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. $58 Per Guest on Designated Day, $68 Per Guest on All Other Days 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

MONDAY & THURSDAY SUNRISE FRESH START

Selection of Chilled Juices

Citrus Mint Infused Water

Sliced Varietal Melon and California Grapefruit Segments (VG, GF, DF)

Whole Bananas, Seasonal Stone Fruits, and Honeycrisp Apples (VG, GF, DF)

Warm Baked Cinnamon Rolls (V), Butter Croissant (V), Gluten Free Blueberry Muffin (V, GF)

Greek Yogurt Parfait
Honeyed Apricot, Fresh Blueberry, and Crisp House Made Granola (V, N)

Build Your Own 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

TUESDAY & SATURDAY SUNRISE FRESH START

Selection of Chilled Juices

Cucumber Mint Infused Water

Golden Pineapple Wedges, Sliced Honeydew (VG, GF, DF)

Whole Bananas, Granny Smith Apples and Fresh Strawberries (VG, GF, DF)

Maple Pecan Danish (V), Apple Cinnamon Muffins (V), Chocolate Croissants (V)

Warm Vegan Farro Porridge, Soy Milk, Maple, Golden Raisins, Candied Pecans (VG, DF, N)

Cage Free Scrambled Eggs, Caramelized Onions, Spinach, Roasted Tomatoes, Aged Parmesan (V, GF)

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

$58 Per Guest

WEDNESDAY & SUNDAY SUNRISE FRESH START

FRIDAY SUNRISE FRESH START

Selection of Chilled Juices

Pineapple Ginger Infused Water

Sliced Cantaloupe, Halved Oranges and Red Seedless Grapes (VG, GF, DF)

Whole Bananas, Gala Apples, and Fresh Blueberries (VG, GF, DF)

Orange Cranberry Scones(V), Lemon Poppy Seed Muffins (V) Mini Apple Danish (V)

Bircher Muesli with Oat Milk, Dried Cherry, Cardamom, Diced Apple, Toasted Almond and Local Wildflower Honey (V, DF, N)

Breakfast Strata, Butternut Squash with Baby Kale and Aged Cheddar (V)

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

$58 Per Guest

Selection of Chilled Juices

Strawberry and Basil Infused Water

Golden Pineapple Wedges, Sliced Seasonal Melon (VG, DF, GF)

Whole Bananas, Black Plums, and Strawberries (VG, DF, GF)

Sliced Banana Bread (V), Orange Cranberry Muffins (V), & Cheese Danish (V)

Vegan Overnight Oats, Ginger-Apricot Preserves, Toasted Pistachio (VG, DF, N)

Western Cage Free Egg Frittata, Sweet Peppers, Onion, Applewood Smoked Bacon, Local Goat Cheese (GF)

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

$58 Per Guest

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025

Sunrise Fresh Start Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. Attendant required at $225 per 50 guests V= Vegetarian (contains dairy and egg)VG= 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, Whole Wheat Paneer

$19 Each

LOW FAT GREEK YOGURT PARFAITS (V)

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

$14 Per Guest

PECAN PRALINE FRENCH TOAST (V, N)

Candied Pecans, Maple Syrup, Whipped Sweet Cinnamon Butter

$16 Per Guest

CURED SLICED SALMON (DF, GF)

Regular and Everything Bagels

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 (VG, DF, GF)

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

$19 Per Guest

ORGANIC GLUTEN FREE OATMEAL (GF, DF, VG)

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

FALL STRATA

Sautéed Baby Winter Greens, Shredded Provolone & Chicken Apple Sausage

$17 Per Guest

AVOCADO TOAST (VG)

Smashed California Avocados, Coachella Mix Micro Greens, Pickled Red Onion, Everything Seasoning, Toasted Wheat Paneer

$17 Per Guest

OMELET STATION

Prepared to order. Create your own Omelet from a selection of Breakfast Meats, Shredded Cheeses, and Seasonal Vegetables using Cage Free Eggs (V), Egg Whites (V), and Egg Beaters (VG). Chef Attendant Required at $225.00 per 40 guests

$30 Per Guest

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. 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 (VG, DF, GF)

SOCAL BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juices

Varietal Melons with Lime, Pineapple Wedges (VG, GF, DF)

Bircher Muesli with Oat Milk, Dried Cherry, Cinnamon, Diced

Freshly Baked Pastries (V)

Honey Infused Greek Yogurt Parfaits, Cranberry Apple Compote, House Made Granola (V)

Freshly Scrambled Cage Free Eggs (V)

Applewood Smoked Bacon (DF, GF)

Local Chicken Sausage Links (GF, DF)

Homestyle New Crop Potatoes, Sweet Spanish Onion, Fresh Herbs (VG, DF, GF)

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

$68 Per Guest

Apple, Toasted Almond and Local Wildflower Honey (V, DF, GF, N)

House Made Pastries and Local Specialties (V)

Freshly Scrambled Cage Free Eggs, Baby Spinach, Roasted Tomatoes on the Vine

Applewood Smoked Bacon (DF, GF)

Local Chicken Sausage Links (GF, DF)

Carnitas Poblano Hash, Crisp Roasted Potato, Caramelized Spanish Onion, Sweet Bell Peppers and Chipotle (DF, GF)

