

THE hyde

PACKAGES PRICED
PER PERSON START AT

Breakfast

\$25 PER PERSON

Lunch

\$29 PER PERSON

Dinner

\$44 PER PERSON



PER PERSON PRICE INCLUDES:

- ✓ Venue Space
- ✓ Round and Rectangle Tables
- ✓ Chairs
- ✓ Floor Length Tablecloths and Cloth Napkins
- ✓ Table Place Settings
- ✓ Full Service Catering
- ✓ Event Hosts

BUFFET SERVICE WITH ALL PACKAGES.
UPGRADE TO PLATED SERVICE OPTIONAL.

VENUE SPACE

Oak Ballroom

Saturday Minimum \$5,000

Gateway Hall

Saturday Minimum \$2,500

The Hyde Away Patio

Saturday Minimum \$2,000
Or with Oak Ballroom Rental,
additional \$8 per Guest

CONTACT@THEHYDEVISALIA.COM | WWW.REVELVENUES.COM
3200 W MINERAL KING AVE. VISALIA, CA 93291
(559) 372-9822

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FULL DAY PRICING	GATEWAY HALL	OAK BALLROOM	HYDE-AWAY PATIO
SATURDAY	\$2,500 MINIMUM	\$5,000 MINIMUM	\$2,000 MINIMUM
FRIDAY	\$1,800 MINIMUM	\$4,000 MINIMUM	\$1,500 MINIMUM
MONDAY-THURSDAY	\$800 MINIMUM	\$2,500 MINIMUM	\$500 MINIMUM

PRICING INCLUDES FULL 12 HOUR RENTAL.

**HALF DAY PACKAGE OPTIONS AVAILABLE WHEN
BOOKING DATE IS WITHIN THE NEXT 90 DAYS,
PLEASE CONTACT US AT (559) 372-9822**

THE hyde

MENU

BEVERAGES

TABLE TOP WATER SERVICE INCLUDED WITH ALL PACKAGES.

BREAKFAST SERVICE INCLUDES:

ICED TEA, COFFEE, AND HOT TEA STATION

LUNCH/DINNER SERVICE INCLUDES:

ICED TEA AND LEMONADE STATION

BAR SERVICE:

MINIMUM STARTS AT \$750 (BASED ON EVENT SIZE)

CATERING SERVICES INCLUDE

- SERVING + BUSSING STAFF
- TABLECLOTHS & NAPKINS
- TABLEWARE
 - CHINA PLATE
 - SILVER FLATWARE
 - GLASS WATER GOBLET

UPGRADED TABLE PLACE SETTING RENTALS AVAILABLE.

BREAKFAST

GRAB-AND-GO

\$25

BREAKFAST BURRITOS

- SCRAMBLED EGGS
- BREAKFAST POTATOES
- CHEESE

CHOICE OF: BACON, SAUSAGE, HAM, OR VEGETARIAN
SIDE OF SALSA

CONTINENTAL

\$30

ASSORTED DANISH

ASSORTED MUFFINS

BAGELS

ASSORTED FRESH FRUIT

COFFEE & HOT TEA

STATION

CLASSIC

\$32

SCRAMBLED EGGS

BREAKFAST POTATOES

BACON & SAUSAGE

ASSORTED FRESH FRUIT

COFFEE & HOT TEA

STATION

LUNCHEON

\$29

INCLUDES

- SANDWICH OR WRAP
- FRESH BAKED COOKIE
- 1 SIDE

SANDWICH OR WRAP OPTIONS

- TURKEY AND AVOCADO
- HAM AND CHEDDAR
- ROAST BEEF AND CHEDDAR
- VEGETARIAN
- PESTO CHICKEN CROISSANT
- GREEN GODDESS (VEGAN)

SIDES

- CHIPS
- PASTA SALAD
- GARDEN SALAD
- POTATO SALAD

SALES TAX AND SERVICE CHARGE NOT INCLUDED
MEAL PRICE INCLUDES VENUE RENTAL

THE hyde

MENU

APPETIZERS

DELI PLATTER	\$140	STUFFED MUSHROOMS	\$95	MAC & CHEESE CUPS	\$120
VEGGIE PLATTER	\$100	CHICKEN FINGERS	\$120	NACHOS	\$100
BRUSCHETTA	\$95	MOZZARELLA STICKS	\$85	CHICKEN WINGS	\$95
FRIED RAVIOLI	\$80	SEASONAL FRUIT PLATTER	\$70	• CHOICE OF 2 SAUCES	
GRAZING BOARD SLIDERS	\$600	DIP TRIO W/ CRACKERS	\$85	EMPANADAS	\$150
• AMERICAN		STREET TACO PLATTER	\$100	TERIYAKI MEATBALLS	\$90
• PULLED PORK		• ASADA		CHIPS + SALSA	\$50
• BUFFALO CHICKEN		• POLLO			
		• CARNITAS			
		• RED + GREEN SALSA			

EACH APPETIZER TRAY SERVES UP TO 50 GUESTS.

LUNCH

BUFFET LUNCH \$36

1 ENTREE
1 SIDE
1 STARCH
1 SALAD
BREAD ROLLS & BUTTER

DINNER

STANDARD BUFFET \$44

1 ENTREE
1 SIDE
1 STARCH
1 SALAD
BREAD ROLLS & BUTTER

PREMIUM BUFFET \$50

2 ENTREES
1 SIDE
1 STARCH
1 SALAD
2 APPETIZERS
BREAD ROLLS & BUTTER

BUFFET OPTIONS

ENTREE OPTIONS

CHICKEN PICCATA
GARLIC BUTTER CHICKEN
TUSCAN CHICKEN
DIJON CRUSTED CHICKEN

ITALIAN SAUSAGE PASTA
PORK TENDERLOIN

BEEF TIP WITH MUSHROOM GLAZE
BRAISED SHORT RIBS++
STEAK MEDALLIONS
SANTA MARIA TRI TIP

HONEY CHIPOTLE SALMON++

EGGPLANT PARMESAN
PASTA PRIMEVERA
MEAT OR VEGETARIAN LASAGNA

SIDE OPTIONS

GREEN BEANS
BROCCOLI + CARROTS
SEASONAL VEGETABLES
(SQUASH, ZUCCHINI, RED ONION)
ROASTED BROCCOLINI +\$2
ROASTED ASPARAGUS +\$2

STARCH OPTIONS

RICE PILAF
GARLIC MASHED POTATOES
ROASTED YUKON POTATOES
AU GRATIN POTATOES
COUSCOUS
FRIED RICE
RISOTTO

SALAD OPTIONS

CAESAR SALAD
HOUSE SALAD

SALES TAX AND SERVICE CHARGE NOT INCLUDED
MEAL PRICE INCLUDES VENUE RENTAL