



HYATT REGENCY SAN FRANCISCO AIRPORT

HYATT WEDDING GUIDE



Breakfast

BREAKFAST BUFFET

- Selection of chilled juices
- Sliced seasonal fresh fruit
Whole fruit also available
- Bakery selections
With butter & jam
- Scrambled eggs
With mushrooms, onions & herbs
- Chicken apple sausage GF
(NF)
- Natural bacon GF
(NF)
- Roasted fingerling potatoes VGF
With herbs & caramelized onions (NF)
- Ghirardelli chocolate chip pancakes
With berry compote, maple syrup & whipped cream
- Beverages
Royal Cup coffee, decaf coffee & hot Tazo tea

\$ 65 Per Guest

BREAKFAST ENHANCEMENTS

- Breakfast sliders – choice of 2 | \$ 24 Per Guest
 - Bacon Brioche-Natural bacon, leek aioli, tomato, cage-free eggs, provolone
 - Toasted English Muffin-Canadian bacon, cage-free eggs, cheddar
 - Ciao-Prosciutto, pesto aioli, tomato, basil, cage-free eggs, mozzarella on toasted focaccia
- Served with assorted condiments
- Cold Smoked Salmon | \$ 19 Per Guest
 - Smoked Salmon
 - Plain & Whole Bagels
 - Cream Cheese
 - Vine Ripe Tomatoes
 - Shaved Red Onion

CONTINENTAL BREAKFAST BUFFET

- Selection of chilled juices
- Local and Seasonally Inspired Sliced Fruit
- Yogurt parfait
- Steel cut oatmeal bar GF
Raisins, raw sugar, cinnamon, sundried fruits & almonds (NF)
- Beverages
Royal Cup coffee, decaf coffee & hot Tazo tea
- Chef’s Seasonal Bakeries and Specialties

\$ 55 Per Guest

\$250 + Groups fewer than 30 guest

\$250 + Groups of less than 20 guest on Continental

DELICIOUS & GLUTEN-FREE

- GF Cinnamon French Toast
With Pink Lady apple compote & maple syrup
 - Apple Compote & Yogurt Parfait
House-made roasted apple compote, Greek yogurt
 - Blueberry Smoothie Shooters
 - Banana Chocolate Chip Muffins
Served with whipped honey butter
- \$ 18 Per Guest

- Sliced Hard Boiled Egg
- Capers

*Additional specialty items are available to elevate existing breakfast menu. Enhancements are only sold as an addition to the Breakfast Buffet/Continental Breakfast and the minimum order is equal to the guarantee for the meal. Pricing is based on an enhancement; a la carte pricing is available upon request.

Bridal Shower/ Rehearsal Dinner Reception

PASTA MIA

- California Spinach Mushroom Ravioli **VGN**
Red pepper sauce, kale, and toasted almonds
- Burratta Ravioli
Arrabbiata with grilled chicken, wild mushrooms, and fresh herbs (NF)
- Lobster Ravioli
Cognac butter sauce with crispy leeks (NF)
- Classic Beef Bolognese **DF**
Sauce with rigatoni (NF)

\$ 50 Per Guest

TACO SHOP

- Blackened Local Cod **GF**
Lime aioli (NF)
- Al Pastor Chicken **DF GF**
Caramelized onions and grilled pineapple (NF)
- Citrus Marinated Pork Carnitas **DF**
Pico de gallo (NF)
- Beef Barbacoa **DF GF**
Fire-roasted spring onions (NF)

SLIDERS

- Angus Beef
Aged white cheddar, bacon onion jam, and horseradish aioli on pretzel bun (NF)
 - BBQ Chicken
Southern coleslaw, honey mustard dressing on soft brioche bun
 - Pulled Kalua Pork
Pineapple onion jam, sweet purple cabbage coleslaw on Hawaiian roll (NF)
 - Falafel Slider **V** | \$null
Sun-dried tomato hummus, brioche bun (NF)
 - Crab Cake
Heirloom tomato, arugula, tarragon aioli on potato bun (NF)
 - Sides
Onion rings and garlic parmesan potato chips
- \$ 55 Per Guest