Roasted New Potatoes with Fresh Herbs (VG, DF, GF)

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

$75 Per Guest

BALANCE BREAKFAST BUFFET

Selection of Chilled Juices

Local and Seasonally Inspired Sliced and Whole Fruit (VG, DF, GF)

Low Fat Greek Yogurt Parfait, Fresh Mixed Berry Compote, Crisp House Granola (V)

Freshly Baked Pastries (V)

Scrambled Cage Free Eggs, Snipped Chives (V)

Freshly Scrambled Egg Whites with Baby Spinach and Oven Cured Tomatoes (V, DF)

Applewood Smoked Bacon (GF, DF)

Local Chicken Sausage Links (GF, DF)

Whole Grain French Toast, Warm Maple Syrup, Whipped Butter (V)

Spice Roasted Fingerling Potatoes and Garden Thyme (VG, DF, GF)

Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

$72 Per Guest

BAJA BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juices

Sliced Papaya and Lime, Pineapple Wedges (VG, DF, GF)

Local Honey Yogurt (V, GF), Fresh Berries, Crisp Granola (VG, DF)

House Made Pastries and Local Specialties (V)

Freshly Scrambled Cage Free Eggs with Mexican Style Chorizo, (GF)

Chilaquiles, Salsa Verde, Pickled Red Onion, Queso Fresco (V, GF)

Refried Black Beans, Cotija Cheese (V,GF)

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

$75 Per Guest

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025

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)VG= 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

AUTUMN HARVEST QUICHE (GF, V)

Vegetarian Crustless Quiche, Caramelized Spanish Onion, Baby Kale, Honey Nut Squash and Local Artisan Cheese, Presented with Herbed 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)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

APPLE ORCHARD (MONDAY & THURSDAY)

Varietal Selection of Apples (VG, GF, DF)

Cinnamon Apple & Date Bars(V)

White Chocolate Dipped Apple Pops (V, VG)

Spiced Apple Cider Sangria (VG, GF, DF)

PICK ME UP (TUESDAY & SATURDAY)

Miniature Espresso Crème Tarts (V)

Chocolate Covered Espresso Beans (V, GF)

Sundried Dates & Apricots (VG, GF, DF)

Mocha Hazelnut Crème Puff (V, N)

$22 Per Guest

Starbucks Bottled Cold Brew Coffee (V,GF)

$27 Per Guest

HEALTH BREAK (WEDNESDAY & SUNDAY)

Individual Fruit Cocktails of Blueberry, Red Grape and Citrus Segments (VG,DF,GF)

Assorted Individual Yogurts (V,GF)

House Made Energy Bars (VG,DF,GF,N)

Oatmeal Raisin Cookies (V)

Organic Fruit Juices and Teas

$23 Per Guest

BOOST (FRIDAY)

Pineapple-Strawberry Brochettes (VG,GF,DF)

Your guests can create their 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)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ANTIOXIDANT BREAK (MONDAY & THURSDAY)

Assorted Kind and Kashi Bars (V)

Rosemary Roasted Marcona Almonds (VG, GF, N)

Dark Chocolate Covered Blueberries (V, GF)

Green Tea Panna Cotta, Minted Chantilly (V, GF)

Variety of Individual Local Fresh Pressed Juices (VG, DF, GF)

$32 Per Guest

CHIPS & MORE (TUESDAY & SATURDAY)

House Made Corn Tortilla Chips (VG, DF, GF)

Fire Roasted House Salsa (VG, DF, GF)

Citrus Lime Guacamole with Pico de Gallo (VG, DF, GF)

Warm Queso (V, GF)

Margarita Mocktails

$34 Per Guest

CALIFORNIAN (WEDNESDAY & SUNDAY)

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

Santa Maria Style Tri Tip Tartine, Horseradish Boursin Spread

Avocado Toast, Charred Petite Tomato, Local Goat Cheese,

THE LEMON (FRIDAY)

Chilled Bee Sweet Lemonade (VG, GF, DF)

Citrus Cured Salmon, Yuzu Cream Cheese Tea Sandwiches

Lemon and Roasted Garlic Warm Spinach Dip (V, GF)

Toasted Baguette and Grilled Pita (V)

Coachella Micros (V)

Sliced Grimmway Farms Carrot Coffee Cake, Molasses Cream Cheese Frosting (V, N)

Sweet Tea with Local Honey and Mint

$36 Per Guest

Lemon Pistachio Financier (V, N)

Mini Lemon Eclairs (V)

$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)VG= 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
Vanilla (V), Chocolate (V), Red Velvet (V), Salted Caramel (V)

SNACKS

Whole Market Fruits (VG, DF, GF) | $5 Each

Sliced Seasonal Fresh Fruits (VG, DF, GF) | $12 Per Guest

Seasonal Individual Greek Yogurt (V, GF) | $7 Each

Roasted Mixed Nuts (VG, DF, GF, N) | $9 Per Guest

House Fried Potato Chips | $12 Per Guest

Assorted Clif and Kind Bars | $7 Each

Individually Wrapped Assorted Chips, Pretzels, and Popcorn | $7 Each

Variety of Ice Cream and Frozen Treats (V) | $72 Per Dozen

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A La Carte Beverages

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

ASSORTED BOTTLED BEVERAGES

Assorted Cranberry, Orange and Apple Juice

Starbucks Frappuccinos

Iced Teas and Lemonade

$9 Each

SOFT DRINKS

Regular, Diet & Decaffeinated Pepsi Soft Drinks | $8 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

