



HYATT REGENCY LAKE WASHINGTON AT SEATTLE'S SOUTHPORT

## MEETING & EVENT MENUS



# 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 \$65.00++ per person, or any Breakfast of the Day for \$68.00++ per person. *\*Gluten Free Muffins available upon request*

## MONDAY

- Sliced Seasonal Fruit: Honeydew and Pineapple
  - Bananas and Washington Apples
  - Mini Croissants, Mini Pumpkin Cream Cheese Bread **V**
  - Blood Orange Coconut Chia Seed Pudding **DF VGN V GF**
  - Tater Tot Breakfast Casserole: Ham, Green Chilies, Monterey Jack Cheese, Green Onion **GF**
  - House Made Salsa, Ketchup
  - Seasonally Inspired Fruit Infused Water
  - Orange and Pineapple Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$65** *Per Person*

## WEDNESDAY & SATURDAY

- Sliced Seasonal Fruit: Honeydew and Cantaloupe
  - Bananas and Pears
  - Mini Croissants and Assorted Mini Muffins **V CN**
  - Chai Spiced Steel Cut Oats, Pecans, Dried Cranberries **V GF CN**
  - Carso's Bacon Empanada-Bacon, Eggs, Cheddar
  - Seasonally Inspired Fruit Infused Water
  - Pomegranate and Orange Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$65** *Per Person*

## TUESDAY

- Sliced Seasonal Fruit: Cantaloupe and Watermelon
  - Bananas and Whole Citrus Fruit
  - Mini Croissants and Assorted Mini Danishes
  - Apple Pie Overnight Oats **VGN V GF CN**
  - Warm and Goopy Coffee Infused Cinnamon Rolls **V**
  - Seasonally Inspired Fruit Infused Water
  - Cranberry and Apple Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$65** *Per Person*

## THURSDAY & SUNDAY

- Sliced Seasonal Fruit: Pineapple and Watermelon
  - Bananas and Washington Apples
  - Mini Croissants and Mini Apple Turnovers **V**
  - Orange Muesli, Cranberry Compote **DF VGN V GF**
  - French Toast, Maple Syrup, Whipped Butter, Slivered Almonds **V CN**
  - Seasonally Inspired Fruit Infused Water
  - Orange and Apple Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$65** *Per Person*

FRIDAY

Sliced Seasonal Fruit: Honeydew and Cantaloupe

Bananas and Whole Citrus Fruit

Mini Croissants and Mini Danishes **V CN**

Stone Ground Cheesy Grits, Green Onion, Bacon Bits, Papa Tony’s Hot Sauces **GF**

Build Your Own Parfait-Greek Yogurt, Honey, House Made Granola, Cranberry Apple Compote **V GF CN**

Seasonally Inspired Fruit Infused Water

Apple and Pineapple Juice

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

**\$65** *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 October 1, 2024 through March 31, 2025. *\$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.*

BREAKFAST ENHANCEMENTS

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

BREAKFAST SANDWICH AND BURRITOS (SELECT 2 OPTIONS)

- Breakfast Brioche Sandwich-Fried Egg, Bacon, Cheddar Cheese, Caramelized Onions, Calabrian Chili Aioli, Brioche Bun
- Croissant Sandwich - Ham, Fried Egg, Havarti, Balsamic Onion Aioli
- Maple Chicken Sandwich-Fried Egg, Cheddar, Uli’s Maple Chicken Sausage, Honey Mustard Aioli, English muffin
- Breakfast Bagel-Fried Egg, Gouda, Sautéed Spinach, Caramelized Onions, Roasted Tomatoes, Harissa Aioli **V**
- Chorizo Breakfast Burrito

Chilaquiles **GF** | \$30 Per Person  
Tortilla Chips, Chorizo, Salsa Rosa, Queso Fresco, Green Onion,  
Crema, Scrambled Eggs

Chorizo, Potatoes, Pepper Jack Cheese, Egg, Peppers, Onions  
Bacon Breakfast Burrito  
Bacon, Potatoes, Cheddar Cheese, Egg  
Vegetable Breakfast Burrito **V**  
Egg, Peppers, Onions, Cheddar Cheese

**\$26** Per Person

PIROSHKY PIROSHKY (SELECT 2 OPTIONS)

Bacon, Egg, Potato, Cheddar Piroshky  
Smoked Salmon Piroshky  
Cinnamon Cardamom Braid **V**  
Ham, Cheese, Spinach Piroshky  
Marzipan Roll **V CN**

**\$26** 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 October 1, 2024 through March 31, 2025. *\$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 Seasonally Inspired Fruit **DF VGN V GF**  
Whole Market Fruits **DF VGN V GF**  
Daily Bakery Selection with Seasonal Jams **V CN**  
Seasonally Inspired Fruit Infused Water  
Selection of Chilled Juices  
Regular, Decaf Royal Cup Coffee and Teavana Selection

**\$56** *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 October 1, 2024 through March 31, 2025. *\$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 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 **DF VGN V GF**
- Whole Market Fruits **DF VGN V GF**
- Chef Amy's Selection of Breakfast Pastries **V CN**
- BYO Yogurt Parfaits- Greek Yogurt, Granola, Red Wine Berry compote **V GF CN**
- Cage-Free Scrambled Eggs **V GF**
- Smoked Bacon **DF GF**
- Chef Crafted Breakfast Potatoes **DF VGN V**
- Seasonally Inspired Fruit Infused Water
- Apple Juice and Fresh Squeezed Orange Juice
- Regular, Decaf Royal Cup Coffee and Teavana Selection

**\$73** *Per Person*

### LAKELIFE SIGNATURE BRUNCH

- Seasonal Fruit Salad, Poppy Seed Dressing **DF VGN V GF**
- Chef Amy's Selection of Breakfast Pastries **V CN**
- Assorted Mini Beignets **V CN**
- Zoi Mini Yogurt Parfaits with Seasonal Fruit Compote and Granola

### BREAKFAST BUFFET ENHANCEMENTS

- Pork Sausage Links **DF**
- Chicken Sausage Links **DF GF**
- Uli's Maple Chicken Sausage Patties **DF GF**
- Liege Waffles, Maple Syrup, Whipped Butter, Local Hot Sauces **V**

**\$6** *Per Person*

### MARY & MIMOSAS

Looking for a unique and fun enhancement to your brunch, afternoon lakeside meeting or late-night party? Search no further than our Mimosa Bar! Hand-crafted with the freshest fruits and juices.

