HYATT REGENCY

HYATT REGENCY INDIANAPOLIS

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! All prices noted are for the designated day only, if chosen on an alternate day, price will be $47 per guest. Client's Choice of Breakfast Menu on Saturday & Sunday. All Breakfasts include Coffee, Decaffeinated Coffee & Tea Selection.

MONDAY - THE HOOSIER

Selection of Juices to Include Orange Juice

Seasonally Inspired Fruit

Warm Egg & Cheese Croissants

Fresh Croissants & Bakeries

Coffee, Decaffeinated Coffee & Tea Selection

$42 Per Guest

$5 Gluten Free Sandwiches - Add Additional

TUESDAY - THE WABASH

Selection of Chilled Juices to Include Orange Juice

Seasonally Inspired Fruit

Brioche French Toast
with Toppings to Include Whipped Cream, Berry Compote and Warm Maple Syrup

Fresh Croissants & Bakeries

Coffee, Decaffeinated Coffee & Tea Selection

$42 Per Guest

WEDNESDAY - THE BOILERMAKER

Seasonally Inspired Fruit

Warm Sausage Breakfast Burritos
Vegetarian Breakfast Burritos Available Upon Request

Fresh Croissants & Bakeries

Coffee, Decaffeinated Coffee & Tea Selection

Selection of Juices to Include Orange Juice

$42 Per Guest

$5 Gluten Free Burritos - Add Additional

THURSDAY - THE HARRISON

Selection of Chilled Juices to Include Orange Juice

Seasonally Inspired Fruit

Warm Breakfast Sandwiches with Shaved Ham, Cage Free Over-hard Eggs and Cheddar Cheese on
Vegetarian Sandwiches Available Upon Request

Fresh Croissants & Bakeries

Coffee, Decaffeinated Coffee & Tea Selection

$42 Per Guest

$5 Gluten Free Sandwiches - Add Additional

FRIDAY - MONON RAIL

Selection of Chilled Juices to Include Orange Juice

Seasonally Inspired Fruit

Steel Cut Oatmeal with 2% Milk & Brown Sugar

Fresh Croissants & Bakeries

Coffee, Decaffeinated Coffee & Tea Selection

$42 Per Guest

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Tea Selection.

THE AMERICAN BREAKFAST

Orange, Grapefruit, Tomato and Apple Juices

Cage Free Scrambled Eggs

Breakfast Sausage Links, Applewood Smoked Bacon and Breakfast Potatoes

Seasonal Sliced Fruit and Berries

Cold Cereals with 2% and Skim Milk

Freshly Baked Danish, Breakfast Muffins & Croissants

$57 Per Guest

$3 Substitute Chicken Apple Sausage

$3 Substitute Turkey Sausage

$3 Substitute Turkey Bacon

SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato & Apple Juices

Cage Free Scrambled Eggs
with Chorizo Sausage & Cheddar Cheese. Pico de Gallo, Guacamole, Frijoles and Warm Flour Tortillas Served on the Side

Breakfast Potatoes

Texas Style Biscuits with Sausage Gravy

Seasonal Sliced Fruit and Berries

$60 Per Guest

THE FRESH START

Seasonal Sliced Fruit and Berries

Assorted Bakeries to Include
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins served with Butter, Preserves and Cream Cheese

Yoplait Fruit Yogurt, Greek Yogurt

Steel Cut Oatmeal
Golden Raisins, Brown Sugar, Walnuts

Cage Free Egg White Frittata Popovers
Spinach, Roasted Tomato and Caramelized Onion

Turkey Sausage, Skillet Roasted Potatoes

Orange, Grapefruit, Tomato & Apple Juices

$63 Per Guest

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets.

BREAKFAST SANDWICHES & BREAKFAST PROTEINS

Egg and Cheese Croissants | $16 Each

Sausage Breakfast Burrito | $16 Each

Open Face Breakfast Reuben | $16 Each
English Muffin, Pulled Corned Beef, Scrambled Eggs & Swiss Cheese

Hard Boiled Eggs | $54 Per Dozen

Applewood Smoked Bacon | $12 Per Person

Turkey Sausage or Chicken & Apple Sausage | $12 Per Guest

Protein Box | $12 Per Guest
Almond Butter, Fuji Apple Selection, Quartered Hard Cooked Egg & Grapes

CEREALS AND FRUIT

Steel Cut Oatmeal | $11 Per Guest
With Raisins, Brown Sugar, 2% & Skim Milk

Assorted Cold Cereals | $9 Each
with 2% and Skim Milk Non-Dairy Milk is subject to a $3.00 per person surcharge, plus tax and service.

Yoplait Fruit Yogurt, Dannon Oikos Greek Yogurt | $8.5 Each
Assorted Varieties

Plated Sliced Fruit | $20 Per Guest

Cup of Mixed Berries | $15 Per Guest

Whole Fruit | $8 Per Piece

Mini Yogurt Parfaits | $10 Each

Assorted Fruit Smoothies | $12 Each

BREAKFAST STATIONS

Omelet Station | $20 Per Person
Cage Free Eggs, Egg Beaters, Egg WhitesSmoked Applewood Bacon, Diced Ham, Sausage, Grilled Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Bleu Cheese, Avocado & Salsa

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Morning Break Packages

All breaks are 45 minutes maximum service time and must be ordered to serve the entire guarantee.

MORNING BREAK PACKAGES

The Natural | $30 Per Guest
Fruit and Yogurt Granola Parfaits to Include Strawberries, Blueberries and RaspberriesFresh GrapesDark Chocolate Covered Raisins, Cranberries, & Espresso BeansMixed with Natural Raw Almonds and Dried CranberriesFreshly Brewed Coffee, Decaffeinated Coffee and Teas

The Smoothie | $30 Per Guest
*Limited to 100 Guests or Less (*3) Types of Smoothies, with Yogurt, Blended Fresh for You:Blueberry/Raspberry SmoothieOrange/Strawberry SmoothieKale/Kiwi SmoothieMarket Style Seasonal FruitsKashi Bars & Kind Protein BarsFreshly Brewed Coffee, Decaffeinated Coffee and Teas

Mid Morning Coffee Klatch | $30 Per Guest
Variety of Seasonal Coffee Cakes and CroissantsApples, Oranges, Seasonal Whole Fruits, Macerated Berries and Fresh BananasFreshly Brewed Coffee, Decaffeinated Coffee and Teas

The Energizer | $30 Per Guest
Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, Housemade Granola and PretzelsBottled Spring Water, Gatorade ,Regular and Sugar Free Red BullFreshly Brewed Coffee, Decaffeinated Coffee and Teas

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Afternoon Break Packages

All breaks are 45 minutes maximum service time and must be ordered to serve the entire guarantee.

AFTERNOON BREAK PACKAGES

Low-Carb | $30 Per Guest
Individual Vegetable Crudité Shooters, Chipotle Ranch and HummusHouse Made Giardiniera, Gourmet OlivesHouse Kettle ChipsBuild Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House Made Granola and PretzelsInfused Water Station

Seattle Coffee House | $32 Per Guest
Frappuccino's and Double ShotsBottled Cold Brew CoffeeFreshly Brewed Coffee, Decaffeinated Coffee and TeasBlueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

Ice Cream Break | $32 Per Guest
Assorted Frozen Fruit Novelties Haagen Dazs Ice Cream with Assorted ToppingsHouse Baked CookiesFreshly Brewed Coffee, Decaffeinated Coffee and Teas

The County Fair | $34 Per Guest
Fried Pork Tenderloin SlidersBavarian Pretzel Sticks with Beer Cheese Sauce and Spicy MustardHouse Made Kettle Chips, Freshly Popped Popcorn and Cinnamon Sugar ChurrosLemonadeFreshly Brewed Coffee, Decaffeinated Coffee and Teas

Cookie Monster | $28 Per Guest
Gourmet Cookies to Include:White Chocolate Chip Macadamia Nut, M&M's, Chocolate Chip, Peanut Butter and Oatmeal RaisinChocolate Fudge BrowniesServed with Chilled Regular and Chocolate MilkFreshly Brewed Coffee, Decaffeinated Coffee and Teas

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Fruit Filled Danish | $84 Per Dozen

Bagels with Cream Cheese | $84 Per Dozen

Assorted Scones | $84 Per Dozen

Freshly Baked Muffins | $84 Per Dozen

SNACKS

Assorted Granola Bars | $7 Each

Guacamole with Corn Tortilla Chips | $12 Per Guest

Housemade Trail Mix in Bamboo Cups | $12 Per Guest

Mixed Nuts in Bamboo Cups | $12 Per Guest

Gluten Free Muffins | $88 Per Dozen

Freshly Baked Cookies | $78 Per Dozen
Chocolate Chip, Oatmeal Raisin and Peanut Butter

Fudge Brownies | $78 Per Dozen

Pita Chips and Hummus | $12 Per Guest

Tortilla Chips with Housemade Salsa | $12 Per Guest

Housemade Kettle Chips with Choice of French Onion or Bleu Cheese Dips | $12 Per Guest

Soft Pretzel Sticks | $96 Per Dozen
With Spicy Mustard and Beer Cheese

Freshly Popped Popcorn | $6 per guest
Popped in our Popcorn Machine

Assorted Grab and Go Snacks | $6 Each
To Include Individual Bags of Potato Chips, Pretzels and Popcorn

Assorted Candy Bars | $7 Each

Individual Bags of House Made Trail Mix | $12 Each

Individual Bags of Mixed Nuts | $7 Each

Protein and Energy Bars | $8.50 Each

Tostadas and Guacamole | $144 Per Dozen

Chocolate Dipped Strawberries | $108 Per Dozen

Vegetable Crudité Shooters | $120 Per Dozen

Shrimp Shooters | $144 Per Dozen

Hummus and Naan Shooters | $120 Per Dozen

Shrimp Ceviche Shooters | $144 Per Dozen

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day. A $3.00 per person surcharge will be added for coffee breaks requiring non-dairy milk such as almond, soy, coconut or oat.

BEVERAGES BY THE GALLON

Freshly Brewed Coffee | $135 Per Gallon
Regular and Decaffeinated Coffee

Hot Tea Selection | $135 Per Gallon
Assorted Herbal Teas with Honey, Lemons and Sugar

Iced Tea | $110 Per Gallon
with Lemons and Sugar

Lemonade | $110 Per Gallon

Juices | $110 Per Gallon
Orange, Apple and Grapefruit

STILL WATER & SPARKLING WATER

Nestle Bottled Waters | $7 Each

Icelandic Bottled Water | $9 Each

Saratoga Sparkling Water | $9 Each

SOFT DRINKS

Pepsi Products | $7 Each

HYDRATION STATION

Water Dispensers | $50 Per Display
These 5 gallon water dispensers with ecofriendly cups will keep your guests hydrated throughout the day.

SPECIALTY BOTTLED BEVERAGES

Regular and Sugar Free Red Bull | $10 Each

Assorted Gatorades | $9 Each

Cold Brew Coffee | $10 Each

Starbucks Double Shots | $10 Each

AND MORE

Individual Smoothies | $12 Each
Assorted fruit and veggie options available

Bottled Juices | $9 Each
Assorted Flavors

ALL DAY BEVERAGE BREAK PACKAGE - UP TO 8 HOURS OF SERVICE

Unlimited beverages for your guests to enjoy throughout the day! Includes Freshly Brewed Coffee, Hot Tea Selection, Nestle Bottled Water, Pepsi Soft Drinks and Assorted Bubly Waters.

$60 Per Guest

HALF DAY BEVERAGE BREAK PACKAGE - UP TO 4 HOURS OF SERVICE

Unlimited beverages for your guests to enjoy throughout the day! Includes Freshly Brewed Coffee, Hot Tea Selection, Nestle Bottled Water, Pepsi Soft Drinks and Assorted Bubly Waters.

$40 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. Daily menu pricing is $68.00 per guest on the designated day. If a menu chosen on an alternate day, price will be $75 per guest. Lunches include Unsweetened Iced Tea and Lemonade.

MONDAY - STAY FIT

Fire Roasted Tomato Soup

Herb Marinated Olives and Grilled Flatbreads

Roasted Beet Salad with Chevre Cheese and White Balsamic Vinaigrette

Savory Roasted Chicken; Natural Sage Jus

Salmon with Saffron Honey Blossom

Gnocchi with Butternut Squash

Green Beans and Baby Carrots

Chef's Choice of Petite Fours and Miniature Pastries

TUESDAY - SOUTH OF THE BORDER

Chicken Tortilla Soup

Street Tacos
Fresh Fish Tacos, Stewed Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House Made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadillas

Beef Barbacoa Taquitos
White Cheddar and Cotija Cheese, Corn Tortillas

Mexican Rice with Peas and Corn

Black Beans with Cilantro and Cumin

Cinnamon & Brown Sugar Churros

WEDNESDAY - LITTLE ITALY

Pasta e Fagioli Soup

Traditional Caesar Salad
with Shaved Parmesan Cheese and Garlic Croutons

Caprese Salad
Sliced Beefsteak Tomatoes, Fresh Mozzarella, Arugula and Balsamic Drizzle

Red Quinoa Salad
with Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato and Honey Balsamic Vinaigrette

Balsamic Grilled Vegetables

Rigatoni a la Vodka with Mushrooms

THURSDAY - THE DELI EXPRESS

New England Clam Chowder

Fresh Fruit Salad

Spicy Potato Salad and Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef and Shaved Ham with Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat, Sourdough and Multi Grain Petite Rolls
with Toppings to Include Tomatoes, Spring Lettuce, Pickles, Mayonnaise, Specialty Mustards to Include Horseradish and Peppercorn

House Made Kettle Chips with French Onion Dip

Chicken Milanese with Arugula and Tomato Concasse

Roasted Vegetable Flatbread

Tiramisu

Chef Stephan's Dessert of the Day

FRIDAY - COMFORT

Fresh Field Green Salad with Assorted Toppings and Dressings

Country Macaroni Salad

Braised Brisket with Bourbon-Peach Glaze

Buttermilk Fried Chicken

Roasted Garlic Mashed Potatoes

Green Beans with Roasted Red Peppers

Biscuits with Sweet Honey Butter

Sweet Potato Pie

IN & OUT SALAD BAR (AVAILABLE ALL DAYS)

Minimum of 50 Guests

Chef's Seasonal Soup of the Day

Greens
Arcadian Spring Greens, Spinach and Romaine Lettuce

Toppings
Baby Heirloom Tomatoes, English Cucumber, Red Onion, Julienne Bell Peppers, Julienne Carrots, Red Onion, Pickled Vegetables, Chick Peas, Broccoli Florets, Fire Roasted Artichokes, Sun Dried Tomatoes, Hard Cooked Eggs, Dried Cranberries, Sunflower Seeds, Olive Medley, Feta Cheese, Goat Cheese, Bleu Cheese, Sharp Cheddar, Shaved Parmesan & Croutons

Dressings
Balsamic Vinaigrette, Ranch, Bleu Cheese, Cilantro Lime Vinaigrette, Italian, White Balsamic Vinaigrette

Proteins (Select Four)
Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg Salad

Chef's Selection of Miniature Desserts

$70 Per Guest

THE ROCKEFELLER (AVAILABLE ALL DAYS)

Minimum 50 Guests

Chef's Seasonal Soup of the Day

Salad Selection (Choice of Three Salads)
Red Quinoa Salad, Caesar Salad, Mixed Field Green Salad with Assorted Dressings, Cole Slaw, Spicy Potato Salad, Tuna Salad, Chicken Salad, Egg Salad

Hand Carved Sandwiches Served on Miniature Artisan Rolls, Tapas Style (Choice of Four Sandwiches)

- Chilled Shaved Beef Brisket with Horseradish Aioli
- Cuban Sandwich - Roast Pork, Cured Ham, Swiss, Pickle Chips & Spicy Mustard

- Pesto Chicken Sandwich - Fresh Mozzarella, Roma Tomato, Ciabatta
- Pulled Pork with Carolina BBQ Sauce
- Miniature Ruben - Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing**
- Grilled Vegetable and Quinoa Wrap

Accompaniments to Include:
Gourmet Olives, Pepperoncini, House Made Pickles, Giardinera

Chef's Selection of Miniature Desserts

$75 Per Guest

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Grab ‘n Go Boxed Lunches

Our Grab 'n Go boxed 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. Each lunch includes a sandwich or salad selection, one composed salad option for the entire group, whole fruit, one dessert option for the entire group and a bottle of water.

