



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
- Summer Garden Frittata of Zucchini, Brentwood Corn, Sun Dried Tomato, 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
- Chorizo Potato Breakfast Skillet with Sweet Summer Peppers, Onions, and Avocado
- Vegan Tofu Scramble Skillet with Potatoes, Sweet Summer Peppers, Leeks, Daiya Cheese, and 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
- Summer Garden Frittata of Zucchini, Brentwood Corn, Sun Dried Tomato, 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.Summer Menus available July 1 - October 31, 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 Cups | \$10 Each

Cubed Fresh Seasonal Fruit with Fresh Berries

.....
- 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)

.....
- Blueberry Chia Seed Pudding | \$14 Each

Oat Milk, Chia Seeds, Agave Syrup, Fresh Blueberries, Toasted Almonds, Coconut Flakes

.....
- 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

Summer Garden Quiche with Zucchini, Brentwood Corn, 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 Pork Sausage Patties | \$8 Per Guest

(based on 2 pieces per guest)

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## 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

### ROOTED & RADIANT PLANT-BASED BRUNCH

Watermelon Lime Chia Seed Agua Fresca

Tropical Fruit Display of Sliced Melons, Papayas, Passion Fruit, Kiwis, and Seasonal Selections from the Farmer's Market

Warm Coconut-Quinoa Porridge  
Tri-Color Quinoa, Coconut Milk, Maple Syrup, and Cinnamon Toppings on the Side to Include Fresh Berries, Dried Fruits, Chia Seeds, Toasted Coconut, and Toasted Nuts

Berry Blitz Acai Smoothie  
Almond Milk, Spinach, Acai, Berries, Bananas, Agave Syrup, Almond Butter

Golden Bliss Tofu Scramble  
Firm Hodo Tofu, Toybox Tomatoes, Broccoli Rabe, Roasted Peppers, Confit Garlic, Nutritional Yeast, Turmeric, and Avocado

Seasonal Fruit Tartine with Vanilla Mascarpone Cheese  
.....  
Liege Waffles, Maple Syrup  
.....  
Natural Uncured Bacon  
.....  
Plant Based Breakfast "Sausage" Patties  
.....  
**\$95** *Per Guest*

Crispy Roasted Maitake Mushrooms  
Green Magic Marinade, Roasted Baby Pearl Onions, Fresh Herbs  
.....  
Pee Wee Potato Hash  
Roasted Baby Marble Potato Mix, Sweet Peppers, Onions, Thyme,  
Rosemary, Sea Salt  
.....  
Plant Based Breakfast "Sausage" Patties  
.....  
Assorted Fresh Sliced Breads from Acme Bakery  
Toppings on the Side to Include Hummus, House Bruschetta,  
Sliced Cucumbers, and Pickled Onions (Toaster Provided)  
.....  
**\$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
- \$30 Per Guest

SUNDAY

- Create Your Own Yogurt Cup
- Assorted Fruit Mix-Ins, Granola, Dried Fruit, Nuts
- Iced Chai Latte
- \$30 Per Guest

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

AVAILABLE DAILY - MILK & COOKIES

- Fresh House-Baked Assorted Cookies
- Dough XX Vegan Cookies
- Served with Cow, Almond, Oat, and Soy Milks
- \$23 Per Guest

Prices are subject to 25% service charge and 8.625% state sales tax.Summer Menus available July 1 - October 31, 2025

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

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

CALIFORNIA NUTS - WEDNESDAY

- 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

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

DIPS AND SPREADS - THURSDAY

- Hummus with Tahini and Spicy Chickpeas
- Spinach Artichoke Dip
- Za'atar Spiced Beet Dip with Hazelnuts and Goat Cheese
- 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

AVAILABLE DAILY - MILK & COOKIES

- Fresh House-Baked Assorted Cookies
- Dough XX Vegan Cookies
- Served with Cow, Almond, Oat, and Soy Milks

\$23 Per Guest



\$32 *Per Guest*

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# 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 Vegan 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

## 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
- Warm Bavarian Pretzels | \$102 Per Dozen  
Served with Assorted Mustards and Beer Cheese Fondue

\*International Coffee and Tea Cookies | \$94 Per Dozen  
Madeleine Cookies, Earl Grey Shortbread Cookies, Vietnamese  
Coffee Cookies, Hazelnut Snowball Cookies  
.....

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## 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

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. 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 Summer Vegetable Soup

Italian Chicory and Arugula Salad with Local Peaches and Shaved Pecorino, Lemon Vinaigrette

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

Sauteed Chicken Thighs with English 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, Roasted Pepper Tomato Sauce

Grilled Summer Squashes with Basil Vinaigrette

Cafe Cappuccino Cake

Whole Summer Strawberries with Honey Mascarpone

MIDDLE EASTERN BARBECUE - TUESDAY AND SATURDAY

Persian Bean, Lentil, and Herb Soup

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

Zhoug-Spiced Toybox Squash with Blue Lake 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

**\$92** *Per Guest*

SEASONAL PARRILLADA - WEDNESDAY

- Pozole Verde
- Shredded Cabbage, Radish
- Baja Salad of Baby Gem Lettuce, Rainbow Carrots, Radish, Black Beans, Avocado, Agave Chipotle Vinaigrette
- Grilled Corn and Jicama Salad 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

- Sweet Summer Corn Bisque
- Butter Lettuce and Frisee Salad, Watermelon Radish, Ginger Roasted Beets, Mandarin Orange, Chives, Champagne Vinaigrette

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

**\$92** *Per Guest*

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 Shanghai Boy Chok 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

Chopped Summer Salad of Cucumber, Snap Peas, Broccoli, Radish, Cherry Tomatoes, Fresh Herbs, Lemon Yogurt Dressing, Sunflower Seeds

Tarragon Roasted Petaluma Chicken Breast, Sweet Potato Puree, Sauteed Lollipop Kale, Caramelized Shallot

Lemon-Herb Marinated Sustainable Catch, Olive Oil-Poached Toybox Tomatoes, Leek and Lemon Gremolata

English Pea and Asparagus Risotto

Steamed Broccolini with Cannellini Beans and Roasted Bell Peppers

Hummingbird Cake

Watermelon and Blueberry Salad with Mint

**\$92** *Per Guest*

Shrimp Roll Salad with Celery and Chives, "Lobster" Rolls

Pre-Made Gourmet Sandwiches:

Italian Turkey Sandwich  
Roast Turkey Breast, Prosciutto, Sliced Provolone, Oven Dried Tomato, Arugula, Nut Free Pesto, Red Wine Vinaigrette, Ciabatta Loaf

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

Vegan Greek Chickpea Wrap  
Crushed Chickpeas, Cucumber, Tomato, Herbs, Spinach, Kalamata Olives, Vegan Tzatziki, Gluten Free Cauliflower Wrap

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

Jars of Dill Pickles

House Made Dill Ranch Potato Chips

Carrot Cake with Cream Cheese Icing

**\$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

Sweet Sydney's Gluten Free Lemon Bar

**\$74** *Per Guest*

### CHICKEN COBB SALAD

### CRANBERRY APPLE KALE SALAD

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

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

**\$74** *Per Guest*

### FARMER'S MARKET SALAD

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

Sweet Sydney's Gluten Free Salted Caramel Toffee Cookie

~~\$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

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

Sweet Sydney's Vegan Gluten Free Lemon Bar

~~\$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

Caramelized Fennel Bisque, Crispy Shallots  
.....  
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

## LUNCH 2

Green Goddess Superfood Salad  
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 Tomato and Olive Tapenade  
.....  
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*

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 Tricolor Quinoa, Grilled Broccolini

THURSDAY

Sweet Brentwood Corn 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

Grilled Romanesco Cauliflower Wedge with Saffron Tomato Sauce, Crispy Chickpeas, Sauteed Bitter Greens

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

Mini Muhammara Cup with Grilled Za'atar Pita | \$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

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



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

Caprese Skewer | \$11 Per Piece

Heirloom Cherry Tomatoes, Mozzarella, Basil, Balsamic Glaze

\*Requires minimum (50) pieces each

Tempura Shrimp, Tentsuyu Dipping Sauce | \$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-White Balsamic
- Spiced Marinated Olive Mix, Cornichons
- Selection of Mustards
- Grilled Boudin and Acme Breads, Lavosh (3 oz. per guest)

\$32 Per Guest

Prices are subject to 25% service charge and 8.625% state sales tax.Summer Menus available July 1 - October 31, 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)

\$900 Each

\*PRIME RIB

- Slow Roasted Salt and Pepper Crusted Prime Rib
- Classic Cobb Salad, Pt. Reyes Bleu Cheese Dressing
- Gouda Gratin Potatoes

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
- Display of Artisan Breads (3 oz. per guest)

\$32 Per Guest

\*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)

\$900 Each

\*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

Natural Au Jus, Horseradish Cream

Acme Rolls

(carved to order, serves 45 at 3 oz. per guest)

\$1100Each

\*SANTA MARIA GRILLED TRI TIP

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)

\$500Each

\*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)

\$800Each

\*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:

(carved to order, serves 15 at 3 oz. per guest)

\$375Each

\*HAWAIIAN WHOLE ROASTED SUCKLING PIG

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)

\$1500Each

FARMERS MARKET SALAD BAR

Greens

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  
(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  
.....  
Gochujang Glazed Oyster Maitake Slider, Vegan Kimchi, Vegan  
Charred Scallion Mayo  
.....  
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  
.....

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  
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  
.....

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

**\$48** *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*

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*

NORTH BEACH PASTA AND PIZZA - CHOOSE (2)  
PASTA

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

Summer Peach Panzanella with Sourdough Croutons

(7 oz. clam chowder/chili, 1 sandwich bite and 1 pinsa per guest)

**\$36** *Per Guest*

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

## Sweet Stations

### CANDY JAR

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*

### SWEET ENDINGS

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. Summer Menus available July 1 - October 31, 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

### DINNER 2

Roasted Summer Vegetable Ravioli in Eggless Pasta  
Roasted Tomatoes, Corn, Wilted Spinach, Caramelized Onion

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 3

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

Tomato Sauce  
.....  
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 4

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  
.....

Ciabatta Crouton, Creamy Caesar Dressing

Pan Roasted Petite Filet Mignon and Dungeness Crab Cake Duo

Flourless Chocolate Bombe

**\$138** *Per Guest*

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 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

Summer Squash and Corn Ravioli

Cacio y Pepe Corn 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



Lemongrass Shrimp Risotto  
Ginger, Shallots, Mint, Thai Basil, Coconut Milk  
.....  
Sous Vide Beef Cheek  
Shimeji, Chanterelle, Shallot Demi-Glace  
.....

ENTREES, PLEASE SELECT UP TO FOUR

Cider Brined Roasted Heritage Chicken, Dried Cherry Mostarda  
.....  
Grilled Natural Beef Tenderloin, Cipollini Cabernet Demi-Glace  
.....  
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. Summer Menus available July 1 - October 31, 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

Ukrainian 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  
.....

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  
.....

DESSERTS, PLEASE SELECT ONE

Blackberry Charlotte  
Brandy Soaked Ladyfingers  
.....  
Lemon Bombe  
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  
.....  
Flourless Chocolate Raspberry Cheesecake  
.....

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  
.....

Seared Striped Bass, Cauliflower Puree, Sautéed 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

Strawberry Blueberry Salad with Orange Blossom Syrup

**\$142** Per Guest

Broccolini Salad with Cannellini Beans and Lemon Vinaigrette

Lemon Oregano Sautéed 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

Sweetened Vegan Coconut Yogurt with Roasted Summer Peach Compote, Brulee Sugar

**\$142** Per Guest

EMBARCADERO

French Onion Soup, Gratinéed 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 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.Summer Menus available July 1 - October 31, 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.

### WHITES

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

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

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

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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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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.

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.

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## 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)

### CABLE CAR (SPIRIT FREE)

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

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**\$19***Hosted*

**\$20***Cash*

Pineapple Red Bull, Mint, Lime Juice, Simple Syrup

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**\$19***Hosted*

**\$20***Cash*

BAY BREEZE (SPIRIT FREE)

Fever Tree Grapefruit, Lime Juice, Sparkling Water

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**\$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

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

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