

Hyatt Place Lehi

3700 N Outlet Pkwy • Lehi, UT 84043

Phone: 385.345.8300

Package Breakfast Breaks Lunch Dinner Beverages

Crafted for you



events by

GUARANTEES

The final catering menu must be given at least two weeks (10 business days) prior to the function. A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. You will be charged for this guarantee or for the actual number that attend, whichever is greater.

TABLE DÉCOR, LINENS AND CHINA

Standard black linens will be provided for all banquet functions. If another color or style linen is desired additional fees may apply. Hotel china will be included for all catering needs. If china is broken or damaged on behalf of the client, the client is responsible for the losses. Should you choose to rent equipment from an outside source (staging, linens, tents, etc.) the Hyatt Place Lehi will not be held responsible for any lost or damaged items rented.

ALCOHOLIC BEVERAGE SERVICE

Hyatt Place Lehi reserves the right to close the bar at any point during a function if needed.

The hotel must supply all liquor, beer, and wine.

Hosted bar:

Hosted bar charges reflect the total number of beverages consumed, service charge, tax, \$100.00 for bartender charge (4 hours).

Cash bar:

Each guest will be charged for their individual beverages.

\$100.00 for bartender charge (4 hours). (1) bartender per 75 guests.

LIABILITY

Hyatt Place Lehi reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the conference area.

The hotel reserves the right to require a security guard at \$50.00 an hour upon hotels discretion. Security guard will be scheduled 30 minutes prior to the function and 30 minutes after the end of the function.

PAYMENT PROCEDURES

All functions must provide a credit card authorization that will be charged on each day of events as agreed to in the contract.

GRATUITY AND SALES TAX

A twenty percent service charge is applied to all items. State sales tax will be added to all food and beverage arrangements. Meeting space rentals are not taxed.

PACKAGE



PACKAGE Breakfast Breaks Lunch Reception Dinner Beverages

All-inclusive meeting package:

MINIMUM OF 20 GUESTS

\$53.00 per person

Includes room rental, audio/visual package and microphone

GUEST KITCHEN BREAKFAST

Invite your attendees to join our hotel guests to experience

Our Guest Kitchen and our regionally inspired breakfast

Fresh cut fruit & berries

Yogurt

Oatmeal

Bagels

Premium breakfast meats

Cage-free scrambled eggs

Breakfast potatoes

Assorted juice

Regular and decaffeinated coffee

Hot teas

AM BREAK

Muffins

Whole fruit

Breakfast bars

Regular and decaffeinated coffee

Hot teas

LUNCH (choice of)

DELI LUNCH

FAJITA BAR

CHICKEN CORDON BLEU

CHICKEN PARMESAN

Details located on Lunch Menu

PM BREAK

Assorted cookies: chocolate chip & peanut butter

Gourmet kettle chips

Assorted Pepsi Soft drinks

Bottled water

BREAKFAST



Package BREAKFAST Breaks Lunch Dinner Beverages

GUEST KITCHEN BUFFET....\$15.00/pp

Invite your attendees to join our hotel guests to experience our Guest Kitchen and our regionally inspired breakfast offering

- Fresh cut fruit & berries
- Yogurt
- Oatmeal
- Bagels
- Premium breakfast meats
- Cage-free scrambled eggs
- Breakfast potatoes
- Assorted juice
- Regular and decaffeinated coffee
- Hot teas

PRIVATE CONTINENTAL.....\$19.00/pp

(15 person minimum)

- Assorted premium breakfast breads
- Yogurt
- Muffins
- Fresh fruit & berries
- Assorted juices
- Regular and decaffeinated coffee
- Hot teas
- Lemon, sugar, syrup & honey

A 20% service charge and applicable state sales tax will be added to all food and beverage arrangements.

BREAKS



Breakfast **BREAKS** Lunch Reception Dinner Beverages Technology

ALL DAY BREAK\$22.00/pp

AM:

- Muffins
- Whole fruit
- Breakfast bars
- Regular and decaffeinated coffee
- Hot teas
- Lemon, sugar, syrup & honey

PM:

- Assorted cookies: *chocolate chip & peanut butter*
- Gourmet kettle chips
- Bottled water
- Assorted Pepsi soft drinks

BAKERY.....\$12.00/pp

Assorted gourmet breads & pastries

Muffins

Regular and decaffeinated coffee

Hot teas

Lemon, sugar, syrup & honey

COOKIE BREAK.....\$12.00/pp

Assorted cookies: *chocolate chip & peanut butter*

Milk: *2%, skin & almond*

Includes: Assorted Pepsi soft drinks & water

CANDY BREAK.....\$12.00/pp

Reese's

Kit Kat

Hershey's

Nutrigrain Bar

Includes: Assorted Pepsi soft drinks & water

FRUIT BREAK.....\$12.00/pp

NAKED* Fruit Smoothies

Fresh bananas,

Red Delicious apples

Fresh cut fruit

Includes: Assorted Pepsi soft drinks & water

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BREAKS



Package Breakfast **BREAKS** Lunch Dinner Beverages

HOT BEVERAGES:

Regular coffee..... \$39.00 per gallon
Decaffeinated coffee..... \$39.00 per gallon
Tea Packets & lemons.....\$39.00 per gallon
Hot Cocoa & whipped cream...\$42.00 per gallon

\$10 per refill

COLD BEVERAGES:

(On consumption):

Lemonade.....\$35.00 per gallon
Iced Tea & lemons.....\$39.00 per gallon
Soft pepsi drinks.....\$3.00/Each
Bottled juices\$3.00/Each
Bottled water\$3.00/Each
Energy drinks\$5.00/Each

ALA CARTE:

(Per dozen):

Fresh breakfast bakeries.....\$36.00 per dozen
Bagels and cream cheese.....\$39.00 per dozen
Cookies (*chocolate or peanut butter*).....\$36.00 per dozen
Chocolate brownies\$39.00 per dozen
New york style cheesecake.....\$39.00 per dozen
Chocolate lava cake\$39.00 per dozen

ALA CARTE:

(On consumption):

Individual yogurts\$3.00/Each
Granola bars\$3.00/Each
Candy bars\$3.00/Each
Novelty ice cream bars.....\$4.00/Each
Gourmet kettle chips\$3.00/Each
Fresh popped popcorn\$3.00/Each
Assorted trail mix.....\$3.00/Each

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LUNCH / DINNER



Package Breakfast Breaks LUNCH DINNER Beverages

Deli Board.....\$22.00/pp

Build your own sandwich spread with classic offerings & accompaniments. (15 person minimum)

Soups (choose one)

- Tomato basil bisque
- Southwest chicken tortilla

Salad Station

- Romain lettuce
- Baby kale & arugula mix
- Kalamata olives
- Glazed pecans
- Dried cranberries
- Garlic croutons
- Diced tomato
- Red onion
- Sliced cucumber
- Parmesan cheese
- Mozzarella cheese

Dressings

- Balsamic vinaigrette
- Honey mustard dressing
- Classic Caesar
- Buttermilk ranch

Sandwich Station

- Artisan sourdough bread
- Artisan grain bread
- Brioche bun
- All-natural sliced turkey
- All-natural sliced chicken breast
- Ham
- Swiss cheese
- Cheddar cheese
- Provolone cheese

Sides (choice of 2)

- Kettle chips
- Potato salad
- Coleslaw
- Fresh cut fruit

Desserts (choose one)

- Honduran chocolate brownie
- Cookies: *chocolate chip or peanut butter*

Beverage

- Lemonade
- Water

A 20% service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH / DINNER



Package Breakfast Breaks LUNCH DINNER Beverages

FAJITA BAR.....\$20.00/pp

(15 person minimum)

Entrée:

- Seasoned grilled chicken
- Sliced bell peppers & onions
- Black beans
- Tomato's
- Sliced jalapeños
- Lettuce
- Monterey jack cheddar cheese
- Guacamole
- Soft flour tortillas

Sides:

- Salsa, queso dip & chips
- Southwest chicken tortilla soup
- Mexican salad: *Romain lettuce, roasted black beans, corn, garlic croutons, Monterey jack cheddar cheese, sliced green apples, ranch & balsamic vinaigrette on the side*

Desserts:

- Chocolate & caramel drizzled churros

Beverage:

- Lemonade
- Water

CHICKEN CORDON BLEU.....\$25.00/pp

(15 person minimum)

Entrée:

- Breaded chicken breast stuffed with ham & swiss cheese
- Served with hollandaise sauce

Sides:

- Assorted rolls & butter
- Chef's choice of seasonal vegetables
- Mashed red potatoes
- Fresco salad: *Baby spinach with artichokes, flame-roasted red peppers, mushrooms, tomatoes, onions, shredded mozzarella, and garlic croutons served with ranch and Italian herb vinaigrette on the side*

Desserts:

- New York style cheesecake

Beverage:

- Lemonade
- Water

CHICKEN PARMESAN.....25.00/pp

(15 person minimum)

Entrée:

- Breaded chicken breast with marinara sauce, parmesan & mozzarella cheese

Sides:

- Tomato bruschetta with herbed flatbread & crackers
- Garlic breadsticks w/marinara sauce
- Chef's choice of seasonal vegetables
- Roasted potato medley
- Caesar salad

Desserts:

- Tiramisu

Beverage:

- Lemonade
- Water

A 20% service charge and applicable state sales tax will be added to all food and beverage arrangements.

BEVERAGES



Package Breakfast Breaks Lunch Dinner BEVERAGES

FEATURED SPIRITS.....CASH/HOSTED

Beafeater Gin.....	\$8.00/\$7.50
Cruzan Rum.....	\$8.00/\$7.50
Cutty Stark Whiskey.....	\$8.00/\$7.50
Jim Beam Bourbon.....	\$8.00/\$7.50
Pinnacle Vodka.....	\$8.00/\$7.50
Souza Tequila.....	\$8.00/\$7.50

CALL SPIRITS.....CASH/HOSTED

Absolute Vodka.....	\$9.00/\$8.50
Bacardi Superior Rum.....	\$9.00/\$8.50
Courvoisier VS.....	\$9.00/\$8.50
Dewar's White Label Whisky.....	\$9.00/\$8.50
Hornitos Plata Tequila.....	\$9.00/\$8.50
Jose Cuervo Gold Tequila.....	\$9.00/\$8.50
Marker's Mark.....	\$9.00/\$8.50
Tanqueray Gin.....	\$9.00/\$8.50

PREMIUM SPIRITS.....CASH/HOSTED

Crown Royal Canadian Whiskey..	\$10.00/\$9.50
Grey Goose Vodka.....	10.00/\$9.50

TOP SHELF SPIRITS.....CASH/HOSTED

Glenlivet 12 yr. Scotch	11.00/\$10.50
High West Double Rye Whiskey ..	\$11.00/\$10.50
Patron Silver Tequila	\$11.00/\$10.50
Woodford Reserve	11.00/\$10.50

FEATURED WINE.....CASH/HOSTED

Michael Mondavi's Canvas Wine...	\$7.00/\$6.50
Fetzer Sauvignon Blanc.....	\$7.00/\$6.50

SPECIALTY WINE.....CASH/HOSTED

Columbian Crest Cabernet.....	\$9.00/\$8.50
Hess Select Chardonnay.....	\$9.00/\$8.50
Mark West Pinot Noir.....	\$9.00/\$8.50
Show Malbec.....	\$9.00/\$8.50

PREMIUM WINE.....CASH/HOSTED

J Lohr Merlot.....	\$10.00/\$9.50
Kendall Jackson Chardonnay....	\$10.00/\$9.50
MacMurray Pinot Noir.....	\$10.00/\$9.50
Liberty School Cabernet.....	\$10.00/\$9.50

DOMESTIC BEER.....CASH/HOSTED

Budweiser	\$6.00/\$5.50
Bud Light	6.00/\$5.50
Coors	\$6.00/\$5.50
Coors Light	\$6.00/\$5.50
Michelob Ultra	\$6.00/\$5.50
Miller Lite	6.00/\$5.50
O'Doul's	6.00/\$5.50

CRAFT BEER.....CASH/HOSTED

Cutthroat.....	\$6.50/\$5.50
Evolution.....	6.50/\$5.50
Shock Top.....	\$6.50/\$5.50
Polygamy Porter.....	\$6.50/\$5.50

IMPORT BEER.....CASH/HOSTED

Corona	6.50/\$5.50
Heineken.....	6.50/\$5.50

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