Ham
Local Artisan Cheeses with Rustic Breads
Coffee & Tea Selections

$67 per Guest

MORNING FOG – SATURDAY
Chilled Orange & Cranberry Juices
Sliced Melon & Berries
Banana Nut Bread, Cream Cheese Puffs
Homemade Oat & Nut Granola with Greek Yogurt & Fresh Berries
Asiago Frittata with Asparagus & Mushrooms
Peppered Bacon
Coffee & Tea Selections

$67 per Guest

WINE COUNTRY – SUNDAY
Chilled Orange & Carrot Juices
Melon & Blueberry Salad
Almond Croissants, Honey Lavender Scones
Overnight Oat Brulee
Waffles with Maple Syrup
Crispy Fried Chicken
Coffee & Tea Selections

$67 per Guest

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Breakfast Buffets

HYATT SIGNATURE CONTINENTAL
Chilled Orange & Cranberry Juices
Seasonal Sliced Fruit & Berries
Chef's Selection of Two Special Bakery Items
No Two Days Alike
Coffee & Tea Selection

$58.00 Per Guest

ALL AMERICAN BREAKFAST BUFFET
Chilled Orange & Cranberry Juices
Seasonal Sliced Fruit & Berries
Chef's Selection of Two Special Bakery Items
Fresh Scrambled Cage Free Eggs
Peppered Bacon
Skillet Style Yukon Breakfast Potatoes
Coffee & Tea Selection

$74.00 Per Guest

SF FARMER'S MARKET
Chilled Orange Juice & Cranberry Juice
Seasonal Sliced Fruit & Berries
Chef's Selection of Two Special Bakery Items
Cinnamon-Bourbon Brioche French Toast with Fresh Berries & Powdered Sugar
Warm Maple Syrup
Joe's Egg Breakfast Scramble with Ground Beef, Spinach & Mozzarella Cheese
Chicken Apple Sausage
Toasted Creamer Potatoes
Coffee & Selection

$78.00 Per Guest

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Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

Breakfast Enhancements

FRUIT KABOBS
Fresh Seasonal Fruit with Honey Greek Yogurt Dipping Sauce

$10 Each

YOGURT PARFAIT
Nuthouse Granola, Plain Greek Yogurt, Seasonal Berries, Local Honey, & Toasted Almonds
(5oz. per guest)

$12 Each

***SMOKED SALMON PLATTER**
Norwegian Smoked Salmon with Sliced Tomatoes, Red Onions, Minced Eggs, & Capers on Bagels with Cream Cheese
(3oz. per guest)

$18 per Guest

***SEASONAL QUICHE**
Bloomsdale Spinach, Basil, & Asiago Cheese

$12 Each

***BREAKFAST WRAP**
Fresh Flour Tortilla with Scrambled Eggs, Chili Rubbed Potatoes, Roasted Peppers, Cilantro, Spinach, & Jack Cheese
Fire Roasted Tomato Salsa

$15 Each

***OATMEAL BAR**
Steel Cut Oatmeal
Assorted Toppings to include Dried Fruit, Nuts, Coconut, Seasonal Berries, & Marshall Farms Honey
(6oz. per guest)

$15 per Guest

***Requires a minimum guarantee of 20 guests**

Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

Breakfast Enhancements

***QUINOA BREAKFAST BOWL**
Quinoa with Herb Spinach Salad, Seven-Minute Egg, Avocado, Persian Cucumbers, Spicy Tangerine Yogurt

$18 per Guest

***BREAKFAST SANDWICH**
Thick Cut Peppered Bacon, Cage Free Scrambled Eggs, Aged White Cheddar Cheese on Croissant

$17 per Guest

***EGG WHITE FRITATTA**
Egg Whites with Kale, Crimini Mushrooms, Caramelized Onions, & Mozzarella Cheese

$13 per Guest

***AVOCADO POACHED EGG TOAST**
Cage Free Eggs with Avocados, Sprouts, Sea Salt, Chili Flakes on Grilled Whole Wheat Levain Miche

$15 per Guest

***BREAKFAST CHILAQUILES**
Crispy Corn Tortillas with Salsa Roja, Scrambled Eggs, Black Beans, Cotija Cheese, Avocado Crema, Cilantro, Sour Cream, & Red Onions

$18 per Guest

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Brunch

BRUNCH BY THE BAY
Chilled Orange & Cranberry Juices
Seasonal Sliced Fruit & Berries
Orange Morning Buns, Honey Lavender Scones, Chocolate Croissants
Greek Yogurt Parfaits with Seasonal Berries, Marshal Farms Honey, & House Granola
Norwegian Smoked Salmon with Sliced Tomatoes, Red Onions, Minced Eggs, & Capers
Bagels with Cream Cheese
Classic Eggs Benedict with English Muffins, Canadian Bacon, Poached Eggs, & Hollandaise
Steel Cut Oatmeal with Caramelized Pecans, Brown Sugar, Cinnamon, & Toasted Apples
Crispy Rosemary Scented Yukon Gold Potatoes
Belgium Waffles with Macerated Strawberries
Warm Maple Syrup
Smoked Ham Steak
Coffee & Tea Selections

$90 per Guest

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A La Carte Beverages

COLD PRESSED JUICE SHOOTERS
Seasonal Fruit & Vegetable Offerings

$12 each

SEASONAL SMOOTHIE
Strawberry-Banana Smoothie with Acai & Greek Yogurt

$96 per Gallon

BOTTLED ICED TEAS, LEMONADES & STARBUCKS FRAPPACCINO

$10 each

STILL & SPARKLING WATER

$9 each

PEPSI REGULAR, DIET & DECAFFEINATED SOFT DRINKS

$9 each

INFUSED WATER

$96 per Gallon

COFFEE/TEA
Freshly Brewed Regular & Decaffeinated Coffee, Tea

$165 per Gallon

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A La Carte Bakeries & Snacks