GUAC & SALSA BAR **DF VGN V GF**

- Roasted ranchero
- Pico de gallo
- Black bean corn salsa
- Mild and spicy guacamole salsa
- Roasted peppers
- Zucchini

Black Bean and Corn **VGN**
Roasted poblano

Tortillas & Toppings **V**
Mini corn and flour tortillas , sour cream and cotija cheese , spicy pickled vegetables, ranchero salsa, salsa verde, fresh limes (VT)

Guacamole & Chips
Freshly made guacamole with house blue corn chips (Vegan)

Grilled Corn
With caramelized onions

\$ 65 *Per Guest*

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Late Night Bites

“NOT JUST HOT TOTS” TRUCK

Classic
With sea salt & ketchup

Kamikaze
Sriracha aioli, unagi glaze, green onion, kimchi, black sesame seeds

Truffle
Garlic, shaved parmesan cheese, white truffle oil, sea salt

Baked Potato
Bacon, sour cream, chives, cheddar

\$ 35 *Per Guest*

SWEET BITES

Tomatoes

Artichokes

Assorted olives & olive oil

House-made corn chips

Flour tortilla chips

\$ 25 *Per Guest*

SLIDERS

Angus Beef
Aged white cheddar, bacon onion jam, horseradish aioli on pretzel bun (NF)

BBQ Chicken
Southern coleslaw, honey mustard dressing on soft brioche bun

Pulled Kalua Pork
Pineapple onion jam, sweet purple cabbage coleslaw on Hawaiian roll (NF)

Falafel Slider **V**
Sun-dried tomato hummus, brioche bun (NF)

Crab Cake
Heirloom tomato, arugula, tarragon aioli on potato bun (NF)

Sides
Onion rings and garlic parmesan potato chips

\$ 55 *Per Guest*

BOBA CART

Assorted Gourmet Macarons
Sea salt caramel, raspberry, pistachio, chocolate
.....
Mini Cupcakes
Assorted flavors
.....
Dessert Cups
Assorted flavors
.....
Petite Eclairs
.....
Cake Pops
.....
\$ 35*Per Guest*

Ube
.....
Thai Iced Tea
.....
Mango
.....
Honey Dew
.....
Classic Milk Tea
.....
Brown Sugar Boba
.....
Popping Mango Boba
.....
Popping Strawberry Boba
.....
Attendant Required | \$250 Each
.....
\$ 25*Per Guest*

ICE CREAM TRUCK

IT’S-IT Sandwiches
Vanilla, chocolate, mint, cappuccino (VT)
.....
Soy Delicious Bars
Vegan alternative
.....
Pepsi Soft Drinks
Variety of Pepsi products
.....
Sparkling Waters
Still & Bubly brands
.....
Royal Cup Coffee
Regular and decaffeinated
.....
Tazo Tea
Assorted herbal teas
.....
\$ 30*Per Guest*

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Inclusions

OUR WEDDING PACKAGE

- Complimentary Champagne Toast for all guests
- Choice Between Plated, Buffet, or Specialty Stations Dinner Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Standard Tables, Chairs Flatware, and Glassware
- White or ivory table linen and napkins with votive candles included. Other napkin color options are available.
- Complimentary Dance Floor
- Complimentary staging for band or DJ
- Easels with Directional Signage
- Complimentary Menu Tasting¹
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding²
- World of Hyatt Bonus Points awarded based on contracted minimum

¹Complimentary food tasting if exceeds 20,000 F&B minimum

²Suite based on Availability and tier
Business Suite- F&B Min \$5,000++
Bayview Suite- F&B Min \$10,000++
Premier Suite- F&B Min \$20,000++

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Hot Selections

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. \$10 a piece.

HOT SELECTIONS

Southwest Black Bean Empanada | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
with Salsa Tomatillo.

Vegetable Lumpia **V** | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
with Sweet Chili Sauce (Vegetarian).

Smoked Brisket Empanadas | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Roasted Tomato Salsa (Nut Free).

Chicken & Waffles on a Stick! | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93

Pigs in a Blanket | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$13.93 \$13.93
with Garlic Aioli.

