WELCOME TO THE HYATT REGENCY – SAN FRANCISCO IN EMBARCADERO CENTER

We hope you enjoy your stay with us.

The Hyatt Regency is the second of five spectacular structures in the Embarcadero Center created by John Portman, acknowledged as one of the world’s most innovative architects.

Our Lobby “ATRIUM” is bigger than a football field and almost ski-high. Seventeen stories of tiered balconies overhang the Atrium, decked with 15,000 hanging Ivy Plants. 107 full-sized trees grow by a rock-lined “Babbling Brook”.

The Charles Perry sculpture, “ECLIPSE”, hovers on steel legs over a reflecting pool, stands four stories tall, and, though it looks weightless, it is made of tons of anodized aluminum tubing.

Connecting the Lobby with the guest floors above are five cylindrical elevators of tinted glass, studded with rows of 500 tiny lights.

All of the furniture, lighting and appointments in the 840 guest rooms were custom designed. The four spacious Grande Suites, each individually designed, have art collections of museum quality.

The Hyatt Regency offers a full range of Meeting and Banquet facilities and services. The 15 meeting rooms, Golden Gateway Ballroom, and Exhibition Hall total 52,000 square feet.

We are very proud of the Hyatt Regency, and our Staff members look forward to serving you.
We are pleased to provide you with
Room Service 24-Hours a Day

After Midnight Selections

CHOICE OF JUICES
Freshly Squeezed Orange Juice
Small – 1.00
Large – 1.50
Chilled V-8, Tomato, Grapefruit and Prune
Small – .50
Large – 1.00

SAN FRANCISCO BAY SHRIMP COCKTAIL
2.50

CHILLED CONSOMME MADRILENE
1.25

“EARLY BIRD”
CONTINENTAL BREAKFAST
Juice – Toast – Coffee
2.50

EMBARCADERO SALAD BOWL
Ham, Turkey, Bacon, Salami, Emmenthal, Tomatoes, Eggs, Asparagus, Cucumber on Crisp Greens
3.95

ROAST BEEF PLATTER
With Cottage Cheese, Tomatoes, Eggs, Asparagus, Cucumbers, Fresh Fruit
3.95

Sandwiches

THE REGENCY
Sugar-Cured Ham, Swiss Cheese, Turkey
3.25

THE EQUINOX
Roast Beef, Swiss Cheese, Turkey, Lettuce & Tomato
3.25

Desserts

Ice Creams & Sherbets ........................................... 1.00
Assorted Pastries & Fruit Tarts .............................. 1.30
Creamy Farmer’s Cheesecake ............................... 1.30
Brandied Peach Sundae – Vanilla Ice Cream .......... 1.50
Bing Cherries in Rum Sauce Sundae ..................... 1.50
Vanilla Ice Cream
Soufflé Glacé au Grand Marnier ......................... 2.75

California State Law prohibits the sale of alcoholic beverages between the hours of 2:00 a.m. & 6:00 a.m.
Therefore for your convenience, our Room Service Staff will be glad to accept your liquor order daily until 1:30 a.m.
GOOD MORNING

BREAKFAST
Served from 6:30 a.m.

Breakfast Adventures

#1
Fresh Squeezed Orange Juice
Danish Pastry
Preserves
Choice of Beverage
2.50

#2
Chilled Fruit Juice
Two Eggs with Ham, Bacon
or Sausage
Toast & Hashed Browned
Potatoes
Choice of Beverage
4.25

#3
Half Grapefruit
Corned Beef Hash
With Poached Egg
Toast
Choice of Beverage
4.50

#4
Chilled Fruit Juice
Eggs Benedict
With Canadian Bacon
Hollandaise Sauce
Choice of Beverage
4.75

Room Service will be pleased to take
your Breakfast Order the preceding evening
### Juices
- Freshly Squeezed Orange Juice
  - Small: $1.00
  - Large: $1.50
- Chilled V-8, Tomato, Grapefruit and Prune
  - Small: $0.50
  - Large: $1.00

### Appetizers
- Fresh Valencia Orange Slices: $1.00
- Stewed Imperial Prunes: $1.00
- California Strawberries: $1.35
- Half Grapefruit: $1.35
- Supreme of Fresh Fruits in Season: $1.35
- Melon in Season: $1.35

### Eggs and Omelettes
- Two Eggs with Ham, Bacon: $3.25
- or Sausage
- Two Eggs, any style: $2.25
- One Egg, any style: $1.25
- Three-Egg Omelette
  - your Choice of Ham, Mushroom
  - or French Country Style
- Sirloin Steak & Eggs: $5.75
  - Above served with Toast

