



HYATT REGENCY WASHINGTON ON CAPITOL HILL

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less; With the exception when choosing the Sunrise Fresh Start - Daily Continental or the 'Breakfast of the Day', which is then only \$5.00 per person additional.

SUNRISE FRESH START - DAILY CONTINENTAL

Available on a Daily Basis

- Local and Seasonal Sliced Fruits and Berries
 - Deconstructed Yogurt Parfaits with Granola & Fresh Berry Compote
 - Chef's Selection of Assorted Pound Cakes and Butter Croissants
 - Daily Infused Water
 - Daily Assorted Juices
 - Freshly Brewed Coffee and Palais des Thés Tea Selection
- \$48** *Per Guest*

MONDAY CONTINENTAL AND MORE

- Assorted Muffins and Danishes
 - Sliced Fresh Local Fruits
 - Almond Muesli with Banana, Toasted Coconut and Honey
 - Cage Free Egg and Cheese Croissant Sandwich
 - Cream of Wheat
 - Lemon and Mint Infused Water
 - Orange and Apple Juices
 - Freshly Brewed Coffee and Palais des Thés Tea Selection
- \$51** *Per Guest*

BUFFET SERVED ON OFF DAYS

Applies when you choose a menu of the day that does not coincide with your event date

\$54 *Per Guest*

TUESDAY CONTINENTAL AND MORE

- Assorted Muffins, Petite Chocolate Scone and Butter Croissant
 - Berry Medley and Sliced Cantaloupe
 - Grapefruit Segments
 - Whole Fuji Apples and Bananas
 - Steel Cut Oatmeal
Toppings Include: Raisins, Brown Sugar, Honey, Fresh Blueberries and Sliced Almonds
 - English Muffin with Fried Egg, Bacon and Cheese Sandwich
 - Strawberry Mint Infused Water
 - Orange and Grapefruit Juices
 - Freshly Brewed Coffee and Palais des Thés Tea Selection
- \$51** *Per Guest*

WEDNESDAY CONTINENTAL AND MORE

- Assorted Muffins, Blueberry Scone and Chocolate Croissant
- Sliced Cantaloupe and Pineapple
- Whole Peaches and Bananas
- Breakfast Flatbread
 - With Virginia Ham, Cage Free Eggs, Smoked Paprika Aioli, Red Onions and Pepper Jack Cheese
- Three Cheese Grits
- Blueberry and Mint Infused Water
- Orange and V8 Juices
- Freshly Brewed Coffee and Palais des Thés Tea Selection

\$51 Per Guest

FRIDAY CONTINENTAL AND MORE

- Scones, Assorted Danish and Butter Croissants
- Sliced Pineapple and Cantaloupe
- Apples and Bananas
- Buttery Southern Grits
 - Served with Shredded Cheddar Cheese and Scallions
- Cage Free Egg, Bacon and Cheese on a Croissant
- Strawberry Lime Infused Water
- Orange and Grapefruit Juices
- Freshly Brewed Coffee and Palais des Thés Tea Selection

\$51 Per Guest

THURSDAY CONTINENTAL AND MORE

- Cinnamon Bun, Assorted Danish and Butter Croissant
- Sliced Watermelon and Honeydew
- Bananas
- Grapefruit Segments
- Steel Cut Oatmeal
 - Toppings Include: Raisins, Brown Sugar, Honey, Fresh Blueberries and Sliced Almonds
- Sausage, Egg and Cheese Brioche Sandwich
- Lemon Ginger Infused Water
- Orange and Apple Juices
- Freshly Brewed Coffee and Palais des Thés Tea Selection

\$51 Per Guest

WEEKEND CONTINENTAL AND MORE

- Donuts and Chocolate Croissants
- Sliced Honeydew and Strawberries
- Bananas
- Breakfast Burrito with Cage Free Eggs, Cheese, Bacon and Potatoes
 - Served with Salsa on the Side
- Orange Segments
- Grapefruit and Sage Infused Water
- Orange and Cranberry Juices
- Freshly Brewed Coffee and Palais des Thés Tea Selection

\$51 Per Guest

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Breakfast Enhancements

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

PARFAIT STATION

Trio of Individual Seasonal Greek Yogurt Parfaits:

- Berry Compote and Granola
- Pineapple and Mango
- Peach and Blueberry

\$15 *Per Guest*

BREAKFAST BAR

Choose any two options from the following:

Scrambled Cage Free Eggs with Brie Cheese on a Croissant

Fried Cage Free Eggs with Bacon and American Cheese on an English Muffin

Vegan Scrambled Tofu with Black Beans, Scallions and Bell Peppers in a Burrito

Served with Salsa and Sour Cream on the side

Cage Free Eggs with Sausage, Potato and Cheddar Cheese in a Burrito

Served with Salsa and Sour Cream on the Side

\$15 *Per Guest*

VEGAN SCRAMBLE

Scrambled Tofu with Black Beans, Onions, Mushrooms, Bell Peppers, Asparagus, Local Squash and Tomato

\$15 *Per Guest*

OMELET STATION

Chef Attendant Required. Fee of \$250.00 to apply for Attendant.

Guest Option of Beaten Eggs or Egg Whites

Toppings to Include Chopped Onion, Peppers, Scallions, Bacon, Ham, Sausage, Cheddar and Monterey Jack Cheese

\$25 *Per Guest*

STEEL CUT OATMEAL

Slow Cooked Steel Cut Oatmeal
With Guests Selection of Toppings to include Brown Sugar, Golden Raisins, Pecans, Honey, Chocolate Chips, Cinnamon, Fresh Blueberries and Sliced Almonds

\$15 *Per Guest*

OVERNIGHT OATS TWO WAYS

Almond Milk Overnight Oats with Flax Seed and Chia Seeds

Coconut Milk Overnight Oats with Flax Seed and Chia Seed

Toppings to include Shredded Coconut, Toasted Almonds, Granola, Fresh Berries, Honey, Brown Sugar and Dried Fruit

\$15 *Per Guest*

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. An additional \$5.00 per person will be added to the menu price for groups of 25 people or less

