



HYATT REGENCY SAN FRANCISCO AIRPORT  
HYATT WEDDING GUIDE



# 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 Tasting<sup>1</sup>
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding<sup>2</sup>
- World of Hyatt Bonus Points awarded based on contracted minimum

<sup>1</sup>Complimentary food tasting if exceeds 20,000 F&B minimum

<sup>2</sup>Suite 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++

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

## 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.*

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

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

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

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

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

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

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

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

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

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

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

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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.*

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

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

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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.*

**\$20** 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

**\$25** 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.

**\$28** Per Guest

California Rolls, Spicy Tuna Rolls, Salmon and Shrimp Nigi

Edamame, Wakame and Tofu Salad

Soy Sauce, Pickled Ginger and Wasabi.

**\$40** Per Guest ( 50 Guests Minimum)

## 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.

**\$1,000** 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 PACKAGE

### APPETIZERS

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

Shrimp & Sherry Bisque with Grilled Ciabatta

## SALADS

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

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

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

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## BEVERAGES

Champagne Or Cider Toast  
*One Toast per Person.*

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Fresh Brewed Coffee, Decaffeinated Coffee, and Tazo Tea Selection

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## Plated Prix-Fixe Dinner

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

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## ENTREES

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

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

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

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

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

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

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

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## APPETIZERS

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

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Miso Glazed Seabass, Wilted Pea Shoots and Togarashi Spice

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## SALADS

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

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

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## Buffet-Style Dinner

### BUFFET-STYLE DINNER

## ENTREES

Surf and Turf Petite Filet, Seared Scallop, Scalloped Potato, Truffle Hollandaise and Port Bordelaise | \$99 Per Guest  
*Nut Free*

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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).*

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Land & Sea Natural Chicken, Salmon, Green Asparagus, Saffron Paint and Arugula Pesto Risotto | \$85 Per Guest

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Vegetable Paella Winter Vegetables, Saffron, Vegan Ricotta Salata **VGN** | \$75 Per Guest  
*Vegan*

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Wild Mushroom Risotto Roasted Farm Tomato with Shaved Reggiano **V** | \$75 Per Guest  
*Vegetable and Nut Free*

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## BEVERAGES

Champagne or Cider Toast  
*(One Toast per Person)*

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Fresh Brewed Coffee, Decaffeinated Coffee and Tazo Tea Selection

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### FOREVER

Traditional Pacific Cioppino with Grilled Crostini  
*Nut Free*

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

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Oil and Vinegar, Cucumber, Tomato, Kalamata Olives with  
Oregano Vinaigrette

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Beef Tenderloin Medallions, Truffle Sherry Cream, Monterey  
Mushrooms  
*Nut Free*

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Garnet Yams and Yukon Potato Golden Beets and Roasted  
Carrots  
*with Thyme Brown Butter and Toasted Almonds (Gluten Free and  
Nut Free).*

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

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Vegetable Medley

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

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**\$100** *Per Guest*

## HARMONY

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

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

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Caprese with Local Mozzarella, Heirloom Tomato, Basil Leaves,  
EWO with Aged Balsamic **GF V**  
*Gluten Free, Nut Free, Vegetarian*

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Fennel Pollen Crusted Salmon, Lemon Caper Butter **GF**  
*Gluten Free and Nut Free.*

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

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Parmesan Yukon Mashed Potatoes with Truffle Onions **GF V**  
*Gluten Free, Vegetarian and Nut Free.*

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Porcini Stuffed Chicken Breast, Truffle Demi  
*Nut Free*

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

## BEVERAGES

Champagne or Cider Toast  
*(One toast per person)*

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Fresh Brewed Coffee, Decaffeinated Coffee and Tazo Tea  
Selection

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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

### 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

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Mineral Waters/Soft Drinks/Juices

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## SUPER PREMIUM

### Super Premium Cocktails

*Ketel One Vodka, Hendrick's Gin, Diplomatico 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*

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### Cordials

*Hennessy Vsop, Kahlua, Baileys, Grand Marnier.*

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### Domestic Beer

*Bud Lite, Coors Lite, Non-Alcoholic Athletic Brewing.*

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### Premium & Imported Beer

*Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.*

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### 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.*

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### Sparkling - By the Glass

*Mionetto Avantgarde Proseco*

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### Red Bull, Rockstar and Vitamin

