



HYATT
REGENCY®

HYATT REGENCY DFW



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. Breakfasts of the Day are based on 90-minute service. Additional 30 minutes will be charged at \$5.00++ per person. 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 Muffin

Whipped Butter and Preserves

Greek Yogurt with Gluten Free Granola and Roasted Fruit **V GF**

Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **DF GF**

Braised Eggplant and Tomatoes with Baked Eggs

All-Natural Bacon and Pork Sausage Links **GF**

Roasted Red Bliss Potatoes with Peppers and Onion **VGN GF**

Pomegranate and Mint Infused Water

Coffee, Decaffeinated Coffee and Bigalow Tea

\$53 Per Guest

REVIVE + REFRESH - WED & SUN

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 Muffin

Whipped Butter and Assorted Fruit Preserves

Greek Yogurt with Gluten Free Granola and Roasted Fruit **GF V**

Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **DF GF**

Texas Scramble with Brisket and Peppers **DF GF**

All-Natural Bacon and Turkey Sausage Patty **DF GF**

Hash Brown Potatoes **GF V**

Grapefruit 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 Muffin

Whipped Butter and Assorted Fruit Preserves

Greek Yogurt with Gluten Free Granola and Roasted Fruit **GF V**

Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **GF DF**

Breakfast Enchilada Pie with Cage Free Eggs, Salsa Roja Mexican Crema and Queso Fresco **GF**

All-Natural Bacon and Pork Sausage Patty **GF**

Idaho Potato Hash with Caramelized Peppers and Onions **GF VGN**

Orange 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 Muffin

Whipped Butter and Assorted Fruit Preserves

Greek Yogurt with Gluten Free Granola and Roasted Fruit **GF V**

Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **GF DF**

Lacinato Kale and Goat Cheese Frittata **GF**

All-Natural Bacon and Turkey Sausage Patty **GF**

Idaho Potato Hash with Caramelized Peppers and Onions **VGN GF**

Lemon and Cucumber Infused Water

Coffee, Decaffeinated Coffee and Bigalow Tea

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced Fruit

Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffin

Whipped Butter and Assorted Fruit Preserves

Greek Yogurt with Gluten Free Granola and Roasted Fruit **GF V**

Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions **GF DF**

Buttermilk Biscuits and Country Sausage Gravy

All-Natural Bacon and Smoked Pork Sausage **GF**

Fried Sweet Potato and Red Bliss Hash with Peppers and Fresh Herbs **VGN GF**

Kiwi and Thyme 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 (GF, DF) Stone Ground Grits with Butter, Cheddar Cheese and Green Onions (V) Buttermilk Biscuits with Cracked Black Pepper Country Sausage Gravy Belgian Waffles with Dark Chocolate Chips, Maple Syrup and Whipped Cream (V) Cinnamon Bun French Toast (V) with Maple Syrup, Berry Compote and Vanilla Sauce 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*

\$53 Per Guest

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 2025. Buffet service time for 90 minutes. 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, 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 | \$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 October 2024 - March 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, 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 **GF VGN**

Served with Warm Flour Tortillas, Roasted Tomato Salsa **VGN**

ALL AMERICAN

Greek Yogurt Parfait with Fresh Berries and Gluten Free Granola
GF V

Scrambled Eggs with Chives **GF DF**

Apple Wood Smoked Bacon and Sausage **GF**

Hashbrown Potatoes **GF**

\$50 Per Guest

\$50 Per Guest

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, 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- SEASONAL FRUIT BREAK

Assorted Fruit Kolaches **V**

Fruit Brochettes **GF VGN**

Dried Fruit and Nut Trail Mix (Contains Nuts) **VGN GF**

Cold Pressed Clementine and Strawberry Smoothies **GF V**

\$25 Per Guest

WEDNESDAY & SUNDAY - ENERGY BREAK

Classic Deviled Eggs with Candied Bacon

Aged Cheddar with Dark Fig Compote **V**

Strawberry and Acai Parfaits **V GF**

Vanilla Bean Iced Coffee **V**

\$25 Per Guest

TUESDAY & SATURDAY- FARMERS MARKET

Pork Sausage Kolaches with Brown Mustard

Vegetable Crudités with Roasted Tomato Hummus and Spinach Ranch **V GF**

Honey Roasted Peanut Trail Mix (Contains Nuts) **V GF**

Coconut and Espresso Frappes **VGN GF**

\$25 Per Guest

THURSDAY - PROTEIN BREAK

Keto Chocolate and Almond Protein Balls (Contains Nuts) **V**

Apple Wedges with Peanut, Almond Butter and Nutella (Contains Nuts)

Chocolate Protein Iced Frappes **V**

\$25 Per Guest

FRIDAY

Shipley's Assorted Donuts **V**

Pecan and Cranberry White Chocolate Bark (Contain Nuts) **V GF**

Salted Pumpkin Seeds **VGN**

Mexican Spiced Chocolate Smoothies **V**

\$25 *Per Guest*

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 2025. Service time is for 30 minutes.
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, 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.

MONDAY - CHIPS AND DIPS

Kettle, Tortilla and Pita Chips **GF**

Queso, Guacamole, French Onion, "Plain Ole Salsa" and Hummus **VGN**

\$25 *Per Guest*

TUESDAY & SATURDAY - CREATE YOUR OWN TRAIL MIX (CONTAINS NUTS) **V**

Almonds, Pecans, Pistachios, Dried Cranberries, Gluten Free Granola, Banana Chips, Yogurt Covered Raisins, Chocolate Chips, M&M's and Milk Chocolate Covered Pretzels

\$25 *Per Guest*

WEDNESDAY & SUNDAY - TEXAS STATE FAIR

Soft Pretzels with Beer Cheese Dipping Sauce **V**

Mini Corn Dogs with Spicy Mustard

Cinnamon and Sugar Donut Holes with Nutella (Contains Nuts) **V**

\$25 *Per Guest*

THURSDAY - CANDY SHOP (CONTAINS NUTS)

M&M's, Peanut M&M's, Skittles, Reese's Pieces, Mike and Ike's, Twizzlers, Jelly Belly's and Chocolate Covered Raisins

\$25 *Per Guest*

FRIDAY - TEXAS SHOOTERS

Vegetable Crudite with Roasted Tomato Hummus **VGN GF**

Tomato Caprese and Pesto **V GF**

Blueberry Cheesecake Shooters (V) **V**

\$25 *Per Guest*

CELEBRATE DIVERSITY - TEXAS BLACK OWNED VENDORS - AVAILABLE EVERY DAY

Avery's Popcorn

Butter and Dallas Mix: Butter, Caramel and Cheddar (V)

Me & the Bees Lemonade

\$27 *Per Guest*

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 2025. Service time is for 30 minutes. 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, Vegan

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

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

Orange Poppyseed, Cinnamon Swirl and Lemon Loaf

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, Sugar and Double Chocolate Cookies

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

Salted Caramel Pecan Brownie, Oreo Brownie, Triple Chocolate Brownie, Cookie Dough Brownie

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

Oreo, Pecan Squares, Lemon and Dream Bars

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

To?ee Pecan Blondie, Strawberry Blondie, Espresso Blondie and Apple Butterscotch Blondie (V)

SNACKS

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

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 Tobasco

Individual Yogurts | \$7 Each

Natural and Fruit Flavored (Based on Specified Quantity)

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 October 2024 - March 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, 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

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

HYDRATION STATION

Water Dispensers | \$75 Per Gallon

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

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 October 2024 - March 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, 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. Lunch Buffets are based on 90-minute service. Additional 30 minutes will be charged at \$5.00++ per person. Groups of less than 20 guests are subject to an additional \$250 charge.