### Pancakes
- Buttermilk Pancakes: $1.75
- Blueberry Pancakes: $1.95
- Thick French Toast: $1.75
- Pancake n’ Eggs: $2.45
  - Above served with Butter & Maple Syrup

### Breakfast Extras
- Canadian Bacon: $1.25
- Link Sausages: $1.25
- Ham Steak: $1.25
- Bacon Strips: $1.25
- Hashed Browned Potatoes: $0.50
- Toast: $0.50
- Bagel: $0.50
- English Muffins: $0.50
- Danish Pastry: $0.65
- Hot or Dry Cereals: $1.00
  - With Cream or Milk
- Cream Cheese: $0.60

### All Beverages
- Coffee – Tea (hot or iced), Milk
- Hot Chocolate – Sanka: $0.60
Appetizers

Louisiana Shrimp Cocktail ........................................ 2.75
San Francisco Bay Shrimp Cocktail ................................. 2.50

Salads

EMBARCADERO SALAD BOWL ................................... 3.95
Ham, Turkey, Bacon, Salami, Emmenthal,
Tomatoes, Eggs, Asparagus, Cucumber on
Crisp Greens

SAN FRANCISCO FAMOUS CRABMEAT LOUIS .................. 5.75

REGENCY DINNER SALAD ........................................ 1.25
Choice of Dressing

Soups

Soup of the Day ..................................................... 1.25
Chilled Consomme Madrilene ................................. 1.25

All Protein Plate

Rare Roast Beef
with Cottage Cheese, Tomatoes, Eggs,
Asparagus, Cucumbers, Fresh Fruit
with Sour Dough Rolls
3.75

SANDWICHES

THE REGENCY
Sugar-Cured Ham, Swiss Cheese,
Turkey, Lettuce and Tomato
3.25

KING OF CLUBS
Bacon, Turkey,
Swiss Cheese, Tomato
3.25

ALL AMERICAN BEEFBURGER
Sliced Tomato, Onion,
Shredded Lettuce on Bun
with Cheese
3.25

THE EQUINOX
Rare Roast Beef, Swiss Cheese,
Turkey, Lettuce & Tomato
3.25

BODEGA BAY
Fillet of Fish on Bun
with Lettuce, Tomato,
Tartar Sauce
3.75

SIRLOIN STEAK SANDWICH
5.75

Hot Sandwiches Served with Steak Fried Potatoes
ENTREES

GRILLED BABY CALF'S LIVER ........................................ 5.75
with Canadian Bacon, Onions

CHOPPED SIRLOIN STEAK, CHASSEUR .......................... 4.75
Sauteed Mushrooms

FRIED SESAME CHICKEN ........................................... 4.75
With Corn-on-the-Cob

NEW YORK SIRLOIN STRIP STEAK ............................... 9.50
Broiled with Herbed Butter

BROILED FILET MIGNON COLBERT ............................... 9.75
Aged Filet Fried with Seasoned Butter

NATIVE PETRALE SOLE ............................................ 6.50
Broiled or Sauteed Meuniere

FRIED BUTTERFLY SHRIMP ......................................... 6.75
Chef's Red Sauce

Entrees served with Crisp Garden Vegetables,
Potatoes and San Francisco Sour Dough Rolls

DESSERTS

Ice Creams & Sherbets .............................................. 1.00
Assorted Pastries & Fruit Tarts ................................. 1.30
Creamy Farmer's Cheesecake .................................. 1.30
Brandied Peach Sundae ......................................... 1.50
   Vanilla Ice Cream
Bing Cherries in Rum Sauce Sundae ......................... 1.50
   Vanilla Ice Cream
Soufflé Glacé au Grand Marnier .............................. 2.75
HORS D'OEUVRE
and CANAPES

For special parties & hors d’oeuvre,
Please contact our Room Service Manager, Ext. 50

SHRIMP ON ICE
with Cocktail Sauce
(twelve)
8.50

CHEF’S SELECTION OF
HOT HORS D’OEUVRE
(twelve)
4.75

ASSORTED COLD CANAPES
(fifteen)
6.50

ASSORTED FINGER SANDWICHES
(twelve)
5.75

TRAY OF ASSORTED CHEESES
With Crackers
5.75

SMOKED PACIFIC SALMON ON TOAST
(twelve)
7.75

CHEESE DIP
With Crackers
(Served in Silver Supreme Bowl)
4.50

DRY BUFFET
(Assorted Chips, Nuts & Pretzels)
1.00 per person

DELUXE MIXED NUTS
3.50

Our Room Service Manager will tailor
a menu to satisfy your every hospitality requirement
### BEVERAGE LIST

