

WATERTABLE

food & drink



Hyatt Regency Huntington Beach Resort & Spa

21500 Pacific Coast Highway, Huntington Beach, CA 92648, USA

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watertablehb.com

PRIVATE DINING ROOM 1

Total Capacity

Seated: 34



PRIVATE DINING ROOM 2 - CHEFS TABLE

Total Capacity

10 Guests



OUTDOOR PATIO

Total Capacity

Seated: 75 | Cocktail: 90



SOPHIA'S ROOM

Total Capacity

Seated: 40



LIBRARY
Total Capacity
30-40 Cocktail Reception



FAMILY KITCHEN
Total Capacity
20-25 Cocktail Reception



MENU OPTIONS



LUNCH MENU

STARTER

Please select two items for guests to choose from

Butternut Squash Soup

crème fraiche, chives and pomegranate seeds

Hearty Vegetable Soup

basil pesto, petite kale, and parmesan

Spinach Salad

red beet wedges, baby spinach, frisée, toasted pistachios, crumbled goat cheese and blood orange dressing

Blueberry Winter Salad

arugula, watermelon radish, feta cheese, pepitas, cucumber rolls, balsamic reduction drizzle

LUNCH ENTRÉES

All choices available

Grilled Flat Iron Steak

fingerling potato, asparagus, baby carrots and chimichurri

Flame Broiled Salmon

orzo salad, zucchini, yellow squash, Red onion red peppers, petite kale, parmesan cheese and dill oil drizzle

Chicken Breast

yam puree, haricot vert, roasted sweet peppers and a citrus sauce

Vegetarian Options Available Upon Request

DESSERT

Please select one of the following for your event

Six Degrees of Chocolate

our signature resort dessert

Rumchata Crème Brûlée

spiced strawberries, strawberry shortbread, chantilly cream

S'mores Bar

graham cake, toasted marshmallow, smoked chocolate mousse, bailey's ganache

\$50.00 per person

Includes Soft Drinks, Coffee, and Hot Tea

Menu pricing is subject to change and is not inclusive of alcohol, tax and 22.5% service charge

CATALINA DINNER MENU

STARTER

Select two of the following for guests to choose from

Butternut Squash Soup

miso, smoked paprika, lavender coconut cream

Pear Salad

frisee, roquerfort stilton, dried cranberries, candied spiced pecans, pear vinaigrette

Grapefruit Salad

mixed greens, goat cheese, pickled golden raisins, brazil nuts, grapefruit vinaigrette, cilantro

DINNER ENTRÉES

All choices available

8oz Prime NY Strip

sour cream mashed potatoes, grilled asparagus, roasted tomatoes,
veal red wine demi

Organic Chicken Breast

sour cream mashed potato, fried Brussel sprouts, bacon cream, pickled shallots, chopped bacon, olive oil

Grilled Salmon

sour cream mashed potatoes, green beans, pearl onion agrodolce,
white wine butter sauce

Vegetarian Options Available Upon Request

SUGAR RUSH

Select two of the following for guests to choose from

Six Degrees of Chocolate

our signature resort dessert

Banana Pudding

dulce de leche, vanilla wafer crumble, banana sponge cake, chocolate pearls, brulee banana
*nut free

Coffee Cake

apple confit, mocha gel, maple spiced cream cheese frosting, gingersnap crumb, ginger caramel,
apple cider whipped cream
*nut free

\$95.00 per person

Includes Soft Drinks and Hot Tea

Menu pricing is subject to change and is not inclusive of alcohol, tax and 22.5% service charge

CAPISTRANO DINNER MENU

STARTER

Select two of the following for guests to choose from

Butternut Squash Soup

miso, smoked paprika, lavender coconut cream

Pear Salad

frisee, roquerfort stilton, dried cranberries, candied spiced pecans, pear vinaigrette

Grapefruit Salad

mixed greens, goat cheese, pickled golden raisins, brazil nuts, grapefruit vinaigrette, cilantro

Watertable Wedge

bleu cheese crème fraiche, lardon, candied walnuts, herb marinated tomato,
pickled red onion, green goddess dressing

DINNER ENTRÉES

All choices available

House Butchered Filet

sour cream mashed potato, mushroom and bacon ragout, veal red wine demi

Organic Chicken Breast

sour cream mashed potato, fried Brussel sprouts, bacon cream, pickled shallots,
chopped bacon, olive oil

Grilled Salmon

sour cream mashed potatoes, green beans, pearl onion agrodolce,
white wine butter sauce

Vegetarian Options Available Upon Request

SUGAR RUSH

Select two of the following for guests to choose from

Six Degrees of Chocolate

our signature resort dessert

Banana Pudding

dulce de leche, vanilla wafer crumble, banana sponge cake, chocolate pearls, brulee banana
*nut free

Coffee Cake

apple confit, mocha gel, maple spiced cream cheese frosting, gingersnap crumb, ginger caramel,
apple cider whipped cream
*nut free

Orange Almond Cake

Chocolate cream, almond praline, burnt honey meringue, cardamom coconut strusel, coconut tuile, apricot jame
*dairy free
*gluten free

