



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 \$74 per guest.

VAQUERO BREAKFAST - MONDAY & FRIDAY

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Chia Seed Pudding

Fresh Baked Muffins and Danish of the Day

Cage Free Scrambled Eggs

All Natural Cured Bacon

Ham Steaks

Hash Browns

Coffee, Decaffeinated Coffee & Tazo Tea

\$64 Per Guest

LOADED HASH HOUSE - TUESDAY & SATURDAY

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Yogurt and Housemade Granola

Fresh Baked Muffins and Danish of the Day

Crispy Loaded Hash Browns
Sautéed Mushrooms, Caramelized Onions, Bacon Bits, Diced
Smoked Ham, Green Chiles, Roasted Red Bell Pepper and
Cheddar Cheese

Cage Free Scrambled Eggs

All Natural Cured Bacon

Coffee, Decaffeinated Coffee & Tazo Tea

\$64 Per Guest

BREAKFAST STAPLES - WEDNESDAY & SUNDAY

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Overnight Oats

Fresh Baked Muffins and Danish of the Day

SOUTHWESTERN BREAKFAST - THURSDAY

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Yogurt and Housemade Granola

Fresh Baked Muffins and Danish of the Day

Cage Free Scrambled Eggs

All Natural Cured Bacon

Pork Sausage

Herb Roasted Breakfast Potatoes

Coffee, Decaffeinated Coffee & Tazo Tea

\$64 Per Guest

Chilaquiles - Tortillas Layered with Salsa and Oaxaca Cheese

Cage Free Scrambled Eggs

All Natural Cured Bacon

Chicken Sausage

Coffee, Decaffeinated Coffee & Tazo Tea

\$64 Per Guest

CONTINENTAL BREAKFAST - ALL DAYS

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Steel Cut Oatmeal with Brown Sugar, Roasted Pecans & Golden Raisins

Fresh Baked Muffins and Danish of the Day

Hard Boiled Eggs in Shell

Coffee, Decaffeinated Coffee & Tazo Tea

\$46 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 8.05%.Menu pricing may change based on availability and market conditions.

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BURRITOS & SANDWICHES

Ham and Cheese Burrito
Scrambled Eggs, Ham, Onion, Potato and Jack Cheese served with Roasted Tomato Salsa and Hot Sauce

Chorizo and Potato Burrito
Scrambled Eggs, Chorizo, Potato and Jack Cheese served with Roasted Tomato Salsa and Hot Sauce

Vegetarian Burrito
Scrambled Eggs, Spinach, Mushrooms, Tomatoes and Jack Cheese served with Roasted Tomato Salsa and Hot Sauce

Vegan Burrito
Scrambled Tofu, Black Beans, Tomatoes and Avocado served with Roasted Tomato Salsa and Hot Sauce

Sausage and Egg Breakfast Sandwich
Toasted English Muffin with Scrambled Eggs, Sausage Patty and White Cheddar Cheese served with Tabasco and Hot Sauce

Bacon and Egg Croissant Sandwich
Fresh Croissant with Scrambled Eggs, Bacon, American Cheese

ADDITIONAL OPTIONS

Buttermilk Pancakes | \$10 Per Guest
Served with Whipped Butter and Maple Syrup

Vanilla Bean French Toast | \$10 Per Guest
Served with Whipped Cream, Butter and Maple Syrup

Breakfast Taco Bar | \$22 Per Guest
Corn and Flour Tortillas Scrambled Cage Free Eggs, Bacon, Beef Machaca and Black Beans Roasted Tomato Salsa, Guacamole, Queso Fresco, Cheddar Cheese, Local Hot Sauce and Tabasco

Build Your Own Guacamole Toast | \$18 Per Guest
Grilled Ciabatta Bread, Smashed Avocado with Onions and Tomatoes, Bacon Crumbles, Oaxaca Cheese, Pickled Red Onion served with Fire Roasted Salsa and Hot Sauce

and Chipotle Aioli served with Tabasco and Hot Sauce

Vegetarian Sandwich

Toasted English Muffin with Black Bean Patty, Pepper Jack Cheese and Avocado served with Tabasco and Hot Sauce

Vegan Sandwich

Sourdough Toast with Scrambled Tofu, Sauteed Spinach and Tomato Jam served with Tabasco and Hot Sauce

\$15 Per Guest

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MORNING BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our morning 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 \$37 per guest. Break packages served for up to 1 hour.

ARIZONA TRAIL BLAZING - MONDAY & FRIDAY

Build Your Own Trail Mix
Cashews, Walnuts, Pecans, Peanuts, M&M's, Dried Pineapple, Papaya and Golden Raisins

Seasonal Whole Fruit

Lemonade and Freshly Brewed Iced Tea

\$27 Per Guest

BOOSTER BAR - TUESDAY & SATURDAY

Boost Shot - Blueberry, Acai, Banana, Hemp Seeds and Coconut Milk

Detox Shot - Apple, Beet, Cucumber, Spinach, Tumeric and Parsley

Flaxseed Cranberry Nut Muffins

Mint and Cucumber Water

\$27 Per Guest

WELLNESS BREAK - WEDNESDAY & SUNDAY

Chocolate, Almond, Coconut and Chia Seed Protein Bombs

Raspberry, Oat and Flaxseed Protein Bombs

Banana Nut Oat Muffins

MINDFULNESS - THURSDAY

Greek Yogurt Parfait with Seasonal Berries

Housemade Granola

Hard Boiled Eggs

Blackberry Jasmine Iced Green Tea

\$27 Per Guest

Chocolate Peanut Butter Smoothie

\$27 Per Guest

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AFTERNOON BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our morning 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 \$35 per guest. Break packages served for up to 1 hour.

