



## BREAKFAST OF THE DAY

Our Breakfast of the Day is designed to make planning your event easy - and it's the sustainable choice too! Chef Brittany has curated delicious menus, with locally inspired ingredients, to provide variety and ensure your guests are energized, engaged and ready to take on the day. Choose the day's featured Breakfast at a reduced price of \$62.00++ per person or any Breakfast for \$65.00++ per person. \*Gluten Free Muffins available upon request

### MONDAY

Sliced Seasonal Fruit: Pineapple and Honeydew

Bananas and Washington Apples

Mini Croissants and Mini Chocolate Croissants (V, NF)

Lychee Coconut Overnight Oats (GF, DF, NF, Vgn)

French Toast & Berry Casserole, Maple Syrup (NF, V)

Seasonally Inspired Fruit Infused Water

Orange and Pineapple Juice

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

**\$62** Per Person

### WEDNESDAY

Sliced Seasonal Fruit: Honeydew and Cantaloupe

Bananas and Pears

Mini Croissants, Assorted Mini Muffins (V)

PB&J Overnight Oats (GF, V)

### TUESDAY

Sliced Seasonal Fruit: Watermelon and Cantaloupe

Bananas and Citrus

Mini Croissant and Assorted Mini Danishes (V)

Harissa Spiced Moroccan Steel Cut Oats, Cilantro, Green Onions (GF, NF, V)

Quiche Lorraine (NF)

Seasonally Inspired Fruit Infused Water

Cranberry and Apple Juice

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

**\$62** Per Person

### THURSDAY

Sliced Seasonal Fruit: Pineapple and Watermelon

Bananas and Washington Apples

Mini Croissants and Assorted Mini Savory Danishes (V, NF)

Lemon Muesli, Lavender Apricot Compote (GF, DF, NF, Vgn)

Snickerdoodle Pancakes, Maple Syrup, Pecans (V)  
.....  
Seasonally Inspired Fruit Infused Water  
.....  
Pomegranate and Orange Juice  
.....  
Royal Cup Regular, Decaffeinated Coffee and Teavana Selection  
.....  
**\$62** Per Person

FRIDAY

Sliced Seasonal Fruit: Honeydew and Cantaloupe  
.....  
Bananas and Citrus  
.....  
Mini Croissants and Banana Bread (NF, V)  
.....  
Stone Ground Cheesy Grits, Green Onion, Bacon Bits, Local Hot Sauces (GF, NF)  
.....  
Build Your Own Parfait – Greek Yogurt, Honey, House Made Granola, Caramelized Pineapple Compote (GF, V)  
.....  
Seasonally Inspired Fruit Infused Water  
.....  
Apple and Pineapple Juice  
.....  
Royal Cup Regular, Decaffeinated Coffee and Teavana Selection  
.....  
**\$62** Per Person

SUNDAY

Sliced Seasonal Fruit: Honeydew and Pineapple  
.....  
Bananas and Washington Apples  
.....  
Mini Croissants and Mini Vanilla Blueberry Scones (NF, V)  
.....  
Rice Congee, Soy Sauce, Green Onions, Fried Onions, Chili Oil (DF, NF, V)  
.....  
Breakfast Pigs in a Blanket, Everything Bagel Seasoning (NF)  
.....  
Seasonally Inspired Fruit Infused Water  
.....  
Orange and Apple Juice  
.....  
Royal Cup Regular, Decaffeinated Coffee and Teavana Selection  
.....  
**\$62** Per Person

Breakfast Burrito – Chorizo, Potatoes, Pepper Jack Cheese, Egg, Peppers, Onions (NF)  
.....  
Seasonally Inspired Fruit Infused Water  
.....  
Orange and Apple Juice  
.....  
Royal Cup Regular, Decaffeinated Coffee and Teavana Selection  
.....  
**\$62** Per Person

SATURDAY

Sliced Seasonal Fruit: Cantaloupe and Watermelon  
.....  
Bananas and Pears  
.....  
Mini Croissants and Mini Cheese Biscuits (NF, V)  
.....  
Blueberry and Cinnamon Steel Cut Oats, Toasted Pecans (GF, V)  
.....  
Carso’s Bacon Empanada – Bacon, Eggs, Cheddar (NF)  
.....  
Seasonally Inspired Fruit Infused Water  
.....  
Cranberry and Pomegranate Juice  
.....  
Royal Cup Regular, Decaffeinated Coffee and Teavana Selection  
.....  
**\$62** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests is waived when Breakfast of the Day is served.All menu items and prices are subject to change, based upon availability. Due to the recent

supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## BREAKFAST ENHANCEMENTS

Elevate your breakfast experience with one of our Chef's specialty items. Enhancements are offered as an addition to our Breakfast of the Day or Breakfast Buffet menus and the minimum order is equal to the guarantee for the meal. Please note that pricing for enhancements is applicable only when paired with our Breakfast of the Day or Breakfast Buffet. Pricing will increase if ordered a la carte.

### ENHANCEMENTS

- Liege Waffles (NF, V) | \$21 Per Person  
Maple Syrup, Whipped Butter
- European Breakfast (NF) | \$21 Per Person  
Hard Boiled Eggs, Cured Meats, Melon, Brie Cheese, Assorted Mustards, Bread Rolls
- Smoked Salmon (NF) | \$24 Per Person  
Capers, Shaved Red Onions, Lemons, Whipped Cream Cheese, Tomato, Bagels
- Build Your Own Avocado Toast (DF, NF, V) | \$21 Per Person  
Assortment of Macrina Breads, Smashed Avocado, Slice Tomato, Hardboiled Eggs, Sprouts, Red Onion, Arugula, Radish, Everything Bagel Seasoning

### PIROSHKY PIROSHKY (SELECT 2 OPTIONS)

- Bacon, Egg, Potato, Cheddar Piroshky (NF)
  - Smoked Salmon Piroshky (NF)
  - Cinnamon Cardamom Braid (NF, V)
  - Ham, Cheese, Spinach Piroshky (NF)
  - Marzipan Roll (V)
- \$26** Per Person

### BREAKFAST SANDWICH (SELECT 2 OPTIONS)

- Breakfast Brioche Sandwich  
Fried Egg, Bacon, Cheddar Cheese, Caramelized Onions, Calabrian Chili Aioli, Brioche Bun (NF)
  - Croissant Sandwich  
Ham, Fried Egg, Havarti, Balsamic Onion Aioli (NF)
  - Maple Chicken Sandwich  
Fried Egg, Cheddar, Uli's Maple Chicken Sausage, Honey Mustard Aioli, English Muffin (NF)
  - Breakfast Bagel  
Fried Egg, Gouda, Sautéed Spinach, Caramelized Onions, Roasted Tomatoes, Harissa Aioli (NF, V)
- \$25** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests is waived when Breakfast of the Day is served.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## CONTINENTAL BREAKFAST

Looking for a lighter option? Enjoy our Continental Breakfast for a quick, on-the-go snack!

### #LAKELIFE SIGNATURE CONTINENTAL

- Local and Seasonally Inspired Fruit
- Whole Market Fruits

Daily Bakery Selection with Seasonal Jams (V)

Seasonally Inspired Fruit Infused Water

Selection of Chilled Juices

Regular, Decaf Royal Cup Coffee and Teavana Selection

**\$54** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid from April 1, 2024 through September 30, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

BREAKFAST BUFFET & BRUNCH

Enjoy all your breakfast favorites with our heartier buffets, crafted to nourish and fuel your attendees as they begin their day at the lake! All Breakfasts include Royal Cup Coffee, Decaffeinated Coffee & Hot Tazo Tea.

#LAKELIFE SIGNATURE BREAKFAST BUFFET

Seasonal Northwest Fruit Display

Whole Market Fruits

Chef Amy's Selection of Breakfast Pastries (V)

Build Your Own Yogurt Parfaits - Greek Yogurt, Granola, Tropical Fruit Compote (GF, V)

Cage-Free Scrambled Eggs (GF, NF, V)

Smoked Bacon (GF, DF, NF)

Chef Crafted Breakfast Potatoes (DF, NF, V, Vgn)

Seasonally Inspired Fruit Infused Water

Apple Juice and Fresh Squeezed Orange Juice

Regular, Decaf Royal Cup Coffee and Teavana Selection

**\$70** Per Person

BREAKFAST BUFFET ENHANCEMENTS

Pork Sausage Links (DF, NF)

Chicken Sausage Links (GF, DF, NF)

Uli’s Maple Chicken Sausage Patties (GF, DF, NF)

Liege Waffles, Maple Syrup, Whipped Butter (NF, V)

**\$6** Per Person

LAKELIFE SIGNATURE BRUNCH

Grilled Cantaloupe, Prosciutto, Mint, Goat Cheese, Balsamic Reduction (GF, NF)

Chef Amy’s Selection of Breakfast Pastries (V)

Assorted Mini Beignets (V)

Zoi Mini Yogurt Parfaits with Seasonal Fruit Compote and Granola (GF, V)

Brie and Balsamic Onion Tarts (NF, V)

Smoked Salmon Lox, Whipped Cream Cheese, Capers, Red Onion, Tomatoes, Mini Bagels

Cage-Free Scrambled Eggs (GF, NF, V)

Chorizo Hash, Potatoes, Caramelize Onions, Roasted Red Peppers (DF, NF)

Chocolate Chip Waffles, Maple, Whipped Butter (NF)

Apple Juice and Fresh Squeezed Orange Juice

Regular, Decaf Royal Cup Coffee and Teavana Selection

**\$75** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid from April 1, 2024 through September 30, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.



## MORNING BREAK OF THE DAY

Our Morning Break 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 an energizing, mid-morning boost for your guests. Choose the Day’s Morning Break at the per person price listed below, or choose any Morning Break for an additional +\$5.00 per person.

### LEVEL UP - MONDAY & THURSDAY

Mixed Salted Nuts

Assorted KIND Bars

Beef Jerky

Seasonal Fruit Smoothie (GF, NF, V)

**\$24** Per Person

### WHEN LIFE GIVES YOU LEMONS - TUESDAY & FRIDAY

Blueberry Lemonade (GF, DF, NF, V, Vgn)

Lemon Poppy Madeleines

Lemon Bars

Seasonal Sliced Fruit with Creamy Lemon Dip (GF, NF, V)

**\$24** Per Person

### THE DAILY GRIND - WEDNESDAY

Assorted Bottled Coffee Beverages

Espresso Bark

### BUILD YOUR OWN PARFAIT - SATURDAY

Zoi Plain Greek Yogurt (GF, V)

Zoi Honey Greek Yogurt (GF, V)

Chocolate Covered Espresso Beans

Espresso White Chocolate Coffeecake

**\$24** Per Person

Peach Compote

Fresh Berries (GF, NF, DF, V, Vgn)

House Made Granola (GF, V)

Candied Almond Slices (GF, V)

Assorted Naked Juice

**\$24** Per Person

TIME FOR TEA - SUNDAY

Earl Grey Mini Scones

Ham & Havarti Pinwheel, Apricot Jam

Assortment of Mini Quiches

Assorted Macarons

**\$24** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

AFTERNOON BREAK OF THE DAY

Our Afternoon Break 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 your guests remain engaged and energized through the day. Choose the Day’s Afternoon Break at the per person price listed below, or choose any Afternoon Break for an additional +\$5.00 per person.

DIP IT - MONDAY

Baby Sweet Peppers, Crisp Carrots, Celery, Cauliflower, Baby Heirloom Tomatoes, Cucumbers

Buttermilk Ranch, Tzatziki (GF, NF, V)

Roasted Tomato-Basil Hummus (GF, DF, NF, V, Vgn)

Pretzel Crips, Lavosh, Grilled Bread

**\$27** Per Person

BUILD YOUR OWN TRAIL MIX - TUESDAY (V)

Yogurt Pretzels

M&Ms

Gummy Bears

Mixed Nuts

Dried Cherries

Dried Golden Raisins

Coconut Chip

Toasted Corn

Chex Mix

Assorted Gatorades

**\$27** Per Person

PUB LIFE - WEDNESDAY

CROFFLES - THURSDAY

Fried Pickles (NF, V)

Lakelife Zesty Sauce (GF, DF, NF, V)

Pretzel Bites (NF, V)

Beecher’s Beer Cheese Sauce (NF, V), Honey Mustard (GF, DF, NF, V)

**\$27** Per Person

POP IT - FRIDAY

House Popped Buttered Popcorn, Kettle Corn, Caramel Corn

Toppers: Pizza, Apple Pie, Truffle Parmesan, Smore’s Seasoning

Bedford’s Root Beer

**\$27** Per Person

TIME FOR TEA - SUNDAY

Earl Grey Mini Scones

Ham & Havarti Pinwheel, Apricot Jam

Assortment of Mini Quiches

Assorted Macarons

**\$24** Per Person

Keylime Meringue (NF, V)

Vanilla Sugar (NF, V)

Red Pepper Jelly, Cream Cheese and Bacon (NF)

Peanut Butter and Jelly (V)

**\$27** Per Person

FRUTERÍA - SATURDAY

Watermelon, Honeydew, Cantaloupe, Pineapple, Mango, Coconut

Tajin, Chamoy, Lime Juice, Plum Powder

**\$27** Per Person

SHAVED ICE

Assorted Seasonal Flavors, Sweetened Condensed Milk, Toasted Coconut, Assorted Fruit Compotes (Requires Chef Attendant Fee of \$275.00)

**\$30** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

A LA CARTE BAKERIES AND SNACKS

Enjoy a variety of homemade and locally sourced snacks available during morning and afternoon breaks.

BAKERY

Mini Bakeries of the Day (V) | \$62 Per Dozen  
Includes Assorted Mini Muffins, Croissants and Mini Assorted Danishes(2 Dozen Minimum)

Assorted Blazing Bagels | \$62 Per Dozen  
Served with Sundried Tomato Cream Cheese, Blueberry Cream Cheese, Whipped Cream Cheese

Assorted Mini Beignets (V) | \$64 Per Dozen  
(3 Dozen Minimum)

House Made Cookies (NF, V) | \$65 Per Dozen  
Chocolate Chip, Oatmeal Raisin, Funfetti Mini M&M Cookies

SNACKS

Whole Market Fruits | \$8 Per Piece

Sliced Fruit Display (GF, NF, V) | \$18 Per Person  
Served with Strawberry-Citrus Dip

Yogurt Parfait (GF, V) | \$13 Each  
Zoi Layered Yogurt, Fruit Compote, House Made Granola

Assorted Energy Bars | \$9 Each

Individual Candy Bars | \$7 Each

Tim’s Cascade Chips | \$8 Each

Brownies, White Chocolate Cherry Blondies and Lemon Bars  
(NF, V) | \$65 Per Dozen

Assorted French Macaroons (Contain Nuts) (GF, V) | \$68 Per Dozen

Mini Cupcakes | \$66 Per Dozen  
Assortment of Flavors(2 Dozen Minimum)

Chukar Cherry Snack Packs | \$9 Each

Sahale Snacks | \$9 Each

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

A LA CARTE BEVERAGES

A variety of non-alcoholic beverages are available throughout the day. All beverages listed will be charged upon consumption.

COFFEE AND TEA

Royal Cup Regular Coffee | \$135 Per Gallon

Royal Cup Decaffeinated Coffee | \$135 Per Gallon

Assorted Teavana Hot Tea | \$135 Per Gallon

BOTTLED BEVERAGES

Pepsi Soft Drinks | \$7 Each  
Regular, Diet and Decaffeinated

Still and Sparkling Waters | \$7 Each

Bubly Water | \$7 Each  
Assorted Flavors

Pure Leaf Tea | \$8 Each  
Assortment of Chilled Organic Teas

SPECIALTY BEVERAGES

Seasonally Inspired Fruit Infused Water Station | \$80 Per Gallon

Freshly Brewed Iced Tea | \$80 Per Gallon

NAKED Juices | \$9 Each

Assorted Red Bull Drinks | \$9 Each  
Regular and Sugar Free

Fresh Juice | \$40 Per Quart  
Orange, Grapefruit, and Cranberry Juices

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

BEVERAGE PACKAGES

Enjoy unlimited beverages for up to 4 hours for the Half Day Beverage Service or our unlimited beverages all day during your meeting up to 8 hours. Inclusions are listed below, beverage packages are not able to be modified or changed.



ALL DAY BEVERAGE SERVICE (UP TO 8 HOURS)

Royal Cup Regular and Decaffeinated Coffee and Teavana Tea

Regular, Diet and Decaffeinated Pepsi

Still and Sparkling Waters

**\$46** Per Person

HALF DAY BEVERAGE SERVICE (UP TO 4 HOURS)

Royal Cup Regular and Decaffeinated Coffee and Teavana Tea

Regular, Diet and Decaffeinated Pepsi

Still and Sparkling Waters

**\$36** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.



LUNCH BUFFET 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. Choose the Day’s featured lunch buffet at a reduced price of \$74.00++ per person or any buffet any day for \$82.00++ per person. Royal Cup Coffee, Decaffeinated Coffee and Assorted Teavana Teas included.

BURGER BAR – MONDAY

Thai Quinoa Salad: Quinoa, Peppers, Red Cabbage, Carrot, Green Onions, Cilantro, Tomato, Peanut, Sesame (DF, V, Vgn)

Caprese Salad: Cherry Tomatoes, Bocconcini, Basil, Olive Oil, Balsamic Reduction, Sea Salt (GF, NF, V)

Angus Beef Burger (GF, DF, NF)

Turkey Burger (GF, DF, NF)

Beyond Burger (GF, DF, NF, V, Vgn)  
(Available Upon Request)

Lettuce, Onions, Tomatoes, Pickles, Cheddar, Swiss, Gouda, Ketchup, Dijon Mustard, BBQ Aioli, Lakelife Signature Sauce and Garlic Aioli

Grand Central Potato Buns

Lake Life Signature Potato Chips (GF, NF, V)

TACO TUESDAY

Jicama Slaw, Kale, Cabbage, Carrots, Cilantro, Red Onion, Zesty Vinaigrette (GF, DF, NF, V, Vgn)

Street Corn Salad, Tajin, Cotija, Lime, Red Pepper, Cilantro (GF, NF, V)

Beef Barbacoa, Charred Peppers (GF, DF, NF)

Pork Chorizo, Grilled Limes (GF, DF, NF)

Frijoles Borracho (DF, NF, V, Vgn)

Fajita Veg (GF, DF, NF, V, Vgn)

Flour Tortillas (NF, V, Vgn)

Pico de Gallo, Salsa, Cilantro, Guacamole, Pickled Red Onions, Limes, Shredded Red Cabbage (GF, DF, NF, V, Vgn)

Sour Cream, Cotija (GF, NF, V)

Oreo Cheesecake (NF, V)

Blueberry Mousse, Mixed Berry Coulis (GF, NF, V)

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Broccoli and Cheddar Soup (NF) | \$8 Additional Per Person

**\$74** Per Person

DEUTSCHLAND – WEDNESDAY

Spinach, Pickled Beets, Dice Apples, Almonds, Mandarin Oranges, Lingonberry Vinaigrette (GF, DF, V, Vgn)

Arcadian Greens, Bratwurst, Red Onion, Croutons, Tomato, Honey Mustard Dressing (DF, NF)

Schweinebraten: Braised Pork Belly, Sauerkraut, Apple Cider Jus (GF, DF, NF)

Hahnchenkeulen: Crispy Chicken Legs (GF, DF, NF)

Vegan “Beyond” Bratwurst, Sauerkraut (GF, DF, NF, V, Vgn)

Butterkase Spaetzle, Caramelized Onions (NF, V)

Braised Red Cabbage, Apples (GF, DF, NF, V, Vgn)

Black Forest Tartlet (NF, V)

Poppy Seed Marzipan Cookie (V)

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Chicken and Dumpling Soup (NF) | \$8 Additional Per Person

**\$74** Per Person

AMERICAN BBQ – FRIDAY

Watermelon Salad, Dice Watermelon, Strawberry, Mint, Roasted Jalapenos, Candied Almonds, Honey, Lime (GF, DF, V)

Chipotle Slaw, Red Cabbage, Napa, Shredded Carrot, Red Pepper, Chipotle Dressing (GF, DF, NF, V)

Maple Bourbon Chicken Thighs (DF, NF)

Carolina BBQ Pulled Pork (GF, DF, NF), Brioche Buns (NF, V)

Vegan “Beyond” Chili, Kidney Beans, Tomatoes (GF, DF, NF, V, Vgn)

Grilled Corn, Honey Harissa Butter (GF, NF, V)

Green Chili-Chive Mac and Cheese (NF, V)

Dulce de Leche Mousse, Toasted Coconut (GF, NF, V)

Chocolate Tres Leche, Fresh Berries (NF, V)

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Chicken Tortilla Soup (NF) | \$8 Additional Per Person

**\$74** Per Person

PACIFIC NORTHWEST – THURSDAY

Artisan Greens, Red Onion, Goat Cheese, Fennel, Blackberry, Candied Walnut, Cherry Vinaigrette (GF, V)

Seasonal Mushroom and Lentil Salad, Arugula, Roasted Onions, Pepper, Sweet Onion Vinaigrette (GF, DF, NF, V, Vgn)

Orange-Maple Glazed Salmon (GF, DF, NF)

Coffee Rubbed Flat Iron, Walla Walla Onion Compound Butter (GF, NF)

Teriyaki Fried Tofu, Sesame Seeds, Spring Onion (DF, NF, V, Vgn)

Fennel-Rosemary Mashed Potatoes (GF, NF, V)

Sweet Chili Roasted Broccolini (GF, DF, NF, V, Vgn)

Almond Roca Tartlet (V)

Blackberry Panna Cotta, Lemon Lavender Coulis (GF, NF, V)

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Ivar's Clam Chowder Soup (NF) | \$8 Additional Per Person

**\$74** Per Person

MEDITERRANEAN – SATURDAY

Moroccan Chickpea Salad, Chickpea, Feta, Red Onion, Carrot, Arugula, Pistachios, Golden Raisins, Citrus Vinaigrette (GF, V)

Fattoush: Romaine, Crispy Pita, Cucumber, Tomato, Green Onion, Radish, Mint-Sumac Vinaigrette (DF, NF, V, Vgn)

Seared Seabass, Lemon Caper Cream (GF, NF)

Harissa Rubbed Chicken Thighs, Caramelized Shallot Jus (GF, DF, NF)

Cauliflower Shawarma, Tomato, Onion, Jalapeno and Cilantro Tahini (GF, DF, NF, V, Vgn)

Pita Bread (DF, NF, V, Vgn)

Mini Strawberry Rhubarb Pie (NF, V)

Sweet Tea Lemon Cake (NF, V)

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Creamy Potato and Bacon Soup (NF) | \$8 Additional Per Person

**\$74** Per Person

PIKE PLACE DELI - SUNDAY

Arcadian Greens, Crispy Prosciutto, Strawberry, Goat Cheese, Almond, Sweet Onion Vinaigrette (GF)

Orzo Salad, Kalamata Olives, Cucumber, Sundried Tomato, Red Onion, Spinach (DF, NF, V, Vgn)

Proteins to Include: Smoked Turkey, Ham, Pastrami, Salami (GF, DF, NF)

Chickpea Salad, Smashed Chickpeas, Red Onion, Celery, Relish, Lemon (GF, DF, NF, V, Vgn)

Dijon Mustard, Roasted Garlic Aioli, Mama Lil’s Aioli (GF, DF, NF, V)

Pickles, Lettuce, Tomato, Red Onion

Cheddar Cheese, Swiss Cheese, Havarti

Assortment of Artisan Breads

Tim’s Cascade Chips

Chocolate Chip Cookies (NF, V)

Lemon Bars (NF, V)

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Red Lentil and Vegetable Soup (DF, NF, V) | \$8 Additional Per Person

**\$74** Per Person

Pomegranate Molasses Glazed Baby Carrots (GF, DF, NF, V, Vgn)

Batata Harra: Roasted Fingerlings, Chili, Garlic, Mint, Cilantro (GF, DF, NF, V, Vgn)

Vanilla Bean Panna Cotta, Amaretto Coffee Sauce (GF, V)

Greek Honey Orange Pistachio Cake (V)

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Moroccan Lentil Soup | \$8 Additional Per Person

**\$74** Per Person

ADDITIONAL OFFERINGS

Freshly Brewed Iced Tea | \$80 Per Gallon

Freshly Brewed Lemonade | \$80 Per Gallon

Pepsi Soft Drinks | \$7 Each

Still and Sparkling Waters | \$7 Each

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 31, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

# GRAB 'N GO LUNCH

PLANNER CHOICE OF 3 OPTIONS 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. All Boxed Lunches come pre-assembled. GF, DF available upon request.

