



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 \$45 per guest.

GOLDEN ROAD - SUNDAY & WEDNESDAY

Selection of Chilled Juices

Whole Bananas and Apples

Croissant (V,NF), Chef's Choice of Gluten Free Pastry (V), Cheese Danish (V)

Seasonally Inspired Fruit (Ve,GF,NF)

BYO Yogurt Parfait (Ve,GF,NF)

Coconut Yogurt, Roasted Apple Compote and Gluten Free Granola

Sacramento Breakfast Skillet (GF,NF)

Cage Free Scrambled Eggs, Bacon, Breakfast Potatoes, Caramelized Onions, Bell Peppers, Green Onions, Sun Dried Tomatoes, Pepper Jack Cheese

Cucumber, Lemon and Mint Infused Water

Coffee, Decaffeinated Coffee & Tea

\$39 Per Guest

FORTY-NINER - TUESDAY

PONY EXPRESS - MONDAY & SATURDAY

Selection of Chilled Juices

Whole Bananas and Tangerines

Croissant (V,NF), Gluten Free Blueberry Muffin (V), Apple Danish (V,NF)

Seasonally Inspired Fruit (Ve,GF,NF)

Steel Cut Oats (Ve)

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

Roasted Butternut Squash, Crimini Mushrooms, Green Onions and Goat Cheese Frittata (V,NF,GF)

Pineapple Rosemary Infused Water

Coffee, Decaffeinated Coffee & Tea

\$39 Per Guest

LADY BIRD - THURSDAY

Selection of Chilled Juices

Whole Bananas and Strawberries

Croissant (V,NF), Gluten Free Cranberry Orange Muffin (V,NF),
Chocolate Croissant (V,NF)

Seasonally Inspired Fruit (Ve,NF,GF)

Granny Smith Apple, Walnut and Golden Raisin Overnight Oats
(Ve,GF)

Corned Beef Hash (GF,NF)

Breakfast Potatoes, Caramelized Onions, Bell Peppers, Cage Free
Eggs

Lemon and Basil Infused Water

Coffee, Decaffeinated Coffee & Tea

\$39 *Per Guest*

Selection of Chilled Juices

Whole Bananas and Apples

Croissant (V,NF), Gluten Free Banana Nut Muffin (V), Cinnamon
Rolls (V,NF)

Seasonally Inspired Fruit (Ve,NF,GF)

Date Coconut Chia Pudding (Ve,NF,GF)

Individual Spinach, Bacon & Smoked Gouda Quiche (NF)

Cranberry Orange Infused Water

Coffee, Decaffeinated Coffee & Tea

\$39 *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), Roasted Fruit (Ve,GF,NF), Gluten Free Granola (Ve,NF), Golden Raisins (Ve,GF,NF), Toasted Almonds (Ve,GF)
and Coconut (Ve,GF,NF)

Tuscan Scrambled Eggs (NF,GF)

Cage Free Scrambled Eggs, Spinach, Italian Sausage, Caramelized Onion, Peppers, Fontina Cheese Scramble

Pink Grapefruit Tarragon Infused Water

Coffee, Decaffeinated Coffee & Tea

\$39 *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. Fall Winter Menus available October 1, 2024 - March 31, 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 Slider (NF) | \$12 Per Guest
Cage Free Scrambled Eggs, Canadian Bacon, Aged Sharp American Cheese on a Potato Bun
.....
- Croissant Breakfast Slider (V,NF) | \$12 Per Guest
Cage Free Scrambled Egg Whites, Spinach, Caramelized Onions, Fontina Cheese
.....
- Breakfast Burrito (NF) | \$12 Per Guest
Cage Free Scrambled Eggs, Chorizo, Russet Potatoes, Pico de Gallo, 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
.....

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), Roasted Fruit (Ve,GF,NF), Honey (V,GF,NF), Dried Cherries (Ve,GF,NF), Gluten Free Granola (Ve,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 Borracho Beans (Ve,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 (GF,NF) Alfalfa Sprouts (Ve,GF,NF) Bacon Bits (GF,NF)
.....
- Omelet Station (NF,GF) | \$24 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)
.....

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Hot Tea. Gluten Free Bakeries Available with Advanced Notice

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 Selection of Gluten Free Pastries

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)

\$44 *Per Guest*

MIDTOWN BUFFET

Selection of Chilled Fruit Juices

Seasonally Inspired Fruit (Ve,NF,GF)

Breakfast Pastries Freshly Baked Each Morning (V)
To Include Selection of Gluten Free Pastries

Wild Berry Banana Smoothie (Ve,GF,NF)

Cream Cheese Blintzes (V,NF)
Roasted Apple Cranberry Compote (Ve,GF,NF), Vanilla Bean
Whipped Cream, Pure Maple Syrup (Ve,GF,NF)

Roasted Peppers, Spinach, Smoked Gouda and Potato Frittata
(V,NF)

\$47 *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 Selection of Gluten Free Pastries

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)

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

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

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

\$52 *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 Lunch. 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. Fall Winter Menus available October 1, 2024 - March 31, 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)

\$42 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 Provençal (Ve,GF,NF)

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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 \$24 per guest. Break packages served for up to 2 hours.

SUNDAY & WEDNESDAY - CRUNCH, POP, FIZZ

BBQ Potato Chips (Ve) with Spicy Truffle Ranch Dip (V,NF,GF)

Mini Sweet Peppers with Mediterranean Feta Dip (V,NF,GF)

Crunchy Pita Chips with White Bean & Rosemary Hummus (Ve,NF)

Pineapple Rosemary Infused Water

MONDAY & THURSDAY - NAPA FARM HOUSE

Salumeria Board with Prosciutto, Coppa and Soppressata (GF,DF,NF)

Pickled Peppers (Ve,GF,NF), Rosemary Focaccia (Ve,NF)

Smoked Salmon (GF,NF), "Everything Bagel" Cream Cheese (V,NF),

\$23 *Per Guest*

\$24 *On Alternate Days*

TUESDAY & FRIDAY - APPLE HILL

Near the Sierra foothill town of Placerville, just off the beaten path between Sacramento and Lake Tahoe is Apple Hill. Representing over 50 local family farms, Apple Hill is a wonderful year-round destination. In the fall and winter, many visitors enjoy the area where there are fun activities from apple picking to visiting Christmas Tree farms.