**Hiballs & Cocktails – 1.75**

*By the Bottle (Fifths):*

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>BRAND</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCOTCH</td>
<td>Chivas Regal, Johnnie Walker Black</td>
<td>18.00</td>
</tr>
<tr>
<td></td>
<td>Cutty Sark, J &amp; B, Dewars White Label</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Johnnie Walker Red</td>
<td>16.00</td>
</tr>
<tr>
<td>BOURBONS</td>
<td>Jack Daniels Black Label</td>
<td>16.00</td>
</tr>
<tr>
<td></td>
<td>Old Grand Dad, Early Times</td>
<td>14.00</td>
</tr>
<tr>
<td></td>
<td>Jim Beam, Ancient Age</td>
<td>13.50</td>
</tr>
<tr>
<td>CANADIAN</td>
<td>Canadian Club, Seagram’s V.O.</td>
<td>15.00</td>
</tr>
<tr>
<td></td>
<td>Seagram’s Crown Royal</td>
<td>17.50</td>
</tr>
<tr>
<td>GIN</td>
<td>Beefeater, Tanqueray</td>
<td>15.00</td>
</tr>
<tr>
<td></td>
<td>Gordon’s Domestic</td>
<td>12.00</td>
</tr>
<tr>
<td>VODKA</td>
<td>Schenley, 80 Proof</td>
<td>10.00</td>
</tr>
<tr>
<td></td>
<td>Smirnoff, 80 Proof</td>
<td>12.00</td>
</tr>
<tr>
<td></td>
<td>Stolichnaya, 80 Proof</td>
<td>16.00</td>
</tr>
<tr>
<td>RUM</td>
<td>Bacardi Light</td>
<td>11.00</td>
</tr>
<tr>
<td>BRANDY &amp; COGNAC</td>
<td>Courvoisier, V.S.</td>
<td>18.00</td>
</tr>
<tr>
<td></td>
<td>Courvoisier V.S.O.P., Remy Martin V.S.O.P.</td>
<td>22.00</td>
</tr>
<tr>
<td>VERMOUTH</td>
<td>Noilly Prat Dry</td>
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</tr>
<tr>
<td></td>
<td>Pint</td>
<td>3.50</td>
</tr>
<tr>
<td></td>
<td>Quart</td>
<td>6.50</td>
</tr>
<tr>
<td></td>
<td>Martini &amp; Rossi</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pint</td>
<td>3.50</td>
</tr>
<tr>
<td></td>
<td>Quart</td>
<td>6.50</td>
</tr>
<tr>
<td>BEER</td>
<td>Domestic: Coors, Budweiser, Miller</td>
<td>1.25</td>
</tr>
<tr>
<td></td>
<td>Michelob</td>
<td>1.50</td>
</tr>
<tr>
<td></td>
<td>Imported: Heineken, Löwenbräu</td>
<td>1.50</td>
</tr>
<tr>
<td>MIX</td>
<td>Quarts: Soda, Ginger Ale, Tonic, 7-Up</td>
<td>1.25</td>
</tr>
<tr>
<td></td>
<td>Splits: Soda, Ginger Ale, Tonic</td>
<td></td>
</tr>
<tr>
<td></td>
<td>7-Up, Coca Cola</td>
<td>.60</td>
</tr>
<tr>
<td></td>
<td>Perrier</td>
<td>1.50</td>
</tr>
<tr>
<td></td>
<td>Split</td>
<td>.75</td>
</tr>
<tr>
<td></td>
<td>Bloody Mary Mix</td>
<td>3.50</td>
</tr>
<tr>
<td></td>
<td>Orange Juice</td>
<td>4.75</td>
</tr>
</tbody>
</table>

The Hyatt Regency Proudly Offers
Paul Masson Winery Sealed Carafes
of Premium Burgundy, Chablis & Rosé.

Enjoy the wine and take the empty carafe home.

- Pint Carafes – 2.75 Each
- Quart Carafes – 4.75 Each

For prices not listed of other beverages of your choice,
please call Room Service on Ext. 50

California State Law prohibits the sale of alcoholic beverages
between the hours of 2:00 a.m. & 6:00 a.m.

Therefore, for your convenience, our Room Service Staff
will be glad to accept your liquor order daily between 10:00 a.m. & 1:30 a.m.
# WINE LIST