Shrimp Tempura Spears | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Orange Chili Sauce.

Mini Crab Cake | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Lemon Basil Aioli (Nut Free).

Chicken Empanada | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Poblano Crema (Nut Free).

Shrimp Tempura | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Sweet Thai Chili Aioli.

Crispy Asiago Asparagus Filo | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
and Parmesan wrapped Local Asparagus.

Candied Apple Pork Belly | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
wrapped in Applewood Bacon.

Roasted Tomato & Mascarpone Arancini | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Pesto Aioli.

Vegetable Samosa **VGN** | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Tamarind Cucumber Sauce (Vegan).

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Cold Selections

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. \$10 a piece

COLD SELECTIONS

Candied Walnut | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Gorgonzola Mousse on Belgian Endive.

Smoked Salmon on Blini | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Whipped Creme Fraiche & Caviar.

Artichoke, Olive, Tomato, Mozzarella Antipasto Skewer | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93
with Balsamic Reduction.

Roasted Tomato Bruschetta | \$10 Per Piece | \$13.93 All-Inclusive Price | \$13.93 \$13.93

Nut Free

Smoked Chicken | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
& Mango Salad Crostini.

Mini Tuscan Ratatouille Tart **VGN** | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
Nut Free and Vegan.

Curry Chicken Salad Shots | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
with Grilled Pita Chip.

Vegan Mozzarella Cheese **VGN** | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93

Bloody Mary Shrimp Bite **GF** | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
with Vodka- Infused Cocktail Sauce (Gluten Free and Nut Free).

Cold Smoked Beef Tenderloin | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
with Horseradish Infused Creme Fraiche on Herb Crostini (Nut Free).

Ahi Poke | \$10 Per Piece | \$\$13.93 All-Inclusive Price | \$\$13.93 \$13.93
on a Wonton Crisp.

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Hors D'oeuvres Packages

LOCAL FARMS CRUDITES

California Farm Toy Box Tomatoes, Baby Carrots, Celery, Cucumber
and Jicama, Walnuts, Sacramento Almonds & Roasted Pumpkin Seeds.

Black Garlic Hummus, White Bean and Sundried Tomato Hummus, French Onion Dip, Pesto Ranch **GF V**
Gluten Free and Vegetarian.

House- Made Potato Chip Asiago and Rosemary Forcaccia Crisp with Spiced Pita Toast Points **GF DF VGN**
Gluten Free, Dairy Free, Nut Free and Vegan.

\$25 Per Guest

LOCAL CURED MEATS, CHEESE AND BREADS

Prosciutto, Hot Coppa, Genovese Salami and Salami de Cacao.

Alpine Cheese and Snowy Cheddar.

Rosemary Lavosh Crackers and French Focaccia Bread

Stout Grain Mustard, Cornichons and Apricot Preserves

\$35 Per Guest

CALIFORNIA CHEESE BOARD

SUSHI STATION

Meezzo Secco Cheese from Sonoma
.....
Tom Cheese from Point Reyes
.....
Goat Chevre Cheese from Sonoma
.....
Brie from Petaluma
.....
Accompanied by Crispy Rosemary and Asiago Lavosh, Sliced
Gluten- Free and Ciabatta Breads **GF**
*& Fennel Pollen Jam, Local Honey, Roasted Sacramento
Almonds.*
.....

\$30 *Per Guest*

OCEAN ON ICE

Lobster Gazpacho Shooters, Blue Corn Tortilla Strips, Avocado and Cilantro Crema **GF**
Gluten Free and Nut Free.
.....
Fresh Shucked Oysters, Succulent Citrus Poached Shrimp, Spiced Crab Legs.
Gluten Free, Dairy Free and Nut Free.
.....
Champagne Vinegar Mignonette, Horseradish Cocktail Sauce, Lemon Caper Aioli
Gluten Free and Nut Free.
.....

\$2500 *100 Guests*

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Personal Preference

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrees. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes. **\$135.00 per guest, maximum of 150 guests.** ** All prices subject to Service Charge and Application State Sales Tax.*

PERSONAL PREFERENCE

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tastes.