Apple Cobbler Bars (V,NF)

Caramelized White Chocolate Dipped Apple Slices (V,GF,NF)

Apple Tzatziki (V,GF,NF) with Pita Chips (Ve,NF)

Slow Roasted Pork Belly Sliders with Apple Slaw (NF,DF)

Fresh Apple Cider (Ve,GF,NF)

\$23 *Per Guest*

\$24 *On Alternate Days*

EVERY DAY - SNAP, CRACKLE, POP

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), Dried Cranberries (Ve,GF,NF)

Citrus and Mint Infused Water

\$23 *Per Guest*

Rustic Bread (Ve,NF), Pickled Red Onions (Ve,GF,NF)

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

Bellwether Carmody Cheese (GF,NF) with Fig Jam (Ve,NF,GF) and Lavash Crackers (Ve,NF)

Cranberry Orange Infused Water

\$23 *Per Guest*

\$24 *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.

Cinnamon Sugar Churros (V,NF)

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

Pineapple Spears with Tajin (Ve,NF,GF)

Soyrizo-Potato Quesadillas (Ve,NF,GF)

Beef Barbacoa Quesadillas (NF)

Blood Orange Mint Agua Fresca (Ve,NF,GF)

\$23 *Per Guest*

\$24 *On Alternate Days*

EVERY DAY - BRAIN WAVE

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

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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

Assorted Bagels (Ve,NF) | \$52 Per Dozen

with Whipped Cream Cheese (V,GF,NF)

Assorted Breakfast Breads (V,NF) | \$52 Per Dozen

Cinnamon Streusel, Lemon, Chocolate Marble, Orange Poppy

Pumpkin Cream Cheese Muffins (V,NF) | \$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

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

Gluten Free Chocolate Chip | \$52 Per Dozen

Sea Salt Cookies (V,GF,NF)

Assorted Mini Cupcakes (V) | \$8 Each

*Must order a minimum of 12

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) | \$15 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)

Peanut Butter Banana & Chocolate Chip Overnight Oats (V,GF) |

\$9 Each

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

Homemade Granola Bars (V,DF) | \$12 Each

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

*Must order a minimum of 12

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A La Carte Beverages

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

COFFEE AND TEA

Freshly Brewed Coffee | \$100 Per Gallon
House Blend Regular and Decaffeinated Coffee

Hot Tea | \$100 Per Gallon

Iced Tea | \$100 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$6.25 Each

Bubly Sparkling Water | \$6.25 Each
Lime, Strawberry, Pineapple, and Mango

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$6.00 Each

Lemonade | \$6.00 Each

Bottled Juices | \$6.00 Each
Chilled Orange and Cranberry Juices

Red Bull and Sugar Free Red Bull | \$9.00 Each

Assorted Naked Juice Smoothies | \$10.00 Each

BOTTLED WATERS

Still and Sparkling Waters | \$6.00 Each

COKE SOFT DRINKS

Assorted Coke Products to Include Diet and Regular | \$6.50 Each

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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 \$74 per guest.

RUSTICO - SUNDAY & THURSDAY

Creamy Tuscan White Bean and Garlic Soup (Ve,GF,NF)
Parmesan on the side (V)

Kale & Artichoke Caesar Salad (V,NF)
Aged Provolone Cheese, Fried Artichokes, Focaccia Croutons,
Caesar Dressing

Nonna's Simple Salad (V,NF)
Radicchio, Baby Lettuces, Pepperoncini, Cucumber, Red Onion,
Grape Tomatoes, Black Olives, Shaved Parmesan Cheese, Italian
Vinaigrette

Classic Chicken Picatta (NF,GF,DF)
Lemon Caper Sauce

Red Wine and Rosemary Marinated Flank Steak (NF,GF,DF)
Red Wine Sauce

Potato Gnocchi (V,NF)
Sautéed Mushrooms, Caramelized Onions, Pecorino Cream
Sauce

Roasted Butternut Squash (Ve,GF,NF)
Cipollini Onions, Sage, Balsamic Reduction

Limoncello Mascarpone Trifles (V,NF)

Assorted Italian Cookies (V)

\$70 *Per Guest*

SPICE MARKET - WEDNESDAY

Asian Chopped Salad (Ve)
Shredded Cabbage, Carrots, Green Onions, Crispy Wonton Strips,
Toasted Almonds, Orange Segments, Sesame Ginger Dressing

Thai Rice Noodle Salad (Ve,GF)
Cucumber, Red Onion, Cherry Tomatoes, Sweet Peppers,
Spinach, Pickled Daikon, Tamarind Dressing

Indian Chicken Tikka Masala (NF,GF)

Five Spiced Roasted Pork Tenderloin (NF)
Roasted Purple Sweet Potatoes, Spicy Hoisin BBQ Sauce

HARVEST – TUESDAY & SATURDAY

Roasted Butternut Squash Soup (Ve,GF,NF)
Sage Crème Fraiche on the side (V,GF,NF)

Mixed Greens Salad (V,GF,NF)
Roasted Apples, Laura Chenel Goat Cheese, Pumpkin Seeds,
Apple Balsamic Vinaigrette

BYO Sacramento Cobb Salad
Bacon, Hard Boiled Egg, Crispy Shallots, Grape Tomatoes, Feta
Cheese, Blue Cheese Crumbles, Champagne Vinaigrette
(Ve,GF,NF), Spicy Truffle Ranch (V,GF,NF)

Espresso BBQ Rubbed Salmon (GF,NF,DF)
Spiced Honey Glaze, Asian Pear and Fennel Slaw

Roasted Mary's Chicken (GF,NF)
Honey Mustard Jus

Roasted Brussels Sprouts with Bacon Jam and Smoked Gouda
Cheese (NF)

Cranberry Wild Rice Pilaf (Ve,GF,NF)

Sour Cream Mashed Potatoes (V,GF,NF)

Mini Apple Crumble Pies (V,NF)

Caramel Pretzel Brownies (V)

\$70 *Per Guest*

FIESTA – MONDAY & FRIDAY

Mexican Black Bean Soup (Ve,GF,NF)
Avocado Crema on the side

Cal-Mex Salad (V,NF,GF)
Chopped Romaine, Cotija Cheese, Cucumber, Green Onions,
Sweet Peppers, Tortilla Strips, Chipotle Ranch Dressing

Jicama Orange Salad (V,GF,NF)
Watercress, Radish, Pickled Red Onion, Cherry Tomatoes, Queso
Fresco, Jalapeno Lime Vinaigrette

Tamarind Lime Chicken Breasts (NF,GF)

Indonesian Spiced Coconut Rice (Ve,NF,GF)

Moroccan Seven Jewel Cous Cous (Ve)

Tunisian Roasted Vegetables (Ve,GF,NF)

Warm Naan Bread (V,NF)

Baklava (V,NF)

Date Coconut Bread Pudding (V,NF)

Ginger Crème Anglaise and Vanilla Bean Whipped Cream

\$70 *Per Guest*

SEASONAL DELI – EVERYDAY

Loaded Baked Potato Soup (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)

Roasted Curried Cauliflower Salad (Ve,GF)

Pickled Red Onion, Arugula, Golden Raisins, Chickpeas, Toasted Almonds, Creamy Lemon Dressing

Artichoke Farfalle Pasta Salad (V,NF)

Spinach, Sundried Tomato, Caramelized Red Onion, Basil Pesto

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)

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

Lettuce, Red Onion, Sliced Tomato

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

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

Assorted Bags of Potato Chips (GF)

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

Mini Carrot Cup Cakes (V)

Pipian Sauce

Carne Asada (NF,GF,DF)

Grilled Skirt Steak, Roasted Peppers and Pearl Onions

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

Cilantro Lime Rice (Ve,GF,NF)

Portobello Mushroom Fajitas (Ve,GF,NF)

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

Piloncillo Roasted Pineapple Tres Leches Cake (V,NF)

Dulce de Leche Flan (V)

\$70 *Per Guest*

PIT STOP - EVERYDAY

Black Bean Chili (Ve,NF,GF)

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

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

Assorted Bags of Potato Chips (GF)

Bananas, Apples & Tangerines

Oatmeal Raisin Walnut Cookies (V)

Chocolate Chunk Brownies (V,NF)

\$55 *Per Guest*

\$65 Per Guest

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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)

BBQ Ranch Dressing, Cheddar Cheese, Pickled Jalapeno, Green Onion and Celery

Penne Pasta Salad (V,NF)

White Balsamic Vinaigrette, Spinach, Mozzarella, Kalamata Olives and Roasted Red Peppers

Heirloom 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)

Mango Cashew Tahoe Trail Bar (Ve,GF)

Whole Apple (Ve,GF,NF)

SANDWICHES AND ENTREE SALADS (CHOOSE UP TO THREE)

Deli Turkey Sandwich (NF)

Smoked Turkey, Gouda, Dijon Mayo, Arugula on Ciabatta Bread

Pastrami and Swiss Sandwich (NF)

Thousand Island Dressing, Caramelized Onions, Arugula on a Multigrain Bread

Grilled Mushroom and Mozzarella Sandwich (V)

Focaccia Bread, Sun Dried Tomato Pesto, Arugula

Hummus Wrap (Ve,GF,NF)

Grilled Eggplant, Roasted Red Peppers, Grilled Onions, Kale, Gluten Free Tortilla

Pesto Grilled Chicken Caesar Salad (NF)

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

Sactown Turkey Cobb Salad (NF)

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

\$52 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. Fall Winter Menus available October 1, 2024 - March 31, 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) | \$45 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) | \$45 Per Guest
Arugula-Frisee Mix, Haricots Verts, Roasted Maitake Mushrooms,
Hard Boiled Egg, Avocado, Pickled Carrots, Orange Miso
Vinaigrette

DESSERTS (SELECT ONE)

Buttermilk Panna Cotta (V)
Cherry Compote and Cocoa Nib Crumble

Lemon Meringue Tart (V,NF)
Strawberry Sauce

Triple Chocolate Layer Cake (V,NF)
Raspberry Coulis

NY Cheesecake (V,NF)
Vanilla Bean Whipped Cream and Blueberry Ginger Compote

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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 Cranberries, Candied Pecans, Goat Cheese Crumbles,
Cherry-White Balsamic Dressing

Chopped Romaine Salad (V,GF,NF)
Shaved Sweet Peppers, Pickled Carrots, Feta Cheese, Shaved
Cucumber, Green Onion Ranch

Harvest Greens Salad (Ve,GF,NF)
Shaved Radish, Pickled Red Onions, Cherry Tomatoes, Lemon
Caper Dressing

Arugula Frisee Salad (V,GF)
Shaved Fennel, Toasted Almonds, Shaved Parmesan, White
Balsamic Dressing

Roasted Carrot Bisque (V,GF,NF)

DESSERTS (SELECT ONE)

Buttermilk Panna Cotta (V)
Cherry Compote and Cocoa Nib Crumble

Lemon Meringue Tart (V,NF)
Strawberry Sauce

Triple Chocolate Layer Cake (V,NF)
Raspberry Coulis

NY Cheesecake (V,NF)
Vanilla Bean Whipped Cream and Blueberry Ginger Compote

Poppy Seed Creme Fraiche

ENTREES (SELECT ONE)

HERB ROASTED CHICKEN BREAST (NF)

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

\$55 *Per Guest*

PEPPER CRUSTED BISTRO STEAK (NF,GF)

Sweet Potato Hash, Roasted Broccoli and BBQ Demi-Glace

\$62 *Per Guest*

JERK SPICED CHICKEN BREAST (NF,GF)

Purple Sweet Potato Puree, Sauteed Haricots Verts, Coconut Rum Sauce

\$55 *Per Guest*

SALMON AL PASTOR (NF)

White Bean Puree, Negro Modelo Braised Purple Cabbage, Pineapple Salsa

\$55 *Per Guest*

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Alternative Options

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

LUNCH ALTERNATIVES

BBQ Spice Rubbed Cauliflower (Ve,GF,NF)

Vegan Mac n Cheese, Stewed Green Beans

Vegan Salisbury Steak (Ve,GF,NF)

Olive Oil Whipped Potatoes, Sauteed Broccoli, Mushroom Red Wine Gravy

Sesame Crusted Tofu (Ve,GF,NF)

Spicy Tamari Vegetable Rice Noodles

Gluten Free Penne Pasta (Ve,GF,NF)

Sundried Tomato, Broccoli, Kalamata Olives, Roasted Garlic Sauce

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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. 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) | \$8.50 Per Piece
Lemon Caper Cream, Sourdough Bruschetta, Micro Radish

Roasted Red Pepper Hummus (Ve,NF) | \$8.50 Per Piece
Spinach Cornet, Micro Radish

Smoked Salmon Gougere (NF) | \$8.50 Per Piece
Whipped Feta Cheese, Balsamic Onion Jam, Chive

Old Bay Poached Jumbo Shrimp (NF,DF,GF) | \$8.50 Per Piece
House Cocktail Sauce

Tomato Bruschetta (V,NF) | \$8.50 Per Piece
Basil Pesto, Ciliegine Mozzarella, Tomato Salsa, Sourdough
Crostoni

Individual Crudit  (Ve,GF) | \$8.50 Per Piece
Pistachio Miso Dip

Whipped Brie and Roasted Apple Tartlet (V,NF) | \$8.50 Per Piece

Hawaiian Tuna Poke (NF,DF,GF) | \$8.50 Per Piece
Wonton Cracker, Micro Wasabi

Black Truffle Deviled Eggs (V,GF,NF) | \$8.50 Per Piece

Golden Beet Tostada (Ve,NF,GF) | \$8.50 Per Piece
Corn Tortilla, Aji Chili Cream, Micro Cilantro

Madras Curried Turkey Salad | \$8.50 Per Piece
Golden Raisins, Almonds, Phyllo Shell

HOT HORS D'OEUVRES

Herb Grilled Lamb Chop (GF,DF,NF) | \$8.50 Per Piece
Mint Chimichurri

Artichoke Fritters (V,NF) | \$8.50 Per Piece
Sundried Tomato Pesto

"Cuban Sandwich" Cigars (NF) | \$8.50 Per Piece
Cilantro Lime Tartar Sauce

Maryland Style Crab Cakes (NF,DF) | \$8.50 Per Piece
Old Bay Remoulade

Tandoori Chicken Skewer (GF,DF,NF) | \$8.50 Per Piece
Tamarind Chutney

Mini Beef Wellington (NF) | \$8.50 Per Piece
Horseradish Cream

Peking Duck Spring Roll (NF,DF) | \$8.50 Per Piece
Plum Sauce

Tempura Shrimp (NF,DF) | \$8.50 Per Piece
Gochujang Mayo

Vegetable Samosa (Ve,NF) | \$8.50 Per Piece
Mint Chutney

Stuffed Crimini Mushroom (V,NF) | \$8.50 Per Piece
Herb Boursin Cheese, Black Truffle Breadcrumbs

Potato Crusted Scallop (NF,GF,DF) | \$8.50 Per Piece

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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

Roasted Red Pepper Hummus (Ve,GF,NF), Mediterranean Whipped Feta (V,GF,NF), Roasted Jalapeno and Spinach Dip (V,GF,NF)

Assorted Crackers (V) and Lavash (Ve)

\$22 *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)

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

\$28 *Per Guest*

BRUSCHETTA STATION

Toasted Sourdough and Rosemary Garlic Focaccia (V,NF)

Toppings include

Raspberry Marmalade (Ve,NF,GF) Goat Cheese Mousse (V,NF,GF)

Creamy Brie (V,NF,GF) Sun Dried Tomato Pesto (Ve,NF,GF)

Crumbled Bacon (NF,GF) White Balsamic Glazed Strawberries

(Ve,NF,GF) Traditional Tomato and Basil (Ve,NF,GF) Black Olive

Tapenade (Ve,NF,GF)

\$22 *Per Guest*

CALIFORNIA ARTISANAL CHEESE

Chef's Selection of Artisanal California Cheeses

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

\$25 *Per Guest*

ANTIPASTI

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

Shaved Prosciutto and Artisan Salami (DF,GF)

Contorni (Ve,NF,GF)

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

Rosemary & Sea Salt Focaccia (Ve,NF)

\$28 *Per Guest*

CANTINA

Freshly Cooked Tortilla Chips (Ve,GF,NF)

Warm Three Cheese Queso Dip with Spicy Chorizo (GF,NF) and House made Guacamole (Ve,GF,NF)

Salsas

Fire Roasted Salsa (Ve,GF,NF), Tomatillo Salsa (Ve,GF,NF), Creamy Street Corn Salsa (V,GF,NF), Pico de Gallo (Ve,GF,NF)

\$25 *Per Guest*

SACTO STREET TACOS

Based off of 4oz. Per Person

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

Chicken Fajita (DF,NF,GF), Butternut Squash and Black Bean Hash (Ve,GF,NF)

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

Fire Roasted Salsa (Ve,GF,NF), Cucumber Tomatillo Salsa (Ve,GF,NF), Pineapple Pico de Gallo (Ve,GF,NF)

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

\$30 Per Guest

BYO RAMEN NOODLE BAR

(Minimum 25 Guests and Maximum 100)

Ramen Noodles (V,NF), Rice Noodles (Ve,GF,NF)

Beef Pho Broth (NF,DF), Tori Chicken Paitan (NF,DF), Miso Tofu Ramen Broth (Ve,DF,NF)

Shaved Cabbage, Bean Sprouts, Wakame Seaweed, Bamboo Shoots, Sliced Tofu, Green Onion (Ve,GF,NF)

Roasted Pork Belly (NF,DF), Pulled Chicken (NF,DF), Ajitama Eggs (NF,DF), Soy Braised Shiitake Mushrooms (Ve,NF,DF)

Sambal Olek, Sriracha, Sichimi Togarashi (Ve,GF,NF)

\$30 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)

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

Crispy Fried Buffalo Cauliflower with House-Made Hot Sauce and Ranch, Hawaiian Bun (V,NF)

Wagyu Beef Slider with Caramelized Onions and Dark Beer

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)

Vegan Lo Mein (Ve,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

SAUCED AND BAKED

(Minimum of 25 Guests)

Greek Shrimp Saganaki Pasta (NF)

Potato Gnocchi, Tomato Olive Sauce, Spinach and Feta

BBQ Pulled Pork Mac n' Cheese (NF)

Cellentani Pasta, Green Onions, Peppadew Peppers, Dark Beer Cheese Sauce, Cornbread Crust

Roasted Mushroom, Butternut Squash, Caramelized Onion and Kale Pasta (V,NF)

Roasted Garlic Cream Sauce (V,NF)

\$30 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) Plant Based Sausage Patty (GF,Ve,NF) Blue Crab Cakes (NF,DF) BBQ Pulled Jackfruit (Ve,GF,NF)

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

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

Cheese Sauce on Mini Potato Bun (NF)

\$32 Per Guest

OCEAN ON ICE

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

Seafood

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

Accoutrements

Champagne Mignonette, Lemon Wedges, Garlic Sambal, Cocktail Sauce, Tabasco Sauce (Ve,GF,NF)
Remoulade Sauce (V,NF,DF)

\$35 Per Guest

Soft Brioche and Potato Slider Rolls (V,NF)

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

Sides

BBQ Spiced Tater Tots (Ve,GF,NF) and Black Truffle Parmesan French Fries (V,GF,NF)

\$34 Per Guest

PASTA ACTION STATION

Attendant Required\$225/Attendant Fee

Japanese Pumpkin Ravioli (V)

Dried Cranberries, Toasted Hazelnuts, Pecorino Cream Sauce, Sage

Braised Beef Short Rib Ragu (NF)

Arrabbiata Sauce, Rigatoni Pasta, Ciliegine Mozzarella, Pecorino Romano

Shrimp and Crab Gnocchi (NF)

Melted Leeks, Golden Beets, Tarragon Chardonnay Cream Sauce

\$36 Per Guest

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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 top 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)

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

French Lentil and Couscous Pilaf (V,NF)

Almond Pistou (Ve,GF)

Endive Salad (Ve,NF,GF)

Orange, Arugula, Pickled Red Onion, Champagne Vinaigrette

Brioche Rolls and Whipped Butter (V,NF)

\$32 Per Guest

\$26 *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

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

\$30 *Per Guest*

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, Peppercini, Cherry Tomatoes and Italian Vinaigrette

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

\$35 *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

Pretzel Rolls (V,NF)

\$45 *Per Guest*

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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) "Cuban Sandwich" Cigars with Cilantro Lime Tartar Sauce (NF) Maryland Style Crab Cakes with Old Bay Remoulade (NF,DF)

Cold Hors D'Oeuvres

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

Tomato Bruschetta, Basil Pesto, Ciliegine Mozzarella, Tomato Salsa, Sourdough Crostini (V,NF) Whipped Brie and Roasted Apple Tartlet (V,NF) Hawaiian Tuna Poke on Wonton Cracker, Micro Wasabi (NF,DF)

Locally Sourced Vegetable Board

Farmers Market Selection of Seasonal Vegetables (Ve,GF,NF) Red Pepper Hummus (Ve,GF,NF), Mediterranean Whipped Feta (V,GF,NF), Roasted Jalapeno and Spinach Dip (V,GF,NF) Assorted Crackers and Lavash (Ve,NF)

American Artisanal Charcuterie

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

\$65 Per Guest

Seared Beef Tenderloin, Lemon Caper Cream, Sourdough Bruschetta, Micro Radish (NF) Red Pepper Hummus, Spinach Cornet, Micro Radish (V,NF) Smoked Salmon Gougère, Whipped Feta Cheese, Balsamic Onion Jam, Chive (NF)

Cantina

Freshly Cooked Tortilla Chips (Ve,GF,NF) 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 Barbacoa (DF,NF,GF), Pork Carnitas (DF,NF,GF) Chicken Fajita (DF,NF,GF), Butternut Squash & Black Bean Hash (Ve,GF,NF) Griddled Flour Tortillas (Ve,NF) and Corn Tortillas (Ve,GF,NF) Fire Roasted Salsa (Ve,GF,NF), Cucumber Tomatillo Salsa (Ve,GF,NF), Pineapple Pico de Gallo (Ve,GF,NF) Shaved Cabbage, Radish, Onion, Lime Wedges, (Ve,GF,NF) Queso Fresco (V,GF,NF) Mexican Crema (V,GF,NF)

\$69 Per Guest

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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.

THE SWEETSHOP (V)

Based on 3 pieces per guest

Chefs Assortment of Mini Pastries

(Based on 3 Pieces Per Guest)

Chocolate Profiteroles, French Macarons, Petite Pastries, Mini Cakes and Mini Pies

Freshly Brewed Coffee and Tea Selection

\$30 Per Guest

ICE CREAM SOCIAL

Minimum of 50 guests

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

Toppings to include:

Sprinkles (Ve,GF,NF) Soft Whipped Cream (V,NF,GF) Hot Fudge (V,NF,GF) Butterscotch (V,NF,GF) Oreos (Ve,NF) M&M's (V,NF,GF) Toasted Coconut (Ve,NF,GF) Almonds (Ve,GF) Crushed Peanuts (Ve,GF) Maraschino Cherries (Ve,NF,GF) *Attendant Required
Attendant Fee is \$225 based on two hours of service.

\$24 Per Guest

THE CHOCOLATE FACTORY (V)

(Minimum 25 Guests)

NACHO TIME

Minimum of 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), Assorted Chocolate Cookies (V)

Mini Chocolate Cupcakes (V,NF)

Warm White Chocolate Cherry Bread Pudding (V,NF)

Baileys Crème Anglaise (V,NF,GF)

\$32 Per Guest

Build Your Own Dessert Nachos

Cinnamon Sugar Tortilla Chips (Ve,NF,GF) Bittersweet Chocolate Sauce (V,NF,GF) Salted Caramel Sauce (V,NF,GF) Marshmallow Fluff (GF,NF) Strawberry-Mint Salsa (Ve,NF,GF) Chocolate Peanut Butter Cups (V,GF) White Chocolate Shavings (V,NF,GF) M&M's (V,NF,GF)

\$24 Per Guest

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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) | \$9 Per Guest

Sesame Crusted Scallop (NF,GF) | \$16 Per Guest
Cauliflower Lemon Puree, Apple Fennel Slaw, Basil Oil

Mushroom Ravioli (V,NF) | \$12 Per Guest
Melted Leeks, Tarragon Soubise, Arugula, Parmesan

SALADS - SELECT ONE

BLT Salad (NF)
Crisp Iceberg, Crumbled Bacon, Garlic Croutons, Slow Roasted Tomatoes, Point Reyes Blue Cheese, Dill Yogurt Ranch

Harvest Field Greens Salad (Ve,GF)
Pomegranate, Pistachios, Shaved Fennel, Maple Sherry Vinaigrette

Arugula & Frisee Salad (V,GF)
Roasted Pears, Goat Cheese, Candied Pecans, Stone Ground Mustard Vinaigrette

Roasted Wild Mushroom Tart (V,NF) | \$12 Per Guest
Puff Pastry, Boursin Cheese, Port Wine Reduction

Little Gem Salad (V,NF,GF)
Pickled Teardrop Peppers, Smoked Feta, Shaved Cucumber, Beet
Pickled Red Onion, Black Pepper Dressing

ENTREES - SELECT ONE

Pan Seared All Natural Chicken (NF,GF) | \$72 Per Guest
Smoked Gouda Polenta, Roasted Broccolini, Black Garlic Veloute

Spiced Red Wine Braised Short Ribs (NF) | \$88 Per Guest
Roasted Heirloom Carrots, Goat Cheese and Roasted Garlic
Potato Puree, Braising Reduction

Everything Bagel Seared Salmon (NF,GF) | \$78 Per Guest
Roasted Asparagus, Lemon Mascarpone Risotto, Tomato Shallot
Jam

Dijon Mustard and Herb Grilled NY Steak (NF,GF) | \$80 Per Guest
White Cheddar Delmonico Potatoes, Sautéed Green Beans,
Brandy Peppercorn Sauce

Ginger Sake Steamed Sea Bass (NF,GF) | \$80 Per Guest
Celery Root Puree, Slow Braised Leeks & Cabbage, Lemon
Tarragon Beurre Blanc

Grilled Niman Pork Chop (NF,DF,GF) | \$65 Per Guest
Sweet Potato Hash Cake, Braised Kale, Tamarind Glaze

Charred Filet of Beef (NF,GF) | \$90 Per Guest
White Truffle and Parmesan Polenta, Sautéed Green Beans, Ruby
Port Demi-Glace

Herb Roasted Mary's Chicken (NF) | \$72 Per Guest
Wild Mushroom Stuffing, Charred Cipollini Onions, Black Truffle
Chicken Glace

Petit Filet of Beef with Herb Roasted Shrimp (GF) | \$105 Per Guest
Potatoes Robuchon, Asparagus, Romesco Sauce, Red Wine
Reduction

DESSERTS - SELECT ONE

Maple Roasted Apple Almond Tart (V)
Bourbon Molasses Creme Anglaise, Vanilla Bean Whipped Cream

Pina Colada Cheesecake (V,NF)
Dark Rum Roasted Pineapple, Coconut White Chocolate Whipped
Cream and Pineapple Caramel

Chocolate Truffle Marquise (V)
Grand Marnier Creme Anglaise, Strawberries

Dulce de Leche Cake (V,NF)
Cinnamon Whipped Cream, Mango Coulis

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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

PLANNER'S CHOICE APPETIZER

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.

Dawson's Crab Cake (NF)

Chipotle Remoulade, Mango Jicama Slaw

Coffee Roasted Pork Belly (NF)

Brown Sugar Rub, Apricot Mostarda, White Bean Gratin

Burrata Cheese (V,NF,GF)

Roasted Sweet Pepper, Petit Cress, Basil Vinaigrette

Roasted Pumpkin Soup (V,GF)

Toasted Walnuts, Brussel Sprouts, Black Trumpet Mushrooms

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

INDIVIDUAL GUESTS' CHOICE ENTREE

FISH

Lobster Crusted Market Catch, Champagne Beurre Blanc (NF,GF)

CHICKEN

Mary's Free Range Chicken Stuffed with Spinach-Mushroom & Goat Cheese, Dijon Mustard Chicken Glace (NF,GF)

BEEF

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

PORK

Grilled Niman Ranch Pork Chop with Fennel, Apple & Horseradish Slaw (NF,GF)

VEGETARIAN

Mushroom Milanese, Sauteed Spinach, Parmesan Polenta, Black Truffle Sauce (V,NF)

PLANNERS CHOICE DESSERT

Ruby Red Grapefruit Tart (V,NF)

Honey Ginger Syrup, Greek Yogurt Mousse, Mint

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

Pumpkin Cheesecake (V,NF)

Pumpkin Seed Brittle, Salted Caramel Sauce, Vanilla Whipped Cream

NOTE:

Minimum of 25 Guests Required. Maximum of 120 Guests.

\$135 Per Guest

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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

Chickpea & Potato Chowder (V,GF,NF)

Little Gem Salad (V,GF,NF)

Medjool Dates, Tangerines, Gorgonzola, Beet Pickled Red Onions, Citrus Vinaigrette

Field Greens Salad (V,GF,NF)

Shaved Radish, Cucumber, Pumpkin Seeds, Shaved Fennel, Green Goddess Dressing

Coffee Roasted Strip Loin (DF,GF,NF)

Espresso BBQ Demi, Balsamic Roasted Shallots

Almond Crusted Rock Cod (NF)

Pancetta Braised Hominy, Brown Butter Sauce

Caramelized Onion & Cheddar Mashed Potatoes (V,GF,NF)

Potato Gnocchi (V,NF)

Mushroom Ragu, Artichokes, Pecorino Romano, Ciligine Mozzarella

Shrimp, Scallop & Andouille Sausage Jambalaya (NF,GF)

Chocolate Cherry Mousse Cups (V,NF)

Spiced Pumpkin & White Chocolate Bread Pudding (V,NF) Butterscotch Sauce, Vanilla Bean Whipped Cream

\$90 Per Guest

SACRAMENTO KING

Lobster Bisque (NF,GF)

Basil Crema

Winter Caprese Salad (V,GF,NF)

Roasted Radicchio, Buffalo Mozzarella, Roasted Butternut Squash, Basil Pesto, Balsamic Reduction, Extra Virgin Olive Oil

Harvest Field Greens Salad (V,GF)

Watermelon Radish, Roasted Grapes, Marcona Almonds, Feta, Mint Vinaigrette

Pepper Crusted Beef Tenderloin (DF,GF,NF)

Roasted Fingerling Potatoes with Leeks, Cabernet Demi Glace

Sundried Tomato, Spinach and Fontina Stuffed Mary's Chicken (NF)

Parmesan Roasted Cauliflower, Tomato-Champagne Vinegar Sauce

Scallop, Clam, Mussel & Octopus Paella (DF,NF)

Roasted Brussel Sprouts (Ve,GF,NF)

Apple Cider-Chili Glaze, Toasted Pepitas

Rainbow Cheese Tortellini (V)

Fried Sage, Toasted Pistachios, Brown Butter Beurre Blanc, San Joaquin Gold Cheese

Root Vegetable Gratin (V,GF,NF)

Caramelized Onions, Gruyere and Smoked Gouda

Chef's Assortment of Mini Pastries

Chocolate Profiteroles, French Macarons, Petite Pastries, Mini Cakes and Mini Pies

Warm Chocolate Molten Cakes (V,NF)

Lavender Creme Fraiche, Warm Chocolate Sauce

\$105 Per Guest

AMERICAN RIVER

Bison & Stout Beer Chili (NF)

Sour Cream, Fiscalini Aged Cheddar, Green Onions

Roasted Sweet Potato Salad (V,GF)

Baby Kale, Smoked Feta Cheese, Candied Pecans, Bourbon Molasses Vinaigrette

Arugula & Frisee Salad (NF,GF)

Oranges, Point Reyes Toma Cheese, Shaved Prosciutto, Sherry Vinaigrette

Santa Maria Tri-Tip (DF,NF)

Roasted Marble Potatoes with Leeks, Merlot Demi Glace

Sacramento Hot Fried Mary's Chicken (NF)

Midnight Moon Mac & Cheese, Mikes Hot Honey

Pan Roasted Salmon (GF,DF)

Wild Rice, Pecan & Cranberry Pilaf, Dried Apricot & Plum Mostarda

Wild Mushroom Ravioli (V,NF)

Caramelized Mushrooms, Spinach, Basil, Pecorino Cream Sauce

Roasted Parsnips and Fennel (Ve,GF,NF)

Lemon and Tarragon Vinaigrette

Chocolate Passion Fruit Tarts (V,NF)

Passion Fruit Curd, Bittersweet Chocolate Cremeux, Whipped Milk Chocolate Ganache

Warm Apple Walnut Skillet Cake (V)

Whipped Creme Fraiche, Salted Caramel Sauce

\$95 *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. Fall Winter Menus available October 1, 2024 - March 31, 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)

SWEET POTATO & QUINOA STUFFED PORTOBELLA

Mushroom Risotto, White Truffle Coconut Alfredo, Caramelized Wild Mushrooms

MUSHROOM (VE,GF,NF)
Sautéed Spinach, Polenta

BUTTERNUT SQUASH RAVIOLI (VE,GF,NF)
Coconut Curry Sauce and Cilantro Pesto

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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 | \$45 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$45 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$45 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 | \$54 Bottle | \$12 Glass

A fresh, expressive and aromatic wine with a smooth, creamy and 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 of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$45 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc De Blancs, Italy | \$45 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

aromas. Notes of green apple, grapefruit and pineapple.

Santa Carolina, Carolina Reserva Cabernet Sauvignon | \$54 Bottle | \$12 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, 2024 - 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 | \$65 Bottle
Aromas of golden apples, pear and honey

La Vielle Ferme, Rose | \$60 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 | \$65 Bottle
Tropical notes with a hint of vanilla and toasted oak

Mer Soleil "Reserve", Chardonnay | \$70 Bottle
Aromas such as custard and toasted almonds, rich fruit flavors and enlivening lemon/lime

Chateau Ste. Michelle, Columbia Valley, Riesling | \$62 Bottle
Inviting and easy to drink with flavors of white peach, apricot, pear, and zesty grapefruit

Whitehaven, Sauvignon Blanc | \$70 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 | \$70 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 strong backbone

Daou, Cabernet Sauvignon | \$75 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 | \$65 Bottle
Garnet in color, this wine opens up with aromas of bright cherry,

DESSERT WINES

Bouchaine Chardonnay | \$22 Glass

Chateau Laribotte, Bordeaux Blend | \$21 Glass

Graham's Six Grape Port | \$18 Glass

Fonseca 20 Year Tawney Port | \$22 Glass

plum pie, cocoa nibs, and hints of baking spice

Catena Vista Flores, Malbec | \$60 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 | \$56 Bottle

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

Host beverage prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2024 - September 30, 2024.

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

\$16 *Per Drink*

SAGE MARGARITA

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

\$16 *Per Drink*

SAGE RYE SOUR

Jameson shaken with lemon, sage, and simple syrup

\$16 *Per Drink*

WATERMELON JALAPENO COOLER

Smirnoff Vodka muddled with fresh lime, jalapenos and watermelon puree

\$16 *Per Drink*

THE SAUZA MARTINI

Sauza Gold Tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

\$16 *Per Drink*

VENETIAN MARGARITA

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

\$16 *Per Drink*

BLUEBERRY LEMONADE COOLER

Bacardi Superior Rum and muddled blueberries with fresh mint and lemonade

\$16 *Per Drink*

CLASSIC MOJITO

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

\$16 *Per Drink*

VODKA MULE

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

\$16 Per Drink

SWEET ARNOLD

Bacardi Superior Rum and raspberry puree with iced tea and lemonade

\$16 Per Drink

GRAPEFRUIT DELIGHT

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

\$16 Per Drink

STRAWBERRY MULE

Smirnoff Vodka, muddled mint and strawberries with ginger beer

\$16 Per Drink

Host beverage prices are subject to 25% service charge and 8.75% California state sales tax. Spring Summer Menus available April 1, 2024 - September 30, 2024.

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
Concierge by LeVecke
Tequila Rum Vodka Gin Bourbon Scotch Whiskey

One Hour | \$21 Per person

Each Additional Hour | \$16 Per person

PREMIUM HOSTED BAR PER PERSON

Tequila: Patron Silver
Rum: Bacardi Superior
Vodka: Tito's Handmade
Gin: Beefeater
Bourbon: Jim Beam White Label
Scotch: Chivas Regal
Irish Whiskey: Teeling Small Batch Irish

One Hour | \$24 Per person

Each Additional Hour | \$20 Per person

SUPER PREMIUM HOSTED BAR PER PERSON

Tequila: Don Julio
Rum: Diplomatico Reserva
Vodka: Kettle One
Gin: Hendrick's
Bourbon: Maker's Mark
Scotch: Johnnie Walker Black
Whiskey: Jack Daniel's
Irish Whiskey: Jameson
Canadian Whiskey: Crown Royal

One Hour | \$26 Per person

Each Additional Hour | \$22 Per person

HOSTED BEER AND WINE BAR PER PERSON

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

One Hour | \$18 Per person

Each Additional Hour | \$15 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 Per Drink

Domestic Beer | \$7.00 Each

Premium and Imported Beer | \$8.00 Each

Local Craft Beer | \$8.50 Each

Select Wine | \$10.00 Per Glass

Mineral Waters/Soft Drinks | \$6.25 Each

Juices | \$6.00 Each

Champagne | \$11.00 Per Glass

PREMIUM HOST-SPONSORED BAR PER DRINK

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

Premium Cocktails | \$14.00 Per Drink

Domestic Beer | \$7.00 Each

Premium and Imported Beer | \$8.00 Each

Local Craft Beer | \$8.50 Each

Premium Wines | \$12.00 Per Glass

Mineral Water/Soft Drinks | \$6.25 Each

Juices | \$6.00 Each

Champagne | \$13.00 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

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 | \$16.00 Per Drink

Domestic Beer | \$7.00 Each

Imported Beer | \$8.00 Each

Local Craft Beer | \$8.50 Each

Premium Wines | \$12.00 Per Glass

Mineral Waters/Soft Drinks | \$6.25 Each

Juices | \$6.00 Each

Champagne | \$13.00 Per Glass

BEER, SELTZER, AND NON-ALCOHOLIC OFFERINGS

Domestic Beer | \$7 Each

Coors Light, Bud Light, and Stella Artois

Premium and Imported Beer | \$8 Each

Corona Extra, Sierra Nevada Pale Ale, Blue Moon

Non-Alcoholic Beer | \$8 Each

Heineken 0.0

Local Craft Beer | \$8.50 Each

Track 7 Brewing, Panic IPA

Seltzer | \$8.50 Each

White Claw

Mocktails | \$10 Each

Mojito Mocktail: Sparkling Water, Lime Juice, Simple Syrup and
Chiffonade Mint Leaves

Blue Horizon Mocktail: Lemonade, Blueberry Puree, Sparkling
Water

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