



Hyatt Regency Westlake
Spring/Summer

Reception

SNOWFLAKE COCKTAIL RECEPTION

Mini Chimichurri Steak Skewers
Apple Sausage Phyllo Cups
Mini Beef Wellington with remoulade
Apple and Sage Stuffed Mushroom

**Three pieces per person

\$15.00 Per Guest

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menu subject to change

Spring Summer 2022

CHEF'S CHEESE BOARD

Choice of Imported and Domestic Cheese, Lavosh, Artisanal Breads,
and Crackers, Seasonal Condiments, Fruits, and Nuts

\$30.00 Per Guest

Dinner Buffet

For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.

WINTER WONDERLAND DINNER BUFFET

- Roasted Butternut Squash Soup with Spiced Crema
- Winter Greens and Apple Salad - Carrots, Cranberries, Goat Cheese, Cider Vinaigrette
- Herb Roasted Turkey Breast with Traditional Gravy
- Spiral Honey Glazed Ham
- Lemon and Herb Roasted Salmon
- Green Bean Almandine with Roasted Tomatoes
- Seasonal Vegetable Medley
- Garlic Mashed Potatoes
- Apple Sausage Stuffing
- Assorted Dinner Rolls
- Pumpkin Pie
- Cranberry Apple Tart with Spiced Whipped Cream

\$100.00 Per Guest

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menu subject to change.

Spring Summer 2022

DELUXE HOLIDAY DINNER BUFFET

- Lobster Bisque with Sherry Gastrique
- Port Poached D'Anjou Pear Salad- Spinach, Frisee, Point Reyes Blue Cheese, Candied Pecans, Lemon Oil and Port Reduction.
- Slow Roasted Prime Rib with Au jus and Creamy Horseradish.
- Mustard Maple Glazed Organic Salmon
- Pecan Crusted Chicken Breast
- Smashed Sweet Potatoes with Roasted Marshmallows
- Herb Roasted Heirloom Fingerling Potatoes
- Roasted Asparagus with Wild Mushrooms
- Honey Glazed Heirloom Carrots with Thyme and Butter
- Artisanal Bread Display
- Chef's Choice Seasonal Mini Pastries

\$150.00 Per Guest

Bar Packages

With bar packages perfect for your style of occasion, guests will savor and enjoy. Select from a variety of soft drinks, red and white wine, premium and domestic beer and cocktails.

HOSTED BAR PACKAGE PER PERSON

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher.

LABOR

Waiters, each, up to three hours

each additional hour \$50

\$150.00

Bartenders, each, up to three hours

each additional hour \$50

WINE, BEER & SOFT DRINKS

TWO HOURS

\$26.00

THREE HOURS

\$39.00

FOUR HOURS

\$47.00

SIGNATURE BRAND BAR PER PERSON

TWO HOURS

\$36.00

THREE HOURS

\$52.00

FOUR HOURS

\$62.00

FIVE HOURS

\$72.00

PREMIUM BRANDS

TWO HOURS

\$40.00

THREE HOURS

\$62.00

FOUR HOUR

\$72.00

FIVE HOURS

\$82.00

FIVE HOURS

\$55.00

SUPER PREMIUM BRANDS

TWO HOURS

\$50.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

*All prices subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

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Virtual Tour