

MEETING & EVENT MENUS



Daily Sunrise Fresh Start

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. Experience our carefully selected enhanced breakfast by choosing the day’s featured menu. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$68 per guest. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VGN= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

MONDAY & THURSDAY SUNRISE FRESH START

- Selection of Chilled Juices
 - Citrus Mint Infused Water
 - Sliced Varietal Melon and California Grapefruit Segments **DF VGN GF**
 - Whole Bananas, Seasonal Fruits, and Honeycrisp Apples **DF VGN GF**
 - Warm Baked Cinnamon Rolls, Butter Croissant, Gluten Free Blueberry Muffin (GF) **V**
 - Greek Yogurt Parfait **V CN**
 - Honeyed Apricot, Fresh Blueberry, and Crisp House Made Granola
 - Build Your Own Breakfast Taco:
Farm Fresh Scrambled Eggs (V), Applewood Smoked Bacon, Diced Potatoes (VG, DF), Cheddar Cheese, Fire Roasted House Salsa, Flour Tortillas (VG, DF)
 - Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
- \$58** *Per Guest*

WEDNESDAY & SUNDAY SUNRISE FRESH START

- Selection of Chilled Juices
- Pineapple Ginger Infused Water
- Sliced Cantaloupe, Halved Oranges and Red Seedless Grapes **DF VGN GF**
- Whole Bananas, Gala Apples, and Fresh Blueberries **DF VGN GF**
- Blueberry Scones, Lemon Poppy Seed Muffins, Strawberry Danish **V**
- Bircher Muesli **DF V CN**

TUESDAY & SATURDAY SUNRISE FRESH START

- Selection of Chilled Juices
 - Cucumber Mint Infused Water
 - Golden Pineapple Wedges, Sliced Honeydew **DF VGN GF**
 - Whole Bananas, Granny Smith Apples and Fresh Strawberries **DF VGN GF**
 - Apricot Danish Pastry, Banana Nut Muffins, Chocolate Croissants **V**
 - Warm Vegan Farro Porridge **DF VGN CN**
 - Soy Milk, Maple, Golden Raisins, Candied Pecans
 - Cage Free Scrambled Eggs **V GF**
 - Caramelized Onions, Spinach, Roasted Tomatoes, Aged Parmesan
 - Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
- \$58** *Per Guest*

FRIDAY SUNRISE FRESH START

- Selection of Chilled Juices
- Strawberry and Basil Infused Water
- Golden Pineapple Wedges, Sliced Seasonal Melon **DF VGN GF**
- Whole Bananas, Granny Smith Apples, and Strawberries **DF VGN GF**
- Sliced Banana Bread, Chocolate Muffins, Blueberry Cheese Danish **V**
- Vegan Overnight Oats **DF VGN GF**

Oat Milk, Dried Cherry, Cardamom, Diced Apple, Toasted Almond and Local Wildflower Honey

Breakfast Strata **V**

Asparagus Tips, Baby Spinach, Sun-Roasted Tomato and Shaved Manchego Cheese

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

\$58 *Per Guest*

Ginger-Apricot Preserves, Toasted Pistachio

Western Cage-Free Egg Frittata **GF**

Sweet Peppers, Onion, Applewood Smoked Bacon, Local Goat Cheese

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

\$58 *Per Guest*

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for April 2025 to September 2025

Fresh Start & Breakfast Buffet Enhancements

Enhancements are available, only as an addition to a Breakfast of the Day or Breakfast Buffet. Minimum order must be equal to the guarantee for the meal. Attendant Required at \$225 per 50 Guests V= Vegetarian (contains dairy and egg)VGN= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

HANDHELD BREAKFAST

Ham & Egg Biscuit
Shaved Country Ham, Scrambled Egg, Yellow Cheddar,
Buttermilk Biscuit

Croissant Breakfast Sandwich
Cracked Egg, Turkey Sausage, Sharp Cheddar, Croissant Bun

Chorizo and Egg Burrito
Cage Free Scrambled Eggs, Paprika Spiced Pork Chorizo, Hash
Brown Potatoes, Caramelized Onions, Flour Tortilla

Applewood Smoked Bacon and Egg Sandwich
Aged White Cheddar, Free Roaming Egg, Smoked Chipotle Aioli,
Fresh Brioche Bun

Vegetarian Whole Wheat Paneer **V**
Fire Roasted Tomato, Local Herbed Goat Cheese, Cage Free Egg
with Baby Spinach

\$19 *Each*

LOW FAT GREEK YOGURT PARFAIT **V**

Macerated Berry Compote, Sun-Dried Cranberry, Crisp Brown
Butter Granola

\$14 *Per Guest*

PECAN PRALINE FRENCH TOAST **V CN**

Candied Pecans, Maple Syrup, Whipped Sweet Cinnamon Butter

\$16 *Per Guest*

CURED SLICED SALMON **GF**

Regular and Everything Bagels **V**

Toppings to Include

Heirloom Cherry Tomatoes, Caper Berry, Pickled Red Onion,

Snipped Chive, Lemon Wedge, Whipped Cream Cheese, and
Fennel Pollen Crème Fraiche

\$18 *Per Guest*

VEGAN HUEVOS RANCHEROS **DF VGN GF**

Cumin and Turmeric Scented Silken Tofu with Nutritional Yeast,
Gluten Free Corn Tortillas, Fresh Pico De Gallo, and Vegan
Ranchero Beans

\$19 *Per Guest*

ORGANIC GLUTEN FREE OATMEAL **DF VGN GF**

Topped with your choice of: Dried Apricot, Sun Dried Cranberry,
Toasted Almonds (N), Brown Sugar, Golden Raisins, and Agave
Nectar

\$15 *Per Guest*

GRIDDLED BUTTERMILK PANCAKES **V**

Citrus Scented Blueberry Conserves, Warm Maple Syrup, Sweet
Creamed Butter

\$16 *Per Guest*

SPRING STRATA

Melted Leeks, With Baby Arugula, Aged White Cheddar, Chicken
Apple Sausage

\$17 *Per Guest*

AVOCADO TOAST **VGN**

Smashed California Avocados, Coachella Mix Micro Greens,
French Radish, Pickled Shallot, Everything Seasoning, Paneer
Wheat

\$17 *Per Guest*

OMELET STATION **V**

Chef Attendant Required at \$225.00 per 50 guests

Prepared to order. Create your own Omelet from a selection of
Breakfast Meats, Shredded Cheeses, and Seasonal Vegetables
using Cage-Free Eggs, Egg Whites, and Egg Beaters (VG).

\$32 *Per Guest*

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

INDIAN WELLS CLASSIC BREAKFAST BUFFET

Selection of Chilled Juices

Local and Seasonally Inspired Sliced and Whole Fruit **DF VGN GF**

Freshly Baked Pastries **V**

BALANCE BREAKFAST BUFFET

Selection of Chilled Juices

Local and Seasonally Inspired Sliced and Whole Fruit **DF VGN GF**

Low Fat Greek Yogurt Parfait **V**

Honey Infused Greek Yogurt Parfait **V**
Cranberry Apple Compote, House Made Granola
.....
Freshly Scrambled Cage Free Eggs **V**
.....
Applewood Smoked Bacon **DF GF**
.....
Local Chicken Sausage Links **DF GF**
.....
Homestyle New Crop Potatoes **DF VGN GF**
Sweet Spanish Onion, Fresh Herbs
.....
Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
.....
\$72*Per Guest*

SOCAL BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juices
.....
Varietal Melon with Lime, Pineapple Wedges **DF VGN GF**
.....
Bircher Muesli **DF V GF CN**
Oat Milk, Dried Cherry, Cinnamon, Diced Apple, Toasted Almonds,
Local Wildflower Honey
.....
House Made Pastries and Local Specialties **V**
.....
Freshly Scrambled Cage-Free Eggs **V**
Baby Spinach, Roasted Tomato on the Vine
.....
Applewood Smoked Bacon **DF GF**
.....
Local Chicken Sausage Links **DF GF**
.....
Carnitas Poblano Hash **DF GF**
Crisp Roasted Potato, Caramelized Spanish Onion, Sweet Bell
Peppers and Chipotle
.....
Roasted New Potatoes with Fresh Herbs **DF VGN GF**
.....
Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
.....
\$78*Per Guest*