COMPOSED SALAD SELECTIONS (CHOOSE ONE)

Southern Potato Salad

Orzo Greek Salad

Red Quinoa Salad

DESSERTS (CHOOSE ONE)

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

SANDWICH AND SALAD SELECTIONS

Turkey BLT
House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss Cheese on a Brioche Roll

The Hammer
Shaved Virginia Ham, Swiss Cheese, Lettuce and Tomato, Dijon Mustard on Pretzel Roll

The Beefeater
Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

Grilled Chicken Caesar Salad

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Grilled Veggie Wrap
Balsamic Marinated Grilled Vegetables with Hummus and Wrapped in a Spinach Tortilla

$60 Per Guest

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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. Lunches include Unsweetened Iced Tea.

GREENS (SELECT ONE)

Baby Field Green Salad
Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Sliced Radishes Served with White Balsamic Vinaigrette

Caesar Salad
Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Baby Arugula Salad
Arugula, Frisee, Goat Cheese, Granny Smith Apples, Caramelized Pecans, Baby Heirloom Tomatoes, Served with White Balsamic Vinaigrette

Greek Salad
Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta Cheese, Red Wine Vinaigrette

Red Quinoa Bowl
Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato with Honey Balsamic Vinaigrette

ENTRéE SELECTIONS

Roasted Frenched Chicken Breast | $65 Per Guest
Peppered Lentils, Capers, Chardonnay Jus

Caprese Seared Frenched Chicken | $65 Per Guest
Pesto Marinated, Fresh Mozzarella, Heirloom Tomato Relish
Fingerling Potato Hash & Roasted Cauliflower

Pan Seared Red Snapper | $73 Per Guest
Red Quinoa, Caramelized Squash

Seared Salmon | $70 Per Guest
Stir Fried Snow Peas, Leeks, Mushrooms

Petite Filet Mignon | $84 Per Guest
Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce

Braised Beef Short Ribs | $75 Per Guest
Cheddar Grits, Green Beans with Butternut Squash

STARCH AND VEGETABLE OFFERINGS

All Entrees are listed with Chef's recommended starch and vegetable. Available Starch Options Include:

- Yukon Gold Mashed Potatoes

DESSERT OPTIONS

- Layered Red Velvet Cake
- Cheesecake with Berry Compote
- Flourless Chocolate Cake (GF)

- Roasted Garlic Mashed Potatoes
- Parmesan Mashed Potatoes
- Parmesan Risotto
- White Rice
- Rice Pilaf
- Roasted Fingerling Potatoes
- Rosemary New Potatoes
- Cheddar Grits
- Potatoes Au Gratin
- Red Quinoa
- Bulgur Wheat
- Mashed Sweet Potatoes (Fall/Winter Seasonal Offering)

Available Vegetable Options Include:

- Lightly Seasoned Haricot Verts
- Roasted Brussels Sprouts
- Broccoli
- Lightly Seasoned Broccolini
- Roasted Root Vegetables
- Seasonal Vegetable Medley
- Seasonal Squash
- Fresh Asparagus

- Tiramisu
- Chef's Choice Bread Pudding
- Chocolate Mousse Cake
- Bavarian Apple Pie
- Dark Chocolate Cake with Choice of Coffee Mousse and Cookie Crumble or Fresh Strawberries and Mascarpone Cream

LIGHTER SIDE PLATED SALADS

Turn any of our salads into an Entrée Salad! All Salad Entrees are Served with Warm Rolls and Butter & Table Centerpiece of Miniature French Pastries

Add Grilled Fillet of Salmon | $59

Add Chicken | $56

Add Grilled Shrimp | $61

VEGETARIAN ENTRéE OPTIONS

Cauliflower & Chickpea Curry
Served on a Bed of Jasmin Rice with Tomatoes, Onions, Ginger & Garlic

Mediterranean Eggplant Couscous
Roasted Eggplant with Couscous Stuffing

Pasta Primavera
Chef's Choice Pasta with Zucchini, Squash, Broccoli, Carrots, Portobello Mushrooms and Red Pepper, Tossed in a Light Olive Oil & Pesto Sauce

Vegetarian Stir Fry
Zucchini, Squash, Broccolini and Napa Cabbage on a Bed of Rice Noodles with Asian Sauce

Quinoa Stuffed Pepper
Hollowed Pepper Stuffed with Quinoa, Ancient Grains and Chopped Vegetables to Include Zucchini, Squash, Tomato, Onion & Mushrooms, Topped with Balsamic Drizzle

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Personal Preference

Allow your guests to have control of their own menu! Our Personal Preference menu is offered to groups of 15 guests or less. All lunches include choice of Pepsi product and Chef's choice of dessert.

PERSONAL PREFERENCE LUNCH, FEATURING OUR FAVORITES FROM THE FAT ROOSTER DINER

Classic Burger
Bibb Lettuce, Tomato, Sweet Onion, Brioche Roll and Served with French Fries

Margarita Flatbread
Roma Tomato, Fresh Mozzarella, Fresh Basil

Shaved Prime Rib Sandwich
House made giardiniera, provolone, pepperoncini, au jus Served with French Fries

Grilled Cheese
Swiss and Provolone Cheeses, Grilled Sourdough & a Cup of Roasted Tomato Soup

Traditional Turkey Sandwich
House Made Oven-Roasted Turkey, Hardwood Bacon, Bibb Lettuce, Tomato, Swiss Cheese, Mayonnaise and Served with French Fries

Baby Arugula Salad
Tomatoes, Sweet Onions, Seasonal Berries and Champagne Vinaigrette

Indiana Cobb Salad
Avocado, Hardwood Smoked Bacon, Bleu Cheese, Grilled Chicken Breast, Hard Cooked Eggs & Roasted Corn with Choice of Dressing

$45 Per Guest

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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. All hors d'oeuvres are sold per 50 pieces.

COLD SELECTIONS

Assorted Sushi Rolls | $550 Per 50 Pieces
Served with Soy Sauce, Ginger & Wasabi

Shrimp Ceviche Shooters | $600 Per 50 Pieces

Cucumber Ribbons & Watercress | $500 Per 50 Pieces

Smoked Salmon with Spicy Asian Sauce | $550 Per 50 Pieces

Bruschetta Pomodoro | $500 Per 50 Pieces
Served with Garlic Rubbed Crostinis

Beef Tataki on Brioche Crostini | $525 Per 50 Pieces

Assorted Charcuterie Bites | $525 Per 50 Pieces
Cured Meat & Sliced Cheese on a Crostini

Ahi Tuna with Wakame & Wasabi Aioli | $600 Per 50 Pieces

Vegetable Crudité Shooters with Chef's Choice of Dip | $500 Per 50 Pieces

Jumbo Shrimp Cocktail Shooters | $600 Per 50 Pieces

Tuna Poke in Bamboo Cup | $600 Per 50 Pieces

Caprese Salad Skewers | $500 Per 50 Pieces

WARM SELECTIONS

Quinoa Zucchini Fritters with Green Tahiti Sauce | $600 Per 50 Pieces

Beef Bourguignonne Bites | $600 Per 50 Pieces

Thai Chicken Lemongrass Spring Roll with Asian Garlic Dipping Sauce | $600 Per 50 Pieces

Lamb Gyro on a Miniature Pita | $600 Per 50 Pieces

Thai Peanut Chicken Sate | $600 Per 50 Pieces

Parmesan Artichoke Heart with Boursin Cheese | $600 Per 50 Pieces

Scallops Over Nueske Bacon with Cajun Aioli | $600 Per 50 Pieces

Spanakopita | $600 Per 50 Pieces

Sweet & Spicy Pork Belly | $600 Per 50 Pieces

Goat Cheese Stuffed Dates Wrapped in Bacon | $600 Per 50 Pieces

Asian Garlic Chicken Wings | $600 Per 50 Pieces
with Ranch or Bleu Cheese Dipping Sauce

Chicken Tandori | $600 Per 50 Pieces
Curry Marinated Chicken Sate

Wild Mushroom Artisan Tart | $600 Per 50 Pieces

Bourbon Glazed Bacon Wrapped Shrimp | $600 Per 50 Pieces

Maui Shrimp Spring Roll | $600 Per 50 Pieces

Scallops Wrapped in Applewood Smoked Bacon | $600 Per 50 Pieces

Chorizo Empanadas with Lime Crema | $600 Per 50 Pieces

Chicken Yakatori | $600 Per 50 Pieces

Vegetable Quesadilla | $600 Per 50 Pieces

With Fresh Salsa

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to seasonally inspired fruit. Each Presentation Station Serves 50.

ITALIAN ANTIPASTO DISPLAY

Prosciutto, Soppresata, Genoa Salami & Capicola

Fresh Mozzarella Cheese

Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini, House Made Giardinera
Served with Crusty Italian Bread and Flavored Italian Oils

$1200 Per Display

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

Domestic & International Cheeses from our Local Cheese Monger
Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina Cheeses

Garnished with Berries and Served with Crostinis and French Baguettes

$1500 Per Display

FRESH VEGETABLES

Seasonal Fresh Vegetables
Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby Heirloom Tomatoes, Broccolini, Rainbow Cauliflower Florets

Chef's Selection of Dips

$1000 Per Display

FRESH CUT & WHOLE FRUIT

Seasonal Fruit Display
Options May Include Mango, Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries

Honey Yogurt Dip

$1000 Per Display

Individually plated displays are an upcharge of $100.00. All food and beverages are subject to a 14.5% non-taxable service charge and 11.5% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests. All audio-visuals, room rental/set-up and meeting room Internet fees are subject to a 26% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, room rental and audio-visuals are subject to applicable sales tax (7% non-food / 9% food and beverage). Administrative fees, gratuities and taxes are subject to change without notice. Pricing and menu items may change due to availability and market conditions.

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - $200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

ROAST BREAST OF TURKEY

Honey Mustard & Cranberry Relish
Serves 30

***$600** Each*

ROSEMARY ROASTED AUSTRALIAN LAMB RACK

Mint Au Jus with Artisan Silver Dollar Rolls
(Serves 8)

***$250** Each*

BOURBON CITRUS PORK BELLY

Signature Luger Sauce
Serves 30

***$500** Each*

MAPLE GLAZED SMOKED SPIRAL HAM

Vidalia Onion Relish

Dijon Mayonnaise (Serves 30)

***$600** Each*

ROASTED BEEF TENDERLOIN

Rolled in Peppercorn with Garlic Cream Horseradish (Serves 30)

***$1250** Each*

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Reception Packages

All Reception Packages are Priced to Include One Hour of Service and MUST be purchased for the Guaranteed Headcount

FRESH MARKET SEAFOOD DISPLAY

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Alaskan King Crab Leg (1 per person)

Served Over a Bed of Ice with Cocktail and Mignonette Sauces

CRAFT YOUR OWN HORS D'OEUVRES RECEPTION

Choose your favorites from our hors d'oeuvres menu! All items are butler passed and priced per person for one hour of service.

Three Hot or Cold Hors d'Oeuvres | $45 Per Guest

Four Hot or Cold Hors d'Oeuvres | $48 Per Guest

Enhance Your Raw Bar with a Customized Ice Carving with your Company Logo or a Decorative Display - Additional Charges Apply. Ask your Event Planning Manager for Details!

MKT

Five Hot or Cold Hors d'Oeuvres | $56 Per Guest

THE HAPPY HOUR

Domestic & Imported Cheeses with Fresh Fruit

House Made Giardinera

Gourmet Olives

Potato Chips with Sweet Onion Dip

Tortilla Chips with Salsa

$40 Per Guest

VALENCIA PAELLA STATION

Classic Presentation of Seafood & Chicken
Tossed with Saffron Rice, Tomato, Pepper, Onions and Peas

$40 Per Guest

THE MEDITERRANEAN

Grilled Vegetable Platter with Drizzled Balsamic Vinaigrette
Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion

Hard and Soft Bread Display with Garlic Infused Olive Oil

Caprese Salad Skewers

Spanakopita

Parmesan Artichoke Hearts

$45 Per Guest

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Action Stations

Minimum Of (2) stations per event function required. Stations cannot be purchased individually unless as an enhancement of a plated meal or buffet, with the exception of the Sweet Ending Station. All prices are based on one hour of service. Each Action Station must be purchased for the entire group /

guaranteed headcount.

PASTA STATION

Selection of Three Pastas Tossed in Light Olive Oil:

- Rigatoni
- Tortellini
- Penne
- Farfalle

Choice of Three Sauces:

- Carbonara
- Puttanesca
- Bolognese
- Marinara
- Basil Pesto Cream

Shaker Toppings to Incude

- Fresh Basil
- Crushed Red Pepper
- Grated Parmesan Cheese

$33 Per Guest

ED PEDRAGAL TACO STATION

Choice of 2 Proteins:

- Pork Carnitas
- El Burro Pinto Beans
- Mahi Mahi
- Chicken Machaca

Flour Tortillas
Corn Tortillas May Be Substituted Upon Request

Served with Cabbage Slaw, Monterey Jack Cheese, Cheddar Cheese, House Made Pico de Gallo, Guacamole, Sour Cream and Salsa

$36 Per Guest

KOREAN BBQ

Choice of Protein:

- Grilled Flat Iron Steak
- Grilled Chicken

Sauce Selection:
Gochujang Sauce, Korean BBQ Sauce, Sesame Garlic Ginger Sauce

Ingredients:
Bok Choy, Napa Cabbage, Julienne Peppers and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine Rice

$36 Per Guest

SALAD STATION

Ranch, Balsamic Vinaigrette Dressing, Caesar Dressing

Mix Greens, Hearts of Romaine, Spinach

Standard Toppings:

- *Grape Tomatoes, Shaved Carrots, Julienne Cucumbers, Sliced Red Onion, Roasted Garlic Croutons*
- *Shredded Parmesan & Cheddar Cheeses*

Premium Toppings (Additional Fees Apply)

- *Grape Tomatoes, Shaved Carrots, Julienne Cucumbers, Sliced Red Onion, Sliced Mushrooms, Julienne Bell Peppers, Chickpeas, Fire Roasted Artichokes, Hard Cooked Eggs*
- *Dried Cranberries & Sunflower Seeds*
- *Feta Cheese, Bleu Cheese Crumbles, Shredded Parmesan Cheese, Shredded Cheddar Cheese*

$32 Per Guest

$38 Premium Toppings and Mix Ins

SWEET ENDINGS STATION

Chef's Choice of Assorted Miniature Dessert Options

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Whipped Cream, Raw Sugar & Sugar Sticks, Cinnamon Sticks, Orange & Lemon Zest, Chocolate Shavings

Hazelnut and Vanilla Syrups

$30 Per Guest

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Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from salad, entrée, and dessert, melds together to wow your attendee' taste buds. Dinner service includes rolls and butter & coffee service.

CHOICE OF SALAD

Classic Caesar Salad
with Shaved Parmesan Cheese & Garlic Croutons

Greek Salad
Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta Cheese, Red Wine Vinaigrette

Baby Arugula Salad
Arugula, Frisee, Goat Cheese, Granny Smith Apples, Caramelized Pecans, Baby Heirloom Tomatoes, Served with White Balsamic Vinaigrette

Strawberry Fields Salad
Mixed Spring Greens with Mandarin Oranges, Sliced Strawberries, Crumbled Bleu Cheese & Candied Pecans with Balsamic Vinaigrette Dressing

Mixed Baby Field Greens
- *Grape Tomatoes, Julienne Cucumbers and Carrots*
- *Candied Pecans, Red Onion and Feta Cheese*

ENTRéE SELECTIONS

Duet Plate: Braised Short Ribs & Jumbo Shrimp | MKT
Cabernet Demiglace, Light Tarragon Cream, Yukon Gold Mashed Potatoes and Roasted Brussels Sprouts

Duet Plate: New York Strip and Grilled Fillet of Salmon | MKT
Grilled Strip Paired with a Grilled Fillet of Salmon, Merlot Demiglace, Lemon Beurre Blanc, Broccolini and Roasted Fingerling Potatoes

Balsamic Glazed Frenched Chicken Breast | $75 Per Guest
Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree and Chicken Jus

Herb Frenched Chicken Breast | $75 Per Guest
Mashed Sweet Potatoes, Broccolini & Meyer Lemon Broth

Fillet of Salmon | $80 Per Guest
Tamarind Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom

Grilled Flank Steak Chimichurri | $85 Per Guest

Baby Wedge Salad
Iceberg Lettuce topped with Chopped Beefsteak Tomatoes, Sliced Onion, Bleu Cheese Crumbles, Applewood Smoked Bacon

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Potatoes Au Gratin

Braised Short Ribs | $90 Per Guest
Slow Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes and Roasted Brussels Sprouts

Filet Mignon | $130 Per Guest
Center Cut Filet Mignon, Bordelaise SauceYukon Gold Mashed Potatoes and Seasonal Vegetable Medley

Duet Plate: Filet & Chicken | $130 Per Guest
Petite Filet Mignon Paired with Herb Frenched Chicken Breast, Parmesan Mashed Potatoes, Roasted Brussels Sprouts, Pinot Noir Demiglace

ADDITIONAL STARCH AND VEGETABLE OPTIONS

All Entrees are listed with Chef's recommended starch and vegetable. Available Starch Options Include: Yukon Gold Mashed PotatoesRoasted Garlic Mashed PotatoesParmesan Mashed PotatoesParmesan RisottoWhite RiceRice PilafRoasted Fingerling PotatoesRosemary New PotatoesCheddar GritsPotatoes Au GratinRed QuinoaBulgur WheatMashed Sweet Potatoes (Fall/Winter Seasonal Offering) Available Vegetable Options Include: Lightly Seasoned Haricot VertsRoasted Brussels SproutsBroccoliLightly Seasoned BroccoliniRoasted Root VegetablesSeasonal Vegetable MedleySeasonal SquashFresh Asparagus

DESSERT OPTIONS

- Layered Red Velvet Cake
- Cheesecake with Berry Compote
- Flourless Chocolate Cake (GF)
- Tiramisu
- Chef's Choice Bread Pudding
- Chocolate Mousse Cake
- Bavarian Apple Pie
- Dark Chocolate Cake with Choice of Coffee Mousse and Cookie Crumble or Fresh Strawberries and Mascarpone Cream

VEGETARIAN OPTIONS

Quinoa Stuffed Pepper
Hollowed Pepper Stuffed with Quinoa, Ancient Grains and Chopped Vegetables to Include Zucchini, Squash, Tomato, Onion & Mushrooms, Topped with Balsamic Drizzle

Vegetarian Stir Fry
Zucchini, Squash, Broccolini and Napa Cabbage on a Bed of Rice Noodles with Asian Sauce

Pasta Primavera
Chef's Choice Pasta with Zucchini, Squash, Broccoli, Carrots, Portobello Mushrooms and Red Pepper, Tossed in a Light Olive Oil & Pesto Sauce

Mediterranean Eggplant Couscous
Roasted Eggplant with Couscous Stuffing

Cauliflower & Chickpea Curry

Served on a Bed of Jasmin Rice with Tomatoes, Onions, Ginger & Garlic

$75 Per Guest

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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. All dinners include Coffee & Tea Service All buffets require a minimum of 25 guests. A flat service fee of $200 will apply for groups 10-24 guests. A flat service fee of $250 will apply for groups under 10 guests.

AUTUMN

Serried Mushroom Bisque

Composed Chophouse Salad with Iceberg Lettuce, Bacon, Cucumbers, Red Onions, Tomatoes, Smoked Gouda, Roasted Poblano Chili Ranch Dressing

Quinoa Salad with Winter Fruits and Arugula

Herb Roasted Chicken

Pan Seared Mahi Mahi with Blistered Tomatoes and Herb Cream Sauce

Yukon Potatoes with Pearl Onions

Oven Roasted Root Vegetables

Harvest Wheat Bread with Butter

Banana Bread Pudding

Tiramisu Mousse

$98 Per Guest

SURF & TURF

Clam Chowder, Oyster Crackers

Organic Mixed Greens, Grape Tomatoes, Cucumbers, Corn, Feta Cheese, Lemon Vinaigrette

Red Bliss Potato Salad

Roasted Sirloin Steak, Mushrooms and Roasted Garlic

Frittle Crusted Salmon with Chive Veloute

Rigatoni with Shrimp, Chicken, Arugula, Tomato, Basil, and Garlic

Broccolini with Julienne Peppers

Sea Salt Ciabatta Bread, Butter

Chocolate Mousse Cake

$100 Per Guest

HARVEST

CRAFT YOUR OWN THREE ENTRéE BUFFET

Composed Salad of Mixed Greens, Diced Pears, Dried Cranberries, Crumbled Blue Cheese, Toasted Pumpkin Seeds, Balsamic Vinaigrette

Toasted Farro, Macerated Beet and Radicchio Salad

Rosemary Rubbed Chicken with Herb Veloute

Country Style and Herb Braised Short Ribs

Charred Brussels Sprouts with Bacon Vinaigrette

Herb Mashed Potatoes

Pumpkin Cheesecake

Bavarian Apple Pie

$98 Per Guest

Salad Platters (Select Three)

- Tuscan Kale/Romaine Caesar Salad"Freddy Salad" - Romaine, Diced Tomato, Bacon & Ranch DressingMixed Baby Field Green Salad with Assorted DressingsCaprese Salad - Fresh Mozzarella, Beefsteak Tomatoes, Arugula & Balsamic GlazeGrilled Balsamic Vegetables - Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion Drizzled with Aged Balsamic Vinaigrette Glaze

Entrée Selections (Select Three)

- Sliced Lugar Steak - Hand Carved Strip Loin, Natural Jus, Tomato, Onion & House Made Lugar Sauce
- Sliced Roast New York Strip- Roasted Cippolini Onions, Wild Mushroom Ragout, Cabernet Demiglace
- Braised Beef Short Ribs- Gremolata, Port Wine Reduction
- Brown Sugar/Mustard Glazed Pork Belly - Pear Demiglace
- Chicken Napoli - Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes and White Wine Sauce
- Seared Lemon Pepper Chicken - Tomato Fennel Relish and Balsamic Glaze
- Miso Glazed Seared Salmon - Sugar Snap Peas and Roasted Pepper Coulis

Chef's Choice of Seasonal Vegetables

Rice Pilaf & Chef's Choice Additional Starch

Chef's Seasonal Dessert Selection

$110 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

Cabernet Sauvignon, Proverb Winery, California
This wine boasts rich blackberry notes with a hint of blended mocha, vanilla, and oak.

Sauvignon Blanc, Proverb Winery, California
Vibrant and refreshing wine characterized by lively grapefruit and apricot notes

Chardonnay, Proverb Winery, California
Layers of baked apple and pineapple with whispers of vanilla and caramel. This vintage is noteworthy for its vibrant flavors and aromas.

Pinot Noir, Proverb Winery, California
Velvety & smooth, delights with notes of supple red cherry and delicate florals with a hint of molasses.

Sparkling Wine, Wycliff Brut, California

$55 Per Bottle

DELUXE WINE OFFERINGS

Kendall Jackson "Vintner's Reserve" Chardonnay, California
Flavors of baked apples, lush tropical fruits, and citrus—finished with a kiss of butter and vanilla

La Crema Sauvignon Blanc, Sonoma County, California
Features Bright Citrus Notes and Tropical Fruit Flavors

Alamos Malbec, Argentina
Rich and Intense with Flavors of Black Currant, Plum, Blackberry, Spice and Oak.

The Federalist Cabernet Sauvignon
Bold Flavors of Black Plum, Blackberry, Dark Chocolate, hints of Black Olives, and Warm Spices

$73 Per Bottle

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Reds, White & Bubbles

From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

La Marca, Prosecco, Sparkling | $60 Per Bottle

Mumm Napa, Brut Prestige, Napa Valley, California | $80 Per Bottle

WHITES

Talbot Kali Hart Chardonnay, Monterey, California | $80 Per Bottle

Sonoma Cutrer Russian River Ranches, Sonoma, California | $85 Per Bottle

Hanna Sauvignon Blanc, Russian River Valley, California | $75 Per Bottle
Aromas of Lime, Orange Blossom, Kumquat with a hint of Vanilla. Flavors of Mango, Peach, and Pomelo.

Mer Soleil Chardonnay, Monterey, California | $75 per Bottle
Aromas of Ripe Pineapple, Meyer Lemon, and Baked Apple,

layered with notes of Vanilla, Butterscotch, and Toasted Oak.

INTERESTING WHITES

Decoy Rose, California | $75 per Bottle
This Rosé shines with vibrant notes of white peach and ruby grapefruit, accented by a touch of lemon zest.

Seven Daughters Moscato, Italy | $73 per Bottle
This slightly effervescent wine is perfectly balanced with flavors of almond, fresh white peaches, orange zest and lemon meringue, and boasts robust floral and citrus aromas with strong notes of peach and honeysuckle.

REDS

Prati, California, Cabernet Sauvignon | $75 Per Bottle
Features Blackcurrant, Blackberry, Cedar and Tobacco Flavors

Decoy by Duckhorn, Sonoma County, Cabernet Sauvignon | $85 Per Bottle

MacMurray Ranch Pinot Noir, Central Coast, California | $75 Per Bottle
Classic Aromas of red cherry, cola, briar with touches of sweet vanilla and oak.

Sea Sun Pinot Noir, California | $75 per Bottle
Strikingly soft, with scents of baked cherries, vanilla and brown spice.

Caymus-Suisun The Walking Fool, California | $95 Per Bottle
Scents of Rustic Wood, Sweet Spices, Ripe Strawberries, Cherry with Flavors or Raspberry, Cranberry, & Espresso.

All food and beverages are subject to a 14.5% non-taxable service charge and 11.5% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests. All audio-visuals, room rental/set-up and meeting room Internet fees are subject to a 26% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, room rental and audio-visuals are subject to applicable sales tax (7% non-food / 9% food and beverage). Administrative fees, gratuities and taxes are subject to change without notice. Pricing and menu items may change due to availability 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.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

Liquors: Wheatly, Absolut Grapefruit, Absolut Vanilla, Beefeater, Cruzan Aged Light Rum, Jim Beam Black, Old Forrester 86, Dewar's Scotch, Sauza Hacienda Silver Tequila, E&J Brandy, Hiram Peach Schnapps

One Hour | $32 Per person

Two Hour | $41 Per person

Three Hour | $49 Per person

Four Hour | $58 Per person

DELUXE BAR

Liquors: Tito's Vodka, Grey Goose, Grey Goose Le Citron, Grey Goose L' Orange, Bombay Gin, Bacardi Superior Rum, Bacardi Spiced Rum, Woodford Reserve, Makers Mark Bourbon, Jack Daniels Old No. 7 Whiskey, Sazerac Rye, Monkey Shoulder Scotch, 1800 Blanco Tequilla, 1800 Reposado Tequilla, E&J Brandy, Buffalo Cream, Kahlua, Hiram Peach Schnapps

One Hour | $36 Per person

Two Hour | $45 Per person

Three Hour | $54 Per person

Four Hour | $63 Per person

PREMIUM BEER, SELTZER, AND WINE BAR

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

One Hour | $28 Per person

Two Hour | $37 Per person

Three Hour | $45 Per person

Four Hour | $54 Per person

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | $15 Per Drink

Deluxe Cocktails | $17 Per Drink

Domestic Beer | $10 Per Bottle

Premium and Imported Beer | $11 Per Bottle

Signature Wine | $13 Per Glass

Deluxe Wine | $15 Per Glass

Bottled Water | $7 Each

Soft Drinks & Juices | $7 Each

LABOR CHARGES

Bartender | $250 Each
Up to four hours

Cashier | $250 Each
Up to four hours

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

CASH BAR

A $500 minimum is required. Includes full bar set ups. Cashier is required.

Signature Cocktails | $17 Per Drink

Deluxe Cocktails | $19 Per Drink

Domestic Beer | $11.50 Per Bottle

Premium and Imported Beer | $12.50 Per Bottle

Signature Wine | $15 Per Glass

Deluxe Wine | $17 Per Glass

Bottled Waters & Soft Drinks | $7.5 Each

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