Mineral Waters/Soft Drinks/Juices

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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

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**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.*

Domestic Beer | \$8 Per Drink

*Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing*

Premium & Imported Beer | \$9 Per Drink

*Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.*

White Claw & High Noon | \$10 Per Drink

Wine | \$12 By the Glass

*Canvas, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio and Kendall-Jackson Low Calorie Chardonnay.*

Champagne | \$12 By the Glass

*Canvas Blanc de Blanc*

Red Bull, Rockstar and Vitamin | \$8

Mineral Waters/Soft Drinks/Juices | \$8

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

*Remy Martin Vsop, Kahlua, Baileys, Grand Marnier.*

Premium & Imported Beer | \$9 Per Drink

*Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.*

Domestic Beer | \$8 Per Drink

*Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing.*

White Claw & High Noon | \$10 Per Drink

Wine | \$12 By the Glass

*Canvas, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio and Kendall-Jackson Low Calorie Chardonnay.*

Red Bull, Rockstar and Vitamin | \$8

Mineral Waters/Soft Drinks/Juices | \$8

Champagne | \$13 By the Glass

*Canvas Blanc de Blanc.*

SUPER PREMIUM

Super Premium Cocktails | \$18 Per Drink

Ketel One Vodka, Hendrick's Gin, Diplomatico 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

*Hennessy Vsop, Kahlua, Baileys, Grand Marnier.*

Domestic Beer | \$8 Per Drink

*Bud Lite, Coors Lite, Non Alcoholic Athletic Brewing.*

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Premium & Imported Beer | \$9 Per Drink

*Stella Artois, Modelo, Pacifico & Lagunitas Lil Sumpin IPA.*

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White Claw & High Noon | \$10 Per Drink

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Sparkling Wine | \$14 By the Glass

*Mionetto Avantgarde Proseco*

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Premium Wine | \$14 By the Glass

*Alexander Valley Sin Zin, Alexander Valley Cabernet, Sonoma  
Cutrer Chardonnay and Kendall-Jackson Low Calorie  
Chardonnay.*

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Red Bull, Rockstar and Vitamin | \$8

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Mineral Waters/Soft Drinks/Juices | \$8

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## SPECIALTY WINE

### BARTENDER FEE

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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.*

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Canvas Chardonnay, California

*Freshness and richness of pure fruit woven beautifully with*

*subtle, toasty oak.*

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Canvas Pinot Noir, California

*Aromas of vivid red fruit with hints of spice that complement the lithe texture.*

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Canvas Merlot, California

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

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Canvas Cabernet Sauvignon, California

*Subtle hints of oak and spice married with lively tannins.*

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## BUBBLES, WHITE AND RED WINES

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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

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

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Mionetto Avantage Prosecco | \$60

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

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Veuve Clicquot Brut, France | \$85

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### WHITES

Kendall Jackson Chardonnay | \$50

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Raeburn, California, Chardonnay | \$50

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Whitehall Lane Winery, Napa Valley, Sauvignon Blanc | \$50

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Whitehaven Sauvignon Blanc | \$52

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Sequoia Grove, Napa Valley, Chardonnay | \$55

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Sonoma-Cutrer Vineyards, Sonoma Coast, Chardonnay, Russian River Ranches | \$52

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### REDS

Raeburn, California, Pinot Noir | \$50

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Alexander Valley Vineyards, Alexander Valley, Sin Zin | \$52

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Twenty Rows, Napa Valley, Merlot | \$50

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Matchbook, Lake County, Cabernet Sauvignon | \$50

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Elouan Pinot Noir | \$54

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### ROSE

La Vielle Ferme Rose | \$50

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Rodney Strong Cabernet | \$55

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Alexander Valley Vineyards, Alexander Valley, Cabernet Sauvignon  
| \$55

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## HEALTH & WELLNESS

Kendall Jackson Low Calorie Chardonnay | \$12  
330 ml

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## MOCKTAILS

### MOCKTAILS

Pineapple Ginger Beer | \$10 Per Drink

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Virgin Paloma | \$10 Per Drink

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Virgin Mojito | \$12 Per Drink

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Virgin Cucumber Gimlet | \$12 Per Drink

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Espresso Mocha Crunch Mocktail | \$14 Per Drink

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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