



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

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 <i>Per Guest</i>

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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 <i>Per Guest:</i>

SWEET BITES

San Francisco Cheesecake
Mini Fruit Tarts
Morning Snack: Cranberry Scones & Individual Bags of Trail Mix
Assorted French Pastries
\$27.00 <i>Per Guest</i>

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

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 DressingSeasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Lemon Thyme VinaigretteFarro Salad, Arugula, Kalamata Olives, Preserved Lemon, Marinated Tomato, Toasted Pine Nuts, Golden Raisins, Sherry 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)Grilled Marinated Chicken BreastCitrus Thyme Jus Pan Seared Salmon, Tomato, Artichoke, Caper, Parsley, Evoo, LemonBraised Beef Short Ribs, Red Wine Reduction, GremolataCheese Ravioli, Roasted San Marzano Tomato Sauce,Hand Torn BasilMustard Crusted Pork Loin, Apple-Agave RelishAsiago Crusted Chicken Breast, Marsala Wine ReductionOven Roasted Sea Bass, Roasted Red Pepper CoulisVegetable Rigatoni, Roasted Vegetables, San Marzano Sauce, Basil PestoGrilled Swordfish Steaks, Grape Tomatoes, Red Onions, Capers, Red Wine Vinaigrette

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 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,

TUESDAY AND SATURDAY - FARMER'S MARKET

Create Your Own Salad
Romaine, Seasonal Field Greens, ArugulaQuinoa, Applewood Smoked Bacon, Carrots, Vine Ripe Tomatoes, Hot House Cucumber, Garbanzo BeansLemon Garlic Chicken BreastMarinated Artichokes, Country Mixed OlivesBleu Cheese, Cheddar Cheese, Hard Boiled EggsHouse-Made Croutons, Toasted Sunflower SeedsButtermilk Ranch Dressing, Balsamic Vinaigrette

Side
Artisan Rolls, Butter

Dessert
Lemon BarsFreshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee, Tazo Tea SelectionIced Tea Available Upon RequestENHANCEMENTSPlancha Herb Shrimp \$12.00 Per PersonGrilled Flat Iron Steak \$8.00 Per PersonPan 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 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,

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*

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, Sopresata, 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*

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Plated Lunch

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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 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 Mignonett,
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, Cilengene, 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*

Carving Stations

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*

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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 CupcakesAssorted Mini French PastriesFresh 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 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

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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 DressingSeasonal Field Greens Salad, Vine Ripe Tomato, 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

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

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
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**

(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
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 Vineyards, Pinot Grigio\$44.00	
Sparkling Wines	
La Marca Prosecco\$45.00Mumm Brut, Napa\$65.00	

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 Robles\$75.00	
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 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

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.

PREMIUM HOSTED & CASH BAR

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

PREMIUM & IMPORTED BEERS

(select up to three to be served)

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

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

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

DOMESTIC BEERS

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

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