



HYATT
REGENCY®



BREAKFAST OF THE DAY

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Buffet of the days require a minimum of 25 guests. Anything less will be \$27 per guest.

MONDAY

Fresh Bananas, and Apple, Cut Seasonal Fruit (DF, NF, GF)

Flakey Croissants, Mini-Danish, Fruit Bread

Steel Cut Oatmeal, Banana Bread Croutons, Brown Sugar, Honey

Breakfast Casserole, Spinach, Bacon, Cheddar, Eggs, Tots

Chilled Orange Juice and Cranberry Juice

Strawberry Basil Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

WEDNESDAY

Fresh Bananas and Oranges, Cut Seasonal Fruit

Croissants, Apple Cinnamon Coffee Cake, House Banana Bread

Power Bites, Oats, PeanutButter, Chia Seeds, Chocolate Chips, Maple Syrup

Breakfast Sandwich, Fried Egg, White Cheddar, Bacon, Croissant

TUESDAY

Fresh Bananas and Pears, Cut Seasonal Fruit

Flakey Croissants, Scones, Muffins

Speckled Quinoa, Citrus Vinaigrette, Dried fruits and Nuts

Italian Breakfast Strata, Crusty Bread, Roasted Tomatoes, Sweet Onions, Italian Sausage, Fresh Herbs, Savory Egg Custard

Chilled Orange Juice and Apple Juice

Blueberry Lemon Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

THURSDAY

Fresh Bananas and Peaches, Cut Seasonal Fruit

Croissants, Assorted Kringle, Mini-Danish

Cocoa Banana Overnight Oats, Candied Walnut Crumble, Coconut Milk

Breakfast Pizza, Sausage Gravy, Scrambled Egg, Bacon, Green Onion, Cheese Blend

Orange Juice and Cranberry Juice

Watermelon Mint Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

FRIDAY

Fresh Bananas and Plums, Cut Seasonal Fruit

Croissants, House Made Pop Tarts, Chocolate Zucchini Bread

Amaranth, Cinnamon Sugar Roasted Apples

Mini Crustless Quiche, Cheese, Spinach Mushroom, Bacon

Orange Juice and Apple Juice

Honeydew Ginger Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

SUNDAY

Fresh Bananas and Cuties, Cut Seasonal Fruit

Croissants, Donuts, Honey Butter Biscuits

Stone Ground Grits, Cinnamon Sugar, Butter, Shredded Cheese

Grilled Asparagus and Goat Cheese Frittata

Orange Juice and Apple Juice

Lemon Lime Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

Orange Juice and Apple Juice

Strawberry Kiwi Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

SATURDAY

Fresh Bananas and Grapes, Cut Seasonal Fruit

Croissants, Fruit Turnovers, Cinnamon Rolls

Breakfast Burrito, Soft Scrambled Eggs, Shredded Cheese, Spicy Sausage, Served with Salsa

Banana Farro Porridge, Roasted Fruit, Toasted Almonds, Maple Syrup

Orange Juice and Cranberry Juice

Grapefruit and Rosemary Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

ALTERNATIVE BREAKFAST OPTION

Heartier breakfast options will nourish your attendees as they begin their day.

THE ALL AMERICAN BREAKFAST BUFFET

Whole and Sliced Seasonal Fruit

SIGNATURE CONTINENTAL BUFFET

Whole and Sliced Seasonal Fruit

Assortment of Breakfast Pastries

Vanilla Yogurt, House Granola, Fresh Berries

Fluffy Scrambled Eggs

Seasoned Breakfast Potatoes with Caramelized Onions and Fresh Herbs

Pork Sausage

Crisp Bacon

Chilled Orange Juice and Cranberry Juice

Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

\$26 Per Guest

Assortment of Breakfast Pastries

Vanilla Yogurt, House Granola, Fresh Berries

Chilled Orange and Cranberry Juice

Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

\$19 Per Guest

BUILD YOUR OWN PLATED BREAKFAST

CHOOSE 1 FAMILY STYLE BREAKFAST PASTRY:

Assorted Muffins with Butter Assorted Mini-Danish Buttery Croissants

CHOOSE 1 SIDE DISH:

Sliced Seasonal Fruit (Served Family Style) Whole Fruit (Served Family Style) Yogurt Parfaits (Individual)

CHOOSE 1 ENTREE SELECTION:

Soft Scrambled Eggs (DF, NF, GF) Breakfast Strata (NF) Brioche French Toast (NF Vegetarian) Pancakes (NF Vegetarian) Tofu Scramble (vegan/vegetarian)

CHOOSE 1 PROTEIN ACCOMPANIMENT:

Bacon Chicken Sausage Links Pork Sausage Links

CHOOSE 1 STARCH:

Breakfast Potatoes with Caramelized Onions (NF, GF, DF, Vegan) Mini Potato Pancakes (NF, Vegetarian) Cheesy Hash Brown Casserole (GF, NF, Vegetarian)

Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

\$23 Per Guest

Groups Under 20 Guests are Subject to a \$10 Per Guest All Prices Subject to 23% Service Charge and 5.5% Sales TaxMenus valid through December 2024.

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Alternative Breakfast Options and the minimum order is equal to the guarantee for the meal.

SANDWICHES

Breakfast Sandwiches | \$72 Dozen

Fried Egg, Sharp Cheddar, Pork Sausage, Sauteed Spinach on Croissant Bun

HOT GRIDDLES

Buttermilk Pancakes | \$6 Per Guest

(Sweet Pancakes, Whipped Butter, Syrup)

Brioche French Toast | \$8 Per Guest

Custard-Soaked Brioche, Berry Compote, Cinnamon Sugar

ADDITIONAL OPTIONS

Steel Cut Oatmeal | \$6 Per Guest
Dried Fruit, Honey, Brown Sugar, Syrup

Over Night Oats | \$7 Per Dozen
Rolled Oats, Chia Seeds, Oat Milk, Fruit Compote, Fresh Mint

Smoothies | \$6 Per Guest
Chef's selection of Seasonal Fruit and Yogurt Smoothie

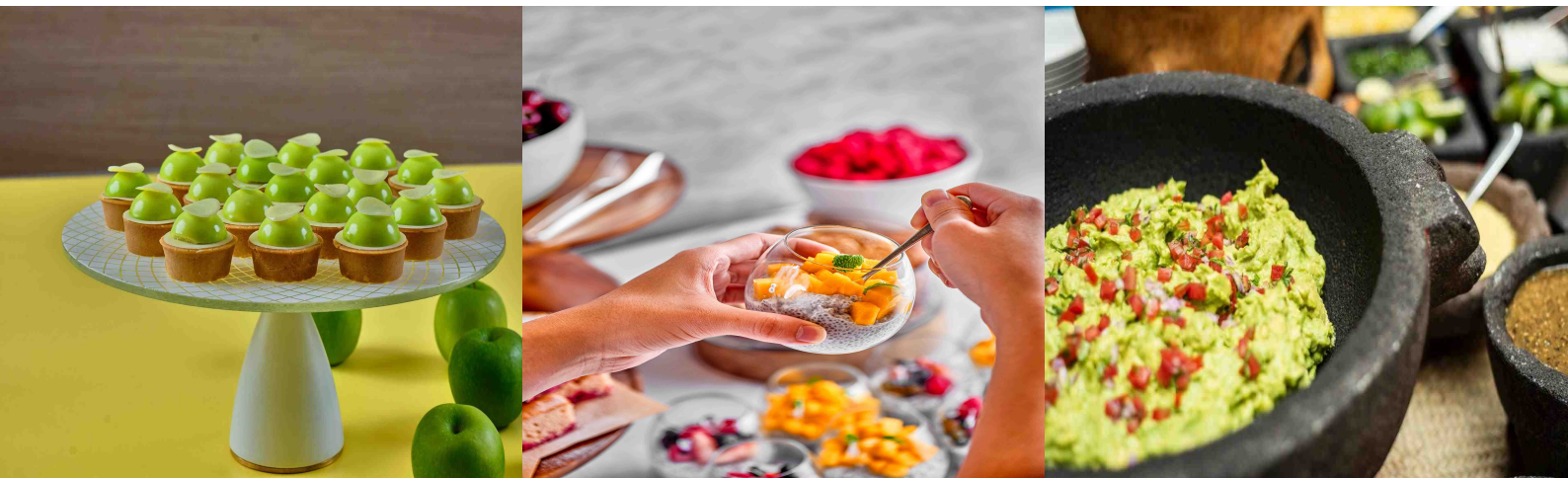
ATTENDED BREAKFAST ENHANCEMENTS

Eggs and Omelet Action Station Requires a Chef Attendant
\$250/chef per two hours. 1 attendant per 50 guests

Eggs & Omelets | \$14 Per Person
Whole Eggs, Egg whites, Liquid Eggs, Onions, Peppers,
Spinach, Mushroom, Ham, Bacon, Sausage, Cheeses

Avocado Toast | \$10 Per Person
Assorted Breads, Creamy Avocado, Eggs, Fresh Tomatoes,
Cucumbers, Shaved Onion, Artisanal Lettuce, Pickled Radish,
Cheeses, Seasonings

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024



MORNING BREAK OF THE DAY

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$20 per guest. Break packages served for up to 45 minutes.

MONDAY & FRIDAY

Cereal Break
Chocolate Peanut Butter Coco Puffs, Rice Krispies, Fruit Loop
Bars

Coffee, Decaffeinated Coffee & Tazo Tea

\$15 Per Guest

WEDNESDAY & SUNDAY

Wisconsin Break
Chef's selection of WI Cheese, and Sausage (NF) Kringle
(Flavor varies) (Vegetarian)

Iced Coffee

\$15 Per Guest

TUESDAY & SATURDAY

Doughnut Break
Coco Dusted, Powder Sugar, Cinnamon Sugar Donut Holes

Individual Assorted Milks

\$15 Per Guest

THURSDAY

Power Break
Smoothie Shooters, Strawberry Banana, Mix Berry, Pineapple
Banana

Power Bites

\$15 Per Guest

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

AFTERNOON BREAK OF THE DAY

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$23 per guest. Break packages served for up to 45 minutes.

MONDAY & FRIDAY: SALTY SWEET BREAK

Chili Trail Mix
Sesame Sticks, Spicy Peanuts, Pepitas, Wasabi Peas, Pretzels
(DF, Vegetarian)

WI Cranberry Dark and White Chocolate Bark

Assorted Symphony Chips

Iced Tea

\$18 Per Guest

TUESDAY & SATURDAY: FREEZE DRIED BREAK

Assortment of Freeze-Dried Candies

Sliced Fruits

Infused water

\$18 Per Guest

WEDNESDAY & SUNDAY: FARMERS BREAK

Fresh Seasonal Crudite with Assorted Dips

Sweet Fruit Salad

Lemonade

\$18 Per Guest

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Breakfast Bakeries | \$32 Per Dozen
Chef's Choice of Assorted Breakfast Pastries and Bread

Assorted Bagels | \$39 Per Dozen
Plain and Strawberry Cream Cheeses

Kringles | \$36 Per Dozen

Brownies and Bars | \$36 Per Dozen

Jumbo Cookies | \$36 Per Dozen

SNACKS

Assorted Kind Bars | \$5.50 Each

Assorted Individual Bags Chips | \$3.50 Each

Assorted Full Size Candy | \$4 Each

Individual Yogurts | \$3 Each

Sliced Seasonal Fruit | \$8 Per Guest

Popcorn | \$5 Per Guest

Fresh Popped Popcorn with assorted seasonings

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Hot Tazo Tea | \$63 Per Gallon

Freshly Brewed Coffee | \$63 Per Gallon
Regular and Decaffeinated Coffee

Iced or Sweet Tea | \$40 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi & Starry Soft Drinks | \$4.75 Each

Coke and Diet Coke | \$5.5 Each

AND MORE

Red Bull Sugar Free and Regular | \$7.5 Each

Lemonade | \$40 Gallon
Orange, Apple & Cranberry

Bottled Juices | \$5 Each
Orange, Apple & Cranberry

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

BREAK PACKAGES

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under this amount. Break packages served for up to 1 hour, unless otherwise noted.

HALF DAY PACKAGE BREAK

Served for up to 4 hours in the morning OR 4 hours in the afternoon.

Coffee, Decaffeinated Coffee, Tazo Teas Selection

Assorted Pepsi Soft Drinks, Still and Sparkling Bottled Water

\$22 Per Person

ENERGIZE ME

Whole Raw Almonds

High Energy Trail Mix

Homemade Granola Bars

Seasonal Jerky

STILL WATER & SPARKLING WATER

Aquafina | \$4.75 Each

Sparkling Water | \$5.5 Each

HYDRATION STATION

Infused Water | \$99 Per 3 Gallons

Choose 1 option. Cucumber Mint, Blackberry Mint, Blueberry Lemon, Watermelon Basil Citrus,

Lemonade | \$40 Per Gallon

ALL DAY PACKAGE BREAK

Served for up to 4 hours in the morning AND 4 hours in the afternoon.

Coffee, Decaffeinated Coffee, Tazo Teas Selection

Assorted Pepsi Soft Drinks, Still and Sparkling Bottled Water

\$44 Per Guest

ORCHARD BREAK

Granny Smith Apple Wedges served with Almond Butter Dip & Caramel Dip

Cheddar Cheese Cubes

Country Apple Galette

\$22 Per Guest

HARVEST BREAK

Carrot Cupcakes

Cranberry Bars

Spiced Pecans

Sweet Potato Chips with Avocado-Ranch Dip

Apple Crisp Trail Mix

\$22 Per Guest

EVERYTHING CHOCOLATE COVERED

Pretzels with Sea Salt, Chocolate Toffee, Chocolate Bark & White Chocolate Covered Strawbe

\$20 Per guest

I LOVE CANDY

Pecans, Pumpkin Seeds, Yogurt Raisins, M&M's, Dried Berries & Dried Banana Chips

\$18 Per Guest

\$22 Per Guest

DIP TRIO

Trio of Dips

Roasted Red Pepper Hummus French Onion Dip Spicy Black Bean & Cotija Cheese Dip

Fresh Baguettes & Lavosh

Sweet Potato Tortilla Chips

Heirloom Carrots

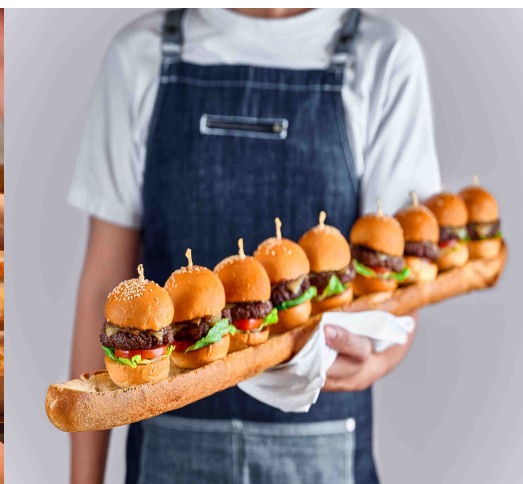
\$22 Per Guest

HAPPY TRAILS

Gummy Worms, Jelly Beans, Red Licorice, Gummy Peaches, Assorted Chocolate Hershey Kisses,

\$20 Per Guest

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024



LUNCH OF THE DAY

A part of Hyatt's menu of the day program, our lunch of the day, is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, the price will be \$38 per guest. Buffet of the days require a minimum of 25 guests. Anything less will be \$38 per guest.

DELI COUNTER - MONDAY

TEX-MEX- TUESDAY

Lemon Rice with Chicken Soup

Roast Beef

Smoked Ham

Swiss, Cheddar, Provolone

Grilled Vegetables

Fruit Salad

Pasta Salad

Oven Roasted Turkey

Lettuce, Tomato, Onion, Pickles

Brownies & Blondies

Assorted Artisanal Bread

\$33 Per Guest

ITALIAN BUFFET – WEDNESDAY

Italian Sausage and Kale Soup with Couscous

Tomato Caprese Salad

Field Green Salad

Grape Tomatoes, Cucumbers, Carrot Curls, Herb Vinaigrette

Brown Butter Gnocchi with Roasted Tomatoes and Arugula

Herb Marinated White Fish with Rustic Tomato Sauce

Bistecca Alla Fiorentina

Cannoli

\$33 Per Guest

BBQ BUFFET – FRIDAY

Potato Salad

Iceberg, Bleu Cheese, Tomatoes, Bacon, Crumbles, Croutons with House-made Ranch Dressing

Corn Bread with Honey Butter

Brown Sugar and Bacon Baked Beans

Braised Root beer BBQ Short Ribs

Tortilla Soup

Pico, tortilla strips

Southwest Salad

Crisp Romaine, Blistered Corn, Roasted Bell Peppers, Grape Tomatoes, Black Beans, Chipotle Ranch Dressing

Roasted Vegetables

Squash, Zucchini, Bell Peppers, Corn Seasoned with a Blend of Spices

Borracho Beans

Spanish Rice

Grilled Chicken with Mole

Grilled Carne Asada with Chimichurri

Cinnamon Sugar Churros with Chocolate Fudge Sauce

\$33 Per Guest

COMFORT FOOD – THURSDAY

Chicken Noodle Soup

Chopped Wedge

Iceberg Lettuce, Tomatoes, Bacon, Blue Cheese Crumbles, Ranch Dressing

Buttermilk Biscuits with Honey Butter

Roasted Root Vegetable Medley

Garlic Mashed Potatoes

Slow Cooked Pot Roast

Maple Mustard Salmon

Chef's Choice Fruit Cobbler

\$33 Per Guest

ADD ON BEVERAGE OPTIONS:

Water service included with meal. Select additional options below for a reduced price when paired with lunch

Iced Tea, Coffee and Hot Tea Service | \$3 Per Person

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea | \$1 Per Person

Grilled Johnsonville Brats with Mustard and Sauerkraut

Deconstructed Strawberry Shortcake

Green Chile Creamed Corn

\$33 Per Guest

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup and entrée. Planner's choice of one starter and one entree. Fresh rolls and butter.

STARTERS

Field Green Salad
Grape Tomatoes, Carrot Curls, Sliced Cucumber with Balsamic Vinaigrette

Caesar Salad
Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

Greek Salad
Crisp Romaine, Grape Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, with Red Wine Vinaigrette

Roasted Corn Soup
Corn Bread Crouton

Beer Cheese Soup
Pretzel Croutons

Tomato Bisque
Herb Crème Fraiche

ADD ON PLATED DESSERT

Flourless Chocolate Cake | \$5
Served with Fresh Berries, Whipped Cream

Carrot Cake | \$5
Caramel Sauce

Turtle Bundt Cake | \$5
Chocolate Sauce, Whipped Cream

Vanilla Cheesecake | \$5
Served with Berry Compote

ENTREES

Grilled Chicken Breast | \$25 Per Person
6oz Herb Marinated Breast, Creamy Polenta, Roasted Garlic Cream, Seasonal Vegetables

Sear Chicken | \$27 Per Person
Roasted Mushroom and Goat Cheese Stuffed Chicken, Fresh Herb Stuffing, Natural Jus, Seasonal Vegetable

Seared Salmon | \$31 Per Person
6oz Skin-on Salmon, Wild Rice Pilaf, Whole Grain Mustard Burre Blanc, Seasonal Vegetables

Grilled Flat Iron | \$35 Per Person
6oz flat Iron, Roasted Potatoes, Chimichurri, Seasonal Vegetables

Club Steak | \$33 Per Person
6oz Sirloin, Whipped Potatoes, Red Wine Sauce. Seasonal Vegetables

ADD ON BEVERAGE OPTIONS:

Water service included with meal. Select additional options below for a reduced price when paired with lunch

Iced Tea, Coffee and Hot Tea Service | \$3 Per Person

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea or Lemonade | \$1 Per Person

All Prices Subject to 23% Service Charge and 5.5% Sales Tax



HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

Deviled eggs | \$4 Per Piece
Classic recipe, Fresh herbs

Truffled Bruschetta | \$4 Per Piece
Fresh Tomato, Garlic, Onion, Basil, Truffle oil, Aged balsamic,
Burrata cheese

Shrimp Cocktail | \$5 Per Piece
Spicy Cocktail Sauce, Lemon Zest

Tuna Lollipop | \$6 Per Piece
Togarashi, Asian Dipping sauce

Smoked Salmon | \$5 Per Piece
Cream Cheese, Rye Toast, Fried Caper

Beef Tartar | \$6 Per Piece
Classic Beef Tartar, Cured Egg Yolk, Grilled Bread

Spicy Beef | \$6 Per Piece
Spiced Beef Tenderloin, Sweet Onion Marmalade, Brioche toast

BLT | \$5 Per Piece
Roasted pork belly, Tomato Jam, Micro Arugula, Toasted
Baguette

Olive Tapenade | \$5 Per Piece
House Blend of Olives, Roasted Tomatoes, Extra Virgin Olive
Oil, Candied Lemon, Herb Focaccia

Crab Salad | \$6 Per Piece
Charred Citrus Vinaigrette

Beet Tartar | \$5 Per Piece
Arugula Pesto, Goat Cheese, Potato Crisp

WARM SELECTIONS

Chicken Satay | \$5 Per Piece
Mole Sauce, Fresh Cilantro, Crushed Peanuts

Beef Skewer | \$6 Per Piece
Asian Marinade, White Miso Vinaigrette

BBQ Meatballs | \$5 Per Piece
House Made BBQ Sauce

Vegetable Spring Roll | \$5 Per Piece
Sweet Chili Sauce

Mushroom Arancini | \$5 Per Piece
Truffle Aioli

Pigs n Blanket | \$5 Per Piece
Pickled Vegetable Curried Yogurt

Falafel | \$6 Per Piece
Pickled Vegetable Curried Yogurt

Coconut Shrimp | \$6 Per Piece
Spicy Mango Chutney

Beef Satay | \$6 Per Piece
Chimichurri

Crab Cake | \$6 Per Piece
Mango Aioli, Chili Oil

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections. Presentations are displayed for a maximum of two hours.

CHARCUTERIE BOARD

Chef's Selection Charcuterie
Chef's Selection of Cured Meats and Sausages Paired with
Crusty Bread, Mustards, Pickles

\$18 Per Guest

SEASONAL CRUDITE

Farm Fresh Vegetable Selection Served with Buttermilk
Dressing

\$12 Per Guest

FLATBREADS, PICK 3:

Pepperoni

Meat Lovers

House Smoked Pork

Buffalo Chicken

Asian

Roasted Vegetable

Margarita

3 Cheese

Caprese

\$18 Per Guest

TRIPLE WING

House smoked chicken wings, tossed in our signature dry rub
with guest choice of sauce

WISCONSIN CHEESE DISPLAY

Chef's selection of Artisanal Local Cheese Paired with Dried
Fruits, Nuts, Local Honey and Seasonal Jam

\$16 Per Guest

SLIDERS, PICK 2 OR PICK 3:

Beef
Caramelized Onions, Wisconsin cheddar, brioche

Fried Chicken
Honey mayo, Buttermilk Biscuit

Italian Beef
Giardiniera, Hoagie Roll

Smoked Pork
Apple Butter, House Barbecue, Potato Roll

Black Bean
Chipotle Mustard, Artisan Roll

Falafel
Yogurt, Pita

\$12 Per Guest

CHEF ATTENDED

Taco Bar | \$22 Per Person

Corn & Flour Tortillas Kind of Meat: Carne Asada, Grilled
Chicken, Blackened Tofu Additions: Cheddar Cheese, Sour
Cream, Cotija, Salsa, Lettuce, Lime, Cilantro

Noodle Bar | \$18 Per Person

All Noodle bars served with array of Fresh Vegetables,
Condiments and Garnishes Noodles (Select 3) Ramin, Rice,
Udon, Macaroni, Gnocchi, Fettucine, Tortellini, Cheese Ravioli
Sauces (Select 3) Yellow Curry, Szechuan, Bone Broth, Miso,
Marinara, Alfredo, Pesto Cream Protein Flank Steak \$7 Chicken
\$5 Shrimp \$8

Attendant Fee | \$250 Chef Per (2) Hours

*1 Chef per 50 guests

SLIDER NATION

BBQ Pulled Pork

Honey Bourbon BBQ

Traditional Buffalo

Spicy Orange Glaze

Celery and Carrot Sticks with Ranch Dipping Sauce

\$20 Per Guest

Served with Coleslaw

Beef & cheddar
Served with Mustard, Mayo and Garlic Aioli

Black Bean
Served with Spicy Aioli

\$15 Per Guest

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. All carving stations include an assortment of fresh rolls and butter.

SMOKED PRIME RIB

Roasted Fingerling Potatoes

Grilled Asparagus

Natural Jus, Horseradish Cream

\$400 Per 25 Guests

SMOKED BRISKET SERVES

Roasted Garlic Mashed Potatoes

House BBQ Sauce

Green Chili Creamed Corn

\$375 Per 30 Guests

LEG OF LAMB SERVES

Herb Couscous

Haricot Vert

Natural Jus

\$375 Per 25 Guests

ROASTED HERB BEEF TENDERLOIN SERVES

Mushroom Risotto

Roasted Baby Carrots

Red Wine Sauce

\$475 Per 25 Guests

MUSTARD CRUSTED PORK LOIN

Creamy Polenta

Rosemary Jus

Roasted Root Vegetables

\$250 Per 25 Guests

BACON WRAPPED SALMON SIDE

Stone Ground Mustard Cream

Crispy Brussels Sprouts

Lentil Ragout

\$350 Per 25 Person

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024



PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from salad, entrée, and dessert, melds together to wow your attendee's taste buds. All dinners include an Assortment of Bread, Water Service

STARTERS

Field Green Salad
Grape Tomatoes, Carrot Curls, Sliced Cucumber with Balsamic Vinaigrette

Caesar Salad
Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

Spinach Salad
Baby Spinach, Craisins, Shaved Red Onion and Fennel, Marcona Almonds, Balsamic Vinaigrette

Caprese Salad
Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Ravioli
Mushroom Ravioli, Crispy Prosciutto, Baby Spinach, Brown butter

Beer Cheese Soup
Pretzel Croutons

Carrot Ginger Soup
Toasted Pepitas

DESSERT OPTIONS

Turtle Bundt Cake
Chocolate Sauce, Whipped Cream

Marble Chocolate and Banana Cake
Whipped Cream, fresh berries

Strawberry Short Cake
Strawberry Coulis, Whipped Cream

Key Lime Pie

ENTRÉE OPTIONS

Braised Beef Short Rib | \$45 Per Guest
Whipped Potatoes, Natural Jus, Seasonal Vegetable

Grilled 6oz Filet Mignon | \$55 Per Guest
Potato Gnocchi, Roasted Mushrooms, Red Wine Sauce, Seasonal Vegetable

Sear 8oz NY Strip | \$55 Per Guest
Mushroom Bread Pudding, Bordelaise, Seasonal Vegetable

Grilled 7oz Salmon | \$46 Per Guest
Roasted Tomato Tart, Citrus Cream, Seasonal Vegetable

Bone in Chicken Breast | \$43 Per Guest
Herb Marinated, White Bean and Fennel Ragout, Seasonal Vegetable

Grilled Chicken | \$38 Per Guest
Wild Rice Pilaf, Seasonal Vegetable, Natural Jus

Scallops | \$50 Per Guest
Lemon Risotto, Seasonal Vegetables, Roasted Apple Compote

Smoked Pork Tenderloin | \$44 Per Guest
Grilled Polenta, Seasonal Vegetable, Bourbon Sauce

ADD ON BEVERAGE OPTIONS:

Water service included with meal. Select additional options below for a reduced price when paired with dinner

Iced Tea, Coffee and Hot Tea Service | \$3 Per Person

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea or Lemonade | \$1 Per Person

Toasted Coconut

All Prices Subject to 23% Service Charge and 5.5% Sales Tax

PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, vegetable, starch and dessert in advance.
2. A custom printed menu featuring up to three entree selections is provided for your guest
3. Specially trained servers take your guests' orders as they are seated.

\$85 Per Person

PLANNER'S CHOICE SALAD

Arugula and Red Oak Salad
Roasted Pears, Baguette Croutons, Shaved Fennel, Toasted Pine Nuts, Fried Goat Cheese and Sherry Vinaigrette

Frisee and Walnut Salad
Fresh Frisée, Baby Spinach, Candied Walnuts, Crumbled Blue Cheese, Crispy Pancetta, Lemon Thyme Vinaigrette

Field Greens Salad
Mix Greens, Roasted Tomatoes, English Cucumbers, Watermelon Radish, Shaved Carrot, Balsamic Dressing

PLANNER'S CHOICE ACCOMPANIMENTS

Vegetable - Choose 1 Option
French Green Beans with Mushrooms Parmesan Crusted Asparagus Brussel Sprouts with Bacon Roasted Baby Carrots and Blistered Mini Peppers

Starch - Choose 1 Option
Sour Cream Mashed Potatoes Potatoes Au Gratin Sweet Pea Risotto Wild Rice

PLANNER'S CHOICE STARTER

Cream of Mushroom
Truffled Mushrooms

Lobster Bisque
Creme Fraiche

Crab Cake
Roasted Corn Puree, Pickled Vegetable slaw

Mushroom Tart
Herb Crème Fraiche, Arugula Salad

Ravioli
Sweet Pea Ravioli, Carrot Puree, Marcona Almonds, Cremini Mushrooms, Lemon Verbena Broth

INDIVIDUAL GUESTS' CHOICE ENTREE

FILET
6oz Beef Filet, Gnocchi, Truffled Mushrooms, Merlot Sauce

SEA BASS
Saffron Couscous, Roasted Squash, Preserved Lemon Relish

CHICKEN
Herb Marinated Bone in Chicken, Speckled Quinoa, Roasted Beets, Sweet Onion demi

LAMB
Marcona Almond Risotto, Grilled Broccolini, Dark Chocolate Sauce

PLANNER'S CHOICE DESSERT

Dark Cherry & Chocolate Bread Pudding
Crème Anglaise, Candied Nuts

Panna Cotta
Blueberry Panna Cotta, Lemon Curd, Fresh Berries

Chocolate Pot De Creme
Toasted Marshmallow, Graham Cracker Crumbs

BUFFET DINNER

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites.

BBQ BUFFET

Chopped Wedge Salad
Iceberg, Bacon, Blue Cheese, Tomatoes, Buttermilk dressing

Mexican Street Corn Salad
Charred Corn, Cotija Cheese, Sweet Peppers, Fresh Lime and Cilantro with Creamy Dressing

Seasonal Grilled Vegetables

Smoked Cheddar and Pepper Jack Mac and Cheese
Rigatoni, Roasted Chilies and Corn

Roasted Fingerling Potatoes

Grilled Chicken Breast
Bacon Jam

Smoked Brisket
House BBQ Sauce

Apple Pie
Caramel Sauce

\$45 Per Guest

AMERICANA

Field Green Salad
Fresh Lettuce, Grape Tomatoes, Cucumbers, Carrots, Ranch and Balsamic

Kale Salad
Shredded Kale, Crisp Apples, Goat Cheese, Shaved Fennel, Honey Vinaigrette

Vegetable Succotash
Lima Beans, Corn, Stew Tomatoes, Fresh Herbs

Baked Mac and Cheese

Roasted Garlic Mashed Potatoes

Chicken Fried Chicken
Country Gravy

Roasted NY Strip
Red Wine Sauce

Sweet Potato Maple Cheesecake
Candied Nuts, Whipped Cream

\$45 Per Guest

EUROPEAN BUFFET

Panzanella Salad
Italian Bread, Fresh Tomatoes, Cucumbers, Onions and Fresh Herbs Tossed in Citrus Vinaigrette

Greek Salad
Romaine, Olives, Beets, Feta, Onion, Tomato, Cucumber Tossed in Herb Vinaigrette

Sauteed Haricot Vert

Lemon Pesto Couscous

Parmesan Risotto

Chicken Marsala
Roasted Mushrooms, Brown Sauce

Grilled London Broil
Grilled Onions and Truffled Mushrooms

Tiramisu
Chocolate Sauce

\$45 Per Guest

ADD ON BEVERAGE OPTIONS:

Water service included with meal. Select additional options below for a reduced price when paired with dinner

Iced Tea, Coffee and Hot Tea Service | \$3 Per Person

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea or Lemonade | \$1 Per Person

All Prices Subject to 23% Service Charge and 5.5% Sales Tax

FAMILY STYLE DINNER

Designed to offer your attendees a family style experience in an event setting. The planner selects two entree options accompanied by one cold side and two hot options which will be accompanied by a dessert. Water and bread service included with meal.

FAMILY STYLE COLD SIDE OPTIONS:

Select 1 option

House Salad Tossed
Choice of two(2) dressings

Potato Salad

Pasta Salad

FAMILY STYLE HOT SIDE OPTIONS:

Select 2 options

Roasted Garlic Whipped Potato

Herb Roasted Fingerling Potatoes

Ratatouille

Wild Rice Pilaf

Parmesan Risotto

Sauteed Green Beans

Honey Baby Carrots

ENTRÉE OPTIONS

Select (2) two of the following

Grilled Chicken
Herb Marinated with Natural Jus

Braised Beef Tips
Sauteed Mushrooms, Caramelized Onions

Sliced Sirloin
Red Wine Sauce

Salmon
Seared Filet with Mustard Cream Sauce

Baked Ziti
Marinara, Ziti, Fresh Herbs, Mozzarella

Pork Loin
Spiced Apple Compote

DESSERT OPTIONS

Select 1 option

Carrot Cake

Assorted bars

Fudge Brownies & Blondies

Cheesecake

\$55 Per Guest

FAMILY STYLE ADD-ONS:

Preset Salad at Each Place Setting | \$2 Per Person

Additional Entree | \$5 Per Person

Iced Tea or Lemonade | \$1 Per Person

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea, Coffee and Hot Tea Service | \$3 Per Person

Groups Under 20 Guests are Subject to a \$10 Per Guest All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024



SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: Chardonnay Silver Medal: Blanc de Blancs, Pinot Noir and Cabernet Sauvignon Bronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$38 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$38 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$38 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$38 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$38 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

SEASONAL WINE FEATURE: HORSE HEAVEN HILLS

Chateau Ste Michelle 2021 Mimi Chardonnay | \$40 Bottle
Discover Mimi, a delicious Chardonnay sourced from the Horse Heaven Hills, including Chateau Ste. Michelle's Canoe Ridge Estate Vineyard. Mimi is crafted in a lightly oaked, fresh style which allows the bright, elegant fruit to shine through. Pair this with salmon, crab cakes, poultry

H3 2019 Red Wine Blend | \$40 Bottle
This red blend is focused and generous, open textured and inviting, offering cherry, currant, red plum, and raspberry jam flavors. Foods with complex flavors match the complexity of red blends. Pepper steak, well-seasoned beef or lamb, rich stews, and strong cheeses, such as blue cheese and stilton are great pairings.

Chateau Ste Michelle 2018 Mimi Cabernet Sauvignon | \$40 Bottle
Discover Mimi, a sophisticated Cabernet sourced from the Horse Heaven Hills, including Chateau Ste. Michelle's Canoe Ridge Estate Vineyard. Mimi captures the bright fruit, intricate spice, and polished finish for which the region is renowned. Pair this with braised or grilled beef, lamb chops, duck breast, and veal.

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

WHITES

REDS

Chateau St. Michelle Riesling | \$48 Bottle

Kendal Jackson Chardonnay | \$68 Bottle

Kim Crawford Sauvignon Blanc | \$68 Bottle

Hess Collection Napa Chardonnay | \$75 Bottle

Caymus, Caymus Bonanza, Cabernet Sauvignon | \$48 Bottle

Kaiken Malbec | \$48 Bottle

Kaiken Malbec | \$59 Bottle

Joseph Wagner's Boen Pinot Noir | \$75 Bottle

DAOU, DAOU, Cabernet Sauvignon | \$80 Bottle

Decoy Red Blend | \$82 Bottle

SPARKLING / ROSE

Ruffino Prosecco | \$45 Bottle

SPARKLING

J Roget Champagne | \$30 Bottle

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

WI OLD FASHIONED WHISKEY SWEET

Whiskey, Sierra Mist, Old Fashioned Mix, Bitters, Cherry Garnish

\$8 Per Drink

WI OLD FASHIONED BRANDY SWEET

Conciere Brandy, Sierra Mist, Old Fashioned Mix, Bitters, Cherry Garnish

\$8 Per Drink

SCREWDRIVER

Smirnoff Vodka & Orange Juice

\$8 Per Drink

JIM BEAM & GINGER

Jim Beam & Gingerale

\$8 Per Drink

MOSCOW MULE

Tito's Vodka, Fever Tree Ginger Beer (no copper mug)

\$10 Per Drink

DARK N STORMY

Myer's Dark Rum, Fever Tree Ginger Beer

\$10 Per Drink

BLOODY MARY

House Vodka, Pickles, Celery, Olives

\$13 Per Drink

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024

BAR PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish & Monkey Shoulder Scotch

One Hour | \$16 Per person

Two Hour | \$28 Per person

Three Hour | \$40 Per person

Four Hour | \$52 Per person

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Seasonal Wines, Soft Drinks and Still/Sparkling Waters

One Hour | \$16 Per person

Two Hour | \$28 Per person

Three Hour | \$40 Per person

Four Hour | \$52 Per person

GUEST PAY PER DRINK

SIGNATURE BAR

Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

One Hour | \$12 Per person

Two Hour | \$22 Per person

Three Hour | \$32 Per person

Four Hour | \$42 Per person

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish, Glenlivet 12 Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian

One Hour | \$20 Per person

Two Hour | \$34 Per person

Three Hour | \$48 Per person

Four Hour | \$62 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$6.5

Premium Cocktails | \$7.5

Super-Premium Cocktails | \$8.5

Domestic Beer | \$6

Premium and Imported Beer | \$7

Local and Craft Beers | \$7

Canvas Wines by Michael Mondavi | \$8

Featured Seasonal, Select & Premium Wines | \$9

Bottled Water | \$4.75

Soft Drinks | \$4.75

LABOR CHARGES

Signature Cocktails | \$7

Premium Cocktails | \$8

Super-Premium Cocktails | \$9

Domestic Beer | \$6.5

Premium and Imported Beer | \$7.5

Local and Craft Beers | \$7.5

Canvas Wines by Michael Mondavi | \$8.5

Featured Seasonal, Select & Premium Wines | \$9.5

Bottled Water | \$5.25

Soft Drinks | \$5.25

Bar Set Up Fee | \$150 Per Bar

\$75 Each additional hour

Cocktail Servers/Tray Passers | \$150 | \$75 Each addition hour
Each Up to two hours

ADDITIONAL BEVERAGE ENHANCEMENTS

Sparkling or Non-Sparkling Champagne Toast | \$10 Per Glass

Table Side Wine Service During Dinner | \$5 Per Glass
1 Glass Max

All Prices Subject to 23% Service Charge and 5.5% Sales Tax Menus valid through December 2024