



BREAKFAST OF THE DAY

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

MONDAY

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

Flakey Croissants, Mini-Danish, Fruit Bread

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

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

Chilled Orange Juice and Cranberry Juice

Strawberry Basil Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

WEDNESDAY

Fresh Bananas and Oranges, Cut Seasonal Fruit

Croissants, Apple Cinnamon Coffee Cake, House Banana Bread

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

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

TUESDAY

Fresh Bananas and Pears, Cut Seasonal Fruit

Flakey Croissants, Scones, Muffins

Speckled Quinoa, Citrus Vinaigrette, Dried fruits and Nuts

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

Chilled Orange Juice and Apple Juice

Blueberry Lemon Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 Per Guest

THURSDAY

Fresh Bananas and Peaches, Cut Seasonal Fruit

Croissants, Assorted Kringle, Mini-Danish

Cocoa Banana Overnight Oats, Candied Walnut Crumble, Coconut Milk

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

Orange Juice and Cranberry Juice

Watermelon Mint Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 *Per Guest*

FRIDAY

Fresh Bananas and Plums, Cut Seasonal Fruit

Croissants, House Made Pop Tarts, Chocolate Zucchini Bread

Amaranth, Cinnamon Sugar Roasted Apples

Mini Crustless Quiche, Cheese, Spinach Mushroom, Bacon

Orange Juice and Apple Juice

Honeydew Ginger Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 *Per Guest*

SUNDAY

Fresh Bananas and Cuties, Cut Seasonal Fruit

Croissants, Donuts, Honey Butter Biscuits

Stone Ground Grits, Cinnamon Sugar, Butter, Shredded Cheese

Grilled Asparagus and Goat Cheese Frittata

Orange Juice and Apple Juice

Lemon Lime Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 *Per Guest*

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

ALTERNATIVE BREAKFAST OPTION

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

THE ALL AMERICAN BREAKFAST BUFFET

Whole and Sliced Seasonal Fruit

Orange Juice and Apple Juice

Strawberry Kiwi Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 *Per Guest*

SATURDAY

Fresh Bananas and Grapes, Cut Seasonal Fruit

Croissants, Fruit Turnovers, Cinnamon Rolls

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

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

Orange Juice and Cranberry Juice

Grapefruit and Rosemary Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$22 *Per Guest*

SIGNATURE CONTINENTAL BUFFET

Whole and Sliced Seasonal Fruit

Assortment of Breakfast Pastries

Vanilla Yogurt, House Granola, Fresh Berries

Fluffy Scrambled Eggs

Seasoned Breakfast Potatoes with Caramelized Onions and Fresh Herbs

Pork Sausage

Crisp Bacon

Chilled Orange Juice and Cranberry Juice

Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

\$26 Per Guest

BUILD YOUR OWN PLATED BREAKFAST

CHOOSE 1 FAMILY STYLE BREAKFAST PASTRY:
Assorted Muffins with Butter Assorted Mini-Danish Buttery Croissants

CHOOSE 1 SIDE DISH:
Sliced Seasonal Fruit (Served Family Style) Whole Fruit (Served Family Style) Yogurt Parfaits (Individual)

CHOOSE 1 ENTREE SELECTION:
Soft Scrambled Eggs (DF, NF, GF) Breakfast Strata (NF) Brioche French Toast (NF Vegetarian) Pancakes (NF Vegetarian) Tofu Scramble (vegan/vegetarian)

CHOOSE 1 PROTEIN ACCOMPANIMENT:
Bacon Chicken Sausage Links Pork Sausage Links

CHOOSE 1 STARCH:
Breakfast Potatoes with Caramelized Onions (NF, GF, DF, Vegan) Mini Potato Pancakes (NF, Vegetarian) Cheesy Hash Brown Casserole (GF, NF, Vegetarian)

Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

\$23 Per Guest

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

BREAKFAST ENHANCEMENTS

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

SANDWICHES

Breakfast Sandwiches | \$72 Dozen

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

HOT GRIDDLES

Buttermilk Pancakes | \$6 Per Guest
(Sweet Pancakes, Whipped Butter, Syrup)

Brioche French Toast | \$8 Per Guest
Custard-Soaked Brioche, Berry Compote, Cinnamon Sugar

ADDITIONAL OPTIONS

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

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

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

ATTENDED BREAKFAST ENHANCEMENTS

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

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

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

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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 \$20 per guest. Break packages served for up to 45 minutes.

