



HYATT REGENCY BLOOMINGTON MINNEAPOLIS
MEETING & EVENT MENUS



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. Compliment any Breakfast of the Day with an All Day (\$27 per person) or Half Day (\$15 per person) Beverage package! All prices noted are for the designated day only, if chosen on an alternate day, price will be \$39 per guest. A Buffet charge of \$150 is applicable for guarantees less than 20 guests.

SOUTHERN COMFORT - TUESDAY

Pecan & orange rolls

Served with sweet cream butter & jam

Orange juice & pink grapefruit juice

Seasonal & local whole fruit

Diced pineapple, melon & berries

Steel cut oatmeal, brown sugar and dried fruit

Biscuit, sausage patty, cage-free egg and Havarti cheese sandwich

Egg white scramble spinach wraps, roasted red peppers, caramelized onions, & cheddar

\$35 *Per Guest*

ITALIAN - THURSDAY

Nutella donuts

Orange juice & apple juice

Local & seasonal whole fruit

Diced pineapple & berries

Yogurt and berries served with house granola

Ham, tomato, onion and zucchini frittata with fresh basil

Forest mushroom, onion, spinach and squash frittata with fresh basil

\$35 *Per Guest*

FRENCH - SATURDAY

MINNESOTA - WEDNESDAY

Signature blueberry muffins with sweet cream butter & jam

Orange juice & cranberry juice

Local & seasonal whole fruit

Berries, melon & pineapple

Buttermilk pancakes, apple-cinnamon compote

Egg bake with ham, bacon, local cheddar

Vegetable egg bake with kale, Winter squash, & onion

\$35 *Per Guest*

COUNTRY SIDE - FRIDAY

Freshly baked croissants & signature muffins with sweet cream butter & jam

Orange juice & apple juice

Local & seasonal whole fruit

Diced seasonal melons & berries

Steel cut oats with brown sugar, raisins, & almond milk

Vegetable country scramble - potato, spinach, mushrooms, white cheddar & cage-free eggs

Country Scramble - potato, ham, onion, peppers, gouda & cage-free eggs

\$35 *Per Guest*

SOUTH OF THE BORDER - SUNDAY

Freshly baked croissants, crusty baguette with sweet cream butter & jams
.....
Orange juice & apple cider
.....
Local & seasonal whole fruit
.....
Diced melons and berries
.....
Steel cut oats, brown sugar, dried fruits, 2% milk & almond milk
.....
Summer sausage, cured meats, hard-boiled eggs, artisan cheeses, tomatoes & whole grain mustard
.....
Croissant sandwiches with smoked pit ham, white cheddar, scrambled eggs & bacon-onion jam
.....

\$35 *Per Guest*

Freshly baked croissants & pecan sticky buns
.....
Orange & grapefruit juices
.....
Local & seasonal whole fruit
.....
Diced pineapple, melons and berries
.....
Chorizo Chilaquiles- corn tortilla chips, & baked cage-free eggs simmered in fire roasted salsa, cotija cheese, lime crema
.....
Huevos a la Mexicana- cage-free egg scramble with diced onion, jalapeno, tomato, cilantro
.....

\$35 *Per Guest*

EUROPEAN - MONDAY

Orange juice & apple juice
.....
Local & seasonal whole fruit
.....
Sliced honeydew & pineapple
.....
Freshly baked croissants, crusty baguette with sweet cream butter & jams
.....
Yogurt and berries served with house granola
.....
Ham, broccoli and cheddar crustless quiche
.....
Spinach & chevre crustless quiche
.....

\$35 *Per Guest*

Prices are subject to 24% taxable service charge and States Sales Tax. Fall/Winter September 30, 2024- March 31, 2025 Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

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

BREAKFAST ENHANCEMENTS:

Bacon, egg, & cheese breakfast sandwich | \$8 Per Guest

Hardwood smoked bacon, cage-free egg, cheddar cheese, an chipotle ketchup, toasted brioche bun

Sausage, egg, & cheese breakfast sandwich | \$8 Per Guest

Turkey sausage, cage-free egg, cheddar cheese, & honey mustard aioli, toasted brioche bun

Egg white scramble spinach wrap | \$8 Per Guest

Wilted spinach, grilled vegetables, pepper jack cheese, with salsa & sour cream on the side

Buttermilk Biscuit | \$8 Per Guest

Turkey sausage, gouda, chipotle aioli

Yogurt Bar | \$9 Per Guest

Make your Own Parfait

- Vanilla Greek yogurts
 - Fresh berries, dried fruits, house made granola, assortment of nuts & seeds
-

Omelet Station | \$11 Per Guest

Prepared to order by our chefs. (One chef for every 50 guests)

- Cage-free fresh eggs
 - Mushrooms, onions, ham, chicken sausage, sweet peppers, local white cheddar, local Havarti, crumbled goat cheese, spinach, smoke house bacon, local tomatoes, Salsa
-

Hot Cereal Station | \$8 Per Guest

Dried fruits, nuts, berries, granola, brown sugar, local honey, maple syrup & milk *Choice of*

- Steel cut oatmeal

or

- Sweet creamy grits with whipped honey butter
-

Taco Station | \$14 Per Guest

Flour tortillascrambled cage-free eggs, chorizo, potatoesshredded cheddar, pepper jack cheese, chopped bacon, sauteed onions,peppers, mushrooms, spinach, grilled vegetables, pico de gallo, roasstomato salsa, sour cream, & guacamole

Smoothie Station | \$14 Per Guest

- Orange & Mango Smoothie

Orange juice, mango, pineapple & vanilla Greek yogurt

- Strawberry Banana Smoothie

Apple juice, bananas, strawberries & vanilla Greek yogurt

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. A Buffet charge of \$150 is applicable for guarantees less than 20 guests.