MONDAY - AMERICANA

Baked Potato Soup with Roasted Cheddar Croutons **V GF**

Chefs Club Salad with Egg, Ham, Tomato and Cheddar Cheese with Ranch and Balsamic Vinaigrette

Marinated Cucumber and Vine Ripened Tomato Salad with Feta Cheese, Fresh Picked Herbs and Citrus Vinaigrette **V GF**

Build Your Own Sandwiches:

Nashville Hot Chicken with Blue Cheese and Honey

Philly Cheesesteaks with Peppers, Onions and Provolone

Shrimp Po'Boy with Remoulade

Assorted Bags of Potato Chips, Popcorn and Pretzels

Sourdough Rolls, Brioche Buns, Lettuce, Tomato and Onions Mayonnaise, Mustard and Ketchup

Caramel Apple Pie Bars and Old Fashioned Chocolate Cake **V**

\$73 *Per Guest*

WEDNESDAY & SUNDAY - TEXAS BBQ

Cavatappi Pasta Salad with Long Horn Cheddar and Dill Aioli **V**

Deviled Egg Potato Salad **DF GF**

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

Entrees: **DF**

Smoked Beef Brisket, Bourbon BBQ and Crispy Onions Smoked Chicken Breast with Honey Mustard Sauce (GF) Maple Glazed Salmon (GF)

Sharp Cheddar Mac and Cheese **V**

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

Sweet Brioche Buns **V**

Texas Sheet Cake and Peach Crumble Bars **V**

\$73 *Per Guest*

TUESDAY & SATURDAY - TEX MEX

Crispy Tortilla Salad with Baby Greens, Avocado, Grilled Corn, Black Beans, Tomato, Tortilla Strips and Guajillo Ranch **V GF**

Grilled Shrimp Salad with Jicama and Tomato Ceviche Dressing **GF DF**

Build Your Own Street Tacos:

Carne Asada with Grilled Peppers and Onions (GF), Pollo Con Mole (GF) and Margarita Shrimp Guacamole, Sour Cream and Salsa Roja (GF) Corn and Flour Tortillas

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

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

Churro Mini Cupcakes and Pina Colada Bars **V**

\$73 *Per Guest*

THURSDAY - ASIAN BISTRO

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

Garden Greens with Rice Wine Marinated Cucumbers, Mandarin Oranges, Cashews and Lemon and Dried Cranberry Vinaigrette **VGN GF**

Chicken and Lemongrass Pot Stickers with Ponzu

Chilled Rice Noodle Salad with Cabbage and Tamarind Glaze **GF VGN**

Ginger Marinated Steak with Wasabi Glaze **DF GF**

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

Vegetable and Egg Fried Rice **GF V**

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

Mango Pudding Shooters & Mini Green Tea Cakes **V**

\$73 *Per Guest*

FRIDAY - ITALIAN

Italian Wedding Soup with Fregola Pasta and Grass Fed Beef Meat Balls

Grilled Radicchio and Chick Pea Salad with Sundried Tomato Pesto **V**

Caesar Salad with Focaccia Croutons, Parmesan and Caesar Dressing

Pan Fried Chicken with Lemon Caper Butter Sauce

Braised Beef Braciolo with Stewed Tomato Jus, Cavatappi Pasta and Chili Pepper

Grilled Salmon with Basil Pecorino Cheese and Charred Lemons **GF**

Olive Oil Poached Asparagus **GF**

Warm Focaccia with Salted Whipped Butter

Assorted Mini Cannoli's and Italian Cream Cake **V**

\$73 Per Guest

HOME GROWN - AVAILABLE SUNDAY, TUESDAY, THURSDAY & SATURDAY

Butternut Squash Soup with Vegetable Broth and Coconut Cream **GF VGN**

Green Goddess Hummus with Baked Pita Chips **VGN GF**

Cobb Salad with Tomato, Cucumber, Pasture Raised Egg and Balsamic Vinaigrette **GF V**

Shaved Brussels Caesar with Pecorino and Lemon Anchovy Vinaigrette **GF**

Grass Fed Hanger Steak with Baked Parsnip Fries and Chimichurri Sauce

Seared Salmon with Agave and Date Glaze

Grilled Vegetables with Tzatziki Sauce **V**

Build Your Own Acai Bowls **V GF**

Chocolate Nibs, Coconut, Berries, Kiwi Greek Yogurt and Granola

\$80 Per Guest

BUILD YOUR OWN BOWLS - AVAILABLE MONDAY, WEDNESDAY AND FRIDAY

Crimson Lentil Soup

Sundried Tomato Hummus with Baked Pita Chips **V**

Greens: **V**

Roasted Yellow Beets with Arugula, Green Apple, Goat Cheese and Golden Raisin Vinaigrette Kale and Romaine Caesar Salad with Parmesan, Croutons, and Lemon Dijon Vinaigrette

Bases: **GF VGN**

Roasted Vegetables Sweet Potato Hash Jasmine Rice

Proteins:

Peanut and Cilantro Marinated Thai Chicken Margarita Shrimp (GF) Green Curry Tofu (GF, Vegan) Tuna Salad with Lemon and Lime Pico

Coconut Rice Pudding and Fresh Fruit Salad with Granola, Greek Yogurt and Agave Nectar **GF V**

\$80 Per Guest

DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

Iced Tea | \$2 Per Guest

change based on availability and market conditions. V= Vegetarian, GF= Gluten Free, DF= Dairy Free, Vegan

Grab 'n Go Lunch

Our Grab 'n Go lunches are 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. All lunches served with Sea Salt Kettle Chips, Jumbo Cookie & Whole Fruit

SANDWICHES

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

\$50 Per Guest

\$5 Each Additional Sandwich Option - Additional

Vegetarian Option Available Upon Request

BUILD YOUR OWN BOX LUNCH

Turkey, Ranch and Avocado on Ciabatta

Chicken Caesar Salad

Roasted Vegetable Wrap **V**

Assorted Packaged Salads: Pasta Salad, Potato Salad and Quinoa and Herb Salad

Apples, Mandarin Oranges and Fruit Salad

Chocolate Chip Cookies, Lemon Bars and Fudge Brownies

\$65 Per Guest

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, Vegan

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert.

STARTER - SELECT ONE

Southwestern Tortilla Soup with Tortilla Crisps **GF**

Baby Arugula Salad with Pomegranate Seeds, Toasted Almonds, Feta Cheese and Roasted Garlic Vinaigrette **GF**

Traditional Caesar Salad Parmesan Cheese, Herb Croutons and Caesar Dressing

Harvest Greens Salad with Shaved Fennel, Pumpkin Seeds, Fresh Goat Cheese and Dark Balsamic Vinaigrette **V GF**

DESSERTS - SELECT ONE

Coconut Cake, Sugar Berries

Pumpkin Spice Cake, Caramel sauce

ENTREES - SELECT ONE

Grilled Petite Sirloin || \$72 Per Guest

Roasted Garlic Potato Puree, Blue Lake Beans and Porcini Demi

Grilled Salmon **DF GF** | \$70 Per Guest

Cannellini Bean Puree, Preserved Tomatoes, Lemon and Dill Jus

Pan Fried Chicken Breast | \$68 Per Guest

White Cheddar Mac n' Cheese, Asparagus and Sweet Chicken Jus

Chicken Mole | \$68 Per Guest

Pickled Red Cabbage, Cilantro Rice and Toasted Kale

DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

Iced Tea | \$2 Per Guest

New York Cheesecake, Blueberry Sauce

Chocolate Layer Cake, Chocolate Sauce

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, 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

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

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

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

Thai Chicken Salad Tartlet | \$8 Per Piece

WARM SELECTIONS

Chicken Guajillo Skewers **GF DF** | \$9 Per Piece
Mole Sauce

Low Country Shrimp and Grits Cake | \$9 Per Piece
Roasted Corn Remoulade

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

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

Southern Fried Chicken and Waffles | \$8 Per Piece
Texas Honey

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

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

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

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

Mini Black Angus Cheeseburger | \$9 Per Piece

All prices are subject to applicable service charge and current sales tax. Menu valid October 2024 through March 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, 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 **V**

*Cheese Selection is Subject to Change According to Availability

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

Fresh Baked Bread, Lavosh and Crackers **V**

\$28 Per Guest

SOUTHERN SPREADS

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

Homemade Potato Chips, Baguettes, Rosemary Pita Chips and Lavosh

\$26 Per Guest

FARMERS MARKET STAND

Seasonal Market Harvest Vegetables, Pumpkin Seeds, Sunflower Seeds and Texas Honey **GF V**

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

Roasted Garlic Hummus **VGN**

\$20 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

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

STREET TACOS

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

SLIDER BAR

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

Brioche, Whole Wheat and Pretzel Buns

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

Tuna Poke Bowls

Black Pepper Shrimp

Vegetable Spring Rolls **V**

Chicken Pot Sickers

Spicy Green Papaya Salad **V**

Ponzu Sauce, Sweet Chili Garlic and Soy Sauce

\$32 Per Guest

SWEET STATION

Mini Apple Pies

Butter Pecan Cupcakes

Mini Black & White Cookies

Banana Pudding Tartlets

Cheesecake Bites

Black Forest Shooters

Regular and Decaffeinated Coffee

\$32 Per Guest

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

Sweet and Regular Potato Tots

\$32 Per Guest

RAVIOLI BAR

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

Shrimp and Roasted Garlic Ravioli with Spicy Crawfish Queso

Sausage and Broccolini Ravioli with Fire Roasted Tomato Sauce

Warm Garlic Bread Sticks and Marinated Mozzarella **V**

\$35 Per Guest

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, 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 **GF**

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

Roasted Asparagus **GF V**

Creamy Horseradish Sauce **V GF**

Freshly Baked Popovers **V**

\$56 *Per Guest*

HERB ROASTED TURKEY BREAST **GF**

Jalapeno Cornbread Stuffing and Roasted Brussels Sprouts **VGN GF**

Green Peppercorn Gravy and Orange Ginger Cranberry Sauce **VGN GF**

Sweet Potato Rolls **V**

\$44 *Per Guest*

MAPLE ROASTED SALMON **GF**

Candied Pecan Slaw **GF DF**

Glazed Sweet Potatoes **GF V**

Tartar Sauce **GF**

With Roasted Pumpkin Seeds

Buttered Yeast Rolls

\$46 *Per Guest*

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

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

Warm Potato Rolls

\$62 *Per Guest*

BBQ SMOKER

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*

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, 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

SOUP OR SALAD- SELECT ONE

Local Arugula **GF V**

Red Grapes, Gorgonzola, Pumpkin Seeds and Red Wine Vinaigrette

Baby Spinach and Roasted Pear **GF V**

Pickled Onion, Sunflower Seeds and Balsamic Vinaigrette

Traditional Caesar

Shaved Pecorino, Garlic Crostini, Fried Capers and Caesar Dressing

Garden Greens **GF V**

Cucumber, Feta, Olives, Tomatoes, Pickled Onion and Dijon Mustard Vinaigrette

Lobster Bisque with Creme Fraiche

Roasted Carrot Soup **VGN**

Carrot Top Pesto and Candied Pumpkin Seeds

ENTREE - SELECT ONE

Braised Beef Short Rib | \$89 Per Guest

Potato Puree, Braised Baby Carrots and Natural Jus

Wild Scottish Salmon **GF** | \$84 Per Guest

Anson Mills Stone Ground Grits, Broccolini and Aleppo Pepper Cream Sauce

Natural Filet Mignon | \$100 Per Guest

Creamed Spinach, Au Gratin Potatoes and Red Wine Demi

Smoked Chicken Breast | \$78 Per Guest

Fingerling Potato and Bacon Hash, Tuscan Kale, Dark Chicken Jus

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

Flat Iron Steak and Herb Crusted Salmon | \$88 Per Guest

Wild Rice Risotto, Asparagus, Merlot Beurre Rouge (GF)

\$10 *Additional Entree*

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

\$15 *Per Guest*

DESSERT- SELECT ONE

New York Cheesecake, Spiced Candied Pecans, Blackberry Sauce (Contains Nuts)

Lemon Raspberry Cake, White Chocolate Buttercream, Raspberry Sauce

Chocolate Mousse Tart, Salted Caramel Sauce, Orange segments

Tiramisu Mousse Cup, Chocolate Espresso Beans, Cranberry
Almond Biscotti

DRINKS

Iced Tea | \$2 Per Guest

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, 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 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, and dessert in advance.
 2. A custom printed menu featuring up to four entree selections is provided for your guest.
 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
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

PLANNER'S CHOICE APPETIZER- CHOOSE ONE

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

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

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

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

INDIVIDUAL GUESTS' 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 **GF DF**
Chimichurri

Roasted Vegetable Tart **V**

Fennel Puree, Caramelized Onions

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 **V GF**

Roasted Mushrooms **V**

PLANNER'S CHOICE DESSERT- CHOOSE ONE

12 Layer Chocolate Dobos Cake

Raspberry Sauce, Whipped Cream, Fresh Raspberries

Deconstructed Carrot Cake

Cream Cheese Icing, Pineapple Compote, Cinnamon Sugar

Carrot Straws

Mascarpone Mousse Tart (Contains Nuts)

Rosemary, Fresh Figs, Candied Pistachios

NOTE:

Minimum of 50 Guests Required.

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, Vegan

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. All dinners include an Assortment of Bread, Coffee & Tea Service. Groups of less than 20 guests are subject to an additional \$250 charge.

BUILD YOUR OWN DINNER BUFFET

\$105 Per Guest

SOUP - CHOOSE ONE

Chicken Tortilla Soup with Pico and Crispy Tortilla Strips **GF**

Wild Mushroom Bisque with Toasted Pumpkin Seeds **V**

Creamy Clam Chowder with Oyster Crackers

SALAD SELECTION - CHOOSE TWO

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

Local Arugula and Endive Salad with Red Grapes, Gorgonzola, Pumpkin Seeds and Red Wine Vinaigrette **GF V**

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 Sheep's Cheese, Pancetta, and Whole

ENTREES - CHOOSE THREE

Braised Chicken Enchiladas with Wilted Spinach and Crawfish Queso

House Smoked Pork Tenderloin with Roasted Persimmon Demi

NY Strip Steak with Wild Mushroom Hash and Rosemary Demi

Top Sirloin with Gnocchi and Red Wine Demi

Braised Chicken Thighs with Preserved Lemon Jus and Fingerling and Bacon Hash **GF**

Roasted Chicken Breast with Roasted Garlic Veloute and Maple

Grain Mustard Vinaigrette

Roasted Street Corn Salad **GF V**

Fregola Pasta Salad with Poached Shrimp, Calamari and Basil Pesto Vinaigrette

Tomato Caprese with Balsamic Reduction **V GF**

Glazed Winter Squash

Fennel Dusted Salmon with Charred Baby Carrots and Lemon Butter **GF**

Seared Redfish with Dirty Rice and Aleppo Pepper Cream

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

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

SIDE DISHES - CHOOSE TWO

Applewood Smoked Bacon Mac and Cheese

Roasted Garlic Mashed Potatoes **GF V**

Sweet Potato Puree **VGN GF**

Heirloom Carrots and Broccolini **VGN GF**

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

DESSERT - CHOOSE TWO

New York Cheesecake Bars with Fresh Fruit

Chocolate Cake with Nutella Icing (Contains Nuts)

Pumpkin Pie Tartlets with Spiced Whipped Cream

White Chocolate Pistachio Cake Squares (Contains Nuts)

Mini Chai Latte Cupcakes

DRINKS

Iced Tea | \$2 Per Guest

All prices are subject to applicable service charge and current sales tax. Menus valid October 2024 - March 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, 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
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.

SEASONAL WINE FEATURE: ANGELINE VINEYARDS

Angeline Chardonnay | \$58 Bottle
Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot and hints of Canary melon and vanilla, with bright acidity throughout

Angeline Rose of Pinot Noir | \$58 Bottle
Notes of cherry, citron, tangerine zest and peach blossoms, with melon and strawberries and cream on the finish

Angeline Cabernet Sauvignon | \$58 Bottle
Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish

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

SIGNATURE BAR

Concierge Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon,

Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

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

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

Whiskey & Scotch

One Hour | \$30 Per person

Two Hour | \$48 Per person

Each Additional Hour | \$14 Per person

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, 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

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. Menus valid October 2024 - March 2025