MONDAY & FRIDAY

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

Coffee, Decaffeinated Coffee & Tazo Tea

\$15 Per Guest

TUESDAY & SATURDAY

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

Individual Assorted Milks

\$15 Per Guest

WEDNESDAY & SUNDAY

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

Iced Coffee

\$15 Per Guest

THURSDAY

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

Power Bites

\$15 Per Guest

AFTERNOON BREAK OF THE DAY

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

MONDAY & FRIDAY: SALTY SWEET BREAK

- Chili Trail Mix
 - Sesame Sticks, Spicy Peanuts, Pepitas, Wasabi Peas, Pretzels (DF, Vegetarian)
 - WI Cranberry Dark and White Chocolate Bark
 - Assorted Symphony Chips
 - Iced Tea
- \$18** Per Guest

WEDNESDAY & SUNDAY: FARMERS BREAK

- Fresh Seasonal Crudite with Assorted Dips
 - Sweet Fruit Salad
 - Lemonade
- \$18** Per Guest

TUESDAY & SATURDAY: FREEZE DRIED BREAK

- Assortment of Freeze-Dried Candies
 - Sliced Fruits
 - Infused water
- \$18** Per Guest

THURSDAY: SWEET TOOTH BREAK

- Assorted Kyri Cookies
 - Assorted Candy Bars
 - Assorted Milks
- \$18** Per Person

A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

- Breakfast Bakeries | \$32 Per Dozen
- Chef’s Choice of Assorted Breakfast Pastries and Bread
- Assorted Bagels | \$39 Per Dozen
- Plain and Strawberry Cream Cheeses
- Kringle | \$36 Per Dozen
- Brownies and Bars | \$36 Per Dozen
- Jumbo Cookies | \$36 Per Dozen

SNACKS

- Assorted Kind Bars | \$5.50 Each
- Assorted Individual Bags Chips | \$3.50 Each
- Assorted Full Size Candy | \$4 Each
- Individual Yogurts | \$3 Each
- Sliced Seasonal Fruit | \$8 Per Guest
- Popcorn | \$5 Per Guest
- Fresh Popped Popcorn with assorted seasonings

A LA CARTE BEVERAGES

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

COFFEE AND TEA

- Hot Tazo Tea | \$63 Per Gallon
- Freshly Brewed Coffee | \$63 Per Gallon
- Regular and Decaffeinated Coffee
- Iced or Sweet Tea | \$40 Per Gallon

STILL WATER & SPARKLING WATER

- Aquafina | \$4.75 Each
- Sparkling Water | \$5.5 Each

SOFT DRINKS

- Pepsi, Diet Pepsi & Starry Soft Drinks | \$4.75 Each
- Coke and Diet Coke | \$5.5 Each

HYDRATION STATION

- Infused Water | \$99 Per 3 Gallons
- Choose 1 option. Cucumber Mint, Blackberry Mint, Blueberry Lemon, Watermelon Basil Citrus,
- Lemonade | \$40 Per Gallon

AND MORE

- Red Bull Sugar Free and Regular | \$7.5 Each
- Lemonade | \$40 Gallon
- Orange, Apple & Cranberry
- Bottled Juices | \$5 Each
- Orange, Apple & Cranberry

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LUNCH OF THE DAY

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

DELI COUNTER – MONDAY

- Lemon Rice with Chicken Soup

TEX-MEX- TUESDAY

- Tortilla Soup

Roast Beef
Smoked Ham
Swiss, Cheddar, Provolone
Grilled Vegetables
Fruit Salad
Pasta Salad
Oven Roasted Turkey
Lettuce, Tomato, Onion, Pickles
Brownies & Blondies
Assorted Artisanal Bread
\$33 Per Guest

ITALIAN BUFFET – WEDNESDAY

Italian Sausage and Kale Soup with Couscous
Tomato Caprese Salad
Field Green Salad
Grape Tomatoes, Cucumbers, Carrot Curls, Herb Vinaigrette
Brown Butter Gnocchi with Roasted Tomatoes and Arugula
Herb Marinated White Fish with Rustic Tomato Sauce
Bistecca Alla Fiorentina
Cannoli
\$33 Per Guest