RIVER VALLEY

FARMSTEAD

Chilled orange & cranberry juices

Diced pineapple, melons, & berries

Yogurt and berries served with house granola

Scrambled eggs with scallions, local cheddar

Apple wood smoked natural bacon

Chicken & herb sausage links

Roasted potatoes, mushrooms, chives

Seasonal muffins & croissants with sweet cream butter & jam

\$36 *Per Guest*

Fresh orange juice, & local apple cider

Mixed seasonal melons, berries

Pecan and orange rolls, with sweet cream butter & jam

Scrambled eggs, onions, peppers with local cheddar

Blistered country potatoes with scallions

Hickory smoked ham

Turkey sausage patties

Buttermilk biscuits with country gravy

\$36 *Per Guest*

BLOOMINGTON CENTRAL STATION

Chilled fresh orange & apple juice

Steel cut oats, brown sugar, dried fruits, 2% milk, almond milk

Coconut chia pudding with berries

Scrambled eggs, ham, peppers, & local Havarti cheese

Scrambled eggs, spinach, mushrooms, shredded Jack cheese

Potatoes O' Brien, onions, peppers

Seasonal scones

\$36 *Per Guest*

LOCAL LATE HARVEST

Local apple cider, cranberry Juice

Coconut-cocoa chia pudding cups

Buttermilk pancakes with simmered apple compote

Pork sausage links, and applewood smoked natural bacon

Winter Squash, caramelized onion, kale frittata

Rosemary & shallot roasted baby red potatoes

Urbana cræfted mini croissant and Danish

\$38 *Per Guest*

SUNRISE BREAKFAST RECEPTION

FRUIT AND JUICE STATION

Fresh orange juice, V-8, apple & cranberry juices selection of seasonal diced fruits, melons, berries

PASTRY STATION

Urbana cræft sweet rolls, donut beignet croissants, bagels with toaster, sweet cream butter, cream cheese & seasonal jams

OATMEAL AND YOGURT STATION

Steel-cut oatmeal Greek yogurt dried fruits, nuts, berries, granola, flaxseeds, brown sugar, local honey, local maple syrup, milk

BUILD YOUR OWN BREAKFAST BOWL

Scrambled cage-free eggs, andouille sausage, chorizo, Creole-spiced potatoes, shredded cheddar, pepper jack cheese, chopped

bacon, sauteed onions & peppers, mushrooms, spinach, grilled vegetables, pico de gallo, roast tomato salsa, sour cream, & guacamole

COFFEE STATION

Royal Cup coffee, decaffeinated coffee, hot teas, flavored syrups, local honey

\$42 *Per Guest*

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Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$24 per guest. Break packages served for up to 1 hour.

REVITALIZE & FOCUS - MONDAY & THURSDAY

Give your mind and body what it needs with this selection of superfoods.

House made protein balls

Toasted Valencia almonds

Mini avocado toasts with smoked salmon, everything wheat toast, heirloom tomato, radish, dill

Seasonal fruit-infused water station

Coconut chia pudding with berries

\$19 *Per Guest*

MIX IT UP - WEDNESDAY & SUNDAY

Create your own trail mix- sweet or savory, mix it up your way!

Candied pecans, walnuts, roast almonds, peanuts, dried cranberries, golden raisins, dried apricots, yogurt-covered raisins, yogurt-covered pretzels, M&M's, chocolate chips, peanut butter chips & Reese's pieces

Seasonal fruit-infused water hydration station

THE NATURAL - TUESDAY & SATURDAY

Fresh vegetable crudites

Pita chips & seeded lavosh

Red pepper hummus dip & buttermilk chive dip

Almonds & olives

Seedless grapes & dried apricots

Seasonal fruit-infused water hydration station

Smoothies with yogurt & juice:

Mango-pineapple & strawberry-banana

\$19 *Per Guest*

ENGLISH TEA TIME - FRIDAY

Assorted tea sandwiches

Seasonal scones served with Devonshire cream & fruit preserves

Freshly baked mini pastries

Shortbread biscuits

\$19 Per Guest

Selection of premium Rishi teas served with honey, lemon & milk

\$19 Per Guest

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Afternoon Break of the Day

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FRESH BREAD AND SPREADS - MONDAY & FRIDAY

House brown bread, fresh baguette, lavosh crackerbread & seasonal batard

Assorted nut spreads, Nutella, sun butter, honey butter, seasonal jam

Citrus-infused hydration station

\$19 Per Guest

COOKIE & MILK BAR - TUESDAY & SATURDAY

For the child in all of us; warm cookies and ice cream novelties. Need we say more...

Warm fresh baked cookies: oatmeal raisin, chocolate chunk & snicker doodle

Dove ice cream bars

Assorted local ice cream bars

Italian ice bars

Individual milk & chocolate milk, coffee, decaffeinated coffee, tea

\$19 Per Guest

MEZZE & CRUDITES - WEDNESDAY & SUNDAY

Small plates from the Mediterranean to share

Hummus trio, tzatziki, & avocado cream

Marinated olives, cucumbers, carrots, roasted vegetables

Warm naan, toasted crostini

Seasonal infused water station

\$19 Per Guest

MINNESOTA STATE FAIR - THURSDAY

Give your guests a break with fare found at the great Minnesota Get Together!

Corn dog nuggets, cheese curds, & french fry cups with ketchup, mustard and spicy sipping sauce

Mini chocolate chip cookies

Fresh squeezed lemonade

\$19 Per Guest

MADE IN MINNESOTA - ANY DAY

Treat your guests to a selection of treats that are distinctly Minnesotan

An assortment of Pearson's candies: Salted Nut Roll, Nut Goodie Bars, Mint Patties & Bun maple

Individual bags of Boom Chicka Pop popcorn

Assorted Wiley Wallaby licorice candies

Harvest Trail Mix

\$19 *Per Guest*

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A La Carte Bakery and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted bagels | \$49 Per Dozen

with cream cheeses and seasonal preserves

Assorted croissants and Danish | \$45 Per Dozen

Assorted doughnuts | \$45 Per Dozen

House-made muffins- seasonal flavors | \$40 Per Dozen

House-made peanut butter protein balls | \$41 Per Dozen

Assorted protein power bars | \$42 Per Dozen

Chocolate dipped strawberries | \$46 Per Dozen

Fresh baked cookies | \$44 Per Dozen

Brownies | \$42 Per Dozen

SNACKS

Whole fresh fruit | \$4 Each

Non-Fat Greek yogurts | \$6 Each

Blueberry, Strawberry & Vanilla

Cliff and Kind power bars, assorted varieties | \$6 Each

Harvest Trail Mix | \$5 Each

Local Boom Chicka Pop | \$6 Each

Chicago Mix, Cheddar-Caramel

Assorted candy | \$3 Each

Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

SNACK ENHANCEMENTS

Triple berry skewers, local honey yogurt dip | \$5 Per Guest

Seasonal display of diced fruits | \$11 Per Guest

Greek yogurt, & fresh berry shooters | \$5 Per Guest

Chia seed Mason jar pudding | \$6 Per Guest

Caramel, cheese and buttered "South Loop" popcorn mix | \$6 Per Guest

Freshly popped buttered popcorn | \$4 Per Guest

Fresh Cræft potato chips, and duet of dips | \$6 Per Guest
buttermilk chive & pimento cheese