## THE WINES OF CALIFORNIA

<table>
<thead>
<tr>
<th>Bin No.</th>
<th>RED</th>
<th>Full</th>
<th>Half</th>
</tr>
</thead>
<tbody>
<tr>
<td>101</td>
<td>Burgundy</td>
<td>5.75</td>
<td>3.75</td>
</tr>
<tr>
<td></td>
<td>Napa Valley, Louis Martini</td>
<td></td>
<td></td>
</tr>
<tr>
<td>105</td>
<td>Pinot Noir, Vintage</td>
<td>6.75</td>
<td>4.00</td>
</tr>
<tr>
<td></td>
<td>Los Gatos, Almaden</td>
<td></td>
<td></td>
</tr>
<tr>
<td>122</td>
<td>Cabernet Sauvignon, Vintage</td>
<td>8.25</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Napa Valley, Christian Bros.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>111</td>
<td>Chablis</td>
<td>5.75</td>
<td>3.75</td>
</tr>
<tr>
<td></td>
<td>Napa Valley, Louis Martini</td>
<td></td>
<td></td>
</tr>
<tr>
<td>132</td>
<td>Sauvignon Blanc, Vintage</td>
<td>6.75</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Napa Valley, Beaulieu Vineyards</td>
<td></td>
<td></td>
</tr>
<tr>
<td>143</td>
<td>Grey Riesling</td>
<td>5.75</td>
<td>3.75</td>
</tr>
<tr>
<td></td>
<td>Livermore, Wente Bros.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## IMPORTED WINES

### RED

<table>
<thead>
<tr>
<th>Bin No.</th>
<th>RED</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>201</td>
<td>St. Emilion</td>
<td>9.75</td>
</tr>
<tr>
<td></td>
<td>Armand Roux, Vintage</td>
<td></td>
</tr>
<tr>
<td>221</td>
<td>Marquisat Beaujolais Villages</td>
<td>8.25</td>
</tr>
<tr>
<td></td>
<td>Pasquier, Vintage</td>
<td></td>
</tr>
<tr>
<td>272</td>
<td>Valpolicella Capurso, Vintage</td>
<td>6.75</td>
</tr>
</tbody>
</table>

### WHITE AND ROSÉ

<table>
<thead>
<tr>
<th>Bin No.</th>
<th>White and Rosé</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>231</td>
<td>Macon Blanc</td>
<td>7.75</td>
</tr>
<tr>
<td></td>
<td>Louis Jadot, Vintage</td>
<td></td>
</tr>
<tr>
<td>251</td>
<td>Liebfraumilch Blue Nun, Vintage</td>
<td>8.25</td>
</tr>
<tr>
<td>261</td>
<td>Mateus, Still Rose</td>
<td>7.25</td>
</tr>
<tr>
<td>283</td>
<td>Soave Classico, Capurso, Vintage</td>
<td>6.75</td>
</tr>
</tbody>
</table>

## CHAMPAGNES, CALIFORNIA

<table>
<thead>
<tr>
<th>Bin No.</th>
<th>Champagne</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>161</td>
<td>Christian Brothers, Brut</td>
<td>9.50</td>
</tr>
<tr>
<td>162</td>
<td>Almaden, Extra Dry</td>
<td>9.50</td>
</tr>
</tbody>
</table>

## CHAMPAGNES, FRANCE

<table>
<thead>
<tr>
<th>Bin No.</th>
<th>Champagne</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>292</td>
<td>Mumm's Cordon Rouge, Vintage</td>
<td>22.00</td>
</tr>
<tr>
<td>293</td>
<td>Moet et Chandon, White Seal</td>
<td>19.00</td>
</tr>
<tr>
<td></td>
<td>Extra Dry</td>
<td></td>
</tr>
<tr>
<td>296</td>
<td>Moet et Chandon, Dom Perignon, Vintage</td>
<td>36.00</td>
</tr>
</tbody>
</table>

For a complete listing of our wine selection please call our Room Service Captain.
Have You Tried Our Hyatt Regency Restaurants and Lounges?

**Equinox**
Our Revolving Roof Top Restaurant Lounge offering superb Luncheon selections daily from 11 a.m. to 3 p.m.
Enjoy your cocktails while viewing our famous city — Open Daily until 2 a.m.

**Ponte d'Oro**
Our prestigious Gourmet Dining Room located on the Lobby Level featuring Northern Italian Cuisine Luncheon Service Monday thru Friday Dinner Nightly Please Call Ext. 234 for Reservations

**Mrs. Candy's**
Our Sidewalk Coffee Shop and adjacent Pastry Shop Are conveniently located in a Garden Setting in our Open Lobby Atrium Breakfast, Luncheon & Dinner Daily until 11:30 a.m.

**The Market Place**
This Bar and Restaurant is located on the Street Level featuring Sunday Brunch, Luncheon — and Delicious Steaks for your Dinner Enjoyment

**Happenstance**
Cocktails, Dancing and Entertainment Nightly Lobby Level — Daily until 11:30 p.m.

**The Other Trellis**
Relax and view our bustling Lobby From this Terrace Bar Cocktails from 11 a.m. until 2 a.m.

**The Grandstand**
Have a Stand-Up Conversation in our Shiny Brass Stand-Up Bar Lobby Level Cocktails from 11 a.m. until 2 a.m.