



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

---

**\$53** *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

---

**\$53** *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

**\$53** *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

**\$53** *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

**\$53** *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*

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

## 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 Baguette Sliced 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 Bagels Regular, Berry and Smoked Salmon Cream Cheese Shaved Turkey, Ham and Sliced Avocado Tomatoes, Capers, Cucumbers and Shaved Red Onion

Smoked Salmon | \$13 Per Guest

Sliced Smoked Salmon, Whipped Cream Cheese and Whipped Garlic and Herb Boursin Cheese Red Onion, Tomato, Capers, Chopped Hard Boiled Eggs, Chives Toasted 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 Cheese Served with Toasted Bread, Texas Honey and Strawberries

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

## 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*

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

## 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

### WEDNESDAY & SUNDAY - ENERGY BREAK

Lightly Salted Rice Cakes with Apple Butter, Peanut Butter and Nutella **V GF**

---

Chocolate Dipped Bananas **DF GF**

---

Sharp White Cheddar with Red Grapes and Whole Grain Crackers **V**

---

Chocolate Protein Iced Frappes **V**

---

**\$25** Per Guest

### FRIDAY - LOCAL SWEETS

Shipley's Assorted Donuts

---

Smore's Chocolate Bark

---

Candied Pecans

---

Vanilla Bean Iced Coffee

---

**\$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

### 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

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

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

## 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 - 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 **V GF**

Cherry Cheesecake Shooters **V**

**\$25** Per Guest

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

## A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

### BAKERY

Breakfast Breads **V** | \$78 Per Dozen

### SNACKS

Warm Bavarian Pretzels **V** | \$78 Per Dozen

Marble Chocolate, Orange Poppyseed, Cinnamon Swirl, Lemon

Today's Fresh Bakeries **V** | \$78 Per Dozen

Muffins, Croissants and Danishes

Freshly Baked Jumbo Cookies **V** | \$78 Per Dozen

Chocolate Chunk, Blueberry Oatmeal, Red Velvet, and Cookies and Cream

House Made Brownies **V** | \$78 Per Dozen

Salted Caramel Pecan, Oreo, Fudge, and Peanut Butter Brownies

Sweet Tooth Bars **V** | \$78 Per Dozen

Oreo, Pecan Squares, Lemon, and Dream Bars

House Made Blondies **V CN** | \$78 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

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

## A La Carte Beverages

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

### COFFEE AND TEA

Freshly Brewed Coffee | \$128 Per Gallon

Royal Cup Regular and Decaffeinated Coffee

Hot Bigalow Tea | \$128 Per Gallon

Iced Tea | \$90 Per Gallon

Sweet or Unsweet

### STILL WATER & SPARKLING WATER

Aquafina & Perrier | \$7.50 Each

Bubly Sparkling Water - Assorted Flavors | \$7.50 Each

### SOFT DRINKS

Pepsi Soft Drinks | \$7.50 Each

Coke Soft Drinks | \$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 | \$8 Each

---

Bottled Sweet and Unsweet Iced Teas | \$8 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

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

## 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

**\$73** 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

**\$73** 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

**\$73** 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**

Green Bean Casserole with Onion and Mushroom Veloute **V**

Buttermilk Pie Bars and Red Velvet Cupcakes

**\$73** 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

**\$73** *Per Guest*

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

Chocolate Chip Cookies, Lemon Bars, and Fudge Brownies

**\$68** *Per Guest*

## DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

Iced Tea | \$2 Per Guest

All prices are subject to applicable service charge and current sales tax. Menus valid March 30, 2025 - September 30, 2025. Guarantee Due 7 Days Prior to Event. Menu pricing may change based on availability and market conditions. V= Vegetarian, GF= Gluten Free, DF= Dairy Free, VGN= Vegan

## 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*

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

# 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

---

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

# 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

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

## 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 Broccoli 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 tax. Menus valid March 30, 2025 - September 30, 2025. Buffet service time for 1 1/2 hours. Guarantee Due 7 Days Prior to Event. Menu 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

---

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

---

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

## 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

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

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

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

## 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's 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

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

## 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.*

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

## 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

**\$105** 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

---

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

## 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 | \$55 Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

---

Canvas Chardonnay, California | \$55 Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

---

Canvas Pinot Noir, California | \$55 Bottle

### SEASONAL WINE FEATURE: ARGENTINIAN WINES

Finca El Origen Reserva Chardonnay | \$58 Bottle  
Certified Vegan and Carbon Neutral with grapes sources from in the UCO Valley at the foot of Andes Mountains of Argentina. Notes of green apple and pear, with citrus and light minerals. A versatile wine at any event that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken

---

Santa Carolina Reserva Cabernet Sauvignon | \$58 Bottle  
Primarily harvested by hand in Maule Valley, Chile's largest wine growing region. Notes of cherry, blackberry, fig, green peppercorn and baking spices. The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses and pasta

---

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

---

Canvas Cabernet Sauvignon, California | \$55 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

---

### 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

---

### ROSE

La Vielle Ferme, Rose | \$63 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 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!

### TEQUILA SUNRISE MARGARITA

Grenadine, Don Julio Silver Tequila, Triple Sec, Orange Juice, Lime Juice

.....  
**\$18** *Per Drink*

### SPICY PALOMA

Don Julio Silver Tequila with Fresh Lime Juice and Grapefruit Soda with an Ancho sprinkle

.....  
**\$18** *Per Drink*

### MOCKINGBIRD GINGER

Ketel One Vodka and Fresh Lime Juice with Agave Nectar and Ginger Beer

.....  
**\$18** *Per Drink*

### ALCOHOL FREE

Red Sunset | \$10

Cranberry juice, fresh lime juice, topped with Fever Tree ginger beer and lemon garnish

.....  
Blue Lagoon | \$10

Starry, Blue Curacao Syrup and Fresh Lemon Juice

.....  
Pineapple Lemonrita | \$10

Pineapple with fresh lemonade and pineapple garnish

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

Concierge 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

### SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey,

One Hour | \$33 Per person

---

Two Hour | \$53 Per person

---

Each Additional Hour | \$15 Per person

---

### HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$13

---

Premium Cocktails | \$14

---

Super-Premium Cocktails | \$15

---

HandCrafted Cocktails | \$18

---

Domestic Beer | \$8

---

Premium and Imported Beer | \$9

---

Local and Craft Beers | \$9

---

Canvas Wines by Michael Mondavi | \$12

---

Featured Seasonal, Select & Premium Wines | \$13

---

Bottled Water | \$7

---

Soft Drinks | \$7

---

### 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

---

Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

One Hour | \$36 Per person

---

Two Hour | \$58 Per person

---

Each Additional Hour | \$18 Per person

---

### GUEST PAY PER DRINK

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

Signature Cocktails | \$13.50

---

Premium Cocktails | \$14.50

---

Super-Premium Cocktails | \$15.50

---

Domestic Beer | \$9

---

Premium and Imported Beer | \$10

---

Local and Craft Beers | \$10

---

Canvas Wines by Michael Mondavi | \$12.50

---

Featured Seasonal, Select & Premium Wines | \$13.50

---

Bottled Water | \$7.50

---

Soft Drinks | \$7.50

---





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