WASHINGTONIAN BREAKFAST BUFFET

- Farmer's Market Sliced and Whole Fruit
- Fresh Local Specialty Bakeries
- Scrambled Cage Free Eggs
- All-Natural Smoked Bacon
- Apple Chicken Sausage
- Roasted Breakfast Potato with Sauteed Onions and Peppers
- Daily Infused Water
- Selection of Chilled Juices
- Freshly Brewed Coffee and Palais des Thés Tea Selection

\$60 Per Guest

BALANCE BREAKFAST BUFFET

- Local and Seasonally Inspired Sliced Fruits
- Fresh Local Specialty Bakeries
- Low Fat Greek Yogurt Parfait with Fresh Mixed Berry Compote and Crisp Brown Butter Cinnamon Granola
- Sweet Potato Hash with Griddled Peppers and Onions
- Locally Inspired Quiches
Mushroom Spinach and Cheddar Cheese Virginia Ham, Sweet Onion, and Swiss Cheese
- Daily Infused Water
- Selection of Chilled Juices
- Freshly Brewed Coffee and Palais des Thés Tea Selection

\$62 Per Guest

POTOMAC BREAKFAST BUFFET

- Farmer's Market Sliced and Whole Fruit
- Fresh Local Specialty Bakeries
- Deconstructed Organic Yogurt and Berry Compote Parfaits
- Scrambled Cage Free Eggs with Artisan Cheddar Cheese
- Chicken Apple Sausage
- All Natural Smoked Bacon
- Roasted Fingerling Potatoes with Sautéed Onion, Peppers and Fresh Herbs
- Savory Breakfast Casserole with Chesapeake Lump Crab, Sautéed Leek and Roasted Red Peppers
- Daily Infused Water
- Selection of Chilled Juices

Freshly Brewed Coffee and Palais des Thés Tea Selection

~~\$64~~ Per Guest

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Plated Breakfast

All Breakfasts Include Chilled Orange Juice, Coffee and Tea Selections.

ALL AMERICAN BREAKFAST

Pre-set Selection of Fresh Bakeries
Served with Sweet Butter, Jams, and Preserves

Fruit Salad with Yogurt

Scrambled Cage Free Eggs with All-Natural Smoked Bacon and Apple Chicken Sausage Breakfast Potato, Sautéed Onion and Peppers Roasted Grape Tomatoes

~~\$49~~ Per Guest

FRESH START FRITTATA

Pre-Set Selection of Gluten Free Breakfast Ice Tea Cakes
Served with Butter and Preserve Selection

Mixed Berries with Yogurt

Egg White Frittata with Asparagus and Spinach Served with Apple Chicken Sausage, and Signature Breakfast Potatoes with Roasted Tomato

~~\$50~~ Per Guest

MARYLAND THREE CHEESE QUICHE

Pre-Set Selection of Fresh Baked Croissants, Chocolate and Plain Croissants
Served with Butter and Preserve Selection

Fruit Salad with Mint Yogurt

Organic Cage Free Egg, Local Artisan Cheese, Onion and Spinach Quiche Served with Roasted Tomato, Apple Chicken Sausage, Grilled Asparagus and Roasted Fingerling Potatoes

~~\$50~~ Per Guest

VEGAN BREAKFAST VGN V

Pre-set Selection of Vegan Muffins & Bread
Served with Vegan Butter

Fruit Salad

Vegan Tofu Scramble with Onions, Black Beans, Potatoes and Peppers

~~\$51~~ Per Guest

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Brunch

PRESIDENTIAL BRUNCH

Farmer's Market Sliced and Whole Fruit
Fresh Local Specialty Bakeries
Spinach and Mushroom Quiche
Signature Breakfast Potatoes
All-Natural Bacon and Chicken Apple Sausages
Maryland Crab Hash with Poached Eggs and topped with Hollandaise Sauce
Steak and Cage Free Eggs
Daily Infused Water Station
Freshly Brewed Coffee and Palais des Thés Tea Selection
\$75 <i>Per Guest</i>

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Morning & Afternoon Breaks

CRISP
Multigrain, Potato and Blue Corn Tortilla Chips
Fresh Local Vegetable Sampling
Spring Onion Sour Cream Dip, Fresh Guacamole and Charred Tomato Salsa
Lemonade and Freshly Brewed Iced Tea
\$26 <i>Per Guest</i>

GLUTEN FREE GF
Gluten Free Blueberry Coffee Cakes
Farmers Market Fruit Selection
Raw Almonds and Candied Pecans

DC SUPER PROTEINS
Build Your Own Trail Mix from these Super Proteins:
White & Dark Chocolate Chips, Roasted Almonds, House Made Granola, Toasted Coconut, Golden Raisins, Dried Cherries, Mini Pretzels and Yogurt Covered Raisins
Spring Berry-Greek Yogurt Smoothie
\$26 <i>Per Guest</i>

VIRGINIA GET-AWAY
Roasted Red Pepper Dip, Avocado Feta Dip and Peanut Butter Dip
Dates and Dried Apricots

Assorted Kind Fruit & Nut Bars

Daily Infused Water

\$26 *Per Guest*

Served with Rustic Dipping Bread and Fresh Vegetables Display

Local Virginia Peanut Brittle

Daily Infused Water

\$26 *Per Guest*

MARYLAND REFRESH

Watermelon Skewers with Balsamic and Sea Salt Drizzle

Daily Rotation of Fruits and Strawberries

Pineapple Yogurt Dip

Chocolate Fondue Dip

Daily Infused Water

\$26 *Per Guest*

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A La Carte Beverages

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

COFFEE AND TEA

Freshly Brewed Regular, Decaffeinated and Palais des Thés Tea |
\$130 Per Gallon
with Assorted Creamer, Milk and Soy Milk