TODAY'S FRESH BAKERIES
Chef's Daily Selection of Two of the Following: Muffins, Croissants, Danish, Breakfast Breads, Specialty, & Healthy Bakeries

$86 per Dozen

GLUTEN FREE BAKED GOODS
Peach Streusel Muffin, Cinnamon Scone, Lemon Blueberry Danish

$90 per Dozen

HOUSE OF BAGELS
A San Francisco Original
Napa Valley Preserves, Sweet Butter, Regular & Low-Fat Cream Cheese

$86 per Dozen

THE TOASTERY
English Muffins, Sourdough, Wheat, & Gluten Free Breads
Creamy Peanut Butter, Napa Valley Preserves, Honey, & Sweet Butter

$86 per Dozen

COFFEE CAKES
Cinnamon Swirl, Chocolate Marble, & Blueberry Cream Cheese Streusel

$86 per Dozen

SWEET & SAVORY SCONES
Vanilla Blueberry, Honey Lavender, & Parmesan Thyme
Clotted Cream & Preserves

$88 per Dozen

DONUTS & MILK
Assorted Donuts
Organic Milk & Almond Milk

$88 per Dozen

FARMER'S MARKET WHOLE FRESH FRUIT
Seasonal Selection, Fully Ripened, Locally Sourced

$55 per Dozen

HOUSE MADE RASPBERRY FLAX GRANOLA BARS

$86 per Dozen

Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

A La Carte Bakeries & Snacks

JUMBO ARTISAN COOKIES
All Natural, GMO & Additive Free
Chocolate Chunk, Salted Caramel Crunch, & Blueberry Lemon

$86 per Dozen

INTERNATIONAL COFFEE & TEA COOKIES
Madeleine Cookies, Scottish Shortbread Cookies, Pistachio Biscotti, & Russian Tea Cookies

$88 per Dozen

CUPCAKES
Chocolate with Peanut Butter Frosting, Lemon Lavender, Banana Foster, Apple Spiced with Maple Buttercream

$88 per Dozen

CHOCOLATE BROWNIES, BLONDIES, & LEMON BARS
Choice of one per dozen

$88 per Dozen

THATCHERS POPCORN
Homemade in San Francisco
Carmel-Cheddar, White Cheddar, Chocolate Drizzle Sea Salt, & Sriracha

$9 each

KIND, CLIF, & NANA JOE'S BARS
Assorted Flavors

$8 each

BRAVARIAN PRETZELS
Served with Assorted Mustards & Cheese Fondue

$96 per Dozen

FROZEN DELIGHTS
Haagen Dazs Ice Cream Bars, It's It Ice Cream Cookie Sandwiches

$10 each

Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

Break of the Day

BREAK OF THE DAY
Choose the day's feature at $26 per person for Mid Morning Break. Or any Mid Morning break, any day for an additional $3 per person. Pricing is based on 30 minutes of service.

Break Packages Require a Minimum of 25 Guests.
Coffee/Tea may be added to enhance these break packages at $6 per Guest

MID MORNING BREAKS

MONDAY & SATURDAY
Selection of Seasonal Whole Fruit
Cream Cheese Coffee Cake
Carafe of Carrot-Ginger Juice

$26 per Guest

TUESDAY & SUNDAY
Dried Fruit & Nut Bars
Cubed Seasonal Melon with Mint
Sparkling Watermelon Fresca

$26 per Guest

WEDNESDAY
Savory Scones
Farmer's Market Hand Fruit
Greek Yogurt Smoothie

$26 per Guest

THURSDAY
Seasonal Local Apples
Apple Cinnamon Coffee Cake
Apple Cider

$26 per Guest

FRIDAY
Create Your Own Yogurt Cup
Assorted Diced Fruit, Granola, Dried Fruit, Nuts
Iced Chai Latte

$26 per Guest

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Break of the Day

BREAK OF THE DAY
Choose the day's feature at $40 per person for Mid Afternoon Break. Or any Mid Afternoon break, any day for an additional $3 per person. Pricing is based on 30 minutes of service.

Break Packages Require a Minimum of 25 Guests.
Coffee/Tea may be added to enhance these break packages at $6 per Guest

MID AFTERNOON BREAKS

MONDAY & SATURDAY
Local Varietal Honey & Cheese Pairing to include:
Mt Tam, Point Reyes Blue, Sonoma Dry Jack
Herbed Lavash Crisps
Bruschetta with Basil, Burrata, Honey, & Balsamic Reduction
Honey Lavender Butter Cookies
Sparkling Honey Lemonada

$40 per Guest

TUESDAY & SUNDAY
Roasted Garlic Hummus with Pita Chips
Guacamole & Habanero Salsa with White Corn Chips
Powder Sugar Pecan Cookies
Sangria Mocktail

$40 per Guest

WEDNESDAY
Seasonal Vegetable Crudités with Herb Dip
Assorted Dried Fruits
Mixed Nuts
Chocolate Brownies
Iced Tea with Lemon Wedges

$40 per Guest

THURSDAY
Fresh Fruit & Seasonal Berry Smoothies
Whole Fresh Fruit
Clif Energy Bars
Kind Energy Bars
Blondies

$40 per Guest

FRIDAY
Seasonal Tartines
Mascarpone, Peach, & Candied Pecans
Rosemary Ham, Fig Jam, Triple Cream Brie
Burrata, Sundried Tomato, Basil, Balsamic Syrup
Lemonade Iced Tea

$40 per Guest

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Buffet Lunch of the Day

Allow your attendees to experience our world-class cuisine while still managing your bottom line. Choose the day's feature at $90 per person or our Seasonal Deli at $90 per person. Or any buffet, any day for $94 per person.

