



Hyatt Regency Westlake  
Spring/Summer

# Chef & Partners

## La Specialty

Santa Fe Springs, CA Juliana Philips

Established in 1985 this company provides us with the highest quality fresh produce.

We receive organic produce, baby vegetables, fruits and vegetables mostly from local farms.

## Le Chef Bakery

Montebello, CA Family Owned

Began in 1983 with a simple idea, one dream, and big vision. The owners of Le Chef launched the bakery from the humble confines of their Los Angeles apartment.

## Santa Monica Seafood

Santa Monica, CA Anthony Cigliano's

Family owned since 1939. Their company is dedicated to high quality sustainable seafood. We receive all of our seafood ranging from sea bass, halibut, salmon, mahi-mahi, sea scallops and much more.

# Breakfast of the Day

*For events with (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.*

## HYATT SIGNATURE CONTINENTAL

- Seasonal Fresh Cut Fruit
- Assorted Breakfast Pastries
- Locally Sourced Fruit Preserves, Butter
- Selection of Fresh Chilled Juices
- Freshly Brewed Regular, Decaffeinated Coffee
- Assorted Tazo Tea

**\$25.00 Per Person**

## THE EXECUTIVE

- Seasonal Fresh Cut Fruit
- Assorted Breakfast Pastries
- Locally Sourced Fruit Preserves, Butter
- Assortment of Cold Cereals
- Cage-Free Hard Boiled Eggs
- Selection of Fresh Chilled Juices
- Freshly Brewed Regular, Decaffeinated Coffee, Assorted Tazo Tea

**\$29.00 Per Person**

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring Summer 2022

# Breakfast Enhancements

*Must be purchased with a breakfast buffet or brunch.*

## Breakfast Burrito

- Flour Tortilla, Applewood Smoked Natural Bacon, Farm Fresh Cage-Free Scrambled Eggs, Pico de Gallo, Cheddar Cheese, House-Made Salsa

OR

- Sun-Dried Tomato Tortilla, Pamplona Chorizo, Farm Fresh Cage-Free Scrambled Eggs, Poblano Peppers, Caramelized Onion, Potato, Cojita Cheese, House-Made Salsa

*Add Guacamole \$1.00*

**\$9.00 Per Person**

## Egg Muffin Sandwiches

- Farm Fresh Cage-Free Scrambled Eggs, Applewood Smoked Bacon, Tillamook Cheddar Cheese

OR

- Farm Fresh Cage-Free Scrambled Eggs, Chicken Apple Sausage, Tillamook Cheddar Cheese

**\$9.00 Per Person**

## Smoked Salmon

## Steel Cut Oatmeal

- Brown Sugar, Golden Raisins, Toasted Almonds, Sun dried Cranberries

**\$5.00 Per Person**

## Breakfast Parfait

- Greek Yogurt, House made Granola, Fresh Seasonal Berries, Local Honey

**\$9.00 Per Person**

## French Toast

- Thick Sliced Brioche, Fresh Strawberries, Maple Syrup

**\$7.00 Per Person**

## Buttermilk Pancakes

- Fluffy Buttermilk Pancakes, Fresh Berries, Maple Syrup

**\$7.00 Per Person**

## Fresh Doughnuts

- Assorted Locally Baked

**\$39.00 Per Dozen**

**Smoked Salmon**

- Caper, Fresh Tomatoes, Red Onion, Hard Boiled Eggs, Cream Cheese
- Assorted Bagels

**\$20.00 Per Person**

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# Breakfast Buffet

For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.

## CLASSIC BUFFET

- Seasonal Fresh Cut Fruit
- Assorted Breakfast Pastries
- Locally Sourced Fruit Preserves, Butter
- Farm Fresh Cage-Free Scrambled Eggs Baby Tomatoes Fresh Herbs
- Breakfast Potato Cubes with Onion and Bell Peppers
- Selection of Fresh Chilled Juices
- Freshly Brewed Regular, Decaffeinated Coffee, Assorted Tazo Tea

Select two:

- Applewood Smoked Bacon
- Pork Sausage Link
- Country Chicken Sausage
- Vegan Sausage Patty

**\$35.00 Per Person**

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## HEART HEALTHY

- Seasonal Fresh Cut Fruit
- Gluten Free Zucchini Bread, Locally Sourced Fruit Preserves and Butter
- Cage-Free Hard Boiled Eggs, Himalayan Salt
- Build Your Own Parfait: Greek Yogurt, Local Honey House-Made Granola, Fresh Seasonal Berries
- Green and Red Smoothies
- Selection of Fresh Chilled Juices
- Freshly Brewed Regular, Decaffeinated Royal Cup Coffee Assorted Tazo Tea

**\$32.00 Per Person**

# Breakfast Plated

## ALL AMERICAN BREAKFAST

- Fresh Chilled Orange Juice
- Farm Fresh Cage-Free Scrambled Eggs
- Breakfast Potatoes Cubes with Onion and Bell Peppers,  
Asparagus, Roasted Tomato

Select Two:

- Applewood Smoked Natural Bacon
- Chicken Apple Sausage
- Country Pork Sausage Link
- Vegan Sausage Patty
  
- Freshly Brewed Regular, Decaffeinated Coffee, or Assorted Tazo  
Tea

**\$29.00 Per Person**

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Menus subject to change

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# Brunch

MINIMUM 35 GUESTS

## HYATT WESTLAKE CHAMPAGNE BRUNCH

- Seasonal Fresh Cut Fruit and Berries
- Assorted Breakfast Pastries
- Greek Yogurt Parfait, House-Made Granola, Fresh Seasonal Berries
- Farm Fresh Cage-Free Scrambled Eggs Baby Tomato and Fresh Herbs
- Applewood Smoked Natural Bacon
- Chicken Sausage
- Breakfast Potato Cubes with Onion and Bell Pepper
- French Toast, Warm Syrup, and Whipped Butter
- Selection of Chilled Juices
- Freshly Brewed Regular, Decaffeinated Coffee Assorted Tazo Tea
- Champagne

**\$42.00 Per Person**

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## WESTLAKE VILLAGE DELUXE BRUNCH

- Seasonal Fresh Cut Fruit and Berries
- Heirloom Tomato Salad, Arugula, Fresh Mozzarella, Basil, Balsamic Glaze
- Farm Fresh Cage-Free Scrambled Eggs Baby Tomato and Fresh Herbs
- Applewood Smoked Natural Bacon
- Chicken Sausage Link
- Breakfast Potato Cubes with Onion and Bell Pepper
- Smoked Salmon, Chopped Egg, Sliced Tomato, Red Onion, Capers
- Buttermilk Pancakes with Berries and Warm Syrup
- Assorted Breakfast Breads, Assorted Bagels, Fruit Preserves, Local Honey and Cream Cheese
- Selection of Fresh Chilled Juices
- Freshly Brewed Regular, Decaffeinated Royal Cup Coffee, Assorted Tazo Tea

**\$60.00 Per Person**



# Morning Break Packages

*Maximum half hour of service, Minimum of 10 Guests.*

*All breaks are served with Freshly Brewed Regular, Decaffeinated Royal Cup Coffee and Selection of Tazo Teas*

## HAPPY TRAILS

- Guest Can Create They're Own Trail Mix: Mixed Nuts, Dried Fruit, M&M's, Yogurt Raisins, Mini Pretzels, Chocolate Chips

**\$16.00 Per Person**

## BREAKFAST BREADS

- Zucchini, Bananas, Marble, and Lemon Poppy Seed

**\$15.00 Per Person**

## TO YOUR HEALTH

- Garden Fresh Fruit Individuals
- Seasonal Whole Fruit
- Pure and Natural Granola and Energy Bars
- Dried Blueberry Chocolate Bark
- Fresh Pressed Juices

**\$16.00 Per Person**

## FRESH BAGELS AND CREAM CHEESE

- Assorted Bagels
- Plain or Low Fat Cream Cheese

**\$10.00 Per Person**

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# Afternoon Break Packages

Maximum half hour of service, Minimum of 10 Guests.

All breaks are served with Freshly Brewed Regular and Decaffeinated Royal Cup Coffee and Selection of Tazo Teas

## SNACK TIME

- Assorted Kettle Chips, Cheese Popcorn, Apple Chips

**\$10.00 Per Person**

## FRESH CRUDITE

- Crisp Raw Vegetables with Peppercorn Ranch, Hummus and Tapenade, Pita Chips, Toasted Crostini

**\$16.00 Per Person**

## SEASONAL FRESH FRUIT

- Watermelon, Cantaloupe, Honey Dew, Pineapple, Strawberry, Honey Yogurt Dip

**\$12.00 Per Person**

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## ASSORTED DOMESTIC CHEESES

- served with Crackers

**\$20.00 Per Person**

## LA FIESTA

- Corn Tortilla Chips
- House-Made Salsa
- Warm Black Bean Dip
- Cheddar Cheese Chili Con Queso Dip

Add-on: Guacamole \$1 Per Person

**\$16.00 Per Person**

# A La Carte Beverages

## Coffee & Tea

- Freshly Brewed Regular, Decaffeinated Coffee, Tazo Tea Selection

**\$65.00 Per Gallon**

## Regular, Diet, Assorted Soft Drinks

**\$6.00 Each**

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## All Day Beverage Station

- Assorted Soft Drinks
- Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea Selection

**\$18.00 Per Guest**

## Energy Drinks

- Red Bull: Regular & Sugar Free

**\$6.00 Each**

## Freshly Squeezed Lemonade & Iced Tea

**\$38.00 Per Gallon**

# A La Carte Bakeries and Snacks

## Fresh Seasonal Fruit Presentation

**\$12.00 Per Person**

## Seasonal Whole Fruit

**\$5.00 Per Person**

## Individual Yogurts

**\$5.00 Each**

## Assorted Oven Baked Cookies

Chocolate Chip

Oatmeal Raisin

Peanut Butter

**\$32.00 Per Dozen**

## Assorted Mini Cupcakes

Minimum Order 3 Dozen

**\$39.00 Per Dozen**

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## Assorted Bagels and Cream Cheese

**\$35.00 Per Dozen**

## Assorted Breakfast Pastries

**\$35.00 Per Dozen**

## Assorted Fresh Donuts

**\$39.00 Per Dozen**

## Chocolate Fudge Brownies

**\$39.00 Per Dozen**

## Assorted Dessert Bars

Minimum Order 3 Dozen

**\$39.00 Per Dozen**

## Gourmet Mixed Nuts

**\$5.00 Per Person**

## Corn Tortilla Chips & House-Made Salsa

**\$9.00 Per Person**

## House Made Trail Mix

**\$7.00 Per Guest**

## Energy Bars

**\$6.00 Each**

## Assorted Granola Bars

**\$6.00 Each**

# Day Packages

## Full Day Package

- Continental Breakfast
- All Day Beverages
- Lunch: Deli Buffet, Tuscan Buffet, or South of the Border
- Afternoon Break: Crudit , or La Fiesta

**\$85.00 Per Person**

## Half Day - AM Package

- Continental Breakfast
- All Day Beverages
- Lunch: Deli Buffet, Tuscan Buffet, or South of the Border

**\$75.00 Per Person**

## Half Day - PM Package

- Half Day Beverages
- Lunch: Deli Buffet, Tuscan Buffet, or South of the Border
- Afternoon Break: Crudit , or La Fiesta

**\$70.00 Per Person**

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# Buffet Lunch of the Day

For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.

