# HYATT WEDDING GUIDE



## The Lovers Experience

### THE LOVERS EXPERIENCE

Wedding Site Fee\$1,500 to \$5,000 Food and Beverage MinimumBased Upon Date and Event Space Reception Package Pricing Beginning at \$199 per guest All Prices Subject to 26% Service Charge & 7.8475% Tax.

#### The Lovers Experience Includes:

- Infused Water Station
- White Garden Chairs for Ceremony
- Choice of Four (4) Butler-Passed Hors D' Oeuvres
- Cocktail Hour One (1) Hour Premium Bar
- Canvas by Michael Mondavi Wine Service 2 Bottles per Table
- Two (2) Course Plated Dinner
- Champagne Toast
- Dance Floor & Risers
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins
- Head Table or Sweetheart Table
- Complete Bar Set Up
- Cake Cutting Service
- Votive Candles
- Dedicated Banquet Captain
- One (1) Hour Ceremony Rehearsal at Available Venue
- One (1) Dedicated Day-Of Green Room with Complimentary Care Station
- One (1) Night Complimentary Wedding Night Accommodations
- One (1) Adult Pool Cabana for Couple (To Be Used Day After Wedding)
- Complimentary Menu Tasting for Up-To Four (4) Guests

## **\$199** Per Guest

HORS D'OEUVRES	DINNER ENTREE INCLUSIONS
Chicken Harissa Meatballs With Cilantro Mint Crema Black Bean Empanada <b>DF V</b> With Roasted Red Pepper Aioli	Baby Iceberg Wedge <b>GF</b> Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing
Crisp Parmesan Artichoke Beignet <b>V</b> With Spicy Marinara	Frisee and Spinach Salad <b>GF</b> Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, Toasted Walnuts, Maple Sherry Vinaigrette
Bacon Wrapped Dates <b>GF</b> Stuffed with Blue Cheese	Artisan Romaine Salad Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic

Mini Maryland Style Crab Cake <b>SF</b> With Sriracha Remoulade
Short Rib Empanada With Avocado Crema
Vegetarian Spring Roll <b>DF V</b> With Thai Chili
Phyllo Purse <b>V</b> With Fig and Mascarpone
Bacon Wrapped Jalapeno Chicken <b>DF GF</b>
Vegetable Samosa <b>DF V</b> With Cilantro Lime Crema
Crispy Firecracker Shrimp Spring Roll <b>SF</b> With Crab Cream Cheese, Sambal Chili
Tuna Poke <b>DF</b> With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet
Pear and Blue Cheese Tartlet <b>V</b> With Peach Preserves & Candied Pecan  Heirloom Tomato Bruschetta <b>V</b> on Croamy Goat Cheese Toast
With Peach Preserves & Candied Pecan
With Peach Preserves & Candied Pecan  Heirloom Tomato Bruschetta V  on Creamy Goat Cheese Toast  Prosciutto Wrapped Summer Melon V GF
With Peach Preserves & Candied Pecan  Heirloom Tomato Bruschetta V on Creamy Goat Cheese Toast  Prosciutto Wrapped Summer Melon V GF With Mozzarella & Garden Basil  Brie Grilled Cheese V
With Peach Preserves & Candied Pecan  Heirloom Tomato Bruschetta V on Creamy Goat Cheese Toast  Prosciutto Wrapped Summer Melon V GF With Mozzarella & Garden Basil  Brie Grilled Cheese V Candies Fresno  Stuffed Peppadew V GF
With Peach Preserves & Candied Pecan  Heirloom Tomato Bruschetta V on Creamy Goat Cheese Toast  Prosciutto Wrapped Summer Melon V GF With Mozzarella & Garden Basil  Brie Grilled Cheese V Candies Fresno  Stuffed Peppadew V GF With Peppered Boursin Cheese  California Roll DF SF With Soy Pearls

Parmesan Dressing

Arugula and Endive Salad V GF

Local Palm Dates Candied Pecan, California Humboldt Fog Blue Cheese and Cranberry Port Wine Vinaigrette

Vegetable Minestrone Soup **DF VGN** 

Garden Vegetables, Herbed Tomato Broth, Cannellini Beans

Roasted Yellow Pepper Potato Bisque V GF

Yukon Gold Potatoes, Garden Herbs, Chive Oil

### DINNER ENTREE SELECTIONS

French Breast of Chicken GF

MISSION FIG Aged Balsamic Glazed French Breast of Chicken,
Roasted Radish and Squash, Rainbow Chard, Carrot Ginger
Puree, Fig Jus
Pan-Seared Sustainable Salmon <b>GF</b>
Parsnip Puree, Petite Buttered Turnip and Turnip Greens,
Roasted Cherry Tomato, Citrus Chive Butter
Grilled New York Strip <b>GF</b>
Dauphinois Potato, Grilled Broccolini Herb Roasted Tomato,
Caramelized Citrus Steak Sauce