Individual crudité, chive buttermilk dip | \$4 Per Guest

Crispy tortilla chips, guacamole & fresh salsa | \$6 Per Guest

Beer cheese dip & soft pretzel twists | \$8 Per Guest

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A La Carte Beverages

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

COFFEE AND TEA

Freshly Brewed Coffee | \$87 Per Gallon

Royal Cup Regular and Decaffeinated Coffee

Premium Hot Teas | \$87 Per Gallon

fresh lemon, Minnesota honey

Soy, Almond or Oat Milk Alternatives | \$7 Per Liter

SPECIALTY WATER & SPARKLING WATER

Bubly Sparkling Water | \$6 Each

Aquafina Bottled Water | \$6 Each

San Pellegrino Sparkling Water | \$7 Each

Fiji artisanal water | \$7 Each

Propel flavored Electrolyte Water | \$7 Each

Gatorade | \$5 Each

SOFT DRINKS

Red Bull & Sugar Free Red Bull | \$7 Each

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$6 Each

HYDRATION STATION

Fresh Honey Lemonade | \$60 Per Gallon

Freshly Brewed Iced Tea | \$70 Per Gallon

Fruit-infused water station | \$50 Per Gallon

SPECIALTY BOTTLED BEVERAGES

Assorted Bottled Iced Tea | \$6 Each

Bottled Juices | \$6 Each
Orange, Apple & Cranberry

White Milk & Chocolate Milk | \$7 Each

Muscle Milk Protein Shakes | \$12 Each

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All Day Packages

Compliment your meeting.

EXECUTIVE HALF DAY MEETING PACKAGE

Assorted Pepsi soft drinks, Royal Cup regular, & decaffeinated coffee, Rishi teas

Morning

Selection of diced seasonal fruits, melons & berries Greek yogurt & berry parfaits Assorted bagels, cream cheese, sweet butter, seasonal preserves Orange juice & cranberry juice

Mid-Morning

Premium granola & protein bars *Served for up to 1 hour*

\$45 Per Person

ALL DAY MEETING PACKAGE

Assorted soft drinks, Royal Cup regular, & decaffeinated coffee, hot Rishi tea

Morning

Choice of breakfast sandwich for the group from one of the following three options: Bacon, Egg, & Cheese: Hardwood smoked bacon, cage-free egg, cheddar cheese, & chipotle ketchup, toasted brioche bun Sausage, Egg, & Cheese: Turkey sausage, cage-free egg, cheddar cheese, & honey mustard aioli, toasted brioche bun Egg White Scramble Spinach wrap: Spinach & grilled vegetables, pepper jack cheese with roast Chile salsa & sour cream on the side Selection of diced melons, & berries Orange, apple & cranberry juices

Mid-Morning

Brain boost trio cup: blueberries, red grapes, walnuts *Served for up to 1 hour*

Afternoon

Freshly baked cookies *Served for up to 1 hour*

\$56 Per Guest

ALL DAY BEVERAGE PACKAGE

Royal Cup regular and decaffeinated coffee, assortment of premium Rishi teas, Assortment of Pepsi soft drinks and Bubly flavored waters

HALF DAY BEVERAGE PACKAGE

Royal Cup regular and decaffeinated coffee, assortment of premium Rishi teas, Assortment of Pepsi soft drinks and Bubly flavored waters

\$27 Per Guest

\$15 Per Guest

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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, price will be \$52 per guest. A Buffet charge of \$150 is applicable for guarantees less than 20 guest.

FARM TO TABLE – MONDAY

Broccoli cheese soup

Crisp greens, tomato, cucumber, sweet corn & edamame & black peppercorn vinaigrette

Roasted chicken breast in pepper jus, artichokes, and mushrooms

Seared salmon in lemon butter sauce, grilled vegetables

Lemon zested roasted cauliflower, broccoli & pecans

Calico rice pilaf, spinach, garlic

Fresh fruit plate

Dessert of the day

\$46 Per Guest

BURGER BAR – WEDNESDAY

Chicken Noodle Soup

Chopped salad, tomato, celery, avocado, red onion, egg, bleu cheese and buttermilk chive dressing

Farmstead slaw

House made chips

STREET TACOS – TUESDAY

Creamy chicken tortilla soup, crispy tortilla strips

Chopped romaine, heirloom tomato, avocado, onion & cilantro lime vinaigrette

Chipotle lime chicken

Carne asada

Adobo grilled vegetables

Fiesta rice

Black beans

Corn tortilla chips & flour tortillas, guacamole, salsa, cotija cheese, shredded lettuce, Pico de Gallo & sour cream

Dessert of the day

\$46 Per Guest

ITALIAN TRATTORIA – THURSDAY

Tuscan bean soup with kale and tomato

Classic Caesar salad

House focaccia

Pasta:

- Penne pasta, onions, peppers, and basil cream sauce
- Cavatappi pasta, eggplant, tomatoes, vodka sauce

All Natural beef & turkey burgers

Veggie burgers

Variety of buns

Lettuce, tomato, caramelized onions, sliced pickles, guacamole, chopped bacon

Mayonnaise, mustard, spicy aioli, ketchup

White Cheddar & provolone cheese

Dessert of the day

\$46 *Per Guest*

PIT MASTER – SATURDAY

Dill red potato salad with scallions, hard-boiled egg, celery & country mustard

Creamy apple slaw

Texas style chili, served with shredded cheese and green onions

Hickory smoked chicken in golden BBQ sauce

Cider soaked St. Louis style ribs in maple BBQ sauce

Beef brisket burnt ends, molasses-brown sugar BBQ sauce

BBQ rice & beans

Sweet corn cobettes

Corn bread, buttermilk biscuits & local honey butter

Dessert of the day

\$46 *Per Guest*

CRAEFT SANDWICH MARKET- EVERYDAY

Roasted tomato soup

Quinoa & spinach salad, dried cranberries, pepitas, dried figs, caramelized onions & white balsamic vinaigrette

Roasted rosemary chicken, lemon jus

Cracker crusted cod, puttanesca sauce

Dessert of the day

\$46 *Per Guest*

FRENCH COUNTRYSIDE- SUNDAY

Roasted garlic potato bisque

Grilled vegetables with tomatoes, garlic, olive oil & lemon juice

Beef bourguignon

Chicken fricassee, bone-in chicken stewed in mushroom-onion cream sauce

Roasted vegetable & herb butter

Roasted fingerling potatoes

French style baguette

Dessert of the day

\$46 *Per Guest*

MARKET FRESH -EVERYDAY

Lemon chicken orzo soup

Classic Caesar salad

Truffled fingerling potatoes, shallots, hard boiled eggs, chives &

Pre made sandwiches, select three:

Muffuletta Sandwich

Italian meats, provolone cheese & olive spread on foccacia

Grilled Vegetable Wrap

Roasted chickpea, hummus, baby spinach on garlic herb wrap

Chicken Sandwich

Chicken "BLTA" - Chicken, bacon, Iceberg lettuce, tomato, avocado, ranch, on rosemary Schiacciata bread

Roast Beef Sandwich

Roast beef, horseradish aioli, romaine, bushel boy tomatoes on pretzel roll

Roast Turkey Sandwich

Roasted turkey, sweet Thai chili mayonnaise, mesclun greens, tomatoes, shaved radish on rustic roll

Tuna Salad Wrap

Tuna salad, tarragon mayonnaise, avocado, cucumber and sprouts on herb wrap

House made potato chips

Dessert of the day

\$45 *Per Guest*

TASTE OF THAILAND – FRIDAY

Coconut lemongrass chicken soup with mushrooms

Thai cucumber salad, cilantro, peanuts

Green salad, shredded carrot, cabbage, onion, scallions, sesame ginger vinaigrette

Vegetarian Pad Thai, cabbage, snow peas, carrots, onion, spicy Pad Thai sauce

Red curry chicken, butternut squash, scallions

Spicy masaman beef curry, peanuts & potatoes

Saffron turmeric jasmine rice

Dessert of The day

\$46 *Per Guest*

mustard

Herb seared salmon, shaved fennel & aged balsamic

BBQ rubbed chicken breast, tropical fruit relish

Sirloin bavette steak, roasted chimichurri

Roasted root vegetables & cauliflower

Dessert of the day

\$46 *Per Guest*

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Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Includes: Whole Fresh Fruit, Assorted Chips, and house-baked cookies Select a total of three (3) options for \$34 per guest.

QUINOA & SPINACH SALAD BOWL

Dried cranberries, pumpkin seeds, roast winter squash, dried figs, caramelized onions, white balsamic vinaigrette

MUFFULETTA SANDWICH

Italian meats, provolone cheese, olive spread, foccacia

GRILLED VEGETABLE WRAP

Roasted chickpea, hummus, baby spinach, garlic herb wrap

CHICKEN SANDWICH

Lemon-Dill chicken salad sandwich, sliced cucumbers, lettuce on ciabatta

ROAST BEEF

Horseradish aioli, Minnesota Cheddar, romaine leaves, bushel boy tomatoes, schiacciata bread

ROAST TURKEY

Sweet Thai chili mayonnaise, mesclun greens, tomatoes, shaved radish, rustic roll

LEMON CHICKEN WRAP

Dill mayonnaise, hot house cucumbers, berg lettuce, whole wheat flat bread

TUNA SALAD

Tarragon mayonnaise, avocado, cucumber, sprouts, herb wrap

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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, entrée, and dessert.

LUNCH ONE

Mixed greens, carrots, tomatoes, English cucumber, balsamic vinaigrette **DF VGN V GF**

Maple glazed chicken breast, cider reduction, creamy polenta, green beans and carrots.

LUNCH TWO

Field greens, carrots, red cabbage, onion, feta, sesame ginger dressing **DF**

Panko crusted walleye, coconut green curry sauce, wild rice-heirloom grain medley, red onion and fresno chili **DF**

Harvest carrot cake, cream cheese frosting, caramel sauce

\$39 Per Guest

LUNCH THREE

Baby kale salad, spiced pumpkin seeds, feta, dried cranberries, cider vinaigrette

Honey and lime glazed salmon, saffron cous cous, roasted cauliflower, heirloom tomatoes, spinach **GF**

Chocolate flourless torte, triple berry compote **GF**

\$49 Per Guest

Black cherry ricotta cheesecake, roasted cherries

\$44 Per Guest

VEGETARIAN, DAIRY & GLUTEN FREE OPTIONS

Vegetable pad Thai, carrots, pea pods, cabbage, spicy Pad Thai sauce, peanuts & cilantro line

Eggplant & quinoa involtini, grilled asparagus, sauce pomodoro

Dessert raspberry sorbet **VGN GF**

Lemon extra virgin olive oil cake, rosemary, lemonade glaze

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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 25 pieces per selection.

COLD SELECTIONS

Mini Smoked Salmon Avocado Toast | \$6 Per Piece
Everything wheat toast, heirloom tomato, radish, dill

Mini BLT | \$5 Per Piece
Crisp bacon, confit cherry tomato, avocado & butter lettuce

Grilled Shrimp Ceviche | \$7 Per Piece
Pineapple, cilantro, yellow corn tortilla

Caprese Spoon | \$5 Per Piece
Cherry tomato, mozzarella, basil, balsamic vinaigrette, on a spoon

Cucumber Cup | \$5 Per Piece
Avocado hummus and miso sriracha sauce

Tuna Poke | \$7 Per Piece
Avocado mousse, fried wonton, sesame

WARM SELECTIONS

Herbed Walleye Cake | \$6 Per Piece
With spicy tartar

Ginger Soy Marinated Salmon | \$6 Per Piece
Wasabi mayo, seeded cracker

Mini Crab Cakes | \$6 Per Piece
Cajun-Dijon mayo, sweet pepper

Malaysian Chicken Satay | \$5 Per Piece
Curried coconut cream

Grandma V's Cranberry Meatball | \$5 Per Piece
Sauerkraut, chili sauce

Beef and Duxelle Wellington | \$6 Per Piece
Horseradish sour cream

Vegetable Spring Roll | \$5 Per Piece

Redhead Creamery Cheese Curd & Pickled Blueberry | \$5 Per Piece

On a cocktail pick

Melon, Mint, Mozzarella | \$5 Per Piece

On a cocktail pick

Antipasto Skewer | \$5 Per Piece

Olives, tomato, artichokes & fresh mozzarella

With sweet & sour

Crispy Tempura Shrimp | \$7 Per Piece

With sambal sauce

Buttermilk Fried Chicken | \$7 Per Piece

With honey mustard, mini pretzel bun

Berbere Spiced Pork Belly | \$7 Per Piece

On a skewer

Phyllo Spanakopita | \$5 Per Piece

Tzatziki sauce

Baked Wild Mushroom Tart | \$5 Per Piece

Seasonal forest mushrooms, savory tart

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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. Options for groups less than 25 guests, please contact your Event Planning Manager for menu selections.

