



HYATT REGENCY SONOMA WINE COUNTRY
MEETING & EVENT MENUS



Meeting Packages

Simplify menu selections with our streamlined packages that include everything needed to keep attendees refreshed and energized for the day.

THE GRAND

- Wake Up in Wine Country Breakfast
- + One Breakfast Enhancement
- All-Day Beverage Service
- Lunch Buffet of the Day
- Choice of Afternoon Break

\$140 *per person*

THE REGENCY

- Wake Up in Wine Country Breakfast
- All-Day Beverage Service
- Lunch Buffet of the Day
- House Trail Mix and Freshly-Baked Cookies

\$130 *per person*

THE HOUSE

- Vineyard Continental Breakfast
- All-Day Beverage Service
- Afternoon Picnic Lunch
- House Trail Mix

\$120 *per person*

THE EXECUTIVE

- Vineyard Continental Breakfast
- + One Breakfast Enhancement
- All-Day Beverage Service
- Made-To-Order Sandwiches
- House Trail Mix and Freshly-Baked Cookies
- *Available for groups of 20 or less.*

\$110 *per person*

ADD A TASTE OF SONOMA

Personalize the experience by treating your attendees to a wine tasting. Enjoy an educational hour with our Sommelier featuring four local varietals to taste and complimentary hors d'oeuvres. Available with any meeting package.

\$50 *per person*

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change.

Breakfast Buffets

Start your morning off right with a delicious, locally-sourced breakfast spread.

VINEYARD CONTINENTAL

- Greek Yogurt and House Granola
- Hard Boiled Farm Fresh Eggs
- Bagels with Cream Cheese and Local Preserves
- Baked Pastries with Clover Butter
- Seasonal Fresh Fruit

WAKE UP IN WINE COUNTRY

- Local Greek Yogurt and House Granola
- Farm Fresh Scrambled Eggs or Vegetable Frittata
- Applewood Smoked Bacon or Chicken Apple Sausage
- Crispy Hashbrowns or Potatoes with Onions & Peppers
- Bagels with Cream Cheese and Local Preserves
- Baked Pastries with Clover Butter

\$45 *per person*

BUFFET ENHANCEMENTS

Steel Cut Oatmeal with Raisins, Brown Sugar, Almonds | \$12 per person

Greek Yogurt Fruit Parfait with Fresh Berries | \$12 per person

Buttermilk Pancakes with Sweet Butter & Warm Maple Syrup | \$14 per person

French Toast with Whipped Cream & Fresh Berries | \$14 per person

Smoked Salmon with Cream Cheese, Tomato, Capers | \$18 per person

Sundried Tomato Burritos with Pepper Jack & Fresh Spinach | \$16 per person

Croissant Sandwich with Applewood Smoked Bacon | \$14 per person

BRUNCH LIBATIONS

\$250 Bartender Fee applies per 100 guests

Sparkling Wine | \$15 per glass

Mimosa | \$18 each

House Bloody Mary | \$16 each

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. A \$250 buffet surcharge will apply for groups under 20.

Daily Lunch Buffets

Daily lunch menus allow us to offer exceptional service, while limiting food waste and simplifying the planning process for our guests.

MONDAY: RUSSIAN RIVER BARBEQUE

- Wild Mushroom Soup and Butter Lettuce Salad

- Seasonal Fresh Fruit

\$55 *per person*

BEVERAGES

Freshly-Brewed Starbucks Coffee | \$95 per gallon

Chilled Fruit Juice | \$45 per pitcher

Seasonal Fruit Smoothie | \$12 each

TUESDAY: WHEN IN ROME

- Italian White Bean Soup and Crispy Romaine Salad

- Santa Maria Tri Tip and Lemon-Garlic Chicken
- Potato Salad and Fresh Fruit
- Seasonal Cobbler and Brownies

\$70 *per person*

WEDNESDAY: ROSELAND STREET FAIR

- Tortilla Soup and Mexican Caesar Salad
- Chipotle Flank Steak and Citrus-Marinated Chicken
- Spanish Rice & Beans and Flour Tortillas
- Guacamole, Sour Cream, Pico de Gallo
- Grilled Peppers & Onions
- Warm Churros and Tres Leches Cake

\$70 *per person*

FRIDAY: PACIFIC RIM FEAST

- Thai Coconut & Chicken Soup and Sonoma Green Salad
- Lemongrass Chicken and Miso-Marinated Local Halibut
- Steamed Bok Choi and Fried Rice with Vegetables
- Fortune Cookies and Lemon Bars

\$70 *per person*

- Rosemary Grilled Chicken and Oven Roasted Salmon
- Cheese Tortellini with Pancetta
- Traditional Tiramisu and Chocolate Biscotti

\$70 *per person*

THURSDAY: SONOMA HARVEST

- Roasted Cauliflower Soup and Butternut Squash Salad
- Bodega Bay Cioppino and Mary's Organic Chicken Fricassee
- Quinoa Pilaf and Steamed Garden Vegetables
- Lemon Meringue Pie and Cranberry Tart

\$70 *per person*

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Lighter Lunch Menus

Served with artisan bread rolls and local butter, with freshly-baked cookies for dessert.

AFTERNOON PICNIC

- Sonoma Green Salad and Pasta Salad
- Chef's Soup of the Day
- Sliced Turkey, Roast Beef, Salami, Ham
- Albacore Tuna Salad
- Tomatoes, Lettuces, Dill Pickles, Red Onions
- Fresh Seasonal Fruit
- Sweet Butter Kettle Chips

\$55 *per person*

SOUP & SALAD

- Choice of 1 soup:
 - Tomato Bisque, Clam Chowder, Minestrone, or White Bean
- Choice of 2 salads:
 - Romaine Hearts, Sonoma Green, Baby Kale, or Iceberg Wedge
- Choice of 3 proteins:
 - Chicken Breast, Salmon, Shrimp, Portobello Mushroom, Hard Boiled Egg

\$60 *per person*

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Beverages

Enjoy all day beverage service or select a la carte beverages for each meal.

ALL DAY BEVERAGE SERVICE

Complete your meeting with freshly-brewed coffee, hot teas, assorted sparkling waters, and a citrus-infused water station.

\$20 *per person*

A LA CARTE BEVERAGES

Freshly-Brewed Starbucks Coffee | \$95 per gallon
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Iced Tea | \$75 per gallon
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Lemonade | \$75 per gallon
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Chilled Fruit Juice | \$45 per pitcher
.....

Seasonal Fruit Smoothie | \$12 each
.....

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Break Packages

Keep attendees refreshed with an afternoon snack break.

GOLDEN STATE

- Avocado Toast with Tomato & Feta
- Crudit  Platter with House Herb Ranch
- Artisan Cheeses & Dried Fruits
- Chocolate Truffles

\$30 *per person*

COUNTY FAIR

- Soft Pretzels with Mustard
- Sliced Apples & Caramel Sauce
- Fresh Popcorn
- Warm Churros

\$25 *per person*

ENERGIZER

- House Trail Mix
- Chocolate Espresso Beans
- Lemon Poppy Seed Coffee Cake
- Seasonal Fresh Fruit

\$28 *per person*

A LA CARTE SNACKS

Greek Yogurt Fruit Parfait with Fresh Berries | \$12 each
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Freshly-Baked Cookies | \$52 per dozen
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Brownies & Blondies | \$56 per dozen
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House Trail Mix | \$32 per pound
.....

Organic Energy Bars | \$8 each
.....

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Passed Hors D'oeuvres

Elevate your evening with a selection of tray-passed hors d'oeuvres.

PASSED HORS D'OEUVRES (COLD)

50 piece minimum per item

Crab Salad on Cucumber Round | \$9 per piece

Farm Fresh Deviled Egg | \$7 per piece

Pear & Gorgonzola Cream Crostini | \$7 per piece

Smoked Salmon Tartare Tartlet with Capers | \$10 per piece

Yukon Potato with Sour Cream & Caviar | \$10 per piece

Goat Cheese & Spinach Mousse Tartlet | \$7 per piece

Antipasto Skewer with Mozzarella & Tomato | \$7 per piece

Melon with Prosciutto Skewer | \$8 per piece

Prosciutto Wrapped Asparagus | \$9 per piece

Sesame Tuna Tartare on Wonton Crisp | \$10 per piece

Blackened Beef Tenderloin Crostini | \$10 per piece

Mini Shrimp & Avocado Tostada | \$9 per piece

Garlic Bruschetta Toast | \$7 per piece

PASSED HORS D'OEUVRES (HOT)

50 piece minimum per item

Breaded Smoked Mozzarella & Risotto Drop | \$7 per piece

Coconut Fried Shrimp with Cocktail Sauce | \$8 per piece

Pork Pot Sticker with Soy Sauce | \$8 per piece

Mini Pulled Pork Slider | \$8 per piece

Goat Cheese & Mushroom Tart | \$7 per piece

Chicken Empanada with Mango Lime Coulis | \$7 per piece

Prosciutto Wrapped Prawn | \$9 per piece

Spinach & Feta Spanakopita | \$7 per piece

Vegetable Spring Roll | \$7 per piece

Panko Breaded Crab Cake | \$9 per piece

Lamb Lollipop | \$10 per piece

Ratatouille Stuffed Filo Cup with Feta | \$7 per piece

Bacon Wrapped Scallop | \$10 per piece

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change.

Appetizer Displays

Welcome guests with a selection of reception displays and artisan flatbreads.

SONOMA COAST RAW BAR

Jumbo Prawns | Snow Crab Claws | Cherrystone Clams | Oysters on the Half Shell | Cocktail Sauce | Champagne Mignonette

THIRD STREET TACOS

Grilled Chicken Taquitos | Carne Asada | Seasoned Ground Beef | Queso Fresca | Guacamole | Sour Cream | Salsas | Corn Tortillas

\$50 *per person*

ANTIPASTO PLATTER

Sundried Tomato | Grilled Vegetable Medley | Baby Mozzarella | Provolone | Prosciutto | Pepperoni | Salami

\$28 *per person*

ARTISAN CHEESE & CHARCUTERIE

Local & International Cheeses | Salami | Prosciutto | Fresh Berries | Dried Fruits | Baguette | Crackers

\$30 *per person*

ARTISAN FLATBREAD PIZZAS

\$52 each | 16 slices per pizza

Grilled Chicken, Spinach, Caramelized Onion, Roasted Garlic, Asiago Cheese

Italian Sausage, Sweet Pepper, Wild Mushroom, Roasted Tomato

Pineapple, Ham, Three Cheese Blend, Herb Marinara, Cracked Pepper

Grilled Vegetable, Artichoke, Kalamata Olive, Roasted Tomato

Fresh Mozzarella, Vine Ripe Tomato, Basil Pesto, Extra Virgin Olive Oil

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Chef Stations

Enhance your experience with a live, interactive chef station. Minimum of 50 guests required.

CARVING STATIONS

Roasted New York Sirloin with Au Jus | \$34 per person

Herb Roasted Prime Rib of Beef with Horseradish | \$36 per person

Roasted Whole Turkey with Cranberry Chutney | \$30 per person

\$38 *per person*

GARDEN CRUDITÉ

Assortment of Raw Vegetables | Hummus | House Herb Ranch

\$22 *per person*

MASHED POTATO BAR

Roasted Sweet Potato | Yukon Gold Potato | Sharp Cheddar | Applewood Smoked Bacon | Broccoli Florets | Sautéed Mushrooms

\$36 *per person*

ACTION STATIONS

Seafood Paella with Prawns, Clams, and Tomato | \$34 per person

Vegetable Risotto with Wild Mushrooms | \$30 per person

Ramen Noodles with Chicken, Beef, or Vegetable Broth | \$38 per person

Whole Kahlua Pig Roast with Hawaiian BBQ Sauce | \$32 per person

Peking Duck with Black Bean Paste and Plum Sauce | \$32 per person

Cedar Plank Salmon with Champagne-Dill Sauce | \$30 per person

Spinach Stuffed Pork Loin with Marsala Sauce | \$32 per person

Savory Crepes with Black Forest Ham | \$30 per person

Sweet Crepes with Seasonal Berries | \$28 per person

Chocolate Fondue with Fresh Fruit | \$26 per person

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. \$250 Attendant Fee applies per 50 guests.

Plated Dinner

We offer plated service with personalized three and four-course dinner menus.

THREE-COURSE PLATED MENU

1 Starter, 3 Entrée Choices, and 1 Dessert

\$120 per person

FOUR-COURSE PLATED MENU

1 Starter, 1 Mid-Course, 3 Entrée Choices, and 1 Dessert

\$140 per person

STARTERS

Sonoma Green Salad with White Balsamic

Romaine Hearts Salad with Creamy Garlic Dressing

Wedge Salad with Feta and Apple Vinaigrette

Roasted Cauliflower Soup

MID-COURSES

Citrus-Marinated Asparagus with Prosciutto

Baby Beet Salad with Goat Cheese

Butternut Squash Risotto

Marinated Lamb Lollipop

French Onion Soup

ENTRÉES

Seared Sonoma Duck Breast
caramelized turnips | white truffle risotto

Slow Roasted New York Strip
buttermilk mashed potatoes | shallot confit

Chicken Breast Saltimbocca

DESSERTS

New York-Style Cheesecake

Flourless Mousse Cake

Cappuccino Cake

French Apple Tart

prosciutto | parmesan yukon potato pureé

Pan Seared Bluenose Seabass

garlic swiss chard | lemon brown butter

White Wine Poached Salmon

basmati rice pilaf | lemon-thyme beurre blanc

Red Wine Braised Pork Tenderloin

brown jasmine rice | purple cauliflower ragout

Grilled Vegetable Napoleon

spaghetti squash | zucchini | peppers fingerling potatoes | fresh mozzarella

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. Final guarantees are due 7 days in advance.

Dinner Station Soirée

Perfect for welcome receptions and networking events. Interactive food stations create an engaging atmosphere for guests to enjoy a full meal while mingling.

DINNER STATION SOIRÉE

- 3 Passed Hors D'oeuvres
- 2 Starters and 1 Side
- 2 Entrées or 1 Entrée and 1 Chef Station (+ Attendant Fee)
- Chef's Dessert Station with Freshly-Brewed Coffee

\$170 *per person*

SIDES

Yukon Gold Whipped Potatoes

Wild Mushroom Risotto

Grilled Seasonal Vegetables

Basmati Rice Pilaf

STARTERS

Sonoma Green Salad with White Balsamic

Romaine Hearts Salad with Creamy Garlic Dressing

Wedge Salad with Feta and Apple Vinaigrette

Roasted Cauliflower Soup

ENTRÉES

Seared Sonoma Duck Breast with Caramelized Turnips

Slow Roasted New York Strip with Shallot Confit

Chicken Breast Saltimbocca with Prosciutto

Pan Seared Bluenose Seabass with Lemon Brown Butter

White Wine Poached Salmon with Lemon-Thyme Beurre Blanc

Red Wine Braised Pork Tenderloin with Purple Cauliflower Ragout

Grilled Vegetable Napoleon with Fresh Mozzarella

DESSERTS

New York-Style Cheesecake

Flourless Mousse Cake

Cappuccino Cake

French Apple Tart

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change.

Dinner Buffets

Choose from our curated dinner buffet menus. Served with artisan rolls & butter and freshly-brewed Starbucks coffee with dessert.

BODEGA BAY

- Pasta Salad with Pesto | Sonoma Green Salad
- Bodega Bay Cioppino with Saffron Tomato Broth
- Pepper Crusted New York Strip | Roasted Mary's Organic Chicken Breast
- Yukon Potato Smoked Cheddar Gratin | Roasted Seasonal Vegetables
- Chocolate Decadence Torte | Salted Caramel Banana Foster Cake

\$100*per person*

WEST COAST TAPAS

- Black Bean Soup | Wild Mushroom Tartlet with Truffle Oil
- Butternut Squash & Blue Cheese Gratin | Gilroy-Garlic Shrimp
- Dungeness Crab Cakes | Mediterranean Lamb Lollipops
- Chocolate Truffles | Assorted Petit Fours

\$100*per person*

LITTLE ITALY

- Minestrone Soup | Sliced Prosciutto with Mixed Greens
- Grilled Vegetable Antipasto Platter with Extra Virgin Olive Oil
- Red Wine Marinated Beef Trip Tip | Wild Mushroom Risotto
- Chicken Parmesan with House Made Marinara
- Tiramisu | Mini Chocolate Eclairs

\$100*per person*

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. A \$250 buffet surcharge will apply for groups under 20.

Bar Packages, Priced Per Person

Includes 3 hours of unlimited service. Sparkling waters & soft drinks included.

PREMIUM LIQUORS AND BEER & WINE

\$75 *per person*

BEER & WINE ONLY

\$55 *per person*

SIGNATURE LIQUORS AND BEER & WINE

\$65 *per person*

SPECIALTY COCKTAILS

Elevate your bar menu! Choose 2 of the following to feature for an additional \$20pp.

House Margarita

Classic Cosmo

Gin Martini

Rum Punch

Old Fashioned

Manhattan

\$20 *per person*

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. \$250 Bartender Fee applies per 100 guests. Cash bars available upon request.

Consumption Bar, Priced Per Drink

Includes 3 hours of service with drinks added to final bill as ordered.

SPECIALTY COCKTAILS

Elevate your bar menu! Choose 2 of the following to feature.

House Margarita

Classic Cosmo

Gin Martini

Rum Punch

Old Fashioned

Manhattan

\$20 *each*

WINE

Premium Wine | \$18 per glass

Sparkling Wine | \$16 per glass

Select Wine | \$16 per glass

COCKTAILS

Premium Cocktails | \$18 each

Signature Cocktails | \$16 each

BEER

Imported | \$10 each

Domestic | \$9 each

NON-ALCOHOLIC SELECTIONS

Sparkling Waters & Soft Drinks | \$6 each

Cash bars available upon request.



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