

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$75 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 & Hot Tea

\$65 Per Guest

LOADED HASH HOUSE - TUESDAY & SATURDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Yogurt Parfait Topped with Housemade Granola
- Fresh Baked Muffins and Danish of the Day
- Crispy Loaded Hash Browns
- Sauteed 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 & Hot Tea

\$65 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
- Cage Free Scrambled Eggs
- All Natural Cured Bacon
- Pork Sausage
- Herb Roasted Breakfast Potatoes
- Coffee, Decaffeinated Coffee & Hot Tea

\$65 Per Guest

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
- Chilaquiles - Tortillas Layered with Salsa and Oaxaca Cheese
- Cage Free Scrambled Eggs
- All Natural Cured Bacon
- Chicken Sausage
- Coffee, Decaffeinated Coffee & Hot Tea

\$65 Per Guest

CONTINENTAL BREAKFAST - ALL DAYS

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Fresh Baked Muffins and Danish of the Day

Selection of Vanilla and Fruit Yogurts

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

Hard Boiled Eggs in Shell

Coffee, Decaffeinated Coffee & Hot Tea

\$50 *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

Select one or many of our regional breakfast enhancements to supplement your Breakfast Buffet of the Day or Daily Continental Breakfast. Enhancements are not sold separately and will be based on the final meal guarantee.

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 **V**
Scrambled Eggs, Spinach, Mushrooms, Tomatoes and Jack Cheese served with Roasted Tomato Salsa and Hot Sauce
- Vegan Burrito **VGN V**
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 **V**
Toasted English Muffin with Black Bean Patty, Pepper Jack
Cheese and Avocado served with Tabasco and Hot Sauce
.....
Vegan Sandwich **VGN V**
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 **GF**
Cashews, Walnuts, Pecans, Peanuts, M&M's, Dried Pineapple,
Papaya and Golden Raisins
.....
Fresh Fruit Skewers **VGN V GF**
.....
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
.....
Mini Flaxseed Cranberry Nut Muffins
.....
Mint and Cucumber Water
.....
\$27 *Per Guest*

WELLNESS BREAK - WEDNESDAY & SUNDAY

Chocolate, Almond, Coconut and Chia Seed Protein Bombs **GF**
.....
Raspberry, Oat and Flaxseed Protein Bombs **GF**
.....
Banana Nut Oat Muffins
.....
Green Ginger Passion Fruit Iced Tea
.....
\$27 *Per Guest*

MINDFULNESS - THURSDAY

Greek Yogurt Parfait with Seasonal Berries
.....
Housemade Granola
.....
Hard Boiled Eggs
.....
Chocolate Peanut Butter Smoothie
.....
\$27 *Per Guest*

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Afternoon Break of the Day

Just like our morning break of the day, afternoon breaks are designed to make planning your event easy and sustainable. Our Chef's curated menus provide variety for your event. 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 Shots with Ranch Dipping Sauce
- 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 Skewers with Tajin Seasoning on the Side
- 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

Choose from a variety of items to fuel your guests during morning and afternoon breaks.

BAKERY

- Breakfast Breads | \$65 Per Dozen
- Lemon-Poppyseed, Banana and Zucchini
- Blondies | \$68 Per Dozen

SNACKS

- Buttered Popcorn | \$12 Per Guest
- Variety of flavored seasonings
- Chips and Dip | \$10 Per Guest

Chocolate Brownies \$68 Per Dozen
Jumbo Homestyle Cookies \$65 Per Dozen
Chocolate Chunk, Oatmeal Walnut & Raisin, White Chocolate Macadamia Nut or Peanut Butter
Lemon Bars \$68 Per Dozen
Gluten Free Cookies \$6.50 Each
Individually wrapped Chocolate Chip cookies
Pecan Bars \$68 Per Dozen
Pre-Sliced Bagels \$68 Per Dozen
White and Whole Wheat Bagels served with Cream Cheese, Peanut Butter, Butter, Fruit Preserves and Honey
Protein Bombs GF \$76 Per Dozen
Chocolate, Almond, Coconut and Chia Seeds Raspberry, Oat and Flaxseed Banana, Cinnamon and Pecan <i>Minimum order of (1) dozen required per flavor</i>
Today's Fresh Bakeries \$65 Per Dozen
Muffins, Croissants & Danishes

Homemade Potato Chips served with Onion Dip
Seasonally Inspired Sliced Fruit \$14 Per Guest
Tortilla Chips and Salsa \$15 Per Guest
Lime Scented Tortilla Chips, Guacamole and Roasted Tomato Salsa
Assorted Mixed Nuts CN \$12 Per Bag
Blend of Cashews, Peanuts and Almonds
Traditional Hummus and Pita with Seasonal Vegetables VGN V \$16 Per Guest
Spicy Bar Mix CN \$12 Per Bag
Blend of Chex Mix, Pistachios, Cashews and Pumpkin Seeds
Trail Mix CN \$12 Per Bag
Gourmet Bags of Nuts, Seeds, Chocolate, Sun Dried Fruits and Savory Snacks
Yogurt and Chocolate Covered Pretzels \$8 Per Bag
Whole Hard Boiled Eggs \$45 Per Dozen
Candy \$7 Each
Full size bars and bags of Chocolate and Sweet Confections
Dry Bags of Snacks \$6 Each
Frito Lay Brand of Assorted Chips and Rold Gold Pretzels
Gourmet Ice Cream Bars \$8 Each
Variety of Ice Cream and Fruit bars
Organic Energy Bars \$8 Each
Assorted Kind Bars, Cliff Bars & Luna Bars
Seasonally Inspired Whole Fruit \$7 Each
Single Serve Yogurts \$8 Each
Vanilla and available Fruit flavors

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A La Carte Beverages

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

BY THE GALLON

- Freshly Brewed Illy Coffee | \$150 Per Gallon
Regular and Decaffeinated Coffee
- Damman Freres Hot Tea | \$150 Per Gallon
- Freshly Brewed Damman Freres Iced Tea | \$110 Per Gallon
- Classic Lemonade | \$90 Per Gallon

SPECIALTY BOTTLED BEVERAGES

- Iced Teas | \$8.50 Each
- Individual Cold Brew Coffee | \$9.5 Each
- Lemonade | \$8.50 Each
- Starbucks Frappuccino | \$9 Each

SOFT DRINKS & WATER

- Bubly Sparkling Water | \$8 Each
- Coconut Water | \$9 Each
- Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$8 Each
- Coke, Diet Coke, Coke Zero | \$9 Each
- Seasonally Inspired Fruit Infused Water | \$35 Per Gallon
- Still and Sparkling Bottled Waters | \$8 Each

ILLY COFFEE CART

- Illy Flat Cold Brew | \$165 Per Gallon
- Illy Aerated Cold Brew | \$165 Per Gallon
- Illy Espresso | \$10 Each
- Illy Espresso Specialty Flavors | \$12 Each
Choose from Raspberry Espresso Tonic, Coconut Cold Brew Mojito, and Espresso Lime Tonic
- Illy Affogato | \$15 Each
Includes vanilla ice cream
- Coffee Cart Rental | \$1500 Each
Includes one (1) coffee attendant for up to one (1) hour.
Attendant(s) are required, additional attendant fees are \$100 each per hour. Branding opportunities are available for the cart.

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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

TASTE OF ITALY – MONDAY

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 and Tomato on Brioche Roll
.....
Albacore Tuna Salad, Lettuce and Tomato on Whole Wheat
.....
Spinach Tortilla Wrap with Bell Pepper, Portobello Mushroom and Eggplant Hummus
.....
On the Side: Chipotle Mayonnaise, Regular Mayonnaise, Dijon and Yellow Mustard
.....
Housemade Potato Chips
.....
Black and White Cookies
.....
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
.....

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*

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
.....

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

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

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 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

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

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

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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 lunches include a bag of chips, whole fruit, freshly baked cookie, silverware and appropriate condiments.

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

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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'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

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

\$70 *Per Guest*

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

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

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

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 Shrimp on Ice
Cocktail Sauce, Tabasco, Local Hot Sauces, Horseradish, Lemon Wedges

\$30 Per Guest

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

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

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

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

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

QUESADILLA STATION

SLIDER 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

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*

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
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*

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.

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

\$725Each

WHOLE ROASTED SPICED NEW YORK STRIP LOIN

Serves 30 guests

Horseradish Cream

Ancho Demi Sauce

\$680Each

CITRUS MARINATED WHOLE FILLET OF SALMON

Serves 25 guests

Lemon Slices

\$550Each

TENDERLOIN OF BEEF

Serves 15 guests

Horseradish Cream

Porcini Mushroom Demi

\$650Each

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

\$475Each

STARCH & SALAD ENHANCEMENTS

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

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

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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

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

Sopapillas with Honey and Chocolate Sauce

\$40 Per Guest

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

Antipasti - Prosciutto, Soppressata, Gouda, and Provolone

Olive Medley, Oven Roasted Tomatoes, Grilled Ciabatta Bread

\$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

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

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.

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

CHOCOLATE, CHOCOLATE, CHOCOLATE

- Chocolate Flourless Cake
- Salted Caramel Chocolate Tart
- Chocolate Panna Cotta
- Double Chocolate Cookies

\$28 Per Guest

VIENNESE TABLE

Fresh Fruit Tart

Chocolate Dipped Strawberries

Creme de Framboise Cream Tartlet

Creme Patissiere Puff

\$30 *Per Guest*

CHURROS

Warm Cinnamon Sugar Churros served with Chocolate and Caramel Sauce

\$14 *Per Guest*

DELUXE SUNDAE BAR

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*

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.

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

\$125 *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

\$129 *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

\$145 *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

\$160 *Per Guest*

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

\$145 *Per Guest*

CHEF'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

\$150 *Per Guest*

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

Personal Preference

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

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
- Heirloom Tomatoes, Fresh Mozzarella, Ciabatta Croutons, Preserved Lemon, Extra Virgin Olive Oil
- Baby Gem Lettuce, Shaved Pecorino, Crisp Pancetta, Honey Truffle Vinaigrette

INDIVIDUAL GUESTS' CHOICE ENTREE

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

ITALIAN DINNER BUFFET

- Tomato Caprese, Basil, Aged Balsamic
- Italian Chopped Salad with Iceberg Lettuce, Salami, Chickpeas,

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

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

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

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

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*

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 Blanc, 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

Zonin, Prosecco Brut, Veneto, Italy | \$52 Per Bottle
Floral fragrances and green fruit aromas, an indication of freshness. In the mouth, exotic fruit flavors join citrus and vegetal tastes.

Mionetto Avantgarde, Prosecco, Italy | \$60 Per Bottle
The bouquet is redolent of golden delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom.

Le Grand Courtage, Sparkling Rose, Burgundy, France | \$65 Per Bottle
Perfectly balanced with a hint of fruit and floral on the finish. A courtship of delicate flowers, red fruit aromas and baby bubbles.

Domaine Carneros by Taittinger, Brut, California | \$112 Per Bottle
A vivacious sparkler that's elegant and polished, offering Asian pear and lemon flavors that take on hints of fresh ginger, blanched almond and brioche flavors that glide on the long, vibrant finish.

Taittinger Brut Champagne, France | \$150 Per Bottle
Fine, persistent strands of bubbles, a pale golden color and notes of citrus, apple, and toasted brioche.

Taittinger Prestige Rose Champagne, France | \$155 Per Bottle
Gives off aromas of red fruits. The flavors are reminiscent of fresh, crisp red apples. The palate can be summed up in 4 words: lively, fruity, fresh and elegant.

Veuve Clicquot Champagne, France | \$175 Per Bottle
Tense mouth dominated by orange-flavored freshness. The balance is excellent, the structure medium, and the echoes of Pinot Noir are whispering in a citrus forest.

Dom Perignon Champagne, France | \$480 Per Bottle

ROSE

La Vieille Ferme Rose, France | \$52 Per Bottle
Elegant translucent pale-peach pink color with shiny reflections. Very fresh and very fruity.

Maison Saint AIX Rose, Provence, France | \$60 Per Bottle
Blend of Grenache, Syrah, and Cinsault. A hypnotizing salmon pink color with notes of strawberry, watermelon, peach, and subtle floral hints. Discover minerality in its long and precise finish.

La Fete Du Rose, Provence, France | \$88 Per Bottle
Complex and balanced in mouth with bright, refreshing acidity, this rosé has a long finish ending on notes of pink grapefruit.

Notes of guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche.

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WHITES

Barone Fini Pinot Grigio, Valdadige, Italy | \$55 Per Bottle

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

.....

Chateau Ste. Michelle Riesling, Columbia Valley, Washington | \$52 Per Bottle

The warmer sites add more tropical flavors while the cooler sites bring more pear and lemon-lime notes.

.....

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

.....

Whitehaven Sauvignon Blanc, New Zealand | \$65 Per Bottle

Bright and aromatic, notes of grapefruit, lime zest and green apple. The palate is crisp and vibrant, as pineapple, guava and white peach.

.....

Chalk Hill Chardonnay, Sonoma Coast, California | \$72 Per Bottle

Right green apple and a citrusy lemon kick balance out the smooth oak tones. The creamy mouthfeel leads to a bright finish of grapefruit zest and hints of tart apple.

.....

Kendall Jackson Chardonnay, California | \$65 Per Bottle

Tastes of vanilla, pear, melon, bright citrus, and sea salt, with wood and stone elements on the finish.

.....

Mer Soleil, Reserve Chardonnay, Monterey County, California | \$66 Per Bottle

Round and creamy, notes of lemon squares and fresh natural acidity.

.....

ZD Chardonnay, Napa | \$105 Per Bottle

Palate that explodes with forward bright fruit, balanced acidity, and subtle oak notes.

.....

REDS

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

Bold flavor profile boasts of notes of oak, vanilla and chocolate, as well as black and red fruits, adding to its unique balance of smoothness and dryness.

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Daou Cabernet Sauvignon, Paso Robles, California | \$82 Per Bottle

A swirl of black raspberry, pomegranate, cherry preserve, and Zante currant melds seamlessly with crushed herbs, fig and cranberry.

.....

Paso D'oro Cabernet Sauvignon, Paso Robles, California | \$77 Per Bottle

Dark ruby red with aromas of ripe blackcurrants and hibiscus with subtle notes of vanilla, cinnamon and clove. Full-bodied on the palate.

.....

Post and Beam by Farniente Cabernet Sauvignon, Napa, California | \$105 Per Bottle

Aromas of black raspberry that lead to a regal dusting of cherry wood on the palate. As plum intertwines with white pepper. Finish of blueberry, cinnamon, nutmeg, and sandalwood.

.....

Rodney Strong Cabernet Sauvignon, Sonoma, California | \$72 Per Bottle

Rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis. The palate has medium tannins.

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Elouan Pinot Noir, Oregon | \$66 Per Bottle

Fresh and bright aromas of strawberries and flowers follow through to a medium to full body, fine and juicy tannins and a savory finish.

.....

Catena Vista Flores Malbec, Argentina | \$52 Per Bottle

The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather.

.....

Emmolo by Caymus Merlot, Napa Valley, California | \$95 Per Bottle
Pomace, sweet toasted oak, blackberries and ripe plums. Flavors: Dark chocolate, cocktail cherries, and tannins that impart a fine texture.

Joel Gott Red Blend, California | \$55 Per Bottle
Brambleberries, cherries and plum with notes of cola and graham cracker crust. On the palate, roasted blue fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with notes of spice on the long, delicate finish.

Decoy by Duckhorn Red Blend, California | \$82 Per Bottle
This enticing wine displays gorgeous aromas of blackberry, plum, dark red fruit and cranberry, with hints of caramel and exotic spices.

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Hand-Crafted Cocktails

Transform an ordinary bar experience with one of our Hand-Crafted Cocktails! 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!

RUM COCKTAILS

Featuring Diplomático Reserva Exclusiva Rum

Diplomático Old Fashion | \$19 Per Drink
Diplomático Reserva, Chocolate Bitters, Simple Syrup

Diplomático Cup **CN** | \$19 Per Drink
Diplomático Reserva, Orgeat, Pineapple, Lime

Jungle Bird | \$19 Per Drink
Rum, Campari, Pineapple, Demerara, Lime

TEQUILA COCKTAILS

Featuring Don Julio Blanco Tequila

Prickly Pear Margarita | \$19 Per Drink
Tequila, Real Prickly Pear, Triple Sec, Lime

Jalapeno & Pineapple Margarita | \$19 Per Drink
Jalapeno & pineapple infused tequila, Pineapple, Triple Sec, Agave, Lime

Scottsdale Paloma | \$19 Per Drink
Tequila, Grapefruit, Lim, Simple Syrup, Muddled Mint, Club Soda

VODKA COCKTAILS

Featuring Ketel One Vodka

Cucumber-tini | \$19 Per Drink
Cucumber infused vodka, Simple Syrup, Lime

Pear Martini | \$19 Per Drink

FREE SPIRIT COCKTAILS

Alcohol-Free selections

Prickly Pear Margarita | \$14 Per Drink
Lyre's Agave Tequila Alternative, Prickly Pear, Triple Sec, Agave, Lime

Gainey Spritz | \$14 Per Drink

Vodka, Pear, Ginger, Simple Syrup, Lemon
.....
Grapefruit Basil Martini | \$19 Per Drink
Vodka, Grapefruit, Lemon, Fresh Basil
.....
Prickly Pear Mule | \$19 Per Drink
Vodka, Prickly Pear, Muddled Mint, Ginger Beer
.....

Lyre's Aperitif, Blood Orange, Ginger Syrup, Lemon, Club Soda
.....
Raspberry Sour | \$14 Per Drink
Lyre's London Dry, Raspberry Puree, Simple Syrup, Lemon, Fee Foam
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LABOR CHARGES

Bartender | \$300 Each
A bartender is required for all bar setups. Bartender Fee is good for up to three (3) hours. Resort standard is one (1) Bartender for every 100 guests.
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Additional Bartender Fee(s) | \$300 Each
Additional bartender fee(s) will be charged for events that exceed three (3) hours.
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Bar Packages

Our beverage experts have put careful thought into our offerings. Whether you're in the mood for a classic cocktail, a craft brew, or something new, our menu has something to satisfy every taste.

HOST SPONSORED BAR PER DRINK

Also known as an "On Consumption" Bar, group will be charged based on the actual number of drinks consumed. Choose from our Signature, Deluxe or Grand liquor brands for the bar tier that compliments your event. *For signature drink ideas, check out our Hand-Crafted Cocktails menu page.*

Signature Cocktail | \$15 Each
Conciere Brand (Hyatt's Signature brand) Vodka, Gin, Silver Rum, Tequila, Bourbon, Whiskey & Scotch
.....
Deluxe Cocktail | \$17 Each
Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch
.....
Grand Cocktail | \$19 Each
Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusiva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal Whisky, Johnnie Walker Black Scotch, Black Del Maguey Vida Mezcal
.....

ON OWN BAR

Guests to pay by the drink. The Grand Hyatt Scottsdale Resort is a cashless resort. Major credit card or debit cards are accepted.
***A \$500.00 minimum is required for on own bar setup.*

Signature Cocktail | \$18 Each
.....
Deluxe Cocktail | \$20 Each
.....
Grand Cocktail | \$22 Each
.....
Hand Crafted/Specialty Cocktails | MKT Price
.....
Alcohol-Free Cocktail | \$16 Each
(Upon request)
.....
Domestic, Import and Non-Alcoholic Beer | \$12 Each
.....
Local Craft Beer | \$14 Each
.....
Hard Seltzers | \$14 Each
.....

Hand Crafted/Specialty Cocktails | MKT Price

Alcohol-Free Cocktail | \$14 Each
(Provided upon request)

Domestic, Import, and Non-Alcoholic Beer | \$10 Each
Coors Light, Corona Extra, Stella Artois, Heineken 0.0

Local Craft Beer | \$12 Each
Four Peaks Hop Knot IPA, Four Peaks Hazy IPA

Hard Seltzers | \$12 Each
Assorted flavors

Signature Canvas Wines by Michael Mondavi | \$15 Each
Blanc de Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Featured Seasonal Upgraded Wine | \$19 Each
Manager's selection of white and red seasonal wines (featured on Grand Bar only)

Bottled Water | \$8 Each

Soft Drinks | \$8 Each

SIGNATURE HOST BAR PER HOUR

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

First Hour | \$31 Per Guest

Second Hour | \$16 Per Guest

Additional Hour(s) | \$14 Per Guest
Bar will be charged based on final guaranteed head count

GRAND HOST BAR PER HOUR

Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusiva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal Whisky, Johnnie Walker Black Scotch, Black Del Maguey Vida Mezcal

First Hour | \$40 Per Guest

Signature Canvas Wines by Michael Mondavi | \$18 Each

Featured Seasonal Upgraded Wine | \$22 Each
(Featured on Grand Bar only)

Bottled Water | \$9 Each

Soft Drinks | \$9 Each

DELUXE HOST BAR PER HOUR

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

First Hour | \$35 Per Guest

Second Hour | \$17 Per Guest

Additional Hour(s) | \$15 Per Guest
Bar will be charged based on final guaranteed head count

BEER AND WINE BAR PER HOUR

Domestic & Import Beer, Local Craft Beer, Hard Seltzers, Signature Canvas Wines, Soft Drinks and Bottled Water

First Hour | \$25 Per Guest

Second Hour | \$12 Per Guest

Additional Hour(s) | \$10 Per Guest

Second Hour | \$18 Per Guest

Additional Hour(s) | \$16 Per Guest

Bar will be charged based on final guaranteed head count

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MIMOSA AND BLOODY MARY BAR PER HOUR

House Prosecco and Conciere Brand Liquor, Traditional Garnish

First Hour | \$31 Per Guest

Second Hour | \$16 Per Guest

Additional Hour(s) | \$14 Per Guest

Bar will be charged based on final guaranteed head count Ask your Event Manager to elevate your bar with upgraded garnishes and/or liquor - MKT Price

FREE SPIRIT BAR PER HOUR

Alcohol-free beverage offerings featuring Lyre's Tequila Agave Blanco Alternative, White Rum Alternative, Dry Gin Alternative, Bourbon Alternative, Finest Call Triple Sec

First Hour | \$14 Per Guest

Second Hour | \$12 Per Guest

Additional Hour(s) | \$10 Per Guest

Bar will be charged based on final guaranteed head count

LABOR CHARGES

Bartender | \$300 Each

A bartender is required for all bar setups. Bartender Fee is good for up to three (3) hours. Resort standard is one (1) Bartender for every 100 guests.

Additional Bartender Fee(s) | \$300 Each

Additional bartender fee(s) will be charged for events that exceed three (3) hours.

Full bars include juices, mixers, and appropriate garnishes to compliment traditional and classic cocktails. Per Hour package bars are not to exceed 1.5 drinks per person, per hour.



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