



HYATT CENTRIC FISHERMAN'S WHARF
MEETING & EVENT MENUS



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
- Orange, Apple, Cranberry Juice
- Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee
- Tazo Tea Selection
- \$45** *Per Guest*

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
- 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*

Prices are subject to 26% taxable service charge, 3% SF Health Tax and current California sales tax of 8.625%.Menu pricing may change based on availability and market conditions. 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.

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

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

Choice of: | \$18.00 Per Guest

- Pancakes and French Toast
- Buttermilk Pancakes
- Traditional Cinnamon French Toast

With Whipped Butter, Warm Syrup

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Breakfast Buffet

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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*

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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*

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 Juice
Sunrise - Orange Juice, Mango, Banana, Strawberry, Greek Yogurt, Chia seed
Berry Bliss - Blueberry, Blackberry, Strawberry, Raspberry,
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*

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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.

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.

A LA CARTE BEVERAGES

Tazo Tea Selection | \$130 Per Gallon

Chilled Juices | \$18 Per Pitcher
Orange, Cranberry, Apple, Grapefruit

Bottled Juices | \$8 Each
Orange, Apple, Grapefruit

Naked Juices & Smoothies | \$8 Each
Orange, Strawberry Banana, Green Machine

Assorted Pepsi Products | \$7 Each

Bottled Water, Still | \$7 Each

Perrier Bottled Water, Sparkling | \$8 Each

Coconut Water | \$8 Each

Gatorade | \$8 Each
Fruit Punch, Blue Raspberry, Orange

Regular or Sugar Free Red Bull | \$8 Each

Fiji bottle Water, Sparkling | \$8 Each

Torrefazione Italia Coffee* | \$135 Per Gallon

Torrefazione Italia Decaffeinated Coffee | \$135 Per Gallon

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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

A LA CARTE SNACKS

- Freshly Baked Morning Pastries | \$63 Per Dozen
- Assorted Bagels, Cream Cheeses | \$58 Per Dozen
- Assorted Cookies | \$62 Per Dozen
- Ghirardelli Chocolate Brownies | \$56 Per Dozen
- Assorted Donuts | \$57 Per Dozen
- Assorted Kind Granola Bars | \$53 Per Dozen
- Whole Seasonal Fruits | \$9 Per Piece
- Fresh Seasonal Sliced Fruit | \$12 Per Person
- Yogurt Parfait | \$8 Each
- Fresh Berries, Pomegranite Coulis, House Made Granola
- Individual Bags, Popcorn | \$8 Each
- Yogurt | \$5 Each

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Grab and Go Lunch

Convenient, ready-to-enjoy meals featuring a fresh sandwich and salad. Perfect for office lunches, events, or on-the-go dining.

SANDWICH SELECTIONS

- Egg Salad Sandwich
- Hard-Boiled Eggs, Chopped Basil, Green Onions, Mayonnaise
- Mozzarella Fresca Sandwich
- Fresh Mozzarella, Plump Tomatoes, Fresh Basil Leaves, Romaine Hearts, Sun-Dried Tomato Dressing
- Smoked Salmon Sandwich
- Delicate Smoked Salmon, Cream Cheese, French Capers, Shaved Red Onions, Vine-Ripened Tomatoes
- Turkey Nudo Sandwich

SALAD SELECTIONS

- Asian Noodle Salad
- Red and Green Cabbage, Asian Noodles, Crunchy Bell Peppers, Snow Peas, Mixed Greens, Sweet Spicy Garlic-Cilantro Dressing
- Lemon Tarragon Chicken Salad
- Chicken Breast, Red Onion, Celery, Parsley, Citrus Mayonnaise, Fresh Tarragon Over a Bed of Lettuce, Tarragon Vinaigrette
- Cobb Salad
- Romaine Lettuce, Grilled Chicken, Avocado, Chopped Egg, Blue Cheese, Bacon, Tomato, Citrus Vinaigrette

Roasted Turkey, Romaine Hearts, Mayonnaise and Mustard on the Side

\$52 *Per Guest*

Honey Cured Ham Sandwich
Honey Cured Ham, Swiss Cheese, Sweet Honey Mustard

North Beach Sandwich
Genoa Salami, Sweet Coppa Ham, Mortadella Pork Sausage, Provolone Cheese, Baby Greens, Plump Tomatoes

Cuban Panini Sandwich
Roasted Turkey, Honey Ham, Swiss Cheese, Sliced Pickles, House Made Chipotle Dijonaise

Arrosto Beef Rafano Sandwich
Roast Beef, Horseradish Cheddar Cheese, Caramelized Onions, Spicy Remoulade

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Plated Lunchs

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 Greens
Crisp Radish, Blue Cheese, Buttermilk Dressing

Baby Gems
Toy Box Tomatoes, Cucumbers, Green Goddess Dressing

Quinoa + Kale
Dried Cherries, Almonds, Feta, Champagne Vinaigrette

ENTRÉES

(select one or up to three items)

Herb Roasted Sonoma Chicken Breast | \$ 56 Per Guest
Lemon Thyme Jus

Pan Roasted Mary’s Chicken Breast | \$ 56 Per Guest
White Wine Glaze

Pan Seared Sustainable Salmon | \$ 58 Per Guest
Sweet Soy Drizzle

Oven Roasted Corvina Sea Bass | \$ 58 Per Guest
Tomato Coulis

Cabernet Braised Short Rib of Beef | \$ 62 Per Guest

Fresh Berries
Flourless Chocolate Cake
Raspberry Coulis
Traditional Tiramisu
Fresh Seasonal Berries
Chantilly Cream
Beverages
Coffee, Decaf, Tazo Tea, Iced Tea (upon request)
\$40 <i>Per Guest</i>

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MONDAY - BUILD YOUR OWN 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. 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.

SALAD
Choice of Two
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

Grilled Flat Iron Steak \$ 12 Per Guest
Lemon Garlic Chicken Breast \$ 8 Per Guest
Pan Seared Salmon \$ 10 Per Guest

ENTREES
Choice of Three
Grilled Marinated Chicken Breast
Citrus Thyme Jus Pan Seared Salmon
Tomato, Artichoke, Caper, 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

SIDES

Chef's Selection Of Appropriate Starch

Chef's Selection Of Seasonal Vegetables

Artisan Rolls, Butter

Roasted Red Pepper Coulis

Vegetable Rigatoni

Roasted Vegetables, San Marzano Sauce, Basil Pesto

Grilled Swordfish Steaks

Grape Tomatoes, Red Onions, Capers, Red Wine Vinaigrette

DESSERT

Chef's Selection Assorted Desserts

Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee,
Tazo Tea Selection

Iced Tea Available Upon Request

Add \$8.00 Per Person For 3rd Entree

\$65 *Per Guest*

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TUESDAY AND SATURDAY - FARMER'S MARKET

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.

CREATE YOUR OWN SALAD

Salad Toppings

Quinoa, Applewood Smoked Bacon, Carrots, Vine Ripe
Tomatoes, Hot House Cucumber, Garbanzo Beans

Protein Option

Lemon Garlic Chicken Breast

Antipasti Accents

Marinated Artichokes, Country Mixed Olives

Cheeses & Eggs

Bleu Cheese, Cheddar Cheese, Hard Boiled Eggs

Crunch & Seeds

SIDE

Artisan Rolls, Butter

House-Made Croutons, Toasted Sunflower Seeds
.....
Dressings
Buttermilk Ranch Dressing, Balsamic Vinaigrette
.....

DESSERT

Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee,
Tazo Tea Selection, Iced Tea (upon request)
.....
\$ 65 *Per Guest*

ENHANCEMENTS

Grilled Flat Iron Steak | \$ 12 Per Guest
.....
Pan Seared Salmon | \$ 10 Per Guest
.....
Plancha Herb Shrimp | \$13 Per Guest
.....

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WEDNESDAY AND SUNDAY - CORNER DELI

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STARTERS

Select 2

Vine Ripe Tomato Salad
English Cucumber, Red Onion, Feta Cheese, Lemon Vinaigrette
.....
Seasonal Field Greens
Tomato, Cucumber, Buttermilk Ranch Dressing, Herb Vinaigrette
.....
Roasted Red Potato Salad
.....
Kale + Romaine Caesar
Parmigiano-Reggiano, House-Made Croutons, Creamy Caesar
Dressing
.....

BUILD YOUR OWN SANDWICH

Oven Roasted Turkey Breast
.....
Rare Roast Beef
.....
Smoked Ham
.....
Genoa Salami
.....
Cheddar Cheese
.....
Swiss Cheese
.....
Lettuce
.....
Tomato
.....
Dill Pickles
.....
Mayonnaise
.....
Dijon Mustard
.....

Assorted Artisan Breads

Assorted Kettle Chips

Side included

DESSERT

Double Fudge Brownie

Assorted Freshly Baked Cookies

Freshly Brewed Torrefazione Italia Coffee

Decaffeinated Coffee, Tazo Tea Selection

Iced Tea

Available Upon Request

\$ 65 *Per Guest*

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THURSDAY - AMORE

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SALADS

(select 2)

Rocket Salad

Arugula, Goat Cheese, Sliced Almonds, Dried Cranberries, Lemon
Dijon Vinaigrette

Traditional Caesar Salad

Romaine Hearts, Parmigiano Reggiano, House-Made Croutons,
Caesar Dressing

Caprese Salad

Vine Ripe Tomato, Fresh Mozzarella, Sweet Onions, Hand Torn
Basil, Cracked Black Pepper, Sea Salt, Balsamic, EVOO

ENTRÉES

(Select 2 or 3)

Ricotta Cheese Ravioli

Arugula, Pine Nuts, Oven Dried Tomato, Basil Cream Sauce

Rigatoni Pasta

Sweet + Spicy Sausage, San Marzano Tomato Sauce, Garlic,
Parmigiano-Reggiano

Chicken Breast Piccata

Lemon, Butter, Chardonnay, Capers, Fresh Herbs

Salmon Agrodolce

Golden Raisins, Smoked Almonds, Rosemary, White Wine

Forever Braised Chianti Short Rib

	Balsamic Cipollini Onions

	Fennel Roasted Pork Loin
	Cremini Mushrooms, Marsala Sauce

SIDES

Chef's Selection Starch
.....
Chef's Selection Vegetables
.....
Rustic Bread + Focaccia
Served with EVOO
.....

DESSERT

Cannolis
.....
Classic Tiramisu
.....
Freshly Brewed Torrefazione Italia Coffee
Decaffeinated Coffee, Tazo Tea Selection
.....
Iced Tea
Available Upon Request
.....

\$ 65 *Per Guest*

ENHANCEMENT

3rd Entrée Option \$ 8 Per Guest
.....

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FRIDAY - SIMPLY SANDWICHES

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STARTERS

(Select 2)
Freshly Made Chef's Selection Soup
.....
Kale + Romaine Caesar
Parmigiano-Reggiano, House-Made Croutons, Creamy Caesar Dressing
.....
Vine Ripe Tomato Salad
English Cucumber, Red Onion, Feta Cheese, Lemon-Oregano Vinaigrette
.....

PRE-MADE SANDWICHES

(Select 3)
BLTA
Bacon, Lettuce, Tomato, Avocado
.....
Oven Roasted Turkey
Cranberry Aioli, Swiss, Alfalfa Sprouts, Sourdough
.....
Albacore Tuna Melt
Cheddar, Tomato, Whole Wheat
.....

Seasonal Field Greens
Tomato, Cucumber, Buttermilk Ranch Dressing, Herb Vinaigrette

Roasted Red Potato Salad

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
Soppresata, Mortadella, Pepperoni, Provolone, Tomato, Onion,
Lettuce, Oregano Vinaigrette, Ciabatta

Assorted Kettle Chips
Included

DESSERT

Double Fudge Brownies

Assorted Freshly Baked Cookies

Freshly Brewed Torrefazione Italia Coffee
Decaffeinated Coffee, Tazo Tea Selection

Iced Tea
Available Upon Request

\$ 65 Per Guest

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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. A mandatory bartender fee will apply, based on one bartender required for every 100 guests. 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

- Chicken Tarragon Salad | \$ 12 Each
- Roasted Tomatoes on Seasoned Crostini
- Fresh Pear | \$ 12 Each
- Gorgonzola Mousse, Baguette
- Ratatouille On Potato | \$ 12 Each
- Goat Cheese Mousse | \$ 12 Each
- Basil Pesto, Baguette
- Tomato Bruschetta | \$ 12 Each
- Parmesan

HOT HORS D’OEUVRES

- Crispy Edamame Potsticker | \$ 13.5 Each
- Vegan, Sweet Soy
- Vegan Spring Roll | \$ 13.5 Each
- Sweet Chili
- Basil Marscapone Arancini | \$ 13.5 Each
- Marinara
- Pork Lumpia | \$ 13.5 Each
- Sweet Chili Sauce
- Malaysian Beef Satay | \$ 13.5 Each
- Soy Ginger Glaze
- Mini Beef Wellington | \$ 13.5 Each
- Mushroom Duxelle

COLD HORS D’OEUVRES

- Seared Coriander Tuna | \$ 13.5 Each
- Sesame Rice Cake, Mango Salsa
- Poached Shrimp | \$ 13.5 Each
- Mango Cream Cheese, Crostini
- Lobster Medallion | \$ 13.5 Each
- Tarragon Mayo
- Deviled Egg | \$ 13.5 Each
- Paprika Garnish

HOT HORS D’OEUVRES

- Tandoori Chicken Satay | \$ 14.5 Each
- Mint Yogurt
- Bacon Wrapped Scallop | \$ 14.5 Each
- Dungeness Crab Cake | \$ 14.5 Each
- Spicy Remoulade

Presentation Displays

Each station requires a minimum of 25 guests to order. A mandatory bartender fee will apply, based on one bartender required for every 100 guests.

HOG ISLAND RAW BAR

3 pieces per guest

JAPANTOWN

5 pieces per guest

Assortment of Rolls

Jumbo Shrimp
.....
Oysters On The Half Shell
.....
Marinated Mussels
Cocktail Sauce, Rice Wine Mignonett, Chipotle Remoulade,
Lemon Wedges
.....
\$ 35 *Per Guest*

NAPA VALLEY ANTIPASTO

Selection of Cured Italian Meats
.....
Cilengene
.....
Marinated Olives
.....
Whole Grain Mustard
.....
Pickled Vegetables
.....
Grilled Baguettes
.....
\$ 24 *Per Guest*

IMPORTED + DOMESTIC CHEESE DISPLAY

Fruit Chutney
.....
Local Honey
.....
Nuts
.....
Dried Fruit
.....
Crackers, Baguettes
.....
\$ 23 *Per Guest*

SALAD ON THE RUN (SELECT 2 SALADS)

Kale Caesar
Shaved Parmigiano-Reggiano, Focaccia Crouton, Creamy Caesar
.....
Micro Greens
Grapes, Dried Cherries, Gorgonzola, Walnuts, White Balsamic

Wakame Salad, Edamame Salad, Pickled Ginger, Wasabi, Soy
Sauce
.....
\$ 35 *Per Guest*

GARDEN VEGETABLE CRUDITES

Meyer Lemon Dip
.....
Goat Cheese Ranch
.....
\$ 13 *Per Guest*

CHICKEN WING STATION

Cumin Dry Rub
.....
Original Buffalo
.....
Truffle Parmesan
.....
Sweet Chile Soy
.....
Salt + Pepper
.....
\$ 24, Choic *Choice of 2 Flavors*

SEASONAL SLIDERS

Spring Lamb
Mustard Compote
.....
Natural Beef

Vinaigrette
Arugula, Spinach, Radicchio
Toasted Pecans, Strawberries, Goat Cheese, Champagne
Vinaigrette
Caprese
Vine Ripe Tomato, Fresh Mozzarella, Basil, Cold Pressed Evoo,
Sea Salt
Quinoa, Spinach, Roasted Beets
Feta, Pistachios, Sherry Vinaigrette
\$ 25 <i>Per Guest</i>

CHINATOWN

Char Siu Bao
Hargow
Potstickers
Siu Mai
Vegetable Spring Rolls
Vegetable Chow Mein
Soy Sauce
Sweet Chili
Chili Garlic
\$ 30 <i>Per Guest</i>

Point Reyes Blue, Horseradish Cream
House Made Turkey
White Cheddar, Garlic Aioli
Pulled Pork
BBQ Sauce, Monterey Jack
Crispy Chicken
Swiss, Dijonaise
Roasted Vegetable
Pesto Aioli
Choice of Two \$ 25 Per Person
Choice of Three \$ 30 Per Person
Brioche Buns
\$null

NORTH BEACH

Rigatoni
Grilled Chicken Breast, Spring Peas, Point Reyes Blue Cream
Sauce
Cheese Tortellini
Grape Tomatoes, Arugula Pesto
Butternut Squash Ravioli
Creamy Brown Butter, Sage
Italian Sausage
Gemelli, Spinach, White Wine Tomato Sauce
\$ 27 <i>Per Guest</i>

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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*

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Sweet Stations

Each station requires a minimum of 25 guests to order.

SIGNATURE SWEET STATIONS

Assorted Mini Cupcakes

Assorted Mini French Pastries

Fresh Seasonal Berries, Chantilly Cream

\$28 *Per Guest*

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. A mandatory bartender fee will apply, based on one bartender required for every 100 guests. 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 1)

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 Beet
Shaved Fennel, Sonoma Goat Cheese, Pistachios, Frisee,
Champagne Vinaigrette

Vine Ripe Tomato
Wild Arugula, Fresh Mozzarella, Cold Pressed Evoo, Sea Salt,
White Balsamic

ENTREES

(Select 1–3 options)

Grilled Filet Mignon + Sautéed Jumbo Shrimp Scampi | \$ 97 Per
Guest
Roasted Thyme Garlic Jus

Oven Roasted New York Strip + Pan Seared Salmon | \$ 95 Per
Guest
Brandy Green Peppercorn Sauce

Grilled Marinated Chicken Breast + Oven Roasted Salmon | \$ 93
Per Guest
Tomato, Caper, Lemon, Fresh Herbs

Garlic Seared Filet Mignon + Oven Roasted Chicken Breast | \$ 97
Per Guest
Foraged Mushroom Demi-Glace

Grilled Filet Mignon | \$ 90 Per Guest
Brandied Peppercorn Sauce

Pan Roasted Sea Bass | \$ 85 Per Guest
Oven Dried Tomato Pesto, Charred Lemon

Forever Braised Chianti Beef Short Ribs | \$ 85 Per Guest
Red Wine Reduction, Fresh Horseradish Gremolata

Plancha Picatta Salmon | \$ 75 Per Guest
Capers, Lemon, Butter, Chardonnay, Flat Leaf Parsley

Bourbon Brined Pork Chop | \$ 80 Per Guest

Molasses Mustard Glaze

Asiago Crusted Organic Chicken Breast | \$ 79 Per Guest
Caramelized Shallot Marsala Wine Reduction

Oven Roasted Chicken Breast | \$ 77 Per Guest
Choice Of Sauce: Red Wine Reduction, Oregano Feta Relish,
Foraged Mushroom Sauce, Rosemary Garlic Jus

Quinoa Stuffed Pepper | \$ 72 Per Guest
Roasted Vegetables, Basil Pesto

Eggplant Manicotti | \$ 72 Per Guest
Herb Ricotta, Quinoa, San Marzano Tomato Sauce, Hand Torn
Basil

DESSERTS

(Select 1)

Tiramisu
Espresso Soaked Lady Fingers, Sweet Marscapone

Assorted Tarts
Mixed 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

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NOTH POINT DINNER BUFFET

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SALADS

(Select 2 - 3 options)

- Traditional Caesar Salad
Romaine Hearts, Parmigiano Reggiano, House-Made Croutons, Caesar Dressing
- Seasonal Field Greens Salad
Vine Ripe Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette
- Bloomsdale Baby Spinach Salad
Pickled Onion, Watermelon Radish, Toasted Almonds, Goat Cheese, Honey Mustard Vinaigrette
- Vine Ripe Tomato Caprese
Fresh Mozzarella, Hand Torn Basil, Cracked Black Pepper, Sea Salt, EVOO
- Baby Romaine
Feta Cheese, Kalamata Olives, Plum Tomato, English Cucumber, Red Onion, Lemon Oregano Vinaigrette

SIDES

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

ENTREES

(Select 2 - 3 options)

- Marinated Roasted Salmon
Roasted Yellow Pepper Coulis
- Grilled Marinated Chicken Breast
Choice Of Sauce: Sun Dried Tomato Pesto, Caper Artichoke Olive Relish, Roasted Garlic Thyme Jus, Forest Mushroom Cream Sauce
- Pan Seared Sea Bass
Saffron Citrus Beurre Blanc
- Forever Braised Beef Short Rib
Chianti Wine Reduction, Gremolata
- Aged Cider Marinated Roasted Pork Loin
Granny Smith Apple Ragout, Calvados Sauce
- Grilled New York Steak
Brandy Three Peppercorn Sauce
- Eggplant Manicotti
Fresh Ricotta, Quinoa, San Marzano Tomato Sauce, Fresh Herbs
- Rigatoni
Charred Tomatoes, Pecorino Romano, Baby Spinach, White Wine, Roasted Garlic, Hand Torn Basil

DESSERTS

Chef's Selection Assorted Desserts

Freshly Brewed Torrefazione Italia Coffee

Decaffeinated Coffee

Tazo Tea Selection

Iced Tea Available Upon Request

PRICING

3 Entrées, 3 Salads | \$ 92.00 Per Person

2 Entrées, 2 Salads | \$ 87.00 Per Person

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BUILD YOUR OWN DINNER 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 mandatory bartender fee will apply, based on one bartender required for every 100 guests. Dinner buffet will include freshly brewed Torrefazione Italia Coffee/Decaf/Tazo Tea selection, and Iced Tea (upon request).

SALADS

(Select 2 - 3 options)

Traditional Caesar Salad
Romaine Hearts, Parmigiano Reggiano, House-Made Croutons,
Caesar Dressing

Seasonal Field Greens Salad
Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette

Red Quinoa Tabbouleh
Parsley, Tomato, Gremolata, Cucumber, Lemon, EVOO

Roasted Beet Salad
Shaved Fennel, Goat Cheese, Pistachios, Frisee, Champagne
Vinaigrette

ENTREES

(Select 2 - 3 options)

Chardonnay Poached Seabass
Herbed Vinaigrette

Cabernet Braised Short Rib Of Beef
Garlic Demi Glaze

Sustainable 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 Starch

Chef's Selection Of Seasonal Vegetables

Artisan Rolls

Butter

DESSERTS

Chef's Selection Assorted Desserts

Freshly Brewed Torrefazione Italia Coffee

Decaffeinated Coffee

Tazo Tea Selection

Iced Tea Available Upon Request

PRICING

3 Entrées, 3 Salads | \$ 92.00 Per Guest

2 Entrées, 2 Salads | \$ 87.00 Per Guest

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TUSCAN DINNER 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 mandatory bartender fee will apply, based on one bartender required for every 100 guests. Dinner buffet will include freshly brewed Torrefazione Italia Coffee/Decaf/Tazo Tea selection, and Iced Tea (upon request).

SALADS

(Select 2 - 3 options)

Caesar Salad

Hand Grated Pecorino, Polenta Croutons, Caesar Dressing

Roasted Asparagus

Crispy Prosciutto, Radicchio, Frisse, Hazelnut Vinaigrette

Panzanella

Farmers Bread, Plum Tomato, Fresh Mozzarella, Arugula, Basil,
Red Wine Vinegar, EVOO, Sea Salt

Watermelon

ENTREES

(Select 2 - 3 options)

Ricotta Cheese Ravioli

Arugula, Pine Nuts, Oven Dried Tomato, Basil Cream Sauce

Rigatoni Pasta

Sweet + Spicy Sausage, Blistered Tomato Sauce, Elephant Garlic,
Parmigiano-Reggiano

Chicken Breast Piccata

Lemon, Butter, Chardonnay, Capers, Fresh Herbs

Cheese Ravioli

Raw Fennel, Fresh Mint, Endive, Blood Orange Vinaigrette

Creamy Basil Pesto, Oven Roasted Tomatoes

Pesto Crusted Steelhead Salmon
Sicilian Olive Tapenade, Artichoke, Oven Dried Tomato, Flat Leaf Parsley

Forever Braised Chianti Short Rib
Balsamic Cippolini Onions, Horseradish Gremolata

Asiago Crusted Chicken Breast
Caramelized Shallot Marsala Wine Reduction

SIDES

Chef's Selection Of Appropriate Starch

Chef's Selection Of Seasonal Vegetables

Rustic Bread
Focaccia, EVOO, Balsamic

DESSERTS

Fresh Seasonal Berries
Orange, Frangelico Mascarpone

Freshly Brewed Torrefazione Italia Coffee

Decaffeinated Coffee

Tazo Tea Selection

Traditional Tiramisu

Iced Tea Available Upon Request

PRICING

3 Entrées, 3 Salads | \$ 92.00 Per Guest

2 Entrées, 2 Salads | \$ 87.00 Per Guest

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THE BACKYARD BBQ DINNER 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 mandatory bartender fee will apply, based on one bartender required for every 100 guests. Dinner buffet will include freshly brewed Torrefazione Italia Coffee/Decaf/Tazo Tea selection, and Iced Tea (upon request).

SALADS

ENTREES

(Select 2 - 3 options)

- Grilled Corn Panzanela
- Vine Ripe Tomato, Grilled Red Onion, Upland Cress, Hand Torn Basil, Rustic Bread, Broken Walnut Vinaigrette
- Watermelon
- Feta, Mint, Blood Orange Vinaigrette
- Celery Root, Fennel
- Wild Arugula, Watermelon Radish, Fresh Herbs, Parmigiano-Reggiano, EVOO, Lemon
- Tuscan Kale
- Apple, Dried Pear, Goat Cheese, Toasted Pecans, Pomegranate Vinaigrette
- Root Vegetable Coleslaw
- Toasted Caraway Seed Vinaigrette

SIDES

- Salt Roasted Crispy Fingerling Potato
- House-Made Aioli
- Green Bean Casserole
- Buttermilk Biscuit
- Honey, Butter

PRICING

3 Entrées, 3 Salads | \$ 92.00 Per Guest

(Select 2 - 3 options)

- Dry Rub Santa Maria Style Tri Tip
- Olive Oil Marinated Grilled Skirt Steak
- Meyer Lemon Gremolata
- Barbecue Baby Back Ribs
- Mojo Marinated Roasted Cuban Pork Loin
- Artisanal Grilled Sausage
- Ale Grain Mustard
- Dry Rubbed Free Range Chicken Breast
- Maple Bourbon Barbeque Sauce
- Citrus Herb Grilled Chicken Thigh
- Oregano, Garlic, Chile Flake, EVOO
- Dill Marinated Broiled Salmon
- Crushed Garlic, Citrus Zest, Charred Lemon
- 4 Cheese Mac N’ Cheese Gratin

DESSERTS

- Strawberry Short Cake
- Chantilly Cream
- Peach Crumble
- Vanilla Anglaise
- Apple Streusel Bar
- Caramel Drizzle
- Freshly Brewed Torrefazione Italia Coffee
- Decaffeinated Coffee
- Tazo Tea Selection
- Iced Tea Available Upon Request

2 Entrées, 2 Salads | \$ 87.00 Per Guest

.....

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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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HYATT'S FEATURED WHITE 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.

SAUVIGNON BLANC

Canyon Road, California | \$ 40 Per Bottle

Hess, North Coast | \$ 45 Per Bottle

CHARDONNAY

Canyon Road, California | \$ 40 Per Bottle

William Hill, Central Coast | \$ 43 Per Bottle

Talbott Kali Hart, Santa Lucia Highlands | \$ 50 Per Bottle

Sonoma Cutrer, Russian River | \$ 60 Per Bottle

OTHER WHITES

Canyon Road, Pinot Grigio | \$ 40 Per Bottle

Edna Valley, Rose | \$ 41 Per Bottle

J Vineyards, Pinot Grigio | \$ 44 Per Bottle

SPARKLING WINES

La Marca Prosecco | \$ 45 Per Bottle

Mumm Brut, Napa | \$ 65 Per Bottle

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HYATT'S FEATURED RED WINES

Celebrate the day’s success with a handpicked selection of rich, bold red wines. Perfect for toasting accomplishments or relaxing after a meeting, and pairs beautifully with local beer and flavorful bar snacks.

PINOT NOIR

Canyon Road, California | \$ 40 Per Bottle

MacMurray, Central Coast | \$ 50 Per Bottle

J Vineyards, California | \$ 56 Per Bottle

MERLOT

Decoy, Sonoma County | \$ 45 Per Bottle

CABERNET SAUVIGNON

Canyon Road, California | \$ 40 Per Bottle

Aquinas, North Coast | \$ 60 Per Bottle

Louis Martini, Sonoma | \$ 52 Per Bottle

Justin, Paso Robles | \$ 75 Per Bottle

OTHER REDS

Norton, Malbec, Reserva Argentina | \$ 50 Per Bottle

Conundrum by Camus Red Blend | \$ 60 Per Bottle

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Hand Crafted Cocktails

Sip and savor unique cocktails prepared with premium spirits and fresh garnishes.

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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.

HOST SPONSORED BAR PER PERSON

Full bar setups included; charged per guest based on guarantee or actual attendance

Signature First Hour | \$ 28 Per Person

Each Additional Hour | \$ 13 Per Person

Premium First Hour | \$ 32 Per Person

Each Additional Hour | \$ 16 Per Person

HOST SPONSORED BEER & WINE BAR PER PERSON

Includes House Wine, Domestic & Imported Beers, Non-alcoholic options

First Hour | \$ 26 Per Person

Each Additional Hour | \$ 12 Per Person

HOST SPONSORED BAR PER DRINK

Full bar included; charged based on actual drinks consumed

Premium Cocktails | \$ 15 Per Drink

Signature Cocktails | \$ 13 Per Drink

Domestic Beer | \$ 9 Per Drink

Premium + Imported Beer | \$ 10 Per Drink

House Wine | \$ 12 Per Drink

Mineral Water/Juices | \$ 6 Per Drink

Soft Drinks | \$ 7 Per Drink

CASH BAR

Full bar included; drinks paid by individual guests

Premium Cocktails | \$ 16 Per Drink

Signature Cocktails | \$ 15 Per Drink

Domestic Beer | \$ 11 Per Drink

Premium + Imported Beer | \$ 11 Per Drink

House Wine | \$ 13 Per Drink

Mineral Water/Juices | \$ 7 Per Drink

Soft Drinks | \$ 8 Per Drink

Cordials | \$ 15 Per Drink

LABOR CHARGES

Bartender and/or Server required: 1 per 100 guests. Fees subject to service charge & sales tax

Bartender Fee | \$ 250 Per Bartender
Each bartender, up to 3 hours

Bartender Overtime Fee | \$ 100 Per Hour
Per additional hour, per bartender

Beer/Wine Server Fee | \$ 175 Per Server
Each attendant

Beer/Wine Server Overtime Fee | \$ 50 Per Hour
Per additional hour, per server

Corkage Fee | \$ 25 Per Bottle
Per 750 ml bottle or 1.5L Magnum

PREMIUM HOSTED & CASH BAR

Other brands available upon request

Vodka
Kettle One or Grey Goose

Gin
Tanqueray

Rum
Bacardi Light

Tequila
Patron

Bourbon
Jack Daniel’s

Canadian Whiskey
Crown Royal

Cordials | \$ 15.5 Per Drink

SIGNATURE HOSTED & CASH STANDARD BAR

Other brands available upon request

Vodka
New Amsterdam

Gin
New Amsterdam

Rum (light)
Cruzan

Rum (dark)
Meyer’s, Sailor Jerry’s

Bourbon
Maker’s Mark

Tequila
Jose Cuervo

Whiskey
Jack Daniel’s

DOMESTIC BEERS

Select up to two

Budweiser

Bud Light

Miller Light

Coors Light

Clausthaler (Non-alcoholic)

Scotch Whiskey
Johnnie Walker Black Label
.....

PREMIUM & IMPORTED BEERS

Select up to three

Corona
.....

Michelob Ultra
.....

Heineken
.....

Anchor Steam
.....

Sierra Nevada
.....

Stella
.....

Guinness
.....

CORDIALS

Choose from the following

Hennessy VS
.....

Bailey’s Irish Cream
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Kahlua
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Grand Marnier
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Amaretto di Amore
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Prices are subject to 26% taxable service charge, 3% SF Health Tax and current California sales tax of 8.625%.Menu pricing may change based on availability and market conditions. 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. A mandatory bartender fee will apply, based on one bartender required for every 100 guests.



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