

MEETING & EVENT MENUS



Breakfast Plated & Continental Packages

All Plated Breakfast Menus Include Coffee and Hot Tea Service.

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Seasoned Beef Patty Topped with Poached Egg and Sautéed Spinach, Whole Grain English Muffin

USD39 Per Guest

FRENCH TOAST STACK

Three Slices of House Made French Toast Stack with Smoked Ham and Cheese, Strawberry Chutney and Maple Syrup

USD39 Per Guest

SIGNATURE CONTINENTAL

Breakfast Breads and Pastries

Orange and Cranberry Juices

Seasonal Sliced Fruits and Fresh Berries

USD39 Per Guest

METRO CONTINENTAL

Apple, Grapefruit, Orange Juices

Seasonal Sliced Fruits and Fresh Berries

Donuts, Croissants, Blueberry Muffins

Hard Boiled Cage Free Eggs

Triple Berry Parfait with Granola

Assorted Individual Cereal

Breakfast Bread

VEGETABLE OMELET

Farm Fresh Eggs with Red Beans, Asparagus Tips and Feta Cheese, Hash Brown Potatoes and Roasted Tomato

USD43 Per Guest

HOUSEMADE COCONUT OR REGULAR PANCAKE

Pancake with Mango Flavored Syrup Served with Smoked Chicken Sausage

USD39 Per Guest

CLASSIC CONTINENTAL

Orange, Apple, Cranberry Juices

Seasonal Sliced Fruits and Fresh Berries

Hard Boiled Cage Free Eggs

Raisin Cinnamon Granola with Pineapple, Banana, Agave Nectar and Greek Yogurt

USD41 Per Person

QUICHE

Vegetable, Shrimp or Bacon Quiche (Select One)

Spiced Baby Shrimp, Three Cheeses, Onions, Truffle Oil and Eggs, Bacon, Hash Browns

Truffle Oil and Eggs, Bacon, Hash Browns

USD43 Per Guest

Croissants, Apple Cinnamon Muffin, Carrot
USD43 Per Person

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. Allow your attendees to experience our wonderful cuisine while still managing your budget. Pricing based on 90 minutes service maximum. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests. Selecting a menu not on its intended day will incur an additional charge of \$5.00 per person. Any modification(s) to the daily menu is subject to a fee. This does not include adding a Breakfast Enhancement. All Breakfast of the Day packages include freshly brewed coffee and decaffeinated coffee, international and herbal teas.

FALL IN BETHESDA - MONDAY	FALL ON WOODMONT - TUESDAY				
Selection of Chilled Juices	Selection of Chilled Juices				
Fresh Cantaloupe and Berries VGN GF	Individual Chilled Watermelon and Feta V GF				
Assorted Muffins, Freshly Baked Croissants and Raspberry Citrus Butter V	Assorted Bagels with Plain and Vegetable Cream Cheese and Mini Assorted Fruit Breads V				
Three Cheese Quiche with Fresh Tomato Salsa V	Asparagus Frittata V GF				
USD44 Per Guest	USD46 Per Guest				
FALL ON HAMPDEN - WEDNESDAY	FALL ON WISCONSIN - THURSDAY				
Selection of Chilled Juices	Selection of Chilled Juices				
Prosciutto Wrapped Cantaloupe DF GF	Sliced Fruit and Berries DF VGN GF				
Yogurt Parfaits with House Made Granola, Raspberries, Honey	Maryland Crab Meat Scrambled Eggs SF				
Scrambled Eggs with Spinach and Red Roasted Peppers, Feta on the Side V GF	Crown Orchards Farm Grilled Peach Chutney with Homemade Pancakes with Blueberry Syrup V				
	Applewood Smoked Bacon DF GF				
Warm Cinnamon Rolls V	Firefly Farm Goat Cheese with Roasted Red Bliss Potatoes V GF				
Assorted Muffins V	USD48 Per Guest				
USD48 Per Guest	OD TOTAL OUESE				

FALL ON OLD GEORGETOWN - FRIDAY	CHEF'S FAVORITES - AVAILABLE EVERY DAY
Selection of Chilled Juices	Selection of Chilled Juices
Orange Cinnamon Muffins V	Assorted Whole Fruits: Apples, Oranges, Bananas
Traditional French Toast with Maple Syrup V	Coffee Cakes
Marinated Strawberries and Blueberries, Crème Fraîche V GF	Warm Strawberry Crêpes Drizzled with Honey V
Assorted Danishes V	Breakfast Sandwiches
Sausage with Asiago and Asparagus GF	Choose up to 2 options: Home Fried Eggs, Country Sausage, Cheddar Cheese and Caramelized Shallots on Bagels with Peach
USD49 Per Guest	Chutney. Smoked Hickory Garlic Turkey Bacon, Egg, Swiss Cheese and Cranberry Relish on English Muffin. Open Face Sandwich of Herbed Scrambled Eggs Topped with Roasted Onions, Chopped Maple Ham and American Cheese on Whole Wheat English Muffin. Chicken Sausage Sandwich with Seasoned Egg Whites, Roasted Bell Peppers and Fresh Basil on French Rolls.
	USD48 Per Guest

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests. Pricing based on 60 minutes service maximum. All Breakfast Buffets include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

BREAKFAST TABLE I	BREAKFAST TABLE II
Orange, Grapefruit & Cranberry Juices	Selection of Chilled Juices
Seasonal Sliced Fresh Fruit And Berries	Individual Fresh Fruit Cup
Assorted Cold Cereals	Blackberry Yogurt Parfait with Granola
Farm Fresh Scrambled Eggs DF GF	Farm Fresh Scrambled Eggs, Olive and Tomato Toppings DF GF
Applewood Bacon Strips	Hot Breakfast Cereal:
Chicken Apple Sausage	Quinoa with Dried Cherries, Toasted Almonds, Dried Pineapple, Fresh Strawberries, Blueberries, Agave Nectar, Brown Sugar,
Breakfast Potatoes	Ground Cinnamon
Gluten Friendly Steel Cut Oatmeal Served with Dried Cherries, Raisins, Cinnamon & Brown Sugar GF	Traditional Pancakes, Blueberry Compote, Whipped Butter and Maple Syrup
,	Apple Smoked Kielbasa Sausage

