





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 \$65 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	REVIVE + REFRESH - TUES & SAT
Selection of Chilled Juices to Include Orange Juice	Selection of Chilled Juices to Include Orange Juice
Local and Seasonally Inspired Sliced Fruit	Local and Seasonally Inspired Sliced Fruit
Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffin Whipped Butter and Preserves	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 V GF	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	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 V	Oat Milk Overnight Oats with Roasted Pumpkin Seeds and Caramelized Bananas VGN
All-Natural Bacon and Pork Sausage Links GF	All-Natural Bacon and Grilled Ham DF GF
Skillet Potatoes with Caramelized Onion VGN GF	Hash Brown Potatoes V GF
Berry and Mint Infused Water	Orange and Basil Infused Water
Coffee, Decaffeinated Coffee and Bigalow Tea	Coffee, Decaffeinated Coffee and Bigalow Tea
\$55 Per Guest	\$55 Per Guest
REVIVE + REFRESH - WED & SUN	REVIVE + REFRESH - THURSDAY
Selection of Chilled Juices to Include Orange Juice	Selection of Chilled Juices to Include Orange Juice
Local and Seasonally Inspired Sliced Fruit	Local and Seasonally Inspired Sliced Fruit
Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffin	Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffin
Whipped Butter and Assorted Fruit Preserves	Whipped Butter and Assorted Fruit Preserves
Greek Yogurt with Gluten Free Granola and Roasted Fruit V GF	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	Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions DF GF

Cinnamon Roll Pancake with Raisin and Cream Cheese Icing V	Buttermilk Biscuits and Country Sausage Gravy
All-Natural Bacon and Pork Sausage Patty GF	All-Natural Bacon and Smoked Pork Sausage GF
Idaho Potato Hash with Caramelized Peppers and Onions VGN GF	Hash Browns with Peppers and Onions V GF
Orange and Lime Infused Water	Pineapple and Mint Infused Water
Coffee, Decaffeinated Coffee and Bigalow Tea	Coffee, Decaffeinated Coffee and Bigalow Tea
\$55 Per Guest	\$55 Per Guest
REVIVE + REFRESH - FRIDAY Selection of Chilled Juices to Include Orange Juice	BREAKFAST OF THE DAY ENHANCEMENTS • Buttermilk Pancakes with Maple Syrup, Blueberry Compote, and Whipped Cream
Local and Seasonally Inspired Sliced Fruit	 Steel Cut Oatmeal with Brown Sugar, Raisins, Roasted Seasonal Fruit and Honey (GF, DF)
Selection of Seasonal Breakfast Pastries to Include Gluten Free Muffin Whipped Butter and Assorted Fruit Preserves	 Stone Ground Grits with Butter, Cheddar Cheese and Green Onions (V) Buttermilk Biscuits with Cracked Black Pepper Country
Greek Yogurt with Gluten Free Granola and Roasted Fruit V GF	Sausage GravyBelgian Waffles with Dark Chocolate Chips, Maple Syrup and
Cage Free Scrambled Eggs with Roasted Tomato Salsa, Cheddar Cheese and Green Onions DF GF	Whipped Cream (V)Cinnamon Bun French Toast (V) with Maple Syrup, Berry Compote and Vanilla Sauce
Stone Ground Cheddar Grits V GF	 Warm Apple Scones with Cinnamon Sugar Glaze and Fresh Cream

\$10 Per Guest

\$55 Per Guest

PLANT BASED MEAT ON REQUEST

Coffee, Decaffeinated Coffee and Bigalow Tea

All-Natural Bacon and Chicken Sausage GF

Lemon and Cucumber Infused Water

Idaho Potato Hash with Caramelized Peppers and Onions VGN GF

\$4 Per Guest

All prices are subject to applicable service charge and current sales taxMenus valid October 2025 - March 2026Buffet service time for 90 minutesGuarantee Due 7 Days Prior to EventMenu 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 | \$16 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 | \$16 Per Guest

Plain, Everything, Cinnamon Raisin and Sesame BagelsRegular, Berry and Smoked Salmon Cream Cheese Sliced Avocado, Tomatoes, Capers, Cucumbers and Shaved Red Onion

Smoked Salmon | \$18 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 | \$110 Per Dozen

Choose up to 2 options:

- Applewood Smoked Bacon, Scrambled Egg and Cheddar Cheese on Ciabatta
- Bacon, Potato and Cheddar Tacos (GF)
- Sausage, Egg and Cheddar on English Muffin

Omelet Station | \$20 Per Guest

Farm Fresh Eggs, Egg Whites American, Cheddar, and Swiss Cheese Ham, Bacon, Sausage, Onions, Spinach, Bell Peppers, and Mushrooms *Attendant Required*

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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	ALL AMERICAN
Seasonal Fruit Cup	Greek Yogurt Parfait with Fresh Berries and Gluten Free Granola V GF
Assorted Pastries	
Scrambled Eggs, Onions, Pepper Jack Cheese GF	Assorted Pastries V GF
All Natural Bacon GF	Scrambled Eggs with Chives and Herb Roasted Tomato GF
	Apple Wood Smoked Bacon and Sausage GF
Diced Breakfast Potatoes VGN GF	
Served with Warm Flour Tortillas, Roasted Tomato Salsa VGN	Hashbrown Potatoes GF
\$50 Per Guest	\$50 Per Guest

STEAK AND EGGS

Seasonal Fruit Cup VGN GF
Assorted Pastries
Petite NY Strip GF
Scrambled Eggs DF GF
Breakfast Potatoes DF V GF
Chili Hollandaise GF
\$65 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	TUESDAY & SATURDAY - CREATE YOUR OWN TRAIL
Ham, Spinach and Cheese Quiche Bites	MIX
Cottage Cheese with Vanilla Macerated Berries V GF	Almonds, Pecans, Peanuts, Pistachios, Dried Cranberries, Gluten Free Granola, Banana Chips, Yogurt Covered Raisins, Chocolate
Smoked Salmon Cream Cheese with Bagel Chips	Chips, M&M's and Milk Chocolate Covered Pretzels
Banana, Strawberry and Almond Milk Smoothies V GF	Green Goddess Smoothies V GF
\$26 Per Guest	\$26 Per Guest
WEDNESDAY & SUNDAY - ENERGY BREAK	THURSDAY - PROTEIN 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	Keto Chocolate and Almond Protein Balls (Contains Nuts) ${f V}$
	Ham and Mozzarella Antipasto Skewers GF
	Green Goddess Hummus with Pita and Tortilla Chips GF
	Peanut Butter and Banana Smoothie V GF

\$26 Per Guest

Chocolate Protein Iced Frappes V	
\$26 Per Guest	
FRIDAY - NORTH TEXAS DONUT SHOP	
Assorted Fruit and Pork Kolaches	
Glazed and Cinnamon Sugar Donut Holes V	
Chocolate Protein Fluff Shooters V	
Vanilla Bean Iced Coffee	
\$26 Per Guest	
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Afternoon Break of the Day	
	is designed to make planning your event easy – and it's the sustainable choice, sure we aren't repeating options. All prices noted are for the designated day kages served for up to 1 hour.
MONDAY - POPCORN BREAK	TUESDAY & SATURDAY - TAILGATE
Freshly Made Popcorn with Cheddar, Cinnamon Roll and Kettle Corn Seasonings V GF	Mini Hot Dogs and Corndogs with Mustard, Ketchup and Pickle Relish
Chocolate Chips, Honey Roasted Peanuts, Peanut Butter Chips, Mini Pretzels, Dried Fruits and Mini Marshmallows	Pretzel Bites with Beer Cheese
\$27 Per Guest	\$27 Per Guest
WEDNESDAY & SUNDAY - BITS AND DIPS	THURSDAY - AFTERNOON TEA
BBQ Kettle Chips with Onion Dip V	Classic Deviled Eggs with Black Pepper Bacon GF
Seasonal Apples with Nutella Dip V	Creamy Chicken Salad Tartlets
Pita Bread, Carrots and Celery Sticks with Hummus VGN	Roasted Pear and Brie on Toast V
\$27 Per Guest	Fruit Sandos and Madelines

\$27 Per Guest

\$27 Per Guest

TX Sweet Tea and Freshly Squeezed Lemonade

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY	SNACKS
Breakfast Breads V \$82 Per Dozen Marble Chocolate, Orange Poppyseed, Cinnamon Swirl, Lemon Today's Fresh Bakeries V \$82 Per Dozen Muffins, Croissants and Danishes	Warm Bavarian Pretzels V \$82 Per Dozen With Caramelized Onion Beer Cheese Fondue and Whole Grain Mustard
	Whole and Sliced Fresh Fruit \$10 Per Guest
Freshly Baked Jumbo Cookies V \$82 Per Dozen Browned Butter Chocolate Chunk, Snickerdoodles, Pumpkin White Chocolate Chip and Maple Pecan Cookies House Made Brownies V \$82 Per Dozen Mint Chocolate Chip, Hazelnut Crunch (contains nuts), Chocolate Fudge and White Mocha Brownies Sweet Tooth Bars V \$82 Per Dozen Oreo, Pecan Squares, Lemon and Dream Bars	Hard Boiled Eggs \$36 Per Dozen Served with Salt, Pepper and Tobasco
	Individual Yogurts \$7 Each Natural and Fruit Flavored (Based on Specified Quanity)
	Breakfast Bars and Granola Bars \$7 Each Assorted Kind Breakfast Protein and Nutrigrain Bars
	Individual Bags of Assorted Trail Mix \$7 Each
House Made Blondies V \$82 Per Dozen Toffee Pecan, Strawberry, Espresso and Apple Butterscotch Blondies	Energy & Protein Bars \$8 Each Assorted Kind and Cliff Bars
	Sahale Snack Nut Blends \$8 Each

