



HYATT REGENCY LONG BEACH
MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast 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 menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$59 per guest. Breakfast menus are available until 11am.

MONDAY

- Local and Seasonally Inspired Fruit
- Banana Nut Muffin
- Cheese Danish
- Overnight Oats with Banana and Toasted Coconut
- Frittata Florentine
- Selection of Chilled Juices
- Coffee, Decaffeinated Coffee, Hot Tea

~~\$54~~ Per Guest

~~\$59~~ Any Other Day of The Week

TUESDAY & SATURDAY

- Local and Seasonally Inspired Fruit
- Lemon Poppy Loaf
- Chocolate Croissant
- House-made Granola and Yogurt with Summer Berries
- Scrambled Eggs with Cheddar Cheese, Peppers, and Onions
- Selection of Chilled Juices
- Coffee, Decaffeinated Coffee, Hot Tea

~~\$54~~ Per Guest

~~\$59~~ Any Other Day of the Week

WEDNESDAY & SUNDAY

- Local and Seasonally Inspired Fruit
- Banana Chocolate Chip Loaf
- Mini Croissant
- Chia Pudding with Granola and Pineapple
- Egg Casserole with Thyme, Gruyere Cheese, and Mushroom
- Selection of Chilled Juices
- Coffee, Decaffeinated Coffee, Hot Tea

~~\$54~~ Per Guest

~~\$59~~ Any Other Day of the Week

THURSDAY

- Local and Seasonally Inspired Fruit
- Blueberry Muffin
- Raspberry and Cheese Filled Croissants
- Overnight Oats with Apple Cinnamon Compote
- Seasonal Vegetarian Quiche
- Selection of Chilled Juices
- Coffee, Decaffeinated Coffee, Hot Tea

~~\$54~~ Per Guest

~~\$59~~ Any Other Day of the Week

FRIDAY

- Local and Seasonally Inspired Fruit

Vanilla and Chocolate Concha

Apple Cinnamon Loaf

House-made Granola and Yogurt with Summer Berries

Frittata with Seasonal Vegetables, and Asiago Cheese

Selection of Chilled Juices

Coffee, Decaffeinated Coffee, Hot Tea

\$54 *Per Guest*

\$59 *Any Other Day of the Week*

Prices are subject to a taxable 17.15% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 6.85% administration fee, which is retained in full by the hotel. The current applicable tax rate is 10.60%. All buffets will be displayed for a maximum of 90 minutes to ensure health and safety standards. Menu pricing and products may change based on availability and market conditions. Minimum 25 guests for buffets. A labor fee of \$200 will be charged for groups less than 25. Menu choices valid for Spring/Summer April 1, 2025 - September 30, 2025

Everyday Breakfast

Our Everyday breakfast options are sure to help your attendees start the day off right. These everyday options cover the needs for a heartier buffet, a traditional continental or plated breakfast. Everyday Breakfast options include Coffee, Decaffeinated Coffee & Hot Tea.

BEACON BREAKFAST BUFFET

Minimum 25 guests or guaranteed attendance whichever is higher.

Local and Seasonally Inspired Fruit Platter

Assortment of Muffins, Croissants, and Breakfast Bread

Greek Yogurt Parfaits with House Made Granola and Seasonal Fruit Compote

Cage Free Scrambled Eggs with Aged White Cheddar and Scallions

Buttermilk Pancakes with Maple Syrup and Butter

Smoked Crisp Bacon and Pork Sausage Links

Roasted Herbed Butter Fingerling Potatoes

Selection of Chilled Juices

PLATED BREAKFAST

Seasonal Breakfast Bread for the Table

Greek Yogurt Parfaits with House Made Granola and Summer Berries

Planner's Choice of Eggs (choose one)

Cage-Free Scrambled Eggs with Scallions OR Seasonal Vegetable Frittata with Goat's Cheese

Crisp Smoked Bacon or Pork Sausage Links (select one)

Breakfast Potatoes with Onion and Peppers

Selection of Chilled Juices

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

\$48 *Per Guest*

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Selection

\$65 Per Guest

CONTINENTAL BREAKFAST

Chef's Selection of Chilled Juice of the Day

Local and Seasonally Inspired Sliced Fruit

Individual Assorted Yogurt

Freshly Made Bakeries

Coffee, Decaffeinated Coffee, Hot Tea

\$47 Per Guest

GRAB N GO BREAKFAST

Coveniently packaged and portable for early morning off site events, or on the way to the airport, our Breakfast to Go provides guests with a hearty meal when time is of the essence. Includes planner's choice of a Hot Breakfast Sandwich or Burrito, guest's choice of Bottled Water or Juice, Seasonal Whole Fruit, Breakfast Pastry, and To-Go Coffee Station

Breakfast Burrito
Cage-Free Scrambled Eggs, Onion, Potatoes, Bacon, Sausage, and Cheddar Cheese Wrapped in a Flour Tortilla served with Roasted Tomato Salsa

Sausage, Egg and Cheddar Cheese Sandwich on a Toasted English Muffin

\$57 Per Guest

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Breakfast Enhancements

Additional specialty items are available to elevate existing menus. Enhancements are only available as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREAKFAST ENHANCEMENTS

BYO Yogurt | \$9 Per Guest
Vanilla Yogurt, Strawberry Sauce, Seasonal Fruit, Berries, and House-made Granola

Buttermilk Pancakes | \$15 Per Guest
Whipped Butter, Sliced Apple Compote, Toasted Pecans, and Maple Syrup

Biscuits and Gravy | \$15 Per Guest
Seasonal Sausage Crumbles in a Creamy Gravy with Warm Buttermilk Biscuits

Breakfast Burrito | \$15 Per Guest
Cage-Free Scrambled Eggs, Onion, Potatoes, Bacon, Sausage, and Cheddar Cheese Wrapped in a Flour Tortilla served with Roasted Tomato Salsa and Sour Cream

- Lox Bar | \$20 Per Guest
Bagels, Smoked Salmon, Whipped Cream Cheese, Capers, Red Onions, Tomatoes, Sliced Hard Boiled Eggs, and Lemon Wedges
.....
- Omelet Station | \$25 Per Guest | \$200 Chef Attendant - Per 50 Guests Required
Omelets made to order with Cage Free Eggs and Egg Whites Toppings include Diced Ham, Bacon, Diced Tomatoes, Onions, Bell Peppers, Spinach, Chives, Mushrooms, Shredded Cheese, Feta Cheese, and Salsa
.....
- Breakfast Meats (select one) | \$10 Per Guest
Crisp Bacon Pork Sausage Herbed Chicken Sausage
.....
- Breakfast Potatoes (choose one) | \$8 Per Guest
- Breakfast Potatoes with Onions and Peppers
 - Herbed Butter Fingerling Potatoes
 - Sweet Potato and Fennel Potato Hash
-

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Brunch

Dazzle your guests with a bountiful brunch perfect for any occasion!

REGENCY BRUNCH BUFFET

Minimum 50 guests.

- Local and Seasonally Inspired Fruit
.....
- Assortment of Muffins, Croissants, and Breakfast Bread
.....
- Arugula and Frisee Salad with Cherry Tomatoes, Garlic Croutons, and Balsamic Vinaigrette
.....
- Smoked Salmon Display with Bagels, Whipped Cream Cheese, Red Onions, Sliced Hardboiled Eggs, and Capers
.....
- Steel Cut Oatmeal with Cinnamon, Raisins and Sliced Banana
.....
- Baked French Toast with Apple Compote and Maple Syrup
.....
- Tomato and Bacon Egg Casserole with Cheddar Cheese
.....
- Herbed Butter Fingerling Potatoes
.....
- Crisp Smoked Bacon and Pork Sausage Links
.....
- Roasted Chicken with Peppers and Artichoke
.....

Seasonal Oven Roasted Vegetables

Selection of Mini Desserts

Selection of Chilled Juices

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

ENHANCEMENT: Bottomless Mimosas | \$15 Per Guest

\$85 *Per Person*

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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. Break packages served for up to 30 minutes and must be ordered for the full guarantee.

MONDAY AND FRIDAY

Peach and Coconut Chia Pudding

Almond Rhubarb Tea Cake

Gala Apples

Coffee, Decaffeinated Coffee, Tazo Tea

\$18 *Per Guest*

\$20 *Any Other Day of the Week*

TUESDAY AND SATURDAY

Assorted Granola Bars

Banana Nut Muffins

Green Juice Shooters

Coffee, Decaffeinated Coffee, Tazo Tea

\$18 *Per Guest*

\$20 *Any Other Day of the Week*

WEDNESDAY AND SUNDAY

Donut Holes

Chocolate Crinkle Cookies

Bananas and Oranges

Coffee, Decaffeinated Coffee, Tazo Tea

THURSDAY

Overnight Oats with Sliced Bananas

Almond Espresso Coffee Cake

Local and Seasonally Inspired Fruit

Coffee, Decaffeinated Coffee, Tazo Tea

\$18 *Per Guest*

\$20 *Any Other Day of the Week*

\$18 *Per Guest*

\$20 *Any Other Day of the Week*

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Afternoon 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. Break packages served for up to 30 minutes and must be ordered for the full guarantee.