- Juices: Orange, Cranberry, Pomegranate, Grapefruit

V GF CN	Fruit Pearls: Strawberry, Mango
Everything Bagel Chorizo Sausage Puffs	
Smoked Salmon Lox, Whipped Cream Cheese, Capers, Red Onion, Tomatoes, Mini Bagels	
Spinach and Tomato Quiche V	
Chef Crafted Potatoes DF VGN V	
Liege Waffles, Maple Syrup, Whipped Butter V	
Seasonally Inspired Fruit Infused Water	
Apple Juice and Fresh Squeezed Orange Juice	
Regular, Decaf Royal Cup Coffee and Teavana Selection	
\$77 Per Person	\$17 Per Drink

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 October 1, 2024 through March 31, 2025. *\$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.

## 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

House Made Seasoned Nuts DF V CN
House-made Granola Bar V GF CN
Beef Jerky
Asiago & Cheddar Cheese Crisps V
\$24 Per Person

### THE DAILY GRIND - WEDNESDAY

### APPLEY EVER AFTER - TUESDAY & FRIDAY

Hot Apple Cider DF VGN V GF
Cinnamon Honey Pretzel Grahams, Creamy Apple Butter Dip V
Apple Almond Financier V CN
Chocolate Dipped Apple Slices DF VGN V GF
\$24 Per Person

### BUILD YOUR OWN PARFAIT - SATURDAY

Assorted Coffee Beverages

Salted Caramel Financier **V CN**

Chocolate Covered Espresso Beans

Pumpkin Spiced Latte Coffeecake **V**

**\$24** *Per Person*

Zoi Plain Greek Yogurt **V GF**

Honey Greek Yogurt **V GF**

Mulled Grape Compote **DF V GF**

Fresh Berries **DF VGN V GF**

House Made Granola **DF V GF CN**

Candied Walnut Pieces **DF V GF CN**

Assorted Naked Juice

**\$24** *Per Person*

TIME FOR TEA - SUNDAY

Cranberry Walnut Mini Scones **V CN**

Smoked Salmon & Herb Mousse Tea Sandwiches

Assortment of Mini Quiches

Assorted Macarons **V GF CN**

**\$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 October 1, 2024 through March 31, 2025.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 **DF VGN V GF**

Buttermilk Ranch **V GF**

Pumpkin Hummus **DF VGN V GF**

BUILD YOUR OWN TRAIL MIX - TUESDAY **V**

Mini Salted Caramel Pretzels

M&Ms

Gummy Bears

Baba Ganoush **DF VGN V GF**

Pretzel Crisps, Lavosh, Grilled Bread **V**

**\$27** *Per Person*

PUB LIFE - WEDNESDAY

Fried Pickles, Pretzel Bites **V**

Lakelife Zesty Sauce **DF V GF**

Beecher’s Green Chili - Cheese Sauce **V**

Honey Mustard **DF V GF**

**\$27** *Per Person*

POP IT - FRIDAY

House Popped Buttered Popcorn, Kettle Corn, Caramel Corn

Toppers: Jalapeno - Popper, Apple Pie, Truffle Parmesan,  
Smore’s Seasoning

Bedford's Root Beer

**\$27** *Per Person*

TIME FOR TEA - SUNDAY

Cranberry Walnut Mini Scones **V**

Smoked Salmon & Herb Mousse Tea Sandwiches

Toasted Pecan and Almond **CN**

Dried Cinnamon Apple

Craisins

Salted Pumpkin Seeds

Toasted Corn

Chex Mix

Assorted Gatorades

**\$27** *Per Person*

CROFFLES - THURSDAY

Cranberry Curd Meringue **V**

Earl Grey Sugar **V**

Red Pepper Jelly, Cream Cheese and Bacon

Pumpkin Pie **V**

**\$27** *Per Person*

SWEET & SALTY - SATURDAY

Peanut Butter Filled Pretzels **CN**

Milk and Dark Chocolate Sea Salt Caramels **V**

Cinnamon Yogurt Pretzels **V**

Rosemary & Garlic Roasted Almonds and Pistachios **DF VGN V  
GF CN**

**\$27** *Per Person*

Assorted Mini Quiches

Assorted Macarons **V GF**

**\$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 October 1, 2024 through March 31, 2025.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 CN** | \$65 Per Dozen  
Includes Assorted Mini Muffins, Croissants and Mini Assorted Danishes *(2 Dozen Minimum)*

Assorted Bagels **V** | \$65 Per Dozen  
Served with Loaded Cream Cheese, Maple Pecan Cream Cheese (Contains Nuts), Whipped Cream Cheese *\*Substitute one flavor for Vegan Cream Cheese for an additional \$3.00 per person\**

Assorted Mini Beignets **V** | \$67 Per Dozen  
*(3 Dozen Minimum)*

House Made Cookies **V** | \$67 Per Dozen  
Chocolate Chip, Sugar, Molasses Crinkle Cookies

Brownies, Gluten Free Coffee Chocolate Chip Blondies and Lemon Bars **V** | \$67 Per Dozen

Assorted French Macarons (Contain Nuts) **V GF** | \$70 Per Dozen

Mini Cupcakes **V** | \$70 Per Dozen  
Assortment of Flavors*(2 Dozen Minimum)*

### SNACKS

Whole Market Fruits | \$8 Per Piece

Sliced Fruit Display **V GF** | \$18 Per Person  
Served with Cherry-Citrus Dip

Yogurt Parfait **V GF CN** | \$15 Each  
Zoi Layered Yogurt, Fruit Compote and House Made Granola

Assorted Energy Bars **CN** | \$10 Each

Individual Candy Bars | \$8 Each

Tim’s Cascade Chips | \$9 Each

Chukar Cherry Snack Packs | \$10 Each

Sahale Snacks | \$10 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 October 1, 2024 through March 31, 2025.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.

## HOT BEVERAGES

- Royal Cup Regular Coffee | \$140 Per Gallon
- Royal Cup Decaffeinated Coffee | \$140 Per Gallon
- Assorted Teavana Hot Tea | \$140 Per Gallon
- Housemade Hot Chocolate | \$140 Per Gallon  
*Mini Marshmallows, Whipped Cream, Caramel Sauce and Chocolate Shavings*
- Local Hot Apple Cider | \$140 Per Gallon  
*Cinnamon Sticks, Crystallized Ginger*

## 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 | \$9 Each  
Assortment of Chilled Organic Teas

## SPECIALTY BEVERAGES

- Seasonally Inspired Fruit-Infused Water | \$83 Per Gallon
- Freshly Brewed Iced Tea | \$83 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 October 1, 2024 through March 31, 2025.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

## HALF DAY BEVERAGE SERVICE (UP TO 4 HOURS)

- Royal Cup Regular and Decaffeinated Coffee and Teavana Tea

Regular, Diet and Decaffeinated Pepsi Soft Drinks  
.....  
Bubly Water (Assorted Flavors)  
.....  
Still and Sparkling Waters  
.....  
\$50 Per Person

Regular, Diet and Decaffeinated Pepsi Soft Drinks  
.....  
Bubly Water (Assorted Flavors)  
.....  
Still and Sparkling Waters  
.....  
\$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 October 1, 2024 through March 31, 2025.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 \$76.00++ per person or any buffet any day for \$84.00++ per person. Royal Cup Coffee, Decaffeinated Coffee and Assorted Teavana Teas included.

