



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
- mini biscuits and sausage gravy
- Egg white scramble with bell peppers, caramelized onion, and 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
- Pancetta, tomatoes, zucchini frittata with fresh basil and parmesan
- Forest mushroom, onion, spinach and squash frittata with fresh basil

**\$35** Per Guest

## 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 wild mushroom, Summer squash, Spring onion, parmesan

**\$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

CREOLE - SATURDAY

- Freshly baked croissants, and beignets with sweet cream butter & jams
- Orange juice & apple cider
- Local & seasonal whole fruit
- Diced melons and berries
- Mini biscuits and Cajun gravy
- Steel cut oats, brown sugar, dried fruits, 2% milk & almond milk
- Vegetable egg bake with potatoes, peppers, onions, and pepperjack cheese
- Croissant sandwiches with smoked pit ham, white cheddar, scrambled eggs & bacon-onion jam

\$35 Per Guest

EUROPEAN - MONDAY

- Orange juice & apple juice
- Local & seasonal whole fruit
- seasonal melons and 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

SOUTH OF THE BORDER - SUNDAY

- 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 creama
- Huevos a la Mexicana- cage-free egg scramble with diced onion, jalapeno, tomato, cilantro

\$35 Per Guest

Prices are subject to 24% taxable service charge and States Sales Tax.Spring/Summer May 1, 2025 - September 30, 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

Egg, tomato, mozzarella, and garlic aioli Croissant | \$8 Per Guest

Egg, tomato, mozzarella, garlic aioli on croissant

Turkey sausage, egg, & cheese breakfast burrito | \$8 Per Guest

Turkey sausage, cage-free egg, cheddar cheese, served with sour cream and salasa

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

Breakfast Sandwich Bar | \$15 Per Guest

Make your Own Breakfast Sandwich

- Sliced English muffins, croissant, flour tortillas, grain free biscuits
- Whole eggs, applewood smoked bacon, turkey sausage patties, pork sausage patties
- Mushrooms, spinach, sliced tomatoes, American cheese, Swiss, smoked gouda, chipotle aioli, herb butter, avocado

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, shredded cheddar jack, 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 tortillasscrambled cage-free eggs, chorizo, potatoesshredded cheddar, pepper jack cheese, chopped bacon, sauteed onions,peppers, mushrooms, spinach, grilled vegetables, pico de gallo, roasttomato 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

- 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

## FARMSTEAD

- 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, chopped bacon, peppers and local cheddar
- Scrambled eggs, spinach, mushrooms, shredded Jack cheese
- Potatoes O' Brien, onions, peppers
- Seasonal scones

**\$36** Per Guest

## NORWEGIAN ROOTS

- Local apple cider, cranberry Juice
- Assorted scones and lingonberry jam
- Fresh fruit display
- Norwegian smoked salmon display
- sliced cucumbers, tomatoes, shaved red onion, sliced hard cooked eggs, capers
- bagels, bialys and brown bread
- Sweet potato and wild rice hash

**\$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*

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*

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

\$19 Per Guest

BOURBON STREET - FRIDAY

Beignets and chocolate filled churros

Pecan pralines

Chicory coffee

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

\$19 Per Guest

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Afternoon Break of the Day

A part of Hyatt's menu of the day program, our afternoon 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.

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

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

Warm naan, toasted crostini

Seasonal infused water station

**\$19***Per Guest*

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, Mint Patties & Bun maple

Milky Way Bars

Individual bags of Boom Chicka Pop popcorn

Swedish Fish 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

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 | \$6 Each  
Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

Brownies | \$42 Per Dozen

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, Bigelow 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 Bigelow tea

Morning  
Breakfast Sandwich Bar *Build your own*

- Sliced English muffins, croissants, flour tortillas, grain free biscuits*
- Whole eggs, applewood smoked bacon, turkey sausage patties, pork sausage patties*
- Mushrooms, spinach, sliced tomatoes, American cheese, Swiss, smoked gouda, chipotle aioli, herb butter, avocado*

Selection of diced melons, pineapple and 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 Bigelow teas, Assortment of Pepsi soft drinks and Bubly flavored waters

**\$27** *Per Guest*

## HALF DAY BEVERAGE PACKAGE

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

**\$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

Charred tomato basil soup

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

Marinated grilled lemon chicken with pepper jus

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*

### 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*

### DOG AND BURGER BAR – WEDNESDAY

### ITALIAN TRATTORIA – THURSDAY

Baked potato soup served with chopped bacon scallions and sour cream

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

Farmstead slaw

House made chips

All Natural beef & turkey burgers

Black bean burgers

Grilled Hebrew National all beef hotdogs, poppyseed bun

Variety of buns

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

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

Tuscan bean soup with kale and tomato

Romaine and arugula salad, asparagus, snap peas, radish, asiago, minted lemon vinaigrette

House focaccia

Pasta:

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

Grilled oregano chicken breast, lemon jus

Roasted Barramundi, piccata 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*

Dessert of the day  
.....  
**\$46** *Per Guest*

CRAEFT SANDWICH MARKET- EVERYDAY

Roasted tomato soup  
.....  
Spinach and romaine salad, snap peas, asparagus, radish, avocado green goddess dressing  
.....  
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  
.....  
Oyster mushroom "crab" salad wrap  
lemon-tarragon mayo, avocado, cucumber, herbed flour tortilla  
.....  
Ham, pimento cheese and pickles on a pretzel roll  
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  
.....

MARKET FRESH -EVERYDAY

Lemon chicken orzo soup  
.....  
Classic Caesar salad  
.....  
Truffled fingerling potatoes, shallots, hard boiled eggs, chives & 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*

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*

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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.

7-LAYER CHOP SALAD BOWL

Romaine, celery, red onion, cheddar jack, bacon, spring peas, hard-boiled egg, creamy honey dressing  
.....

MUFFULETTA SANDWICH

Italian meats, provolone cheese, olive spread, foccacia  
.....

GRILLED VEGETABLE WRAP

Roasted chickpea, hummus, baby spinach, garlic herb wrap  
.....

CHICKEN BACON RANCH SANDWICH

Grilled chicken breast, house ranch, lettuce, tomato, onion, crisp bacon on a Telera roll  
.....

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  
.....

OYSTER MUSHROOM 'CRAB' SALAD WRAP

Tarragon mayonnaise, avocado, cucumber, 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**

Pan roasted chicken, fricassee of Spring vegetables, pancetta, new potatoes and ramp butter

Harvest carrot cake, cream cheese frosting, caramel sauce

**\$39** *Per Guest*

### 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**

Black cherry ricotta cheesecake, roasted cherries

**\$44** *Per Guest*

### LUNCH THREE

Nordic Nicoise salad, watercress, hard-boiled eggs, pickled red onion, green beans, radish, baby potatoes, capers, dill-mustard 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*

### 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*

### WARM SELECTIONS

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

*Crisp bacon, confit cherry tomato, avocado & butter lettuce*

*Pineapple, cilantro, yellow corn tortilla*

*Cherry tomato, mozzarella, basil, balsamic vinaigrette, on a spoon*

*Lemon dill aioli, endive (available Vegan with Lion's Mane mushroom 'crab')*

*Avocado hummus and miso sriracha sauce*

*Avocado mousse, fried wonton, sesame*

*On a cocktail pick*

*On a cocktail pick*

*Olives, tomato, artichokes & fresh mozzarella*

*Gochujang dipping sauce*

*Cajun-Dijon mayo, sweet pepper*

*Curried coconut cream*

*Sauerkraut, chili sauce*

*Horseradish sour cream*

*With sweet & sour*

*With sambal sauce*

*With honey mustard, mini pretzel bun*

On a skewer

*Tzatziki sauce*

## Seasonal forest mushrooms, savory tart

## Presentation Stations

## 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

## ARTISANAL CHEESE BOARD

### 1 Display Serves 25 Guest

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

Marinated olives, sun-dried tomatoes

Focaccia & grilled baguette

**\$430***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

7-layer chop salad bowl  
Romaine, celery, red onion, cheddar jack, bacon, Spring peas, hard-boiled egg, creamy honey dressing

Romaine-arugula salad, asparagus, snap peas, radish, asiago, minted lemon vinaigrette

**\$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*

BAJA TACO STAND

Carne asada fajitas with onions & peppers

Blackened fish tacos with lime & cilantro

Guajillo spiced quesadillas, jalapeno jack cheese & scallions

**\$280***Per Display*

MEDITERRANEAN DIPS

1 Display Serves 25 Guest

Hummus, and tzatziki

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

**\$230***Per Display*

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*

FRY AND POUTINE BAR

- Potato edges, curly fries, and tots
- Pinot Noir gravy
- Local cheese curds
- Blue cheese, bacon, pulled pork, diced tomatoes and pickles

**\$19***Per Guest*

**\$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, roasted asparagus

**\$27** *Per Guest*

### CAJUN CRUSTED PRIME RIB

Horseradish sauce, braised green beans and bacon

**\$24** *Per Guest*

### BERBERE ROASTED CAULIFLOWER HEADS

Crybaby mayo, sweet corn-poblano salad

**\$13** *Per Guest*

### BRAISED KOSHER LAMB SHOULDER ROAST

Za'atar, minted red onion jam, grilled naan

**\$27** *Per Guest*

### CIDER BRINED FREE RANGE TURKEY BREAST

Turkey Gravy  
Glazed Baby Carrots

**\$17** *Per Guest*

### GUAJILLO MARINATED BAVETTE STEAK

Chimichurri

**\$21** *Per Guest*

### BONE-IN PORK RIB ROAST

**\$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
- Fried Green Tomato, Buttermilk Ranch, Cojita cheese, corn relish
- Sweet potato fries, smoked ketchup
- Housed made potato chips, buttermilk-chive dip
- Crispy buttermilk fried chicken, hot honey

\$20 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, shredded lettuce

\$21 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

ASIAN STREET FOODS

- Samosa with curry yogurt and Indian chutney
- Vegetable spring rolls, sweet & sour sauce
- Chickpea vegetable pakora, cilantro dipping sauce
- Malaysian chicken satay, curried coconut cream
- Individual pad Thai, & individual yakisoba both served in take out style pails, with chopsticks

\$22 Per Guest

TAPAS DISPLAY

- Chorizo, Manchego and Olive Skewers
- Marinated asparagus, lemon balsamic
- Grilled shrimp, orange & fennel salad
- Smoked Salmon-Herb Mousse, Cucumber, Radish
- Assorted marinated olives
- Chipotle steak Churrasco, chimichurri

\$23 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*

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*

CROWD PLEASER

Apple crumble tart

Carrot cake with cream cheese frosting

Seasonal fruit pie

Chocolate mousse shots

Assorted flavors of cheesecake

**\$18** *Per Guest*

BYOC (BUILD YOUR OWN CUPCAKES)

- Double chocolate and yellow cake (gluten free) vanilla frosted cupcakes
- M&Ms, candied pecans, Swedish fish, crushed Oreos, maraschino cherries, whipped cream

**\$17** *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' taste buds. Add a Starter Course for an additional \$8.00 per person

STARTERS

Select One:

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

SALADS

Select One:

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

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

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

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

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

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: FISH

Roasted Norwegian Salmon | \$54 Per Guest  
Spring onion risotto, baby carrots and peas, chive creme fraiche

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

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  
New potatoes, Swiss chard, roasted golden beets, wild leek butter

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

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 "Farotto Primavera" Spring Farro Risotto | \$39 Per Guest  
Spring vegetable 'Farotto', baby carrots, Spring onions, peas,  
chives, ramp butter, Asiago  
.....

Maple walnut bread pudding, warm whiskey butter sauce, pickled  
blueberry  
.....  
Black Cherry Ricotta cheesecake, dark chocolate sauce, roasted  
cherries  
.....  
Lemon-olive oil cake, rosemary lemon glaze **DF VGN**  
.....

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and market conditions.

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

Wild rice soup with leek & mushrooms  
.....  
Field greens, tomatoes, cucumbers, red onions, corn, bacon, goat  
cheese, balsamic vinaigrette  
.....  
Dinner rolls, local butter  
.....  
Sage roasted 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

SPICE ROUTE

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

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*

Texas style beef chili, shredded cheddar & green onion  
.....  
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*

ALL AMERICAN FAVORITES

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 FriesWould Pair perfectly with local craft beer.....ask about our craft beerselection!

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

Fried Green Tomato, Buttermilk Ranch, Cojita Corn Relish

Housed made potato chips, buttermilk-chive dip

**\$21** *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

## 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*

FEATURED PREMIUM SELECT WINES: MAGGIO FAMILY VINEYARDS

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.
- 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.

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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

- 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.
- 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.

### 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

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

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 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 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 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!

### 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 & 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

.....

### NEW AMSTERDAM VODKA

New Amsterdam® Vodka is 5-times distilled from the finest grainsthen filtered three times. It’s so smooth you can create a perfectcocktail 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 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

.....

### 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

### 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

.....

Altos Tequila, Cream of Coconut & Lime

The Bee's Knees | \$10 Per Drink  
New Amsterdam Gin, Domaine de Canton Ginger Liqueur, Fresh  
Lemon Juice, Honey Syrup

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

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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. 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

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

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, 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  
.....

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  
.....

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  
.....  
Maggio Family Wines | \$11  
.....  
Bottled Water | \$6  
.....  
Soft Drinks and Juice | \$6  
.....

Prices are subject to 24% taxable service charge and States Sales Tax.Spring/Summer May 1, 2025 - September 30, 2025 Menu pricing may change based on availability and market conditions.



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