MONDAY & FRIDAY

- Spinach and Artichoke Dip
- Roasted Tomato Hummus
- Grilled Pita Bread
- Seasonal Vegetable Crudit 
- Assorted Soft Drinks, Assorted Bubly Sparkling Water, Iced Tea

\$22 *Per Guest*

\$25 *Any Other Day of the Week*

TUESDAY & SATURDAY

- Refried Bean Dip
- Spiced Corn Cheese Dip
- Pico de Gallo
- Fried Tortilla Chips
- Assorted Soft Drinks, Assorted Bubly Sparkling Water, Iced Tea

\$22 *Per Guest*

\$25 *Any Other Day of the Week*

WEDNESDAY & SUNDAY

- Bavarian Pretzels served with Beer Cheese and Whole Grain Mustard
- Cinnamon Sugar Churros with Ibarra Chocolate Sauce
- Assorted Soft Drinks, Assorted Bubly Sparkling Water, Iced Tea

\$22 *Per Guest*

\$25 *Any Other Day of the Week*

THURSDAY

- Toasted Walnuts and Pecans
- Dried Fruits including Cranberry, Apricot, and Banana
- White and Dark Chocolate Chips and M&M's
- Pretzel Twists
- Assorted Soft Drinks, Assorted Bubly Sparkling Water, Iced Tea

\$22 *Per Guest*

\$25 *Any Other Day of the Week*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. Items priced per guest require a minimum of 25 guests or the guaranteed for the full guest count whichever is higher. For options for groups less than 25 please contact your Event Planning Manager for menu selections.

BAKERY

- Bakeries | \$62 Per Dozen
Today's Fresh Assortment to include Sliced Breakfast Bread
.....
- Assortment of Fresh Bagels | \$65 Per Dozen
with Butter, Cream Cheese, and Peanut Butter
.....
- Jumbo Homestyle Cookies | \$62 Per Dozen
Chocolate Chunk, Peanut Butter, Oatmeal
.....
- Chocolate Brownies | \$62 Per Dozen
gluten free brownies available by request \$68/doz minimum
order one dozen
.....
- Pecan or Lemon Bars | \$62 Per Dozen
minimum one dozen per selection
.....
- Sweet and Savory Muffins | \$65 Per Dozen
Blueberry, Apple Cinnamon, Carrot Walnut, Cheddar
.....
- Gluten Free Muffins | \$68 Per Dozen
Banana Walnut, Cranberry Orange, Raspberry Chocolate
*minimum one dozen per selection
.....

GLUTEN FREE COOKIES

Chef's Seasonal Flavor

\$68 *Per Dozen*

SNACKS

- Chips, Pretzels, and Popcorn | \$6 Each
.....
- Assorted Bars | \$6.5 Each

Energy and Granola Bars

Whole Market Fruits | \$36 Per Dozen

Greek Yogurt Parfaits | \$12 Each

Seasonal Sliced Fruit and Berries Display | \$12 Per Guest

Bavarian Pretzels | \$65 Per Dozen
with Warm Cheese Sauce and Mustard Dip *minimum one dozen*

Chips and Salsa | \$12 Per Guest
add guacamole additional \$8/guest

Assorted Ice Cream Bars | \$6 Each
charged on consumption

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEA

Freshly Brewed Coffee | \$115 Per Gallon
Regular or Decaffeinated Coffee

Hot Tea | \$115 Per Gallon

Freshly Brewed Iced Tea | \$75 Per Gallon

STILL WATER & SPARKLING WATER

Bottled Still or Sparkling | \$8 Each

Assorted Bubly Sparkling Water | \$8 Each

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi | \$8 Each

SPECIALTY BOTTLED BEVERAGES

Individual Juices | \$8 Each
Orange, Apple, Cranberry

Redbull | \$8 Each
Regular, Sugar Free

PRESSED JUICES

Minimum order in cases of (12). Not available by consumption.

BEVERAGE PACKAGES

Unlimited beverages to get you through the day.

Refreshing Citrus Cucumber, Pineapple, Coconut Water, Lemon, Aloe Vera
Greens Juice Cucumber, Celery, Lemon, Kale, Parsley
Sweet Citrus Apple, Pineapple, Lemon, Mint
<i>\$15 Each</i>
<i>\$180 Per Case of (12)</i>

Recharge Station \$32 Per Guest up to 4 hours \$48 Per Guest up to 8 hours Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection Assorted Pepsi Soft Drinks Bottled Still and Sparkling Water Assorted Bubly Sparkling Waters
Energize Station \$34 Per Guest up to 4 hours \$50 Per Guest up to 8 hours Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection Assorted Pepsi Soft Drinks Bottled Still and Sparkling Water Assorted Bubly Sparkling Waters Red Bull

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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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$75 per guest. Lunch buffets are served with Freshly Brewed Iced Tea. Coffee and Hot Tea Service may be added a la carte. Lunch menus are available until 2pm.

