



BREAKFAST OF THE DAY

Meal functions are based on a 60-minute service and require a minimum of 25 guests to order. For groups 24 or less, a \$150 daily labor fee, per meal function will apply. A re-plate fee of \$150.00 will apply if any non-perishable items are requested to be served at morning coffee break function.

MONDAY CONTINENTAL

- Local and Seasonally Inspired Sliced & Whole Fruit
- House-made Granola
- Milk, 2% Milk, Soy Milk, Almond Milk
- Freshly Baked Morning Pastries
- Sweet Butter, Fruit Preserves
- Assorted Yogurts
- Orange, Apple, Cranberry Juice
- Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee
- Tazo Tea Selection

\$45 Per Guest

WEDNESDAY AND SUNDAY CONTINENTAL

- Local and Seasonally Inspired Sliced & Whole Fruit
- House-made Granola
- Milk, 2% Milk, Soy Milk, Almond Milk
- Assorted Yogurts
- Freshly Baked Morning Pastries
- Sweet Butter, Fruit Preserves

TUESDAY AND SATURDAY CONTINENTAL

- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal, Brown Sugar, Toasted Almonds, Dried Cranberries
- Bran Muffins, Zucchini Bread
- Fruit Preserve, Butter
- Assorted Bagels, Cream Cheese
- Orange, Apple, Cranberry Juice
- Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee
- Tazo Tea Selection

\$45 Per Guest

THURSDAY CONTINENTAL

- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal, Brown Sugar, Toasted Almonds, Dried Cranberries
- Bran Muffins, Zucchini Bread
- Fruit Preserve, Butter
- Assorted Bagels, Cream Cheese
- Orange, Apple, Cranberry Juice

Orange, Apple, Cranberry Juice

Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee

Tazo Tea Selection

\$45 Per Guest

FRIDAY CONTINENTAL

Local and Seasonally Inspired Sliced & Whole Fruit

House-made Granola

Milk, 2% Milk, Soy Milk, Almond Milk

Assorted Yogurts

Freshly Baked Morning Pastries

Sweet Butter, Fruit Preserves

Orange, Apple, Cranberry Juice

Coffee, Decaffeinated Coffee & Tazo Tea

Tazo Tea Selection

\$45 Per Guest

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.

BREAKFAST ENHANCEMENTS

Available to enhance existing buffets and individually priced per person. Minimum of 20 orders required.

BREAKFAST SANDWICHES AND WRAPS

Breakfast Burrito | \$15.00 Per Guest
Bagels, Cream Cheese, Tomato, Onion, Capers,Hard Boiled Eggs, Lemon

Bagel with Smoked Salmon | \$20.00 Per Guest
Bagels, Cream Cheese, Tomato, Onion, Capers,Hard Boiled Eggs, Lemon

English Muffin | \$15.00 Per Guest
Scrambled Eggs, Applewood Smoked Bacon OrSausage Patty, White Cheddar Cheese

Breakfast Croissant | \$15.00 Per Guest
Cage Free Scrambled Eggs, Grilled Smoked Ham, Swiss Cheese

Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee

Tazo Tea Selection

\$45 Per Guest

OMELET AND FRITTATA

Frittata | \$18.00 Per Guest
Choose One: Roasted Squash, Leeks, Pecorino, Aged Balsamic Applewood Smoked Bacon, Roasted Tomato, Feta, Arugula, Basil Pesto

Omelet Station | \$18.00 Per Guest
Chef attendant required (1 per 50 guests) at \$175 per attendant, per hour (minimum of 2-hours) Choice Of: Cage Free Eggs, Egg Whites, Whole Eggs, Smoked Ham, Applewood Smoked Bacon, Cheddar Cheese, Swiss Cheese, Goat Cheese, Mushrooms, Bell Peppers, Onions, Spinach, Tomato, Avocado, Jalapeno, House-Made Salsa

TRADITIONAL FAVORITES

Steel Cut Oatmeal | \$12.00 Per Guest

Brown Sugar, Dried Cranberries, Toasted Almonds,2% Milk, Skim Milk, Soy Milk, Almond Milk

Pancakes and French Toast | \$18.00 Per Guest
Buttermilk Pancakes OrTraditional Cinnamon French ToastWhipped Butter, Warm Syrup

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.

BREAKFAST BUFFET

Meal functions are based on a 60-minute service and require a minimum of 25 guests to order. For groups 24 or less, a \$150 daily labor fee, per meal function will apply. A re-plate fee of \$150.00 will apply if any non-perishable items are requested to be served at morning coffee break function.

RISE N' SHINE

- Local and Seasonally Sliced and Whole Fruits
- Freshly Baked Morning Pastries
- Fruit Preserve, Butter
- Assorted Yogurts
- Cage Free Scrambled Eggs
- Naturally Cured Bacon, Country Sausage Links Or Grilled Smoked Ham
- Seasoned Crisp Potatoes
- Orange, Apple, Cranberry Juices
- Fresh Brewed Torrefazione Italia Regular, Decaffeinated Coffee, Assortment Of Hot Tazo Teas

\$48 Per Guest

CITY BY THE BAY

- Local and Seasonally Sliced and Whole Fruits
- Greek Yogurt, House-Made Granola, Fresh Seasonal Berries, Local Honey
- Bran Muffins, Zucchini Bread
- Fruit Preserve, Butter
- Egg White Frittata, Roasted Asparagus, Grape Tomatoes, Goat Cheese, Basil Pesto
- Smoked Salmon, Cream Cheese, Pickled Red Onion, Capers, Sourdough Bread
- Naturally Cured Bacon, Canadian Bacon, Or Chicken Apple Sausage
- Orange, Apple, Cranberry Juices
- Fresh Brewed Torrefazione Italia Regular, Decaffeinated Coffee, Assortment Of Hot Tazo Teas

\$50 Per Guest

MISSION STREET

- Local and Seasonally Sliced Fruits, Chili Limon
- Breakfast Sweet Breads
- Fruit Preserve, Butter
- Griddled Chorizo Links
- Caged Free Scrambled Eggs
- Cumin Spiced Crisp Potatoes
- Chillaquilles, Crisp Corn Tortilla, Salsa Roja, Pico de Gallo, Cotija, Cilantro
- Warm Flour Tortillas

Guacamole, Cilantro Lime Sour Cream

Fire Roasted Salsa, Pico de Gallo

Orange, Apple, Cranberry Juices

Fresh Brewed Torrefazione Italia Regular, Decaffeinated Coffee, Assortment Of Hot Tazo Teas

\$52.00 Per Guest

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.



BREAK PACKAGES

Break packages require a minimum of 10 guests to order and are based on a 30-minute service.Coffee/Tea service may be added to enhance these breaks at \$5.00 per person.

BLOSSOM

Berry Cobbler

Frangipane Torte

Baked Brie, Fruit Compote, Sliced Baguette

\$26.00 Per Guest:

SWEET BITES

San Francisco Cheesecake

Mini Fruit Tarts

Morning Snack: Cranberry Scones & Individual Bags of Trail Mix

Assorted French Pastries

\$27.00 Per Guest

SPA BREAK

Seasonal Vegetable, Fruit Juices

Fruit Skewers

Cucumber Tea Sandwiches

Zucchini Bread

Organic Raw Almonds

\$28.00 Per Guest

MEDITERRANEAN

Quinoa Salad

Hummus, Tatziki

Pita Chips

Country Olive Mix

Antipasto Skewers

\$28.00 Per Guest

BUILD YOUR OWN TRAIL MIX

Choose (#) From the Following:
Dried Fruits, Granola, Dark Chocolate, Yogurt Chips, Toasted
Coconut, Roasted Cashews, Toasted Coconut, Roasted
Cashews, Toasted Almonds, M&Ms, Banana Chips

\$24.00 Per guest

THE CHEESE SHOP

Artisanal Cheeses, Dried fruit, Nuts Fig Jam, Crackers, Baguette

\$18.00 Per Guest

A LA CARTE BEVERAGES

Break Enhancement items are designed to compliment additional selections and should be ordered in conjunction with a break package. Break Enhancements are based on a 30-minute service.*Requires a minimum of 1 gallon each to order.

TORREFAZIONE ITALIA COFFEE*

\$130.00 Per Gallon

TAZO TEA SELECTION

MISSION STREET

Chili Rubbed Chicken Quesadillas, Smoked Jalapenos

Monterey Jack, Flour Tortillas

House Made Tortilla Chips

Salsa, Sour Cream, Guacamole

Chili Limon Fruit Salad

\$26.00 Per Guest

FRESHLY MADE SMOOTHIE

Choose Two
Green Machine - Kale, Green Apple, Pineapple, GreekYogurt,
Orange JuiceSunrise - Orange Juice, Mango, Banana,
Strawberry, Greek Yogurt, Chia seedBerry Bliss - Blueberry,
Blackberry, Strawberry, Rasperry,Greek Yogurt, Orange Juice

\$15.00 Per Guest

GREEK YOGURT BAR

Includes:
House-Made Granola, Fresh Seasonal Berries, Toasted
Almonds, Local Honey, Dried Fruit, Berry Coulis

\$22.00 Per Guest

OLD SCHOOL ICE CREAM TRUCK

Novelty Ice Cream Bars, Choco Taco, Klondike Bar, Drumsticks,
Ice Cream Sandwiches

\$16.00 Per Guest

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.

TORREFAZIONE ITALIA DECAFFEINATED COFFEE

\$130.00 Per Gallon

CHILLED JUICES

\$130.00 *Per Gallon*

Orange, Cranberry, Apple, Grapefruit

\$18.00 *Per Pitcher*

BOTTLED JUICES

Orange, Apple, Grapefruit

\$8.00 *Each*

NAKED JUICES & SMOOTHIES

Orange, Strawberry Banana, Green Machine

\$8.00 *Each*

ASSORTED PEPSI PRODUCTS

\$7.00 *Each*

BOTTLED WATER, STILL

\$7.00 *Each*

PERRIER BOTTLED WATER, SPARKLING

\$8.00 *Each*

COCONUT WATER

\$8.00 *Each*

GATORADE

Fruit Punch, Blue Raspberry, Orange

\$8.00 *Each*

REGULAR OR SUGAR FREE RED BULL

\$8.00 *Each*

FIJI BOTTLE WATER, SPARKLING

\$8.00 *Each*

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A LA CARTE SNACKS

Break Enhancement items are designed to compliment additional selections and should be ordered in conjunction with a break package. Break Enhancements are based on a 30-minute service. Minimum of 1 dozen is required

FRESHLY BAKED MORNING PASTRIES*

\$63.00 *Per Dozen*

ASSORTED BAGELS, CREAM CHEESES*

\$58.00 *Per Dozen*

ASSORTED COOKIES*

\$62.00 *Per Dozen*

GHIRARDELLI CHOCOLATE BROWNIES*

\$56.00 *Per Dozen*

ASSORTED DONUTS*

\$57.00 *Per Dozen*

ASSORTED KIND GRANOLA BARS*

\$53.00 *Per Dozen*

WHOLE SEASONAL FRUITS

\$9.00 *Per Piece*

INDIVIDUAL YOPLAIT YOGURTS

\$5.00 *Each*

INDIVIDUAL BAGS, POPCORN

\$8.00 *Each*

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BUFFET LUNCH OF THE DAY

Meal functions are based on a 60-minute service and require a minimum of 25 guests to order. For groups 24 or less, a \$150 daily labor fee, per meal function will apply. Buffet lunch will include freshly brewed Torrefazione Italia Coffee/Decaf/Tazo Tea selection, and Iced Tea (upon request). A re-plate fee of \$5.00 per person will apply if dessert is requested to be served at afternoon coffee break function.

MONDAY - BUILD YOUR OWN BUFFET

Salads
(select two salads) Traditional Caesar Salad, Romaine Hearts, Parmigiano Reggiano, House-Made Croutons, Caesar Dressing Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette Farro Salad, Arugula, Kalamata Olives, Preserved Lemon, Marinated Tomato, Toasted Pine Nuts, Golden Raisins, Sherry Vinaigrette Red Quinoa Tabbouleh, Parsley, Tomato, Gremolata, Cucumber, Lemon, EVOO Roasted Beet Salad, Shaved Fennel, Goat Cheese, Pistachios, Frisee, Champagne Vinaigrette

Entrees
(select two or three entrees) Grilled Marinated Chicken Breast Citrus Thyme Jus Pan Seared Salmon, Tomato, Artichoke, Capers, Parsley, EVOO, Lemon Braised Beef Short Ribs, Red Wine Reduction, Gremolata Cheese Ravioli, Roasted San Marzano Tomato Sauce, Hand Torn Basil Mustard Crusted Pork Loin, Apple-Agave Relish Asiago Crusted Chicken Breast, Marsala Wine Reduction Oven Roasted Sea Bass, Roasted Red Pepper Coulis Vegetable Rigatoni, Roasted Vegetables, San Marzano Sauce, Basil Pesto Grilled Swordfish Steaks, Grape Tomatoes, Red Onions, Capers, Red Wine Vinaigrette

Sides
Chef's Selection Of Appropriate Starch Chef's Selection Of Seasonal Vegetables Artisan Rolls, Butter

Dessert
Chef's Selection Assorted Desserts Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea Selection Iced Tea

FRESH SEASONAL SLICED FRUIT

\$12.00 *Per Person*

YOGURT PARFAIT

Fresh Berries, Pomegranite Coulis, House Made Granola

\$8.00 *Each*

TUESDAY AND SATURDAY - FARMER'S MARKET

Create Your Own Salad
Romaine, Seasonal Field Greens, Arugula Quinoa, Applewood Smoked Bacon, Carrots, Vine Ripe Tomatoes, Hot House Cucumber, Garbanzo Beans Lemon Garlic Chicken Breast Marinated Artichokes, Country Mixed Olives Bleu Cheese, Cheddar Cheese, Hard Boiled Eggs House-Made Croutons, Toasted Sunflower Seeds Buttermilk Ranch Dressing, Balsamic Vinaigrette

Side
Artisan Rolls, Butter

Dessert
Lemon Bars Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea Selection Iced Tea Available Upon Request ENHANCEMENTS Plancha Herb Shrimp \$12.00 Per Person Grilled Flat Iron Steak \$8.00 Per Person Pan Seared Salmon \$5.00 Per Person

\$65.00 *Per Guest*

Available Upon RequestAdd \$8.00 Per Person For 3rd Entree

\$65.00 Per Guest

WEDNESDAY AND SUNDAY - CORNER DELI

Starters
(select two starters)Kale + Romaine Caesar Salad, Parmigiano-Reggiano, House-Made Croutons, Creamy Caesar DressingVine Ripe Tomato, English Cucumber, Red Onion, Feta Cheese, Lemon VinaigretteSeasonal Field Greens, Tomato, Cucumber, Buttermilk Ranch Dressing, Herb VinaigretteRoasted Red Potato Salad

Build Your Own Sandwich
Oven Roasted Turkey Breast, Rare Roast Beef, SmokedHam, Genoa Salami, Cheddar Cheese,Swiss Cheese, Lettuce, Tomato, Dill Pickles, Mayonnaise, Dijon Mustard, Assorted Artisan Breads

Side
Assorted Kettle Chips

Dessert
Double Fudge BrowniesAssorted Freshly Baked CookiesFreshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea Available Upon Request

\$65.00 Per Guest

THURSDAY - AMORE

Salads
(select two salads)Rocket Salad, Arugula, Goat Cheese, Sliced Almonds, Dried Cranberries, Lemon Dijon Vinaigrette Traditional Caesar Salad, Romaine Hearts, Parmigiano Reggiano, House-Made Croutons, Caesar DressingCaprese Salad, Vine Ripe Tomato, Fresh Mozzarella,Sweet Onions, Hand Torn Basil, Cracked Black Pepper,Sea Salt, Balsamic, Evoo

Entrees
(select two or three entrees)Ricotta Cheese Ravioli, Arugula, Pine Nuts,Oven Dried Tomato, Basil Cream SauceRigatoni Pasta, Sweet + Spicy Sausage, San MarzanoTomato Sauce, Garlic, Parmigiano-ReggianoChicken Breast Piccata, Lemon, Butter, Chardonnay,Capers, Fresh HerbsSalmon Agrodolce, Golden Raisins, Smoked Almonds,Rosemary, White WineForever Braised Chianti Short Rib, Balsamic CippoliniOnionsFennel Roasted Pork Loin, Cremini Mushrooms,Marsala Sauce

Sides
Chef’s Selection Of Appropriate StarchChef’s Selection Of Seasonal VegetablesRustic Bread, Focaccia, EVOO

Dessert
CannolisClassic TiramisuFreshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea Available Upon RequestAdd \$8.00 Per Person For 3rd Entree

\$65.00 Per Guest

FRIDAY - SIMPLY SANDWICHES

Starters
(select two starters)Chef’s Selection Of Freshly Made SoupKale + Romaine Caesar Salad, Parmigiano-Reggiano,House-Made Croutons, Creamy Caesar DressingVine Ripe Tomato, English Cucumber, Red Onion,Feta Cheese, Lemon-Oregano VinaigretteSeasonal Field Greens, Tomato, Cucumber,Buttermilk Ranch Dressing, Herb VinaigretteRoasted Red Potato Salad

Pre-Made Sandwiches
(select three items)Blta, Bacon, Lettuce, Tomato, Avocado Oven Roasted Turkey Breast, Cranberry Aioli, Swiss, Alfalfa Sprouts, Sourdough Albacore Tuna Melt, Cheddar, Tomato, Whole Wheat Grilled Vegetable Wrap, Spinach, Feta Cheese,Pesto Aioli, Flour Tortilla Roast Beef, White Cheddar, Arugula, Horseradish Mayo, French Baguette Smoked Ham, Brie, Dijonaise, 7 Grain Pulled Pork, Monterey Jack, Avocado Aioli, Brioche Italian Grinder, Soppressata, Mortadella, Pepperoni, Provolone, Tomato, Onion, Lettuce,Oregano Vinaigrette, Ciabatta

Side
Assorted Kettle Chips

Dessert
Double Fudge BrowniesAssorted Freshly Baked CookiesFreshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea Available Upon Request

\$65.00 Per Guest

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.

PLATED LUNCH

Meal functions are based on a 60-minute service and require a minimum of 25 guests to order. For groups 24 or less, a \$150 daily labor fee, per meal function will apply. A re-plate fee of \$5.00 per person will apply if dessert is requested to be served at afternoon coffee break function. Plated lunch will include Chef's Choice of seasonal vegetable and starch, fresh baked bread and sweet butter, freshly brewed Torrefazione Italia Coffee/Decaf/Tazo Tea selection, and Iced Tea (upon request). Vegan and Gluten-Free options can be available upon request. Plated lunch is based on two-courses (salad and entrée) and are priced per person. Add a third-course (dessert) at \$5 per person. Planner selects one option from salads and entrees. If two entrees are selected, the highest priced item will apply. A “meal ticket and/or place card” is required at the event if two or three entrees are selected to determine individual guest’s entrée selection.

SALADS

(select one item)

Spinach + Strawberry Roasted Pecans, Goat Cheese, Lemon Vinaigrette Seasonal Field GreensCrisp Radish, Blue Cheese, Buttermilk Dressing Baby Gems Toy Box Tomatoes, Cucumbers, Green Goddess Dressing Quinoa + KaleDried Cherries, Almonds, Feta, Champagne Vinaigrette

(select one item)

Spinach + Strawberry Roasted Pecans, Goat Cheese, Lemon Vinaigrette Seasonal Field GreensCrisp Radish, Blue Cheese, Buttermilk Dressing Baby Gems Toy Box Tomatoes, Cucumbers, Green Goddess Dressing Quinoa + KaleDried Cherries, Almonds, Feta, Champagne Vinaigrette

ENTREES

(select one or up to three items)

Herb Roasted Sonoma Chicken Breast Lemon Thyme Jus \$56.00 Pan Roasted Mary's Chicken Breast White Wine Glaze \$56.00 Pan Seared Sustainable Salmon Sweet Soy Drizzle \$58.00 Oven Roasted Corvina Sea Bass Tomato Coulis \$58.00 Cabernet Braised Short Rib of Beef Double Garlic Demi Glaze \$62.00 Grilled New York Strip Loin Zinfandel Reduction \$65.00 Mushroom + Asparagus Risotto Grape Tomatoes, Truffle Drizzle \$52.00 Butternut Squash Ravioli Sage, Creamy Brown Butter Buerre Blanc \$52.00 Mushroom Ravioli Roasted Vegetables, Fresh Peas, Roasted Red Pepper Romesco \$50.00 Kahlua Roasted Pork Loin Ginger, Sweet Soy Glaze \$56.00

DESSERTS

(select one item)

French Apple Tart Caramelized Apples, Fresh Raspberry Coulis Carrot Cake Cream Cheese Frosting, Walnuts Triple Chocolate Mousse Chocolate Sauce, White Chocolate Shavings, Fresh Whipped Cream Strawberry Shortcake Light Sponge Cake, Fresh Strawberries, Whipped Cream, Berry Coulis Fresh Fruit Tart Whipped Cream New York Cheesecake Chocolate Sauce, Strawberry Compote

PLATED ENTREE SALADS

(select one entree salad)

Baby Spinach SaladApplewood Smoked Bacon, Toasted Almond,Goat Cheese, Mushroom, Pickled Onions, DijonMustard Vinaigrette Traditional Caesar SaladRomaine, Parmigiano-Reggiano, House-MadeCroutons, Caesar Dressing Farro SaladArugula, Country Olives, Preserved Lemon, MarinatedTomato, Toasted Pine Nuts, Golden Raisins,Sherry Vinaigrette Red Quinoa SaladKale, Oven Dried Tomato, Roasted Zucchini, Watermelon Radish, Avocado, Champagne Vinaigrette Greek SaladRomaine, Feta Cheese, Kalamata Olives, Vine RipeTomato, Hot House Cucumber, Crispy Pita Chips,Lemon Oregano Vinaigrette

Side

Artisan Rolls, Butter

Dessert

New York Cheesecake, Fresh BerriesFlourless Chocolate Cake, Raspberry CoulisTraditional TiramisuFresh Seasonal Berries, Chantilly CreamFreshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea Available Upon Request

\$40.00 Per Guest

ENHANCEMENTS

Choices of:

Plancha Herb Shrimp \$15.00 Per GuestGrilled Flat Iron Steak \$12.00 Per GuestLemon Garlic Chicken Breast \$8.00 Per GuestPan Seared Salmon \$10.00 Per Guest

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GRAB & GO LUNCH

Our Grab & 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. A minimum of 10 boxed lunches is required to order. Split counts is required prior event. Please Choose up to Three Selections Between Salads and Sandwiches: -Selection of Sandwich will include Fresh House Made Side Salad and a Dessert Bar-Selection of Entrée Salad will include Bread Roll and a Dessert Bar

BOXED LUNCHES

Sandwich Selections
Egg Salad SandwichHard-Boiled Eggs, Chopped Basil, Green Onions, MayonnaiseMozzarella Fresca SandwichFresh Mozzarella, Plump Tomatoes,Fresh Basil Leaves, Romaine Hearts,Sun-Dried Tomato DressingSmoked Salmon SandwichDelicate Smoked Salmon, Cream Cheese,French Capers, Shaved Red Onions,Vine-Ripened TomatoesTurkey Nudo SandwichRoasted Turkey, Romaine Hearts, Mayonnaise and Mustard on the SideHoney Cured Ham SandwichHoney Cured Ham, Swiss Cheese,Sweet Honey MustardNorth Beach SandwichGenoa Salami, Sweet Coppa Ham,Mortadella Pork Sausage, Provolone Cheese,Baby Greens, Plump TomatoesCuban Panini SandwichRoasted Turkey, Honey Ham, Swiss Cheese,Sliced Pickles, House Made Chipotle DijonaiseArrosto Beef Rafano SandwichRoast Beef, Horseradish Cheddar Cheese,Caramelized Onions, Spicy Remoulade

Sandwich Selections
Egg Salad SandwichHard-Boiled Eggs, Chopped Basil, Green Onions, MayonnaiseMozzarella Fresca SandwichFresh Mozzarella, Plump Tomatoes,Fresh Basil Leaves, Romaine Hearts,Sun-Dried Tomato DressingSmoked Salmon SandwichDelicate Smoked Salmon, Cream Cheese,French Capers, Shaved Red Onions,Vine-Ripened TomatoesTurkey Nudo SandwichRoasted Turkey, Romaine Hearts, Mayonnaise and Mustard on the SideHoney Cured Ham SandwichHoney Cured Ham, Swiss Cheese,Sweet Honey MustardNorth Beach SandwichGenoa Salami, Sweet Coppa Ham,Mortadella Pork Sausage, Provolone Cheese,Baby Greens, Plump TomatoesCuban Panini SandwichRoasted Turkey, Honey Ham, Swiss Cheese,Sliced Pickles, House Made Chipotle DijonaiseArrosto Beef Rafano SandwichRoast Beef, Horseradish Cheddar Cheese,Caramelized Onions, Spicy Remoulade

Salad Selections
Asian Noodle SaladRed and Green Cabbage, Asian Noodles,Crunchy Bell Peppers, Snow Peas, Mixed Greens,Sweet Spicy Garlic-Cilantro DressingLemon Tarragon Chicken SaladChicken Breast, Red Onion, Celery, Parsley,Citrus Mayonnaise, Fresh Tarragon Over aBed of Lettuce, Tarragon VinaigretteCobb SaladRomaine Lettuce, Grilled Chicken, Avocado,Chopped Egg, Blue Cheese, Bacon, Tomato,Citrus Vinaigrette

\$52.00 Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022 - March 31, 2023.Menu pricing may change based on availability and market conditions.

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. Hors d'Oeuvres are priced per item and a minimum of 50 pieces is required to order.Items can be tray passed and servers are available at \$175 per attendant (1 per 50 guests) up to 3-hours. Overtime Fee, \$50.00 per additional hour, per attendant.Items are designed to compliment additional selections and should be ordered in conjunction with dinner service and/or with other reception stations/displays.Vegan and Gluten-Free options can be available upon request.

COLD HORS D'OEUVRES

Choices of: | \$12.00 Each
Chicken Tarragon Salad and Roasted Tomatoes on Seasoned CrostiniFresh Pear, Gorgonzola Mousse, BaguetteRatatouille On PotatoGoat Cheese Mousse, Basil Pesto, BaguetteTomato Bruschetta, Parmesan

Choices of: | \$13.50 Each

HOT HORS D'OEUVRES

Choices of: | \$13.50 Each
Crispy Edamame Potsticker, Vegan, Sweet SoyVegan Spring Roll, Sweet ChiliBasil Marscapone Arancini, Marinara Pork Lumpia, Sweet Chili SauceMalaysian Beef Satay, Soy Ginger GlazeMini Beef Wellington, Mushroom Duxelle

Choices of: | \$14.50 Each

Seared Coriander Tuna, Sesame Rice Cake,Mango
SalsaPoached Shrimp, Mango Cream Cheese, CrostiniLobster
Medallion, Tarragon MayoDeviled Egg, Paprika Garnish

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PRESENTATION DISPLAYS

Each station requires a minimum of 25 guests to order.

HOG ISLAND RAW BAR

3 pieces per guest
Jumbo ShrimpOysters On The Half ShellMarinated
MusselsCocktail Sauce, Rice Wine Mignonett,Chipotle
Remoulade, Lemon Wedges

\$35.00 Per Guest

NAPA VALLEY ANTIPASTO

Selection of
Cured Italian Meats, Cilengene, Marinated Olives, Whole Grain
Mustard,Pickled Vegetables, Grilled Baguettes

\$24.00 Per Guest

IMPORTED + DOMESTIC CHEESE DISPLAY

Fruit Chutney, Local Honey, Nuts, Dried Fruit, Crackers,
Baguettes

\$23.00 Per Guest

SALAD ON THE RUN

(select two salads)
Kale Caesar, Shaved Parmigiano-Reggiano, FocacciaCrouton,
Creamy CaesarMicro Greens, Grapes, Dried Cherries,
Gorgonzola,Walnuts, White Balsamic VinaigretteArugula,
Spinach, Radicchio, Toasted Pecans,Strawberries, Goat
Cheese, Champagne VinaigretteCaprese, Vine Ripe Tomato,
Fresh Mozzarella, Basil, Cold Pressed Evoo, Sea SaltQuinoa,
Spinach, Roasted Beets, Feta, Pistachios,Sherry Vinaigrette

(select two salads)
Kale Caesar, Shaved Parmigiano-Reggiano, FocacciaCrouton,
Creamy CaesarMicro Greens, Grapes, Dried Cherries,
Gorgonzola,Walnuts, White Balsamic VinaigretteArugula,
Spinach, Radicchio, Toasted Pecans,Strawberries, Goat
Cheese, Champagne VinaigretteCaprese, Vine Ripe Tomato,
Fresh Mozzarella, Basil, Cold Pressed Evoo, Sea SaltQuinoa,
Spinach, Roasted Beets, Feta, Pistachios,Sherry Vinaigrette

\$25.00 Per Guest

Tandoori Chicken Satay, Mint YogurtBacon Wrapped
ScallopDungeness Crab Cake, Spicy Remoulade

JAPANTOWN

5 pieces per guest
Assortment of RollsWakame SaladEdamame SaladPickled
Ginger, Wasabi, Soy Sauce

\$35.00 Per Guest

GARDEN VEGETABLE CRUDITES

Meyer Lemon Dip, Goat Cheese Ranch

\$13.00 Per Guest

CHICKEN WING STATION

Cumin Dry Rub, Original Buffalo, Truffle Parmesan, Sweet Chile
Soy, Salt + Pepper
Choice of 2 Flavors \$24.00 Per PersonChoice of 3 Flavors
\$28.00 Per Person

SEASONAL SLIDERS, BRIOCHE BUNS

Selection of:
Spring Lamb, Mustard CompoteNatural Beef, Point Reyes Blue,
Horseradish CreamHouse Made Turkey, White Cheddar, Garlic
AioliPulled Pork, BBQ Sauce, Monterey JackCrispy Chicken,
Swiss, DijonaiseRoasted Vegetable, Pesto Aioli Choice of Two
\$25.00 Per PersonChoice of Three \$30.00 Per Person

CHINATOWN

Includes:
Char Siu Bao, Hargow, Potstickers, Siu MaiVegetable Spring
RollsVegetable Chow MeinSoy Sauce, Sweet Chili, Chili Garlic

\$30.00 Per Guest

NORTH BEACH

Includes Garlic Bread and Two choices below:
(Select Two from the Following)Rigatoni, Grilled Chicken
Breast, Spring Peas,Point Reyes Blue Cream SauceCheese
Tortellini, Grape Tomatoes, Arugula PestoButternut Squash
Ravioli, Creamy Brown Butter, SagelItalian Sausage, Gemelli,
Spinach,White Wine Tomato Sauce

\$27.00 Per Guest

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.

CARVING STATIONS

Each station requires a minimum of 25 guests. One (1) Chef Carver is required at \$200 per hour (minimum 2-hours) per station.Each station is served with Artisan Rolls and Condiments.

GARLIC AND HERB RUBBED NY STRIP LOIN

Au Jus, Horseradish Cream

\$25.00 Per Guest

PEPPERED BEEF TENDERLOIN

Cabernet Reduction, Garlic Aioli

\$30.00 Per Guest

ROASTED TOM TURKEY BREAST

Cranberry Compote

\$22.00 Per Guest

HERB RUBBED PORK LOIN

Whole Grain Mustard Demi Glaze

\$22.00 Per Guest

HOUSE SMOKED SALMON

Creme Fraiche, Pickled Onions, Capers

\$23.00 Per Guest

SLOW ROASTED PRIME RIB OF BEEF

Au Jus, Horseradish Cream

\$28.00 Per Guest

MOROCCAN SPICED LEG OF LAMB

Cumin Dill Greek Yogurt, Harissa Aioli

\$25.00 Per Guest

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.

SWEET STATIONS

Each station requires a minimum of 25 guests to order.

SWEET STATIONS

SIGNATURE SWEET STATION | \$28.00 Per Guest

Assorted Mini CupcakesAssorted Mini French PastriesFresh Seasonal Berries, Chantilly Cream

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023Menu pricing and selections may change based on availability and market conditions.

PLATED DINNER

Meal functions are based on a 60-minute service and require a minimum of 25 guests to order.For groups 24 or less, a \$150 daily labor fee, per meal function will apply.Plated dinner will include Chef's Choice of seasonal vegetable and starch, fresh baked bread and sweet butter, freshly brewed Torrefazione Italia Coffee/Decaf/Tazo Tea selection, and Iced Tea (upon request). Vegan and Gluten-Free options can be available upon request.Plated dinner are priced per person. Planner selects one option from each category (salad, entrée, and dessert). Planner may choose up to Three Entrees and the highest priced item will apply. A “meal ticket and/or place card” is required at the event if two or three entrees are selected to determine individual guest’s entrée selection.

SALADS

(select one item)
Traditional Caesar Romaine Hearts, Parmigiano Reggiano, House-Made Croutons, Caesar Dressing Seasonal Field Greens Vine Ripe Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette Arugula Goat Cheese, Sliced Almonds, Dried Cranberries, Lemon Vinaigrette Roasted Golden BeetShaved Fennel, Sonoma GoatCheese, Pistachios, Frisee, Champagne Vinaigrette Vine Ripe TomatoWild Arugula, Fresh Mozzarella, ColdPressed Evoo, Sea Salt, White Balsamic

DESSERTS

(select one item)
Tiramisu Espresso Soaked Lady Fingers, Sweet Marscapone Assorted TartsMixed Fruit, Apple, Lemon Meringue Lemon Meringue Tart Blue Berry Compote Mixed Fruit Tart Whipped Cream NY Cheese Cake Raspberry Coulis, Chocolate Sauce, Fresh Berries Chocolate Cheese Cake Raspberry Coulis, Chocolate Sauce, Fresh Berries Strawberry Short Cake Light Sponge Cake, Whipped Cream, Berry Coulis Peach Cobbler Sugar Crumble Topping Chocolate Decadence Cake Chocolate Mousse, Fresh Raspberries

ENTREES

(select one or up to three items)
Grilled Filet Mignon + Sautéed Jumbo Shrimp Scampi Roasted Thyme Garlic Jus \$92.00 Oven Roasted New York Strip + Pan Seared Salmon Brandy Green Peppercorn Sauce \$90.00 Grilled Marinated Chicken Breast + Oven Roasted Salmon Tomato, Caper, Lemon, Fresh Herbs \$88.00 Garlic Seared Filet Mignon + Oven Roasted Chicken Breast Foraged Mushroom Demi-Glace \$92.00 Grilled Filet Mignon Brandied Peppercorn Sauce \$85.00 Pan Roasted Sea Bass Oven Dried Tomato Pesto, Charred Lemon \$80.00 Forever Braised Chianti Beef Short Ribs Red Wine Reduction, Fresh Horseradish Gremolata \$80.00 Plancha Picatta Salmon Capers, Lemon, Butter, Chardonnay, Flat Leaf Parsley \$75.00 Bourbon Brined Pork Chop Molasses Mustard Glaze \$75.00 Asiago Crusted Organic Chicken Breast Caramelized Shallot Marsala Wine Reduction \$72.00 Oven Roasted Chicken Breast Choice Of Sauce: Red Wine Reduction, Oregano FetaRelish, Foraged Mushroom Sauce, Rosemary Garlic Jus \$72.00 Quinoa Stuffed Pepper Roasted Vegetables, Basil Pesto \$72.00 Eggplant Manicotti Herb Ricotta, Quinoa, San Marzano Tomato Sauce,Hand Torn Basil \$72.00

All items are subject to 3% SF Health Tax, 24% Service Charge, plus 8.625% Sales Tax. Menu prices and fees are subject to change based on availability and market fluctuation.

BUFFET DINNER

Meal functions are based on a 60-minute service and require a minimum of 25 guests to order. For groups 24 or less, a \$150 daily labor fee, per meal function will apply.Dinner buffet will include freshly brewed Torrefazione Italia Coffee/Decaf/Tazo Tea selection,and Iced Tea (upon request).

NORTH POINT

Salads
(select two or three salads) Traditional Caesar Salad, Romaine Hearts, Parmigiano reggiano, House-Made Croutons,Caesar DressingSeasonal Field Greens Salad, Vine Ripe Tomato,

BUILD YOUR OWN BUFFET

Salads
(select two or three salads)Traditional Caesar Salad, Romaine Hearts, Parmigiano Reggiano, House-Made Croutons,Caesar DressingSeasonal Field Greens Salad, Tomato, English

English Cucumber, Carrots, Lemon Thyme
VinaigretteBloomsdale Baby Spinach Salad, Pickled
Onion,Watermelon Radish, Toasted Almonds, Goat
Cheese,Honey Mustard VinaigretteVine Ripe Tomato Caprese,
Fresh Mozzarella, Hand Torn Basil, Cracked Black Pepper, Sea
Salt, EVOOBaby Romaine, Feta Cheese, Kalamata Olives,
PlumTomato, English Cucumber, Red Onion,Lemon Oregano
Vinaigrette

Entrees
(select two or three entrees) Marinated Roasted Salmon,
Roasted YellowPepper CoulisGrilled Marinated Chicken
BreastChoice Of Sauce: Sun Dried Tomato Pesto,
CaperArtichoke Olive Relish, Roasted Garlic Thyme Jus, Forest
Mushroom Cream SaucePan Seared Sea Bass, Saffron Citrus
Beurre BlancForever Braised Beef Short Rib, Chianti Wine
Reduction, GremolataAged Cider Marinated Roasted Pork
Loin,Granny Smith Apple Ragout, Calvados SauceGrilled New
York Steak, Brandy Three Peppercorn SauceEggplant Manicotti,
Fresh Ricotta, Quinoa, San Marzano Tomato Sauce, Fresh
HerbsRigatoni, Charred Tomatoes, Pecorino Romano,
BabySpinach, White Wine, Roasted Garlic, Hand Torn Basil

Sides
Chef’s Selection Of Appropriate StarchChef’s Selection Of
Seasonal VegetablesArtisan Rolls, Butter

Dessert
Chef’s Selection Assorted DessertsFreshly Brewed Torrefazione
Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea
Available Upon Request Price For 3 Entrées, 3 Salads \$92.00
Per PersonPrice For 2 Entrées, 2 Salads \$87.00 Per Person

TUSCAN

Salads
(select two or three salads)Caesar Salad, Hand Grated
Pecorino,Polenta Croutons, Caesar DressingRoasted
Asparagus, Crispy Prosciutto, Radicchio, Frisse, Hazelnut
VinaigrettePanzanella, Farmers Bread, Plum Tomato,
FreshMozzarella, Arugula, Basil, Red Wine Vinegar, EVOO,Sea
SaltWatermelon, Raw Fennel, Fresh Mint, Endive, BloodOrange
Vinaigrette

Entrees
(select two or three entrees)Ricotta Cheese Ravioli, Arugula,
Pine Nuts,Oven Dried Tomato, Basil Cream SauceRigatoni
Pasta, Sweet + Spicy Sausage, BlisteredTomato Sauce,
Elephant Garlic, Parmigiano-ReggianoChicken Breast Piccata,
Lemon, Butter, Chardonnay,Capers, Fresh HerbsCheese
Ravioli, Creamy Basil Pesto, Oven Roasted TomatoesPesto
Crusted Steelhead Salmon, Sicilian OliveTapenade, Artichoke,
Oven Dried Tomato, FlatLeaf ParsleyForever Braised Chianti
Short Rib, Balsamic CippoliniOnions, Horseradish
GremolataAsiago Crusted Chicken Breast, Caramelized
ShallotMarsala Wine Reduction

Sides
Chef’s Selection Of Appropriate StarchChef’s Selection Of
Seasonal VegetablesRustic Bread, Focaccia, EVOO, Balsamic

Dessert
Fresh Seasonal Berries, Orange, Frangelico

Cucumber, Carrots, Lemon Thyme VinaigretteRed Quinoa
Tabbouleh, Parsley, Tomato, Gremolata,Cucumber, Lemon,
EVOORoasted Beet Salad, Shaved Fennel, Goat
Cheese,Pistachios, Frisee, Champagne Vinaigrette

Entrees
(select two or three entrees)Chardonnay Poached Seabass,
Herbed Vinaigrette Cabernet Braised Short Rib Of Beef, Garlic
Demi GlazeSustainable Salmon Provencale, White Wine,
Tomatoes, Garlic, Fresh Herbs NY Strip Medallions, Roasted
Garlic Cabernet Reduction Herb Rubbed Pork Loin, Whole Grain
Mustard Demi Glaze Lemon Thyme Marinated Mary's Chicken
Breast, Pan Jus Rosemary Infused Rotisserie Chicken, Lemon
Confit, White Wine, Fresh Herbs Petrale Sole, Capers, Thyme,
Grape Tomatoes

Sides
Chef’s Selection Of Appropriate StarchChef’s Selection Of
Seasonal VegetablesArtisan Rolls, Butter

Dessert
Chef’s Selection Assorted DessertsFreshly Brewed Torrefazione
Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea
Available Upon Request Price For 3 Entrées, 3 Salads \$92.00
Per PersonPrice For 2 Entrées, 2 Salads \$87.00 Per Person

THE BACKYARD BBQ

Salads
(select two or three salads)Grilled Corn Panzanella, Vine Ripe
Tomato, Grilled RedOnion, Upland Cress, Hand Torn Basil,
Rustic Bread,Broken Walnut VinaigretteWatermelon, Feta,
Mint, Blood Orange VinaigretteCelery Root, Fennel, Wild
Arugula,Watermelon Radish, Fresh Herbs, Parmigiano-
Reggiano, EVOO, LemonTuscan Kale, Apple, Dried Pear, Goat
Cheese,Toasted Pecans, Pomegranate VinaigretteRoot
Vegetable Coleslaw, Toasted Caraway SeedVinaigrette

Entrees
(select two or three entrees)Dry Rub Santa Maria Style Tri
TipOlive Oil Marinated Grilled Skirt Steak, Meyer Lemon
GremolataBarbecue Baby Back RibsMojo Marinated Roasted
Cuban Pork LoinArtisanal Grilled Sausage, Ale Grain
MustardDry Rubbed Free Range Chicken Breast, Maple
Bourbon Barbeque SauceCitrus Herb Grilled Chicken Thigh,
Oregano, Garlic, Chile, Flake, EVOODill Marinated Broiled
Salmon, Crushed Garlic,Citrus Zest, Charred Lemon4 Cheese
Mac N’ Cheese Gratin

Sides
Salt Roasted Crispy Fingerling Potato, House-Made AioliGreen
Bean CasseroleButtermilk Biscuit, Honey, Butter

Desserts
Strawberry Short Cake, Chantilly CreamPeach Crumble, Vanilla
AnglaiseApple Streusel Bar, Caramel DrizzleFreshly Brewed

MascarponeTraditional TiramisuFreshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea Available Upon Request Price For 3 Entrées, 3 Salads \$92.00 Per PersonPrice For 2 Entrées, 2 Salads \$87.00 Per Person	Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea Available Upon Request Price For 3 Entrées, 3 Salads \$92.00 Per PersonPrice For 2 Entrées, 2 Salads \$87.00 Per Person
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SIGNATURE WINE SERIES

This is what everyone’s been looking forward to all day! Take some time to celebrate a successful meeting with an awesome selection of local beer, great wine and tasty bar snacks for everyone to enjoy.

HYATT SIGNATURE WINE SERIES

CANVAS BY MICHAEL MONDAVI

CANVAS CABERNET SAUVIGNON, CALIFORNIA | \$45.00 Bottle
Subtle hints of oak and spice married with lively tannins

CANVAS BRUT BLANC DE BLANCS, ITALY | \$45.00 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple

CANVAS PINOT GRIGIO, VENETO, ITALY | \$45.00 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

CANVAS CHARDONNAY, CALIFORNIA | \$45.00 Bottle
Freshness and richness of pure fruit woven beautifully with subtle toasty oak

CANVAS PINOT NOIR, CALIFORNIA | \$45.00 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture

CANVAS MERLOT, CALIFORNIA | \$45.00 Bottle
Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannins

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BUBBLES AND WINES

This is what everyone’s been looking forward to all day! Take some time to celebrate a successful meeting with an awesome selection of local beer, great wine and tasty bar snacks for everyone to enjoy.

HYATT'S FEATURED WHITE WINES

Sauvignon Blanc	
Canyon Road, California\$40.00Hess, North Coast\$45.00	
Chardonnay	
Canyon Road, California\$40.00William Hill, Central Coast\$43.00Talbott Kali Hart, Santa Lucia Highlands\$50.00Sonoma Cutrer, Russian River\$60.00	
Other Whites	
Canyon Road, Pinot Grigio\$40.00Edna Valley, Rose\$41.00J	

HYATT'S FEATURED RED WINES

Pinot Noir	
Canyon Road, California\$40.00MacMurray, Central Coast\$50.00J Vineyards, California\$56.00	
Merlot	
Decoy, Sonoma County\$45.00	
Cabernet Sauvignon	
Canyon Road, California\$40.00Aquinas, North Coast\$60.00Louis Martini, Sonoma\$52.00Justin, Paso	

Vineyards, Pinot Grigio\$44.00

Robles\$75.00

Sparkling Wines

La Marca Prosecco\$45.00Mumm Brut, Napa\$65.00

Other Reds

Norton, Malbec, Reserva Argentina\$50.00Conundrum by
Camus Red Blend\$60.00

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HAND CRAFTED COCKTAILS

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BAR PACKAGES

This is what everyone's been looking forward to all day! Take some time to celebrate a successful meeting with an awesome selection of local beer, great wine and tasty bar snacks for everyone to enjoy.*For Groups Under 25 People

HOST SPONSORED BAR 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.

Signature First Hour, \$28.00 per personEach Additional Hour, \$13.00 per personPremium First Hour, \$32.00 per personEach Additional Hour, \$16.00 per person

HOST SPONSORED BEER & WINE BAR PER PERSON

This package includes House Wine, Domestic and Imported Beers, as well as Non-alcoholic options. Package is priced per guest, and are charged based on the guarantee or actual attendance, if higher.

First Hour, \$26.00 per personEach Additional Hour, \$12.00 per person

HOST SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Premium Cocktails, \$15.00Signature Cocktails, \$13.00Domestic Beer, \$9.00Premium + Imported Beer, \$10.00House Wine, \$12.00Mineral Water/Juices, \$6.00Soft Drinks, \$7.00Cordials, \$15.00

CASH BAR

Full Bar Setups are included and charges are based on the actual number of drinks consumed. Drinks are paid by individual guests.

Premium Cocktails, \$16.00Signature Cocktails, \$15.00Domestic Beer, \$11.00Premium + Imported Beer, \$11.00House Wine, \$13.00Mineral Water/Juices, \$7.00Soft Drinks, \$8.00Cordials, \$15.50

LABOR CHARGES

Bartender and/or Server is required 1 per every 100 guests. Fees are subject to current service charge and sales tax.

Bartender Fee, \$250.00 per bartender, each up to three (3) hoursOvertime Fee, \$100.00 per additional hour, per

bartenderBeer/Wine Server Fee, \$175.00 per attendant, eachOvertime Fee, \$50.00 per additional hour, per

serverCorkage Fee, \$25.00 per 750 ml bottle or per 1.5L

(Magnums)Service charge and tax will apply to the fee charges above.

SIGNATURE HOSTED & CASH STANDARD BAR

Other brands can be available upon request

New Amsterdam VodkaNew Amsterdam GinCruzan Rum

(light)Meyer's Rum; Sailor Jerry's (dark)Maker's Mark

BourbonJose Cuervo TequilaJack Daniel's Whiskey

PREMIUM HOSTED & CASH BAR

DOMESTIC BEERS

Other brands can be available upon request
Kettle One or Grey Goose VodkaTanqueray GinBacardi Light
RumPatron Tequilajack Daniel’s BourbonCrown Royal Canadian
WhiskeyJohnnie Walker Black Label Scotch Whiskey

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PREMIUM & IMPORTED BEERS

(select up to three to be served)
*Corona*Michelob Ultra*HeinekenAnchor SteamSierra
NevadaStellaGuinness

.....

(select up to two to be served)
*Budweiser*Bud Light*Miller LightCoors Light*Clausthaler (Non-
alcoholic)

.....

CORDIALS

Choose from the Following
Hennessy VSBailey’s Irish CreamKahluaGrand MarnierAmaretto
di Amore

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