BURGER BAR – MONDAY

Roasted Potato Salad: One Bite Potatoes, Roasted Red Peppers and Onions, Chili Crisp, Green Onion **DF V GF**  
.....  
Pesto Orzo Pasta Salad: Orzo, Red Onions, Sundried Tomatoes, Arugula, Goat Cheese, Pesto **V CN**  
.....  
Angus Beef Burger **DF GF**  
.....  
Turkey Burger **DF GF**  
.....  
Lettuce, Onions, Tomatoes, Pickles, Ketchup, Pickled Jalapenos, Dijon Mustard, Black Garlic Aioli, Lakelife Signature Sauce **DF V GF**  
.....  
Beyond Burger **DF VGN V GF**  
\*Available upon request\*  
.....  
Grand Central Potato Buns  
.....  
Cheddar, Swiss, Gouda  
.....  
Lake Life Signature Potato Chips **V GF**  
.....  
Maple Cheesecake Mousse, Candied Pecan Pieces **V GF CN**  
.....  
Mini Chocolate Silk Pie **V**  
.....

LA CANTINA - TUESDAY

Tortilla Chips, House Made Salsa, Salsa Verde, Guacamole **DF VGN V GF**  
.....  
Street Corn Salad, Tajin, Cotija, Lime, Red Pepper, Cilantro **V GF**  
.....  
Chimichurri Marinated Halibut, Baja Sauce **DF GF**  
.....  
Beef Birria, Charred Peppers **DF GF**  
.....  
Sofritas, Grilled Tomato **DF VGN V GF**  
.....  
Flour Tortillas **VGN V**  
.....  
Papa Anchos **DF VGN V**  
.....  
Calabacitas: Roasted Zucchini, Corn, Red Pepper, Oaxaca Cheese **V GF**  
.....  
Pico de Gallo, Salsa, Cilantro, Guacamole, Pickled Red Onions, Limes **DF VGN V GF**  
.....  
Sour Cream, Cotija **V GF**  
.....  
Horchata Mousse, Cinnamon Crumble **V GF**  
.....  
Empanadas de Piña **V**  
.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Roasted Red Pepper and Gouda Soup **V** | \$8 Additional Per Person

.....

**\$76***Per Person*

DEUTSCHLAND – WEDNESDAY

Baby Kale, Grilled Asparagus, Tomato, Allgäuer Emmentaler Cheese, Toasted Almonds, Lemon Vinaigrette **V GF CN**

.....

Spinach, Roasted Carrots and Beets, Diced Apple, Walnuts, Dried Cranberries, Lingonberry Vinaigrette **DF VGN V GF CN**

.....

Dru Bru Hefe-Weizen Glaze Pork Belly, Sauerkraut **DF**

.....

Roast Chicken Hindquarter, Roasted Apples, Caramelized Onion Jus **DF GF**

.....

Vegan “Beyond” Bratwurst, Sauerkraut **DF VGN V GF**

.....

Butterkäse Spaetzle, Caramelized Onions **V**

.....

Caraway-Dijon Roasted Carrots **DF VGN V GF**

.....

Pfeffernüsse **V**

.....

Chocolate Almond Cherry Mousse **V GF CN**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Chicken and Dumpling Soup | \$8 Additional Per Person

.....

**\$76***Per Person*

AMERICAN CLASSICS – FRIDAY

Baby Iceberg, Blue Cheese, Tomato, Croutons, Chives, Bacon, Cracked Pepper, Blue Cheese Dressing

.....

Lakelife House Salad: Arcadian Greens, Tomatoes, Cucumber, Carrot, Red Onion, Roasted Chickpea, Red Wine Vinaigrette **DF VGN V GF**

.....

Coca-Cola Glazed Chicken Thighs **DF GF**

.....

Build your own Tavern Sandwich: Braised Short Rib, Smokey

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Tortilla Soup | \$8 Additional Per Person

.....

**\$76***Per Person*

PACIFIC NORTHWEST – THURSDAY

Arcadian Green, Beets, Endive, Apple, Candied Walnut, Dried Blueberry, Pomegranate Vinaigrette **DF VGN V GF**

.....

Seasonal Mushroom and Farro Salad, Arugula, Roasted Onions, Pepper, Sweet Onion Vinaigrette **DF VGN V**

.....

Potlatch Salmon, Confit Fennel & Onions, Absinthe Cream **GF**

.....

Coffee Rubbed Flat Iron, Marsala Jus, Smoked Onions **DF GF**

.....

Teriyaki Fried Tofu, Sesame Seeds, Spring Onion **DF VGN V**

.....

Truffle-Parmesan Mashed Potatoes **V GF**

.....

Maple Roasted Root Vegetable Medley **DF VGN V GF**

.....

Cinnamon Apple Fritter **V**

.....

Chocolate Panna Cotta, Coffee Gelee, Hazelnut Crumble **V GF CN**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

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

.....

**\$76***Per Person*

EAST MEETS WEST – SATURDAY

Romaine, Parmesan, Radish, Wonton Crisps, Sesame Caesar Dressing

.....

Arcadian Greens, Mandarin Oranges, Asian Pear, Red Onions, Chili Roasted Pistachios, Ricotta Salata, Balsamic Vinaigrette **V GF CN**

.....

Yuzu Brined Pork Saltimbocca, Fried Sage, Crispy Prosciutto, Miso Pan Jus **DF**

.....

Sichuan Crusted Seabass, Calabrian Chili & Basil Beurre Blanc **GF**

.....

Tomato Sauce, Pickles, Brioche Bun

.....

“Beyond” Meatloaf, Black Flag BBQ Sauce **DF VGN V**

.....

Beer Infused Beecher’s Béchamel, Cavatappi Pasta, Green Chili, Chives, Pretzel Crust **V**

.....

Garlic Roasted Hericot Verts **DF VGN V GF**

.....

Twinkie Bites **V**

.....

Bananas Foster Mousse **V GF**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Broccoli and Cheddar Soup **V** | \$8 Additional Per Person

.....

**\$76** *Per Person*

PIKE PLACE DELI - SUNDAY

Chicken Noodle Soup **DF**

.....

Apple-Kale Slaw: Apples, Kale, Salted Pecans, Carrot, Dried Cherries, Feta, Maple Vinaigrette **V GF CN**

.....

Barley Salad: Barley, Sweet Potatoes, Red Onion, Parmesan, Spinach, Sweet Onion Vinaigrette **V**

.....

Proteins to Include: Smoked Turkey, Ham, Pastrami, Salami **DF GF**

.....

Chickpea Salad, Smashed Chickpeas, Red Onion, Celery, Relish, Lemon **DF VGN V GF**

.....

Dijon Mustard, Roasted Garlic and Rosemary Aioli, Harissa Aioli **DF V GF**

.....

Pickles, Lettuce, Tomatoes, Red Onion **DF VGN V GF**

.....

Assorted Sliced Cheeses (Cheddar Cheese, Swiss Cheese & Havarti) **V GF**

.....

Assortment of Artisan Breads

.....

Tim’s Cascade Chips

.....

Chocolate Chip Cookies **V**

.....

House Made Blondie **V GF**

.....

Gochujang Marinated Tofu Cacciatore, Cavatappi **DF VGN V**

.....

Kimchi Risotto, Furikake, Green Onion **V GF**

.....

Sesame-Ginger Roasted Broccolini **DF VGN V GF**

.....

Black Sesame Tiramisu **V**

.....

Oolong Tea Panna Cotta, Brown Sugar Pearls **V GF**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Thai Style Chicken and Rice Soup | \$8 Additional Per Person

.....

**\$76** *Per Person*

ADDITIONAL OFFERINGS

Freshly Brewed Iced Tea | \$85 Per Gallon

.....

Freshly Brewed Lemonade | \$85 Per Gallon

.....

Pepsi Soft Drinks | \$7 Each

.....

Bubly Water (Assorted Flavors) | \$7 Each

.....

Still and Sparkling Waters | \$7 Each

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

\$76 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 October 1, 2024 through March 31, 2025. \$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. Minimum order of 15 Boxed Lunches.

### GRAB 'N GO LUNCH

#### SALADS:

Chicken Cobb Salad **GF**  
Romaine, Bacon, Avocado, Tomato, Soft Egg, Chicken, Blue Cheese Dressing

Mediterranean Salad **V GF**  
Artisan Greens, Falafel, Olives, Feta, Cucumber, Tomato, Tahini Vinaigrette (Can be made Vegan)

The Taqueria **GF**  
Romaine, Chicken, Pickled Jalapenos, Black Beans, Radish, Queso Fresco, Mexican Crema Dressing

The Washington Waldorf **V GF CN**  
Artisan Greens, Apple, Celery, Blue Cheese, Walnuts, Creamy Red Wine Vinaigrette

\$76 Per Person

### PLANNER SELECTS UP TO 3 OPTIONS

#### SANDWICHES:

Jolly Green Giant **V**  
Cucumber, Avocado, Cream Cheese, Marinated Kale, Hummus, Whole Wheat Bread (Can Be Made Vegan)

The Havana  
Ham, Confit Onions, Pickles, Swiss, Mustard, Romaine, Ciabatta

The Don Corleone  
Smoked Turkey, Provolone, Zest Antipasto Slaw, Ciabatta

Turkey Club  
Turkey, Bacon, Avocado, Provolone, Tomato, Whole Wheat Bread

The Rainier  
Pastrami, Pickled Chili Relish, Basil, Provolone, Charred Tomato Aioli, Romaine, Ciabatta

The Seasonal Bird  
Chicken, Charred Kale, Pickled Chili Relish, Provolone, Rosemary Aioli, Ciabatta

The Olympic  
Chicken, Confit Onion, Cucumber, Fontina Cheese, Arugula, Mustard, Ciabatta

The Triple Roast  
Pastrami, Roasted Peppers, Roasted Garlic Aioli, Feta, Greens,

Ciabatta

Chicken Caesar Salad Wrap

Chicken, Croutons, Romaine, Parmesan, Whole Wheat Tortilla

**\$76** *Per Person*

## ALL BOX LUNCHES INCLUDE:

Chocolate Chip Cookie

Whole Fruit (On the Side)

Potato Chips

Izze Beverage

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 October 1, 2024 through March 31, 2025. *\$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, Dessert, 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)

Creamy Pumpkin Bisque, Spiced Pepitas, Fried Sage **V GF**

Tomato Basil Bisque, Grilled Cheese Croutons **V**

Gem Lettuce, Parmesan, Croutons, Tomatoes, Creamy Garlic Dressing

Arugula, Frisee, Roasted Seasonal Mushrooms, Caramelized Onions, Goat Cheese, Chili Crisp Cashew, Truffle Vinaigrette **V GF CN**

Arcadian Greens, Sweet Potato, Candied Walnut, Dried Cranberries, Fennel, Beechers, Blood Orange Vinaigrette **V GF CN**

### ENTREES (SELECT TWO)

Harvest Cobb Salad **GF CN** | \$70 Per Person

Gem Lettuce, Chicken, Sweet Potato, Dried Cherries, Apple, Pecans, Goat Cheese, Pear Vinaigrette

Roasted Chicken | \$72 Per Person

Colcannon Style Mashed Potatoes, Crispy Brussel Sprouts, Guinness Jus

Snake River Farms Kurobuta Pork Chop | \$74 Per Person

Cider Brined, Sage and Gouda Polenta, Roasted Broccolini, Roasted Apples

Arctic Char **GF** | \$78 Per Person

Coconut Curry Risotto, Roasted Garlic and Chili Compound Butter, Honey-Garam Masala Roasted Carrots

Petit Filet **GF** | \$80 Per Person

Harissa-Sweet Potato Whipped Potatoes, Garlic Haricot Verts,  
Pomegranate & Red Wine Sauce

---

## DESSERTS (SELECT ONE)

Apple Mousse, Cinnamon Churro, Almond Anglaise **V CN**

---

Vanilla Tart, Lemon Cake, Cranberry Mousse, Ginger Spiced Cream **V**

---

Chocolate Tart, Hazelnut Frangipane, Chocolate Ganache, Mascarpone Cream, Caramelized Hazelnuts **V CN**

