



HYATT REGENCY SACRAMENTO
MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be **\$49** per guest.

GOLDEN ROAD - SUNDAY & WEDNESDAY

Selection of Chilled Juices

Whole Bananas and Apples

Croissant (V,NF), Gluten Free Banana Espresso Coffee Cake (V,NF,GF), Cherry Danish (V,NF)

Seasonally Inspired Fruit (Ve,GF,NF)

BYO Yogurt Parfait (Ve,GF,NF)

Coconut Yogurt, Wildberry Compote and Gluten Free Granola

Sacramento Breakfast Skillet (GF,NF)

Cage Free Scrambled Eggs, Chorizo, Breakfast Potatoes, Caramelized Onions, Bell Peppers, Green Onions, Sun Dried Tomatoes, Cheddar Cheese

Watermelon, Lime and Mint Infused Water

Coffee, Decaffeinated Coffee & Tea

\$43 Per Guest

FORTY-NINER - TUESDAY

Selection of Chilled Juices

Whole Bananas and Strawberries

Croissant (V,NF), Gluten Free Morning Glory Muffin (Ve,GF), Chocolate Croissant (V,NF)

Seasonally Inspired Fruit (Ve,NF,GF)

Raspberry Sunbutter Overnight Oats (Ve,GF)

Corned Beef Hash (GF,NF)

Breakfast Potatoes, Caramelized Onions, Bell Peppers, Green Onions

Cage Free Scrambled Eggs (V,GF,NF)

PONY EXPRESS - MONDAY & SATURDAY

Selection of Chilled Juices

Whole Bananas and Tangerines

Croissant (V,NF), Gluten Free Blueberry Muffin (V,GF,NF), Raspberry Danish (V,NF)

Seasonally Inspired Fruit (Ve,GF,NF)

Steel Cut Oats (Ve,GF)

Toasted Almonds (Ve,GF), Pecans (Ve,GF), Chocolate Chips (V), Dried Cherries (Ve,GF,NF) with Milk, Almond Milk and Coconut Milk

The Mean Green Veggie Frittata (V,NF,GF)

Roasted Zucchini, Spinach, Green Onions and Goat Cheese

Strawberry Tarragon Infused Water

Coffee, Decaffeinated Coffee & Tea

\$43 Per Guest

LADY BIRD - THURSDAY

Selection of Chilled Juices

Whole Bananas and Apples

Croissant (V,NF), Gluten Free Banana Muffin (V,NF,GF), Cheese Danish (V,NF)

Seasonally Inspired Fruit (Ve,NF,GF)

Mango Coconut Chia Pudding (Ve,NF,GF)

Individual Spinach, Turkey & Smoked Gouda Egg White Bites (NF,GF)

Blueberry Ginger Infused Water

Coffee, Decaffeinated Coffee & Tea

Lemon and Basil Infused Water

\$43 *Per Guest*

Coffee, Decaffeinated Coffee & Tea

\$43 *Per Guest*

FRI-YAY! - FRIDAY

Selection of Chilled Juices

Whole Bananas and Tangerines

Croissant (V,NF), Gluten Free Chocolate Muffin (V,NF), Maple Pecan Danish (V)

Seasonally Inspired Fruit (Ve,NF,GF)

Build Your Own Yogurt Bar

Greek Yogurt (V,GF,NF), Chia Pudding (Ve,GF,NF), Roasted Fruit (Ve,GF,NF), Gluten Free Granola (Ve,GF,NF), Golden Raisins (Ve,GF,NF), Toasted Almonds (Ve,GF) and Coconut (Ve,GF)

Jack's Scrambled Eggs (NF,GF)

Cage Free Scrambled Eggs, Spinach, Grass Fed Beef, Crimini Mushrooms, Fontina Cheese

Pineapple Mint Infused Water

Coffee, Decaffeinated Coffee & Tea

\$43 *per person*

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Energize your continental breakfast with a hot breakfast sandwich, oatmeal bar, breakfast burrito or french toast. The following selections are designed and priced per guest, to pair with our breakfast of the day or breakfast buffet to enhance your guests' experience.

BREAKFAST ENHANCEMENTS - ITEMS

Brioche French Toast (V,NF) | \$10 Per Guest

Thick Cut French Toast dipped in a French Vanilla Custard and Pure Maple Syrup

Fluffy Buttermilk Pancakes (V,NF) | \$10 Per Guest

Roasted Seasonal Fruit (Ve,GF,NF), Pure Maple Syrup (Ve,GF,NF), Vanilla Whipped Butter (GF,NF)

BREAKFAST ENHANCEMENTS - BAR & STATIONS

Steel Cut Oats Bar (Ve,GF,NF) | \$12 Per Guest

Top with Your Choice of Brown Sugar, Dried Cherries (Ve,GF,NF), Toasted Almonds (Ve,GF), Golden Raisins (Ve,GF,NF) and Chocolate Chips (V)

Build Your Own Yogurt Bar | \$12 Per Guest

Greek Yogurt (V,GF,NF), Chia Pudding (Ve,GF,NF), Roasted Fruit

Breakfast Slider (NF) | \$12 Per Guest

Cage Free Scrambled Eggs, Bacon, Aged Sharp American Cheese on a Brioche Bun

Croissant Breakfast Slider (V,NF) | \$12 Per Guest

Cage Free Scrambled Egg Whites, Spinach, Caramelized Onions, Fontina Cheese

Chorizo Breakfast Burrito (NF) | \$12 Per Guest

Cage Free Scrambled Eggs, Chorizo, Russet Potatoes, Green Onions, Cheddar Cheese Served with Fire Roasted Salsa and Sour Cream on the side

Vegetarian Breakfast Burrito (V,NF) | \$12 Per Guest

Egg Whites, Black Beans, Pico de Gallo, Roasted Green Chile, Queso Fresco, Salsa Verde

(Ve,GF,NF), Honey (V,GF,NF), Dried Cherries (Ve,GF,NF), Gluten Free Granola (Ve,GF,NF), Golden Raisins (Ve,GF,NF), Toasted Almonds (Ve,GF) and Coconut (Ve,GF,NF)

Smoked Salmon Bar (NF) | \$18 Per Guest

(2oz. Per Guest) Smoked Salmon Platter with Chopped Hard Cooked Egg, Capers, Red Onion, Bagels (Ve) and Whipped Cream Cheese (V,GF,NF)

Build Your Own Breakfast Tostada Station | \$18 Per Guest

Crunchy Corn Tortillas (Ve,GF,NF), Cage Free Scrambled Eggs (V,NF,GF), Chorizo (NF,GF), Jalapenos (Ve,GF,NF), Jack Cheese (V,GF,NF), Salsa Quemada (Ve,GF,NF), Guacamole (Ve,GF,NF) and Refried Black Beans (Ve,GF,NF)

Build Your Own Avocado Toast Station (NF) | \$22 Per Guest

Pita Chips (Ve,NF), Corn Tostadas (Ve,GF,NF), Sourdough Bread Crostinis (Ve,NF), English Muffins (Ve,NF) Toppings include:

- Avocado Mash (Ve,GF,NF)
 - Feta Cheese Crumbles (V,GF,NF)
 - Shaved Radish (Ve,GF,NF)
 - Pickled Red Onions (Ve,GF,NF)
 - Everything Bagel Spice (Ve,NF)
 - Chili Crisp (Ve,NF)
 - Hard Boiled Eggs (V,GF,NF)
 - Alfalfa Sprouts (Ve,GF,NF)
 - Bacon Bits (GF,NF)
-

Omelet Station (NF,GF) | \$26 Per Guest

Cage Free Eggs and Egg Whites Cooked to Order(\$250 Per Attendant Fee per 50 guests for 2 hours) Farm Fresh Toppings to include:

- Bacon (GF,NF)
 - Ham (GF,NF)
 - Spinach (Ve,GF,NF)
 - Bell Peppers (Ve,GF,NF)
 - Mushrooms (Ve,GF,NF)
 - Tomato (Ve,GF,NF)
 - Onion (Ve,GF,NF)
 - Feta (V,GF,NF)
 - Jack Cheese (V,GF,NF)
 - Cheddar Cheese (V,GF,NF)
-

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025 Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Hot Tea.

OLD SAC BUFFET

Selection of Chilled Fruit Juices

Seasonally Inspired Fruit (Ve,GF,NF)

Steel Cut Oats with the following items on the Side:
Brown Sugar, Raisins, Gluten Free Granola (Ve,GF,NF)

Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)

Cage Free Scrambled Eggs with Cheddar Cheese, (V,NF,GF)
(Served with Salsa and Cholula on the Side)

All Natural Uncured Bacon and Chicken Apple Sausage (NF,GF)

Yukon Gold Potatoes with House Seasoning and Caramelized
Onions (Ve,GF,NF)

\$50 *Per Guest*

SUTTERS FORT BUFFET

Selection of Chilled Fruit Juices

Seasonally Inspired Fruit (Ve,NF,GF)

Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)

True Grits Bar (V,NF,GF)
Heritage White Corn Grits (Ve), Cheddar Cheese (V,NF), Whipped
Butter (V,NF), Fire Roasted Tomato Salsa (Ve,GF,NF), Green
Onions (Ve,GF,NF), Maple Syrup (Ve,GF,NF), Soyrizo Crumbles
(Ve,GF,NF), Bacon Bits (GF,NF)

Assorted Bagels (Ve) with Whipped Cream Cheese (V,GF,NF)

Old Town Scramble (V,GF,NF)
Cage Free Eggs, Cheddar Cheese, Caramelized Onion, Kale

Potatoes O'Brien (Ve,GF,NF)
Roasted Potatoes with Sauteed Peppers and Onions

All Natural Bacon and All Natural Pork Sausage (NF,GF)

MIDTOWN BUFFET

Selection of Chilled Fruit Juices

Seasonally Inspired Fruit (Ve,NF,GF)

Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)

Mango Orange Banana Smoothie (Ve,GF,NF)

All Natural Uncured Bacon

Sweet Potato & Bell Pepper Hash (Ve,GF,NF)

Roasted Tomato, Zucchini, Basil, Mozzarella Frittata (V,NF,GF)

\$52 *Per Guest*

SACRAMENTO SUNRISE BRUNCH

Selection of Chilled Fruit Juices

Seasonally Inspired Fruit (Ve,NF,GF)

Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)

Assorted Bagels with Whipped Cream Cheese (V,NF)

Chocolate Coconut Chia Pudding (Ve,GF,NF)

Smoked Salmon Bar
(2oz. Per Guest) Smoked Salmon Platter with Chopped Hard
Cooked Egg, Capers, Red Onion, Bagels and Whipped Cream
Cheese

Cage Free Scrambled Eggs with Cheddar Cheese, (V,NF,GF)
(Served with Salsa and Cholula on the Side)

Crab Benedicts with Tarragon Hollandaise (NF)

All Natural Uncured Bacon and Chicken Apple Sausage (NF,GF)

\$59 *Per Guest*

Yukon Gold Potatoes with House Seasoning and Caramelized Onions (Ve,GF,NF)

.....
Cream Cheese Blintzes, Blueberry Ginger Compote, Maple Syrup (V)

.....
Grilled Strip Loin Steak, Tomato-Mushroom Compote (NF,GF)

\$80 *Per Guest*

Prices are based on 2 hour of service maximum. For groups between 1-10 people in attendance, additional charge of \$8.00 per guest will be added to the plate fee for Breakfast. For groups between 11-24 people in attendance, additional charge of \$5.00 per guest will be added to the plate fee for Breakfast. Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Menu pricing may change based on availability and market conditions.

Breakfast Plated

Ideal for a breakfast meeting, our composed plated breakfast features Chef's seasonal specialties and include Freshly Brewed Regular and Decaffeinated Coffee, Teas, and Orange Juice. If you need a Vegan Entree, please let your Event Manager know.

BREAKFAST PLATED

Pre-Set First Course

Choose 1 option

- Seasonal Fruit Plate (Ve,NF,GF)
- Yogurt Berry Parfait (V,NF,GF)

.....
Family Style Breakfast Breads

To include Danish, Croissants and Muffins (V) To Include a Gluten Free Muffin (GF)

\$52 *Per Guest*

ENTREES AND SIDES

Breakfast Entrees

Choose 1 option

- Scrambled Cage Free Eggs with Cheddar Cheese (V,NF,GF)
- Egg White, Turkey Sausage, Caramelized Onion and Kale Frittata (NF,GF)
- Lemon Mascarpone Stuffed French Toast, Blueberry Ginger Compote, Maple Syrup (V)
- Roasted Red Pepper, Goat Cheese, Spinach and Chicken Quiche (NF)

.....
Breakfast Sides

Choose up to 2 options

- All Natural Bacon (GF,NF,DF)
- Chicken Apple Sausage (GF,NF,DF)
- Turkey Sausage Patties (GF,NF,DF)
- Hash Brown Casserole (V,GF,NF)
- Breakfast Potatoes (Ve,GF,NF)
- Plant Based Sausage Patties (Ve,GF,NF)
- Slow Roasted Tomato Provencal (Ve,GF,NF)

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Break of the Day

A part of Hyatt's menu of the day program, our break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 2 hours.

SUNDAY & WEDNESDAY - FARM TO FORK

Roasted Red Pepper Hummus (Ve,NF,GF),
Eggplant and Black Garlic Babaganoush (Ve,NF,GF), and Spicy
Truffle Ranch Dip (V,NF,GF)

Mini Sweet Peppers, Cucumbers, Watermelon Radish (Ve,NF,GF)

Crunchy Pita Chips, (Ve,NF) and BBQ Potato Chips (Ve,NF,GF)

Iced Tea

\$25 *Per Guest*

\$27 *On Alternate Days*

TUESDAY & FRIDAY - STRAWBERRY PATCH

Strawberry Hand Pies (V,NF)

Strawberry Fondue with Warm Chocolate Sauce (V,NF,GF)

Strawberry Tomato Salsa with Tortilla Chips (Ve,GF)

Duck Confit Tostadas with Strawberry Chutney (NF,DF)

Strawberry Agua Fresca (Ve,GF,NF)

\$25 *Per Guest*

\$27 *On Alternate Days*

EVERY DAY - SNAP, CRACKLE, POP

MONDAY & THURSDAY - NAPA NOSH

Salumeria Board with Prosciutto, Coppa and Soppressata
(GF,DF,NF), Pickled Peppers (Ve,GF,NF), Rosemary Focaccia
(Ve,NF)

Barely Buzzed Cheese (GF,NF)
with Apricot Chutney (Ve,GF,NF) and Lavash Crackers (Ve,NF)

Smoked Salmon (GF,NF), "Everything Bagel" Cream Cheese
(V,NF), Rustic Bread (Ve,NF), Pickled Red Onions (Ve,GF,NF)

Marinated Olives (Ve,GF,NF) and Marcona Almonds (Ve,GF)

Assorted Spindrift Sparkling Waters

\$25 *Per Guest*

\$27 *On Alternate Days*

SATURDAY - THE RAILYARDS

What is now a large industrial complex, The Sacramento Railyards was once a bustling neighborhood comprised of some of Sacramento's first residents. Today this development aims to meet the future needs of Sacramento while honoring its rich history, which includes the contributions of Hispanic communities that first settled in the area during the Gold Rush.

Chocolate Filled Churros (V,NF)

Dulce de Leche on the side (V,NF,GF)

Seasonal Melon & Cucumbers with Tajin (Ve,NF,GF)

Chipotle Shrimp Quesadillas (V,NF)

Chicken, Black Bean & Corn Quesadillas (NF)

Watermelon Mint Agua Fresca (Ve,GF,NF)

\$25 *Per Guest*

\$27 *On Alternate Days*

EVERY DAY - BRAIN WAVE

Build your own Crunchy Snack Mix from the following:
Mini Pretzels (Ve,NF), Dried Cherries (Ve,GF,NF), Roasted Pecans (Ve,GF), Banana Chips (Ve,GF,NF), M&M's (V,GF), Chocolate Covered Espresso Beans (V,GF,NF), Popcorn (Ve,GF,NF), Yogurt Covered Raisins (V,GF,NF)

Citrus and Mint Infused Water

\$23 Per Guest

Minimum 25 people / Maximum 100 people

Walnuts and Almonds (Ve,GF)

Smoked Trout Spread with Avocado Puree topped with Furikake served with Salmon Skin Chips (NF)

Hemp Flax Seeds Tcho 85% Dark Chocolate Bark with Goji Berries (V,NF,GF)

Coconut Chia Seed Blueberry Pudding (Ve,NF,GF)

Pressed Juice Shots (Ve,NF,GF)

\$24 Per Guest

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Menu pricing may change based on availability and market conditions.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Today's Fresh Bakeries (V) | \$52 Per Dozen
Freshly Baked Muffins, Croissants, and Danishes To Include a Gluten Free Muffin (GF)

Assorted Bagels (Ve,NF) | \$52 Per Dozen
with Whipped Cream Cheese (V,GF,NF)

Assorted Scones (V) | \$52 Per Dozen
Blueberry, Apple and Mixed Berry

Assorted Breakfast Breads (V,NF) | \$52 Per Dozen
Cinnamon Streusel, Lemon, Chocolate Marble, Orange Poppy

Pumpkin Cream Cheese Muffins (V) | \$52 Per Dozen

Jumbo Pecan Sticky Buns (V) | \$52 Per Dozen

Jumbo Homestyle Cookies (V) | \$52 Per Dozen
Chocolate Chunk, Peanut Butter and Walnut Raisin

Lavender Lemon Cookies (V,NF) | \$52 Per Dozen

Dark Chocolate Brownies (V,NF) | \$52 Per Dozen

SNACKS

Whole Market Fruits (Ve,GF,NF) | \$6 Each

Seasonal Fruit Display (Ve,GF,NF) | \$14 Per Person

Fruit Skewers (Ve,GF,NF) | \$8 Each
**Must order a minimum of 12*

Warm Baked Pretzel Sticks (Ve,NF) | \$12 Per Person
Served with Dark Beer Cheese Sauce (V,NF), Spicy Mustard (Ve,NF,GF), and Honey Mustard Dip (V,NF,GF)

Chips and Dips (Ve,GF,NF) | \$18 Per Person
Crispy Tortilla Chips served with Fire Roasted Salsa and Guacamole

Individual Clif Bars | \$8 Each
Choice between Peanut Butter (Ve) or Chocolate Chip (V) **Must order a minimum of 12*

Individual Bags of Thatcher's Gourmet Popcorn | \$8 Each
Caramel (V,GF,NF), Cheddar (V,GF,NF), Parmesan & Herbs (V,GF,NF), Sea Salt (Ve,GF,NF)

Icebox Lemon Bars (V,NF) | \$52 Per Dozen

Gluten Free Chocolate Chip Sea Salt Cookies (V,GF,NF) | \$52 Per Dozen

Assorted Mini Cupcakes (V) | \$8 Each

**Must order a minimum of 12*

Peanut Butter Banana & Chocolate Chip Overnight Oats (V,GF) | \$9 Each

Individually Flavored Greek Yogurt (V,GF,NF) | \$8 Each

Mango Cashew Tahoe Trail Bar (Ve,GF) | \$6.00 Each

**Must order a minimum of 12*

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Menu pricing may change based on availability and market conditions.

A La Carte Beverages

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

COFFEE AND TEA

Milks provided will include half and half, oat milk and almond milk

Freshly Brewed Coffee | \$105 Per Gallon

House Blend Regular and Decaffeinated Coffee

Hot Tea | \$105 Per Gallon

Iced Tea | \$105 Per Gallon

BOTTLED WATERS

Still and Sparkling Waters | \$6.50 Each

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$6.75 Each

Bubly Sparkling Water | \$6.75 Each

Lime, Strawberry, Pineapple, and Mango

COKE SOFT DRINKS

Assorted Coke Products to Include Diet and Regular | \$7 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$6.50 Each

Lemonade | \$6.50 Each

Bottled Juices | \$6.50 Each

Chilled Orange and Cranberry Juices

Red Bull and Sugar Free Red Bull | \$9.50 Each

Assorted Naked Juice Smoothies | \$10.50 Each

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Menu pricing may change based on availability and market conditions.

Buffet Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All lunches include coffee, decaffeinated coffee and tea. All prices noted are for the designated day only, if chosen on an alternate day, price will be **\$76** per guest.

RUSTICO - SUNDAY & THURSDAY

Summer Garden Minestrone (Ve,GF,NF)

Served with Parmesan on the side (V)

Tomato & Mozzarella Salad (V,NF,GF)

Grape Tomatoes, Ciliigiene Mozzarella, Basil Pesto, Extra Virgin Olive Oil, Balsamic Reduction

Insalata Tri Colore (V,NF,GF)

Radicchio, Baby Lettuces, Roasted Baby Peppers, Red Onion, Shaved Parmesan Cheese, Lemon Vinaigrette

Chicken Puttanesca (NF,GF,DF)

Tomato Olive Sauce

Bistecca alla Siciliana (NF,GF,DF)

Citrus and Herb Grilled Flank Steak, Italian Salsa Verde

Roasted Eggplant and Smoked Gouda Cellantani Pasta (V,NF)

Roasted Red Pepper Cream Sauce

Italian Roasted Vegetables (Ve,GF,NF)

Extra Virgin Olive Oil, Herbs

Chocolate Hazelnut Panna Cotta with Raspberries (V,NF)

Assorted Italian Cookies (V)

\$72 Per Guest

NORCAL BBQ - WEDNESDAY

HARVEST – TUESDAY & SATURDAY

Creamy Corn Soup (Ve,GF,NF)

Served with Basil Crema on the side (V,GF,NF)

Mixed Greens Salad (V,GF)

Blackberries, Laura Chenel Goat Cheese, Pecans, Raspberry Lime Vinaigrette

BYO Sacramento Cobb Salad (V,GF,NF)

Bacon, Hard Boiled Egg, Crispy Shallots, Grape Tomatoes, Feta Cheese, Blue Cheese Crumbles Served with Champagne Vinaigrette (Ve,GF,NF) and Spicy Truffle Ranch (V,GF,NF)

Citrus and Tamari Glazed Salmon (GF,NF,DF)

Seared Bok Choy with Ginger and Garlic

Lemon Garlic Roasted Mary's Chicken (GF,NF)

Herb Chicken Jus

Sauteed Green Beans (Ve,GF,NF)

Extra Virgin Olive Oil, Dill, Fried Capers

Green Chickpea & Saffron Rice Pilaf (Ve,GF,NF)

Crème Fraiche Mashed Potatoes (V,GF,NF)

Mini Wildberry Crumble Pies (V,NF)

Gluten Free Chocolate Chip Cookies (V,GF,NF)

\$72 Per Guest

FIESTA – MONDAY & FRIDAY

Kale Slaw Salad (V,GF)
Shredded Kale, Caramelized Red Onions, Carrot, Red Cabbage,
Black Pepper Dressing

Roasted Corn & Black Bean Salad (Ve,GF,NF)
Red Onion, Celery, Sweet Peppers, Cilantro Lime Dressing

Grilled BBQ Chicken with Hoisin BBQ Sauce (NF)

Smoked Beef Brisket, Ancho Chile BBQ Sauce (NF,GF)

Smoked Gouda Mac n Cheese (V,NF)

Bourbon Molasses Baked Beans (Ve,NF)

Honey Roasted Heirloom Carrots (Ve,GF,NF)

Texas Cornbread Muffins (V,NF)

Warm Peach and Pecan & Butterscotch Bread Pudding (V)

Malted Chocolate Banana Pudding Cups (V,GF,NF)
with Coffee Whipped Cream

\$72 Per Guest

SEASONAL DELI – EVERYDAY

Three Bean Chili (Ve,NF,GF)
Served on the Side: Sour Cream (V,GF,NF), Cheddar Cheese
(V,GF,NF), Bacon (GF,NF) and Green Onion (Ve,GF,NF)

California Pasta Salad (V,NF)
Orecchiette, Sweet Peppers, Caramelized Onions, Roasted
Tomatoes, Zucchini, Feta, Golden Italian Vinaigrette

Mixed Field Greens Salad (Ve,NF,GF)
Grape Tomatoes, Cucumber and Radish Served with Balsamic
Vinaigrette (Ve,NF,GF) and Ranch (V,NF,GF)

Shaved Smoked Turkey (GF,NF), Roast Beef (GF,NF), Honey Ham
(GF,NF), Grilled Mushroom (Ve,GF,NF)

Tortilla Soup (Ve,GF,NF)
Served with Avocado Crema on the side (V,GF,NF)

Mexican Chopped Salad (Ve,GF,NF)
Chopped Romaine, Green Onions, Sweet Peppers, Jicama,
Zucchini, Tomato, Jalapeno Lime Vinaigrette Served with Queso
Fresco on the side (V,GF,NF)

Chipotle Sweet Potato Salad (GF,NF)
Roasted Corn, Chorizo, Red Onion, Cilantro, Chipotle Dressing

Cilantro Lime Chicken Breasts (NF,GF)
Roasted Poblano Cream Sauce

Beef Fajitas (NF,GF,DF)
Roasted Peppers and Onions

Warm Flour Tortillas (Ve,NF) and Corn Tortillas (Ve,NF,GF)

Yellow Rice & Peas (Ve,GF,NF)

Roasted Squash, Corn, Tomatoes, Onions (Ve,GF,NF)

Served with Fire Roasted Tomato Salsa (Ve,NF,GF) and Sour
Cream (V,NF,GF)

Chocolate Churros with Dulce de Leche (V,NF)

Pina Coloda Rice Pudding (Ve,GF,NF)

\$72 Per Guest

PIT STOP - EVERYDAY

Penne Pasta Salad (V,NF)
Spinach, Roasted Red Pepper, Kalamata Olives, Red Onion, Feta
Cheese, White Balsamic Vinaigrette

Chopped Romaine Salad (Ve,NF,GF)
Grape Tomatoes, Chickpeas, Shredded Carrots, Shaved Red
Onion Served with Dark Balsamic Vinaigrette (Ve,NF,GF) and
Yogurt Dill Dressing (V,NF,GF)

Smoked Turkey Cubano (NF)
Sourdough Baguette, Dijon Mayo, Swiss Cheese, Dill Pickles

Roasted Veggie Sandwich (V,NF)
Focaccia Bread, Basil Pesto, Arugula, Fresh Mozzarella

Lettuce, Red Onion, Sliced Tomato

Cheddar, Pepper Jack, Swiss Cheeses (V,NF,GF)

Mayonnaise (V,NF,GF), Yellow Mustard (Ve,NF,GF) & Dijon Mustard (Ve,NF,GF)

Assorted Bags of Potato Chips (GF)

Multigrain Bread, Brioche Rolls and Gluten Free Bread (V,NF)

Gluten Free Sea Salt Chocolate Chip Cookies (V,GF,NF)

Lemon Bars (V)

\$65 *Per Guest*

Assorted Bags of Potato Chips (GF)

Bananas, Apples & Tangerines

Gluten Free Sea Salt Chocolate Chip Cookies (V,GF,NF)

\$59 *Per Guest*

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Prices are based on 2 hours of service maximum. For groups between 1-10 people in attendance, additional charge of \$8.00 per guest will be added to the plate fee for Lunch. For groups between 11-24 people in attendance, additional charge of \$5.00 per guest will be added to the plate fee for Lunch. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Menu pricing may change based on availability and market conditions.

Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. All Box Lunches Include Salad, Sandwich, Dessert, Bag of Chips and Soft Drink

SALADS (CHOOSE ONE OF THE FOLLOWING)

Red Bliss Potato Salad (V,NF,GF)

Greek Potato Salad, Red Onion, Kalamata Olives, Cherry Tomatoes, Tzatziki Dressing

Penne Pasta Salad (V,NF)

Baby Spinach, Mozzarella, Pepperoncini's, Roasted Sweet Peppers, Balsamic Vinaigrette

Quinoa Black Bean Salad (Ve,GF,NF)

Sweet Peppers, Green Onion, Roasted Corn, Cilantro Lime Vinaigrette

DESSERTS (CHOOSE ONE OF THE FOLLOWING)

Chocolate Chunk Cookie (V,NF)

Brown Butter Rice Krispie Treat (NF,GF)

Chocolate Chunk Brownie (V,NF,GF)

Tahoe Trail Bar (Ve,GF)

Whole Apple (Ve,GF,NF)

SANDWICHES AND ENTREE SALADS (CHOOSE UP TO THREE)

Deli Turkey Sandwich (NF)

Smoked Turkey, Swiss Cheese, Dijon Mayo, Arugula on Ciabatta Bread

Roast Beef Sandwich (NF)

Thousand Island Dressing, Caramelized Onions, Cheddar Cheese, Arugula on a Brioche Bun

Roasted Veggie and Mozzarella Sandwich (V,NF)

Focaccia Bread, Sun Dried Tomato Pesto, Arugula

Hummus Wrap (Ve,GF,NF)

Roasted Summer Squash, Roasted Red Peppers, Grilled Onions, Kale, Rice, Gluten Free Tortilla

Sactown Cobb Salad (NF)

Roasted Turkey, Harvest Greens, Bacon, Goat Cheese Crumbles, Grape Tomatoes, Crispy Shallots, Hard-Boiled Egg, Avocado Lime Dressing

Pesto Grilled Chicken Caesar Salad (NF)

Romaine Lettuce, Shaved Parmesan Cheese, Herb Garlic Croutons, Caesar Dressing

\$55 *Per Guest*

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Two Course Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including an entree salad and a dessert. Lunch includes bread and butter along with coffee and tea service. Vegan option is available upon request.

ENTREE SALADS (SELECT ONE)

Herb Grilled Chicken Salad (GF,NF) | \$55 Per Guest

Harvest Greens, Toybox Tomatoes, Laura Chenel Goat Cheese, Shaved Sweet Peppers, Cucumbers, Kalamata Olives, Pickled Red Onions, Basil Vinaigrette

Sesame Crusted Tuna Nicoise Salad (GF,DF,NF) | \$55 Per Guest

Arugula-Frisee Mix, Haricots Verts, Roasted Maitake Mushrooms, Hard Boiled Egg, Avocado, Pickled Carrots, Orange Miso Vinaigrette

DESSERTS (SELECT ONE)

Coconut Panna Cotta (V)

Strawberry Compote and Cocoa Nib Crumble

Key Lime Tart (V,NF)

Mascarpone Whipped Cream, Mango Sauce

Triple Chocolate Layer Cake (V,NF)

Raspberry Coulis

NY Cheesecake (V,NF)

Vanilla Bean Whipped Cream and Wildberry Compote

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Three Course Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. Lunch includes bread and butter along with coffee and tea service. More than two entrée selections will result in an additional charge of \$3 per guest. Our Executive Chef will customize accompaniments that will complement both entrees.

STARTERS (SELECT ONE)

Mixed Greens Salad (V,GF)
Dried Cherries, Toasted Pistachios, Goat Cheese Crumbles,
Cherry-White Balsamic Dressing
.....

Chopped Romaine Salad (V,GF,NF)
Shaved Sweet Peppers, Roasted Corn, Queso Fresco, Shaved
Cucumber, BBQ Ranch Dressing
.....

Harvest Greens Salad (V,GF,NF)
Shaved Radish, Peddadow Peppers, Cherry Tomatoes, Sherry
Honey Dressing
.....

Arugula Frisee Salad (V,GF)
Madras Curry Pickled Onions, Toasted Almonds, Feta Cheese,
Stone Ground Mustard Dressing
.....

Roasted Tomato Bisque (V,GF,NF)
Whipped Burrata, Basil Oil
.....

ENTREES (SELECT ONE)

GRILLED TOP SIRLOIN STEAK (NF,GF)
Roasted Garlic and Parmesan Mashed Potatoes, Roasted
Asparagus, Port Demi-Glace

\$66 *Per Guest*

PAN ROASTED BBQ SPICED SALMON (NF,GF)
Roasted New Potatoes, Haricots Verts, Roasted Garlic Beurre Blanc

\$64 *Per Guest*

DESSERTS (SELECT ONE)

Coconut Panna Cotta (V)
Strawberry Compote and Cocoa Nib Crumble
.....

Key Lime Tart (V,NF)
Mascarpone Whipped Cream, Mango Sauce
.....

Triple Chocolate Layer Cake (V,NF)
Raspberry Coulis
.....

NY Cheesecake (V,NF)
Vanilla Bean Whipped Cream and Wildberry Compote
.....

HERB ROASTED CHICKEN BREAST (NF)

Smoked Gouda Mac n' Cheese, Haricots Verts, Caramelized
Shallots, and Balsamic Onion Sauce

\$60 *Per Guest*

JERK MARINATED CHICKEN BREAST (NF,GF)

Roasted Sweet Potato, Pearl Onion and Roasted Corn Hash,
Chipotle Rum Sauce

\$60 *Per Guest*

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Alternative Options

Chef Gutierrez and his team have created delicious vegan and gluten free options to meet your attendees' dietary preferences.

LUNCH ALTERNATIVES

Herb Marinated Cauliflower Steak (Ve,GF,NF)
Quinoa Tabbouleh, Tomato Cucumber Salad

Impossible Salisbury Steak (Ve,GF,NF)
Roasted Fingerling Potatoes, Melted Leeks, Sugar Snap Peas, Black Garlic Glaze

Miso Marinated Tofu (Ve,GF,NF)
Veggie Fried Rice, Stir Fried Sugar Snap Peas

Gluten Free Penne Pasta (Ve,GF,NF)
Roasted Asparagus, Kalamata Olives, Slow Roasted Tomato Pomodoro Sauce, Roasted Garlic Alfredo

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum Order of 25 Pieces Per Selection, Sold in Increments of 25. Butler Passing Fee of \$75.00/server will be added for any Hors D'oeuvres that are Butler Passed. An additional \$25/hour for 2nd Hour. Tray Passing cannot exceed 2 hours. The number of servers required will depend on your specific function and total number of Hors D'oeuvres ordered.

COLD HORS D'OEUVRES

Seared Beef Tenderloin (NF) | \$9 Per Piece
Lemon Caper Cream, Sourdough Bruschetta, Micro Radish

Green Pea Hummus (V,NF) | \$9 Per Piece
Spinach Cornet, Micro Radish

Smoked Salmon Gougere (NF) | \$9 Per Piece
Whipped Feta Cheese, Balsamic Onion Jam, Chive

Old Bay Poached Jumbo Shrimp (NF,DF,GF) | \$9 Per Piece
Bloody Mary Cocktail Sauce

HOT HORS D'OEUVRES

Herb Grilled Lamb Chop (GF,DF,NF) | \$9 Per Piece
Salsa Macha (Only Served Displayed)

Artichoke Fritters (V,NF) | \$9 Per Piece
Sundried Tomato Pesto

Korean Beef Skewer (DF,NF) | \$9 Per Piece
Kimchi Aioli

Maryland Style Crab Cakes (NF,DF) | \$9 Per Piece
Cilantro Lime Remoulade

Tomato Bruschetta (V,NF) | \$9 Per Piece
Basil Pesto, Ciliegine Mozzarella, Tomato Salsa, Sourdough
Crostini

Golden Beet Ceviche (Ve,GF,NF) | \$9 Per Piece
Black Bean Hummus, Corn Tortilla, Micro Cilantro

Whipped Brie and Strawberry in a Phyllo Cup (V,NF) | \$9 Per Piece

French Tuna Tartar Gougere (NF,DF) | \$9 Per Piece
Micro Wasabi

“Green Eggs & Ham” Avocado Deviled Eggs (GF,NF) | \$9 Per Piece
Prosciutto Crisp

Cucumber Crab Salad Cups (DF,NF,GF) | \$9 Per Piece
Lemon Chive Aioli, Micro Basil

Madras Curried Turkey Salad | \$9 Per Piece
Golden Raisins, Almonds, Phyllo Shell

Tandoori Chicken Skewer (GF,DF,NF) | \$9 Per Piece
Tamarind Chutney

Mini Beef Wellington (NF) | \$9 Per Piece
Horseradish Cream

Peking Duck Spring Roll (NF,DF) | \$9 Per Piece
Plum Sauce

Tempura Shrimp (NF,DF) | \$9 Per Piece
Gochujang Mayo

Vegetable Samosa (Ve,NF) | \$9 Per Piece
Mint Chutney

Artichoke Stuffed Crimini Mushroom (V,NF) | \$9 Per Piece
Herb Boursin Cheese, Black Truffle Breadcrumbs

Hokkaido Seared Scallop (NF,DF) | \$9 Per Piece
Bacon Jam, Chive (Only Served Displayed)

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

LOCALLY SOURCED VEGETABLE BOARD

Farmers Market Selection of Seasonal Vegetables

Black Bean Hummus (Ve,NF,GF), Pimento Cheese Dip (V,GF,NF),
Sundried Tomato and Olive Tapenade (Ve,GF,NF)

Assorted Crackers (V,NF) and Lavash (Ve,NF)

\$24 Per Guest

CALIFORNIA ARTISANAL CHEESE

Chef's Selection of Artisanal California Cheeses

Local Wild Flower Honey (V,NF,GF), Freshly Baked Bread and
Crackers (V,NF), and Seasonal Fruit Chutney (Ve,GF,NF)

\$28 Per Guest

CALIFORNIA ARTISANAL CHARCUTERIE

Chef's Selection of Handcrafted California Made Charcuterie
(GF,DF)

Whole Grain Mustard (Ve,GF,NF) and Marinated Olives (Ve,GF,NF)

ANTIPASTI

Marinated Ciliegine Mozzarella, California Gorgonzola and
Pecorino Romano (GF,NF)

Shaved Prosciutto and Artisan Salami (DF,GF)

Paired with Rustic Baguettes (Ve,NF) and Lavash (Ve,NF)

\$29 Per Guest

SLIDERS

(Minimum 25 Guests) Based off of 2 Pieces Per Person

Build your own Sliders from the following (Choose 3 proteins):

- All Natural Wagyu Beef (GF,NF,DF)
- BBQ Pulled Chicken (GF,NF,DF)
- Fried Buttermilk Chicken (NF)
- Blue Crab Cakes (NF,DF)
- BBQ Pulled Jackfruit (Ve,NF,GF)

Shredded Iceberg, Arugula, Sliced Dill Pickles, Tomato, Pickled Onion (Ve,GF,NF),
Coleslaw (V,NF)

Monterey Jack Cheese Sauce (V,NF,GF), American (V,NF,GF),
Pepper Jack (V,NF,GF)

Soft Brioche and Potato Slider Rolls (V,NF)

Ketchup (Ve,GF,NF), Mustard (Ve,GF,NF), Thousand Island (V,GF,NF),
Lemon Garlic Aioli (V,GF,NF) and Ranch Dressing (V,GF,NF)

Sides

Old Bay Dusted Tater Tots (Ve,GF,NF,DF) and White Cheddar
French Fries (V,GF,NF)

\$36 Per Guest

NACHO TIME

Freshly Cooked Tortilla Chips (Ve,GF,NF)

Warm Three Cheese Queso Dip (V,GF,NF) and House made
Guacamole (Ve,GF,NF)

Salsas

Fire Roasted Salsa (Ve,GF,NF), Tomatillo Salsa (Ve,GF,NF), Sour
Cream (V,GF,NF), Pico de Gallo (Ve,GF,NF), Black Beans

Contorni (Ve,NF,GF)

Roasted Peppers, Marinated Olives, Pickled Cherry Peppers,
Balsamic Cipollini Onions and Roasted Mushrooms

Rosemary & Sea Salt Focaccia (Ve,NF)

\$30 Per Guest

CALIFORNIA FLATBREAD STATION

(Minimum 25 Guests) Based off of 3 Pieces Per Person

Artichoke & Kale Caesar Salad, Pecorino Romano Cheese,
Focaccia Croutons, Calabrian Chili Caesar Dressing (NF)

Smoked Beef Brisket, Brie Cheese Sauce, Sauteed Mushrooms,
Kale, Caramelized Onions (NF)

Red Hot Chili Pepper Flatbread, Piquillo Peppers, Sweet Peppers,
Spicy Tomato Sauce, Mozzarella (V,NF)

The Sacra Tomato, Heirloom Tomato Sauce, Slow Roasted
Tomatoes, Mozzarella, Basil (V,NF)

\$29 Per Guest

SACTO STREET TACOS

Based off of 4oz. Per Person

Beef Colorado (DF,NF,GF), Pork Carnitas (DF,NF,GF)

Cilantro Lime Chicken (DF,NF,GF), Calabacitas (Ve,NF,GF)

Griddled Flour Tortillas (Ve,NF,DF) and Corn Tortilla (Ve,GF,NF)

Fire Roasted Salsa (Ve,GF,NF), Cucumber Tomatillo Salsa

(Ve,GF,NF), Mexican Chorizo (GF,NF)

\$27 *Per Guest*

DIM SUM

(Minimum of 25 Guests)Based off of 5 Pieces Per Person

Pork & Veggie Egg Roll (NF,DF)

Peking Duck Spring Roll (NF,DF)

Shrimp Dumpling (NF,DF)

Chicken Lemongrass Potsticker (NF,DF)

Vegetarian Lo Mein (V,NF,DF)

Served with

Ginger-Scallion Soy (Ve,NF,DF), Sweet Chili Sauce (Ve,NF,GF,DF), Plum Sauce (Ve,NF,DF)

\$30 *Per Guest*

RETURN OF THE MAC

(Minimum of 25 Guests)

Mexican Street Corn Mac n Cheese (V,NF)

Roasted Corn, PepperJack Cheese Sauce, Green Onion, Cilantro, Cotija Cheese

Shortrib & Lobster Mac n' Cheese (NF)

Creamy Brie, Slow Roasted Tomatoes and Chives

BBQ Pork Mac n' Cheese (NF)

Crispy Onions, Cornbread Crust, Dark Beer Cheese Sauce

\$32 *Per Guest*

OCEAN ON ICE

(Minimum 25 Guests)Based off of 4 Pieces Per Person

(Ve,GF,NF), Mango Pico de Gallo (Ve,GF,NF)

Shaved Cabbage, Radish, Onion, Lime Wedges (Ve,GF,NF)
Queso Fresco (V,GF,NF) and Mexican Crema (V,GF,NF)

\$33 *Per Guest*

WELCOME TO THE GREEK!

Mezze Board to include:

Marinated Olives, Marinated Artichokes, Cucumbers, Dates, Tomatoes, Sweet Peppers

Classic Tzatziki, (V,GF,NF) Lemon Hummus (Ve,GF,NF), Mediterranean Whipped Feta (V,GF,NF)

Souvlaki Chicken Skewers (GF,NF)

Warm Spinach Feta Spanakopita (V,NF)

Pita Chips, Rustic Bread (Ve,NF)

\$28 *Per Guest*

K STREET PUB CRAWL

Kimchi Deviled Egg, Green Onion, Korean Chili Flakes (GF,NF)

Local Artisan Salami and Cheese Display (GF)
Rustic Bread (Ve,NF)

Bacon Jam Grilled Cheese with Smoked Gouda, Fontina and Gruyere Cheese (NF)

Crispy Fried Buffalo Cauliflower with Celery-Ranch Slaw Hawaiian Bun (V,NF)

Prime Rib Slider with Caramelized Onions, Peppers, Mushrooms and Dark Beer Cheese Sauce on Mini Potato Bun (NF)

\$32 *Per Guest*

PASTA DISPLAYED STATION

Can be Served as an Action Station,\$225/Attendant Fee

Seafood
Old Bay Poached Shrimp, Oysters on the Half Shell, Snow Crab Claws, Chilled Green Lip Mussels (GF,NF,DF)

Accoutrements
Pineapple Jalapeno Mignonette, Lemon Wedges, Garlic Sambal, Cocktail Sauce, Tabasco Sauce, Remoulade Sauce (V,NF,DF)

\$37 Per Guest

Wild Mushroom Pasta (V,NF)
Mushroom Ravioli, Sauteed Wild Mushrooms, Caramelized Shallots, Boursin Cream Sauce, Parmesan Cheese

Braised Beef Ragu (NF)
Pepperonata, Rigatoni Pasta, Pecorino Romano

Lobster and Crab Pasta (NF)
Orecchiette, Leeks, Cherry Tomatoes, Saffron Cream Sauce

\$38 Per Guest

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. *Chef Attendant Required*
\$225 based on two hours of service Carving Stations are offered and sold in conjunction with other reception items and not stand alone. They are reception portions carved to order based on 3oz per person. All Stations serves a minimum of 30 guests.

SLOW ROASTED FREE RANGE DIESTEL TURKEY
BREAST (GF)

Herb Turkey Gravy (NF), Cranberry Orange Chutney (Ve,GF,NF)

Wild Mushroom and Herb Stuffing (V,NF)

Crème Fraiche Whipped Potatoes (V,NF)

Roasted Butternut Squash and Kale Salad (V,GF)
Candied Pecans, Goat Cheese and Curry Vinaigrette

Artisan Rolls (V,NF) and Whipped Butter (V,NF,GF)

\$29 Per Guest

DIJON MUSTARD AND HORSERADISH SLOW BAKED
SALMON (NF,DF,GF)

Herb Roasted Marble Potatoes (Ve,GF,NF)

Salsa Verde (Ve,GF)

Field Green Salad (Ve,NF,GF)

Orange, Pickled Red Onion, Haricots Verts, Toasted Almonds,
Champagne Vinaigrette

Brioche Rolls (V,NF) and Whipped Salted Butter (V,NF,GF)

\$35 Per Guest

BARBACOA STYLE LEG OF LAMB (NF,GF,DF)

Achiote Chile Marinated Lamb (NF,GF,DF)

Spanish Rice (Ve,GF,NF), Refried Black Beans (Ve,GF,NF), Avocado Salsa (Ve,GF,NF)

Shaved Cabbage Salad (Ve,GF,NF)

Tomato, Cucumber, Red Onion, Tomatillo Vinaigrette

APPLE CIDER GLAZED KUROBUTA PORK LOIN
(NF,GF,DF)

Stout Beer Demi-Glace (NF)

Parmesan Potato Gratin (V,NF,GF)

Chop House Salad (GF,NF)

Romaine, Radicchio and Iceberg, Provolone Cheese, Salami,

Warm Flour Tortillas (Ve,NF,DF) and Corn Tortillas (Ve,GF,NF)

\$35 Per Guest

Pepperoncini, Cherry Tomatoes and Italian Vinaigrette

Artisan Rolls (V,NF) with Whipped Salted Butter (V,NF,GF)

\$37 Per Guest

DAWSONS SLOW ROASTED PRIME RIB (GF,NF,DF)

Served with

Rosemary Au Jus (GF,NF,DF) Creamy Apple Horseradish Sauce (V,GF,NF), Dijon Mustard (Ve,GF,NF)

Lobster Mac n' Cheese (NF)

Creamy Brie, Slow Roasted Tomatoes and Chives

Classic Caesar Salad (V,NF)

Parmesan Cheese, Focaccia Croutons and Caesar Dressing

Artisan Rolls (V,NF) with Whipped Salted Butter (V,NF,GF)

\$47 Per Guest

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Reception Packages

Reception Packages Require a Minimum of 25 Guests

CAPITOL PACKAGE

Reception Packages Require a Minimum of 25 Guests Hors D'oeuvres are based on 3 total pieces per person

Hot Hors D'Oeuvres

- Artichoke Fritters with Sundried Tomato Pesto (V,NF)
- Peking Duck Spring Roll with Plum Sauce (NF,DF)
- Maryland Style Crab Cakes with Cilantro Lime Remoulade (NF,DF)

Cold Hors D'Oeuvres

- Tomato Bruschetta, Basil Pesto, Ciliegine Mozzarella, Tomato Salsa, Sourdough Crostini (V,NF)
- Whipped Brie and Strawberry in a Phyllo Cup (V,NF)
- French Tuna Tartar Gougere, Micro Wasabi (NF,DF)

Locally Sourced Vegetable Board

- Farmers Market Selection of Seasonal Vegetables (Ve,GF,NF)

CITY OF TREES PACKAGE

Reception Packages Require a Minimum of 25 Guests Hors D'oeuvres are based on 3 total pieces per person

Hot Hors D'Oeuvres

- Tandoori Chicken Skewer with Tamarind Chutney (DF,GF,NF)
- Mini Beef Wellington with Horseradish Cream (NF)
- Tempura Shrimp with Gochujang Mayo (NF,DF)

Cold Hors D'Oeuvres

- Seared Beef Tenderloin, Lemon Caper Cream, Sourdough Bruschetta, Micro Radish (NF)
- Green Pea Hummus, Spinach Cornet, Micro Radish (V,NF)
- Old Bay Poached Jumbo Shrimp Shooter Bloody Mary Cocktail Sauce (NF,DF,GF)

Cantina

- Freshly Cooked Tortilla Chips (Ve,GF,NF)

- Black Bean Hummus (Ve,NF,GF), Pimento Cheese Dip (V,GF,NF), Sundried Tomato and Olive Tapenade (Ve,GF,NF)
- Assorted Crackers (V,NF) and Lavash (Ve,NF)

California Artisanal Charcuterie

- Chef's Selection of Handcrafted California Made Charcuterie (GF,DF)
- Whole Grain Mustard (Ve,GF,NF) and Marinated Olives (Ve,GF,NF)
- Paired with Rustic Baguettes (Ve,NF) and Lavash (Ve,NF)

\$70 Per Guest

- Fire Roasted Salsa (Ve,GF,NF),Tomatillo Salsa (Ve,GF,NF), Creamy Street Corn Salsa (V,GF,NF), Pico de Gallo (Ve,GF,NF)
- House Made Guacamole (Ve,GF,NF)
- Warm Three Cheese Queso Dip with Spicy Chorizo (GF,NF)

Sacto Street Tacos

Based off of 4oz. per person

- Beef Colorado (DF,NF,GF), Pork Carnitas (DF,NF,GF)
- Cilantro Lime Chicken (DF,NF,GF), Calabacitas (Ve,NF,GF)
- Griddled Flour Tortillas (Ve,NF,DF) and Corn Tortillas (Ve,NF,GF)
- Fire Roasted Salsa (Ve,GF,NF), Cucumber Tomatillo Salsa (Ve,GF,NF), Mango Pico de Gallo (Ve,GF,NF)
- Shaved Cabbage, Radish, Onion, Lime Wedges, (Ve,GF,NF)
- Queso Fresco (V,GF,NF) and Mexican Crema (V,GF,NF)

\$75 Per Guest

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Sweet Stations

Trust our Chef and Team to provide you with an amazing treat to top off the day!A minimum of 25 guests are required for all station unless indicated otherwise.All Reception Stations are based on 2 hours of service. Additional charges will apply for extended service.

LE PATISSERIE (V)

Based on 3 pieces per guest

Chefs Assortment of French Mini Pastries
(Based on 3 Pieces Per Guest)Chocolate Profiteroles, French Macarons, Chocolate Truffles, Petite Pastries and Cakes and Tarts

Freshly Brewed Coffee and Tea Selection

\$30 Per Guest

SUNDAE FUN DAY

Minimum of 50 guests

Build your Ice Cream Sundae from Vanilla Ice Cream (V,GF,NF) and Chocolate Ice Cream (V,GF,NF)

Toppings to include:

- Warm Chocolate Brownie Cake (V,NF,GF)
- Bittersweet Chocolate Sauce (V,NF,GF)
- Butterscotch Sauce (V,NF,GF)
- Marshmallow Fluff (GF,NF)
- Strawberry Compote (Ve,NF,GF)
- Chocolate Peanut Butter Cups (V,GF)
- White Chocolate Shavings (V,NF,GF)
- M&M's (V,NF,GF)
- Toasted Almonds (Ve,GF)
- Oreos (Ve,NF)
- Maraschino Cherries (Ve,NF,GF)

*Attendant Required Attendant Fee is \$225 based on two hours of service.

\$30 *Per Guest*

THE CHOCOLATE FACTORY (V)

(Minimum 25 Guests)

Chocolate Fondue (V,GF,NF)

Strawberries (Ve,GF,NF), Dried Apricots (Ve,GF,NF), Marshmallows (NF,DF), Almond Biscotti (V)

Assorted Chocolate Bonbons (V,GF) and Truffles (V,GF)

Chocolate Brownies (V,GF) and Assorted Chocolate Cookies (V)

Mini Chocolate Cupcakes (V,NF)

Warm White Chocolate Cherry Bread Pudding (V,NF)

Baileys Crème Anglaise (V,NF,GF)

\$34 *Per Guest*

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee' taste buds. More than two entrée selections will result in an additional charge of \$5 per Guest. Our Executive Chef will customize accompaniments that will complement both entrees.

STARTERS - SELECT ONE

Can be added to any plated dinner for the additional per person price

Yukon Potato Tasso Ham and Crab Chowder (NF,GF) | \$12 Per Guest

Sesame Crusted Scallop (NF,GF) | \$25 Per Guest
Sweet Pea Puree, Daikon Slaw, Chili Oil

Mushroom Ravioli (V,NF) | \$18 Per Guest
Melted Leeks, Tarragon Soubise, Arugula, Parmesan

Roasted Eggplant Mille Feuille (V,NF) | \$18 Per Guest
Roasted Red Pepper, Spicy Tomato Sauce, Fresh Mozzarella, Provolone, Crispy Onions

SALADS - SELECT ONE

Fork and Knife BLT Salad (NF)
Little Gem Lettuce, Crumbled Bacon, Garlic Croutons, Slow Roasted Tomatoes, Gorgonzola, Dill Yogurt Ranch

Artichoke Olive Salad (V,GF)
Marinated Artichokes, Perlina Mozzarella, Arugula, Radicchio, Frisee, Kalamata Olives, Pine Nuts Saba Vinaigrette

Arugula & Frisee Salad (V,GF)
Roasted Peaches, Feta Cheese, Candied Pecans, Champagne-Tarragon Vinaigrette

Harvest Salad (V,NF,GF)
Pickled Teardrop Peppers, Haricots Verts, Goat Cheese Crumbles,

Roasted Chickpeas, Black Pepper Dressing

ENTREES - SELECT ONE

Pan Seared All Natural Chicken (NF,GF) | \$75 Per Guest
Roasted Corn-Manchego Risotto, Roasted Baby Squash, Roasted
Garlic and Lime Veloute

Balsamic Tamari Braised Short Ribs (NF,GF) | \$93 Per Guest
Roasted Asparagus, Parmesan and Caramelized Shallot Potatoes,
Candied Ginger Demi Glace

Everything Bagel Seared Salmon (NF,GF) | \$79 Per Guest
Roasted Asparagus, Lemon Mascarpone Risotto, Tomato Shallot
Jam

Dijon Mustard and Herb Grilled NY Steak (NF,GF) | \$85 Per Guest
White Cheddar Delmonico Potatoes, Sauteed Green Beans,
Brandy Peppercorn Sauce

Pan Seared Sea Bass (NF,GF) | \$86 Per Guest
Saffron Rice Pilaf, Moroccan Spiced Carrots, Tomato Cream
Sauce

Grilled Niman 12oz Bone-In Pork Chop (NF,DF,GF) | \$70 Per Guest
Sweet Potato Miso Puree, Braised Kale, Tamarind Glaze

Charred Filet of Beef (NF,GF) | \$98 Per Guest
Boursin Mashed Potatoes, Asparagus, Black Truffle-Red Wine
Sauce

Herb Roasted Mary's Chicken (NF) | \$75 Per Guest
Mushroom & Vegetable Pot Pie, Mustard Cream Sauce

Petit Filet of Beef with Herb Roasted Shrimp (GF) | \$125 Per Guest
Potatoes Robuchon, Asparagus, Romesco Sauce, Red Wine
Reduction

DESSERTS - SELECT ONE

Peach Almond Tart (V)
Amaretto Creme Anglaise, Vanilla Bean Whipped Cream

Turtle Cheesecake (V)
Salted Caramel Sauce, Raspberries, Chocolate Sauce

Coconut Mango Mousse Cake (V,NF)
Brown Sugar Rum Braised Pineapple

Strawberry and Chocolate (V,NF,GF)
Strawberry Panna Cotta, Lemon Chiffon Cake, Strawberry
Compote, and Chocolate Shell

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.

Chef's Choice Accompaniments for Entree Sides

2. A custom printed menu featuring up to four entree selections is provided for your guest

3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

French Served Shaved Brussel Sprout Salad (NF,GF)
Roasted Apples, Pretzel Croutons, Point Reyes Toma Cheese,
Caramelized Shallots, Maple Bourbon Vinaigrette

Harvest Field Greens Salad (V,GF)
Honey Ginger Pickled Pears, Marcona Almonds, Fennel, Purple
Haze Goat Cheese, Tahini Vinaigrette

Sweet Gem Lettuce Salad (V,NF)
Shaved Green Onions, Roasted Sweet Peppers, Point Reyes Blue
Cheese, Olive Oil Croutons and Creamy Avocado Vinaigrette

PLANNERS CHOICE DESSERT

Strawberry Rhubarb Tart (V)
Almond Crumble, Lemon Curd

Chocolate Opera Cake (V,GF)
Almond Jaconde, Espresso Buttercream, Grand Marnier Crème Anglaise

Chocolate Banana Tart (V)
Chocolate Cremeaux, Dulce de Leche, Whipped Hazelnut Chocolate Ganache, Banana Coulis

Matcha Green Tea Cheesecake (V)
Mango, Toasted Almond Florentine, Vanilla Bean Whipped Cream

PLANNER'S CHOICE APPETIZER

Dawson's Crab Cake (NF)
Chipotle Remoulade, Mango Jicama Slaw

Grilled Octopus Salad (GF,DF,NF)
Fingerling Potatoes, Leeks, Fennel, Parsley Vinaigrette

Melon Salad (V,NF,GF)
Burrata Cheese, Prosciutto, Petit Cress, Basil Vinaigrette

Mushroom Bisque (V,NF,GF)
Sherry Crème Fraiche

INDIVIDUAL GUESTS' CHOICE ENTREE

FISH
Lobster Crusted Market Catch, Lemongrass Ginger Beurre Blanc
(NF,GF)

CHICKEN
Mary's Free Range Chicken Stuffed with Boursin Cheese Mousse,
Black Truffle Chicken Glace (NF,GF)

BEEF
Pepper Crusted Filet of Beef with Port Wine Demi Glace (NF,GF)

PORK
Grilled Niman Ranch Pork Chop with Sweet Corn Relish (NF,GF)

VEGETARIAN
Stuffed Eggplant with Smokey Eggplant Puree, Quinoa, Roasted
Red Peppers, Tomato (Ve,NF,GF)

NOTE:

Minimum of 25 Guests Required. Maximum of 120 Guests.

\$135 *Per Guest*

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Coffee & Tea Service.

DELTA BREEZE

Roasted Summer Squash Salad (V,GF,NF)
Baby Kale, Roasted Tomatoes, Charred Red Onions, Basil Pesto

Field Greens Salad (Ve,GF,NF)
Sweet Peppers, Watermelon Radish, Pumpkin Seeds, Shaved Fennel, Dill Lemon Dressing

Citrus and Herb Grilled Flank Steak (DF,GF,NF)
Italian Salsa Verde

Herb Crusted Baked Chicken (NF)
Brown Butter Sauce

Roasted Herb Lemon Potatoes (Ve,NF,GF)

Roasted Red Pepper and Eggplant Cellentani Pasta (V,NF)
Smoked Gouda Cream Sauce, Spinach

Shrimp, Linguica and Mushroom Paella (DF,NF,GF)

Amaretto Cheesecake Bars (V)

Warm Banana Chocolate Bread Pudding (V,NF)
Bourbon Molasses Crème Anglaise Served on the Side

\$90 *Per Guest*

SACRAMENTO KING

Lobster Bisque (NF,GF)
Basil Crema

Summer Caprese Salad (V,GF,NF)
Heirloom Tomatoes, Marinated Ciliegine Mozzarella Cheese, Balsamic Reduction, Extra Virgin Olive Oil

Harvest Field Greens Salad (V,GF)
Watermelon Radish, Shaved Melon, Pine Nuts, Feta and Mint Vinaigrette

Slow Roasted Beef Tenderloin (GF,NF)
Roasted Fingerling Potatoes with Leeks, Brandy Peppercorn Sauce

Sacramento Hot Fried Mary's Chicken
Midnight Moon Mac & Cheese, Mikes Hot Honey

Shrimp and Andouille Jambalaya (DF,NF)

Roasted Toy Box Squash (Ve,GF,NF)
Herbs and Lemon

Mushroom Ravioli (V,NF)
English Peas, Brown Butter Sauce and Parmesan

Cauliflower Gratin (V,GF,NF)
Caramelized Onions, Gruyere and Smoked Gouda

Chef's Assortment of Mini Desserts (V)
Profiteroles, French Macarons, Petite Pastries, Eclairs and Mini Tarts

Chocolate Kahlua Mousse Cups (V,NF)

\$115 *Per Guest*

AMERICAN RIVER

Turkey and White Bean Chili (NF,GF)
Sour Cream, Tortilla Strips, Fontina Cheese

Grilled Asparagus Salad (V,NF,GF)
Manchego Cheese, Frisee, White Balsamic Vinaigrette

Harvest Field Greens Salad (GF)
Roasted Peaches, Goat Cheese, Shaved Prosciutto, Toasted Hazelnut-Vanilla Bean Vinaigrette

Grilled Tri-Tip (DF,NF)
Roasted Fingerling Potatoes with Leeks, Red Wine Demi-Glace

Parmesan Crusted Mary's Chicken Breast (NF)
Sweet Corn Polenta, Slow Roasted Tomatoes, Chardonnay Chicken Glace

Tomato Fennel Dusted Salmon (NF,DF)
Mediterranean Couscous, Tomato-Olive Relish

Orecchiette with Roasted Sweet Peppers, Italian Sausage,
Charred Broccoli, Basil, Pecorino Cream Sauce (NF)

Roasted Sweet Peppers (Ve,GF,NF)
Cipollini Onions, Sugar Snap Peas

Chocolate Raspberry Cakes (V,NF)
Chocolate Mousse, Fresh Raspberries

Warm Pineapple Upside Down Cake (V,NF)
Vanilla Bean Whipped Cream, Salted Caramel Crème Anglaise

\$100 *Per Guest*

Prices are based on 2 hour of service maximum. For groups between 1-10 people in attendance, additional charge of \$14.00 per guest will be added to the plate fee for Lunch. For groups between 11-24 people in attendance, additional charge of \$10.00 per guest will be added to the plate fee for Dinner. Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Alternative Options

Chef Gutierrez and his team have created delicious vegan and gluten free options to meet your attendees' dietary preferences.

ALL ENTREES WILL BE CHARGED AT THE SAME PRICE AS GROUP ENTREE.

EGGPLANT RATATOUILLE (VE,GF,NF)

Roasted Garlic & Chickpea Puree, Roasted Red Pepper Coulis

MOROCCAN VEGETABLE TAGINE (VE,GF,NF)

Fragrant Basmati Rice

STUFFED SAVOY CABBAGE (VE,GF,NF)

Mushroom Risotto, White Truffle Coconut Alfredo, Caramelized Wild Mushrooms

SWEET POTATO & QUINOA STUFFED PORTOBELLA

MUSHROOM (VE,GF,NF)

Sauteed Spinach, Polenta

BUTTERNUT SQUASH RAVIOLI (VE,GF,NF)

Coconut Curry Sauce and Cilantro Pesto

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Signature Wine Series

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

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

Canvas Pinot Grigio, Veneto, Italy | \$50 Bottle

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$50 Bottle

SEASONAL WINE FEATURE: CAROLINA WINE BRANDS

Santa Carolina was established in 1875 by Luis Pereira and was named in honor of his greatest inspiration: Carolina Inigues, his wife. In 1974, the Larrain family bought the Chilean winery which they now 100% own and operate. Finca is produced from an Argentinian winery of the Carolina portfolio, located at the foothills of the Andes Mountain range of the Uco Valley. The Larrain family owns and operates 100% of this winery and prides themselves on this vegan wine created from desert soils in high altitude. Santa Carolina and Finca El Origen both have Sustainable and Carbon Neutral Certifications, as well as being ISO 22000 Certified and IFS High Level Status.

Finca El Origen, Reserva "Unoaked" Chardonnay | \$56.50 Bottle | \$12.50 Glass

A fresh, expressive and aromatic wine with a smooth, creamy and

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$50 Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50 Bottle

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc De Blancs, Italy | \$50 Bottle

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

well-integrated structure. Greenish yellow color. Nice creamy texture from the 6 months spent in contact with fine lees. Outstanding natural acidity in the mouth, with citrus and floral aromas. Notes of green apple, grapefruit and pineapple.

Santa Carolina, Carolina Reserva Cabernet Sauvignon | \$56.50 Bottle | \$12.50 Glass

This flower-scented Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper and cedar on the palate.

Host beverage prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025.

Bubbles, White And Red Wines

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

BUBBLES

Mionetto Avantgarde, Prosecco | \$68.50 Bottle

Aromas of golden apples, pear and honey

La Vielle Ferme, Rose | \$63 Bottle

Very fresh and very fruity, combining notes of red fruit and juicy summer fruit such as nectarines and peaches

WHITES

Jackson Family Wines, Kendall Jackson, Chardonnay | \$68.50 Bottle

Tropical notes with a hint of vanilla and toasted oak

Mer Soleil "Reserve", Chardonnay | \$73.50 Bottle

Aromas such as custard and toasted almonds, rich fruit flavors and enlivening lemon/lime

Chateau Ste. Michelle, Columbia Valley, Riesling | \$65 Bottle

Inviting and easy to drink with flavors of white peach, apricot, pear, and zesty grapefruit

Whitehaven, Sauvignon Blanc | \$73.50 Bottle

Bright character meets balanced structure, with intense flavors of passionfruit, lemongrass, and white peach, leading to a long, clean finish

REDS

Rodney Strong, Cabernet Sauvignon | \$73.50 Bottle

Aromas of lush, red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background. The dried fig and chewy tannins give this wine a

DESSERT WINES

Bouchaine Chardonnay | \$23 Glass

Chateau Laribotte, Bordeaux Blend | \$22 Glass

strong backbone

Daou, Cabernet Sauvignon | \$79 Bottle

This wine presents remarkable texture and density, revealing notes of creme de cassis, black cherry, and tobacco with undertones of mineral and earth

Elouan, Pinot Noir | \$68.50 Bottle

Garnet in color, this wine opens up with aromas of bright cherry, plum pie, cocoa nibs, and hints of baking spice

Catena Vista Flores, Malbec | \$63 Bottle

Dark colour and dense sweet tannins, but rich with black and blue fruits, mocha, pepper, black tea, and blueberry

Joel Gott Palisades, Red Blend | \$59 Bottle

Aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust

Graham's Six Grape Port | \$19 Glass

Fonseca 20 Year Tawney Port | \$23 Glass

Host beverage prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025.

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

SAUZA COLLINS

Sauza Gold Tequila, fresh lemon juice and agave nectar with a splash of soda water

\$17 *Per Drink*

SAGE MARGARITA

Sauza Gold Tequila and fresh lime juice with agave nectar and sage

\$17 *Per Drink*

SAGE RYE SOUR

Jameson shaken with lemon, sage, and simple syrup

\$17 *Per Drink*

WATERMELON JALAPENO COOLER

Smirnoff Vodka muddled with fresh lime, jalapenos and watermelon puree

\$17 *Per Drink*

THE SAUZA MARTINI

Sauza Gold Tequila shaken with agave nectar and Angostura bitters then topped with

VENETIAN MARGARITA

Sauza Gold Tequila with fresh lime juice, simple syrup and Aperol Liqueur

Pascual Toso Sparkling Brut

\$17 Per Drink

\$17 Per Drink

BLUEBERRY LEMONADE COOLER

Bacardi Superior Rum and muddled blueberries with fresh mint and lemonade

CLASSIC MOJITO

Bacardi Superior Rum with fresh lime juice, simple syrup and chiffonade mint leaves

\$17 Per Drink

\$17 Per Drink

VODKA MULE

Smirnoff Vodka with fresh lime juice, ginger syrup, and soda water

SWEET ARNOLD

Bacardi Superior Rum and raspberry puree with iced tea and lemonade

\$17 Per Drink

\$17 Per Drink

GRAPEFRUIT DELIGHT

Bacardi Superior Rum and grapefruit with fresh mint leaves and simple syrup

STRAWBERRY MULE

Smirnoff Vodka, muddled mint and strawberries with ginger beer

\$17 Per Drink

\$17 Per Drink

Host beverage prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025.

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. All bar set-ups require a minimum of \$500 in sales per bar, plus bartender fee. Any shortfall will be billed to the group bill.

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.

CALL HOSTED BAR PER PERSON

Call Brand Cocktails
Conciere by LeVecke
TequilaRumVodkaGinBourbonScotchWhiskey

One Hour | \$22 Per Person

Each Additional Hour | \$17 Per Person

PREMIUM HOSTED BAR PER PERSON

Tequila: Patron SilverRum: Bacardi SuperiorVodka: Tito's

SUPER PREMIUM HOSTED BAR PER PERSON

Tequila: Don JulioRum: Diplomatico ReservaVodka: Kettle

Handmade VodkaGin: BeefeaterBourbon: Jim Beam White LabelScotch: Chivas RegalIrish Whiskey: Teeling Small Batch Irish

One Hour | \$25 Per Person

Each Additional Hour | \$21 Per Person

HOSTED BEER AND WINE BAR PER PERSON

Domestic, Imported/Specialty/Craft Beers, Seasonal WinesSoft Drinks and Still/Sparkling Waters

One Hour | \$19 Per Person

Each Additional Hour | \$16 Per Person

PREMIUM HOST-SPONSORED BAR PER DRINK

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

Premium Cocktails | \$14.50 Per Drink

Domestic Beer | \$7.50 Each

Premium and Imported Beer | \$8.50 Each

Local Craft Beer | \$9 Each

Premium Wines | \$12.50 Per Glass

Mineral Water/Soft Drinks | \$6.50 Each

Juices | \$6.25 Each

Champagne | \$13.50 Per Glass

OneGin: Hendrick'sBourbon: Maker's MarkScotch: Johnnie Walker BlackWhiskey: Jack Daniel'sIrish Whiskey: JamesonCanadian Whiskey: Crown Royal

One Hour | \$27 Per Person

Each Additional Hour | \$23 Per Person

CALL HOST-SPONSORED BAR PER DRINK

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

Call Cocktails | \$12.50 Per Drink

Domestic Beer | \$7.50 Each

Premium and Imported Beer | \$8.50 Each

Local Craft Beer | \$9 Each

Select Wine | \$10.50 Per Glass

Mineral Waters/Soft Drinks | \$6.50 Each

Juices | \$6.25 Each

Champagne | \$11.50 Per Glass

SUPER PREMIUM HOST-SPONSORED BAR PER DRINK

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

Super Premium Cocktails | \$16.50 Per Drink

Domestic Beer | \$7.50 Each

Imported Beer | \$8.50 Each

Local Craft Beer | \$9 Each

Premium Wines | \$12.50 Per Glass

Mineral Waters/Soft Drinks | \$6.50 Each

Juices | \$6.25 Each

Champagne | \$13.50 Per Glass
.....

LABOR CHARGES

Bartender | \$125 Up to 4 Hours | \$150 Up to 6 Hours
.....

Butler Passed Beverages | \$75 Up to 1 Hour | \$25 Additional Hour
.....

BEER, SELTZER, AND NON-ALCOHOLIC OFFERINGS

Domestic Beer | \$7.50 Each

Coors Light, Bud Light, and Stella Artois
.....

Premium and Imported Beer | \$8.50 Each

Corona Extra, Sierra Nevada Pale Ale, Blue Moon
.....

Non-Alcoholic Beer | \$8.50 Each

Heineken 0.0
.....

Local Craft Beer | \$9 Each

Track 7 Brewing, Panic IPA
.....

Seltzer | \$9 Each

White Claw
.....

Mocktails | \$10.50 Each

Mojito Mocktail: Sparkling Water, Lime Juice, Simple Syrup and

Chiffonade Mint Leaves Blue Horizon Mocktail: Lemonade,

Blueberry Puree, Sparkling Water
.....

All bar set-ups require a minimum of \$500 in sales per bar, plus bartender fee. Any shortfall will be billed to the group bill. Host beverage prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2025 - September 30, 2025.



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