WINE COUNTRY – MONDAY
Chicken Vegetable Soup
Lacinato Kale Salad with Toasted Almonds, Red Onions, Parmesan Cheese, Fresh Herbs, & Lemon Dressing
Seared Mary's Organic Chicken Breast with Chicken Jus
Grilled Flat Iron Steak with Mushroom Cabernet Jus
Griddled Polenta Cake with Scallions, Spinach, & Goat Cheese
Herb Roasted Fingerling Potatoes
Steamed Broccoli with Sautéed Herb Toy Box Tomatoes
Peach Tart with Cinnamon-Riesling
Coffee & Tea Selections

$90 per Guest

LATIN FLAVORS – TUESDAY
Tomato Tortilla Soup with Tortilla Strips
Tossed Baby Mixed Greens with Charred Corn, Roasted Peppers, Red Onions, Cotija Cheese, Pear Tomatoes, Cilantro-Lime Dressing
Smoked Paprika Chicken with Julienne Peppers & Onions
Beef Barbacoa with Chopped Onions & Cilantro
Chile Relleno with Enchilada Sauce
Spanish Rice, Flour Tortillas
Condiments of Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce, Pico de Gallo, & Guacamole
Dulce De Leche Cheesecake
Coffee & Tea Selections

$90 per Guest

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Buffet Lunch of the Day

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FARMERS MARKET – WEDNESDAY
Potato Leek Soup with Herb Croutons
Field Green Salad with Marble Beets, Tear Drop Tomatoes, & Herb Red Wine Vinaigrette
Pan Seared All Natural Chicken Breast with Roasted Cipollini Onions, Toy Box Tomatoes, & Herb Chicken Jus
Sustainable Seasonal Catch with Shaved Fennel, Mandarin Oranges, Dill, & Lemon Cream Sauce
Pearled Barley Risotto with Asparagus, Goat Cheese & Tomato Coulis
Peeled Baby Carrots
Roasted Marble Potatoes with Fresh Herbs
Strawberry Pot De Crème
Coffee & Tea Selections

$90 per Guest

DRAGON'S GATE – THURSDAY
Egg Drop Soup
Carrot Salad with Cashews, Sesame Oil & Ginger Dressing
Mandarin Salad with Shredded Green, Purple, & Napa Cabbage, Julienne Carrots, Julienne Bell Peppers, Mandarin Oranges, Snow Peas, Wonton Strips, & Sesame Dressing
Cantonese Steamed Pacific Halibut with Scallions, Ginger, Cilantro, & Soy
Chicken with Black Bean Sauce
Shanghai Stir Fried Noodles with Charred Cabbage, Shiitake Mushrooms, & Chives
Steamed Jasmine Rice, Baby Bok Choy
Lemon Tarts
Coffee & Tea Selections

$90 per Guest

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MIDDLE EASTERN – FRIDAY
Lebanese Red Lentil Soup
Hummus with Crispy Pita Chips
Tabbouleh Salad
Tomato, Cucumber, Feta Cheese Salad with Mint Vinaigrette
Vegan Falafel with Garlic Dill Sauce
Chicken Tikka Kebab
Middle Eastern Kafta Kebab with Tahini Sauce
Curried Crispy Cauliflower
Saffron Basmati Rice with Toasted Almonds & Black Raisins
Accompaniments to include Persian Cucumber Yogurt, Dried Fruit, Cilantro Mint Chutney, Olives, & Aleppo Pepper Flakes
Served with Lavash, Pita Bread
Baklava Squares
Coffee & Tea Selections

$90 per Guest

ITALIAN FLAVORS - SATURDAY
Tuscan White Bean & Garlic Soup
Caesar Salad with Sourdough Croutons, Bab Romaine Hearts, Sundried Tomatoes, Parmesan Cheese, & Classic Caesar Dressing
Fresh Tomato & Mozzarella Salad with Basil, & Aged Balsamic Reduction
Grilled Pacific Halibut with Lemon Caper Butter Sauce
Seared Free Range Chicken with Pancetta, Pearl Onions, Mushrooms, & Marsala Sauce
Cavatappi Pasta with Wild Arugula, Sundried Tomatoes, Pesto, & Parmesan Cheese
Assorted Seasonal Grilled Vegetables with Aged Balsamic Reduction
Roasted Italian Potatoes with Italian Seasoning
Signature Rolls with Creamy Butter
Tiramisu
Coffee & Tea Selections

$90 per Guest

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Buffet Lunch of the Day

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UNION SQUARE – SUNDAY

Tomato Basil Soup
Sonoma Field Greens with Candied Pecans, Toy Box Tomatoes, Cucumbers, Goat Cheese, & Red Wine Vinaigrette
Baby Spinach Salad with Frisee, Strawberries, Crumbled Gorgonzola, Toasted Almonds, & Balsamic Vinaigrette
Grilled Free-Range Chicken Breast with Sautéed Mushrooms & Lemon Dijon Demi-Glace
Pan Seared Pacific Salmon with Basil Marinated Pear Tomatoes & Citrus Butter Sauce
Cheese Ravioli with Spinach & Pesto Cream Sauce
Whipped Potatoes with Chives
Steamed Baby Carrots with Fine Herbs
Fresh Fruit Tart
Coffee & Tea Selections

$90 per Guest

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Buffet Lunch of the Day

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SEASONAL DELI – FEATURED DAILY

Spring Vegetable Soup with Fresh Dill
New Potato Salad with Celery, Dill, & Buttermilk Dressing
Tomato Cucumber Salad with Pickled Red Onions
Pre-Made Gourmet Sandwiches (Select 3):
Classic Tuna Salad on Potato Rolls
Turkey Pesto Sandwich with Basil Pesto, Mayonnaise, Tomato, Green Leaf Lettuce on Ciabatta
Roast Beef Sandwich with Sharp Cheddar Cheese, Dijon, Mayonnaise, Tomatoes, Leaf Lettuce on Sourdough
Hummus Sandwich with English Cucumber, Leaf Lettuce on Multigrain with Oats
House Cured Peppered Pastrami with Yellow Mustard, Cole Slaw, Kosher Dill Pickles, Swiss Cheese on New York Rye Bread
Carrot Cake with Cream Cheese Icing
Coffee & Tea Selections