BBQ BUFFET – FRIDAY

Potato Salad
Iceberg, Bleu Cheese, Tomatoes, Bacon, Crumbles, Croutons with House-made Ranch Dressing
Corn Bread with Honey Butter
Brown Sugar and Bacon Baked Beans
Braised Root beer BBQ Short Ribs
Grilled Johnsonville Brats with Mustard and Sauerkraut

Pico, tortilla strips
Southwest Salad
Crisp Romaine, Blistered Corn, Roasted Bell Peppers, Grape Tomatoes, Black Beans, Chipotle Ranch Dressing
Roasted Vegetables
Squash, Zucchini, Bell Peppers, Corn Seasoned with a Blend of Spices
Borracho Beans
Spanish Rice
Grilled Chicken with Mole
Grilled Carne Asada with Chimichurri
Cinnamon Sugar Churros with Chocolate Fudge Sauce
\$33 Per Guest

COMFORT FOOD – THURSDAY

Chicken Noodle Soup
Chopped Wedge
Iceberg Lettuce, Tomatoes, Bacon, Blue Cheese Crumbles, Ranch Dressing
Buttermilk Biscuits with Honey Butter
Roasted Root Vegetable Medley
Garlic Mashed Potatoes
Slow Cooked Pot Roast
Maple Mustard Salmon
Chef’s Choice Fruit Cobbler
\$33 Per Guest

LIGHT AND HEALTHY: SATURDAY

Hearty Vegetable Soup
Spinach Salad
Baby Spinach, Toasted Almonds, Grape Tomatoes, Chickpeas, Citrus Vinaigrette
Speckled Quinoa Pilaf
Grilled Asparagus
Poached Salmon with Preserved Lemon Relish
Grilled Chicken with Natural Jus

Deconstructed Strawberry Shortcake

Green Chile Creamed Corn

\$33 Per Guest

PACIFIC RIM: SUNDAY

Sweet and Sour Soup

Napa Cabbage Salad with Spicy Peanut Dressing

Vegetable Fried Rice

Stir-Fried Vegetables

Szechuan Chicken

Beef and Broccoli

Sweet Eggrolls

\$33 Per Person

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PLATED LUNCH

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

STARTERS

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

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

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

Roasted Corn Soup
Corn Bread Crouton

Beer Cheese Soup
Pretzel Croutons

Tomato Bisque
Herb Crème Fraiche

ADD ON PLATED DESSERT

Flourless Chocolate Cake | \$5

Lemon Bars

\$33 Per Person

ADD ON BEVERAGE OPTIONS:

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

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

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea | \$1 Per Person

ENTREES

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

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

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

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

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

ADD ON BEVERAGE OPTIONS:

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

Served with Fresh Berries, Whipped Cream

Carrot Cake | \$5
Caramel Sauce

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

Vanilla Cheesecake | \$5
Served with Berry Compote

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

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea or Lemonade | \$1 Per Person

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LUNCH VEGETARIAN

SUNDAY & WEDNESDAY

Pasta Primavera
Pasta, Fresh Vegetables, Herbs, Extra Virgin Olive Oil

MONDAY & THURSDAY

Blackened Tofu, Grits, Grilled Pineapple Chutney

TUESDAY & FRIDAY

Roasted Acorn Squash with Quinoa Salad

SATURDAY

Wild Mushroom Risotto

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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

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

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

WARM SELECTIONS

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

Beef Skewer | \$6 Per Piece

Burrata cheese
Shrimp Cocktail \$5 Per Piece
Spicy Cocktail Sauce, Lemon Zest
Tuna Lollipop \$6 Per Piece
Togarashi, Asian Dipping sauce
Smoked Salmon \$5 Per Piece
Cream Cheese, Rye Toast, Fried Caper
Beef Tartar \$6 Per Piece
Classic Beef Tartar, Cured Egg Yolk, Grilled Bread
Spicy Beef \$6 Per Piece
Spiced Beef Tenderloin, Sweet Onion Marmalade, Brioche toast
BLT \$5 Per Piece
Roasted pork belly, Tomato Jam, Micro Arugula, Toasted Baguette
Olive Tapenade \$5 Per Piece
House Blend of Olives, Roasted Tomatoes, Extra Virgin Olive Oil, Candied Lemon, Herb Focaccia
Crab Salad \$6 Per Piece
Charred Citrus Vinaigrette
Beef Tartar \$5 Per Piece
Arugula Pesto, Goat Cheese, Potato Crisp

Asian Marinade, White Miso Vinaigrette
BBQ Meatballs \$5 Per Piece
House Made BBQ Sauce
Vegetable Spring Roll \$5 Per Piece
Sweet Chili Sauce
Mushroom Arancini \$5 Per Piece
Truffle Aioli
Pigs n Blanket \$5 Per Piece
Pickled Vegetable Curried Yogurt
Falafel \$6 Per Piece
Pickled Vegetable Curried Yogurt
Coconut Shrimp \$6 Per Piece
Spicy Mango Chutney
Beef Satay \$6 Per Piece
Chimichurri
Crab Cake \$6 Per Piece
Mango Aioli, Chili Oil

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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. Presentations are displayed for a maximum of two hours.

CHARCUTERIE BOARD

Chef’s Selection Charcuterie
Chef's Selection of Cured Meats and Sausages Paired with Crusty Bread, Mustards, Pickles
\$18 Per Guest

WISCONSIN CHEESE DISPLAY

Chef’s selection of Artisanal Local Cheese Paired with Dried Fruits, Nuts, Local Honey and Seasonal Jam
\$16 Per Guest

SEASONAL CRUDITE

Farm Fresh Vegetable Selection Served with Buttermilk Dressing
\$12 Per Guest

SLIDERS, PICK 2 OR PICK 3:

Beef
Caramelized Onions, Wisconsin cheddar, brioche
Fried Chicken
Honey mayo, Buttermilk Biscuit
Italian Beef
Giardiniera, Hoagie Roll
Smoked Pork

Apple Butter, House Barbecue, Potato Roll

Black Bean

Chipotle Mustard, Artisan Roll

Falafel

Yogurt, Pita

\$12 *Per Guest*

FLATBREADS, PICK 3:

Pepperoni

Meat Lovers

House Smoked Pork

Buffalo Chicken

Asian

Roasted Vegetable

Margarita

3 Cheese

Caprese

\$18 *Per Guest*

CHEF ATTENDED

Taco Bar | \$22 Per Person

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

Noodle Bar | \$18 Per Person

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

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

*1 Chef per 50 guests

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CARVING STATIONS

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

SMOKED PRIME RIB

Roasted Fingerling Potatoes

Grilled Asparagus

Natural Jus, Horseradish Cream

\$400 *Per 25 Guests*

SMOKED BRISKET SERVES

Roasted Garlic Mashed Potatoes

House BBQ Sauce

Green Chili Creamed Corn

\$375 *Per 30 Guests*

LEG OF LAMB SERVES

Herb Couscous

Haricot Vert

Natural Jus

ROASTED HERB BEEF TENDERLOIN SERVES

Mushroom Risotto

Roasted Baby Carrots

Red Wine Sauce

\$375 Per 25 Guests

MUSTARD CRUSTED PORK LOIN

Creamy Polenta

Rosemary Jus

Roasted Root Vegetables

\$250 Per 25 Guests

\$475 Per 25 Guests

BACON WRAPPED SALMON SIDE

Stone Ground Mustard Cream

Crispy Brussels Sprouts

Lentil Ragout

\$350 Per 25 Person

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PLATED DINNER

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

STARTERS

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

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

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

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

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

Beer Cheese Soup

ENTRÉE OPTIONS

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

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

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

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

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

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

Scallops | \$50 Per Guest

Pretzel Croutons

Carrot Ginger Soup

Toasted Pepitas

DESSERT OPTIONS

Turtle Bundt Cake

Chocolate Sauce, Whipped Cream

Marble Chocolate and Banana Cake

Whipped Cream, fresh berries

Strawberry Short Cake

Strawberry Coulis, Whipped Cream

Key Lime Pie

Toasted Coconut

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

PERSONAL PREFERENCE

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

TO CREATE YOUR PERSONAL PREFERENCE MENU

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

\$85 Per Person

PLANNER'S CHOICE SALAD

Arugula and Red Oak Salad

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

Frisee and Walnut Salad

Fresh Frisée, Baby Spinach, Candied Walnuts, Crumbled Blue Cheese, Crispy Pancetta, Lemon Thyme Vinaigrette

Field Greens Salad

Mix Greens, Roasted Tomatoes, English Cucumbers,

Lemon Risotto, Seasonal Vegetables, Roasted Apple Compote

Smoked Pork Tenderloin | \$44 Per Guest

Grilled Polenta, Seasonal Vegetable, Bourbon Sauce

ADD ON BEVERAGE OPTIONS:

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

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

Coffee and Hot Tea Service | \$2 Per Person

Iced Tea or Lemonade | \$1 Per Person

PLANNER'S CHOICE STARTER

Cream of Mushroom

Truffled Mushrooms

Lobster Bisque

Crème Fraîche

Crab Cake

Roasted Corn Puree, Pickled Vegetable slaw

Mushroom Tart

Herb Crème Fraîche, Arugula Salad

Ravioli

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

INDIVIDUAL GUESTS' CHOICE ENTREE

FILET

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

SEA BASS

Saffron Couscous, Roasted Squash, Preserved Lemon Relish

CHICKEN

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

Watermelon Radish, Shaved Carrot, Balsamic Dressing

LAMB

Marcona Almond Risotto, Grilled Broccolini, Dark Chocolate Sauce

PLANNER'S CHOICE DESSERT

Dark Cherry & Choclate Bread Pudding
Crème Anglaise, Candied Nuts

Panna Cotta
Blueberry Panna Cotta, Lemon Curd, Fresh Berries

Chocolate Pot De Creme
Toasted Marshmallow, Graham Cracker Crumbs

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BUFFET DINNER

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

BBQ BUFFET

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

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

Seasonal Grilled Vegetables

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

Roasted Fingerling Potatoes

Grilled Chicken Breast
Bacon Jam

Smoked Brisket
House BBQ Sauce

Apple Pie
Caramel Sauce

\$45 Per Guest

EUROPEAN BUFFET

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

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

Sauteed Haricot Vert

Lemon Pesto Couscous

Parmesan Risotto

Chicken Marsala
Roasted Mushrooms, Brown Sauce

Grilled London Broil
Grilled Onions and Truffled Mushrooms

Tiramisu
Chocolate Sauce

\$45 Per Guest

AMERICANA

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

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

ADD ON BEVERAGE OPTIONS:

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

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

Coffee and Hot Tea Service | \$2 Per Person

Honey Vinaigrette
Vegetable Succotash
Lima Beans, Corn, Stew Tomatoes, Fresh Herbs
Baked Mac and Cheese
Roasted Garlic Mashed Potatoes
Chicken Fried Chicken
Country Gravy
Roasted NY Strip
Red Wine Sauce
Sweet Potato Maple Cheesecake
Candied Nuts, Whipped Cream
\$45 Per Guest

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

FAMILY STYLE DINNER

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

FAMILY STYLE COLD SIDE OPTIONS:

Select 1 option

House Salad Tossed
Choice of two(2) dressings
Potato Salad
Pasta Salad

FAMILY STYLE HOT SIDE OPTIONS:

Select 2 options

Roasted Garlic Whipped Potato
Herb Roasted Fingerling Potatoes
Ratatouille
Wild Rice Pilaf
Parmesan Risotto
Sauteed Green Beans
Honey Baby Carrots

ENTRÉE OPTIONS

Select (2) two of the following

Grilled Chicken
Herb Marinated with Natural Jus
Braised Beef Tips
Sauteed Mushrooms, Caramelized Onions
Sliced Sirloin
Red Wine Sauce
Salmon

DESSERT OPTIONS

Select 1 option

Carrot Cake
Assorted bars
Fudge Brownies & Blondies
Cheesecake
\$55 Per Guest

Seared Filet with Mustard Cream Sauce
.....
Baked Ziti
Marinara, Ziti, Fresh Herbs, Mozzarella
.....
Pork Loin
Spiced Apple Compote
.....

FAMILY STYLE ADD-ONS:

Preset Salad at Each Place Setting | \$2 Per Person
.....
Additional Entree | \$5 Per Person
.....
Iced Tea or Lemonade | \$1 Per Person
.....
Coffee and Hot Tea Service | \$2 Per Person
.....
Iced Tea, Coffee and Hot Tea Service | \$3 Per Person
.....

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

DINNER VEGETARIAN

SUNDAY & WEDNESDAY

Cauliflower Steak (NF, GF)
Herb Grilled Cauliflower Steak, Tomato Risotto, Balsamic
Reduction, Garlic Oil
.....

MONDAY & THURSDAY

Curried Butternut Squash (Vegan, GF, NF,)
Coconut Red Bean and Rice
.....

TUESDAY & FRIDAY

Potato Gnocchi (NF)
Crisp Gnocchi, Roasted Mushrooms, Tomatoes, Arugula, Brown
Butter
.....

SATURDAY

Roasted Vegetable Strudel (NF)
Rustic Tomato Sauce
.....

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SIGNATURE WINE SERIES

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

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

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

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

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

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

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

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

IMPORTED AND HAND-CRAFTED BEERS

CRAFT HALF BERRELS

Titetown Green 19 IPA | \$600.00

New Glarus Spotted Cow | \$600.00

Blue Moon | \$600.00

Titetown Jonny Blood Red | \$600.00

DOMESTIC HALF BARRELS

Busch Light | \$375.00

Coors Light | \$375.00

Miller Lite | \$375.00

Bud Light | \$375.00

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

BUBBLES, WHITE AND RED WINES

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

WHITES

- Chateau St. Michelle Riesling | \$48 Bottle
- Kendal Jackson Chardonnay | \$68 Bottle
- Kim Crawford Sauvignon Blanc | \$68 Bottle
- Hess Collection Napa Chardonnay | \$75 Bottle

REDS

- Caymus, Caymus Bonanza, Cabernet Sauvignon | \$48 Bottle
- Kaiken Malbec | \$48 Bottle
- Kaiken Malbec | \$59 Bottle
- Joseph Wagner’s Boen Pinot Noir | \$75 Bottle
- DAOU, DAOU, Cabernet Sauvignon | \$80 Bottle
- Decoy Red Blend | \$82 Bottle

SPARKLING / ROSE

- Ruffino Prosecco | \$45 Bottle

SPARKLING

- J Roget Champagne | \$30 Bottle

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

HAND CRAFTED COCKTAILS

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

WI OLD FASHIONED WHISKEY SWEET

- Whiskey, Sierra Mist, Old Fashioned Mix, Bitters, Cherry Garnish
- \$8** Per Drink

WI OLD FASHIONED BRANDY SWEET

- Conciere Brandy, Sierra Mist, Old Fashioned Mix, Bitters, Cherry Garnish
- \$8** Per Drink

SCREWDRIVER

- Smirnoff Vodka & Orange Juice
- \$8** Per Drink

JIM BEAM & GINGER

- Jim Beam & Gingerale
- \$8** Per Drink

MOSCOW MULE

- Tito’s Vodka, Fever Tree Ginger Beer (no copper mug)
- \$10** Per Drink

DARK N STORMY

- Myer’s Dark Rum, Fever Tree Ginger Beer
- \$10** Per Drink

BLOODY MARY

House Vodka, Pickles, Celery, Olives

\$13 Per Drink

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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

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

One Hour | \$12 Per person

Two Hour | \$22 Per person

Three Hour | \$32 Per person

Four Hour | \$42 Per person

PREMIUM BAR

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

One Hour | \$16 Per person

Two Hour | \$28 Per person

Three Hour | \$40 Per person

Four Hour | \$52 Per person

SUPER-PREMIUM BAR

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

One Hour | \$20 Per person

Two Hour | \$34 Per person

Three Hour | \$48 Per person

Four Hour | \$62 Per person

PREMIUM BEER, SELTZER, AND WINE BAR

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

One Hour | \$16 Per person

Two Hour | \$28 Per person

Three Hour | \$40 Per person

Four Hour | \$52 Per person

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$6.5

Premium Cocktails | \$7.5

Super-Premium Cocktails | \$8.5

Domestic Beer | \$6

Premium and Imported Beer | \$7

Local and Craft Beers | \$7

Canvas Wines by Michael Mondavi | \$8

Featured Seasonal, Select & Premium Wines | \$9

Bottled Water | \$4.75

Soft Drinks | \$4.75

GUEST PAY PER DRINK

Signature Cocktails | \$7

Premium Cocktails | \$8

Super-Premium Cocktails | \$9

Domestic Beer | \$6.5

Premium and Imported Beer | \$7.5

Local and Craft Beers | \$7.5

Canvas Wines by Michael Mondavi | \$8.5

Featured Seasonal, Select & Premium Wines | \$9.5

Bottled Water | \$5.25

Soft Drinks | \$5.25

LABOR CHARGES

Bar Set Up Fee | \$150 Per Bar
\$75 Each additional hour

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

ADDITIONAL BEVERAGE ENHANCEMENTS

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

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

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