All buffet served with iced tea and water station

## BUILD YOUR OWN BUFFET

Select two entrees \$47.00 Per Person

Select three entrees \$50.00 Per Person

## SALADS - Select Two

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Classic Caesar, Romaine Lettuce Freshly Baked Croutons, Parmigiano-Reggiano, Caesar Dressing
- Quinoa and Kale Salad, Quinoa, Cucumber, Celery, Kale, Shredded Carrot, Parsley, Sunflower Seeds, Lemon Juice, Lemon Zest, Olive Oil
- Greek Salad, Arugula, Red Pepper, Tomato, Cucumber, Shredded Red Onion, Kalamata Olive, Feta Cheese, Pine Nuts, Red Wine and Oregano Vinaigrette
- Watermelon and Citrus Salad, Citrus Segments, Shaved Fennel, Micro Greens, Herb Vinaigrette

## Entrée (Select Two or Three)

- Cilantro-Lime Grilled Chicken Breast, Cilantro Gremolata

## DELI LUNCH BUFFET

- Seasonal Daily Soup
- Mixed Greens, Tomatoes, Cucumbers, Sunflower Seeds, Chickpeas, Variety of Dressings
- Oven Roasted Beef, Black Forest Ham, Turkey Breast
- Selection of Cheeses
- Tomatoes, Lettuce, Onions, Pickles
- Condiments
- Assorted Breads
- Fresh Kettle Chips
- Fresh Baked Cookies

**\$45.00 Per Person**

## THE TUSCAN BUFFET

- Classic Caesar Salad, Parmigiana Reggiano, Garlic Croutons, Creamy Dressing
- Caprese Salad, Vine Ripened Tomato, Buffalo Mozzarella, Fresh Basil, Olive Oil, Balsamic Glaze
- Garlic Butter Tuscan Shrimp
- Grilled Chicken Lemon-Caper Sauce
- Spaghetti Aglio E Olio

- Peach-Glazed Pork Loin, Grilled Peach Salsa
- Herb Marinated Grilled Flank Steak, Chimichurri
- Blackened Salmon, Pineapple Salsa
- Pan-Seared Sea Bass, Carrot-Fennel Slaw
- Cheese Ravioli, San Marzano Tomato Sauce, Parmigiano-Reggiano

### Vegetable (Select One)

- Green and Yellow Beans, Tomato Vinaigrette
- Roasted Seasonal Vegetables
- Herb Roasted Broccoli and Baby Carrots
- Grilled Asparagus and Sweet Peppers
- Roasted Spiced Cauliflower with Fennel and Parmesan

### Starch (Select One)

- Roasted Garlic Potato Gratin
- Herb Roasted Fingerling Potatoes
- Quinoa and Brown Rice Pilaf
- Seasoned White Rice

### Dessert (select one)

- Raspberry Swirled Cheese Cake
- Flourless Chocolate Cake
- Strawberry Short Cake
- Assorted Seasonal Dessert Bars
- Tiramisu

- Seasonal Grilled Vegetables
- Focaccia Bread
- Tiramisu
- Honeydew and Cantaloupe

**\$45.00 Per Person**

### SOUTH OF THE BORDER

- Tortilla Soup, Tortilla Strips
- Southwestern Salad, Romaine Lettuce, Cheddar Cheese, Tomatoes, Black Beans, Roasted Corn, Tortilla Strips, Honey Chipotle Ranch Dressing
- Street Tacos: Spice Braised Chicken, Carne Asada, Vegetarian Calabacitas
- House-Slaw, Limes, Onion and Cilantro, Queso Fresco, House-Made Salsa
- Cilantro Lime Rice
- Black Beans
- Corn, Flour Tortillas
- Churros, Dipping Sauce
- Chili-Lime Watermelon

**\$45.00 Per Person**

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# Plated Lunches

## HOT PLATED LUNCHES

All hot plated lunches include choice of appetizer, entrée, and dessert. Chef's selection of seasonal vegetables, and starch with Assorted Fresh Breads and Iced Tea.

### Soup and Salads

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Summer Sweet Corn Soup (maximum of 60 people)
- Greek Salad, Cucumber, Baby Tomatoes, Shaved Red Onion, Feta, Parsley, Arugula, Lemon Vinaigrette
- Classic Caesar Romaine Lettuce, Freshly Baked Croutons, Parmigiano-Reggiano, Caesar Dressing
- Summer Spinach Salad, Strawberries, Red Onion, Cucumber, Feta, Sliced Almonds, White Balsamic

## ENTRÉES

### Herb Marinated Chicken Breast

- Marinated Grilled Chicken Breast, Red Pepper Relish

## COLD PLATED LUNCHES (two course minimum)

All salad entrées include choice of Soup or Dessert  
Assorted Fresh Breads, Iced Tea

### Choice of Soup

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Summer Sweet Corn Soup (maximum of 60 people)

### CLASSIC CAESAR SALAD

- Romaine Lettuce, Freshly Baked Croutons
- Parmigiano-Reggiano

*ADD Grilled Chicken Breast \$7.00 per guest*

*ADD Grilled Shrimp (3 each) \$9.00 per guest*

*ADD Seared Salmon \$9.00 per guest*

### **\$22.00 Per Person**

### MEDITERRANEAN SALAD

- Romaine Lettuce, Moroccan Spiced Chicken
- Feta Cheese, Cucumber, Tomatoes, Kalamata Olives, Oregano

**\$42.00 Per Person****Pan Seared Chicken Breast**

- Seared Chicken Breast, Caramelized Onion Demi

**\$42.00 Per Person****Sweet Chili-Lime Grilled Salmon**

- Grilled Salmon, Sweet Chili-Lime Sauce

**\$45.00 Per Person****Ancho Chili Skirt Steak**

- Ancho Chili Rubbed Skirt Steak, Lime-Cilantro Gremolata

**\$45.00 Per Person****Grilled Petite Filet**

- Grilled Filet, Cabernet Reduction, Wild Mushrooms

**\$52.00 Per Person**

Vinaigrette

**\$32.00 Per Person****SOUTHWESTERN CAESAR SALAD**

- Romaine Lettuce, Ancho Spiced Grilled Chicken Breast, Grilled Corn, Black Beans, Baby Tomato, Cojita Cheese, Tortilla Strips, Chipotle Ranch Dressing

**\$35.00 Per Person****CHINESE CHICKEN SALAD**

- Nappa Cabbage, Red Cabbage, Romaine, Almonds, Scallions, Mandarin Oranges, Shredded Carrots, Marinated Chicken, House Made Sesame Dressing

**\$35.00 Per Person****DESSERTS**

- Raspberry Swirl Cheesecake, Fresh Berries
- Traditional Key Lime Tart, Buttery Lime Filling, Whipped Cream
- Flourless Chocolate Cake, Carmel Sauce
- Fruit Tart, Creamy Custard Filling, Seasonal Fruits

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# Grab & Go Lunch

## BAGGED LUNCHES

Included:

- Crisp Apple
- Freshly Baked Cookie
- Bag of Chips
- Bottled Water or Soft Drink

### Roasted Turkey Wrap

- Roasted Turkey Breast Wrap, Provolone Cheese, Pesto Aioli, Lettuce, Tomato, Flour Tortilla

**\$40.00 Per Person**

### Roast Beef Sandwich

- Slow Cooked Roast Beef, Horseradish Aioli, Lettuce, Tomato, Onion, Sourdough Bread

**\$40.00 Per Person**

### Smoked Ham

- Smoked Ham, Swiss Cheese, Dijon Mustard, Lettuce , Tomato, Multigrain Bread

**\$40.00 Per Person**

### Grilled Vegetable Wrap

## BOXED LUNCH ENHANCEMENTS

### Pasta Salad

**\$4.00 Per Piece**

### Potato Salad

**\$4.00 Per Piece**

### Kind Bars

**\$5.00 Per Piece**

### Granola Bar

**\$5.00 Per Piece**

- Grilled Seasonal Vegetables, Hummus, Tapenade, Wild Rocket  
Arugula, Tomato, Sundried Tomato Tortilla

**\$38.00 Per Person**

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# Alternative Options

*Minimum 10 Guest*

## Lunch

- Wild Mushroom Risotto with English Peas, Truffle Oil Drizzle, Parmesan (GF)
- Penne Pasta, Vegan Puttanesca Sauce (Gluten Free available upon request)
- Spaghetti Arbiatta, Spicy Tomato Sauce, Fresh Garden Basil
- Vegetable Medley Ravioli, Roasted Peppers, Baby Tomato
- Tuscan Kale Quinoa Sauteed with Seasonal Vegetables  
Tamarind Chipotle Sauce, Crumbled Goat Cheese, Toasted Pepitas

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# Welcome Reception

*Enhance your reception by adding Chef Attended Action Stations*

*Minimum 25 Guests, \$150 Chef Attendant Fee for every 50 guests for 1 hour.*

## PASSED HORS D'OEUVRES

Your choice of 3 Tray Passed Hors d'Oeuvres

**\$15.00 Per Guest**

## PASTA CREATIONS

- Penne, Cheese Tortellini or Capellini
- Italian Sausage, and Grilled Chicken
- Grilled Zucchini, Yellow Squash, Roasted Peppers, Mushrooms,
- Kalamata Olives, Artichokes, Garlic, Parmesan Reggiano Cheese
- Basil Marinara, Alfredo, EVOO
- Parmesan Bread sticks

Add Grilled Shrimp - \$10.00 per person

**\$40.00 Per Guest**

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Menus subject to change.

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## CHEF'S CHEESE BOARD

- Chef's Choice of Imported and Domestic Cheese, Lavosh, Bread and Crackers
- Seasonal Condiments
- Fruits and Nuts

**\$30.00 Per Guest**

## FAR EAST STIR FRY

- Steamed White Rice
- Teriyaki Marinated Beef and Soy Marinated Chicken
- Peppers, Bok Choy, Baby Corn, Carrots, Water Chestnuts,
- Shiitake Mushrooms, Snow Peas, Broccoli
- Ginger Soy Sauce, and Sweet and Sour Sauce

*Add Herb Marinated Shrimp - \$10.00 per person*

**\$35.00 Per Guest**

# Rehearsal Dinner

*For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.*

## BUONA SERA

- Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Shaved Parmesan Reggiano Cheese and Caesar Dressing
- Heirloom Tomato Caprese with Fresh Buffalo Mozzarella, Micro Basil, EVOO, Balsamic Glaze
- Dinner Rolls and Breadsticks
- Skuna Bay Salmon Piccata, with Roasted Baby Tomatoes and Lemon Caper Sauce
- Pesto Marinated Chicken Breast with Tomato Puttanesca
- Linguini Aglio e Olio with Fresh Tomatoes and Pine Nuts
- Cheese Ravioli with Classic Basil Marinara
- Tiramisu and Assorted Mini Italian Pastries

**\$80.00**

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## SOCAL BUFFET

- Strawberry Salad, Spinach, Almonds, Feta Cheese, Poppy Seed Dressing
- Quinoa & Kale Salad, Cucumber, Chickpeas, Tomato, Lemon Dressing
- Grilled Flank Steak, Chimichurri
- Pan Seared Pacific Salmon, Herb Marinated, Meyer Lemon Butter Sauce
- Roasted Carrots, Sea Salt, Coriander
- Rosemary-Garlic Red Potatoes
- Assorted Dessert Bars

**\$75.00**

# Farewell Brunch

For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.

## VILLAGE DELUXE BRUNCH

- Seasonal Fresh Cut Fruit and Berries
- Heirloom Tomato Salad, Arugula, Fresh Mozzarella, Basil, Balsamic Glaze
- Farm Fresh Cage-Free Scrambled Eggs Baby Tomato and Fresh Herbs
- Applewood Smoked Natural Bacon
- Chicken Sausage Link
- Breakfast Potato Cubes with Onion and Bell Pepper
- Smoked Salmon, Chopped Egg, Sliced Tomato, Red Onion, Capers
- Buttermilk Pancakes with Berries and Warm Syrup
- Assorted Breakfast Breads, Assorted Bagels
- Fruit Preserves, Local Honey and Cream Cheese
- Selection of Fresh Chilled Juices
- Freshly Brewed Regular, Decaffeinated Royal Cup Coffee  
Assorted Tazo Tea

**\$60.00**

## BREAKFAST ENHANCEMENTS

### BREAKFAST BURRITO

- Flour Tortilla, Applewood Smoked Natural Bacon Farm Fresh Cage-Free Scrambled Eggs, Pico de Gallo, Cheddar Cheese, House-Made Salsa

OR

- Sun-Dried Tomato Tortilla, Pamplona Chorizo, Farm Fresh Cage-Free Scrambled Eggs, Poblano Peppers, Caramelized Onion, Potato, Cojita Cheese, House-Made Salsa

Add Guacamole \$1.00

**\$9.00 Per Guest**

### BREAKFAST PARFAIT

- Greek Yogurt
- House made Granola
- Fresh Seasonal Berries
- Local Honey

**\$6.00 Per Guest**

## FRESH DOUGHNUTS



- Assorted Locally Baked

**\$39.00 Per Dozen**

**SMOKED SALMON**

Capers, Fresh Tomatoes, Red Onion, Hard Boiled Eggs, Cream Cheese and Assorted Bagels

**\$20.00 Per Guest**

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# Your Special Day

## **YOU'RE GETTING MARRIED!**

You're ready for the perfect wedding, and we're here to help you take it above and beyond. Our friendly and talented team at Hyatt Regency Westlake in Westlake Village will take care of every last detail and flawlessly execute the day of your dreams.

## **SPECIAL SERVICE**

Your wedding specialist will serve as your very own personal consultant, helping you and your guests experience a wedding like no other. From the moment you arrive to that final bit of cake, we are here to create amazing moments and memories you will cherish forever.

## **PRE AND POST-WEDDING EVENTS**

Kick off the festivities with a personalized wedding shower, welcome reception or family brunch. Our team will be by your side making sure that every event you host at Hyatt is absolutely exceptional and always true to you.

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax. Menus subject to change.

## **A PERSONALIZED EXPERIENCE**

From unique lighting and linens to fantastic dining options and everything in between, you have the power to choose the personal touches that will bring your dream wedding to life. We look forward to helping you personalize it all to make your special day even more special.

## **WEDDING COORDINATOR**

A professional wedding coordinator is required to assist you and your guests with the wedding rehearsal on your special day. We have a list of recommended coordinators on our vendor page. We will provide you with a list of their responsibilities.

# Wedding Sites

## CEREMONY LAWN

With views of oak trees and a cascading waterfall we can fit up to 450 guests.

**\$1,000.00**

## VISTA BALLROOM

With the Vista ballroom your guests will walk into the cocktail reception featuring a five story sky-lit atrium.

A soothing water fountain and rich lighting will set the perfect mood for your reception. For dinner, come into the ballroom with floor to ceiling windows overlooking the beautiful gazebo. With space for friends and family, dance floor, bar and DJ, this ballroom is a perfect setting for an intimate and romantic wedding celebration for up to 120 guests.

**\$2,000.00**

## GRAND PLAZA BALLROOM

The Grand Plaza Ballroom is the largest ballroom in Ventura County. For your cocktail reception, host your guests in the beautiful foyer with stunning chandeliers. Your reception in the ballroom will feature soft gold, bronze and jewel tones blended beautifully with stained carved wooden doors and inlaid beveled mirrors. The custom made alabaster and wrought iron ceiling light fixtures accent Spanish Mediterranean decor. With 14-foot ceilings, this ballroom is the perfect spot to create custom lighting and designs with our onsite audiovisual techs. Up to 450 guests will enjoy a custom night to remember.

**\$5,000.00**

## CEREMONY PACKAGE INCLUDES

- White folding chairs
- Hotel tables
- Choice of black or white floor length linens
- Wedding Rehearsal (based on availability)
- Lemon infused Ice Water Station
- One Microphone and Sound System
- Complimentary bottle of champagne for the bride and groom room.

All Prices Subject to 24% Service Charge and 7.25% State Sales Tax. Menus subject to change.

# Reception Details

## RECEPTION PACKAGE INCLUDES

- 5-hour reception
- Hotel linens and chairs
- Choice of black or white floor length linens and napkins
- Hotel stemware, flatware and china
- Hotel staging and wood parquet dancefloor
- Complimentary bartender
- Complimentary food tasting
- Complimentary room suite for 1 night

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Menus subject to change

# Pass the Hors d'oeuvres

## COLD HORS D'OEUVRES

- Goat Cheese & Tomato Bruschetta Crostini
- Sundried Tomato and Mozzarella
- Artichoke, Olive, Tomato Skewer
- Cumin Rubbed Beef Filet on Focaccia
- Chilled Shrimp with Cocktail Sauce
- Peppered Ahi with Wasabi Aioli
- Smoked Salmon Mousse in Puff Pastry
- Fresh Ceviche Cup

## HOT HORS D'OEUVRES

- Spicy Fiesta Quesadilla
- Spanakopita, Spinach, Feta, Spices
- Vegetable Spring Rolls, Sweet Chili
- Chicken Teriyaki, Brochette
- Stuffed Mushrooms, Boursin Cheese, Spinach
- Thai Chicken Skewer, Peanut Sauce
- Chipotle Glazed Beef Skewer
- Coconut Shrimp, Chili Garlic Sauce
- Maryland Crab Cakes, Spicy Aioli
- Mini Beef Wellington, Béarnaise Sauce
- Dijon Rosemary Crusted Lamb Chop

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

# Plated Prix-Fixe Dining

Two Course Plated Dinner, the highest priced entrée is the per person price for all guests. We require the final guest guarantees with exact count for each entrée selection two (2) weeks in advance. Entrée place cards with guests' selection at each place setting.

## LUXE WEDDING PACKAGE

- Starting at \$185 per person, exclusive of service charge and tax
- Package includes; one-hour Signature bar package + complimentary bartender, choice of four passed hors d'oeuvres, two-course plated dinner
- Upgraded Red & White wine service with dinner, complimentary cake cutting & plating.

## All plated dinners...

include choice of appetizer, entrée, Chef's selection of seasonal vegetables and starch, assorted breads, dessert, coffee and tea.

## FIRST COURSE - Select One

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Classic Caesar, Romaine Lettuce, Parmesano- Reggiano, Garlic Croutons, Caesar Dressing
- Grilled Peach Caprese, Fresh Fresno Peaches, Heirloom Tomato, Bocconcini Mozzarella, Fresh Basil, Balsamic Glaze
- Little Gem Wedge, Tomatoes, Smoked Bacon, Chives, Blue

## ELITE WEDDING PACKAGE

- Starting at \$250 per person, exclusive of service charge and tax
- Package includes two-hour Premium bar package + complimentary bartender, choice of four passed hors d'oeuvres, three-course plated dinner
- Upgraded Red & White wine service with dinner, complimentary cake cutting & plating.

## SECOND COURSE

### Airline Chicken Breast Rosemary Demi Glace

**\$45.00 Per Guest**

### Grilled Pacific Salmon Sustainable Catch Grilled Salmon, Citrus Butter Sauce

**\$62.00 Per Guest**

### Pan Seared Seasonal Sea Bass Beurre Blanc Sauce

**\$72.00 Per Guest**

### Pan Seared Halibut House Grown Lemon Beurre Blanc Sauce

**\$65.00 Per Guest**

Cheese Crumbles, Ranch Dressing

- Baby Spinach, Fresh Strawberry, Candied Pecans, Goat Cheese, SweetBasil Dressing
- Heirloom Beet Salad, Mixed Greens, Baby Tomato, Medjool Dates, Goat Cheese, Shaved Fennel

**Cider Brined and Grilled 12 oz. Pork Chop Whole Grain Mustard Sauce**

**\$65.00 Per Guest**

**Herb Crusted 10oz. New York Steak with Pinot Jus**

**\$80.00 Per Guest**

**Pan Seared Filet Mignon, Wild Mushroom Demi Glaze**

**\$89.00 Per Guest**

**THIRD COURSE**

DESSERTS - Select One

- Seasonal Fresh Fruit Tart
- Flourless Chocolate Cake, Fresh Berries
- Raspberry Cheesecake, Raspberry Coulis
- Chocolate Fantasy Mousse Cake, Raspberry Coulis

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

# Buffet Style Dining

*For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.*

*Chef Action Stations can be added to the buffets as an enhancement.*

## **BUFFET DINNER - CHOOSE YOUR OWN**

Select two entrées - \$75.00 per guest

Select three entrées - \$80.00 per guest

Buffet includes - Assorted Rolls

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Tazo Tea

## **SALADS - Select Two**

- Chilled Heirloom Tomato Soup with Fresh Crab Salad(maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Classic Caesar, Romaine Lettuce Freshly Baked Croutons,Parmigiano-Reggiano, Caesar Dressing
- Peach Caprese Salad, Grilled Peaches, Heirloom Tomatoes, Bocconcini Mozzarella, Fresh Basil, E.V.O.O. and Balsamic Drizzle
- Summer Spinach Salad, Strawberries, Red Onion, Cucumber, Feta, Sliced Almonds
- Greek Salad, Arugula, Red Pepper, Tomato, Cucumber,
- Shredded Red Onion, Kalamata Olive, Feta Cheese, Pine Nuts, Red Wine and Oregano Vinaigrette

## **ENTREE - Select Two or Three**

- Chicken Breast Piccata, Caper White Wine Sauce
- Pesto Marinated Chicken Breast, Blistered Tomato Relish
- Fresh Pacific Halibut, Fresh Heirloom Tomato Vinaigrette
- Roasted Pacific Salmon, Seasonal Fruit Salsa
- Grilled Skirt Steak, Cilantro Chimichurri
- Garlic Herb Roasted Pork Loin, Whole Grain Demi Glace

## **STARCH - Select One**

- Wild Rice Blend Pilaf
- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Seasonal Risotto

## **VEGETABLES - Select One**

- Steamed Broccoli, Cauliflower, Herb Butter
- Green Bean Almandine with Roasted Tomatoes
- Seasonal Vegetable Medley
- Roasted Asparagus with Wild Mushrooms
- Honey Glazed Baby Carrots with Thyme and Butter



- Watermelon and Citrus Salad, Citrus Segments, Shaved Fennel, Micro Greens, Herb Vinaigrette

### **BUONA SERA DINNER BUFFET**

- Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Shaved Parmesan Reggiano Cheese and Caesar Dressing
- Heirloom Tomato Caprese with Fresh Buffalo Mozzarella, Micro Basil, EVOO, Balsamic Glaze
- Skuna Bay Salmon Piccata, with Roasted Baby Tomatoes and Lemon Caper Sauce
- Pesto Marinated Chicken Breast with Tomato Puttanesca
- Linguini Aglio e Olio with Fresh Tomatoes and Pine Nuts
- Cheese Ravioli with Classic Basil Marinara
- Tiramisu and Assorted Mini Italian Pastries

**\$80.00 Per Guest**

### **SOUTH OF BAJA DINNER BUFFET**

- Tortilla Soup, Tortilla Strips
- Romaine Lettuce, Tomatoes, Cucumber, Cojita Cheese, Tortilla Strips, Chili-Lemon Vinaigrette
- Lime Marinated Shrimp Ceviche, Corn Tortilla Chips
- Steak Fajita, Red & Green Bell Pepper, Sweet Yellow Onions
- Chili Lime Chicken, Verde Salsa
- Grilled South Pacific Mahi Mahi, Pineapple Salsa
- Cilantro Lime Rice
- Black Beans

### **DESSERT**

- Chef's Assortment of Seasonal Mini Pastries

### **SOCAL DINNER BUFFET**

- Strawberry Salad, Spinach, Almonds, Feta Cheese, Poppy Seed Dressing
- Quinoa & Kale Salad, Cucumber, Chickpeas, Tomato, Lemon Dressing
- Grilled Flank Steak, Chimichurri
- Pan Seared Pacific Salmon, Herb Marinated, Meyer Lemon Butter Sauce
- Roasted Carrots, Sea Salt, Coriander
- Rosemary-Garlic Red Potatoes
- Assorted Dessert Bars

**\$75.00 Per Guest**

- Corn, Flour Tortillas, House-Made Salsa, Cilantro Slaw, Pico De Gallo, Sourcream, Guacamole
- Churros, Dipping Sauce
- Tres Leches Cake

**\$75.00 Per Guest**

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

# Specialty Station Dining

*Specialty Station dining is the perfect choice if you desire a more flowing, relaxed dining experience. Our Executive Chef will present food stations with a number of inventive and delectable choices. Made with the freshest of ingredients and made-to-order stations, guests are sure to be pleased by all the unique and delicious options.*

*Reception stations are based on full guarantee of guest attendees and priced for 1 hour of service, minimum 25 guests.*

*Carving stations are based on full guarantee of guest attendees and priced for 1 hour of service and a \$150 Chef Attendant fee is required for each station, per 100 guests.*

## ANTIPASTO DISPLAY

- Genoa Salami, Capicola, Prosciutto, Fresh Mozzarella, Provolone, Gorgonzola, Grilled Vegetables, Marinated Mushrooms, Artichoke Hearts, Olives, Crostini
- Country Breads and Crackers

**\$30.00 Per Guest**

## FRESH CRUDITE DISPLAY

- Crispy Raw Seasonal Vegetables, with Peppercorn Ranch, and Garlic Hummus

**\$16.00 Per Guest**

## ARTISANAL CHEESE DISPLAY

- Domestic & Imported Cheese Display
- Artisan Bread, Seasoned Crackers, Condiments

## CARVING STATIONS

### BLACK PEPPER CRUSTED PRIME RIB EYE

- Horseradish Cream, Red Wine Demi Glace, Whole Grain Mustard

minimum 25 guests

**\$30.00 Per Guest**

### ROASTED BARON OF BEEF

- Crushed Pepper & Monterey Sea Salt
- Horseradish Sauce, Mushroom Demi Glace

minimum 50 guests

**\$20.00 Per Guest**

### ROASTED PORK LOIN

**\$30.00 Per Guest****RAW BAR**

- Jumbo Old Bay Shrimp, Crab Claws, Oysters on Half Shell
- Cocktail Sauce

**\$55.00 Per Guest****FRENCH FRY BAR**

- Regular Fries, Sweet Fries, Tater Tots
- Cheddar Cheese Sauce, Ketchup, Mustard, Garlic Aioli, Truffle Aioli, Ranch Dressing, Jalapeños, Tomatoes, Red Onion

***Add Guacamole \$1.00 per person***

***Add Asada Steak \$2.00 per person***

**\$14.00 Per Guest****STREET TACO BAR**

Select Two:

Chipotle Chicken or Carne Asada or Carnitas

- Cilantro Slaw, Onion, Cilantro, Limes, Crema, Cojita Cheese
- Warm Flour, Corn Tortillas

**\$25.00 Per Guest****MINI SLIDER BAR**

Select Two:

- Oven Roasted Mustard Pork Loin
- Chunky Apple Chutney

minimum 25 guests

**\$16.00 Per Guest****OVER ROASTED SKUNA BAY SALMON**

- Sweet Chili-Lime Glazed Salmon

minimum 25 guests

**\$18.00 Per Guest****TENDERLOIN OF BEEF**

- Creamy Horseradish Sauce, Whole Grain Mustard,
- Sauce Au Poivre

minimum 25 guests

**\$40.00 Per Guest****FLATBREADS**

- Margherita
- Wild Mushroom
- Grilled Vegetable
- Peperoni

**\$26.00 Per Guest**

SELECT TWO.

- Angus Beef with Cheddar and Garlic Aioli
- Crispy Chicken with Dijon Mustard and Pickles
- BBQ Pulled Pork with Spicy Pineapple Slaw
- Braised Short Rib, Horseradish Cream

**\$25.00 Per Guest**

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

# Beverage Packages

## SIGNATURE BRAND BAR PER HOUR

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$36.00

THREE HOURS

\$52.00

FOUR HOURS

\$62.00

FIVE HOURS

\$72.00

## PREMIUM BRAND BAR PER HOUR

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$40.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

## SIGNATURE BRAND HOSTED BAR

SIGNATURE COCKTAIL

\$13.00

SIGNATURE BRAND MARTINI

\$14.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

SOFT DRINKS & MINERAL WATERS

\$6.00

## PREMIUM BRAND HOSTED BAR

PREMIUM COCKTAILS

\$16.00

PREMIUM MARTINI

\$17.00

\$82.00

**SUPER PREMIUM BRAND BAR PER HOUR**

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$50.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

**BEER, WINE & SOFT DRINKS BAR PACKAGE PER PERSON**

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$26.00

THREE HOURS

\$39.00

FOUR HOURS

\$47.00

FIVE HOURS

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

SOFT DRINKS &amp; MINERAL WATERS

\$6.00

**SUPER PREMIUM BRAND HOSTED BAR**

SUPER PREMIUM COCKTAIL

\$18.00

SUPER PREMIUM MARTINI

\$19.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

\$55.00

CRAFT SPECIALTY BEER

\$9.00

SOFT DRINKS & MINERAL WATERS

\$6.00

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022



# Hand Crafted Cocktails

*Add a little something extra to your reception with Hyatt's world class cocktails. Made with the finest ingredients, these are sure to complete any bar package.*

## CLASSIC SIGNATURE COCKTAILS

Margarita - Tequila, Lime, Agave Nectar

\$15.00

Old Fashioned – Bourbon, Demerara, Angostura Bitters

\$15.00

Harvest Mule – Infused Vodka, Ginger Beer, Lime

\$15.00

Habanero Margarita - Tequila, Habanero, Falernum, Lime

\$15.00

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

# Specialty Wines

## SIGNATURE WINE SERIES

### CANVAS BY MICHAEL MONDAVI

#### CANVAS BRUT BLANC DE BLANCS, ITALY

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

\$34.00

#### CANVAS PINOT GRIGIO, VENETO, ITALY

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

\$34.00

#### CANVAS CHARDONNAY, CALIFORNIA

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

\$34.00

#### CANVAS PINOT NOIR, CALIFORNIA

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

\$34.00

#### CANVAS CABERNET SAUVIGNON, CALIFORNIA

*Subtle hints of oak and spice married with lively tannins.*

\$34.00

## WHITE WINES

### KENDALL-JACKSON VINTNER'S RESERVE, CALIFORNIA, CHARDONNAY

\$38.00

## SPARKLING + ROSÉ

### CHANDON BRUT CLASSIC NAPA VALLEY, CALIFORNIA

\$85.00

### TATTINGER, BRUT, REIMS, FRANCE

\$120.00

### VILLA SANDI IL FRESCO BRUT PROSECCO, VENETO, ITALY

\$37.00

### BELLERUCHE, COTES du RHONE, FRANCE

\$42.00

## RED WINES

### MEOMI, CALIFORNIA, PINTO NOIR

\$52.00

### LA CREMA, MONTERREY CALIFORNIA, PINOT NOIR

\$48.00

### MICHAEL MONDAVI OBERON, NAPA VALLEY CALIFORNIA, MERLOT

\$69.00

### DAOU, PASO ROBLES CALIFORNIA, CABERNET SAUVIGNON

\$65.00

MER SOLEIL 'RESERVE', SANTA LUCIA HIGHLANDS, CALIFORNIA,  
CHARDONNAY

\$52.00

EMMOLO NAPA VALLEY, CALIFORNIA, SAUVIGNON BLANC

\$44.00

CASTELLO BANFI SAN ANGELO, TOSCANA, ITALY, PINOT GRIGIO

\$45.00

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

# Details Made Easy

## HOW DO I CONFIRM MY WEDDING

Once you decide this is the perfect place for your wedding, an initial non-refundable deposit of 20% of estimated charges is required to confirm your date along with a signed contract.

## WHAT TIME CAN I HAVE THE CEREMONY?

In order to allow you the opportune time for your wedding ceremony, the Hyatt Regency Westlake has an array of start times available to accommodate your event.

Our Garden Gazebo is a perfect venue for either a ceremony or outdoor reception.

Times available: 10am, 2:00pm, 5:00pm

Ceremony Fee: \$1500.00

Includes white garden lawn charis, one wireless microphone and speaker system with a mixer and cables and fruit infused water station. Client must provide music selection and iPod or DJ to plug into system.

## WHAT IF I WANT TO SET UP GUEST ROOMS?

A room block can easily be set up for guests attending your event. If you would like to set up a block of rooms, a minimum of ten guest

## ADDITIONAL ENHANCEMENTS

We have additional items available to complete your wedding:

- Unlimited Lemonade or Iced Tea - \$4.00 per guest
- Custom Printed Menu Cards - \$1.00 each
- Silver Chargers (175 max) - \$1.50 each
- White Spandex Chair Covers - \$4.00 each
- Chivari Chairs - \$5.50 each

## HOW DO I MAKE MY FINAL PAYMENT?

Please make your final payment in the form of a cashier's check, money order, check, credit card or cash due at least 10 business days prior to the wedding date.

A refundable 20% overage deposit will be collected with the final payment to cover charges and/or incidental charges incurred during and following the wedding.

## CAN I USE MY OWN VENDORS?

The hotel requires outside vendors to provide a certificate of insurance. See your Event Manager and refer to Hotel Policies and Procedures for further details. Ask your Event Manager for additional recommended vendors.

rooms must be guaranteed or the prevailing hotel rate will be offered. Rooms blocks are subject to availability at the time of your event.

### **WELCOME BAGS**

Any gift bags you provide can be handed out a check in, should you book a room block with Hyatt Regency Westlake. Gift bags that are not personalized can be handed out with no fee.

Any gift bags that are personalized must be delivered to the guest rooms after check in for a fee of \$5.00 per bag.

### **MY FINAL NUMBER OF GUESTS**

A Final Guaranteed number of guests is due by 11am three business days before your event. After we receive this number, it may not be reduced. We will be ready to serve 3% over the guaranteed number you provide.

\*All Prices Subject to 24% Service Charge and 7.25% State Sales Tax. Menus subject to change.

### **DOES THE VENUE HAVE SECURITY?**

Hyatt Regency Westlake will not assume responsibility for the damage or loss of merchandise or articles left on the premises prior to or following your ceremony or reception, this is including, but not limited to, gift removal or vendor items removal. Should you wish to hire security services, suggestions are available through your wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding.

### **CAN I HAVE MY HONEYMOON WITH HYATT?**

Celebrate your wedding date at the Hyatt and enjoy free nights on your honeymoon! When the cost of your wedding totals the amounts listed below, you will receive complimentary World of Hyatt points.

- \$10,000 USD earns 60,000 WOH points or minimum of two free nights
- \$20,000 USD earns 90,000 WOH points or minimum of three free nights
- \$30,000 USD earns 120,000 WOH points or minimum of four free nights
- \$40,000 USD earns 150,000 WOH points or minimum of five free nights

# Outside Catering

## OUTSIDE CATERING PACKAGE

Five Hour Event / Five Hour Bar Package

- \$105.00 per person
- \$65.00 per person under 21
- \$10.00 per person to cover; rental, staffing, glassware, plates, silverware and white or black linen and napkins

\$350.00 fee for Vendor Meal Room

Food by Caterer & Soft Drinks by hotel based on consumption at \$6.00 each

## PACKAGE INCLUDES

Five Hour Event Starts with Cocktail Reception (overtime charges will apply after five hours)

- Beautiful Venue
- Hotel Tables and Hotel Banquet Chairs
- Hotel Linens: White or Black Overlays & Napkins
- Hotel Staging and Parquet Wooden Dance Floor
- Complimentary Two Night Hotel stay for Bride & Groom (250 Guest Minimum)
- Special Overnight Sleeping Rooms (Rates subject to availability)
- Hotel Grounds for Photos
- Five Hour Super Premium Bar Package (Unlimited Beverages for five hours)

## OUTSIDE CATERING REQUIREMENTS

Outside Catering Fee does not include from the Outside Caterer.

Client contracts menu items and settles payment directly with their Caterer. Pre-approved Caterers must follow Hyatt Regency Westlake's Policies and Procedures. The Hotel must approve all Outside Caterers at least 60 days prior to the event. Caterers must do a walk-thru with Catering Manager at least 30 days prior to the event. Catering menus must be approved a minimum of 30 days prior to the event date. Banquet Event Orders must be signed 14 days prior to the Event. All Events must end at midnight.

## CEREMONY

\$2,000 WATERFALL LAWN

Beautiful Ceremony Site, Wedding Rehearsal, One Microphone and Sound System, Lemon Infused Ice-Water Station, White Folding Chairs with Cushion

## APPROVED OUTSIDE CATERERS

### INDIAN

- Manohar's Delhi Palace - 626-961-0343
- Mantra - 951-739-9401
- Woodlands - 818-998-4200
- Shahnawaz - 562-402-7443

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish Scotch, Glenlivet Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal, Crown Royal Canadian Whiskey, De Kuyper Cordials, Domestic & Imported Beer, Canvas Wine

PERSIAN / KOSHER

- Masour Catering - 818-776-8833
- Simon Catering - 310-466-6333
- MGM Foods - 323-937-1374
- Sharon Catering - 818-344-7472

SEE YOUR CATERING MANAGER FOR DETAILS

\*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax. Menus subject to change.

Spring and Summer 2022

# Preferred Vendors

## PLANNER

### Moments 2 Memories Events

Contact: Laura Seguin

Website: [www.moments2memoriesevents.com](http://www.moments2memoriesevents.com)

Phone: 661.857.7821

## FLORIST

### Flora Sky

Contact: Juliet Kim

Website: [www.flora-sky.com/](http://www.flora-sky.com/)

Phone: 213.500.4526

## XO BLOOM.COM

Contact: Laila Ibrahim

Website: [www.xobloom.com](http://www.xobloom.com)

Phone: 805.230.1010

## SPECIALTY RENTALS

### Papillon Rentals

Contact: Jennifer Kaplan

Website: <https://papillonrentals.com/>

Phone: 818.422.4485

## HAIR

### Styles By Lindsey

Contact: Lindsey Harry

Phone: (818) 200-8179

Website: [www.StylesByLindsey.com](http://www.StylesByLindsey.com)

Instagram: [www.Instagram.com/StylesByLindsey](http://www.Instagram.com/StylesByLindsey)

## HAIR & MAKEUP

### Fairytale Hair & Makeup

Contact: Tara Fontana

Website: <https://www.fairytalehairandmakeup.com/>

Phone: 877.324.7977

### For Reel Make-up and Makeup the Bride

Contact: Heather Coopersmith

Phone: 818 384-7024 cell

Website: <https://www.MakeuptheBride.com>

## LIGHTING

### Waveform Events

Contact: Kris Lee

Website: <http://www.waveformevents.com/>

Phone: 800.381.0736



## LA Party Rents

Contact: Daniel Tahoor

Website: [www.lapartyrents.com](http://www.lapartyrents.com)

Phone: 818-989-4300

## PHOTOGRAPHY

### Photography and Video By Zarek

Contact:

Website: <https://PhotographyByZarek.com>

Phone: 818.304.0334 - LA Studio

Phone: 559.658.7564 - Bass Lake Studio

## SHUTTLE SERVICES

### Swoop

Contact: Jenny Wildberg

Website: [swoopapp.com](http://swoopapp.com)

email address: [Jenny@swoopapp.com](mailto:Jenny@swoopapp.com)

Phone: 424-407-3345

## DJ

### Waveform Events

Contact: Martin Felipe

Website: <http://www.waveformevents.com/>

Phone: 213.448.8281

### Bouquet Sound

Contact: Matt Nasby

Website: <https://www.bouquetsound.com/>

Phone: 855.968.7351

# Hors D'oeuvres

## Cold Hors d'Oeuvres

- Goat Cheese & Tomato Bruschetta Crostini - \$4
- Sundried Tomato and Mozzarella - \$4
- Artichoke, Olive, Tomato Skewer - \$4
- Cumin Rubbed Beef Filet on Focaccia - \$6
- Chilled Shrimp with Cocktail Sauce - \$6
- Peppered Ahi with Wasabi Aioli - \$6
- Smoked Salmon Mousse in Puff Pastry - \$6
- Fresh Ceviche Cup - \$7

## Hot Hors d'Oeuvres

- Spicy Fiesta Quesadilla - \$4
- Spanakopita, Spinach, Feta, Spices - \$4
- Vegetable Spring Rolls, Sweet Chili - \$4
- Chicken Teriyaki, Brochette - \$5
- Stuffed Mushrooms, Boursin Cheese, Spinach - \$5
- Thai Chicken Skewer, Peanut Sauce - \$5
- Chipotle Glazed Beef Skewer - \$5
- Coconut Shrimp, Chili Garlic Sauce - \$6
- Maryland Crab Cakes, Spicy Aioli - \$6
- Mini Beef Wellington, Béarnaise Sauce - \$6
- Dijon Rosemary Crusted Lamb Chop - \$7

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

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# Presentation Displays

Reception stations are based on full guarantee of guest attendees and priced for 1 hour of service.

Minimum 25 Guests.

## ANTIPASTO DISPLAY

- Genoa Salami, Capicola, Prosciutto, Fresh Mozzarella, Provolone, Gorgonzola, Grilled Vegetables, Marinated Mushrooms, Artichoke Hearts, Olives, Crostini, Country Breads and Crackers

**\$30.00 Per Person**

## ARTISANAL CHEESE DISPLAY

- Domestic & Imported Cheese Display
- Artisan Bread, Seasoned Crackers, Condiments

**\$30.00 Per Person**

## JUMBO PRAWNS

- Cocktail Sauce, Lemon Wedges

**\$46.00 Per Dozen**

## FRESH CRUDITE DISPLAY

- Crispy Raw Seasonal Vegetables, with Peppercorn Ranch, and Garlic Hummus

**\$16.00 Per Person**

## ASSORTED FLATBREADS

## FRENCH FRY BAR

- Regular Fries, Sweet Fries, Tater Tots
- Cheddar Cheese Sauce, Ketchup, Mustard, Garlic Aioli, Truffle Aioli, Ranch Dressing, Jalapeños, Tomatoes, Red Onion

*ADD Guacamole \$1.00 per person*

*ADD Asada Steak \$2.00 per person*

**\$14.00 Per Person**

## STREET TACO BAR

Select Two:

- Chipotle Chicken or Carne Asada or Carnitas
- Cilantro Slaw, Onion / Cilantro, Limes, Crema, Cojita Cheese
- Warm Flour, Corn Tortillas

**\$25.00 Per Person**

## MINI SLIDER BAR

Select Two:

- Angus Beef with Cheddar and Garlic Aioli
- Crispy Chicken with Dijon Mustard and Pickles
- BBQ Pulled Pork with Spicy Pineapple Slaw
- Braised Short Rib, Horseradish Cream

- 
- Margherita
  - Wild Mushroom
  - Grilled Vegetable
  - Peperoni

**\$26.00 Per Person**

All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring and Summer 2022

**\$29.00 Per Person**

**FRESH SHUCKED OYSTERS**

- Shallot Mignonette

*Minimum 5 dozen*

**\$55.00 Per Dozen**

# Carving Stations

Carving stations are based on full guarantee of guest attendees and priced for 1 hour of service.

A \$150 Chef Attendant fee is required for each stations. (per 100 guests)

## BLACK PEPPER CRUSTED PRIME RIB EYE

- Horseradish Cream, Red Wine Demi Glace
- Whole Grain Mustard

(minimum 25 guests)

**\$30.00 Per Person**

## ROASTED BARON OF BEEF

- Crushed Pepper & Monterey Sea Salt
- Horseradish Sauce, Mushroom Demi Glace

(minimum 50 guests)

**\$20.00 Per Person**

## Add To Any Station

- Roasted Potatoes and Chef's Choice Vegetable

**\$15.00 Per Person**

## ROASTED PORK LOIN

- Oven Roasted Mustard Pork Loin
- Chunky Apple Chutney

(minimum 25 guests)

**\$18.00 Per Person**

## OVER ROASTED SKUNA BAY SALMON

- Sweet Chili-Lime Glazed Salmon

(minimum 25 Guests)

**\$22.00 Per Person**

## TENDERLOIN OF BEEF

- Creamy Horseradish Sauce, Whole Grain Mustard, Sauce Au Poivre

(minimum 25 guests)

**\$40.00 Per Person**

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring and Summer 2022

# Reception Packages

\* All prices subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

# Chef Action Stations

*Chef Action Stations can be added to the buffets as an enhancement*

*Based on Two Hour Service*

*25 Guest Minimum Per Station*

*\$150 Chef Attendant Fee*

## **BUILD YOUR SALAD STATION**

- Sweet Peppers, Cucumber, Baby Tomato, Carrots, Chickpea, Radish, Red Onion, Croutons, Dried Cranberries, Almonds, Pepitas, Golden Raisins
- Ranch, White Balsamic, Caesar, Lemon Vinaigrette, Honey Mustard Dressing

*Add Grilled Chicken - \$2.00 per person*

**\$28.00 Per Person**

## **PASTA CREATIONS**

- Penne, Cheese Tortellini or Capellini
- Italian Sausage, and Grilled Chicken
- Grilled Zucchini, Yellow Squash, Roasted Peppers, Mushrooms, Kalamata Olives, Artichokes, Garlic, Parmesan Reggiano Cheese
- Basil Marinara, Alfredo, EVOO
- Parmesan Bread sticks

*Add Grilled Shrimp - \$10.00 per person*

**\$40.00 Per Person**

## **FAR EAST STIR FRY**

- Teriyaki Marinated Beef and Soy Marinated Chicken
- Peppers, Bok Choy, Baby Corn, Carrots, Water Chestnuts, Shiitake Mushrooms, Snow Peas, Broccoli
- Ginger Soy Sauce, and Sweet and Sour Sauce
- Steamed White Rice

*Add Herb Marinated Shrimp - \$10.00 per person*

## **RISOTTO STATION**

- Homemade Risotto
- Parmesan, Blue Cheese, Wild Mushrooms, Bacon, Asparagus, Sundried Tomato, English Peas, Caramelized Leeks, Parsley, Butter
- Vegetable Stock and Chicken Stock

**\$45.00 Per Person**



\* All prices subject to 25% Service Charge and 7.25% Sales Tax.

Menus subject to change

Spring and Summer 2022

# Sweet Stations

*Sweet stations are based on full guarantee of guest attendees and priced for 1 hour of service.*

*Minimum 25 Guests.*

## ICE CREAM SUNDAE BAR

- Vanilla & Chocolate Ice Cream
- Chocolate Fudge, Caramel Sauce, Chopped Nuts, Crushed Oreo, Sprinkles, Chocolate Chips, M&M's, Cherries, Mixed Berries, Whipped Cream

**\$16.00 Per Person**

## COOKIES AND MILK

- Jumbo Chocolate Chip, Oatmeal Raisin, Peanut Butter
- Skim, Whole Milk, Chocolate Milk

**\$12.00 Per Person**

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring and Summer 2022

## ICE CREAM TRUCK

- Ice Cream Bars, Ice Cream Sandwiches

**\$12.00 Per Person**

## STREET CHURROS

- House Baked Churros
- Caramel Sauce, Chocolate Sauce, Cinnamon Whipped Cream

**\$12.00 Per Person**

## VIENNESE DESSERT TABLE

- European Macaroons, Assortment of French Mini Pastries

**\$26.00 Per Guest**

# Late Night Snacks

## **PB&J Bar**

- Peanut Butter with Grape Jelly
- Almond Butter with Raspberry Jam
- Uncrushables with Strawberry

**\$15.00 Per Person**

## **Wing Time**

- Mild Buffalo
- Original Buffalo
- Teriyaki
- Celery and Carrot Sticks, Ranch Dressing

**\$25.00 Per Person**

\*All prices subject to 25% Service Charge and 7.25% State Sales Tax.

Menus Subject to change

Spring and Summer 2022

## **French Fry Bar**

- Shoe Fries, Sweet Fries, Criss-Cut Fries
- Ranch, Ketchup, Cheese Sauce, Garlic Aioli, Honey Mustard, House Made Sauce

**\$14.00**

## **PIZZA PARTY**

Choose three:

- Pepperoni
- Tomato-Mozzarella
- BBQ Chicken
- Ham & Pineapple

**\$21.00 Per Person**

# Personal Preference

Vegetarian and gluten free options are available upon request.

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

# Plated Dinner

Maximum of two entrée selections (excluding a vegan/vegetarian option), the highest priced entrée is the per person price for all guests. We require the final guest guarantees with exact count for each entrée selection two (2) weeks in advance. Entrée place cards with guests' selection at each place setting.

Third main entree selection available for additional \$10 per person and a fourth course can be offered at an additional \$12.00 per person.

Vegetarian and gluten free options available upon request.

## All plated dinners...

All plated dinners include choice of appetizer, entrée, Chef's selection of seasonal vegetables, and starch and dessert.

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Tazo Tea

## FIRST COURSE - Select One

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Classic Caesar, Romaine Lettuce, Parmesano- Reggiano, Garlic Croutons, Caesar Dressing
- Grilled Peach Caprese, Fresh Fresno Peaches, Heirloom Tomato, Bocconcini Mozzarella, Fresh Basil, Balsamic Glaze
- Little Gem Wedge, Tomatoes, Smoked Bacon, Chives, Blue Cheese Crumbles, Ranch Dressing
- Baby Spinach, Fresh Strawberry, Candied Pecans, Goat Cheese,

## ENTREES

### Airline Chicken Breast

- Rosemary Demi Glace

**\$45.00 Per Person**

### Grilled Pacific Salmon

- Sustainable Catch Grilled Salmon, Citrus Butter Sauce

**\$62.00 Per Person**

### Pan Seared Seasonal Sea Bass

- Beurre Blanc Sauce

**\$72.00 Per Person**

### Pan Seared Halibut

- House Grown Lemon Beurre Blanc Sauce

**\$65.00 Per Person**

Sweet Basil Dressing

- Heirloom Beet Salad, Mixed Greens, Baby Tomato, Medjool Dates, Goat Cheese, Shaved Fennel

**\$65.00 Per Person**

### **Cider Brined and Grilled 12 oz. Pork Chop**

- Whole Grain Mustard Sauce

**\$65.00 Per Person**

### **Herb Crusted 10oz. New York Steak**

- with Pinot Jus

**\$80.00 Per Person**

### **Pan Seared Filet Mignon,...**

- Wild Mushroom Demi Glaze

**\$89.00 Per Person**

### **Desserts (select one)**

- Seasonal Fresh Fruit Tart
- Flourless Chocolate Cake, Fresh Berries
- Raspberry Cheesecake, Raspberry Coulis
- Chocolate Fantasy Mousse Cake, Raspberry Coulis

All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring Summer 2022

# Buffet Dinner

*For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.*

*Chef Action Stations can be added to the buffets as an enhancement*

## Select two entrées...

**Select two entrées 75.00**

**Select three entrées 80.00**

Assorted Rolls

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Tazo Tea

## SALADS (select Two)

- Chilled Heirloom Tomato Soup with Fresh Crab Salad

(maximum of 60 people)

- Ginger Spiced Spring Carrot Soup

(maximum of 60 people)

- Classic Caesar, Romaine Lettuce, Freshly Baked Croutons, Parmigiano-Reggiano, Caesar Dressing
- Peach Caprese Salad, Grilled Peaches, Heirloom Tomatoes, Bocconcini Mozzarella, Fresh Basil, E.V.O.O. and Balsamic Drizzle
- Summer Spinach Salad, Strawberries, Red Onion, Cucumber, Feta, Sliced Almonds, White Balsamic Dressing
- Greek Salad, Arugula, Red Pepper, Tomato, Cucumber,

## SOUTH OF BAJA BUFFET

- Tortilla Soup, Tortilla Strips
- Romaine Lettuce, Tomatoes, Cucumber, Cojita Cheese, Tortilla Strips, Chili-Lemon Vinaigrette
- Lime Marinated Shrimp Ceviche, Corn Tortilla Chips
- Steak Fajita, Red & Green Bell Pepper, Sweet Yellow Onions
- Chili Lime Chicken, Verde Salsa
- Grilled South Pacific Mahi Mahi, Pineapple Salsa
- Cilantro Lime Rice
- Black Beans
- Corn, Flour Tortillas, House-Made Salsa, Cilantro Slaw, Pico De Gallo, Sourcream, Guacamole
- Churros, Dipping Sauce
- Tres Leches Cake

**\$75.00 Per Person**

## BUONA SERA BUFFET

- Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Shaved Parmesan Reggiano Cheese and Caesar Dressing
- Heirloom Tomato Caprese with Fresh Buffalo Mozzarella, Micro Basil, EVOO, Balsamic Glaze

Shredded Red Onion, Kalamata Olive, Feta Cheese, Pine Nuts,  
Red Wine and Oregano Vinaigrette

- Watermelon and Citrus Salad, Citrus Segments, Shaved Fennel, Micro Greens, Herb Vinaigrette

### ENTRÉE (Select Two or Three)

- Chicken Breast Piccata, Caper White Wine Sauce
- Pesto Marinated Chicken Breast, Blistered Tomato Relish
- Fresh Pacific Halibut, Fresh Heirloom Tomato Vinaigrette
- Roasted Pacific Salmon, Seasonal Fruit Salsa
- Grilled Skirt Steak, Cilantro Chimichurri
- Garlic Herb Roasted Pork Loin, Whole Grain Demi Glace

### STARCH (select One)

- Wild Rice Blend Pilaf
- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Seasonal Risotto

### VEGETABLES (select One)

- Steamed Broccoli, Cauliflower, Herb Butter
- Green Bean Almandine with Roasted Tomatoes
- Seasonal Vegetable Medley
- Roasted Asparagus with Wild Mushrooms
- Honey Glazed Baby Carrots with Thyme and Butter

- Dinner Rolls and Breadsticks
- Skuna Bay Salmon Piccata, with Roasted Baby Tomatoes and Lemon Caper Sauce
- Pesto Marinated Chicken Breast with Tomato Puttanesca
- Linguini Aglio e Olio with Fresh Tomatoes and Pine Nuts
- Cheese Ravioli with Classic Basil Marinara
- Tiramisu and Assorted Mini Italian Pastries

**\$80.00 Per Person**

### SoCal Buffet

- Strawberry Salad, Spinach, Almonds, Feta Cheese, Poppy Seed Dressing
- Quinoa & Kale Salad, Cucumber, Chickpeas, Tomato, Lemon Dressing
- Grilled Flank Steak, Chimichurri
- Pan Seared Pacific Salmon, Herb Marinated, Meyer Lemon Butter Sauce
- Roasted Carrots, Sea Salt, Coriander
- Rosemary-Garlic Red Potatoes
- Assorted Dessert Bars

**\$75.00 Per Person**



**DESSERT**

Chef's Assortment of Seasonal Mini Pastries

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring Summer 2022

# Alternative Options

## Dinner

- Wild Mushroom Risotto with English Peas, Truffle Oil Drizzle, Parmesan (GF)
- Penne Pasta, Vegan Puttanesca Sauce (Gluten Free available upon request)
- Spaghetti Arbiatta, Spicy Tomato Sauce, Fresh Garden Basil
- Vegetable Medley Ravioli, Roasted Peppers, Baby Tomato
- Tuscan Kale Quinoa Sauté with Seasonal Vegetables Tamarind Chipotle Sauce, Crumbled Goat Cheese, Toasted Pepitas

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring Summer 2022

# Specialty Offerings

All prices are subject to 24% service charge and 7.25% state sales tax. Menus subject to change.

