



HYATT REGENCY DFW

MEETING & EVENT MENUS



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 \$63 per guest. Groups of less than 20 guests are subject to an additional \$250 charge.

REVIVE + REFRESH - MONDAY

- Selection of Chilled Juices to Include Orange Juice
 - Local and Seasonally Inspired Sliced Fruit
 - Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffins
 - Whipped Butter and Assorted Fruit Preserves
 - Greek Yogurt with Gluten Free Granola and Macerated Berries **V GF**
 - Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **DF GF**
 - Bananas Foster French Toast with Whipped Cream and Banana Caramel Sauce
 - All-Natural Bacon and Pork Sausage Links **GF**
 - Skillet Potatoes with Caramelized Onion **VGN GF**
 - Berry and Mint Infused Water
 - Coffee, Decaffeinated Coffee and Bigalow Tea
- \$55** *Per Guest*

REVIVE + REFRESH - WED & SUN

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced Fruit
- Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffins
- Whipped Butter and Assorted Fruit Preserves
- Greek Yogurt with Gluten Free Granola and Macerated Berries **V GF**
- Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **DF GF**

REVIVE + REFRESH - TUES & SAT

- Selection of Chilled Juices to Include Orange Juice
 - Local and Seasonally Inspired Sliced Fruit
 - Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffins
 - Whipped Butter and Assorted Fruit Preserves
 - Greek Yogurt with Gluten Free Granola and Macerated Berries **V GF**
 - Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **DF GF**
 - Steel Cut Oatmeal with Cinnamon Bananas and Toasted Almonds **VGN**
 - All-Natural Bacon and Turkey Sausage Patty **GF**
 - Hash Brown Potatoes **V GF**
 - Orange and Basil Infused Water
 - Coffee, Decaffeinated Coffee and Bigalow Tea
- \$55** *Per Guest*

REVIVE + REFRESH - THURSDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced Fruit
- Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffins
- Whipped Butter and Assorted Fruit Preserves
- Greek Yogurt with Gluten Free Granola and Macerated Berries **V GF**
- Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **DF GF**

Lemon and Ricotta Pancakes with Grand Marnier Infused Syrup
.....
All-Natural Bacon and Pork Sausage Patty **GF**
.....
Idaho Potato Hash with Caramelized Peppers and Onions **VGN GF**
.....
Orange and Lime Infused Water
.....
Coffee, Decaffeinated Coffee and Bigalow Tea
.....
\$55 *Per Guest*

REVIVE + REFRESH - FRIDAY

Selection of Chilled Juices to Include Orange Juice
.....
Local and Seasonally Inspired Sliced Fruit
.....
Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffins
Whipped Butter and Assorted Fruit Preserves
.....
Greek Yogurt with Gluten Free Granola and Macerated Berries **V GF**
.....
Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **DF GF**
.....
Overnight Oats with Chocolate, Berries and Granola
.....
All-Natural Bacon and Chicken Sausage **GF**
.....
Idaho Potato Hash with Caramelized Peppers and Onions **VGN GF**
.....
Celery, Lemon, and Cucumber Infused Water
.....
Coffee, Decaffeinated Coffee and Bigalow Tea
.....
\$55 *Per Guest*

Biscuits and Sausage Gravy
.....
All-Natural Bacon and Smoked Pork Sausage **GF**
.....
Fried Sweet Potato with Peppers and Fresh Herbs **VGN GF**
.....
Pineapple and Mint Infused Water
.....
Coffee, Decaffeinated Coffee and Bigalow Tea
.....
\$55 *Per Guest*

BREAKFAST OF THE DAY ENHANCEMENTS

Buttermilk Pancakes with Maple Syrup, Blueberry Compote, and Whipped Cream Steel Cut Oatmeal with Brown Sugar, Raisins, Roasted Seasonal Fruit and Honey Stone Ground Grits with Butter, Cheddar Cheese and Green Onions Buttermilk Biscuits with Cracked Black Pepper Country Sausage Gravy Belgian Waffles with Dark Chocolate Chips, Maple Syrup and Whipped Cream Texas French Toast with Maple Syrup, Berry Compote and Whipped Cream Warm Apple Scones with Cinnamon Sugar Glaze and Fresh Cream **Plant Based Meat on Request, Add \$4 per guest** - Vegan Sausage Patty, Vegan Chorizo, Vegan Bacon

\$10 *Per Guest*

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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 Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREADS AND BAKERIES

Avocado Toast Station | \$12 Per Guest
Whole Grain, Honey Wheat and Sliced BaguetteSliced Avocado,
Guacamole, Red Onion, Cherry Tomatoes, Arugula, Hard Boiled
Eggs, Carrot Slaw, Crumbled Bacon and Parmesan Cheese

Bagel Shop | \$13 Per Guest
Plain, Everything, Cinnamon Raisin and Sesame BagelsRegular,
Berry and Smoked Salmon Cream CheeseShaved Turkey, Ham
and Sliced AvocadoTomatoes, Capers, Cucumbers and Shaved
Red Onion

Smoked Salmon | \$13 Per Guest
Sliced Smoked Salmon, Whipped Cream Cheese and Whipped
Garlic and Herb Boursin CheeseRed Onion, Tomato,
Capers, Chopped Hard Boiled Eggs, ChivesToasted Rye Bread,
Everything and Plain Bagels

MORE OPTIONS!

Breakfast Sandwiches | \$8 Per Guest
Choose up to 2 options:
• Applewood Smoked Bacon, Scrambled Egg and Cheddar
Cheese on Buttermilk Biscuit
• Bacon, Potato and Cheddar Tacos
• Canadian Bacon, Egg Whites and Swiss Cheese on English
Muffin

Juice Up Your Morning **DF V GF** | \$8 Per Guest
Fresh Extracted Juices Tropi-Kale, Anti-Oxidant Blast and
Citrus Juices

Artisan Salumi and Cheese Board | \$16 Per Guest
Salami, Soppressata, Prosciutto, Brie, and Saint Andre Triple
Cream CheeseServed with Toasted Bread, Texas Honey and
Strawberries

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Breakfast Plated

All Breakfast Entrées Include: Assorted Breakfast Pastries with Butter and Preserves Orange Juice, Coffee, Decaffeinated Coffee and Herbal Bigalow Tea.

THE CANTINA

Seasonal Fruit Cup
Scrambled Eggs, Onions, Pepper Jack Cheese **GF**
All Natural Bacon **GF**
Diced Breakfast Potatoes **VGN GF**
Served with Warm Flour Tortillas, Roasted Tomato Salsa **VGN**
\$50 Per Guest

ALL AMERICAN

Greek Yogurt Parfait with Fresh Berries and Gluten Free Granola **V GF**
Scrambled Eggs with Chives **DF GF**
Apple Wood Smoked Bacon and Sausage **GF**
Hashbrown Potatoes **GF**
\$50 Per Guest

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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 \$30 per guest. Break packages served for up to 1 hour.

MONDAY - CONTINENTAL BREAK

- Ham, Spinach and Cheese Quiche Bites
- Cottage Cheese with Vanilla Macerated Berries **V GF**
- Smoked Salmon Cream Cheese with Bagel Chips
- Banana, Strawberry and Almond Milk Smoothies **V GF**

\$25 Per Guest

TUESDAY & SATURDAY - CREATE YOUR OWN TRAIL MIX

- Almonds, Pecans, Pistachios, Dried Cranberries, Gluten Free Granola, Banana Chips, Yogurt Covered Raisins, Chocolate Chips, M&M’s and Milk Chocolate Covered Pretzels
- Green Goddess Smoothies **V GF**

\$25 Per Guest

WEDNESDAY & SUNDAY - ENERGY BREAK

- Lightly Salted Rice Cakes with Apple Butter, Peanut Butter and Nutella **V GF**
- Chocolate Dipped Granola Bites **GF CN**
- Sharp White Cheddar with Red Grapes and Whole Grain Crackers **V**
- Chocolate Protein Iced Frappes **V**

\$25 Per Guest

THURSDAY - PROTEIN BREAK

- Keto Chocolate and Almond Protein Balls
- Ham and Mozzarella Antipasto Skewers
- Green Goddess Hummus with Pita and Tortilla Chips
- Peanut Butter and Banana Smoothie

\$25 Per Guest

FRIDAY - LOCAL SWEETS

- Shipley's Assorted Donuts
- Smore's Chocolate Bark
- Candied Pecans
- Vanilla Bean Iced Coffee

\$25 Per Guest

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Afternoon Break of the Day

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CELEBRATE DIVERSITY - TEXAS BLACK OWNED
VENDORS - AVAILABLE EVERY DAY

Avery's Popcorn **V**
Butter and Dallas Mix: Butter, Caramel and Cheddar
.....
Me & the Bees Lemonade
.....
\$27 *Per Guest*

TUESDAY & SATURDAY - TEXAS STATE FAIR

Soft Pretzels with Beer Cheese Dipping Sauce **V**
.....
Mini Corn Dogs with Spicy Mustard
.....
Mini Cream Puffs **V**
.....
\$25 *Per Guest*

THURSDAY - SWEET AND SAVORY

Pimento Cheese Pinwheels with Roasted Piquillo Peppers,
Asparagus and Arugula **V**
.....
Vegetable Crudités with Roasted Tomato Hummus and Spinach
Ranch **V**
.....
Buttered Popcorn and Chocolate Pretzel Trail Mix **V**
.....
\$25 *Per Guest*

MONDAY - CANDY SHOP

M&M’s, Peanut M&M’s, Skittles, Reese’s Pieces, Starburst, Gummy
Bears, Twizzlers, Jelly Belly’s and Chocolate Covered Raisins
.....
\$25 *Per Guest*

WEDNESDAY & SUNDAY - CHIPS AND DIPS

Kettle (GF), Tortilla (GF) and Pita Chips
.....
Queso, Guacamole (Vegan), French Onion, "Plain Ole Salsa"
(Vegan) and Hummus (Vegan) **V**
.....
\$25 *Per Guest*

FRIDAY - TEXAS SHOOTERS

Vegetable Crudite with Roasted Tomato Hummus **VGN GF**
.....
Tomato Caprese and Pesto **VGF**
.....
Cherry Cheesecake Shooters **V**
.....
\$25 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Breakfast Breads **V** | \$82 Per Dozen

SNACKS

Warm Bavarian Pretzels **V** | \$82 Per Dozen

Marble Chocolate, Orange Poppyseed, Cinnamon Swirl, Lemon
.....
Today's Fresh Bakeries **V** | \$82 Per Dozen
Muffins, Croissants and Danishes
.....
Freshly Baked Jumbo Cookies **V** | \$82 Per Dozen
Chocolate Chunk, Blueberry Oatmeal, Red Velvet, and Cookies
and Cream
.....
House Made Brownies **V** | \$82 Per Dozen
Salted Caramel Pecan, Oreo, Fudge, and Peanut Butter Brownies
.....
Sweet Tooth Bars **V** | \$82 Per Dozen
Oreo, Pecan Squares, Lemon, and Dream Bars
.....
House Made Blondies **V CN** | \$82 Per Dozen
Toffee Pecan, Strawberry, Espresso, and Apple Butterscotch
Blondies
.....

With Caramelized Onion Beer Cheese Fondue and Whole Grain
Mustard
.....
Whole and Sliced Fresh Fruit | \$10 Per Guest
.....
Hard Boiled Eggs | \$36 Per Dozen
Served with Salt, Pepper and Tabasco
.....
Individual Yogurts | \$7 Each
Natural and Fruit Flavored
.....
Breakfast Bars and Granola Bars | \$7 Each
Assorted Kind Breakfast Protein and Nutrigrain Bars
.....
Individual Bags of Assorted Trail Mix | \$7 Each
.....
Energy & Protein Bars | \$8 Each
Assorted Kind and Cliff Bars
.....
Sahale Snack Nut Blends | \$8 Each
.....
Assorted Packages of Chips, Pretzels and Popcorn | \$5 Each
.....
Assorted Candy Bars | \$5 Each
.....

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A La Carte Beverages

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

COFFEE AND TEA

Freshly Brewed Coffee | \$135 Per Gallon
Royal Cup Regular and Decaffeinated Coffee
.....
Hot Bigalow Tea | \$135 Per Gallon
.....
Iced Tea | \$90 Per Gallon
Sweet or Unsweet
.....

SOFT DRINKS

Pepsi Soft Drinks | \$8 Each
.....
Coke Soft Drinks | \$8.50 Each
.....

STILL WATER & SPARKLING WATER

Aquafina & Perrier | \$8 Each
.....
Bubly Sparkling Water - Assorted Flavors | \$8 Each
.....

HYDRATION STATION

Water Dispensers | \$75 Per Display
These 5 gallon water dispensers with ecofriendly cups will keep
your guests hydrated throughout the day. Choice of: Lemon and

Lime, Watermelon and Mint, or Strawberry and Basil

SPECIALTY BOTTLED BEVERAGES

Redbull - Regular and Sugar Free | \$9 Each

Bottled Sweet and Unsweet Iced Teas | \$9 Each

Me & the Bees Lemonade | \$10 Each

Diversity supplier and Made in Texas

4 HOUR PACKAGE BREAK

Coffee, Decaffeinated Coffee and Hot Bigalow Teas

Pepsi Soft Drinks

Assorted Bubly Water

\$35 *Per Guest*

8 HOUR PACKAGE BREAK

Coffee, Decaffeinated Coffee and Hot Bigalow Teas

Pepsi Soft Drinks

Assorted Bubly Water

\$55 *Per Guest*

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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, price will be \$83 per guest. Groups of less than 20 guests are subject to an additional \$250 charge.

MONDAY - MARKET

Tomato and Basil Soup with Cave Aged Cheddar Croutons **V**

Garden Greens with Heirloom Radish, Green Peas, Strawberries, and Dark Balsamic Vinaigrette **VGN GF**

Marinated Watermelon and Sheep's Cheese **V GF**

Butchers Block with Red Wine Marinated Hanger Steak

Lemon and Garlic Roasted Chicken

Hickory Hot Smoked Salmon with Chimichurri and Dill

TUESDAY & SATURDAY - TEX MEX

Vegetable Pozole **VGN GF**

Spicy Shrimp Salad with Arugula, Grilled Pineapple, Cherry Tomatoes and Jalapeno Lime Vinaigrette **GF**

Build Your Own Taco Bowl:

Crisp Iceberg Lettuce, Grilled Corn, Blended Cheese, Tomato, Guacamole, Sour Cream, Chipotle Ranch and Salsa Roja

Spicy Beef, Chicken Tinga, and Chili Verde Pork

Remoulade **GF**

Grilled Asparagus **VGN GF**

Potato Risotto with Roasted Mushrooms **V GF**

Warm Rolls

Strawberry Rhubarb Bars and Key Lime Tartlets

\$75 *Per Guest*

WEDNESDAY & SUNDAY - TEXAS BBQ

Crisp Iceberg Lettuce with Chopped Egg, Vine Ripened Tomato, Marinated Onions and Lemon Dijon Vinaigrette **V GF**

Jalapeno Vinaigrette Slaw **DF GF**

Mixed Pickle Relish with Onions, Green Beans, Cucumbers and Tomatoes

Entrees: **DF**

Smoked Beef Brisket, Bourbon BBQ and Crispy Onions Slow Cooked Burnt Honey BBQ Pulled Chicken Hot Smoked Maple Glazed Salmon (GF)

Sea Salt Crusted Sweet Potatoes (Vegan) Chipotle Sour Cream, Butter, Bacon and Green Onions

Roasted Blue Lake Beans with Chili and Garlic **VGN GF**

Sweet Brioche Buns **V**

Caramel Pecan Cake and Blackberry Buckle Bars

\$75 *Per Guest*

FRIDAY - ASIAN BISTRO

Miso Soup with Mushrooms, Scallions and Ginger **DF V**

Garden Greens with Crisp Wontons, Kimchi Marinated Cucumbers, Mandarin Oranges, Cashews and Sweet Soy Vinaigrette

Chicken and Lemongrass Pot Stickers

Corn Tortilla Bowls and Flour Tortillas

Three Cheese Enchiladas with Guajillo Sauce **V GF**

Cilantro Rice and Ranchero Style Black Beans **VGN GF**

Mexican Wedding Cookies (Contains Nuts) and Spiced Hot Chocolate Cupcakes

\$75 *Per Guest*

THURSDAY - SOUTHERN COMFORT

Chicken and Dumpling Soup with Spring Peas and Baby Carrots

Roasted Beet and Strawberry Salad with Arugula and Rhubarb Vinaigrette **VGN GF**

Watermelon and Red Onion Salad with Bibb Lettuce and Roasted Garlic Vinaigrette **VGN GF**

Grilled Chicken with Burnt Scallion BBQ Sauce **GF**

Corn Meal Crusted Mahi Fish Tacos with Bread-and-Butter Squash, Red Pepper Sauce, and Corn Tortillas

Smoked Pork Tenderloin and Andouille Sausage with Bourbon Honey Glaze

Garlic and Parsley Smashed Potatoes **V GF**

Zucchini and Squash Gratin **V GF**

Buttermilk Pie Bars and Red Velvet Cupcakes

\$75 *Per Guest*

EVERYDAY - DELI LUNCH

Turkey, Ranch, and Avocado on Ciabatta

Chicken Caesar Salad

Roasted Vegetable and Hummus Wrap **V**

Pasta Salad, Potato Salad and Quinoa and Herb Salad

Ginger and Soy Marinated Steak with Wasabi Glaze **DF**

Orange and Sesame Shrimp with Scallions **DF GF**

Vegetable and Egg Fried Rice **GF**

Roasted Broccoli and Steamed Bok Choy with Slivered Garlic **VGN GF**

Almond Cookies and Matcha Cheesecake Bites

\$75 *Per Guest*

Apples, Mandarin Oranges and Fruit Salad **V**

Chocolate Chip Cookies, Lemon Bars, and Fudge Brownies

\$70 *Per Guest*

DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

Iced Tea | \$2 Per Guest

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Grab ‘n Go Lunch

Our Grab ‘n Go lunch is customizable and easy to serve, you just choose one sandwich option you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Served with Sea Salt Kettle Chips, Jumbo Cookie & Whole Fruit

SANDWICHES AND WRAPS

Turkey and Bacon with Roasted Garlic Mayonnaise, Lettuce, Tomato & Pepper Jack Cheese on Sourdough Sub Roll

Black Forest Ham and Brie on Rosemary Focaccia with Caramelized Onion & Cranberry Aioli

Roast Beef with Garlic Mayo, Roasted Onions, Sharp Cheddar, Lettuce, Tomato on a Pretzel Bun

Vine Ripened Tomato Caprese with Arugula, Basil, and Aged Balsamic Vinegar in Spinach Tortilla **V**

\$50 *Per Guest*

\$5 *Each Additional Sandwich Option*

Vegetarian Option Available Upon Request

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Plated Lunch

Chef has hand selected a three-course delectable menu for your attendees to dine on during your meeting. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendees taste buds. Additional pre-selected entree choice - \$10 per guest

FIRST COURSE, SELECT ONE

- Vegetable Pozole **VGN GF**
- Crisp Iceberg with Chopped Egg, Vine Ripened Tomato, Marinated Onions and Lemon Dijon Vinaigrette **V GF**
- Traditional Caesar Salad Parmesan Cheese, Herb Croutons and Caesar Dressing
- Garden Greens Heirloom Radish, Green Peas, Strawberries and Dark Balsamic Vinaigrette **VGN GF**

DESSERT, SELECT ONE

- Chocolate Layer Cake with Chocolate Sauce
- Lemon Cream Cake with Blackberry Sauce
- Coconut Cake with Mango Sauce
- New York Cheesecake with Caramel Sauce

ENTREES, SELECT ONE

- Black Angus Top Sirloin | \$72 Per Guest
Garlic and Parsley Smashed Potato, Green Bean Casserole and Peppercorn Demi
- Hot Smoked Salmon **DF GF** | \$70 Per Guest
Fennel and Potato Puree, Braised Zucchini, Pickled Cucumber Lemon and Dill Jus
- Lemon and Garlic Roasted Airline Chicken | \$68 Per Guest
Potato Risotto, Asparagus and Chimichurri Sauce
- Pan Fried Chicken Breast | \$68 Per Guest
White Cheddar Mac and Cheese, Asparagus and Chicken Jus

DRINKS

- Coffee and Hot Tea Service | \$2 Per Guest
- Iced Tea | \$2 Per Guest

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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

- Lemon Zest and Chervil Seared Tuna **GF** | \$9 Per Piece
Cucumber and Porcini Dust
- Kimchi Pancakes with Citrus Crab Salad | \$9 Per Piece

WARM SELECTIONS

- Bacon Wrapped Chicken and Jalapeno **DF GF** | \$9 Per Piece
- Lobster Empanada | \$9 Per Piece
Roasted Corn Remoulade

Smoked Salmon on Jalapeno Corn Cakes | \$9 Per Piece

Mediterranean Antipasto Kabob **GF** | \$8 Per Piece
Balsamic Glaze

Shrimp Ceviche on Plantain Tart Shell **DF GF** | \$9 Per Piece

Thai Chicken Salad Tartlet | \$8 Per Piece

Vine Ripened Tomato Bruschetta on Focaccia Crostone **V** | \$8 Per Piece

Green Pea and Ricotta Gougeres with Petite Wasabi Greens **V** | \$8 Per Piece

Margarita Flat Bread **V** | \$8 Per Piece

Mini Beef Wellington | \$9 Per Piece
Horseradish Cream Sauce

Chili and Lime Salmon Satay **DF GF** | \$9 Per Piece
Roasted Corn Remoulade

Peking Duck Spring Roll | \$9 Per Piece

Ratatouille Tart **V** | \$8 Per Piece

Asparagus and Asiago in Phyllo **V** | \$8 Per Piece

Bacon Wrapped Scallops **DF GF** | \$10 Per Piece

Parmesan Stuffed Artichokes **V** | \$8 Per Guest

Korean Steak Taco | \$9 Per Piece

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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.

JUMBO SHRIMP COCKTAIL

Remoulade, Chipotle Cocktail Sauce and Lemon Wedges

\$8 Per Piece

FARMSTEAD CHEESE

Brazos Valley Cave Aged White Cheddar, Veldhuizen Bosque Blue and Mixed Milk Gouda

**Cheese Selection is Subject to Change According to Availability*

Accompanied by Texas Honey, Candied Pecans, Dried Fruit and House Made Chutney

Fresh Baked Bread, Lavosh and Crackers

\$28 Per Guest

SOUTHERN SPREADS

Southern Pimento Cheese (V, GF), Hot Bacon Jelly, Warm Crawfish Dip, Warm Spinach and Artichoke Dip (V)

Homemade Potato Chips, Baguettes, Rosemary Pita Chips and

FARMERS MARKET STAND

Seasonal Market Harvest Vegetables, Pumpkin Seeds, and Sunflower Seeds **VGN GF**

Lavosh

\$26 *Per Guest*

CURED, SALTED AND SMOKED

Spicy Nduja Spread, Pork Pate, Summer Sausage, Prosciutto, Salami Picante and Fra'Mani Rosa

Marinated Olives, Roasted Tomatoes and Artichoke Hearts

Spicy Brown Mustard, Pickled Radish and Carrots, Spiced Cashews

Fresh Baked Bread, Lavosh and Crackers

\$32 *Per Guest*

STREET TACOS

Pork Al Pastor (GF), Pollo Asada (GF), Chorizo Tofu (Vegan) and Grilled Shrimp (GF)

Fried Tortilla Chips and Warm Corn Tortillas

Salsa Roja, Salsa Verde, Avocado Cream, Onions, Cilantro, Shaved Cabbage, Vinegar Slaw and Jalapenos

\$32 *Per Guest*

ASIAN TAPAS

Hoisin Glazed Baby Back Ribs

Black Pepper Shrimp

Chicken Pot Stickers

Vegetable Spring Rolls **V**

Spicy Green Papaya Salad, Ponzu Sauce, Sweet Chili Garlic and Soy Sauce

\$32 *Per Guest*

House Made Ranch Dressing, Blue Cheese Dressing **GF**

Roasted Garlic Hummus **VGN**

\$20 *Per Guest*

BUILD YOUR OWN SALAD

Spring Mix and Romaine

Dried Cranberries, Chopped Bacon, Sunflower Seeds, Black Olives, Hard Boiled Egg, Tomatoes, Cucumbers, Carrots, Cheddar Cheese, Garbanzo Beans, Turkey

Choice of Dressings: Balsamic, Lemon Oregano Vinaigrette and Buttermilk Ranch

\$23 *Per Guest*

SLIDER BAR

Angus Beef (GF), Black Bean (V) and Fried Chicken Patty

Brioche, Whole Wheat and Pretzel Buns

White Cheddar Fondue, Sliced Smoked Cheddar, Crispy Onions, Arugula, Avocado Cream, Pea Sprouts, Ketchup, Mustard and Mayonnaise

\$32 *Per Guest*

RAVIOLI BAR

Wild Mushroom Ravioli with Truffle Pecorino Cream **V**

Sausage and Broccolini Ravioli with Fire Roasted Tomato Sauce

Lobster and Roasted Garlic Ravioli with Spicy Crawfish Queso

Classic Caesar Salad, Parmigiano Reggiano Croutons, Traditional Dressing

Warm Garlic Breadsticks and Marinated Mozzarella

\$35 *Per Guest*

SWEET STATION

Buttermilk Pie Bars

Red Velvet Cupcakes

Texas Sugar Cookies **CN**

Peach Cobblers

Texas Pecan Pie Bars

Banana Pudding Cheesecake Bites

Regular and Decaffeinated Coffee

\$32 *Per Guest*

All prices are subject to applicable service charge and current sales taxMenus valid March 30, 2025 - September 30, 2025Buffet service time for 1 1/2 hoursGuarantee Due 7 Days Prior to EventMenu pricing may change based on availability and market conditions. V= Vegetarian, GF= Gluten Free, DF= Dairy Free, VGN= Vegan

Dine Around Dallas Reception Package

"Taste of Dallas: a Neighborhood Dine Around" For a truly immersive experience without leaving the property, transform different areas of your reception into mini pop-ups representing the most iconic Dallas neighborhoods. Optional enhancements include drink pairings, decor and entertainment that reflect the local vibe. A minimum of 50 guests is required.

DINE AROUND DALLAS RECEPTION PACKAGE

\$135 *Per Guest*

ARBORETUM

Burrata **V GF CN**
Fried Brussels, Pinenuts, Hibiscus, Candied Ginger, Lemon Oil

Vine Ripened Tomatoes **V GF**
Pickled Onions, Balsamic Pearls, Pecorino Aioli

Chopped Greens **V GF**
Olives, Pepperoncini, Chickpeas, Buttermilk and Tahini Vinaigrette

COUNTRY AND RYE

Deviled Eggs **DF GF**
Bourbon-Soaked Mustard Seeds, Candied Bacon

Duroc Pork Belly Lollipops **GF**
Bourbon and Burnt Orange Glaze, Rainbow Chard, Charred Garlic

Salt Crusted TX Red Fish **DF GF**

WEST END

Gulf Crawfish Tacos
Hand Pressed Corn Tortilla, Shaved Bitter Greens, Pickled Radish, Crema and Avocado Dressing

Hatch Chili Stewed Beef Tacos
Hand Pressed Corn Tortilla, Grilled Radicchio, Queso Fresco

Caper, Fennel, and Espelette Relish

.....

Cilantro and Lime Spiced Chicharrons **DF GF**

.....
Elote Callejero **V GF**
Mexican Crema, Queso Fresco, Chili Lime Aioli
.....

BIG TEX STATE FAIR

Cookies and Cream Donut Holes

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Raspberry Chipotle Sopapilla Cheesecake

Cinnamon and Apple Empanadas

.....
Funnel Cake

Caramel Kettle Corn Pops

Bacon and Honey Roasted Peanut Bark **GF**

.....
Dark Chocolate Dipped Cheesecake

.....
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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. A minimum of 25 guests per station is required. Station Attendant Required - \$300 per attendant for up to two hours.

OAK SMOKED PRIME RIB

Porcini Whipped Potatoes with Au Jus **V GF**

.....
Roasted Asparagus **VGN GF**

Creamy Horseradish Sauce **V GF**

.....
Freshly Baked Popovers **V**

Serves 25 Guests

.....
\$56 *Per Guest*

SMOKED SEA SALT AND BLACK PEPPER CRUSTED
BEEF TENDERLOIN **GF**

Duck Fat Roasted Potatoes, Charred Baby Carrots (V) and Red
Wine Demi

.....
Warm Potato Rolls **V**

.....
Serves 15 Guests

.....
\$62 *Per Guest*

HERB ROASTED TURKEY BREAST **GF**

BBQ SMOKER

Jalapeno Cornbread Stuffing **VGN GF**

Roasted Brussel Sprouts **VGN GF**

Green Peppercorn Gravy **VGN GF**

Sweet Potato Rolls **V**

Serves 25 Guests

Orange and Ginger Cranberry Sauce **VGN GF**

\$44 *Per Guest*

MAPLE ROASTED SALMON **GF**

Candied Pecan Slaw **V GF**

Glazed Sweet Potatoes **VGN GF**

Tartar Sauce with Roasted Pumpkin Seeds **GF**

Buttered Yeast Rolls

Serves 15 Guests

\$46 *Per Guest*

House Smoked Beef Brisket **GF**

Bacon Wrapped Chicken Jalapeno Poppers **GF**

Smoked Garlic Sausage **GF**

Braised Pinto Beans (GF), Texas Toast, Shaved Onions, Pickles and BBQ Sauce

\$65 *Per Guest*

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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 soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. Additional pre-selected entree choice - \$15 per guest

ENTREE - SELECT ONE

Red Wine Marinated Black Angus NY Club Steak | \$89 Per Guest
Yukon Potato Puree, Cracked Chili and Garlic Broccolini, Green Peppercorn Demi and Pickled Mushrooms

Wild Scottish Salmon | \$84 Per Guest
Toasted Cous Cous Risotto, Broccolini, Blistered Tomato and Basil Relish

SOUP OR SALAD- SELECT ONE

Baby Gem Romaine **V**
Red Radish, Gorgonzola, Strawberries, Olive Oil Fried Croutons, and Honey Lemon Vinaigrette

Chopped Kale and Spinach **V GF**
Pickled Onion, Bacon, Roasted Corn, Queso Fresco and Chipotle Lime Vinaigrette

All Natural Filet Mignon | \$100 Per Guest
Creamed Spinach, Au Gratin Potatoes and Red Wine Demi

Pan Fried Chicken Breast | \$78 Per Guest
Spring Onion Pesto, Stone Ground Polenta, Asparagus

DUET ENTREE: Flat Iron Steak and Herb Crusted Salmon **GF** | \$88 Per Guest
Wild Rice Risotto, Roasted Baby Carrots, Merlot Beurre Rouge

DUET ENTREE: All-Natural Filet Mignon of Beef and Jumbo Prawns | \$110 Per Guest
Green Peppercorn Demi and Basil Pesto Beurre Blanc, Buttermilk Whipped Potatoes and Asparagus

\$15 *Additional Entree*

OPTIONAL 4TH COURSE AVAILABLE - CONTACT
EVENT PLANNING MANAGER FOR DETAILS

DRINKS

Iced Tea | \$2 Per Guest

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three 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, and dessert in advance.

Traditional Caesar
Shaved Pecorino, Garlic Crostini, Fried Capers and Caesar Dressing

Garden Greens **GF**
Cucumber, Feta, Olives, Tomatoes, Pickled Onion and Dijon Mustard Vinaigrette

Fire Roasted Corn Chowder with Black Pepper Bacon

Chilled English Pea with Crème Fraiche and Poached Lobster **GF**

DESSERT

Strawberries and Cream Cake

Tiramisu with Kahlua Sauce

Dulce De Leche Cheesecake with Candied Pecans

Swiss Chocolate Cake with Chocolate Sauce

PLANNER'S CHOICE APPETIZER- CHOOSE ONE

Jumbo Shrimp Cocktail **DF GF**
Spicy Cocktail Sauce, Lemon and Micro Herb Salad

2. A custom printed menu featuring two entree selections and one vegetarian dish is provided for your guests. Additional entree selections can be added for \$15 for each addition.

3. Specially trained servers take your guests' orders as they are seated.

\$150 *Per Guest*

PLANNER'S CHOICE SALAD OR SOUP- CHOOSE ONE

Tomato and Burrata Salad **V GF**
Watercress, EVOO, Sea Salt and Balsamic Pearls

Lobster Bisque **GF**
Lobster Claw Meat, Sherry Creme Fraiche

Baby Iceberg Wedge **V GF**
Vine Ripened Tomato, Smoked Blue Cheese, Pickled Onion and Buttermilk Ranch

Arugula Salad **V GF**
Mission Figs, Gorgonzola, Pickled Onions and Red Wine Vinaigrette

FAMILY STYLE SIDES - CHOOSE THREE

Au Gratin Potatoes

Lobster Mac N' Cheese

Buttermilk Whipped Potatoes **V GF**

Roasted Brussels Sprouts with Bacon **GF**

Creamed Spinach **V**

Sautéed Spinach **VGN GF**

Roasted Mushrooms **VGN GF**

Steak Tartare
Capers, Chives, Dijon Aioli, Hard Cooked Egg and Brioche Toast

Dungeness Crab Cocktail **DF GF**
Roasted Red Pepper Puree, Remoulade and Lemon

House Made Gnocchi, Zucchini Puree, Pecorino Cheese **V**

PLANNER'S CHOICE ENTREE

Free Range Airline Chicken Breast
Cippolini Onion and Mushroom Hash, Dark Chicken Jus

Pan Seared Seabass **GF**
Shitake Mushrooms, Miso Lemon Beurre Blanc

Seared Scottish Salmon **GF**
Lemon Basil Jus, Heirloom Tomatoes

Porcini Rubbed All-Natural Beef Tenderloin
Blue Cheese Crust, Red Wine Demi

Prime Flat Iron Steak **DF GF**
Chimichurri

Roasted Vegetable Tart **V**
Fennel Puree, Caramelized Onions

Chickpea Dusted Cauliflower Steak **VGN GF**
Chow Chow and Roasted Mushrooms

PLANNER'S CHOICE DESSERT- CHOOSE ONE

Chocolate Mousse Layer Cake with Blackberry Sauce

Seasonal Fruit Tart

Raspberry Cheesecake with Raspberry Sauce

NOTE:
Minimum of 50 Guests Required.

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Buffet Dinner

Treat your attendees to a variety of options with our Chef inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Bread Presentation, Coffee & Tea Service Groups of less than 20 guests are subject to an additional \$250 charge.

BUILD YOUR OWN DINNER BUFFET

\$110 *Per Guest*

SALAD SELECTION - CHOOSE TWO

Seasonal Mixed Greens Salad with Cucumber, Tomato, Carrot, Ranch and Balsamic Vinaigrette **V GF**

Chopped Kale and Spinach with Pickled Onion, Bacon, Roasted Corn, Queso Fresco and Chipotle Lime Vinaigrette **GF**

Baby Iceberg Wedge Salad with Bacon, Vine Ripened Tomatoes, Blue Cheese and Ranch Dressing **GF**

Classic Caesar Salad, Parmigiano Reggiano Croutons, Traditional Dressing

Roasted Asparagus with Oyster Mushrooms, Chopped Egg, and Whole Grain Mustard Vinaigrette **DF V GF**

Watermelon and Citrus Salad with Radish, Avocado, Pistachio with Chili Lime Vinaigrette **VGN GF**

Poached Shrimp and Orecchiette Pasta Salad with Sugar Snap Peas and Lemon Dill Vinaigrette