Assorted Breakfast Pastries and Bagels	Crispy Potato Hash, Red Bell Peppers and Chives VGN
Local Honey and Preserves	USD51 Per Guest
Butter and Cream Cheese	
USD47 Per Person	
BREAKFAST TABLE III	BRUNCH
Chilled Orange, Apple and Grapefruit Juices	Chilled Orange, Grapefruit and Tomato Juices
Fresh Peaches and Mixed Berries	A Selection of Seasonal Sliced Fruit and Berries
Assorted Muffins, Butter Croissants	Triple Berry Parfait, Granola
Scrambled Eggs with Confetti Vegetables	Warm Cinnamon Rolls
French Toast with Maple Syrup	Farm Fresh Scrambled Eggs DF GF
Smoked Salmon	Sautéed Red Bliss Potatoes with Feta Cheese
Plain and Everything Bagels	Poached Salmon, Cucumber Lemon Dill Sauce
Butter, Garlic and Herb Cream Cheese	Omelet Station* Made to Order:
USD54 Per Person	Smoked Salmon, Diced Tomatoes, Chopped Bacon, Baby Shrimp,Shredded Cheddar Cheese, Scallions, Spinach, and Sliced Mushrooms
	Assortment of Breakfast Fruit Breads, Muffins and Danishes, Breakfast Breads, Butter and Cream Cheese
	USD60 Per Person

Breakfast Stations

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. Note Attendants are required for some enhancements and fees apply. Current attendant fees are \$200 per attendant. One attendant required per 75 guests.

OMELET STATION

Made-to-Order Eggs or Omelets Whole Eggs, Easy Eggs, Egg Whites

GRIDDLE ME THIS

Chocolate Waffle or Ginger Cinnamon French Toast, Griddled in Front of Your Guests

Smoked Salmon	Blueberry Compote
Diced Tomatoes	Chocolate Syrup
Chopped Bacon	Whipped Cream
Baby Shrimp	Caramelized Pineapple Pieces
Shredded Cheddar Cheese	Pineapple Pieces
Scallions	Fresh Strawberries
Spinach	Blueberries
Sliced Mushrooms *25 Guest Minimum, Chef Attendant Required*	*Minimum of 25 Guests Required. Chef Attendant Required* *Offer both Pancakes and French Toast for An Additional \$5*
USD28 Per Guest	USD18 Per Guest
SMOOTHIE SHOWCASE	BELGIAN WAFFLE OR FRENCH TOAST
Choose Two:	Whipped cream, berries, powdered sugar, cinnamon, and
Banana, Almond Butter, Agave Syrup, Greek Yogurt	coconut shaving with Maple Syrup V
Strawberries, Bananas, Honey, Greek Yogurt	USD19 Per Guest
Strawberries, Blueberries, Blackberries, Vanilla Greek Yogurt	
USD22 Per Guest	
BAKED APPLE DELIGHT	SMOKED SALMON DISPLAY
Sweet McIntosh Apple with Chopped Pecan, Dates, Cinnamon, Orange Zest and Filtered Apple Juice DF VGN CN	Capers, Chopped Onions and Cucumber, Chopped Hard Boiled Eggs, Chives, Lemon Oil, Sliced Tomatoes, Cream Cheese, Assorted Bagels, Pita Chips
USD19 Per Guest	USD24 Per Guest

BREAKFAST SANDWICHES

Fried Eggs, Crispy Bacon, Pepper Jam, Aioli and White Cheddar on Brioche

Scrambled Eggs, Havarti and Canadian Bacon on Olive Oil Bread with Fig Chutney

HOT AND COLD CEREAL STATION

A Selection of Healthy and Fun, Gluten Free Cold Cereal with Dairy, and Plant Based Milk

Steel Cut Oatmeal (Gluten Free Oatmeal upon request), Brown Sugar, Raisins, Honey, Assorted Dried Fruits, Cinnamon, Agave Nectar ${\bf V}$ ${\bf G}$ ${\bf F}$

Mushroom, Avocado, Monterey Jack Grilled Cheese V	Individual Greek Yogurts: Plain, Blueberry, and Strawberry ${f V}$					
USD20 Per Person	White, Wheat Toast, English Muffins					
	USD24 Per Person					
26% service charge and 6% state tax apply to all pricing. Menu pricing may chan	ge based on availability and market conditions.					
Morning Break of the Day						
	is designed to make planning your event easy – and it's the sustainable choice sure we aren't repeating options. All prices noted are for the designated day kages served for up to 60 minutes.					
DAILY MORNING BREAK MENU	MONDAY & FRIDAY					
You may add a break to an existing day package for \$26 per	Dark Chocolate Bar/Lady Apples DF VGN GF					
person.	Truffle Flavored Toast Points and Deviled Eggs in Shot Glasses V GF					
	Kale and Kiwi Smoothie DF VGN GF					
	\$28 Per Guest					
TUESDAY & SATURDAY	WEDNESDAY & SUNDAY					
Old Fashioned Blueberry & Boston Creme Donuts	Apple Fritter					
Trail Mix: Create your own CN	Ginger Marinated Apple Salad with Frisée Lettuce VGN GF					
Dried Cranberries and Cherries, Banana Chips, Diced Mango, Raisins, Almonds, Cashews, Pecans, Chocolate Chips, Chocolate	Strawberry and Banana Smoothie					
M&M's©, Granola	\$28 Per Guest					
Triple Latte Draft						
<i>\$28</i> Per Guest						
THURSDAY						
Coconut, Apricot Creamy Rice Pudding						
Gooseberries, Raspberry Fruit Cup						

Assorted Biscotti						
Apple Juice						
\$28 Per Guest						
26% service charge and 6% state tax apply to all pricing. Menu pricing may chang	e based on availability and market conditions.					
Afternoon Break of the Day						
A part of Hyatt's menu of the day program, our afternoon break of the day choice, too! Our Chef has curated menus for each day to provide variety a day only, if chosen on an alternate day, price will be \$27 per guest. Break	and ensure we aren't repeating options. All prices noted are for the designated					
DAILY AFTERNOON BREAK MENU	MONDAY & FRIDAY					
You may add a break to an existing day package for an additional	Spicy Naan Bread and Curried Hummus Whole Peaches Gluten Free Manifesto Brownies GF					
\$26 per person.						
	\$28 Per Guest					
TUESDAY & SATURDAY	WEDNESDAY & SUNDAY					
Trio of Lady Apples	Individual Glass of Caesar Salad with Grilled Chicken					
Chef's Specialty Popcorn with Rosemary, Parmesan Cheese, Lime	Strawberry & Banana Smoothie					
Juice, and Coconut Oil	Individual Bags of Terra Chips					
Housemade Cinnamon Lemonade	\$28 Per Guest					
\$28 Per Guest						
THURSDAY						
Sweet Baby Carrots, Snap Peas, Jicama, Cannellini Beans and Kalar	mata Dip					
Caramelized Cinnamon Walnuts						
Assorted Mini Dessert Bites						
\$28 Per Guest						

 $26\% \ service \ charge \ and \ 6\% \ state \ tax \ apply \ to \ all \ pricing. \ Menu \ pricing \ may \ change \ based \ on \ availability \ and \ market \ conditions.$

Coffee Break Enhancements

Variety of goods available during morning and afternoon breaks.

