HYATT REGENCY

HYATT REGENCY GREEN BAY

MEETING & EVENT MENUS



Breakfast of the Day

Hyatt's *Breakfast of the Day* takes the guesswork out of planning. Designed with sustainability in mind, our chef-curated daily menus offer variety and eliminate repeat items, making it an easy and thoughtful choice for your event. Prices apply to the designated day only; alternate day selections are $28 per guest.

MONDAY

Seasonal Whole Fruit

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 & Hot Tea

$24 Per Guest

$28 Per Guest under 25 people

TUESDAY

Seasonal Whole Fruit

Flakey Croissants, Scones, Muffins

Mint Citrus Segmented Fruit Salad with Grapefruit, Lemon, Orange

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 & Hot Tea

$24 Per Guest

$28 Per Guest under 25 people

WEDNESDAY

Seasonal Whole 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

Orange Juice and Cranberry Juice

Lime Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

$24 Per Guest

$28 Per Guest under 25 people

THURSDAY

Seasonal Whole Fruit

Croissants, Pecan and Almond Kringles, Mini-Danish

Fresh Berries, Walnuts, Grapes, Pepitas, Honey and Yogurt
Vegetarian, Gluten-Free

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

Orange Juice and Apple Juice

Strawberry Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

$24 Per Guest

$28 Per Guest under 25 people

FRIDAY

Seasonal Whole Fruit

Croissants, House Made Pop Tarts, Chocolate Zucchini Bread

Steel Cut Oatmeal, Fresh Berries, Brown Sugar, Honey

Mini Crustless Quiche, Cheese, Spinach Mushroom, Bacon

Orange Juice and Apple Juice

Lemon Mint Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

$24 Per Guest

$28 Per Guest under 25 people

SATURDAY

Seasonal Whole Fruit

Croissants, Danishes, Cinnamon Rolls

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

Quinoa, Pepitas, Pecans, Dried Cranberries, Raisins, Fresh Strawberries, and Maple Syrup

Orange Juice and Cranberry Juice

Grapefruit and Rosemary Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

$24 Per Guest

$28 Per Guest under 25 people

SUNDAY

Seasonal Whole Fruit

Croissants, Donuts, Honey Butter Biscuits

Stone Ground Grits, Cinnamon Sugar, Butter, Shredded Cheese

Grilled Asparagus and Feta Cheese Frittata

Orange Juice and Apple Juice

Lemon Lime Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

$24 Per Guest

$28 Per Guest under 25 people

All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2026

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

Assortment of Breakfast Pastries

Greek Vanilla Yogurt, House Granola, Fresh Berries, with Honey

Fluffy Scrambled Eggs

Seasoned Breakfast Potatoes with Caramelized Onions, Peppers, and Fresh Herbs

Pork Sausage

Crisp Bacon

Chilled Orange Juice and Cranberry Juice

Coffee, Decaffeinated Coffee & Herbal Hot Tea

$29 Per Guest

SIGNATURE CONTINENTAL BUFFET

Whole and Sliced Seasonal Fruit

Assortment of Breakfast Pastries

Greek Vanilla Yogurt, House Granola, Fresh Berries with Honey

Chilled Orange and Cranberry Juice

Coffee, Decaffeinated Coffee & Herbal Hot Tea

$22 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) Challah French Toast (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) Cheesy Hash Brown (GF, NF, Vegetarian)

Coffee, Decaffeinated Coffee & Herbal Hot Tea.

$24 Per Guest

Groups Under 20 Guests are Subject to a $10 Per Guest All Prices Subject to 24% Service Charge and 5.5% Sales TaxMenus valid through December 2026.

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

The WI | $84 Dozen
Fried Egg, Sharp Cheddar, Pork Sausage Patty, Sauteed Spinach on Croissant Bun

The Fit & Flakey | $84 Dozen
Fried Egg White, Swiss Cheese, Sauteed Spinach on Croissant Bun

Breakfast Burrito | $84 Dozen
Egg, Cheddar Cheese, Bacon, with Salsa on the side

HOT GRIDDLES

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

Challah French Toast | $8 Per Guest
Custard-Soaked Challah, Berry Compote, Cinnamon Sugar
Served with Butter and Warm Maple Syrup

ADDITIONAL OPTIONS

Steel Cut Oatmeal | $7 Per Guest
Dried Fruit, Honey, Brown Sugar, Syrup

Chia Seed Pudding | $8 Per Guest
Berries, Granola

ATTENDED BREAKFAST ENHANCEMENTS

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

Eggs & Omelets | $15 Per Person
Whole Eggs, Egg whites, Liquid Eggs, Onions, Peppers, Spinach, Mushroom, Ham, Bacon, Sausage, Assorted Cheeses

Avocado Toast | $12 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

Part of Hyatt's Menu of the Day program, our Morning Break simplifies planning while offering a sustainable option, with Chef-curated menus that change daily for variety. Pricing applies to the designated day; if selected on another day, it is $20 per guest, and breaks are served for up to 45 minutes.

MONDAY & FRIDAY

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

TUESDAY & SATURDAY

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

Individual Assorted Milks

Coffee, Decaffeinated Coffee & Hot Tea

$15 Per Guest

$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

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Afternoon Break of the Day

Part of Hyatt's Menu of the Day program, our Afternoon Break is designed to simplify event planning and it's a sustainable choice, too; our Chef curates a different menu each day to ensure variety without repetition. Pricing applies to the designated day, with a rate of $23 per guest if selected on another day, and breaks are served for up to 45 minutes.

MONDAY & FRIDAY: PROTEIN BALL BREAK

Carrot Cake

Chia Seed Chocolate

Coconut Matcha

Assorted Energy Shots

$18 Per Guest

TUESDAY & SATURDAY: MEDITERRANEAN BREAK

Black Bean Hummus

Tzatziki

Roasted Garlic Hummus

Farm Vegetables

Flatbreads

Falafel

$18 Per Guest

WEDNESDAY & SUNDAY: SWEET & SALTY TABLE

Assorted Nuts

Dried Fruit

Assorted Seeds

THURSDAY: TOAST BITES - PICK 2 FLAVORS

Avocado with Everything Bagel Seasoning

Fig and Bleu Cheese with Mirco Basil

Honey Whipped Goat Cheese with Apple and Walnut

Chocolate

$18 Per Guest

Shrimp Rice Toast
Shrimp, Chives, Rice Paper, Tomato, and Sesame Oil

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Breakfast Bakeries | $36 Per Dozen
Chef's Choice of Assorted Breakfast Pastries and Bread

Assorted Bagels | $40 Per Dozen
Plain and Strawberry Cream Cheeses

Kringle | $40 Per Dozen

Brownies and Bars | $37 Per Dozen

Cookies | $37 Per Dozen

Assorted Donuts | $33.00 Per Dozen
Powdered Cake Donuts, Cinnamon Sugared Cake Donuts, Cocoa Powdered Cake Donuts

SNACKS

Assorted Clif Bars | $5.75 Each

Assorted Kashi Bars | $3.75 Each

Assorted Individual Bags Chips | $4 Each

Individual Yogurts | $3 Each

Assorted Full Size Candy | $6 Each

Sliced Seasonal Fruit | $8 Per Guest

Popcorn | $6 Per Guest
Fresh Popped Popcorn with assorted seasonings

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A La Carte Beverages

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

COFFEE AND TEA

Hot Tea | $70 Per Gallon

Freshly Brewed Coffee | $70 Per Gallon
Regular and Decaffeinated Coffee

Iced Tea | $42 Per Gallon
Served with Sugar and Fresh sliced Lemons

Sweet Tea | $42 Per Gallon

STILL WATER & SPARKLING WATER

Hyatt Bottled Water | $5 Each

Sparkling Bottled Water | $6 Each

Served with Fresh sliced Lemons

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Mountain Dew and Diet Mountain Dew | $5 Each

Coke and Diet Coke | $6 Each

HYDRATION STATION

Infused Water | $99 Per 3 Gallons
Choose 1 option. Cucumber Mint, Blackberry Mint, Watermelon Basil Citrus,

Lemonade | $42 Per Gallon

OTHER BEVERAGES

Red Bull, Red Bull Sugar Free and Red Bull Seasonal | $8 Each

Juices | $42 Gallon
Orange, Apple & Cranberry

Bottled Juices | $5 Each
Orange, Apple & Cranberry

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Lunch of the Day

As part of Hyatt's *Menu of the Day* program, our *Lunch of the Day* offers a chef-curated menu designed to provide variety and support sustainable practices. This option simplifies planning while ensuring a fresh and diverse dining experience each day. Pricing applies to the scheduled day only; alternate day selections are $39 per guest.

DELI COUNTER – MONDAY

Lemon Rice with Chicken Soup

Oven Roasted Turkey

Roast Beef

Smoked Ham

Grilled Vegetables

Swiss, Cheddar, Provolone

Fruit Salad

TEX-MEX– TUESDAY

Tortilla Soup
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

Pasta Salad

Lettuce, Tomato, Onion, Pickles

Assorted Artisanal Bread

Brownies and Blondies

$34 Per Guest

$39 Per Guest under 25 people

Spanish Rice

Grilled Chicken with Mole

Grilled Carne Asada with Chimichurri

Cinnamon Sugar Churros with Chocolate Sauce

$34 Per Guest

$39 Per Guest under 25 people

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

$34 Per Guest

$39 Per Guest under 25 people

COMFORT FOOD – THURSDAY

Chicken Noodle Soup

Chopped Wedge
Iceberg Lettuce, Tomatoes, Bacon, Bleu 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

$34 Per Guest

$39 Per Guest under 25 people

BBQ BUFFET – FRIDAY

Iceberg, Bleu Cheese, Tomatoes, Bacon Crumbles, Croutons with House-made Ranch Dressing

Potato Salad

Corn Bread with Honey Butter

Brown Sugar and Bacon Baked Beans

Braised Root Beer BBQ Short Ribs

LIGHT AND HEALTHY: SATURDAY

Hearty Vegetable Soup

Spinach Salad
Baby Spinach, Toasted Almonds, Grape Tomatoes, Chickpeas, Citrus Vinaigrette

Speckled Quinoa Pilaf

Grilled Asparagus

Grilled Johnsonville Brats with Mustard and Sauerkraut

Green Chile Creamed Corn

Deconstructed Strawberry Shortcake

$34 Per Guest

$39 Per Guest under 25 people

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

Coconut Tapioca Pudding with Fresh Berries

$34 Per Person

$39 Per Guest under 25 people

BROWNIES & BLONDIES

Poached Salmon with Preserved Lemon Relish

Grilled Chicken with Natural Jus

Lemon Bars

$34 Per Person

$39 Per Guest under 25 people

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 | $4 Per Person

Coffee and Hot Tea Service | $3 Per Person

Iced Tea | $1 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

ENTREES

Garlic & Ranch Grilled Chicken | $26 Per Person
Grilled Garlic & Ranch Marinated Chicken Breast, Roasted Gold Potatoes, Green Bean Almondine, and Chicken Jus

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

Margarita Chicken | $28 Per Person
Pan Seared Chicken topped with Fresh Mozzarella, Tomatoes, and Basil, Rice Pilaf, and Seasonal Vegetables

Seared Salmon | $32 Per Person
6oz Skin-on Salmon, Wild Rice Pilaf, Whole Grain Mustard Burre Blanc, Seasonal Vegetables

Grilled Flat Iron | $36 Per Person
6oz flat Iron, Roasted Potatoes, Chimichurri, Seasonal Vegetables

Club Steak | $34 Per Person
6oz Sirloin, Whipped Potatoes, Red Wine Sauce. Seasonal Vegetables

ADD ON PLATED DESSERT

Flourless Chocolate Cake | $5
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

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 | $4 Per Person

Coffee and Hot Tea Service | $3 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

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, 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

Beat Tartar | $5 Per Piece
Arugula Pesto, Goat Cheese, Potato Crisp

WARM SELECTIONS

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

Beef Skewer | $6 Per Piece
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

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

Pigs n Blanket | $5 Per Piece
Stone Ground Mustard

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

$19 Per Guest

WISCONSIN CHEESE DISPLAY

Chef's Selection of Artisanal Local Cheese Paired with Assorted Crackers, Dried Fruits, Nuts, Local Honey and Seasonal Jam

$17 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

$14 Per Guest

FLATBREADS, PICK 3:

Pepperoni

Meat Lovers

House Smoked Pork

Buffalo Chicken

Asian

Roasted Vegetable

CHEF ATTENDED

Taco Bar | $23 Per Person
Corn & Flour Tortillas Kind of Meat: Carne Asada, Grilled Chicken, Blackened Tofu Additions: Cheddar Cheese, Sour Cream, Cotija, Salsa, Lettuce, Lime, Cilantro

Attendant Fee | $150 Chef Per (2) Hours
*1 Chef per 50 guests

Margarita

3 Cheese

Caprese

$18 Per Guest

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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. Stations are displayed for a maximum of two hours.

SMOKED PRIME RIB

Roasted Fingerling Potatoes

Grilled Asparagus

Natural Jus, Horseradish Cream

Chef Attendant | $150.00 Attendant per (2) Hours
*1 Attendant per 50 guests

$400 Per 25 Guests

SMOKED BRISKET

Roasted Garlic Mashed Potatoes

House BBQ Sauce

Green Chili Creamed Corn

Chef Attendant | $150.00 Attendant per (2) Hours
*1 Attendant per 50 guests

$375 Per 30 Guests

LEG OF LAMB

Herb Couscous

Haricot Vert

Natural Jus

Chef Attendant | $150.00 Attendant per (2) Hours
*1 Attendant per 50 guests

$375 Per 25 Guests

ROASTED HERB BEEF TENDERLOIN

Mushroom Risotto

Roasted Baby Carrots

Red Wine Sauce

Chef Attendant | $150.00 Attendant per (2) Hours
*1 Attendant per 50 guests

$475 Per 25 Guests

MUSTARD CRUSTED PORK LOIN

Creamy Polenta

BACON WRAPPED SALMON SIDE

Lentil Ragout

Rosemary Jus

Roasted Root Vegetables

Chef Attendant | $150.00 Attendant per (2) Hours
*1 Attendant per 50 guests

$250 *Per 25 Guests*

Stone Ground Mustard Cream

Crispy Brussels Sprouts

Chef Attendant | $150.00 Attendant per (2) Hours
*1 Attendant per 50 guests

$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 Breads and 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
Pretzel Croutons

Carrot Ginger Soup
Toasted Pepitas

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
Lemon Risotto, Seasonal Vegetables, Roasted Apple Compote

Smoked Pork Tenderloin | $44 Per Guest
Grilled Polenta, Seasonal Vegetable, Bourbon Sauce

DESSERT OPTIONS

Turtle Bundt Cake
Chocolate Sauce, Whipped Cream

Marble Chocolate and Banana Cake
Whipped Cream, fresh berries

Key Lime Pie
Toasted Coconut

Strawberry Tort Cake
Served with Wild Berry Glaze

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

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by an artisanal dessert. 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 will be Provided for Your Guest

3. Specially Trained Servers will take Your Guests' Orders as They are Seated.

$87 Per Person

PLANNER'S CHOICE STARTER

Cream of Mushroom
Truffled Mushrooms

Lobster Bisque
Creme Fraiche

Crab Cake
Roasted Corn Puree, Pickled Vegetable slaw

Mushroom Tart
Herb Crème Fraiche, Arugula Salad

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

PLANNER'S CHOICE SALAD

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

Frisée and Walnut Salad

INDIVIDUAL GUESTS' CHOICE ENTREE

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

SEA BASS

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

Field Greens Salad
Mix Greens, Roasted Tomatoes, English Cucumbers, Watermelon Radish, Shaved Carrot, Balsamic Dressing

Saffron Couscous, Roasted Squash, Preserved Lemon Relish

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

LAMB
Marcona Almond Risotto, Grilled Broccolini, Dark Chocolate Sauce

PLANNER'S CHOICE DESSERT

Dark Cherry & Chocolate Bread Pudding
Crème Anglaise, Candied Nuts

Panna Cotta
Blueberry Panna Cotta, Lemon Curd, Fresh Berries

Chocolate Pot De Crème
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

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

Smoked Brisket
House BBQ Sauce

Apple Pie
Caramel Sauce

$49 Per Guest

Grilled London Broil
Grilled Onions and Truffled Mushrooms

Tiramisu
Chocolate Sauce

$49 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, Honey Vinaigrette

Grilled Zucchini, Yellow Squash, Asparagus, Roma Tomatoes
Tossed in Garlic Olive Oil and 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

$49 Per Guest

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 | $4 Per Person

Coffee and Hot Tea Service | $3 Per Person

Iced Tea or Lemonade | $1 Per Person

All Prices Subject to 24% 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. All dinners include an Assortment of Breads and Water Service.

FAMILY STYLE COLD SIDE OPTIONS:

Select 1 option

FAMILY STYLE HOT SIDE OPTIONS:

Select 2 options

House Salad Tossed
Choice of Two (2) Dressings

Potato Salad

Pasta Salad

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
Seared Filet with Mustard Cream Sauce

Baked Ziti
Marinara, Ziti, Fresh Herbs, Mozzarella

Pork Loin
Spiced Apple Compote

DESSERT OPTIONS

Select (1) one option

Carrot Cake

Assorted Bars

Fudge Brownies & Blondies

Cheesecake

$58 Per Guest

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 | $3 Per Person

Iced Tea, Coffee and Hot Tea Service | $4 Per Person

Groups Under 20 Guests are Subject to a $10 Per Guest All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2025

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

All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2026

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

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

Allegro Moscato | $38 Bottle
Fresh and fragrant with orange blossom, apricot, and peach aromas.

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 24% Service Charge and 5.5% Sales Tax Menus valid through December 2026

Imported and Hand-Crafted Beers

CRAFT HALF BARRELS

New Glarus Spotted Cow

Titletown 400 Honey Ale

Stillmank Guava IPA

Modelo

$600 Keg

DOMESTIC HALF BARRELS

Busch Light

Coors Light

Miller Lite

Bud Light

$400 Keg

NON-ALCOHOLIC BARRELS

Sprecher's Root Beer

Point Root Beer

1919 Root Beer

$400 Keg

All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2026

White, Red and Bubbles

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

Kendall-Jackson Vintner’s Reserve Chardonnay, California | $42 Bottle

Louis Latour Grand Ardeche Chardonnay, France | $83 Bottle

Hess Collection Chardonnay, California | $80 Bottle

REDS

Banshee Cabernet Sauvignon, California | $83 Bottle

Daou Cabernet Sauvignon, California | $88 Bottle

Vina Concha y Toro Malbec, Chile | $42 Bottle

Banfi Le Rime Pinot Grigio, Italy | $52 Bottle

Terlato Vineyards Pinot Grigio, Italy | $67 Bottle

Chateau Ste. Michelle Riesling, Washington | $40 Bottle

Raimunt Prum Essence Riesling, Germany | $72 Bottle

Squealing Pig Sauvignon Blanc, New Zealand | $65 Bottle

Craggy Range Te Muna Sauvignon Blanc, New Zealand | $83 Bottle

Bodegas Caro 'Aruma' Malbec, Argentina | $84 Bottle

Portlandia Pinot Noir, Oregon | $65 Bottle

Outlier Wine Company Pinot Noir, California | $70 Bottle

Quilt Threadcount Red Blend, California | $80 Bottle

Charles Woodson Intercept Red Blend, California | $85 Bottle

BUBBLY

Moet & Chandon Reserve Imperial Champagne, France | $176 Bottle

Piper-Heidsieck 1785 Champagne, France | $147 Bottle

Mionetto "Avantgarde Collection" Prosecco, Italy | $50 Bottle

Giuliana Prosecco, Italy | $72 Bottle

La Vieille Ferme Rose, France | $38 Bottle

Avaline Rose, France | $72 Bottle

NON-ALCOHOLIC

Maschio Zero White Sparkling, Italy | $55 Bottle

All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2026

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!

HAND CRAFTED COCKTAILS

Berry Me In Bubbles | $10
Ketel One, St. Germain, Simple Syrup, Lemonade, Sparkling Wine, Strawberries

Peach Tea | $9
Vodka, Gin, Rum, Tequila, Triple Sec, Peach Schnapps, Lime Juice, Lemon Juice, Pepsi

Gin Refresher | $11

NON-ALCOHOLIC COCKTAILS

Strawberry Basil Lemonade | $7
REAL Strawberry, Lemonade, Basil

Blueberry Mint Lemonade | $7
REAL Blueberry, Lemonade, Mint

Orange Ginger Fizz | $6
Orange Juice, Ginger Beer, Sparkling Water

Hendrick's Gin, St. Germain, Mint, Cucumber, Lime, Tonic

Redbull Sunrise | $13
El Tequileno Blanco, Lime Juice, REAL Passionfruit, Watermelon
Redbull

Strawberry Basil Smash | $12
Titos, Basil, REAL Strawberry, Lemonade

BATCH COCKTAILS

Berry Me In Bubbles | $200 Per 3 Gallons
Ketel One Vodka, St-Germain, Simple Syrup, Lemonade, Sparkling Wine, Strawberries

Red Sangria | $250 Per 3 Gallons
Canvas Pinot Noir, Conciere Brandy, Simple Syrup, Orange Juice, Pomegranate Juice, Club Soda

Peach Sangria | $240 Per 3 Gallons
Canvas Pinot Grigio, Peachtree Schnapps, Lemonade, Simple Syrup

Strawberry Basil Smash | $290 Per 3 Gallons
Tito's Vodka, Basil, REAL Strawberry, Lemonade

Wisconsin Old Fashioned | $280 Per 3 Gallons
Whiskey or Brandy, Sweet or Sour

All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2026

Bar Experience

Elevate your cocktail hour with an interactive bar experience. From Wisconsin Old Fashioneds to Margaritas, Bloody Marys, and cocktails from around the world, our stations combine premium spirits, fresh ingredients, and a touch of fun.

WISCONSIN SUPPER CLUB EXPERIENCE

Old Fashioned Station

$20 Per Person

MARGARITA EXPERIENCE

Red Bull, Orange Juice, Pineapple Juice, Lemon Juice, & Ginger Beer, garnished with a Lemon

$22 Per Person

BLOODY MARY EXPERIENCE

Vodka, Bloody Mary mix, Garnish Station (Cheese Cubes, Sausage Sticks, Celery, Filthy Blue Cheese Olives, Mushrooms, Green Olives, Lemons, Limes), Seasoning Station (Hot Sauce,

AROUND THE WORLD COCKTAIL EXPERIENCE

Guests 'travel' through mini cocktails
Examples: Italy – Spritz, Mexico – Margarita, Wisconsin – Old Fashioned, Caribbean – Rum Punch

Worcestershire, Citrus options, Salt, Pepper, Old Bay, Celery Salt, Tajin

$22 Per Person

$25 Per Person

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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/Craft Beer, Wine, Soft Drinks, Juices, Mixers, Bottled Water, and Garnishes.

SIGNATURE BAR

Conciere Brand (Vodka, Gin, Rum, Silver Tequila, Brandy, Bourbon, Whiskey, Scotch, & Triple Sec) DeKuyper Peachtree Schnapps

One Hour | $15 Per person

Two Hours | $25 Per person

Three Hours | $34 Per person

Four Hours | $42 Per person

PREMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, El Tequileno Blanco Tequila, Four Roses 80 Proof Bourbon, Jameson Irish Whiskey, Dewar's White Label Scotch, Korbel Brandy, Conciere Triple Sec, DeKuyper Peachtree Schnapps

One Hour | $18 Per person

Two Hour | $30 Per person

Three Hour | $42 Per person

Four Hour | $54 Per person

WISCONSIN BAR

Tito's Handmade Vodka, Tanqueray Gin, Malibu Rum, Captain Morgan Spiced Rum, Bacardi Superior Rum, El Tequileno Blanco Tequila, Korbel Brandy, Jack Daniel's Old No. 7 Whiskey, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's White Label Scotch, Conciere Triple Sec, DeKuyper Peachtree Schnapps