## SANDWICHES:

- Jolly Green Giant (NF, V)  
Cucumber, Avocado, Cream Cheese, Marinated Kale, Hummus,  
Whole Wheat Bread(Can Be Made Vegan)  
.....
- Smoked Turkey and Provolone (NF)  
Smoked Turkey, Provolone, Tomato, Greens, Ciabatta  
.....
- The Frenchie (NF)  
Ham, Brie, Apple Butter, Arugula, Ciabatta  
.....
- Turkey Club (NF)  
Turkey, Bacon, Avocado, Provolone, Tomato, Whole Wheat  
Bread  
.....
- The Rainier (NF)  
Pastrami, Pickled Chili Relish, Basil, Provolone, Charred Tomato  
Aioli, Romaine, Ciabatta  
.....
- The Seasonal Bird (NF)  
Chicken, Charred Kale, Pickled Chili Relish, Provolone,  
Rosemary Aioli, Ciabatta  
.....
- The Olympic (NF)  
Chicken, Confit Onion, Cucumber, Fontina Cheese, Arugula,  
Mustard, Ciabatta  
.....
- The Triple Roast (NF)  
Pastrami, Roasted Peppers, Roasted Garlic Aioli, Feta, Greens,  
Ciabatta  
.....
- Chicken Caesar Salad Wrap (NF)  
Chicken, Croutons, Romaine, Parmesan, Whole Wheat Tortilla  
.....

**\$74** Per Person

## SALADS

- Chicken Cobb Salad (GF, NF)  
Romaine, Bacon, Avocado, Tomato, Soft Egg, Chicken, Blue Cheese Dressing  
.....
- Mediterranean Salad (GF, NF, V)  
Artisan Greens, Falafel, Olives, Feta, Cucumber, Tomato, Tahini Vinaigrette(Can be made Vegan)  
.....
- The Taqueria (GF, NF)  
Romaine, Chicken, Pickled Jalapenos, Black Beans, Radish, Queso Fresco, Mexican Crema Dressing  
.....
- The Washington Waldorf (GF, V)  
Artisan Greens, Apple, Celery, Blue Cheese, Walnuts, Creamy Red Wine Vinaigrette  
.....

**\$74** Per Person

## ALL BOX LUNCHES INCLUDE:

- Izzy Sparkling Drink  
.....
- Chocolate Chip Cookie  
.....
- Potato Chips  
.....
- Whole Fruit (On the Side)  
.....

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 31, 2024.\$250.00 Service Charge for Buffets

for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. All Plated Lunches include Starter, Bread Service, Fresh Coffee, and Teavana Tea Selection. Per person lunch price for all guests will be based on highest priced entrée selected by planner.

### STARTERS (SELECT ONE)

- Cauliflower Bisque, Fried Pancetta, Spring Onion (GF, NF)
- Tomato Basil Bisque, Grilled Cheese Croutons (NF, V)
- Gem Lettuce, Parmesan, Croutons, Tomatoes, Creamy Garlic Dressing (NF)
- Artisan Greens, Chili Crisp Cashew, Pickled Carrots, Mandarin Oranges, Red Onion, Roasted Garlic-Habanero Vinaigrette (GF, DF, V, Vgn)
- Arugula, Frisee, Strawberry, Goat Cheese, Hazelnuts, Passionfruit Vinaigrette (GF, V)

### ENTREES (SELECT TWO)

- Sambal-Honey Glazed Salmon Salad (DF) | \$68 Per Person  
Gem Lettuce, Mango, Carrot, Radish, Almonds, Sesame Vinaigrette
- Peruvian Roasted Chicken (GF, NF) | \$70 Per Person  
Yellow Rice, Chili-Lime Asparagus, Aji Verde
- Snake River Farms Kurobuta Pork Chop (GF, NF) | \$74 Per Person  
Mojo Marinated, Smokey Chipotle Polenta, Roasted Broccolini, Mango Salsa
- Arctic Char (NF) | \$76 Per Person  
Dill Infused Mashed Potatoes, Citrus Roasted Carrots, Honey-Dijon Glaze, Rye Crumble
- Petit Filet (GF, NF) | \$80 Per Person  
Tomato and Ricotta Risotto, Garlic Haricot Verts, Black Garlic Jus

### DESSERTS (SELECT ONE)

- Cheesecake Mousse, Black Sesame Praline, Chocolate Crumble (NF, V)
- Chocolate Cake, Blackberry Cream, White Chocolate Curls, Fresh Berries (NF, V)
- Coconut Mousse, Pineapple Cremeux, Lemon Cake, Toasted Coconut (NF, V)
- Almond Mousse, Chocolate Cream, Candied Almond Pieces (GF, V)
- Lychee Mousse, Grapefruit Gelee, Fried Rice Puffs (GF, NF, Vgn)

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024. Split entrée option available. Per person lunch price for all guests will be based on highest priced entrée selected by planner. All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## ALTERNATIVE OPTIONS

Please ask your Event Manager for more information about alternative options. These entrees can be added or substituted for your plated lunch Entrees to offer more Vegan, Vegetarian options for your guests. Per person lunch price for all guests will be based on highest priced entrée selected by planner.

### ALTERNATIVE OPTIONS

Carso’s Goat Cheese and Herb Ravioli (V)

Fennel, Caramelized Onions, Rosemary, Salted Almonds, Lavender Cream

Pub Mac and Cheese (NF, V)  
Beer Infused Beecher’s Béchamel, Cavatappi Pasta, Green Chili, Chives, Pretzel Crust

Vegan Gnocchi Puttanesca (GF, DF, NF, V, Vgn)  
Fire Roasted Tomatoes, Spinach, Caramelized Onions, Olives, Capers, Pomodoro Sauce

Chili Crisp and Ginger Glazed Cauliflower Steak (DF, NF, V, Vgn)  
Bang Bang Sauce, Fried Rice, Spring Onion

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 31, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.



DINNER BUFFET

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. Dinner Buffet include Coffee & Tea Service Select 2 Entrees for \$103Select 3 Entress for \$115

SOUP (SELECT ONE):

- Lobster Bisque (NF)
- Roasted Tomato Basil Soup (NF, V)
- Ivar’s Clam Chowder (NF)
- Spicy Thai Chicken (NF)
- Roasted Red Pepper and Gouda (NF, V)

SALAD (SELECT TWO):

- Arcadian Greens, Berries, Almonds, Beecher’s, Fennel, Blackberry Vinaigrette (GF, V)
- Romaine, Hard Boiled Egg, Tomato, Bacon, Cucumber, Blue Cheese Crumbles, BBQ Ranch (GF, NF)
- Gem Lettuce, Parmesan, Croutons, Tomatoes, Creamy Garlic Dressing (NF)
- Artisan Greens, Cabbage, Carrot, Edamame, Pepper, Chili Cashews, Chive, Sesame Vinaigrette (DF, V)
- Spinach, Sriracha Chickpeas, Goat Cheese, Roasted Onions, Baby Peppers, Balsamic Vinaigrette (GF, NF, V)
- Gem Lettuce, Cherry Tomato, Cucumber, Olives, Feta, Red Onion, Sliced Pepperoncini, Citrus Vinaigrette (GF, NF, V)
- Jalapeno Popper Potato Salad, Roasted Jalapenos, Bacon, Green Onion, Cheddar (GF, NF)

ENTREES:

SIDES (SELECT ONE STARCH AND ONE

- Seared Chicken Thighs, Diavolo Butter (GF, NF)
- Carso’s Smoked Mozzarella Ravioli, Arugula, Parmesan, Seasonal Mushrooms, Black Garlic Cream (NF, V)
- Grilled Flat Iron, Chimichurri Compound Butter, Corn Relish (GF, NF)
- Seared Salmon, Absinthe Infused Cream (GF, NF)
- Ginger-Lemon Grass Brined Pork Loin, Bulgogi Glaze, Spring Onion (DF, NF)
- Mac and Cheese, Beecher’s Cheese Sauce, Calabrian Chilies, Herbs, Spinach, Fire Roasted Tomatoes, Shell Pasta (NF, V)
- Dijon Marinated Striploin, Marsala Jus, Pearl Onions (GF, DF, NF)
- Seared Seabass, Champagne Beurre Blanc (GF, NF)
- Tuscan Marinated Grilled Chicken Breast, Caper Pan Sauce (GF, DF, NF)
- “Beyond” Shepard’s Pie, Carrots, Peas, Tomato, Mushroom, Herbs, Mashed Potatoes (GF, DF, NF, V, Vgn)
- Tofu Mapo, Shiitake, Spring Onions, Jasmine Rice (DF, NF, V, Vgn)

DESSERT (SELECT TWO):

- Pineapple Lime Trifle (NF, V)
- Coconut Panna Cotta, Mango Passion Fruit Gelee (GF, V, Vgn)
- Matcha Bavarois, Yuzu Gelee, Raspberry Crispies (GF, NF, V)
- Chocolate Mousse, Lavender Panna Cotta (GF, NF, V)
- Vanilla Blueberry Tartlet (V)
- Honey Panna Cotta, Lavender Apricot Compote (GF, V)

SELECT 3 ENTREES

**\$115** Per Person

VEGETABLE):

- Goat Cheese and Herb Whipped Potatoes (GF, NF, V)
- Boursin Polenta (GF, NF, V)
- Curry Roasted Fingerling Potatoes (GF, DF, NF, V, Vgn)
- Lemon Basil Risotto, Mascarpone (GF, NF, V)
- Sweet Chili Roasted Broccolini (GF, DF, NF, V, Vgn)
- Za’atar Roasted Carrots (GF, DF, NF, V, Vgn)
- Garlic Roasted Haricots Verts (GF, DF, NF, V, Vgn)
- Smoked Paprika and Parmesan Roasted Cauliflower (GF, NF, V)

SELECT 2 ENTREES

**\$103** Per Person

ADDITIONAL OFFERINGS

- Freshly Brewed Iced Tea | \$80 Per Gallon
- Freshly Brewed Lemonade | \$80 Per Gallon
- Pepsi Soft Drinks | \$7 Each
- Still and Sparkling Waters | \$7 Each

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.



# 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 attendee’ taste buds. All Plated Dinners include Bread Service, Fresh Coffee, and Teavana Tea Selection.

## OPTIONAL STARTER COURSE (SELECT ONE):

- Tomato Basil Bisque, Grilled Cheese Croutons (NF, V) | \$12 Per Person
- Cauliflower Bisque, Fried Pancetta, Spring Onion (GF, NF) | \$13 Per Person
- Spicy Ahi Tuna Poke, Wakame Salad, Cucumbers, Spring Onion, Wonton Crisp (DF, NF) | \$15 Per Person

## SALAD COURSE (SELECT ONE):

- Baby Iceberg, Egg, Tomatoes, Chive, Bacon, Beecher’s, Ranch Dressing (GF, NF)
- Artisan Greens, Apple, Blackberry, Goat Cheese, Pistachio, Blood Orange Vinaigrette (GF, V)
- Baby Gem, Parmesan, Croutons, Tomato, Creamy Garlic Dressing (NF)
- Arcadian Greens, Mini Bocconcini, Salami, Red Onion, Tomatoes, Balsamic Vinaigrette (GF, NF)
- Spinach, Frisee, Blueberry, Gorgonzola, Pecans, Dried Cherries, Champagne Vinaigrette (GF, V)

## MAIN COURSE (SELECT THREE):

- Garlic Parmesan Chicken, Tomato Beurre Blanc, Boursin Polenta, Smoked Paprika – Lemon Roasted Cauliflower (GF, NF) | \$87 Per Person
- Black Garlic Rubbed Chicken, Truffle Jus, Whipped Garlic and Gouda Mashed Potatoes, Haricots Verts (GF, NF) | \$87 Per Person
- Seared Salmon, Basil and Pistachio Butter, Creamy White Bean Puree, Balsamic Glazed Broccolini (GF) | \$89 Per Person
- Gochujang Glazed Snake River Farms Kurobuta Pork Chop, Kimchi Fried Rice, Sweet Chili Asparagus (DF, NF) | \$92 Per Person
- Beer Braised Short Rib, Red Wine Jus, Roasted Onion Mashed Potatoes, Roasted Broccolini (NF) | \$96 Per Person
- Seared Chilean Sea Bass, Miso Butter, Shiitake Risotto, Sesame-Ginger Bok Choy (NF) | \$99 Per Person
- Peppercorn Crusted Filet Mignon, Bourbon Blueberry Demi-Glace, Sour Cream – Chive Mashed Potatoes, Roasted Carrots (NF) | \$101 Per Person

## DESSERT COURSE (SELECT ONE):

- Vanilla Panna Cotta, Honey Cremeux, Pear Gel, Honey Comb (GF, NF, V)
- Chocolate Tart, Lemon Cake, Orange Ricotta, Chocolate Crumble (NF, V)
- Raspberry Mousse, Rose Gelee, Lychee Coulis, Raspberry Crispies (GF, NF, V)
- Keylime Tart, Vanilla Bean Toasted Meringue, Graham Cracker Crumble, Mint Gelee (NF, V)
- Chocolate Cake, Baileys Mascarpone Mousse, Coffee Tuile, Chocolate Decor (NF, V)

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024. Planner to select a minimum of (3) courses for plated dinner service.Split entrée option available. Per person dinner price for all guests will be based on highest priced entrée selected by planner. All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

# PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-



crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

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

SECOND COURSE (SELECT ONE):

- Gem Lettuce, Shaved Parmesan, Croutons, Tomato, Creamy Garlic Dressing (NF)
- Baby Red Oak, Seasonal Berries, Ricotta Salata, Candied Pecans, Mandarin Oranges, Broken Red Wine Vinaigrette (GF, V)
- Arcadian Greens, Carrot Curls, Sunflower Seeds, Radish, Golden Raisins, Feta, Citrus Tahini Vinaigrette (GF, NF, V)
- Baby Iceberg, Blue Cheese Crumbles, Bacon, Tomato, Fried Shallots, Smoked Blue Cheese Dressing (NF)
- Baby Kale, Frisee, Roasted Mushrooms, Goat Cheese, Hazelnut, Balsamic Vinaigrette (GF, V)

SIDES (SELECT ONE VEGETABLE AND ONE STARCH):

- Boursin Whipped Potatoes (GF, NF, V)
- Three Cheese Polenta (GF, NF, V)
- Calabrian Chili and Mascarpone Risotto (GF, NF, V)
- Seasonal Rice Pilaf (GF, NF, V)
- Citrus Charred Broccolini (GF, DF, NF, V, Vgn)
- Maple Dijon Roasted Carrots (GF, DF, NF, V, Vgn)
- Balsamic Glazed Asparagus (GF, DF, NF, V, Vgn)
- Garlic Roasted Haricots Verts (GF, DF, NF, V, Vgn)

FIRST COURSE (SELECT ONE):

- Aguachile, Shrimp, Cucumber, Radish, Jalapeno, Shaved Onion, Fried Tortilla (GF, DF, NF)
- Summer Corn Bisque, Pancetta, Grilled Corn, Potato, Green Onion (GF, NF)
- Strawberry Bruschetta, Goat Cheese Mousse, Crispy Prosciutto, Micro Basil, Balsamic Reduction (NF)
- Blackened Jumbo Shrimp, Smoked Gouda Grits, Green Onion Oil (GF, NF)
- Tequila Compressed Melon, Citrus and Tajin Whipped Ricotta, Candied Jalapenos, Salted Almonds (GF, V)

MAIN COURSE (SELECT THREE):

- Seared Seabass, Green Chili-Ginger Beurre Blanc (GF, NF)
- Dijon Marinated Salmon, Lingonberry Sauce (GF, DF, NF)
- Blackened Chicken, Blackberry - Balsamic Pan Sauce (GF, NF)
- Herb Roasted Chicken, Blistered Tomatoes, Rosemary Au Jus (GF, DF, NF)
- Snake River Farms Kurobuta Pork, Bourbon Peach Glaze (DF, NF)
- Garlic-Fennel Crusted Rack of Lamb, Red Wine Reduction (GF, DF, NF)
- Filet, Madeira Jus, Seasonal Mushrooms (GF, DF, NF)

DESSERTS (SELECT ONE):

- White Chocolate Mousse, Strawberry Honey Gelee, Vanilla Cake, Strawberry Crumble, Chocolate Decor (NF, V)
- Cheesecake, Yuzu Curd, Blueberry Compote, Lavender Tuile (GF, NF, V)
- Almond Dacquoise, Chocolate Tart, Cherry Mousse, Candied Almond (V)
- Coconut Mousse, Coconut Dacquoise, Mango Compote, Passion Fruit Curd, Chocolate Shell, Toasted Coconut (GF, NF, V)
- Dark Chocolate Mousse, Raspberry Gelee, Chocolate Shortbread, Chocolate Decor, Glaze (NF, V)

**\$155** Per Guest

is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## ALTERNATIVE OPTIONS

Please ask your Event Manager for more information about alternative options. These entrees can be added or substituted for your plated dinner entrees to offer more Vegan, Vegetarian options for your guests. Per person dinner price for all guests will be based on highest priced entrée selected by planner.

### ALTERNATIVE OPTIONS

Chili Crisp and Ginger Glazed Cauliflower Steak (DF, NF, V, Vgn)  
Bang Bang Sauce, Fried Rice, Spring Onion

Vegan Gnocchi Puttanesca (GF, DF, NF, V, Vgn)  
Fire Roasted Tomatoes, Spinach, Caramelized Onions, Olives, Capers, Pomodoro Sauce

Carso’s Goat Cheese and Herb Ravioli (V)  
Fennel, Caramelized Onions, Rosemary, Salted Almonds, Lavender Cream

Individual Vegetable Wellington (NF, V)  
Seasonal Vegetables, Goat Cheese, Balsamic Reduction, Lemon Charred Broccolini

Carso’s Smoked Mozzarella Tortellini (NF, V)  
Creamy Basil Pomodoro, Shaved Parmesan, Braised Greens, Sundried Tomatoes

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.\$250.00 Service Charge for Buffets for less than 20 Guests.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.



## 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 25 pieces per hors d’oeuvre.

### HOT HORS D’OEUVRES

Andouille en Croute (NF) | \$9 Per Piece  
Sesame Chicken, Hot Honey, Sea Salt (DF, NF) | \$9 Per Piece  
Mini Three Cheese Quesadillas, House Made Spicy Salsa (NF, V)

### COLD HORS D’OEUVRES

Grilled Tomato Basil Bruschetta, Fried Halomi Cheese, Boursin Mousse, Micro, Balsamic Reduction (GF, NF, V) | \$10 Per Piece  
Pesto Palmier, Capicola, Goat Cheese, Balsamic Reduction | \$9 Per Piece

| \$8 Per Piece

Wild Mushroom and Gruyere Tartlet (NF, V) | \$8 Per Piece

Korean BBQ Beef Spring Roll, Chili Sauce (NF) | \$10 Per Piece

Pretzel and Cheese Bite, Spicy Bacon Jam (NF) | \$9 Per Piece

PNW Crab Cake, Cajun Style Remoulade (NF) | \$11 Per Piece

Sweet and Spicy “Beyond” Meatballs (GF, DF, NF, V, Vgn) | \$10 Per Piece

Shrimp Tempura, Tentsuyu (DF, NF) | \$11 Per Piece

Chicken Mole Empanadas, Creamy Chimichurri (NF) | \$9 Per Piece

Black Garlic Crusted Beef Tenderloin, Caramelized Onion and Herb Mousse, Micro, Rye Crostini (NF) | \$11 Per Piece

Poke Skewers, Furikake Crusted Ahi, Marinated Cucumber, Wasabi-Lime Cream (GF, NF) | \$11 Per Piece

Whipped Brie, Sweet Quince-Chili, Salted Pecans, Micro, Tartlet (V) | \$8 Per Piece

Salmon Mousse, Tobiko, Dill, Black Sesame Waffle (NF) | \$9 Per Piece

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations are based on 2 hour maximum and require a minimum of 25 guests or more.

FROM THE SEA (GF, DF, NF)  
(4 Pieces Per Person)

Poached Jumbo Shrimp

Crab Claws

Fresh Oysters

Strawberry Mignonette, Lemon Wedges, Cocktail Sauce, Local Hot Sauce, Drawn Butter

**\$55** Per Person

MINI BUNS (SELECT 3 OPTIONS)  
(3 Pieces Per Person)

Cured Pork Belly, Cilantro, Pickled Jalapenos, Kimchi, Bao Bun (DF, NF)

Gochujang Fried Chicken, Red Onion, Cucumber, Sesame, Bao Bun (NF, DF)

Sriracha Glazed Shrimp, Marinated Cabbage, Cilantro, Bao Bun (NF, DF)

Tofu Karaage, Nappa Slaw, Spring Onion, Cilantro, Bao Bun (DF, NF, V, Vgn)

Soy and Ginger Braised Short Rib, Pickle Daikon, Pickled Carrot, Spicy Peanut Sauce, Crushed Peanuts (DF)

**\$42** Per Person

ANTIPASTO BOARD

Selection of Local Cheese and Cured Meats

Marinated and Grilled Vegetables

Grain Mustard, Seasonal Jam, Cornichons, Marinated Olives

Local Crackers, Grilled Bread

**\$48** Per Person

SUSHI (GF, NF)  
(6 Pieces Per Person)

Chef Selection of Maki, Nigiri and Sashimi

Wasabi, Soy, Pickled Ginger

**\$65** Per Person

THE BIG CHEESE (V)

Assortment of Local Washington Cheese

Local Crackers, Grilled Bread

Honeycomb

Seasonal Condiments, Dried Fruit, Nuts

**\$40** Per Person

I DIP, YOU DIP, WE DIP

Baby Sweet Peppers, Crisp Carrots, Celery, Cauliflower, Baby Heirloom Tomatoes, Cucumbers, Broccoli (GF, DF, NF, V, Vgn)

Traditional Hummus (GF, DF, NF, V, Vgn)

Ranch, Pimento Cheese Dip, Roasted Garlic-Herb Yogurt Dip (GF, NF, V)

Lavosh, Grilled Bread, Pretzel Crisps (V)

**\$38** Per Person

IT CAN'T RAIN ALL THE TIME

Ivar's Clam Chowder, Grilled Bread (NF)

Teriyaki Chicken Skewers (DF, NF)

Seattle Dogs - Cream Cheese, Caramelized Onions (NF)

Mini Beef and Cheese Piroshki

AMERICANO

(4 Pieces Per Person)

American Wagyu Beef, Lakelife Signature Sauce, American Cheese, Slider Bun (NF)

Mini Corn Dogs (NF)

Tater Tots (GF, DF, NF, V, Vgn)

Gourmet Three Cheese Bagel Bites, Pomodoro Sauce, Caramelized Onions, Roast Garlic, Fontina, Mozzarella, Parmesan (NF, V)

Ketchup, Mustard, Ranch

**\$47** Per Person

FLATBREADS (SELECT 3 OPTIONS):

The Forger  
Boursin, Caramelized Onions, Fennel, Seasonal Mushrooms, Spinach, Mozzarella (NF, V)

Buffalo Chicken  
Buffalo-Ranch Sauce, Grilled Chicken, Red Onions, Bacon, Mozzarella (NF)

Carne  
Pepperoni, Italian Sausage, Salami, Mozzarella, Hot Honey (NF)

Margherita  
Tomato, Mozzarella, Basil (NF, V)

The Spicy Hawaiian  
Ham, Pineapple, Pickled Jalapeno, Mozzarella (NF)

The Mobster  
Italian Sausage, Mama Lil's Peppers, Roasted Garlic, Ricotta, Mozzarella (NF)

The Bianca  
Rosemary Infused Olive Oil, Garlic, Caramelized Onions, Goat Cheese, Potato, Mozzarella (NF, V)

The Green Monster  
Jackfruit, Baby Peppers, Tomato, Onion, Chimichurri Crema (DF, NF, V, Vgn)

**\$44** Per Person

BUILD YOUR OWN POKE

Ahi Tuna, Salmon, Marinated Tofu

Cucumber, Green Onion, Fried Wonton, Cilantro, Pickled Ginger, Edamame

Sesame Seeds, Jalapeno, Macadamia Nuts

Warm Salmon Dip, Ruffles (NF)

**\$52** Per Person

GRIDDLE ME THIS

Caprese Grilled Cheese, Pesto, Tomato, Balsamic, Mozzarella (V)

Philly Cheese Steak, Provolone, Peppers, Onion, Hoagie Roll (NF)

Braised Porchetta, Gouda, Mama Lil's Peppers, Roasted Onions, Calabrian Chili Aioli, Hoagie Roll (NF)

House Made Jalapeno Popper Potato Chips (GF, NF, V)

**\$47** Per Person

PIKE PLACE FARMER’S MARKET BAR

Romaine, Spinach, Artisan Greens

Cherry Tomatoes, Carrots, Cucumber, Cauliflower, Baby Peppers, Shaved Parmesan, Radish

Crouton Sunflower Seeds, Candied Walnuts, Feta, Blueberries, Bacon

Ranch, Balsamic, Roasted Garlic Dressing

**\$40** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

SWEET STATIONS

Finishing the day or kicking it off, our Sweet Stations are a great idea. Enhance your event with delicious sweet bites prepared by our talented Pastry Team. All Sweet Stations are based on 90 Minutes of service.

SWEET TOOTH

Based on 4 Pieces Per Person

Assorted French Macarons (GF, V)

Black Forest Cake (NF, V)

Vanilla Bean Trifle (NF, V)

Ricotta Brandied Cherry Crostata (NF, V)

Orange Flan (GF, NF, V)

Shoyu, Sesame Oil, Sriracha Aioli

Calrose Rice, Wakame, Togarashi

**\$53** Per Person

BOOZY BITES

Based on 4 Pieces Per Person

Pina Colada Compressed Pineapple Cups (GF, DF, NF, V, Vgn)

Whiskey BBQ Braised Short Rib, Pickle, White Cheddar, Slider Bun (NF)

Tequila Lime Chicken Skewers, Chipotle Crema (GF, NF)

Cherry Gin Glazed Duck Breast, Goat Cheese Mousse, Micro Arugula, Rye Crostini (NF)

**\$42** Per Person

CANDY CREATIONS

Based on 4 Pieces Per Person

Almond Joy Verrine (GF, Vgn)

Reese’s Peanut Butter Tartlet (GF, V)

Twix Mousse (NF, V)

Sour Patch Kids Mousse (GF, NF, V)

Andes Chocolate Mints Cake (NF, V)

\$35

Per Person

\$35

Per Person

TROPICAL TEMPTATIONS

Based on 4 Pieces Per Person

Strawberry Raspberry Tartlet (NF, V)

Mango Passion Fruit Panna Cotta (GF, NF)

Blackberry Truffle Pop (GF, NF, V)

Lychee Coconut Pudding (GF, NF, Vgn)

Apple Baklava Rolls (V)

\$35

Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. All Carving Stations require a Chef Attendant at \$200.00 per Attendant (plus tax)

ULI’S SAUSAGE BOARD

House Made Sausage Rope (GF, DF, NF)

Uli’s Lamb Sausage Rope (GF, DF, NF)

Sauerkraut, Grain Mustard, Gherkins (GF, NF, DF, V, Vgn)

Pretzel Bites (NF, V)

\$680

(Serves 25)

BLACK GARLIC BUTTER BASTED CRUSTED PRIME RIB (GF, NF)

Baby Iceberg, Blue Cheese Crumbles, Bacon, Croutons, Tomato, Blue Cheese Dressing (NF)

Rosemary and Truffle Mashed Potatoes (GF, NF, V)

Maple Dijon Roasted Carrots (GF, DF, NF, V, Vgn)

Au Jus (GF, DF, NF), Creamy Horseradish (GF, NF)

Potato Rolls

\$980

(Serves 30)

CEDAR PLANKED KING SALMON (DF, NF)

Maple Bourbon Glaze Salmon

Arcadian Greens, Blueberry, Red Onion, Feta, Candied Pecans, Peach Vinaigrette (GF, V)

Summer Corn and Goat Cheese Risotto, Pancetta (GF, NF)

Lemon Charred Broccolini (GF, DF, NF, V, Vgn)

Dinner Rolls

\$700

(Serves 25)

BONE IN VENISON RACK (GF, DF, NF)

Bone in Venison Rack with a Port and Blueberry Sauce (GF, DF, NF)

Arugula, Fennel, Manchego, Apples, Dried Cranberries, Champagne Vinaigrette (GF, NF, V)

Mint and Rosemary Fingerling Potatoes (GF, DF, NF, V, Vgn)

Caramelized Onion Haricots Verts (GF, DF, NF, V, Vgn)

Onion Rye Rolls

**\$850** (Serves 25)

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## LATE NIGHT SNACKS

Still hungry after dinner? Add a late night snack to your evening to satisfy your guests until breakfast. Minimum of 25 Guests Per Late Night Station

### FEELIN SAUCY

16 inch Pizzas. Each Pizza is 12 slices

Pepperoni Pizza (NF)

Cheese Pizza (NF, V)

Vegetable Pizza (NF, V)

Hawaiian Pizza (NF)

Meat Pizza (NF)

Pepperoni, Salami, Prosciutto

**\$52** Per Pizza

### BUILD YOUR OWN MAC AND CHEESE

Beecher's Mac and Cheese (NF, V)

Bacon Crumbles, Pickled Jalapenos, Green Onion, Dice  
Tomatoes, Roasted Broccoli

**\$42** Per Person

### BUILD YOUR OWN DOG

Hebrew National Hot Dogs (GF, DF)

Toppings:

Relish, Diced Onion, Pickled Jalapenos, Bacon Crumbles, Diced  
Tomato, Ketchup, Mustard, Mayo, Sriracha

Hot Dog Buns

**\$44** Per Person

### FEELIN SPICY

Avocado Fries, Chipotle-Lime Aioli (DF, NF, V)

Chorizo and Manchego Arepas (GF, NF)

Mini Machaca Beef Chimis (DF, NF)

Green Chili Chicken Empanadas

Chipotle Salsa, Salsa Verde, Sour Cream

**\$44** Per Person

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.





## 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 Brut, Blanc Da Blancs, Italy | \$60 Per Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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

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

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

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

### SEASONAL WINE FEATURE: ANGELINE VINEYARDS

Angeline Vineyards is a Certified California Sustainable Vineyard & Winery located in the heart of the Russian River Valley, to the vast terroir of Napa Valley, the Santa Cruz Mountains and beyond, we rely on premier vineyard sites throughout each region in California. They are 100% family owned and 100% women wine-making team.

Angeline 2022, California Chardonnay | \$65 Per Bottle  
We carefully select vineyards from areas such as Santa Barbara County, the Russian River Valley, and the western reaches of Mendocino County in order to promote the full potential of our Chardonnay's aroma and palate. These coastal regions similarly tend toward uniform daytime temperatures and cool, foggy nights throughout the growing season to help concentrate the flavor as the sugar and acids develop. Fresh notes of Bosc pear, lemon zest, touches of pineapple, and subtle vanilla on the finish.

Angeline 2021, California Cabernet Sauvignon | \$65 Per Bottle  
Although the North Coast has traditionally set the standard for Cabernet Sauvignon, pockets of distinction have risen throughout the coastal regions of the state from areas close to our own home, such as Sonoma Valley, to as far south as Monterey and Paso Robles. By integrating the diverse characteristics from each of these regions and their vineyards, we are proud to present an effortlessly approachable Cabernet that we feel represents the full potential of our state to produce world-class wines. Rich notes of fresh boysenberry, cassis, and a touch of light cocoa.

Angeline 2022 California Rose of Pinot Noir | \$65 Per Bottle  
The most profound contributing factor to the outstanding quality of our California Rosé and the integrity to its varietal is the diversity of its sourcing. We have found great quality in fruit throughout Northern California, including a small island set in the heart of the Delta. Ryer Island, only accessible by Ferry, sees extreme diurnal shifts in temperature throughout the season. The combination of the lots, which are picked and pressed early in the season, provide bright acidity and vibrant fruit, producing a seamless, mouth-watering Rosé. Notes of tart cherry, citron, tangerine zest, and peach blossoms, with melon and strawberries and cream on the finish



A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## 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

- Canvas Brut, Blanc Da Blancs, Italy | \$60 Per Bottle
- Domaine J. Laurens, Cremant de Limous, France | \$68 Per Bottle
- Domaine Ste Michelle Luxe Sparkling, Washington | \$70 Per Bottle
- La Marca Prosecco, Veneto, Italy | \$74 Per Bottle
- Piper Sonoma, Blanc de Blanc, Sonoma County | \$76 Per Bottle

### WHITE WINE

- Drumheller Chardonnay, WA | \$56 Per Bottle
- Barnard Griffin, Sauvignon Blanc, WA | \$58 Per Bottle
- Novelty Hill Sauvignon Blanc, WA | \$67 Per Bottle
- Cavatappi Pinot Grigio, WA | \$67 Per Bottle
- McBride Sisters Sauvignon Blanc, Marlborough, New Zealand | \$70 Per Bottle
- DeLille Cellars, Chaleur Estate Blanc, WA | \$87 Per Bottle
- Frank Family Chardonnay, Napa Valley, CA | \$122 Per Bottle

### RED WINES

- Drumheller Cabernet Sauvignon, WA | \$56 Per Bottle
- Waterbrook Syrah | \$58 Per Bottle
- Revelry Merlot, WA | \$67 Per Bottle
- Browne Family Pinot Noir, OR | \$67 Per Bottle
- Mark Ryan “The Chief” Cabernet Sauvignon, WA | \$72 Per Bottle
- Mark Ryan, the Dissident Red Blend | \$97 Per Bottle
- Doyenne by Delille Cellars, D2 Red Blend, Red Mountain Vineyard, WA | \$112 Per Bottle
- Paul Hobbs, Pinot Noir, Russian River Valley, CA | \$127 Per Bottle

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

## 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!

### SPECIALTY CRAFT COCKTAILS

Hosted Bar: \$17 per DrinkCash Bar: \$18 per Drink(Select Up to Two per Event)

### ZERO PROOF

Taking a break from booze, but still want to enjoy a fun, flavorful drink? Consider having a mocktail with a variety of tasty ingredients to create a flavor fusion, providing a

Apple Spiced Margarita  
Don Julio Blanco with spiced apple puree, lemon, lime, triple sec and simple syrup

Moscow Mule  
Smirnoff Vodka with lime juice and ginger beer

Love Punch  
Jack Daniels Whiskey with cranberry juice, pineapple juice and orange juice served on the rock

LakeLife Old Fashioned  
Our spin on a classic favorite: Woodford Reserve with chili liqueur, blood orange liqueur, orange and aromatic bitters served on the rocks

Classic Old Fashioned  
Woodford Reserve with simple syrup, orange bitters and garnished with an orange peel

sophisticated beverage without alcohol. Hosted Bar: \$13 per Drink  
Cash Bar: \$14 per Drink

Spicy Pineapple Soda  
Jalapenos, Lime Juice, Pineapple Juice, Soda Water, Tajin Rim

Grapefruit Ginger Fizz  
Grapefruit Juice, Lime Juice, Ginger Beer, Mint

Cinderella  
Lemon Juice, Orange Juice, Pineapple Juice, Ginger Ale Float

Watermelon Agua Fresca  
Watermelon Juice, Lime Juice, Mint, Simple Syrup

SPECIALTY CRAFT COCKTAILS (CONT.)

Spicy Paloma  
Don Julio Blanco Tequila with grapefruit, fresh lime juice and chili powder

Breeze of the Lake  
Hendricks Gin with Aperol Liqueur served shaken over rocks with grapefruit juice, lime juice and sparkling water

Lemon Drop on the Rocks  
Ketel One Vodka with fresh lemon juice, simple syrup served shaken on the rocks

Tequila Sunrise  
Don Julio Blanco Tequila with orange juice, fresh lime, served on the rocks

Pineapple Basil  
Bacardi Superior with pineapple juice, fresh lime juice and fresh basil served on the rocks

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

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 DRINK  
Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.Hyatt Concierge Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

Signature Spirits | \$13

Domestic Beer | \$8

Premium Beer | \$9

PREMIUM HOST-SPONSORED BAR PER DRINK  
Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.Smirnoff Vodka, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon/Whiskey, Jameson Irish Whiskey, Monkey Shoulder Scotch, Havana Club Anejo Blanco Rum

Premium Spirits | \$14

Domestic Beer | \$8

Craft Beer   \$10
White Claw   \$11
Canvas Chardonnay, California   \$12
Canvas Cabernet Sauvignon, California   \$12
Canvas Brut, Blanc Da Blancs, Italy   \$13
Cordials   \$13
Mineral Water/Juices   \$7
Soft Drinks   \$7

SUPER PREMIUM HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and guests may elect to purchase their own beverages of choice using a credit card. No cash accepted at No-Host Bars. Specialty cocktails and tableside wine service are not included in bar packages and will be offered separately based on consumption. Ketel One Vodka, Jack Daniels Whiskey, Hendricks Gin, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish Whiskey, Crown Royal Canadian Whiskey, Del Maguey Vida Mezcal, Glenlivet 12 Scotch, Bacardi Superior Rum

Super Premium Spirits   \$16
Domestic Beer   \$8
Premium Beer   \$9
Craft Beer   \$10
White Claw   \$11
McBride Sisters Sauvignon Blanc   \$14
Mark Ryan the Chief Cabernet Sauvignon   \$14
La Marca Prosecco   \$15
Cordials   \$16
Mineral Water/Juices   \$7
Soft Drinks   \$7

PREMIUM 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 based on the guarantee or actual attendance, if higher. Ketel One, Jack Daniels, Hendricks, Don Julio Silver, Woodford Reserve, Glenlivet 12, Bacardi Superior

Premium Beer   \$9
Craft Beer   \$10
White Claw   \$11
Angeline 2022, California Chardonnay   \$13
Angeline 2021, California Cabernet Sauvignon   \$13
Domaine Ste Michelle Luxe Sparkling, Washington   \$14
Cordials   \$15
Mineral Water/Juices   \$7
Soft Drinks   \$7

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 based on the guarantee or actual attendance, if higher. Hyatt Concierge Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

First Hour   \$26 Per person
Second Hour   \$18 Per person
Each Additional Hour   \$13 Per Person

SUPER PREMIUM 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 based on the guarantee or actual attendance, if higher. Ketel One Vodka, Jack Daniels Whiskey,

First Hour | \$28 Per Person

Second Hour | \$21 Per Person

Each Additional Hour | \$14 Per Person

LABOR CHARGES

Bartender (Up to three hours) | \$150

Cocktail Servers/Tray Passers, each (Up to three hours) | \$250

Additional Hours for Bartenders or Servers, each, per hour | \$50

Hendricks Gin, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish Whiskey, Crown Royal Canadian Whiskey, Del Maguey Vida Mezcal, Glenlivet 12 Scotch, Bacardi Superior Rum

First Hour | \$30 Per Person

Second Hour | \$23 Per Person

Each Additional Hour | \$16 Per Person

NO-HOST BAR (GUEST PAY)

Full Bar Setups are included in the package and guests may elect to purchase their own beverages of choice using a credit card. No cash accepted at No-Host Bars. Specialty cocktails and tableside wine service are not included in bar packages and will be offered separately based on consumption.

Signature Spirits & Cordials | \$14

Premium Spirits & Cordials | \$15

Super Premium Spirits & Cordials | \$17

Domestic Beer | \$9

Premium and Imported Beer | \$10

Craft Beer | \$11

White Claw | \$12

Signature Wines | \$13

Premium Wines | \$14

Super Premium Wines | \$15

Signature Sparkling Wine | \$14

Premium Sparkling Wine | \$15

Super Premium Sparkling Wine | \$16

Mineral Water/Juices | \$8

Soft Drinks | \$8

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2024 through September 30, 2024.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.