MONDAY & FRIDAY

Tuscan White Bean Soup
Wild Arugula and Frisee Salad with Goat Cheese, Candied Pecans, Champagne Vinaigrette
Orzo Pasta Salad with Roasted Cherry Tomatoes, Cucumber, Olive, Feta
Roasted Chicken with Sage Jus
Sustainable Catch of the Day with Lemon Caper Sauce
Vegetable Rice Pilaf
Baby Carrots and Green Beans
Mixed Berry Cobbler
<i>\$70 Per Guest</i>
<i>\$75 Any Other Day of the Week</i>

TUESDAY & SATURDAY

Potato Leek Soup
Spinach Salad with Mandarins, Goat Cheese, Pistachio, Poppy Seed Vinaigrette
Quinoa Salad with Cherry Tomato, Shaved Red Onion, Cucumber, Mint Vinaigrette
Roasted Pork Loin with Mushroom Demi
Sustainable Catch of the Day with Dill Caper Cream Sauce
Roasted Sweet Potatoes
Roasted Squash and Matakite Mushroom
Flourless Chocolate Cake
<i>\$70 Per Guest</i>
<i>\$75 Any Other Day of the Week</i>

WEDNESDAY & SUNDAY

- Roasted Tomato and Basil Soup
- Baby Mixed Greens Salad with Shaved Carrot, Radish, Italian Vinaigrette
- Farro Salad with Peas, Basil, Feta, Champagne Vinaigrette
- Roasted Chicken with Herb Garlic Jus
- Sustainable Catch of the Day with Chive and Shallot Sauce
- Roasted Summer Squash with Chimichurri
- Vegetable Rice Pilaf
- Pineapple Upside Down Cake

\$70 *Per Guest*

\$75 *Any Other Day of the Week*

DAILY SEASONAL DELI

Available every day

- Summer Vegetable Soup
- Baby Mixed Green Salad with Fresh Corn, Parmesan, Red Bell Pepper, White Balsamic, Vinaigrette
- Summer Potato Salad with Fresh Herbs
- Sliced Oven Roasted Turkey, Roast Beef, Grilled Portobello Mushrooms
- Selection of Cheeses
- Butter Lettuce, Tomato, Shaved Red Onion, Pickle Spears
- Aioli, Whole Grain Mustard Aioli, Thousand Island
- Sliced Sourdough, Multi Grain, Marble Rye Bread
- House Fried Potato Chips
- Freshly Baked Chocolate Chip Cookies

\$70 *Per Guest*

THURSDAY

- Roasted Cauliflower Soup
- Romaine and Radicchio Salad with Roasted Cherry Tomato, Blue Cheese, Garlic Croutons, Blue Cheese Dressing
- Cous Cous Salad with Radish, Olives, Cucumber, Basil Garlic Vinaigrette
- Braised Short Rib with Mushroom and Rosemary Sauce
- Sustainable Catch of the Day with Thyme Butter Sauce
- Roasted Cauliflower and Broccoli Florets
- Skin on Mashed Potatoes with Scallion
- Peach and Blueberry Cobbler

\$70 *Per Guest*

\$75 *Any Other Day of the Week*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or starter, entrée, and dessert. All plated lunches include bread and butter, iced tea, coffee and hot tea. If more than one entree selection is made, the higher price will prevail. Maximum of 2 entree selections. Lunch menus are available until 2pm.

STARTERS

- Romaine and Radicchio Salad
Fresh Corn, Parmesan, Basil Vinaigrette
.....
- Arugula And Frisee Salad
Apricots, Crispy Chickpeas, Feta Cheese, Toasted Coriander Seed Vinaigrette
.....
- Locally Sourced Baby Mix Salad
Herbed Roasted Cherry Tomatoes, Cucumbers, Candied Pecans, Dark Balsamic Vinaigrette
.....
- Summer Vegetable Minestrone Soup
.....

ENTREES

- Herbed Roasted Chicken | \$62 Per Guest
.....
- Sustainable Pan Seared Salmon | \$62 Per Guest
.....
- Catch of the Day with Roasted Red Pepper Sauce | \$62 Per Guest
.....
- Grilled Tender Top Sirloin with Rosemary Demi | \$65 Per Guest
.....
- Braised Beef Short Rib with Red Wine Demi | \$65 Per Guest
.....
- Entrees served with one starch and Chef’s choice of seasonal vegetables
Choose one of the following:
 - Chive Mashed Potatoes
 - Roasted Fingerling Potatoes with Herb Butter
 - Creamy Polenta.....

DESSERT

- Panna Cotta
Creamy Vanilla Flavor, Strawberry Puree, Fresh Strawberries
.....
- NY Cheesecake
Crunchy Graham Cracker Crust, Cream Cheese Filing, Mixed Berry Compote Topping
.....
- Carrot Cake
Toasted Almond and Caramel Sauce
.....
- Chocolate Pot De Creme
Smooth Dark Chocolate Custard, Cinnamon Crumble Topping
.....

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve. Ideal for attendees headed to the airport or taking lunch to their guest room. All boxed lunches include: choice of bottled water or soft drink, seasonal fruit, potato chips, and chocolate chip cookie. Maximum of 3 selections per event. No Substitutions.

SANDWICHES

- Albacore & More
Albacore Tuna with Celery, Red Onion, Crisp Green Leaf Lettuce,
Dill Pickle, Roma Tomato, Multi Grain Bread
- Roast Beef & Horseradish
London Broiled Roast Beef with Horseradish Mayo, White
Cheddar Cheese, Green Leaf Lettuce, Tomato, Pretzel Hoagie
Bread
- Turkey & Cranberry
All-Natural Turkey with Cranberry Mayo, Caramelized Onion,
Green Leaf Lettuce, Tomato, Swiss Cheese, Artisan Brioche Roll
- Veggie Sandwich **V**
Smashed Avocado, Arugula, Cucumber, Pickled Carrots, Onions,
Sprouts, Cream Cheese Spread on Multigrain Bread *vegan option
available without cream cheese*
- Gluten Free | \$5 Additional

\$60 *Per Guest*

SALADS

- Italian Chopped Salad
Romaine Lettuce, Pepperoni, Salami, Cherry Tomato, Red Onion, Sliced Olives, Pepperoncini, Provolone Cheese, Italian Dressing
- Asian Salad
Romaine and Purple Cabbage, Shredded Carrots, Grilled Chicken, Mandarin Oranges, Crispy Wontons, Toasted Sesame Seeds,
Scallions, Sesame Dressing
- California Cobb Salad
Iceberg Lettuce, Romaine Hearts, Red Onion, Hard Boiled Eggs, Tomato, Grilled Chicken, Crisp Bacon, Avocado, Blue Cheese,
Ranch Dressing
- Chicken Caesar Salad
Hearts of Romaine, Grilled Chicken, Cherry Tomatoes, Shaved Parmesan Cheese, Croutons, Caesar Dressing

\$60 *Per Guest*

WRAPS

- Turkey Bacon
Roasted Turkey Slices with Crisp Bacon, Provolone Cheese,
Tomato, Onion, Green Leaf Lettuce, Ranch Dressing, Flour Tortilla
- Chicken BLT
Roasted Chicken Breast with Crisp Bacon, Green Leaf Lettuce,
Tomato, Dijon Mustard, Whole Wheat Tortilla

\$60 *Per Guest*

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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. Minimum order of 50 pieces per selection. Some selections require a 14 business day lead time and guarantee. We recommend: 1 hr reception - 4 pieces/per person 2 hr reception - 8 pieces/per person 3 hr reception - 12 pieces/per person

COLD SELECTIONS

- Beef, Boursin, Asparagus on Crostini | \$8 Per Piece
- Buffalo Mozzarella, Cherry Tomato, Pesto Cream on Focaccia | \$8 Per Piece
- Deviled Egg with Caviar | \$8 Per Piece
- Grilled Portobello Mushroom, Truffle Oil in Phyllo Cup | \$8 Per Piece
- Shrimp Ceviche on Cucumber | \$8 Per Piece
- Shrimp Cocktail Shooter | \$8.5 Per Piece
- Smoked Salmon Rose, Caper on Cucumber | \$8 Per Piece

WARM SELECTIONS

- Bacon Wrapped Blue Cheese Stuffed Date | \$8 Per Piece
- Breaded Maryland Crab Cakes with Remoulade | \$8 Per Piece
- Chimichurri Beef Sate | \$8 Per Piece
- Coconut Shrimp with Sweet Chili Sauce | \$8.5 Per Piece
- Mini Chicken Wellington with Tarragon Mustard Aioli | \$8 Per Piece
- Vegetable Curry Samosa with Cucumber Raita | \$8 Per Piece
- Vegetable Lumpia with Sweet Chili Sauce | \$8 Per Guest

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or guaranteed for the full guest count whichever is higher. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

CRUDITE DISPLAY

- Selection of Fresh Vegetables
- Sundried Tomato Hummus
- Caramelized Onion Ranch Dip

ROASTED VEGETABLE PLATTER

- Seasonal Roasted Vegetables with Olive Oil Drizzle, Marinated Feta, and Warm Pita Bread
- \$32** Per Guest

Crostini's and Warm Pita Bread
.....
\$22 *Per Guest*

ARTISANAL CHEESE SELECTION

Chef's Selection of Local and Imported Cheeses
Marcona Almonds, Seasonal Fresh and Dried Fruits, Honey, and Fig Jam
.....
Toasted Sliced Baguettes and Water Crackers
.....
Charcuterie Enhancement | \$12 Per Guest
Chef's Selection of cured, sliced meats to accompany cheese board
.....
\$32 *Per Guest*

SHELLFISH BAR

Old Bay Seasoned Jumbo Shrimp
.....
Stone Crab Claws
.....
Tabasco, Cocktail Sauce, Remoulade Sauce, Lemon Wedges
.....
\$800 *Per 100 Pieces*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter. Please note displays are reception portions and not dinner portions. Carving Stations must be ordered for the full guarantee.

BRINED WHOLE ROASTED TURKEY

Rosemary Cream Gravy
.....
Apple and Orange Marmalade
.....
Yukon Gold Mashed Potatoes
.....
Sauteed Green Beans
.....
\$650 *Per 20 Guests*

HERBED ROASTED SALMON FILET

Mixed Green Salad, Roasted Peppers, Sliced Black Olives, Dill Vinaigrette
.....
Grilled Asparagus with Charred Lemon
.....
Creamy Polenta
.....
\$700 *Per 20 Guests*

BLACK PEPPER CRUSTED RIBEYE

Chopped Wedge Salad with Red Onion, Cherry Tomatoes, Bacon, and Blue Cheese Dressing
.....

WHOLE ROASTED BEEF TENDERLOIN

Red Wine Demi Glace
.....
Garlic Mashed Potatoes
.....

Herb Roasted Potatoes

Cauliflower Mash

\$1200 Per 30 Guests

Broccoli de Cecco

Romaine Salad with Oven Roasted Tomatoes, Parmesan, Croutons, Red Wine Vinaigrette

\$760 Per 20 Guests

Prices are subject to a taxable 17.15% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 6.85% administration fee, which is retained in full by the hotel. The current applicable tax rate is 10.60%. Menu pricing may change based on availability and market conditions. Minimum 25 guests for buffets. All stations must be ordered for the full guarantee. Menu choices valid for Spring/Summer April 1, 2025 - September 30, 2025

Reception Packages

A variety of interactive stations to delight your guests. Reception packages must be ordered for the full guarantee or the minimum guarantee per station whichever is higher. Please note reception packages are reception portions and not dinner portions.

MODERN PASTA

Accompanied by Grated Parmesan Cheese, Red Chili Flakes
Minimum (50) guests

Cheese Tortellini
Mushroom Cream Sauce and Spinach

Toasted Gnocchi
Black Pepper Parmesan Cream Sauce, Bacon, Green Peas

Campanelle Pasta
Grilled Chicken, Summer Squash, Tomato Ragu

\$28 Per Guest

LONG BEACH TAQUERIA

Minimum (50) guests. Based on (2) tacos per person.

Shredded Chicken Tinga

Carne Asada

Veggie Tacos - Red Bell Pepper, Onions, and Mushrooms

Assorted Toppings
shredded cabbage, shaved radish, cilantro, jalapeno, onion, queso fresco, lime wedgessalsa verde, salsa rojacorn tortillas, flour tortillastortilla chips

Spanish Rice and Pinto Beans

Add Grilled Seasonal Fish | \$15 Per Guest

\$32 Per Guest

RAMEN BAR STATION

Minimum 100 guests. Priced for 2 Hours of Service. (1) Banquet Attendant Required per 100 Guests @ \$200/each plus tax

Soups: Tonkotsu, Shoyu, and Miso (Vegetarian)

Toppings: Sweet Corn Kernels, Soft Boiled Egg, Spinach, Green Onion, Pork Belly Chashu, Enoki Mushroom

BYO POKE BOWLS

Marinated Raw Tuna

Steamed White Rice

Toppings: Diced Cucumber, Edamame, Green Onion, Pickled Red Onion, Cilantro, Diced Avocado, Crispy Shallot, Furikake, Sriracha Aioli, Lime Wedges, Ponzu

Spice It Up: Sriracha, Togorashi, Sambal

\$35

\$35 Per Guest

FLATBREADS STATION

Minimum (50) guests

Margherita with Tomato Sauce, Tomato, Mozzarella, and Basil

Pepperoni with Tomato Sauce, Mozzarella and Parmesan

BBQ Chicken with Mozzarella, BBQ Sauce, Shredded Chicken, Red Onion, and Cilantro

Parmesan Cheese and Crushed Red Pepper

\$28

Per Guest

SLIDERS

Beef Patty Sliders with Chive Aioli, Smoked Cheddar, Sliced Pickles

Shredded Buffalo Chicken Sliders Topped with Blue Cheese Dressing

BBQ Pulled Pork Sliders with Pickled Onions

Potato Wedges Enhancement | \$8 Per Guest

Herb Roasted Potato Wedges served with Ketchup

\$28

Per Guest

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Sweet Stations

Satisfy your guest's sweet tooth with delicious and beautiful dessert displays. Sweet stations must be ordered for the full guarantee or the minimum whichever is higher.

BAJA SWEET STATION

Minmium (50) guests

Warm Churros with Chocolate Sauce

Cinnamon Sugar Bunuelos

Mexican Wedding Cookies

Traditional Flan

\$22

Per Guest

MINI CHEESECAKES

Minimum (25) guests

Assortment of Mini Cheesecakes

Triple Chocolate, New York Style, Pumpkin, Mixed Berry, Creme Brulee

\$22

Per Guest

CHOCOLATE LOVERS

Minimum (50) guests

ICE CREAM SUNDAE BAR

Minimum 50 guests (1) Banquet Attendant per 100 guests required @ \$200/each plus tax

Chocolate Whoopie Pie
.....
Chocolate Truffles with Raspberry
.....
Chocolate Crinkle Cookies
.....
Double Chocolate Brownie
.....
\$22 Per Guest

CUPCAKE DISPLAY
Assorted Cupcakes in Seasonal Flavors

\$72 Per Dozen

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Plated Dinner

Chef has hand selected a three course delectable menu for your attendees to dine on during your sit-down evening event. Each course, from soup or salad, entrée, and dessert, melds together to wow your attendee’ taste buds. Meals are served with dinner rolls and butter, chef’s choice of seasonal vegetables, coffee and hot tea.

STARTER

Corn Chowder
corn, fennel, spring onion
.....
Roasted Tomato Soup
garlic croutons, parsley
.....
Romaine and Radicchio Salad
cherry tomato, shaved parmesan, candied walnuts, whole grain mustard dressing
.....
Arugula and Frisse Salad
toasted pine nut, watermelon radish, lemon vinaigrette
.....
Spring Mixed Green Salad
dried apricots, goat cheese, toasted walnuts, maple vinaigrette
.....
Watermelon and Burrata Salad

Selection of Ice Cream to include: Chocolate, Vanilla, and Chef's Choice Seasonal Flavor
Assorted toppings to include: Hot Fudge, Caramel Sauce, Sliced Strawberries, Brownie Pieces, Chopped Cookie, Crushed Nuts, Sprinkles, Whipped Cream, and Maraschino Cherries
.....
\$25 Per Guest

ENTREE

Grilled Pork Chop | \$78 Per Guest
.....
Pan Roasted Chicken | \$78 Per Guest
.....
Grilled Salmon | \$78 Per Guest
.....
Pan Seared Sea Bass | \$80 Per Guest
.....
Grilled Beef Filet | \$92 Per Guest
.....
Accompaniments
Choose one of the following to be served with each entree:
• Yukon Gold Mashed Potatoes
• Sweet Potato Mash
• Roasted Cauliflower Puree
• Creamy Polenta
• Mushroom Risotto
.....

heirloom tomatoes, wild rocket arugula, micro basil, fresh cracked black pepper, olive oil and balsamic reduction glaze

Surf and Turf | \$102 Per Guest
Duet of Grilled Beef Filet and Herbed Shrimp served with Charred Spring Onion Mashed Potatoes, Roasted Baby Carrots, Au Jus and Gremolata

DESSERT

Apple Caramel Cheesecake

Red Velvet Cake
whipped cream cheese

Raspberries and Cream Cake
sponge cake, raspberries, topped with mascarpone cream, pistachios

Creamy Chocolate Cake
chocolate mousse on sponge cake, topped with chocolate flakes

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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. All dinners include an Assortment of Bread, Coffee & Tea Service

SUSTAINABLY SOURCED

Roasted Tomato Cream Soup
garlic and herb croutons

Kale and Romaine Salad
roasted artichokes, cherry tomato, shaved parmesan, creamy avocado

Spring Farro Salad
feta, green peas, shaved radish

Free Range Chicken Breast
caramelized onion thyme demi

Seasonal Sustainable Catch of the Day
pesto cream sauce

Buttered Fingerling Potatoes

LONG BEACH BUFFET

French Onion Soup
cheese crisp

Chopped Salad
iceberg and romaine lettuce, tomato, blue cheese crumbles, red onion, hardboiled egg, chopped bacon, avocado ranch

Roasted Beef Tenderloin
wild mushroom cabernet jus

Locally Sourced Salmon
lemon caper sauce

Tomato and Corn Rice Pilaf

Roasted Summer Squash

Roasted Broccoli and Cauliflower Florets	Tres Leches Cake
Strawberry Shortcake	\$90 <i>Per Guest</i>

COMFORT BUFFET

Chicken Noodle Soup
Baby Mixed Greens <i>cucumber, radish, tomato, orange poppy seed dressing</i>
Tomato and Mozzarella Salad <i>arugula, cracked pepper, olive oil, basil</i>
Pan Roasted Chicken Breast <i>lemon thyme chicken jus</i>
Seared Wild Isle Salmon <i>cilantro corn salsa</i>
Garlic Whipped Yukon Potatoes
Summer Squash Medley
Cherry and Rhubarb Bread Pudding
\$90 <i>Per Guest</i>

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Alternative Options

Chef Hanson and her team have created mouthwatering vegan, vegetarian and gluten free options to meet your attendees dietary preferences.

ALL ENTREES WILL BE CHARGED AT THE SAME PRICE AS GROUP ENTREE.

ALTERNATIVE PLATED ENTREE OPTIONS V

Grilled Portobello Mushroom Steak Frites with Chimichurri,

Herbed French Fries, and Grilled Tomato **DF VGN V GF**

.....

Tofu Stir Fry with Seasonal Vegetables served over Steamed
White Rice **DF V GF**

.....

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Alternative Options

Thoughtfully designed entree options to satisfy those with dietary needs, including vegetarian, vegan, and gluten free choices.

ALTERNATIVE PLATED ENTREE OPTIONS

Gluten Free, Vegan, or Vegetarian Entrees for Plated Lunch or Dinner

Grilled Portobello Mushroom Steak Frites with Chimichurri, Herbed French Fries, and Grilled Tomato **DF VGN V GF**

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Tofu Stir Fry with Seasonal Vegetables served over Steamed White Rice **DF V**

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Pasta Pomodoro with Olive Oil, Garlic, Basil and Tomato **DF VGN V**

.....

Potato Gnocchi with Pesto Cream **V GF**

.....

Mushroom Ravioli with Parmesan Cream Sauce, Roasted Cherry Tomatoes, and Wilted Spinach **V**
vegetarian

.....

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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 MICHAEL 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

Canvas Pinot Grigio, Veneto, Italy | \$52 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$52 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$52 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$52 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc de Blancs, Italy | \$52 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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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. Selections are priced per bottle.

SPARKLING

Mionetto Avantgarde Prosecco | \$60

WHITES

Whitehaven Sauvignon Blanc, Marlborough, NZ | \$68

Jackson Family Wines, Kendall Jackson, Chardonnay | \$60

Chateau Ste. Michelle, Columbia Valley, Riesling | \$60

ROSE

La Vielle Ferme, Rosé, Rhone Valley | \$52

Chateau Ste. Michelle Columbia Valley, Washington | \$60

REDS

DAOU, DAOU, Cabernet Sauvignon | \$80

McBride Sisters, Red Blend, Central Coast | \$75

Decoy, Red Blend, Sonoma County | \$68

Catena Vista Flores, Malbec, Uco Valley, Argentina | \$60

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing 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. Cheers!

BACARDI SUPERIOR RUM

City Park Swizzle - Bacardi Superior Rum, Fresh Lime Juice and Simple Syrup with a Dash of Orange Bitters
Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

\$16 Per Drink

DON JULIO BLANCO TEQUILA

Paloma Fresca - Don Julio Blanco Tequila Shaken with Pink Grapefruit Juice, Agave Nectar and Strawberry Puree
Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of cocktails.

\$16 Per Drink

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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. One bartender per 100 guests is required for alcoholic beverage service.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers, Bottled Water, Red Bull, and appropriate garnishes. 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.

SIGNATURE BAR

Conciere Vodka, Gin, Bourbon, Whiskey, Scotch, Silver Tequila, Silver Rum, Triple Sec, and selection of DeKuyper Cordials

One Hour | \$22 Per person

Second Hour | \$20 Per Person

Each Additional Hour | \$16 Per person

PREMIUM BAR

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver, Jim Beam White Label, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

One Hour | \$24 Per person

SUPER PREMIUM BAR

Ketel One, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

Second Hour | \$22 Per Person

Each Additional Hour | \$18 Per person

PREMIUM BEER AND WINE BAR

Domestic, Imported, and Craft Beers, Hard Seltzers, Premium Seasonal Wines,Soft Drinks, Juice, Still and Sparkling Waters, Red Bull

One Hour | \$22 Per person

Second Hour | \$17 Per person

Each Additional Hour | \$14 Per person

CASH BAR - GUEST PAY PER DRINK

Includes full bar set ups. A \$1,000.00 minimum required before service charge and tax. Cash bar prices are inclusive of service

One Hour | \$28 Per person

Second Hour | \$26 Per Person

Each Additional Hour | \$22 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are per drink, plus applicable service charges and taxes.

Signature Cocktails | \$15

Conciere Vodka, Gin, Bourbon, Whiskey, Scotch, Silver Tequila, Silver Rum, Triple Sec, and selection of DeKuyper Cordials

Premium Cocktails | \$16

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver, Jim Beam White Label, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

Super Premium Cocktails | \$17

Ketel One, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

Domestic Beer | \$11

Budweiser, Bud Lite, Michelob Ultra

Premium and Imported Beer | \$12

Heineken, Corona, Sam Adams, Lagunitas IPA

White Claw Hard Seltzer and High Noon Vodka Seltzer | \$12

Signature Wine | \$14

Premium, Seasonal, and Featured Wines | \$16

Sparkling Wine | \$14

Canvas Blanc de Blanc

Soft Drinks/Mineral Water/Juices/Red Bull | \$8

LABOR CHARGES

Bartender | \$200

charge and tax.

Signature Cocktails
Conciere Vodka, Gin, Bourbon, Whiskey, Scotch, Silver Tequila, Silver Rum, Triple Sec, and selection of DeKuyper Cordials

Premium Cocktails
Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver, Jim Beam White Label, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

Super Premium Cocktails
Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

Domestic Beer
Bud Lite, Michelob Ultra, Coors Lite

Premium and Imported Beer
Corona Extra, Lagunitas IPA

White Claw and High Noon Hard Seltzers

Signature Wine
Canvas by Michael Mondavi: Chardonnay, Cabernet Sauvignon

Featured Wines
Ask your event manager about our current selection

Sparkling Wine
Canvas Blanc de Blanc

Soft Drinks/Mineral Water/Juices/Red Bull

up to three hours
Cocktail Servers | \$200
For tray passed beverages. Up to three hours

Additional Hours for Bartenders or Servers, each, per hour | \$75

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