ANTIPASTO

Local Meats, Cheeses & Vegetables 1 Display Serves 25 Guest

Local summer sausage, speck, & salami, gouda, Stickney Hill goat cheese, fresh mozzarella, and other seasonal, local cheeses

Marinated olives, sun-dried tomatoes

Focaccia & grilled baguette

\$430 Per Display

ARTISANAL CHEESE BOARD

1 Display Serves 25 Guest

Selection of Minnesota, and Wisconsin farmhouse cheeses, dried fruits, nuts, preserves, grapes, crackers & crisp

\$280 Per Display

CHEF COMPOSED SALAD CREATIONS

A variety of pre-composed salads for your guests to enjoy.

Caprese, tomato, mozzarella, basil & aged balsamic

Caesar, little gem lettuce, croutons, parmesan cheese & Caesar dressing

MEDITERRANEAN DIPS

1 Display Serves 25 Guest

Hummus, and tzatziki

Cucumbers, carrots, bell peppers, toasted pita chips & crostini

\$230 Per Display

Baby kale, roasted squash, Berbere spiced pepitas, crumbled feta, dried cranberries, apple cider vinaigrette

Roasted beets, hazelnuts, goat cheese, arugula, golden balsamic

\$15 *Per Guest*

MAC N' CHEESE

MIX-INS: Smoked Bacon, fennel rope sausage, hickory smoked ham, sweet chili chicken, broccoli, roast mushrooms, artichoke hearts, roasted corn, English peas, parmesan cheese, AmaBlu cheese, toasted herb crumbs

\$17 *Per Guest*

PASTA STATION

Penne ala vodka, fresh basil, parmesan, fennel sausage in a vodka red sauce

Cavatappi pasta with basil cream sauce, bell peppers, onions, spinach

Linguini pasta, garlic shrimp, heirloom tomatoes, basil olive oil

Accompanied by house focaccia, parmesan & crushed red pepper flakes

\$22 *Per Guest*

BAJA TACO STAND

Carne asada fajitas with onions & peppers

Blackened fish tacos with lime & cilantro

Guajillo spiced quesadillas, jalapeno jack cheese & scallions

\$15 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with pull apart bake rolls and honey butter. For parties 16 or more A \$150 chef charge is applicable for carving stations for 1.5 hours. \$50/hour per additional hours.

THYME ROASTED TENDERLOIN OF BEEF

Truffle demi

\$27 *Per Guest*

CAJUN CRUSTED PRIME RIB

Horseradish sauce

\$24 *Per Guest*

BERBERE ROASTED CAULIFLOWER HEADS

Crybaby mayo

\$13 *Per Guest*

HERB ROASTED RACK OF LAMB

Minted red onion jam

\$27 *Per Guest*

CIDER BRINED FREE RANGE TURKEY BREAST

Fig orange jam

Rosemary aioli

\$17 *Per Guest*

GUAJILLO MARINATED BAVETTE STEAK

Chimichurri

\$21 *Per Guest*

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Reception Packages

Take your guests on a culinary tour! These themed reception packages are served to be a heavy reception option. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

SLIDER BAR

Angus beef, cheddar cheese, pickle, mustard aioli

Smoked pork, mustard BBQ, apple slaw

Smashed falafel, cucumber tzatziki, tomato

Sweet potato fries, smoked ketchup

Housed made potato chips, buttermilk-chive dip

Crispy buttermilk fried chicken, hot honey

\$20 *Per Guest*

ASIAN STREET FOODS

Samosa with curry yogurt and Indian chutney

Vegetable spring rolls, sweet & sour sauce

Fresh spring roll & peanut sauce

Malaysian chicken satay, curried coconut cream

Individual pad Thai, & individual yakisoba both served in take out style pails, with chopsticks

\$22 *Per Guest*

BAJA STREET CART

Grilled ancho chicken & barbacoa beef

Tortilla chips, soft flour tortillas

Chile con queso, Oaxaca cheese, sour cream, two salsas, jalapeños, black beans, guacamole, black olives, Pico de Gallo,

TAPAS DISPLAY

Gouda & chorizo stuffed potato, cilantro aioli

Marinated asparagus, lemon balsamic

Grilled shrimp, orange & fennel salad

shredded lettuce

\$21 *Per Guest*

Smoked salmon crostini, lemon-dill aioli

Assorted marinated olives

Chipotle steak Churrasco, chimichurri

\$23 *Per Guest*

DIPS & CHIPS

Buffalo chicken dip, bleu cheese, celery sticks, carrot sticks, corn chips

Warm spinach artichoke dip, sliced baguette

Pimento cheese dip, jalapeno, scallions and cheddar, Urbana potato chips

\$19 *Per Guest*

PRETZEL LOVERS

Bavarian pretzel twists, soft pretzel knots, and pretzel bites

Beer cheese sauce, spicy mustard sauce

Yogurt covered pretzels

\$21 *Per Guest*

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Sweet Stations

Enhance your reception with an indulgent sweet. These packages are crafted to your guests. Enjoy an upgraded after dinner drink as well!

DESSERT & COFFEE TABLE

Chef's selection of individually plated mini desserts, cakes, & tarts
gourmet coffee station

Royal Cup coffee, decaffeinated coffee, hot teas, flavored syrups,
cinnamon, cocoa powder, whipped cream, chocolate shaving,
local honey

\$22 *Per Guest*

CROWD PLEASER

Apple crumble tart

Carrot cake with cream cheese frosting

Seasonal fruit pie

Chocolate mousse shots

Assorted flavors of cheesecake

\$18 *Per Guest*

SUNDAE FUNDAY!

Ice Cream Scooper required to dish your favorite flavors! A \$150 chef charge is applicable for Ice Cream Station for 1.5 hours.
\$50/hour per additional hours.