APPETIZERS

Jumbo Lump Crab Cake, Corn Relish, Lemon Caper Aioli & Red Bell Pepper Emulsion

Shrimp & Sherry Bisque with Grilled Ciabatta

Ginger Prawn, Edamame Puree & Soy Glaze **DF**
Dairy Free and Nut Free.

SALADS

Di Stefano Burrata, Wild Arugula
with Fig Marmalade Candied Pecan, Ciabatta Crostini & Sweet Basil Vinaigrette.

Lolla Rosa Lettuce **GF V**
with Blueberries, Candied Cashews, Purple Haze Goat Cheese, Cherry Vinaigrette. (Gluten Free and Vegetarian).

Baby Spinach, California Strawberries, Radicchio, Asiago, Shaved Fennel, Toasted Hazelnuts
with Honey Red Wine Vinaigrette.

ENTREES

Fennel Pollen Crusted Salmon **GF**
with Roasted Yellow Bell Pepper Risotto, Grilled Asparagus, Tarragon Hollandaise. (Gluten Free and Nut Free).

Herb Crusted Sea Bass, Artichoke & Heirloom Tomato Risotto **GF**
with Safron Yellow Tomato Vinaigrette, Parmesan Tuile. (Gluten Free and Nut Free).

Merlot Braised Short Ribs, Porcini & Blueberry Risotto, Merlot Demi & Crispy Leeks
Nut Free.

Portobello Napoleon, Grilled Vegetables Olive Polenta Cake, Ratatouille Sauce **GF V**
Gluten Free, Nut Free and Vegetarian.

Truffle Stuffed Organic Chicken, Goat Cheese Herb Risotto **GF**
with Pattypan Squash and Chanterelle Beurre Blanc (Gluten Free and Nut Free).

Filet, Wild Mushrooms & Cipollini Confit
with Garlic Spinach, Garlic Yukon Puree & Blue Cheese Butter.

Lamb Chops, Roasted Carrots & Parsnip Mash & Black Anise Gastrique
Nuts Free.

BEVERAGES

Champagne Or Cider Toast
One Toast per Person.

Fresh Brewed Coffee, Decaffeinated Coffee, and Tazo Tea Selection

\$135 *Per Guest - Maximum of 150 guest*

* All prices subject to Service Charge and Application State Sales Tax.

Plated Prix-Fixe Dinner

APPETIZERS

Butternut Squash Ravioli, Roasted Pumpkin Pudding, Cherry Buttercream, Candied Pecans **VGN**
Vegan

Miso Glazed Seabass, Wilted Pea Shoots and Togarashi Spice

Seared Diver Scallop **GF**
Coconut Red Curry, Vanilla Bean Parsnip Puree and Toasted Cashews

Short Rib Bruschetta
Tomato Fondue and Fried Basil

Pacific Lobster Bisque **GF**
Lobster Oil and Tarragon Crème Fraiche (NF)

Potato Leek Soup **GF**
Truffle Chive Crème Fraiche and Crispy Pancetta

ENTREES

Surf and Turf Petite Filet, Seared Scallop, Scalloped Potato, Truffle Hollandaise and Port Bordelaise | \$100 Per Guest
Nut Free

Merlot Marinated Filet Mignon | \$95 Per Guest
with Point Reyes Blue Au Gratin Potatoes, Roasted Roma Tomatoes, Grilled Asparagus Tips and Syrah Pan Jus (Nut Free).

Land & Sea Natural Chicken, Salmon, Green Asparagus, Saffron Paint and Arugula Pesto Risotto | \$90 Per Guest

Vegetable Paella Winter Vegetables, Saffron, Vegan Ricotta Salata **VGN** | \$85 Per Guest
Vegan

Wild Mushroom Risotto Roasted Farm Tomato with Shaved Reggiano **V** | \$85 Per Guest
Vegetable and Nut Free

Frenched Rack of Lamb **DF** | \$95 Per Guest
Dauphinoise Potatoes, Blackberry Anise Reduction and Crispy Parsnip Chips (NF)

Steamed Local Catch **GF** | \$85 Per Guest
Lemon Artichoke Risotto, Tomato Olive Ragu and White Balsamic Butter (NF)

Porcini Crusted Chicken **GF** | \$85 Per Guest
Red Wine Onion Confit Risotto, Roasted Broccolini and Crispy Parsnip Curls (NF)

SALADS

BEVERAGES

Wild Arugula Salad, Watercress, Watermelon Radish, Triple Crème Brie Wedge
with Blackberry Jam, Marcona Almonds & Basil Vinaigrette
(Gluten Free and Vegetarian)

Endive & Arugula Salad **GF V**
with Raspberries Roasted Beets, Gorgonzola, Glazed Pecans & Apple Balsamic Vinaigrette (Gluten Free and Vegetarian).

Organic Green Salad **GF**
Golden Beet Curls, Bing Cherries, California Farms Goat Cheese, Candied Cashew & Port Dressing

Organic Green Salad **GF**
Golden Beet Curls, Bing Cherries, California Farms Goat Cheese, Candied Cashew & Port Dressing

Rocket & Radicchio Salad **V GF**
Humboldt Fog Goat Cheese and Apple Cider Vinaigrette

Champagne or Cider Toast
(One Toast per Person)

Fresh Brewed Coffee, Decaffeinated Coffee and Tazo Tea Selection

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Buffet-Style Dinner

BUFFET DINNER

Buffet-style dinner the versatility of food options to please your guests tasted while allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selection from Hyatt Regency's award-winning chefs.

Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

FOREVER

Traditional Pacific Cioppino with Grilled Crostini
Nut Free

Rocket Arugula, Shaved Fennel, Grapefruit, Herb Feta with White Balsamic Vinaigrette **GF V**
Gluten Free and Vegetarian

Oil and Vinegar, Cucumber, Tomato, Kalamata Olives with

HARMONY

Chopped Salad Tossed with Herb Italian Vinaigrette **GF V**
Gluten Free, Nut Free and Vegetarian.

California Avocado, Tomato, Onions with Oregano Vinaigrette **GF V**
Gluten Free, Nut Free and Vegetarian

Caprese with Local Mozzarella, Heirloom Tomato, Basil Leaves,

Oregano Vinaigrette

.....

Beef Tenderloin Medallions, Truffle Sherry Cream, Monterey Mushrooms

Nut Free

.....

Garnet Yams and Yukon Potato Golden Beets and Roasted Carrots

with Thyme Brown Butter and Toasted Almonds (Gluten Free and Nut Free).

.....

Pan Seared Pacific Sea Bass, Fennel and Rock Shrimp Fondue **GF**

Gluten Free and Nut Free

.....

Vegetable Medley

.....

Wild Mushroom Stuffed Free Range Chicken, Red Pepper and Green Olive Sauce

Gluten Free and Nut Free

.....

\$100 *Per Guest*

BEVERAGES

Champagne or Cider Toast

(One toast per person)

.....

Fresh Brewed Coffee, Decaffeinated Coffee and Tazo Tea Selection

.....

EWO with Aged Balsamic **GF V**

Gluten Free, Nut Free, Vegetarian

.....

Fennel Pollen Crusted Salmon, Lemon Caper Butter **GF**

Gluten Free and Nut Free.

.....

Market Roasted Vegetables, Citrus Olive Oil **VGN**

Vegan

.....

Parmesan Yukon Mashed Potatoes with Truffle Onions **GF V**

Gluten Free, Vegetarian and Nut Free.

.....

Porcini Stuffed Chicken Breast, Truffle Demi

Nut Free

.....

Port Braised Short Ribs, Crispy Leeks **DF**

Dairy Free and Nut Free.

.....

\$115 *Per Guest*

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Host-Sponsored Bar Per Person

These packages include full bar setups and 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.

BARTENDER FEE
Bartender Fee, \$250 Each Up To Three (3) Hours, Fee Will Be Waived If Revenue Exceeds \$700 Per Bar. A \$65 Per Hour Or Fraction There Of Overtime Fee Will Apply For Additional Hours, Not To Be Waived.

SIGNATURE

- Signature Cocktails
Conciere Gin, Scotch Whiskey, American Whiskey, Bourbon Whiskey, Silver Rum, Tequila Gold, Vodka.
- Cordials
Hennessy Vs, Baileys, Kahlua, Grand Marnier, Triple Sec and DeKuyper.
- Domestic Beer
Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing.
- Premium & Imported Beer
Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.
- White Claw & High Noon
- Champagne - By the Glass
Canvas Blanc de Blanc.
- Canvas Wine's
Chardonnay, Pinot Noir, Cabernet, Pinot Grigio, and Kendall-Jackson Low Calorie Chardonnay
- Red Bull, Rockstar and Vitamin
- Mineral Waters/Soft Drinks/Juices

\$25 Per Person - First Hour

\$13 Per Person - Second Hour

\$10 Per Person - Each Additional Hour

SUPER PREMIUM

- Super Premium Cocktails
Ketel One Vodka, Hendrick's Gin, Diplomtico Reserva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal
- Cordials
Hennessy Vsop, Kahlua, Baileys, Grand Marnier.
- Domestic Beer
Bud Lite, Coors Lite, Non-Alcoholic Athletic Brewing.

PREMIUM

- Premium Cocktails
Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch.
- Cordials
Remy Martin Vsop, Kahlua, Baileys, Grand Marnier.
- Domestic Beer
Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing.
- Premium & Imported Beer
Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.
- White Claw & High Noon
- Champagne - By the Glass
Canvas Blanc de Blanc
- Canvas Wine's
Chardonnay, Pinot Noir, Cabernet, Pinot Grigio and Kendall-Jackson Low Calorie Chardonnay.
- Red Bull, Rockstar and Vitamin
- Mineral Waters/Soft Drinks/Juices

\$28 Per Person - First Hour

\$16 Per Person - Second Hour

\$13 Per Person - Each Additional Hour

Premium & Imported Beer
Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.

White Claw & High Noon

Premium Wine
Kendall Jackson Chardonnay, La Vielle Ferme Rose, Whitehaven Sauvignon Blanc, Rodney Strong Cabernet, Elouan Pinot Noir, and Kendall-Jackson Low Calorie Chardonnay.

Sparkling - By the Glass
Mionetto Avantgarde Proseco

Red Bull, Rockstar and Vitamin

Mineral Waters/Soft Drinks/Juices

\$30 Per Person - First Hour

\$18 Per Person - Second Hour

\$15 Per Person - Each Additional Hour

All Prices Subject to Service Charge and Applicable State Sales Tax.Bartender Fee, \$250 Each Up To Three (3) Hours, Fee Will Be Waived If Revenue Exceeds \$700 Per Bar.

Host-Sponsored Bar Per Drink

BARTENDER FEE
Bartender Fee, \$250 Each Up To Three (3) Hours, Fee Will Be Waived If Revenue Exceeds \$700 Per Bar.A \$65 Per Hour Or Fraction There Of Overtime Fee Will Apply For Additional Hours, Not To Be Waived.

SIGNATURE

Signature Cocktails | \$14 Per Drink
Conciere Gin, Scotch Whiskey, American Whiskey, Bourbon Whiskey, Silver Rum, Tequila Gold, Vodka

Cordials | \$15 Per Drink
Hennessy Vs, Baileys, Kahlua, Grand Marnier, Triple Sec and DeKuyper.

PREMIUM

Premium Cocktails | \$16 Per Drink
Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch.

Cordials | \$17 Per Drink

Domestic Beer \$8 Per Drink
<i>Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing</i>
Premium & Imported Beer \$9 Per Drink
<i>Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.</i>
White Claw & High Noon \$10 Per Drink
Wine \$12 By the Glass
<i>Canvas, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio and Kendall-Jackson Low Calorie Chardonnay.</i>
Champagne \$12 By the Glass
<i>Canvas Blanc de Blanc</i>
Red Bull, Rockstar and Vitamin \$8
Mineral Waters/Soft Drinks/Juices \$8

SUPER PREMIUM

Super Premium Cocktails \$18 Per Drink
Ketel One Vodka, Hendrick’s Gin, Diplomtico Reserva Rum, Don Julio Silver Tequila, Maker’s Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel’s American Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal
Cordials \$17 Per Drink
<i>Hennessy Vsop, Kahlua, Baileys, Grand Marnier.</i>
Domestic Beer \$8 Per Drink
<i>Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing.</i>
Premium & Imported Beer \$9 Per Drink
<i>Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.</i>
White Claw & High Noon \$10 Per Drink
Sparkling Wine \$14 By the Glass
<i>Mionetto Avantgarde Proseco</i>
Premium Wine \$14 By the Glass
<i>Alexander Valley Sin Zin, Alexander Valley Cabernet, Sonoma Cutrer Chardonnay and Kendall-Jackson Low Calorie Chardonnay.</i>

<i>Remy Martin Vsop, Kahlua, Baileys, Grand Marnier.</i>
Premium & Imported Beer \$9 Per Drink
<i>Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.</i>
Domestic Beer \$8 Per Drink
<i>Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing.</i>
White Claw & High Noon \$10 Per Drink
Wine \$12 By the Glass
<i>Canvas, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio and Kendall-Jackson Low Calorie Chardonnay.</i>
Red Bull, Rockstar and Vitamin \$8
Mineral Waters/Soft Drinks/Juices \$8
Champagne \$13 By the Glass
<i>Canvas Blanc de Blanc.</i>

Red Bull, Rockstar and Vitamin | \$8
.....
Mineral Waters/Soft Drinks/Juices | \$8
.....

Prices are subject to 27% taxable service charge and 9.625% State Sales Tax, 0.075% CA Assessment FeeMenu pricing may change based on availability and market conditions.(DF) Dairy Free, (GF) Gluten-Free, (NF) Nut-Free, (VT) Vegetarian, (Vegan) Vegan

Specialty Wine

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.

Bartender Fee, \$250 Each Up To Three (3) Hours, Fee Will Be Waived If Revenue Exceeds \$700 Per Bar.A \$65 Per Hour Or Fraction There Of Overtime Fee Will Apply For Additional Hours, Not To Be Waived.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Canvas Pinot Grigio, Veneto, Italy
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.
.....

Canvas Chardonnay, California
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.
.....

Canvas Pinot Noir, California
Aromas of vivid red fruit with hints of spice that complement the lithe texture.
.....

Canvas Merlot, California
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.
.....

Canvas Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins.
.....

BUBBLES

Earl Stevens, California, Prosecco, Sparkling Wine | \$54
.....

Mionetto Avantagarge Proseco | \$60
.....

Mumm Napa, California, Brut Prestige, Sparkling Wine | \$52
.....

Veuve Clicquot Brut , France | \$85
.....

WHITES

REDS

- Kendall Jackson Chardonnay | \$50
- Raeburn, California, Chardonnay | \$50
- Whitehall Lane Winery, Napa Valley, Sauvignon Blanc | \$50
- Whitehaven Sauvignon Blanc | \$52
- Sequoia Grove, Napa Valley, Chardonnay | \$55
- Sonoma-Cutrer Vineyards, Sonoma Coast, Chardonnay, Russian River Ranches | \$52

- Raeburn, California, Pinot Noir | \$50
- Alexander Valley Vineyards, Alexander Valley, Sin Zin | \$52
- Twenty Rows, Napa Valley, Merlot | \$50
- Matchbook, Lake County, Cabernet Sauvignon | \$50
- Elouan Pinot Noir | \$54
- Rodney Strong Cabernet | \$55
- Alexander Valley Vineyards, Alexander Valley, Cabernet Sauvignon | \$55

ROSE

- La Vielle Ferme Rose | \$50

HEALTH & WELLNESS

- Kendall Jackson Low Calorie Chardonnay | \$12
- 330 ml

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Mocktails

MOCKTAILS

- Pineapple Ginger Beer | \$10 Per Drink
- Virgin Paloma | \$10 Per Drink
- Virgin Mojito | \$12 Per Drink
- Virgin Cucumber Gimlet | \$12 Per Drink
- Espresso Mocha Crunch Mocktail | \$14 Per Drink
- Sweet Tomato Basil Cooler | \$14 Per Drink

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