



Breakfast Buffet

Hearty breakfast options that will nourish your attendees as they begin their day. All Breakfast Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

CONTINENTAL BREAKFAST BUFFET

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit

Greek Yogurt Parfaits with Seasonal Fruit Compote and Granola

Butter Croissants, Assorted Bagels and Breakfast Bakeries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$41 Per Guest

JUST BRUNCHIN'

Selection of Chilled Juices

Sliced Dragon Fruit, Kiwi and Strawberries

Eggs Benedict

VEGETARIAN FRITTATA

Selection of Chilled Juices

Fresh Sliced Seasonal Fruit Cups

Fluffy Eggs Baked to Perfection with Sun-Dried Tomatoes and Spinach, Asparagus Garnish

Skillet Breakfast Potatoes, Fresh Herbs

Chicken Sausage

Butter Croissants and Assorted Breakfast Pastries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$47 Per Guest

LITTLE HAVANA

Selection of Chilled Juices

Sliced Fresh Papaya, Pineapple and Mango

Greek Yogurt Parfaits with Berries and Homemade Granola

Smoked Sustainable Salmon Lox with Sliced Tomatoes, Sliced Red Onions, Capers and Lemon Wedges

Assorted Bagels with Cream Cheese

Roasted Fingerling Potatoes with Caramelized Onions

Butter Croissants and Assorted Breakfast Pastries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$51 Per Guest

ON THE HEALTHIER SIDE

Selection of Chilled Juices

Sliced Watermelon, Pineapple and Strawberries

Steel Cut Oatmeal with Homemade Granola, Rum Soaked Raisins, Pistachios and Brown Sugar

Cage Free Egg White Frittatas with Sun-Dried Tomatoes, Spinach and Goat Cheese

All Natural Smoked Bacon

Chicken Sausage Links

Multi-Grain Pancakes, Mandarin-Blueberry Compote, Maple Syrup

Butter Croissants, Sliced Banana-Nut Bread and Assorted Muffins

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$53 Per Guest

Cage Free Cuban Strata with Black Forest Ham and Swiss Cheese

All Natural Smoked Bacon

House Potatoes with Red Peppers and Sweet Onions

Tostada (Griddled, Buttered Cuban Bread) and Guava and Cheese Pastelitos

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$51 Per Guest

TRADITIONAL GABLES

Selection of Chilled Juices

Sliced Dragon Fruit, Kiwi and Strawberries

Mini Avocado Toast

Semi-Dried Tomatoes, Chopped Kalamata Olives and Balsamic Glaze, Micro Greens Garnish

Poached Eggs Over a Bed of Sautéed Spinach and Roasted Tomato Sauce

All Natural Smoked Bacon

Turkey Sausage Links

Fried Potatoes with Roasted Red Peppers, Chives and Manchego Cheese

Butter Croissants and Orange Glazed Blueberry Coffee Cake

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$54 Per Guest

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.

Breakfast of the Day

As 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. All prices noted are for the designated day only, if chosen on an alternate day, price is \$54 per guest. All Breakfast Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

SUNDAY KICKOFF

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Vanilla Yogurt Parfaits with Plum Drizzle and Homemade Granola

Warm Biscuits and Sawmill Gravy

Crispy Hash Browns with Smoked Cheddar and Green Onions

Steel Cut Oatmeal with Candied Pecans, Dried Cranberries,
Brown Sugar and Low-Fat Milk

Blueberry Coffee Cake with Cinnamon Sugar Streusel

Butter Croissants and Apple Danishes

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Grapefruit-Mint Infused Water

\$55 *Per Guest*

TUESDAY MORNING

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Yogurt Parfaits with Berry Compote and Homemade
Granola

Grits with Smoked Cheddar, Chopped Bacon and Butter

Signature Breakfast Potatoes with Peppers and Onions

Homestyle Pecan Pancakes, Pure Maple Syrup

Apple-Cinnamon Bundt

Butter Croissants and Honey Bread

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Watermelon Infused Water

\$55 *Per Guest*

THURSDAY SUNRISE

MONDAY MARKET

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Pineapple, Orange and Yogurt Smoothies

Quinoa with Blueberries, Orange Segments and Almond Milk

Individual Frittatas, Roasted Piquillo Peppers, Feta Cheese and
Spinach

Oven Roasted Yukon Potatoes with Chipotle Aoli

Banana-Walnut Bread

Butter Croissants and Assorted Breakfast Pastries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Orange-Blueberry Infused Water

\$55 *Per Guest*

WEDNESDAY WAKE-UP

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Greek Yogurt Parfaits with Roasted Pears and
Pistachios, Honey Drizzle

Cuban Benedict on Toasted Cuban Bread-Poached Eggs, Pulled
Pork and Hollandaise Sauce, Plantain Chips Garnish

Cuban Mojo Breakfast Potatoes

Cream of Wheat, Candied Bananas, Rum Soaked Raisins and
Roasted Walnuts

Cranberry-Orange Breakfast Bread

Butter Croissants and Guava and Cheese Pastelitos

Coffee, Decaffeinated Coffee and Hot Teas

Blueberry-Lemon Infused Water

\$55 *Per Guest*

FRIDAY'S FRESHEST

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Muesli with Toasted Coconut, Pineapple and Blueberries

Oatmeal with Candied Pecans, Dried Cranberries, Brown Sugar and Low-Fat Milk

Cuban Torrejas with Almibar and Guava

Herb Potato Cakes with Sour Cream and Chives

Lemon Poppy Cake

Butter Croissants and Mini Cinnamon Rolls

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Cucumber-Lemon Infused Water

\$55 Per Guest

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Yogurt Parfaits with Blueberry Compote and Homemade Granola

Quinoa with Blueberries, Orange Segments and Almond Milk

Chicken Sausage, Asparagus and Mushroom Strata

Spinach with Smashed Marble Potatoes

Carrot-Raisin Bread

Butter Croissants and Cheese Danishes

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Strawberry-Kiwi Infused Water

\$55 Per Guest

SATURDAY'S SWEETEST

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Yogurt Parfaits with Strawberry Compote and Homemade Granola

Fluffy Scrambled Eggs

Countryside Fried Potatoes with Roasted Red Peppers and Manchego Cheese

Pearl Sugar Waffles with Berry Compote, Maple Syrup

Butter Croissants and Assorted Bagels with Cream Cheese

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Pomegranate-Lime Infused Water

\$55 Per Guest

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.

Breakfast Plated

All Breakfast Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

WAKE ME UP

Selection of Chilled Juices

Fruit Salad with Fresh Mint

Yogurt Parfait with Berry Compote and House Made Granola

Cage Free Scrambled Eggs, Smoked Applewood Bacon, Roasted Mushroom and Potato Hash with Roasted Tomatoes

Breakfast Pastries Served with Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas | \$46 Per Guest

HEALTHY START

Selection of Chilled Juices

Yogurt Parfait with Berry Compote and House Made Granola

Blueberry and Almond Chia Seed Pudding

Steel Cut Oatmeal with Raw Sugar, Golden Raisins and Low-Fat Milk | \$51 Per Guest

Tomato, Spinach and Goat Cheese Egg White Frittata

Chicken Sausage

Sweet Potato Hash

Breakfast Pastries Served with Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.

Breakfast Enhancements

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

SANDWICHES, SCRAMBLES & MORE

EGG ACTION STATION | \$18 Per Guest

Cage Free Eggs and Omelets Prepared to Order Selection of Seasonally Inspired Ingredients: Fresh Cut Chives, Onions, Peppers, Chopped Bacon, Smoked Ham Cubes, Shredded Cheddar Cheese, Florida Heirloom Tomatoes and Wild Mushrooms

CLASSIC BEC | \$9 Per Guest

Fried Egg, Smoked Cheddar and All Natural Bacon on Toasted Brioche Bun

BREAKFAST SANDWICH | \$8 Per Guest

Fried Egg, Provolone Cheese and All Natural Bacon on Toasted Everything Bagel

SMOKED SALMON | \$20 Per Guest

Smoked Sustainable Salmon Lox Sliced Tomatoes, Sliced Red Onions, Capers, Lemon Wedges Assorted Bagels with Cream Cheese

STEEL CUT OATMEAL AND GRANOLA | \$14.50 Per Guest

Selection of Toppings: Dried Blueberries, Dried Apricots, Sliced Strawberries, Raspberries, Toasted Shredded Coconut, Sliced Almonds, Brown Sugar, Honey, Soy Milk

BREAKFAST TAPAS | \$18 Per Guest

Individual Frittatas with Roasted Tomatoes, Basil, Mozzarella and Caramelized Onions Individual Mushroom and Spinach Egg

Bakes Pearl Sugar Waffles Served with Bacon Butter and Maple Syrup

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.



Morning Break Packages

Based on 30 minutes of service

MILK AND COOKIES

Red Velvet Cookies

White Chocolate Macadamia Cookies

Classic Chocolate Chip Cookies

Individual Servings of Horizon Organic Whole Milk and Chocolate Milk

Fresh Fruit Skewers Presented with Strawberry Yogurt Dip

\$22 *Per Guest*

TOP OF THE MORNING

Orange and Pineapple Smoothie Shooters Garnished with Mint and Dried Papaya

Bacon-Deviled Eggs with Chives

Guava and Apple Mini Empanadas

House Made Cherry, Pistachio and White Chocolate Granola Bar

\$25 *Per Guest*

SUPER FOODS

Mini Acai Shooters with Chia Seeds and Papaya

Avocado Toast on Crispy Baguette, Topped with Sun-Dried Tomatoes and Pea Shoots

Bowls of Trail Mix with Dried Fruits

Sliced Pineapple, Kiwi and Strawberries

\$24 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.

Afternoon Break Packages

Based on 30 minutes of service

CALLE 8

Mini Cuban Sandwiches

Tostones with Braised Beef Short Rib, Queso Fresco and Pico De Gallo

Ham Croquetas

Sliced Pineapple, Mango and Papaya

\$26 *Per Guest*

LE PUB

Mini Beef Sliders with Cheddar Cheese and Caramelized Onions

Sweet Potato Tots, Chipotle-Mayo

Buffalo Boneless Chicken Wings

Crispy Chicken Tenders

Carrot Sticks and Celery Sticks

Ranch Dip, Blue Cheese Dip and Hot Sauce

\$27 *Per Guest*

SOUTH OF THE BORDER

Coconut Shrimp, Mango-Chili Compote

Chicken Quesadillas

Beef Empanadas, Spicy Salsa Verde

Tortilla Chips, Guacamole, Pico de Gallo, Sour Cream

\$26 *Per Guest*

CHIP AND DIP

Tortilla Chips

House Made Potato Chips

Veggie Terra Chips

Spinach-Artichoke Dip, Guacamole and Pico de Gallo

Chocolate Dipped Apple Wedges on Sticks

\$22 *Per Guest*

MOVIE BREAK

Bowls of Fresh Popped Buttered Popcorn

Bowls of Fresh Popped Caramel Popcorn

Mini Corn Dogs Served with Ketchup and Mustard

Chocolate Brownies

Whole Strawberries and Bunches of Green Grapes

\$22 *Per Guest*

MEDITERRANEAN MEDLEY

House Baked Pita Chips, Crostini and Crackers

Celery Sticks, Carrot Sticks and Cucumber Sticks

Traditional Hummus, Roasted Red Pepper Hummus, Baba Ghanoush

Country Olive Medley

\$22 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.

A La Carte Baked Items and Snacks

A variety of a la carte items are available for morning and afternoon breaks.

CUBANO

Traditional Cuban Pastries Filled with Guava and Cream Cheese

\$60 *Per Dozen*

SPECIALTY COOKIES

Red Velvet, Reese's Chocolate Peanut Butter and Macadamia-Nut, Macaroons Garnish

\$80 *Per Dozen*

WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened

\$52 *Per Dozen*

ASSORTMENT OF BAGELS

Served with Plain Cream Cheese and Strawberry Cream Cheese

\$58 *Per Dozen*

WARM SOFT PRETZEL STICKS

Served with Grainy Mustard and Key West Local Beer Cheese Sauce

\$49 *Per Dozen*

SLICED MARKET FRUITS

Seasonal Selection, Fully Ripened

\$13 *Per Person*

ASSORTED ORGANIC ENERGY HEALTH BARS

HOME-STYLE COOKIES

Chocolate Chunk, Peanut Butter and Oatmeal Raisin, Macaroons Garnish

\$67 *Per Dozen*

CHOCOLATE BROWNIES AND BLONDIES

\$65 *Per Dozen*

WARM CINNAMON CHURROS

Fried Dough Dusted with Cinnamon-Sugar Presented with Caramel Dipping Sauce

\$48 *Per Dozen*

ASSORTED MINI EMPANADAS

Smoked Brisket Picadillo, Vegetable and Chicken Ropa Vieja

\$58 *Per Dozen*

ICE CREAM AND FRUIT BARS

Assorted Haagen-Dazs Ice Cream Bars

Assorted Fruit Bars

\$69 *Per Dozen*

YOGURT PARFAITS

Layered Yogurt, Seasonal Fruit Compote and Homemade Granola

\$7 *Each*

INDIVIDUAL CRUDITE SHOOTERS

\$6 *Each*

Chef's Choice of Vegetables with Red Pepper Hummus

\$7 *Each*

ASSORTED CANDY BARS

\$4.50 *Each*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.

A La Carte Beverages

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

PEPSI, DIET PEPSI AND STARRY

\$6.50 *Each*

STILL AND SPARKLING BOTTLED WATER

\$6.50 *Each*

COKE PRODUCTS

\$7.50 *Each*

BOTTLED JUICES - ORANGE, APPLE, CRANBERRY,
GRAPEFRUIT

\$6 *Each*

ENERGY DRINKS - RED BULL REGULAR AND SUGAR-FREE RED BULL

\$9 *Each*

COFFEE AND TEA

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas

\$95 *Per Gallon*

CHILLED JUICES - ORANGE, CRANBERRY,
GRAPEFRUIT

\$80 *Per Gallon*

ALL DAY BEVERAGE SERVICE

Based on 8 Hours Service

Assorted Regular and Diet Pepsi Soft Drinks

Red Bull Regular and Sugar-Free Red Bull

Still and Sparkling Bottled Waters

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas

\$52 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.



Buffet Lunch of the Day

As 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. All prices noted are for the designated day only, if chosen on an alternate day, price is \$77 per guest. All Lunch Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

LATIN MONDAY

Sancocho - Beef and Root Vegetable Soup

Sliced Buttered Cuban Bread

Mixed Greens with Tomato, Cucumber, Avocado and Sliced Red Onions, Citrus Vinaigrette

Cabbage Salad, Cilantro-Lime Dressing

Palomilla Beef Steak with Mojo Braised Onions and Grilled Limes

Herb Roasted Chicken Breasts, Cilantro Salad

White Rice

Black Beans

Fried Sweet Plantains

Paprika Dusted Roasted Cauliflower and Roasted Baby Peppers

Tres Leches

Guava Cheesecake

Coffee, Decaffeinated Coffee and Hot Teas

\$69 Per Guest

TEX-MEX TUESDAY

Tortilla Soup with Avocado Crema

Tortilla Chips and Fresh Salsa

Shaved Romaine with Tomatoes, Cucumbers, Corn Kernels, Black Beans and Cotija Cheese, Chipotle-Lime Aioli Dressing

Watermelon Salad with Queso Fresco, Lime and Cilantro

Achiote Lime Gulf Shrimp with Black Eyed Peas Relish

Chicken Al Pastor with Grilled Pineapple and Pickled Onion Salsa

Mexican Rice

Refried Beans

Roasted Squash and Peppers with Lime and Cilantro

Caramel Flan

Tex-Mex Chocolate Cake

Coffee, Decaffeinated Coffee and Hot Teas

\$69 Per Guest

FRESH FROM FLORIDA WEDNESDAY

Local Roasted Tomato Soup

Rolls and Butter

Cobb Salad with Romaine Hearts, Cherry Tomatoes, Scallions, Sliced Hardboiled Eggs, Avocado, Bacon Bits, Chicken Cubes and Blue Cheese Crumbles, Mustard-Lemon Vinaigrette

Arugula, Pink Grapefruit and Hearts of Palm Salad, Coriander Vinaigrette

Churrasco Beef, Chimichurri Sauce

Gulf Catch of The Day, Mango Salsa, Citrus Butter Sauce

Saffron Rice

Lemon Scented Broccoli and Cauliflower

Strawberry Shortcake

Key Lime Pie

Coffee, Decaffeinated Coffee and Hot Teas

\$69 *Per Guest*

MEDITERRANEAN FRIDAY

Lemon Chicken and Orzo Soup

Pita Bread and Hummus

Fattoush Salad with Baby Tomatoes, Cucumber, Parsley, Shaved Radish, Red Onion and Pita Crisps, Lemon-Sumac Dressing

Quinoa Salad with Tomatoes, Cucumbers, Parsley and Feta Cheese, Lemon-Herb Vinaigrette

Herb Roasted Salmon with Tomato Confit and Grilled Lemons

Greek Marinated Roasted Chicken Breasts, Natural Jus

Penne Pasta with Roasted Broccoli and Tomatoes, Herb Cream Sauce

Grilled Baby Peppers and Squash, Lemon Zest

Greek Honey Cake

Mascarpone Cheesecake Mousse with Fresh Fruit

SOUTHERN COMFORT THURSDAY

Classic Chicken Noodle Soup

Cornbread and Butter

Field Green Salad with Cucumber, Baby Tomatoes, Carrot Strings and Croutons, Buttermilk Ranch Dressing

Macaroni Salad with Green Peas, Carrots, Peppers and Celery

Blackened Catch of The Day, Cajun Butter Sauce

Fried Chicken with Natural Gravy

Mashed Potatoes

Sauteed Garlic Green Beans

Bourbon Bread Pudding

Apple Pie

Coffee, Decaffeinated Coffee and Hot Teas

\$69 *Per Guest*

SEASONAL DELI SATURDAY/SUNDAY STARTERS

Broccoli and Cheddar Soup

Baby Greens with Heirloom Tomatoes, English Cucumber and Carrot Ribbons, Balsamic Vinaigrette and Ranch Dressing

Green Bean Salad with Shaved Bermuda Onions, Pancetta Crisps and Feta Cheese, Avocado Green Goddess Dressing

BUILD YOUR OWN SANDWICH:

Warm Bacon Strips, Roasted Turkey Breast, Roast Beef and Black Forest Ham

Cheddar Cheese, Swiss Cheese and Provolone Cheese

Sourdough, 7-Grain Bread, Rolls and Whole Wheat Tortillas

Iceberg Lettuce, Sliced Tomatoes, Marinated Portobello Mushrooms, Sliced Red Onions and Pickle Chips

Ketchup, Grainy Mustard, Mayonnaise and Hummus

Individual Bags of Potato Chips

Coffee, Decaffeinated Coffee and Hot Teas

\$69 *Per Guest*

Chocolate Chip Cookies

Red Velvet Cupcakes

Coffee, Decaffeinated Coffee and Hot Teas

\$69 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Plated Lunch

All Plated Lunches are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

SALADS

Hearts of Romaine, All Natural Bacon, Herb Croutons and Parmesan Cheese, Classic Caesar Dressing

Farm Greens with Heirloom Tomatoes, Carrot Ribbons, Cucumber and Manchego Cheese, Lemon-Poppy Vinaigrette

Chopped Kale Salad with Quinoa, Tomatoes, Cucumbers, Candied Pecans and Goat Cheese Crumbles, Lemon-Herb Vinaigrette

PAN SEARED SUSTAINABLE MAHI MAHI

Grapefruit Beurre Blanc

Sofrito Risotto

Broccolini and Roasted Sweet Baby Peppers

Coffee, Decaffeinated Coffee and Hot Teas

\$66 *Per Guest*

ALL NATURAL CHICKEN BREAST

Garlic and Herb Pan Sauce

Roasted Yukon Potatoes

Crispy Roasted Balsamic Glazed Brussels Sprouts

Coffee, Decaffeinated Coffee and Hot Teas

\$62 *Per Guest*

ORANGE SEARED GROUPEL

Blood Orange Butter Sauce

Creamy Herb Polenta

Roasted Cauliflower

Coffee, Decaffeinated Coffee and Hot Teas

\$64 *Per Guest*

BLACK PEPPER BRAISED SHORT RIBS

St. Augustine Rum Demi

Smoked Cheddar Mashed Potatoes

Brown Butter Asparagus and Blistered Cherry Tomatoes

\$68 *Per Guest*

COFFEE, DECAFFEINATED COFFEE AND HOT TEAS

PORK LOIN STUFFED WITH MOZZARELLA CHEESE

Wild Rice Pilaf

Sauteed Garlic Green Beans

Coffee, Decaffeinated Coffee and Hot Teas

\$60 Per Guest

DESSERTS

Granny Smith Apple Tart

Triple Chocolate Cake

Guava Cheesecake

Key Lime Pie

SPICE RUBBED PETITE FILET OF BEEF

Chimichurri Sauce

Roasted Garlic Mashed Potatoes

Garlic Roasted Asparagus

Coffee, Decaffeinated Coffee and Hot Teas

\$68 Per Guest

VEGETARIAN OPTIONS

MONDAY

Praire Stew with Lentils, Chickpeas, Cracked Wheat, Tomato, Fresh Coriander Leaves, Red Onion and Sun-Dried Tomatoes

TUESDAY

Quinoa Stuffed Creole Tomato with Herb Roasted Squash and Pepper Coulis

WEDNESDAY

Grilled Portobello Mushrooms, Yellow Wax Beans, Haricot Verts, Tomato Confit, Cilantro Rice and Pea Shoot Salad with Truffle Vinaigrette

THURSDAY

Roasted Vegetable Kabobs, Dried Fruit and Quinoa Pilaf, Sweet Chili Sauce

FRIDAY

Artichoke, Roasted Peppers and Chickpea Tagine with Olives and Preserved Lemons

SATURDAY

Grilled Squash, Brabant Potatoes, Warm Tomato Concasse and Tofu Curry

SUNDAY

Spelt and Root Vegetable Risotto, Seared Grape Tomatoes and Spicy Arugula

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, just select your options. Ideal for attendees on the go. Lunch Buffet includes Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

SOUTH FLORIDA TO GO LUNCH

STARTER (Select One)

Roasted Baby Red Potato Salad

Citrus Salad with Celery Leaves, Crisp Fennel and Parsley

Penne Pasta Salad with Grape Tomatoes, Cucumbers, Black Olives, Mozzarella Balls and Parsley, Italian Vinaigrette

PRE-MADE TO-GO WRAP OPTIONS

ROAST BEEF

Grilled Sliced Beef, Roasted Onions and Potato Sticks on Whole Wheat Wrap, Cilantro Aioli

TURKEY

Oven Roasted Turkey Breast with Cheddar Cheese, Lettuce, Tomato and Bacon on Spinach Tortilla Wrap, Garlic Aioli

CHICKEN

Sofrito Marinated Chicken Lettuce, Tomatoes and Fresh Mozzarella on Whole Wheat Wrap, Pesto Sauce

VEGETARIAN

Cumin Dusted Grilled Zucchini, Yellow Squash, Peppers, Onion and Mushrooms on Spinach Tortilla Wrap, Avocado Spread

DESSERT (Select One)

Chocolate Chip Cookie

Fruit Salad

Chocolate Brownie

Coffee, Decaffeinated Coffee and Hot Teas

\$52 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.



Hors d'Oeuvres

Our Bite-Size Hors d'Oeuvres are Perfect for Any Reception! Select from a Variety of Cold and Hot Options. (30) Piece Minimum Per Selection.

COLD SELECTIONS

Shitake Mushrooms and Manchego Cheese Crostini | \$6 Per Piece

Mini Crab Tostada with Black Bean Puree and Avocado | \$8 Per Piece

Mini Tuna Poke Tacos | \$8 Per Piece

Corvina and Mango Crostini | \$8 Per Piece

Cucumber and Fresh Tarragon Gazpacho | \$8 Per Piece

Steak Tartare on Brioche Bun | \$8 Per Piece

Chilled White Corn Shooter with Spicy Paprika | \$6 Per Piece

Chilled Roasted Cauliflower Shooter, Crispy Prosciutto, Manchego Crisp | \$7 Per Piece

Tomato Caprese Skewers, Pesto Drizzle | \$7 Per Piece

Tuna Tataki, Spiced Seared Ahi Tuna, Seaweed Salad | \$8 Per Piece

HOT SELECTIONS

Mini Crab Cake with Tajin Aioli | \$8 Per Piece

Coconut Shrimp with Mango Chili Compote | \$7 Per Piece

Bamboo Seared Churrasco Steak with Chimichurri | \$8 Per Piece

Braised Short Ribs Arepas | \$8 per Piece

Artichoke and Goat Cheese Fritter | \$6 Per Piece

Caribbean Shrimp Bruschetta | \$7 Per Piece

Quiche Lorraine | \$6 Per Piece

Mini Beef Wellington | \$7 Per Piece

Poached Lobster Empanada | \$8 Per Piece

Mini Cuban Sandwich, Sliced Pork, Ham, Swiss Cheese, Pickles and Yellow Mustard | \$7 Per Piece

Grilled Oyster with Tomatillo Salsa | \$7 Per Piece

Roasted Tomato, Mascarpone and Basil Arrancini | \$6 Per Piece

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Presentation Stations

Curate a Perfectly Paired Reception for your Attendees Featuring Locally Inspired Food! *Not Intended for Use as Meal Substitution. Presentation Stations Require (25) Person Minimum. Based on (1) Hour Service.*

ARTISANAL CHEESE SELECTION

Handcrafted Local Cheeses

Dried Fruits, Roasted Nuts, Honey Comb, Fresh Grapes and Strawberries

\$26 *Per Guest*

PRESENTED WITH CRUSTY BREADS, LAVOSH AND CRACKERS

CRUDITES

Cauliflower, Asparagus Spears, Broccoli, Celery Sticks, Baby Peppers, Snow Peas, Baby Carrots and Watermelon Radish

Roasted Red Pepper Hummus, Sun-Dried Tomato Olive Tapenade and Spinach-Ranch Dip

\$23 *Per Guest*

SPANISH CHARCUTERIE STATION

Chorizo, Garlic Sausage and Serrano Ham

Manchego Cheese and Drunken Goat Cheese

Served with Grilled Artichokes, Balsamic Onions, Spanish Olives, Grilled Baby Peppers and House Pickled Vegetables

\$29 *Per Guest*

PRESENTED WITH ASSORTED CRUSTY BREADS

SEAFOOD CEVICHE

Lime Marinated Florida Rock Shrimp

Line Caught Grouper with Aji Amarillo and Coconut Milk

Tuna Poke with Peppers, Cilantro and Slivered Onions

Served with Plantain Chips and Tortilla Chips

\$29 *Per Guest*

SHELLFISH RAW BAR

Jumbo Cocktail Shrimp

Oysters on the Half Shell

Crab Claws

Presented with Tabasco Sauce, Cocktail Sauce, Mignonette Sauce and Lemon Wedges

\$40 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Carving Stations

An Ideal Complement to Any Reception for a Show-Stopping Experience! *Not Intended for Use as Meal Substitution. Carving Stations Require (25) Person Minimum. Based on (1) Hour Service.*

TURKEY*

Maple and Cardamom Brined Turkey, St. Augustine Rum Turkey Gravy

Radicchio and Arugula Salad with Dried Blueberries and Crumbled Goat Cheese, Honey-Lemon Vinaigrette

Garlic Whipped Potatoes

Crispy Roasted Balsamic Glazed Brussels Sprouts

Artisanal Rolls and Butter

*Chef Attendant Required \$200.00

\$22 Per Guest

LEG OF LAMB*

Roasted Sage Leg of Lamb, Natural Jus and Cilantro Gremolata

Baby Kale Salad with Heirloom Tomatoes, Carrot Ribbons, Roasted Pumpkin Seeds and Pickled Red Onions, Champagne Vinaigrette

Olive Oil and Basil Creamy Polenta

Tri-Colored Glazed Carrots, Fresh Herbs

Ciabatta Rolls and Butter

*Chef Attendant Required \$200.00

\$31 Per Guest

CAJA CHINA STATION*

Mojo Marinated Pork Loin, Mojo Onion Sauce

Tomato, Cucumber, Avocado and Sliced Red Onions, Citrus Vinaigrette

Congris Rice

Braised Yucca with Mojo Onion Sauce

Sliced Buttered, Toasted Cuban Bread

(Only Available for Evening Functions)

*Chef Attendant Required \$200.00

\$33 Per Guest

BEEF*

Dry Rubbed Smoked Tri-Tip, Mushroom Red Wine Sauce

Field Green Salad with Cucumber, Baby Tomatoes and Carrot Strings, Lemon-Poppy Vinaigrette

Boursin Mashed Potatoes

Paprika Roasted Cauliflower

Artisanal Rolls and Butter

*Chef Attendant Required \$200.00

\$31 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Chef Action Stations

Not Intended for Use as Meal Substitution. Hotel Recommends Combination of (3) Stations. Action Stations Require (25) Person Minimum. Based on (1) Hour Service.

STREET TACOS AND TOSTONES

Chili Garlic Carnitas Mini Tacos with Pickled Slaw

Tostones Topped with Braised Beef Short Rib, Poblanos and Queso Fresco

Adobo Shredded Chicken Quesadillas

Tortilla Chips, Guacamole, Sour Cream, Pico de Gallo and Salsa Roja

No Chef Attendant Required

\$26 Per Guest

SEAFOOD AND VEGETABLE PAELLA*

Chicken, Spanish Chorizo, Seasoned Shrimp, Mussels and Fresh Fish

Served on Valencia Saffron Rice with Onions, Bell Peppers, Garlic and Green Peas

*Chef Attendant Required \$200.00

\$31 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Sweet Stations

Sweet Stations Require (25) Person Minimum.

CREPE STATION*

Warm Made-To-Order French Crepes

Selection of Toppings:

Sliced Strawberries, Sliced Bananas, Blueberries and Toasted Coconut

Nutella, Whipped Cream, Sliced Almonds and Powdered Sugar

*Chef Attendant Required \$200.00

FROM THE GARDEN

Hearts of Romaine, Sun-Dried Tomatoes, Manchego Cheese, Crumbled Chorizo and Garlic Croutons, Tomatillo-Ranch Dressing

Baby Wedges, Parma Ham Crisps, Balsamic Blistered Tomatoes, Shaved Cucumber and Blue Cheese Crumbles, Blueberry-Dijon Vinaigrette

Individual Crudit  Cups with Roasted Red Pepper Hummus

No Chef Attendant Required

\$22 Per Guest

MAC & CHEESE STATION*

Three Types: Five Cheese, Bacon and Lobster

Toppings: Scallions, Sliced Jalape o and Caramelized Onions

*Chef Attendant Required \$200.00

\$35 Per Guest

BANANAS FOSTER STATION*

Classic Dessert Made From Flambeed Bananas with Dark Rum, Banana Liqueur, Cinnamon and Brown Sugar

Served with Vanilla Ice Cream

*Chef Attendant Required \$200.00

\$24 Per Guest

\$19 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Late Night Snacks

Service is Available Until 11:00pm. Sold by the Dozen or a 75% Minimum of the Total Guarantee.

CUBANO

Traditional Cuban Pastries Filled with Guava and Cream Cheese

\$60 *Per Dozen*

EMPANADAS

Selection of Beef, Chicken and Vegetable

\$58 *Per Dozen*

MINI CUBAN SANDWICHES

Sliced Pork, Ham, Swiss Cheese, Pickles and Yellow Mustard

\$60 *Per Dozen*

CHICKEN QUESADILLAS

Served with Cilantro Sour Cream and Salsa Roja

\$60 *Per Dozen*

BEEF SLIDERS

Presented with Cheddar Cheese and Fried Onion Strings

\$62 *Per Dozen*

PULLED PORK SLIDERS

BBQ Pulled Pork and Chipotle-Ranch Cole Slaw

\$62 *Per Dozen*

DISPLAY STATIONS

FLATBREAD PIZZA ASSORTMENT

Three Cheese, Margherita and BBQ Pulled Pork

\$17 *Per Guest*

WINGS AND TENDERS

Crispy Chicken Tenders

Buffalo Chicken Wings

Presented with Carrot Sticks, Celery Sticks, Ranch Dip and Blue Cheese Dip

House Made Mac & Cheese

\$20 *Per Guest*

SLIDER STATION

Beef Sliders, Turkey Sliders, BBQ Pulled Pork Sliders and Portobello Sliders

Hawaiian Slider Buns

Sliced American Cheese and Swiss Cheese

Fried Onion Strings and Pickle Chips

Ketchup, Mustard, Mayonnaise and Horseradish Aioli

Crispy French Fries

\$24 *Per Guest*

BUILD YOUR OWN STREET TACO

Carne Asada, Pollo Asado and Carnitas

Flour Tortillas, Corn Tortillas and Tortilla Chips

Grilled Peppers and Onions

Sour Cream, Cilantro and Cotija Cheese

Pico de Gallo, Salsa Roja and Guacamole

\$25 *Per Guest*

CARNIVAL STAND

Mini Corn Dogs

Mini Philly Cheese Steak Sandwiches with Peppers and Onions

Caramel Apple Empanadas

Pretzel Sticks with Grainy Mustard and Key West Local Beer
Cheese Sauce

Warm Cinnamon Churros with Caramel Dipping Sauce

\$24 *Per Guest*

MINI PASTRIES AND SWEETS

Assortment of Petit Fours

Chocolate Bon Bons, Éclairs and Fruit Tarts

Chocolate Covered Strawberries

Key Lime Pie Shooters

Coffee, Decaffeinated Coffee and Hot Teas

\$24 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.



Plated Dinner

Four-Course Delectable Menus Created by Our Chef to wow your attendees' taste buds. All Plated Dinners are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

CHEF'S PLATED DINNER RECOMMENDATION

Sugarcane Shrimp Skewer with Onion Hash, Avocado Crema and Ancho Garlic Oil

Mache and Papaya Salad with Hazelnuts and Caramelized Shallots, Blood Orange Vinaigrette

Beef Tenderloin and Bone Marrow Demi, Wild Mushroom Duxelles

Dauphinoise Potatoes

Roasted Parsnips and Honey Glazed Baby Carrots

Key Lime Tart with Whipped Cream, Lime Zest

Coffee, Decaffeinated Coffee and Hot Teas

\$106 *Per Guest*

STARTERS

Cheese Ravioli with Arugula Pesto, Sun-Dried Tomatoes, Watermelon Radish and Goat Cheese Spread

Oven Roasted Butternut Squash Soup

Butter Garlic Prawn and Scallop Duo with Creamy Boursin Polenta and Basil Oil

HERB MARINATED PORK CHOP

Roasted Purple Potatoes

Turnip and Shallot Hash with Broccolini

Coffee, Decaffeinated Coffee and Hot Teas

Apple Pan Jus

\$83 *Per Guest*

HERB ROASTED GROUPER

BUILD YOUR OWN PLATED DINNER EXPERIENCE

SALADS

Watermelon Salad with Baby Spinach and Crumbled Feta Cheese, Basil-Yogurt Dressing

Frisee and Endive Salad with Thin Sliced Red Apples, Candied Pecans and Blue Cheese Crumbles, Sweet Brown Butter Dressing

Rocket Greens with Grapefruit Supremes, Chopped Hazel Nuts and Shaved Cucumber, Pomegranate Balsamic Glaze

Organic Baby Greens with Dried Cranberries, Goat Cheese and Toasted Almonds, White Balsamic Vinaigrette

ALL NATURAL AIRLINE CHICKEN BREAST

Thyme Jus

Crushed Fingerling Potato with Manchego Cheese

Spiced Carrot Purée and Sautéed Garlic Spinach

Coffee, Decaffeinated Coffee and Hot Teas

\$105 *Per Guest*

CORIANDER CRUSTED CORVINA

Gremolata

Spinach Risotto

Asparagus and Baby Sweet Peppers

Coffee, Decaffeinated Coffee and Hot Teas

\$115 *Per Guest*

FILET MIGNON

Whiskey Demi

Garlic Whipped Potatoes

Grilled Asparagus

Coffee, Decaffeinated Coffee and Hot Teas

\$129 *Per Guest*

DESSERTS

Triple Chocolate Mousse Cake

Flourless Chocolate Cake with Farmhouse Cream, Strawberry
Coulis and Fresh Berries

Chocolate Sponge Cake with Grand Marnier and Whipped Cream,

Brown Butter Sauce

Roasted Tomato and Parsley Quinoa

Caramelized Carrots and Baby Bell Peppers

Coffee, Decaffeinated Coffee and Hot Teas

\$115 *Per Guest*

VEGETARIAN OPTIONS

MONDAY

Artichoke, Roasted Peppers and Chickpea Tagine with Olives and
Preserved Lemons

TUESDAY

Grilled Squash, Brabant Potatoes, Warm Tomato Concasse and
Tofu Curry

WEDNESDAY

Quinoa Stuffed Creole Tomato with Herb Roasted Squash and
Pepper Coulis

THURSDAY

Praire Stew with Lentils, Chickpeas, Cracked Wheat, Tomato,
Fresh Coriander Leaves, Red Onion and Sun-Dried Tomatoes

FRIDAY

Spelt and Root Vegetable Risotto, Seared Grape Tomatoes and
Spicy Arugula

SATURDAY

Grilled Portobello Mushrooms, Yellow Wax Beans, Haricot Verts,
Tomato Confit, Cilantro Rice and Pea Shoot Salad with Truffle
Vinaigrette

SUNDAY

Roasted Vegetable Kabobs, Dried Fruit and Quinoa Pilaf, Sweet
Chili Sauce

\$83 *Per Guest*

GLUTEN FREE

Daily Market Fish Selection with Potato Puree, Artichokes, Lemon
and Capers | \$91 Per Guest

Local Harvest Pastured Chicken Breast, Grilled Asparagus and
Morel Sauce | \$85 Per Guest

Fresh Raspberries

VEGAN OPTIONS

Roasted Cauliflower Steak with Pickled Peppers, Pine Nuts and Mint Pesto

Vegan Red Lentil Chili Shepherds Pie with Sweet Potato Crust

\$83 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Personal Preference

Designed to Offer your Attendees a Premier Restaurant Experience in an Event Setting. Attendees will have the Preference to Select from FOUR Main Course Options. Event Planner to Pre-Select Starter, Salad and Dessert for All Guests. Custom Printed Menus will be Provided at Each Place Setting.

PERSONAL PREFERENCE MENU

1. Planner Chooses Starter, Salad and Dessert In Advance.

2. A Custom Printed Menu Featuring (4) Entree Selections is provided for your guests.

3. Specially Trained Servers Take Guest's Orders as they are Seated.

\$109 *Per Guest*

PLANNER'S CHOICE SALAD

Endive and Radicchio Salad with Watermelon Radish, Shaved Pickled Bermuda Onions, Toasted Flax Seeds and Manchego Cheese, Dijon Vinaigrette

Heirloom Florida Tomatoes, Buffalo Mozzarella Cheese and Baby Spinach, Balsamic Glaze Drizzle

Arugula Salad with Maple Roasted Butternut Squash, Dried Cranberries, Spiced Pepitas and Goat Cheese Crumbles, Champagne Vinaigrette

PLANNER'S CHOICE STARTER

Tomato and Barley Soup with Sour Cream and Cilantro

Floridian Crab Cake, Roasted Asparagus, Mango and Poblano Pepper Relish

Ancho Seared Scallops with Shaved Radish, Rocket Greens and Mango Purée, Chili Oil

Golden Candy Stripe Beets with Baked Goat Cheese, Sweet Pickled Red Onion and Cucumber Rolls, Micro Greens

Grilled Cantaloupe with San Daniele Ham, Burrata Cheese, Shaved Red Onion and Chive Oil, Balsamic Glaze

INDIVIDUAL GUEST'S CHOICE ENTREE

Pepper Crusted Beef Tenderloin, Whiskey Demi Garlic Whipped Potatoes, Grilled Asparagus

Rosemary Roasted Rack of Lamb, Mustard Shallot Sauce Potatoes Au Gratin, Roasted Baby Carrots and Crispy Balsamic Glazed Brussel Sprouts

Achiote and Oregano Marinated Grilled Airline Chicken Breast, White Wine Butter Sauce Baked Herbed Fingerling Potatoes, Roasted Cherry Tomatoes and Zucchini

Baked Grouper, Champagne Grapefruit Beurre Blanc Pumpkin Risotto, Grilled Asparagus

Gremolata Rubbed Florida Mahi, Grilled Pineapple Salsa

PLANNER'S CHOICE DESSERT

Cream of Coconut Cake with Raspberries and Toasted Coconut, Mango Puree

Tiramisu, Fresh Strawberries
Chocolate Sauce, Berry Compote

Triple Chocolate Torte, Fresh Raspberries

Triple Chocolate Mousse Cake

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Buffet Dinner

Treat Your Attendees to a Variety of Options with our Chef Inspired Dinner Buffets. All Dinner Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

OFF THE ISLE

Shrimp Bisque with Chive Creme Fraiche

Rolls and Butter

Frisée Salad with Mandarins, Sweet Baby Pepper Rings, Dried Cranberries and Pancetta Lardons, Papaya Vinaigrette

Shaved Iceberg Salad with Strawberries, Scallions, Purple Cabbage, Carrot Ribbons and Dried Cherries, Sweet Orange-Garlic Dressing

Roasted Leg of Lamb with Coconut Curry Sauce

Caribbean Oxtail with Carrot Pepper Slaw

Jerk Seasoned Fried Snapper with Grilled Oranges and Fire Roasted Red Peppers

Red Beans and Rice

Roasted Squash with Chili and Lime

Rum Cake

Raspberry Chocolate Tart

Coffee, Decaffeinated Coffee and Hot Teas

\$104 Per Guest

HARVEST

Roasted Corn Chowder with Herb Creme Fraiche

Rolls and Butter

Pea Tendril Salad with Radish, Queso Fresco, English Peas and Cracked Pepper, Honey-Grapefruit Vinaigrette

Chopped Harvest Salad with Shredded Romaine, Sliced Red Apples, Crumbled Gorgonzola and Maple Pecans, Cider Vinaigrette

Avocado Oil Poached Cobia with Citrus Salad and Passion Fruit Beurre Blanc

Mojo Rubbed Rotisserie Chicken with Green Papaya Slaw

Braised Beef Short Ribs with Brown Bourbon Sauce

Roasted Fingerling Potatoes with Fresh Herbs

Steamed Cauliflower with Olive Oil, Lemon and Herbs, Honey Sriracha Carrots

Nutella Cheesecake

Pineapple Bread Pudding with Bourbon Caramel

Coffee, Decaffeinated Coffee and Hot Teas

\$104 *Per Person*

CALLE OCHO

Sopa de Platanos with Toston Crouton and Coriander Crema

Sliced Buttered Cuban Bread

Build Your Own Cuban Cobb Salad: Romaine Hearts, Cherry Tomatoes, Scallions, Black Beans, Avocado, Bacon Bits, Cotija Cheese, Chicken Cubes and Pickled Red Onions, Cilantro-Ranch Dressing

Rock Shrimp Ceviche with Aji Amarillo, Fresh Lime and Red Onions

Ropa Vieja (Shredded Beef Stew)

Seared Snapper, Mango Jicama Slaw

Mojo Marinated Free Range Grilled Chicken

Congris Rice

Fried Sweet Plantains

Fried Yucca with Mojo Onion

Grilled Zucchini and Squash

Guava Cheesecake

Caramel Flan

Coffee, Decaffeinated Coffee and Hot Teas

\$103 *Per Guest*

SOUTH BEACH

Mussels and Chorizo Caldo

Rolls and Butter

Organic Baby Greens with Dried Cranberries, Goat Cheese and Toasted Almonds, White Balsamic Vinaigrette

Roasted Beets with Caramelized Walnuts, Sherry Vinaigrette

Floridian Crab Cake, Roasted Asparagus, Mango and Poblano Pepper Relish

Paprika and Oregano Rubbed Grilled Ribeye Served with Roasted Salsa Verde

Jerk Rubbed Chicken with Mango Salsa

Saffron Linguini with Shrimp and Mussels, Fresh Herbs

Roasted Potato Medley with Herbed Butter

Crispy Roasted Balsamic Glazed Brussels Sprouts

Assorted Macaroons

Strawberry Shortcake with Fresh Whipped Cream

Coffee, Decaffeinated Coffee and Hot Teas

\$105 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Alternative Options

We Will Gladly Accommodate Any Dietary Needs.

MONDAY

Artichoke, Roasted Pepper and Chickpea Tagine with Olives and Preserved Lemons

TUESDAY

Grilled Squash, Brabant Potato, Warm Tomato Concasse, Tofu Curry

WEDNESDAY

Quinoa Stuffed Creole Tomato with Herb Roasted Squash and Pepper Coulis

FRIDAY

Spelt and Root Vegetable Risotto, Seared Grape Tomatoes and Spicy Arugula

SUNDAY

Roasted Vegetable Kabobs, Dried Fruit and Quinoa Pilaf, Sweet Chili Sauce

GLUTEN FREE

Local Harvest Pastured Chicken Breast, Grilled Asparagus and Morel Sauce

Daily Market Fish Selection with Potato Puree, Artichokes, Lemon and Capers

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

THURSDAY

Praire Stew with Lentils, Chickpeas, Cracked Wheat, Tomato, Fresh Coriander Leaves, Red Onion and Sun-Dried Tomatoes

SATURDAY

Grilled Portobello Mushrooms, Yellow Wax Beans, Haricot Verts, Tomato Confit, Cilantro Rice and Pea Shoot Salad with Truffle Vinaigrette

VEGAN

Vegan Red Lentil Chili Shepards Pie with Sweet Potato Crust

Roasted Cauliflower Steak with Pickled Peppers, Pine Nuts and Mint Pesto



Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL
MONDAVI

Our exclusive Canvas wines made in partnership with Michael

CANVAS PINOT GRIGIO, VENETO, ITALY

Hyatt Signature Wine Series, Canvas By Michael Mondavi

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

\$48 *Per Bottle*

CANVAS PINOT NOIR, CALIFORNIA

\$48 *Per Bottle*

CANVAS CABERNET SAUVIGNON, CALIFORNIA

\$48 *Per Bottle*

CANVAS MERLOT, CALIFORNIA

\$48 *Per Bottle*

CANVAS CHARDONNAY, CALIFORNIA

\$48 *Per Bottle*

SEASONAL WINE: ANGELINE VINEYARDS ROSÉ OF PINOT NOIR

\$53 *Per Bottle*

SEASONAL WINE: ANGELINE VINEYARDS CABERNET SAUVIGNON

\$53 *Per Bottle*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Bubbles, White Wines & Red Wines

We invite you to peruse our wine list arranged by varietal. From a light white wine to full-bodied red, there is something for every palate and occasion.

RED WINES

Joel Gott Palisades, Red Blend | \$49 Per Bottle

McBride, Red Blend | \$55 Per Bottle

Catena Vista Flores, Malbec | \$50 Per Bottle

Bodega Colome, Malbec | \$60 Per Bottle

Elouan, Pinot Noir | \$55 Per Bottle

Rodney Strong Sonoma, Cabernet Sauvignon | \$60 Per Bottle

DAOU, Cabernet Sauvignon | \$60 Per Bottle

Seven Falls, Merlot | \$70 Per Bottle

WHITE WINES

Chateau Ste. Michelle, Riesling | \$50 Per Bottle

Whitehaven, Sauvignon Blanc | \$54 Per Bottle

Santa Ema, Sauvignon Blanc | \$57 Per Bottle

Mer Soleil 'Reserve', Chardonnay | \$50 Per Bottle

Kendall Jackson, Chardonnay | \$54 Per Bottle

McBride, Chardonnay | \$58 Per Bottle

McBride, Pinot Grigio | \$58 Per Bottle

Camaleão, Alvarinho | \$65 Per Bottle

BUBBLES

Mionetto Avantgarde Prosecco | \$49 Per Bottle

Veuve Clicquot, France | \$160 Per Bottle

ROSE

La Vielle Ferme, France | \$49 Per Bottle

Belleruche, France | \$58 Per Bottle

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Hand Crafted Cocktails

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

PALOMA

Don Julio Blanco Tequila, Fresh Lime Juice, Grapefruit Soda, Club Soda and Salted Rim.

\$15 *Per Drink*

MOJITOS

Bacardi Superior White Rum, Sugar, Fresh Lime Juice, Club Soda Water and Mint. *Enhance with Seasonal Fruits.

\$15 *Per Drink*

APEROL SPRITZ

Aperol, Club Soda, Prosecco and Orange

\$15 *Per Drink*

CUSTOM SIGNATURE COCKTAIL

Personalize your event with a Signature Craft Cocktail to compliment your theme, showcase a logo, or enhance your colors.

\$16 *Per Drink*

ALCOHOL FREE COCKTAILS

Sparkling Blood Orange
Fresh Blood Orange Juice, Honey, Vanilla Extract, Sparkling Water

Passion Fruit Lemonade
Passion Teal and Lemonade

Pineapple Breeze
Pineapple Juice, Fever Tree Ginger Beer, Mint and Cinnamon Powder

Kiwi Italian Soda
Kiwi Re'AL, Soda Water

\$12 *Per Drink*

CUSTOM SIGNATURE MOCKTAIL

Personalize your event with a Signature Craft Cocktail to compliment your theme, showcase a logo, or enhance your colors.

\$13 *Per Drink*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

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.

SIGNATURE TIER - SPONSORED BAR PER PERSON

The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher. Package includes Full Bar Set-Up. Featuring Hyatt's House line of spirit, Conciere: Vodka, Gin, Rum, Whiskey, Bourbon, Scotch and Tequila. Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet and Sparkling, Beer: Bud Light, Miller Lite, Local IPA, Blue Moon, Corona, Stella Artois, Assorted White Claw Hard Seltzers. Italian Soda NA, Fever-Tree Mixers, Red Bull and Cordials. First Hour \$33 Each Additional Hour \$16

SUPER PREMIUM TIER - SPONSORED BAR PER PERSON

The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher. Package includes Full Bar Set-Up. Featuring Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Exclusiva Rum, Jameson Whiskey, Makers Mark Bourbon, Don Julio Silver Tequila, JW Black Label Blended Scotch Whiskey. Wines: Upgraded Seasonal Wines. Beer: Bud Light, Miller Lite, Local IPA, Blue Moon, Corona, Stella Artois, Assorted White Claw Hard Seltzers. Italian Soda NA, Fever-Tree Mixers, Red Bull and Cordials. First Hour \$44 Each Additional Hour \$18

PREMIUM TIER - SPONSORED BAR PER DRINK

Charges Based on Actual Number of Drinks Consumed. Package includes Full Bar Set-Up. Featuring Tito's Vodka, Beefeater Gin, Bacardi Rum, Chivas Regal Scotch Whiskey, Patron Tequila and Jim Beam White Label Bourbon Whiskey. Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet and Sparkling, Beer: Bud Light, Miller Lite, Local IPA, Blue Moon, Corona, Stella Artois, Assorted White Claw Hard Seltzers. Italian Soda NA, Fever-Tree Mixers, Red Bull and Cordials. Premium Cocktails \$15 Domestic Beer & IPA \$9 Premium & Imported Beer \$10 Hard Seltzer \$9 Signature Wines & Champagne \$14 Cordials \$15 Bottled Still/Sparkling Waters/Fruit Juices/Soft Drinks \$6.50 Red Bull Energy Drinks \$9

PREMIUM TIER - SPONSORED BAR PER PERSON

The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher. Package includes Full Bar Set-Up. Featuring Tito's Vodka, Beefeater Gin, Bacardi Rum, Chivas Regal Scotch Whiskey, Patron Tequila and Jim Beam White Label Bourbon Whiskey. Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet and Sparkling, Beer: Bud Light, Miller Lite, Local IPA, Blue Moon, Corona, Stella Artois, Assorted White Claw Hard Seltzers. Italian Soda NA, Fever-Tree Mixers, Red Bull and Cordials. First Hour \$39 Each Additional Hour \$17

SIGNATURE TIER - SPONSORED BAR PER DRINK

Charges Based on Actual Number of Drinks Consumed. Package includes Full Bar Set-Up. Featuring Hyatt's House line of spirit, Conciere: Vodka, Gin, Rum, Whiskey, Bourbon, Scotch and Tequila. Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet and Sparkling, Beer: Bud Light, Miller Lite, Local IPA, Blue Moon, Corona, Stella Artois, Assorted White Claw Hard Seltzers. Italian Soda NA, Fever-Tree Mixers, Red Bull and Cordials. Signature Cocktails \$14 Domestic Beer & IPA \$9 Premium & Imported Beer \$10 Hard Seltzer \$9 Signature Wines & Champagne \$14 Cordials \$15 Bottled Still/Sparkling Waters/Fruit Juices/Soft Drinks \$6.50 Red Bull Energy Drinks \$9

SUPER PREMIUM TIER - SPONSORED BAR PER DRINK

Charges Based on Actual Number of Drinks Consumed. Package includes Full Bar Set-Up. Featuring Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Exclusiva Rum, Jameson Whiskey, Makers Mark Bourbon, Don Julio Silver Tequila, JW Black Label Blended Scotch Whiskey. Wines: Upgraded Seasonal Wines. Beer: Bud Light, Miller Lite, Local IPA, Blue Moon, Corona, Stella Artois, Assorted White Claw Hard Seltzers. Italian Soda NA, Fever-Tree Mixers, Red Bull and Cordials. Super Premium Cocktails \$16 Domestic Beer & IPA \$9 Premium & Imported Beer \$10 Hard Seltzer \$9 Premium Wines & Champagne \$14 Cordials \$15 Bottled Still/Sparkling Waters/Fruit Juices/Soft Drinks \$6.50 Red Bull Energy Drinks \$9

Prices are subject to 26% taxable service charge and applicable taxes. Menus valid through December 2025. Menu pricing and selections may change based on availability and market conditions.