Vanilla, chocolate & strawberry ice cream with waffle & cake cones

Assorted Toppings:

M&M's, chopped nuts, sprinkles, maraschino cherries, crushed Oreos, chocolate sauce, caramel sauce & berries

\$15 *Per Guest*

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Plated Dinner

Chef has curated the perfect components for a three-course delectable menu. Each course, soup or salad, artisan bread hand-rolled local, butter, entrée, and dessert, melds together to wow your attendee's taste buds. Add a Starter Course for an additional \$8.00 per person

STARTERS

Select One:

Beef tartare, cured egg yolk, capers, shallot, chives, dijon espuma, crostini

Salmon tartine, house cured smoked salmon, avocado spread, radish, heirloom tomatoes, dill, house brown bread

Wild mushroom tartine, whipped ricotta, black truffle, frisee, brioche

SALADS

Select One:

Field Greens, cucumbers, heirloom tomatoes, sea salt cracker & citrus dressing

Arcadian greens, Stickney Hill goat cheese, dried cranberries, candied walnuts, apple vinaigrette

Baby berg lettuce, smoked bacon, AmaBlu cheese, pickled onion & chive buttermilk dressing

Roasted beets and baby arugula, goat cheese, toasted nuts & lemon olive oil vinaigrette

Baby spinach, cucumber, tomatoes, mushrooms, hard boiled egg & sweet maple mustard

ENTREES: POULTRY

Herb Roasted Breast of Chicken with Marsala Pan Jus | \$45 Per Guest

Potato & leek mash, roasted carrots and broccolini

Peri-Peri Pan Chicken with Lemon Chicken Jus | \$45 Per Guest

Roasted cauliflower & asparagus, fingerling potatoes

Chipotle-Lime Grilled Airline Chicken Breast | \$45 Per Guest

ENTREES: FISH

Maple Glazed Norwegian Salmon | \$54 Per Guest

Butternut squash puree, saffron couscous, carrots

Miso Glazed Australian Sea Bass | \$55 Per Guest

Carrot ginger puree, jasmine rice, baby bok choy, miso citrus sauce

Herbed Crusted Walleye | \$53 Per Guest

Tomatillo-avocado sauce, roasted vegetables, smoked paprika
spiced mashed potatoes

Heritage grain & wild rice pilaf, rainbow carrots, baby French
green beans & lemon dill butter sauce

ENTREES: MEAT

Smoked Jerk-Spiced Pork Loin with Sweet Mango & Pineapple
Chutney | \$52 Per Guest
Sweet potato mash, roasted cauliflower

Cabernet Braised Short Ribs | \$62 Per Guest
Creamy polenta, green beans, smoked tomato demi

Seared Filet of Beef | \$64 Per Guest
Garlic potato puree, broccolini, preserved tomato, red onion jam,
burgundy reduction

Sirloin Bavette Steak | \$62 Per Guest
Mushroom reduction, potato gratin, roasted beets and squash

ENTREE: VEGETARIAN

Eggplant Quinoa Involtni Grilled Asparagus | \$39 Per Guest
Sauce pomodoro, basil, aged balsamic

Sweet Potato Gnocchi | \$39 Per Guest
Roasted brussels sprouts, baby portabella mushrooms,
caramelized onions, parmesan cream, sage

Pad Thai Rice Noodles | \$39 Per Guest
Snow peas & carrots, cabbage, cilantro, peanuts, spicy pad Thai
sauce

Italian "Farroto" Farro Risotto | \$39 Per Guest
Roasted squash, spiced pumpkin seeds, wilted spinach, goat
cheese crumbles, balsamic drizzle

ENTREES: DUET PLATES

Braised Short Rib of Beef & Pan Seared Prawns | \$85 Per Guest
Cauliflower puree, smashed Peruvian potato, broccolini & sweet
corn relish

Petite Filet of Beef & Jumbo Walleye Cake | \$95 Per Guest
Root vegetable puree, Swiss chard, roasted baby carrots and
beets

Petite Filet Mignon & Pan Seared Seabass | \$95 Per Guest
Truffle potato puree, asparagus, citrus beurre blanc & bordelaise

DESSERT

Chocolate mousse cake, hazelnut bark, whipped cream

Key lime pie, raspberry sauce, glazed berries, mint

Maple walnut bread pudding, warm whiskey butter sauce, pickled
blueberry

Turtle cheesecake, lemon curd, chocolate cigarette

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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. A Buffet charge of \$150 is applicable for guarantees less than 20 guest.

10,000 LAKES

SPICE ROUTE

Wild rice soup with leek & mushrooms
.....
Field greens, tomatoes, cucumbers, red onions, corn, bacon, goat cheese, balsamic vinaigrette
.....
Dinner rolls, local butter
.....
Sage roast bell & Evans chicken, natural jus
.....
Midwestern beef pot roast, thyme & onion pan gravy
.....
Herb cracker crusted walleye pike, lemon-chive sauce
.....
Grain mustard and horseradish roast new potatoes
.....
Green beans with caramelized onions & candied walnuts
.....
Chef's choice of two desserts
.....

\$62 *Per Guest*

TASTE OF INDIA

Shepherd's salad: tomato, cucumber, coriander, chili, lemon dressing
.....
Naan served with traditional condiments: cucumber raita, mango chutney, mixed vegetable pickle, lacha pyaz, cherry tomatoes, cucumber, chili-lemon marinated olives
.....
Murgh Badami- chicken in a rich almond sauce, traditional herbs and spices
.....
Goan seafood curry, tamarind and spices
.....
Paneer tikka masala
.....
Chef's choice of dessert
.....

\$67 *Per Guest*

ALL AMERICAN FAVORITES

Miso soup
.....
Thai cucumber salad
.....
Sesame ginger chopped salad
.....
Pad Thai
.....
Massaman beef with coconut & potatoes
.....
Thai red curry chicken, butternut squash
.....
Grilled salmon with garlic hoisin sauce
.....
South Asian vegetables
.....
Singapore Hakka fried rice
.....
Chef's choice of dessert
.....

\$65 *Per Guest*

SOUTHERN COMFORT

Texas style beef chili, shredded cheddar & green onion
.....
Creamy grits
.....
Sweet potato salad
.....
Fried catfish, lemon honey butter
.....
Slow smoked beef brisket
.....
Louisiana fried chicken
.....
Creamy mac n' cheese
.....
Southern style green bean casserole, crispy shallots
.....
Biscuits & corn bread with honey butter
.....
Chef's Choice Dessert
.....

\$68 *Per Guest*

Young spinach, crimini mushrooms, sliced eggs, Bermuda onion, bleu cheese & honey mustard dressing

Tossed Caesar salad, croutons, fresh lemon, aged asiago cheese

Dinner rolls, butter

Southern buttermilk fried chicken, Crybaby Craig's hot sauce, side of pickles

Hardwood smoked salmon filet, grilled vegetables, dill mustard sauce

Stout braised boneless short ribs, thyme pot liquor

Cherry, leek & almond calico rice pilaf

Parisian parsley potatoes

Garlic-thyme carrots, cauliflower & green beans

Chef's choice of dessert

\$68 *Per Guest*

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Late Night Snacks

The perfect compliment to your event.

LATE NIGHT SLIDERS

Mini Burgers and Fries Would Pair perfectly with local craft beer....ask about our craft beer selection!

Angus beef, Cheddar cheese, pickle, mustard aioli

Smoked pork, mustard BBQ, apple slaw

Meatless butcher burger slider, roasted garlic sauce, vegan cheddar, pretzel bun

Crispy buttermilk fried chicken, hot honey

Sweet potato fries, smoked ketchup

House made potato chips, buttermilk-chive dip

\$21 *Per Guest*

AFTER PARTY PIZZA

Italian sausage & mushroom, rustic marinara

Chicken, rosemary, potato, shallot cream

Pepperoni & mozzarella, red sauce

Basil, heirloom tomatoes & fresh mozzarella

\$16 *Per Guest*

NACHO BAR

Grilled ancho chicken & carne asada

Tortilla chips, soft flour tortillas

Chile con queso, Oaxacan cheese, sour cream, salsa, jalapeños, black beans, guacamole, black olives, Pico de Gallo, shredded lettuce

\$19 *Per Guest*

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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:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$34 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$34 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$34 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Merlot, California | \$34 Bottle
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

FEATURED PREMIUM SELECT WINES: MAGGIO FAMILY VINEYARDS

Chardonnay | \$38 Bottle
A bright Chardonnay, with aromas of Meyer lemon and tropical fruit flavors of pineapple and mango. Hints of granny smith apple are supported by refreshing acidity and a clean finish.

Pinot Grigio | \$38 Bottle
A pale, translucent yellow-green hue, with aromas of crisp green apple. Flavors of grapefruit and slight herbal notes are supported by a refreshing acidity and pleasant minerality.

Sauvignon Blanc | \$38 Bottle
Fragrant and slightly floral, with tropical notes of guava and papaya. Hints of melon with a smooth, rounded feel is complemented by a bright, refreshing citrus.

Merlot | \$38 Bottle
Rich black fruit, chocolate and a touch of baking spice. Concentrated flavors with hints of dried cherry and raspberry on the palate with a plush mouth feel and round tannins.

Petite Sirah | \$38 Bottle
Dark and inky in color, with ripe berry fruit on the nose. Notes of blackberry pie and raspberry on the palate. A full-bodied wine with a grippy tannic structure.

Canvas Cabernet Sauvignon, California | \$34 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$36 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Cabernet Sauvignon | \$38 Bottle
A lovely ruby red color with aromas of blackberry jam and plum. Hints of cedar and vanilla complement the flavors of summer berries and black cherry on the palate. Pleasant round texture with supple tannins.

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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.

SPARKLING

Le Colture Prosecco Rose | \$36 Bottle

La Marca, Prosecco, Italy | \$35 Bottle

Canvas, Blanc de Blancs Brut, Veneto, Italy | \$36 Bottle

WHITES

Kendall Jackson Vintner's Reserve Chardonnay, CA | \$35 Bottle
medium-bodied, barrel-fermented; light, toasted oak aromas, attractive baked apple flavors and accents of butter and vanilla

Bravium Chardonnay, Russian River Valley, CA | \$48 Bottle
Brilliant medium-gold color, with honey, pear, apple, pineapple, lemon oil, and white flowers aromas, and a judicious framing of vanillin oak.

Cantina Bolzano, Pinot Grigio, Trentino Alto-Adige Italy | \$39 Bottle
fruity aromas of pears and apples, light notes of honey and nut full-flavored, mellow and rich in extracts

Whitehaven Sauvignon Blanc, Marlborough, NZ | \$35 Bottle
full flavored, medium-bodied wine, with an abundance of vibrant currant and gooseberry flavors, that linger on the dry, clean finish

Matanzas Creek Sauvignon Blanc Sonoma, CA | \$36 Bottle
Aromas of Pomelo grapefruit, white guava and kiwi are complimented by a compounded and balanced palate with vibrant acidity.

ROSE

Fleur de Mer Cotes de Provence Rose, Provence, France | \$40 Bottle
white peach, citrus, wildflowers and herbs. A classic Provençal style, ripe raspberry, wild strawberry and crushed watermelon

REDS

Alumni Pinot Noir Willamette Valley, OR | \$44 Bottle
black cherry and peppercorn, with a hint of persimmon cutting through. Rich, generous mouthfeel with lovely flavors of plum

notes are complemented by layers of minerality and hints of sea spray. Delicate and softly textured on the mid-palate before a refreshingly crisp, memorable finish.

and exotic spices.

Gascon, Malbec, Mendoza, Argentina | \$36 Bottle
aromas of blackberry, plum and a hint of mocha. Dark fruit flavors intertwine with notes of spice, licorice and chocolate

DAOU Cabernet Sauvignon Paso Robles, CA | \$42 Bottle
generous flavors of fresh blackberry, blueberry compote, kirsch and cassis along with espresso, dark chocolate, vanilla and hints of lavender potpourri. Firm, well rounded tannins provide unmatched structure and body, while an elegant, persistent finish lingers with suggestions of black raspberry, currant and spiced plum.

Joel Gott '815' Cabernet Sauvignon, California | \$38 Bottle
aromas of bright red fruit, black cherry and raspberry with notes of vanilla and white pepper. The wine opens with dark, concentrated fruit flavors, followed by balanced tannins on the midpalate, and notes of cedar on the long, textured finish.

Caymus Conundrum, Red Blend, California | \$50 Bottle
lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness.* 1 liter bottle

Sebastiani Zinfandel Sonoma, CA | \$36 Bottle
black mission fig, Santa Rosa plum and spiced strawberry preserves. The wine is medium bodied with balanced acidity, light tannins and a pleasantly warm Madagascar vanilla tinged finish.

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

BACARDI SUPERIOR

A classic white rum with distinctive vanilla and almond notes developed in white oak barrels and shaped through a secret blend of charcoal for a distinctive smoothness.

Hemingway Daiquiri | \$10 Per Drink

Bacardi Superior, lime juice, grapefruit juice, maraschino liqueur

NEW AMSTERDAM VODKA

New Amsterdam® Vodka is 5-times distilled from the finest grain then filtered three times. It's so smooth you can create a perfect cocktail or drink it straight, making it one of the best vodkas available.