	Assorted Packages of Chips, Pretzels and Popcorn \$7 Each
	Assorted Candy Bars \$6 Each
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A La Carte Beverages	
A variety of non-alcoholic libations are available throughout the day	
COFFEE AND TEA	STILL WATER & SPARKLING WATER
Freshly Brewed Coffee \$140 Per Gallon	Aquafina & Perrier \$8 Each
Royal Cup Regular and Decaffeinated Coffee Hot Bigalow Tea \$140 Per Gallon	Bubly Sparkling Water - Assorted Flavors \$8 Each
Iced Tea \$90 Per Gallon Sweet or Unsweet	
SOFT DRINKS	HYDRATION STATION
Pepsi Soft Drinks \$8 Each	Water Dispensers \$75 Per Gallon
Coke Soft Drinks \$8.50 Each	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	4 HOUR PACKAGE BREAK
Redbull - Regular and Sugar Free \$10 Each	Coffee, Decaffeinated Coffee and Hot Bigalow Teas
Bottled Sweet and Unsweet Iced Teas \$9 Each	Pepsi Soft Drinks
Me & the Bees Lemonade \$10 Each Diversity supplier and Made in Texas	Assorted Bubly Water
8 HOUR PACKAGE BREAK	
Coffee, Decaffeinated Coffee and Hot Bigalow Teas	
Pepsi Soft Drinks	

\$55 Per Guest

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Lunch of the Day

Southern Caprese Salad with Tomato, Cotija Cheese, Cilantro

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 \$85 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 - MARKET	TUESDAY & SATURDAY - TEX MEX
Tomato and Red Pepper Basil Soup VGN GF	Smoked Chicken Tortilla Soup GF
Caesar Salad with Romaine, Shaved Parmesan, Croutons, Tomatoes and Caesar Dressing	Iceberg Salad with Black Beans, Pico, Cheddar, Tortilla Strips and Cilantro Lime Vinaigrette
Roasted Antipasto Salad with Peppers, Red Onion, Mozzarella,	Tortilla Chips, Queso, Pico, Sour Cream, and Salsa Roja V
Pepperoni and Pesto GF Red Wine Marinated Hanger Steak with Spiced Onion Chutney	Carne Asada (GF) with Peppers and Onions severed with Corn (GF, Vegan) and Flour Tortillas (Vegan)
Fried Chicken Breast with Cracked Chili and Honey Glaze	Chicken Fajitas with Poblano Cream Sauce GF
Herb Crusted Salmon with Pesto Cream GF	Three Cheese Enchiladas with Guajillo Sauce V GF
Charred Broccoli and Cauliflower VGN GF	Cilantro Rice and Ranchero Style Black Beans VGN GF
Three Cheese Polenta V GF	Chocolate Spiced Churros and Tres Leches Shooters V
Spiced Cranberry Crumble Bars and Pumpkin Cheesecake Bites V	\$75 Per Guest
\$75 Per Guest	
WEDNESDAY & SUNDAY - TEXAS BBQ	THURSDAY - BYO BOWLS
Chicken and Sausage Chili	Shitake and Miso Broth with Ramen Noodles
Crisp Iceberg Lettuce with Chopped Egg, Vine Ripened Tomato, Marinated Onions and Lemon Dijon Vinaigrette V GF	Sesame and Cucumber Salad with Rice Wine Vinaigrette V GF
	Wonton Nachos with Guacamole, Yum Yum Sauce and Kimchi

and Aged Balsamic V GF	and Spicy Salsa
 Entrees: GF Smoked Beef Brisket (DF), Bourbon BBQ and Crispy Onions (V) Smoked Chicken Drumsticks with Poblano Salsa Verde Salmon al Pastor with Pineapple Chili Sauce 	Base: VGN GF • Garden Greens • Romaine • Sticky Rice
White Cheddar Mac and Cheese V Sweet Brioche Buns V	Protein: • Poke Shrimp • Beef Bulgogi • Teriyaki Chicken
Baked Beans VGN GF Pickles and Onions V Toasted S'more Tartlets and Caramel Apple Pie Bars V \$75 Per Guest	Toppings: • Pickled Radish • Edamame • Mango Salsa • Roasted Broccoli • Steamed Bok Choy Sauces: • Hoisin • Gochujang • Sweet Chili Matcha Cookies and Coconut Sticky Rice Shooters V
FRIDAY - STEAK HOUSE Loaded Potato Soup GF Bacon, Cheddar and Chives Roasted Beet and Pear Salad with Arugula and Lemon Vinaigrette	EVERYDAY - DELI LUNCH Soup du Jour Mixed Greens with Cucumber, Tomato, Carrot, Radish, Croutons and Red Wine Vinaigrette VGN GF
VGN GF Tomato and Cucumber Salad with Horseradish and Roasted Garlic Vinaigrette VGN GF	Quinoa and Cucumber Salad VGN Turkey BLT Wrap with Avocado and Pepper Jack
Sea Salt Crusted Hanger Steak with Red Wine Demi-Glaze	Chicken Caesar Salad Wrap
Bourbon Glazed Salmon with Lemon and Garlic Aioli DF GF	Caprese Wrap V
Smoked Pork Tenderloin and Andouille Sausage with Honey Glaze	Assorted Whole Fruit, Pickles and Bagged Chips
Garlic and Parsley Smashed Potatoes V GF	Assorted Cookies, Brownies and Dessert Bars V
Cream Corn V	\$65 Per Guest

Crème Brulee Tarts and Flourless Chocolate Cake Bites V	
\$75 Per Guest	
DRINKS	
Coffee and Hot Tea Service \$2 Per Guest	
Iced Tea \$2 Per Guest	
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Grab 'n Go Lunch	
	ist choose one sandwich option you want to offer your attendees. Ideal for attendees nes served with Sea Salt Kettle Chips, Quinoa and Cucumber Salad, Whole Fruit and a
SANDWICHES	
Turkey Club - Avocado, Swiss, Bacon, Lettuce, Tomato with F	Roasted Garlic Mayonnaise on Multi-Grain Bread
Black Forest Ham and Brie - Roasted Granny Smith Apples, R	Red Onion, Lettuce, Tomatoes, Grain Mustard on Marbled Rye
Roast Beef - Horseradish Mayo, Roasted Onions, Sharp Ched	ldar, Lettuce, Tomato on Focaccia
Pimento "B", L, T - Pimento Cheese, Vegan Bacon, Lettuce, T	omato on Toasted Ciabatta V
\$60 Per Guest	
\$5 Each Additional Sandwich Option - Additional	
Vegetarian Option Available Upon Request	
All prices are subject to applicable service charge and current sales taxM Prior to EventMenu pricing may change based on availability and market	enus valid October 2025 - March 2026Buffet service time for 90 minutesGuarantee Due 7 Days t conditions. V= Vegetarian, GF= Gluten Free, DF= Dairy Free, Vegan
Plated Lunch	
Ideal for a lunch meeting, our composed plated lunches feature C	hef's seasonal specialties including a salad or soup, entrée, and dessert.
STARTER - SELECT ONE	ENTREES - SELECT ONE
Smoked Chicken Tortilla Soup GF	Black Angus Top Sirloin \$72 Per Guest

Crisp Iceberg Lettuce with Chopped Egg, Vine Ripened Tomato, Marinated Onions and Lemon Dijon Vinaigrette DF GF	Red Wine Demi-Glace, Garlic and Herb Fingerling Potatoes, Roasted Brussels
Caesar Salad with Romaine, Shaved Parmesan, Croutons, Tomatoes and Caesar Dressing	Seared Salmon \$70 Per Guest Italian Salsa Verde, Toasted Farro Risotto and Charred Broccolini
Mixed Greens Salad with Pickled Red Onion, Cucumber, Carrot, Tomato and Dark Balsamic Vinaigrette V GF	Lemon and Garlic Roasted Airline Chicken Breast GF \$68 Per Guest Roasted Mushroom Jus, Buttermilk Whipped Potatoes and Roasted Carrots
	Pan Fried Chicken Breast \$68 Per Guest Orzo Mac, Haricot Verts and Chicken Jus
DESSERTS - SELECT ONE	DRINKS
Chocolate Layer Cake with Raspberry Sauce	Coffee and Hot Tea Service \$2 Per Guest
Red Velvet Cake with Chocolate Sauce	Iced Tea \$2 Per Guest
Cinnamon Apple Crumble Tart with Caramel	
New York Cheesecake with Blueberry Sauce	

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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	WARM SELECTIONS
Lemon Zest and Chervil Seared Tuna GF \$9 Per Piece Cucumber and Porcini Dust	Cuban Spring Roll \$9 Per Piece Ham, Pulled Pork, Swiss Cheese and Dill Pickles with 1000 Island Dressing
Chimichurri Roasted Beef Tenderloin Rosti \$9 Per Piece Potato Cake and Horseradish Spread	Lobster Empanada \$9 Per Piece
Mediterranean Antipasto Kabob V GF \$8 Per Piece <i>Mozzarella, Roasted Tomato, Kalamata, Artichoke and Balsamic Glaze</i>	Margarita Flat Bread V \$8 Per Piece Mini Beef Wellington \$9 Per Piece
BBQ Chicken Sushi Roll GF \$9 Per Piece	