# Signature Wine Series

## **CANVAS BRUT BLANC DE BLANCS, ITALY**

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

**\$34.00 Per Bottle**

## **CANVAS PINOT GRIGIO, VENETO, ITALY**

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

**\$34.00 Per Bottle**

## **CANVAS CHARDONNAY, CALIFORNIA**

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

**\$34.00 Per Bottle**

## **CANVAS PINOT NOIR, CALIFORNIA**

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

**\$34.00 Per Bottle**

## **CANVAS CABERNET SAUVIGNON, CALIFORNIA**

*Subtle hints of oak and spice married with lively tannins.*

**\$34.00 Per Bottle**

**\$54.00 PER BOTTLE**

All prices subject to 24% service charge and 7.25% state sales tax

Menu subject to change

Spring Summer 2022

# Bubbles, White and Red Wines

## SPARKLING + ROSÉ

**Chandon Brut Classic, Napa Valley, California**

**\$85.00 Per Bottle**

**Taittinger, Brut, Reims, France**

**\$120.00 Per Bottle**

**Villa Sandi Il Fresco Brut Prosecco, Veneto, Italy**

**\$37.00 Per Bottle**

**Belleruche, Côtes du Rhône, France**

**\$42.00 Per Bottle**

## RED WINES

**Meomi, California, Pinot Noir**

**\$52.00 Per Bottle**

**La Crema, Monterrey California, Pinot Noir**

**\$48.00 Per Bottle**

**Michael Mondavi Oberon, Napa Valley California, Merlot**

**\$69.00 Per Bottle**

## WHITE WINES

**Kendall-Jackson Vintner's Reserve, California, Chardonnay**

**\$38.00 Per Bottle**

**Mer Soleil 'Reserve', Santa Lucia Highlands, California, Chardonnay**

**\$52.00 Per Bottle**

**Emmolo, Napa Valley, California, Sauvignon Blanc**

**\$44.00 Per Bottle**

**Castello Banfi San Angelo, Toscana, Italy, Pinot Grigio**

**\$45.00 Per Bottle**

**Daou, Paso Robles California, Cabernet Sauvignon**

**\$65.00 Per Bottle**

\* All Prices Subject to 24% Service Charge and 7.25% State Sales Tax. Menus subject to change  
Spring Summer 2022

# Hand Crafted Cocktails

## CLASSIC SIGNATURE COCKTAILS

### MARGARITA

*Tequila, Lime, Agave Nectar*

\$15.00

### OLD FASHIONED

*Bourbon, Demerara, Angostrua Bitters*

\$15.00

### HARVEST MULE

*Infused Vodka, Ginger Beer, Lime*

\$15.00

### HABANERO MARGARITA

*Tequila, Habanero, Falernum. Lime*

\$15.00

\* All Prices Subject to 24% Service Charge and 7.25% State Sales Tax. Menus subject to change



# Bar Packages

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

## SIGNATURE HOST BAR PER PERSON

TWO HOURS

\$36.00

THREE HOURS

\$52.00

FOUR HOURS

\$62.00

FIVE HOURS

\$72.00

## PREMIUM HOST BAR PER PERSON

TWO HOURS

\$40.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

## SIGNATURE HOSTED BAR PER DRINK

SIGNATURE COCKTAIL

\$13.00

SIGNATURE BRAND MARTINI

\$14.00

HOUSE BRAND WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

ASSORTED SOFT DRINKS & MINERAL WATERS

\$6.00

## PREMIUM HOSTED BAR PER DRINK

PREMIUM COCKTAIL

\$16.00

**SUPER PREMIUM HOST BAR PER PERSON**

TWO HOURS

\$50.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

**BEER & WINE STATION PER PERSON PER HOUR**

TWO HOUR

\$26.00

THREE HOUR

\$39.00

FOUR HOUR

\$47.00

FIVE HOUR

\$55.00

**NO HOST BAR**

PREMIUM MARTINI

\$17.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

ASSORTED SOFT DRINKS &amp; MINERAL WATERS

\$6.00

**SUPER PREMIUM HOSTED BAR PER DRINK**

SUPER PREMIUM COCKTAIL

\$18.00

SUPER PREMIUM MARTINI

\$19.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

## SIGNATURE COCKTAIL

\$14.00

## SIGNATURE MARTINI

\$15.00

## PREMIUM COCKTAIL

\$17.00

## PREMIUM MARTINI

\$18.00

## SUPER PREMIUM COCKTAIL

\$19.00

## SUPER PREMIUM MARTINI

\$20.00

## DOMESTIC BEER

\$8.00

## IMPORTED BEER

\$9.00

## CRAFT BEER

\$10.00

## ASSORTED SOFT DRINKS AND MINERAL WATERS

\$7.00

**LABOR CHARGES**

## IMPORTED BEER

\$8.00

## CRAFT SPECIALTY BEER

\$9.00

## SOFT DRINKS &amp; MINERAL WATER

\$6.00

**CLASSIC SIGNATURE COCKTAILS**

## MARGARITA - Tequila, Lime, Agave Nectar

\$15.00

## OLD FASHIONED - Bourbon, Demerara, Angostura Bitters

\$15.00

## HARVEST MULE - Infused Vodka, Ginger Beer, Lime

\$15.00

## HABANERO MARGARITA - Tequila, Habanero, Falernum, Lime

\$15.00

**NO HOST BEVERAGE PACKAGE PER DRINK**

## SIGNATURE COCKTAIL

\$14.00

## SIGNATURE MARTINI

\$15.00

## Waiters, each

*up to three hours*

\$150.00

## Bartenders, each

*up to three hours Each Additional Hour is 50.00*

\$150.00

## PREMIUM COCKTAIL

\$17.00

## PREMIUM MARTINI

\$18.00

## SUPER PREMIUM COCKTAIL

\$19.00

## SUPER PREMIUM MARTINI

\$20.00

## HOUSE BRAND WINE

\$12.00

## DOMESTIC BEER

\$8.00

## IMPORTED BEER

\$9.00

## CRAFT BEER

\$10.00

## ASSORTED SOFT DRINKS, JUICES AND WATER

\$7.00

\* All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Spring Summer 2022

# Ceremony and Reception Locations

## **Vista Ballroom**

Beautiful views and large windows make this ballroom an ideal location for smaller groups. The Vista Ballroom can hold 120 guests with a dance floor. It is the perfect setting for an intimate event.

## **Grand Plaza Ballroom**

The largest Ballroom in Ventura County, The Grand Plaza Ballroom can hold up to 350 guests including a dance floor. Enjoy the elegance of a updated modern ballroom that opens up to a beautiful foyer

## **Garden Gazebo**

This lovely venue is set within a beautiful landscaped garden with cascading waterfalls. With beautiful Southern California weather, you can hold the service or reception in this spot.

# Young Adult Packages

*For Events with ten (10) guests or less, there is a set up fee of two hundred and fifty dollars (\$250) per buffet*

*All young adult packages include three passed hors d'oeuvres, and challah cutting service, client to provide challah.*

*Children 3 years of age and younger no charge.*

## YOUTH ADULT PACKAGE

**\$60.00 Per Guest**

### DISPLAYED HORS D'OEUVRES

CHOOSE THREE

- Fruit Skewer
- Chicken Skewer
- Pizza Bites
- Puff Pastry Wrapped Franks
- Miniature Quiche
- Vegetable Egg Rolls
- Bruschetta of Tomato, Basil and Goat
- Cheese
- Mozzarella Sticks

## BON APETIT BUFFET

- Local Seasonally Inspired Fresh Fruit Salad
- Classic Caesar Salad with Crisp Romaine Leaves, Cherry Tomatoes, Garlic Croutons and Shaved Parmesan Reggiano Cheese
- Penne Pasta with Choice of Marinara Sauce or Creamy Alfredo Sauce
- Grilled Chicken
- Steamed Broccoli
- Garlic Bread and Parmesan Breadsticks
- Ice Cream Bar
- Unlimited Soft Drink Bar with an attendant

## BBQ CELEBRATION BUFFET

- Local Seasonally Inspired Fresh Fruit Salad
- Create Your Own Salad: Crisp Romaine Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Cheddar Cheese and Herb Croutons, served with a Selection of Dressings
- Grilled Angus Hamburgers with all the Trimmings

- Chicken Strips with Crisp French Fries and Onion Rings, served with BBQ sauce and Buttermilk Ranch
- House Made Mac n' Cheese with Three Cheeses
- Ice Cream bar
- Unlimited Soft Drink Bar with an Attendant

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menus subject to change

Spring Summer 2022

# Adult Buffet Packages

For Events with ten (10) guests or less, there is a set up fee of two hundred and fifty dollars (\$250) per buffet.

All adult packages include three passed hors d'oeuvres, and challah cutting service, client to provide challah.

Children 3 years of age and younger no charge.

## TRAY PASSED HORS D'OEUVRES

CHOOSE THREE

### COLD HORS D'OEUVRES

- Goat Cheese & Tomato Bruschetta Crostini
- Sundried Tomato and Mozzarella
- Artichoke, Olive, Tomato Skewer
- Cumin Rubbed Beef Filet on Focaccia
- Chilled Shrimp with Cocktail Sauce
- Peppered Ahi with Wasabi Aioli
- Smoked Salmon Mousse in Puff Pastry
- Fresh Ceviche Cup

### HOT HORS D'OEUVRES

- Spicy Fiesta Quesadilla
- Spanakopita, Spinach, Feta, Spices
- Vegetable Spring Rolls, Sweet Chili
- Chicken Teriyaki, Brochette

## ADULT BUFFET PACKAGE \$90 per guest

### SOCAL BUFFET

- Strawberry Salad, Spinach, Almonds, Feta Cheese, Poppy Seed Dressing
- Quinoa & Kale Salad, Cucumber, Chickpeas, Tomato, Lemon Dressing
- Grilled Flank Steak, Chimichurri
- Pan Seared Pacific Salmon, Herb Marinated, Meyer Lem on Butter Sauce
- Roasted Carrots, Sea Salt, Coriander
- Rosemary-Garlic Red Potatoes

**\$75.00 Per Guest**

### BUONA SERA BUFFET

- Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Shaved Parmesan Reggiano Cheese and Caesar Dressing
- Heirloom Tomato Caprese with Fresh Buffalo Mozzarella, Micro Basil, EVOO, Balsamic Glaze



- Stuffed Mushrooms, Boursin Cheese, Spinach
- Thai Chicken Skewer, Peanut Sauce
- Chipotle Glazed Beef Skewer
- Coconut Shrimp, Chili Garlic Sauce
- Maryland Crab Cakes, Spicy Aioli
- Mini Beef Wellington, Béarnaise Sauce
- Dijon Rosemary Crusted Lamb Chop

- Skuna Bay Salmon Piccata, with Roasted Baby Tomatoes and Lemon Caper Sauce
- Pesto Marinated Chicken Breast with Tomato Puttanesca
- Linguini Aglio e Olio with Fresh Tomatoes and Pine Nuts
- Cheese Ravioli with Classic Basil Marinara
- Tiramisu and Assorted Mini Italian Pastries

**\$80.00 Per Guest**

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menus subject to change

Spring Summer 2022

# Adult Plated Packages

*All plated dinners All plated dinners include choice of appetizer, entrée, and dessert, assorted breads and iced tea.*

*Maximum of two entrée selections (excluding a vegan/vegetarian option), the highest priced entrée is the per person price for all guests. We require the final guest guarantees with exact count for each entrée selection two (2) weeks in advance. Entrée place cards with guests' selection at each place setting.*

*Third main entree selection available for additional \$10 per person.*

## TRAY PASSED HORS D'OEUVRES

CHOOSE THREE

## COLD HORS D'OEUVRES

- Goat Cheese & Tomato Bruschetta Crostini
- Sundried Tomato and Mozzarella
- Artichoke, Olive, Tomato Skewer
- Cumin Rubbed Beef Filet on Focaccia
- Chilled Shrimp with Cocktail Sauce
- Peppered Ahi with Wasabi Aioli
- Smoked Salmon Mousse in Puff Pastry
- Fresh Ceviche Cup

## HOT HORS D'OEUVRES

- Spicy Fiesta Quesadilla
- Spanakopita, Spinach, Feta, Spices
- Vegetable Spring Rolls, Sweet Chili

## FIRST COURSE - Select One

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Classic Caesar, Romaine Lettuce, Parmesano- Reggiano, Garlic Croutons, Caesar Dressin
- Grilled Peach Caprese, Fresh Fresno Peaches, Heirloom Tomato, Bocconcini Mozzarella, Fresh Basil, Balsamic Glaze
- Little Gem Wedge, Tomatoes, Smoked Bacon, Chives, Blue Cheese Crumbles, Ranch Dressing
- Baby Spinach, Fresh Strawberry, Candied Pecans, Goat Cheese, Sweet Basil Dressing
- Heirloom Beet Salad, Mixed Greens, Baby Tomato, Medjool Dates, Goat Cheese, Shaved Fennel

## SECOND COURSE

- Airline Chicken Breast, Rosemary Demi Glace - **\$45** per guest
- Grilled Pacific Salmon, Sustainable Catch Grilled Salmon, Citrus

- Chicken Teriyaki, Brochette
- Stuffed Mushrooms, Boursin Cheese, Spinach
- Thai Chicken Skewer, Peanut Sauce
- Chipotle Glazed Beef Skewer
- Coconut Shrimp, Chili Garlic Sauce
- Maryland Crab Cakes, Spicy Aioli
- Mini Beef Wellington, Béarnaise Sauce
- Dijon Rosemary Crusted Lamb Chop

Butter Sauce - **\$62** per guest

- Pan Seared Seasonal Sea Bass, Beurre Blanc Sauce - **\$72** per guest
- Pan Seared Halibut, House Grown Lemon Beurre Blanc Sauce - **\$65** per guest
- Cider Brined and Grilled 12 oz. Pork Chop, Whole Grain Mustard Sauce - **\$65** per guest
- Herb Crusted 10oz. New York Steak with Pinot Jus - **\$80** per guest
- Pan Seared Filet Mignon, Wild Mushroom Demi Glaze - **\$89** per guest

#### SELECT TWO SIDES

- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Cheddar Gratin Potatoes
- Roasted Fingerling Potatoes
- Glazed Baby Carrots
- Roasted Asparagus
- Sautéed Broccolini

#### DESSERT - Select One

- Seasonal Fresh Fruit Tart
- Flourless Chocolate Cake, Fresh Berries
- Raspberry Cheesecake, Raspberry Coulis
- Chocolate Fantasy Mousse Cake, Raspberry Coulis

All prices subject to 25% Service Charge and 7.25% Sales Tax

Menu subject to change

Spring Summer 2022

# Hors D'Oeuvres

Prices are Subject to 25% Service Charge and 7.25% Sales Tax.

Menus subject to change

# Bar Packages

*Additional brands can be upgraded at an additional \$5.00 per brand, per person*

## SIGNATURE BRAND BAR PER HOUR

TWO HOURS

\$36.00

THREE HOURS

\$52.00

FOUR HOURS

\$62.00

FIVE HOURS

\$72.00

## PREMIUM BRAND BAR PER HOUR

TWO HOURS

\$40.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

## SIGNATURE BRAND HOSTED BAR BY THE DRINK

SIGNATURE COCKTAILS

\$13.00

SIGNATURE MARTINI

\$14.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

ASSORTED SOFT DRINKS & MINERAL WATERS

\$6.00

## PREMIUM BRAND HOSTED BAR BY THE DRINK

PREMIUM COCKTAIL

\$16.00

PREMIUM BRAND MARTINI

**SUPER PREMIUM BRAND BAR PER HOUR**

TWO HOURS

\$50.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

**BEER, WINE, SOFT DRINKS BAR**

TWO HOURS

\$26.00

THREE HOURS

\$39.00

FOUR HOURS

\$47.00

FIVE HOURS

\$55.00

**LABOR CHARGES**

Bartenders, up to three hours

PREMIUM BRAND MARTINI

\$17.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

ASSORTED SOFT DRINKS & MINERAL WATERS

\$6.00

**SUPER PREMIUM BRAND HOSTED BAR BY THE DRINK**

SUPER PREMIUM COCKTAILS

\$18.00

SUPER PREMIUM MARTINI

\$19.00

HOUSE WINE BY THE GLASS

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

*each additional hour is 50.00*

\$150.00

Waiter, up to three hours

*each additional hour is 50.00*

\$150.00

IMPORTED BEER

\$8.00

SPECIALTY CRAFT BEER

\$9.00

ASSORTED SOFT DRINKS & MINERAL WATERS

\$6.00

Prices are Subject to 25% Service Charge and 7.25% Sales Tax

Menus are subject to change

Spring Summer 2022



# Enhancements

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menus are subject to change

# Additional Enhancements

Prices are Subject to 25% Service Charge and 7.25% Sales Tax

# Preferred Vendors

## APPROVED OUTSIDE CATERERS - INDIAN

- Manohar's Delhi Palace - 626-961-0343
- Mantra - 951-739-9401
- Woodlands - 818-998-4200
- Shahnawaz - 562-402-7443

## APPROVED OUTSIDE CATERERS - PERSIAN / KOSHER

- Masour Catering - 818-776-8833
- Simon Catering - 310-466-6333
- MGM Foods - 323-937-1374
- Sharon Catering - 818-344-7472

# Reception

## **SNOWFLAKE COCKTAIL RECEPTION**

Mini Chimichurri Steak Skewers  
Apple Sausage Phyllo Cups  
Mini Beef Wellington with remoulade  
Apple and Sage Stuffed Mushroom

\*\*Three pieces per person

**\$15.00 Per Guest**

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menu subject to change

Spring Summer 2022

## **CHEF'S CHEESE BOARD**

Choice of Imported and Domestic Cheese, Lavosh, Artisanal Breads,  
and Crackers, Seasonal Condiments, Fruits, and Nuts

**\$30.00 Per Guest**

# Dinner Buffet

*For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.*

## WINTER WONDERLAND DINNER BUFFET

- Roasted Butternut Squash Soup with Spiced Crema
- Winter Greens and Apple Salad - Carrots, Cranberries, Goat Cheese, Cider Vinaigrette
- Herb Roasted Turkey Breast with Traditional Gravy
- Spiral Honey Glazed Ham
- Lemon and Herb Roasted Salmon
- Green Bean Almandine with Roasted Tomatoes
- Seasonal Vegetable Medley
- Garlic Mashed Potatoes
- Apple Sausage Stuffing
- Assorted Dinner Rolls
- Pumpkin Pie
- Cranberry Apple Tart with Spiced Whipped Cream

**\$100.00 Per Guest**

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menu subject to change.

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## DELUXE HOLIDAY DINNER BUFFET

- Lobster Bisque with Sherry Gastrique
- Port Poached D'Anjou Pear Salad- Spinach, Frisee, Point Reyes Blue Cheese, Candied Pecans, Lemon Oil and Port Reduction.
- Slow Roasted Prime Rib with Au jus and Creamy Horseradish.
- Mustard Maple Glazed Organic Salmon
- Pecan Crusted Chicken Breast
- Smashed Sweet Potatoes with Roasted Marshmallows
- Herb Roasted Heirloom Fingerling Potatoes
- Roasted Asparagus with Wild Mushrooms
- Honey Glazed Heirloom Carrots with Thyme and Butter
- Artisanal Bread Display
- Chef's Choice Seasonal Mini Pastries

**\$150.00 Per Guest**

# Bar Packages

With bar packages perfect for your style of occasion, guests will savor and enjoy. Select from a variety of soft drinks, red and white wine, premium and domestic beer and cocktails.

## HOSTED BAR PACKAGE PER PERSON

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

### LABOR

Waiters, each, up to three hours

*each additional hour \$50*

\$150.00

Bartenders, each, up to three hours

*each additional hour \$50*

## WINE, BEER & SOFT DRINKS

TWO HOURS

\$26.00

THREE HOURS

\$39.00

FOUR HOURS

\$47.00

## SIGNATURE BRAND BAR PER PERSON

TWO HOURS

\$36.00

THREE HOURS

\$52.00

FOUR HOURS

\$62.00

FIVE HOURS

\$72.00

## PREMIUM BRANDS

TWO HOURS

\$40.00

THREE HOURS

\$62.00

FOUR HOUR

\$72.00

FIVE HOURS

\$82.00

FIVE HOURS

\$55.00

**SUPER PREMIUM BRANDS**

TWO HOURS

\$50.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

\*All prices subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring Summer 2022

# Virtual Tour