Strawberry Blossom | \$10 Per Drink

New Amsterdam Vodka, Ste. Germain Elderflower Liqueur, fresh

& syrup

Cranberry Mojito | \$10 Per Drink

Bacardi Superior, lime juice, fresh pineapple, mint, syrup & soda

Batiste | \$10 Per Drink

Bacardi Superior, Grand Marnier, Angostura Bitters

OLMECA ALTOS PLATA TEQUILA

Altos Tequila Plata is made from 100% blue agave grown in the Los Altos highlands of Mexico. Complete with herbal notes of cooked agave, Plata is slightly citric and sweet with a fruity aroma. It's a classic tequila for the modern world.

Negrete | \$12 Per Drink

A tequila twist on the classic Negroni. Altos Tequila, Campari & Sweet Vermouth

Blood Orange Margarita | \$14 Per Drink

Altos Tequila, Solerno Blood Orange Liqueur, Lime Juice & Syrup

Jalisco Moonlight | \$11 Per Drink

Altos Tequila, Cream of Coconut & Lime

BULLEIT FRONTIER WHISKEY

Bulleit Bourbon is inspired by the whiskey pioneered by Augustus Bulleit over 150 years ago. Only ingredients of the very highest quality are used. The subtlety and complexity of Bulleit Bourbon come from its unique blend of rye, corn, and barley malt, along with special strains of yeast and pure Kentucky limestone filtered water. Due to its especially high rye content, Bulleit Bourbon has a bold, spicy character with a finish that's distinctively clean and smooth.

Blackberry Old Fashioned | \$10 Per Drink

Bulleit Bourbon, Muddled Blackberries, Sage Syrup, Bitters

Rye Squeeze | \$10 Per Drink

Bulleit Rye Whiskey, Angostura Bitters, Muddled Orange, Ginger Beer

Summer Buck | \$10 Per Drink

Bulleit Bourbon, Muddled Strawberry, Fresh Lemon Juice, Ginger Beer, Orange Bitters, Ginger Syrup

strawberries, lemon juice & syrup

Rooftop Lemonade | \$10 Per Drink

New Amsterdam Vodka and basil-infused honey lemonade using basil from our garden and honey.

Pamplemousse Cooler | \$10 Per Drink

New Amsterdam Vodka, lemon juice, cucumber & grapefruit sparkling water

NEW AMSTERDAM GIN

New Amsterdam® Gin is crafted with botanicals, citrus, and a nod to juniper. As one of the best gins available, it's a modern take on the 400-year tradition. The smooth finish lets you drink this flavorful gin straight or as the centerpiece of a perfect martini.

Autumn Apple | \$10 Per Drink

New Amsterdam Gin, apple cider, lime juice, rooftop honey syrup and a dash of cinnamon

French 75 | \$10 Per Drink

New Amsterdam Gin, Fresh Lemon Juice, Sugar, La Marca Prosecco

The Bee's Knees | \$10 Per Drink

New Amsterdam Gin, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Honey Syrup

and market conditions.

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. A \$150 per bartender charge is applicable. Once revenues exceed \$500 per bar, this charge will be waived. Bar Packages available for per person/per hour pricing. Ask for details

HOST BAR SIGNATURE BRANDS - TIER I

- Signature Tier Cocktails | \$9 Host Bar
Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch
.....
- Domestic Beer | \$7 Host Bar
Coors Light, Bud Light, Busch Light, Mich Ultra, Mich Golden
.....
- Premium & Import Beer | \$8 Host Bar
Blue Moon, Surly
Furious, Corona, Heineken, Loon Juice, Summitt, EPA, High Noon
.....
- Canvas Wines by Michael Mondavi | \$9 Host Bar
Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir
.....
- Cordials | \$10 Host Bar
Bailey's, Kahlua, Grand Marnier, Di Saronno Amaretto
.....
- Soft Drinks and Juice | \$5 Host Bar
.....
- Bottle Water | \$5 Host Bar
.....

HOST BAR SIGNATURE BRANDS - TIER III

- Ultra- Premium Cocktail | \$11 Host Bar
Grey Goose Vodka, Bombay Sapphire Gin, Bacardi, Jameson Irish Whisky, Maker's Mark, Bulliet Rye, Hennessy, Johnny Walker Black Label, Patron Silver
.....
- Domestic Beer | \$7 Host Bar
Coors Light, Bud Light, Busch Light, Mich Ultra, Mich Golden
.....
- Premium & Import Beer | \$8 Host Bar
Blue Moon, Surly
Furious, Corona, Heineken, Loon Juice, Summitt, EPA, High Noon
.....
- Maggio Family Wines | \$10 Host Bar
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir,
.....

HOST BAR SIGNATURE BRANDS - TIER II

- Premium Tier Cocktail | \$10 Host Bar
Titos Vodka, Tanqueray, Bacardi Light Rum, Captain Morgan, Crown Royal, Jack Daniels's, Jim Beam, Korbel Brandy, Dewar's Scotch, Johnny Walker Red, Jose Cuervo Tequila
.....
- Domestic Beer | \$7 Host Bar
Coors Light, Bud Light, Busch Light, Mich Ultra, Mich Golden
.....
- Premium & Import Beer | \$8 Host Bar
Blue Moon, Surly
Furious, Corona, Heineken, Loon Juice, Summitt, EPA, High Noon
.....
- Maggio Family Wines | \$10 Host Bar
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, and Merlot
.....
- Cordials | \$10 Host Bar
Bailey's, Kahlua, Grand Marnier, Di Saronno Amaretto
.....
- Soft Drinks and Juice | \$5 Host Bar
.....
- Bottle Water | \$5 Host Bar
.....

CASH BAR PRICING

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

- Signature Tier Cocktails | \$10
.....
- Premium Tier Cocktail | \$11
.....
- Ultra- Premium Cocktail | \$12
.....
- Domestic Beer | \$8
.....
- Premium & Import Beer | \$9
.....
- Canvas Wines by Michael Mondavi | \$10
.....

and Merlot

.....
Cordials | \$10 Host Bar

Bailey's, Kahlua, Grand Marnier, Di Saronno Amaretto

.....
Soft Drinks and Juice | \$5 Host Bar

.....
Bottle Water | \$5 Host Bar

Maggio Family Wines | \$11

.....
Bottled Water | \$6

.....
Soft Drinks and Juice | \$6

LABOR CHARGES

Bartender | \$50

Up to three hours

.....
Cocktail Servers/Tray Passers, each | \$250

Up to three hours

.....
Additional Hours for Bartenders or Servers, each, per hour | \$50

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