Fresh Brewed Iced Coffee | \$130 Per Gallon

Freshly Brewed Iced Tea | \$130 Per Gallon

PEPSI SOFT DRINKS

Assorted Regular & Diet Pepsi Soft Drinks | \$8 Each

COKE SOFT DRINKS

Assorted Regular & Diet Coke Soft Drinks | \$8 Each

ENERGY DRINKS

Red Bull Regular and Sugar Free | \$10 Each

DAILY INFUSED WATER

BOTTLED WATER

Water Infused with Seasonally Inspired Ingredients | \$92 Per Gallon

PEPSI BUBLY

Calorie Free Sparkling Water in Assorted Flavors | \$8 Each

COLD BREW BOTTLES

Black Unsweetened and Honey & Cocoa Flavors | \$10 Each

Still and Sparkling | \$8 Each

CHILLED BOTTLED BEVERAGES

Chilled Bottled Juices, and Iced Teas | \$8 Each

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

DAILY FRESH BAKERIES

Options Change Daily

\$72 *Per Dozen*

HOME-STYLE COOKIES

Chocolate Chunk, Peanut Butter and Oatmeal Cookies

\$72 *Per Dozen*

GLUTEN FREE COOKIES

Chocolate Chip

\$80 *Per Dozen*

BAKED BARS

Chocolate Brownies, Blondie's, Cheesecake and Pecan Bars

\$72 *Per Dozen*

ORGANIC ENERGY BARS

Assorted Power and Kind Bars

\$8 *Each*

ASSORTMENT OF BAGELS

Served with Plain, Cinnamon Walnut and Vegetable Cream Cheeses

\$70 *Per Dozen*

INDIVIDUAL YOGURTS

Assorted Flavors

\$7 *Each*

GREEK YOGURT PARFAITS

Layered Greek Yogurt, Seasonal Fruit Compote and Homemade Granola

\$12*Each*

GRANOLA BARS

Nature Valley™ Chewy Granola Bars Chocolate Chunk and Fruit & Nut

\$6*Each*

FOOD SHOULD TASTE GOOD CHIPS

Sweet Potato Tortilla Chips, Blue Corn Tortilla Chips and Multigrain Tortilla Chips

\$8*Each*

SLICED MARKET FRUITS

Seasonal Selection, Fully Ripened

\$16*Per Guest*

SEASONAL WHOLE FRUIT

Seasonal Selection, Fully Ripened

\$5*Each*

GLUTEN FREE CHIPS AND DIPS **GF**

Traditional Potato Chips and Blue Corn Tortilla Chips with Guacamole and Charred Tomato Salsa

\$10*Per Guest*

ASSORTED DONUTS

Selection of Donuts

\$80*Per Dozen*

WARM SOFT PRETZELS

Sweet with Cinnamon and Sugar

Salty with Yellow Mustard

\$9*Per Guest*

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Break Packages

ALL DAY PACKAGE

Breakfast

Sunrise Fresh Start - Daily Continental

Lunch

Choose one of our 3-course Plated Lunches OR the Buffet of the

ALL DAY BEVERAGE PACKAGE

8 Hour Maximum

Continuous Refresh of:

Regular and Decaffeinated Coffee, Palais des Thés Tea

Day
.....
AM or PM Break
Choice of Any Break
.....
All Day Beverages to include:
Regular and Decaffeinated Coffee, Tazo TeaAssorted Regular &
Diet Pepsi Soft Drinks Still and Sparkling Bottled Water
.....
\$160*Per Person*

HALF DAY BEVERAGE PACKAGE
4 Hour Maximum

Continuous Refresh of:
.....
Regular and Decaffeinated Coffee, Palais des Thés Tea
.....
Hydration Station with Daily Infused Water
.....
Assorted Regular & Diet Pepsi Soft Drinks
.....
\$34*Per Person*

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Buffet Lunch of the Day

An additional \$10.00 per person will be added to the menu price for groups of 25 people or less; With the exception when choosing the 'Buffet of the Day' which is then only \$5.00 per person additional.

BUFFET WHEN SERVED ON OFF DAYS

Applies when you choose a menu of the day that does not coincide with your event date
.....
\$77*Per Person*

Assorted Regular & Diet Pepsi Soft Drinks
.....
Hydration Station with Daily Infused Water
.....
\$52*Per Person*

MONDAY - SEASONAL BBQ

Winter Seasonal Sweet Potato and Squash Bisque
.....
Crisp Iceberg Lettuce Salad
Served with Cheddar, Tomato, Bacon, and Chipotle Ranch Dressing
.....
Vegetable Grain Salad with Quinoa, Garbanzo, Green Kale, Edamame and White Balsamic Dressing
.....
Grilled Dry Rub Pork Ribs with Chipotle BBQ Sauce
.....
Maple-Bourbon Glazed Chicken with Skillet Peach Compote
.....

House Smoked Brisket Stew

Mexican Street Corn Salad

Roasted Marble Potatoes with Rosemary and Garlic

Cornbread with Local Honey and Butter

Bourbon Pecan Tart and Pear Frangipane

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$72 *Per Guest*

TUESDAY - BUILD YOUR OWN PROTEIN BOWL

Miso Soup

Peach, Orange and Grapefruit Salad with Bell Peppers in a Citrus Dressing

Build Your Own Protein Bowl From the Following Ingredients:

Brown Rice, Quinoa and Soba Noodles with Sesame Oil and Green Scallions

Grilled Korean Style Kalbi, Fire Roast Chicken Thighs, Miso Glaze
Atlantic salmon, and Tofu

Local Greens, Tomato, Onion, Cucumber, Sliced Carrots, Spicy Sprouts, and Roasted Corn

Champagne and Sesame Ginger Dressings

Mini Fruit Tart and Peach Cobbler

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$72 *Per Guest*

WEDNESDAY - TUSCANY BUFFET

Classic Minestrone Soup

Caesar Salad with Herb Croutons, Freshly Grated Parmesan
Cheese with traditional Caesar Dressing

Arugula, Mozzarella, Roma Tomatoes, Fresh Basil and Extra Virgin Olive Oil

Orzo Pasta salad

*Served with Pine Nuts, Cherry Tomato, Mix of Exotic Mushrooms,
Kalamata Olives and Roasted Artichokes*

Baked Gnocchi with Portobello Mushrooms and Asiago Cheese

Flat Iron with Cipollini in Agro Dolce

Chicken Piccata with Lemon Caper Sauce

Assorted Beignets

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$72 *Per Guest*

THURSDAY - GLUTEN FREE HARVEST TABLE

Wild Mushroom Soup with Barley, Baby Kale and Citrus

Crisp Lettuce and Herb Salad, Shallots, Radishes and Cherry Tomatoes with Cracked Mustard

Grilled Asparagus and Grilled Red Onion topped with Balsamic

FRIDAY - MEDITERRANEAN BUFFET

Lemon Orzo Chicken Soup

Chopped Salad with Roasted Artichokes, Sundried Tomato, Hot Soppressata, Hericot Verts, and Oregano Dressing

Moroccan Cous Cous with Roasted Vegetables and Chickpeas

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Glaze
Pan Roasted Breast of Chicken over Roasted Beets and Natural Jus
Pan Roasted Salmon with Basil and Tomato Compote
Creamy Parmesan Polenta with Autumn Squash Medley
Seasonal Berry Cobbler and Flourless Chocolate Cake
Freshly Brewed Coffee and Palais des Thés Tea Selection
\$72 <i>Per Guest</i>

SATURDAY - PACIFIC RIM

Hot & Sour Soup
Bitter Leaf and Orange Salad with Citrus Poppy Seed Dressing
Smashed Cucumber Salad with Ponzu Dressing
Pork Dumplings
Steamed White Fish with Curry Sauce
Roasted Cage Free Chicken Teriyaki
Mixed Vegetable Fried Rice
Fried Vegetable Spring Roll
Assorted Mini Desserts and Chef's Choice of Chocolate Truffles
Freshly Brewed Coffee and Palais des Thés Tea Selection
\$72 <i>Per Guest</i>

Oven Baked Barramundi with Pinot Grigio Sauce, Onions, Tomatoes and Capers
Mediterranean Chicken Skillet alla Cacciatora
Spinach and Cheese Ravioli with Sage Beurre Noir Sauce
Dulce de Leche and Mini Spring Fruit Tarts
Freshly Brewed Coffee and Palais des Thés Tea Selection
\$72 <i>Per Guest</i>

SUNDAY - SUSTAINABLE DELI BUFFET

Chef's Choice Daily Soup
Organic Potato and Hericot Vert Salad with Cracked Mustard Dressing
Organic Field Greens, Local Honey-Balsamic Vinaigrette
Build Your Own Sandwiches with Following:
All Natural Smoked Breast of Turkey
Free Range Grilled Chicken Salad
Black Forest Ham
Slow Roasted Medium Rare Roast Beef
Sharp White Cheddar, Provolone and Swiss Cheeses
West Virginia Butter Lettuce, Organic Beefsteak Tomato, Shaved Sweet Onion
Chive Mayo, Grain Mustard and Horseradish Cream
Assorted Freshly Baked Cookies
Freshly Brewed Coffee and Palais des Thés Tea Selection
\$72 <i>Per Guest</i>

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.

BOXED LUNCHEON

Specify # of Each Sandwich

Smoked All Natural Turkey, Sharp New York Cheddar, Butter Lettuce with Beefsteak Tomato on Honey Wheat

Grilled Marinated Breast of Chicken, Spring Greens, Vine Ripened Tomato and Chipotle Pesto on Rosemary Foccacia

Black Forest Ham, Gruyere, Honey Mustard Spread and Bib Lettuce on Marbled Rye

Grilled Vegetable with Arugula and Roasted Red Pepper Aioli on Spinach Tortilla

Greek Style Salad
with Romaine Lettuce, Spiced Chickpeas, Kalamata Olives, Shaved Red Onion, Grape Tomato, Cucumbers and Crumbled Feta Cheese with Oregano Dressing

\$68 Per Guest

INCLUDED IN BOX LUNCH

- Homestyle Cookie
- Assorted Individual Bags of Chips
- Soft Drink or Bottled Water

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.

FIRST COURSE (SELECT ONE)

- Capitol Hill Cucumber Gazpacho
- Young Organic Spinach
With Radicchio, Local Goat Cheese, Shaved Fennel, Fresh

MEETING PLANNER CHOICE OF (1) SIDE:

- Roasted Corn and Tomato Salad
- Mixed Pee Wee Potato Salad, Spring Onion in a Honey-Grain Mustard Dressing
- Seasonal Fruit Salad

ENTREES (SELECT ONE ITEM)

- Spice Rubbed Natural Chicken Breast | \$68 Per Guest
With Thyme Bordelaise with Saffron Orzo, Broccolini and Baby Carrot Medley

Strawberries and a Vanilla Orange Vinaigrette

Sweet Gem Lettuce
with Grape Tomatoes, Yellow Tomatoes, Shaved Spring Radish,
White Cheddar Crostini with a Citrus-Chive Vinaigrette

Heirloom Tomato Salad with Burrata and Basil Vinaigrette

Watermelon Salad with Feta Cheese, Arugula & Balsamic
Reduction

Roasted All Natural Chicken Breast | \$68 Per Guest
With Herb Risotto, Spring Squash Medley and Natural Jus

Grilled Salmon | \$69 Per Guest
With Charred Scallion Cream Sauce, Multigrain Rice Pilaf, Baby
Carrots & Grape Tomato

House Smoked Beef Brisket | \$69 Per Guest
With Caramelized Onion Bourbon BBQ Glaze, French Beans and
Cheesy Potato Risotto

Vegan Mushroom Ravioli | \$61 Per Guest
In a Rustic Pomodoro Sauce, Wilted Spinach, Cherry Tomatoes,
and Shaved Asparagus

Seared Striped Bass | \$69 Per Guest
With Old Bay Cream Sauce, Parsley Diced Potatoes, Baby
Summer Squash and Oven Roasted Roma Tomatoes

Sliced Beef Tenderloin | \$70 Per Guest
With Onion Bordelaise Sauce, Potato Risotto and French Beans

DESSERT (SELECT ONE ITEM)

Chocolate Sin Cake

Carrot Cake

Pineapple Upside Down Cake

Assorted Mini Pastry Plate (Choose 3 from the following) | \$4.50
Upcharge Per Guest

- Éclair
- Fruit Tart
- Key Lime Tart
- Chocolate Bourbon
- Pecan Tart
- Cheesecake Bar

ALL LUNCHES INCLUDE:

Bread Service, Coffee and Tea Service.

ADD ICED TEA OR LEMONADE

Preset on Table

\$6 Per Guest

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD SELECTIONS

- Local Brie and Cranberry Jam on a Crostini
- Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup
- Sesame Seared Tuna on Cucumber Coin with Wasabi Mayo and Tobiko
- Sweet Chili Grilled Shrimp Topped with Micro Cilantro
- Antipasto Skewer with a Pesto Drizzle
- Heirloom Tomato Bruschetta with Basil and Mozzarella Cheese
- Maryland Crab with Old Bay Aioli on a Cucumber Cup

\$9 Per Piece

HOT SELECTIONS

- Asiago Arancini
- Beef Empanada with Salsa Verde
- Beef Wellington Bites
- Sriracha Chicken Meatball
- Za’atar Chicken Satay
- Mac N’ Cheese Bites with Buttermilk Ranch Dipping Sauce
- Cheddar Jalapeno Poppers

\$9 Per Piece

VEGAN/GLUTEN FREE SELECTIONS

- Roasted Root Vegetable Kabob Sweet Potato, Red Beet, Carrot and Parsnip **VGN V GF**
- Samosa with Spiced Potato and Green Peas **V**
- Vegetarian Summer Roll Rice Noodle, Organic Carrot, Radish Sprout and Green Papaya, Ginger-Sweet Chili Dipping Sauce **VGN V**
- Plant Based Meatball with Marinara Sauce **VGN V**

\$9 Per Piece

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Minimum Guarantee of 25 Guests per station/display

CRUDITÉS

Carrot and Celery Points, Tri Color Cauliflower and Cherry Tomatoes

Grilled Bell Peppers, Zucchini, Portobello, Asparagus and Sugar Snap Peas

Roasted Garlic Hummus and Tzatziki Dips

\$26 *Per Guest*

QUESADILLA STATION

Traditional
Monterey Jack Cheese, Diced Chicken, Sautéed Peppers and Onions

Ancho Carne
Pepper Jack Cheese, Dry Rub Steak, Sautéed Peppers and Onions

Vegetarian
Sharp Cheddar Cheese, Sautéed Peppers, Onions and Spinach

Served with Sour Cream, Picante Salsa, Chipotle Ranch, Tomatillo Salsa and Guacamole

\$28 *Per Guest*

DIPS, DIPS, DIPS

Grilled Pita, Tortilla Chips, and Sliced French Baguette

Crisp Carrot and Cucumber Points

Green Goddess Dip, Spring Onion Dip and Black Bean Hummus

Hot Maryland Crab Dip, Three Cheese Dip and Spinach and Artichoke Dip

\$28 *Per Guest*

ARTISAN CHEESE

Cheese selection may change based on availability

Farmstead Gouda

Local Brie Cheese

Sharp White Cheddar

Manchego Cheese

Served with Fig Jam, Organic Honey, Seasonal Spoon Fruits and Hearth Breads

\$35 *Per Guest*

CHINATOWN STATION

Served Dim Sum Style

Crab Rangoons

Maui Shrimp

Vegetable Spring Rolls

Chicken Potsticker

Pork Potstickers

Vegetable Dumplings

Dipping Sauce Selection of:
Sesame Vinegar Soy Sauce and Sweet Chili Sauce

\$32 *Per Guest*

CHESAPEAKE SEAFOOD KITCHEN

Clam Chowder with Oyster Crackers

Rockfish Fritters with Old Bay Remoulade

Garlic Bread

Maryland Blue Crab Sliders

Shrimp, Chorizo and Corn Potato Boil

MIDDLE EASTERN MEZZE

Assorted Flavored Hummus and Baba Ganoush with Crunchy Pita and Lavosh

Tabbouleh Salad

Build Your Own Creation from a Selection of:
Dry Rubbed Chicken Shawarma, Grilled Lamb Kebabs and Vegan Falafel

Fresh Toppings to include:
Lebanese Tomato Salsa, Persian Cucumber Yogurt, Olives, Radish, Aleppo Pepper and Middle Eastern Rice

\$26 Per Guest

CHILLED SHELLFISH DISPLAY

100 Pieces per Display

Jumbo Lemon-Thyme Poached Shrimp

Oysters

Green Lip Mussels

Cocktail Sauce, Meyer Lemon Tartar and Tabasco

\$980 Per Display

BUILD YOUR OWN MASHED POTATO BAR

Mashed Russet, Sweet Potatoes and Purple Potatoes

Guest Choice of Toppings Include:
Shredded Cheddar Cheese, Blue Cheese Crumbles, Parmesan, Sour Cream, Chives, Ranch, Bacon Bits, Broccoli Crumbles, and Butter

\$28 Per Guest

\$36 Per Guest

FLATBREAD STATION

All Flatbreads with a Traditional Flatbread Crust

Pomodoro Sauce, Fresh Mozzarella and Micro Basil

Artichoke, Chicken, Pesto Sauce and Shaved Asiago Topped with Arugula

Chevre, Red Onion, Spinach and Roasted Red Peppers

\$28 Per Guest

SUSHI ASSORTMENT DISPLAY

Based on 3 Pieces Per Person50 Piece Minimum

Assorted Variety of Sushi Rolls to include:
Traditional California RollsVegetarian RollsChef's Specialty Rolls

Creatively displayed with wasabi, ginger and soy sauce

\$28 Per Guest

BUILD YOUR OWN TACO BAR

Warm Flour Tortillas and Hard Corn Shells

Protein Choices to include:
Chipotle Chicken, Pork Al Pastor, Blackened Mahi Mahi and Sofrito Tofu

Guest Choice of Toppings Include:
Salsa Verde, Cilantro-Citrus Slaw, Sliced Radish, Pickled Red Onions, Cilantro, Avocado Crema and Cotija Cheese

Tortilla Chips with Salsa and Fresh Guacamole

\$28 *Per Guest*

BUILD YOUR OWN SALAD STATION

Guests Choice of Lettuce Base:

Iceberg, Romaine, or Mixed Baby Spinach and Frisee

Guest Choice of Protein:

Grilled Chicken, Grilled Tofu, or Grilled Salmon

Guest Choice of Toppings:

Cucumbers, Carrots, Grape Tomatoes, Sliced Mushrooms,
Fresh Roasted Corn, Shaved Red Onion, Fresh Bell Peppers,
Shaved Parmesan, Crumbled Goat Cheese, Toasted Almonds and
Dried Cherries

Guest Choice of Dressing:

Balsamic Vinaigrette, Ranch or Raspberry Vinaigrette

\$36 *Per Guest*

MAC & CHEESE STATION

Fusilli with Creamy Cheese Sauce

Guest Choice of Toppings Include:

Bacon, Chicken, Italian Sausage, Roasted Mushrooms, Green
Peas, Broccoli, Jalapenos, Spinach, Panko Bread Crumbs, Shaved
Parmesan, Blue Cheese Crumbles, BBQ Sauce, and Buffalo Sauce

\$30 *Per Guest*

BUILD YOUR OWN BAO BUNS

Braised Pork Belly, Char Siu Duck, Teriyaki Chicken

Guest Choice of Toppings Include:

Julienne Daikon, Radish, Cucumber, Scallions, Hoisin Glaze and
Char Siu Sauce

\$28 *Per Guest*

LA PASTA

Black Truffle Sacchetti with a Light Cream Sauce and Shaved
Asparagus

Rigatoni Bolognese with Shaved Parmesan and Fresh Basil

Penne Caprese Style with Red and Yellow Teardrop Tomatoes,
Fresh Basil, Fresh Mozzarella and Extra Virgin Olive Oil and Aged
Balsamic Drizzle

Served with Herb Focaccia Bread

\$35 *Per Guest*

All Prices Subject to 26% Service Charge and 10% State Sales Tax. All Prices are Subject to Change Without Notice.

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$250 Chef Attendant Fee for each Station for up to 2 Hours of Service. \$50 for Each Additional Hour (These fees are labor and will not count towards your F&B minimum) Minimum Guarantee of 25 Guests per station

ROAST BREAST OF TURKEY

CEDAR PLANK SALMON

Naturally Raised Herb Roasted Breast of Turkey with Pan Gravy
.....
Rocket Salad with Goat Cheese Crumble, Strawberries and Raspberry Vinaigrette
.....
Soft Whole Wheat Roll
.....
\$27 *Per Guest*

ALL NATURAL BEEF TENDERLOIN

Slow Cooked All Natural Beef Tenderloin
.....
Smoked Gouda Mac N' Cheese
.....
Chopped Iceberg Lettuce & Radicchio Salad with Blue Cheese Dressing
.....
Roasted Local Mushroom and Truffle Demi-Glace
.....
\$38 *Per Guest*

LABOR CHARGES

Chef Attendant Fee | \$250
Up to two hours *These fees are labor and will not count towards your F&B minimum*
.....
Each Additional Hour After the First Two | \$50
.....

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Sweet Stations

Minimum Guarantee of 25 Guests per station/display

SWEET ENDINGS

Assorted Mini Pastries, Fruit Tarts, Eclairs, and Chocolate Dipped Strawberries
.....
Freshly Brewed Coffee and Palais des Thés Tea Selection
.....
\$24 *Per Guest*

Cedar Plank Roasted Organic Salmon with Fresh Dill Cream Sauce
.....
Organic Mesclun, Tomato, Shredded Carrots, Cucumber Topped with Dill-Dijon Vinaigrette
.....
Quinoa Pilaf, Roasted Asparagus, Sweet Potato and Dried Cherry
.....
\$30 *Per Guest*

SMOKED BEEF BRISKET

House Smoked Beef Brisket with Caramelized Onion BBQ Sauce Served with side of Pickled Pepper Relish
.....
Creamy Potato Salad
.....
Bourbon Ranch Style Beans
.....
Soft Mini Rolls
.....
\$30 *Per Guest*

ICE CREAM BAR

Station Attendant Required -\$250 Attendant Fee for up to 2 Hours of Service. \$50 for Each Additional Hour
.....
Vanilla & Chocolate Ice Creams and Fruit Sorbet
.....
Guest Choice of Toppings Include:
M&Ms, Peanut Butter Chips, Oreo Crumbles, Gummy Bears and

NAUGHTY AND NICE

Chocolate Fondue with Strawberries, Marshmallows and Graham Crackers

Assorted French Macaroons

Spiced Truffles served with Spice Garnishes

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$23 *Per Guest*

Sprinkles, Chocolate Sauce, Caramel Sauce and Whipped Cream

\$25 *Per Guest*

CUPCAKE AND POPS

Assortment of Locally Sourced Cupcakes

Assorted Cake Pops

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$27 *Per Guest*

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Plated Dinner

Meeting Planner to Select One First Course, One Entree & One Dessert for Entire GroupAll Dinners Include: Bread Service, and Coffee and Tea Service

FIRST COURSE (SELECT ONE)

- Fire Grilled Asparagus over Butter Lettuce with Tomato Julienne with Toasted Pine Nuts and Champagne Vinaigrette
- Baby Kale and Romaine with Boccancini, Fresh Basil, Red and Yellow Teardrop Tomatoes, Parmesan Crostini, with an Aged Balsamic Vinaigrette
- Iceberg Wedge with Candied Bacon, Local Blue Cheese, Cherry Tomato and Gorgonzola Dressing
- Local Organic Mesclun Mix with Firefly Farms Goat Cheese, Fresh Raspberry, Micro Brioche Crouton and Raspberry Vinaigrette
- Truffle Sacchetti with Light Cream Sauce
- Maryland Blue Crab Cake with Heirloom Tomato Concasse and Light Old Bay Cream

ENTREES (SELECT ONE)

- Roasted Garlic Rubbed Organic Chicken with Potato Hash, Squash Medley and Natural Jus | \$90 Per Person
- Plank Roasted Organic Salmon with Artichoke Mash, Maryland Old Bay Crab and Shrimp Chowder with Sauteed Spinach | \$93 Per Person
- Herb Crusted Filet of Market Fish with Saffron, Turmeric Pilaf and Pinot Grigio Beurre Blanc | \$95 Per Person
- Braised Short Rib With a Port Wine Reduction, Roasted Corn Polenta, and Vegetable Medley | \$95 Per Person
- Grilled Filet Mignon with Truffle Mashed Potatoes, Wilted Baby Spinach, Heirloom Baby Tomatoes and a Bordelaise Sauce | \$115 Per Person

DESSERTS (SELECT ONE)

Key Lime Tart with Whipped Cream

Raspberry Cheesecake with a Organic Oat Streusel and Spring Fruit Coulis

Flourless Chocolate Cake with Raspberry Coulis and Fresh Berries (Gluten Free)

Apple Lattice with a Caramel Swirl

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Personal Preference

This Dinner Service can only be provided for 25 to 150 attendees.All Dinners Include: Bread Service, and Coffee and Tea Service. Personal Preference - Four Course MenuWith this option, Guests choose their own entrees in a banquet setting. An option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the groups Appetizer, Salad, Starch and Dessert in advance.
2. The Planner then chooses up to Three Entree Selections, the Fourth will be Chef's Choice of Vegetarian Entree
3. A custom printed menu featuring the four entree selections is provided for your guests
4. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

- Local Organic Field Greens with Heirloom Tomato, Parmesan Crisp and Pignola with Aged Balsamic Vinaigrette
- Organic Baby Spinach with Raspberries, Crumbled Chevre, Candied Pecan and Honey-Balsamic Vinaigrette
- Baby Kale Caesar Salad with Vine Ripened Tomatoes, Shaved Parmesan, Herb Croutons and Caesar Dressing
- Watermelon Feta and Arugula Salad with Balsamic Reduction

INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to *three* entrée selections, the fourth will be a

PLANNER'S CHOICE APPETIZER

- Maryland Crab Cake, Succotash and Remoulade Sauce
- Seared Scallops with Romesco Sauce and Basil Oil
- Truffle Sacchetti with Potato Cream and Paprika Oil

PLANNER'S CHOICE STARCH

- Wild Mushroom Risotto
- Grain Pilaf
- Creamy Grits
- Roasted Garlic Yukon Gold Mashed Potatoes

PLANNER'S CHOICE DESSERT

vegetarian plate

Local Organic Cage Free Breast of Chicken over Madeira Sauce

Golden Seared Cod with Lemon Butter Sauce

Pan Seared Organic Salmon with Tomato Confit

Herb Crusted Rack of Lamb with Roasted Asparagus, Baby Carrots and Mint Jus

Meyer Ranch Sirloin Steak with Forest Mushroom Ragout and Pinot Noir Glaze

Chocolate Dome with Caramel Mousse

Key Lime Tart

Red Berry and Mascarpone Cake
With Caramel Sauce, Cream Cheese Icing & Candied Pecan

Orange Brulee Tart

\$125 *Per Guest*

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service Groups of 25 guests and under are subject to a \$5.00 per guest surcharge for buffet service

UNION STATION

Chef’s Seasonally Inspired Soup

Grilled Asparagus and Frisée Salad, Roasted Cherry Tomatoes, Feta and White Balsamic Dressing

Organic Baby Romaine Salad, Brioche Croutons, Aged Parmesan Cheese and Classic Caesar Dressing

Pan Seared Organic Salmon, Shaved Baby Fennel and Champagne Beurre Blanc

Grilled Pepper Crusted Bistro Steak with Peppercorn Shallot Cream

Roasted French Breast of Chicken, Local Mushroom Ragout and Natural Jus

Confit Garlic and Golden Potato Puree with Snipped Chive

Seasonal Roasted Vegetables

Smith Island Cake and Key Lime Tarts

Freshly Brewed Coffee and Palais des Thés Tea Selection

PENNSYLVANIA AVE

Chesapeake Bay Seafood Chowder

Organic Mesclun Greens, Fresh Cherry Tomato, Cucumber and Sweet Red Onion and Cabernet Sauvignon Vinaigrette

Heirloom Tomato Salad, Fresh Mozzarella and Basil Vinaigrette Dressing

Peppered All Natural Sirloin of Beef, Roasted Foraged Mushrooms and Natural Jus

Sustainable Striped Bass with Citrus Cream and Wilted Spinach

Maryland Crab Cakes with Spicy Creole Remoulade

Herbed Mashed Potatoes

Grilled Asparagus and Summer Squash

Miniature French Pastry

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$125 *Per Guest*

\$120 *Per Guest*

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Signature Wine Series

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$55 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$55 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$55 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$55 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc De Blancs, Italy | \$55 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

SANTA CAROLINA VINEYARDS

One of Chile’s oldest wineries, Santa Carolina will celebrate 150 years in 2025! Established in 1875 by Luis Pereira, the winery was named in honor of his wife, Carolina Iniguez. From Chile’s largest wine region, the Maule Valley has some of the oldest vineyards in the country and grapes from the interior and coastal drylands result in red wine with a lot of character. The mission of the wine making team is to produce wines of superior quality with a focus on innovation and long-term sustainability.Winery is family owned and operated (Larrain family), Santa Carolina is certified sustainable, carbon neutral and bottled in light weight glass (+80% of total volume).

Finca El Origen Reserva Chardonnay, Argentina | \$58 Bottle
100% Unoaked ChardonnayCertified Vegan, Carbon Neutral and uses light weight glass.A fresh, expressive, and aromatic wine which is smooth, creamy, and well-balanced.Notes of green apple and pear, with citrus and light minerals.A versatile wine at any event that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken.

Santa Carolina Reserva Cabernet Sauvignon, Chile | \$58 Bottle
100% Cabernet SauvignonCertified Sustainable, Carbon Neutral and uses light weight glass.Exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate.Notes of cherry, blackberry, fig, green peppercorn, and baking spices.The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta.

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Bubbles, White And Red Wines

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

SPARKLING

Mionetto Avantgarde Prosecco, Italy | \$60 Bottle
This dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom.

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ROSE

La Vieille Ferme Rosé, France | \$55 Per Bottle
Pretty pale powder-pink color with shiny reflections. Fresh, fruity and delicious, the nose reveals seductive notes of strawberries, peaches and lychees. Lively and fresh, the palate shows a beautiful balance with gorgeous aromas of crunchy red fruit, combined with a fine bitterness on the finish which gives this wine a lot of flavor.

.....

WHITES

Jackson Family Wines, Kendall Jackson, Chardonnay | \$60 Per Bottle
Tropical flavors of pineapple, mango and papaya, with citrus notes. Aromas of vanilla and honey create a depth and balance throughout. A hint of toasted oak and butter rounds out the lingering finish.

.....

Mer Soleil, Chardonnay, Monterey County, California | \$62 Per Bottle
Layered aromas and flavors. Hints of citrus on the nose, with brown spice and honeysuckle. Round and creamy, featuring notes of lemon squares and baked croissant. A refreshing, clean finish.

.....

Whitehaven Sauvignon Blanc, New Zealand | \$58 Per Bottle
Showcases vibrant tropical notes underpinned by a crisp, herbaceous edge. Bright character meets balanced structure, with intense flavors of passionfruit, lemongrass, and white peach, leading to a long, clean finish.

.....

Chateau Ste. Michelle, Columbia Valley, Riesling | \$56 Per Bottle
Lively and supple, with spirited lemon zest and grapefruit flavors that persist with fresh acidity.

.....

REDS

Rodney Strong, Cabernet Sauvignon, Sonoma County | \$72 Per Bottle
Flavors rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis. The palate has medium tannins, lingering spicy oak flavors with a velvety lush finish.

.....

DAOU, Cabernet Sauvignon, California | \$76 Per Bottle
This wine displays black cherry, Zante currant, plum and blackberry up front, complemented by dark chocolate, tobacco leaf and cool menthol. Rounding out the nose are aromas of black olives, briarwood, fig and dried thyme.

.....

Elouan, Pinot Noir, Oregon | \$73 Per Bottle
Wine opens with aromas of bright cherry, plum pie, cocoa nibs, and hints of baking spice. The palate is rich and well-balanced

with notes of raspberry jam, candied cranberry, wild bramble, and a lingering pepper finish.

.....

Cantena Vista Flores, Malbec, Argentina | \$62 Per Bottle

The nose offers ripe, concentrated dark and red fruit aromas with the delicate floral notes of lavender and violet, and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather.

.....

Joel Gott, Red Blend, California | \$58 Per Bottle

Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish.

.....

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Hand Crafted & Alcohol Free Cocktails

Transform an ordinary bar experience! Enhance your bar with a selection of Hand Crafted Cocktails and Alcohol Free Cocktails. Cheers!

DON JULIO BLANCO TEQUILLA

Spicy Paloma | \$17

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

.....

Paloma Fresca | \$17

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

.....

The Don's Martini | \$17

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

.....

Don Collins | \$17

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of Fever Tree Soda Water

.....

Sage Margarita | \$17

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

BACARDI SUPERIOR RUM

City Park Swizzle | \$15

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

.....

Pineapple Basil Cooler | \$15

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash Fever Tree Soda Water

.....

Sweet Arnold | \$15

Bacardi Superior rum and raspberry puree with iced tea and lemonade

.....

Grapefruit Delight | \$15

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

.....

Blueberry Lemonade Cooler | \$15

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

TITO'S HANDMADE VODKA

TeaTo's Passion | \$15

ALCOHOL FREE COCKTAILS

Mango Spritz | \$10

Tito’s Handmade vodka with passion herbal infused iced tea
Tropical Sunset \$15
Tito’s Handmade vodka shaken with pineapple, fresh lime juice and agave nectar
Island Splash \$15
Tito’s Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar
Strawberry Mule \$15
Tito’s Handmade vodka, muddled mint and strawberries with Fever Tree ginger beer
Mockingbird Ginger \$15
Tito’s Handmade vodka and fresh lime juice with agave nectar and Fever Tree ginger beer
Watermelon Jalapeno Cooler \$15
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree
Classic Bloody Mary \$15
Tito’s Handmade vodka with Zing Zang Bloody Mary Mix and a few shakes of Worcestershire Sauce, Tabasco & a Lemon Wedge

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and arecharged based on the guarantee or actual attendance, if higher. A \$750.00 minimum is required per Bar.

Signature Bar \$30 First Hour \$15 Second Hour \$10 Each Additional Hour
Premium Bar \$35 First Hour \$15 Second Hour \$10 Each Additional Hour
Super Premium Bar \$37 First Hour \$15 Second Hour \$10 Each Additional Hour

Sweet & Fizzy Combination of Mango Finest Call Syrup & Fever Tree Soda Water with a Lime Garnish
Prickle Me Pink \$10
A Refreshing combination of Prickly Pear Finest Call Syrup, Blood Orange Sour Finest Call Premium Juice, Cranberry Juice, Lemon Juice All Topped with Starry & a Lemon Wheel Garnish
Spill the Tea \$10
Relax with a Fresh Glass of Hibiscus Tea, Honey Syrup, Grapefruit & Lemon Juice, Shaken and Topped with Fever Tree Soda Water and a Grapefruit slice

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. A \$750.00 minimum is required per bar.

Cocktails \$14 Signature Brands \$15 Premium Brands \$17 Super Premium Brands <i>Select (1), Priced per Drink</i>
Canvas Wines by Michael Mondavi \$14
Super Premium Wine and Featured Seasonal Wines \$17 <i>*Added to bar when Super Premium Brands are selected</i>

Domestic, Import, Local and Non-Alcoholic Beers | \$11

High Noon Vodka Hard Seltzer & White Claw Hard Seltzers | \$11

Alcohol Free Cocktails | \$10

Regular and Sugar Free Red Bull | \$10

Fever Tree Beverages | \$9

Soft Drinks & Bottled Water | \$8

Cordials (added to bar upon request) | \$17

GUEST PAY CASH BAR

A \$750.00 minimum is required per bar. Includes full bar set ups.

Credit card only. Cashier Required

Cocktails | \$15 Signature Brands | \$16 Premium Brands | \$18

Super Premium Brands

Canvas Wines by Michael Mondavi | \$15

Super Premium Wine and Featured Seasonal Wines | \$18

**Added to Bar when Super Premium Brands are selected*

Domestic, Import, Local and Non-Alcoholic Beers | \$12

High Noon Vodka Hard Seltzers & White Claw Hard Seltzers | \$12

Alcohol Free Cocktails | \$11

Regular and Sugar Free Red Bull | \$10

Fever Tree Beverages | \$9

Soft Drinks & Bottled Water | \$8

Cordials (added to bar upon request) | \$18

BAR BRANDS

Signature Bar Spirits

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec and DeKuyper

Premium Bar Spirits

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

Super Premium Bar Spirits

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Silver Tequila, Marker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch

Beer Brands

Stella Artois, Heineken, Heineken 0.0 Non-Alcoholic, Corona Extra, Michelob Ultra, Bud Light, Coors Light, Dogfish Head 60 Minute IPA, DC Brau- The Public Pale Ale, DC Brau- The Corruption (IPA), Devil's Backbone Eight Point IPA, Athletic Brewing Run Wild IPA - Non-Alcoholic, White Claw Black Cherry, High Noon Mango

LABOR CHARGES

Pricing covers up to 2 hours. These fees are labor and will not count towards your F&B minimum

Bartender | \$225

Cashier Fee | \$200

Each Additional Hour After the First Two | \$60

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.



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