Fresh Mixed Berry Compote, Crisp House Granola
.....
Freshly Baked Pastries **V**
.....
Scrambled Cage Free Eggs, Snipped Chives **V**
.....
Freshly Scrambled Egg Whites with Baby Spinach and Oven
Cured Tomato **DF V**
.....
Applewood Smoked Bacon **DF GF**
.....
Local Chicken Sausage Links **DF GF**
.....
Whole Grain French Toast **V**
Warm Maple Syrup, Whipped Butter
.....
Spice Roasted Fingerling Potatoes and Garden Thyme **DF VGN GF**
.....
Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
.....
\$75*Per Guest*

BAJA BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juices
.....
Sliced Papaya and Lime, Pineapple Wedges **DF VGN GF**
.....
Local Honey Yogurt **V GF**
Fresh Berries, Crisp Granola
.....
House Made Pastries and Local Specialties **V**
.....
Freshly Scrambled Cage-Free Eggs **GF**
with Mexican Style Chorizo
.....
Chilaquiles **V GF**
Salsa Verde, Pickled Red Onion, Queso Fresco
.....
Refried Black Beans **V GF**
Cotija Cheese
.....
Flour Tortillas (V), Fire Roasted Salsa, Cheddar Cheese, Diced
Avocado Yukon Gold Potatoes, Roasted Red and Green Peppers
(VG, DF, GF),
.....
Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas
.....
\$78*Per Guest*

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Breakfast Plated

All plated breakfasts include Chilled Juice, Fresh Bakeries, Pre-Set Seasonal Fruit Cocktail or Yogurt and Fruit Parfait, Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VGN= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

CAGE FREE EGG WHITE FRITTATA GF

Egg Whites with Baby Spinach, Sundried Tomato, and Fontina Cheese, Salsa Roja, Local Chicken Sausage, Tri Color Breakfast Potatoes, and Roasted Fruit

\$49 *Per Guest*

SUMMER HARVEST QUICHE V GF

Vegetarian Crustless Quiche, Caramelized Spanish Onion, Baby Kale, Fire Roasted Peppers and Local Artisan Cheese, Presented with Herb Yukon Potatoes and Roasted Fruit

\$52 *Per Guest*

STEAK AND EGGS GF

Herb Marinated Petite Filet Mignon, Freshly Scrambled Cage Free Eggs, Crispy Hash Brown, Peppercorn Leek Sauce, Herbed Campari Tomato

\$58 *Per Guest*

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Morning Break Packages

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. Pricing based on 30 minutes of service. V= Vegetarian (contains dairy and egg)VGN= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

BERRY BREAK (MONDAY & THURSDAY)

- Individual Mixed Berries in Glass DF VGN GF
- Miniature Berry Streusel Tarts V
- Warm Miniature Wild Berry Bread Puddings V
- Dairy-Free Mixed Berry Smoothie DF V GF

\$22 *Per Guest*

PICK ME UP (TUESDAY & SATURDAY)

- Miniature Espresso Crème Tarts V
- Chocolate Covered Espresso Beans V GF
- Sundried Dates & Apricots DF VGN GF
- Mocha Hazelnut Éclair V CN
- Starbucks Bottled Cold Brew Coffee V GF

\$27 *Per Guest*

HEALTH BREAK (WEDNESDAY & SUNDAY)

Individual Fruit Cocktails of Blueberry, Red Grape and Citrus Segments **DF VGN GF**

Assorted Individual Yogurts **V GF**

House Made Energy Bars **DF VGN GF CN**

Oatmeal Raisin Cookies **V**

Organic Fruit Juices and Teas

\$23 *Per Guest*

BOOST BREAK (FRIDAY)

Pineapple-Strawberry Brochettes **DF VGN GF**

Create Your Own Trail Mix:
Roasted Almonds, Walnuts, Pecans, Pumpkin Seeds, Peanuts, Raisins, Dried Cranberries, Apricots, Banana Chips, M&Ms, White and Dark Chocolate Chips

Mango-Orange Smoothie Shooters **V GF**

\$25 *Per Guest*

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Afternoon Break Packages

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. Pricing based on 30 minutes of service V= Vegetarian (contains dairy and egg) VGN= Vegan GF= Gluten Free DF= Dairy Free N= Contains Nuts

ANTIOXIDANT BREAK (MONDAY & THURSDAY)

Assorted Kind and Kashi Bars **V**

Rosemary Roasted Marcona Almonds **VGN GF CN**

Dark Chocolate Covered Blueberries **V GF**

Matcha Green Tea Panna Cotta, Minted Chantilly **V GF**

Variety of Individual Local Fresh Pressed Juices **DF VGN GF**

\$32 *Per Guest*

CHIPS & MORE (TUESDAY & SATURDAY)

House-Made Corn Tortilla Chips **DF VGN GF**

Fire Roasted House Salsa **DF VGN GF**

Citrus Lime Guacamole with Pico de Gallo **DF VGN GF**

Warm Queso **V GF**

Margarita Mocktails

\$34 *Per Guest*

CALIFORNIAN (WEDNESDAY & SUNDAY)

Individual Crudités **V GF**
Green Tip Asparagus, English Cucumber, Red Pepper, Broccolini, Avocado Ranch

Santa Maria Style Tri Tip Tartine
Horseradish Boursin Spread

Avocado Toast **V**

CITRUS REFRESHER (FRIDAY)

Key Lime Tarts **V**
Lemon Grass Chantilly

Lemon Blueberry Cookies **V**

Seasonal Variety of Oranges **DF VGN GF**

Individual Blood Orange Chocolate Mousse **V GF**

Charred Petite Tomato, Local Goat Cheese, Coachella Micros
.....
Sliced Grimmway Farms Carrot Coffee Cake **V CN**
Molasses Cream Cheese Frosting
.....
Sweet Tea with Local Honey and Mint
.....
\$36 *Per Guest*

Lemonade with Garden Fresh Mint **DF VGN GF**
.....
\$34 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. V= Vegetarian (contains dairy and egg)VGN= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

BAKERY

Today's Fresh Bakeries **V** | \$78 Per Dozen
.....
Warm Cinnamon Rolls **V** | \$74 Per Dozen
.....
House-Made Bars | \$72 Per Dozen
Pecan Bar (V, N), Apple Crumble Bar (V), Lemon Blueberry Bar (V)
.....
Cookie Jar | \$79 Per Dozen
Chocolate Chunk (V), Vanilla Sugar Cookie (V), White Chocolate
Macadamia (V, N)
.....
Gourmet Cupcakes **V** | \$75 Per Dozen
.....

SNACKS

Whole Market Fruits **DF VGN GF** | \$5 Each
.....
Sliced Seasonal Fresh Fruits **DF VGN GF** | \$12 Per Guest
.....
Seasonal Individual Greek Yogurt **V GF** | \$7 Each
.....
Roasted Mixed Nuts **DF VGN GF CN** | \$9 Per Guest
.....
House Fried Potato Chips **V** | \$12 Per Guest
.....
Assorted Clif and Kind Bars **V** | \$7 Each
.....
Individually Assorted Chips, Pretzels, and Popcorn **V** | \$8 Each
.....
Variety of Ice Cream and Frozen Treats **V** | \$72 Per Dozen
.....

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A La Carte Beverages

A variety of alcohol-free libations are available throughout the day.

ASSORTED BOTTLED BEVERAGES

Assorted Cranberry, Orange and Apple Juice
.....
Starbucks Frappuccinos
.....

SOFT DRINKS

Regular, Diet & Decaffeinated Pepsi Soft Drinks | \$8 Each
.....

Iced Teas and Lemonade

\$9*Each*

BOTTLED WATER

Still and Sparkling Waters | \$8 Each

Bubly Flavored Sparkling Water | \$8 Each

JUICES

Assorted Fresh Juices to Include Orange, Grapefruit, Tomato & Cranberry

\$80*Per Gallon*

ICED TEA AND LEMONADE

Freshly Brewed Iced Teas & Freshly Squeezed Lemonade

\$80*Per Gallon*

COFFEE AND TEA

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Tazo Tea Selection

\$130*Per Gallon*

GO GREEN WATER

Filtered Water Station to Include Fresh Lemon, Lime & Cucumber

\$80*Per Gallon*

ALL DAY BEVERAGES (UP TO 8 HOURS)

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Tazo Tea Selection

Regular, Diet & Decaffeinated Pepsi Soft Drinks

Bubly Flavored Sparkling Waters

\$85*Per Guest*

HALF DAY BEVERAGES (UP TO 4 HOURS)

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Tazo Tea Selection

Regular, Diet & Decaffeinated Pepsi Soft Drinks

Bubly Flavored Sparkling Waters

\$48*Per Guest*

AND MORE

Energy Drinks - Assorted Red Bull Flavors to Include Sugar Free | \$10 Each

Sabazon Acai Energy Drinks | \$9 Each

Buffet Lunch of the Day

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 \$95 per guest. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VGN= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

BARBEQUE BUFFET (SUNDAY)

- Napa Cabbage Slaw **DF V GF**
Julienned Carrot, Green Onion, Cilantro Agave-Lime Vinaigrette
- Honey Mustard Potato Salad, Sweet Drop Peppers **DF V GF**
- Baby Iceberg Wedge Salad
Tear Drop Tomatoes, Cucumbers, Red Onion, Avocado Ranch and Apple Smoked Bacon, Blue Cheese Vinaigrette
- Sweet Barbeque Glaze Chicken **DF GF**
- Sliced 14 Hour Smoked Brisket **DF GF**
Bourbon Barbeque Glaze
- Pecan Smoked Sausage **DF GF**
- Creamy Cheddar Macaroni & Cheese **V**
Herbed Bread Crumbs
- Barbeque-Style Baked Beans **DF VGN GF**
- Sliced Pickles, Onions, Texas Style Barbeque Sauce (V, DF, GF), Pullman Bread (V, DF)
- Seasonal Fruit Tarts **V**
- Chocolate Chip Blondies and Brownies **V CN**
- Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 Per Guest

MEDITERRANEAN BUFFET (MONDAY)

- Cannellini Bean Soup **DF VGN GF**
Tuscan Kale and Roasted Garlic
- Arugula Frisée Salad **V GF CN**
Hearts of Palm, Shaved Pecorino, Pine Nuts, Tear Drop Tomatoes, Pomegranate Seeds, Champagne Citrus Vinaigrette
- Chopped Mediterranean Salad **V GF**
Hearts of Romaine, Cucumber, Roma Tomato, Giardiniera Vegetables, Local Feta Cheese, Chick Peas, Lemon Parsley Vinaigrette
- Tuscan Style Tri Tip of Beef **DF GF**
Roasted Pearl Onions, Red Wine and Peppercorn Jus
- Pan Roasted Chicken Marsala
Local Wild Mushrooms, Marsala Wine, Fried Parsley
- Oven Roasted Seasonal Late Harvest Vegetables **DF V GF** with Oregano, Basil and Roasted Garlic
- Cavatappi Pasta **V**
EVOO Shallot Confit, Wilted Spinach, Marinated Artichoke Hearts, Fines Herbs, Boursin Herb Cream Sauce
- Petite Tiramisu **V**
- Citrus Panna Cotta **V GF**
- Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 Per Guest

TASTE OF ASIA BUFFET (TUESDAY)

- Hot & Sour Soup **DF**
- Asian Chopped Salad **DF VGN GF**
Shredded Cabbage, Red Peppers, Julienne Carrots, Edamame, Scallions, Toasted Sesame Seeds, Ginger Sesame Dressing

ON THE BORDER BUFFET (WEDNESDAY)

- Tortilla Soup **DF GF**
Spicy Tomato Broth, Pulled Chicken, Avocado Crema, Crispy Julienne Tortilla, Chopped Cilantro
- Arcadian Mixed Greens Salad **V GF**
Sliced Cucumbers, Queso Fresco, Cherry Tomatoes, Black Beans,

Smashed Cucumber Salad **DF VGN GF**
Chili Oil, Rice Wine Vinegar, Chopped Cilantro

Ginger Sesame Sweet and Sour Chicken

Szechuan Style Beef and Broccoli **DF GF**
Tenderloin Tips, Roasted Peppers and Onions

Tofu Vegetable Stir Fry **DF VGN GF**
Water Chestnuts, String Beans, Fresh Ginger

Garlic Fried Jasmine Rice **DF VGN GF**

Crisp Spring Rolls **DF VGN**
Sweet Chili Sauce

Coconut Tapioca Pudding **V GF**
with Mango & Lime

Yuzu Matcha Cheesecake **V**

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 *Per Guest*

COMFORT BUFFET (THURSDAY)

Sweet Corn Chowder **VGN**
Early Spring Vegetables, Roasted Red Pepper, Sliced Scallions

Simple Salad of Field Lettuces **DF V**
Cherry Tomatoes, Sliced Cucumber, Shaved Radish and Crisp Croutons, Red Wine Vinaigrette

Roasted Red and Yellow Beet Salad **V GF CN**
Baby Kale, Toasted Walnut, Shaved Pecorino, EVOO and Aged Balsamic Vinegar

Creamy White Cheddar Mashed Potatoes **V**

Garlic Green Beans, Heirloom Baby Carrots, Herb Oil **VGN GF**

Buttermilk Fried Chicken
Fried Rosemary

Country Style Meatloaf

Fire Roasted Corn, Salted Tortilla Strips, Ancho Cilantro Ranch

Citrus Salad **DF VGN GF**
Jicama, Arugula, Red Quinoa, Orange & Grapefruit Supremes, Agave Vinaigrette

Chicken Tinga **DF GF**
Chipotle Pulled Chicken

Carne Asada **DF GF**
Grilled Marinated Skirt Steak, Charred Onions and Peppers

Borracho Beans **DF VGN**
Tomato, Onion, Cilantro, Jalapeño, La Quinta Lager

Spanish Style Tomato Rice **DF VGN GF**

Corn Tortillas (VG,DF,GF), Pico De Gallo, Salsa Ranchera, Shaved Radish, Sour Cream, Limes

Warm Churros, Mexican Chocolate Sauce **V**

Traditional Flan **V GF**
Toasted Cinnamon Caramel

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 *Per Guest*

CHEF'S HARVEST TABLE BUFFET (FRIDAY)

Spring Vegetable Roasted Chicken Noodle Soup

Little Gem Salad **V GF CN**
Asian Pear, Palm Dates, Pecorino Romano, Pickled Onion, Toasted Walnuts, Champagne Vinaigrette

Couscous Salad with Root Vegetables and Ricotta Salata **V GF**

Roasted Zucchini & Summer Squash **DF VGN GF**
with Fennel, Fresh Herbs and Olive Oil

Baby Green Bean & Potato Medley **DF VGN GF**
Warm Whole Grain Mustard Vinaigrette

Paillard Chicken **DF GF**
Honey Sumac Dusted Carrots, Charred Salsa Verde Jus

Chipotle and Wild Flower Honey Santa Maria Style Tri Tip **DF GF**

Brown Sugar Maple Tomato Glaze

Pecan Squares **V CN**

Carrot Cake **V CN**

Cardamom Cream Cheese Buttercream

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 *Per Guest*

BACKYARD GRILL BUFFET (SATURDAY)

Garden Green Salad **V**

Mixed Cherry Tomatoes, English Cucumbers, Toasted Croutons, Shredded Cheddar Cheese, Lemon Dijon Vinaigrette and Ranch Dressing

Italian Vinaigrette Pasta Salad **V**

Grilled Local Bratwursts **DF**

Sauerkraut, House-Made Beer Mustard, Hoagie Bun

Grilled Grass-Fed All Beef Hamburger Patty **DF GF**

Grilled Breast of Chicken **DF GF**

Toppings to include:

Red Leaf Lettuce, Sliced Tomato, Red Onion, Bacon, Horseradish Pickles, Aged Sharp Cheddar, Provolone and American Cheeses, Tomato Ketchup, Yellow Mustard, Mayonnaise

Brioche Hamburger Buns **V**

House Fried Kettle Chips **DF VGN GF**

German Chocolate Cake **V**

Strawberry Cheesecake Tarts **V**

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 *Per Guest*

Fire Roasted Corn and Heirloom Tomato Salad

Almond Brown Butter Date Tart **V CN**

Raspberry Passion Fruit Layer Cake **V**

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 *Per Guest*

SEASONAL DELI (ANY DAY)

Creamy Tomato Soup **V**

Amish Potato Salad **DF V GF**

Crisp Romaine Salad **V**

Grape Tomatoes, Persian Cucumber, Black Olives, Pepperoncini, Aged White Cheddar, Croutons and Herb Vinaigrette

Build Your Own Sandwich:

- Warm Natural Bacon, Smoked Turkey, Oak Fired Peppered Roast Beef, and Shaved Black Forest Ham (GF, DF)
- Red Leaf Lettuce, Heirloom Tomatoes, Horseradish Pickles, Shaved Red Onion
- Sliced Cheddar, Havarti, Provolone
- Roasted Garlic Aioli (V), Assorted Mustards and Dijonnaise (V)
- Local Assorted Baked Breads (Gluten Free Bread available on request) (V)

Spinach Wrap **DF VGN**

Grilled Harvest Vegetables, Roasted Red Pepper Hummus

House Fried Kettle Chips **DF VGN GF**

White Chocolate Macadamia Nut Cookies **V CN**

Salted Chocolate Caramel Cupcakes **V**

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

\$85 *Per Guest*

Plated Lunch

Ideal for a lunch meeting, our composed Three-Course plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VGN= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

STARTER (CHOOSE ONE OPTION)

- San Marzano Tomato Soup **V GF**
with Cannellini Beans, Swiss Chard and Charred Fennel
.....
- Creamy Potato Chowder
Snipped Chives, Smoked Applewood Slab Bacon
.....
- Minestrone Soup **DF VGN**
Garden Vegetables, Herbed Tomato Broth, Cannellini Beans
.....
- Little Gem Salad **V GF**
Fire Roasted Corn, Hot House Tomato, Candied Fresno, Pickled Onion, Agave-Lime Black Beans, Crisp Tortilla, Avocado Ranch Dressing
.....
- Organic Mixed Green Salad **V GF**
Heirloom Cherry Tomato, English Cucumber, Local Goat Cheese, Black Pepper Balsamic Vinaigrette
.....
- Classic Caesar Salad **V GF**
Aged Parmesan, Garlic Crouton, Garlic Caesar Dressing
.....
- Baby Kale Salad **V GF CN**
Radicchio, Quick Pickled Blackberries, Candied Pecans, Maple Sweet Potato, Champagne Shallot Vinaigrette
.....

ENTREES (CHOOSE ONE OPTION)

- Honey Barbecue Breast of Chicken | \$67 Per Guest
Baked Creamy White Cheddar Macaroni & Cheese, Roasted Brussel Sprouts, Summer Squash, Gremolata
.....
- Seared French Breast of Chicken **GF** | \$67 Per Guest
Herb Parmesan Risotto, Roasted Broccolini, Heirloom Carrots, Roasted Chicken Jus
.....
- Pan Seared Sustainable Salmon **GF** | \$70 Per Guest
Potato Parsnip Puree, Petite Buttered Turnip and Turnip Greens, Roasted Cherry Tomato, Citrus Chive Butter
.....
- Pan Seared Pacific Catch **GF** | \$72 Per Guest
Mushroom & Spring Pea Wild Rice Pilaf, Citrus Fennel Herb Salad, Ver Jus
.....
- Grilled Chateau Loin **DF GF** | \$68 Per Guest
Roasted Herbed Fingerling Potatoes, Wild Local Mushroom Ragout, Green Tip Asparagus, House Steak Sauce
.....
- Sonoma Wine Braised Short Rib **GF** | \$71 Per Guest
Whipped Potato Puree, Roasted California Field Carrots, Caramelized Cipollini, Haricot Vert, Natural Braising Jus
.....
- Coffee Guajillo Chili Rub Petit Filet **GF** | \$75 Per Guest
Gold Potato-Sweet Butter Puree, Grilled Asparagus, Fire Roasted Tomato, Napa Demi
.....

DESSERT (CHOOSE ONE OPTION)

- Raspberry White Chocolate Meringue Tart **V**
.....
- Valrhona Dulcey Mousse, Vanilla Chantilly, Fresh Berries **V GF**
.....
- Vanilla Bean Cheesecake, Strawberry Ganache, Honey Graham Crumble **V**
.....
- Milk Chocolate Mousse, Flourless Chocolate Cake, Raspberry Coulis **V GF**
.....
- Lemon Tart, Blueberry Conserves, Toasted Meringue **V**
.....

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. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

SIDES (CHOOSE ONE OPTION):

- Mediterranean Couscous Salad (VG, GF, DF)
- Mustard Potato Salad (V, GF)
- Chef’s Pasta Salad (VG, DF)
- Cole Slaw, Citrus Vinaigrette (VG, DF, GF)

EACH LUNCH WILL INCLUDE:

- Seasonal Whole Fruit
- Chocolate Chip Cookie (V)
- Kettle Potato Chips (VG, DF, GF)

ENTREE'S (CHOOSE UP TO THREE):

- Smoked Turkey Breast
 - Applewood Smoked Bacon, White Cheddar, Red Leaf Lettuce, Garlic Tomato Mayonnaise, Whole Paneer Wheat Bread
- Shaved Roast Beef
 - Baby Arugula, Sweet Roasted Pepper Relish, Tarragon Horseradish Spread, Havarti Cheese, Demi Baguette
- Italian Cold Cut
 - Sliced ham, Genoa Salami, Capicola, and Provolone, Romaine Lettuce, Tomato, Red Onion, Herb Italian Dressing, Italian Roll
- Black Forest Ham
 - Gruyere, Whole Grain Mustard, Horseradish Pickle Relish, Butter Lettuce on Marble Rye
- Fire-Grilled Farm Fresh Vegetable Wrap (VG,DF)
 - Red Pepper Hummus, Grilled Zucchini, Squash, Sweet Onion, Marinated Roasted Peppers, on Whole Wheat Tortilla
- Southwest Cobb Salad (GF)
 - Grilled Chicken, Black Beans, Boiled Egg, Queso Fresco, Tear Drop Tomato, Avocado Ranch Dressing
- Quinoa Salad
 - Turmeric Chili Spiced Cauliflower, Black Beans, Roasted Red Pepper, Baby Kale, Marinated Artichoke, Lemon Vinaigrette

\$70 *Per Guest*

Alternative Options

Whether accommodating a dietary need or avoiding allergens, guest expectations are our top priority. Below is a sample of our most popular specialty entrees. Please consult with your Event Manager for additional options. Select one of the following alternative entree options to accompany your group's main entree selection. Priced to match main guest entree. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

MONDAY

Three Cheese Tortellini, Charred Cherry Tomatoes, Green Asparagus, Pomodoro (V)

WEDNESDAY

Wild Mushroom and Asparagus Enchiladas, Queso Oaxaca, Creamed Salsa Verde (V, GF)

FRIDAY

Roasted Kabocha Squash Mole, Cilantro Rice Pilaf, Black Beans, Toasted Pepitas (VG, GF, N)

SUNDAY

Vegan “Creamy” Risotto, Turmeric Roasted Cauliflower, Spring Pea, Roasted Maitake Mushrooms (VG, DF, GF)

TUESDAY

Vegan Thai Yellow Curry, Organic Carrots, Broccoli Florets, Spring Peas, Silken Tofu, Steamed Jasmine Rice (VG, DF, GF)

THURSDAY

Spicy Lentil and Roasted Corn Chili, Cheddar Corn Muffins (V)

SATURDAY

Stuffed Roasted Poblano, Red Quinoa, Black Beans, Sweet Corn, Roasted Red Pepper Romesco (VG, DF, GF, N)

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for April 2025 to September 2025

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. Tray Passed Attendant required at \$175 for up to 3 hours. \$50 for each additional hour. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

COLD HORS D'OEUVRES (TRAY PASSED OR DISPLAYED)

Tuna Poke, Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Tart **DF**

Pear and Blue Cheese Tartlet, Peach Preserves, Candied Pecan **V CN**

HOT HORS D'OEUVRES (TRAY PASSED OR DISPLAYED)

Chicken Harissa Meatballs, Cilantro Mint Crema

Black Bean Empanada, Roasted Red Pepper Aioli **DF V**

Crisp Parmesan Artichoke Beignet, Spicy Marinara **V**

Heirloom Tomato Bruschetta on Creamy Goat Cheese Toast **V**

Prosciutto Wrapped Summer Melon, Mozzarella, Garden Basil **GF**

Brie Grilled Cheese, Candied Fresno Chile **V**

Stuffed Peppadew, Peppered Boursin Cheese **V GF**

California Roll, Soy Pearls **DF**

Pacific Catch Ceviche, Citrus Marinade, Red Onion, Diced Cucumber **DF GF**

Southwest Chicken Salad Tart **DF**

\$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. Price Based of Two (2) Hours of Service . An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

MAC & CHEESE STATION

Lobster Mac Ditalini, Cold Water Lobster, Aged Gruyere, White Cheddar

Boursin Cavatappi, Roasted Mushrooms and Garlic, Broccoli Florets **V**

Penne Pasta, Southwest Green Chile Queso, Fire Grilled Chicken, Scallions

\$45 *Per Guest*

CHEF PAIRED LOCAL CHEESES

Local Handcrafted Cheeses **V GF**

Bacon Wrapped Blue Cheese Stuffed Dates **GF**

Mini Maryland Style Crab Cake, Sriracha Remoulade

Short Rib Empanada, Avocado Crema

Vegetarian Spring Roll, Thai Chili **DF V**

Fig and Mascarpone Phyllo Purse **V**

Bacon Wrapped Jalapeno Chicken **DF GF**

Vegetable Samosa, Cilantro Lime Crema **DF V**

Crisp Coconut Shrimp, Sweet Thai Chili Sauce **DF**

\$12 *Per Piece*

FRESH MARKET CRUDITES

Fresh Vegetables **DF VGN GF**

Broccoli Florets, Carnival Cauliflower, Celery Hearts, Baby Sweet Peppers, Carrot Points, Cherry Tomatoes, Mixed Radish

Pita Chips and Seeded Lavash **DF VGN**

Three Olive and Sun-Dried Tomato Tapenade **DF VGN GF**

Roasted Garlic Hummus **DF VGN GF**

Fire Roasted Red Pepper Dip **V GF**

Avocado Ranch **V GF**

\$26 *Per Guest*

ON THE COAST

Pacific Oysters on the Half Shell **DF GF**

Apricot Chutney **DF VGN GF**

Artisan Breads and Lavash **V**

Roasted Candied Pecans, Seasonal Dried and Fresh Fruits, Local Honey, Quince Paste **DF VGN GF**

\$35 *Per Guest*

ANTIPASTO DISPLAY

Spiced Capicola, Dry Salami, Mortadella and Prosciutto with Buffalo Mozzarella, Aged Manchego

Roasted Peppers, Olive Medley, Marinated Artichoke Hearts, and Marcona Almonds

Presented with Aged Balsamic Vinegar, EVOO, Sliced Baguette and Lavash

\$36 *Per Guest*

LOADED GIANT TATCHOS BAR

Tater Tots

Green Chile Queso **GF**

Ground Beef Chile, Black Beans **DF GF**

Smoked Chipotle Pulled Chicken Tinga **DF GF**

Toppings to Include
Pecan Smoked Bacon, Green Onions, Shredded Cheddar, Sour Cream, Diced Tomatoes, Black Olives, Picked Cilantro, Pickled Jalapenos, Citrus Guacamole

\$42 *Per Guest*

Court Bouillon Poached Prawns **DF GF**

Baja Style Campechana
Fresh Mahi and Shrimp, Heirloom Pico De Gallo, Spicy Tomato Sauce, Julienned Tortilla

Shallot Mignonette **DF VGN GF**

Horse Radish, Lemon Wedge, Titos Cocktail Sauce **DF VGN GF**

\$56 *Per Guest*

SOCAL TACO BAR

Marinated Carne Asada **DF GF**
Charred Onions and Peppers

Mojo Garlic Tossed Carnitas **DF GF**

Fire Grilled Cilantro Lime Chicken **DF GF**

Flour Tortillas **DF VGN**

Corn Tortillas **DF VGN GF**

Toppings To Include
Pico de Gallo, Cilantro, Diced Onions, Limes, Radish, Shredded Cheddar Cheese, Crema, Salsa Verde, Fire Roasted Salsa

\$40 *Per Guest*

TOSTADA STATION

Smoked Chipotle Pulled Chicken Tinga **DF GF**

Mojo Style Pork Carnitas **DF GF**

Cumin Ground Beef Picadillo **DF GF**

Refried Beans **DF VGN GF**

Crisp Corn Tortillas **DF VGN GF**

Toppings to Include
Guacamole, Shredded Lettuce, Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Cotija Cheese, Shredded Cheddar, Limes

\$46 *Per Guest*

SLIDER BAR (CHOOSE THREE):

- All Beef Slider
Caramelized Onions, Special Sauce, American cheese
- Bison Burger
Bacon Tomato Jam, Fried Onions. Sliced Provolone
- Southern Fried Chicken Slider
White Cheddar, Sliced Pickle, Roasted Garlic Aioli
- Garlic Herb Meatball Slider
Sliced Mozzarella, Pomodoro
- Cuban Slider
Roasted Pork Carnitas, Sliced Ham, Swiss Cheese, Pickle, Green Chile Yellow Mustard
- House-Made BBQ Potato Chips **DF VGN GF**
- Crisp Barbecue Roasted Wild Mushrooms, Smoked Chipotle Corn Relish, and Pickled Red Onions **DF VGN**

\$46 Per Guest

CHOCOLICIOUS

- Sweet and Salty Brownies **V**
- Chocolate Caramel Ganache Tart **V GF**
- Chocolate Dipped Pretzel Rods **V**
- Chocolate Coffee Opera Cake **V**

\$28 Per Guest

SUNDAE FUNDAY

- Station Attendant Required - \$225 per attendant
- Vanilla and Chocolate Ice Cream **V GF**
 - Cookie Pieces, Brownie Bits, Pound Cake Bites
 - Toppings to Include
Candy Pieces, Marshmallows, Toasted Pecans and Almonds, Strawberry Compote, Pineapple Compote, Hot Fudge, Caramel, Sprinkles, Whipped Cream

FROM THE GARDEN (CREATE YOUR OWN SALAD)

- Romaine Hearts and Sweet Mixed Greens
- Shredded Cheddar, Blue Cheese Crumbles, Goat Cheese
- Spiced Walnuts, Sliced Almonds **CN**
- Toppings to Include
Herb Roasted Garbanzo Beans, Heirloom Cherry Tomatoes, Pickled Beets, Roasted Butternut Squash, Shredded Carrots, Kalamata Olives, Hard Boiled Eggs, Applewood Smoked Bacon, Broccoli, Sliced Persian Cucumber, Grilled Chicken
- Dressings to Include
Buttermilk Ranch Dressing, Avocado Green Goddess Dressing, Balsamic Basil Dressing

\$38 Per Guest

DONUT BAR

- Vanilla Sugar Donuts **V**
- Raspberry Filled Beignets, Powdered Sugar **V**
- Chocolate Dipped Brioche Donuts **V**
- Spiced Cake Donut Holes **V**

\$26 Per Guest

DESIGNER S'MORES

- *Outdoor events only
- Honey Graham Crackers **DF V**
 - Hershey Dark, White and Almond Chocolate Reese’s Peanut Butter Cups, Snickers, and Kit Kat Bars
 - Jet Puff Jumbo Marshmallows

\$30 Per Guest

\$32*Per Guest*

MEXICAN PALETAS

Assorted Authentic Mexican Popsicles Using Fresh Fruit

\$24*Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required for all carving stations - \$225 per attendant for up to three hours. One attendant per every 125 guests. All carving stations include an assortment of fresh rolls and butter. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ROASTED BREAST OF TURKEY **DF GF**

Carved to Order. Serves 30 Guests

Fig Apricot Chutney, Rosemary Scented Gravy **DF**

Creamed Mushroom Haricot Vert Cassoulet, Crispy Onions **V**

Butter Brioche Rolls **V**

\$755*Per Display*

PEPPERCORN CRUSTED WHOLE NEW YORK

STRIPLOIN **DF GF**

Carved to Order. Serves 30 Guests

Baby Iceberg Wedge
Cherry Tomato, Blue Cheese Crumbles, Applewood Smoked Bacon, Sliced Persian Cucumber, and Buttermilk Ranch

Creamy Sour Cream Mashed Potatoes, Snipped Chives **V GF**

Caramelized Citrus Demi Steak Sauce **DF V GF**

Warm Demi Baguette **DF V**

\$1200*Per Display*

BAJA GRILLED ACHIOTE MAHI MAHI **GF**

Carved to Order. Serves 30 Guests

Napa Cabbage Cilantro Slaw, Julienned Red Onion **DF VGN GF**

Roasted Chipotle Aioli **V GF**

Pineapple Avocado Pico de Gallo **DF VGN GF**

La Quinta Lager Borracho Beans **DF VGN**

CRISPY HERBED PORCHETTA **DF GF**

Carved to Order. Serves 30 Guests

Roasted Golden Beet Salad **V GF CN**
Queso Fresco, Candied Walnuts, Wild Arugula & Frisee, Champagne Vinaigrette

Herb Roasted Marble Potatoes **V GF**

Spicy Tarragon Mustard & Garden Herbed Chimichurri **DF VGN GF**

Tomatoes, Cilantro, Spanish Onion
.....
Warm Corn Tortillas **DF VGN GF**
.....
\$775 *Per Display*

GARDEN HERB DIJON CRUSTED PRIME RIB DF GF
Carved to Order. Serves 30 Guests

Baby Kale Caesar Salad, Shaved Parmesan Cheese, Herbed
Croutons **V GF**
.....
Whipped Yukon Gold Horseradish Mashed Potatoes **V GF**
.....
Creamed Horseradish (V, GF), Au Jus (DF, GF)
.....
Brioche Rolls **V**
.....
\$880 *Per Display*

ANCHO HONEY GLAZED ROAST PORK LOIN DF GF
Carved to Order. Serves 30 Guests

Grilled Broccolini Salad **DF VGN GF CN**
Red Chili Flakes, Yellow Raisins, Toasted Almonds, Cured Lemon Vinaigrette
.....
Roasted Red Pepper Chutney & Whole Grain Mustards **DF VGN GF**
.....
Jalapeno Corn Bread Muffins **V**
.....
\$700 *Per Display*

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Chef Action Stations For Outdoor Events

Our chef action stations are interactive food stations where guests get to interact directly with our chef in a more personalized way. Station Attendant Required for all chef action stations - \$225 per attendant for up to three hours. One attendant per every 125 guests. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ARGENTINIAN GRILL
Serves 30 Guests

Coffee Chili Rubbed Tenderloin **DF GF**
.....

Petite Rolls **V**
.....
\$750 *Per Display*

24 HOUR SOUS-VIDE LEG OF LAMB DF GF
Carved to Order. Serves 30 Guests

Chile Honey Glazed Roasted Carrots **DF V GF**
.....
Israeli Couscous Salad, French Trinity, Avocado Tzatziki **V GF**
.....
Grilled Naan **DF VGN**
.....
\$860 *Per Display*

OAK WOOD FIRED PIZZA
25 Guest Minimum

Hot Honey Pepperoni

Rosemary Juniper Brined Boneless Half Chicken **DF GF**

Shawarma Spiced Whole Leg of Lamb **DF GF**

Marble Potato and Haricot Vert, Maple Dijon Vinaigrette (VG, DF, GF) **DF VGN GF**

Grilled Naan **DF VGN**

Herbed Chimichurri **DF VGN**

Za’atar Avocado Tzatziki **V GF**

\$1200

San Marzano Tomato Sauce, Natural Cased Pepperoni, Mozzarella

Artichoke Pesto **VCN**

San Marzano Tomato Sauce, Marinated Artichokes, Roasted Mushrooms, Red Peppers, Baby Spinach, Pine Nut Pesto, Mozzarella

The Combo

San Marzano Tomato Sauce, Natural Cased Pepperoni, Italian Sausage, Roasted Mushrooms, Black Olives, Red Onion, Mozzarella

\$54 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 three different main course options. The planner selects the starter, salad and dessert courses from appetizing options. This is an option designed to satisfy individual tastes and preferences. Four courses are required. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

PERSONAL PREFERENCE SERVICE

The planner selects the appetizer, salad, and dessert in advance.

A custom printed menu featuring three entrée selections is provided for guests at each setting.

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

\$225 Per Guest

PLANNER'S CHOICE APPETIZER:

Maryland Style Crab Cakes

Apple Fennel Slaw, Harissa Aioli

Lobster Chowder (GF)

Flambé Brandy Cream Sauce, Cold Water Lobster, Garden Vegetable, Puff Pastry

Jumbo Shrimp & Chorizo

Artisanal Chorizo, Cilantro Beurre Blanc, Bitter Greens, Toasted Crostini

Local Cheese and Charcuterie (N)

Quince Paste, Candied Pecans, Pickled Vegetables, Croccantini

Potato Parmesan Gnocchi (V)

Charred Sweet Corn Puree, Summer Harvest Succotash, Tiny Tomato, Shaved Parmesan

Crispy Pork Belly (GF)

Stone Ground Creamy Grits, Pickled Vegetables, Candied Fresno

Chimichurri

PLANNER'S CHOICE SALAD

- Frisee and Spinach Salad (GF, N)
Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble,
Toasted Walnuts, Maple Sherry Vinaigrette
-
- Arugula and Red Oak Leaf Salad (VG, GF, DF, N)
Roasted Herb Peewee Potatoes, Pickled Sliced Shallots, Slivered
Almonds, White Balsamic Vinaigrette
-
- Arugula and Endive (V, GF, N)
Local Palm Dates , Candied Pecan, California Humboldt Fog Blue
Cheese and Cranberry Port Wine Vinaigrette
-
- Artisan Romaine Salad (V)
Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic
Parmesan Dressing
-
- Heirloom Beet Salad (V, GF, N)
Red, Gold and Candy Stripe Beets, Crumbled Local Chevre,
Crushed Pistachios, Baby Kale, Citrus Vinaigrette
-
- Baby Iceberg Wedge (GF)
Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House-
made Lardons, Local Blue Cheese Crumble, Avocado Ranch
Dressing
-

PLANNER'S CHOICE DESSERT

- Dulce de Leche Cheesecake, Dulce de Leche Mousse, Chocolate Shavings (V)
-
- Chocolate Ganache Torte, Macerated Berries, Whipped Chantilly (V)
-
- Pistachio Financier, Raspberry Gel, Vanilla Bean Chantilly (V, N)
-
- Berry Crostata, Vanilla Anglaise, Powdered Sugar (V)
-

INDIVIDUAL GUESTS' CHOICE ENTREE (CHOOSE UP TO THREE OPTIONS):

Served with seasonal farm fresh accompaniments and appropriate side. Vegetarian option of the day is included.

- Crispy Skin Pacific Bass (GF)
Citrus Herb Fennel Slaw, Mustard Beurre Blanc
-
- Free Range Chicken (GF)
Lemon Thyme French Breast of Chicken, Southwest Succotash,
Roasted Chicken Jus
-
- Char Grilled Prime New York Center Cut Steak (GF)
Roasted Cipollini Onion, Caramelized Citrus Steak Sauce
-
- French Breast of Chicken (GF)
Mission Fig-Aged Balsamic Glaze, Roasted Radish, Fig Jus
-
- Guajillo-Ancho Braised Short Rib (GF)
Mushroom Ragout, Natural Braising Jus
-
- Herb Crusted Rack of Lamb
Garden Mint Gremolata, Blackberry Balsamic Gastrique
-

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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. You have the option to make it a Four-Course menu by adding an additional appetizer. Each course, from starter, entrée, and dessert, melds together to wow your attendee'

taste buds. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

STARTER (CHOOSE ONE OPTION):

- Yukon Gold Crab Chowder, Chive Oil, Piment d’Espelette (GF)
- Frisee and Endive Salad, Local Dates, Candied Pecan, Humboldt Fog Blue Cheese, Cranberry Port Vin (GF, VG, DF)
- Farm Baby Greens, Heirloom Tomato, Julienned Carrot, Candied Pecans, Aged White Cheddar, Avocado Ranch (V, GF, N)
- Mixed Greens, Goat Cheese Mousse, Roasted Varietal Beets, Wine Soaked Grapes, Roasted Pistachios, Beet Dust, Citrus Vinaigrette (V, GF, N)
- Crisp Baby Iceberg Wedge, Balsamic Tomato, Shaved Cucumber, Bacon, Local Bleu Cheese, Buttermilk Ranch Dressing (GF)

DESSERT (CHOOSE ONE OPTION):

- White Chocolate Lemon Cheesecake, Blueberry Compote (V)
- Chocolate Mousse Bar, Passion Fruit Coulis, Milk Chocolate Chantilly (V, N)
- Carrot Cake, Cream Cheese Icing, Candied Pecans (V, N)
- Espresso Mousse, Citrus Chantilly, Candied Orange Peel, Chocolate Crumble (V, GF)

ENTREES (CHOOSE ONE OPTION):

- French Breast of Chicken (GF) | \$140 Per Guest
Mission Fig-Aged Balsamic Glaze, Roasted Radish, Rainbow Chard, Carrot Ginger Puree, Fig Jus
- Local Pacific Bass (GF) | \$145 Per Guest
Potato Parsnip Puree, Haricot Vert Sauté, Charred Tomato on the Vine, Herb Dijon Beurre Blanc
- Grilled New York Center Cut Steak (GF) | \$147 Per Guest
Dauphinois Potato, Grilled Broccolini, Herb Roasted Tomato, Caramelized Citrus Steak Sauce
- La Quinta Lager Braised Short Rib | \$150 Per Guest
Sweet Potato Puree, Ancho Honey Glazed Carrots, Roasted Broccolini, Natural Braising Jus, Citrus Gremolata
- Pan Seared Beef Filet (GF) | \$165 Per Guest
Whipped Yukon Potatoes, Roasted Jumbo Asparagus, Pearl Onion Confit, Mushroom Fricassee, Red Wine Demi Glace
- Land and Sea (GF) | \$172 Per Guest
Peppercorn Crusted Beef Filet, Seared Citrus Prawns, Roasted Garlic Mashed Potatoes, Lemon Scented Buttered Asparagus, Red Wine Bordelaise, Oven Roasted Tomato

ADD ON AN APPETIZER (CHOOSE ONE OPTION)

- Local Cheese and Charcuterie, Quince Paste, Candied Pecans, Croccantini
- Seared Diver Scallops (GF, N)
Sweet Corn Puree, Bacon Lardons, Pistachio Pesto
- Mahi Mahi Ceviche (GF, DF)
Red Onion, Diced Cucumber, Citrus Marinade
- Maryland Style Crab Cakes
Apple Fennel Slaw, Harissa Aioli

\$10 Per Guest

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 an Assortment of Bread, Coffee & Tea Service. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

INDIAN WELLS GRAND BUFFET

- Butter Lettuce Salad with Roasted Peaches, Toasted Almond, Pomegranate Seeds with Whole Wheat-Brown Butter Croutons, and Citronette (V)
- Arcadian Mix Greens, Heirloom Tomatoes, Candied Pistachios, Shaved Pear, Roasted Shallot Vinaigrette (VG, DF, GF)
- Roasted Brussels Sprouts, Dill Bourbon Maple Glaze (VG, DF, GF)
- Petit Filet Mignon, California Charred Tomato-Sweet Onion Ragout, Bourbon Glace (GF, DF)
- Pan Seared Pacific Bass, Butter Braised Fennel and Spanish Olives (GF, DF)
- Brown Sugar-Garlic Roasted Pork Loin, Pan Jus (GF, DF)
- Buttered Golden Potato Puree, Garden Chives (V, GF)
- Pan Roasted Ancho Glazed Carrots with Early Turnips and Snipped Chives (V,GF)
- Freshly Baked Baguettine and Brioche Rolls, with Sweet Cream Butter (V)
- Champagne Macerated-Agave Berries (VG, GF, DF)
- Valrhona Chocolate Mousse, Luxardo Cherries (V, GF)
- Assorted Macarons (V)

\$199 *Per Guest*

AMERICAN COMFORT

- Potato and Leek Soup, Bacon Lardons

CALIFORNIA DREAMIN

Can be converted to an action station using our Argentinian Grill. Ask your planner for details.

- Wheat Berry Salad with Honey Glazed Parsnips and Carrots, Pickled Beets, Creamy Lemon Vinaigrette, and Fresh Picked Dill (V, GF)
- California Cobb with Hard Boiled Egg, Apple wood Smoked Bacon, Blue Cheese Crumbles, Snipped Chives, Campari Tomatoes, and Avocado Ranch (GF)
- Herbed Confit Marble Potato Salad (V, GF)
- California Wild Rice Pilaf, Sautéed Root Vegetables, Spring Greens (VG, GF, DF)
- Crispy Brussel Sprouts, Maple Sorghum, Smoked Bacon, Apple Cider, Toasted Papitas (GF, V)
- Balsamic Marinated Santa Maria Tri-Tip, Red Wine Demi (GF, DF)
- Semi Boneless Half Chicken, Roasted Peach Chicken Jus (GF,DF)
- Milled Coriander Chile Rub Leg of Lamb (GF, DF)
- Roasted Garlic Chimichurri (VG, GF, DF)
- Avocado Tzatziki (V, GF)
- Rosemary and Onion Focaccia, Olive Oil and Balsamic (VG, DF)
- Strawberries and Cream Panna Cotta (V, GF)
- Date Cake, Cali Whiskey Sauce (V,N)
- Honey Lemon Cake, Vanilla Chantilly (V)

\$204 *Per Guest*

LATIN INSPIRED

- Watermelon and Jicama Salad with Baby Arugula, Orange

Arugula & Chicory Salad with Sweet Citrus, Spiced Cashews, Roasted Pears, and Black Garlic Vinaigrette (VG, DF, GF, N)

Heirloom Tomato & Buffalo Mozzarella Salad with Grilled Fennel and Lemon Vinaigrette (V, GF)

California Pacific Bass, Lemon Caper Sauce, Grilled Asparagus, Crispy Onions

Rotisserie Style French Breast of Chicken, Heirloom Carrots, Oven Roasted Tomato (GF, DF)

Whole Grain Confit Garlic Crusted Sliced Striploin (GF, DF)

Roasted Heirloom Cauliflower, Baby Bell Peppers, Citrus Herb Butter (V, GF)

Creamy Horseradish, Sea Salt, Pullman Rolls (V)

Yukon Gold Buttered Potatoes, Sour Cream, Snipped Chives (V, GF)

Sautéed Green Beans Roasted Mushrooms, Shallots (VG, GF, DF)

Carrot Cake Squares, Candied Carrot (V, N)

Peach Crumble Tarts (V)

Chocolate Layer Cake (V)

\$188 *Per Guest*

Supremes, and Citrus Vinaigrette (VG, DF, GF)

Mexican Style Street Corn Salad with Grilled Corn, Chili Lime, Cilantro, Cotija, and Arcadian Garden Greens (V, GF)

Fresh Fried Tortilla Chips, Warm Queso, Fire Roasted House Salsa

Chicken Tortilla Soup, Avocado Crema, Chopped Cilantro, Crisp Tortilla Strips (GF)

Spanish Style Tomato Rice (VG, GF, DF)

Cheese Enchiladas, Ancho Chili Sauce, Cotija Cheese, Pico de Gallo (V, GF)

Borracho Beans, Queso Fresco (V, GF)

Chili Lime Mahi Mahi, Tomato Corn Relish, Cilantro Butter (GF)

Beef, Chicken and Vegetable Fajitas (GF, DF)

Flour (VG, DF) and Corn Tortillas (VG, GF, DF)

Salsa Verde, Jalapenos, Pico de Gallo, Chopped Cilantro, Crema, Shredded Lettuce, Shredded Cheddar, Fresh House Made Guacamole

Traditional Flan, Toasted Cinnamon Caramel (V, GF)

Cinnamon Sugar Churros, Vanilla Anglaise (V)

Tres Leches Cake (V)

\$172 *Per Guest*

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for April 2025 to September 2025

Alternative Options

Whether accommodating a dietary need or avoiding allergens, guest expectations are our top priority. Below is a sample of our most popular specialty entrees. Please consult with your Event Manager for additional options. Select one of the following alternative entree options to accompany your group's main entree selection. Priced to match main guest entree. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ALTERNATIVE OPTIONS

Quinoa Tabbouleh with Seared Ancho Chili Glazed Hallumi, California Lemon Olive Oil Dressing (V)

Vegan Mushroom Spinach Ravioli, Pomodoro Sauce, Jumbo Asparagus, Fried Basil (VG, DF)

Butternut Squash Risotto, Lemon Broccolini, Roasted Mushrooms, Toasted Pepitas, Shaved Parmesan (V, GF)

Wild Mushroom and Black Bean, Asparagus Enchiladas, Queso Oaxaca, Creamed Salsa Verde (V, GF)

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for April 2025 to September 2025

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 Reserve Cabernet Sauvignon | \$75 Bottle

A complex wine, with a long finish, boasting opulent flavors of black fruit, complimented by notes of spice and toasted oak.

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.

Canvas Brut, Blanc De Blancs, Italy | \$62 Bottle

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

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for April 2025 to September 2025

Sparkling, White & 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

Mionetto Avantgarde Prosecco | \$64 Bottle
This dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black licorice, and acacia blossom.

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ROSÉ

La Vieille Ferme Rosé | \$60 Bottle
Fresh and very fruity, with notes of red fruits, juicy nectarine and blood orange, perfectly balanced by the freshness of delicate acidic notes.

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Whispering Angel Rosé, Provence, France | \$65 Bottle
Peach, Cherry, Citrus Fruit and an Exotic Touch of Mango

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WHITES

Kendall Jackson Vintner’s Reserve Chardonnay | \$60 Bottle
Handcrafted in small vineyard lots throughout the entire winemaking process, our grapes are from California’s cool, coastal growing regions. Vintner’s Reserve Chardonnay is fruit-forward, divinely complex, approachable and exceptionally food-friendly.

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Chateau Ste. Michelle Riesling | \$56 Bottle
Inviting and easy to drink with flavors of white peach, apricot, pear and zesty grapefruit

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Whitehaven Sauvignon Blanc | \$70 Bottle
Classic aromas of ripe pink grapefruit, lime zest and tropical fruits are complemented by suggestions of lemongrass, green pepper and tomato leaf. The palate is crisp and vibrant, lifted by bright, generous citrus notes layered with white peach, guava and passion fruit. Brilliantly concentrated and textured, subtle suggestions of sea spray add to the stylish, lingering finish.

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Mer Soleil Reserve Chardonnay | \$72 Bottle
Layered aromas and flavors with hints of citrus brown spice and honeysuckle on the nose. Round and creamy, featuring notes of lemon squares and baked croissant. A refreshing, clean finish.

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REDS

Catena Vista Flores, Malbec | \$68 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. The finish presents soft, well-integrated tannins with bright, crisp acidity.

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Elouan, Pinot Noir | \$72 Bottle
Aromas of bright cherry, plum pie, cocoa and hints of baking spice. The palate is rich and well-balanced with notes of raspberry jam, candied cranberry, and wild bramble with a smooth, medium finish.

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Joel Gott Palisades Red Blend | \$64 Bottle
Aromas of red cherries, chocolate, leather, cherry compote, baking spices and notes of toasted oak

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Rodney Strong Sonoma Cabernet Sauvignon | \$74 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, lingering spicy oak flavors with a velvety lush finish.

Daou Cabernet Sauvignon | \$80 Bottle
Supple, ripe tannins provide ample backbone for the layers of boysenberry, black cherry, licorice and dried herb flavors

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers! Bartender Fee is \$225 for 3 hours of service

SEASONAL COCKTAIL FEATURE

Smoked Old Fashioned | \$20 per drink
Patron Tequila, Black Cherry Syrup, & Cherry Bark Vanilla Bitters

Hyatt Espresso Martini | \$20 per drink
Patron Reposado Tequila, Espresso Cinnamon Syrup, Cold Brew Coffee

Spicy Margarita | \$20 per drink
Patron Silver Tequila, Thai Chili Syrup, Fever Tree Classic Margarita Syrup, Fire Water Bitters

Butterfly Paloma | \$20 per drink
Patron Silver Tequila, Filthy Paloma Mix, Lime Juice, Sparkling Pink Grapefruit Juice

Bloody Maria | \$20 per drink
Patron Reposado Tequila, Lime Juice, Thai Chili Syrup, Bloody Mary Mix, Sparkling Cucumber Juice

DESERT MULE

Tito’s Vodka, Ginger Beer, Fresh Squeezed Lime

\$18*Per Drink*

JALAPEÑO MARGARITA

PALOMA FRESCA

Patron Silver Tequila, Fresh Grapefruit Juice, Agave Nectar, Soda

\$18*Per Drink*

BEEES KNEES

Beefeater Gin, Lemon Juice and Honey

\$18*Per Drink*

BOULEVARDIER

Jalapeño Infused Don Julio Blanco, Lime Juice, Agave Nectar,
Tajin Rim

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\$18*Per Drink*

TIJUANO MARGARITA - NON ALCOHOLIC

Seedlip Grove 42, Fresh Lime Juice, Agave, Salt Rim

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\$18*Per Drink*

LYCHEE LEMONADE - NON ALCOHOLIC

Re'al Lychee, Lemonade

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\$18*Per Drink*

Crown Royal, Sweet vermouth, Campari, Orange Peel

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\$18*Per Drink*

NEW FASHIONED - NON ALCOHOLIC

Ritual Whiskey Alternative, The Zero Proof Bitters, Demerara
Sugar Syrup

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\$18*Per Drink*

IW BOURBON SMASH

Makers Mark, Strawberries, Mint, Simple Syrup, Lemon Juice

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\$18*Per Drink*

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for April 2025 to September 2025

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Bartender Fee is \$225 for 3 hours of service

HOST SPONSORED BAR - PER PERSON

These packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

SIGNATURE BAR

Featuring Hyatt's House line of spirits and wine. Conciere: Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, and Scotch

First Hour | \$30 Per person

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Second Hour | \$20 Per person

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Each Additional Hour | \$16 Per person

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PREMIUM BAR

Featuring: Tito's Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Irish Whiskey, Chivas Regal 12 Scotch.

First Hour | \$38 Per person

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SUPER-PREMIUM BAR

Featuring: Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Makers Mark Bourbon, Crown Royal Canadian Whisky, Jameson Irish Whiskey, Jack Daniels American Whiskey, Johnnie Walker Black Scotch, and Del Maguey Vida Mezcal.

Second Hour | \$22 Per person

Each Additional Hour | \$17 Per person

HOST SPONSERED BAR - PER DRINK

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

Signature Bar - Per Drink

Signature Cocktails, 16.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Signature Wines, 16.00 Champagne, 16.00 Hard Seltzers, 11.00 Athletic Brewing NA Beer, 11.00 Fever Tree Ginger Beer 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Premium Bar - Per Drink

Premium Cocktails, 18.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Premium Wines, 18.00 Champagne, 18.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 10.00 Athletic Brewing NA Beer, 11.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Super Premium Bar - Per Drink

Super Premium Cocktails, 20.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Super Premium Wines, 20.00 Champagne, 20.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 11.00 Athletic Brewing NA Beer, 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

BEER & WINE BAR PACKAGES

Featuring: Canvas House Wines, La Quinta IPA, Bud Light, Michelob Ultra, Corona, Blue Moon, White Claw Seltzer, High Noon Seltzer, Fever Tree Ginger Beer, Athletic Brewing Non-Alcoholic Beer

Host Sponsored Beer & Wine - Per Drink

Signature Wines, 16.00 Champagne, 16.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Hard Seltzers, 11.00 Athletic Brewing NA Beer, 11.00 Fever Tree Ginger Beer 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Host Sponsored Beer & Wine - Per Person

First Hour: \$22.00 Second Hour: \$20.00 Each Additional Hour: \$16.00

First Hour | \$42 Per person

Second Hour | \$24 Per person

Each Additional Hour | \$19 Per person

NO-HOST BAR

Signature No-Host Bar

Signature Cocktails, 16.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Signature Wines, 16.00 Champagne, 16.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer 10.00 Athletic Brewing NA Beer, 11.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Premium No-Host Bar

Premium Cocktails, 18.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Premium Wines, 18.00 Champagne, 18.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 10.00 Athletic Brewing NA Beer, 11.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00

Super Premium No-Host Bar

Super Premium Cocktails, 20.00 Domestic Beer, 11.00 Premium and Imported Beer, 12.00 Local Beer, 13.00 Super Premium Wines, 20.00 Champagne, 20.00 Hard Seltzers, 11.00 Fever Tree Ginger Beer, 11.00 Athletic Brewing NA Beer, 10.00 Juices, 9.00 Mineral Water, 8.00 Pepsi Soft Drinks, 8.00 Red Bull, 10.00



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