---

Maple Vanilla Mousse, Coffee Cake, White Chocolate Crumble **V GF**

---

Pomegranate Panna Cotta, Pear Gel, Fried Rice Puffs **VGN V GF**

---

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 October 1, 2024 through March 31, 2025. 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 Roasted Shallot Ravioli **V CN**

Marsala Cream, Spinach, Parmesan, Fennel, Salted Pecans

---

Black Garlic Mac and Cheese **V**

Black Garlic Infused Beecher's Béchamel, Cavatappi Pasta, Chives, Fried Shallot, Roasted Seasonal Mushrooms

---

Vegan Gnocchi Puttanesca **DF VGN V GF**

Fire Roasted Tomatoes, Spinach, Caramelized Onions, Olives, Capers, Pomodoro Sauce

---

Cauliflower Steak **DF VGN V**

Roasted Red Pepper and Tahini Sauce, Za'atar Roasted Vegetable and Farro Pilaf

---

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 October 1, 2024 through March 31, 2025. *\$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

- Spinach and Cheese Puffs **V** | \$8 Per Piece
- Pimento Mac and Cheese Fritters **V** | \$8 Per Piece
- Mini Three Cheese Quesadillas, House Made Spicy Salsa **V** | \$8 Per Piece
- Buffalo Chicken Spring Rolls, Ranch | \$9 Per Piece
- Coconut Crusted Chicken, Bang Bang Sauce, Green Onion | \$9 Per Piece
- Mini Beef Wellingtons | \$10 Per Piece
- Whiskey BBQ Glazed “Beyond” Meatballs **DF VGN V** | \$10 Per Piece
- PNW Crab Cake, Spicy Sesame Aioli, Furikake **SF** | \$12 Per Piece
- Shrimp Tempura, Tentsuyu **DF** | \$11 Per Piece
- Short Rib Croquette, Romesco **CN** | \$11 Per Piece

## COLD HORS D’OEUVRES

- Beet Bruschetta, Whipped Herb Mousse, Black Sesame Tartlet, Micro Greens **DF VGN V** | \$8 Per Piece
- Pesto Marinated Shrimp, Roasted Tomato and Boursin Polenta, Balsamic Reduction **GF CN** | \$11 Per Piece
- Spinach and Artichoke Palmier, Fontina, Sea Salt **V** | \$10 Per Piece
- Black Garlic Crusted Beef Tenderloin, Caramelized Onion and Herb Mousse, Micro, Rye Crostini | \$11 Per Piece
- Sake-Yuzu Tuna Crudo, Cucumber, Serrano, Shallot, Black Sesame Cone, Furikake **DF** | \$11 Per Piece
- Cambozola Mousse, Roasted Apples, Salted Pecans, Micro, Tartlet **V CN** | \$9 Per Piece
- Savory Cheese Cake, Buttery Ritz Crust, Onion Jam, Micro **V** | \$11 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 October 1, 2024 to March 31, 2025.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 **DF GF SF**

(3 Pieces Per Person)

- Poached Jumbo Shrimp
- Crab Claws
- Fresh Oysters

## MINI BUNS (SELECT 3 OPTIONS)

(3 Pieces Per Person)

- Teriyaki Glazed Crispy Chicken, Cucumber, Sambal Aioli, Sesame, Bao Bun **DF**
- Cured Pork Belly, Cilantro, Pickled Jalapenos, Kimchi, Bao Bun **DF**

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

**\$57** *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

**\$50** *Per Person*

THE BIG CHEESE **V**

Assortment of Local Washington Cheese

Local Crackers, Grilled Bread

Honeycomb

Seasonal Condiments, Dried Fruit, Nuts **CN**

**\$42** *Per Person*

Sriracha Glazed Shrimp, Marinated Cabbage, Cilantro, Bao Bun **DF**

Korean Style Jackfruit, Radish Slaw, Green Onion, Cilantro, Bao Bun **DF VGN V**

Soy and Ginger Braised Short Rib, Pickled Daikon, Pickled Carrot, Spicy Peanut Sauce, Crushed Peanuts **DF CN**

**\$45** *Per Person*

SUSHI **GF**

*(6 Pieces Per Person)*

Chef Selection of Maki, Nigiri and Sashimi

Wasabi, Soy, Pickled Ginger

**\$70** *Per Person*

FLATBREADS (SELECT 3 OPTIONS):

The Hendrix **CN**

Purple Haze Cheese, Prosciutto, Caramelized Onion, Pistachio, Mozzarella, Fig Reduction

The Wiseguy **V**

Boursin, Artichoke, Spinach, Sundried Tomatoes, Mozzarella

Chicken Tikka Masala

Curried Tomato Sauce, Yogurt Marinated Chicken, Red Onion, Mozzarella, Cilantro-Mint Chutney

The Buldak

Gochujang Tomato Sauce, Chicken, Banana Peppers, Roasted Garlic, Green Onion, Mozzarell

The Godfather **V**

Fontina, Provolone, Ricotta, Parmesan, Mozzarella, Oregano

Salumi

Pepperoni, Salami, Italian Sausage, Capicola, Mozzarella

The Sicilian **DF VGN V**

IT CAN'T RAIN ALL THE TIME

Ivar’s Clam Chowder, Grilled Bread

Teriyaki Chicken Skewers **DF**

Seattle Dogs-Cream Cheese, Caramelized Onions

Mini Beef and Cheddar Piroshky

Salmon Poke Martini, Wakame, Cucumber, Edamame, Scallion **DF**

\$55

Per Person

PIKE PLACE FARMER’S MARKET BAR

Romaine, Baby Kale, Artisan Greens

Cherry Tomatoes, Carrots, Cucumber, Cauliflower, Baby Peppers, Shaved Parmesan, Radish, Crouton Sunflower Seeds, Candied Walnuts, Feta, Blueberries, Bacon **CN**

Ranch, Balsamic, Roasted Garlic Dressing

\$42

Per Person

I DIP, YOU DIP, WE DIP

Baby Sweet Peppers, Crisp Carrots, Celery, Cauliflower, Baby Heirloom Tomatoes, Cucumbers, Broccoli **DF VGN V GF**

Dill-Pickle Hummus, Moroccan-Spiced Roasted Carrot Hummus,

"Beyond" Italian Sausage, Peppers, Vegan Mozzarella

The Mobster

Italian Sausage, Mama Lil's Peppers, Roasted Garlic, Ricotta, Mozzarella

\$47

Per Person

BUNDERFUL (SELECT 2)

American Wagu Beef, Lakelife Signature Sauce, American Cheese, Slider Bun

Carolina BBQ Pulled Pork Slider, Pickles, Gouda Cheese, Slider Bun

“Beyond” Slider, Bang Bang Sauce, Pickled Onions, Cilantro, Slider Bun **DF VGN V**

Chicken Katsu, Tonkatsu Sauce, Curry Mayo, Cheddar Cheese, Cabbage, Red Onion, Slider Bun

Curly Fries **DF VGN V GF**

Ketchup, Truffle-Parmesan Aioli

\$50

Per Person

GRIDDLE ME THIS

Miso Butter Grilled Cheese, Roasted Garlic, Gouda, Mozzarella **V**

Mortadella Sandwich, Provolone, Hot Mustard, Kaiser Roll

Caribbean Roast, Braised Chicken, Caramelized Onions, Pickled Jalapeno, Cilantro, Garlic Sauce **DF**

House Made Jalapeño Popper Potato Chips **V GF**

\$48

Per Person

SEATTLE SPEC-TACO-LAR! (SELECT 2)

*Requires Chef Attendant Fee of \$275.00 Minimum Order of 25 guests*

Bulgogi Beef, Kimchi Slaw, Miso Aioli, Sesame, Corn Tortilla **DF**

Baba Ganoush **DF VGN V GF**

Ranch **V GF**

Lavosh, Grilled Bread, Pretzel Crisps **V**

**\$40** *Per Person*

Honey-Chili Glazed Chicken, Pickled Cucumber, Cilantro, Yuzu Aioli, Corn Tortilla **DF**

Crispy Pork Belly, Pickled Red Onions, Cilantro, Chili Crisp Aioli, Corn Tortilla **DF GF**

Fried Tofu, Bean Sprouts, Scallion, Bang-Bang Sauce, Corn Tortilla **DF VGN V**

**\$52** *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 October 1, 2024 to March 31, 2025.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

All stations are based on 2 hour maximum and require a minimum of 25 guests or more.

YOU TAIYAKI MY BREATHE AWAY (SELECT 3 FILLINGS)

*A Japanese fish shaped pastry stuffed with delicious fillings.(Requires Chef Attendant Fee of \$275.00)(Minimum order for 25 guests)*

Nutella **V CN**

Cookie Butter **V**

Matcha Cream **V**

Vanilla Bean Custard **V**

Bacon & Beecher’s Cheese

Red Bean Paste **V**

Gouda & Chive **V**

**\$40** *Per Person*

DEATH BY CHOCOLATE

*Based on 4 Pieces Per Person*

Triple Chocolate Cookie **V**

Milk Chocolate Cremeux Raspberry Tartlet **V**

Orange Crumble White Chocolate Mousse **V GF**

Caramelized White Chocolate Banana Truffle **V GF**

Chocolate Pot de Crème Dipped in Almond Chocolate **VGN V GF CN**

**\$38** *Per Person*

JINGLE ALL THE WAY

*Based on 4 Pieces Per Person*

SPICED

*Based on 4 Pieces Per Person*

Maple Pecan Cheesecake Verrine **V GF CN**

Mini Dutch Apple Pie **V**

Peppermint Truffle Pop **V GF**

Snickerdoodle Egg Nog Panna Cotta **V GF**

Ginger Molasses Crinkle Cookie **V**

Mini Pumpkin Tartlet **V**

White Chocolate Cranberry Yule Log **V**

Cranberry Pear Mousse **VGN V GF**

Choose 4 Desserts | \$38 Per Person

Choose 5 Desserts | \$40 Per Person

Choose 6 Desserts | \$44 Per Person

Cream Cheese Pumpkin Spice Cake **V**

Ginger Lemon Posset **V GF**

Cinnamon Toffee Cranberry Date Pudding **V**

Cardamom Apple Panna Cotta **VGN V GF**

Nutmeg Pomegranate Mousse **V GF**

**\$38** *Per Person*

BOOZY

*Based on 4 Pieces Per Person*

Bourbon Pecan Tart **V CN**

Fireball Cider Caramel Apple Mousse **V GF**

Mulled Wine Pear Panna Cotta **VGN V GF**

Guinness Chocolate Cake **V**

Eggnog Rum Trifle **V**

**\$38** *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 October 1, 2024 to March 31, 2025.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 \$275.00 per Attendant (plus tax)*

HUNTERS FEAST

Spiced Cherry and Port Glazed Pork Belly **DF GF**

Quinoa and Roasted Brussel Sprout Salad: Cranberry, Pecan, Onion, Honey Mustard Dressing **DF V GF CN**

Maple Roasted Carrots **DF VGN V GF**

Parmesan and Herb Roasted Fingerling Potatoes **V GF**

Herb Rolls **V**

*\$680 (Serves 25)*

BLACK GARLIC BUTTER BASTED CRUSTED PRIME RIB **GF**

Arugula, Red Grape, Fried Shallot, Feta, Salted Pepitas, Pomegranate Seeds, Maple Vinaigrette **V**

Brown Butter and Herb Mashed Potatoes **V GF**

Crispy Broccolini, Harissa Roasted Hazelnuts **DF V GF CN**

Au Jus, Creamy Horseradish **GF**

Potato Rolls

*\$1000 (Serves 30)*

ALL ABOUT THAT BASTE

Citrus-Sage Brined Turkey, Cajun Butter Basted **GF**

Gravy

Romaine, Spiced Pear, Pecans, Ricotta Salata, Dried Blueberry, Pistachio, Pomegranate Vinaigrette **V GF CN**

Cranberry Sauce **DF VGN V GF**

Sweet Potato Casserole, Pecan Topping **V GF CN**

Garlic-Parmesan Roasted Asparagus **V GF**

Herb Rolls

*\$700 (Serves 25)*

CEDAR PLANKED KING SALMON **DF GF**

Honey-Ginger Glaze King Salmon

Arcadian Greens, Pickled Beets, Mandarin Orange, Radish, Almond, Yuzu-Pear Vinaigrette **DF VGN V GF CN**

Chili Oil and Roasted Garlic Rice **V GF**

Miso-Maple Crispy Brussel Sprouts **DF VGN V**

Dinner Rolls

*\$700 (Serves 25)*

A YULETIDE AFFAIR

Bone-in Venison Rack, Snowberry Compote **DF GF**

Baby Kale, Brown Sugar & Ancho Roasted Parsnips, Apple, Goat Cheese, Walnut, Black Currant Vinaigrette **V GF CN**

Pumpkin Risotto, Barley, Goat Cheese, Sage **V**

Caramelized Onion Haricots Verts **DF VGN V GF**

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 October 1, 2024 to March 31, 2025.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 Order of 25 Guests*

### FEELIN SAUCY

*16 inch Pizzas. Each Pizza is 12 slices*

Pepperoni Pizza

Cheese Pizza **V**

Vegetable Pizza **V**

Hawaiian Pizza

Meat Pizza

Pepperoni, Salami, Prosciutto

**\$55** *Per Pizza*

### TIME TO SOY-BER UP

Spam Fried Rice **DF**

Egg Rolls **DF V**

Crab Rangoon **SF**

Sweet Soy **DF V**

Sweet and Sour Sauce, Chili Sauce **DF VGN V GF**

Fortune Cookies **V**

**\$48** *Per Person*

### FEELIN SPICY

Avocado Fries, Chipotle-Lime Aioli **DF V**

Chorizo and Manchego Arepas **GF**

Mini Machaca Beef Chimis **DF**

### BUILD YOUR DÖNER

Shaved Lamb and Beef Blend Kebab **DF GF**

Falafel **DF VGN V GF**

Schärf Sauce, Cilantro-Tahini Sauce, Chopped Romaine, Dice Tomato, Cucumber, Sliced Banana Peppers, Red Onions **DF VGN V GF**

Pita **DF VGN V**

Garlic Sauce **V GF**

**\$53** *Per Person*

### HOPELESS RAMEN-TIC

Nongshim Tonkotsu Ramen Cups

Samyang Buldak Carbonara Spicy Ramen Cups

Nongshim Shin Beef Noodle Soup Cups **DF**

Nissin Chicken Top Ramen Cups

Toppings: **DF V**

Green Onions, Cilantro, Fried Spam, Sprouts, Kimchi, Bamboo Shoots, Egg, Sriracha, Soy Sauce, Togarashi, Furikake

**\$50** *Per Person*

Green Chili Chicken Empanadas

Chipotle Salsa, Salsa Verde, Sour Cream

**\$48** 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 October 1, 2024 to March 31, 2025.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 \$108Select 3 Entrees for \$120*

### SOUP (SELECT ONE):

Lobster Bisque

Roasted Tomato Basil Soup **V**

Ivar’s Clam Chowder

Chicken Noodle Soup **DF**

Roasted Red Pepper and Gouda **V**

### SALAD (SELECT TWO):

Arcadian Greens, Seasonal Squash, Radicchio, Pecans, Feta, Red Onion, Sweet Onion Vinaigrette **V GF CN**

Baby Kale, Peppers, Sriracha Roasted Chickpeas, Carrot, Cucumber, Sesame-Peanut Dressing **DF VGN V CN**

Roasted Brussel Sprout Caesar, Bacon, Parmesan, Croutons, Creamy Garlic Dressing

Arugula, Frisee, Pine Nuts, Tomatoes, Parmesan, Croutons, Balsamic Vinaigrette **V CN**

Spinach, Butternut Squash, Blackberry, Goat Cheese, Almonds, Dried Cranberries, Blood Orange Vinaigrette **V GF CN**

Gem Lettuce, Stripped Beets, Radish, Fennel, Apples, Blue Cheese, Champagne Vinaigrette **V GF**

Panzanella: Artisan Bread, Crispy Brussel Sprouts, Roasted Sweet Potato, Red Onion, Bacon, Beecher’s, Baby Kale, Pumpkin-Tahini Vinaigrette

### ENTREES:

Seared Chicken Thighs, Balsamic-Fig Pan Sauce, Brown Sugar Roasted Onions **DF GF**

### SIDES (SELECT ONE STARCH AND ONE VEGETABLE):

Gouda-Chive Mashed Potatoes **V GF**

Leek & Gorgonzola Polenta **V GF**

Carso’s Five Cheese Ravioli, Arugula, Parmesan, Green Onions,  
Roasted Red Peppers, Chili Crisp Cream **V**

.....

Drunken Five Spice Flat Iron, Charred Scallion Compound Butter

.....

Za’atar Salmon, Pomegranate Gremolata **DF GF CN**

.....

Apple Brined Pork Loin, Fireball Pan Jus, Smoked Apples **DF**

.....

Lobster Mac and Cheese, Beecher’s Bechamel, Chives, Spinach,  
Ritz Cracker Crumb, Shell Pasta

.....

Lemon Grass & Ginger Marinated Striploin, Serrano Spiced Demi  
**DF GF**

.....

Herb Crusted Seabass, Tomato – Basil Salsa, Balsamic Reduction  
**DF GF**

.....

Roasted Chicken Breast, Hot Honey & Roasted Garlic Compound  
Butter **GF**

.....

“Beyond” Shepard’s Pie, Carrots, Peas, Tomato, Mushroom,  
Herbs, Mashed Potatoes **DF VGN V GF**

.....

Tofu Mapo, Shiitake, Spring Onions, Jasmine Rice **DF VGN V**

.....

DESSERT (SELECT TWO):

Pecan Pie Brownie Tartlet **V CN**

.....

Candy Cane S’mores Sammie **V**

.....

Chocolate Mousse Cake, Orange Pastry Cream **V**

.....

Apple Financier, Honey Cardamom Cream **V GF CN**

.....

White Chocolate Mousse, Cranberry Curd **V GF**

.....

Ginger Panna Cotta, Candied Orange Compote **VGN V GF**

.....

SELECT 2 ENTREES

***\$108** Per Person*

Sundried Tomato Pesto Roasted Fingerling Potatoes **V GF CN**

.....

Broccoli & Cheddar Risotto, Crispy Onions **V**

.....

Sweet Chili Roasted Broccolini **DF VGN V GF**

.....

Maple-Dijon Roasted Carrots **DF VGN V GF**

.....

Garlic Roasted Haricots Verts **DF VGN V GF**

.....

Moroccan Roasted Cauliflower **DF VGN V GF**

.....

ADDITIONAL OFFERINGS

Freshly Brewed Iced Tea | \$85 Per Gallon

.....

Freshly Brewed Lemonade | \$85 Per Gallon

.....

Pepsi Soft Drinks | \$7 Each

.....

Still and Sparkling Waters | \$7 Each

.....

SELECT 3 ENTREES

***\$120** 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 October 1, 2024 through March 31, 2025.\$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 Salad Course, Bread Service, Dessert, Coffee, and Tea

### OPTIONAL STARTER COURSE (SELECT ONE):

- Burgundy Poached Pear, 5 Spice Goat Cheese Mousse, Lardon, Frisee, Radish, Crushed Candied Walnuts **GF CN** | \$15 Per Person
- Creamy Pumpkin Bisque, Spiced Pepitas, Fried Sage **V GF** | \$13 Per Person
- Tomato Basil Bisque, Grilled Cheese Croutons **V** | \$12 Per Person

### SALAD COURSE (SELECT ONE):

- Baby Gem, Parmesan, Croutons, Tomato, Creamy Garlic Dressing
- Arcadian Greens, Carrot Curls, Cucumber, Red Onion, Tomato, Croutons, Buttermilk Ranch **V**
- Spinach, Bacon, Red Onion, Croutons, Tomatoes, Egg, Smoked Blue Cheese Dressing
- Baby Iceberg, Salami, Garbanzo Beans, Mozzarella Pearls, Cucumber, Broken Red Wine Vinaigrette **GF**
- Artisan Greens, Apple, Dried Cherries, Goat Cheese, Pecan, Cranberry Vinaigrette **V GF CN**

### MAIN COURSE (SELECT THREE):

- Roasted Chicken, Berbere – Honey Compound Butter, Sweet Potato Mash, Garlic – Chili Roasted Broccolini **GF** | \$89 Per Person
- Herb Roasted Chicken, Rosemary-Orange Pan Jus, Roasted Garlic – Thyme Whipped Potatoes| Blistered Brussel Sprouts **GF** | \$89 Per Person
- Seared Salmon, Dijon Cream, Cannellini Bean Cassoulet, Roasted Haricot Verts **GF** | \$91 Per Person
- Snake River Farms Kurobuta Pork Chop, Huckleberry BBQ, Smokey Polenta, Honey Roasted Carrots **GF** | \$94 Per Person
- Maple-Bourbon Braised Short Rib, Blackberry Red Wine Jus, Horseradish Infused Potatoes, Roasted Broccolini | \$98 Per Person
- Seared Chilean Sea Bass, Pomegranate-Meyer Lemon Reduction, Creamy Leek Risotto, Pesto Roasted Asparagus **GF** | \$101 Per Person
- Peppercorn Crusted Filet Mignon, Cherry Port Demi-Glace,

### DESSERT COURSE (SELECT ONE):

- Chocolate Cake, Fireball Whipped Ganache, Graham Cracker Crumble, Toasted Meringue **V**
- Pomegranate Mousse, Blood Orange Curd, Cinnamon Crumble, White Chocolate Curls **V GF**
- White Chocolate Mousse, Gingerbread Cake, Red Wine Poached Pear Compote, Ginger Tuile, Red Wine Gelee **V**
- Chocolate Tart, Chocolate Cake, Pumpkin Pastry Cream, Cinnamon Whip, Caramel Ganache **V**
- Apple Compote, Gluten Free Cinnamon Cake, Cranberry Marshmallow, Cranberry Gel **V GF**

Manchego – Herb Mashed Potatoes, Balsamic Roasted Brussel  
Sprouts **GF** | \$103 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 October 1, 2024 through March 31, 2025. 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 three entree selections is provided for your guest at each table setting.
3. Specially trained servers take your guests' orders as they are seated.

### FIRST COURSE (SELECT ONE):

- Tomato Tart, Boursin, Micro Basil, Balsamic Reduction **V**
- Truffled Sunchoke & Mushroom Bisque, Chives **V GF**
- Jumbo Crab Cake, Cajun Remoulade, Apple-Fennel Slaw **DF**
- Blackened Jumbo Shrimp, Smoked Gouda Grits, Charred Green Onion Oil **GF**
- Limoncello Compressed Melon, Crispy Prosciutto, Salted Pistachio, Burrata, Basil, Olive Oil, Hot Honey, Sea Salt **GF CN**

### SECOND COURSE (SELECT ONE):

- Gem Lettuce, Shaved Parmesan, Croutons, Tomato, Creamy Garlic Dressing
- Baby Red Oak, Dried Blueberry, Ricotta Salata, Hazelnuts, Poached Pear, Fig Vinaigrette **V GF CN**
- Arcadian Greens, Fennel, Mandarin Orange, Beecher’s, Pine Nuts, Dried Cranberry, Pomegranate Vinaigrette **V GF CN**
- Baby iceberg, Blue Cheese Crumbles, Bacon, Tomato, Fried Shallots, Smoked Blue Cheese Dressing
- Baby Kale, Roasted Beets, Pomegranate, Goat Cheese, Pistachio, Blood Orange Vinaigrette **V GF CN**

### MAIN COURSE (SELECT THREE):

- Filet, Shallot & Pink Peppercorn Sauce **GF**
- Seared Duck Breast, Cherry-Cognac Glaze **DF**
- Seared Seabass, Lobster Cream **GF**
- Pistachio Crusted Salmon, Champagne Beurre Blanc **CN**
- Herb Roasted Chicken, Caramelized Onion-Dijon Pan Jus **DF GF**
- Snake River Farms Mojo Marinated Kurobuta Pork, Chimichurri Sauce **DF GF**
- Garlic-Herb Crusted Rack of Lamb, Red Wine Reduction **DF GF**

SIDES (SELECT ONE VEGETABLE AND ONE STARCH):

- Gouda–Chive Mashed Potatoes **V GF**
- Roasted Tomato and Cheese Polenta **V GF**
- Black Garlic-Mushroom Risotto **V GF**
- Saffron Rice Pilaf **V GF**
- Charred Broccolini **DF VGN V GF**
- Maple Dijon Roasted Carrots **DF VGN V GF**
- Citrus-Parmesan Roasted Asparagus **V GF**
- Garlic Roasted Haricots Verts **DF VGN V GF**

DESSERTS (SELECT ONE):

- Chocolate Tart, Pear Hazelnut Frangipane, Bailey’s Cream, Dark Chocolate Cremeux, Poached Pear **V CN**
- Cinnamon Cheesecake, Cardamom Mascarpone Cream, Apple Compote, Cinnamon Crumble **V GF**
- Almond Sable, Cranberry Mousse, White Chocolate Maple Cream, Mixed Berry Caviars **V CN**
- Vanilla Tart, Salted Caramel, Banana Cream, Vanilla Whipped Ganache, Almond Praline, Caramelized Banana **V CN**
- Vanilla Cake, Chocolate Pastry Cream, Zabazone Pastry Cream, Pomegranate Cremieux, Fresh Fruit **V GF**

*\$155 Per Guest*

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 October 1, 2024 through March 31, 2025. 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

- Cauliflower Steak **DF VGN V**  
Roasted Red Pepper and Tahini Sauce, Za’atar Roasted Vegetable and Farro Pilaf
- Vegan Gnocchi Puttanesca **DF VGN V GF**  
Fire Roasted Tomatoes, Spinach, Caramelized Onions, