



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 Or Sausage 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

Pancakes and French Toast | \$18.00 Per Guest

Buttermilk Pancakes Or Traditional Cinnamon French Toast 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

MISSION STREET

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*

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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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*

TORREFAZIONE ITALIA DECAFFEINATED COFFEE

\$130.00 *Per Gallon*

TAZO TEA SELECTION

\$130.00 *Per Gallon*

CHILLED JUICES

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*

FRESH SEASONAL SLICED FRUIT

\$12.00 *Per Person*

INDIVIDUAL YOPLAIT YOGURTS

\$5.00 *Each*

YOGURT PARFAIT

Fresh Berries, Pomegranite Coulis, House Made Granola

.....
\$8.00 *Each*

INDIVIDUAL BAGS, POPCORN

\$8.00 *Each*

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Buffet Lunch of the Day

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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, 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, 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 Available Upon Request Add \$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 Dressing Vine Ripe Tomato, English Cucumber, Red Onion, Feta Cheese, Lemon Vinaigrette Seasonal Field Greens, Tomato, Cucumber, Buttermilk Ranch Dressing, Herb Vinaigrette Roasted Red Potato Salad

Build Your Own Sandwich

Oven Roasted Turkey Breast, Rare Roast Beef, Smoked Ham, Genoa Salami, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato,

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*

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 Dressing Caprese 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 Sauce Rigatoni Pasta,

Dill Pickles, Mayonnaise, Dijon Mustard, Assorted Artisan Breads
.....
Side
Assorted Kettle Chips
.....
Dessert
Double Fudge Brownies Assorted Freshly Baked Cookies Freshly
Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea
Selection Iced Tea Available Upon Request
.....

\$65.00 *Per Guest*

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 Cippolini Onions Fennel Roasted Pork
Loin, Cremini Mushrooms, Marsala Sauce
.....

Sides
Chef's Selection Of Appropriate Starch Chef's Selection Of
Seasonal Vegetables Rustic Bread, Focaccia, EVOO
.....

Dessert
Cannolis Classic Tiramisu Freshly Brewed Torrefazione Italia
Coffee, Decaffeinated Coffee, Tazo Tea Selection Iced Tea
Available Upon Request Add \$8.00 Per Person For 3rd Entree
.....

\$65.00 *Per Guest*

FRIDAY - SIMPLY SANDWICHES

Starters

(select two starters) Chef's Selection Of Freshly Made Soup Kale + Romaine Caesar Salad, Parmigiano-Reggiano, House-Made
Croutons, Creamy Caesar Dressing Vine Ripe Tomato, English Cucumber, Red Onion, Feta Cheese, Lemon-Oregano
Vinaigrette Seasonal Field Greens, Tomato, Cucumber, Buttermilk Ranch Dressing, Herb Vinaigrette Roasted Red Potato Salad
.....

Pre-Made Sandwiches

(select three items) Blt, 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, Sopresata, Mortadella, Pepperoni, Provolone, Tomato, Onion,
Lettuce, Oregano Vinaigrette, Ciabatta
.....

Side

Assorted Kettle Chips
.....

Dessert

Double Fudge Brownies Assorted Freshly Baked Cookies Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea
Selection Iced Tea Available Upon Request
.....

\$65.00 *Per Guest*

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Plated Lunch

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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

(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

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 Salad Applewood Smoked Bacon, Toasted Almond, Goat Cheese, Mushroom, Pickled Onions, Dijon Mustard Vinaigrette Traditional Caesar Salad Romaine, Parmigiano-Reggiano, House-Made Croutons, Caesar Dressing Farro Salad Arugula, Country Olives, Preserved Lemon, Marinated Tomato, Toasted Pine Nuts, Golden Raisins, Sherry Vinaigrette Red Quinoa Salad Kale, Oven Dried Tomato, Roasted Zucchini, Watermelon Radish, Avocado, Champagne Vinaigrette Greek Salad Romaine, Feta Cheese, Kalamata Olives, Vine Ripe Tomato, Hot House Cucumber, Crispy Pita Chips, Lemon Oregano Vinaigrette

Side

Artisan Rolls, Butter

Dessert

New York Cheesecake, Fresh Berries Flourless Chocolate Cake, Raspberry Coulis Traditional Tiramisu Fresh Seasonal Berries, Chantilly Cream Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea Selection Iced Tea Available Upon

Request

.....
\$40.00 *Per Guest*

****ENHANCEMENTS****

Choices of:

Plancha Herb Shrimp \$15.00 Per Guest Grilled Flat Iron Steak \$12.00 Per Guest Lemon Garlic Chicken Breast \$8.00 Per Guest Pan 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 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 Roasted Turkey, Romaine Hearts, Mayonnaise and Mustard on the Side 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

.....
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

.....
\$52.00 *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. 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
Crostini Fresh Pear, Gorgonzola Mousse, Baguette Ratatouille On
Potato Goat Cheese Mousse, Basil Pesto, Baguette Tomato
Bruschetta, Parmesan

Choices of: | \$13.50 Each

Seared Coriander Tuna, Sesame Rice Cake, Mango Salsa Poached
Shrimp, Mango Cream Cheese, Crostini Lobster Medallion,
Tarragon Mayo Deviled Egg, Paprika Garnish

HOT HORS D'OEUVRES

Choices of: | \$13.50 Each

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

Choices of: | \$14.50 Each

Tandoori Chicken Satay, Mint Yogurt Bacon Wrapped
Scallop Dungeness Crab Cake, Spicy Remoulade

Presentation Displays

Each station requires a minimum of 25 guests to order.

HOG ISLAND RAW BAR

3 pieces per guest

Jumbo Shrimp Oysters On The Half Shell Marinated
Mussels Cocktail Sauce, Rice Wine Mignonette, Chipotle
Remoulade, Lemon Wedges

\$35.00 *Per Guest*

JAPANTOWN

5 pieces per guest

Assortment of Rolls Wakame Salad Edamame Salad Pickled
Ginger, Wasabi, Soy Sauce

\$35.00 *Per Guest*

NAPA VALLEY ANTIPASTO

Selection of

Cured Italian Meats, Cilene, Marinated Olives, Whole Grain
Mustard, Pickled Vegetables, Grilled Baguettes

\$24.00 *Per Guest*

GARDEN VEGETABLE CRUDITES

Meyer Lemon Dip, Goat Cheese Ranch

\$13.00 *Per Guest*

IMPORTED + DOMESTIC CHEESE DISPLAY

CHICKEN WING STATION

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*

CHINATOWN

Includes:

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

\$30.00 *Per Guest*

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**

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*

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.

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.

SWEET STATIONS

SIGNATURE SWEET STATION | \$28.00 Per Guest

Assorted Mini Cupcakes Assorted Mini French Pastries Fresh Seasonal Berries, Chantilly Cream

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 Beet Shaved Fennel, Sonoma Goat Cheese, Pistachios, Frisee, Champagne Vinaigrette Vine Ripe Tomato Wild Arugula, Fresh Mozzarella, Cold Pressed EVOO, Sea Salt, White Balsamic

DESSERTS

(select one item)

Tiramisu Espresso Soaked Lady Fingers, Sweet Mascarpone 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

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 Feta Relish, 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

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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

BUILD YOUR OWN BUFFET

Salads

(select two or three salads) Traditional Caesar Salad, Romaine Hearts, Parmigianoreggiano, 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

Entrees

(select two or three entrees) 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

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 Available Upon Request **Price For 3 Entrées, 3 Salads \$92.00 Per Person Price For 2 Entrées, 2 Salads \$87.00 Per Person**

TUSCAN

Salads

(select two or three salads) 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, Raw Fennel, Fresh Mint, Endive, Blood Orange Vinaigrette

Entrees

(select two or three entrees) Ricotta Cheese Ravioli, Arugula, Pine

(select two or three salads) 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 two or three entrees) 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

Dessert

Chef's Selection Assorted Desserts Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea Selection Iced Tea Available Upon Request **Price For 3 Entrées, 3 Salads \$92.00 Per Person Price 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 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

Entrees

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, 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

Dessert

Fresh Seasonal Berries, Orange, Frangelico Mascarpone Traditional Tiramisu Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea Selection Iced Tea Available Upon Request **Price For 3 Entrées, 3 Salads \$92.00 Per Person Price For 2 Entrées, 2 Salads \$87.00 Per Person**

(select two or three entrees) 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 Barbecue 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

Sides

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

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 **Price For 3 Entrées, 3 Salads \$92.00 Per Person Price 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

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HYATT'S FEATURED WHITE WINES

Sauvignon Blanc

Canyon Road, California \$40.00 Hess, North Coast \$45.00

Chardonnay

Canyon Road, California \$40.00 William Hill, Central Coast \$43.00 Talbott Kali Hart, Santa Lucia

Highlands \$50.00 Sonoma Cutrer, Russian River \$60.00

Other Whites

Canyon Road, Pinot Grigio \$40.00 Edna Valley, Rose \$41.00 J

Vineyards, Pinot Grigio \$44.00

Sparkling Wines

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

HYATT'S FEATURED RED WINES

Pinot Noir

Canyon Road, California \$40.00 MacMurray, Central Coast \$50.00 J

Vineyards, California \$56.00

Merlot

Decoy, Sonoma County \$45.00

Cabernet Sauvignon

Canyon Road, California \$40.00 Aquinas, North Coast \$60.00 Louis

Martini, Sonoma \$52.00 Justin, Paso Robles \$75.00

Other Reds

Norton, Malbec, Reserva Argentina \$50.00 Conundrum 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 person
Each Additional Hour, \$13.00 per person
Premium First Hour, \$32.00 per person
Each 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 person
Each 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, \$15.00
Signature Cocktails, \$13.00
Domestic Beer, \$9.00
Premium + Imported Beer, \$10.00
House Wine, \$12.00
Mineral Water/Juices, \$6.00
Soft Drinks, \$7.00
Cordials, \$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, \$16.00
Signature Cocktails, \$15.00
Domestic Beer, \$11.00
Premium + Imported Beer, \$11.00
House Wine, \$13.00
Mineral Water/Juices, \$7.00
Soft Drinks, \$8.00
Cordials, \$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) hours
Overtime Fee, \$100.00 per additional hour, per bartender
Beer/Wine Server Fee, \$175.00 per attendant, each
Overtime Fee, \$50.00 per additional hour, per server
Corkage 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 Vodka
New Amsterdam Gin
Cruzan Rum (light)
Meyer's Rum; Sailor Jerry's (dark)
Maker's Mark Bourbon
Jose Cuervo Tequila
Jack Daniel's Whiskey

PREMIUM HOSTED & CASH BAR

Other brands can be available upon request
Kettle One or Grey Goose Vodka
Tanqueray Gin
Bacardi Light Rum
Patron Tequila
Jack Daniel's Bourbon
Crown Royal Canadian Whiskey
Johnnie Walker Black Label Scotch Whiskey

DOMESTIC BEERS

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

PREMIUM & IMPORTED BEERS

(select up to three to be served)

CORDIALS

Choose from the Following

Corona Michelob Ultra*HeinekenAnchor SteamSierra
NevadaStellaGuinness

Hennessy VSBailey's Irish CreamKahluaGrand MarnierAmaretto di
Amore

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