

HYATT WEDDING GUIDE



The Lovers Experience

THE LOVERS EXPERIENCE

Inclusions

- One hour ceremony rehearsal on available venue
- Fruit infused water stations
- Padded white garden chairs
- Four (4) passed Hors D'Oeuvres
- One (1) hour Premium Bar
- Canvas by Michael Mondavi wine service 2 bottles per table
- Two (2) course plated menu of your choice
- Champagne toast
- Dancefloor & Risers
- Variety of banquet tables
- Table linen and cloth napkins in black or white
- Padded white garden chairs or hotel banquet chairs
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Wedding night accommodations for the newlyweds
- One dedicated day of Dressing Room
- Complimentary menu tasting for up to four guests

Wedding Site Fee

\$1,500 to \$5,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$199 per guest

All Prices Subject to 26% Service Charge & 7.8475% Tax.

DINNER ENTREE SELECTIONS

- French Breast of Chicken **GF**

Mission Fig Aged Balsamic Glazed French Breast of Chicken,
Roasted Radish and Squash, Rainbow Chard, Carrot Ginger
Puree, Fig Jus

.....
- Pan-Seared Sustainable Salmon **GF**

Parsnip Puree, Petite Buttered Turnip and Turnip Greens,

Roasted Cherry Tomato, Citrus Chive Butter
.....
Grilled New York Strip **GF**
Dauphinois Potato, Grilled Broccolini Herb Roasted Tomato,
Caramelized Citrus Steak Sauce
.....

DINNER ENTREE INCLUSIONS

Baby Iceberg Wedge **GF**
Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing
.....
Frisee and Spinach Salad **GF**
Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, Toasted Walnuts, Maple Sherry Vinaigrette
.....
Artisan Romaine Salad
Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic Parmesan Dressing
.....
Arugula and Endive Salad **V GF**
Local Palm Dates Candied Pecan, California Humboldt Fog Blue Cheese and Cranberry Port Wine Vinaigrette
.....
Vegetable Minestrone Soup **DF VGN**
Garden Vegetables, Herbed Tomato Broth, Cannellini Beans
.....
Roasted Yellow Pepper Potato Bisque **V GF**
Yukon Gold Potatoes, Garden Herbs, Chive Oil
.....

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

The Grove Experience

THE GROVE EXPERIENCE
<div><div>Inclusions</div><div><ul style="list-style-type: none">• One hour ceremony rehearsal on available venue• Padded white garden chairs• Fruit infused water stations• Six (6) passed Hors D' Oeuvres• One and a half (1.5) hour Premium Bar• Canvas by Michael Mondavi wine service 2 bottles per table• Two (2) course plated menu of your choice• Champagne toast• Dancefloor & Risers</div></div>

- Variety of banquet tables
- Table linen and cloth napkins in black or white
- Padded white garden chairs or hotel banquet chairs
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Wedding night accommodations for the newlyweds
- One dedicated day of Dressing Room
- Complimentary menu tasting for up to four guests

Wedding Site Fee

\$1,500 to \$5,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$260 per guest

All Prices Subject to 26% Service Charge & 7.8475% Tax

DINNER ENTREE SELECTIONS **GF**

Sonoma Wine Braised Short Rib **GF**

Root Vegetable Puree, Roasted California Field Carrots,
Caramelized Cipollini, Haircot Vert Natural Braising Jus

Local Pacific Bass

Potato Parsnip Puree, Haricot Vert Sauté, Roasted Autumn
Squash, Fennel Citrus Slaw, Herb Dijon Beurre Blanc

DINNER ENTREE INCLUSIONS

Baby Iceberg Wedge **GF**

Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing

Frisee and Spinach Salad **GF**

Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, Toasted Walnuts, Maple Sherry Vinaigrette

Artisan Romaine Salad

Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic Parmesan Dressing

Arugula and Endive Salad **V GF**

Local Palm Dates Candied Pecan, California Humboldt Fog Blue Cheese and Cranberry Port Wine Vinaigrette

Vegetable Minestrone Soup **DF VGN**
Garden Vegetables, Herbed Tomato Broth, Cannellini Beans

Roasted Yellow Pepper Potato Bisque **V GF**
Yukon Gold Potatoes, Garden Herbs, Chive Oil

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

The Icing on the Cake Experience

ICING ON THE CAKE EXPERIENCE

Inclusions

- One hour ceremony rehearsal on available venue
- Padded white garden chairs
- Fruit infused water stations
- Four (4) passed Hors D' Oeuvres
- One (1) hour Super Premium Bar
- Canvas by Michael Mondavi wine service 2 bottles per table
- Three (3) course plated menu of your choice
- Champagne toast
- Dancefloor & Risers
- Variety of banquet tables
- Table linen and cloth napkins in black or white
- Padded white garden chairs or hotel banquet chairs
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Wedding night accommodations for the newlyweds
- One dedicated day of Dressing Room
- Complimentary menu tasting for up to four guests
- Spa Treatment for Couple
- Breakfast for Couple the following day

Wedding Site Fee

\$1,500 to \$5,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$278 per guest

All Prices Subject to 26% Service Charge & 7.8475% Tax.

DINNER ENTREE SELECTIONS

Land and Sea **GF**

Peppercorn Crusted Beef Filet, Seared Prawns, Roasted Garlic Mashed Potatoes, Lemon Scented Buttered Asparagus, Red Wine Bordelaise, Oven Roasted Tomato

Short Rib and Chicken Duet

Cabernet Braised Short Rib and Lemon Thyme French Breast of Chicken, Buttered Whipped Potatoes, Roasted Broccolini Cabernet Jus

DINNER ENTREE INCLUSIONS

Baby Iceberg Wedge **GF**

Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing

Frisee and Spinach Salad **GF**

Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, Toasted Walnuts, Maple Sherry Vinaigrette

Artisan Romaine Salad

Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic Parmesan Dressing

Arugula and Endive Salad **V GF**

Local Palm Dates Candied Pecan, California Humboldt Fog Blue Cheese and Cranberry Port Wine Vinaigrette

Vegetable Minestrone Soup **DF VGN**

Garden Vegetables, Herbed Tomato Broth, Cannellini Beans

Roasted Yellow Pepper Potato Bisque **V GF**

Yukon Gold Potatoes, Garden Herbs, Chive Oil

DESSERTS

Chocolate Dome **V**

Almond Sponge, Whipped Chantilly, Raspberry Coulis

White Chocolate Cheesecake **V**

White Chocolate Lemon Cheesecake, Blueberry Compote

Lemon Tart **V**

Blueberry Conserves, Toasted Meringue

Flourless Chocolate Cake **V GF**

Milk Chocolate Mousse, Raspberry Coulis

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Signature Bar Packages

Featuring Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, & Scotch, and Canvas by Michael Mondavi Wines. Bartender Fee is \$225 for 3 hours of service

SIGNATURE BAR PACKAGES

Featuring Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, & Scotch, and Canvas by Michael Mondavi Wines.

\$225 3 hour service Bartender fee

SIGNATURE BAR PACKAGES

SIGNATURE HOST SPONSORED BAR - ON CONSUMPTION

- Signature Cocktails | \$16 per drink
- Signature Wines | \$16 per drink
- Signature Champagne | \$16 per drink
- Domestic Beer | \$11 per drink
- Premium & Imported Beer | \$12 per drink
- Local Craft Beer | \$13 per drink
- Assorted Juices | \$9 per drink
- Pepsi Soft Drinks, Still & Sparkling Waters | \$8 per drink

SIGNATURE HOST SPONSORED BAR - PER PERSON

- First Hour | \$30 per guest
- Second Hour | \$20 per person
- Each Additional Hour | \$16 per guest

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Premium Bar Packages

PREMIUM BAR PACKAGES

PREMIUM HOST SPONSORED BAR - ON CONSUMPTION

- Premium Cocktails | \$18 per drink
- Premium Wines | \$18 per drink
- Premium Champagne | \$18 per drink
- Domestic Beer | \$11 per drink
- Premium & Imported Beer | \$12 per drink
- Local Craft Beer | \$13 per drink
- Assorted Juices | \$9 per drink
- Pepsi Soft Drinks, Still & Sparkling Waters | \$8 per drink

PREMIUM HOST SPONSORED BAR - PER PERSON

- First Hour | \$38 per guest
- Second Hour | \$22 per guest
- Each Additional Hour | \$17 per guest

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Super Premium Bar Packages

SUPER PREMIUM BAR PACKAGES

SUPER PREMIUM HOST SPONSORED BAR - ON CONSUMPTION

- Super Premium Cocktails | \$20 per drink
- Super Premium Wines | \$20 per drink
- Super Premium Champagne | \$20 per drink
- Domestic Beer | \$11 per drink
- Premium & Imported Beer | \$12 per drink
- Local Craft Beer | \$13 per drink

Assorted Juices | \$9 per drink
.....
Pepsi Soft Drinks, Still & Sparkling Waters | \$8 per drink
.....

SUPER PREMIUM HOST SPONSORED BAR - PER PERSON

First Hour | \$42 per guest
.....
Second Hour | \$24 per guest
.....
Each Additional Hour | \$19 per guest
.....

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Beer & Wine Bar Packages

BEER & WINE BAR PACKAGES

BEER & WINE HOST SPONSORED BAR - ON CONSUMPTION

Signature Wines | \$18 per drink
.....
Signature Champagne | \$18 per drink
.....
Domestic Beer | \$11 per drink
.....
Premium & Imported Beer | \$12 per drink
.....
Local Craft Beers | \$13 per drink
.....
Assorted Juices | \$9 per drink
.....
Pepsi Soft Drinks, Still & Sparkling Waters | \$8 per drink
.....

BEER & WINE HOST SPONSORED BAR - PER PERSON

First Hour | \$22 per guest
.....
Second Hour | \$20 per guest
.....
Each Additional Hour | \$16 per guest
.....

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Hors D' Oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection. Tray Passed Attendant required at \$175 for up to 3 hours. \$50 for each additional hour.

HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.
Minimum order of 25 pieces per selection.

Priced Per Piece
All items will be displayed unless requested to be passed.

\$175 *Tray Passed Attendant required up to 3 Hours*

\$50 *Each Additional Hour*

WARM SELECTIONS

- Chicken Harissa Meatballs
With Cilantro Mint Crema

.....
- Black Bean Empanada **DF V**
With Roasted Red Pepper Aioli

.....
- Crisp Parmesan Artichoke Beignet **V**
With Spicy Marinara

.....
- Bacon Wrapped Dates **GF**
Stuffed with Blue Cheese

.....
- Mini Maryland Style Crab Cake **SF**
With Sriracha Remoulade

.....
- Short Rib Empanada
With Avocado Crema

.....
- Vegetarian Spring Roll **DF V**
With Thai Chili

.....
- Phyllo Purse **V**
With Fig and Mascarpone

.....
- Bacon Wrapped Jalapeno Chicken **DF GF**

.....
- Vegetable Samosa **DF V**

With Cilantro Lime Crema

Crispy Firecracker Shrimp Spring Roll **SF**
With Crab Cream Cheese, Sambal Chili

\$12 *Per Piece*

COLD SELECTIONS

Tuna Poke **DF**
With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet

Pear and Blue Cheese Tartlet **V**
With Peach Preserves & Candied Pecan

Heirloom Tomato Bruschetta **V**
on Creamy Goat Cheese Toast

Prosciutto Wrapped Summer Melon **V GF**
With Mozzarella & Garden Basil

Brie Grilled Cheese **V**
Candies Fresno

Stuffed Peppadew **V GF**
With Peppered Boursin Cheese

California Roll **DF SF**
With Soy Pearls

Pacific Catch Ceviche **DF GF**
With Citrus Marinade, Red Onion, Diced Cucumber

Southwest Chicken Salad Tart **DF**

\$12 *Per Piece*

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Presentation Stations

Curate a perfectly paired after-party reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Priced based on two hours of service. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

PRESENTATION STATIONS

Curate a perfectly paired after-party reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

Presentation Stations are priced per person.

Price based on 2 hours of service

An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

LOADED GIANT TATCHOS BAR

Tator Tots

Green Chile Queso **GF**

Ground Beef Chile, Black Beans **DF GF**

Achiote Spiced Chicken **DF GF**

Toppings

Pecan Smoked Bacon, Green Onions, Shredded Cheddar, Sour Cream, Diced Tomatoes, Black Olives, Picked Cilantro, Pickled Jalapenos, Citrus Guacamole

\$42 *Per Guest*

SLIDER BAR (CHOOSE THREE):

All Beef Slider

Caramelized Onions, Special Sauce, American cheese

Bison Burger

Bacon Tomato Jam, Sliced Provolone

Barbecue Roasted Wild Mushrooms **DF VGN**

and Pickled Red Onions

Southern Fried Chicken Slider

White Cheddar, Sliced Pickle, Roasted Garlic Aioli

Garlic Herb Meatball Slider

With Sliced Mozzarella and Pomodoro

Cuban Slider

Roasted Pork Carnitas, Sliced Ham, Swiss Cheese, Pickle & Green Chile

House-made BBQ Potato Chips **DF V GF**

.....

~~\$46~~ *Per Guest*

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Something Sweet

LATE NIGHT DESSERT

.....

Priced per guest
Price based on two hours of service

CHOCOLICIOUS

- Sweet and Salty Brownies
-
- Chocolate Caramel Ganache Tart **V GF**
-
- Chocolate Dipped Pretzel Rods **V**
-
- Chocolate Coffee Opera Cake **V**
-

~~\$28~~ *Per Guest*

DONUT BAR

- Cinnamon Sugar Donuts **V**
-
- Beignets, Powdered Sugar **V**
-
- Spiced Cake Donut Holes **V**
-
- Chocolate Dipped Brioche Donuts **V**
-

~~\$26~~ *Per Guest*

SUNDAE FUNDAY

- Vanilla and Chocolate Ice Cream **V GF**
-
- Candy Pieces, Marshmallows, Toasted Pecans and Almonds,
Strawberry Compote, Pineapple Compote, Hot Fudge, Caramel,
Sprinkles, Whipped Cream
-
- Cookie Pieces, Brownie Bits, Pound Cake Bites
-

~~\$32~~ *Per Guest*

A LA CARTE

Mini Gourmet Cupcakes **V** | \$75 per dozen

Cookie Jar **V** | \$78 per dozen
Chocolate Chunk, Vanilla Sugar Cookie, White Chocolate Macadamia

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Brunch Menu

RISE & DINE BRUNCH

\$75*Per Guest*

RISE & DINE

- Greek Yogurt Parfaits
with House Made Granola and Berries
- Toasted Everything Bagels
with Shaved Red Onions, Dill Cream Cheese, Smoked Salmon,
Capers & Hard-Boiled Eggs
- Individual Frittatas
with Spinach, Sundried Tomato and Goat Cheese
- Sweet Belgian Waffles
with Maple Syrup, Whipped Salted Butter

SIDES

- Freshly Baked Pastries
- Assorted Mini Fruit Tarts and Macarons
- Applewood Smoked Bacon

BEVERAGES

- Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas
- Selection of Chilled Fruit Juices

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian