

## MEETING & EVENT MENUS





# Breakfast of the Day

A Minimum of 20 guests is required for Breakfast buffets. A \$10.00/per person fee will be added to groups less than 20 guests. Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards.\*Indicates Uniformed Chef Attendant Included in Menu Price.

## MONDAY

Seasonal Melon Wedges (GF, DF)
Whole Bananas and Local Pears (GF, DF)
Home-made Croissants, Apple Turnovers and Banana Walnut Bread
Butter and Seasonal Jams
Applewood Bacon (GF, DF)
Scrambled Eggs with Chives (GF, DF)
Selection of Chilled Juices
Coffee and Tea selections
<b>\$54</b> <i>Per Guest</i>

## WEDNESDAY

Whole Bananas and Grapes (GF, DF)
Home-made Croissants, Mini Strawberry Lattice and Apple Muffins
Butter and Seasonal Jams
Pork Link Sausage (GF, DF)
Scrambled Eggs with Cheddar cheese (GF)
Selection of Chilled Juices
Coffee and Tea Selections
<b>\$54</b> <i>Per Guest</i>

## FRIDAY

## TUESDAY

Whole Bananas and Pears (GF, DF)
Home-made Croissants, Cinnamon Buns and Cream Cheese Danishes
Butter and Seasonal Jams
Chicken Sausage Links (GF)
English Muffin Sandwich with Baked Egg, Shaved Ham and Aged Cheddar
Selection of Chilled Juices
Coffee and Tea Selections
<b>\$54</b> <i>Per Guest</i>

## THURSDAY

Sliced Grapefruit and Kiwi (GF, DF)
Whole Bananas and Clementines (GF, DF)
Home-made Croissants, Chocolate Croissants and Lemon Poppy Seed Bread
Butter and Seasonal Jams
Sage Turkey Sausage (GF, DF)
Sundried Tomato and Manchego Quiche (Veg)
Selection of Chilled Juices
Coffee and Tea Selections
<b>\$54</b> <i>Per Guest</i>

## SATURDAY

- Sliced Pineapple and Strawberries (GF, DF)
- Whole Bananas and Oranges (GF, DF)
- Home-made Croissants, Apple Danishes and Orange Cranberry Muffins
- Butter and Seasonal Jams
- Canadian Bacon (GF, DF)
- Root Vegetables Hash with Cage-Free Scrambled Eggs (Vegan, GF)
- Blood Orange Infused water
- Coffee and Tea Selections

~~\$54~~ Per Guest

SUNDAY

- Sliced Pineapple and Strawberries (GF, DF)
- Whole Bananas and Apples (GF, DF)
- Home-made Croissants, Blueberry Muffins and Sweet Cheese Danish
- Butter and Seasonal Jams
- Pork Link Sausage (GF, DF)
- Butternut Squash and Goat Cheese Strata with Fine Herbs
- Selection of Chilled Juices
- Coffee and Tea Selections

~~\$54~~ Per Guest

- Whole Bananas and pears (GF, DF)
- Home-made Croissants and Raisins Swirls
- Butter and Seasonal Jams
- Pork Link Sausage (GF, DF)
- Spinach, Caramelized Onion and Feta Frittata (V, GF)
- Melon-Thyme Infused Water
- Coffee and Tea Selections

~~\$54~~ Per Guest

Prices are subject to 15% Service Charge and 10% VAT.Should you have any dietary requirements or allergies, please alert your manager. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.NF=Nut Free GF=Gluten Free DF=Dairy Free CG=Contains Gluten CD=Contains Dairy E=Eggs.

Breakfast Enhancements

A Minimum of 20 guests is required for Breakfast buffets. A \$10.00/per person fee will be added to groups less than 20 guests. Buffet menus will be

displayed for a maximum of 2 hours to ensure health and safety standards.Enhancement items must be ordered with Breakfast Buffet.\*Indicates Uniformed Chef Attendant Included in Menu Price

GREEK YOGURT ACAI BOWL

Sliced bananas, Strawberries, Blueberries and Coconut shavings (NF)

**\$20***Per Guest*

\*EGGS YOUR WAY

Freshly prepared Omelets with choice of:

Ham, Sausage, Bacon, Onion, Tomatoes, Peppers, Mushrooms, Spinach, Jalapeños and Cheese (NF, GF)

Cage-free Whole Eggs, Eggs beaters and Egg whites available upon request (NF, GF)

**\$28***Per Guest*

BREAKFAST SANDWICHES

Select (1)

Cage-free Scrambled Eggs, Caramelized Onion, Arugula, Bacon and Fontina cheese with Whole-grain Mustard on French Baguette (NF)

Bacon, Smoked Gouda cheese and Egg on Croissant (NF)

Egg White, Low-fat cheese and Turkey Sausage on Multigrain English Muffin (NF)

Cage-Free Eggs, Mojo Pulled Pork, Shaved Ham and Swiss cheese, Pommery Mustard, Cuban Bread, Platanos Maduros

**\$28***Per Guest*

BREAKFAST BAGEL

Scrambled Eggs, Bacon, White Cheddar on a Bagel (NF)

**\$28***Per Guest*

LOX

Artisan Bagels, Smoked Salmon, Cream cheese, Capers, Diced Red Onion, Sliced Tomato and Lemon Wedge (NF)

**\$35***Per Guest*

BREAKFAST FLATBREADS

Egg, Bacon, Scallion and Cheddar cheese (NF, GF)

Egg White, Goat cheese and Sun-dried Tomatoes (NF, GF)

**\$28***Per Guest*

BREAKFAST BURRITOS

Select (1)

All options include Roasted Tomato Salsa and Salsa Verde

Whole-wheat Tortilla wrapped Egg White Scramble with Spinach and Low-fat cheese (NF)

Cage-free Scrambled Eggs, Refried Beans, Country Ham and Shredded Jack cheese (NF, GF)

Cage-free Scrambled Eggs, Crispy Breakfast Potatoes, Bacon and Shredded Cheddar cheese (NF)

Cage-free Scrambled Eggs, Chorizo and Peppers with Shredded Jack cheese (NF, GF)

**\$20***Per Guest*

BREAKFAST TACOS

Make Your Own Breakfast Tacos

Crumbled Chorizo, Crumbled Bacon

Scrambled Eggs, Cheese, Wild Mushroom, Pico de Gallo and

Green Onion

**\$28** *Per Guest*

## BUILD YOUR OWN BOWL

Scrambled Eggs, Tomato, Kale, Green Onion, Mushrooms, Shredded Cheddar and Mozzarella

**\$28** *Per Guest*

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## Breakfast Plated

Includes Chilled juices, Banana Bread & Coffee and Tea.

### BREAKFAST PLATED

Cage Free Scrambled Eggs (NF, GF, DF) | \$36 Per Guest

Choice of Bacon or Pork Sausage, Smashed Potatoes

Chorizo and Sweet Potato Hash (NF, GF, DF) | \$36 Per Guest

Poached Eggs, Fresh Arugula, Tomato Relish

Herb Goat Cheese Scrambled Egg Whites (NF, GF) | \$36 Per Guest

Baby Rainbow Potatoes and Chicken Sausage

Breakfast Tacos (NF, GF) | \$36 Per Guest

Chorizo, Scrambled Eggs, Cheese, Wild Mushrooms, Pico de Gallo and Green Onion

Benedict (NF) | \$36 Per Guest

Shaved Rosemary Ham, Poached Eggs, Whole Grain English Muffin, Traditional Lemon Hollandaise, Crispy Potato and Asparagus

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## Breakfast Buffet

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GRAND BREAKFAST BUFFET

- Local and Seasonally inspired Sliced Fruits (NF, GF)
- Bakery Selection and Specialties
- Steel-cut Oatmeal Bar with Raisins, Brown sugar and Toasted Almonds (GF, DF)
- Cage-free Scrambled Eggs (NF, GF)
- Natural Smoked Bacon (NF, GF, DF)
- Natural Pork Sausages (NF, GF, DF)
- Herb-Roasted Potatoes with Caramelized Onions (NF, GF, DF)
- Pumpkin Pancakes with Diced Pecans and Maple syrup
- Selection of Chilled Juices
- Coffee and Tea Selections

\$56 Per Guest

HYATT SIGNATURE CONTINENTAL

- Fresh Fruit and Seasonal Berries
- Granola (GF)
- Vanilla Yogurt (GF)
- Freshly Baked Mini Muffins and Croissants
- Butter, Preserves, Cream Cheese
- Orange and Cranberry Juice
- Coffee and Tea Selections

\$45 Per Guest

THE CARIBBEAN

- Coconut and Vanilla marinated Fruit Salad (NF, GF)
- Caribbean Bircher Muesli with Nuts, Berries and Raisins (NF, GF)
- House-made Banana Bread (CG, CD, Eggs, Soy)
- Caribbean inspired Egg White Frittata with Cheddar cheese (NF, GF)
- Jerk-Maple seasoned Sweet Potatoes (NF, GF, DF)
- Applewood Smoked Bacon (NF, GF, DF)
- Coconut and Banana French Toast with whipped cream and Maple syrup
- Selection of Chilled Juices
- Coffee and Tea Selections

\$56 Per Guest

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# Morning and Afternoon Breaks

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## DONUT WALL

Vertically Displayed Assorted Full sized Donuts (NF)(350 pieces minimum)

**\$7** *Per Piece*

## MIX

Create-your-own Trail MixChoices include: Whole Almonds, Pistachios, Mixed Dried Fruits,Dried Coconut Flakes, Salted Mixed Nuts, M&M’s, Mini Chocolate Chips,Raisins and Yogurt covered Raisins

**\$28** *Per Guest*

## RUM CAKES

Assortment of Rum Cakes:  
Chocolate, Coconut, Pineapple and Traditional (CG, CD, E, Soy)  
.....  
Served with:  
Chantilly, Cream, Rum Caramel Sauce and Rum-Infused Caramelized Bananas  
.....

**\$28** *Per Guest*

## HERBS N SPICES

Tarragon and Mint Compressed Watermelon (NF, GF)  
.....  
Ginger Blondies (NF)  
.....  
Lemon Rosemary Scones (NF)  
.....

## BREAKFAST TOAST

Avo Toast with Avocado, Cilantro, Queso Fresco and Peppers  
.....  
“PBJ” Toast with Almond Butter, Apricot Jam, sliced Almonds and Blueberries  
.....  
Mediterranen Toast with Hummus, Feta, Olive and Tomato (V)  
.....  
Roasted Seasonal Fruits, Ricotta cheese and Pumpkin Seed  
.....  
**\$32** *Per Guest*

## SWEET

Assorted French Macarons (GF, CD, E, Soy)  
.....  
Chocolate dipped Almond Biscotti (CG, CD, E, Soy)  
.....  
Guava Mascarpone Cream Doughnut (CG, CD, E, Soy)  
.....  
Mini Strawberry-Pineapple Cake (CG, CD, E, Soy)  
.....  
**\$28** *Per Guest*

## MOTHER’S RECIPE

Home Style Biscuits (NF)  
.....  
Stone Fruit Cinnamon Compote (NF)  
.....  
Berries and Thyme Compote (NF, GF)  
.....  
Traditional and Pumpkin Spice Whipped Creams (NF)  
.....  
**\$28** *Per Guest*

## JOLT!

Pistachio Nut Brownies  
.....  
Coffee Éclairs  
.....  
Opera Slice  
.....

Banana Bread

Lavender Cream Cheese, Basil Strawberries (NF)

**\$28***Per Guest*

PROTEIN AND SPICE (NF, GF, DF)

Gazpacho Jalapeno Shooter

Chilled Corn Bisque with Hot Honey

Lime-Chili Beef Jerky

Maple Turkey Jerky

Vermont BBQ Beef Stick

**\$28***Per Guest*

CRUNCH

Flour & Corn Tortilla Chips with Guacamole and Roasted Pepper Salsa (NF, DF)

Tropical Root Chips with Mango Pepper Jelly (NF)

House-made Potato Chips with Ranch Dip (NF, DF)

Bagel Chips with Onion Dip (NF)

**\$28***Per Guest*

HUMMUS MANIA

Beet and Edamame Hummus with Crisp Vegetable garnish (GF, DF)

Liptauer Spread Crostini (NF)

Chia Re Charged Stix Mix (NF, GF)

Compressed Fruit (NF, GF)

**\$28***Per Guest*

DIPS AND SNACKS

Warm Kale & Artichoke and Smokey Kimchi Pimento cheese Dips served with Lavosh and Pita Chips (NF)

Fire Roasted Salsa, Black Bean & Corn Dip with House-made Tortilla Chips (NF)

Caramelized Apple Tatin

Chocolate and Pear Tartlet

Confit Orange and Carrot Mousse

Hot Chocolate Shooters with Mini Marshmallows

**\$28***Per Guest*

TEA TIME

Chickpea Hummus with Cucumber on Gluten-Free Bread (NF, GF, Vegan)

Smoked Salmon and Crème Fraiche on Bagel Chip (NF)

Chef’s Egg Salad on White Bread (NF)

Smoked Ham and Brie on Wheat Bread (NF)

Mini Scones with Whipped Cream (NF)

**\$30***Per Guest*

AFTERNOON TEA

Almond Cake

Plain and Blueberry Scones

Chocolate Tartlet



Iced Chai Tea

**\$30** *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Fresh Bakeries | \$49 Per Dozen
- Croissants, Assortment of Danishes and Muffins
- Chocolate & Pecan Brownies, Passion Fruit Bars | \$58 Per Dozen
- Jumbo Home-Style Cookies | \$58 Per Dozen
- Chocolate Chunk, Peanut Butter, Oatmeal and White Chocolate Pistachio
- Assorted Energy Bars | \$9 Each
- Homemade Granola Bars | \$9 Each

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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 | \$115 Per Gallon
- Regular and Decaffeinated Coffee
- Coffee for One-Half Hour | \$7 Per Person
- Coffee for One Hour | \$14 Per Person

Selection of Preserved and Devonshire Cream

**\$28** *Per Guest*

SNACKS

- Yogurt Parfaits (NF, GF) | \$9 Each
- Layered Yogurt, Seasonal Fruit Compote and Homemade Granola
- Whole Orchard Fruits | \$5 Each
- Seasonally Inspired Sliced Fruits | \$15 Per Guest
- Whole Hard Boiled Eggs | \$36 Per Dozen
- Assorted Bags of Chips | \$7 Each
- Popcorn | \$10 Per Guest

A LA CARTE DRINKS

- Chilled Juices - By the Quart | \$28 Each Quart
- Orange, Cranberry, Bahamian Fruit Punch
- Soft Drinks | \$9 Each
- Coke Products
- Sparkling Water & Still Water | \$9 Each

Hot Teas | \$115 Per Gallon

SPECIALTY BOTTLED BEVERAGES

Smoothies and Protein Drinks (NF) | \$10 Each

Red Bull and Sugar Free Red Bull | \$12 Each

Gatorade | \$15 Each  
Assorted Flavors

Truly Seltzer | \$12 Each  
Assorted Flavors

INFUSED WATER STATIONS

- 1. Strawberry, Lemon, and Basil
- 2. Orange and Blueberry
- 3. Watermelon and Mint
- 4. Citrus and Cucumber
- 5. Strawberry, Lime, and Cucumber
- 6. Citrus and Cilantro
- 7. Rosemary and Grapefruit
- 8. Raspberry and Vanilla
- 9. Blueberry and Lavender
- 10. Cantaloupe with Honey and Mint
- 11. Kiwi and Cucumber
- 12. Honeydew & Raspberry
- 13. Watermelon Coconut
- 14. Champagne (Mango and Lime)

\$65 Per Gallon

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Break Packages

HALF DAY PACKAGE BREAK

Served for up to 4 hours in the morning OR/AND 4 hours in the afternoon

Dasani

Fiji - Still Water  
500 ml: \$12 Each1.5 liter: \$20 Each

IN HOUSE DRINKS

Lemonade | \$85 Per Gallon

Fruit Punch | \$85 Per Gallon

Iced Tea | \$85 Per Gallon

ALL DAY PACKAGE BREAK

Coffee, Decaffeinated Coffee, Teas, Soft Drinks, Still & Sparkling Water

Coffee, Decaffeinated Coffee, Teas, Soft Drinks, Still & Sparkling Water

\$28 Per Person

\$44 Per Guest

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## Buffet Lunch of the Day

A Minimum of 20 guests is required for Lunch Buffets. A \$10.00/per person fee will be added to groups less than 20 guests. Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards.\*Indicates Uniformed Chef Attendant Included in Menu Price.

### MONDAY - CARIBBEAN

- Calabaza Soup (NF, GF)
- Avocado & Mango Salad (NF, GF, DF)
- Local Tomato Salad with Pomegranate Vinaigrette (NF, GF)
- Papaya, Red Onion, Mint and Feta cheese (NF, GF)
- Local Snapper with Coconut Cream and Cilantro Lime Salsa (NF, GF)
- Grilled Chicken Breast with BBQ Guava Glaze (NF, GF, DF)
- Local Grilled Vegetables (NF, GF, DF)
- Rice and Pigeon Peas (NF, GF, DF)
- Passion Fruit Curd Tartlet with Toasted Meringue (CG, CD, E, Soy)
- Spiced Milk Chocolate Pots de Crème & Coconut Cream Verrine (CD, E, Soy)

\$76 Per Guest

### TUESDAY - NATURAL

- Carrot Ginger Soup (NF, DF)
- Arugula with Feta, Charred Shishito Peppers, Red Onion and Lemon Vinaigrette (NF, GF)
- Roasted Farms Chicken with Meyer Lemon-Thyme Jus (NF, GF, DF)
- ASC Certified Salmon with Sour Orange Salsa (NF, GF, DF)
- Faro Pilaf with Dried Apricot and Roasted Vegetable (NF, GF, DF)
- Roasted Rainbow Cauliflowers (NF, GF, DF)
- Mascarpone Mousse, Lemon Zest and fresh Raspberries (CG, CD, E, Soy)
- Caramelized Banana and Milk Chocolate Tartlet (CG, CD, E, Soy)

\$76 Per Guest

### WEDNESDAY - LATIN

- Black Bean Rice Soup, Chopped Onions, Chopped Tomatoes, Cilantro Lime Cream (NF, DF)
- Chopped Salad with Black Beans, Cucumber, Cotija cheese and Garlic Chipotle Chili Dressing (NF, GF)

### THURSDAY - GRILL

- Sliced Watermelon
- Flour & Corn Tortilla Chips basket with Pico de Gallo, Guacamole and Cheese sauce (NF, GF, DF)

Mexican Street Corn, Kidney Beans, Black Beans, Cherry Tomato and Cilantro (NF, GF)

Cumin-Rubbed Carne Asada (NF, GF, DF)

Fish Tacos, Pineapple Slaw and Cilantro Cream (NF)

Roasted Calabacitas (NF, GF,DF)

Arroz Verde (NF, GF,DF)

Vanilla infused Pineapple Rum Baba (CG, CD, E, Soy)

Lime Tartlet with Vanilla Orange Bavarois (CG, CD, E, Soy)

**\$76***Per Guest*

FRIDAY – PAN ASIAN

Hot & Sour Soup (NF, GF, DF)

Roasted Pineapple and Mango Salad (NF, GF, DF)

Snow Pea Salad with Cucumber, Scallions, Soy Beans and Yuzu-Ginger Dressing (NF)

Beef and Broccoli Mongolian Beef with Sesame, Soy and Ginger (NF, DF)

General Tso’s Chicken with Sesame, Garlic and Vinegar (NF, GF)

Cardamom infused Jasmine Rice (NF, GF, DF)

Vegetable Stir Fry with Bok Choy, Water Chestnut, Red Pepper, Straw Mushrooms and Bamboo Shoots (NF, GF, DF)

Matcha Cheesecake Verrine with Chantilly Cream (GF, CD, E, Soy)

Ginger and Lemongrass infused Chocolate Tarlet (CG, CD, E, Soy)

**\$76***Per Guest*

Beefsteak Tomato Salad with Red Onions and Maytag Blue cheese (NF, GF)

Red Bliss Potato Salad and Whole Grain Mustard (NF, GF)

House-made Coleslaw (NF, GF)

7 Oz. Sirloin Burger (NF, GF, DF)

Jamaican Jerk Chicken Breast (NF, GF, DF)

Blackened Mahi-Mahi (NF, GF, DF)

Served with:

Vermont Cheddar and Provolone cheeseSliced Tomatoes, Lettuce, Red Onions and Kosher Dill PicklesKetchup, Mayonnaise, Mustard and Tartar SauceBrioche and Whole Wheat Burger Burns

Apple Crumble Tart (CG, CD, E, Soy)

Chocolate Panna Cotta and caramelized Macadamia nut (CG, CD, E, Soy)

**\$76***Per Guest*

SATURDAY - LOCAL

Creamy Conch Chowder (NF)

Bahamian Black Bean and Corn Salad (NF, GF, DF)

Bahamian Potato Salad (NF, GF, DF)

Buttermilk Fried Chicken with spice Honey Mustard (NF, GF, DF)

Grilled Catch of the Day with Caribbean Curry (NF, DF)

Bahamian Mac’n Cheese (NF, GF)

Bahamian Peas’n Rice (NF, GF, DF)

Buttered Green Beans with Roasted Red Peppers (NF, GF)

Guava Cheesecake Verrine with Toasted Meringue (GF, CD, E, Soy)

Coconut Cream Tartlet with Lime Gel and Toasted Coconut (CG, CD, E, Soy)

**\$76***Per Guest*



SUNDAY – WELLNESS

- Chicken Vegetable Minestrone (NF, GF, DF)
- Baby Spinach and Romaine Salad with Tomatoes, Bacon, Egg and Red Wine Vinaigrette (NF, GF, DF)
- Shaved Brussel Sprouts, Red Onions, Julienne Apples, Grated Pecorino, Balsamic Glaze (GF)
- Grilled Salmon Artichoke Olive Tapenade (NF, GF, DF)
- Chili-Lime Marinated Flatiron Steak with Bell Pepper Relish (NF, GF, DF)
- Roasted Cauliflowers with Olive Oil (NF, GF, DF)
- Garlic Green Beans with Coconut Oil (NF, GF, DF)
- Vanilla Buttermilk Panna Cotta with Mixed Berry Compote (CD)
- Gluten Free Chocolate Cake, Coconut Meringue (GF, NF, CD)

**\$76***Per Guest*

AVAILABLE DAILY - BUILD YOUR OWN PROTEIN BOWL

- Broth:  
Bone Broth SoupOrganic Beef Bone Broth with Oyster Mushrooms
- Toppings:  
Avocado slices, Roasted Sweet Potatoes, Cucumber, Togarashi, Crispy Shallots, Sesame Seeds
- Sauces:  
Coriander Chutney, Ginger-Soy Gochujang, EVOO, Balsamic Glaze, Toasted Sesame Oil
- Proteins:  
Grilled Flank Steak, Chicken Thighs, Sliced Rare Tuna, Marinated Lemongrass Tofu
- Bases:  
Sweet Potato Noodles, Jasmine Rice, Quinoa
- Greens:  
Shredded Napa Cabbage, Mung Bean Sprouts, Wilted Kale, Spicy Micro Green, Cilantro

**\$76***Per Guest*

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Plated Lunch

Delight your guests with a plated lunch. Choice of Starter, Entrée & Dessert.\*House-Made Artisanal Bread included with lunch.

STARTERS

- Conch Chowder (NF, GF, DF)
- Chicken Tortilla Soup, Cojito Cheese and Tortilla Strips
- Spinach & Frisée Salad (GF)  
With Poached Pears, Gorgonzola Cheese, Candied Pecans and Apple-Fig Vinaigrette
- Salad of Endive and Arugula (GF)  
Spanish Blue Cheese, Candied Pecans, Pomegranate and Citrus

ENTREES

- Includes Chef choice of Vegetable and Starch
- Lemon Rosemary Chicken Breast (NF, GF, DF) | \$60 Per Guest  
With Sea Salt Roasted Potato
- Blackened Caught Catch-of-the-Day (NF, GF, DF) | \$62 Per Guest  
With Snow Peas and Leeks
- BBQ Spiced Brisket (NF, GF, DF) | \$65 Per Guest  
With warm Bean Salsa

Honey Vinaigrette  
.....  
Baby Lettuces, Olives, Swiss Cheese, Tomatoes,  
Honey Cured Ham and Olive Sherry Vinaigrette  
.....  
Classic Caesar Salad  
With Romaine, Parmesan Cheese, Croutons and Caesar Dressing  
.....  
Baby Mixed Greens Salad (NF, GF, DF)  
With Heirloom Tomatoes, Cucumbers, Roasted Apple and  
Cabernet Dressing  
.....

St-Louis Style Ribs (NF, GF, DF) | \$65 Per Guest  
With Blackberry BBQ Sauce  
.....  
Smoked Pulled Pork Shoulder (NF, GF, DF) | \$65 Per Guest  
Aged Bourbon and Pineapple Glaze  
.....  
Aged Balsamic Marinated Sirloin (NF, GF, DF) | \$68 Per Guest  
With grilled Asparagus and Peppadew  
.....

DESSERTS

Chocolate Panna Cotta (CG, CD, E, Nuts, Soy)  
And Caramelized Macadamia Nut  
.....  
Cheesecake (GF, CD, E, Soy)  
With a Passion Fruit Curd, Mango Gel and Mixed Berry Compote  
.....  
Salted Caramel Nut Tart (CG, CD, E, Nuts, Soy)  
.....  
Dulcey Blond Mousse Trifle  
With Cinnamon Apple Cake  
.....

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Grab & Go Lunch

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BOXED LUNCH

Select One of The Following Salads:  
Greek Salad - Tomatoes, Cucumber, Black Olives and Feta Cheese (NF, GF)Grilled Vegetable Couscous Salad (NF, DF)Farfalle Pasta Salad (NF, DF)  
.....  
Select One of The Following Sandwiches:  
Herb Roasted Chicken Salad with Marinated Onions and Arugula on a Brioche Roll (NF)Kalbi Grilled Flank Steak, Bok Choy Slaw, Spicy Mayo on a French Baguette (NF)Caprese Salad Sandwich, Heirloom Tomatoes, Mozzarella and Fresh Basil on Brioche Roll (NF)Roasted Veggies with Red Hummus, Mozzarella on Tortilla Wraps (NF)  
.....  
Select One of The Following Side Snacks:

Assorted Bags of Deep River Potato Chips (GF)Granola BarsFresh Orchard Whole Fruit (GF, DF)

Select One of The Following Sweet Items:  
Chocolate Chip Cookie (CG, CD, E, Soy)Snickerdoodle Cookie (CG, CD, E, Soy)

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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 \$77 per guest.

### PILSEN STREET FAIR – MONDAY

- Chicken Tortilla Soup
- Mexican Chopped Salad, Romaine Lettuce, Peppers, Red Onions, Jicama, Cucumber, Tomato & Bl
- Elote Corn Salad with Cotija & Cilantro
- Marinated Flank Steak with Chipotle Peppers & Adobo Sauce
- Guajillo Chicken
- Mexican Rice & Beans
- Vegetables Vera Cruz
- Churros with Salted Caramel Sauce

**\$72** *Per Guest*

### SMOKEHOUSE – TUESDAY & SATURDAY

- Harvest Greens, with Pickled Red Onions, Heirloom Carrots & Dark Balsamic Vinaigrette
- Tomato, Cucumber, Avocado & Goat Cheese Salad
- BBQ Herbed Chicken with Pesto
- Roasted Yukon Potatoes
- Seasonal Succotash
- Corn Bread with Honey & Orange Butter
- Apple Tart

**\$72** *Per Guest*

SMOKED BRISKET OF BEEF, CHIPOTLE BBQ SAUCE

### LITTLE ITALY – WEDNESDAY & SUNDAY

### HOME SWEET HOME – THURSDAY

Italian Chopped Salad with Romaine Lettuce, Radicchio, Sun-Dried Tomatoes, Pepperoncini, G

Red & Green Romaine Lettuce, Garlic Croutons, Shaved Sartori

American Parmesan Cheese with our Traditional Caesar Dressing

Chicken Breast Vesuvio with Peppers & Peas

Grilled Seasonal Fish with Puttanesca Sauce

Roasted Fall Vegetables

Rigatoni Alla Vodka

Traditional Italian Tiramisu

**\$72** Per Guest

MEDITERRANEAN – FRIDAY

Arugula, Quinoa, Garbanzo Beans, Kalamata Olives, Feta Cheese, Red Peppers with an Oregano

Cous Cous Salad with Roasted Eggplant, Asparagus, Yellow Squash, Basil & a Red-Wine Dressi

Chicken Scallopini in Lemon, Oregano, Garlic & Olive Oil

Roasted Seasonal Fish with an Artichoke, Tomato & Caper Confit Cavatappi Primavera

Mediterranean Vegetable

Assorted Mini Baguettes

Olive Oil Cake with Whipped Honey Yogurt

**\$72** Per Guest

MAXWELL STREET DELI – EVERYDAY

Kale, Romaine & Spinach Salad with Grapes, Walnuts, Shaved Fennel & Champagne Vinaigrette

Zucchini Salad with Tomatoes, Fresh Herbs & Lemon Vinaigrette

Purple Cabbage & Carrot Slaw with Parsley & Pumpkin Seeds, Lemon Vinaigrette

Roasted Beets, Goat Cheese Crumble, Frisee, Spicy Walnuts with a Cabernet Dressing

Artisanal Greens with Carrots & Cherry Tomatoes, Champagne Vinaigrette

Rotisserie Chicken Breast with Natural Chicken Au Jus

Beef Short Ribs with Red Wine Demi Glaze

Herbed Sour Cream Mashed Potatoes

Roasted Winter Vegetables

Assorted Rolls & Pumpkin Butter

Chef's selection of Dessert

**\$72** Per Guest



Three Peppercorn Rubbed Sirloin of Beef

Honey Smoked Turkey

Albacore Tuna Salad

Provolone & Wisconsin Sharp Cheddar

Mayonnaise, Yellow & Dijon Mustard

Pickle Spears, Lettuce & Sliced Tomatoes

Assorted Rolls, Pumpernickel & Wheat Bread

Deep River Kettle Chips

Petite Cherry Tart

**\$72** *Per Guest*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022 - March 31, 2023. Menu pricing may change based on availability and market conditions.

## 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.

### TURKEY SANDWICH

With Watercress, Gouda, Tomato & Honey Mustard

Kale Power Salad with Sliced Almonds, Blueberries & Quinoa

Roasted Potato Salad with Dill and Chopped Eggs

**\$56** *Per Guest*

### ROAST BEEF SANDWICH

With Munster Cheese, Pickle, Tomato & Horseradish Mustard

Kale Power Salad with Sliced Almonds, Blueberries & Quinoa

Roasted Potato Salad with Dill and Chopped Eggs

**\$56** *Per Guest*

### VEGETARIAN WRAP

With Red Peppers, Mushrooms, Squash & Hummus

Pickled Vegetables

Freekeh Chick Pea Herb Salad

**\$56** *Per Guest*

### MISO GLAZED CHILLED SALMON \*

Crunchy Asian Slaw with Ginger Dressing

Lo Mein Noodle Salad with Carrot, Peapods & Shiitake Mushrooms

**\$56** *Per Guest*

HERB ROASTED CHILLED CHICKEN \*

With Cucumber Tzatziki Dipping Sauce

Kale Power Salad with Sliced Almonds, Blueberries & Quinoa

Caprese Farro Salad

\$56 Per Guest

TRADITIONAL TUNA NICOISE

Flaked Tuna, Petit Greens, Green Beans, Teardrop Tomatoes, Hard Boiled Eggs, Potatoes & Ka

Served with a Multi-grain Roll

\$56 Per Guest

ROTISSERIE CHICKEN SALAD

Crisp Apples, Celery, Grapes, Sun-dried Cranberry & Artisan Greens, Apple Cider Dressing

Served with a Multi-grain Roll

\$56 Per Guest

KALE & MIXED GREEN SALAD

Chopped Tomatoes, Cucumbers, Quinoa, Grilled Corn, Garbanzo Beans, Craisins & Spicy Tofu

Served with a Multi-grain Roll

\$56 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.

LUNCH ONE

Cream of Forest Mushroom Soup garnished with Roasted Pistachios

Lolla Rosa, Butter and Frisee Lettuces with Heirloom Cherry Tomatoes, Sweet Onion Dressing

Roasted Natural Chicken Breast, Cranberry Compote Sage and Celery Dressing and Buttered Green Beans

Butternut Squash Crème Brulee, Toffee Crunch and Chocolate Short Bread

\$65 Per Guest

LUNCH TWO

Apple Bacon Wrapped Shrimp with Wilted Greens- Pan Tomato Sauce

Lolla Rosa, Butter Lettuce and Frisee with Goat Cheese Crumbles, Julienne Butternut Squash

Niman Ranch Natural New York Steak, Green Peppercorn Sauce Roasted Parsnips and Potatoes, Roasted Garlic Scented Broccoli

Brownie Cake with Frangelico Ganache and Candied Hazelnuts

\$72 Per Guest

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# Hors D’oeuvres

Minimum order of 25 pieces per Hors D'oeuvres type. Pricing is per piece.

## COLD ITEMS

- Corn and Avocado Ceviche (NF, GF, DF) | \$10 Per Piece
- Crab, Mango and Avocado Spoon (NF, GF, DF) | \$10 Per Piece
- Heirloom Tomato Bruschetta, Shaved Parmesan on Crostini (NF) | \$10 Per Piece
- Beef Carpaccio on Marble Rye with Shaved Parmesan, Fried Capers (NF) | \$10 Per Piece
- Feta Crostini with Beets, Dill and Pistachios | \$10 Per Piece
- Smoked Salmon, Dill, Pickled Red Onion and Caper Lollipop (NF) | \$10 Per Piece
- Moroccan Chicken Salad Bruschetta (NF, DF) | \$10 Per Piece
- Mini Shrimp Rolls with Herb Salad (NF, GF, DF) | \$10 Per Piece
- Mini Ahi Poke Taco with Seaweed Salad and Chipotle Cream (NF, GF, DF) | \$10 Per Piece
- Watermelon and Feta Cheese with Balsamic Reduction (NF, GF) | \$10 Per Piece
- Deviled Egg with Fried Shallot, Applewood Bacon and Chive (NF, GF) | \$10 Per Piece

## HOT ITEMS

- Conch Fritter with Tamarind Dipping Sauce (NF) | \$10 Per Piece
- Seared Crab Cakes with Mango Jalapeño Relish (NF, GF, DF) | \$10 Per Piece
- Bacon-Wrapped Wild-Caught Shrimp Brochettes (NF, GF, DF) | \$10 Per Piece
- Tempura Snapper with a Lemongrass & Mint Mojo (NF, GF, DF) | \$10 Per Piece
- Bacon-Wrapped Scallop (NF, GF, DF) | \$10 Per Piece
- Thai Shrimp Spring Roll Sweet Chili-Vinegar Dipping Sauce (NF, DF) | \$10 Per Piece
- Short Rib and Parmesan Arancini (NF) | \$10 Per Piece
- Carnitas Pork and Manchego Arepa (NF) | \$10 Per Piece
- Chicken Spring Roll with Sweet Chili Dipping Sauce (NF, DF) | \$10 Per Piece
- Cheese Empanada with Roasted Garlic-Lime Aioli (NF) | \$10 Per Piece
- Beef Skewer with Chimichurri Sauce (NF, GF, DF) | \$10 Per Piece
- Ancho Rubbed Baby Lamb Chop, Apricot Chutney with Pistachio Dust (NF, GF, DF) | \$10 Per Piece

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# Presentation Displays

\*Indicates Uniformed Chef Attendant Included in Menu Price.

## ARTISAN CHEESES

Selection of Artisanal Cheeses

## FROM THE GARDEN

(Individual Mini Salads - Choice of 3)

Grapes, Assorted Dried Fruits, Assorted Chutney, Honeycomb, Fig Jam and Quince Paste

Crackers, Olive Grissini and House-baked Breads (CG, E)

**\$32** *Per Guest*

TACO STATION

Select (2): **\$33** Per GuestSelect (3): **\$43** Per GuestSelect (4): **\$53** Per Guest

Tequila-Lime Chicken (NF, GF, DF)

Smoked Ancho Chili Pulled Pork (NF, GF, DF)

Mojo-Marinated Skirt Steak (NF, GF, DF)

Cilantro-Garlic Shrimp (NF, GF, DF)

Pickled Onions, Black Beans, Pico de Gallo, Guacamole, Tomatillo Salsa, Roasted Tomato Salsa, Queso Fundido and Queso Cotija

Hard Shell Taco, Flour and Corn Tortillas

DIM SUM

(Based on 4 servings per guest)

Pork Char Siu Bao (NF)

Shrimp Siu Mai (NF)

Chicken Pot Sticker (NF)

Vegetables Spring Roll with Sweet Chili Sauce (NF)

Shrimp Tempura with Chinese Mango Mustard and Wasabi Soy Sauce (NF)

Roasted Beet and Goat Cheese Salad

Kale Salad, Roasted Apples, Feta, Toasted Almonds and Dried Cherries

Brussels Sprouts Caesar Salad

Spinach Salad, Butternut Squash, Crispy Bacon

Garden Greens Salad, Tomato, Cucumber and Shredded Carrots

Farro and Arugula Salad, Parmesan

**\$48** *Per Guest*

SLIDERS

Select (2): **\$28** Per GuestSelect (3): **\$35** Per GuestSelect (4): **\$40** Per Guest

Black Angus with Cheddar cheese, Smoked Bacon and BBQ Sauce

Jerk Chicken with Pickled Vegetable Slaw and Mango Chutney

Crab Cake with Fennel Salad and Chipotle Aioli

Sweet Potato with Caramelized Onion and Spicy Garlic Aioli

JERK SPICE GRILLED ON CHARCOAL BBQ\*

Pork Tenderloin with Pineapple Ginger Marmalade (NF, GF, DF)

Whole Chicken with Jerk Barbeque Sauce (NF, GF, DF)

Cucumber & Tomato Salad (NF, GF, DF)

Johnny Cakes (CG, CD, E)

Rice & Peas (NF, GF, DF)

**\$100** *Per Guest*



**\$38** *Per Guest*

CARIBBEAN TAPAS

(Based on 4 servings per guest)

Conch & Shrimp Fritters with Tamarind Dipping Sauce (NF)

Jerk Seared Mahi with Pineapple Relish (NF, GF, DF)

Caribbean Lobster with Sweet & Sour Mango Sauce (NF, GF, DF)

Chicken & Plantain Skewer with Seasonal Pepper Vinaigrette (NF, GF, DF)

**\$52** *Per Guest*

SUSHI STATION

The sushi offerings below are offered per piece. If you would like to have a Live Chef Preparing and showcasing in the Sushi Case, it will be \$250 additional per hour

SEAFOOD RAW BAR

Crab Claw with Citrus Mango Mustard | \$18 Per Piece

Gulf Shrimp with Cocktail Sauce | \$12 Per Piece

Atlantic Oysters with Mignonette | \$9 Per Piece

Green-Lipped Mussels | \$7 Per Piece

King Crab Leg with Clarified Butter | \$24 Per Piece

Sushi Roll Per Piece (GF, DF) | \$10 Per piece

California, Spicy Tuna, Rainbow, Vegetarian  
Served with lite Soy Sauce, Wasabi and Pickled Ginger

BAKED LOCAL SNAPPER

Banana Leaf wrapped Whole Snapper with Jerk Seasoning (NF, GF, DF)

Roasted Cornbread

Mango Chutney and Shallot Mignonette (NF, GF, DF)

CHINESE COOK BOX\*

Select (1) Protein: **\$105** Per Guest  
Select (2) Proteins: **\$120** Per Guest

\*Whole Fish with Anise Butter Sauce (NF, GF)

\*Herb-Crusted Leg of Lamb with Mint Demi-Glace (NF, GF, DF)

Corn and Black Bean Salad (NF, GF, DF)

Johnny Cakes (CG, CD, E)

Rice & Peas (NF, GF, DF)

PASTA

Farfalle Pasta with Roasted Onion, Tomato, Eggplant and Pesto Sauce

Penne Pasta with Tiger Shrimp, Roasted Peppers, Grilled Fennel and Lemon Oregano Butter

Caribbean Lobster Macaroni & Cheese with Port Salut cheese, Spinach and Tomato

**\$42** *Per Guest*

MAPLE BRINED ROAST TURKEY BREAST (NF, GF, DF)

Ancho Maple Glaze (NF, GF, DF)

Spicy Citrus-Garlic Broccolini (NF, GF, DF)

Bacon and Leek Stuffing (NF, DF)

Island Style Coconut Rice and Beans

\$50Per Guest

\$52Per Guest

RUBBED BEEF STRIP LOIN (NF, GF, DF)

Brandy Demi (NF, GF, DF)

Brussel Sprouts Salad with Caramelized Apple, Roasted Hazelnut, Cider Vinaigrette (GF, DF)

Buttermilk Mashed Yukon Potatoes laced with Parsley and Horseradish Crème (NF)

\$52Per Guest

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Carving Stations

\*Indicates Uniformed Chef Attendant Included in Menu Price.

\*CHINA BOX STYLE ROASTED PIG (NF, GF, DF)

Minimum 35 Guests

Sour Orange Ancho Chili Glaze (NF, GF)

Sweet Potato Wedges with Mojo Glaze (NF, GF, DF)

Honey Rye Rolls (CG, CD, E)

\$35Per Guest

\*ROASTED LEG OF LAMB (NF, GF, DF)

Minimum 35 Guests

Harissa Jus (NF, GF, DF)

Preserved Lemon Couscous (NF, DF)

Olive Rolls (CG, E)

\$35Per Guest

\*SALT-CRUSTED RIBEYE (NF, GF, DF)

Minimum 35 Guests

Creamed Horseradish and Mustards (NF, GF)

Truffle Mashed Potato (NF, GF)

\$40Per Guest

\*WHOLE ROASTED BEEF TENDERLOIN (NF, GF, DF)

Minimum 35 Guests

Assorted Mustards and Green Peppercorn Sauce (NF, GF)

Cheese and Potato au Gratin (NF, GF)

French Rolls (CG, Vegan)

\$58Per Guest

\*WHOLE SALMON, CARIBBEAN STYLE (NF, GF)

FISH FRY SHAK

Minimum 35 Guests

Pineapple & Mango Relish (NF, GF, DF)

Tropical Fried Rice (NF, GF, DF)

**\$42** *Per Guest*

MESQUITE GRILLED FLANK STEAK (NF, GF, DF)

Minimum 35 Guests

Chimichurri Sauce and Roasted Tomato Salsa (NF, GF, DF)

Mini Flour Tortillas (NF, DF)

**\$48** *Per Guest*

Minimum 35 Guests

Rice Flour Crusted Shrimp, Calamari, Snapper Fingers and Grouper (NF, DF)

Flash Fried with Tropical Slaw, Aioli and Herb Sauces (NF, DF)

**\$52** *Per Guest*

PUB PARTY

Minimum 40 Guests

Fried Calamari with Lemons and Jalapeño Cocktail Sauce (NF)

Mini Cuban Sandwiches (NF)

Beef Sliders with Aged White Cheddar (NF)

Two-way Chicken Wings, Spicy and Sweet Chili (NF)

**\$52** *Per Guest*

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## Reception Packages

\*Indicates Uniformed Chef Attendant Included in Menu Price.

\*WOOD & GAS BBQ (NF, GF, DF)

Iceberg Babies - Topped with Bacon, Bleu Cheese, Roasted Tomatoes and Ranch (CD)

Watercress and Watermelon Salad, White Balsamic Dressing

Chilled Grilled Vegetable Anti Pasta

Grilled Sweet Corn Lollipops

Pinoy Pork Belly

Rib Eye Steak

Lobster Tails

Caribbean Baked Beans

**\$142** *Per Guest*

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## Sweet Stations

Minimum 50 guests on all Sweet Station Menus

### CHOCOLATE MADNESS (CG, CD, E)

- Chocolate French Macaron
- Salted Caramel and Dark Chocolate Tartlet
- Chocolate Truffles
- Chocolate Espresso Brownies
- Chocolate Pots de Crème

**\$30** *Per Guest*

### SHORTCAKES + CUPCAKES (CG, CD, E)

- Selection of Seasonal Fresh Fruit and Berries
- Freshly Baked Shortcakes
- Lemon Curd, Chocolate Sauce and Vanilla Whipped Cream
- Red Velvet Topped with Cream Cheese Frosting
- Devils Food with Chocolate Ganache
- Pineapple Spice with Spiced Buttercream

**\$30** *Per Guest*

### BAHAMIAN PINEAPPLE AND CHOCOLATE (CG, CD, E)

- Pineapple Curd with Chocolate Biscotti
- Chocolate Pots de Crème with Candied Pineapple
- Fresh Cut Pineapple with White Chocolate and Coconut Dipping Sauce
- Pineapple and Chocolate Filled Beignets
- Pineapple Tart, White Chocolate Whipped Ganache

**\$35** *Per Guest*

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# Personal Preference

FOUR COURSESSelect (1) of the following: Appetizer, Salad, limit to (3) Entrees and Dessert.Custom Printed Menus, Coffee & Tea are included in Dinner Pricing.MAXIMUM 300 PERSONS, INDOOR EVENTS ONLY.

## TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to three entree selections is provided for your guest.
- 3. Specially trained servers take your guests' orders as they are seated.

## PLANNERS CHOICE OF SALAD

Select (1)

- Caesar Salad with Baby Romaine Hearts, Purple Endive, Shaved Parmesan Cheese, Herb & Olive Oil Focaccia Shards and Creamy Caesar Dressing (NF)
- Mesclun Baby Green Salad with Hot-House Cucumber, Garlic-Braised Tear Drop Tomatoes, Point Reyes Bay Blue cheese, Ciabatta Crostini and Sherry-Shallot Emulsion (NF)
- Roasted Beet Salad with Cider and Thyme Roasted Beets, Wild Organic Arugula (NF, GF, DF)
- Lentil, Soppressata, Baby Arugula, Shaved Fennel, Parmesan Lemon Vinaigrette
- Farmer’s Harvest Salad with Baby Spinach, Radicchio, Endive, Maple Roasted Squash, Dill Potato, Grilled Asparagus, Rainbow Carrot, Jack cheese, Pepitas and Lemon-Thyme Vinaigrette (NF)
- Burrata Caprese Salad with Baby Tomatoes, Creamy Burrata,

## PLANNERS CHOICE OF APPETIZER

Select (1)

- Local Conch Chowder with Conch Fritter (NF)
- Pan Seared Crab Cake with Mango Relish and Ancho Chili Aioli (NF)
- Grilled Shrimp with Sweet Potato Mash and Apple Reduction (NF, GF)
- Chilled Fennel Dusted Scallop with Grapefruit, Shaved Fennel, Red Onion Citrus Vinaigrette
- Caribbean Lobster Bisque, Braised Fennel, Cognac Cream (NF)
- Butternut Squash Soup with Caramelized Shallots, Currants, Braised Apple and Hazelnuts (GF)

## INDIVIDUAL GUESTS' CHOICE OF ENTREE

Choose up to (3) entree selections

- Sweet Onion Crusted Beef Tenderloin with Polenta Cake, Roasted Fennel and Balsamic Jus (NF, GF)
- Slow-Braised Boneless Beef Short Ribs with Garlic Mashed Potato, Braised Carrots and Shallot Demi-Glace (NG, GF)
- Papaya-Marinated Flat Iron Steak with Sweet Potato Onion Compote and Red Wine Demi-Glace (NF, GF)
- Kuraboto Brined Pork Chop, Apple Chutney, Roasted Barley Risotto, Broccolini (NF)
- Pan Seared Salmon, Winter Citrus Salsa with Rice & Peas, Coconut Chili and Lime Salsa (NF, GF, DF)
- Black Truffle Stuffed Chicken Breast with Leek & Wild Mushroom Risotto and Truffle Cream (NF, GF)

Arugula-Frisée Blend, Balsamic Reduction and Sea Salt (NF, GF)

PLANNERS CHOICE OF DESSERT

Select (1)

Milk Chocolate Crèmeux, Banana Mousse, Banana Bread, Savarin Tart and Chocolate Glaze (CG, CD, E, Soy)

Hazelnut Dacquoise, Lime zest infused Milk Chocolate Ganache and Salted Caramel (CG, CD, Nuts, E, Soy)

Fresh Coconut Milk Panna Cotta, Vanilla marinated Pineapple, Coconut Meringue (NF, GF, DF, E)

Bahamian Rum Cake with Mascarpone Vanilla Cream (CG, CD, E, Soy)

New York Cheesecake, Fresh Raspberries (GF, CD, E, Soy)

**\$168** *Per Guest*

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Plated Dinner

Select (1) Starter, (1) Appetizer, (1) Entree and (1) Dessert.House-Made Artisanal Bread, Coffee and Tea are included in Dinner Pricing.

SOUP

Select (1)

Butternut Squash Bisque (NF, GF)  
With Coconut Milk and Pumpkin Seed Oil

Calabaza Soup (NF, GF)  
With Pumpkin Seed Oil

Roast Broccoli and Aged Cheddar Bisque (NF)

Local Conch Chowder (NF)  
With Conch Fritter

Heirloom Tomato Gazpacho

Caribbean Lobster Bisque (NF, GF)

SALAD

Select (1)

Baby Arugula Salad (NF, GF, DF)  
With Roasted Pumpkin, Shaved Fennel, Tomato Confit and  
Oregano Vinaigrette

Gorgonzola Panna Cotta (GF)  
With Pear, Endive, Frisée and Spiced Walnuts

Roasted Fennel and Asparagus Salad (NF, GF, DF)  
With Valencia Orange, Olives and Citrus Anise Vinaigrette

Traditional Caesar Salad (NF)  
With Parmesan Crisp

Island Baby Green (NF, GF, DF)  
With Grape Tomato, Mango, Papaya, Toasted Coconut and  
Passion Fruit Vinaigrette

ENTRÉE, SUSTAINABLE SEAFOOD

Select (1)

- Char-Grilled Mahi Mahi, Broccolini and Spaghetti Squash, | \$110 Per Guest  
Mashed Brown Sugar, Sweet Potato and Blood Orange Beurre Blanc
- Caribbean Lobster Tail (NF, GF) | \$170 Per Guest  
With Coconut Mashed Yucca and Sour Orange Butter Sauce
- Grilled Salmon (NF, GF) | \$110 Per Guest  
With Roasted Local Vegetables, Coconut Rice and Mango Relish

ENTRÉE, USDA-CERTIFIED ANGUS BEEF

Select (1)

- Beef Tenderloin, Garlic Confit Puree, Dijon Demi-Glace (NF, GF) | \$125 Per Guest  
With Peruvian Purple Potatoes Puree and Mini Vegetables
- Braised Boneless Beef Short Ribs (NF, GF) | \$124 Per Guest  
With Garlic Yukon Mashed Potato, Braised Carrots and Shallot Demi Glaze
- Horseradish and Black Pepper Crusted Beef Striploin | \$124 Per Guest  
Rosemary Roasted Baby Red Potatoes, Butter Grilled Broccolini, Black Garlic Butter

ENTRÉE, VEGETARIAN

Select (1)

- Roasted Mushroom and Cauliflowers Risotto (NF, DF) | \$97 Per Guest  
With Lemon Butter
- Vegetable Curry (NF, GF, DF) | \$97 Per Guest

ENTRÉE, ALL NATURAL FREE-RANGE CHICKEN

Select (1)

- Black Truffle-Stuffed Chicken Breast (NF, GF) | \$105 Per Guest  
With Leek and Mushroom Risotto and Truffle Cream
- Miso-Glazed Chicken Breast (NF, GF, DF) | \$105 Per Guest  
With Baby Bok Choy, Soba Noodles and Enoki Mushroom Salad
- Pan Roasted Chicken Breast | \$105 Per Guest  
With Sweet Potato Gnocchi and Pepper Glazed Jus
- Jerk Chicken (NF, GF) | \$105 Per Guest  
With Braised Swiss Chard, Sweet Potato Puree and Mango Chutney

ENTRÉE, DUO

Select (1)

- Beef Tenderloin & Butter Poached Maine Lobster Tail (NF, GF) | \$175 Per Guest  
With Potato Terrine, Truffle Jus and Citrus Butter
- Beef Tenderloin & Crab Cake (NF, GF) | \$132 Per Guest  
With Plantain-Yucca Mash, Red Wine Shallot Jus and Charred Corn Salsa
- Beef Tenderloin & Gulf Shrimp (NF, GF) | \$145 Per Guest  
With Sweet Potato Mash, Green Peppercorn Sauce and Roasted Scallion Chimichurri Sauce
- Sirloin Steak with Butter Poached Maine Lobster Tail (NF, GF) | \$140 Per Guest  
With Red Wine Bordelaise and Tarragon Cream Sauce
- Braised Boneless Beef Short Rib (NF) | \$165 Per Guest  
With Spiny Lobster Ravioli and Lemongrass Emulsion

DESSERT

Select (1)

- Chocolate Moist Cake (CG, CD, E)  
With Caramel Sauce
- Hazelnut Dacquoise, Lime Zest infused Milk (CG, CD, Nuts, E, Soy)

With Steamed Basmati Rice, Pickled Mango, Raita and Fried Papadom

Sweet Potato Gnocchi | \$99 Per Guest

With Roasted Fennel, Arugula, Pecans and Maple Pecan Butter

Jerk Grilled Tofu (NF, DF) | \$98 Per Guest

With Roasted Plantain, Roasted Cauliflower, Avocado Fries and Mango Chutney

Lime zest infused Milk Chocolate Ganache and Salted Caramel

White Chocolate Citrus Tart (CG, CD, E, Soy)

With Lime Meringue

Fresh Coconut Milk Panna Cotta (GF, DF, E)

Vanilla marinated Pineapple, Coconut Meringue

Pumpkin Cheesecake Tart (CG, CD, E, Soy)

With Dulce de Leche and Cinnamon Cream

Prices are subject to 15% Service Charge and 10% VAT.Should you have any dietary requirements or allergies, please alert your manager. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.NF=Nut Free GF=Gluten Free DF=Dairy Free CG=Contains Gluten CD=Contains Dairy E=Eggs.

Buffet Dinner

A Minimum of 20 guests is required for all Dinner buffets. A \$10.00/per person fee will be added to groups less than 20 guests.Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards.\*Indicates Uniformed Chef Attendant Included in Menu Price.

BAHAMIAN

Conch Fritters with Calypso Dip (NF)

Bahamian Conch Salad (NF, GF, DF)

Black Bean, Corn and Rice Salad (NF, GF, DF)

Nassau-Style Roasted Red Snapper Filet (NF, GF, DF)

Jerk Chicken (NF, GF, DF)

Baked Macaroni & Cheese (NF, DF)

Bahamian Peas & Rice (NF, GF, DF)

Fried Plantains (NF, GF, DF)

Jalapeño Corn Muffins (CG, CD, E)

Rum Cake with Vanilla Mascarpone Cream (CG, CD, E)

Guava Cheesecake Tart with Toasted Meringue (CG, CD, E, Soy)

**\$120** Per Guest

LATIN

Chicken Tortilla Soup (NF, GF)

Romaine Lettuce with Roasted Corn, Marinated Tomatoes and Creamy Cilantro Dressing (NF, GF)

Shrimp and Quinoa Salad with Lemon Cumin Vinaigrette (NF, GF, DF)

Marinated Flat Iron Steak with Chimichurri Sauce (NF, GF, DF)

Grilled Mahi Mahi with Mojito Butter Sauce (NF, GF)

Roasted Pork Loin Asado (NF, GF, DF)

Peruvian Arroz Con Pollo (NF, GF, DF)

Cuban Chorizo (NF, GF, DF)

Yucca Fries with Garlic Sauce (NF, GF)

Mexican Chocolate Pots de Crème Verrine with Cocoa Nibs (GF, CD, E, Soy)

Margarita Verrine with Toasted Meringue (CG, CD, E, Soy)

**\$120** Per Guest



COMFORT

- Conch Chowder (NF, GF, DF)  
.....
- Baby Spinach Salad with Roasted Peppers, Strawberries, Spicy Pecans and Balsamic Vinaigrette (GF, DF)  
.....
- Beef Steak Tomato with Red Onion and Maytag Blue Cheese (NF, GF)  
.....
- Papaya-Marinated Grilled Flank Steak (NF, GF, DF)  
.....
- Bourbon BBQ Baby Back Ribs (NF, GF, DF)  
.....
- Bacon-Wrapped Chicken Thigh with natural Jus (NF, GF, DF)  
.....
- Molasses and Rum Glazed Salmon (NF, GF, DF)  
.....
- Four Cheese Grits (NF, GF)  
.....
- Corn on the Cob (CG, CD, E)  
.....
- Cookies & Cream Verrine (CG, CD, E, Soy)  
.....
- Flourless Chocolate Cake (GF, CD, E, Soy)  
.....

**\$120** *Per Guest*

TIDES

- Calabaza Soup with Pumpkin Seed Oil (NF, GF)  
.....
- Heirloom Tomato Salad with Baby Arugula and Balsamic Vinaigrette (NF, GF, DF)  
.....
- Yellow & Red Beet Salad with Raspberry Vinaigrette (NF, GF, DF)  
.....
- Roasted Snapper with Tomato and Seasoned Coconut & Pepper Stew (NF, GF, DF)  
.....
- BBQ Guava Glazed Chicken Breast (NF, GF, DF)  
.....
- Grilled NY Steak with Cilantro Chimichurri Sauce (NF, GF, DF)  
.....
- Charro Bean with Chorizo (NF, GF, DF)  
.....
- Cilantro & Corn Rice (NF, GF, DF)  
.....
- Carrot Cake Verrine with Mango Gel and Cream Cheese Frosting

CARIBBEAN COOKOUT

- Island Baby Green Bouquet with Mango, Papaya and Passion Fruit Dressing (NF, GF, DF)  
.....
- Spiny Lobster with Jicama-Citrus Slaw (NF, GF, DF)  
.....
- Arugula with Feta cheese and Watermelon (NF, GF)  
.....
- Seared Grouper with Charred Fruit Salsa and Citrus Butter (NF, GF)  
.....
- Braised Beef Short Ribs with Shallot Demi Glace (NF, GF, DF)  
.....
- Tropical Fried Rice (NF, GF, DF)  
.....
- Grilled Jerk Chicken with Jerk BBQ Sauce and Mango Chutney (NF, GF, DF)  
.....
- Candied Cinnamon Sweet Potato (NF, GF, DF)  
.....
- Johnny Cakes (CG, CD, E, Soy)  
.....
- Coconut Cream and Lime Curd Trifle (CG, CD, E, Soy)  
.....
- Passion Fruit and Vanilla Bavarois Tartlet (CG, CD, E, Soy)  
.....

**\$120** *Per Guest*

SEAFOOD BY THE SEA

- Lobster & Red Pepper Bisque (NF, GF)  
.....
- Grilled Octopus Salad with Olives, Fried Capers and Preserved Lemon Dressing (NF, GF, DF)  
.....
- Couscous with Tomato, Parsley, Extra Virgin Olive Oil and Lemon (NF, DF)  
.....
- Grilled Caribbean Jerk Lobster Tail with Clarified Butter (NF, GF)  
.....
- Grilled Petite Beef Medallions with Madeira Jus (NF, GF, DF)  
.....
- Pan-Seared Red Snapper with Marinated Tomato and Leek Butter (NF, GF)  
.....
- Lobster Mac & Cheese with Fines Herbs (NF, GF)  
.....
- Rosemary Roasted Squash (NF, GF, DF)  
.....

(CG, CD, Nuts, E, Soy)

.....

Milk Chocolate Cremeux with Candied Pineapple and Croquants  
(CG, CD, E, Soy)

.....

**\$120** *Per Guest*

Mixed Berry Trifle with Vanilla Beans and Citrus Zest (CG, CD, E)

.....

Pineapple Frangipane Tartlet with Chantilly Cream (CG, CD, Nuts, E, Soy)

.....

**\$180** *Per Guest*

Prices are subject to 15% Service Charge and 10% Value Added Tax (VAT).Should you have any dietary requirements or allergies, please alert your manager. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## 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:

- Casillero del Diablo, Reserva Chardonnay, Limari & Casablanca Valleys, Chile | \$50 Per Bottle

Fresh & frutal on the nose, with notes of pineapple, citrus, & peaches, with soft notes of vanilla. Complex palate, great balance & fresh acidity. A mid-bodied wine with a long, sweet finish. Great with seafood & creamy pastas.

.....
- Providence Sauvignon Blanc, France | \$58 Per Bottle

This 100% Sauvignon Blanc hails from vineyards located south of Bordeaux. It strikes a perfect balance between the zesty wild herbs of Sancerre and the ripe, juicy tropical fruits of New Zealand. This wine is acrowd-pleaser and pairs beautifully with salads, fish, and anything with citrus flavors.

.....
- Providence Granacha, Spain | \$58 Per Bottle

We were looking for a red wine that was deep and rich, like jam in a bottle, so we collaborated with a winery situated in northern Spain. This winery owns a 50-year-old Grenache vineyard on the edge of the Iberian Mountain Range. Grenache thrives in hot and arid regions, and due to the old vines, the vineyard produced an opulent, full-bodied red wine with abundant black fruit flavors and spicy notes.

.....
- Casillero del Diablo, Cabernet Sauvignon, Central Valley, Chile | \$50 Per Bottle

Lovely bright cherry nose, with aromas of black currant, dark plum, and toasted oak. Medium bodied with silky tannins and long, ripe fruit and berry aftertaste. An impressive balance of fruit and tannin pairing well with red meats, spicy dishes, and cheeses with robust flavors.

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Prices are subject to 15% Service Charge and 10% VAT\*Bartender Fee of \$175 applies (up to four hours)\*Cashier Fee of \$175 applies (up to four hours)

## 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

- Sperone, Brut - France | \$60 Per Bottle

Clean & fresh Sparkling wine with honey notes. Bubbles are fairly fine like most Brut Sparkling Wines

.....
- Louis Picamelot Crémant de Bourgogne, Blanc de Blancs - France | \$100 Per Bottle

Vibrant pale green straw color. The palate reveals a lovely fruit-driven sparkling wine with light freshness

.....
- Providence Brut Reserva Cava NV, Erlande Cordeuil, France | \$66 Per Bottle

Bright and flowery bubbles from the Martinez brothers in Penedès. This is made Méthode Champenoise and spent 20+ months aging in the bottle, adding elegance and hints of toast.

.....
- Providence Champagne Brut NV - France | \$135 Per Bottle

Erlande Cordeuil produces exceptional Champagne, having inherited her father's skills. Their vineyard is located in the southernmost region of Champagne, known for its Pinot Noir. The 2012 base vintage is aged seven years on the lees, giving the wine incredible depth, breadth, richness, and texture. The flavor profile is dominated by fuzzy yellow fruits, subtle smoky notes, and pinpoint bubbles.

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WHITES

- Santa Julia, Chardonnay - Mendoza, Argentina | \$85 Per Bottle

A medium-bodied dry wine, with an elegant aroma of tropical fruits, green apple, pear, banana and pineapple. Pairs well with Pork, Fish and Poultry.

.....
- Providence Sauvignon Blanc '22 - France | \$58 Per Bottle

This 100% Sauvignon Blanc hails from vineyards located south of Bordeaux. It strikes a perfect balance between the zesty wild herbs of Sancerre and the ripe, juicy tropical fruits of New Zealand. This wine is a crowd-pleaser and pairs beautifully with salads, fish, and anything with citrus flavors.

.....
- Castello Di Gabbiano, Pinot Grigio - Veneto, Italy | \$62 Per Bottle

A pale green, to straw look with green nuances. The nose is broad with citrus and tropical fruits, and floral hints. The palate is vibrant and fresh with apple fruit notes

.....
- Joseph Mellot, Sincérité, Sauvignon Blanc - Loire Valley, France | \$65 Per Bottle

Green hints visually, lead to a crisp fruit-forward nose. Clean and
- ROSE
- Vieille Ferme - France | \$52 Per Bottle

Beautiful light pink color, with pastel highlights. Lively and balanced, offering a beautiful freshness, with delicate red fruits, flowers, and citrus aromas. On the palate, this wine shows fresh fruit notes with great persistence

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Studio by Miraval - France | \$80 Per Bottle

.....

Whispering Angel - France | \$125 Per Bottle

.....

Providence Rose '22 Coteau d'Aix en Provence Region, France | \$66 Per Bottle

Provence is known as the birthplace of dry rosé wine, and Chateau Calavon is one of the top organic farmers in the Coteau d'Aix en Provence region. A great rosé wine always has notes of wild strawberries, rose petals, and sea spray, and this wine has all of those elements in abundance.

.....
- REDS
- Providence Pinot Noir '21 - Limoux, France | \$73 Per Bottle

Pinot Noir is a delicate grape variety that requires great care and attention to grow successfully. However, when the vineyard is nurtured with love and care, it can produce soft, silky, and sensual wine. This particular wine comes from two high-altitude vineyards located in Limoux. The grapes were carefully destemmed and then fermented in stainless steel tanks before being transferred to Burgundy barrels (20% new) for twelve months of aging. The red fruit-driven wine has a velvety texture with subtle warm baking spices, which are contributed by the new oak barrels.

.....

Providence Garnacha '22- Spain | \$58 Per Bottle

We were looking for a red wine that was deep and rich, like jam in a bottle, so we collaborated with a winery situated in northern Spain. This winery owns a 50-year-old Grenache vineyard on the edge of the Iberian Mountain Range. Grenache thrives in hot and arid regions, and due to the old vines, the vineyard produced an opulent, full-bodied red wine with abundant black fruit flavors and spicy notes.

.....

flinty on the finish, pairing well with oily fish.

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Providence Chardonnay '21 - Limoux, France | \$73 Per Bottle

Chardonnay thrives in warm days and cool nights, precisely what this single vineyard in Limoux, France provides. The wine is fermented in stainless steel, then transferred to neutral Burgundy barrels for malolactic fermentation and aging for twelve months. Our aim was to create a Chardonnay with ripe orchard fruit and toasty richness while maintaining its elegance so that it can be paired with food rather than overpowering.

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Ca' Bolani, Pinot Grigio - Italy | \$140 Per Bottle

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Bogle Chardonnay - California | \$140 Per Bottle

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Famille Perin, Cotes du Rhone Reserve - Rhone France | \$72 Per Bottle

Jammy, very ripe nose, with firm, rich tannin. Rustic in style with a short, clean finish.

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CK Mondavi, Cabernet Sauvignon - California | \$72 Per Bottle

Deep red color and rich with cherry and blackberry flavors that are perfectly balanced with a hint of oak and a long fruit finish. The wine provides a wonderful accompaniment to lamb, grilled steak, roast chicken and hearty pastas.

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Bogle, Cabernet Sauvignon - California | \$135 Per Bottle

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Gerard Bertrand, Pinot Noir - France | \$130 Per Bottle

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Providence Bordeaux Rouge '20 - Graves, France | \$98 Per Bottle

We were searching for an old-school Cabernet, and there's nothing more classic than Bordeaux. Château de Cérons is situated on the Left Bank in Graves, and their vineyards are cultivated using organic farming techniques, ensuring low yields and high quality. The 2020 vintage in Bordeaux was exceptional, and this particular wine is bursting with telltale flavors of black and red currants, gravel, and dried flowers. It is incredibly expressive and full of class.

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Prices are subject to 15% Service Charge and 10% VAT\* Bartender Fee of \$175 applies (up to four hours)\* Cashier Fee of \$175 applies (up to four hours)

## 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! Minimum of 20 guests on all Hand Crafted Cocktails.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

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Blueberry Lemonade Cooler | \$16 Per Drink

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

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City Park Swizzle | \$16 Per Drink

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

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Sweet Arnold | \$16 Per Drink

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DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks.

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Don Collins | \$18 Per Drink

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

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Sage Margarita | \$18 Per Drink

Don Julio Blanco tequila and fresh lime juice with agave nectar

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Bacardi Superior rum and raspberry puree with iced team and lemonade

Grapefruit Delight | \$16 Per Drink  
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

Pineapple Basil Cooler | \$16 Per Drink  
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

and sage

Paloma Fresca | \$18 Per Drink  
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini | \$18 Per Drink  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma | \$18 Per Drink  
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito’s Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike.It is micro-distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

TeaTo's Passion | \$18 Per Drink  
Tito’s Handmade vodka with passion herbal infused iced tea

Tropical Sunset | \$18 Per Drink  
Tito’s Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler | \$18 Per Drink  
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash | \$18 Per Drink  
Tito’s Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger | \$18 Per Drink  
Tito’s Handmade vodka and fresh lime juice with agave nectar and ginger beer

Prices are subject to 15% Service Charge and 10% VAT\*Bartender Fee of \$175 applies (up to four hours)\*Cashier Fee of \$175 applies (up to hour hours)

2 Hour Mimosa and Bellini Bar

2 HOUR CUSTOM MIMOSA AND BELLINI BAR

Signature Sparkling Wine Selection of Juices to include: Orange, Pineapple, and Cranberry Bellini Puree to include: Peach, Passion Fruit, and Strawberry

**\$42** *Per Person*

**\$12** *Each Additional Hour*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selections may change based on availability and market conditions.

## 2 Hour Bloody Mary Bar

### 2 HOUR BLOODY MARY BAR

Signature Vodka Bloody Mary Mix, Tomato Juice Assorted Garnish and Spices

**\$42** *Per Person*

**\$12** *Each Additional Hour*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selections may change based on availability and market conditions.

## Cocktails by the Gallon

### RASPBERRY LEMONADE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

### PINK LEMONADE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

### RASPBERRY MINT INFUSED LEMONADE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

### TROPICAL BREEZE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

### MOJITO

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$300 Per Gallon

### PEACH MOJITO

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$300 Per Gallon

### BLUEBERRY MULE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$300 Per Gallon

### TROPICAL LYCHEE

Non-Alcoholic | \$110 Per Gallon

Alcoholic | \$300 Per Gallon

### LOCAL DELIGHTS – ALCOHOLIC BEVERAGES

Goombay Smash | \$300 Per Gallon

Sky Juice | \$300 Per Gallon

Bahama Mama | \$310 Per Gallon

Rum Runner | \$325 Per Gallon

Prices are subject to 15% Service Charge and 10% VAT\*Bartender Fee of \$175 applies (up to four hours)\*Cashier Fee of \$175 applies (up to four hours)

## 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

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher.

### HOST SPONSORED SIGNATURE BAR - PER PERSON

Spirits | Smirnoff, Jim Beam, Jose Cuervo Gold, Beefeater, Bacardi Superior, Courvoisier V.S.Cordials | Ricardo Coconut, Amaretto, Peach Schnapps, Kahlua, Triple sec, BaileysBudweiser, Bud Light, Sands & Sands Light Bahamian Beer, Corona, HeinekenSignature Wines | Providence Granacha, Cassillero Diablo Cabernet Sauvignon, Providence Sauvignon Blanc, Cassillero Diablo Chardonnay, Sperone Sparkling Still & Sparkling WatersJuices & Soft Drinks

First Hour | \$35 Per person

Second Hour | \$18 Per person

Each Additional Hour | \$10 Per person

### HOST SPONSORED PREMIUM BAR - PER PERSON

Spirits | Tito’s, Bulleit Bourbon, Patron silver, Bombay, Bacardi Superior, Hennessy V.S., Dewar’s White Label, Bacardi GoldCordials | Ricardo Coconut, Amaretto, Peach Schnapps, Triple sec, Baileys, KahluaBudweiser, Corona, Bud Light, Heineken, Sands & Sands Light Premium Wines | CK Mondavi Cabernet Sauvignon, Providence Pinot Noir, Gabbiano Pinot Grigio, Providence Chardonnay, Sperone SparklingStill & Sparkling WatersJuices & Soft Drinks

First Hour | \$40 Per person

Second Hour | \$22 Per person

### HOST SPONSORED ELITE BAR - PER PERSON

Spirits | Grey Goose, Casa Migos Blanco, Hendrick’s Gin, D’Usse Cognac, Buffalo Trace, Johnnie Walker Black, Bacardi Superior, Bacardi 8yr. Old, Bacardi AnejoCordials | Malibu Coconut Rum, Disaronno Amaretto, Baileys, Peach Schnapps, Cointreau, KahluaBudweiser, Corona, Bud Light, Heineken, Sands & Sands Light Premium Wines | Bogle Cabernet Sauvignon, Providence Bordeaux Rouge, Gerard Betrand Pinot Noir, CA'Bolain Pinot Grigio, Providence Rose, Han Chardonnay, Providence CavaStill & Sparkling WatersJuices & Soft Drinks

First Hour | \$50 Per person

Each Additional Hour | \$12 Per person

HOST-SPONSORED BEER AND WINE BAR - PER PERSON

Budweiser, Bud Light, Sands & Sands Light Bahamian Beer, Corona, HeinekenPremium WinesStill & Sparkling WatersJuices & Soft Drinks

First Hour | \$22 Per person

Each Additional Hour | \$12 Per person

CARIBBEAN RUM BAR - PER PERSON

Tantalize your taste buds with 5 rums from around the Caribbean. Have it Neat or turn them into any of the below cocktails

Traditional Daiquiri  
John Watlings Pale Rum Fresh Lime Juice Simple Syrup Served Up

Rum - Fashioned  
Plantation Dark Rum Bitters & Sugar On The Rocks

Pomegranate Mojito  
John Watlings Amber Rum Pomegranate Liquor Lime Juice, Sugar, & Muddled Mint

Rum Sour  
Flor de Cana 4 Year Lime Juice & Simple Syrup Egg White

Rum & Berries  
Appleton Estate Rum Muddled Strawberries & Cucumber Lime Juice & Simple Syrup

First Hour | \$34 Per Person

Second Hour | \$20 Per Person

Each Additional Hour | \$16 Per Person

Second Hour | \$36 Per person

Each Additional Hour | \$18 Per person

BAHAMIAN-STYLE DAIQUIRI BAR - PER PERSON

Minimum Guarantee of 25 Guests. Guests sip made-to-order, blended Daiquiris with local Rum and an assortment of Seasonal Fresh Fruit.Bacardi Superior, Bacardi Gold, Ricardo Coconut, Ricardo Banana & Ricardo Mango, Seasonal Fresh Fruit.

First Hour | \$24 Per Person

Second Hour | \$18 Per Person

Each Additional Hour | \$12 Per Person

\*HOST SPONSORED SIGNATURE BAR - PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails | \$16 Each

Domestic Beer | \$9 Each

Premium and Imported Beer | \$10 Each

Select Wine | \$12 Per Glass

Bottled Water, Soft Drinks | \$9 Each

Cordials | \$14 Each

Sparkling Wine | \$10 Per Glass



\*HOST SPONSORED PREMIUM BAR - PER DRINK

Signature Cocktails   \$18 Each
Domestic Beer   \$9 Each
Premium and Imported Beer   \$10 Each
Select Wine   \$16 Per Glass
Bottled Water, Soft Drinks   \$9 Each
Cordials   \$14 Each
Sparkling Wine   \$12 Per Glass

\*HOST SPONSORED ELITE BAR - PER DRINK

Signature Cocktails   \$22 Each
Domestic Beer   \$9 Each
Premium and Imported Beer   \$10 Each
Select Wine   \$20 Per Glass
Bottled Water, Soft Drinks   \$9 Each
Cordials   \$16 Each
Sparkling Wine   \$16 Per Glass

GUEST PAY PER DRINK

Credit card or room charge only

Signature Cocktails   \$16 Each
Premium Cocktails   \$18 Each
Elite Cocktails   \$22 Each
Domestic Beer   \$9 Each
Premium and Imported Beer   \$10 Each
Signature Wine   \$12 Per Glass
Premium Wine   \$16 Per Glass
Elite Wine   \$20 Per Glass
Bottled Water, Soft Drinks   \$9 Each
Signature Cordials   \$14 Each
Premium Cordials   \$14 Each
Elite Cordials   \$16 Each
Sparkling Wine   \$10 Per Glass
Premium Sparkling Wine   \$12 Per Glass
Elite Sparkling Wine   \$16 Per Glass

NOTES:

Cash Bar Break Down and Minimum Spent 20 to 100 Guests - \$1,500 101 to 150 Guests - \$3,000 151 to 250 Guests - \$4,500 251 to 400  
Guests - \$6,000 401 to 700 Guests - \$9,500 701 to 900 Guests - \$12,000 901 to 1,000 Guests - \$15,000 1,001 to 1,300 Guests - \$18,000  
1,301 to 1,500 Guests - \$21,000

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Prices are subject to 15% Service Charge and 10% VAT\*Bartender Fee of \$175 applies (up to four hours)\*Cashier Fee of \$175 applies (up to four hours)



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