



HYATT REGENCY SAN FRANCISCO  
MEETING & EVENT MENUS



# Breakfast of the Day

Allow your attendees to experience our world-class cuisine while still managing your bottom line. Choose the day's feature at \$63 per person. Or any buffet, any day for \$69 per person.

## EARLY RISER - MONDAY

- Chilled Orange Juice and Cranberry Juices
- Local and Seasonally Inspired Fruit
- Butter Croissant, Ginger Peach Scone, Gluten Free Cranberry Muffin
- Overnight Oats with Chia Seeds, Seasonal Berries, Sliced Almonds, Toasted Coconut
- Spring Frittata of Delta Asparagus, Leeks, Chard, Applewood Bacon, Monterey Jack
- Delta Asparagus and Sun-Dried Tomato Frittata
- Infused Immunity Water
- Coffee and Metropolitan Tea Selection

**\$63** Per Guest

## GREAT START - WEDNESDAY

- Chilled Orange and Apple Juices
- Local and Seasonally Inspired Fruit
- Butter Croissant, Lemon Poppy Seed Bread, Gluten Free Apricot Danish
- Steel Cut Oatmeal with Seasonal Berries, Nuts and Dried Fruits
- Sourdough Strata with Cage Free Eggs, Sweet Potato, Spinach and Caramelized Onions
- Vegan Breakfast Skillet with Potato Hash, Tofu Scramble, Nutritional Yeast, Peppers and Onions, Daiya Cheese, Avocado
- Infused Energy Water
- Coffee and Metropolitan Tea Selection

**\$63** Per Guest

## MORNING FOG - TUESDAY

- Chilled Orange and Grapefruit Juices
- Local and Seasonally Inspired Fruit
- Almond Croissant, Blueberry Streusel Muffin, Gluten Free Orange Zest Coffee Cake
- Homemade Oat and Nut Granola, Greek Yogurt, Fresh Berries
- Hard Boiled Eggs, Hobbs Smoked Ham, Humboldt Fog Cheese, Sliced Tomatoes, Acme Bread
- Infused Hydration Water
- Coffee and Metropolitan Tea Selection

**\$63** Per Guest

## EUROPEAN BEGINNINGS - THURSDAY

- Chilled Orange Juice and Cranberry Juices
- Local and Seasonally Inspired Fruit
- Chocolate Croissant, Hungarian Blueberry Bread and Gluten Free Cinnamon Swirl Muffin
- Green Apple Birchemuesli, Raisins, Walnuts, Brown Sugar
- Hard Boiled Eggs, Mortadella, Local Cheese Selection, Sliced Tomatoes, Rustic Bread
- Infused Immunity Water
- Coffee and Metropolitan Tea Selection

**\$63** Per Guest

EARLY RISER - FRIDAY

- Chilled Orange and Grapefruit Juices
- Local and Seasonally Inspired Fruit
- Butter Croissant, Banana Walnut Muffin, Gluten Free Cranberry Muffin
- Overnight Oats with Chia Seeds, Seasonal Berries, Sliced Almonds, Toasted Coconut
- Spring Frittata of Delta Asparagus, Leeks, Chard, Applewood Bacon, Monterey Jack
- Delta Asparagus and Sun-Dried Tomato Frittata
- Infused Hydration Water
- Coffee and Metropolitan Tea Selection

\$63 Per Guest

WINE COUNTRY - SUNDAY

- Chilled Orange and Cranberry Juices
- Grapes, California Citrus, Seasonally Inspired Fruit
- Butter Croissant, Pain au Chocolate, Gluten Free Cinnamon Raisin Scone
- Selection of Sliced Cold Cuts, Cheeses, Hard Boiled Eggs, Rustic Bread, Mustards
- Asparagus and Mushroom Quiche
- Beyond Meat Breakfast Sausage Mixed Greens with Meyer Lemon Vinaigrette
- Greek Yogurt Bar, Assorted Nuts, Fruits and Berries, Grains
- Infused Lemon Rosemary Water
- Coffee and Metropolitan Tea Selection

\$63 Per Guest

MORNING FOG - SATURDAY

- Chilled Orange and Apple Juices
- Local and Seasonally Inspired Fruit
- Almond Croissant, Raspberry Swirl Coffee Cake, Gluten Free Blueberry Muffin
- Homemade Oat and Nut Granola, Greek Yogurt, Fresh Berries
- Hard Boiled Eggs, Hobbs Smoked Ham, Humboldt Fog Cheese, Sliced Tomatoes, Acme Bread
- Infused Energy Water
- Coffee and Metropolitan Tea Selection

\$63 Per Guest

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. \*Enhancements are available a la carte starting at an additional \$8 per guest

BREAKFAST ENHANCEMENTS

Fruit Kabobs | \$10 Each  
Fresh Seasonal Fruit with Local Honey Greek Yogurt

Yogurt and Granola | \$18 Per Guest  
Build Your Own with House Made Granola, Clover Plain Yogurt, Seasonal Fruit, Local Honey, Toasted Almonds (5 oz. per guest)

Smoked Salmon Platter | \$20 Per Guest  
(3 oz. per guest) Petite Bagels, Sliced Tomatoes, Minced Red Onion, Minced Egg, Capers, Cream Cheese

Oatmeal Bar | \$16 Per Guest  
Steel Cut Oatmeal, Assorted Toppings to include Dried Fruits and Nuts, Seasonal Berries (6 oz. per guest)

Gluten Free Blueberry Pancakes | \$16 Per Guest  
Maple Syrup, Gluten Free Granola Topping

Breakfast Wrap | \$18 Per Guest  
Whole Wheat Flour Tortilla with Scrambled Eggs, Black Beans, Spinach, Roasted Peppers, Jack Cheese Fire Roasted Tomato Salsa and Assorted Hot Sauces on the Side

Build Your Own Breakfast Tacos and Pambazos | \$23 Per Guest  
Flour Tortillas, Scrambled Eggs, Potatoes with Chorizo, Beyond Meat "Sausage", Black Beans, Cotija and Cheddar Cheese, Pico de Gallo, Shredded Lettuce, Radish, Guacamole

Brioche French Toast | \$17 Per Guest  
Vanilla Bean Custard, Macerated Berries, Maple Syrup

Breakfast Chilaquiles | \$19 Per Guest  
Crisp Corn Tortillas, Salsa Rojo, Scrambled Eggs, Black Beans, Cotija Cheese, Avocado, Cilantro, Crema, Red Onion

Sourdough Breakfast Sandwich | \$21 Per Guest  
Uncured Bacon, Cage Free Fried Egg, White Cheddar Melt on Griddled Sourdough

Egg White Breakfast Skillet | \$18 Per Guest  
Spinach, Toybox Tomatoes, Red Onion, Cottage Cheese Whole Grain English Muffins

Seasonal Quiche | \$18 Per Guest  
Delta Asparagus, Spring Leeks, Sun-Dried Tomato, Gruyere

Savory Stuffed Croissants\* | \$99 Dozen  
Ham and Cheese Bacon and Egg Spinach and Ricotta Tomato and Olive \*Require minimum of 1 dozen of each, or selection will be limited

Uncured Bacon, Chicken Apple Sausage, Beyond Meat Breakfast Sausage or Country Sausage Patties | \$8 Per Guest  
(based on 2 pieces per guest)

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

# Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include coffee and Metropolitan tea selection.

## ALL AMERICAN BREAKFAST

- Chilled Orange and Cranberry Juices
- Chef's Daily Selection of Local and Seasonally Inspired Fresh Fruit, Bakeries and Specialties
- No Two Days Alike
- Fresh Scrambled Cage Free Eggs
- Natural Uncured Bacon
- Crispy Herb Roasted Breakfast Potatoes

**\$72** Per Guest

## SF FARMER'S MARKET

- Chilled Orange and Cranberry Juices
- Chef's Daily Selection of Local and Seasonally Inspired Fresh Fruit, Bakeries and Specialties
- San Francisco Sourdough French Toast with Warm Maple Syrup, Seasonal Berry Compote
- Petaluma Cage Free Egg White Scramble with Spinach, Mushrooms, Oven Dried Tomatoes
- Signature Chicken Apple Sausage
- David Little Farm Potato Hash

**\$78** Per Guest

## BRUNCH BY THE BAY

- Selection of Chilled Fruit Juices
- Chef's Daily Selection of Local and Seasonally Inspired Fresh Fruit
- Morning Bun, Ginger Peach Scone, Pain au Chocolate
- Greek Yogurt, Seasonal Fruit and Berries, House Granola
- Classic Eggs Benedict with English Muffin, Canadian Bacon, Poached Egg, Hollandaise
- Polenta with Truffle Roasted Mushrooms and Cherry Tomato
- Crisp Rosemary Scented Yukon Gold Potatoes
- Smoked Salmon Tartine with Pickled Crimson Onion, Dill Cream Cheese, Lemon
- Seasonal Fruit Tartine with Vanilla Mascarpone Cheese
- Liege Waffles, Maple Syrup
- Natural Uncured Bacon

Beyond Meat Breakfast "Sausage" Patties

**\$95** *Per Guest*

Minimum of 15 guests required for Breakfast Buffet. Groups under 25 guests will be offered a modified buffet selection and are subject to a \$400 labor fee.

Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Choose the day’s feature at \$30 per person for Morning. Or any Morning, any day for \$34 per person. Pricing is based on one hour of service per break. Break Packages require a minimum of 25 guests. Coffee / Tea may be added to enhance these break packages at \$12 per guest.

MONDAY

- Selection of Farmer's Market Seasonal Whole Fruit
- Seasonal Fruit Croustade
- Vanilla Chia Pudding
- Carafe of Carrot Orange Juice

**\$30** *Per Guest*

TUESDAY

- Selection of Whole Grain Dried Fruit and Nut Bars
- Selection of Local Orchard Fruit
- Nut Butter Toast with Roasted Fruit and Toasted Coconut
- Yuzu Something and Nothing Premium Soda

**\$30** *Per Guest*

WEDNESDAY

- Create Your Own Yogurt Cup
- Assorted Fruit Mix-Ins, Granola, Dried Fruit, Nuts
- Iced Chai Latte

**\$30** *Per Guest*

THURSDAY

- Assorted Mini Beignets - Plain, Chocolate Hazelnut, Mixed Berries
- Farmer's Market Whole and Cubed Fruit
- Green Yogurt Smoothie

**\$30** *Per Guest*

FRIDAY

- Selection of Farmer's Market Seasonal Whole Fruit
- Seasonal Fruit Croustade
- Vanilla Chia Pudding
- Carafe of Carrot Orange Juice

SATURDAY

- Selection of Whole Grain Dried Fruit and Nut Bars
- Selection of Local Orchard Fruit
- Nut Butter Toast with Roasted Fruit and Toasted Coconut
- Yuzu Something and Nothing Premium Soda

**\$30** *Per Guest*

SUNDAY

Create Your Own Yogurt Cup

Assorted Fruit Mix-Ins, Granola, Dried Fruit, Nuts

Iced Chai Latte

**\$30** *Per Guest*

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon 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. Choose the day’s feature at \$32 per person for Afternoon Break. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$36 per guest. Pricing is based on one hour of service per break. Break packages require a minimum of 25 guests. Coffee / Tea may be added to enhance these break packages at \$12 per guest.

HONEYCOMB - MONDAY

Local Varietal Honey and Cheese Pairing

Mt. Tam, Pt. Reyes Bleu, Fiscalini Cheddar, Local Honey Selection

Baked French Marin Brie with Honeycomb and Marcona Almonds

Sliced Toasted Baguettes

Honey Greek Baklava

Honey Lemon Iced Tea

**\$32** *Per Guest*

CALIFORNIA NUTS - WEDNESDAY

Spiced Almonds

Chinatown Almond Cookies

Candied Rosemary and Sea Salt Walnuts

FRITAS Y SALSA - TUESDAY

Yellow Corn Chips, Aji Amarillo Avocado Salsa

Blue Corn Chips, Fire Roasted Tomato Salsa

White Corn Chips, Papaya Habanero Salsa

Warm Rancho Gordo Moro Bean Dip, Pico de Gallo

Cinnamon Sugar Bunuelos

Pomegranate Sangria (Non-Alcoholic)

**\$32** *Per Guest*

DIPS AND SPREADS - THURSDAY

Hummus with Tahini and Spicy Chickpeas

Spinach Artichoke Dip

Za'atar Spiced Beet Dip with Hazelnuts and Goat Cheese

Walnut Brown Butter Tartlet

Curried Pistachios

Pistachio Dried Cherry Biscotti

Seasonal Fruit Iced Tea

**\$32** *Per Guest*

HONEYCOMB - FRIDAY

Local Varietal Honey and Cheese Pairing

Mt. Tam, Pt. Reyes Bleu, Fiscalini Cheddar, Local Honey Selection

Baked French Marin Brie with Honeycomb and Marcona Almonds

Sliced Toasted Baguettes

Honey Greek Baklava

Honey Lemon Iced Tea

**\$32** *Per Guest*

CALIFORNIA NUTS - SUNDAY

Spiced Almonds

Chinatown Almond Cookies

Candied Rosemary and Sea Salt Walnuts

Walnut Brown Butter Tartlet

Curried Pistachios

Pistachio Dried Cherry Biscotti

Seasonal Fruit Iced Tea

**\$32** *Per Guest*

White Bean Dip with Pistachio Chimichurri

Pita Chips, Crostini, Baby Carrots

Go Green Water with Cucumber, Lemon and Lime

**\$32** *Per Guest*

FRITAS Y SALSA - SATURDAY

Yellow Corn Chips, Aji Amarillo Avocado Salsa

Blue Corn Chips, Fire Roasted Tomato Salsa

White Corn Chips, Papaya Habanero Salsa

Warm Rancho Gordo Moro Bean Dip, Pico de Gallo

Cinnamon Sugar Bunuelos

Pomegranate Sangria (Non-Alcoholic)

**\$32** *Per Guest*

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025



# A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. \*Require minimum of 1 dozen of each, or selection will be limited

## BAKERIES

- \*Today's Fresh Bakeries | \$92 Per Dozen  
Chef's Daily Selection of (3) of the following: Muffins, Croissants, Danish, Breakfast Breads, Specialty and Healthy Bakeries
- House of Bagels | \$92 Per Dozen  
A San Francisco Original, Assorted Flavors Napa Valley Preserves, Sweet Butter, Regular and Low Fat Cream Cheese, Peanut Butter
- The Toastery | \$92 Per Dozen  
English Muffins, Sourdough and Wheat Breads, Gluten Free Bread Creamy Peanut Butter, Napa Valley Preserves, Sweet Butter, Whipped Brown Sugar Butter (3 dozen minimum)
- \*Sweet and Savory Scones | \$92 Per Dozen  
Lemon Blueberry, Cheddar Chive and Ginger Peach Clotted Cream and Preserves
- Jumbo Artisan Cookies | \$92 Per Dozen  
All Natural, GMO and Additive Free Chocolate Chunk, Salted Caramel Crunch, and Blueberry Lemon
- \*Gluten Free Baked Goods | \$98 Per Dozen  
Selection of Seasonal Muffins, Scones, Coffee Cakes, Danish
- \*Coffee Cakes | \$92 Per Dozen  
Raspberry Swirl, Banana Nut, Guava Almond (12-cut cakes, available by the dozen)
- \*Sweet P Cupcakes | \$92 Per Dozen  
Boston Cream Pie, Vanilla Green Tea and Triple Cream Strawberry Petite Cupcakes
- Chocolate Brownies, Pecan Bars and Lemon Bars | \$92 Per Dozen
- Dough XX Vegan Cookies | \$98 Per Dozen  
Egg Free, From San Francisco Salted Chocolate Chip, Horchata, Dark Chocolate
- \*International Coffee and Tea Cookies | \$94 Per Dozen  
Madeleine Cookies, Earl Grey Shortbread Cookies, Vietnamese Coffee Cookies, Hazelnut Snowball Cookies

## SNACKS

- Fresh Fruit Parfaits | \$14 Each  
Seasonal Berry, Greek Yogurt and Gluten Free Granola
- Farmer's Market Whole Fresh Fruit | \$54 Per Dozen  
Seasonal Selection, Fully Ripened, Locally Sourced
- Kind and Clif Bars | \$9 Each  
Assorted Flavors
- Community Snacks Kettle Cooked Chips | \$9 Each  
Simply Sea Salt, Sweet Maui Onion, Fire Roasted Jalapeno, and Honey Barbecue
- Nana Joes Bars | \$10 Each  
Handmade in San Francisco Gluten Free and Vegan, Assorted Flavors
- Peter's Kettle Corn | \$11 Each  
Handmade in Oakland Movie Theater Butter, Spicy Cheddar, Tom Yum, Tomato Basil, Sea Salted Caramel
- Frozen Delights | \$10 Each  
Haagen Dazs Ice Cream Bars, San Francisco Made It's It Ice Cream Cookie Sandwich
- \*Whole Grain Dried Fruit and Nut Bars | \$92 Per Dozen  
Dried Blueberry Whole Grain, Pistachio Nut, Gluten Free Honey Almond Flax Bars
- Bavarian Pretzels | \$102 Per Dozen  
Served with Assorted Mustards and Beer Cheese Fondue

# A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day. \*Charged on Consumption

## A LA CARTE BEVERAGES

- \*Bottled Iced Teas, Lemonades | \$9.50 Each
- \*Still and Sparkling Water | \$9.50 Each
- \*San Pellegrino, Perrier Sparkling Waters, Evian Spring Water | \$10 Each
- \*Bubly Sparkling Water | \$9.50 Each
- \*Pepsi Regular, Diet and Decaffeinated Soft Drinks | \$9.50 Each
- \*Branded Coke Soft Drink Products Available | \$10 Each
- Starbucks Frappuccino, Assorted Flavors | \$10 Each
- Something & Nothing Premium Sodas - Cucumber, Hibiscus & Rose, Yuzu | \$10 Each
- Naked Juices - Selection of Fruit and Vegetable Juices | \$12 Each
- Red Bull Regular and Sugar Free | \$12 Each
- Seasonal Smoothie | \$98 Per Gallon
- Farmer's Market Fruits, Popping Pearls and Greek Yogurt
- Infused Water | \$90 Per Gallon
- Coffee / Tea | \$168 Per Gallon
- Freshly Brewed Regular and Decaffeinated Coffee, Metropolitan Tea

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# All Day Beverages

All Day Beverages to include: Regular and Decaffeinated Coffee Hot Tea Assortment Assorted Pepsi Soft Drinks Bubly Sparkling Waters, Still Water Flavored Iced Teas Beverage service refreshed every two hours

## ALL DAY BEVERAGE SERVICE

- 2 Hours | \$22 Per Guest
- 4 Hours | \$38 Per Guest
- Beverage service refreshed every two hours
- 6 Hours | \$52 Per Guest

Beverage service refreshed every two hours

8 Hours | \$68 Per Guest

Beverage service refreshed every two hours

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

## 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. Choose the day's feature or our seasonal Deli at \$92 per person. Or any buffet, any day for \$98 per person. Coffee / tea service may be added at \$5 per person; 50% minimum of guarantee required.

### COLUMBUS AVENUE - MONDAY AND SUNDAY

Tuscan Spring Vegetable Soup

Italian Chicory and Arugula Salad with Pears and Shaved Pecorino, Lemon Vinaigrette

Green Bean, Potato and Heirloom Toybox Tomato Salad, Caper Balsamic

Sauteed Chicken Thighs with Spring Peas, Leeks and Mushrooms, Herbed Polenta

Grilled Tagliata Italian Steak with Arugula and Olive Oil, Charred Lemon

Gluten Free Pasta with Broccoli di Ciccio, Chickpeas, Charred Red Onion and Peppers

Roasted Romanesco with Artichoke Hearts, Blistered Sweet Peppers, Balsamic Drizzle

Cafe Cappuccino Cake

Whole Strawberries with Honey Mascarpone

**\$92** Per Guest

### MIDDLE EASTERN BARBECUE - TUESDAY AND SATURDAY

Red Lentil and Carrot Soup with Warm Spices

Fattoush Salad with Sumac Pomegranate Molasses Vinaigrette

Roasted Cauliflower, Labneh, Garlic Chips, Mint, Aleppo

Grilled Lamb Kofta Kebabs, Blistered Tomato and Peppers

Dry Rubbed Chicken Shawarma, Charred Onion

Vegan Falafel

Ras El-Hanout Roasted Carrots with Green Beans

Lavash and Za'atar Flat Bread

Middle Eastern Basmati Rice with Saffron, Dried Fruits and Nuts

Accompaniments to include Cumin Spiced Hummus, Persian Cucumber Yogurt, Cilantro Mint Chutney, Aleppo Pepper, Tahini Sauce

Baklava Squares

Lebanese Fruit Salad with Ashta - Clotted Cream with Rose Water and Honey

**\$92** Per Guest

SEASONAL PARRILLADA - WEDNESDAY

- Pozole Verde  
Shredded Cabbage, Radish
- Baja Salad of Mixed Greens, Rainbow Carrots, Radish, Black Beans, Avocado, Agave Chipotle Vinaigrette
- Mayan Xe'ec Salad of Citrus and Jicama with Cilantro and Tajin Vinaigrette
- Yucatan Grilled Chicken Thighs, Citrus Mojo, Papaya-Tomatillo Salsa
- Ancho Marinated Carne Asada, Grilled Onions
- Jackfruit Al Pastor Tacos  
Achiote Jackfruit, Grilled Pineapple, Lime Wedges
- Rio Zape Rancho Beans with Charred Jalapeno
- Arroz Verde
- Warm Flour Tortillas
- Lime Crema, Pico de Gallo, Salsa Verde, Salsa de Chile de Arbol, Guacamole
- Churros Con Cajeta
- Bionico - Guadalajara Fruit Salad with Sweetened Cream, Toasted Coconut, Gluten Free Granola

**\$92** *Per Guest*

ORGANICS - FRIDAY

- Coconut Carrot Soup
- Butter Lettuce and Frisee Salad, Watermelon Radish, Ginger Roasted Beets, Mandarin Orange, Chives, Champagne Vinaigrette
- Chopped Spring Salad of Cucumber, Snap Peas, Radish, Cherry Tomatoes, Fresh Herbs, Lemon Yogurt Dressing, Sunflower Seeds
- Tarragon Roasted Petaluma Chicken Breast, Cauliflower Puree, Sauteed Lollipop Kale, Caramelized Shallot
- Lemon-Herb Marinated Striped Bass, Olive Oil-Poached Toybox Tomatoes, Leek and Lemon Gremolata

DRAGON'S GATE - THURSDAY

- Traditional Congee with Ginger  
Green Onion, Chili Crisp
- Romaine and Radicchio Salad with Edamame, Parmesan, Miso Caesar Dressing
- Rainbow Cabbage Salad with Bell Pepper, Snow Peas, Mandarin Oranges, Sesame Vinaigrette
- Cantonese Steamed Pacific Halibut, Scallions, Ginger, Cilantro, Tamari
- Classic General Tso's Chicken, Steamed Jasmine Rice
- Firm Tofu with Sugar Snap Peas and Mushrooms
- Ginger Scallion Hokkien Noodles, Chili Crisp
- Dry Fried Green Beans
- Chinese Almond Cookies
- Fortune Cookies

**\$92** *Per Guest*

SEASONAL DELI - FEATURED DAILY

- Tomato Basil Bisque
- New Potato Salad with Celery, Dill, Buttermilk Dressing
- Tomato Cucumber Salad with Pickled Red Onion
- Classic Tuna Salad with Green Peas, Chopped Egg
- Pre-Made Gourmet Sandwiches:
- Italian Turkey Sandwich  
Roast Turkey Breast, Prosciutto, Sliced Provolone, Oven Dried Tomato, Arugula, Nut Free Pesto, Red Wine Vinaigrette, Ciabatta

Spring Pea and Asparagus Risotto

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Steamed Broccolini with Cannellini Beans and Roasted Bell Peppers

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Hummingbird Cake

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Watermelon and Blueberry Salad with Mint

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**\$92** *Per Guest*

Loaf

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Roast Beef and White Cheddar Sandwich  
Horseradish Dijon, Mayonnaise, Tomato, Leaf Lettuce, Whole Grain Bread

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Vegan Lavosh Wrap  
Hummus, Sprouts, Cucumber, Red Pepper, Spinach

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Create Your Own Sandwich:  
Hot Meatball Sub to Include All Beef and Plant Based Meatballs, Zesty Marinara, Provolone Cheese, Rustic Italian Roll \*Gluten free gluten bread available for any sandwich

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Jars of Dill Pickles

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House Made Dill Ranch Potato Chips

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Carrot Cake with Cream Cheese Icing

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**\$92** *Per Guest*

Minimum of 15 guests required for Lunch Buffet. Groups under 25 guests will be offered a modified buffet selection and are subject to a \$400 labor fee.

## Grab ‘n Go Lunch

Our Grab & Go Gourmet Boxed Lunch includes entree sandwich, salad or wrap, dessert, soft drinks or mineral water. Select up to (3) choices, available daily.

### ASIAN CHICKEN SALAD

Grilled Ginger Chicken, Cabbage, Romaine, Carrots, Red Bell Pepper, Snow Peas, Mandarin Oranges, Edamame, Almonds, Sesame Vinaigrette

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Sweet Sydney's Gluten Free Lemon Bar

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**\$74** *Per Guest*

### CHICKEN COBB SALAD

Romaine, Herb Grilled Chicken, Natural Bacon, Free Range Egg, Avocado, Tomato, Bleu Cheese, Green Goddess Dressing

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Sweet Sydney's Gluten Free Salted Caramel Toffee Cookie

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**\$74** *Per Guest*

### CRANBERRY APPLE KALE SALAD

Baby Kale, Carrots, Crisp Apples, Dried Cranberries, Radish, Pecans, Balsamic Dressing

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Sweet Sydney's Vegan Gluten Free Sea Salt Chocolate Chip Cookie

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**\$74** *Per Guest*

### FARMER'S MARKET SALAD

Field Greens, Roasted Butternut Squash, Crimson Beets, Quinoa, Vegan Mozzarella, Sunflower Seeds, Balsamic Dressing

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Sweet Sydney's Vegan Gluten Free Lemon Bar

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**\$74** *Per Guest*

CLASSIC CHICKEN CAESAR SALAD

Crisp Romaine, Herb Grilled Chicken, Grated Parmesan, Sourdough Croutons, Creamy Caesar Dressing

Manifesto Chocolate Chunk Cookie

~~\$74~~ Per Guest

NORTH BEACH SANDWICH

Soppressata, Mortadella, Coppa, Giardiniera, Provolone, Sun Dried Tomato, Pesto Aioli, Ciabatta Roll

House Salad with Balsamic Vinaigrette

Manifesto Salted Caramel Crunch Cookie

~~\$74~~ Per Guest

ROAST BEEF SANDWICH

Garlic Roasted Sliced Roast Beef, Sharp White Cheddar, Horseradish Dijon, Tomato, Leaf Lettuce, Ciabatta Roll

House Salad with Balsamic Vinaigrette

Sweet Sydney's Salted Caramel Toffee Cookie

~~\$74~~ Per Guest

NAPA TURKEY SANDWICH

Organic Turkey Breast, Monterey Jack Cheese, Pickled Onion, Spinach, Tomato, Avocado Spread, Napa Honey Dijon, Sweet Deli Roll

House Salad with Balsamic Vinaigrette

Manifesto Dark Chocolate Brownie

~~\$74~~ Per Guest

CHICKEN SUN DRIED TOMATO SANDWICH

Herb Grilled Chicken Breast, Sun Dried Tomato Mayonnaise, Sliced Tomato, Leaf Lettuce, Sourdough Roll

House Salad with Greek Dressing

Manifesto Chocolate Chunk Cookie

~~\$74~~ Per Guest

VEGAN LAVOSH WRAP

Cumin Spiced Hummus, Sprouts, Grilled Vegetables, Spinach, Gluten Free Cauliflower Tortilla Wrap

House Salad with Balsamic Dressing

Sweet Sydney's Vegan Gluten Free Lemon Bar

~~\$74~~ Per Guest

A labor fee of \$400 will apply to groups of less than 25 guests Price does not include a separate room to dine. Please consult your Event Sales or Event Planning Manager if you would like additional space.

Plated Lunch

Service is based on three courses and includes freshly baked artisan rolls. All entrees are served with the Chef's selection of the finest seasonal accompaniments. Adjusting composed menus will be an additional \$6 per guest. Selecting two desserts at alternating seats will be an additional \$5 per guest. Coffee / tea service may be added at \$5 per person.

LUNCH 1

Carrot Leek Bisque, Crispy Shallots

LUNCH 2

Green Goddess Superfood Salad

Champagne Brown Butter Chicken Paillards, Far West Fungi Mushrooms

Flourless Ghirardelli Chocolate Cake

**\$80** *Per Guest*

LUNCH 3

Early Girl Tomato Basil Soup  
Parmesan Frico

Chardonnay Poached Salmon, Braised Leek, Carrot Orzo, Whole Grain Mustard Dill Sauce, Slow-Roasted Cherry Tomatoes

Strawberry Rhubarb Galette

**\$86** *Per Guest*

LUNCH 5

Truffled Vichyssoise Soup  
Crispy Potato and Leek Nest

Charred Flat Iron Steak, Oyster Mushrooms, Cabernet Demi Jus

Duo Raspberry White Chocolate Mousse Cake

**\$87** *Per Guest*

ALTERNATIVE OPTIONS

MONDAY

Gluten Free Pasta with Butternut Squash, Spinach, Chickpeas, Cauliflower, Sun Dried Tomato

TUESDAY

Jamaican Jerk-Spiced Tofu Fried Sweet Plantains, Collard Greens, Cilantro Sauce, Chopped Peanuts

WEDNESDAY

Lentil Chili with Quinoa, Broccolini

Avocado, Spinach, Pea Shoots, Almonds, Feta, Honey Chia Dressing

Moroccan Grilled Organic Chicken Breast, Stewed Tomato and Green Olives with Apricot

Lemon Cheesecake

**\$82** *Per Guest*

LUNCH 4

Bosc Pear and Arugula Salad with White Balsamic Vinaigrette  
Enhancement Suggestion: Shaved Parmesan Cheese or Candied Walnuts, \$2 each additional

Pan Crisped Seasonal Catch with Citrus Date Vinaigrette

Classic Tiramisu Cake, Fresh Raspberries

**\$86** *Per Guest*

LUNCH 6

Butter Lettuce Salad  
Radicchio, Shaved Fennel, Radish, White Balsamic Vinaigrette  
Enhancement Suggestion: Toasted Almonds or Shaved Parmesan Cheese, \$2 each additional

Rosemary Roasted Teres Major Bistro Steak, Peppercorn Pan Sauce

Flourless Chocolate Noir

**\$92** *Per Guest*

THURSDAY

Caramelized Carrot Risotto, Grilled Asparagus, Tomato Conserva

FRIDAY

Coconut Cauliflower Curry with Sweet Potato, Chickpeas, Sweet Bell Pepper, Steamed Jasmine Rice

SATURDAY

Fried Brown Rice with Edamame, Tofu, Peas, Tamari

SUNDAY

Tahini Cauliflower with Quinoa, Asparagus, Fried Chickpeas, Pomegranate Seeds

Groups under 25 guests are subject to a \$400 labor fee.

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.

COLD SELECTIONS

Crab Salad in Mini Bouchee | \$11 Per Piece

Roasted Grape and Goat Cheese Crostini | \$11 Per Piece  
Aged Balsamic Drizzle, Pickled Cippolini Onion

Sesame Seed Ahi on Cucumber with Wasabi Ginger Aioli | \$11 Per Piece

Shrimp with Pesto Cream Crostini | \$11 Per Piece

Dried Apricot with Vegan Cream Cheese and Pistachios | \$11 Per Piece

California Roll with Crab and Avocado | \$11 Per Piece

Beet Tartare with Vegan Creme Fraiche in Endive | \$11 Per Piece

Mini Crudite with Cumin Spiced Hummus | \$11 Per Piece

Deviled Egg with Fried Shallot, Applewood Bacon and Chive | \$11 Per Piece

\*Requires minimum (50) pieces each

WARM SELECTIONS

Dungeness Crab Cake, Caper Remoulade | \$11 Per Piece

Vegetarian Spring Roll, Plum and Hot Mustard Dipping Sauces | \$11 Per Piece

Tandoori Chicken Satay, Minted Yogurt Chutney | \$11 Per Piece

Korean Beef Barbecue Spring Roll, Ssamjang Sauce | \$11 Per Piece

Sweet Potato Flatbread with Leek, Mushroom, Gouda | \$11 Per Piece

Potato Samosa, Tamarind Chutney | \$11 Per Piece

Beef Empanada, Chimichurri | \$11 Per Piece

Tempura Shrimp, Tentsuyu Dipping Sauce | \$11 Per Piece

Spinach and Mushroom Tartlet | \$11 Per Piece

Tomato and Shallot Conserva Tartlet with Chevre | \$11 Per Piece

Falafel with Beet Hummus and Pickled Red Onion | \$11 Per Piece



Spinach and Artichoke in Filo Cup | \$11 Per Piece

Beyond Meat Sticky Thai Meatball | \$11 Per Piece

Add elegance to your event with your selection of hors d'oeuvres, tray passed, butler style. Servers are available at \$400 each, plus tax for up to two hours.

## Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

### ARTISANAL CHEESE

Collection of Traditional and Artisan Cheeses

Rustic Breads, Crispy Lavosh

Seasonal Fruit Chutney, Honey, Dried Fruits and Nuts  
(3 oz. per guest)

**\$30** *Per Guest*

### CRUDITE AND GRILLED VEGETABLES

Raw Selection of Broccoli, Cucumber, Celery, Grape Tomato and Carrots

Grilled Selection of Tinkerbell Peppers, Asparagus and Zucchini

Roasted Tomato Hummus, Green Goddess Avocado Dip

Assorted Crackers  
(3 oz. per guest)

**\$24** *Per Guest*

### HOG ISLAND RAW BAR (RECOMMENDED MINIMUM 3 PIECES PER GUEST)

Jumbo Shrimp and Crab Claws

Classic Remoulade, Cocktail Sauce and Lemon Wedges

Tomales Bay Oysters on the Half Shell

Mignonette and Tabasco Sauces

**\$13** *Per Piece*

### SUSHI AND SASHIMI (RECOMMENDED MINIMUM 3 PIECES PER GUEST)

Maguro (Tuna), Hamachi (Yellowtail), Sake (Salmon), Ebi (Shrimp), California Rolls (Crab), Tekka Maki (Tuna), Kappa Maki (Cucumber)

Pickled Ginger, Wasabi and Soy Sauce

Steamed Edamame with Togarashi, Silken Tofu with Tamari and Ginger

**\$14** *Per Piece*

### NAPA VALLEY ANTIPASTO

Locally Cured Molinari and Fra' Mani Meats

Cheese Selection of Locally Crafted Artisan Cheeses

Roasted Pepper Salad with Currants, Slivered Almonds, Honey-

### MEDITERRANEAN TAPAS

Cumin Spiced Hummus, Baba Ghanoush, Flatbread

Olive Bar, Selection of Spanish Cheeses and Cured Meats

Roasted Cauliflower, Sultana, Caper Berries and Pine Nut Salad

White Balsamic
Spiced Marinated Olive Mix, Cornichons
Selection of Mustards
Grilled Boudin and Acme Breads, Lavosh
(3 oz. per guest)
<b>\$32</b> <i>Per Guest</i>

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

## Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides.

*PORCHETTA
Fennel-Lemon Rubbed Pork Belly and Tenderloin Roll
Arugula and Radicchio Salad, Champagne-Dijon Vinaigrette
Herb Roasted Potatoes with Finishing Salt, Salsa Verde, Caramelized Onions
Soft Acme Rolls
(carved to order, serves 40 at 3 oz. per guest)
<b>\$900</b> <i>Each</i>

*PRIME RIB
Slow Roasted Salt and Pepper Crusted Prime Rib
Classic Cobb Salad, Pt. Reyes Bleu Cheese Dressing
Gouda Gratin Potatoes
Natural Au Jus, Horseradish Cream
Acme Rolls
(carved to order, serves 45 at 3 oz. per guest)
<b>\$1100</b> <i>Each</i>

\*SANTA MARIA GRILLED TRI TIP

Display of Artisan Breads
(3 oz. per guest)
<b>\$32</b> <i>Per Guest</i>

*DRY RUBBED BEEF BRISKET
Molasses Barbecue Sauce
Potato Salad with Egg and Chives
Carrot Apple Slaw with Golden Raisins
Bread and Butter Pickles
Honey Corn Bread
(carved to order, serves 40 at 3 oz. per guest)
<b>\$900</b> <i>Each</i>

*HERB AND CITRUS PLANK ROASTED SALMON
Preserved Lemon Relish with Pistachios
Chicory Salad with Farro, Apples, Dried Cherries, Citrus Dressing
Roasted Creamer Potatoes with Garlic, Herbs, Capers
Garlic Naan
(carved to order, serves 15 at 3 oz. per guest)
<b>\$375</b> <i>Each</i>

*HAWAIIAN WHOLE ROASTED SUCKLING PIG
--------------------------------------

Little Gem Salad, Buttermilk Dressing

Pinquito Barbecue Beans

Tomato Onion Relish, Mojo Sauce

Garlic Butter Grilled French Bread  
(carved to order, serves 20 at 3 oz. per guest)

**\$500***Each*

Hawaiian Barbecue Sauce

Classic Cole Slaw

Island Style Macaroni and Cheese Salad

Stir Fried Rice

Hawaiian Sweet Rolls  
(carved to order, serves 70 at 3 oz. per guest)

**\$1500***Each*

\*TURKEY BREAST

Brined and Roasted Free Range Turkey Breast

Giblet Gravy with Chopped Egg and Dill

Roasted Balsamic Brussels Sprouts

Sage Infused Sourdough Stuffing

Acme Green Onion Slab  
(carved to order, serves 40 at 3 oz. per guest)

**\$800***Each*

\*Requires an attendant at \$400 each plus tax (2 hours of service)

Reception Packages

Reception Packages Stations cannot be ordered for a reduced portion of the guarantee.

SALSA AND GUACAMOLE BAR

Build Your Own Guacamole with Accoutrements to Include:  
Tomatoes, Red Onions, Jalapenos, Grilled Poblano Peppers,  
Grilled Corn, Mango, Limes

Assorted Salsa to Include Pico de Gallo, Salsa Verde, Fire Roasted,  
Black Bean and Corn

Queso Fundido with Chorizo, Warm Flour Tortillas

Traditional Yellow and Blue Corn Tortilla Chips

FARMERS MARKET SALAD BAR

Greens  
House Blend Greens, Romaine Hearts, Mesclun Mix

Additions  
Heirloom Toybox Tomatoes, Julienned Rainbow Carrots, Roasted  
Beets, Shaved Radish, English Cucumber, Roasted Pear, Roasted  
Butternut Squash, Organic Quinoa, Toasted Almonds, Candied  
Walnuts, Pt. Reyes Bleu Cheese, Feta Cheese

Dressings

(3 oz. per guest)

~~\$32~~ Per Guest

SEASONAL SLIDERS - CHOOSE (3) OF THE FOLLOWING

Build Your Own Sliders

Angus Beef Slider, Caramelized Onions, Aged Cheddar, House Sauce, Shredded Iceberg Lettuce

Dungeness Crab Cake Slider, Roma Tomato, Arugula, Cajun Remoulade

Karaage Chicken Slider, Three Cabbage Slaw, Sweet and Sour Cucumbers, Togarashi Kewpie

Black Bean Quinoa Slider, Avocado and Corn Salsa, Sriracha Aioli

Soft Slider Rolls

Pub Style Beer Battered Onion Rings

Ketchup, Smokey Barbecue Sauce, Jars of Pickles  
(based on 2 total sliders per guest)

~~\$44~~ Per Guest

\*PIER 39 CIOPPINO

Traditional Tossed Caesar Salad  
Shaved Parmesan, Sourdough Croutons, Creamy Caesar Dressing

Prepared in View Cioppino, Locally Harvested Sustainable Seafood

Steaming Tomato Pernod Broth

Fresh Toasted Ciabatta, Garlic Rouille  
(3 oz. seafood per guest)

~~\$48~~ Per Guest

Balsamic Vinaigrette, Green Goddess Ranch, Honey Chia Dressing

~~\$32~~ Per Guest

SF STREET FOOD TACOS - CHOOSE (3) OF THE FOLLOWING

Red Chile Carne Asada

Chicken Tinga in Adobo

Classic Carnitas

Fire Roasted Squash, Nopales and Corn

Avocado, Radish, Limes, Cotija, Lime Crema, Fire Roasted Salsa, Pico de Gallo, Salsa Verde

Griddled Flour and Corn Tortillas  
(4 oz. total protein per guest)

~~\$44~~ Per Guest

SOUTHEAST ASIAN SATAYS - CHOOSE (3) OF THE FOLLOWING

Negima Yakitori - Tare Glazed Chicken

Tempura Shrimp - Crispy Battered with Tentsuyu Dipping Sauce

Vegan Mushroom and Tofu - Gochujang Glaze

Satay Gai - Coconut Curry Chicken, Peanut Sauce, Ajaad Cucumber Salad

Bulgogi - Korean Barbecue Beef

Accompanied by Choice of One: Yakisoba Noodles, Stir Fried Udon Noodles, Kimchi Fried Rice  
(based on 3 satays per guest)

~~\$40~~ Per Guest

CHEESEMONGER

Cowgirl Creamery's Signature Crispy-Top Macaroni and Cheese

Baked Brie en Croute with Fig Jam and Walnuts, Crostini

Horseradish Cheddar Bar Cheese with Warm Soft Pretzel Bites  
(3 oz. per guest)

**\$30** *Per Guest*

CHINATOWN DIM SUM

Assorted Meat, Seafood and Vegetarian Dim Sum to Include:  
Potstickers, Har Gow, Shumai, Chui Chow Chicken Dumpling,  
Char Siu Bao, and Vegetable Curry Gaw

Vegan Congee Rice Porridge with Ginger, Fried Shallots, Chili  
Crisp, Roasted Peanuts

Soy, Sambal, Sweet Chili, and Sriracha Dipping Sauces  
(4 pieces of dim sum per guest)

**\$44** *Per Guest*

\*Requires an attendant at \$400 each plus tax (2 hours of service)

Sweet Stations

CANDY JAR

NORTH BEACH PASTA AND PIZZA

Rigatoni with Slow Cooked Beef Sugo and Peas

Gluten Free Pasta with Roasted Garlic, Broccolini di Ciccio, Sun  
Dried Tomato Pesto with Basil

Baked Ziti with Artisan Sausage, Spinach, Ricotta, Mozzarella,  
Tomato Basil Sauce

Pepperoni, Sausage, Red Onion and Ricotta Flat Bread Pizza

Margherita Pizza on Gluten Free Sweet Potato Flat Bread

Garlic Bread and Parmesan, Oregano, and Chili Flake Shakers  
(2 oz. of each pasta, 2 pieces of flat bread per guest)

**\$46** *Per Guest*

SAN FRANCISCO SOURDOUGH SAMPLER

Chef's Recipe Pier 39 Clam Chowder

Rancho Gordo Three Bean Chili

Miniature Sourdough Bread Bowls

Griddled Sourdough Baguette Toast Points with Cowgirl  
Creamery Cheese Fondue

San Francisco "Crazy Crabz" Sandwich Bites

Sourdough Pinsa with Butternut Squash, Gruyere, Pesto and  
Arugula

Spring Salad with Apples, Dried Cranberries, Almonds,  
Sourdough Croutons, Poppy Seed Vinaigrette  
(7 oz. clam chowder/chili, 1 sandwich bite and 1 pinsa per guest)

**\$36** *Per Guest*

SWEET ENDINGS

A Selection of Candies to Include Skittles, M&M's Sours, Gummies, Licorice, Pops and Wrapped Candies  
(based on 4 oz. per guest, number of items dependent on size of guarantee, 100 guests minimum)

**\$28** *Per Guest*

Opera Torte, Chocolate Ganache, Raspberry Chocolate Cone, White Chocolate Cream Puff, White Chocolate Lemon Mousse, Pastry Pops, Fruit Tarts  
(based on 3 total pieces per guest, number of items dependent on size of guarantee, 100 guests minimum)

**\$37** *Per Guest*

SAN FRANCISCO ARTISAN CHOCOLATE STATION

A Seasonal Selection of Chocolates from San Francisco's Premier Chocolatiers - Ghirardelli, TCHO, and Guittard

Selection of White, Dark and Milk Chocolate Offerings including Terrines, Truffles, Mousses, Macaroons, Bon Bons, and Seasonal Offerings  
(6 oz. chocolate per guest, 200 guests minimum)

**\$45** *Per Guest*

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendees’ taste buds. All entrees are served with the Chef’s selection of the finest seasonal accompaniments. Includes freshly baked artisan rolls, coffee, decaf and a selection of Metropolitan teas. Adjusting composed menus will be an additional \$6 per guest. Selecting two desserts at alternating seats will be an additional \$6 per guest.

DINNER 1

Harissa Roasted Carrot and Fennel Bisque  
Chermoula

Pea Sprout and Spring Radish Salad  
English Cucumber, Feta, Red Wine Vinaigrette

Sauteed Chicken Paillards with Lemon-Caper Dijon Pan Sauce

Passion Fruit Cheesecake, Pistachio Crumble

**\$108** *Per Guest*

DINNER 2

Sweet Pea and Mint Ravioli  
Lemon Beurre Blanc

Mixed Organic Greens  
Market Beets, Pt. Reyes Bleu Cheese, Sunflower Seeds, Fresh Herbs, Champagne Vinaigrette

Peach Balsamic Chicken Breast Supreme

Caramel Flan, Fresh Raspberries

**\$111** *Per Guest*

DINNER 3

DINNER 4

Zuckerman's Delta Asparagus Soup  
Truffled Mushrooms  
.....  
Spring Chicory Salad  
Blood Oranges, Fennel, Crushed Almonds, Sherry Vinaigrette  
.....  
Cartouche Poached Pacific Salmon with Melted Leek Beurre Blanc  
.....  
Mango Coconut Passion Fruit Mousse Cake  
.....  
**\$110***Per Guest*

DINNER 5

Classic French Onion Soup  
Gruyere Crostini  
.....  
Farmer's Market Salad  
Market Inspired Local Produce, Lightly Dressed  
.....  
24 Hour Sous Vide Boneless Short Rib, Porcini Demi  
.....  
Coffee Mousse Dome, Chocolate Ganache  
.....  
**\$112***Per Guest*

DINNER 7

Lobster Bisque  
Chives, Creme Fraiche  
.....  
Steakhouse Caesar Salad  
Ciabatta Crouton, Creamy Caesar Dressing  
.....  
Pan Roasted Petite Filet Mignon and Dungeness Crab Cake Duo  
.....  
Flourless Chocolate Bombe  
.....  
**\$138***Per Guest*

Lacquered Diver Scallop, Carrot Ginger Coulis, Wilted Greens  
.....  
Baby Spinach and Frisee Salad  
Seasonal Local Apples, Candied Walnuts, Balsamic Vinaigrette  
.....  
Pan Seared Pacific Halibut with Blistered Tomatoes, Fennel and Herbs  
.....  
Chocolate Enveloped Royal Cake  
.....  
**\$112***Per Guest*

DINNER 6

Chilled Shrimp Gazpacho, Heirloom Tomato Salad  
.....  
Selection of Endives, Watermelon Radish, Local Citrus, Pomegranate Seeds, Walnuts, House Vinaigrette  
.....  
Grilled Natural Beef Filet, Cracked Pepper Cognac Sauce  
.....  
Seasonal Fresh Fruit Tart  
.....  
**\$130***Per Guest*

ALTERNATIVE OPTIONS

MONDAY  
Saffron Vegetable Paella with Butternut Squash, Zucchini, Tomato, Peas, Peppers  
.....  
TUESDAY  
California Wild Mushroom Miso Risotto with Grilled Trumpet Mushroom, Sauteed Broccolini Rabe  
.....  
WEDNESDAY  
Chana Masala, Tandoori Cauliflower Curry, Biryani Rice, Crispy Papadum, Broccolini  
.....  
THURSDAY  
Roasted Acorn Squash White Bean Hummus, Wilted Swiss Chard, Brussels Sprouts Leaves Pomegranate Molasses, Pomegranates, Toasted Seeds  
.....  
FRIDAY  
Eggplant Steak with Charred Vegetable Demi Glace Roasted

Rainbow Cauliflower, Hen of the Woods Mushrooms

SATURDAY

Sweet Potato, Peppers and Onion Penang Curry with Jasmine Rice

SUNDAY

Brown Rice, Mushrooms and Buckwheat Stuffed Cabbage  
Roasted Tomato Garlic Sauce

Groups under 25 guests are subject to a \$400 labor fee.

## Personal Preference

Guests choose their own entrees in a banquet setting. Better than the standard dual-entree option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences. 1. The planner chooses one appetizer, salad and dessert in advance. 2. A custom printed menu featuring four entree selections is provided for guests at each setting. 3. Specially trained servers take your guests' order as they are seated. A minimum of 30 guests is required for our Personal Preference menus Selection of Two Desserts at Alternating Seats, An Additional \$6 Per Guest.

### STARTERS, PLEASE SELECT ONE

Chilled English Pea Soup  
Dungeness Crab, Meyer Lemon Confit

Ginger Spiced Butternut Squash Soup  
Olive Oil Ciabatta Croutons

Truffled Mushroom Soup  
Served en Croute

Asparagus and Meyer Lemon Ravioli in Lemon Parsley Pasta  
Roasted Mushrooms, Cacio y Pepe Sauce

Lemongrass Shrimp Risotto  
Ginger, Shallots, Mint, Thai Basil, Coconut Milk

Sous Vide Beef Cheek  
Shimeji, Chanterelle, Shallot Soubise

### SALADS, PLEASE SELECT ONE

Butter Lettuce Salad  
Sliced Pear, Pickled Crimson Onion, Pt. Reyes Bleu Cheese,  
Seasoned Walnuts, Fresh Dill, Sherry Vinaigrette

San Francisco Waldorf Salad  
Little Gem, Green Apple, Golden Raisins, Crimson Grapes,  
Candied Pecans, Crispy Quinoa, Pomegranate-Raspberry  
Vinaigrette

Roasted Stone Fruit and Cowgirl Cheese Tart  
Baby Greens, Mustard Vinaigrette

Dirty Girl Farms Beetroot Salad  
Baby Leaf Greens, Truffled Whipped Goat Cheese, Walnut  
Granola, Tarragon Chardonnay Vinaigrette

California Artisan Cheese Plate  
Seasonal Accoutrements

### ENTREES, PLEASE SELECT UP TO FOUR

Cider Brined Roasted Heritage Chicken, Dried Cherry Mostarda

Grilled Natural Beef Tenderloin, Cipollini Cabernet Demi-Glace

### DESSERTS, PLEASE SELECT ONE

Blackberry Charlotte  
Brandy Soaked Ladyfingers

Lemon Bombe



Bacon Wrapped Pork Medallions, Sage Jus

Grilled Seasonal Catch, Tomato, Caper and Lemon Chimichurri

Sous Vide Lamb Loin Chops, Fig Demi-Glace

Pan Seared Duck Breast, Balsamic Cherry Gastrique

Chef Recommended Vegan and Gluten Free Option

All entrees are served with the Chef's selection of the finest seasonal accompaniments

**\$130** *Per Guest*

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

## 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. Includes coffee, decaf and a selection of Metropolitan teas.

### SOMA

Spring Beet Soup with Fresh Dill

Wild Arugula and Radicchio with Roasted Stone Fruit, Quinoa, Dijon Balsamic Vinaigrette

Farro, Roasted Rainbow Cauliflower and Thumbelina Carrot Salad with Herb Pistou, Pepitas

Seared Striped Bass, Cauliflower Puree, Sauteed Greens, Pine Nut and Currant Salsa

Skillet Roasted Chicken Breast, English Peas and Mushrooms, Tarragon Jus

Roasted Teres Major Bistro Steak with Sauce Bordelaise, Roasted Allium Medley

Gluten Free Pasta with Spinach, Leek and Hazelnut Pesto, Charred Lemon

Market Pole Beans with Roasted Peppers

Chocolate Toffee Torte

Lemon Cremeux with Hazelnut Meringue on Pate Sablee

Cocoa Dulce de Leche Cake  
Creme Brulee Center, Walnut Chocolate Brownie Base

Chocolate Hazelnut Crunch Cake

San Francisco Artisan Trio  
Dark Chocolate, Milk Chocolate and Green Tea Mousse Dome, Chocolate Sponge, Macaroon

Warm Rustic Apple Blossom  
Vanilla Bean Ice Cream

### MARKET

Local Vegetable and Tomato Soup with Heirloom Beans

House Blend Greens with Shaved Carrots, Radish, Peas, Champagne Vinaigrette

Roasted Cauliflower Salad with Crushed Tomato, Caper Berries, Chickpeas, Sherry Vinegar

Broccolini Salad with Cannellini Beans and Lemon Vinaigrette

Lemon Oregano Sauteed Chicken Breast, Wilted Greens, Napa Valley Mustard Sauce

Roasted Pacific Halibut, Plum Tomatoes, California Olives, Fresh Herbs

Gluten Free Pasta with Lamb Sugo, Meyer Lemon Gremolata

Mushroom and Butternut Squash Risotto

Farmers Market Vegetables

Berry Crumble Cheesecake

Strawberry Blueberry Salad with Orange Blossom Syrup

**\$142** *Per Guest*

Stone Fruit Cobbler with Gluten Free Granola

**\$142** *Per Guest*

EMBARCADERO

French Onion Soup, Gratineed Gruyere Crostini

Salade Frisee Aux Lardons, Dijon Sherry Vinaigrette

French Lentil Salad with Cherry Tomato, Celery, Cucumber, Champagne Vinaigrette

Salade Nicoise

Albacore Tuna, Olives, Egg, Haricot Vert, New Potatoes, Heirloom Tomato, Local Field Greens, Dijon Vinaigrette

Bistro Steak Au Poivre

Pepper Crusted Sirloin, Celeriac Puree, Peppercorn Cognac Shallot Cream

Poulet Basquaise

Basque Inspired Braised Chicken with Onions, Peppers, Piment d'Eslette

Local Catch A La Meuniere Amandine

White Fleshed Fish with Lemon Butter and Almonds, Bloomsdale Spinach

Vegan Mushroom Cassoulet

Rancho Gordo Beans, Far West Fungi Mushrooms, Beyond Meat "Sausage"

French Beans with Ratatouille Peppers

Seasonal Clafoutis

French Pear Tart

**\$142** *Per Guest*

Groups under 25 guests will be offered a modified buffet selection and are subject to a \$400 labor fee.

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 ROBERT  
MONDAVI

Our exclusive Canvas wines made in partnership with Michael

SEASONAL WINE FEATURE: NOVEMBER 1, 2024 -  
MARCH 31, 2025

Finca El Origen Reserva Chardonnay | \$52 Bottle

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

Blanc de Blancs Brut, Veneto, Italy | \$50 Bottle  
Subtle hints of oak and spice married with lively tannins.

Pinot Grigio, Veneto, Italy | \$50 Bottle  
Aromas of golden apples and honeysuckle with citrus flavors and a fresh dry finish.

Chardonnay, California | \$50 Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Pinot Noir, California | \$50 Bottle  
Pure pinot fruit and subtle toasty spice, combined with rich ripe tannins.

Cabernet Sauvignon, California | \$50 Bottle  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

## Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

### BUBBLES

Domaine Carneros Estate, Brut Cuvee | \$87 Bottle  
Aromas of golden apples and honeysuckle with citrus flavors and a fresh dry finish.

Mionetto Avantgarde Prosecco, Italy | \$53 Bottle  
Aromas of honey, black liquorice, golden delicious apple and acacia blossom with a luminous straw yellow hue.

A fresh, expressive and aromatic wine with a smooth, creamy and well-integrated structure. Outstanding natural acidity in the mouth, with citrus and floral aromas. Notes of green apple, grapefruit and pineapple.

Carolina Reserva Cabernet Sauvignon 2021 | \$52 Bottle  
This flower-scented Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper and cedar on the palate.

### WHITES

Whitehaven Sauvignon, New Zealand | \$62 Bottle  
Tropical flavors of passionfruit, lemongrass, and white peach, leading to a long, clean finish.

Cakebread Cellars, Sauvignon Blanc, Napa Valley | \$87 Bottle  
Beautifully fresh, fragrant aromas of honeydew melon, grapefruit and guava, with a slight floral note.

Honig Sauvignon Blanc, Napa Valley | \$62 Bottle  
Bright acidity leads a crisp freshness to the flavors of peach,

passion fruit, and lemongrass, artfully balanced by a touch of freshly squeezed grapefruit and lime.

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Chateau St. Michelle Riesling, Columbia Valley | \$51 Bottle  
Crisp apple aromas and flavors with subtle mineral notes.

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Kendall Jackson Vintner's Reserve Chardonnay, California | \$57 Bottle  
Tropical flavors such as pineapple and mango integrated with aromas of vanilla and honey with a hint of toasted oak and butter.

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Mer Soleil Reserve Chardonnay, Monterey County | \$62 Bottle  
Intense aromas, rich fruit flavors and enlivening lemon/lime.

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Bouchaine Chardonnay, Napa - Carneros | \$77 Bottle  
A stylish effort with ripe, juicy pear, melon, citrus and mineral notes.

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## ROSE

La Vieille Ferme Rose, France | \$53 Bottle  
The nose reveals seductive notes of strawberries, peaches and lychees. Lively and fresh, the palate shows a beautiful balance with gorgeous aromas.

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## REDS

Bouchaine Pinot Noir, Carneros | \$87 Bottle  
A light mouth feel, high acidity and tart red fruit flavors, fruit balanced by earth and leather, spice and evergreen.

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Elouan Pinot Noir, Oregon | \$67 Bottle  
Garnet in color, aromas of bright cherry, plum pie, cocoa nibs and hints of baking spice.

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Rodney Strong Cabernet, Sonoma County | \$67 Bottle  
Notes of 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.

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Hess Allomi, Cabernet Sauvignon, Napa Valley | \$87 Bottle  
Distinct notes of vanilla and oak spice with classic red fruit flavors set off by currant and blackberry along with moderate, well-integrated tannins showing a round, plush mouthfeel.

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Hess Treo Winemaker's Blend, California | \$67 Bottle  
A blend of several red varietals sourced from select vineyards in Northern California that produce flavorful ripe fruit, juicy round flavors, agreeable acids and balanced tannins.

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Catena Vista Flores Malbec, Mendoza Argentina | \$67 Bottle  
A dark violet color with black reflections, aromas of ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender, violet, and mocha. The finish presents soft and well-

integrated tannins.

Joel Gott Palisades-Red Blend, California | \$62 Bottle  
Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish.

Daou Cab. Sauvignon, Paso Robles | \$72 Bottle  
A deep ruby-purple color, aromas of cherry and blackberry jam complemented by dark chocolate, tobacco leaf, and desert sage.

Prices are subject to 25% service charge and 8.625% state sales tax.Spring Menus available April 1 - June 30, 2025

## Hand Crafted Cocktails

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy! Please select one Hand Crafted Cocktail and one Spirit Free Hand Crafted Cocktail.

### FROTHY FOG ESPRESSO MARTINI

Kettle One Vodka, Broghetti, 3 Espresso Beans

**\$19***Hosted*

**\$20***Cash*

### MISSION 'RITA

Don Julio Tequila, Margarita Mix

**\$19***Hosted*

**\$20***Cash*

### GOLD DUST

Makers Mark, Simple Syrup, Lemon Juice, Cherry + Lemon Garnish

**\$19***Hosted*

**\$20***Cash*

### PAINTED LADIES

Cranberry, Orange, Martin Ray Sparkling Wine

**\$19***Hosted*

**\$20***Cash*

### TELEGRAPH HILL TEMPERANCE (SPIRIT FREE)

Free Spirit Bourbon, Peach Puree, Lime Juice, Ginger Beer

**\$19***Hosted*

**\$20***Cash*

### CABLE CAR (SPIRIT FREE)

Pineapple Red Bull, Mint, Lime Juice, Simple Syrup

**\$19***Hosted*

**\$20***Cash*

BAY BREEZE (SPIRIT FREE)

Fever Tree Grapefruit, Lime Juice, Sparkling Water

**\$19***Hosted*

**\$20***Cash*

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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.

REGIONAL CRAFT BEERS

We are excited to feature our selection of San Francisco and Northern California Regional Craft Beers. We hope you enjoy them as much as we do!

- Sierra Nevada Pale Ale, Chico | \$14 Hosted | \$15 Cash
- Lagunitas Little Sumpin Ale, Petaluma | \$14 Hosted | \$15 Cash
- Bear Republic Racer 5 IPA, Healdsburg | \$14 Hosted | \$15 Cash
- 21st Amendment Seasonal, San Francisco | \$14 Hosted | \$15 Cash
- Drakes 1500 Pale Ale, San Leandro | \$14 Hosted | \$15 Cash
- Fort Point KSA, San Francisco | \$14 Hosted | \$15 Cash
- Carl the Fog Hazy IPA, Walnut Creek | \$14 Hosted | \$15 Cash

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. Please select either Signature or Super Premium Cocktails.

- Signature Cocktails by Concierge | \$17
  - Whiskey, Bourbon, Scotch, Gin, Vodka, Rum, Tequila
  - Super Premium Cocktails | \$19
    - Crown Royal Canadian Whiskey, Jack Daniels Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Hendrick's Gin, Ketel One Vodka, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Jameson Irish Whiskey, Del Maguey Vida Mezcal
  - Hand Crafted Cocktails | \$19
  - Hand Crafted Spirit Free Cocktails | \$19
  - Domestic Beer | \$12
    - Michelob Ultra, Blue Moon Belgian Wheat, Athletic Brewing Co - Non Alcoholic Brew
  - Premium and Imported Beer | \$14
    - Stella, Fort Point KSA, Corona, Heineken, Heineken Zero, Lagunitas IPA
  - Signature Wine, Canvas by Michael Mondavi | \$15
    - Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Brut Blanc De Blanc
  - Seasonal Wine | \$15
    - Finca El Origen Reserva Chardonnay, Carolina Reserva Cab.

Sauvignon 2021

Cordials | \$19

Baileys Irish Cream, Grand Marnier, Kahlua, Amaretto Di Saronno

Hard Seltzers | \$11

White Claw Hard Seltzer - Black Cherry, Natural Lime High Noon

Vodka Seltzer - Grapefruit, Peach

Red Bull Regular and Sugar Free | \$12

Mineral Water / Soft Drinks / Fever Tree - Ginger Ale / Juices |  
\$9.50

Standard Mixers

Fever Tree - Grapefruit Juice, Zing Zang Bloody Mary Mix

## HOST SPONSORED PER PERSON PACKAGES

These packages are designed to assist your budget guidelines.

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

## HOST SPONSORED BAR PER PERSON

This package includes Signature Cocktails, Select Wine, Domestic, Premium and Imported Beer, Hard Seltzers as well as Spirit Free Options.

FIRST HOUR | \$26 Per person

SECOND HOUR | \$13 Per person

EACH ADDITIONAL HOUR | \$11 Per person

## HOST SPONSORED PREMIUM BAR PER PERSON

This package includes Premium Cocktails, Select Wine, Domestic, Premium and Imported Beer, Hard Seltzers as well as Spirit Free Options.

FIRST HOUR | \$30 Per person

SECOND HOUR | \$15 Per person

EACH ADDITIONAL HOUR | \$13 Per person

## CASH BAR PER DRINK

Please select either Signature or Super Premium Cocktails.

Signature Cocktails by Concierge | \$18

Whiskey, Bourbon, Scotch, Gin, Vodka, Rum, Tequila

Super Premium Cocktails | \$20

Crown Royal Canadian Whiskey, Jack Daniels Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Hendrick's Gin, Ketel One Vodka, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Jameson Irish Whiskey, Del Maguey Vida Mezcal

Hand Crafted Cocktails | \$20

Hand Crafted Spirit Free Cocktails | \$20

Domestic Beer | \$13

Michelob Ultra, Blue Moon Belgian Wheat, Athletic Brewing Co -

#### Non Alcoholic Brew

##### Premium and Imported Beer | \$15

Stella, Fort Point KSA, Corona, Heineken, Heineken Zero, Lagunitas IPA

##### Signature Wine, Canvas by Robert Mondavi | \$17

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Brut Blanc De Blanc

##### Seasonal Wine | \$17

Finca El Origen Reserva Chardonnay, Carolina Reserva Cab. Sauvignon 2021

##### Cordials | \$20

Baileys Irish Cream, Grand Marnier, Kahlua, Amaretto Di Saronno

##### Hard Seltzers | \$12

White Claw Hard Seltzer - Black Cherry, Natural Lime High Noon  
Vodka Seltzer - Grapefruit, Peach

##### Red Bull Regular and Sugar Free | \$13

Mineral Water / Soft Drinks / Fever Tree - Ginger Ale / Juices | \$10.50

##### Standard Mixers

Fever Tree - Grapefruit Juice, Zing Zang Bloody Mary Mix

#### HOST SPONSORED DRINK TICKETS

PLEASE SELECT ONE

##### FULL BAR | \$16

Includes Signature Cocktails, Select Wine, Domestic, Premium and Imported Beer, Hard Seltzers as well as Spirit Free Options.

##### BEER / WINE / SPIRIT FREE | \$13

Includes Select Wine, Domestic, Premium and Imported Beer, Hard Seltzers as well as Spirit Free Options.

#### HOST SPONSORED BEER AND WINE

This package includes Select Wine, Domestic, Premium and Imported Beer, Hard Seltzers as well as Spirit Free Options.

##### FIRST HOUR | \$23

##### SECOND HOUR | \$11

##### EACH ADDITIONAL HOUR | \$9

#### LABOR CHARGES

Bartender | \$400

Per Bartender for up to 3 hours

Each Additional Hour | \$100



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