Tomato Caprese with Balsamic Reduction **V GF**

SIDE DISHES - CHOOSE TWO

Applewood Smoked Bacon Mac and Cheese

SOUP - CHOOSE ONE

Fire Roasted Corn with Black Pepper Bacon

Southwest Clam Chowder

Asparagus Bisque **V**

ENTREES - CHOOSE THREE

NY Strip Steak with Wild Mushroom Hash and Rosemary Demi

Top Sirloin with Gnocchi and Red Wine Demi

House Smoked Pork Tenderloin with Braised Fennel and White Bean Cassoulet **GF**

Pan Fried Chicken with Spring Onion Pesto, Wild Mushroom and Stone Ground Polenta

Roasted Spaghetti Squash Gratin with Tomato Sauce, Fresh Mozzarella, Basil and Ricotta Cheese

Chickpea Dusted Cauliflower Steak with Chow Chow and Roasted Mushrooms **VGN GF**

Seared White Fish with Calamari and Mussel Cioppino **GF**

BBQ Spiced Shrimp with Stone Ground Grits, Sweet Peppers, Onions and Roasted Garlic Butter Sauce **GF**

Pesto Crusted Salmon with Blistered Tomato and Basil Relish **GF**

Low Country Boil with Gulf Shrimp, Clams, Smoked Sausage, Corn, New Potatoes **GF** | \$15 Additional Per Guest

DESSERT - CHOOSE TWO

New York Style Cheesecake Bars

Roasted Garlic Mashed Potatoes **V GF**

Fingerling Potato and White Bean Hash **VGN GF**

Sugar Snap Peas with Chili and Toasted Garlic **VGN GF**

Grilled Asparagus with Tarragon Hollandaise Sauce **V GF**

Raspberry Sauce

Banana Caramel Cake with Cream Cheese Icing

Coconut Cream Pie Tartlets

Key Lime Pie Squares

Gluten Free Chocolate Cake Bites **CN**

Vanilla Cake with Fresh Fruit

DRINKS

Iced Tea | \$2 Per Guest

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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 | \$58 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$58 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$58 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$58 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$58 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

All prices are subject to applicable service charge and current sales taxMenus valid October 2024 - March 2025

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.

SPARKLING

Mionetto Avantgarde Prosecco | \$60 Bottle

.....

ROSE

La Vielle Ferme, Rose | \$63 Bottle

.....

WHITES

Chateau Ste. Michelle, Columbia Valley, Riesling | \$56 Bottle

.....

Whitehaven, Sauvignon Blanc | \$54 Bottle

.....

Longevity Chardonnay, Black Owned Vendor | \$70 bottle

.....

Jackson Family Wines, Kendall Jackson, Chardonnay | \$75 Bottle

.....

Mer Soleil "Reserve", Chardonnay | \$84 Bottle

.....

REDS

Longevity Cabernet, Black Owned Vendor | \$70 bottle

.....

Copper Cane, Elouan Pinot Noir, California | \$85 Bottle

.....

Catena Vista Flores, Malbec | \$60 Bottle

.....

Trinchero Family Estates, Joel Gott Palisades, Red Blend | \$65 Bottle

.....

DAOU, Cabernet Sauvignon, Paso Robles, California | \$88 Bottle

.....

All prices are subject to applicable service charge and current sales taxMenus valid April 2024 - September 2024

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing 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!

PATRÓN COCKTAILS

Thai Basil Margarita | \$18 Per Drink
Patron Silver, Fever Tree Classic Margarita Mix, Dress the Drink
Thail Basil Syrup, Basil Sugar Salt Rim, served with Fresh Lime

.....

Smoked Old Fashioned | \$18 Per Drink
Patron Anejo Tequila, Filthy Black Cherry Syrup, Bittercube Cherry

ALCOHOL FREE

Red Sunset | \$15
Cranberry juice, fresh lime juice, topped with Fever Tree ginger
beer and lemon garnish

.....

Blue Lagoon | \$15

Bark Vanilla Bitters, Dress The Drink Hickory Smoke Vanilla Syrup,
garnished with Filthy Black Cherries

Starry, Blue Curacao Syrup and Fresh Lemon Juice
Pineapple Lemonrita | \$15
Pineapple with fresh lemonade and pineapple garnish

All prices are subject to applicable service charge and current sales taxMenus valid April 2024 - September 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.

SIGNATURE BAR

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

One Hour | \$30 Per person
Two Hour | \$48 Per person
Each Additional Hour | \$14 Per person

PREMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum,
Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling
Small Batch Irish Whiskey, Chivas Regal Scotch

One Hour | \$33 Per person
Two Hour | \$53 Per person
Each Additional Hour | \$15 Per person

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusvia
Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown
Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey,
Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

One Hour | \$36 Per person
Two Hour | \$58 Per person
Each Additional Hour | \$18 Per person

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$14
Premium Cocktails | \$16
Super-Premium Cocktails | \$18

GUEST PAY PER DRINK - SEE EVENT MANAGER FOR PRICING

A \$500 minimum is required. Includes full bar set ups. Credit card
only

HandCrafted Cocktails \$18
Domestic Beer \$9
Premium and Imported Beer \$10
Local and Craft Beers \$10
Canvas Wines by Michael Mondavi \$13
Bottled Water \$8
Soft Drinks \$8

LABOR CHARGES

Bartender \$300 Up to three hours
Cocktail Servers/Tray Passers, each \$250 Up to three hours
Additional Hours for Bartenders or Servers, each, per hour \$100

All prices are subject to applicable service charge and current sales tax



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian