



Proud to serve
antibiotic-free
chicken and
grass-fed beef.

MEETING MENU

Add taste & service to your meeting at *hyatt place*.

GALLERY KITCHEN BREAKFAST

\$17 Per Person

Invite your meeting attendees to join our hotel guests for a *"build your own"* self-serve breakfast in our Gallery.

Build Your Own breakfast with our new Regionally Inspired, Locally Sourced, Chef Driven Breakfast offerings including:

Cage Free Scrambled Eggs

Breakfast Meat Offering Daily

Build Your Own Organic Greek Yogurt Parfait

Cage free hard-boiled eggs

Build Your Own Steal Cut Oatmeal Bowl

Fresh Fruit

Assorted Cereal

Assorted Breads with Butter and Assorted

Preserves

Variety of Juices and Milk (2, Skim, Almond)

Freshly brewed Seattle's Best Coffee (regular & decaf)

Assorted Tazo Tea with hot water, honey and lemon

CONTINENTAL BREAKFAST

\$12 Per Person

Start the day right with *light* morning options served in your meeting room.

Cage free hard-boiled eggs

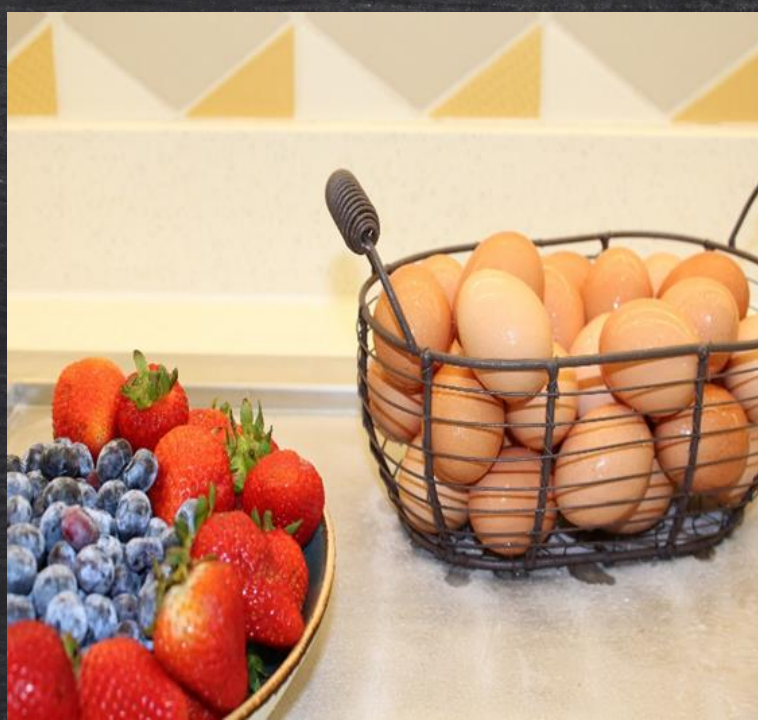
Fresh Fruit

Assorted Breads with Butter and Assorted Preserves

Variety of Juices and Milk

Freshly brewed Seattle's Best Coffee (regular & decaf)

Assorted Tazo Tea with hot water, honey and lemon



SIGNATURE HOT BREAKFAST

\$15 Per Person

Make a good first impression by offering *delicious, healthy and hearty* breakfast options served in your private meeting room.

Cage Free Scrambled Eggs

Choice of One (1): All Natural Bacon or Sausage

Build Your Own Organic Greek Yogurt Parfait

Cage free hard-boiled eggs

Fresh Fruit

Assorted Cereal

Assorted Breads with Butter and Assorted Preserves

Variety of Juices and Milk (2, Skim, Almond)

Freshly brewed Seattle's Best Coffee (regular & decaf)

Assorted Tazo Tea with hot water, honey and lemon

MORNING OR AFTERNOON SNACK BREAK

Keep your meeting attendees *engaged* with any of these *energizing* snack packages.

Energy Break | \$7 Per Person

Assorted Granola and Energy Bars, Fruit and Nuts

Citrus Chili Popcorn | \$4 Per Person

Freshly popped popcorn, citrus-chile spice, chives

Baked Brie | \$8 Per Person

Warm brie wheel, glazed pecans, dried fruit, honey, served with artisan bread

P&S Flatbread | \$10 Per Person

Applegate prosciutto, genoa salami, mozzarella and parmesan cheese, basil pesto, over-roasted tomato, lemon-dressed arugula, drizzled with honey

Crispy Brussel Sprouts | \$6 Per Person

Brussel sprouts halves, whole-grain honey mustard sauce, all-natural bacon

Avocado Toast | \$7 Per Person

Oven-roasted tomato, parmesan cheese, avocado, hot sauce, served on artisan bread

Mediterranean Hummus | \$8 Per Person

Roasted garlic hummus, cucumber, Kalamata olives, olive oil, basil pesto, served with naan

Charcuterie Board | \$10 Per Person

Genoa salami, Applegate prosciutto, brie cheese, whole grain mustard, dark-berry jam, gherkins, served with artisan bread



SOUTH-OF-THE-BORDER THEMED LUNCH

\$26 Per Person Lunch

\$36 Per Person Dinner

spice up your lunch with Mexican-inspired cuisine brought right to your meeting room or served in the guest kitchen.

Chips and Salsa

House Made Salsa, tortilla chips

Chicken Tortilla Soup

All-natural shredded chicken, roasted corn, poblano peppers, in a rich tomato broth, topped with tortilla strips

Cilantro-Lime Grilled Chicken Salad

Cilantro-Lime Grilled Chicken, cotija cheese, black beans, green onions, pico de gallo, topped with tortilla strips, served with avocado ranch

Deconstructed Street Tacos

Choice of two of the following: Chile shredded pork, grilled fajita chicken breast, fajita steak or grilled vegetables

Accompaniments: Warm Flour Tortillas, guacamole, shredded lettuce, cotija cheese, salsa verde, house made salsa, sour cream, shredded cheddar cheese

Pinto Beans and Mexican Rice

Churros

Crispy, cinnamon pastry sticks served with chocolate and caramel dipping sauces

Beverages

Aquafina bottled water & assorted Pepsi soft drinks



ITALIAN-THEMED LUNCH

\$24 Per Person Lunch

\$34 Per Person Dinner

Offer a taste of Italy with *savory* options brought to your meeting room or served in the guest kitchen.

Mediterranean Hummus

Roasted garlic hummus with vegetable tray

Tomato Basil Bisque

Tomatoes, sweet onions and basil in chicken broth with a touch of cream, topped with garlic croutons

Baby Kale Chicken Cesar Salad

Grilled chicken, baby kale salad mix, grated parmesan cheese, classic Cesar dressing, garlic croutons

Classic Cheese or Pepperoni Pizza

Your choice of cheese or pepperoni pizza, marinara, mozzarella cheese and parmesan cheese.

Italian Wrap

Spinach Tortilla Wrap with genoa salami, Applegate Prosciutto, pepperoni, provolone cheese, spinach and garlic pesto

Tiramisu

Mascarpone cheese and lady fingers with a touch of liqueur

Beverages

Aquafina bottled water & assorted Pepsi soft drinks



SOUTHERN-THEMED LUNCH

\$24 Per Person Lunch

\$34 Per Person Dinner

Enjoy *homestyle* comfort foods delivered to your meeting room or served in the guest kitchen.

Corn Bread

House made corn bread served with whipped butter and local honey

Garden Salad

Texas Mixed Greens, cucumber, carrots, tomato, Buttermilk Dressing

Potato Salad

Red potatoes, creamy mayonnaise dressing

Smokey Chipotle & Bacon Mac and Cheese

Classic mac and cheese, chipotle salsa, all-natural bacon, cheddar cheese, green onion, cornbread crust

BBQ Pulled Pork Sliders

Pulled pork tossed with BBQ sauce, topped with citrus vegetable slaw and pickle chips

Turkey Club Sandwich

All-natural sliced turkey breast, topped with tomato, arugula, all-natural bacon and avocado, served on artisan bread

Chocolate Chip Cookies

Fresh baked chocolate chip cookies

Beverages

Aquafina bottled water & assorted Pepsi soft drinks



DELI COUNTER LUNCH

\$21 Per Person Lunch

\$32 Per Person Dinner

build your own sandwich and salad bar with *classic* soups, salads and sandwiches delivered directly to your meeting or served in the guest kitchen.

Select a soup

Tomato Basil Bisque, Chicken Tortilla or Chicken Noodle

Salad Fixings

Texas Salad Blend, baby kale salad mix, all-natural bacon, hard-boiled eggs, diced tomato, carrots, black beans, green onion, and garlic croutons

Dressings

Avocado Ranch, Caesar, Italian herb vinaigrette and Buttermilk dressing

Cheeses

Provolone, Cheddar, Brie and Mozzarella

Proteins

All-natural sliced turkey, chicken breast, sliced prosciutto, genoa salami, ham, and pepperoni

Breads

Artisan Bread, Toasted buns, White or Wheat

Sides

Kettle chips, coleslaw and fruit salad

Sweets

Chocolate chunk cookies & Reese's peanut butter cookies

Beverages

Aquafina bottled water & assorted Pepsi soft drinks



Bar Pricing

Enjoy a beverage directly to your meeting room with a bar package or *Your Guest* can be given custom drink tickets to utilize at our H-Bar for more options. Bartender fees may apply.

Beer

Craft Beer	\$5.75
Domestic Beer.....	\$5.50
Imported Beer.....	\$5.75

Featured Wine

Michael Mondavi Canvas Wines, developed exclusively for Hyatt Place.

Glass	\$6.00
Bottle.....	\$24.00

Specialty Wine

Glass	\$8.50
Bottle.....	\$34.25

Premium Wine

Glass	\$9.75
Bottle.....	\$38.50



MEETING MENU PRICING

Use of audiovisual equipment and meeting rooms not included unless indicated below. Prices shown do not include service charges and tax.

ALL-INCLUSIVE MEETING PACKAGE

..... \$75 per person
Includes the Gallery Kitchen Breakfast featuring hot breakfast items & more, your choice of one of the four lunch themes, Midmorning and Afternoon Snack Break as well as use of audiovisual equipment and whole-day meeting room rental. A Gallery Host is also provided to ensure a successful meeting.

ITEMS PRICED PER ITEM

Assorted Nutri-Grain Granola Bars	\$2
Energy Bars.....	\$2
Candy Bars.....	\$2

ITEMS PRICED PER PLATTER (Serves 8 people)

Fresh-cut Mixed Fruit with Seasonal Berries	\$17
Vegetable Crudit�.....	\$17
Chips & Dip	\$10
Cheese & Crackers Board	\$15
Dozen Cookies.....	\$19
Assorted Pastries.....	\$19
Cinnamon Rolls.....	\$16

BEVERAGES

Aquafina Bottled Water	\$3.25
Assorted Pepsi Soft Drink.....	\$3.25
Freshly Brewed Seattle's Best Coffee	\$35 per gallon
Assorted Tazo Tea.....	\$35 per gallon
Half-day Unlimited Break	\$15 per person
Seattle's Best Coffee, Tazo Tea, Aquafina bottled water & assorted Pepsi soft drinks (4 hour unlimited refills, 10 guest minimum)	

AUDIOVISUAL EQUIPMENT

LCD Projector	\$250
Screen	\$100
47" Flat-Panel TV.....	\$150
Speakerphone.....	\$75
Easel / Flip chart / Markers.....	\$35
Whiteboard / Markers.....	\$35

TAX AND SERVICES CHARGES

A service charge, currently 22% of the total food and beverage revenue (plus all applicable taxes, currently 8.25%), will be added to all food and beverage charges.

The Hyatt Place Austin/Cedar Park reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel. Food and beverage items cannot be taken off property.

GROUPS CONTRACTING WITHIN 10 DAYS OF ARRIVAL

Any functions within 10 of the arrival date may be subject to limited menu options. Please consult your Sales or Catering Manager.

ATTENDANT AND BARTENDER

Uniformed attendant fee is \$75.00 for up to 4 hours. Recommended 1 per 100 guests
\$75.00 Per Bartender for the first 4 hours. \$25 per each additional hour. One Bartender per every 100 guests required. PER TEXAS ALCOHOL SALES RULES: ALCOHOL CANNOT BE SERVED BEFORE 12:00 PM ON SUNDAYS. ALCOHOL CANNOT BE SOLD AFTER 1:00AM DAILY.

FINAL GUARENTEE

Final confirmation for the number of guests to be served must be received no later than 3 business days prior to the scheduled function; otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. The guarantee number can be increased within 72 business hours; however, the number cannot decrease.

If your guaranteed number or actual number served increases after the final guarantee has been provided, there will be a 25% additional surcharge per person.

SMALL GROUP FEE

An additional surcharge of \$3 per person applies for groups of 9 or less.

OUTSIDE FOOD AND BEVERAGE POLICY

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel or our approved outside Caterer's and must be consumed on Hotel premises. No outside food and beverage is permitted in any common or functions spaces within The Hotel per hotel and Health Code policy. Violations of this policy may be subjected to comparable food and beverage rates charged and added to Master Account.

LOSS & DAMAGE

The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through the Catering Department.

The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed. All prices are subject to change pending circumstances with notice.