



HYATT REGENCY NEWPORT BEACH  
HYATT WEDDING GUIDE



# Plated Wedding Package

## OUR WEDDING PACKAGE

Based on 150 Guests Site Fee: \$4,000 Reception: \$21,000 (\$140 Per Guest) Bar Service Fee: \$4,200 (2 Drinks Per Guest) Total:\$29,200++ (\$39,643.38 with tax and service charge included)

### Inclusions

- Access to all 26 acres for photos
- Microphone and speaker for Ceremony
- White folding chairs for outdoor Ceremony
- Infused Water Station for Ceremony
- Ceremony Rehearsal (Based on Availability)
- Changing Room on day of event
- One Hour Hosted Signature Bar Service
- Four Butler Passed Hors d'oeuvres
- Champagne and/or Sparkling Cider Toast
- Plated Service-Salad and Entree
- Tableside Bread Service
- Coffee and Tea Service
- Wedding cake
- Dedicated Hotel Event Manager, Professional Event Captain and Service Staff
- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Linen Tablecloths and Napkins (as seen below)
- Wood Dance Floor
- Three Glass Votive Candles per table
- Easels with Directional Signage
- Two night complimentary overnight accommodations for the couple
- Complimentary Menu Tasting\*
- Courtesy Room block for 10 rooms

### Wedding Site Fee

- \$2,000 to \$5,000

### Food and Beverage Minimum

- Based Upon Date and Event Space

### Plated Dinner Package Pricing

- Chicken or Vegetarian Dinner: \$140 per guest++ (\$190.07 with tax and service charge included)
- Fish or Beef Dinner: \$160 per guest++ (\$217.22 with tax and service charge included)

### Plated Lunch Package Pricing:

- Chicken or Vegetarian Lunch: \$110 per guest++ (\$149.34 with tax and service charge included)
- Fish or Beef Lunch: \$130 per guest++ (\$176.49 with tax and service charge)

HORS D'OEUVRES- COLD

HORS D'OEUVRES - HOT

Goat Cheese, Artichoke, Pickled Shallot

Caprese Skewer with Balsamic

Shrimp Cocktail Shooter

Shrimp Ceviche

Coconut, Cucumber, Tomato, and Cilantro

Smoked Salmon Rosette

Dill, Capers, Pumpnickel

Ahi Poke Lollipop

Avocado, Sesame Seed

Vegetable Samosa

Chili Oil Drizzle

Chorizo Empanada

Crema, Pico de Gallo

Chicken Skewer

Bell Pepper, Onion, Teriyaki

Brie Pastry

Black Bean Quesadilla Triangle

Avocado Crema

Coconut Shrimp

Orange Mango Drizzle

Mini Beef Wellington

Crab Cake

Chipotle Aioli

Potsticker

Truffle Ponzu

## SALADS

The Wedge

Apple Wood Smoked Bacon, Marinated Tomatoes, Pickled Onion,  
Aged Blue Cheese Crumbles, Avocado Ranch Dressing

Arugula and Frisee Salad

Shaved Fennel, Almonds, Dried Cherries, Goat Cheese, White  
Balsamic

Endive Salad

Shaved Apple, Green Beans, Candied Walnut, Balsamic Shallot,  
Grapes, Brie De Meaux, Verjus Vinaigrette

Toasted Charred Caesar

Charred Lacinato Kale and Brussel Sprouts, Romaine Hearts,  
Croutons, Shaved Parmigiano Reggiano, Classic Caesar Dressing

Burrata and Heirloom Tomato Salad

Baby Heirloom Tomato, Thai Basil, Balsamic Shallots, Sherry  
Caramel, Classic Vinaigrette, EVOO

## ENTREES

Slow-Roasted Jidori Airline Breast

Parmesan Polenta, Crispy Brussel Sprouts, Baby Bell peppers, Natural Chicken Jus

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Roasted Butterflied European Seabass

Lemon Risotto, Herbed Fennel Salad, Asparagus, Lemon Bur Blanc

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Filet Of Salmon

Lemon Risotto, Herbed Fennel Salad, Asparagus, Lemon Bur Blanc

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Natural Filet Mignon of Beef

Potato Mille-Feuille, Roasted Trio Baby Carrots, Butter Poached Turnip, Port Red Pearl Onion, Port Jus

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Braised Beef Short Rib

Gnocchi, Pancetta, Baby Spinach, Bourbon Reduction

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Porcini Risotto

Trumpet Mushroom, Arborio Rice, Porcini Oil, Plant-based Butter and Cheese

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Meyer Lemon And Arugula Ravioli

Grilled Asparagus, Furikake Aioli, Green Oil, Parmigiana Reggiano, Micro Basil, EVOO

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## Buffet Wedding Package

### OUR WEDDING PACKAGE

Based on 150 Guests Site Fee: \$4,000 Reception: \$24,000 (\$160 Per Guest) Bar Service Fee: \$4,200 (2 Drinks Per Guest) Total:\$32,200++ (\$43,716.33 with tax and service charge included)

#### Inclusions

- Access to all 26 acres for photos
- Microphone and speaker for Ceremony
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- Changing Room on day of event
- One Hour Hosted Signature Bar Service
- Four Butler Passed Hors d'oeuvres
- Champagne and/or Sparkling Cider Toast
- Buffet Service
- Tableside Bread Service

- Coffee and Tea Service
- Wedding cake
- Dedicated Hotel Event Manager, Professional Event Captain and Service Staff
- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Linen Tablecloths and Napkins (as seen below)
- Wood Dance Floor
- Three Glass Votive Candles per table
- Easels with Directional Signage
- Two night complimentary overnight accommodations for the couple
- Complimentary Menu Tasting\*
- Courtesy Room block for 10 rooms

**Wedding Site Fee**

- \$2,000 to \$5,000

**Food and Beverage Minimum**

- Based Upon Date and Event Space

**Buffet Dinner Package Pricing**

- \$160 Per Guest++ (\$217.22 with tax and service)

**Buffet Lunch Package Pricing**

- \$120 Per Guest++(\$162.92 with tax and service)

OASIS WEDDING BUFFET

- Mixed Greens Salad  
Hearts of Palm, Asian Pear, Macadamia Nuts, Goat Cheese,  
Crystalized Ginger Vinaigrette  
.....
- Grilled Asparagus Salad  
Shaved Parmesan, Lemon Zest, Cracked Black Pepper, Olive Oil  
.....
- Roasted Aspen Ridge Sirloin  
Shallot Confit, Red Wine Demi Glace  
.....
- All Natural Chicken Breast  
Braised Black Kale, Fennel Sausage, Roasted Tomato  
.....
- Cashew Herb Crusted Salmon  
Asparagus Jus  
.....
- Mashed Potato, Garlic Confit, Parsley Chips  
.....
- Grilled Zucchini, Roma Tomato, Eggplant, Portabella, Asparagus,  
Baby Sweet Peppers, Balsamic Reduction  
.....

## NEWPORT WEDDING BUFFET

Cous Cous Salad

Pine Nuts, Kale, Pomegranate, Goat Cheese

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Local Greens Salad

Citrus Apples, Walnuts, Watermelon Radish, Feta, Citrus Dressing

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Catch of the Day

Coconut Cilantro Lime Cream

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Grilled All Natural Chicken Breast

Arugula, Red Pepper Pesto, Blistered Baby Bell Peppers

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Sliced Tenderloin

Rosemary Mushroom Bordelaise

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Sweet Pepper Glazed Cauliflower With Pickled Radish, Shaved Almond

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Paprika Crispy Yukon Potato With Caramelized Onion and Garlic Herb Aioli

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## Bar

### OUR WEDDING PACKAGE

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#### Inclusions

- One Hour Hosted Signature Bar
- Champagne Toast with Dinner Service

#### Bartender Fee

- One bartender is included per every 100 guests for hosted bars and one per every 150 guests for cash bars. Up to five hours of service. Additional bartenders can be added for \$200 plus tax and service each.

**\$200** *Each*

**\$100** *Each additional hour*

### SIGNATURE BAR

LeVecke Conciere Vodka

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### PREMIUM BAR

Beefeater Gin

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LeVecke Conciere Gin

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LeVecke Conciere Silver Rum

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LeVecke Conciere Silver Tequila

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LeVecke Conciere Bourbon

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LeVecke Conciere Whiskey

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LeVecke Conciere Scotch

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**\$25** *Per person / First Hour*

**\$15** *Per person / Second Hour*

**\$13** *Per person/ Each Additional Hour*

**\$15** *Hosted Per Drink*

**\$16** *Cash Per Drink*

## SUPER PREMIUM BAR

Ketel One Vodka

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Hendrick's Gin

---

Diplomatic Reserva Exclusiva Rum

---

Don Julio Silver Tequila

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Maker's Mark Bourbon

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Crown Royal Whiskey

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Jameson Irish Whiskey

---

Jack Daniels American Whiskey

---

Johnnie Walker Black Scotch

---

Del Maguey Vida Mezcal

---

**\$30** *Per Person / First Hour*

**\$21** *Per Person / Second Hour*

**\$19** *Per Person/ Each additional hour*

**\$18** *Each / Hosted per drink*

Bacardi Superior Silver Rum

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Tito's Handmade Vodka

---

Patrón Silver Tequila

---

Jim Beam White Label Bourbon

---

Teeling Small Batch Irish Whiskey

---

Chivas Regal Scotch

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**\$28** *Per Person / First Hour*

**\$18** *Per Person / Second Hour*

**\$16** *Per Person / Each additional hour*

**\$17** *Each / Hosted Per Drink*

**\$18** *Each / Cash Per Drink*

## BEER AND WINE BAR

Domestic Beer

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Imported

---

Specialty and Craft Beers

---

Premium Seasonal Wines

---

Soft Drinks

---

Energy Drinks

---

Still and Sparkling Waters

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**\$19** *Per Person / First Hour*

**\$13** *Per Person / Second Hour*

**\$12** *Per Person / Each additional hour*

**\$19** *Each / Cash per drink*

#### NO ALCOHOLIC BEVERAGES

**\$8** *Each*

#### RED BULL ENERGY DRINKS

**\$9** *Each*

**\$10** *Cash*

#### HOSTED PER DRINK BEER AND WINE

Hosted Per Drink Domestic Beer | \$10 Each

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Hosted Per Drink Premium and Imported Beer | \$11 Each

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Hosted Per Drink Canvas Wine | \$13 Each

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Hosted Per Drink Seasonal Wine and Sparkling Wine | \$14 Each

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#### CASH PER DRINK BEER AND WINE

Cash Per Drink Domestic Beer | \$11 Each

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Cash Per Drink Premium and Imported Beer | \$12 Each

---

Cash Per Drink Canvas Wine | \$14 Each

---

Cash Per Drink Seasonal Wine and Sparkling Wine | \$15 Each

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## Welcome Reception Package

### WELCOME RECEPTION PACKAGE

Based on 50 Guests Site Fee: \$500 Reception: \$3,250 (\$65 Per Guest) Total:\$3,750++ (\$5,091.19 with tax and service charge included)

#### **Inclusions**

- Dedicated Hotel Event Manager and Professional Event Captain



- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Tablecloths and Napkins (as seen below)

**Site Fee**

- \$500 to \$2,000

**Food and Beverage Minimum**

- Based Upon Date and Event Space

**Package Pricing**

- Beginning at \$65 per guest++ (\$88.25 with tax and service charge included)

CHIPS AND DIP

Chips House Made Salsa  
With Guacamole and Tortilla Chips

STREET TACOS

Chicken Asada and Beef Borracho  
.....  
Flour and Corn Tortillas  
Salsa Verde, Rojo, Onions, Limes, Cilantro, Cabbage and Cotija  
Cheese  
.....

CHURRO BAR

Bavarian Creamed Filled, Cinnamon Sugar, Caramel Filled  
.....  
Caramel, Chocolate, and Strawberry Sauce, Whipped Cream,  
Chopped Nuts, mini M&Ms, Coconut Flakes, Crushed Oreo,  
Chocolate Shavings, Rainbow Sprinkles  
.....

**\$65** *Per Guest*

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Dinner Buffet Package

OUR DINNER BUFFET PACKAGE

Based on 50 Guests Site Fee: \$500 Dinner: \$4,250 (\$85 Per Guest) Total:\$4,750++ (\$6,448.84 with tax and service charge included)

**Inclusions**

- Buffet Dinner Service
- Coffee and Tea Service

- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Tablecloths and Napkins (as seen below)

**Site Fee**

- \$500 to \$2,000

**Food and Beverage Minimum**

- Based Upon Date and Event Space

**Buffet Package Pricing**

- Beginning at \$85 per guest++ (\$115.40 with tax and service charge included)

**BBQ DINNER BUFFET**

Apple Brussel Slaw  
 Julienned Granny Smith, Shaved Brussels, Dried Cranberries,  
 Candied Walnuts, Vegan Apple Cider Aioli

Mixed Greens Salad  
 Seasonal Berries, Radish Chips, Goat Cheese, Pistachios, Honey  
 Apple Vinaigrette

Passion Fruit BBQ Seasoned Grilled Chicken Breast

Sliced Beef Brisket  
 With Balsamic BBQ Sauce

Rustic Garlic Herbed Potatoes, Rosemary, Thyme, Garlic Confit

Roasted Cream Corn

Hawaiian Rolls with Whipped Honey Butter

Pecan Bars

**\$85** Per Guest

**ITALIAN DINNER BUFFET**

Antipasto Salad  
 Romaine, Artichokes, Tomato, Olives, Roasted Peppers, Genoa  
 Salami, White Balsamic

Caprese Salad  
 Marinated Tomato, Cucumber, Red Onion, Fresh Mozzarella,  
 Basil, Olive Oil

Chicken Francaise  
 With Lemon Caper White Sauce

Ricotta Filled Tortellini  
 Pesto Cream, Roasted Crimini Mushrooms, Broccoli, Pecorino  
 Cheese

Creamy Polenta  
 With Rosemary and Leeks

Buttered Haricot Verts Pistachio Lemon Gremolata, Parmesan

Tiramisu Cake

**\$85** Per Guest

**SOUTHWESTERN DINNER BUFFET**

Southwestern Black Bean Salad  
 Mixed Greens, Poblano Chili, Roasted Corn, Red Onion, Cotija  
 Cheese, Creamy Avocado Dressing Green Chili Mac and Cheese,  
 Ancho Panko Crust

Poblano Mac and Cheese

Chicken Adobo, Pico de Gallo

Tequila Lime Skirt Steak Street Corn Salsa

Arroz Rojo

Traditional Mexican Wedding Cookies

**\$85** *Per Guest*

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## Reception Enhancements

### ENHANCEMENTS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Selections must be ordered for the full guarantee.

### CHEESE AND CHARCUTERIE DISPLAY

Chef's Selection of Three Artisanal Cheeses

A Blend of Domestic and Imported Charcuterie

Raw Domestic Honey

Homemade Fruit Chutney

Sadie Rose Breads

Trio of Mustard

Pickled Vegetables

**\$35** *Per Guest*

### VEGETABLES AND DIPS

Grilled Asparagus

---

Cauliflower

---

Grilled Broccolini

---

Carrots

---

Radish

---

Pickled Vegetables

---

Olive and Roasted Tomato Tapenade

---

Spinach Ranch

---

Herb Cracker

---

Lavosh

---

**\$22** *Per Guest*

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## Decor Enhancements

Enhance the look and feel of your day with specialty rentals.

### ENHANCEMENT

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Enhance the look and feel of your day with specialty rentals.

### THE SIGNATURE PACAKGE

Chiavari Chairs

Clear, black, silver, gold or mahogany

---

Specialty Table Linens

Satin, pintuck, crush

---

**\$30** *Per Guest*

### THE DELUXE PACKAGE

Chiavari Chairs

Clear, black, silver, gold or mahogany

---

Specialty table linens

Satin, pintuck, crush

---

Acrylic charger plates

Gold or silver

---

Specialty napkins  
satin

.....  
**\$40** *Per Guest*

## A LA CARTE ADD ONS

Chiavari Chairs | \$7 Each  
Clear, black, mahogany, gold and silver

.....  
Acrylic charger plates | \$4 Each  
Gold or silver

.....  
15' x 15' white dance floor | \$750 Each

.....  
White Umbrellas | \$180 Each

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## Event Enhancements

### AFTER HOURS EXTENSION

**\$1000** *Per Hour*

### GOLF CART TRANSPORTATION

**\$200** *Per Hour*

### OUTDOOR EVENT PROPANE HEATERS

**\$100** *Each*

### WELCOME GIFT BAG DELIVERY

Generic Bags | \$3 Each

.....  
Personalized Bags | \$5 Each

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## Snacks

## SNACKS

The following selections have been created to be paired with our plated or buffet dinners. Selections must be ordered for the full guarantee.

### SLIDER TRIO

Beef Slider With Aged Cheddar And 1,000 Island

Buffalo Chicken Slider With Coleslaw

Beyond Patty Slider, Lettuce and Tomato

Seasoned Tater Tots, Ketchup and Mustard

**\$35** Per Guest

### BREW PUB

Beef Slider With Aged Cheddar And 1,000 Island

Warm Soft Pretzel Bites with Hefeweizen Beer Cheese Dip

Spicy Amber Chicken Wings

Ranch and Creamy Blue Cheese

Truffle Tater Tots, Ketchup and Mustard

**\$35** Per Guest

### GOURMET GRILLED CHEESE

Three Cheese, Bacon, Tomato, Brioche

Three Cheese, Herb Butter, Sour Dough

Seasoned Tater Tots

**\$22** Per Guest

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## Sweets

## SWEETS

The following selections have been created to be paired with our plated or buffet dinners.

Selections must be ordered for the full guarantee.

## GIMME S'MORES

Graham Crackers, Marshmallow, Hershey's Chocolate and Roasting Sticks

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**\$21** *Per Guest*

## CHURRO BAR

Bavarian Creamed Filled

---

Cinnamon Sugar

---

Caramel Filled Caramel

---

Chocolate and Strawberry Sauce

---

Whipped Cream

---

Chopped Nuts

---

mini M&Ms

---

Coconut Flakes

---

Crushed Oreo

---

Chocolate Shavings

---

Rainbow Sprinkles

---

**\$21** *Per Guest*

## DARK CHOCOLATE FONDUE

Strawberries

---

Melon

---

Pineapple

---

Marshmallows

---

Rice Krispy Treats

---

Whipped Cream and Assortment of Chocolate Mini Pastries

---

**\$21** *Per Guest*

## SWEET SPOT

Mini Desserts

---

Mini Cakes

---

French Macarons

---

**\$30** *Per Guest*

## CUPCAKES

Seasonal Themed Assorted Mini Cupcakes

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**\$72** *Per Dozen*

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# Bakery Partner

## WEDDING CAKE

Hyatt Regency Newport Beach partners with local bakery, Simply Sweet Cakery. Package includes simple cake design, one slice per person. Upgrades available directly through the bakery. Click the link below to contact our wedding cake vendor.

[Wedding Cake Vendors](#)

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# Newport Continental

## NEWPORT CONTINENTAL BREAKFAST

Local Juices

Orange, Grapefruit, and Cranberry Juice

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Local and Seasonally Inspired Sliced & Whole Fruit

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Chef's Bakery Selections

With Butter and Preserves

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Assorted Dry Cereal Bar

Golden Raisins, Blueberries, and Bananas, Regular, Low-Fat, and Soy Milk

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Infused Water

---

Coffee and Tea

Coffee, Decaffeinated Coffee & Teavana Tea

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**\$46** *Per Guest*



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## Breakfast Buffets

### ALL AMERICAN FARM BREAKFAST

- Local and Seasonally Inspired Sliced & Whole Fruit
- .....
- Chef's Bakery Selections
- With Butter and Preserves
- .....
- Scrambled Eggs
- Cage Free
- .....
- Uncured All Natural Bacon
- .....
- Breakfast Potatoes
- Caramelized Onions, and Scallions
- .....
- French Toast
- With Caramel Apples, Whipped Butter, and Maple Syrup
- .....
- Local Juices
- Orange, Grapefruit, and Cranberry Juices
- .....
- Infused Water
- .....
- Coffe and Tea
- Coffee, Decaffeinated Coffee, and Teavana Tea
- .....

**\$59** *Per Guest*

### THE GRIDDLE

- Chef's Bakery Selections
- With Butter and Preserves
- .....
- Scrambled Eggs
- Cage Free
- .....
- Pork Sausage and Crispy Bacon
- .....
- Sweet Potato and Bacon Hash
- .....
- Buttermilk Pancakes
- Chantilly Cream, Chocolate Shavings, Strawberries, and Maple Syrup
- .....
- Assorted Dry Cereal Bar
- Customize with Golden Raisins, Blueberries, and Bananas
- Regular, Low-Fat, and Soy Milk
- .....
- Infused Water
- .....
- Local Juices
- Orange, Grapefruit, and Cranberry Juice
- .....
- Coffee and Tea
- Coffee, Decaffeinated Coffee, and Teavana Tea
- .....

**\$59** *Per Guest*

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