\$110.00 per person

Includes Soft Drinks and Hot Tea

Menu pricing is subject to change and is not inclusive of alcohol, tax and 22.5% service charge

LAGUNA DINNER MENU

STARTER

Select two of the following for guests to choose from

Butternut Squash Soup

miso, smoked paprika, lavender coconut cream

Pear Salad

frisee, roquerfort stilton, dried cranberries, candied spiced pecans, pear vinaigrette

Grapefruit Salad

mixed greens, goat cheese, pickled golden raisins, brazil nuts, grapefruit vinaigrette, cilantro

Watertable Wedge

bleu cheese crème fraiche, lardon, candied walnuts, herb marinated tomato, pickled red onion, green goddess dressing

Apple and Green Tomato Salad

tuscan baby kale, radicchio, pickled green tomatoes, hariss spice chickpeas, feta, spiced apple vinaigrette

DINNER ENTRÉES

All choices available

House Butchered Filet

sour cream mashed potato, mushroom and bacon ragout, veal red wine demi

Organic Chicken Breast

sour cream mashed potato, fried Brussel sprouts, bacon cream, pickled shallots, chopped bacon, olive oil

Grilled Salmon

sour cream mashed potatoes, green beans, pearl onion agrodolce, white wine butter sauce

8oz Prime NY Strip

sour cream mashed potatoes, grilled asparagus, roasted tomatoes, veal red wine demi

Vegetarian Options Available Upon Request

SUGAR RUSH

Select two of the following for guests to choose from

Six Degrees of Chocolate

our signature resort dessert

Banana Pudding

dulce de leche, vanilla wafer crumble, banana sponge cake, chocolate pearls, brulee banana

*nut free

Coffee Cake

apple confit, mocha gel, maple spiced cream cheese frosting, gingersnap crumb, ginger caramel, apple cider whipped cream

*nut free

Orange Almond Cake

Chocolate cream, almond praline, burnt honey meringue, cardamom coconut strusel, coconut tuile, apricot jame

*dairy free *gluten free

“Brownie Sundae”

vanilla bean mousse, cherry gel, spiked hot fudge, peanut brittle, cherry foam

\$125.00 per person

Includes Soft Drinks and Hot Tea

Menu pricing is subject to change and is not inclusive of alcohol, tax and 22.5% service charge

WATERTABLE TRAY PASSED BITES

One dozen minimum required per item

Grilled Baby Lamb Chops

sweet onion-chorizo-potato hash, smoked paprika

\$9.00 each

Black Bean Empanada

mojo verde sauce

\$9.00 each

Caramelized Onion Crostini Toast

olives, crispy prosciutto, manchego

\$8.00 each

Grilled Marinated Shrimp

Olive oil, confit garlic, smoked paprika, roasted tomato puree

\$9.00 each

Tofu, Fennel, and Squash

Port marinated tofu, kale, arame, grilled fennel, squash hummus, fennel vinaigrette, fresno oil,
pickled celery root

\$8.00 each

Flat Bread

Pesto, smoked cheddar, baby bell peppers, shallots, roasted tomatoes, toasted fennel seeds,
yellow pepper coulis

\$8.00 each

Menu pricing is subject to change and is not inclusive of alcohol, tax and 22.5% service charge

GENERAL INFORMATION AND EVENT POLICIES

Event Guest Guarantee

For us to make accurate accommodations for your event, a final guest guarantee is required 5 days prior to the function.

In the event we are not notified with a final head at the requested time, the final guaranteed head count on contract will be charged.

All food and beverage is subject to 22.5% service charge and sales tax.

Beverage Options

We offer a full bar and extensive wine list and are happy to provide recommendations based on your preferences.

Food & Beverage Minimums

The food & beverage minimum is the minimum amount that will be billed for an event. All food and beverage minimums do not include 22.5% service charge and sales tax.

Outside Dessert Fee

A \$5 per person dessert fee will apply for any cakes or desserts that were not provided by the Watertable.

Corkage Fee

A max of two 750mL wine or champagne bottles or one magnum are allowed. \$35 per | \$70 per

Parking

\$5 Parking is available with our valet and is validated for 3 hours. Over this amount may be subject to additional charges.

Food & Beverage Minimums

LUNCH

LOCATION	PER GUEST	BASE MINIMUM
Private Dining Room 1	\$60 per guest / 21 guests or more	\$1200
Private Dining Room 2	\$60 per guest	\$600
Sophia's Room	\$70 per guest / 21 guests or more	\$1400
Watertable Patio	\$85 per guest / 21 guests or more	\$1700

DINNER

LOCATION	PER GUEST	BASE MINIMUM
Private Dining Room 1	\$100 per guest / 21 guests or more	\$2000
Private Dining Room 2	\$120 per guest	\$1200
Sophia's Room	\$110 per guest / 21 guests or more	\$2200

Watertable Patio	\$125 per guest / 21 guests or more	\$2500
Library	\$85 per guest / 21 guests or more	\$1700
Family Kitchen	\$65 per guest / 21 guests or more	\$1300