Korean BBQ Chicken, Pimento Cheese, Rice, Nori and Roasted Red Peppers with Avocado Cream Shrimp and Lobster Roll \$10 Per Piece Poached Shellfish, Tarragon Aioli, Brioche Roll, Crispy Capers Vietnamese Duck Pancake Cone \$9 Per Piece 5 Spiced Duck Breast, Hoisin Sauce, Cucumber, Red Pepper in a Crepe Cone Vine Ripened Tomato Bruschetta on Focaccia Crostone V \$8 Per Piece	Horseradish Cream Sauce	
	Tandoori Chicken Kabob GF \$9 Per Piece <i>Cucumber Yogurt</i>	
	Candied Apple and Pork Belly Skewers GF \$9 Per Piece <i>Whiskey BBQ Sauce</i>	
	Chickpea Falafel VGN \$8 Per Piece <i>Harissa Spiked Hummus</i>	
	Asparagus and Asiago in Phyllo V \$8 Per Piece	
B, E, L, T's \$9 Per Piece Brioche Toast, Bacon, Hard Cooked Egg, Petite Greens, Vine Ripened Tomato and Garlic Aioli	Bacon Wrapped Scallops DF GF \$10 Per Piece	
	Parmesan Stuffed Artichokes V \$8 Per Guest	
	Wagyu Franks in a Blanket \$9 Per Piece Pale Ale Mustard	

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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.

\$28 Per Guest	
Fresh Baked Bread, Lavosh and Crackers V	\$26 Per Guest
Accompanied by Texas Honey, Candied Pecans, Dried Fruit and House Made Chutney ${f V}$	Lavosh
*Cheese Selection is Subject to Change According to Availability	Homemade Potato Chips, Baguettes, Rosemary Pita Chips and
Brazos Valley Cave Aged White Cheddar, Veldhuizen Bosque Blue and Mixed Milk Gouda V	Southern Pimento Cheese, Hot Bacon Jelly, Warm Crawfish Dip, Warm Spinach and Artichoke Dip V GF
FARMSTEAD CHEESE	SOUTHERN SPREADS

FARMERS MARKET STAND

Seasonal Market Harvest Vegetables, Pumpkin Seeds, Sunflower Seeds and Texas Honey ${\bf V}\,{\bf G}{\bf F}$

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

ANTIPASTI

Assorted Smoked and Cured Meats, Local Cheeses V GF

Marinated Olives, Roasted Tomatoes and Artichoke Hearts VGN

GF

Roasted Garlic Hummus VGN	Spicy Brown Mustard and Pickled Vegetables DF VGN
\$20 Per Guest	Fresh Baked Bread, Lavosh and Crackers
	\$28 Per Guest
BUILD YOUR OWN SALAD	STREET TACOS
Spring Mix and Romaine	Pork Al Pastor, Pollo Asada, Chorizo Tofu (Vegan) and Grilled Shrimp GF
Dried Cranberries, Chopped Bacon, Sunflower Seeds, Black Olives, Hard Boiled Egg, Tomatoes, Cucumbers, Carrots, Cheddar Cheese, Garbanzo Beans, Turkey	Fried Tortilla Chips and Warm Corn Tortillas
Choice of Dressings: Balsamic, Lemon Oregano Vinaigrette and Buttermilk Ranch \$23 Per Guest	Salsa Roja, Salsa Verde, Avocado Cream, Onions, Cilantro, Shaved Cabbage, Vinegar Slaw and Jalapenos
	\$32 Per Guest
SLIDER BAR	TEX MEX TAPAS
Angus Beef (GF), Black Bean (V) and Pulled Pork	Wagyu Meatballs with Guajillo Romesco
Brioche, Whole Wheat and Pretzel Buns White Cheddar Fondue, Sliced Smoked Cheddar, Crispy Onions, Arugula, Avocado Cream, Pea Sprouts, Ketchup, Mustard and Mayonnaise	TX Redfish Ceviche Aguachile with Serrano, Cucumber and Red Onion DF GF
	Chimichurri Roasted Vegetables with Garlic Spread VGN GF
Sweet and Regular Potato Tots	Charred Calamari with Chorizo, Fingerling Potatoes and Chipotle Salsa DF GF
\$32 Per Guest	Rustic Bread with Smoked Eggplant Aioli V
	\$35 Per Guest
NACHO BAR	RAW BAR
Chili con Queso	Oysters
Shredded Brisket GF	Poached Shrimp
Pinto Beans VGN GF	Crab Claws DF GF
Shredded Lettuce, Pico, Pickled Jalapeno, Sour Cream, Guacamole VGN GF	Ahi Tuna Poke DF
Tortilla Chips VGN GF	Sparkling Wine Mignonette, Cocktail Sauce, Remoulade, Tabasco and Lemon Wedges V GF

\$26	Por	Guest
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Market Price

Per Guest

SWEET STATION		
Lemon Cream Tarts		
Chai Spiced Cupcakes		
Chocolate Chip Cookie		
Pumpkin Cheesecake Shooters		
Oreo Mousse Bars		
Apple Walnut Crisps GF		
Regular and Decaffeinated Coffee		
\$28 Per Guest		
	are show-stopping meat with Chef's personally selected sides. All carving stations	
MESQUITE SMOKED PRIME BRISKET GF	uired. Station Attendant Required - \$300 per attendant for up to two hours. SMOKED SEA SALT AND BLACK PEPPER CRUSTED	
Traditional BBQ GF	BEEF TENDERLOIN GF	
Carolina Gold BBQ GF	Creamy Mushroom Sauce, Veal Demi-Glace and Cowboy Butter GF	
Creamy Horseradish Sauce V GF	Serves 20 Guests	
Serves 25 Guests		
\$700 Each		
HERB AND BUTTER TURKEY BREAST GF	PESTO ROASTED SALMON GF	
Cranberry Sauce Marmalade VGN GF	Citrus Beurre Blanc V GF	
Giblet Gravv	Lemons and Olive Tapenade VGN GF	

Serves 20 Guests	Serves 15 Guests
\$400 Each	\$400 Each
HONEY AND BOURBEN GLAZED PIT HAM DF GF Dark Ale Mustard VGN	
Dried Fruit Mostarda VGN GF	
Serves 30 Guests	

\$550 Each

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Dinner Experiences

Curated dinner experiences offering guests a true taste of Texas with local flavors and signature dishes or a fun outdoor poolside experience with grilled favorites. A minimum of 50 guests is required.

TASTE OF TEXAS PACKAGE

Hill Country BBQ

- Garden Greens with Tomatoes, Carrots, Cucumbers, Croutons, Ranch and Balsamic Vinaigrette (V)
- Smoked Beef Brisket with Classic and Carolina BBQ Sauce (GF)
- Mesquite Pulled Pork (GF)
- Jalapenos, Pickles and Red Onions
- Cole Slaw (GF, DF), Ranch-Style Beans (GF, Vegan) and Cornbread Muffins (V)

Rio Grande

- Pork Tamales with Manchego Cheese and Guajillo Sauce
- Smoked Green Chili Chicken Tacos (GF) and Beef Barbacoa Tacos (GF)
- Corn (GF, Vegan) and Flour Tortillas (Vegan)
- Lettuce, Cotija Cheese, Pico, Tomatoes and Smoked Chipotle Salsa (GF, Vegan)

Gulf Coast

- Gulf Shrimp Cocktail with Tito's Vodka Infused Cocktail Sauce, Remoulade and Lemons (GF)
- Blackened TX Red Fish with Roasted Hatch Chili Lemon

POOL BBQ

Garden Greens with Tomatoes, Carrots, Cucumbers, Croutons, Ranch and Balsamic Vinaigrette

Red and Green Cabbage Slaw with Honey and Apple Cider Aioli ${f V}$ ${f GF}$

Loaded Potato Salad with Chopped Egg, Black Pepper Bacon, Scallions, Sour Cream and Cheddar **GF**

Off the Grill

Angus Beef Burgers (GF), Jumbo Beef Hot Dogs, BBQ Glazed Chicken Breast (GF), Vegan Beyond Burgers Brioche Hamburger and Hotdog Buns *Attendant Required*

Cheddar and Swiss Cheese, Lettuce, Tomatoes, Pickles, Onions, Jalapenos, Mustard, Ketchup, BBQ Sauce and Mayonnaise

Triple Chocolate Chunk Cookies and Fruit Salad

\$75 Per Guest

Butter Sauce and Lump Crab Pico (GF)
Big Tex State Fair
Cookies and Cream Donut Holes
Banana Pudding Cream Puffs
Cinnamon and Apple Empanadas

- Maple Bacon Mini Cupcakes
- Cotton Candy Meringue Pops (GF)
- Dark Chocolate Dipped Cheesecake

\$130 Per Guest

All prices are subject to applicable service charge and current sales taxMenus valid October 2025 - March 2026Guarantee 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

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

SOUP OR SALAD- SELECT ONE	ENTREE - SELECT ONE
Baby Kale Salad V GF Pomegranate, Pecorino, Cherry Tomatoes, Orange Segments and Champagne Vinaigrette	Braised Beef Short Rib \$89 Per Guest Natural Jus, Herb and Goat Cheese Polenta, Grilled Broccolini
Wedge GF Scallions, Bacon, Hard Cooked Egg, Tomato and Blue Cheese Dressing	Wild Scottish Salmon \$84 Per Guest Toasted Couscous Risotto, Broccolini, Blistered Tomato Puttanesca
Arugula and Frisee Salad V GF Roasted Beets, TX Pecans, Goat Cheese and Dry Sherry Vinaigrette	Natural Filet Mignon \$100 Per Guest Creamed Spinach, Au Gratin Potatoes and Red Wine Demi Seared Chicken Breast \$80 Per Guest
Garden Greens V GF Cucumber, Feta, Olives, Tomatoes, Pickled Onion and Dijon Mustard Vinaigrette	Herb Chicken Jus, Stone Ground Cheddar and Bacon Grits, Sautéed Green Beans Duet Entree: All-Natural Filet Mignon of Beef and Jumbo Prawns
Classic Lobster Bisque with Brandy and Cream GF Shiner Bock Beer Cheese Soup V	\$110 Per Guest Green Peppercorn Demi and Basil Pesto Beurre Blanc, Buttermilk Whipped Potatoes and Asparagus
Pretzel Bread Croutons and Caramelized Onions	Duet Entree: Flat Iron Steak and Crab Cake \$110 Per Guest Sweet Corn Puree, Roasted Baby Carrots and Red Pepper Sauce

Chickpea Crusted Cauliflower Steak VGN GF Potato and Fennel Puree, Roasted Brussels and Chimichurri	Strawberries and Cream Cake
	Tiramisu with Kahlua Sauce
Vegetable Wellington V	Daniela and Channal and the Daniela and Causa
Roasted Pepper Cream, Herb and Goat Cheese Polenta	Raspberry Cheesecake with Raspberry Sauce
Farro and Wild Mushroom Risotto V	Seasonal Chocolate Tart
DRINKS	OPTIONAL 4TH COURSE AVAILABLE - CONTACT
Iced Tea \$2 Per Guest	EVENT PLANNING MANAGER FOR DETAILS
	\$15 Per Guest
All prices are subject to applicable service charge and current sales taxMenus valid change based on availability and market conditions. V= Vegetarian, GF= Gluten Fr	d October 2025 - March 2026Guarantee Due 7 Days Prior to EventMenu pricing may ee, 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 three different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted

TO CREATE YOUR PERSONAL PREFERENCE MENU

dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 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 APPETIZER- CHOOSE ONE

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

Steak Tartare

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

Dungeness Crab Cocktail DF GF SF

Roasted Red Pepper Puree, Remoulade and Lemon

House Made Gnocchi, Zucchini Puree, Pecorino Cheese V

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

INDIVIDUAL GUESTS' CHOICE ENTREE

Free Range Airline Chicken Breast

Cippolini Onion and Mushroom Hash, Dark Chicken Jus

Pan Seared Seabass **GF**

Shiitake Mushrooms, Miso Lemon Beurre Blanc

Seared Scottish Salmon **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	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	
FAMILY STYLE SIDES - CHOOSE THREE	PLANNER'S CHOICE DESSERT- CHOOSE ONE	
Au Gratin Potatoes	Chocolate Mousse 12 Layer Cake Raspberry Sauce	
Lobster Mac N' Cheese	Seasonal Fruit Tart	
Buttermilk Whipped Potatoes V GF	Pumpkin Crunch Cheesecake CN	
Roasted Brussels Sprouts with Bacon GF Creamed Spinach V Sautéed Spinach V GF	Salted Caramel Sauce	
	NOTE:	
	Minimum of 50 Guests Required.	
Roasted Mushrooms V		
All prices are subject to applicable service charge and current sales taxMenus vachange based on availability and market conditions. V= Vegetarian, GF= Gluten Buffet Dinner	alid October 2025 - March 2026Guarantee Due 7 Days Prior to EventMenu pricing may Free, DF= Dairy Free, Vegan	
	ner buffet. A perfect choice for your evening event for your attendees to select see & Tea Service Groups of less than 20 guests are subject to an additional \$250	
BUILD YOUR OWN DINNER BUFFET	SOUP - CHOOSE ONE	
\$110 Per Guest	Sweet Corn Bisque with Ancho Chili Cream and Toasted Pumpkin Seeds V GF	
	Southwestern Tortilla Soup with Monterey Jack Cheese and Tortilla Strips V GF	
	Asparagus Bisque V GF	