Nespresso Station \$16 Per Person
Freshly Brewed Coffee, Decaf & Hot Herbal Teas \$113 per gallon
Bottled Naked and Specialty Juices \$10 Each
Assorted Pepsi Soft Drinks \$8 each
Sliced Fruit and Berries \$13 Per Person
Whole Seasonal Fruit \$4.50 Per Piece
Hard Boiled Cage Free Eggs \$6 Each
Egg Sandwich \$12 Each
Breakfast Quesadilla \$11 Each
Bagels with Regular and Vegetable Cream Cheese \$51 Per Dozen
Coffee Cake, Muffins, Scones, Pastries \$51 Per Dozen
Assorted Granola and Cereal Bars \$8 Each
Assorted Organic Energy Bars \$9 Each
Cold Cereals - Sweet and Whole Grain and Gluten Free \$8 Each
Individual Yogurts \$6 Each
Steel Cut Oatmeal with Brown Sugar, Honey, Agave Nectar, Dried Cranberries, Walnuts and Blueberries \$12 Per Person
Assorted Afternoon Finger Sandwiches \$51 Per Dozen Chicken Salad with Grapes Pimento Cheese Cucumber Dill
Assorted Candy Bars or Pre-packaged Nuts \$6 Each
Individual Bags of Potato Chips or Pretzels \$7 Each
Warm Soft Pretzels \$48 Per Dozen With Beer Mustard and Cheese Sauce
Tortilla Chips with Housemade Guacamole and Pico de Gallo \$12 Per Person
Ice Cream Bars \$10 Each

Home-Style Cookies or Brownies \$48 Per Doze	er Dozen
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Break Packages

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under the minimum. Break packages served for up to 1 hour, unless otherwise noted. All break offerings include freshly brewed coffee and decaffeinated coffee, international and herbal teas.

\$18 Per Person	\$18 Per Person
A selection of Croissants, Danishes and Breakfast Breads, House made Chutneys, Jellies	An assortment of Donuts, Coffee Cake and Cinnamon rolls.
THE BAKERY	THE SWEET SHOP
\$149 Per Person	
All Day Beverage Break	
Mid Afternoon Break	
Lunch Buffet	\$15 Per Person
Mid Morning Break	hour of service
Signature Continental Breakfast	Includes Soft Drinks and Sparkling Waters Beverages based on 1
ALL DAY MEETING PACKAGE	COFFEE BREAK BY THE HOUR
\$29 Per Guest	\$75 Per Person
Mid Afternoon	Mid Afternoon Break with 1 snack
Mid Morning	Mid Morning Break with 1 snack
At Arrival	Signature Continental Breakfast
ALL DAY BEVERAGE PACKAGE Includes Soft Drinks and Sparkling Waters	ALL DAY BREAK Includes Soft Drinks and Sparkling Waters
	ALL DAY DDEAL

POWER PROTEIN

Hard boiled Eggs, Nuts, Seed Bars, Dried Apricots, Dried Figs, or

COOKIE AND BROWNIE BREAK

A Selection of warm Chocolate Chip, Oatmeal Raisin and Sugar

Cranberries	Cookies with Chocolate Brownies, Blondies
\$21 Per Person	\$19 Per Person
SAVORY BREAK Chef's Specialty Popcorn with Rosemary, Parmesan Cheese, Lime Juice, and Coconut Oil, Fruit Punch Potato Chips with Olive and Tomato Salsa, Ranch Fennel Dip \$21 Per Person	INFUSED WATERS DF VGN GF Select two: Cucumber Lime Ginger, Lemon Raspberry, Orange Strawberry, Basil Mango, Pineapple
	\$8 Per Person
BALLPARK BREAK Pigs in a Blanket, Ballpark Mustard, All Beef Patti Sliders with Ketchup, Curly Fries Hot Pretzels	TRAIL MIX Create your own: Dried Cranberries and Cherries, Banana Chips, Diced Mango, Raisins, Almonds, Cashews, Pecans, Chocolate Chips, Chocolate M&M's©, Granola
\$28 Per Person	\$19 Per Person
AFTERNOON TEA Finger Sandwiches	
Clotted Cream	
Local Honey	
Tea Cookies	
Freshly Baked Scones	
A Selection of International and Herbal Teas	

\$32 Per Person

Lunch Buffet

Allow your attendees to experience our wonderful cuisine while still managing your budget. Pricing based on 90 minutes service maximum. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests. All buffet lunches include bread, coffee, hot tea and water service.

up with Croutons
d Spring Lima Beans, Cauliflower, Cherry Tomatoes, bs, Chopped Scallions
esar Salad of Romaine, Bagel Croutons, Parmesan tracked Black Pepper and essing BBQ Beef Ribs asted Chicken with Tomato and Olive Salsa Broccoli and Baby Carrots Red Bliss Parsley Potatoes y Cheesecake Guest
rumbled Bacon, Pine Nuts
Crisp Bacon, Truffle Lime Aioli, Wasabi Spread, ts of Smoked Turkey, Brown Sugar Honey Ham, noice of Specialty Breads

Fresh Bean Sprout, Bok Choy, Red Bell Peppers, Scallion, Fresh

Walnuts, Creamy Curry Lemon Dressing

Ginger,

\$58 Per Guest

26% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

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 an additional \$5 per guest. Allow your attendees to experience our wonderful cuisine while still managing your budget. Pricing based on 90 minutes service maximum. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests.

MONDAY	TUESDAY & SATURDAY
Creamy Cauliflower Soup, Topped with Apricot	Mary Crab Chowder, Fennel Straws
Marinated Red Beet Carrot, Fennel Salad	Marinated Tomato, Olive, Onions, Chickpea Salad
Chopped Romaine Julienne Red Onions, Orange Section, Grumble	Chopped Kale, Pecan, Cucumber, Julienne Carrots, Tomato Wedges, Maple Vinaigrette
Feta Cheese, Dried Pineapples, Lime Vinaigrette Dressing	Baked Ginger Marinated Salmon, Mango Salsa
BBQ Meatloaf	Caribbean Curried Chicken Thigh
Country Fried Chicken	Steamed White Rice with Vegetable Confetti
Sweet Buttered Corn on Cob	Spiced Steam Broccoli with Toasted Almonds
Saffron Mashed Potatoes with Mushroom Gravy	Individual Coconut Tart
Grannies Pecan Bread Pudding	\$62 Per Guest
\$61 Per Guest	
WEDNESDAY & SUNDAY	THURSDAY
Thai Chicken Soup	Italian Minestrone with Pesto
Asian Noodle Sesame Salad	Artichoke, Green Peas, Onions, Olive, Tomato, Fennel, Garlic

Herbs and Virgin Olive Oil

Anchovies, Creamy Caesar Dressing

Onions,

Chopped Romaine, Croutons, Cherry Tomatoes, Julienne Red

Stir-Fry Beef and Broccoli, Chili Peppers	Choice of: Beef or Vegetable Lasagna
Stir-Fry Chicken, Onions, Bell Peppers and Hoisin Sauce	Chicken Cacciatore
Vegetable Fried Rice	Herbs Penne Pasta
Chilled Grilled Pineapple, Leech Nut, Ginger Honey, Toasted	Fennel Buttered Zucchini
Coconut	· Italian Cheesecake
\$62 Per Guest	\$61 Per Guest
FRIDAY	
Cinnamon Butternut Soup with Coconut Milk	
Mix Green Lettuce, Dried Cranberries, Crumble Goat Cheese,	
Sundried Tomatoes, Honey Mustard Dressing	
Maryland Home Red Potato Salad, Chopped Bacon	
Boneless Beef Short Ribs, Dark Guinness Demi	
Maryland Crab Cake, Old Bay Aioli	
Homemade Truffle Macaroni and Cheese	
Roasted Vegetable Medley	
Carrot Bundt Cake	
\$62 Per Guest	

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6%. 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 up to three options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

HOAGIE ROLLS	EGG SALAD
Served with Individual Bag of Chips, Whole Fruit, Chef's Choice of Brownie, Cookie, or Chocolate Bar and Bottled Water	Housemade Truffle Egg Salad, Shredded Iceberg, Sliced Tomato

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BISTRO WRAPS Served with Individual Bag of Chips, Whole Fruit, Chef's Choice of Brownie, Cookie, or Chocolate Bar and Bottled Water \$46 Per Guest TURKEY Sliced Roasted Beef, Lettuce, Tomatoes, Garlic Goat Cheese Spread Lettuce, Truffle Aioli	s, Tomatoes, Bell Peppers, Sweet er, Julienne Lettuce, Mayonnaise
Served with Individual Bag of Chips, Whole Fruit, Chef's Choice of Brownie, Cookie, or Chocolate Bar and Bottled Water \$46 Per Guest TURKEY Sliced Roasted Beef, Lettuce, Tomatoes, Garlic Goat Cheese Spread Lettuce, Truffle Aioli	
ROAST BEEF TURKEY Sliced Roasted Beef, Lettuce, Tomatoes, Garlic Goat Cheese Spread Lettuce, Truffle Aioli	
ROAST BEEF TURKEY Sliced Roasted Beef, Lettuce, Tomatoes, Garlic Goat Cheese Spread Lettuce, Truffle Aioli	Capers
Sliced Roasted Beef, Lettuce, Tomatoes, Garlic Goat Cheese Spread Lettuce, Truffle Aioli	
Spread Lettuce, Truffle Aioli	
\$46 Per Guest \$46 Per Guest	heese, Sundried Tomatoes,
VEGETABLE	
Smoked Grilled Asparagus, Red Bell Peppers, Lettuce, Artichoke Spread	
\$46 Per Guest	

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. Plated lunch includes bread, coffee, hot tea and water service

STARTERS	DESSERTS
Ginger Carrot Soup	Housemade Brandied White Chocolate Mousse
Chopped Swiss Chard, Fresh Raspberries, Toasted Almond, Fresh Mint Vinaigrette Marinated Jicama, Mango on Bed of Kale, Champagne Vinaigrette Chopped Romain Lettuce, Parmesan Crisp, Cherry Tomato, Dried Pineapple with Ginger Lime Vinaigrette	Lemon Tart Dark Chocolate Cake Banana Bread Pudding, Mango Whipped Cream

OUR CHEF RECOMMENDS	ENTREES
Pre-Tossed Julienne Red Beet and Apple Fennel Salad, Red Wine Balsamic Vinaigrette	Chicken \$55 Per Guest Stuffed Chicken Breast with Spinach and Raspberry and Cream Citrus Sauce
Braised Short Rib with Smashed Red Bliss Potatoes and Roasted Zucchini and Bell Peppers	Salmon \$56 Per Guest Marinated Seared Salmon, Lite Moroccan Pesto
	Grilled Skirt Steak \$57 Per Guest Mexican Style Grilled Skirt Steak, Chipotle Sauce
	Seafood \$58 Per Guest Jumbo Lemon Caper Shrimp
Prices are subject to 25% taxable service charge and current Maryland sales tax o	f 6%. Menu pricing may change based on availability and market conditions.
Alternative Options	
Enjoy a vegetarian/vegan option from the list below for your guests! Choo	ose one item to be offered as the specialty for your event.
	se one item to be offered as the specialty for your event.
Enjoy a vegetarian/vegan option from the list below for your guests! Choo ALTERNATIVE OPTIONS Butternut Squash, Goat Cheese and Apple Ravioli	ose one item to be offered as the specialty for your event.
Enjoy a vegetarian/vegan option from the list below for your guests! Choc ALTERNATIVE OPTIONS Butternut Squash, Goat Cheese and Apple Ravioli Walnut Cream Sauce	ose one item to be offered as the specialty for your event.
Enjoy a vegetarian/vegan option from the list below for your guests! Choc ALTERNATIVE OPTIONS Butternut Squash, Goat Cheese and Apple Ravioli Walnut Cream Sauce Truffle Polenta, Mascarpone Pea Shoots, Eggplant Israeli Couscous Salad with Grilled Mushrooms	ose one item to be offered as the specialty for your event.

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

Roasted Vegetable Turnover

Vegetable Potstickers with Arugula

Herb Dip

Soy Sauce

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. Minimum order of 50 pieces per selection.

