MEETING & EVENT MENUS



Daily Sunrise Fresh Start

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. Experience our carefully selected enhanced breakfast by choosing the day's featured menu. \$58 Per Guest on Designated Day, \$68 Per Guest on All Other Days An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

Citrus Mint Infused Water Cucumber Mint Infused Water	
Sliced Varietal Melon and California Grapefruit Segments (VG, GF, Golden Pineapple Wedges, Sliced Honeydew (VG, GF, DF)	
Whole Bananas, Granny Smith Apples and Fresh Strawbern Whole Bananas, Seasonal Stone Fruits, and Honeycrisp Apples (VG, GF, DF)	es
(VG, GF, DF) Maple Pecan Danish (V), Apple Cinnamon Muffins (V), Choc Warm Baked Cinnamon Rolls (V), Butter Croissant (V), Gluten Free Croissants (V)	olate
Blueberry Muffin (V, GF) Warm Vegan Farro Porridge, Soy Milk, Maple, Golden Raisin Greek Yogurt Parfait Candied Pecans (VG, DF, N)	S,
Honeyed Apricot, Fresh Blueberry, and Crisp House Made Granola (V, N) Cage Free Scrambled Eggs, Caramelized Onions, Spinach,	
Build Your Own Taco Farm Fresh Scrambled Eggs (V), Applewood Smoked Bacon, Roasted Tomatoes, Aged Parmesan (V, GF) Freshly Brewed Regular & Decaffeinated Coffee and Tazo T	 eas
Diced Potatoes (VG, DF), Cheddar Cheese, Fire Roasted House Salsa, Flour Tortillas (VG, DF) \$58 Per Guest	
Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas	
\$58 Per Guest	
WEDNESDAY & SUNDAY SUNRISE FRESH START Selection of Chilled Juices FRIDAY SUNRISE FRESH START Selection of Chilled Juices	

Selection of Chilled Juices Pineapple Ginger Infused Water Sliced Cantaloupe, Halved Oranges and Red Seedless Grapes (VG, GF, DF) Whole Bananas, Gala Apples, and Fresh Blueberries (VG, GF, DF) Whole Bananas, Gala Apples, and Fresh Blueberries (VG, GF, DF) Sliced Banana Bread (V), Orange Cranberry Muffins (V), & Cheese Orange Cranberry Scones(V), Lemon Poppy Seed Muffins (V) Mini Apple Danish (V) Vegan Overnight Oats, Ginger-Apricot Preserves, Toasted

Bircher Muesli with Oat Milk, Dried Cherry, Cardamom, Diced

Apple, Toasted Almond and Local Wildflower Honey (V, DF, N)

Breakfast Strata, Butternut Squash with Baby Kale and Aged

Cheddar (V)

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

\$58 Per Guest

\$58 Per Guest

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025

Sunrise Fresh Start Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. Attendant required at \$225 per 50 guests V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

HANDHELD BREAKFAST

Ham & Egg Biscuit Shaved Country Ham, Scrambled Egg, Yellow Cheddar, Buttermilk Biscuit

Croissant Breakfast Sandwich

Cracked Egg, Turkey Sausage, Sharp Cheddar, Croissant Bun

Chorizo and Egg Burrito

Cage Free Scrambled Eggs, Paprika Spiced Pork Chorizo, Hash Brown Potatoes, Caramelized Onions, Flour Tortilla

Applewood Smoked Bacon and Egg Sandwich

Aged White Cheddar, Free Roaming Egg, Smoked Chipotle Aioli, Fresh Brioche Bun

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Vegetarian Whole Wheat Paneer (V)

Fire Roasted Tomato, Local Herbed Goat Cheese, Cage Free Egg with Baby Spinach, Whole Wheat Paneer

\$19 Each

LOW FAT GREEK YOGURT PARFAITS (V)

Macerated Berry Compote, Sun-Dried Cranberry, Crisp Brown Butter Granola

\$14 Per Guest

PECAN PRALINE FRENCH TOAST (V, N)

Candied Pecans, Maple Syrup, Whipped Sweet Cinnamon Butter

\$16 Per Guest

CURED SLICED SALMON (DF, GF)

Regular and Everything Bagels

Heirloom Cherry Tomatoes, Caper Berry, Pickled Red Onion, Snipped Chive, Lemon Wedge, Whipped Cream Cheese, and

\$18 Per Guest

VEGAN HUEVOS RANCHEROS (VG, DF, GF)

Cumin and Turmeric Scented Silken Tofu with Nutritional Yeast, Gluten Free Corn Tortillas, Fresh Pico De Gallo, and Vegan Ranchero Beans (V,DF,GF)

\$19 Per Guest

GRIDDLED BUTTERMILK PANCAKES (V)

Citrus Scented Blueberry Conserves, Warm Maple Syrup, Sweet Creamed Butter

\$16 Per Guest

AVOCADO TOAST (VG)

Smashed California Avocados, Coachella Mix Micro Greens, Pickled Red Onion, Everything Seasoning, Toasted Wheat Paneer

\$17 Per Guest

ORGANIC GLUTEN FREE OATMEAL (GF, DF, VG)

Topped with your choice of: Dried Apricot, Sun Dried Cranberry, Toasted Almonds (N), Brown Sugar, Golden Raisins, and Agave Nectar

\$15 Per Guest

FALL STRATA

Sautéed Baby Winter Greens, Shredded Provolone & Chicken Apple Sausage

\$17 Per Guest

OMELET STATION

Prepared to order. Create your own Omelet from a selection of Breakfast Meats, Shredded Cheeses, and Seasonal Vegetables using Cage Free Eggs (V), Egg Whites (V), and Egg Beaters (VG). Chef Attendant Required at \$225.00 per 40 guests

\$30 Per Guest

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

INDIAN WELLS CLASSIC BREAKFAST BUFFET

Selection of Chilled Juices

Local and Seasonally Inspired Sliced and Whole Fruit (VG, DF, GF)

Freshly Baked Pastries (V)

Honey Infused Greek Yogurt Parfaits, Cranberry Apple Compote,

SOCAL BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juices

Varietal Melons with Lime, Pineapple Wedges (VG, GF, DF)

Bircher Muesli with Oat Milk, Dried Cherry, Cinnamon, Diced Apple, Toasted Almond and Local Wildflower Honey (V, DF, GF, N)

House Made Granola (V)	House Made Pastries and Local Specialties (V)
Freshly Scrambled Cage Free Eggs (V)	Freshly Scrambled Cage Free Eggs, Baby Spinach, Roasted
Applewood Smoked Bacon (DF, GF)	Tomatoes on the Vine
Local Chicken Sausage Links (GF, DF)	Applewood Smoked Bacon (DF, GF)
Homestyle New Crop Potatoes, Sweet Spanish Onion, Fresh	Local Chicken Sausage Links (GF, DF)
Herbs (VG, DF, GF)	Carnitas Poblano Hash, Crisp Roasted Potato, Caramelized
Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas	Spanish Onion, Sweet Bell Peppers and Chipotle (DF, GF)
\$68 Per Guest	Roasted New Potatoes with Fresh Herbs (VG, DF, GF)
	Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
	\$75 Per Guest
BALANCE BREAKFAST BUFFET	BAJA BREAKFAST BUFFET
Selection of Chilled Juices	Freshly Squeezed Orange and Grapefruit Juices
Local and Seasonally Inspired Sliced and Whole Fruit (VG, DF, GF)	Sliced Papaya and Lime, Pineapple Wedges (VG, DF, GF)
Low Fat Greek Yogurt Parfait, Fresh Mixed Berry Compote, Crisp House Granola (V)	Local Honey Yogurt (V, GF), Fresh Berries, Crisp Granola (VG, DF)
	House Made Pastries and Local Specialties (V)
Freshly Baked Pastries (V)	Freshly Scrambled Cage Free Eggs with Mexican Style Chorizo,
Scrambled Cage Free Eggs, Snipped Chives (V)	(GF)
Freshly Scrambled Egg Whites with Baby Spinach and Oven	Chilaquiles, Salsa Verde, Pickled Red Onion, Queso Fresco (V, GF)
Cured Tomatoes (V, DF)	Refried Black Beans, Cotija Cheese (V,GF)
Applewood Smoked Bacon (GF, DF)	Flour Tortillas (V), Fire Roasted Salsa, Cheddar Cheese, Diced
Local Chicken Sausage Links (GF, DF)	Avocado
Whole Grain French Toast, Warm Maple Syrup, Whipped Butter (V)	Yukon Gold Potatoes, Roasted Red and Green Peppers (VG, DF, GF),
Spice Roasted Fingerling Potatoes and Garden Thyme (VG, DF, GF)	Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas	\$75 Per Guest

\$72 Per Guest

Breakfast Plated

All plated breakfasts include Chilled Juice, Fresh Bakeries, Pre-Set Seasonal Fruit Cocktail or Yogurt and Fruit Parfait, Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

CAGE FREE EGG WHITE FRITTATA (GF)

Egg Whites with Baby Spinach, Sundried Tomato, and Fontina Cheese, Salsa Roja, Local Chicken Sausage, Tri Color Breakfast Potatoes, and Roasted Fruit

\$49 Per Guest

AUTUMN HARVEST QUICHE (GF, V)

Vegetarian Crustless Quiche, Caramelized Spanish Onion, Baby Kale, Honey Nut Squash and Local Artisan Cheese, Presented with Herbed Yukon Potatoes and Roasted Fruit

\$52 Per Guest

STEAK AND EGGS (GF)

Herb Marinated Petite Filet Mignon, Freshly Scrambled Cage Free Eggs, Crispy Hash Brown, Peppercorn Leek Sauce, Herbed Campari Tomato

\$58 Per Guest

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Morning Break Packages

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Pricing based on 30 minutes of service. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

\$22 Per Guest	Starbucks Bottled Cold Brew Coffee (V,GF)
Spiced Apple Cider Sangria (VG, GF, DF)	Mocha Hazelnut Crème Puff (V, N)
White Chocolate Dipped Apple Pops (V, VG)	Sundried Dates & Apricots (VG, GF, DF)
Cinnamon Apple & Date Bars(V)	Chocolate Covered Espresso Beans (V, GF)
Varietal Selection of Apples (VG, GF, DF)	Miniature Espresso Crème Tarts (V)
APPLE ORCHARD (MONDAY & THURSDAY)	PICK ME UP (TUESDAY & SATURDAY)

\$27 Per Guest

\$23 Per Guest	
Organic Fruit Juices and Teas	\$25 Per Guest
Oatmeal Raisin Cookies (V)	Mango-Orange Smoothie Shooters (V,GF)
House Made Energy Bars (VG,DF,GF,N)	and Dark Chocolate Chips
Assorted Individual Yogurts (V,GF)	Roasted Almonds, Walnuts, Pecans, Pumpkin Seeds, Peanuts, Raisins, Dried Cranberries, Apricots, Banana Chips, M&Ms, White
Individual Fruit Cocktails of Blueberry, Red Grape and Citrus Segments (VG,DF,GF)	Pineapple-Strawberry Brochettes (VG,GF,DF) Your guests can create their own trail mix:
HEALTH BREAK (WEDNESDAY & SUNDAY)	BOOST (FRIDAY)

Afternoon Break Packages

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Pricing based on 30 minutes of service V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ANTIOXIDANT BREAK (MONDAY & THURSDAY)	CHIPS & MORE (TUESDAY & SATURDAY)
Assorted Kind and Kashi Bars (V)	House Made Corn Tortilla Chips (VG, DF, GF)
Rosemary Roasted Marcona Almonds (VG, GF, N)	Fire Roasted House Salsa (VG, DF, GF)
Dark Chocolate Covered Blueberries (V, GF)	Citrus Lime Guacamole with Pico de Gallo (VG, DF, GF)
Green Tea Panna Cotta, Minted Chantilly (V, GF)	Warm Queso (V, GF)
Variety of Individual Local Fresh Pressed Juices (VG, DF, GF)	Margarita Mocktails
\$32 Per Guest	\$34 Per Guest
CALIFORNIAN (WEDNESDAY & SUNDAY)	THE LEMON (FRIDAY)
Individual Crudités, Green Tip Asparagus, English Cucumber, Red	THE LEMON (FRIDAY) Chilled Bee Sweet Lemonade (VG, GF, DF)
Individual Crudités, Green Tip Asparagus, English Cucumber, Red Pepper, Broccolini, Avocado Ranch (V, GF)	
Individual Crudités, Green Tip Asparagus, English Cucumber, Red Pepper, Broccolini, Avocado Ranch (V, GF) Santa Maria Style Tri Tip Tartine, Horseradish Boursin Spread	Chilled Bee Sweet Lemonade (VG, GF, DF)
Individual Crudités, Green Tip Asparagus, English Cucumber, Red Pepper, Broccolini, Avocado Ranch (V, GF)	Chilled Bee Sweet Lemonade (VG, GF, DF) Citrus Cured Salmon, Yuzu Cream Cheese Tea Sandwiches

Cheese Frosting (V, N)	Mini Lemon Eclairs (V)
Sweet Tea with Local Honey and Mint	\$34 Per Guest
\$36 Per Guest	

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

BAKERY	SNACKS
Today's Fresh Bakeries (V) \$78 Per Dozen	Whole Market Fruits (VG, DF, GF) \$5 Each
Warm Cinnamon Rolls (V) \$74 Per Dozen	Sliced Seasonal Fresh Fruits (VG, DF, GF) \$12 Per Guest
House-made Bars \$72 Per Dozen	Seasonal Individual Greek Yogurt (V, GF) \$7 Each
Pecan Bar (V, N), Apple Crumble Bar (V), Lemon Blueberry Bar (V)	Roasted Mixed Nuts (VG, DF, GF, N) \$9 Per Guest
Cookie Jar \$79 Per Dozen Chocolate Chunk (V), Vanilla Sugar Cookie (V), White Chocolate	House Fried Potato Chips \$12 Per Guest
Macadamia (V, N)	Assorted Clif and Kind Bars \$7 Each
Gourmet Cupcakes (V) \$75 Per Dozen Vanilla (V), Chocolate (V), Red Velvet (V), Salted Caramel (V)	Individually Wrapped Assorted Chips, Pretzels, and Popcorn \$7 Each
	Variety of Ice Cream and Frozen Treats (V) \$72 Per Dozen

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

ASSORTED BOTTLED BEVERAGES	SOFT DRINKS
Assorted Cranberry, Orange and Apple Juice	Regular, Diet & Decaffeinated Pepsi Soft Drinks \$8 Each
Starbucks Frappuccinos	
Iced Teas and Lemonade	

\$48 Per Guest

BOTTLED WATER	JUICES
Still and Sparkling Waters \$8 Each	Assorted Fresh Juices to Include Orange, Grapefruit, Tomato &
Bubly Flavored Sparkling Water \$8 Each	Cranberry \$80 Per Gallon
ICED TEA AND LEMONADE	COFFEE AND TEA
Freshly Brewed Iced Teas & Freshly Squeezed Lemonade	Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Tazo Tea Selection
\$80 Per Gallon	\$130 Per Gallon
GO GREEN WATER	ALL DAY BEVERAGES (UP TO 8 HOURS)
Filtered Water Station to Include Fresh Lemon, Lime & Cucumber	Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Tazo Tea Selection
\$80 Per Gallon	Regular, Diet & Decaffeinated Pepsi Soft Drinks
	Bubly Flavored Sparkling Waters
	\$85 Per Guest
HALF DAY BEVERAGES (UP TO 4 HOURS)	AND MORE
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Tazo Tea Selection	Energy Drinks - Assorted Red Bull Flavors to Include Sugar Free \$10 Each
Regular, Diet & Decaffeinated Pepsi Soft Drinks	Sabazon Acai Energy Drinks \$9 Each
Bubly Flavored Sparkling Waters	

Buffet Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$90 per guest. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

BARBEQUE BUFFET (SUNDAY)	MEDITERRANEAN BUFFET (MONDAY)
Napa Cabbage Slaw (V, GF, DF) Julienne Carrot, Green Onion, Cilantro Agave-Lime Vinaigrette	Cannellini Bean Soup, Tuscan Kale and Roasted Garlic (VG, DF, GF)
Honey Mustard Potato Salad, Sweety Drop Peppers (V, GF, DF) Baby Iceberg Wedge Salad	Arugula Frisee Salad (V, GF, N) Hearts of Palm, Shaved Pecorino, Pine Nuts, Tear Drop Tomatoes, White Balsamic Dressing
Tear Drop Tomatoes, Cucumbers, Red Onion, Avocado Ranch and Apple Smoked Bacon, Blue Cheese Vinaigrette	Chopped Mediterranean Salad (V, GF)
Creamy Cheddar Mac & Cheese, Herbed Bread Crumbs (V)	Hearts of Romaine, Cucumber, Roma Tomato, Giardiniera Vegetables, Local Feta Cheese, Chickpeas, Lemon Parsley
Barbeque Style Baked Beans (VG, GF, DF)	Vinaigrette
Sweet Barbeque Glaze Chicken (GF, DF)	Cavatappi Pasta (V) EVOO Shallot Confit, Wilted Spinach, Marinated Artichoke Hearts,
Sliced 14 Hour Smoked Brisket, Bourbon Barbeque Glaze (GF, DF)	Fines Herbs, Sundried Tomato Cream Sauce
Pecan Smoked Sausage (DF, GF)	Tuscan Style Tri Tip of Beef (DF, GF) Roasted Pearl Onions, Red Wine and Peppercorn Jus
Sliced Pickles, Onions, Texas Style Barbeque Sauce (V, DF, GF), Pullman Bread (V, DF)	Pan Roasted Chicken Marsala Local Wild Mushrooms, Marsala Wine, Fried Parsley
Warm Apple Caramel Bread Pudding (V)	Oven Roasted Seasonal Late Harvest Vegetables with Oregano,
Chocolate Chip Blondies and Brownies (V, N)	Basil and Roasted Garlic (VG, DF, GF)
Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas	Petite Tiramisu (V)
\$80 Per Guest	Mini Cannolis (N, V) Sweet Whipped Ricotta, Toasted Pistachio, Tiny Chocolate Chips
	Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas
	\$80 Per Guest

TASTE OF ASIA BUFFET (TUESDAY)

Egg Drop Soup (DF)

Green Peas, Diced Carrots, Scallions, and Corn

Asian Chopped Salad (VG, DF, GF)

Shredded Cabbage, Red Peppers, Julienne Carrots, Edamame,

ON THE BORDER BUFFET (WEDNESDAY)

Tortilla Soup (DF, GF)

Spicy Tomato Broth, Pulled Chicken, Avocado Crema, Crispy Julienne Tortilla, Chopped Cilantro

Arcadian Mixed Greens (V, GF)

Scallions, Toasted Sesame Seeds, Ginger Sesame Dressing	Sliced Cucumbers, Queso Fresco, Cherry Tomatoes, Black Beans, Fire Roasted Corn, Salted Tortilla Strips, Ancho Cilantro Ranch
Smashed Cucumber Salad (VG, DF, GF) Chili Oil, Rice Wine Vinegar, Chopped Cilantro	Citrus Salad (VG, DF, GF)
Ginger Sesame Sweet and Sour Chicken	Jicama, Arugula, Red Quinoa, Orange & Grapefruit Supremes, Agave Vinaigrette
Szechuan Style Beef and Broccoli (DF, GF)	Borracho Beans (VG, DF)
Tenderloin Tips, Roasted Peppers and Onions	Tomato, Onion, Cilantro, Jalapeno, La Quinta Lager
Garlic Fried Jasmine Rice (VG, DF, GF)	Spanish Style Tomato Rice (VG, DF, GF)
Tofu Vegetable Stir Fry (VG, DF, GF) Water Chestnuts, String Beans, Fresh Ginger	Chicken Tinga, Chipotle Pulled Chicken (DF, GF)
Crisp Spring Rolls, Sweet Chili Sauce (VG, DF)	Carne Asada (DF, GF) Grilled Marinated Skirt Steak, Charred Onions and Peppers
Butter Mochi Cake (V, GF)	Corn Tortillas (VG,DF,GF), Pico De Gallo, Salsa Ranchera, Shaved Radish, Sour Cream, Limes
Yuzu Matcha Cheesecake (V)	
Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas	Warm Churros, Spiced Chocolate Sauce (V)
\$80 Per Guest	Traditional Flan, Vanilla Bean Caramel (V, GF)
QUOTE Guest	Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas
	\$80 Per Guest
COMFORT BUFFET (THURSDAY)	
COMFORT BUFFET (THURSDAY) Wild Mushroom Soup, Toasted Barley, Baby Kale and Citrus (VG)	\$80 Per Guest CHEF'S HARVEST TABLE BUFFET (FRIDAY) Roasted Yellow Pepper & Potato Bisque (GF, V)
,	CHEF'S HARVEST TABLE BUFFET (FRIDAY)
Wild Mushroom Soup, Toasted Barley, Baby Kale and Citrus (VG) Simple Salad of Field Lettuces (V, DF) Cherry Tomatoes, Sliced Cucumber, Shaved Radish and Crisp Croutons, Red Wine Vinaigrette Roasted Red and Yellow Beet Salad (V, GF, N)	CHEF'S HARVEST TABLE BUFFET (FRIDAY) Roasted Yellow Pepper & Potato Bisque (GF, V) Little Gem Salad (V, GF, N) Asian Pear, Palm Dates, Pecorino Romano, Pickled Onion,
Wild Mushroom Soup, Toasted Barley, Baby Kale and Citrus (VG) Simple Salad of Field Lettuces (V, DF) Cherry Tomatoes, Sliced Cucumber, Shaved Radish and Crisp Croutons, Red Wine Vinaigrette	CHEF'S HARVEST TABLE BUFFET (FRIDAY) Roasted Yellow Pepper & Potato Bisque (GF, V) Little Gem Salad (V, GF, N) Asian Pear, Palm Dates, Pecorino Romano, Pickled Onion, Toasted Walnuts, Champagne Vinaigrette Couscous Salad with Root Vegetables and Ricotta Salata (V, GF) Roasted Zucchini, Fall Squash, Fennel, Celeriac, Fresh Herbs and
Wild Mushroom Soup, Toasted Barley, Baby Kale and Citrus (VG) Simple Salad of Field Lettuces (V, DF) Cherry Tomatoes, Sliced Cucumber, Shaved Radish and Crisp Croutons, Red Wine Vinaigrette Roasted Red and Yellow Beet Salad (V, GF, N) Baby Kale, Toasted Walnut, Shaved Pecorino, EVOO and Aged Balsamic Vinegar	CHEF'S HARVEST TABLE BUFFET (FRIDAY) Roasted Yellow Pepper & Potato Bisque (GF, V) Little Gem Salad (V, GF, N) Asian Pear, Palm Dates, Pecorino Romano, Pickled Onion, Toasted Walnuts, Champagne Vinaigrette Couscous Salad with Root Vegetables and Ricotta Salata (V, GF) Roasted Zucchini, Fall Squash, Fennel, Celeriac, Fresh Herbs and Olive Oil (VG, DF, GF)
Wild Mushroom Soup, Toasted Barley, Baby Kale and Citrus (VG) Simple Salad of Field Lettuces (V, DF) Cherry Tomatoes, Sliced Cucumber, Shaved Radish and Crisp Croutons, Red Wine Vinaigrette Roasted Red and Yellow Beet Salad (V, GF, N) Baby Kale, Toasted Walnut, Shaved Pecorino, EVOO and Aged	CHEF'S HARVEST TABLE BUFFET (FRIDAY) Roasted Yellow Pepper & Potato Bisque (GF, V) Little Gem Salad (V, GF, N) Asian Pear, Palm Dates, Pecorino Romano, Pickled Onion, Toasted Walnuts, Champagne Vinaigrette Couscous Salad with Root Vegetables and Ricotta Salata (V, GF) Roasted Zucchini, Fall Squash, Fennel, Celeriac, Fresh Herbs and
Wild Mushroom Soup, Toasted Barley, Baby Kale and Citrus (VG) Simple Salad of Field Lettuces (V, DF) Cherry Tomatoes, Sliced Cucumber, Shaved Radish and Crisp Croutons, Red Wine Vinaigrette Roasted Red and Yellow Beet Salad (V, GF, N) Baby Kale, Toasted Walnut, Shaved Pecorino, EVOO and Aged Balsamic Vinegar White Cheddar Mac & Cheese, Garden Herb Breadcrumbs (VG	CHEF'S HARVEST TABLE BUFFET (FRIDAY) Roasted Yellow Pepper & Potato Bisque (GF, V) Little Gem Salad (V, GF, N) Asian Pear, Palm Dates, Pecorino Romano, Pickled Onion, Toasted Walnuts, Champagne Vinaigrette Couscous Salad with Root Vegetables and Ricotta Salata (V, GF) Roasted Zucchini, Fall Squash, Fennel, Celeriac, Fresh Herbs and Olive Oil (VG, DF, GF) Baby Green Bean Potato Medley, Warm Whole Grain Mustard

Pecan Squares (V, N)	Demi
Strawberry Shortcake (V)	Almond & Fig Tarts (V, N)
Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas	Chocolate Date Cheesecake (V)
\$80 Per Guest	Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas
	\$80 Per Guest
BACKYARD GRILL BUFFET (SATURDAY)	SEASONAL DELI (ANY DAY)
Garden Green Salad (V) Mixed Cherry Tomatoes, English Cucumbers, Toasted Croutons,	Butternut Squash Soup Bacon, Crème Fraiche, Snipped Chives
Shredded Cheddar Cheese, Lemon Dijon Vinaigrette and Ranch Dressing	Amish Potato Salad (V, GF, DF)
Italian Vinaigrette Pasta Salad (V)	Crisp Romaine, Grape Tomatoes, Persian Cucumber, Black Olives,
Grilled Local Bratwursts (DF, GF)	Pepperoncini, Aged White Cheddar, Croutons and Herb Vinaigrette (V)
Sauerkraut, House-Made Beer Mustard, Hoagie Bun	Build Your Own Sandwich:
Grilled Grass Fed All-Beef Hamburger Patty (DF, GF)	 Warm Natural Bacon, Smoked Turkey, Oak Fired Peppered Roast Beef and Shaved Black Forest Ham (GF,DF)
Grilled Breast of Chicken (DF, GF)	• Red Leaf Lettuce, Heirloom Tomatoes, Horseradish Pickles,
Toppings to include: Red Leaf Lettuce, Sliced Tomato, Red Onion, Horseradish Pickles, Aged Sharp Cheddar, Provolone and American Cheeses, Tomato Ketchup, Yellow Mustard, Mayonnaise	 Shaved Red Onion Sliced Cheddar, Havarti, Provolone Roasted Garlic Aioli (V), Assorted Mustards and Dijonaise (V) Local Assorted Baked Breads (Gluten Free Bread available on request) (V)
Brioche Hamburger Buns (V)	Spinach Wrap (VG, DF)
House Fried Kettle Chips (VG, DF, GF)	Grilled Harvest Vegetables, Roasted Red Pepper Hummus
German Chocolate Cake (V)	House Fried Kettle Chips (VG, DF, GF)
Strawberry Cheesecake Tarts (V)	White Chocolate Macadamia Nut Cookies (V, N)
Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas	Salted Caramel Cupcakes (V)
\$80 Per Guest	Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas
YOU TO GUEST	

\$80 Per Guest

Plated Lunch

Ideal for a lunch meeting, our composed Three-Course plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

STARTER (CHOOSE ONE OPTION)

San Marzano Tomato Soup (V, GF)

with Cannellini Beans, Swiss Chard and Charred Fennel

Creamy Potato Chowder, Snipped Chives, Smoked Applewood Slab Bacon

Minestrone Soup, Garden Vegetables, Herbed Tomato Broth, Cannellini Beans (VG. DF)

Little Gem Salad, Fire Roasted Corn, Hot House Tomato, Candied Fresno, Pickled Onion Agave-Lime Black Beans, Crisp Tortilla, Avocado Ranch (V, GF)

Organic Mixed Green Salad, Heirloom Cherry Tomato, English Cucumber, Local Goat Cheese, Black Pepper Balsamic Vinaigrette (V, GF)

Fall Apple Salad, Toasted Farro, Baby Spinach, Local Feta, Split Grapes, Spiced Cider Dressing (V)

Tossed Caesar Salad, Aged Parmesan, Garlic Crouton

Baby Kale Salad, Radicchio, Quick Pickled Blackberries, Candied Pecans, Maple-Sweet Potato, Champagne Shallot Vinaigrette (V, GF, N)

ENTREES (CHOOSE ONE OPTION)

Honey Barbecue Breast of Chicken | \$62 Per Guest Baked Creamy White Cheddar Macaroni & Cheese, Roasted Brussel Sprouts, Crookneck Squash, Bacon Gremolata

Pan Seared Pacific Catch (GF) | \$70 Per Guest Mushroom & Wild Rice Pilaf, Butternut Squash Puree, Citrus Fennel Apple Slaw, Blood Orange Vinaigrette

Seared French Breast of Chicken (GF) | \$65 Per Guest Winter Greens Parmesan Risotto, Roasted Broccolini, Heirloom Carrots, Roasted Chicken Jus

Coffee Guajillo Chili Rub Petit Filet (GF) | \$72 Per Guest Gold Potato-Sweet Butter Puree, Seasonal Baby Squash Medley, Fire Roasted Tomato, Napa Demi

Pan Seared Sustainable Salmon (GF) | \$68 Per Guest Parsnip Puree, Petite Buttered Turnip and Turnip Greens, Roasted Cherry Tomato, Citrus Chive Butter

Grilled Chateau Loin (GF, DF) | \$65 Per Guest Roasted Herbed Fingerling Potatoes, Wild Local Mushroom Ragout, Wilted Spinach, House Steak Sauce

Sonoma Wine Braised Short Rib (GF) | \$68 Per Guest Whipped Potato Puree, Roasted California Field Carrots, Caramelized Cipollini Onions, Haricot Verts, Natural Braising Jus

DESSERT (CHOOSE ONE OPTION)

Apple Crostata (V)

Vanilla Whipped Cream, Cinnamon Streusel

Hazelnut Praline Cake (V, GF, N)

Hazelnut Dacquoise, Vanilla and Chocolate Mousse

Vanilla Bean Cheesecake (V)

Seasonal Fruit, Chocolate Décor

Flourless Chocolate Cake (V, GF)

Milk Chocolate Mousse, Raspberry Coulis

ce de Leche Cake (V, N)	
ond Streusel, Vanilla Chantilly	
	• • •
non Tart (V)	
eberry Conserves, Toasted Meringue	

Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

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ENTREE'S (CHOOSE UP TO THREE):	SIDES (CHOOSE
Smoked Turkey Breast Applewood Smoked Bacon, White Cheddar, Red Leaf Lettuce, Garlic Tomato Mayonnaise, Whole Paneer Wheat Bread	Mediterranean Cous
	Mustard Potato Sala
Shaved Roast Beef	Chef's Pasta Salad (V
Baby Arugula, Sweet Roasted Pepper Relish, Tarragon Horseradish Spread, Havarti Cheese, Demi Baguette	Cole Slaw, Citrus Vina
Italian Cold Cut Sliced Ham, Genoa Salami, Capicola, and Provolone, Romaine Lettuce, Tomato, Red Onion, Italian Herb Dressing, Italian Roll	
Black Forest Ham with Gruyere Cheese, Whole Grain Mustard, Horseradish Pickle Relish, and Butter Lettuce on Marble Rye	
Fire-Grilled Farm Fresh Vegetable Wrap (VG,DF) Red Pepper Hummus, Grilled Zucchini, Squash, Sweet Onion, Marinated Roasted Peppers on Whole Wheat Tortilla	
Southwest Cobb Salad (GF) Grilled Chicken, Black Beans, Boiled Egg, Queso Fresco, Tear Drop Tomato, Avocado Ranch Dressing	
Quinoa Salad Turmeric Chili Spiced Cauliflower, Black Beans, Roasted Red Pepper, Baby Kale, Marinated Artichoke, Lemon Vinaigrette	

SIDES (CHOOSE ONE OPTION): Mediterranean Couscous Salad (VG, GF, DF) Mustard Potato Salad (V, GF) Chef's Pasta Salad (VG, DF) Cole Slaw, Citrus Vinaigrette (VG, DF, GF)

\$70 Per Guest

EACH LUNCH WILL INCLUDE:	
Seasonal Whole Fruit	
Kettle Potato Chips (VG, DF, GF)	
Chocolate Chip Cookie (V)	
All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings f	or September 2024 to March 2025
Alternative Options	
entrees. Please consult with your Event Manager for additional options. S	pectations are our top priority. Below is a sample of our most popular specialty Select one of the following alternative entree options to accompany your egetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN=
MONDAY	TUESDAY
Three Cheese Tortellini, Charred Cherry Tomatoes, Green Asparagus, Pomodoro (V)	Vegan Thai Yellow Curry, Organic Carrots, Broccoli Florets, Spring Peas, Silken Tofu, Steamed Jasmine Rice (VG, DF, GF)
WEDNESDAY	THURSDAY
Wild Mushroom and Asparagus Enchiladas, Queso Oaxaca, Creamed Salsa Verde (V, GF)	Spicy Lentil and Roasted Corn Chili, Cheddar Corn Muffins (V)
FRIDAY	SATURDAY
Roasted Kabocha Squash Mole, Cilantro Rice Pilaf, Black Beans, Toasted Pepitas (VG, GF, N)	Stuffed Roasted Poblano Pepper, Red Quinoa, Black Beans, Sweet Corn, Roasted Red Pepper Romesco (VG, DF, GF, N)
SUNDAY	
Vegan "Creamy" Risotto, Turmeric Roasted Cauliflower, Butternut	Squash, Roasted Maitake Mushrooms (VG, DF, GF)

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. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

COLD HORS D'OEUVRES (TRAY PASSED OR	HOT HORS D'OEUVRES (TRAY PASSED OR
DISPLAYED)	DISPLAYED)
Tuna Poke, Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Tart (DF)	Chicken Harissa Meatballs, Cilantro Mint Crema
. ,	Black Bean Empanada, Pasilla Aioli (V, DF)
Pear and Blue Cheese Tartlet, Peach Preserves, Candied Pecan (V, N)	Crisp Parmesan Artichoke Beignet, Spicy Marinara (V)
Heirloom Tomato Bruschetta on Creamy Goat Cheese Toast (V)	Bacon Wrapped Blue Cheese Stuffed Dates (GF)
Prosciutto Wrapped Plum, Mozzarella, Garden Basil (GF, V)	Mini Maryland Style Crab Cake, Sriracha Remoulade
Brie Grilled Cheese, Candied Fresno (V)	Short Rib Empanada, Avocado Crema
Stuffed Peppadew, Peppered Boursin Cheese (V, GF)	Vegetarian Spring Roll, Thai Chili (DF, V)
California Roll, Soy Pearls (DF)	Spanakopita, Spinach, Zesty Feta, Greek Spices in Filo (V)
Pacific Catch Ceviche, Citrus Marinade, Red Onion, Diced Cucumber (GF, DF)	Bacon Wrapped Jalapeno Chicken (GF, DF)
Cacamber (dr, br)	Vegetable Samosa, Mango Chutney (V, DF)
Southwest Chicken Salad Tart (DF)	Crisp Shrimp Firecracker, Crab Cream Cheese, Sambal Chili
\$12 Per Piece	\$12 Per Piece

 $All\ Prices\ Subject\ to\ 26\%\ Service\ Charge\ \&\ Applicable\ Sales\ Tax\ Menu\ offerings\ for\ September\ 2024\ to\ March\ 2025$

Presentation Stations

Curate a perfectly paired 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. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

MAC & CHEESE STATION	FRESH MARKET CRUDITES
Lobster Mac Ditalini, Cold Water Lobster, Aged Gruyere, White Cheddar	Broccoli Florets, Carnival Cauliflower, Celery Hearts, Baby Sweet Peppers, Carrot Points, Cherry Tomatoes, Mixed Radish (VG, DF, GF)
Boursin Cavatappi, Roasted Mushrooms and Garlic, Broccoli Florets (V)	Pita Chips and Seeded Lavash (VG, DF)
Penne Pasta, Southwest Green Chile Queso, and Scallions	Three Olive and Sun-Dried Tomato Tapenade (VG, DF, GF)

\$45 Per Guest	Roasted Red Pepper Hummus (VG, DF, GF)
	Avocado Ranch (V, GF)
	Fire Roasted Sweet Onion Dip (V, GF)
	\$26 Per Guest
CHEF PAIRED LOCAL CHEESES	ON THE COAST
Local Handcrafted Cheeses (V, GF)	Pacific Oysters on the Half Shell (GF, DF)
Apricot Chutney (VG, DF, GF)	Court Bouillon Poached Prawns (GF, DF)
Roasted Candied Pecans, Seasonal Dried and Fresh Fruits, Local Honey, Quince Paste (VG, DF, GF)	Baja Style Campechana, Fresh Mahi and Shrimp, Heirloom Pico De Gallo, Spicy Tomato Sauce Julienned Tortilla
Artisan Breads and Lavash (V)	Shallot Mignonette (VG, DF, GF)
\$35 Per Guest	Horse Radish, Lemon Wedge, Titos Cocktail Sauce (GF, DF, VG)
	\$56 Per Guest
ANTIPASTO DISPLAY	SOCAL TACO BAR
Spiced Capicola, Dry Salami, Mortadella and Prosciutto with	Marinated Carne Asada, Charred Onions and Peppers (GF, DF)
Buffalo Mozzarella, Aged Manchego, Roasted Peppers, Olive Medley, Marinated Artichoke Hearts, and Marcona Almonds	Mojo Garlic Tossed Carnitas (GF, DF)
Presented with Date Balsamic Vinegar, EVOO, Sliced Baguette	Fire Grilled Cilantro Lime Chicken (GF, DF)
\$36 Per Guest	Pico de Gallo, Cilantro, Diced Onions, Flour (VG, DF) and Corn Tortillas (VG, GF, DF), Limes, Radish, Queso Fresco, Mexican Crema, Salsa Verde, Fire Roasted Salsa & Salsa Macha (Contains Nuts)
	\$40 Per Guest
LOADED GIANT TATCHOS BAR	TOSTADA STATION
Tator Tots	Smoked Chipotle Pulled Chicken Tinga (DF, GF)
Green Chile Queso (GF)	Mojo Style Pork Carnitas (DF, GF)
Ground Beef Chile, Black Beans (GF, DF)	Ground Beef Picadillo (DF, GF)
Achiote Spiced Chicken (GF, DF)	Refried Beans (VG, DF, GF)

Pecan Smoked Bacon, Green Onions, Shredded Cheddar, Sour Cream, Diced Tomatoes, Black Olives, Picked Cilantro, Pickled Jalapenos, Citrus Guacamole	Crisp Corn Tortillas (VG, DF, GF)
	Guacamole, Shredded Lettuce, Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Queso Fresco, Shredded Cheddar, Limes
\$42 Per Guest	\$46 Per Guest
SLIDER BAR (CHOOSE THREE):	FROM THE GARDEN (CREATE YOUR OWN SALAD)
All Beef Slider - Caramelized Onions, Special Sauce, American Cheese	Romaine Hearts, Hydro Bibb, Sweet Mix Greens
Bison Burger - Bacon Tomato Jam, Crispy Fried Onions, Sliced Provolone	Herb Roasted Garbanzo Beans, Heirloom Cherry Tomatoes, Pickled Beets, Roasted Delicata Squash, Shredded Carrots, Kalamata Olives, Hard Boiled Eggs, Applewood Smoked Bacon, Broccoli, Sliced Persian Cucumber, Grilled Chicken
Barbecued Wild Mushrooms, Smoked Chipotle Aioli, Pickled Red Onions (VG, DF)	Shredded Cheddar, Blue Cheese Crumbles, Goat Cheese
Southern Fried Chicken Slider - White Cheddar, Sliced Pickle, Roasted Garlic Aioli	Spiced Walnuts, Sliced Almonds
Garlic Herb Meatball Slider - Sliced Mozzarella, Pomodoro	Buttermilk Ranch, Avocado Green Goddess, Balsamic Basil
Cuban Slider - Roasted Pork Carnitas, Sliced Ham, Swiss Cheese, Pickle, Green Chile Yellow Mustard	\$38 Per Guest
House-made BBQ Potato Chips (VG, DF, GF)	
\$46 Per Guest	
CHOCOLICIOUS	POPCORN BAR (V)
Sweet and Salty Brownies (V)	Popcorn Flavors:
Chocolate Caramel Ganache Tart (V)	Creamery Butter, Caramel & Cheddar
Chocolate Dipped Pretzel Rods (V)	Toppings: Pretzels, Reese's Pieces, M&M's, Cherry Licorice Bites, Malted Milk
Chocolate Coffee Opera Cake (V)	Balls, Sour Gummies, Goldfish Crackers
\$28 Per Guest	\$26 Per Guest

SUNDAE FUNDAY

Station Attendant Required - \$225 per attendant

Vanilla and Chocolate Ice Cream (V, GF)

DESIGNER S'MORES

*Outdoor events only

Honey Graham Crackers (V, DF)

Cookie Pieces, Brownie Bits, Pound Cake Bites	Hershey Dark, White and Almond Chocolate
Candy Pieces, Marshmallows, Toasted Pecans and Almonds, Strawberry Compote, Pineapple Compote, Hot Fudge, Caramel, Sprinkles, Whipped Cream	Jet Puff Jumbo Marshmallows Reese's Peanut Butter Cups, Snickers, and Kit Kat Bars
\$32 Per Guest	\$30 Per Guest

	w-stopping meat with Chef's personally selected sides. Station Attendant
	rs. One attendant per every 50 guests. All carving stations include an assortn o the menu price for groups of 25 people or less. V= Vegetarian (contains dair
ROASTED BREAST OF TURKEY (VG, DF, GF)	PEPPERCORN CRUSTED WHOLE NEW YORK SIRLOIN
Fig Apricot Chutney, Rosemary Scented Gravy (DF)	(DF, GF)
Autumnal Root Vegetable Medley, Whiskey Maple Glaze (VG, DF, GF)	Baby Iceberg Wedge, Cherry Tomato, Blue Cheese Crumbles, Applewood Smoked Bacon, Sliced Persian Cucumber, and Buttermilk Ranch Dressing
Butter Brioche Rolls (V)	Creamy Sour Cream Mashed Potatoes, Snipped Chives (V, GF)
Carved to order, serves 30 guest	Caramelized Citrus Steak Sauce (V, GF, DF)
\$750 Per Display	Warm Demi Baguette (V, DF)
	Carved to order, serves 30 guests
	<i>\$1100</i> Per Display
BAJA GRILLED ACHIOTE MAHI MAHI (GF)	CRISPY HERBED PORCHETTA (DF, GF)
Napa Cabbage Cilantro Slaw, Julienned Red Onion, Shaved Carrots (VG, DF, GF)	Roasted Golden Beet salad, Queso Fresco, Candied Walnuts, Winter Greens, Cider Vinaigrette (V, GF, N)
Roasted Chipotle Aioli (GF, V)	Herb Roasted Marble Potatoes (V, GF)
Pineapple Papaya Pico de Gallo (VG, DF, GF)	Spicy Tarragon Mustard, Garden Herbed Chimichurri (VG, DF, GF)
La Quinta Lager Borracho Beans, Tomatoes, Cilantro, Spanish	Petite Rolls (V)
Onion (VG, DF)	Carved to order, serves 30 guests

Warm Corn Tortillas (VG, DF, GF)	\$750 Per Display
Carved to order, serves 30 guests	
\$775 Per Display	
GARDEN HERB DIJON CRUSTED PRIME RIB (DF, GF)	24 HOUR SOUS-VIDE LEG OF LAMB (DF, GF)
Baby Kale Caeser Salad, Shaved Parmesan Cheese, Herbed Croutons	Chile Honey Glazed Roasted Carrots (V, DF, GF)
	Israeli Couscous Salad, French Trinity, Avocado Tzatziki (V, GF)
Whipped Yukon Gold Mashed Potatoes (V, GF)	Grilled Naan(VG, DF)
Creamed Horseradish (V, GF), Au Jus (DF, GF)	Carved to order, serves 30 guests
Au Jus (DF, GF) Brioche Rolls (V)	\$850 Per Display
\$875 Per Display	
ANCHO HONEY GLAZED ROAST PORK LOIN (DF, GF)	
Grilled Broccolini Salad, Golden Raisins, Toasted Almonds, Cured L	emon Vinaigrette (VG, DF, GF, N)
Roasted Red Pepper Chutney (VG, DF, GF), Whole Grain Mustards (V	G, DF, GF)
Jalapeno Corn Bread Muffins (V)	
Carved to order, serves 30 guests	
\$700 Per Display	

Chef Action Stations For Outdoor Events

Our chef action stations are interactive food stations where guests get to interact directly with our chef in a more personalized way. Station Attendant Required for all chef action stations stations - \$225 per attendant for up to three hours. One attendant per every 50 guests. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ARGENTINIAN GRILL

OAK WOOD FIRE PIZZA

Classic Cheese (V)

	<i>\$54</i> Per Guest
\$1200	Minimum of 25 people
	Mozzarella
Serves 30 guests	Sausage, Roasted Mushrooms, Black Olives, Red Onion,
Grilled Naan (DF, VG)	The Combo San Marzano Tomato Sauce, Natural Cased Pepperoni, Italian
Assorted Grilled Vegetables, Green Asparagus, Baby Bells, Pattypans (VG, DF, GF)	Mushrooms, Red Peppers, Baby Spinach, Pine Nut Pesto, Mozzarella
Herbed Chimichurri (VG, DF) and Za'atar Avocado Tzatziki (GF, V)	Artichoke Pesto (V, N) San Marzano Tomato Sauce, Marinated Artichokes, Roasted
Shawarma Spiced Whole Leg of Lamb (GF, DF)	Mozzarella
Rosemary Juniper Brined Boneless Half Chicken, (GF, DF)	Pepperoni San Marzano Tomato Sauce, Natural Cased Pepperoni,
Coffee Chili Rubbed Tenderloin (GF, DF)	San Marzano Tomato Sauce, Mozzarella

Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options. The planner selects the starter, salad and dessert courses from appetizing options. This is an option designed to satisfy individual tastes and preferences. Four courses are required. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

PERSONAL PREFERENCE SERVICE	PLANNER'S CHOICE APPETIZER:
The planner selects the appetizer, salad, and dessert in advance.	Maryland Style Crab Cakes Apple Fennel Slaw, Harissa Aioli
A custom printed menu featuring three entreé selections is provided for guests at each setting.	Lobster Chowder (GF)
Specially trained servers take your guests' orders as they are seated.	Flambé Brandy Cream Sauce, Cold Water Lobster, Garden Vegetable, Puff Pastry
\$225 Per Guest	Jumbo Shrimp & Chorizo Artisanal Chorizo, Cilantro Beurre Blanc, Bitter Greens, Toasted Crostini
	Local Cheese and Charcuterie (N) Quince Paste, Candied Pecans, Pickled Vegetables, Croccantini
	Potato Parmesan Gnocchi (V) Brown Butter Butternut Squash Puree, Toasted Pepitas, Grated

	Smoked Pork Belly Burnt Ends (GF) Stone Ground Creamy Grits, Shaved Fennel Apple Salad, Honey Peach Glazed BBQ Sauce
PLANNER'S CHOICE SALAD Trisee and Spinach Salad (GF, N) Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, To asted Walnuts, Maple Sherry Vinaigrette Arugula and Red Oak Leaf Salad (VG, GF, DF, N)	INDIVIDUAL GUESTS' CHOICE ENTREE (CHOOSE UP TO THREE OPTIONS): Served with seasonal farm fresh accompaniments and appropriate side. Vegetarian option of the day is included. Crispy Skin Pacific Bass (GF)
Roasted Winter Delicata Squash, Pickled Pearl Onions, Slivered Almonds, White Balsamic Vinaigrette Arugula and Endive Salad (V, GF, N)	Citrus Melody Fennel Slaw, Whole Grain Mustard Beurre Blanc Free Range Chicken (GF) Lemon Thyme French Breast of Chicken, Tomato Provencal,
ocal Palm Medjool Dates, Candied Pecan, California Humboldt Fog Blue Cheese and Cranberry Port Wine Vinaigrette Artisan Romaine Salad (V)	Roasted Chicken Jus Char Grilled Prime New York Center Cut Steak (GF) Roasted Cipollini Onion, Caramelized Citrus Steak Sauce
Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic Parmesan Dressing Heirloom Beet Salad (V, GF, N)	Guajillo-Ancho Braised Short Rib (GF) Mushroom Ragout, Seared Pearl Onions
White Wine Pickled Gold Beets & Shaved Candy Stripe Beets, Crumbled Local Chevre, Crushed Pistachios, Baby Kale, Citrus Vinaigrette	French Breast of Chicken (GF) Mission Fig-Aged Balsamic Glazed French Breast of Chicken, Roasted Radish, Fig Jus
Baby Iceberg Wedge (GF) Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House Made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing	Herb Crusted Rack of Lamb Garden Mint Gremolata, Blackberry Balsamic Gastrique
PLANNER'S CHOICE DESSERT Caramel Chocolate Bar, Banana Caramel Chantilly, Chocolate Soil (V, GF)
Chocolate Ganache Torte, Macerated Berries, Whipped Chantilly (V)	
Bosc Pear Tart, Almond Cream, Sweet Vanilla Cream (V)	

Parmesan, Fried Sage

Caramel Apple Crumble, Powdered Sugar, Raspberry Coulis (V)

Plated Dinner

Chef has hand selected a Three-Course delectable menu for your attendees to dine on during your refined sit-down evening event. You have the option to make it a Four-Course menu by adding an additional appetizer. Each course, from starter, entrée, and dessert, melds together to wow your attendee' taste buds. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

STARTER (CHOOSE ONE OPTION):

Yukon Gold Crab Chowder, Chive Oil, Piment d'Espelette (V, GF)

Roasted Celery Root and Butternut Squash Salad, Baby Kale, Pickled Red Onion, Shaved Fennel, Raspberry Cider Vinaigrette (GF. VG. DF)

Farm Baby Greens, Heirloom Tomato, Julienned Carrot, Candied Pecans, Aged White Cheddar, Avocado Ranch (V, GF, N)

Mixed Greens, Goat Cheese Mousse, Roasted Varietal Beets, Wine Soaked Grapes, Roasted Pistachios, Beet Dust, Citrus Vinaigrette (V, GF, N)

Crisp Baby Iceberg Wedge, Balsamic Tomato, Shaved Cucumber, Bacon, Local Bleu Cheese, Buttermilk Ranch Dressing (GF)

ENTREES (CHOOSE ONE OPTION):

Pan Seared Beef Filet (GF) | \$158 Per Guest Whipped Yukon Potatoes, Roasted Jumbo Asparagus, Pearl Onion Confit, Mushroom Fricassee, Red Wine Demi Glace

Local Pacific Bass (GF) | \$140 Per Guest Potato Parsnip Puree, Haricot Vert Sauté, Roasted Autumn Squash, Fennel Citrus Slaw, Herb Dijon Beurre Blanc

Land and Sea (GF) | \$165 Per Guest
Peppercorn Crusted Beef Filet, Seared Prawns, Roasted Garlic
Mashed Potatoes, Lemon Scented Buttered Asparagus, Red Wine
Bordelaise, Oven Roasted Tomato

La Quinta Lager Braised Short Rib | \$130 Per Guest Sweet Potato Puree, Ancho Honey Glazed Carrots, Roasted Broccolini, Natural Braising Jus, Citrus Gremolata

French Breast of Chicken (GF) | \$135 Per Guest Mission Fig-Aged Balsamic Glazed French Breast of Chicken, Roasted Radish, Rainbow Chard, Carrot Ginger Puree, Fig Jus

Grilled New York Center Cut Steak (GF) | \$140 Per Guest Dauphinois Potato, Grilled Broccolini, Herb Roasted Tomato, Caramelized Citrus Steak Sauce

DESSERT (CHOOSE ONE OPTION):

White Chocolate Lemon Cheesecake, Blueberry Compote (V)

Black Forest Cake, Cherry Coulis, Vanilla Chantilly, Chocolate Décor (V)

Carrot Cake, Cream Cheese Icing, Candied Carrot (V, N)

Chocolate Dome, Almond Dacquoise, Whipped Chantilly, Citrus Coulis (V)

ADD ON AN APPETIZER (CHOOSE ONE OPTION)

Local Cheese and Charcuterie, Quince Paste, Candied Pecans, Croccantini

Seared Diver Scallops (GF, N)

Honeynut Squash Puree, Bacon Crumble, Pistachio Sage Gremolata

Mahi Mahi Ceviche (GF, DF)
Red Onion, Diced Cucumber, Citrus Marinade

Maryland Style Crab Cakes

Apple Fennel Slaw, Harissa Aioli

Alternative Options

Whether accommodating a dietary need or avoiding allergens, guest expectations are our top priority. Below is a sample of our most popular specialty entrees. Please consult with your Event Manager for additional options. Select one of the following alternative entree options to accompany your group's main entree selection. Priced to match main guest entree. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ALTERNATIVE OPTIONS

Quinoa Tabbouleh with Seared Ancho Chili Glazed Hallumi, California Lemon Olive Oil Dressing (V)
Vegan Mushroom Spinach Ravioli, Pomodoro Sauce, Jumbo Asparagus, Fried Basil (VG, DF)
Butternut Squash Risotto, Lemon Broccolini, Roasted Mushrooms, Toasted Pepitas, Shaved Parmesan (V, GF)
Wild Mushroom and Black Bean, Asparagus Enchiladas, Queso Oaxaca, Creamed Salsa Verde (V, GF)
Vegan Thai Yellow Curry, Organic Carrots, Broccoli Florets, English Peas, Silken Tofu, Steamed Jasmine Rice (VG, DF, GF)

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025

Buffet Dinner

INDIAN WELLS GRAND BUFFET

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

CALIFORNIA DREAMIN

Can be converted to an action station using our Argentinian Grill. Butter Lettuce Salad, Maple Glazed Kobocha Squash, Toasted Ask your planner for details. Pepitas, Tart Dried Cherries, Whole Wheat-Brown Butter Croutons, Citronette (V) Wheat Berry Salad, Honey Glazed Delicata Squash and Carrots, Local Roasted Dates, Creamy Lemon Vinaigrette, Fresh Picked Dill Arcadian Mix Greens Salad, Heirloom Tomatoes, Candied (V, GF) Pistachios, Shaved Pear, Roasted Shallot Vinaigrette (VG, DF, GF) California Cobb with Hard Boiled Egg, Applewood Smoked Roasted Brussels Sprouts, Pan Roasted Ancho Glazed Carrots, Bacon, Blue Cheese Crumbles, Snipped Chives, Campari Citrus Vinaigrette, Golden Raisins (VG, DF, GF) Tomatoes, and Avocado Ranch (GF) Buttered Golden Potato Puree, Garden Chives (V. GF) Herbed Confit Marble Potato Salad (V, GF)

Pan Roasted Root Vegetables, Brown Butter Sage (V, GF)	California Wild Rice Pilaf, Sautéed Root Vegetables, Winter Greens (VG, GF, DF)
Honey-Maple Glazed Sweet Potatoes, Snipped Sage (V, GF)	Crispy Brussel Sprouts, Maple Sorghum, Smoked Bacon, Apple Cider, Toasted Papitas (GF, V)
Petit Filet Mignon, California Mushroom, Bourbon Glace (GF, DF)	
Pan Seared Pacific Bass, Butter Braised Fennel and Spanish Olives	Balsamic Spicy Mustard Marinated Santa Maria Wagyu Tri-Tip (GF, DF)
Brown Sugar-Garlic Roasted Pork Loin, Pan Jus (GF, DF)	Juniper Rosemary Brined Semi Boneless Half Chicken (GF, DF)
Freshly Baked Baguettine and Brioche Rolls, with Sweet Cream Butter (V)	Milled Coriander Chile Rub Leg of Lamb (GF, DF)
Champagne Macerated-Agave Berries (VG, GF, DF)	Roasted Garlic Chimichurri (VG, GF, DF)
Valrhona Chocolate Mousse, Luxardo Cherries (V, GF)	Avocado Tzatziki (V, GF)
	Rosemary and Onion Focaccia, Olive Oil and Balsamic (VG, DF)
Assorted Macarons (V)	Citrus Financier (V, N)
\$195 Per Guest	Warm Sticky Date Pudding, Cali Whiskey Sauce (V, N)
	Honey Panna Cotta (V)
	\$199 Per Guest
LATIN INSPIRED	AMERICAN COMFORT
Southwest Romaine Salad Queso Fresco, Black Beans, Chery	Potato and Leek Soup, Bacon Lardons
Tomato, Sliced Cucumber, Shaved Radish Avocado Ranch Mexican Style Street Corn Salad with Grilled Corn, Chili Lime, Cilantro, Cotija, and Arcadian Garden Greens (V, GF)	Arugula & Chicory Salad with Sweet Citrus, Spiced Cashews, Roasted Pears, and Zesty Citrus Vinaigrette (VG, DF, GF, N)
	Roasted Pears, and Zesty Citrus virialgrette (VG, DF, GF, N)
Fresh Fried Tortilla Chips, Warm Queso, Fire Roasted House Salsa	Heirloom Tomato & Buffalo Mozzarella Salad with Grilled Fennel and Lemon Mint Vinaigrette (V, GF)
Chicken Tortilla Soup, Avocado Crema, Chopped Cilantro, Crisp Tortilla Strips (GF)	California Pacific Bass, Lemon Caper Sauce, Grilled Asparagus, Crispy Onions (GF)
Borracho Beans, Queso Fresco (V, GF)	Rotisserie Style French Brest of Chicken, Heirloom Carrots, Roasted Red Pearl Onions, Confit Garlic White Wine Sauce (GF,DF
Spanish Style Tomato Rice (VG, GF, DF)	
	Penner Crusted Sliced Sirlain (GE DE) Creamy Harseradish Sea
Cheese Enchiladas, New Mexico Chili Sauce, Queso Fresco, Pico de Gallo (V, GF)	Pepper Crusted Sliced Sirloin (GF, DF) Creamy Horseradish, Sea Salt, Parker House Rolls (V)

GF)

Creamy Mashed Gold Potatoes, Herb Butter, Snipped Chives (V,

Chili Lime Mahi Mahi, Tomato Corn Relish, Cilantro Butter (GF)

Beef, Chicken and Vegetable Fajitas (GF, DF)	GF)
Flour (VG, DF) and Corn Tortillas (VG, GF, DF)	Sautéed Green Beans, Roasted Mushrooms, Shallots (VG, GF, DF)
Salsa Verde, Jalapenos, Pico de Gallo, Chopped Cilantro, Crema,	Carrot Cake Squares, Toasted Pecans, Candied Carrot (V, N)
Shredded Lettuce, Shredded Cheddar, Fresh House Made Guacamole	Almond Tarts (V, N)
Traditional Flan, Tequila Caramel (GF, V)	Chocolate Mousse Cake (V)
Dulce de Leche Filled Churros (V)	<i>\$185</i> Per Guest
Tres Leches Cake, Vanilla Chantilly (V)	

CE)

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025

Signature Wine Series

\$169 Per Guest

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Reserve Cabernet Sauvignon | \$75 Bottle
A complex wine, with a long finish, boasting opulent flavors of black fruit, complimented by notes of spice and toasted oak.

Canvas Pinot Grigio, Veneto, Italy | \$60 Bottle Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$60 Bottle Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

SEASONAL WINE FEATURE: FINCA EL ORIGEN & SANTA CAROLINA

Santa Carolina is one of Chile's oldest wineries. Established in 1875 by Luis Pereira, the winery was named in honor of his wife, Carolina Iniguez. From Chile's largest wine region, the Maule Valley has some of the oldest vineyards in the country and grapes from the interior and coastal drylands result in red wine with a lot of character. The mission of the wine making team is to produce wines of superior quality with a focus on innovation and longterm sustainability. Santa Carolina is certified sustainable, carbon neutral and bottled in light weight glass (+80% of total volume) An Argentinian Winery in Uco Valley, at the foothills of the Andes mountains. The winery's well-drained soil and high altitude, with intense sun during the day and cold nights, translates into a wine that is rich in flavor. The water used to irrigate the vineyards comes from a natural glacier-fed spring, the purity of this fresh water is then transferred to the grapes. Finca El Origen winery is family owned & operated & is certified vegan, carbon neutral and bottled in light weight glass (+80% of total volume).

Finca el Origen Reserva Chardonnay | \$65 Bottle Fragrant notes of green apple, pear, citrus and light mineral-like aromas. This versatile wine pairs well with shellfish, ceviche, Canvas Pinot Noir, California | \$60 Bottle Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$60 Bottle Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc De Blancs, Italy | \$62 Bottle Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple. salad, light fresh fish, pork and chicken.

Carolina Reserva Cabernet Sauvignon | \$65 Bottle
This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta.

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Avantgarde Prosecco | \$64 Bottle
This dry, well-structured sparkling Prosecco stands out for its
luminous straw yellow hue and for its emphatic yet stylish
mousse. The bouquet is redolent of Golden Delicious apple,
while the palate is appealingly marked by aromatic notes of
honey, black licorice, and acacia blossom.

WHITES

Chateau Ste. Michelle Riesling | \$56 Bottle Inviting and easy to drink with flavors of white peach, apricot, pear and zesty grapefruit

Whitehaven Sauvignon Blanc | \$70 Bottle

Classic aromas of ripe pink grapefruit, lime zest and tropical fruits are complemented by suggestions of lemongrass, green pepper and tomato leaf. The palate is crisp and vibrant, lifted by bright, generous citrus notes layered with white peach, guava and passion fruit. Brilliantly concentrated and textured, subtle suggestions of sea spray add to the stylish, lingering finish.

Mer Soleil Reserve Chardonnay | \$72 Bottle Layered aromas and flavors with hints of citrus brown spice and honeysuckle on the nose. Round and creamy, featuring notes of lemon squares and baked croissant. A refreshing, clean finish.

Kendall Jackson Vintner's Reserve Chardonnay | \$60 Bottle Handcrafted in small vineyard lots throughout the entire winemaking process, our grapes are from California's cool, coastal growing regions. Vintner's Reserve Chardonnay is fruitforward, divinely complex, approachable and exceptionally foodfriendly.

ROSE REDS

Whispering Angel Rose, Provence, France | \$65 Bottle Peach, Cherry, Citrus Fruit and an Exotic Touch of Mango

La Vielle Ferme Rose | \$60 Bottle

Fresh and very fruity, with notes of red fruits, juicy nectarine and blood orange, perfectly balanced by the freshness of delicate acidic notes.

Rodney Strong Sonoma Cabernet Sauvignon | \$74 Bottle Rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis. The palate has medium tannins, lingering spicy oak flavors with a velvety lush finish.

Elouan, Pinot Noir | \$72 Bottle

Aromas of bright cherry, plum pie, cocoa and hints of baking spice. The palate is rich and well-balanced with notes of raspberry jam, candied cranberry, and wild bramble with a smooth, medium finish.

Catena Vista Flores, Malbec | \$68 Bottle

The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather. The finish presents soft, well-integrated tannins with bright, crisp acidity.

Daou Cabernet Sauvignon | \$80 Bottle Supple, ripe tannins provide ample backbone for the layers of boysenberry, black cherry, licorice and dried herb flavors

Joel Gott Palisades Red Blend | \$64 Bottle Aromas of red cherries, chocolate, leather, cherry compote, baking spices and notes of toasted oak

 $All\ Prices\ Subject\ to\ 26\%\ Service\ Charge\ \&\ Applicable\ Sales\ Tax\ Menu\ offerings\ for\ September\ 2024\ to\ March\ 2025$

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers! Bartender Fee is \$225 for 3 hours of service

DESERT MULE	PALOMA FRESCA

Tito's Vodka, Ginger Beer, Fresh Squeezed Lime

\$18 Per Drink

atron Cilvar Tagvila Frank Cranafruit II

Patron Silver Tequila, Fresh Grapefruit Juice, Agave Nectar, Soda

\$18 Per Drink

BOULEVARDIER

Crown Royal, Sweet vermouth, Campari, Orange Peel

BEES KNEES

Beefeater Gin, Lemon Juice and Honey

\$18 Per Drink

\$18 Per Drink

IW BOURBON SMASH JALAPEÑO MARGARITA Jalapeño Infused Don Julio Blanco, Lime Juice, Agave Nectar, Makers Mark, Strawberries, Mint, Simple Syrup, Lemon Juice Tajin Rim \$18 Per Drink \$18 Per Drink TIJUANO MARGARITA - NON AI COHOLIC NEW FASHIONED - NON ALCOHOLIC Seedlip Grove 42, Fresh Lime Juice, Agave, Salt Rim Ritual Whiskey Alternative, The Zero Proof Bitters, Demerara Sugar Syrup \$18 Per Drink \$18 Per Drink LYCHEE LEMONADE - NON ALCOHOLIC Re'al Lychee, Lemonade \$18 Per Drink All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025 Bar Packages Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Bartender Fee is \$225 for 3 hours of service HOST SPONSORED BAR - PER PERSON SIGNATURF BAR These packages are priced per guest, and are charged based on Featuring Hyatt's House line of spirits and wine. Conciere: Vodka, the guarantee or actual attendance, if higher. Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, and Scotch First Hour | \$30 Per person Second Hour | \$20 Per person Each Additional Hour | \$16 Per person SUPER-PREMIUM BAR PREMIUM BAR Featuring: Tito's Vodka, Beefeater Gin, Bacardi Superior Silver Featuring: Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Makers Mark Bourbon, Crown Rum, Patron Silver Tequila, Jim Beam White Label Bourbon,

Royal Canadian Whisky, Jameson Irish Whiskey, Jack Daniels American Whiskey, Johnnie Walker Black Scotch, and Del Maguey

Vida Mezcal.

Teeling Irish Whiskey, Chivas Regal 12 Scotch.

First Hour | \$38 Per person

Second Hour \$22 Per person	First Hour \$42 Per person
Each Additional Hour \$17 Per person	Second Hour \$24 Per person
	Each Additional Hour \$19 Per person

HOST SPONSERED BAR - PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Bar - Per Drink

Signature Cocktails, 16.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Signature Wines, 16.00 Champagne, 16.00 Hard Seltzers, 11.00 Athletic Brewing NA Beer, 11.00 Fever Tree Ginger Beer 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Premium Bar - Per Drink

Premium Cocktails, 18.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Premium Wines, 18.00 Champagne, 18.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 10.00 Athletic Brewing NA Beer, 11.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Super Premium Bar - Per Drink

Super Premium Cocktails, 20.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Super Premium Wines, 20.00 Champagne, 20.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 11.00 Athletic Brewing NA Beer, 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

NO-HOST BAR

Signature No-Host Bar

Signature Cocktails, 16.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Signature Wines, 16.00 Champagne, 16.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer 10.00 Athletic Brewing NA Beer, 11.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Premium No-Host Bar

Premium Cocktails, 18.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Premium Wines, 18.00 Champagne, 18.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 10.00 Athletic Brewing NA Beer, 11.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Super Premium No-Host Bar

Super Premium Cocktails, 20.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Super Premium Wines, 20.00 Champagne, 20.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 11.00 Athletic Brewing NA Beer, 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

BEER & WINE BAR PACKAGES

Featuring: Canvas House Wines, La Quinta IPA, Bud Light, Michelob Ultra, Corona, Blue Moon, White Claw Seltzer, High Noon Seltzer, Fever Tree Ginger Beer, Athletic Brewing Non-Alcoholic Beer

Host Sponsored Beer & Wine - Per Drink

Signature Wines, 16.00 Champagne, 16.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Hard Seltzers, 11.00 Athletic Brewing NA Beer, 11.00 Fever Tree Ginger Beer 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Host Sponsored Beer & Wine - Per Person

First Hour: \$22.00 Second Hour: \$20.00 Each Additional Hour: \$16.00



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