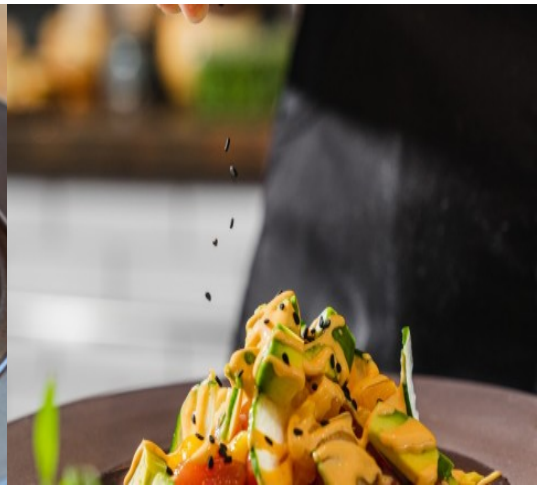
$48 Per Guest

AND MORE

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

Sabazon Acai Energy Drinks | $9 Each

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 2025



Buffet Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be $90 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)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

BARBEQUE BUFFET (SUNDAY)

Napa Cabbage Slaw (V, GF, DF)
Julienne Carrot, Green Onion, Cilantro Agave-Lime Vinaigrette

Honey Mustard Potato Salad, Sweety Drop Peppers (V, GF, DF)

Baby Iceberg Wedge Salad
Tear Drop Tomatoes, Cucumbers, Red Onion, Avocado Ranch and Apple Smoked Bacon, Blue Cheese Vinaigrette

Creamy Cheddar Mac & Cheese, Herbed Bread Crumbs (V)

Barbeque Style Baked Beans (VG, GF, DF)

Sweet Barbeque Glaze Chicken (GF, DF)

Sliced 14 Hour Smoked Brisket, Bourbon Barbeque Glaze (GF, DF)

Pecan Smoked Sausage (DF, GF)

Sliced Pickles, Onions, Texas Style Barbeque Sauce (V, DF, GF), Pullman Bread (V, DF)

Warm Apple Caramel Bread Pudding (V)

Chocolate Chip Blondies and Brownies (V, N)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 Per Guest

MEDITERRANEAN BUFFET (MONDAY)

Cannellini Bean Soup, Tuscan Kale and Roasted Garlic (VG, DF, GF)

Arugula Frisee Salad (V, GF, N)
Hearts of Palm, Shaved Pecorino, Pine Nuts, Tear Drop Tomatoes, White Balsamic Dressing

Chopped Mediterranean Salad (V, GF)
Hearts of Romaine, Cucumber, Roma Tomato, Giardiniera Vegetables, Local Feta Cheese, Chickpeas, Lemon Parsley Vinaigrette

Cavatappi Pasta (V)
EVOO Shallot Confit, Wilted Spinach, Marinated Artichoke Hearts, Fines Herbs, Sundried Tomato Cream Sauce

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 with Oregano, Basil and Roasted Garlic (VG, DF, GF)

Petite Tiramisu (V)

Mini Cannolis (N, V)
Sweet Whipped Ricotta, Toasted Pistachio, Tiny Chocolate Chips

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 Per Guest

TASTE OF ASIA BUFFET (TUESDAY)

Egg Drop Soup (DF)
Green Peas, Diced Carrots, Scallions, and Corn

Asian Chopped Salad (VG, DF, GF)
Shredded Cabbage, Red Peppers, Julienne Carrots, Edamame, Scallions, Toasted Sesame Seeds, Ginger Sesame Dressing

Smashed Cucumber Salad (VG, DF, 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

Garlic Fried Jasmine Rice (VG, DF, GF)

Tofu Vegetable Stir Fry (VG, DF, GF)
Water Chestnuts, String Beans, Fresh Ginger

Crisp Spring Rolls, Sweet Chili Sauce (VG, DF)

Butter Mochi Cake (V, GF)

Yuzu Matcha Cheesecake (V)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 Per Guest

ON THE BORDER BUFFET (WEDNESDAY)

Tortilla Soup (DF, GF)
Spicy Tomato Broth, Pulled Chicken, Avocado Crema, Crispy Julienne Tortilla, Chopped Cilantro

Arcadian Mixed Greens (V, GF)
Sliced Cucumbers, Queso Fresco, Cherry Tomatoes, Black Beans, Fire Roasted Corn, Salted Tortilla Strips, Ancho Cilantro Ranch

Citrus Salad (VG, DF, GF)
Jicama, Arugula, Red Quinoa, Orange & Grapefruit Supremes, Agave Vinaigrette

Borracho Beans (VG, DF)
Tomato, Onion, Cilantro, Jalapeno, La Quinta Lager

Spanish Style Tomato Rice (VG, DF, GF)

Chicken Tinga, Chipotle Pulled Chicken (DF, GF)

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

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

Warm Churros, Spiced Chocolate Sauce (V)

Traditional Flan, Vanilla Bean Caramel (V, GF)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 Per Guest

COMFORT BUFFET (THURSDAY)

Wild Mushroom Soup, Toasted Barley, Baby Kale and Citrus (VG)

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

Roasted Red and Yellow Beet Salad (V, GF, N)
Baby Kale, Toasted Walnut, Shaved Pecorino, EVOO and Aged Balsamic Vinegar

White Cheddar Mac & Cheese, Garden Herb Breadcrumbs (VG

Garlic Green Beans, Heirloom Baby Carrots, Herb Oil (VG, GF)

CHEF'S HARVEST TABLE BUFFET (FRIDAY)

Roasted Yellow Pepper & Potato Bisque (GF, V)

Little Gem Salad (V, GF, N)
Asian Pear, Palm Dates, Pecorino Romano, Pickled Onion, Toasted Walnuts, Champagne Vinaigrette

Couscous Salad with Root Vegetables and Ricotta Salata (V, GF)

Roasted Zucchini, Fall Squash, Fennel, Celeriac, Fresh Herbs and Olive Oil (VG, DF, GF)

Baby Green Bean Potato Medley, Warm Whole Grain Mustard Vinaigrette (VG, DF, GF)

Roasted Breast of Chicken, Maple Glazed Sweet Potato, Pomegranate and Rosemary (GF, DF)

Santa Maria Style Ancho Amber Glazed Tri Tip of Beef, Roasted Mushroom Medley (DF)

Pecan Squares (V, N)

Strawberry Shortcake (V)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 Per Guest

Paillard Chicken, Honey Sumac Dusted Carrots, Charred Lemon Salsa Verde (DF, GF)

Acapulco Gold Marinated Flank Steak (GF, DF)
Apple, Acorn Squash, and Roasted Garlic, Green Peppercorn Demi

Almond & Fig Tarts (V, N)

Chocolate Date Cheesecake (V)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 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, GF)
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, Horseradish Pickles, Aged Sharp Cheddar, Provolone and American Cheeses, Tomato Ketchup, Yellow Mustard, Mayonnaise

Brioche Hamburger Buns (V)

House Fried Kettle Chips (VG, DF, GF)

German Chocolate Cake (V)

Strawberry Cheesecake Tarts (V)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 Per Guest

SEASONAL DELI (ANY DAY)

Butternut Squash Soup
Bacon, Crème Fraiche, Snipped Chives

Amish Potato Salad (V, GF, DF)

Crisp Romaine, Grape Tomatoes, Persian Cucumber, Black Olives, Pepperoncini, Aged White Cheddar, Croutons and Herb Vinaigrette (V)

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 Dijonaise (V)
- Local Assorted Baked Breads (Gluten Free Bread available on request) (V)

Spinach Wrap (VG, DF)
Grilled Harvest Vegetables, Roasted Red Pepper Hummus

House Fried Kettle Chips (VG, DF, GF)

White Chocolate Macadamia Nut Cookies (V, N)

Salted Caramel Cupcakes (V)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

$80 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)VG= 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, Garden Vegetables, Herbed Tomato Broth, Cannellini Beans (VG, DF)

Little Gem Salad, Fire Roasted Corn, Hot House Tomato, Candied Fresno, Pickled Onion Agave-Lime Black Beans, Crisp Tortilla, Avocado Ranch (V, GF)

Organic Mixed Green Salad, Heirloom Cherry Tomato, English Cucumber, Local Goat Cheese, Black Pepper Balsamic Vinaigrette (V, GF)

Fall Apple Salad, Toasted Farro, Baby Spinach, Local Feta, Split Grapes, Spiced Cider Dressing (V)

Tossed Caesar Salad, Aged Parmesan, Garlic Crouton

Baby Kale Salad, Radicchio, Quick Pickled Blackberries, Candied Pecans, Maple-Sweet Potato, Champagne Shallot Vinaigrette (V, GF, N)

ENTREES (CHOOSE ONE OPTION)

Honey Barbecue Breast of Chicken | $62 Per Guest
Baked Creamy White Cheddar Macaroni & Cheese, Roasted Brussel Sprouts, Crookneck Squash, Bacon Gremolata

Pan Seared Pacific Catch (GF) | $70 Per Guest
Mushroom & Wild Rice Pilaf, Butternut Squash Puree, Citrus Fennel Apple Slaw, Blood Orange Vinaigrette

Seared French Breast of Chicken (GF) | $65 Per Guest
Winter Greens Parmesan Risotto, Roasted Broccolini, Heirloom Carrots, Roasted Chicken Jus

Coffee Guajillo Chili Rub Petit Filet (GF) | $72 Per Guest
Gold Potato-Sweet Butter Puree, Seasonal Baby Squash Medley, Fire Roasted Tomato, Napa Demi

Pan Seared Sustainable Salmon (GF) | $68 Per Guest
Parsnip Puree, Petite Buttered Turnip and Turnip Greens, Roasted Cherry Tomato, Citrus Chive Butter

Grilled Chateau Loin (GF, DF) | $65 Per Guest
Roasted Herbed Fingerling Potatoes, Wild Local Mushroom Ragout, Wilted Spinach, House Steak Sauce

Sonoma Wine Braised Short Rib (GF) | $68 Per Guest
Whipped Potato Puree, Roasted California Field Carrots, Caramelized Cipollini Onions, Haricot Verts, Natural Braising Jus

DESSERT (CHOOSE ONE OPTION)

Apple Crostata (V)
Vanilla Whipped Cream, Cinnamon Streusel

Hazelnut Praline Cake (V, GF, N)
Hazelnut Dacquoise, Vanilla and Chocolate Mousse

Vanilla Bean Cheesecake (V)
Seasonal Fruit, Chocolate Décor

Flourless Chocolate Cake (V, GF)
Milk Chocolate Mousse, Raspberry Coulis

Dulce de Leche Cake (V, N)
Almond Streusel, Vanilla Chantilly

Lemon Tart (V)

Blueberry Conserves, Toasted Meringue

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

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, Italian Herb Dressing, Italian Roll

Black Forest Ham
with Gruyere Cheese, Whole Grain Mustard, Horseradish Pickle Relish, and 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

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

Kettle Potato Chips (VG, DF, GF)

Chocolate Chip Cookie (V)

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)

TUESDAY

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

WEDNESDAY

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

THURSDAY

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

FRIDAY

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

SATURDAY

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

SUNDAY

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

All Prices Subject to 26% Service Charge & Applicable Sales Tax Menu offerings for September 2024 to March 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, N)

Heirloom Tomato Bruschetta on Creamy Goat Cheese Toast (V)

Prosciutto Wrapped Plum, Mozzarella, Garden Basil (GF, V)

Brie Grilled Cheese, Candied Fresno (V)

Stuffed Peppadew, Peppered Boursin Cheese (V, GF)

California Roll, Soy Pearls (DF)

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

Southwest Chicken Salad Tart (DF)

$12 Per Piece

HOT HORS D'OEUVRES (TRAY PASSED OR DISPLAYED)

Chicken Harissa Meatballs, Cilantro Mint Crema

Black Bean Empanada, Pasilla Aioli (V, DF)

Crisp Parmesan Artichoke Beignet, Spicy Marinara (V)

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)

Spanakopita, Spinach, Zesty Feta, Greek Spices in Filo (V)

Bacon Wrapped Jalapeno Chicken (GF, DF)

Vegetable Samosa, Mango Chutney (V, DF)

Crisp Shrimp Firecracker, Crab Cream Cheese, Sambal Chili

$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. Priced based on two 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, and Scallions

$45 Per Guest

FRESH MARKET CRUDITES

Broccoli Florets, Carnival Cauliflower, Celery Hearts, Baby Sweet Peppers, Carrot Points, Cherry Tomatoes, Mixed Radish (VG, DF, GF)

Pita Chips and Seeded Lavash (VG, DF)

Three Olive and Sun-Dried Tomato Tapenade (VG, DF, GF)

Roasted Red Pepper Hummus (VG, DF, GF)

Avocado Ranch (V, GF)

Fire Roasted Sweet Onion Dip (V, GF)

$26 Per Guest

CHEF PAIRED LOCAL CHEESES

Local Handcrafted Cheeses (V, GF)

Apricot Chutney (VG, DF, GF)

Roasted Candied Pecans, Seasonal Dried and Fresh Fruits, Local Honey, Quince Paste (VG, DF, GF)

Artisan Breads and Lavash (V)

$35 Per Guest

ON THE COAST

Pacific Oysters on the Half Shell (GF, DF)

Court Bouillon Poached Prawns (GF, DF)

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

Shallot Mignonette (VG, DF, GF)

Horse Radish, Lemon Wedge, Titos Cocktail Sauce (GF, DF, VG)

$56 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 Date Balsamic Vinegar, EVOO, Sliced Baguette and Lavash

$36 Per Guest

SOCAL TACO BAR

Marinated Carne Asada, Charred Onions and Peppers (GF, DF)

Mojo Garlic Tossed Carnitas (GF, DF)

Fire Grilled Cilantro Lime Chicken (GF, DF)

Pico de Gallo, Cilantro, Diced Onions, Flour (VG, DF) and Corn Tortillas (VG, GF, DF), Limes, Radish, Queso Fresco, Mexican Crema, Salsa Verde, Fire Roasted Salsa & Salsa Macha (Contains Nuts)

$40 Per Guest

LOADED GIANT TATCHOS BAR

Tator Tots

Green Chile Queso (GF)

Ground Beef Chile, Black Beans (GF, DF)

Achiote Spiced Chicken (GF, DF)

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

$42 Per Guest

TOSTADA STATION

Smoked Chipotle Pulled Chicken Tinga (DF, GF)

Mojo Style Pork Carnitas (DF, GF)

Ground Beef Picadillo (DF, GF)

Refried Beans (VG, DF, GF)

Crisp Corn Tortillas (VG, DF, GF)

Guacamole, Shredded Lettuce, Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Queso Fresco, Shredded Cheddar, Limes

$46 Per Guest

SLIDER BAR (CHOOSE THREE):

All Beef Slider - Caramelized Onions, Special Sauce, American Cheese

FROM THE GARDEN (CREATE YOUR OWN SALAD)

Romaine Hearts, Hydro Bibb, Sweet Mix Greens

Herb Roasted Garbanzo Beans, Heirloom Cherry Tomatoes,

Bison Burger - Bacon Tomato Jam, Crispy Fried Onions, Sliced Provolone

Barbecued Wild Mushrooms, Smoked Chipotle Aioli, Pickled Red Onions (VG, DF)

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 (VG, DF, GF)

$46 Per Guest

Pickled Beets, Roasted Delicata Squash, Shredded Carrots, Kalamata Olives, Hard Boiled Eggs, Applewood Smoked Bacon, Broccoli, Sliced Persian Cucumber, Grilled Chicken

Shredded Cheddar, Blue Cheese Crumbles, Goat Cheese

Spiced Walnuts, Sliced Almonds

Buttermilk Ranch, Avocado Green Goddess, Balsamic Basil

$38 Per Guest

CHOCOLICIOUS

Sweet and Salty Brownies (V)

Chocolate Caramel Ganache Tart (V)

Chocolate Dipped Pretzel Rods (V)

Chocolate Coffee Opera Cake (V)

$28 Per Guest

POPCORN BAR (V)

Popcorn Flavors:
Creamery Butter, Caramel & Cheddar

Toppings:
Pretzels, Reese's Pieces, M&M's, Cherry Licorice Bites, Malted Milk Balls, Sour Gummies, Goldfish Crackers

$26 Per Guest

SUNDAE FUNDAY

Station Attendant Required - $225 per attendant

Vanilla and Chocolate Ice Cream (V, GF)

Cookie Pieces, Brownie Bits, Pound Cake Bites

Candy Pieces, Marshmallows, Toasted Pecans and Almonds, Strawberry Compote, Pineapple Compote, Hot Fudge, Caramel, Sprinkles, Whipped Cream

$32 Per Guest

DESIGNER S'MORES

*Outdoor events only

Honey Graham Crackers (V, DF)

Hershey Dark, White and Almond Chocolate

Jet Puff Jumbo Marshmallows

Reese's Peanut Butter Cups, Snickers, and Kit Kat Bars

$30 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 50 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 (VG, DF, GF)

Fig Apricot Chutney, Rosemary Scented Gravy (DF)

Autumnal Root Vegetable Medley, Whiskey Maple Glaze (VG, DF, GF)

Butter Brioche Rolls (V)

Carved to order, serves 30 guest

$750 Per Display

PEPPERCORN CRUSTED WHOLE NEW YORK SIRLOIN (DF, GF)

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

Creamy Sour Cream Mashed Potatoes, Snipped Chives (V, GF)

Caramelized Citrus Steak Sauce (V, GF, DF)

Warm Demi Baguette (V, DF)

Carved to order, serves 30 guests

$1100 Per Display

BAJA GRILLED ACHIOTE MAHI MAHI (GF)

Napa Cabbage Cilantro Slaw, Julienned Red Onion, Shaved Carrots (VG, DF, GF)

Roasted Chipotle Aioli (GF, V)

Pineapple Papaya Pico de Gallo (VG, DF, GF)

La Quinta Lager Borracho Beans, Tomatoes, Cilantro, Spanish Onion (VG, DF)

Warm Corn Tortillas (VG, DF, GF)

Carved to order, serves 30 guests

$775 Per Display

CRISPY HERBED PORCHETTA (DF, GF)

Roasted Golden Beet salad, Queso Fresco, Candied Walnuts, Winter Greens, Cider Vinaigrette (V, GF, N)

Herb Roasted Marble Potatoes (V, GF)

Spicy Tarragon Mustard, Garden Herbed Chimichurri (VG, DF, GF)

Petite Rolls (V)

Carved to order, serves 30 guests

$750 Per Display

GARDEN HERB DIJON CRUSTED PRIME RIB (DF, GF)

Baby Kale Caeser Salad, Shaved Parmesan Cheese, Herbed Croutons

Whipped Yukon Gold Mashed Potatoes (V, GF)

Creamed Horseradish (V, GF), Au Jus (DF, GF)

Au Jus (DF, GF)

Brioche Rolls (V)

Carved to order, serves 30 guests

24 HOUR SOUS-VIDE LEG OF LAMB (DF, GF)

Chile Honey Glazed Roasted Carrots (V, DF, GF)

Israeli Couscous Salad, French Trinity, Avocado Tzatziki (V, GF)

Grilled Naan(VG, DF)

Carved to order, serves 30 guests

$850 Per Display

$875 Per Display

ANCHO HONEY GLAZED ROAST PORK LOIN (DF, GF)

Grilled Broccolini Salad, Golden Raisins, Toasted Almonds, Cured Lemon Vinaigrette (VG, DF, GF, N)

Roasted Red Pepper Chutney (VG, DF, GF), Whole Grain Mustards (VG, DF, GF)

Jalapeno Corn Bread Muffins (V)

Carved to order, serves 30 guests

$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 stations - $225 per attendant for up to three hours. One attendant per every 50 guests. V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy FreeN= Contains Nuts

ARGENTINIAN GRILL

Coffee Chili Rubbed Tenderloin (GF, DF)

Rosemary Juniper Brined Boneless Half Chicken, (GF, DF)

Shawarma Spiced Whole Leg of Lamb (GF, DF)

Herbed Chimichurri (VG, DF) and Za'atar Avocado Tzatziki (GF, V)

Assorted Grilled Vegetables, Green Asparagus, Baby Bells, Pattypans (VG, DF, GF)

Grilled Naan (DF, VG)

Serves 30 guests

$1200

OAK WOOD FIRE PIZZA

Classic Cheese (V)
San Marzano Tomato Sauce, Mozzarella

Pepperoni
San Marzano Tomato Sauce, Natural Cased Pepperoni, Mozzarella

Artichoke Pesto (V, N)
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

Minimum of 25 people

$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 entreé 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)
Brown Butter Butternut Squash Puree, Toasted Pepitas, Grated Parmesan, Fried Sage

Smoked Pork Belly Burnt Ends (GF)
Stone Ground Creamy Grits, Shaved Fennel Apple Salad, Honey Peach Glazed BBQ Sauce

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 Winter Delicata Squash, Pickled Pearl Onions, Slivered

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 Melody Fennel Slaw, Whole Grain Mustard Beurre Blanc

Almonds, White Balsamic Vinaigrette

Arugula and Endive Salad (V, GF, N)
Local Palm Medjool 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)
White Wine Pickled Gold Beets & Shaved 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

Free Range Chicken (GF)
Lemon Thyme French Breast of Chicken, Tomato Provencal, Roasted Chicken Jus

Char Grilled Prime New York Center Cut Steak (GF)
Roasted Cipollini Onion, Caramelized Citrus Steak Sauce

Guajillo-Ancho Braised Short Rib (GF)
Mushroom Ragout, Seared Pearl Onions

French Breast of Chicken (GF)
Mission Fig-Aged Balsamic Glazed French Breast of Chicken, Roasted Radish, Fig Jus

Herb Crusted Rack of Lamb
Garden Mint Gremolata, Blackberry Balsamic Gastrique

PLANNER'S CHOICE DESSERT

Caramel Chocolate Bar, Banana Caramel Chantilly, Chocolate Soil (V, GF)

Chocolate Ganache Torte, Macerated Berries, Whipped Chantilly (V)

Bosc Pear Tart, Almond Cream, Sweet Vanilla Cream (V)

Caramel Apple Crumble, Powdered Sugar, Raspberry Coulis (V)

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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 (V, GF)

Roasted Celery Root and Butternut Squash Salad, Baby Kale, Pickled Red Onion, Shaved Fennel, Raspberry Cider Vinaigrette (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

ENTREES (CHOOSE ONE OPTION):

Pan Seared Beef Filet (GF) | $158 Per Guest
Whipped Yukon Potatoes, Roasted Jumbo Asparagus, Pearl Onion Confit, Mushroom Fricassee, Red Wine Demi Glace

Local Pacific Bass (GF) | $140 Per Guest
Potato Parsnip Puree, Haricot Vert Sauté, Roasted Autumn Squash, Fennel Citrus Slaw, Herb Dijon Beurre Blanc

Land and Sea (GF) | $165 Per Guest
Peppercorn Crusted Beef Filet, Seared Prawns, Roasted Garlic

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)

Mashed Potatoes, Lemon Scented Buttered Asparagus, Red Wine Bordelaise, Oven Roasted Tomato

La Quinta Lager Braised Short Rib | $130 Per Guest
Sweet Potato Puree, Ancho Honey Glazed Carrots, Roasted Broccolini, Natural Braising Jus, Citrus Gremolata

French Breast of Chicken (GF) | $135 Per Guest
Mission Fig-Aged Balsamic Glazed French Breast of Chicken, Roasted Radish, Rainbow Chard, Carrot Ginger Puree, Fig Jus

Grilled New York Center Cut Steak (GF) | $140 Per Guest
Dauphinois Potato, Grilled Broccolini, Herb Roasted Tomato, Caramelized Citrus Steak Sauce

DESSERT (CHOOSE ONE OPTION):

White Chocolate Lemon Cheesecake, Blueberry Compote (V)

Black Forest Cake, Cherry Coulis, Vanilla Chantilly, Chocolate Décor (V)

Carrot Cake, Cream Cheese Icing, Candied Carrot (V, N)

Chocolate Dome, Almond Dacquoise, Whipped Chantilly, Citrus Coulis (V)

ADD ON AN APPETIZER (CHOOSE ONE OPTION)

Local Cheese and Charcuterie, Quince Paste, Candied Pecans, Croccantini

Seared Diver Scallops (GF, N)
Honeynut Squash Puree, Bacon Crumble, Pistachio Sage Gremolata

Mahi Mahi Ceviche (GF, DF)
Red Onion, Diced Cucumber, Citrus Marinade

Maryland Style Crab Cakes
Apple Fennel Slaw, Harissa Aioli

$10 Per Guest

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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)

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

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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 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, Maple Glazed Kobocha Squash, Toasted Pepitas, Tart Dried Cherries, Whole Wheat-Brown Butter Croutons, Citronette (V)

Arcadian Mix Greens Salad, Heirloom Tomatoes, Candied Pistachios, Shaved Pear, Roasted Shallot Vinaigrette (VG, DF, GF)

Roasted Brussels Sprouts, Pan Roasted Ancho Glazed Carrots, Citrus Vinaigrette, Golden Raisins (VG, DF, GF)

Buttered Golden Potato Puree, Garden Chives (V, GF)

Pan Roasted Root Vegetables, Brown Butter Sage (V, GF)

Honey-Maple Glazed Sweet Potatoes, Snipped Sage (V, GF)

Petit Filet Mignon, California Mushroom, Bourbon Glace (GF, DF)

Pan Seared Pacific Bass, Butter Braised Fennel and Spanish Olives

Brown Sugar-Garlic Roasted Pork Loin, Pan Jus (GF, DF)

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)

$195 Per Guest

LATIN INSPIRED

CALIFORNIA DREAMIN

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

Wheat Berry Salad, Honey Glazed Delicata Squash and Carrots, Local Roasted Dates, Creamy Lemon Vinaigrette, Fresh Picked Dill (V, GF)

California Cobb with Hard Boiled Egg, Applewood 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, Winter Greens (VG, GF, DF)

Crispy Brussel Sprouts, Maple Sorghum, Smoked Bacon, Apple Cider, Toasted Papitas (GF, V)

Balsamic Spicy Mustard Marinated Santa Maria Wagyu Tri-Tip (GF, DF)

Juniper Rosemary Brined Semi Boneless Half Chicken (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)

Citrus Financier (V, N)

Warm Sticky Date Pudding, Cali Whiskey Sauce (V, N)

Honey Panna Cotta (V)

$199 Per Guest

AMERICAN COMFORT

Southwest Romaine Salad Queso Fresco, Black Beans, Chery Tomato, Sliced Cucumber, Shaved Radish Avocado Ranch

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)

Borracho Beans, Queso Fresco (V, GF)

Spanish Style Tomato Rice (VG, GF, DF)

Cheese Enchiladas, New Mexico Chili Sauce, Queso Fresco, Pico de Gallo (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, Tequila Caramel (GF, V)

Dulce de Leche Filled Churros (V)

Tres Leches Cake, Vanilla Chantilly (V)

$169 Per Guest

Potato and Leek Soup, Bacon Lardons

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

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

California Pacific Bass, Lemon Caper Sauce, Grilled Asparagus, Crispy Onions (GF)

Rotisserie Style French Brest of Chicken, Heirloom Carrots, Roasted Red Pearl Onions, Confit Garlic White Wine Sauce (GF,DF)

Pepper Crusted Sliced Sirloin (GF, DF) Creamy Horseradish, Sea Salt, Parker House Rolls (V)

Romanesco Cauliflower, Sweety Drop Peppers, Citrus Butter (V, GF)

Creamy Mashed Gold Potatoes, Herb Butter, Snipped Chives (V, GF)

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

Carrot Cake Squares, Toasted Pecans, Candied Carrot (V, N)

Almond Tarts (V, N)

Chocolate Mousse Cake (V)

$185 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 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.

SEASONAL WINE FEATURE: FINCA EL ORIGEN & SANTA CAROLINA

Santa Carolina is one of Chile's oldest wineries. Established in 1875 by Luis Pereira, the winery was named in honor of his wife, Carolina Iniguez. From Chile's largest wine region, the Maule Valley has some of the oldest vineyards in the country and grapes from the interior and coastal drylands result in red wine with a lot of character. The mission of the wine making team is to produce wines of superior quality with a focus on innovation and long-term sustainability. Santa Carolina is certified sustainable, carbon neutral and bottled in light weight glass (+80% of total volume) An Argentinian Winery in Uco Valley, at the foothills of the Andes mountains. The winery's well-drained soil and high altitude, with intense sun during the day and cold nights, translates into a wine that is rich in flavor. The water used to irrigate the vineyards comes from a natural glacier-fed spring, the purity of this fresh water is then transferred to the grapes. Finca El Origen winery is family owned & operated & is certified vegan, carbon neutral and bottled in light weight glass (+80% of total volume).

Finca el Origen Reserva Chardonnay | $65 Bottle
Fragrant notes of green apple, pear, citrus and light mineral-like aromas. This versatile wine pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken.

Carolina Reserva Cabernet Sauvignon | $65 Bottle
This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta.

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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

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

WHITES

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

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.

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.

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.

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.

ROSE

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

La Vielle Ferme Rose | $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.

REDS

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.

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.

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.

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

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

Hand Crafted Cocktails

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

DESERT MULE

Tito's Vodka, Ginger Beer, Fresh Squeezed Lime

$18 Per Drink

PALOMA FRESCA

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

$18 Per Drink

BOULEVARDIER

Crown Royal, Sweet vermouth, Campari, Orange Peel

$18 Per Drink

BEES KNEES

Beefeater Gin, Lemon Juice and Honey

$18 Per Drink

JALAPEñO MARGARITA

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

$18 Per Drink

IW BOURBON SMASH

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

$18 Per Drink

TIJUANO MARGARITA - NON ALCOHOLIC

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

$18 Per Drink

NEW FASHIONED - NON ALCOHOLIC

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

$18 Per Drink

LYCHEE LEMONADE - NON ALCOHOLIC

Re'al Lychee, Lemonade

$18 Per Drink

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Bar Packages

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

SIGNATURE BAR

Featuring Hyatt's House line of spirits and wine. Conciere: Vodka,

the guarantee or actual attendance, if higher.

Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, and Scotch

First Hour | $30 Per person

Second Hour | $20 Per person

Each Additional Hour | $16 Per person

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

Second Hour | $22 Per person

Each Additional Hour | $17 Per person

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.

First Hour | $42 Per person

Second Hour | $24 Per person

Each Additional Hour | $19 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

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

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

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