One Hour | $20 Per Person

Two Hours | $32 Per Person

Three Hours | $44 Per Person

Four Hours | $56 Per Person

LUXURY BAR

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Planteray Original Dark Rum, Patron Silver Tequila, Del Maguey Vida Clasico Mezcal, Maker's Mark Bourbon, Jameson Irish

BEER, SELTZER, AND WINE BAR

Domestic, Imported/Craft Beers, Hard Seltzers, Signature Wine Series, Soft Drinks and Still/Sparkling Waters

Whiskey, Johnnie Walker Black Scotch, Jack Daniel's Old No. 7 Whiskey, Crown Royal Canadian Whisky, Korbel Brandy, Conciere Triple Sec, DeKuyper Peachtree Schnapps

One Hour | $24 Per person

Two Hour | $36 Per person

Three Hour | $48 Per person

Four Hour | $60 Per person

One Hour | $18 Per person

Two Hour | $30 Per person

Three Hour | $42 Per person

Four Hour | $54 Per person

BEVERAGE OPTIONS

Soft Drinks
Pepsi, Diet Pepsi, Starry, Mountain Dew, Diet Mountain Dew
*Coke products available at an additional cost

Garnishes
Maraschino Cherries, Green Olives, Oranges, Lemons, Limes

Mixers
Club Soda, Ginger Ale, Sour Mix, Fever Tree Tonic Water, Fever Tree Ginger Beer, Lemonade, Regular Red Bull, Sugar Free Red Bull, Seasonal Red Bull, Zing Zang Bloody Mary Mix, Finest Call Grenadine, Seasonal REAL Purees, Filthy Margarita Mix

Juices
Cranberry Juice, Orange Juice, Pineapple Juice

Domestic Beer
Busch Light, Michelob Ultra, Miller Lite, Coors Light

Premium, Imported and Craft Beer
New Glarus Spotted Cow, Modelo, Sam Adams Boston Lager, Heineken, Rotating Local IPA

Non-Alcoholic Beer
Athletic Brewing Variety, Heineken 0.0

Seltzer
High Noon Vodka Seltzers Variety, White Claw Hard Seltzers Variety

Wine
Allegro Moscato, Canvas Pinot Grigio, Veneto, Italy, Canvas Chardonnay, California, Canvas Pinot Noir, California, .Canvas Cabernet Sauvignon, California, Canvas Brut, Blanc Da Blancs, Italy

HOSTED SPONSORED BAR - PER DRINK

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

Signature Cocktails | $7

Premium Cocktails | $8

Wisconsin Cocktails | $8

Luxury Cocktails | $9

Domestic Beer | $6

Premium, Imported and Craft Beer | $7

Signature Wines | $8.5

Featured Seasonal, Select & Premium Wines | $9.5
Available by special request *Please note that a minimum of two (2) weeks' notice is required to accommodate these selections*

Bottled Water | $5

Sparkling Bottled Water | $6

Pepsi Products | $5

Coke Products | $6
Available upon request

GUESTS PAY PER DRINK BARS

Signature Cocktails | $7.50

Premium Cocktails | $8.50

Wisconsin Cocktails | $8.50

Luxury Cocktails | $9.50

Domestic Beer | $6.5

Premium, Imported and Craft Beer | $7.5

Signature Wine | $9

Featured Seasonal, Select & Premium Wines | $10

Bottled Water | $5

Sparkling Bottled Water | $6.25

Pepsi Products | $5.25

Coke Products (available upon request) | $6.25

LABOR CHARGES

Bar Set Up Fee | $150 Per Bar
Hyatt Staffs 1 Bartender per 100 guests Additional bartender - $75 Per Extra Bartender per 100 Guests

Bar Set Up Fee under 50 Guests | $300 Per Bar

Cocktail Servers/Tray Passers | $75
Each Up to Two Hours

ADDITIONAL BEVERAGE ENHANCEMENTS

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

Tableside Wine Service During Dinner | $10 Per Glass
1 Glass per Guest Max - Includes Service and Signature Wine Series

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