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

# The Grove Experience

### THE GROVE EXPERIENCE

Wedding Site Fee\$1,500 to \$5,000 Food and Beverage Minimum Based Upon Date and Event Space Reception Package Pricing Beginning at \$260 per guest All Prices Subject to 26% Service Charge & 7.8475% Tax

#### The Grove Experience Includes:

- Infused Water Station
- White Garden Chairs for Ceremony
- Choice of Six (6) Butler-Passed Hors D' Oeuvres
- Cocktail Hour One and a Half (1.5) Hour Premium Bar
- Canvas by Michael Mondavi Wine Service 2 Bottles per Table
- Two (2) Course Plated Dinner
- Champagne Toast
- Dancefloor & Risers
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins
- Head Table or Sweetheart Table
- Complete Bar Set Up
- Cake Cutting Service
- Votive Candles
- Dedicated Banquet Captain
- One (1) Hour Ceremony Rehearsal at Available Venue
- One (1) Dedicated Day-Of Green Room with Complimentary Care Station
- One (1) Night Complimentary Wedding Night Accommodations
- One (1) Adult Pool Cabana for Couple (To Be Used Day After Wedding)
- Complimentary Menu Tasting for Up-To Four (4) Guests

Brie Grilled Cheese V

### DINNER ENTREE INCLUSIONS HORS D'OEUVRES Chicken Harissa Meatballs Baby Iceberg Wedge GF With Cilantro Mint Crema Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House made Lardons, Local Blue Cheese Crumble, Avocado Ranch Black Bean Empanada DFV Dressing With Roasted Red Pepper Aioli Frisee and Spinach Salad GF Crisp Parmesan Artichoke Beignet V Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, With Spicy Marinara Toasted Walnuts, Maple Sherry Vinaigrette Bacon Wrapped Dates GF Artisan Romaine Salad Stuffed with Blue Cheese Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic Parmesan Dressing Mini Maryland Style Crab Cake SF With Sriracha Remoulade Arugula and Endive Salad V GF Local Palm Dates Candied Pecan, California Humboldt Fog Blue Short Rib Empanada Cheese and Cranberry Port Wine Vinaigrette With Avocado Crema Vegetable Minestrone Soup **DF VGN** Vegetarian Spring Roll DFV Garden Vegetables, Herbed Tomato Broth, Cannellini Beans With Thai Chili Roasted Yellow Pepper Potato Bisque V GF Phyllo Purse V Yukon Gold Potatoes, Garden Herbs, Chive Oil With Fig and Mascarpone Bacon Wrapped Jalapeno Chicken DF GF Vegetable Samosa **DFV** With Cilantro Lime Crema Crispy Firecracker Shrimp Spring Roll SF With Crab Cream Cheese, Sambal Chili Tuna Poke DF With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet Pear and Blue Cheese Tartlet V With Peach Preserves & Candied Pecan Heirloom Tomato Bruschetta V on Creamy Goat Cheese Toast Prosciutto Wrapped Summer Melon V GF With Mozzarella & Garden Basil

Candies Fresno
Stuffed Peppadew <b>VGN GF</b> With Peppered Boursin Cheese
California Roll <b>DF SF</b> With Soy Pearls
Southwest Chicken Salad Tart <b>DF</b>
Pacific Catch Ceviche <b>DF GF</b> With Citrus Marinade, Red Onion, Diced Cucumber

### DINNER ENTREE SELECTIONS GF

Sonoma Wine Braised Short Rib **GF**Root Vegetable Puree, Roasted California Field Carrots,
Caramelized Cipollini, Haircot Vert Natural Braising Jus
Local Pacific Bass
Potato Parsnip Puree, Haricot Vert Sauté, Roasted Autumn
Squash, Fennel Citrus Slaw, Herb Dijon Beurre Blanc

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

# The Icing on the Cake Experience

### ICING ON THE CAKE EXPERIENCE

Wedding Site Fee\$1,500 to \$5,000 Food and Beverage MinimumBased Upon Date and Event Space Reception Package Pricing Beginning at \$278 per guest All Prices Subject to 26% Service Charge & 7.8475% Tax.

### The Icing on the Cake Experience Includes:

- Infused Water Station
- White Garden Chairs for Ceremony
- Choice of Four (4) Butler-Passed Hors D' Oeuvres
- Cocktail Hour One (1) Hour Super-Premium Bar
- Canvas by Michael Mondavi Wine Service 2 bottles per Table
- Three (3) Course Plated Dinner
- Champagne Toast
- Dance Floor & Risers
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins

- Head Table or Sweetheart Table
- Complete Bar Set Up
- Cake Cutting Service
- Votive Candles
- Dedicated Banquet Captain
- One (1) Hour Ceremony Rehearsal at Available Venue
- One (1) Dedicated Day-Of Green Room with Complimentary Care Station
- One (1) Night Complimentary Wedding Night Accommodations
- One (1) Adult Pool Cabana for Couple (To Be Used Day After Wedding)
- Complimentary Spa Treatment for Couple
- Complimentary Breakfast for Couple (To Be Used Day After Wedding)
- Complimentary Menu Tasting for Up-To Four (4) Guests

## **\$278** Per Guest

Pear and Blue Cheese Tartlet V

HORS D'OEUVRES	DINNER ENTREE INCLUSIONS
Chicken Harissa Meatballs With Cilantro Mint Crema	Baby Iceberg Wedge <b>GF</b> Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House
Black Bean Empanada <b>DF V</b> With Roasted Red Pepper Aioli	made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing
Crisp Parmesan Artichoke Beignet <b>V</b> With Spicy Marinara	Arugula and Endive Salad <b>V GF</b> Local Palm Dates Candied Pecan, California Humboldt Fog Blue Cheese and Cranberry Port Wine Vinaigrette
Bacon Wrapped Dates <b>GF</b> Stuffed with Blue Cheese	Frisee and Spinach Salad <b>GF</b> Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble,
Mini Maryland Style Crab Cake <b>SF</b> With Sriracha Remoulade	Toasted Walnuts, Maple Sherry Vinaigrette  Artisan Romaine Salad
Short Rib Empanada With Avocado Crema	Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic Parmesan Dressing
Vegetarian Spring Roll <b>DF V</b> With Thai Chili	Roasted Yellow Pepper Potato Bisque <b>V GF</b> Yukon Gold Potatoes, Garden Herbs, Chive Oil
Phyllo Purse <b>V</b> With Fig and Mascarpone	Vegetable Minestrone Soup <b>DF VGN</b> Garden Vegetables, Herbed Tomato Broth, Cannellini Beans
Bacon Wrapped Jalapeno Chicken <b>SF</b> With Crab Cream Cheese, Sambal Chili	
Tuna Poke <b>DF</b> With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet	

With Peach Preserves & Candied Pecan
Heirloom Tomato Bruschetta <b>V</b> on Creamy Goat Cheese Toast
Prosciutto Wrapped Summer Melon <b>V GF</b>
With Mozzarella & Garden Basil
Brie Grilled Cheese <b>V</b> Candies Fresno
Stuffed Peppadew <b>VGN GF</b> With Peppered Boursin Cheese
California Roll <b>DF SF</b> With Soy Pearls
Pacific Catch Ceviche <b>DF GF</b>
With Citrus Marinade, Red Onion, Diced Cucumber
Southwest Chicken Salad Tart <b>DF</b>
DINNER ENTREE SELECTIONS
Land and Sea <b>GF</b> Peppercorn Crusted Beef Filet, Seared Prawns, Roasted Garlic
Mashed Potatoes, Lemon Scented Buttered Asparagus, Red Wine
Bordelaise, Oven Roasted Tomato
Short Rib and Chicken Duet Cabernet Braised Short Rib and Lemon Thyme French Breast of
Chicken, Buttered Whipped Potatoes, Roasted Broccolini
Cabernet Jus
DECCEPTO
DESSERTS Character Barray
Chocolate Dome <b>V</b> Almond Sponge, Whipped Chantilly, Raspberry Coulis
White Chocolate Cheesecake <b>V</b>
White Chocolate Lemon Cheesecake, Blueberry Compote
Lemon Tart V
Blueberry Conserves, Toasted Meringue
Flourless Chocolate Cake <b>V GF</b> Milk Chocolate Mousse, Raspberry Coulis

# Signature Bar Packages

Featuring Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, & Scotch, and Canvas by Michael Mondavi Wines. Bartender Fee is \$225 for 3 hours of service

### SIGNATURE BAR PACKAGES

\$225 3 Hour service Bar tender fees

Featuring Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, & Scotch, and Canvas by Michael Mondavi Wines.

SIGNATURE HOST SPONSORED BAR - ON	
CONSUMPTION	
Signature Cocktails   \$16 per drink	
Signature Wines   \$16 per drink	
Signature Champagne   \$16 per drink	
Domestic Beer   \$11 per drink	
Premium & Imported Beer   \$12 per drink	
Local Craft Beer   \$13 per drink	
Assorted Juices   \$9 per drink	
Pepsi Soft Drinks, Still & Sparkling Waters   \$8 per drink	
SIGNATURE HOST SPONSORED BAR - PER PERSON	
First Hour   \$30 per guest	
Second Hour   \$20 per person	
Each Additional Hour   \$16 per guest	

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

# Premium Bar Packages

### PREMIUM BAR PACKAGES

Bartender Fee is \$225 for 3 hours of service

Featuring: Tito's Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Irish Whiskey, Chivas Regal 12 Scotch.

PREMIUM HOST SPONSORED BAR - ON CONSUMPTION	
Premium Cocktails   \$18 per drink	
Premium Wines   \$18 per drink	•
Premium Champagne   \$18 per drink	
Domestic Beer   \$11 per drink	
Premium & Imported Beer   \$12 per drink	
Local Craft Beer   \$13 per drink	
Assorted Juices   \$9 per drink	
Pepsi Soft Drinks, Still & Sparkling Waters   \$8 per drink	
PREMIUM HOST SPONSORED BAR - PER PERSON	
First Hour   \$38 per guest	
Second Hour   \$22 per guest	
Each Additional Hour   \$17 per guest	
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All Prices Subject to 26% Service Charge  $\&\,7.8475\%$  Sales Tax.

# Super Premium Bar Packages

### SUPER PREMIUM BAR PACKAGES

Bartender Fee is \$225 for 3 hours of service

Beer & Wine Bar Packages

BEER & WINE BAR PACKAGES

Bartender Fee is \$225 for 3 hours of service

Featuring: Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Makers Mark Bourbon, Crown Royal Canadian Whisky, Jameson Irish Whiskey, Jack Daniels American Whiskey, Johnnie Walker Black Scotch, and Del Maguey Vida Mezcal.

SUPER PREMIUM HOST SPONSORED BAR - ON CONSUMPTION
Super Premium Cocktails   \$20 per drink
Super Premium Wines   \$20 per drink
Super Premium Champagne   \$20 per drink
Domestic Beer   \$11 per drink
Premium & Imported Beer   \$12 per drink
Local Craft Beer   \$13 per drink
Assorted Juices   \$9 per drink
Pepsi Soft Drinks, Still & Sparkling Waters   \$8 per drink
SUPER PREMIUM HOST SPONSORED BAR - PER PERSON
First Hour   \$42 per guest
Second Hour   \$24 per guest
Each Additional Hour   \$19 per guest
All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Featuring: Canvas Wines, La Quinta IPA, Bud Light, Michelob Ultra, Corona, Blue Moon, White Claw Seltzer, High Noon Seltzer,

BEER & WINE HOST SPONSORED BAR - ON CONSUMPTION	
Signature Wines   \$18 per drink	
Signature Champagne   \$18 per drink	
Domestic Beer   \$11 per drink	
Premium & Imported Beer   \$12 per drink	
Local Craft Beers   \$13 per drink	
Assorted Juices   \$9 per drink	
Pepsi Soft Drinks, Still & Sparkling Waters   \$8 per drink	
BEER & WINE HOST SPONSORED BAR - PER PERSON	
First Hour   \$22 per guest	
Second Hour   \$20 per guest	
Each Additional Hour   \$16 per guest	
All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.	

## Small Bites

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. Minimum order of 25 pieces per selection. Tray Passed Attendant required at \$175 for up to 3 hours. \$50 for each additional hour.

### SMALL BITES

We offer a variety of cold and hot bite sized options for your attendees to enjoy.

- Priced Per Piece
- Minimum Order of 25 Pieces Per Selection.

- After Party Hors D' Oeuvres Will Be Displayed Unless Tray-Passed Requested
- Tray Passed Attendant Fee is \$175 for up to 3 hours. \$50 for each additional hour.

WARM SELECTIONS
Chicken Harissa Meatballs With Cilantro Mint Crema
Black Bean Empanada <b>DF V</b> With Roasted Red Pepper Aioli
Crisp Parmesan Artichoke Beignet <b>V</b> With Spicy Marinara
Bacon Wrapped Dates <b>GF</b> Stuffed with Blue Cheese
Mini Maryland Style Crab Cake <b>SF</b> <i>With Sriracha Remoulade</i>
Short Rib Empanada With Avocado Crema
Vegetarian Spring Roll <b>DF V</b> <i>With Thai Chili</i>
Phyllo Purse <b>V</b> With Fig and Mascarpone
Bacon Wrapped Jalapeno Chicken <b>DF GF</b>
Vegetable Samosa <b>DF V</b> With Cilantro Lime Crema
Crispy Firecracker Shrimp Spring Roll <b>SF</b> With Crab Cream Cheese, Sambal Chili
\$12 Per Piece
COLD SELECTIONS
Tuna Poke <b>DF</b> With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet
Pear and Blue Cheese Tartlet <b>V</b> With Peach Preserves & Candied Pecan
Heirloom Tomato Bruschetta <b>V</b>

on Creamy Goat Cheese Toast
Prosciutto Wrapped Summer Melon <b>V GF</b> With Mozzarella & Garden Basil
Brie Grilled Cheese <b>V</b> Candies Fresno
Stuffed Peppadew <b>V GF</b> With Peppered Boursin Cheese
California Roll <b>DF SF</b> With Soy Pearls
Pacific Catch Ceviche <b>DF GF</b> With Citrus Marinade, Red Onion, Diced Cucumber
Southwest Chicken Salad Tart <b>DF</b>
\$12 Per Piece

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

# Presentation Stations

### PRESENTATION STATIONS

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

- An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.
- Price Based on (2) Hours of Service

### LOADED GIANT TATCHOS BAR

Tater Tots
Green Chile Queso <b>GF</b>
Ground Beef Chile, Black Beans <b>DF GF</b>
Achiote Spiced Chicken <b>DF GF</b>
Toppings

Pecan Smoked Bacon, Green Onions, Shredded Cheddar, Sour

Cream, Diced Tomatoes, Black Olives, Picked Cilantro, Pickled Jalapenos, Citrus Guacamole	
\$42 Per Guest	
SLIDER BAR (CHOOSE THREE):	
All Beef Slider  Caramelized Onions, Special Sauce, American cheese	
Bison Burger  Bacon Tomato Jam, Sliced Provolone	
Barbecue Roasted Wild Mushrooms <b>DF VGN</b> and Pickled Red Onions	
Southern Fried Chicken Slider  White Cheddar, Sliced Pickle, Roasted Garlic Aioli	
Garlic Herb Meatball Slider With Sliced Mozzarella and Pomodoro	
Cuban Slider Roasted Pork Carnitas, Sliced Ham, Swiss Cheese, Pickle & Green Chi	le
House-made BBQ Potato Chips <b>DF V GF</b>	
\$46 Per Guest	
All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.	
Something Sweet	
LATE NIGHT DESSERT	
<ul> <li>An additional \$10.00 per person will be added to the menu pric</li> <li>Price Based on (2) Hours of Service</li> </ul>	e for groups of 25 people or less.
CHOCOLICIOUS	DONUT BAR
Sweet and Salty Brownies	Cinnamon Sugar Donuts <b>V</b>

Chocolate Caramel Ganache Tart <b>V GF</b>	Beignets, Powdered Sugar <b>V</b>
Chocolate Dipped Pretzel Rods <b>V</b>	Spiced Cake Donut Holes <b>V</b>
Chocolate Coffee Opera Cake <b>V</b>	Chocolate Dipped Brioche Donuts <b>V</b>
\$28 Per Guest	\$26 Per Guest
SUNDAE FUNDAY	
Vanilla and Chocolate Ice Cream <b>V GF</b>	
Candy Pieces, Marshmallows, Toasted Pecans and Almonds, Strawberry Compote, Pineapple Compote, Hot Fudge, Caramel, Sprinkles, Whipped Cream	
Cookie Pieces, Brownie Bits, Pound Cake Bites	
\$32 Per Guest	
A LA CARTE	
Mini Gourmet Cupcakes <b>V</b>   \$75 per dozen	
Cookie Jar V   \$78 per dozen  Chocolate Chunk, Vanilla Sugar Cookie, White Chocolate Macadamia	3
All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.	
Brunch Menu	
RISE & DINE BRUNCH	
Per Guest 75	
RISE & DINE	SIDES
Greek Yogurt Parfaits	Freshly Baked Pastries

with House Made Granola and Berries	Assorted Mini Fruit Tarts and Macarons
Toasted Everything Bagels with Shaved Red Onions, Dill Cream Cheese, Smoked Salmon, Capers & Hard-Boiled Eggs	Applewood Smoked Bacon
Individual Frittatas with Spinach, Sundried Tomato and Goat Cheese	
Sweet Belgian Waffles with Maple Syrup, Whipped Salted Butter	
BEVERAGES	
Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas	
Selection of Chilled Fruit Juices	

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.











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