



Hyatt Regency Denver Convention
Center Special Event Menus

Chef & Partners

"It is an exciting time to be a Chef. In recent years we have seen a resurgence of the local farmer and artisanal craftsman. More and more we are seeing local purveyors focusing on making fewer but truly exceptional products often right here in our own communities. It is my belief that these products, whether they are pasture raised meats, locally grown produce or cheese from local dairies, should be allowed to be the star. As a chef I owe it to the producers to use them in ways that honor the time, thought and care that goes into producing these products. I accomplish this by introducing ingredients that allow the natural flavors to speak for themselves resulting in a balanced dish. Our food is influenced by the seasons and region utilizing classic techniques."

Executive Chef - Paul French

Food. Thoughtfully Sourced. Carefully Served.

We are proud of our global food and beverage philosophy: Food. Thoughtfully Sourced. Carefully Served. - Hyatt's industry-leading effort to provide food and beverages that are good for our people, our planet and our communities.

Purpose of Simplified Menu Offerings

With our philosophy in mind, our team of event and culinary experts have designed simple menu offerings of thoughtfully sourced food and beverages that are carefully served.

Reducing touchpoints, preserving health and upholding wellbeing, these menus are simple and balanced.

Prices are subject to 25% taxable service charge and 8% state sales tax. All menu items are subject to seasonality and market availability. Menus valid through December 2021.

Lifestyle Preferences

Your guests are important to us. We understand that many attendees have individualized preferences and dietary requirements when it comes to their everyday meal choices.

When selecting your food and beverage menus, the following information will be indicated to ensure you can easily create menu selections to support your attendees' preferences:

- gf = Gluten Friendly
- nf = Nut Free
- df = Dairy Free
- Vgn = Vegan
- V = Vegetarian

Event Planning Toolkit

Our Commitment to Cleanliness

- Meeting space will be tailored to each event to ensure a quality experience.
- Hand sanitizer and disinfectant wipes available throughout meeting and event space
- Modified banquet food and beverage experience (prepackaged food and beverages, attended buffets, touchless coffee stations and plexi-glass barriers) are available upon requests
- Linen-less tables and chair back handles sanitized throughout the day
- AV equipment disinfected after each use
- Flow management for every group event enjoyment and safety
- All colleagues will wear protective masks and gloves
- Continuous colleague training in Hyatt enhanced cleaning standards

Breakfast Buffet

Wellness Approach to Breakfast

Breakfast is the most important meal of the day. At Hyatt, we recognize your need to start the day of right and the importance of self-care. We've built our offerings around four key elements that will enable us to help you be at your best throughout the day. All Breakfasts also include classic morning juices, coffee and tea service. Buffet attendant is available upon request - prevailing rate will apply.

Select menu on the designated day is available at \$3.00 discount per guest. Pricing is based on 60 minutes of service.

Breakfast Buffet - Monday & Thursday

Hydration – Cucumber, Green Apple & Spinach Juice

Antioxidants – Sliced Watermelon & Blueberries

Anti-Inflammatory – Mixed Berry, Greek Yogurt, Gluten Free Granola & Local Honey Parfait

Fiber – Avocado Toast on Wheatberry Bread with Toasted Pepitas & Cotija

Chorizo Egg and Cheese Empanadas with Salsa Verde

\$38.00 Per Person

Breakfast Buffet - Tuesday & Friday

Hydration – Carrot & Orange Juice

Antioxidants – Acai Raspberry Breakfast Bread

Anti-Inflammatory – Sliced Pineapple & Strawberries

Fiber – Coconut Milk Overnight Oats with Toasted Coconut and

Caramelized Bananas

Spinach Roasted Tomato & Feta Quiche

\$38.00 Per Person

Breakfast Enhancements & Add Ons

The following items are designed to pair with a selection from our breakfasts of the day.

Farmhouse

Scrambled Eggs, All Natural Nitrate Free Bacon, Chicken Sausage

\$15.00 Per Person

Bagel Shop

Everything and Plain Bagels

Green Chili, Scallion, Plain Jane Cream Cheese (VG)

Smoked Salmon (GF)

Sliced Hot House Tomatoes, Red Onion & Capers (Vegan)

\$10.00 Per Person

Sow Your Oats

Steel Cut Oats (GF)

Topped with Choice of Blueberries, Seasonal Fruit Compote, Toasted Shredded

Coconut, Raw Almonds, Brown Sugar & Raisins (Vegan)

\$9.00 Per Person

Breakfast Buffet - Wednesday & Saturday

Hydration – Pineapple & Coconut Water

Antioxidants – Dark Chocolate Quinoa Breakfast Bowl

Anti-Inflammatory – Gluten Free Cranberry Orange Muffin

Fiber – Cantaloupe & Blackberries

Green Chili Egg & Cheese Burrito with Smoked Chili Salsa

\$38.00 Per Person

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Breakfast Sandwiches

Local Sausage Cage Free Eggs and Cheese on a Buttermilk Biscuit

Baby Spinach, Cage Free Egg and Havarti on an English Muffin

\$10.00 Per Person (for one)

Breakfast Bento

All Breakfasts bento includes classic bottled orange juice, coffee and tea service.

Select menu on the designated day available at \$3.00 discount per guest. Pricing is based on 60 minutes of service.

Monday and Thursday

Watermelon Sticks with Tajine

Bacon or Vegetarian Breakfast Burrito with Hash Browns, Eggs,

Hatch Green Chiles, Cheddar and Monterey Jack Cheese

Chia Seed Pudding with Fresh Berries and Micro Mint

Apple Cranberry Empanada

\$38.00 Per Person

Tuesday and Friday

Diced Pineapple and Cottage Cheese with Toasted Almonds

Fried Egg Sandwich with Local Sausage Patty,

Cheese on a Biscuit

Arugula, Shaved Cucumber and Roasted Tomato Salad

Seasonal Selection of Coffee Cake

\$38.00 Per Person

Wednesday & Sunday

Sliced Cantaloupe with Blueberries

Smoked Salmon Bagel with Cream Cheese, Cucumber and Tomatoes

Coconut Milk Overnight Oats with

Caramelized Bananas

Chocolate Croissants

\$38.00 Per Person

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Breaks

Select menu on the designated day available at \$2.00 discount per guest. Pricing is based on 30 minutes of service.

Mindful Breaks

Mindful Breaks are recommended for morning breaks with service between breakfast and lunch.

Mindful Breaks One

Available Mondays & Thursdays

Hydration - Grapefruit & Rosemary Infused Water

Immunity - Spinach Feta Croissants

Detox - Dark Chocolate Apple wedges

Local - Bubbas Snack Mix

Price is Per Person

\$20.00

Mindful Breaks Two

Available Tuesdays & Fridays

Hydration - Summer Berry and Basil Infused Water

Immunity - Greek Yogurt Chocolate Mouse with Raspberries

Detox - Pomegranate Blueberry Pistachio Kind Bars

Local - Oogies Kettle Corn

Price is Per Person

\$20.00

Mindful Breaks Three

Available Wednesdays & Saturdays

Hydration - Cucumber, Lemon Mint and Infused Water

Immunity - Grilled Vegetables Brochette with Spinach Pesto

Snack Packs Breaks

Snack Pack Breaks are recommended for afternoon breaks with a service after lunch. Each person will receive an individual, prepackaged snack for their enjoyment.

Trail Head

Available Mondays

Mixed Nuts, Dried Fruit, Apple Wedges with Almond Butter and Beef Jerky

Chips and Salsa

Available Tuesdays

Late July Tortilla Chips, Chicharones, Salsa Roja, Guacamole and Black Bean Dip

Ball Park

Available Wednesdays and Sundays

Cracker Jacks, Pretzel Bites, Mustard and Cheese Sauce

Fruit and Veggies

Available Thursdays

Celery and Carrot Sticks, Hummus, Chili Spiced Pineapple Wedges, Watermelon Cubes

Sweet and Salty

Available Fridays

Mixed Nuts, Chocolate Covered Pretzels, Gummy Bears and Chex Mix

Charcuterie and Cheese

Detox - Avocado Bread

Local - Enstrom Toffee Bars

Price is Per Person

\$20.00

Available Saturdays

Colorado Meats & Cheese with Marinated Olives and Gluten Free Crackers

\$18.00 Per Person

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A La Carte & Packages

Beverages

Regular and Decaffeinated Coffee

Price is Per Gallon

\$100.00

Hot Tea Assortment

Price is Per Gallon

\$100.00

Assorted Pepsi Soft Drinks

Price is Per Each

\$6.25

Still & Sparkling Bottled Waters

Price is Per Bottle

\$6.25

Teakoe Flavored Iced Teas

Prices are Per Bottle

\$6.25

All Day Beverage Service

Includes Regular and Decaffeinated Coffee, Hot Tea Assortment, Assorted Pepsi Soft Drinks, Sparkling Waters and Flavored Iced Teas

Beverage service refreshed every 2 hours

Bakeries

Cookies - Chocolate Chip or Sugar

Price is Per Dozen

\$54.00

Brownies - Turtle or Chocolate Chunk

Price is Per Dozen

\$54.00

Coffee Cake - Seasonal Variety

Price is Per Dozen

\$54.00

Assorted Mini Pastries and Danish

Gluten Free Baked Goods

Price is Per Dozen

\$48.00

Snacks

Whole Fruit

Price is Per Dozen

\$48.00

Energy Bars and Granola Bars

Price is Per Dozen

\$48.00

Enhanced A La Carte

Warm Pretzels with Cheese Sauce and Whole Grain Mustard

Price is Per Person

\$6.00

Ice Cream Cookie Sandwiches, Assorted Fruit Popsicles

Price is Per Each

\$6.00

Warm Churros with Chocolate Sauce

Price is Per Each

\$6.00

Sliced Melon Layered with Mozzarella and Proscuitto

Price is Per Each

\$8.00

BEVERAGE SERVICE REFRESHED EVERY 2 HOURS

2 Hours

Price is Per Guest

\$16.00

4 Hours

Price is Per Guest

\$28.00

6 Hours

Price is Per Guest

\$36.00

8 Hours

Price is Per Guest

\$40.00

Nuts and Trail Mix

Price is Per Dozen

\$54.00

Sabra Hummus and Pretzel Chips

Price is Per Each

\$6.00

Chips, Popcorn and Pretzels

Price is Per Each

\$6.00

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Lunch Buffet

Select menu on the designated day is available at \$3.00 discount per guest. Pricing is based on 60 minutes of service. Buffet attendant is available upon request - prevailing rate will apply.

Groups with 25 guests and under will be assessed an additional \$10.00 per person.

Well Being

Baby Spinach and Romaine Salad with Quinoa, Blueberries, Walnuts and Maple Vinaigrette (Vegan, GF, DF)

Boulder Natural Chicken with Blackberry Lemongrass Demi (GF, DF)

Asparagus and Artichoke Ravioli with Oyster Mushrooms and Garlic EVOO

Garlic Green Beans with Slivered Almonds (Vegan, DF)

Seasonal Berries and Pound Cake with Whipped Cream

Available Sunday & Thursday

\$54.00 Per Person

Assembly Hall Deli

Rocky Mountain Chicken Noodle Soup

Caesar Salad with Hearts of Romaine, Parmesan, Garlic Croutons, Caesar Dressing

Hot Buffalo Pastrami & Swiss on a Sourdough Baguette with Golden Brown Mustard

Oven Roasted Turkey Sandwich Red Pepper Jam, Dijon Aioli, Bibb Lettuce, Tomato on Wheatberry Bread

Falafel Wrap with Cucumber, Tomato, Carrot and Baby Spinach and Hummus

Boulder Olive Oil Sea Salt Chips (GF)

Toasted Coconut Magic Bar

Available Tuesday

\$54.00 Per Person

Colorado Local

Local Hydro Greens with Heirloom Tomato Wedges, Cucumber, and Haystack Feta with Raspberry Chipotle Dressing

Copper Door Coffee Rubbed Rotisserie Chicken

Pork Chops with Palisade Peach and Whiskey Compote

Roasted Rocky Mountain Fingerling Potatoes with Rosemary Oil

(Vegan, GF)

Olathe Corn and Fava Bean Succotash

Apple Crumb Bars

Available Wednesday & Saturday

\$54.00 Per Person

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Plated Lunch

Select menu on the designated day and enjoy a \$3.00 discount per guest. Each plated lunch includes regular, decaffeinated coffee with hot tea selection.

Lunch pricing based on 60 minutes of service. Contact your event manager for any special dietary needs.

Menu Includes: Two Course, Main Entrée, Dessert, Third Course Enhancement, Available at \$8.00 Per Guest

Lunch - Monday & Friday

Garlic Thyme Marinated Regal Crest Chicken Breast, White Cheddar
Yukon Mashers and Seasonal Vegetables (GF)

Chocolate Chip Cookies - Served Family Style

\$42.00 Per Person

Lunch - Tuesday & Saturday

Grilled Atlantic Salmon Topped with Smoked Corn Relish, Creamy
Grits and Baby Kale Salad

Meyer Lemon Bars - Served Family Style

\$42.00 Per Person

Lunch - Wednesday & Sunday

Grilled Colorado Flat Iron Steak with Oyster Mushrooms, Marble
Potatoes, Sugar Snaps and Red Wine Reduction

White Chocolate Macadamia Cookies - Served Family Style

\$42.00 Per Person

Enhancements

Vegetarian Cobb Salad

Romaine Lettuce, Hardboiled Egg, Crispy Chickpeas, Avocado, Tomato, Cucumber,
Blue Cheese and Mustard Dressing

Kale Caesar Salad

Kale, Romaine Lettuce, Shaved Parmesan, Crispy Croutons and Caesar Dressing

Chicken Noodle Soup

House-made Chicken Broth, Chicken Breast Chunks, Carrots, Celery, Onions and
Noodles

Tomato Bisque

Zesty Roasted Tomato, Basil, Garlic, Basil and Crème Fraiche

Lunch - Thursday

All Natural Chicken over Butternut Squash Risotto, Crispy Sage and Pan Jus

Chocolate Fudge Brownies - Served Family Style

\$42.00 Per Person

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Lunch Bento

Select menu on the designated day available at \$3.00 discount per guest. Pricing is based on 60 minutes of service.

Freshly Brewed Coffee, Decaffeinated Coffee, Selections of Teas and Water Service Included.

Monday and Friday

Roasted Beet Salad with Herbed Goat Cheese
Grilled Chicken and Gem Lettuce Caesar Salad
Pulled Chicken Soup with Local Noodles
Caramel Apple Cheesecake

\$48.00 Per Person

Tuesday and Saturday

Hummus with Crispy Chickpeas and Pita
Steak, Pineapple, Onion and Mushroom Kebab
Chopped Salad with Cucumber, Tomato and Feta Cheese
Baklava

\$48.00 Per Person

Wednesday & Sunday

Pimento Cheese with Crackers and Celery
Buttermilk Fried Chicken
Baby Kale Salad with Apples, Candied Pecans and Raspberry Dressing
Bourbon Pecan Bar

\$48.00 Per Person

Thursday

Caramelized Onion Dip with Root Vegetable Chips
Grass-fed Cheese Burger with White Cheddar, Tender-Belly Bacon on
Brioche Bun
Home-style Potato Salad
Coconut Crème Cake

\$48.00 Per Person

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Hors D'oeuvres

Hors D'oeuvres selections will be served at a station. Attendant is available at \$150 per person - upon request.

Cold Selection

Prices are Per Piece

Vegetable Wonton Cone

\$6.00

Caprese Skewer

\$6.00

Red & Yellow Tomato Bruschetta

\$6.00

Blue Cheese, Pear Butter & Walnut Blini

\$6.00

Manchego with Black Olive Tapenade

\$6.00

Kalamata Olive & Hummus Bouche

\$6.00

Strawberries Stuffed with Brie

\$6.00

Roasted Eggplant and Feta in Pita Cup

\$6.00

Asian Chicken Salad Wonton

\$6.00

Hot Selection

Prices are Per Piece

Green Chili Mac & Cheese Lollipop

\$6.00

Vegetable Pakora with Cucumber Raita

\$6.00

Boursin Stuffed Artichoke with Tomato Coulis

\$6.00

Zucchini Quinoa Fritter

\$6.00

Portobello, Spinach and Cheese Fritter

\$6.00

Mushroom Parmesan Tart

\$6.00

Spinach & Artichoke Tortilla Crisp

\$6.00

Fig & Goat Cheese Flatbread

\$6.00

Caponata Phyllo Star (Vegan)

\$6.00

\$6.00

Beef Tenderloin on Blue Corn Pancake

\$6.00

Prosciutto and Melon Skewer

\$6.00

Hoisin Duck Pancakes

\$6.00

Lamb Tenderloin with Green Apple Chutney

\$6.00

Tuna Tartare Cones

\$6.00

Nori Ahi Stack

\$6.00

Sesame Shrimp Rice Cake

\$6.00

\$6.00

Root Vegetable Kabob

\$6.00

Spinach & Artichoke Stuffed Mushrooms (Vegan)

\$6.00

Edamame Pot Stickers with Sweet Soy Sauce

\$6.00

Vegetable Samosa

\$6.00

Short Rib Croquette

\$6.00

Chorizo & Manchego Arepas with Chipotle Crema

\$6.00

Paella Arancini

\$6.00

Bison Chili Cornbread

\$6.00

Carne Asada Tortilla Crisp

\$6.00

Mini Cuban Sandwiches

\$6.00

Fig, Brie and Prosciutto Roll

\$6.00

Mojito Chicken on Sugarcane Skewer

\$6.00

Smoked Turkey Tenderloin Wrapped in Bacon

\$6.00

Shrimp Tempura with Sweet Chili Sauce

\$6.00

Maple Glazed Pork Belly Skewer

\$6.00

Hoisin Ginger Meatballs

\$6.00

Shrimp Casino

\$6.00

Quesadillas:

Bison Chorizo with Salsa Verde or

Corn & Black Bean with Roasted Tomato Salsa

\$6.00

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Reception Stations

All action stations require an attendant per station at \$150.00 per attendant. 25 guest minimum order per station required. Additional \$8.00 per guest fee for less than 25 guests will apply. Pricing is based on a 90 minutes maximum service.

Farmer's Market Veggies

Baby Sweet Peppers, Roasted Baby Carrots, Celery, Broccoli and Rainbow Cauliflower
Creamy Cucumber Feta Dip, Smoked Almond Romesco
Roasted Tomato and Spinach Hummus
Assorted Gluten Free Crackers and Flatbreads

\$16.00 Per Person

Colorado Cheese and Meats

Selection of Two Colorado Cheese's and Two Colorado Cured Meats, Crackers, Local Honey, Marcona Almonds

\$16.00 Per Person

Sliders Station

Select Your Top Two

Choose up to 2 options.

Falafel with Peppadew Hummus and Feta Tzatziki (VG)

Lump Crab Cake with Sriracha Slaw

Bison Burger with American Cheese and Bacon Tomato Jam

Pulled Pork, Bourbon BBQ, Braised Cabbage and Apples

Tapas Station

Short Rib Croquette with Blue Cheese Fondue
Paella Arancini with Saffron Aioli
Fig and Goat Cheese Flatbread with Local Honey

\$18.00 Per Person

Dim Sum Station

BBQ Pork Boa Buns with Sweet Chili Sauce Vegetable Pot Sticker with Scallion Soy Sauce
Shrimp Tempura with Sweet & Sour Sauce

\$18.00 Per Person

Latin Station

Bison Chorizo Quesadillas
Green Chili Chicken Empanadas
Spinach and Artichoke Tortilla Crisp
Roasted Tomato Salsa and Salsa Verde

\$18.00 Per Person

Little Italy Station

Portobello and Spinach Arancini
Pepperoni Calzone

Crispy Buffalo Chicken with Blue Cheese Aioli

House-made Sea Salt Chips

\$18.00 Per Person

Seafood Station

Maryland Style Crab Cakes with Tomato Remoulade

Shrimp Casino

Coconut Lobster with Orange Marmalade

\$18.00 Per Person

Indulgent Comfort Station

Mini Shepherd's Pie

Lobster Cobbler

Truffle Mac & Cheese Tarts

\$18.00 Per Person

Pub and Grub Station

Devils on Horseback with Balsamic Reduction

Buffalo Chicken Spring Roll with Buttermilk Dressing

Green Chili Mac & Cheese Bites

\$18.00 Per Person

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Parmesan Stuffed Artichoke Hearts with Smoked Tomato Coulis

Mini Caprese Salads with Micro Basil and Lemon EVOO

\$18.00 Per Person

Mumbai Street Food Station

Lamb Samosa

Vegetable Pakora

Chicken Tandoori

Assorted Chutneys

\$18.00 Per Person

Sweet Ending

Chef's Recommendation of Assorted Mini Desserts and Pastries

\$18.00 Per Person

Personal Preference Dinner

The planner chooses the appetizer, salad, sides and dessert in advance. A custom printed menu featuring four entrée selections is provided for each guest. Specially trained servers take your guests order as they are seated. Coffee and bread service included with all meals. Please allow time for a two-hour dining experience. Wine service is recommended.

Planner's Choice Appetizer

Choose 1 option.

Gnocchi with Colorado Lamb Bolognese

Mushroom Ravioli with Baby Kale and Parmesan

Shrimp and Pea Risotto with Lemon EVOO

Seared Pork Belly with Grilled Peaches and Watercress

Planner's Choice Salad

Choose 1 option.

Arugula with Sliced Stone Fruit Crumbled Farmers Cheese Roasted Tomato and Raspberry Vinaigrette

Heirloom Tomatoes and Burrata with Petite Basil, Aged Balsamic and EVOO

Arugula, Radicchio, and Endive Salad with Simple Lemon Vinaigrette

Garden Zucchini with Goat Cheese, Pepitas and Smoked Tomatoes and Lemon Citrus Dressing

Individual Guest Choice Entrées

Seared Seabass Herb Salad & Charred Lemon

Herb Rubbed Beef Tenderloin with Roasted Tomatoes and Garlic with Cabernet Reduction

Oven Roasted Chicken with Cipollini Onions, Cherry Tomatoes, Pan Gravy

Pistachio Crusted Colorado Lamb with Blackberry Compote

Local Stout Braised Short Rib with Caramelized Mirepoix

Citrus Glazed Salmon with Shaved Fennel

Planner's Choice Dessert

Choose 1 option.

Cannoli Cake with House Caramel and Blackberry Syrup

Red Berry Opera Torte with Vanilla Cream and Fresh Raspberries

Chocolate Tart with Espresso Cream, Hazelnut Spread and Strawberries

STRAWBERRIES

Praline Sabayon with Salted Caramel and Sugar Roasted Walnuts

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Plated Dinner

Dinner menu is based on 60 minutes of service. Coffee, decaffeinated coffee and selections of teas and bread service are included in the menu.

Contact your event manager for any special dietary needs.

Entrées

Seared Chicken

Mashed Herbed Potatoes, Grilled Broccolini and Red Pepper Coulis

Price is Per Person

\$65.00

Petite Filet

Herb Risotto, Blistered Carrots and Cognac Pan Sauce

Price is Per Person

\$70.00

Grilled Sirloin

Skin on Yukon Garlic Mashed Potato, Asparagus, Carrots and House Demi

Price is Per Person

\$70.00

Fresh Catch Sea Bass

Roasted Tomato Faro and Beurre Rose

Price is Per Person

\$60.00

Seared Fillet

Red Wine Demi with Roasted Corn "Elote" Salad and Swiss Chard

Price is Per Person

\$75.00

Salads

Mixed Artesian Green Salad with Watermelon Radish, Roasted Heirloom Carrots, Goat Cheese, Sliced Croutons and Balsamic Fig Dressing

Chopped Romaine Greens with Cornbread Croutons, Cheddar Cheese, Cucumbers and Wedge Tomatoes and Cider Vinaigrette Dressing

Mixed Greens with Shaved Fennel, Dried Apricots, Goat Cheese, Pumpkin Seeds and Citrus Vinaigrette

Wedged Gem Lettuce with Strawberries, Pistachio Brittle, Blue Cheese and White Balsamic Vinaigrette

Desserts

NY Cheesecake with Berry Compote and Chocolate Ganache

Key Lime Mousse Cake with Candied Limes and Graham Cracker Crumble

Chocolate Prada Cake with Espresso Sauce and Fresh Berries

Sacher Torte with Honey Cream and Strawberries

Dulce de Leche served with Chocolate Sauce

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Packages

Allow us to assist you with your meeting planning while managing your budget by selecting one of our day meeting packages. Half day package is designed for up to a 4-hour day meeting and a full day package is for up to an 8-hour day meeting.

Each additional 30 minutes is available at an additional \$10.00 per guest.

Full Day Package

Package inclusions:

Breakfast Buffet of the Day

30-Minute Mindful Break of the Day

Lunch Buffet of the Day

30-Minute Snack Pack Break of the Day

All Day Beverage Station

**Refreshed for each scheduled meal function*

\$140.00

Morning Half Day Packages

Package inclusions:

Breakfast Buffet of the Day

*Optional enhancement is available at \$8.00 per guest

Half Day Beverage Service

*Refreshed at morning break time

30-Minute Morning Mindful Break of the Day

\$65.00

Afternoon Half Day Packages

Package inclusions:

Lunch Buffet of the Day

Half Day Beverage Service

**Refreshed at afternoon break time*

30-Minute Snack Pack Break of the Day

\$85.00

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Bubbles, White and Red Wines

Signature Wine Series

CANVAS by Michael Mondavi

Prices are Per Bottle

PINOT GRIGIO

Veneto, Italy

\$45.00

CHARDONNAY

California

\$45.00

BLANC DE BLANC

Sparkling Wine

\$45.00

PINOT NOIR

California

\$45.00

MERLOT

California

\$45.00

CABERNET SAUVIGNON

California

\$45.00

Premium Selections

Prices are Per Bottle

VILLA SANDI, PROSECCO

Veneto, Italy

\$54.00

M. CHAPOUTIER BELLERUCHE, ROSÉ

Côtes du Rhône, France

\$50.00

HESS COLLECTION, CHARDONNAY

Napa Valley, California

\$72.00

THE CROSSINGS, SAUVIGNON BLANC

Marlborough, New Zealand

\$45.00

CHATEAU ST. MICHELLE, RIESLING

Columbia Valley, Washington

\$54.00

CAYMUS BONANZA, CABERNET SAUVIGNON

California

\$58.00

JOSEPH WAGNERS BOEN, PINOT NOIR

Seasonal Wine Feature

Prices are Per Bottle

THE SEEKER, CHARDONNAY

California

\$47.00

THE SEEKER, SAUVIGNON BLANC

California

\$47.00

THE SEEKER, PINOT NOIR

France

\$47.00

California

\$58.00

KAIKEN ESTATE, MALBEC

Mendoza, Argentina

\$50.00

JOEL GOTT PALISADES, RED BLEND

California

\$72.00

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Bar Packages

All bars require a bartender at \$150.00 per bartender for up to 4 hours, per 100 guests.

Additional hour is available at \$50.00 per bartender, per hour.

Signature Host-Sponsored Bar Per Person

First Hour

\$23.00

Second Hour

(and each additional hour thereafter)

\$10.00

Premium Brand Host-Sponsored Bar Per Person

First Hour

\$25.00

Second Hour

(and each additional hour thereafter)

\$12.00

Super Premium Host-Sponsored Bar Per Person

First Hour

\$29.00

Second Hour

(and each additional hour thereafter)

\$16.00

Host-Sponsored Bar Per Drink

Domestic Beer \$8

Imported and Craft Beer \$9

Stella Artois Cider \$8

Upslope Snow Melt Seltzer \$8

Soft Drink \$6

Mineral Water \$6

Juices \$6

Signature Wine \$9

Seasonal Featured Wine \$12

Premium Wine Selections \$14

Super Premium Wine Selections \$16

Sparkling Wine \$10

Signature Brand Cocktails \$10

Premium Brand Cocktails \$12

Super Premium Cocktails \$14

Cordials \$12

Cash Bar Per Drink

Domestic Beer \$8

Imported and Craft Beer \$9

Stella Artois Cider \$8

Upslope Snow Melt Seltzer \$8

Hosted Drink Tickets

Choice of:

\$10.00++ per ticket for Signature Brands

\$12.00++ per ticket for Premium Brands

\$14.00++ per ticket for Super Premium Brands

Soft Drink \$6

Mineral Water \$6

Juices \$6

Signature Wine \$10

Seasonal Featured Wine \$12

Premium Wine \$14

Super Premium Wine Selections \$16

Sparkling Wine \$10

Premium Sparkling Wine \$14

Signature Brand Cocktails \$12

Premium Brand Cocktails \$14

Super Premium Cocktails \$16

Cordials \$12

All Prices Subject to 25% Taxable Service Charge and 8% State Sales Tax. All menu items are subject to seasonality and market availability. Menus valid through December 2021.