HOT	COOL
Honey BBQ Meatballs	Granny Smith Apples with Brie, Almonds and Honey Drizzle
Franks in Blanket	Seared Tuna with Wasabi Aioli, Seaweed Salad
Mini Maryland Crab Cakes	Tiny Tomato Caprese with Balsamic Glaze, Micro Greens
Beef Satays with Peanut Sauce	Butternut Squash, Ricotta, Fried Sage Crostini
Baby Lamb Chops with Fig Demi	Portobello and Goat Cheese Crostini
Mini Shrimp and Grits on Tortilla	Bleu Cheese Stuffed Figs with Candied Pecans
Potato Knishes	\$7.50 Each
Peking Duck Spring Rolls	
\$7.50 Each	

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

stations require a minimum of 25 guests or more. For options for groups le	ess than 25, please contact your Event Planning Manager for menu selections.
EMPEROR'S RICE BAR - BLACK RICE OR RISOTTO	CRUDITÉS
Truffle Oil Flavored Add ins of: Diced Red Pepper, Sautéed Mushrooms, Caramelized Onions, Sweet Peas, Baby Shrimp, Scallions	Whole Baby Carrots, Squash, Zucchini and Snow Peas Served "Up" in Shot Glasses
	Bagel Chips and Pita Chips
\$29 Per Guest	Spicy Black Bean Dip
	Red Pepper Hummus
	\$34 Per Guest

TAPAS DMV SLIDERS

Roasted Baby Shrimp, Cipollini Onions, Mushrooms, Pimentos

and Lemon Oil	Cajun Black Bean, Fruit Chutney
Spiced Beef, Roasted Garlic, Tomatoes, Scallions, Avocado, Fresh Ginger, Balsamic Viniagrette	Maryland Crab Aioli, Picked Ginger
Smoked Chicken, Sweet Peas, Toasted Walnuts, Onions, Black	Grilled Chicken, Avocado, Olive Spread
Sesame Seed, Ghost Pepper, Chick Peas, Herb Oil	BBQ Smoked Shredded Pork
\$36 Per Guest	
	Sweet Potatoes Truffle Fries
	Asian Coleslaw
	\$32 Per Guest
ARTISANAL CHEESE	PRE-MADE SALADS IN SHOT GLASSES
Handcrafted Assorted Maryland Cheese with Assorted Breads and	Traditional Caesar Salad
Crackers, Seasonal Condiments, and Nuts	Tomato, Olive, Lemon Zest, Chopped Fennel, Garlic, White Balsamic Vinaigrette
Q TO T ET OUEST	Mixed Greens, Diced Strawberries, Toasted Almonds, Crumbled Feta Cheese, Champagne Dressing
	\$25 Per Guest
I ATE NIICHT SNACKS	
LATE NIGHT SNACKS Cheese Quesadillas \$10 Per Guest	
,	
Chicken Tenders and Fries \$17 Per Guest	
Mini Deep Dish Pizzas \$12 Per Guest	
Prices are subject to 26% taxable service charge and current Maryland sales tax of	6%. Menu pricing may change based on availability and market conditions.
Carving Stations	
An ideal complement to your reception, our carving stations feature show-	
Required - \$200 per attendant for up to three hours. All carving stations inc	
Required - \$200 per attendant for up to three hours. All carving stations inc	SALMON

<i>\$312</i> Per 25 Guests	<i>\$510</i> Per 25 Guests
Lemon Buttered Broccoli with Roasted Olives	Roasted Artichoke, Spiced Spinach
Chicken Stuffed with Cranberry and Sage	Roasted Garlic Tomato Chutney
Chicken Florentine with Cheese and Spinach	Moroccan Style Herb Roasted Lamb with Turmeric
CHICKEN ROULADE	SMOKED BONELESS LEG OF LAMB
\$539 Per 25 Guests	
Creamy Horseradish	
Almond Crushed Saffron Mashed Potatoes	\$426 Per 25 Guests
Caramelized Malibu Carrots with Fennel	Creole Black Beans and Rice
Balsamic, Garlic Roasted Brussel Sprouts	Cajun Grilled Vegetable Salad

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

Reception Packages

Take your guests on a tour with a taste of Bethesda's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

CRESCENT TRAIL I	CRESCENT TRAIL III
Red Thai Curry Beef Satay	Chicken Yakitorai
Shrimp and Grits Tortilla Cup with Pico de Gallo	Vegan Mandarin Vegetable Spring Roll with Thai Sweet Chili Sauce Scallops Wrapped in Bacon
Individual Vegetable Crudite	Local Cheese Display:
Spinach and Artichoke Dip with Bagel Chips, Tri-Color Tortilla Chips and Garlic Bread Sticks	Appalachian Meadow Creek - Virginia, Amber 16 Cheddar Chapel Hill Creamery - Maryland, Piedmont Everona Dairy - Virginia, Homemade Chutneys, Assorted Dried Fruits, Cinnamon Honey,
	Candied Pecans, Assorted Breads and Crackers
	Antipasti Display: Assorted Cured Meats, Marinated Cheeses with Dried Apricots,

Assorted Marinated and Grilled Vegetables

Please choose one: Thyme Roasted Pork Loin with Sundried Cherry Demi, Shrimp and Cheese Grits, Wilted Spinach,

Homemade Cornbread, Spring Pea Salad -Or- Rosemary Crusted

Carving Stations:

Boneless Leg of Lamb with Raspberry Demi, Roasted Parsley Red Bliss Potatoes, Honey Glazed Mint Flavored Carrots, Cauliflower and Roasted Olives

\$79 Per Guest

CRESCENT TRAIL II
Vegetable Samosas
Peking Duck in Asian Pancakes with Hoisin Sauce and Bean Sprouts
Edamame Potstickers with Ginger Soy Sauce
Wild Mushroom Tart
Spiced Sunburst Squash with Maryland Lump Crabmeat
Local Alder Farms Deviled Eggs with Truffle Oil
\$54 Per Guest

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

Sweet Stations

Sweeten your event with one of Chef's Sweet Presentations.

BETHESDA STATION	MONTGOMERY STATION
Devil's Food Chocolate Cake	Rum Balls
Cream Cheese Buttermilk Cake	Salted Caramel Manifesto Cookies
Sour Cherry Compote	Mini Fruit Tart
Lemon Meringue Tart	Assorted Macarons
Chocolate Banana Bread Pudding	Raisin Carrot Cake
Snickerdoodles	Cannoli
Red Velvet Mini Cupcakes	Fresh Fruit in Shot Glasses
Peanut and Raspberry Shortbread	Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Freshly Brewed Coffee, Decaffeinated Coffee and Teas	<i>\$29</i> Per Guest

CHEF'S PRE-MADE S'MORES IN SHOT GLASSES Graham Crackers, Marshmallows, Nutella and Dark	CHOCOLATE BAR Chocolate Flourless Mousse Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Teas	Raspberry Milk Chocolate Tart
\$21 Per Guest	White Chocolate Passion Brûlée
	Chocolate Fondant Brownie
	Chocolate Cherry Crumble Tart
	Freshly Brewed Coffee, Decaffeinated Coffee and Teas
	\$25 Per Guest
CHEESECAKE BAR	ICE CREAM SUNDAE BAR
Plain and Chocolate Cheesecake Assorted Toppings: Strawberries, Blueberries, Raspberries, Cherries, Whip Cream, Chocolate Sauce, Caramel Sauce, Crushed Graham Crackers, Marshmallow Fluff, Crushed Oreo's	Vanilla and Chocolate Ice Cream with Strawberry and Hot Fudge Sauce, Whipped Cream, Rainbow Sprinkles, Mini M&M's, and Crumbled Oreo's
Freshly Brewed Coffee, Decaffeinated Coffee and Teas	Warm and Gooey Brownie and Chocolate Chip Cookie
\$27 Per Guest	\$21 Per Guest

Chef Action Stations

A live cooking experience where chefs prepare and serve dishes in front of guests, offering a personalized and interactive dining experience. Station Attendant Required - \$200 per attendant for up to three hours.

WING STATION	PASTA
Served with Carrots & Celery Sticks and Tossed With:	Accompanied by Garlic Bread Sticks and Served with Alfredo,
	Marinara Pesto Sauces
Spiced Mango	
	Penne, Tortellini, Fusilli
Buttery Buffalo	
0	Baby Shrimp, Chorizo Sausage, Chicken
Ginger BBQ	
	Mushrooms, Spinach, Onions, Bell Peppers

CRAZY STIR FRY	CHICKEN RICE PILAF
Julienne Chicken and Sliced Beef Tenderloin	Prepared to Order
Peppers, Onions, Bok Choy, Broccoli, Carrots, Peppers, and Mushrooms	Cooked Saffron Rice, Diced Gilled Chicken, Chopped Scallions, Pineapple, Cashew Nuts, Golden Raisins, Cayenne Pepper, Coriander Seeds, Drawn Butter
White Steamed Rice	\$37 Per Person
Fried Rice	QO <i>y</i> · c. · · c. co. ·
Lo Mein Noodles	
Garlic Sauce, Peanut Sauce, Sesame Sauce Sweet and Sour Sauce, and Soy Sauce	
\$37 Per Person	

Each action station requires one Chef per 75 guests. Attendant fee of \$200 per Chef applies. 26% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions. Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

Late Night Snacks

Some treats to finish off the day.

LATE NIGHT SNACKS

Chicken Tenders and Fries | \$18 Per Person

Mini Deep Dish Pizzas | \$11 Per Person

Cheese Quesadillas | \$12 Per Person

Mini Chicken and Waffles | \$14 Per Person

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendees' taste buds.

PLATED DINNER

Please select one starter, one salad, one entrée, and one dessert. All dinners include bread service, coffee, and tea selection.

STARTERS

Cheese Tortellini with Pesto

Green Tomato, Chicken and Chive Soup

Chilled Cucumber Red Bell Pepper Soup

Local Artisan Cheese Plate with Seasonal Chutney and Assorted Bagel Chips

SALADS

Arugula Salad with Julienne Red Bell Peppers, Onions, Carrots, Cherry Tomato Wedges, Chopped Eggs and Champagne Vinaigrette

Wedges, Sliced Black Olives, Toasted Almond Slices and Citrus Lime Dressing

Marinated Artichokes, Tomatoes and Olives on a Bed of Boston Bibb Lettuce, Sundried Cherry Dressing

DESSERTS

Homemade Peach and Pecan Cobbler

Red Velvet Bundt Cake

Passion Fruit and Chocolate Mousse Cake

Triple Chocolate Charlotte

MARINATED GRILLED CHICKEN...

Marinated Grilled Chicken Breast with Artichoke, Sweet Peas and Fennel, Wild Rice Pilaf, Madeira Cream Sauce.

\$79 Per Guest

GRILLED HERB CRUSTED...

Grilled Herb Crusted Sea Bass with Pomme Puree, Lime Onion Sautéed Spinach and Sundried Tomatoes, lemon butter caper

\$92 Per Guest

ENCRUSTED SALMON WITH...

Encrusted Salmon with Garlic Steamed Asparagus, Baby Carrots, Roasted Plum Tomatoes and Pesto Cream Sauce.

\$82 Per Guest

CAJUN GRILLED LAMB CHOPS, COCONUT MASHED PARSNIPS, ROASTED VEGETABLE MEDLEY, FIG MINT DEMI

\$83 Per Guest

FNTRéFS

Grilled Sirloin Steak with Grilled Vegetables and Saffron Vegetable Risotto, Peppercorn Demi

\$85 Per Guest

SPECIALTY OFFERINGS

Dinner

Monday - Stuffed Yellow Squash Tuesday - Spinach and Potatoes with Pine Nuts Wednesday - Mung Beans with Potatoes and White Rice Thursday - Greek Lasagna Friday - Parmesan Crepes with Fresh Vegetable Salsa Saturday - Artichoke and Confit of

Shallot Risotto Sunday - Golden Beet, Leek, Thyme and Barley
Cake with Sweet Potato and Olive Oil Purée

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions. Menus valid December 2025

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 & Hot Tea Service Up to 90 minutes of service

BUFFET DINNER

Minimum of 25 Guests. Service Fee of \$150 will be applied to groups between 15-24 guests. Pricing based on 90 minutes service maximum. Seasonal stations require an attendant at \$150 each, per 75 guests.

Mint Pesto Johnny Cake with Honey Butter Braised Baby

Pea Edamame Mint Soup Quinoa Tomato Salad Bites Deviled Eggs Basil Pesto Pasta Salad Hanger Steak with Lemon Citrus Demi Grilled Chicken with Apple Fennel Chutney Roasted Asparagus with Balsamic Glaze Fall Risotto DFVGF

DINNER TABLE II	DINNER TABLE III
Roasted Cauliflower and Garlic Soup with Caramelized Onions	Hearty Vegetable Soup
Tomato and Mozzarella Caprese Salad	Strawberry Mango Salad on Spinach
Ginger Sesame Chicken Salad	Moscato Fruit Salad
Corn, Black Bean and Tomato Salad	Seared Organic Chicken Breast with Apricot Glaze
Carving Stations: Choice of 1 Marmalade-Glazed Pork Belly with Spiced Apricot Chutney Herb-	Grilled Salmon with Fresh Sorrel Sauce
Roasted Spring Vegetables OR Spice-Rubbed Leg of Lamb with	Orzo with Peas and Asparagus Tips

Carrot Bundt Cake

\$98 Per Guest

Artichokes with Olives	Grilled Marinated Vegetables
Dessert Station to Include:	Chocolate Fudge Cake
Build Your Own Layered Shortcake with Homemade Biscuits, Fresh Strawberries, Blueberries and Mango and Fresh Whipped Cream	<i>\$94</i> Per Guest
\$105 Per Guest	
Prices are subject to 26% taxable service charge and current Maryland sales tax of valid December 2025	of 6%.Menu pricing may change based on availability and market conditions. Menus
Personal Preference	
	vent setting. Your attendees will have the freedom to choose from four different com appetizing options which will be accompanied by a hand-crafted dessert astes and preferences.
TO CREATE YOUR PERSONAL PREFERENCE MENU	STARTERS
Guest Choose their: Guests choose their own entrées in banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences. 1. The planner chooses the appetizer, salad, and dessert in advance.	Mini Lump Crab Cakes with Old Bay Beurre Blanc & Micro Greens with Old Bay Beurre Blanc & Micro Greens
	Seared Scallop Medallions with Sweet Corn Purée & Citrus Gremolata
	Smoked Salmon Rillettes
2. A custom printed menu featuring up to four entree selections is	on Brioche Toast with Pickled Shallots
provided for your guest	Short Rib Arancini with Truffle Aioli
3. Specially trained servers take your guests' orders as they are seated.	Tomato Bisque Soup
	Butternut Squash Soup
SALADS	ENTRéE
Arugula, Cherry Tomato Roasted Grape Salad with Chopped Egg, Capers Julienne Carrots and Poppyseed Vinaigrette	Asian Spiced Roasted Boneless Duck Breast with Ginger Hoisin Sauce
Apple, Fennel, Beet Salad on a Bed of Baby Greens Topped with Toasted Walnuts and Citrus Lime Dressing	Jumbo Lump Crab-Stuffed Snapper with a Pontchartrain Cream Sauce
Heirloom Tomato & Watermelon Salad	Butter-Poached Lobster Tail with Lemon-Chive Butter
with Queso Fresco, Pepitas & Chili-Lime Vinaigrette	Prime Filet Mignon with Red Wine Bordelaise

Baby Kale & Roasted Sweet Potato Salad with Candied Pecans, Citrus Segments & Avocado Vinaigrette Chesapeake Crab & Avocado Salad with Grapefruit Segments & Cilantro Oil	Braised Oxtail Short Ribs with & Rich Demi-Glace Herb-Roasted Chicken Supreme Seared Halibut with Salsa Verde & Pickled Fresno Chiles
Seasonal Greens with French Vinaigrette & Herbed Croutons	Grilled Lamb Chops with Rosemary Jus
DESSERT Triple Chocolate Charlotte	
Classic Crème Brûlée with Fresh Berries New York-Style Cheesecake with Seasonal Compote	
Flourless Chocolate Torte with Espresso Whipped Cream Lemon Meringue Tart with Fresh Berries	
\$142 Per Guest	

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Alternative Options

Hyatt Regency Bethesda has the pleasure of offering vegetarian/vegan options for those with dietary restrictions.

WILD MUSHROOM RAVIOLI WITH WALNUT CREAM CHIC SAUCE GRIL

CHICKPEA, MUSHROOM AND CARROT QUINOA GRILLED WITH STACKED VEGETABLES, SAUTEED SPINACH

VEGETARIAN SAMOSAS WITH BASMATI RICE AND STEAMED ASPARAGUS

FALL VEGETABLE PAPILLOTTE WITH SEASONAL ACCOMPANIMENTS

MEDITERRANEAN VEGETABLE STRUDEL WITH SEASONAL ACCOMPANIMENTS

VEGETABLE NAPOLEON WITH ROASTED PEPPER SAUCE AND SEASONAL ACCOMPANIMENTS

Signature Wine Series

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

GREAT WINES FOR THE SEASON

The new season evokes memories of gatherings with family and friends, food at the peaks of freshness and aromas from the grill. We drew inspiration for this season's menu from these ideas. Fresh fruits, vegetables and grilled meats will be greatly enhanced by pairing them with these exciting new wines from South America.

Trivento Reserve Malbec, Mendoza, Argentina | \$54 Wines from Argentina have deep European roots, but style and personality all their own. Deep red and violet in color with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak.

Natura, by Emiliana, Sauvignon Blanc, Casablanca, Chile | \$48 Nature takes a hand in creating this 100% organic wine. Complex aromas of lime and grapefruit blended with herbs to created fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

HYATT 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: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$45 Bottle Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$45 Bottle Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$52 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Merlot, California | \$48 Per Bottle Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

Canvas Cabernet Sauvignon, California | \$52 Bottle Subtle hints of oak and spice married with lively tannins.

Prices are subject to 26% taxable service charge and current Maryland sales tax of 6% 9% sales tax on alcohol Menu pricing may change based on availability and market conditions.

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.

BUBBLES

Pascual Toso, Brut, Argentina Soft Fresh-smelling floral notes with a light citrus fruit finish.

WHITES

Villa Maria Private Bin, Sauvignon Blanc, Marlborough, NZ Aromas of snow peas, zest limes and freshly picked herbs with flavors of melon, passion fruit and ruby grapefruit.

HANDCRAFT, CHARDONNAY, CALIFORNIA LOVELY...

HandCraft, Chardonnay, California Lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak with flavors of honey and pear.

REDS

"Nielson" by Byron, Pinot Noir, Santa Barbara County Flavors of dark berry and cherry with hints of floral and mineral notes.

J. LOHR LOS...

J. Lohr Los Osos, Merlot, Paso Robles Brambly fruit aromas of plum and pomegranate are integrated with a barrel signature of mocha and baking spice.

WILLIAM HILL, CABERNET...

William Hill, Cabernet Sauvignon, Central Coast A touch of sweetness from the ripe, dark fruit, accented by Bing cherries and ripe plums.

PASCUAL TOSO, MALBEC

Pascual Toso, Malbec, Argentina Aromas of plum and quince with a slight of elegant oak.

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing 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!

DON JULIO TEQUILA

Paloma Fresca

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

The Don's Martini

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

Spicy Paloma

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

Don Collins

BACARDI SUPERIOR RUM

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

Blueberry Lemonade Cooler

Bacardi Superior rum with muddled blueberries with fresh mint and lemonade.

Pineapple Basil Cooler

Bacardi Superior rum with muddles basil and agave nectar, topped with pineapple juice and a splash of soda water.

City Park Swizzle

Bacardi Superior rum with fresh lime juice and simple syrup with

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

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

Sweet Arnold

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

Sweet Arnold

Bacardi Superior rum and raspberry puree with iced tea and lemonade.

\$16 Per Drink

BEST OF HYATT

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. Enjoy.

TITO'S HANDMADE VODKA

Titos' Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognancs.

Mockingbird Ginger

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer.

TeaTo's Passion

Tito's Handmade vodka with passion herbal infused iced tea.

Tropical Sunset

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar.

Watermelon Jalapeño Cooler

Tito's Handmake vodka with muddled with fresh lime juice, jalapeños and watermelon puree.

Island Splash

Tito's Handmade vodka with pineapple, St. Germaine liqueur, fresh lime juice and agave nectar.

Strawberry Mule

Tito's Handmade vodka with muddled mint and strawberries with ginger beer.

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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.

SIGNATURE 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 are charged on the guarantee or actual attendance, if higher.

Open Bar - 1 Hour | \$24 Per Person

Open Bar - 2 Hour | \$34 Per Person

Open Bar - 3 Hour | \$45 Per Person

Open Bar - 4 Hour | \$52 Per Person

SIGNATURE HOST-SPONSORED BAR PER DRINK

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

Signature Cocktails | \$14 Per Drink

Domestic Beer | \$9 Per Drink

Premium and Imported Beer | \$10 Per Drink

Select Wine | \$12 Per Drink

Mineral Water/Juices | \$7 Per Drink

Champagne | \$12 Per Drink

Cordials | \$14 Per Drink

Soft Drinks | \$7 Per Drink

TOP TIER HOST-SPONSORED BAR PER PERSON

Open Bar - 1 Hour | \$29 Per Person

Each additional Hour | \$17 Per Person

Open Bar - 2 Hour | \$39 Per Person

Open Bar - 3 Hour | \$48 Per Person

Open Bar - 4 Hour | \$60 Per Person

Each Additional Hour | \$19 Per Person

TOP TIER HOST-SPONSORED BAR PER DRINK

Top Tier Cocktails | \$16 Per Drink

Domestic Beer | \$9 Per Drink

Premium and Imported Beer | \$10 Per Drink

Premium Wine | \$15 Per Drink

Mineral Water/Juices | \$7 Per Drink

Soft Drinks | \$7 Per Drink

Champagne | \$14 Per Drink

Cordials | \$16 Per Drink

SIGNATURE CASH BAR

*A minimum of \$500 is required for the cash bar. Any difference between the actual sales and the minimum will be charged to the master account.

Signature Cocktails | \$16 Per Drink

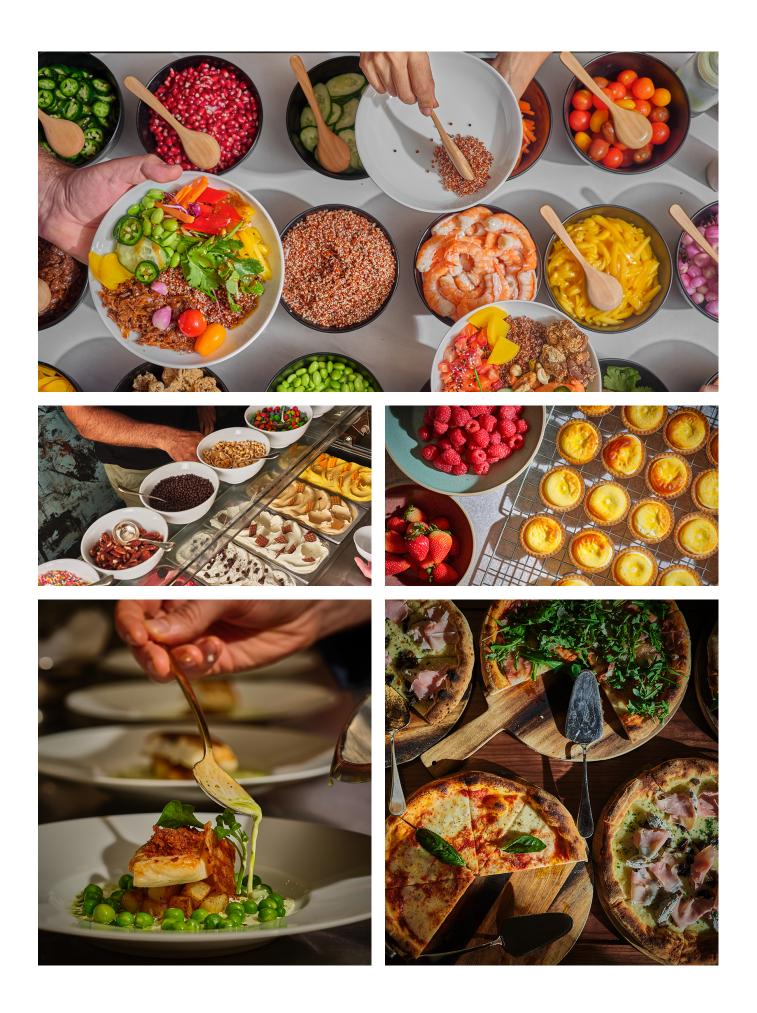
TOP TIER CASH BAR

*A minimum of \$500 is required for the cash bar. Any difference between the actual sales and the minimum will be charged to the master account.

Signature Cocktails | \$20 Per Drink

Premium and Imported Beer \$12 Per Drink	Mineral Water/Juices \$9 Per Drink
Domestic Beer \$11 Per Drink	Premium and Imported Beer \$12 Per Drink
Select Wine \$15 Per Drink	Premium Wine \$17 Per Drink
Mineral Water/Juices \$9 Per Drink	Domestic Beer \$11 Per Drink
Soft Drinks \$9 Per Drink	Soft Drinks \$9 Per Drink
Cordials \$17 Per Drink	Cordials \$20 Per Drink
Champagne \$14 Per Drink	Champagne \$17 Per Drink
LABOR CHARGES	
Bartender \$200 Per Bartender Up to three hours	
Waiters \$225 Per waiter Up to three hours	

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