SALAD SELECTION - CHOOSE TWO	ENTREES - CHOOSE THREE Mesquite Smoked Brisket with Crispy Onions and Bourbon BBQ GF			
Seasonal Mixed Greens Salad with Cucumber, Tomato, Carrot, Ranch and Balsamic Vinaigrette V GF				
Southern Style Potato Salad with Hard Cooked Eggs and Black	Top Sirloin with Gnocchi and Red Wine Demi Garlic Sausage with Roasted Peppers and Dark Ale Mustard GF Beer Brined Chicken with Candied Sweet Potatoes and Shiner Bock Jus Pan Seared Chicken with Crispy Prosciutto, Sage and Marsala Glaze Farro and Wild Mushroom Risotto V			
Pepper Bacon 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 Butternut Squash, Pecans, Peppers and Lemon and Brown Butter Vinaigrette V GF				
Roasted Beet and Pear Salad with Goat Cheese, Walnuts and Watercress V GF	Chickpea Dusted Cauliflower Steak with Roasted Brussels and Chimichurri VGN GF			
Poached Shrimp and Orecchiette Pasta Salad with Grilled Fennel,	Roasted Striped Bass with Tomato and Olive Relish GF			
and Lemon Tarragon Vinaigrette DF	Seared Salmon with Crab Pico and Hatch Chili Lime Butter GF			
Tomato Caprese with Balsamic Reduction V GF	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 GF SF \$15 Additional Per Guest			
SIDE DISHES - CHOOSE TWO	DESSERT - CHOOSE TWO			
Applewood Smoked Bacon Mac and Cheese	Cranberry Cheesecake Bars			
Roasted Garlic Mashed Potatoes V GF	Carrot Cake with Cream Cheese Icing CN			
Cavatappi Pasta with Pesto and Parmesan V GF	Spiced Pear Crumble Tartlets			
Roasted Brussels with Chili and Toasted Garlic VGN GF	Sticky Toffee Pudding Bites CN Hot Chocolate Pot De Creme GF			
Corn Elotes with Chili Lime Butter and Queso Fresco V GF				
Creamy Polenta with Smoked Tomatoes V GF	Pumpkin Spiced Cupcakes			
	Holiday Chocolate Cake Squares			

Iced Tea \$2 Per Guest	

All prices are subject to applicable service charge and current sales taxMenus valid October 2025 - March 2026Buffet service time for 90 minutesGuarantee Due 7 Days Prior to EventMenu 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 \$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 April 2025 - September 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	WHITES
Mionetto Avantgarde Prosecco \$60 Bottle	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	REDS				
La Vielle Ferme, Rose \$63 Bottle	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 2025 - September 2025

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!

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

ALCOHOL FREE

Red Sunset | \$15

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

Blue Lagoon | \$15

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 2025 - September 2025

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

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

Each Additional Hour | \$15 Per person

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

HandCrafted Cocktails | \$18

Domestic Beer | \$9

Premium and Imported Beer | \$10

Local and Craft Beers | \$10

Canvas Wines by Michael Mondavi | \$13

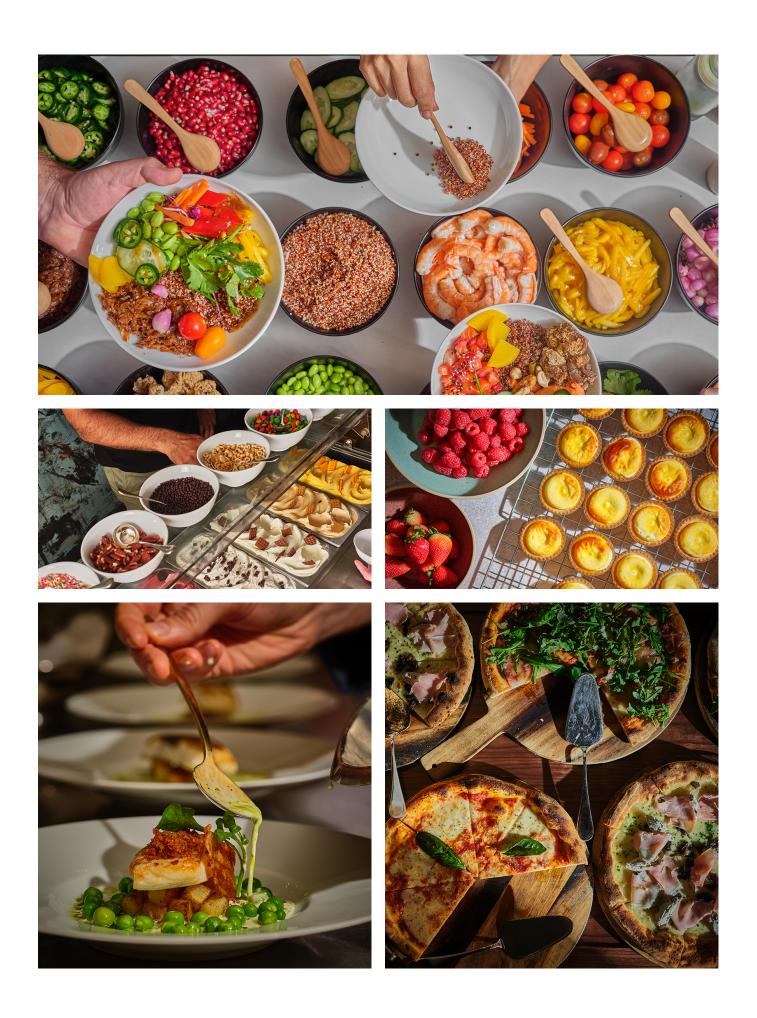
GUEST PAY PER DRINK - SEE EVENT MANAGER FOR PRICING

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

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 taxMenus valid April 2025 - September 2025

Soft Drinks | \$8



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

MEETING & EVENT MENUS HYATT REGENCY DFW