$90 per Guest

BOX LUNCH MENU

Boxed Lunches include Side Salad, Sandwich, Dessert, Whole Fruit, and Potato Chips

Side Salad Selection (Select 1):

Greek Salad with Tomato, English Cucumber, Feta Cheese, Kalamata Olives, Red Onions, Red Wine Vinegar & Extra Virgin Olive Oil
Farfalle Pasta Salad with Cherry Tomatoes, Cucumbers, Red Onions, Fine Herbs, Italian Vinaigrette
Classic Three Bean Salad with Green Beans, Kidney Beans, Garbanzo Beans, Roasted Red Pepper, Red Onion, Chives, Red Wine Vinaigrette

Sandwich Selection (Select 3):

Oven Roasted Turkey – Oven Roasted Turkey Breast, Shredded Lettuce, Tomato, Avocado, Swiss Cheese, Sundried Tomato Aioli on French Roll
Roast Beef Steak – Sliced Roast Beef, Field Greens, Tomato, Pickled Onions, Sharp White Cheddar Cheese, Spicy Horseradish Cream on Ciabatta
Grilled Chicken Sandwich – Salinas Baby Greens, Vine Ripe Tomatoes, Red Onions, Sharp White Cheddar Cheese, Avocado Puree on Dutch Crunch
Grilled Vegetable Wrap – Balsamic Roasted Portobello Mushrooms, Tomatoes, Grilled Zucchini, Yellow Squash, Eggplant, Roasted Bell Peppers, Baby Romaine, Feta Cheese, Hummus on Spinach Tortilla

Dessert Selection (Select 1):

Chocolate Chip Cookie
Oatmeal Raisin Cookie
Double Chocolate Brownie
Blondie

$90 per Guest

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Plated Lunches

Service is based on Three Courses
Includes Freshly Baked Artisan Rolls
Coffee, Decaf, & a Selection of Teas

STARTERS
(PLEASE SELECT ONE)

POTATO LEEK SOUP
Truffle Oil & Chives

TOMATO BASIL SOUP
Garlic Sourdough Croutons

SPINACH SALAD
Almonds, Spiked Red Onions, Pt Reyes Blue Cheese, & Champagne Vinaigrette

BABY KALE & ARUGULA SALAD
Cucumbers, Radish, Scallions, Sweet 100 Tomatoes, Cilantro, & Lemon Vinaigrette

DESSERTS
(PLEASE SELECT ONE)

Matcha Tiramisu

Peach Crème Brulee

Chocolate Coconut Tart

Nutella Cannoli's

Lemon Custard Pie

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Plated Lunches

Service is based on Three Courses
Includes Freshly Baked Artisan Rolls
Coffee, Decaf, & a Selection of Teas

ENTREES
(PLEASE SELECT ONE)

SEARED SALMON
Fingerling Potatoes, Baby Spinach, Asparagus, Dill Cream Sauce

$88 per Guest

ROASTED NATURAL CHICKEN BREAST
Israeli Couscous, Sauteed Spinach, Chardonnay Butter Sauce

$75 per Guest

FIRE ROASTED CHICKEN BROCHETTE
Cauliflower-Broccoli Rice, Tinkerbell Peppers, Cilantro Pesto

$75 per Guest

GRILLED FILET OF BEEF
Yukon Gold Potato Puree, Asparagus, Cabernet Reduction

$95 per Guest

GRILLED PORK CHOP
Sautéed Greens, Skillet Red Bliss Potatoes, Caramelized Onions, Whole Grain Mustard Cream

$88 per Guest

CITRUS PRAWN SALAD
Jumbo Prawns, Hearts of Romaine, Orange Segments, Heirloom Tomatoes, Pickled Red Onions, English Cucumbers, Watermelon Radish, Lemon-Chive Vinaigrette

$88 per Guest

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Alternative Options

(vegan/gluten free)

Additional $15 per guest on top of prevailing entrée price

MONDAY
Cauliflower Risotto with Romanesco Crowns
(Vegan & Gluten Free)

TUESDAY
Four Bean Chili with Cilantro-Red Onion Salsa, Grilled Gluten Free Bread
(Vegan & Gluten Free)

WEDNESDAY
Baked Layered Polenta with Roasted Pepper Sauce, Bloomsdale Spinach
(Vegan & Gluten Free)

THURSDAY
Fried Rice with Edamame, Scallions, Charred Corn, Bok Choy, Sesame Oil
(Vegan & Gluten Free)

FRIDAY
Seared Tofu with Grilled Vegetables, Caramelized Shallots, & Stewed Cherry Tomato Sauce
(Vegan)

SATURDAY
Eggplant & Sun-Dried Tomato Cannelloni with Broccoli & Pesto
(Vegan)

SUNDAY
Seasonal Vegetable Coconut Curry with Jasmine Rice, Cilantro, Basil, Mint, Toasted Pistachio's
(Vegan & Gluten Free)

Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

Hors D'oeuvres

*COLD HORS D'OEUVRES

PRICE IS PER PIECE

Caprese Skewer, Baby Tomato, Ciliegine Mozzarella, Basil, Balsamic Reduction
$12 per Piece

Crab Salad on Cucumber Round
$15 per Piece

Pear, Gorgonzola on Crostini
$12 per Piece

San Daniele Prosciutto, Asparagus Spear, Basil Cream
$15 per Piece

Rosemary Ham, Brie on Crostini
$15 per Piece

Prosciutto, Fig, Goat Cheese on Crostini
$12 per Piece

Wild Mushroom, Roasted Garlic, Shaved Parmesan on Crostini
$12 per Piece

Chili Shrimp, English Cucumber Round
$15 per Piece

Tuna Tartar, Wonton Chip
$15 per Piece

Olive, Calabrese Salumi, Bocconcini Skewer
$12 per Piece

***Requires minimum (50) pieces each**
Add elegance to your event with Tray Passed, Butler Style Servers available at $400 each for up to two hours

Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

Hors D'oeuvres

*HOT HORS D'OEUVRES

PRICE IS PER PIECE

Dungeness Crab Cake, Lemon Chive Aioli
$15 per Piece

Firecracker Shrimp, Sweet Chili Sauce
$15 per Piece

Vegetarian Spring Roll, Cilantro Chutney
$12 per Piece

Chicken Tika Satay, Riata Dipping Sauce
$15 per Piece

Black Bean Empanada, Guacamole Crema
$12 per Piece

Thai Beef Skewer, Peanut Sauce
$15 per Piece

Vegetable Samosa
$12 per Piece

Crispy Asiago Asparagus
$12 per Piece

Sea Scallop Wrapped in Maple Bacon, Lemon Aioli
$15 per Piece

Smoked Brisket Empanada
$15 per Piece

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Presentation Displays

***CRUDITE**
Raw Selection of Broccoli, Cucumber, Celery, Grape Tomatoes, Radish & Baby Carrots
Red Pepper Hummus
Herb Cream Cheese Dip
Grissini & Rosemary Flatbread

$25 per Guest

***NAPA VALLEY ANTIPASTO**
Locally Cured Meats & Salumi
Cheese Selection of Locally Crafted Artisan Cheeses
Sicilian Pepper Salad
Marinated Olives
Selection of Mustards
Grilled Panorama Breads, Breadsticks, & Lavosh
(3oz. per guest)

$35 per Guest

***ARTISANAL CHEESE**
Collection of Traditional & Artisan Cheeses
Rustic Breads & Garlic Thyme Lavosh
Fig Spread, Dried Apricots, Honey & Toasted Mixed Nuts
(3oz. per guest)

$35 per Guest

***POTATO MARTINI BAR**
Whipped Yukon Gold Potatoes
Roasted Garlic Mashed Potatoes
Sweet Potato Puree
Bacon Bits
Sour Cream
Chopped Tomatoes
Sautéed Mushrooms
Cheddar Cheese
Scallions

$35 per Guest

***Requires a minimum guarantee of 20 guests**

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Presentation Displays

***TREATS OF THE SEA**
Jumbo Prawns & Crab Claws with Spicy Remoulade, Classic Cocktail Sauce
Oysters on the Half Shell
Vodka Mignonette & Tabasco Sauce

$65 per Guest

***SUSHI: NIGIRI & MAKI**
A Fine Selection of Nigiri (Sashimi on Bite Sized Mound of Rice) & Maki (Rice, Fish, Vegetable Rolled Up in Seaweed)
Served with Pickled Ginger, Wasabi, & Soy Sauce
Seasoned Edamame Marinated in Togarashi Seasonings

$65 per Guest

***MEDITERRANEAN TAPAS**
Hummus & Baba Ghanoush
Marinated Mixed Olives
Spanish Inspired Selection of Hard & Semi Soft Cheeses
Sliced Prosciutto
Dolmas
Spicy Pickled Vegetables
Sliced Baguettes, Herb & Seeded Lavosh
(3oz. per guest)

$38 per Guest

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Carving Stations

***TURKEY**
Diestel Turkey Breast
Sage Infused Gravy
Roasted Brussel Sprouts with Crispy Leeks & Shallots
Honey Baked Yams
Warm Buttermilk Rolls
(Carved to Order)

$840 per Serving (serves 35 at 3oz. per guest)

***CENTRAL COAST BBQ TRI-TIP**
Pepper-Onion Slaw
Smoked Bean Chili
Grilled Anaheim Peppers
Chimichurri Sauce
Garlic French Bread
(Carved to Order)

$600 per Serving (serves 20 at 3oz. per guest)

***APPLEWOOD SMOKED PORK LOIN**
Sweet Carrot Slaw
White Cheddar Mac-n-Cheese
Apple Chutney
Butter Biscuits
(Carved to Order)

$550 per Serving (serves 25 at 3oz. per guest)

***HERB & CHILI CRUSTED SALMON**
Grilled Pineapple Salsa
Lemon Dijon Aioli
Grilled Scallions
Arancini
(Carved to Order)

$360 per Serving (serves 15 at 3oz. per serving)

***SLOW ROASTED BEEF BRISKET**
Gilroy Garlic BBQ Sauce
Crispy Onion Frizzels
Rosemary Potato Buns
(Carved to Order)

$600 per Serving (serves 20 at 3oz. per serving)

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Reception Packages

CHIPS & SALSA BAR
Build Your Own Nachos
Seasonal Ingredients to Include: Tomatoes, Red Onions, Jalapenos, Grilled Poblano Chilies, Grilled Corn, Cilantro, & Avocado Crema
Traditional Yellow Corn, White Corn, & Blue Corn Tortilla Chips
Pico de Gallo, Salsa Verde, Chipotle Salsa, Black Beans & Corn
Green Chili Queso Fundido

$40 per Guest

SEASONAL SLIDERS – Choose (3) of the Following:
Angus Beef Slider with Pepper Bacon, White Cheddar Cheese, & BBQ Aioli
Dungeness Crab Cake with Frisee & Lemon Cilantro Pesto
Crispy Chicken with Pickled Onions, Sweet Pickle Aioli, & Wing Sauce
Beyond Meat Slider with Gouda, Caramelized Mushrooms & Rosemary Spread
Choice of Brioche or Poppy Seed Buns
Seasoned Tater Tots & Beer Battered Onion Rings
Truffle Aioli, Banana Ketchup, Whiskey BBQ Sauce
(Based on two Total Sliders per Guest)

$48 per Guest

NORTH BEACH PASTA & PIZZA
Orecchiette Pasta with Basil Chicken & Roasted Garlic Cream Sauce
Gluten Free Pasta with Sundried Tomatoes, Broccolini, Chili Flakes, Arugula & Parsley Pesto Sauce
Baked Ziti with Artisan Sausage, Spinach, Mozzarella & Tomato Basil Sauce
Italian Sausage, Red Onion & Burrata Flat Bread Pizza
Margherita Flat Bread Pizza with Fresh Basil
Garlic Bread
(2oz. of each pasta, 2 pieces of flat bread pizza per guest)

$50 per guest

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Reception Packages

****BUILD YOUR OWN BAO**
Steamed Chinese Buns with Assorted Fillings to Include:
(choose 3 proteins)
Char Siu Pork, Sesame Chicken, Bulgogi Beef, Glazed Assorted Vegetables
Condiments to Include: Mushrooms, Pickled Carrots, Cilantro, Jalapeños, Grilled Scallions, Chili Sauce, Hoisin Ginger Glaze & Hot Mustard Aioli
Cucumber Salad
Chilled Sesame Noodles
(Based on 3 per guest)

$45 per Guest

CHINATOWN DIM SUM
Assorted Meat, Seafood & Vegetarian Dim Sum to Include:
Potstickers, Har Gow, Shumai, Chui Chow Chicken Dumplings, Char Sui Bao & Vegetable Curry Gaw
Chilled Soba Noodle Salad
Pork Fried Rice
Sambal, Sweet Chili & Sriracha Dipping Sauce
(4 pieces of Dim Sum per guest)

$50 per Guest

****RAMEN BOWL**
Build Your Own Bowl
Miso Broth or Shoyu Broth
Proteins to Include: Roasted Pork Belly, Soy Chicken Thigh, & Fish Cake
Condiments to Include: Green Onions, Bean Sprouts, Shiitake Mushrooms, Bamboo Shoots, Pickled Ginger,
Tofu, Cooked Egg, Cilantro, Chili Paste, Nori & Furikake
Seaweed Salad
Veggie Spring Rolls
(4oz. total protein per guest)

$50 per guest

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Sweet Stations

BITES AND POPS
Chocolate Coated Bite Size Cakes
Cake Pops
Brownies
Cheesecakes

(Based on 3 pieces per guest, 50 guests minimum)

$35 per Guest

SWEET ENDINGS
Fresh Mixed Fruit Tart
Chocolate Truffles
French Pastry Napoleon
Mini Cupcakes

(Based on 3 pieces per guest, 50 guests minimum)

$38 per Guest

***Requires a minimum guarantee of 20 guests**

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Buffet Dinner

MARKET
Mushroom Soup with Truffle Oil & Leeks
Arugula Salad with Roasted Peppers, Chickpeas, Green Olives, Sundried Tomatoes & Sherry Vinaigrette
Lemon Oregano Grilled Chicken Breast with Napa Valley Mustard Sauce
Niman Ranch Short Ribs with Pinot Noir Demi
Parmesan Asiago Ravioli with Bloomsdale Spinach, Chef's Blend Mushrooms & Blistered Tomatoes
Squash Gratin
Roasted Yukon Potatoes
Cherry Tart with Sweet Cream Cheese Streusel
Coffee, Decaf & a Selection of Teas

$140 per Guest

WATERFRONT
Clam Chowder Soup
Butter Lettuce with English Cucumbers, Red Onions, Yellow Tear Drop Tomatoes & Dijon Sherry Vinaigrette
Field Green Salad with Smoked Bacon, Haricot Verts, New Potatoes, Heirloom Tomatoes & Black Pepper Vinaigrette
Seasonal Local Catch over Charred Fennel Slaw & Lemon-Herb Sauce
Flat Iron Steak with Truffle Sauce
Roasted Brussel Sprouts with Bacon, Shallots & Balsamic Reduction
Parmesan Mushroom Risotto
Peeled Baby Carrots
Lemon Custard Tart with Meringue Lace
Coffee, Decaf & a Selection of Teas

$140 per Guest

PACIFIC HEIGHTS
Velvet White Bean Soup with Toasted Garlic
Spring Greens with Sundried Tomatoes, Persian Cucumbers, Kalamata Olives, Feta Cheese & Basil Vinaigrette
Couscous Salad with Mint, Peppers, Artichokes & Saffron Vinaigrette
Roasted Seasonal Catch with a Caper, Grapefruit, Onion Salsa
Slow Cooked Chicken with Onions, Olives, Tomatoes & Rosemary
Farfalle Pasta with Peas, Asparagus, Spinach, Lemon Oil & Parmesan Pesto
Red Creamer Potatoes
Broccoli
Honey Apricot Mascarpone Tart with Pistachios
Coffee, Decaf & a Selection of Teas

$140 per Guest

***Dinner Buffets are served with Artisanal Dinner Rolls**
***Minimum of 15 guests required for Buffet Dinner**
***Groups of 25 guests or less will be offered a modified buffet selection**

Groups of 25 guests or less will be subject to a $400 labor fee. Prices are subject to 25% service charge & 8.625% state sales tax. Prices & fees are subject to change.

Plated Dinner

Service is based on Three Courses
Includes Freshly Baked Artisan Rolls
Coffee, Decaf, & a Selection of Teas

FIRST COURSE
(PLEASE SELECT ONE)

MIXED ORGANIC GREENS
Market Beets, Feta Cheese, Pumpkin Seeds & Fresh Herbs with a Balsamic Vinaigrette

SPRING GREENS SALAD
Asparagus, Peas, Watermelon Radish, Sweet 100 Tomatoes & Parmesan Cheese with a Lemon Dressing

FARMER'S MARKET VEGETABLE SALAD
Market Inspired Vegetables with a Citrus Champagne Vinaigrette

BABY SPINACH SALAD
Candied Walnuts, Blue Cheese, Dates with a Honey Yogurt Dressing

LITTLE GEM SALAD
Sundried Tomatoes, Cucumbers, Shaved Parmesan Cheese, Sourdough Croutons with an Herb Dressing

POTATO LEEK SOUP
Truffle Oil & Chives

TOMATO BASIL SOUP
Garlic Sourdough Croutons

DESSERTS
(PLEASE SELECT ONE)

Chocolate Mousse, Wafer Gaufrette

Baked Streusel Pear Tart

Raspberry Cheesecake

Meyer Lemon Tart

Chocolate Coconut Cake, Almond Vanilla Cream

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Plated Dinner

Service is based on Three Courses
Includes Freshly Baked Artisan Rolls
Coffee, Decaf, & a Selection of Teas

SECOND COURSE
(PLEASE SELECT ONE)

GRILLED NATURAL BEEF FILET
Mashed Yukon Gold Potatoes, Steamed Local Asparagus, Chive Butter with a Cracked Pepper Cognac Sauce

$125 per Guest

SEARED ORGANIC CHICKEN
Saffron Chickpea Couscous, Sautéed Green Beans with Lemon Sauce

$105 per Guest

SEARED SALMON
Fingerling Potatoes, Baby Spinach, Asparagus with a Dill Cream Sauce

$110 per Guest

GRILLED PACIFIC HALIBUT
White Bean Ragout with Herbs, Roasted Cherry Tomatoes & Fava Beans with Citrus Beurre Blanc

$115 per Guest

GRILLED NEW YORK STEAK
Asparagus, Baby Carrots, Grilled Tomato, Chive Mashed Potato Puree with a Cabernet Reduction

$120 per Guest

PETITE NATURAL FILET & DUNGENESS CRAB CAKE
Potato Gratin Dauphinois with Gouda Cheese, Wilted Greens, Farmers Market Vegetables & a Port Wine Mushroom Sauce

$145 per Guest

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Signature Wine Series

CANVAS BY MICHAEL MONDAVI

Pinot Grigio, Veneto, Italy
Aromas of golden apples and honeysuckle with citrus flavors and a fresh dry finish.
$45.00 per bottle

Chardonnay, California
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.
$45.00 per bottle

Cabernet Sauvignon, California
Aromas of vivid red fruit with hints of spice that complement the lithe texture.
$45.00 per bottle

Pinot Noir, California
Pure merlot fruit and subtle toasty spice, combined with rich ripe tannins.
$45.00 per bottle

Blanc de Blancs Brut, Veneto, Italy
Subtle hints of oak and spice married with lively tannins..
$45.00 per bottle

All bars are subject to a Bartender.
Bartender Labor Charge is $250 for a minimum of two hours.
There is a $100 overtime charge per Bartender per hour over 2 hours of service.

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Signature Wine Series

BUBBLES

Mionetto Avantgarde Prosecco
Aromas of golden apples, pear and honey. Well balanced acidity provides a fresh and lively mouthfeel with a clean dry finish.
$60.00 per bottle

GH Mumm Grand Cordon Brut
With a golden color and delicate bubbles, a seductive nose featuring aromas *of yellow and white fruits combined with* notes *of tropical lychee, pineapple, praline*
$90.00 per bottle

WHITES

Whitehaven, Sauvignon Blanc
Crisp & refreshing, with vibrant flavors of white peach, fresh citrus and passionfruit.
$64.00 per bottle

Merry Edwards, Sauvignon Blanc
Elegant and graceful, with a broad range of flavors including quince, melon, fragrant Asian pear, citrus, tangerine and herb.
$75.00 per bottle

Chateau Ste. Michelle, Riesling
Nice zing broken with sweet peach flavors. Delectably pleasant for summer dishes.
$50.00 per bottle

Benvolio, Pinot Grigio
Dry, crisp, and full bodied white wine, made from 100% pinot grigio, is refreshing with balanced acidity and a clean finish.
$50.00 per bottle

Kendall Jackson, Chardonnay
This medium bodied, barrel fermented wine offers light, toasted oak aromas, attractive baked apple flavors and accents of butter and vanilla.
$50.00 per bottle

Mer Soleil “Reserve”, Chardonnay
A lively pale golden color. Aromas are led by chamomile with a rich dose of butterscotch, roasted almonds, golden delicious apples and Asian pears.
$65.00 per bottle

J Lohr Estates Riverstong Chardonnay
Youthful hues of light straw. The enticing aromas are reminiscent of ripe oranges, fresh nectarine and hazelnut.
$60.00 per bottle

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ROSÉ

La Vielle Ferme, Rosé
Elegant translucent pale-peach pink color with shiny reflections. Very fresh and very fruity, the nose is particularly seductive.
$55.00 per bottle

Domaines Ott by OTT, Rosé
A fresh, red-fruited rosé with sliced strawberries, pink nectarines, fresh flowers and citrus peel undertones. Crunchy and zesty on the palate.
$75.00 per bottle

REDS

Elouan, Pinot Noir
Harmonious and elegant on the palate with flavors of rich red plum, bright cherry, subtle earthiness and a hint of sweet tobacco, creating complex layers with soft, refined tannins.
$80.00 per bottle

Merry Edwards, Pinot Noir
An enticing ripe version, with a mix of black cherry, raspberry and boysenberry coulis notes joining licorice, bramble and singed apple wood accents.
$95.00 per bottle

Carmel Road, Pinot Noir
A medium-bodied Pinot Noir with bright, fragrant red berry tones, complemented by a lovely spice nuance and deep earthy notes.
$55.00 per bottle

Catena Vista Flores, Malbec
A solid malbec with quite a firm, linear flow to it, with blackberry, black-tea and blueberry undertones. It's medium bodied with firm tannins and a fresh racy finish.
$76.00 per bottle

Daou Cabernet Sauvignon
Aromas of dark fruit: cherry, plum, and blackberry complemented by dark chocolate and tobacco. Elegant yet bold with a lasting finish.
$70.00 per bottle

Rodney Strong Sonoma, Cabernet Sauvignon
A rich Sonoma Cabernet with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes and cassis.
$60.00 per bottle

Bonanza "The Vinekeeper", Cabernet Sauvignon
Rich, dark fruit flavors such as blackberry, cassis, and dark cherry, along with notes of cocoa, mocha, and toasted oak. The wine is full-bodied, fruit-driven profile, smooth, velvety texture, balanced acidity, and a long, satisfying finish.
$90.00 per bottle

Joel Gott Palisades Red Blend
Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish.
$50.00 per bottle

Conundrum by Caymus, Red Blend
The nose is full of bright red fruits and luscious mix of tart raspberry and earth. The tannins are welcoming with an impressive linger and a hint of cocoa.
$60.00 per bottle

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Hand Crafted Cocktails

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we have combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy!

VODKA

Mint Fizz
Absolute Vodka, Lemon Juice, Mint Simple Syrup, Club Soda

Hosted $17 / Cash $18

The Richmond
Titos Vodka, Orange Liqueur, Lime Juice, Cranberry Juice

Hosted $17 / Cash $18

GIN

Pac Heights
Beefeater Gin, Lime, Thai Basil Simple Syrup

Hosted $17 / Cash $18

Salty Dog
Fords Gin, Grapefruit Juice, Salted Rim

Hosted $17 / Cash $18

TEQUILA

Valencia Street Margarita
Patron Silver, Lime, Agave, Pineapple, Jalapeño

Hosted $17 / Cash $18

Añejo Tequila Old Fashioned
Cazadores Añejo, Agave Nectar, Angostura Bitters, Orange Peel, Brandied Cherry

Hosted $17 / Cash $18

SCOTCH

Chivas Ginger Highball
Chivas Regal Scotch, Ginger Ale, Lime

Hosted $17 / Cash $18

Royal Nectar
Dewers Scotch, Marini Bianco, White Cacao, Peach Liquer, Lemon

Hosted $17 / Cash $18

RUM

Barbary Coast
Bacardi Superior Rum, Bacardi Black Rum, Grenadine, Orange Juice

Hosted $17 / Cash $18

BOURBON & WHISKEY

Hayes Valley
Jim Beam White Label, Lemonade, Cranberry Juice

Hosted $17 / Cash $18

Gold Rush
1792 Small Batch Bourbon, Lemon Juice, Honey Syrup

Hosted $17 / Cash $18

Ruby Manhattan
Teeling Small Batch Irish Whiskey, Sweet Vermouth, Ruby Port, Bitters

Hosted $17 / Cash $18

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Bar Packages

REGIONAL CRAFT BEERS

We are excited to feature our selection of San Francisco and Northern California Regional Craft Beers. We hope you enjoy them as mush as we do!

21st Amendment, San Francisco
Hosted $12 / Cash $13

Trumer Pilsner, Berkeley
Hosted $12 / Cash $13

Bear Republic Racer 5 IPA, Healdsburg
Hosted $12 / Cash $13

Sierra Nevada Pale Ale, Chico
Hosted $12 / Cash $13

Drakes 1500 Pale Ale, San Leandro
Hosted $12 / Cash $13

Lagunitas Little Sumpin Ale, Petaluma
Hosted $12 / Cash $13

Calicraft Coast Kolsch, Walnut Creek
Hosted $12 / Cash $13

HOST SPONSORED BAR PER DRINK

Signature Cocktails, $14.00
Best of Hyatt Seasonal Cocktails, $17.00
Domestic Beer, $12.00
Premium and Imported Beer, $13.00
Signature Wine, Canvas by Michael Mondavi, $15.00
Seasonal Wine Feature, $16.00
Sparkling Wine, $16.00
Champagne, $20.00
Cordials, $17.00
Mineral Water / Soft Drinks / Juices, $9.00

HOST SPONSORED PER PERSON PACKAGES

These packages are designed to assist your budget guidelines. The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher.

HOST SPONSORED

This package includes Full Bar Set Up

FIRST HOUR
$30.00
SECOND HOUR
$25.00
EACH ADDITIONAL HOUR
$15.00

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CASH BAR PER DRINK

Signature Cocktails, $17.00
Best of Hyatt Seasonal Cocktails, $18.00

Domestic Beer, $12.00
Premium and Imported Beer, $13.00

Signature Wine, Canvas by Michael Mondavi, $14.00
Seasonal Wine Feature, $16.00

Signature Champagne, $16.00

Cordials, $17.00

Mineral Water / Soft Drinks / Juices, $10.00

HOST SPONSORED BEER & WINE

This package includes Select Wine, Domestic, Premium and Imported Beer as well as Non-alcoholic options.

FIRST HOUR
$30.00
SECOND HOUR
$15.00
EACH ADDITIONAL HOUR
$10.00

HOST SPONSORED DRINK TICKETS

Signature Cocktails, $17.00
Best of Hyatt Seasonal Cocktails, $18.00
Domestic Beer, $12.00
Premium and Imported Beer, $13.00
Signature Wine, Canvas by Michael Mondavi, $15.00
Seasonal Wine Feature, $16.00
Sparkling Wine, $16.00
Champagne, $20.00
Cordials, $17.00
Mineral Water / Soft Drinks / Juices, $9.00

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Additional Information & Services

Box Fees:
0 -30 lbs – $20 per package for in-bound delivery
31-99 lbs – $50 per package for in-bound delivery
Pallet – $200 per pallet for in-bound delivery

Butler Passing Charge – $400, 2 hrs/butler

Waiter Charge – $250, 2 hrs/waiter

Bartender Charge – $250, 2 hrs/bartender

Carver Charge – $400, 2 hrs/carver

Chef Charge – $400, 2 hrs/chef

Coat Check Attendant – $200, 2 hrs/attendant

Cashier – $200, 2 hrs/cashier

Security Guard – $100/hour/agent

Cake Cutting Fee – $8/person (plus service fee & tax)

Wine Corkage – $30/liter (plus service & tax)

Labor Overtime:
$100/hour/attendant for Butler, Waiter, Bartender, Carver, Chef, Coat Check Attendant, Cashier & Security Guard

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