



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

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

Flakey Croissants, Mini-Danish, Fruit Bread **V**

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

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

Chilled Orange Juice and Cranberry Juice

Strawberry Basil Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

**\$23** *Per Guest*

**\$28** *Per Guest under 25 people*

## WEDNESDAY

Fresh Bananas and Oranges, Cut Seasonal Fruit **DF GF**

Croissants, Apple Cinnamon Coffee Cake, House Banana Bread

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

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

Orange Juice and Cranberry Juice

Watermelon Mint Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

**\$23** *Per Guest*

**\$28** *Per Guest under 25 people*

## TUESDAY

Fresh Bananas and Pears, Cut Seasonal Fruit **DF GF**

Flakey Croissants, Scones, Muffins **V**

Speckled Quinoa, Citrus Vinaigrette, Dried fruits and Nuts **DF GF**

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

**\$23** *Per Guest*

**\$28** *Per Guest under 25 people*

## THURSDAY

Fresh Bananas and Peaches, Cut Seasonal Fruit **DF GF**

Croissants, Assorted Kringle, Mini-Danish

Cocoa Banana Overnight Oats, Candied Walnut Crumble, Coconut Milk **V GF**

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

Orange Juice and Apple Juice

Strawberry Kiwi Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

**\$23** *Per Guest*

**\$28** *Per Guest under 25 people*

FRIDAY

- Fresh Bananas and Plums, Cut Seasonal Fruit **DF GF**
- Croissants, House Made Pop Tarts, Chocolate Zucchini Bread **V**
- Steel Cut Oatmeal, Banana Bread Croutons, Brown Sugar, Honey **V**
- Mini Crustless Quiche, Cheese, Spinach Mushroom, Bacon
- Orange Juice and Apple Juice
- Honeydew Ginger Infused Water
- Coffee, Decaffeinated Coffee & Tazo Tea

\$23 Per Guest

\$28 Per Guest under 25 people

SATURDAY

- Fresh Bananas and Grapes, Cut Seasonal Fruit **DF GF**
- Croissants, Fruit Turnovers, Cinnamon Rolls **V**
- Breakfast Burrito, Soft Scrambled Eggs, Shredded Cheese, Spicy Sausage, Served with Salsa
- Banana Farro Porridge, Roasted Fruit, Toasted Almonds, Maple Syrup **V**
- Orange Juice and Cranberry Juice
- Grapefruit and Rosemary Infused Water
- Coffee, Decaffeinated Coffee & Tazo Tea

\$23 Per Guest

\$28 Per Guest under 25 people

SUNDAY

- Fresh Bananas and Cuties, Cut Seasonal Fruit **DF GF**
- Croissants, Donuts, Honey Butter Biscuits **V**
- Stone Ground Grits, Cinnamon Sugar, Butter, Shredded Cheese **V GF**
- Grilled Asparagus and Goat Cheese Frittata **V GF**
- Orange Juice and Apple Juice
- Lemon Lime Infused Water
- Coffee, Decaffeinated Coffee & Tazo Tea

\$23 Per Guest

\$28 Per Guest under 25 people

All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2025

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 **DF GF**

Assortment of Breakfast Pastries

Vanilla Yogurt, House Granola, Fresh Berries **V GF**

Fluffy Scrambled Eggs **DF GF**

Seasoned Breakfast Potatoes with Caramelized Onions, Peppers, and Fresh Herbs **DF V GF**

Pork Sausage **DF GF**

Crisp Bacon **DF GF**

Chilled Orange Juice and Cranberry Juice

Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

**\$27** *Per Guest*

SIGNATURE CONTINENTAL BUFFET

Whole and Sliced Seasonal Fruit **DF GF**

Assortment of Breakfast Pastries **V**

Vanilla Yogurt, House Granola, Fresh Berries **V GF**

Chilled Orange and Cranberry Juice

Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

**\$20** *Per Guest*

BUILD YOUR OWN PLATED BREAKFAST

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

CHOOSE 1 SIDE DISH: **VGN V GF**  
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: **GF**  
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.

**\$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 2025.

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 | \$74 Dozen  
Fried Egg, Sharp Cheddar, Pork Sausage, Sauteed Spinach on Croissant Bun

HOT GRIDDLES

Buttermilk Pancakes **V** | \$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 **DF V GF** | \$6 Per Guest  
Dried Fruit, Honey, Brown Sugar, Syrup  
Overnight Oats **DF GF V** | \$72 Per Dozen  
Rolled Oats, Chia Seeds, Oat Milk, Fruit Compote, Fresh Mint

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 | \$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 **V**  
Chocolate Peanut Butter Coco Puffs, Rice Krispies, Fruit Loop Bars  
Coffee, Decaffeinated Coffee & Tazo Tea  
\$15 Per Guest

TUESDAY & SATURDAY

Doughnut Break **V**  
Coco Dusted, Powder Sugar, Cinnamon Sugar Donut Holes  
Individual Assorted Milks  
\$15 Per Guest

WEDNESDAY & SUNDAY

Wisconsin Break **V**  
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 **V**  
.....  
**\$15** *Per Guest*

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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 **DF V**  
Sesame Sticks, Spicy Peanuts, Pepitas, Wasabi Peas, Pretzels (DF, Vegetarian)  
.....  
WI Cranberry Dark and White Chocolate Bark **V**  
.....  
Iced Tea  
.....  
Assorted Bags of Miss Vickie's Chips **DF V**  
.....  
**\$18** *Per Guest*

TUESDAY & SATURDAY: FREEZE DRIED BREAK

Assortment of Freeze-Dried Candies **V**  
.....  
Sliced Fruits **DF VGN GF**  
.....  
Infused water  
.....  
**\$18** *Per Guest*

WEDNESDAY & SUNDAY: FARMERS BREAK

Fresh Seasonal Crudit  with Assorted Dips **V GF**  
.....  
Sweet Fruit Salad **DF VGN GF**  
.....  
Lemonade  
.....  
**\$18** *Per Guest*

THURSDAY: SWEET TOOTH BREAK

Assorted Candy Bars **V**  
.....  
Assorted Jumbo Cookies **V**  
.....  
Assorted Individual Milks **V**  
.....  
**\$18** *Per Person*

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# A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

## BAKERY

- Breakfast Bakeries **V** | \$32 Per Dozen
- Chef's Choice of Assorted Breakfast Pastries and Bread
- Assorted Bagels **V** | \$39 Per Dozen
- Plain and Strawberry Cream Cheeses
- Kringle **V** | \$38 Per Dozen
- Brownies and Bars **V** | \$37 Per Dozen
- Jumbo Cookies **V** | \$37 Per Dozen

## SNACKS

- Assorted Kind Bars **V** | \$5.75 Each
- Assorted Kashi Bars **V** | \$3.75 Each
- Assorted Individual Bags Chips | \$3.50 Each
- Individual Yogurts | \$3 Each
- Assorted Full Size Candy **V** | \$4 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 Tazo Tea | \$66 Per Gallon
- Freshly Brewed Coffee | \$66 Per Gallon
- Regular and Decaffeinated Coffee
- Iced or Sweet Tea | \$40 Per Gallon

## STILL WATER & SPARKLING WATER

- Aquafina | \$5 Each
- Sparkling Water | \$6 Each

## SOFT DRINKS

- Pepsi, Diet Pepsi & Starry Soft Drinks | \$5 Each
- Coke and Diet Coke | \$6 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 | \$8 Each

Lemonade | \$40 Gallon  
Orange, Apple & Cranberry

Bottled Juices | \$5 Each  
Orange, Apple & Cranberry

Assorted Bubbl'r | \$8 Each

Assorted Celsius | \$8 Each

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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 **DF**

Oven Roasted Turkey **DF GF**

Roast Beef **DF GF**

Smoked Ham **DF GF**

Grilled Vegetables **DF VGN GF**

Swiss, Cheddar, Provolone **GF**

Fruit Salad **VGN GF**

Pasta Salad **V**

Lettuce, Tomato, Onion, Pickles **DF VGN GF**

Assorted Artisanal Bread **V**

Brownies and Blondies **V**

**\$34** *Per Guest*

**\$39** *Per Guest under 25 people*

### TEX-MEX – TUESDAY

Tortilla Soup **DF V GF**

Pico, tortilla strips

Southwest Salad **V GF**

Crisp Romaine, Blistered Corn, Roasted Bell Peppers, Grape

Tomatoes, Black Beans, Chipotle Ranch Dressing

Roasted Vegetables **DF VGN GF**

Squash, Zucchini, Bell Peppers, Corn Seasoned with a Blend of

Spices

Borracho Beans **DF GF**

Spanish Rice **DF V GF**

Grilled Chicken with Mole **GF**

Grilled Carne Asada with Chimichurri **DF GF**

Cinnamon Sugar Churros with Chocolate Fudge Sauce **V**

**\$34** *Per Guest*

**\$39** *Per Guest under 25 people*



ITALIAN BUFFET – WEDNESDAY

- Italian Sausage and Kale Soup with Couscous **DF**
- Tomato Caprese Salad **V GF**
- Field Green Salad **DF V GF**
- Grape Tomatoes, Cucumbers, Carrot Curls, Herb Vinaigrette
- Brown Butter Gnocchi with Roasted Tomatoes and Arugula **V**
- Herb Marinated White Fish with Rustic Tomato Sauce **DF GF**
- Bistecca Alla Fiorentina **DF GF**
- Cannoli **V**

~~\$34~~ Per Guest

~~\$39~~ Per Guest under 25 people

BBQ BUFFET – FRIDAY

- Iceberg, Bleu Cheese, Tomatoes, Bacon Crumbles, Croutons with House-made Ranch Dressing **GF V**
- Potato Salad **GF V**
- Corn Bread with Honey Butter **V**
- Brown Sugar and Bacon Baked Beans **DF VGN GF**
- Braised Root Beer BBQ Short Ribs **GF**
- Grilled Johnsonville Brats with Mustard and Sauerkraut **DF**
- Green Chile Creamed Corn **V GF**
- Deconstructed Strawberry Shortcake **V GF**

~~\$34~~ Per Guest

~~\$39~~ Per Guest under 25 people

PACIFIC RIM: SUNDAY

COMFORT FOOD – THURSDAY

- Chicken Noodle Soup **DF**
- Chopped Wedge **GF V**
- Iceberg Lettuce, Tomatoes, Bacon, Bleu Cheese Crumbles, Ranch Dressing
- Buttermilk Biscuits with Honey Butter **V**
- Roasted Root Vegetable Medley **DF VGN GF**
- Garlic Mashed Potatoes **V GF**
- Slow Cooked Pot Roast **GF**
- Maple Mustard Salmon **GF**
- Chef’s Choice Fruit Cobbler **V**

~~\$34~~ Per Guest

~~\$39~~ Per Guest under 25 people

LIGHT AND HEALTHY: SATURDAY

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

~~\$34~~ Per Person

~~\$39~~ Per Guest under 25 people

ADD ON BEVERAGE OPTIONS:

Water service included with meal. Select additional options

- Sweet and Sour Soup **DF**
- Napa Cabbage Salad with Spicy Peanut Dressing **DF**
- Vegetable Fried Rice **DF**
- Stir-Fried Vegetables **DF V**
- Szechuan Chicken
- Beef and Broccoli **GF**
- Sweet Eggrolls **V**

**\$34** *Per Person*

**\$39** *Per Guest under 25 people*

BROWNIES & BLONDIES **V**

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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 **DF V GF**
- Grape Tomatoes, Carrot Curls, Sliced Cucumber with Balsamic Vinaigrette
- Caesar Salad **V GF**
- Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing
- Greek Salad **V GF**
- Crisp Romaine, Grape Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, with Red Wine Vinaigrette
- Roasted Corn Soup **V**
- Corn Bread Crouton
- Beer Cheese Soup

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

ENTREES

- Garlic & Ranch Grilled Chicken **GF** | \$26 Per Person
- Grilled Garlic & Ranch Marinated Chicken Breast, Roasted Gold Potatoes, Green Bean Almondine, and Chicken Jus
- Margarita Chicken **GF** | \$28 Per Person
- Pan Seared Chicken topped with Fresh Mozzarella, Tomatoes, and Basil, Rice Pilaf, and Seasonal Vegetables
- Seared Salmon **GF** | \$32 Per Person
- 6oz Skin-on Salmon, Wild Rice Pilaf, Whole Grain Mustard Burre Blanc, Seasonal Vegetables
- Grilled Flat Iron **DF GF** | \$36 Per Person
- 6oz flat Iron, Roasted Potatoes, Chimichurri, Seasonal Vegetables
- Club Steak **GF** | \$34 Per Person

Pretzel Croutons  
.....  
Tomato Bisque **V GF**  
Herb Crème Fraiche  
.....

ADD ON PLATED DESSERT

Flourless Chocolate Cake **V GF** | \$5  
Served with Fresh Berries, Whipped Cream  
.....  
Carrot Cake **V** | \$5  
Caramel Sauce  
.....  
Turtle Bundt Cake **V** | \$5  
Chocolate Sauce, Whipped Cream  
.....  
Vanilla Cheesecake **V** | \$5  
Served with Berry Compote  
.....

All Prices Subject to 24% Service Charge and 5.5% Sales Tax

Lunch Vegetarian

SUNDAY & WEDNESDAY

Pasta Primavera **DF V**  
Pasta, Fresh Vegetables, Herbs, Extra Virgin Olive Oil  
.....

TUESDAY & FRIDAY

Roasted Acorn Squash with Quinoa Salad **DF V GF**  
.....

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  
  
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  
.....

MONDAY & THURSDAY

Blackened Tofu, Grits, Grilled Pineapple Chutney **DF V GF**  
.....

SATURDAY

Wild Mushroom Risotto **V GF**  
.....

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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 **V GF** | \$4 Per Piece  
Classic recipe, Fresh herbs  
.....
- Truffled Bruschetta **V** | \$4 Per Piece  
Fresh Tomato, Garlic, Onion, Basil, Truffle oil, Aged balsamic,  
Burrata cheese  
.....
- Shrimp Cocktail **DF GF** | \$5 Per Piece  
Spicy Cocktail Sauce, Lemon Zest  
.....
- Tuna Lollipop **DF GF** | \$6 Per Piece  
Togarashi, Asian Dipping sauce  
.....
- Smoked Salmon **DF** | \$5 Per Piece  
Cream Cheese, Rye Toast, Fried Caper  
.....
- Beef Tartar **DF** | \$6 Per Piece  
Classic Beef Tartar, Cured Egg Yolk, Grilled Bread  
.....
- Spicy Beef **DF** | \$6 Per Piece  
Spiced Beef Tenderloin, Sweet Onion Marmalade, Brioche toast  
.....
- BLT **DF** | \$5 Per Piece  
Roasted pork belly, Tomato Jam, Micro Arugula, Toasted  
Baguette  
.....
- Olive Tapenade **V** | \$5 Per Piece  
House Blend of Olives, Roasted Tomatoes, Extra Virgin Olive Oil,  
Candied Lemon, Herb Focaccia  
.....
- Crab Salad **DF GF** | \$6 Per Piece  
Charred Citrus Vinaigrette  
.....
- Beet Tartar **V GF** | \$5 Per Piece  
Arugula Pesto, Goat Cheese, Potato Crisp  
.....

WARM SELECTIONS

- Chicken Satay **DF** | \$5 Per Piece  
Mole Sauce, Fresh Cilantro, Crushed Peanuts  
.....
- Beef Skewer **DF** | \$6 Per Piece  
Asian Marinade, White Miso Vinaigrette  
.....
- BBQ Meatballs **DF** | \$5 Per Piece  
House Made BBQ Sauce  
.....
- Vegetable Spring Roll **DF V** | \$5 Per Piece  
Sweet Chili Sauce  
.....
- Mushroom Arancini **V GF** | \$5 Per Piece  
Truffle Aioli  
.....
- Falafel **VGN GF** | \$6 Per Piece  
Pickled Vegetable Curried Yogurt  
.....
- Coconut Shrimp **DF** | \$6 Per Piece  
Spicy Mango Chutney  
.....
- Beef Satay **DF GF** | \$6 Per Piece  
Chimichurri  
.....
- Crab Cake **DF GF** | \$6 Per Piece  
Mango Aioli, Chili Oil  
.....
- Pigs n Blanket **GF VGN** | \$5 Per Piece  
Stone Ground 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. Presentations are displayed for a maximum of two hours.

CHARCUTERIE BOARD

WISCONSIN CHEESE DISPLAY

Chef's Selection Charcuterie  
Chef's Selection of Cured Meats and Sausages Paired with Crusty Bread, Mustards, Pickles

.....

**\$19***Per Guest*

SEASONAL CRUDITE

Farm Fresh Vegetable Selection Served with Buttermilk Dressing

.....

**\$12***Per Guest*

FLATBREADS, PICK 3:

- Pepperoni
- Meat Lovers
- House Smoked Pork
- Buffalo Chicken
- Asian
- Roasted Vegetable **V**
- Margarita **V**
- 3 Cheese **V**
- Caprese **V**

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

.....

**\$17***Per Guest*

SLIDERS, PICK 2 OR PICK 3:

- Beef  
Caramelized Onions, Wisconsin cheddar, brioche
  - Fried Chicken **DF**  
Honey mayo, Buttermilk Biscuit
  - Italian Beef **DF**  
Giardiniera, Hoagie Roll
  - Smoked Pork **DF**  
Apple Butter, House Barbecue, Potato Roll
  - Black Bean **DF V**  
Chipotle Mustard, Artisan Roll
  - Falafel **V**  
Yogurt, Pita
- \$14***Per Guest*

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
- Noodle Bar | \$19 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 | \$150 Chef Per (2) Hours  
**\*1** Chef per 50 guests

**\$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 **GF**

- 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 **GF**

- 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 **DF**

- 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 **GF**

- Creamy Polenta
- Rosemary Jus
- Roasted Root Vegetables
- Chef Attendant | \$150.00 Attendant per (2) Hours
- \*1 Attendant per 50 guests

### BACON WRAPPED SALMON SIDE **GF**

- Lentil Ragout
- Stone Ground Mustard Cream
- Crispy Brussels Sprouts
- Chef Attendant | \$150.00 Attendant per (2) Hours
- \*1 Attendant per 50 guests

**\$250***Per 25 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 Bread, Water Service

## STARTERS

- Field Green Salad **V GF**  
Grape Tomatoes, Carrot Curls, Sliced Cucumber with Balsamic Vinaigrette  
.....
- Caesar Salad **V GF**  
Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Ceasar Dressing  
.....
- Spinach Salad **DF V GF**  
Baby Spinach, Craisins, Shaved Red Onion and Fennel, Marcona Almonds, Balsamic Vinaigrette  
.....
- Caprese Salad **V GF**  
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 **V GF**  
Toasted Pepitas  
.....

## DESSERT OPTIONS

- Turtle Bundt Cake **V**  
Chocolate Sauce, Whipped Cream  
.....
- Marble Chocolate and Banana Cake **V**  
Whipped Cream, fresh berries  
.....

## ENTRÉE OPTIONS

- Braised Beef Short Rib **GF** | \$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 **GF** | \$43 Per Guest  
Herb Marinated, White Bean and Fennel Ragout, Seasonal Vegetable  
.....
- Grilled Chicken **GF** | \$38 Per Guest  
Wild Rice Pilaf, Seasonal Vegetable, Natural Jus  
.....
- Scallops **GF** | \$50 Per Guest  
Lemon Risotto, Seasonal Vegetables, Roasted Apple Compote  
.....
- Smoked Pork Tenderloin **GF** | \$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  
.....

Strawberry Short Cake **V**  
Strawberry Coulis, Whipped Cream

Key Lime Pie **V**  
Toasted Coconut

All Prices Subject to 24% 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 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 SALAD

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

Frisée and Walnut Salad **V**  
Fresh Frisée, Baby Spinach, Candied Walnuts, Crumbled Blue Cheese, Crispy Pancetta, Lemon Thyme Vinaigrette

Field Greens Salad **DF V GF**  
Mix Greens, Roasted Tomatoes, English Cucumbers, Watermelon Radish, Shaved Carrot, Balsamic Dressing

Iced Tea or Lemonade | \$1 Per Person

### PLANNER'S CHOICE STARTER

Cream of Mushroom **GF**  
Truffled Mushrooms

Lobster Bisque **GF**  
Creme Fraiche

Crab Cake  
Roasted Corn Puree, Pickled Vegetable slaw

Mushroom Tart **V**  
Herb Crème Fraiche, Arugula Salad

Ravioli **V**  
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 **GF**  
Herb Marinated Bone in Chicken, Speckled Quinoa, Roasted Beets, Sweet Onion demi

LAMB **GF**  
Marcona Almond Risotto, Grilled Broccolini, Dark Chocolate



Sauce

## PLANNER'S CHOICE DESSERT

Dark Cherry & Chocolate Bread Pudding **V**  
Crème Anglaise, Candied Nuts

Panna Cotta **V**  
Blueberry Panna Cotta, Lemon Curd, Fresh Berries

Chocolate Pot De Crème **V**  
Toasted Marshmallow, Graham Cracker Crumbs

All Prices Subject to 24% Service Charge and 5.5% Sales Tax Menus valid through December 2025

## 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 **GF**  
Iceberg, Bacon, Blue Cheese, Tomatoes, Buttermilk dressing

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

Seasonal Grilled Vegetables **VGN GF**

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

Roasted Fingerling Potatoes **VGN GF**

Grilled Chicken Breast **GF**  
Bacon Jam

Smoked Brisket **GF**  
House BBQ Sauce

Apple Pie **V**  
Caramel Sauce

**\$49** Per Guest

### EUROPEAN BUFFET

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

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

Sauteed Haricot Vert **V GF**

Lemon Pesto Couscous **V**

Parmesan Risotto **V GF**

Chicken Marsala **GF**  
Roasted Mushrooms, Brown Sauce

Grilled London Broil **DF GF**  
Grilled Onions and Truffled Mushrooms

Tiramisu **V**  
Chocolate Sauce

**\$49** Per Guest

AMERICANA

- Field Green Salad **V GF**  
Fresh Lettuce, Grape Tomatoes, Cucumbers, Carrots, Ranch and Balsamic
- Kale Salad **V GF**  
Shredded Kale, Crisp Apples, Goat Cheese, Shaved Fennel, Honey Vinaigrette
- Vegetable Succotash **VGN GF**  
Lima Beans, Corn, Stew Tomatoes, Fresh Herbs
- Baked Mac and Cheese **V**
- Roasted Garlic Mashed Potatoes **V GF**
- Chicken Fried Chicken  
Country Gravy
- Roasted NY Strip **GF**  
Red Wine Sauce
- Sweet Potato Maple Cheesecake **V**  
Candied Nuts, Whipped Cream

**\$49** *Per Guest*

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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 **V GF**  
Choice of Two (2) Dressings
- Potato Salad **V GF**
- Pasta Salad **V**

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

FAMILY STYLE HOT SIDE OPTIONS:

Select 2 options

- Roasted Garlic Whipped Potato **V GF**
- Herb Roasted Fingerling Potatoes **DF V GF**
- Ratatouille **V GF**
- Wild Rice Pilaf **V GF**
- Parmesan Risotto **V GF**

ENTRÉE OPTIONS

Select (2) two of the following

- Grilled Chicken **GF**  
Herb Marinated with Natural Jus
- Braised Beef Tips **GF**  
Sauteed Mushrooms, Caramelized Onions
- Sliced Sirloin **GF**  
Red Wine Sauce
- Salmon **GF**  
Seared Filet with Mustard Cream Sauce
- Baked Ziti  
Marinara, Ziti, Fresh Herbs, Mozzarella
- Pork Loin **GF**  
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 | \$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)

Sauteed Green Beans **V GF**

Honey Baby Carrots **V GF**

DESSERT OPTIONS

Select (1) one option

- Carrot Cake **V**
- Assorted Bars **V**
- Fudge Brownies & Blondies **V**
- Cheesecake **V**

**\$58** *Per Guest*

MONDAY & THURSDAY

Curried Butternut Squash (Vegan, GF, NF,)

Herb Grilled Cauliflower Steak, Tomato Risotto, Balsamic Reduction, Garlic Oil

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

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 | \$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.

Allegro Moscato | \$38 Bottle

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# Imported and Hand-Crafted Beers

## DOMESTIC HALF BARRELS

Busch Light   \$375.00
Coors Light   \$375.00
Miller Lite   \$375.00
Bud Light   \$375.00

## CRAFT HALF BARRELS

Titletown Green 19 IPA   \$600.00
New Glarus Spotted Cow   \$600.00
Hinterland Door County Cherry Wheat   \$600.00
Badger State BRW-SKI   \$600.00

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# 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
Kendall Jackson Chardonnay   \$68 Bottle
Whitehaven Sauvignon Blanc   \$70 Bottle
Mer Soleil 'Reserve' Chardonnay   \$67 Bottle

## REDS

Caymus, Caymus Bonanza, Cabernet Sauvignon   \$48 Bottle
Catena Vista Flores Malbec   \$59 Bottle
Elouan Pinot Noir   \$74 Bottle
Daou Cabernet Sauvignon   \$80 Bottle
Joel Gott Palisades Red Blend   \$56 Bottle
Rodney Strong Sonoma Cabernet Sauvignon   \$75 Bottle

## SPARKLING / ROSE

La Vielle Ferme Rose   \$30 Bottle
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## SPARKLING

Mionetto Avantgarde Prosecco   \$45 Bottle
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# 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

Orange, Cherry, Bitters hand muddled with Crown Royal Whiskey and Starry, garnished with Olives

**\$8.50** *Per Drink*

SCREWDRIVER

Tito's Vodka & Orange Juice

**\$8.50** *Per Drink*

DARK N STORMY

Myer's Dark Rum and Fever Tree Ginger Beer, garnished with a Lime

**\$10** *Per Drink*

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Non-Alcoholic Cocktails

SHIRLEY TEMPLE

Starry with Grenadine garnished with Cherries

**\$4.75** *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/Craft Beer, Wine, Soft Drinks, Juices, Mixers, Bottled Water, and Garnishes.

WI OLD FASHIONED BRANDY SOUR

Orange, Cherry, Bitters hand muddled with Korbel Brandy and Sour garnished with Olives

**\$8.50** *Per Drink*

MOSCOW MULE

Tito's Vodka, Fever Tree Ginger Beer, Lime Juice & garnished with a Lime (no copper mug)

**\$10** *Per Drink*

BLOODY MARY

House Vodka with Zing Zang Bloody Mary Mix, garnished with Pickles, Meat, & WI Cheese

**\$13** *Per Drink*

RED BULL MOCKTAIL

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

**\$6.50** *Per Drink*

SIGNATURE BAR

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

One Hour   \$14 Per person
Two Hour   \$23 Per person
Three Hour   \$32 Per person
Four Hour   \$42 Per person

PREMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Korbel Brandy, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Rigal Scotch

One Hour   \$18 Per person
Two Hour   \$30 Per person
Three Hour   \$42 Per person
Four Hour   \$54 Per person

WISCONSIN BAR

La Crosse Vodka Fieldnotes, La Crosse Gin Fieldnotes, Bacardi Superior Rum, Captain Morgan Rum, Sauza Tequila, Jim Beam White Label Bourbon, Korbel Brandy, Southern Comfort Whiskey, Seagram's 7 Whiskey, Monkey Shoulder Scotch

One Hour   \$18 Per Person
Two Hours   \$30 Per Person
Three Hours   \$42 Per Person
Four Hours   \$54 Per Person

BEVERAGE OPTIONS

Soft Drinks
Pepsi, Diet Pepsi, Starry, Mountain Dew, Diet Mountain Dew
*Coke products available at an additional cost
Mixers
Club Soda, Ginger Beer, Sour Mix, Tonic Water, Lemonade, Grenadine, Red Bull

One Hour   \$14 Per person
Two Hour   \$23 Per person
Three Hour   \$32 Per person
Four Hour   \$42 Per person

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Korbel Brandy, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

One Hour   \$22 Per person
Two Hour   \$35 Per person
Three Hour   \$48 Per person
Four Hour   \$62 Per person

PREMIUM BEER, SELTZER, AND WINE BAR

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

One Hour   \$17 Per person
Two Hour   \$29 Per person
Three Hour   \$41 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

Juices
Cranberry Juice, Orange Juice, Pineapple Juice
Domestic Beer
Michelob Ultra, Miller Lite, Coors Light, Busch Light
Imported/Craft Beer
Corona Extra, Modelo Especial, Titledown Green 19 IPA, New Glarus Spotted Cow
Seltzer
White Claw Hard Seltzer (Assorted), High Noon Vodka Seltzer (Assorted)
Non-Alcoholic
Heineken 0.0, Athletic Brewing Non-Alcoholic Beer

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
Signature Wine Series   \$8.5
Featured Seasonal, Select & Premium Wines   \$9.5
Bottled Water   \$5.5
Pepsi Products   \$5.5
Coke Products (available upon request)   \$6.5

ADDITIONAL BEVERAGE ENHANCEMENTS

Sparkling or Non-Sparkling Champagne Toast   \$10 Per Glass
Table Side Wine Service During Dinner   \$5 Per Glass
1 Glass Max

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   \$5
Pepsi Products   \$5
Coke Products (available upon request)   \$6

LABOR CHARGES

Bar Set Up Fee   \$100 Per Bar
Comes with (1) Bartender Based on Chosen Bar Package \$75
Each additional Bartender
Cocktail Servers/Tray Passers   \$75
Each Up to two hours



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