KERNEL TIME - MONDAY & FRIDAY

Buttered Popcorn with Selection of Savory Seasonings

Housemade Sweet Caramel Kettle Corn

Caramel Corn Blondies

Strawberry Lemonade and Mint Cucumber Infused Water

\$25 Per Guest

VALLEY OF THE SUN - TUESDAY & SATURDAY

Seasonal Vegetable Crudite with Traditional Hummus Dip

Prickly Pear Lemon Bar

Spicy Western Buffalo Stampede Snack Mix

Agua Fresca and Iced Tea

\$25 Per Guest

SCOTT BROTHERS - WEDNESDAY & SUNDAY

Lime Scented Tortilla Chips with Guacamole and Fire Roasted Salsa

Fresh Pineapple and Watermelon with Tajin Seasoning

Snickerdoodle Cookies

Lemonade and Freshly Brewed Iced Tea

\$25 Per Guest

SWEET AND SAVORY - THURSDAY

House Spiced Potato Chips and Onion Dip

Peanut and Almond Mixed Nut Clusters

Lemon Fig Bars

Fruit Infused Water and Iced Tea

\$25 Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Pre-Sliced Bagels | \$68 Per Dozen
White and Whole Wheat Bagels served with Cream Cheese,
Peanut Butter, Butter, Fruit Preserves and Honey

Today's Fresh Bakeries | \$65 Per Dozen
Muffins, Croissants & Danishes

Breakfast Breads | \$65 Per Dozen
Lemon-Poppyseed, Banana and Zucchini

Protein Bombs | \$76 Per Dozen

SNACKS

Buttered Popcorn | \$12 Per Guest
Variety of flavored seasonings

Yogurt and Chocolate Covered Pretzels | \$10 Per Guest

Tortilla Chips and Salsa | \$15 Per Guest
Lime Scented Tortilla Chips, Guacamole and Roasted Tomato Salsa

Chips and Dip | \$10 Per Guest

Chocolate, Almond, Coconut and Chia Seeds Raspberry, Oat and Flaxseed Banana, Cinnamon and Pecan (2) Bombs per package, Minimum order of (1) dozen required

Jumbo Homestyle Cookies | \$65 Per Dozen
Chocolate Chunk, Oatmeal Walnut & Raisin, White Chocolate Macadamia Nut or Peanut Butter

Chocolate Brownies | \$68 Per Dozen

Blondies | \$68 Per Dozen

Pecan Bars | \$68 Per Dozen

Lemon Bars | \$68 Per Dozen

Gluten Free Cookies | \$6.50 Each
Individually wrapped Chocolate Chip cookies

Homemade Potato Chips served with Onion Dip

Dry Bags of Snacks | \$6 Each
Frito Lay Brand of Assorted Chips and Rold Gold Pretzels

Assorted Mixed Nuts | \$9 Per Bag
Blend of Cashews, Peanuts and Almonds

Trail Mix | \$9 Per Bag
Gourmet Bags of Nuts, Seeds, Chocolate, Sun Dried Fruits and Savory Snacks

Spicy Bar Mix | \$12 Per Guest
Blend of Chex Mix, Pistachios, Cashews and Pumpkin Seeds

Whole Hard Boiled Eggs | \$45 Per Dozen

Seasonally Inspired Sliced Fruit | \$14 Per Guest

Seasonally Inspired Whole Fruit | \$7 Each

Single Serve Yogurts | \$8 Each
Vanilla and available Fruit flavors

Candy | \$7 Each
Full size bars and bags of Chocolate and Sweet Confections

Organic Energy Bars | \$8 Each
Assorted Kind Bars, Cliff Bars & Luna Bars

Gourmet Ice Cream Bars | \$8 Each
Variety of Ice Cream and Fruit bars

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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 | \$125 Per Gallon
Regular and Decaffeinated Coffee

Hot Tazo Tea | \$125 Per Gallon

Freshly Brewed Iced Tea | \$86 Per Gallon

Lemonade | \$86 Per Gallon

Individual Cold Brew Coffee | \$9.5 Each

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7 Each

Coke, Diet Coke, Coke Zero | \$8 Each

SINGLE SERVE WATER

Still and Sparkling Bottled Waters | \$7 Each

Bubly Sparkling Water | \$7 Each

Coconut Water | \$9 Each

HYDRATION STATION

Seasonally Inspired Fruit Infused Water | \$35 Per Gallon

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$8.50 Each

Lemonade | \$8.50 Each

Starbucks Frappuccino | \$9 Each

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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 prices noted are for the designated day only, if chosen on an alternate day, price will be \$78 per guest.

SANDWICH BOARD – SUNDAY & WEDNESDAY

Mixed Greens Salad, Carrots, Tomatoes, Cucumbers and Seasoned Croutons |
Served with Ranch and Balsamic Vinaigrette on the Side

Potato Salad with Herbed Vinaigrette |

Cold Sandwich Selection |
Choose up to (2) options. Groups 100+ choose up to (3) options.

Turkey, Provolone Cheese, Lettuce and Tomato on Sub Roll

Ham, Salami, Swiss, Lettuce and Tomato on Noble Bun

Roast Beef, Applewood Smoked Cheddar, Lettuce, Tomato, Chipotle Mayonnaise on Brioche Roll

Albacore Tuna Salad, Lettuce and Tomato on Whole Wheat

Spinach Tortilla Wrap with Bell Pepper, Portobello Mushroom and Eggplant Hummus

Housemade Potato Chips |

Black and White Cookies |

TASTE OF ITALY – MONDAY

Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan Cheese, Lemon-Anchovy Vinaigrette |

Tomato, Mozzarella, Basil and Aged Balsamic |

Roasted Chicken, Creamed Orzo, Cippolini Onions and Heirloom Beets |

Seared Mediterranean Bass, Braised Kale, Spinach and Pancetta |

Garganelli Pasta Primavera with Seasonal Vegetables, Basil and White Wine |

Miniature Cannolis |

Tiramisu Verrine |

\$68 Per Guest

Blondies |

\$68 Per Guest

MEDITERRANEAN - TUESDAY

Traditional Hummus served with Pita Bread

Villager Salad of Iceberg, Feta, Cucumber, Tomato, Sweet Peppers, Parmesan
Red Wine Vinaigrette

Chilled Cous Cous Salad, Kalamata Olives, Sundried Tomatoes and Fresh Herbs
tossed with Garlic and Olive Oil

Lemon Rosemary Chicken with Bulgur, Artichokes and Leeks

Marinated Flank Steak with White Bean Relish, Balsamic and Fresh Herbs

Chocolate Almond Cake with Tahini Caramel

Pistachio Cherry Bar

\$68 Per Guest

GAINEY RANCH – FRIDAY

Southwest Cobb Salad with Chicken, Bacon, Tomato, Roasted Corn, Egg, Queso Fresco
Buttermilk Ranch Dressing

Seasonal Vegetable Rotini Pasta Salad

Baked Chicken with Natural Pan Jus

Striped Bass, Organic Quinoa, Tomato and Onion Relish

Chive Whipped Mashed Potatoes

Roasted Seasonal Vegetables and Sage

Rich Chocolate Mousse Cake

Miniature Cheesecake, Sable, Fresh Berries

\$68 Per Guest

AMERICAN BURGER BAR - EVERYDAY

Mixed Lettuce Salad with Cucumber, Tomato and Carrots, Ranch and Balsamic Vinaigrette

Potato Salad with Herbed Vinaigrette |

COMFORT – THURSDAY

Iceberg Lettuce, Watercress, Dried Cherries, Pecans, Goat-Cheddar Cheese
Lemon Thyme Vinaigrette

Sweet Potato Salad with Peppers, Pepitas, Fresh Herbs, Dijon Vinaigrette

Oven Roasted Chicken with Wild Mushrooms and Cipollini Onions

Grilled Salmon, Braised Kale and Farro

Cavatelli Pasta, Roasted Cauliflower, Tri-Color Peppers and Roasted Garlic Cream Sauce

Chocolate Caramel Tart

Raspberry Lemon Bar

\$68 Per Guest

LITE HEALTHY LUNCH – SATURDAY

Chophouse Salad of Romaine, Cucumber, Peppers, Almonds and Cranberries
Raspberry-Balsamic Dressing

Fresh Fruit Salad with Papaya Yogurt Seed Dressing

Grilled Natural Boneless, Skinless Chicken Breast and Herbed Wild Rice

Oven Roasted Salmon with Edamame Relish

Fusilli Pasta with Roasted Cauliflower, Blistered Tomato, Spinach, Garlic Lemon Broth

Ciabatta Bread

Fresh Fruit Tart

Carrot Cake Verrine

\$68 Per Guest

GRAIN BOWLS - EVERYDAY

Baby Kale Salad, Shaved Brussels Sprouts, Tomatoes, Pine Nuts, Pecorino Romano |
Lemon-Vinaigrette and Creamy Cilantro Dressing

Cauliflower Rice and Quinoa with Cucumber, Radish, Corn and

Beef, Turkey Burgers and Black Bean Patties |

American, Swiss or Provolone Cheeses, Leaf Lettuce, Red Onions, Tomatoes, Green Chiles |

Pickles, BBQ Sauce, Local Hot Sauces, Ketchup, Yellow Mustard and Mayonnaise |

Tater Tots |

Fudge Nut Brownies |

Warm Caramel Apple Cobbler with Whipped Cream |

\$73 Per Guest

POWER GREENS - EVERYDAY

Iceberg Lettuce, Applewood Smoked Bacon, Smoked Almonds, Cucumber, Tomato & Swiss |

Romaine and Spinach, Shredded Carrots, Onions, Bell Peppers, Cucumbers |

Dressing Selection |
Poblano Chile Buttermilk Dressing
Lemon-Dijon Vinaigrette
Vinegar and Oil

Edamame Salad with Zucchini, Yellow Squash, Onions, Roasted Peppers |

Marinated Tofu

Grilled All Natural Chicken Breast

Citrus Glazed Whole Fillet of Salmon with Caper Aioli |

Seasonal Rolls and Butter |

Fresh Fruit Tarts |

Yogurt Panna Cotta with Oat Crunch |

\$74 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 8.05%.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 lunches include a bag of chips, whole fruit, freshly baked cookie, silverware and appropriate condiments.

Spinach |

Freekeh and Chickpeas with Roasted Garlic, Arugula, Red Onion, Marcona Almonds, Tomato, Feta |

Planner's Choice Protein Selection |
Choose up to (2) options. Groups 100+ choose up to (3) options.

Achiote Chicken Breast

Braised Short Rib

Salmon Fillet

Marinated Tofu

Ricotta and Raspberry Cake |

Coconut Macaroons |

\$74 Per Guest

SOUTHWESTERN FAJITA - EVERYDAY

Southwest Caesar Salad |
Romaine Lettuce, Black Beans, Roasted Corn, Black Beans, Tomato, Cornbread Croutons, Manchego Cheese, Tortilla Chips and Garlic Chipotle Dressing

Roasted Corn, Black Beans, Tomato, Onion and Cilantro Salad with Cumin Vinaigrette

Grilled Fajita Chicken, Beef and Vegetables |

Flour Tortillas and Warm Tortilla Chips |

Fire Roasted Salsa, Guacamole, Lime Crema, Pickled Onions, Cilantro, Cotija and Cheddar Cheeses |

Black Beans and Spanish Rice |

Sopapillas with Chocolate Sauce and Honey |

Caramel Flan |

\$72 Per Guest

SANDWICH SELECTION

Choose (1) option. Groups 36-100 choose (2) options.
Groups 100+ choose (3) options.

Turkey Breast, Smoked Gouda, Lettuce and Tomato on a Noble Bun |

Ham, Lettuce, Tomato and Swiss on a Croissant |

Salami, Ham, Lettuce, Tomato and Provolone Cheese on a Soft Baguette |

Roast Beef, Applewood Smoked Cheddar, Lettuce, Tomato, Chipotle Mayonnaise |

Grilled Eggplant, Roasted Red Pepper, Spinach and Goat Cheese Spread on Soft Baguette |

Spinach Tortilla Wrap with Bell Pepper, Portobello Mushroom and Eggplant Hummus |

Planner's Choice of (1) Side Salad |
1. Mixed Lettuce, Cucumber, Tomato and Carrots, Ranch Dressing
2. Caesar Salad, Croutons, Parmesan, Traditional Caesar Dressing
3. Cheese Tortellini, Salami, Provolone, Herb Vinaigrette
4. Fresh Cut Seasonal Fruit Salad

\$53

Prices are subject to 26% taxable service charge and current sales tax of 8.05%.Menu pricing may change based on availability and market conditions.

PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad, entrée, and dessert. All lunches include bread presentation and coffee service

CHEF ERIC'S FAVORITE LUNCH PAIRING

Chophouse Salad with Iceberg, Romaine Lettuce, Tomato, Onion, Cucumber, Enchilado Cheese Poblano Ranch Dressing

Spice Rubbed Chicken Breast and Shrimp Scampi, Herb Risotto, Chicken Jus and Lemon Butter

Pecan Turtle Cheesecake

\$70 Per Guest

TO GO SALADS

Choose (1) option. Groups 36-100 choose (2) options.
Groups 100+ choose (3) options.

HRS Cobb Salad |
Baby Romaine, Bacon, Egg, Tomato, Watermelon Radish, Queso Fresco, Buttermilk Ranch Dressing

Southwest Caesar Salad |
Romaine Lettuce, Achiote Chicken, Roasted Corn, Black Beans, Tomato, Cornbread Croutons, Manchego Cheese, Tortilla Strips, Garlic Chipotle Dressing

Mixed Greens, Grilled Chicken, Cucumber, Tomato, Smoked Almonds, Swiss Cheese |
Poblano Chile Buttermilk Ranch Dressing

Baby Kale, Quinoa, Shrimp, Tangerines, Sweet Peppers, Toasted Almonds, Dried Cranberries |
Honey-Lime Vinaigrette

\$56

BUILD YOUR LUNCH

Planner's Choice Salad |
Choose (1) option.

Baby Kale, Quinoa, Squash, Toasted Hazelnuts and Dried Golden Raisins, Honey Lime Vinaigrette

Iceberg Lettuce, Watercress, Salami, Tomato, Cucumber, Provolone and Parmesan Cheese, Herb Vinaigrette

Red and Green Romaine Lettuce, Teardrop Tomatoes, Shaved Parmesan, Garlic Croutons, Caesar Style Dressing

Baby Spinach and Frisee, Heirloom Cherry Tomatoes, Artichokes, Champagne Vinaigrette

Planner's Choice Entree |
Choose (1) option.

Spice Rubbed Chicken Breast with Natural Chicken Jus | \$62 Per Guest
Southwest Mac and Cheese with Corn, Green Chile and Caramelized Onions, Broccolini

TWO COURSE ENTREE SALAD

Southwestern Caesar Salad |
Romaine Tossed with Roasted Corn, Black Beans, Tomatoes,
Cornbread Croutons, Manchego Cheese, Tortilla Chips and
Garlic Chipotle Dressing

Planner's Choice Protein Selection
Choose (1) option.

Grilled Achiote Chicken Breast

Fillet of Salmon

\$50

All Natural Petite Filet Mignon, Wild Mushroom Sauce | \$75 Per
Guest

Garlic Mashed Potatoes, Roasted Vegetables

Pan Seared Salmon, Citrus Relish | \$65 Per Guest
Creamy Orzo Pasta, Seasonal Petite Vegetables

Planner's Choice Dessert |
Choose (1) option.

Cheesecake, Vanilla Bean Chantilly, Fresh Berries and
Strawberry Sauce

Lemon Citrus Tart, Blueberries, Mascarpone Cream, Streusel

Chocolate Flourless Cake, Chocolate Mousse, Orange Curd,
Raspberries

Key Lime Tartlette, Sweet Cream, Coconut Tuile, Berry Sauce

ALTERNATIVE OPTIONS

Priced with main entree selection

Three Cheese Risotto |
Wild Mushrooms, Brussels Sprouts, Macerated Tomato, White
Truffle

Napoleon of Grilled Vegetables |
Creamy Mascarpone Polenta, Tomato Coulis

Garden Enchilada |
Spanish Rice, Black Beans, Avocado Salsa, Lime Crema, Queso
Fresco

Cauliflower Steak |
Red Flint Polenta, Sweet Peppers, Citrus Gremolata

Grilled Portobello Mushroom |
Seared Tofu, Broccolini, Baby Carrots and Roasted Red Bell
Pepper 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.

COLD SELECTIONS

Brie with Spicy Apple Walnut Chutney | \$10 Per Piece

Classic Deviled Egg | \$10 Per Piece

Manchego Cheese and Black Olive Tapenade Crostini | \$10 Per Piece

Red Pepper Polenta with Herb Cheese and Squash Napoleon | \$10 Per Piece

Tomato Caprese Skewer | \$10 Per Piece

Chipotle Chicken Wonton Cone | \$10 Per Piece

Smoked Chicken with Mango on a Jack Cheese Crostini | \$10 Per Piece

Prosciutto Wrapped Asparagus | \$10 Per Piece

Seared Beef Tenderloin on Parmesan Shortbread | \$12 Per Piece

Smoked Salmon Rose with Capers and Dill on a Cucumber Round | \$12 Per Piece

Thai Shrimp and Mango Relish on Cucumber Round | \$12 Per Piece

WARM SELECTIONS

Black Bean and Corn Empanada with Guacamole | \$10 Per Piece

Vegan Vegetable Pot Sticker with Sesame Dip | \$10 Per Piece

Vegetable Spring Roll with Ponzu Sauce | \$10 Per Piece

Vegetable Stuffed Mushroom Cap | \$10 Per Piece

Apricot-Chile Glazed Chicken Skewers | \$10 Per Piece

Chicken Satay with Thai Peanut Sauce | \$10 Per Piece

Chicken & Lemongrass Pot Sticker with Sweet Chile Dip | \$10 Per Piece

Beef Empanada with Tomatillo Salsa | \$10 Per Piece

Chorizo Arepas with Salsa Verde | \$10 Per Piece

Steak and Cheese Spring Roll with Spicy Aioli | \$10 Per Piece With Ginger-Soy Sauce

Charred Lamb on Herbed Toast with Mango Salsa | \$12 Per Piece

Jalapeno Bacon Wrapped Shrimp | \$12 Per Piece

Lump Crab Cake with Spicy Remoulade | \$12 Per Piece

Shrimp Egg Roll with Sweet Chile Sauce | \$12 Per Piece With Blue Cheese Dipping Sauce

Shrimp Tempura with Dynamite Sauce | \$12 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.

CHILLED JUMBO SHRIMP

Based on (3) pieces per person, additional fees will apply to replenish

Display of Shimp on Ice
Cocktail Sauce, Tabasco, Local Hot Sauces, Horseradish, Lemon Wedges

\$30 Per Guest

INTERNATIONAL ARTISANAL CHEESE DISPLAY

Pecorino Toscano, Buttermilk Bleu and Chef's Selection of the Day
Handcrafted International cheeses, selections may vary based on seasonal availability

Roasted Nuts, Dried Figs, Lavash, Baguettes

\$27 Per Guest

SOUTHWEST BISTRO

Warm Fiesta Lime Scented Tortilla Chips, Guacamole and Fire Roasted Salsa

Queso Fundido con Chorizo

Southwest Chicken Wings served with Avocado Ranch Dressing

\$34 Per Guest

QUESADILLA STATION

Chef Attendant required - \$300.00 per attendant

Slow Braised Tequila Chicken, Charred Green Onions, Monterey Jack Cheese

Beef Machaca, Pickled Onions Jalapeno Jack Cheese

Seasonal Vegetables and Mozzarella

SIDES: Chipotle Crema, Guacamole, Roasted Tomato Salsa, Local Hot Sauces
Served on flour tortilla, corn tortillas available upon request

\$31 Per Guest

PASTA STATION

Chef Attendant required - \$300 per attendant

Pasta: Garganelli and Orecchiette

AMERICAN ARTISANAL CHEESE DISPLAY

Barely Buzzed Espresso Cheddar, Lamb Chopper and Chef's Selection of the Day
Cheeses are sourced from America's finest dairies

Marcona Almonds, Seasonal Fruit Chutney, Fig Cake, Lavash, Baguettes

\$23 Per Guest

ALTO ANTIPASTI

Thinly Shaved Prosciutto and Salami

Gouda and Brie Cheeses

Olive Medley, Oven Roasted Tomatoes, Fig Chutney, Ciabatta Bread, Grissini Breadsticks

\$32 Per Guest

GUACAMOLE AND NACHO STATION

Freshly Made Guacamole, Fire Roasted Salsa and Tortilla Chips

Seasoned Ground Beef

Chile con Queso, Olives, Sour Cream, Jalapenos, Local Hot Sauces

\$29 Per Guest

SLIDER STATION

Based on 3 pieces per person. Chef Attendant required - \$300.00 per attendant

Housemade Beef Patty, White Cheddar, Ketchup

Fried Chicken, Jalapeno Jack, Roasted Garlic Aioli

Black Bean Patty, Sunflower Sprouts, Avocado Aioli

Seasoned Waffle Fries, Ketchup, Mustard

\$34 Per Guest

SOUTHWEST TACO RECEPTION

Chef Attendant required - \$300 per attendant

Planner's Choice of Options

Sauce: Traditional Marinara and Parmesan Cream

Toppings: Shrimp, Spicy Italian Sausage, Asparagus, Mushrooms, Tomatoes, Garlic, Basil

Garlic and Cheese Breadsticks, Red Flakes, Parmesan Cheese

\$33 Per Guest

Choose up to 2 options. Groups 100+ choose up to 3 options.

Barbacoa Beef

Pulled Chicken

Jalapeno Citrus White Fish

Vegetable Medley

Beyond Burger Crumbles (100% Plant Based Protein)

Tortilla Chips

Shredded Cabbage, Guacamole, Chipotle Crema, Cotija Cheese, Roasted Tomato Salsa, Lime Wedges, Local Hot Sauces

Served on corn tortillas

\$52 Per Guest

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CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat. Station Attendant Required - \$300 per attendant for up to two hours. All carving stations include an assortment of fresh rolls and butter.

OVEN ROASTED PRIME RIB OF BEEF

Serves 35 guests

Creamy Horseradish

Au Jus

\$725 Each

TENDERLOIN OF BEEF

Serves 15 guests

Horseradish Cream

Porcini Mushroom Demi

\$650 Each

WHOLE ROASTED SPICED NEW YORK STRIP LOIN

Serves 30 guests

Horseradish Cream

Ancho Demi Sauce

\$680 Each

ROASTED TURKEY BREAST

Serves 30 guests

Cranberry Chutney

Stoneground and Dijon Mustards

Turkey Gravy

Buttermilk Biscuits

With Greens, Apples, Celery, Walnuts, Raisins and Lemon Mayonnaise Dressing

\$475 Each

CITRUS MARINATED WHOLE FILLET OF SALMON

Serves 25 guests

STARCH & SALAD ENHANCEMENTS

Add to compliment your carving station, Minimum of 25 guests per order

Lemon Slices

\$550 *Each*

Iceberg, Romaine, Radish, Tomato, Cucumber Tossed with Ranch Dressing | \$5 Per Guest

Mixed Greens, Cucumber, Tomato, Bermuda Onions, Red Wine Vinaigrette and Ranch on the Side | \$5 Per Guest

Hand Tossed Caesar Salad, Croutons, Shaved Parmesan | \$5 Per Guest

Spinach, Radicchio, Mushrooms, Shallots and Sherry Vinaigrette | \$5 Per Guest

Arugula Tossed with Extra Virgin Olive Oil and Shaved Parmesan | \$5 Per Guest

Garlic Mashed Potatoes | \$7 Per Guest

Skillet Potatoes with Caramelized Onions, Aged Cheddar Cheese and Smoked Salt | \$7 Per Guest

Saffron Orzo with Fresh Herbs and Mascarpone | \$7 Per Guest

Oven Roasted Fingerling Potatoes with Caramelized Onions | \$7 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 8.05%. Menu pricing and selections may change based on availability and market conditions.

RECEPTION PACKAGES

Composed stations designed to enhance your welcome event or dinner function. Based on (2) hours of service. Additional fees will be charged for extended service where applicable.

VEGETARIAN RECEPTION

Roasted Red Pepper and Goat Cheese Dip

Artichoke Hummus

White Bean, Basil and Sun-Dried Tomato Dip

Fresh Seasonal Vegetables, Warm Pita Bread, Artisan Crackers

\$34 *Per Guest*

NOSH RECEPTION

Chile con Queso

Warm Spinach and Artichoke Dip

Roasted Garlic Hummus

French Onion Dip

Fresh Seasonal Vegetables, Lime Scented Tortilla Chips, Grilled Ciabatta, and Pita Bread

\$37 *Per Guest*

STREET FOOD

Barbecue Pork Bahn Mi Sandwiches with Cilantro, Pickled Carrots, Sliced Jalapenos and Garlic Aioli

Grilled Chicken Quesadillas with Poblano Chile, Onion and Pepper Jack Cheese
Attendant required, \$200 per attendant

Garlic Parmesan Tater Tots with Ketchup

PIZZA, FLATBREAD AND ANTIPASTI

Three Cheese Pizza - Mozzarella, Cheddar, and Parmesan

The Works - Pepperoni, Sausage, Olives, Peppers, and Mushrooms

Vegetarian Flatbread - Fig Jam, Spinach, Goat Cheese, and Balsamic

Mexican Style Street Corn with Mayo, Cotija Cheese, and Smoked Paprika

Sopapillas with Honey and Chocolate Sauce

\$40 Per Guest

SMALL COMFORT BITES

Buffalo and Dry Rubbed Wings

Celery and Carrots with Ranch and Bleu Cheese Dip

Pigs in a Blanket with Yellow Mustard and Ketchup

Housemade Potato Chips

Lil Smoky Skewers with BBQ Sauce

\$36 Per Guest

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SWEET STATIONS

All dessert stations include coffee service

CREATE YOUR OWN SWEET DREAMS

Selection of Miniature Desserts. Choose up to (4) options.

New York Style Cheesecake

Chocolate Flourless Cake with Raspberries

Fresh Fruit Tartlette

Tiramisu Verrine

Vanilla Bean & Chocolate Ganache Cream Puff

Lemon Meringue Tart

Pistachio Bar

Caramel Streusel Apple Tart

Orange & Olive Oil Cake Verrine

Salted Caramel Tart

Key Lime Tart

Tres Leches Verrine

\$31 Per Guest

VIENNESE TABLE

Antipasti - Prosciutto, Soppressata, Gouda, and Provolone

Olive Medley, Oven Roasted Tomatoes, Grilled Ciabatta Bread

\$40 Per Guest

FRENCH FRIES AND TOTS STATION

Waffle Fries

Garlic Steak Fries

Seasoned Tater Tots

Ancho Chile BBQ Sauce, Ketchup, Peppercorn Ranch, and Chipotle Remoulade

\$19 Per Guest

CHOCOLATE, CHOCOLATE, CHOCOLATE

Chocolate Flourless Cake

Salted Caramel Chocolate Tart

Chocolate Panna Cotta

Double Chocolate Cookies

\$28 Per Guest

DELUXE SUNDAE BAR

Fresh Fruit Tart

Chocolate Dipped Strawberries

Creme de Framboise Cream Tartlet

Creme Patisserie Puff

\$30 Per Guest

CHURROS

Warm Cinnamon Sugar Churros served with Chocolate and Caramel Sauce

\$14 Per Guest

Station Attendant required - \$200.00 per attendant

Vanilla Bean and Chocolate Ice Cream

Hot Fudge, Strawberry Topping, Caramel Sauce

Whipped Cream, Crushed Oreo Cookies, M&M's, Sprinkles, Toasted Pecans, Chocolate Chips, Toasted Coconut, Maraschino Cherries

\$28 Per Guest

FUDGE BROWNIE

Warm Chocolate Brownie

Vanilla Ice Cream

Station Attendant required - \$200.00 per attendant

\$15 Per Guest

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PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course melds together to wow your attendee’ taste buds. Dinner includes bread presentation and coffee service.

DINNER ONE

Kale and Shaved Brussels Sprouts with Golden Raisins, Spiced Pepitas, Bacon, Feta, Balsamic Vinaigrette

Herb Crusted Chicken Breast, Braised Leeks, Tomato and Chicken Jus
Roasted Fingerling Potatoes with Caramelized Onions, Petite Vegetable Medley

Lemon Curd Tart, Torched Meringue, Raspberry Sauce

\$92 Per Guest

DINNER TWO

Baby Spinach, Frisee, Marinated Artichokes, Toasted Almonds and Sherry Vinaigrette

Seared Salmon Fillet, Tomato Relish, Saffron Butter
Saffron Orzo with Fresh Herbs and Mascarpone, Grilled Asparagus

Cheesecake, Sable Cookie, Vanilla Bean Chantilly, Fresh Strawberries

\$102 Per Guest

DINNER THREE

Baby Greens, Crow's Dairy Goat Cheese, Roasted Pears, Candied Walnuts, Cabernet Vinaigrette

Brandt All Natural New York Steak, Caramelized Cippolini Onions, Tomato Confit, Demi Glace
Garlic Mashed Potatoes, Roasted Brussels Sprouts and Balsamic

Chocolate Cake, Rich Chocolate Mousse, Salted Caramel Cremeux, Burnt Sugar Sauce

\$110 Per Guest

DINNER FIVE

Heirloom Tomatoes, Fresh Mozzarella, Ciabatta Croutons, Preserved Lemon, Extra Virgin Olive Oil

Grilled Spiced Filet Mignon and Pan Seared Market Fish, Wild Mushroom Ragout, Saffron Butter
Garlic Mashed Potatoes, Petite Vegetable Medley

Sponge Cake, Strawberry Compote, Coconut Mousse, Pineapple Jam, Coconut Gelee

\$120 Per Guest

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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. Dinner includes bread presentation and coffee service.

TO CREATE YOUR PERSONAL PREFERENCE MENU

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

Field Greens, Jicama, Shaved Granny Smith Apple, Cornbread Croutons, Lemon Dijon Vinaigrette

Baby Romaine Lettuce, Cucumbers, Tomatoes, Olives, Onions, Feta, Cabernet Vinaigrette

DINNER FOUR

Baby Romaine Lettuce with Bacon, Tomatoes, Red Onion and Tomato Vinaigrette

Braised Boneless Beef Short Rib, Natural Jus, Crispy Onions
Mushroom Risotto Trio, Broccolini

Key Lime Tart, White Chocolate Whipped Ganache, Fresh Raspberries

\$106 Per Guest

CHEF ERIC'S FAVORITE DINNER PAIRING

Baby Kale, Golden Raisins, Toasted Walnuts, Grana Padano, Lemon Vinaigrette

Parmesan Crusted Tenderloin of Beef, Truffle Mashed Potatoes, Mushroom Marsala Demi

Orange Custard Tart, Cherry Compote, Macadamia Nut Crunch

\$110 Per Guest

PLANNER'S CHOICE APPETIZER

Cream of Corn and Poblano Soup, Queso Fresco and Chile Oil

Mushroom Ravioli, Crispy Leeks, Brown Butter Puree

Fresh Jumbo Crab Cake, Shaved Fennel, Tangerine and Yuzu Aioli

Gnocchi with Smoked Chicken, Tomato-Basil Cream and Pecorino

INDIVIDUAL GUESTS' CHOICE ENTREE

CHICKEN

All Natural Chicken stuffed with Asparagus, Wild Mushrooms, Crow's Dairy Chevre, Chicken Jus

FISH

Heirloom Tomatoes, Fresh Mozzarella, Ciabatta Croutons,
Preserved Lemon, Extra Virgin Olive Oil

Baby Gem Lettuce, Shaved Pecorino, Crisp Pancetta, Honey
Truffle Vinaigrette

Striped Bass, Caramelized Shallots and Grilled Lemon
Campbell River Salmon, Red Chimichurri

PORK
Grilled Pork Chop, Braised Onion and Apple Jus

BEEF
Grilled Filet Mignon with Morel Mushroom Ragout

VEGETARIAN
Bruleed Cauliflower, Cauliflower Puree, Petite Vegetables and
Cherry Pepper Pesto

PLANNER'S CHOICE DESSERT

Dark Chocolate Cremeux, Blackout Cake, Orange Curd, Cocoa Crumble, Passionfruit Gel

Red Velvet Cake, Cream Cheese Icing, Chocolate Budino, Citrus Streusel

Buttermilk Panna Cotta, Lemon Crema, Blueberry Compote, Olive Oil Cake

Milk Chocolate Bavaois, Apple Butter, Oat Crunch, Flourless Sponge (gf)

NOTE:
Minimum of 50 Guests Required.

\$170 *Per Guest*

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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

CLASSIC AMERICAN BUFFET

Minimum of 40 Guests

Individual Shrimp and Tomato Cocktails

American Cheese Selection, Maple Glazed Nuts, Grissini's,
Butter Crackers, Sliced Sourdough

Heirloom Tomato Flatbread with Artisanal Salts

Mixed Greens, Tomatoes, Carrots, Cucumbers, Mushrooms,
Sunflower Seeds, Sundried Cranberries
Cabernet Vinaigrette and Avocado Buttermilk Ranch Dressings
on the Side

Kentucky Bourbon BBQ Pork Ribs

All Natural New York Steak
Chef Attendant Enhancement - \$300 per attendant

Fillet of Salmon with Crispy Brussels Sprouts

ITALIAN DINNER BUFFET

Tomato Caprese, Basil, Aged Balsamic

Italian Chopped Salad with Iceberg Lettuce, Salami, Chickpeas,
Tomato, Onion, Provolone and Parmesan
Tossed with an Italian Herb Vinaigrette

Rotini Pasta Salad with Shrimp, Squash, Olives, Onion, Creamy
Pesto Dressing

Grilled Flank Steak

Chicken Marsala, Wild Mushrooms

Seared Salmon Piccata, Capers, Tomato, Lemon

Pasta Primavera, Seasonal Vegetables, Basil, White Wine
Sauce

Roasted Vegetables

Cannolis

Buttery Idaho Mashed Potatoes

Roasted Seasonal Vegetables

Cherry Streusel Tart

Chocolate Pecan Pie

Vanilla Ice Cream

Attendant Required - \$200 per attendant

\$150 Per Guest

LOBSTER BAKE DINNER BUFFET

Minimum of 40 guests

New England Clam Chowder with Oyster Crackers

Rustic Crudite of Grilled Asparagus, Roasted Peppers, Roasted Mushrooms, Balsamic Onions

Grilled Shrimp on Ice, Cocktail Sauce, Horseradish, Tabasco, Local Hot Sauces
Based on 3 pieces per person, additional fees will apply to replenish

Chophouse Salad with Iceberg, Chicken, Tomatoes, Cucumber, Smoked Almonds, Swiss Cheese, Croutons
Peppercorn Ranch Dressing

Penne Pasta Salad, Sundried Tomatoes, Olives and Pine Nuts

Marinated Chicken Breast, Tomato and Olive Relish

Grilled Top Sirloin, Mushroom Relish, Demi Glaze
Chef Attendant Enhancement - \$300 per attendant

Poached Lobster Tails, Drawn Butter, Lemon, Fresh Herbs
Based on 1 Lobster Tail per person, additional fees will apply to replenish

Loaded Baked Potato, Crumbled Bacon, Shredded Cheddar Cheese, Scallions, Whipped Butter, and Sour Cream

Corn Cobbettes with Butter

Mini Strawberry Shortcakes

Dark Chocolate Mousse Cake

\$185 Per Guest

Tiramisu Verrine

\$150 Per Guest

SOUTHWESTERN DINNER BUFFET

Lime Scented Tortilla Chips, Guacamole, Fire Roasted Salsa

Seafood Ceviche

Garbanzo Beans with Charred Romaine, Pickled Red Onion, Avocado, Sweet Peppers, Cilantro Vinaigrette

Charred Chayote, Roasted Corn, Shaved Manchego with a Cumin Vinaigrette

Grilled Pineapple with Toasted Coconut, Tequila-Agave Vinaigrette

Chicken Machaca and Barbacoa Beef with Flour Tortillas

Southwest Spiced Pork Ribs, Ancho Chile BBQ Sauce

Seared Sea Bass, Charro Beans, Green Chiles, Bacon, Jalapeno

Green Chile Tamales with Monterey Jack Cheese

Arroz Verde

Elote with Charred Peppers and Cotija Cheese

Chipotle Chocolate Cake

Churros with Chocolate Sauce

\$160 Per Guest

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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 Brut, Blanc De Blancs, Italy | \$60 Bottle

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

Canvas Pinot Grigio, Veneto, Italy | \$60 Bottle

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

Canvas Chardonnay, California | \$60 Bottle

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

Canvas Pinot Noir, California | \$60 Bottle

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

Canvas Cabernet Sauvignon, California | \$60 Bottle

Subtle hints of oak and spice married with lively tannins.

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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.

SPARKLING

La Marca Prosecco, Italy | \$65 Per Bottle

Le Grand Courtage Grande Cuvee, Sparkling Rose, France | \$65 Per Bottle

Zonin Gran Cuvee Brut, Italy | \$65 Per Bottle

Mumm, Brut, Napa | \$75 Per Bottle

WHITES

Finì Barone Pinot Grigio, Valdadige, Italy | \$65 Per Bottle

Chateau Ste. Michelle Sauvignon Blanc, Columbia Valley | \$65 Per Bottle

Santa Margherita Pinot Grigio, Italy | \$70 Per Bottle

Walnut Block Sauvignon Blanc, New Zealand | \$70 Per Bottle

Moet & Chandon Imperil Brut Champagne, France | \$155 Per Bottle

Veuve Clicquot Yellow Label Champagne, France | \$180 Per Bottle

ROSE

Angeline, California | \$65 Per Bottle

La Fete Du Rose, Provence, France | \$80 Per Bottle

Emmolo by Caymus Sauvignon Blanc, Napa Valley, California | \$75 Per Bottle

Chalk Hill Chardonnay, Sonoma Coast, California | \$70 Per Bottle

ZD Chardonnay, Napa | \$95 Per Bottle

Quilt Chardonnay, Napa | \$110 Per Bottle

REDS

Bonanza by Caymus Cabernet Sauvignon, Napa Valley, California | \$65 Per Bottle

Emmolo by Caymus Merlot, Napa Valley, California | \$95 Per Bottle

Juggernaut Cabernet Sauvignon, Napa Valley, California | \$80 Per Bottle

Quilt by Caymus Cabernet Sauvignon, Napa Valley, California | \$100 Per Bottle

Peju Cabernet Sauvignon, Napa Valley, California | \$115 Per Bottle

Angeline Pinot Noir, Sonoma County, California | \$65 Per Bottle

Planet Oregon Pinot Noir, Willamette Valley, Oregon | \$75 Per Bottle

Martin Ray Pinot Noir, Sonoma County, California | \$80 Per Bottle

Belle Glos Las Alturas Pinot Noir, Monterey, California | \$110 Per Bottle

Finca de Los Padrillos Malbec, Mendoza, Argentina | \$65 Per Bottle

Big Smooth Old Vine Zinfandel, Lodi, California | \$65 Per Bottle

Markham Merlot, Napa Valley, California | \$65 Per Bottle

Santa Margherita Chianti Classico, Tuscany, Italy | \$75 Per Bottle

Everyday Napa Red Blend, Napa Valley, California | \$65 Per Bottle

Hourglass HG3 Red Blend, Napa Valley, California | \$100 Per Bottle

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HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing 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!

BLUE SKY

Bacardi, Blue Curacao, Lime Juice, Simple Syrup

\$15 Per Drink

GREEN MONSTER

Vodka, Sour Pucker Apple, Lime Juice, Simple Syrup

\$15 Per Drink

RISING SUN

Red

Tequila, Triple Sec, Lime Juice, Agave, Strawberry Puree

\$15 Per Drink

MONSOON MISTRESS

Purple

Gin, Creme de Violet, Triple Sec, Lime Juice

\$15 Per Drink

"TEQUILA" MOCKINGBIRD TASTING

Bartender required - \$300.00 per bartender

Cincoro Reposado

Don Julio 1942

Clase Azul Reposado

\$80 Per Guest

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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.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

One Hour | \$30 Per Guest

Two Hours | \$45 Per Guest

Three Hours | \$55 Per Guest

Additional Hour(s) | \$10 Per Guest

DELUXE BAR

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Patron Silver Tequila, Buffalo Trace Bourbon, Dewars Scotch, Crown Royal Whiskey

REGENCY BAR

Wheatley Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Don Julio Blanco Tequila, Makers Mark Bourbon, Glenlivet Scotch

One Hour | \$35 Per Guest

Two Hours | \$50 Per Guest

Three Hours | \$65 Per Guest

Additional Hour(s) | \$15 Per Guest

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers,
Canvas WinesSoft Drinks and Still/Sparkling Waters

One Hour | \$25 Per Guest

Two Hours | \$35 Per Guest

Three Hours | \$45 Per Guest

Additional Hour(s) | \$10 Per Guest

HOST SPONSORED BAR PER DRINK

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

Premium Cocktails | \$12

Deluxe Cocktails | \$15

Regency Cocktails | \$17

Hand Crafted/Specialty Cocktails | MKT Price

Domestic Beer | \$10

Premium and Imported Beer | \$12

Local and Craft Beers | \$12

Canvas Wines by Michael Mondavi | \$13

Featured Seasonal, Select & Premium Wines | \$15

Bottled Water | \$7

Soft Drinks | \$7

LABOR CHARGES

Bartender | \$300

Up to three hours, (1) Bartender for every 100 guests will be provided

Additional Hours for Bartenders each | \$300

One Hour | \$40 Per Guest

Two Hours | \$55 Per Guest

Three Hours | \$75 Per Guest

Additional Hour(s) | \$20 Per Guest

MIMOSA AND BLOODY MARY BAR

House Prosecco and Conciere Brand Liquor

One Hour | \$30 Per Guest

Two Hours | \$42 Per Guest

Additional Hour(s) | \$11 Per Guest

"CASH" BAR / GUEST PAY PER DRINK

A \$500.00 minimum is required. Includes full bar set ups. Hyatt
Regency Scottsdale is a cashless resort. Credit card or room
charge is accepted.

Premium Cocktails | \$14

Deluxe Cocktails | \$17

Regency Cocktails | \$19

Hand Crafted/Specialty Cocktails | MKT Price

Domestic Beer | \$12

Premium and Imported Beer | \$14

Local and Craft Beers | \$14

Canvas Wines by Michael Mondavi | \$15

Featured Seasonal, Select & Premium Wines | \$17

Bottled Water | \$7

Soft Drinks | \$7

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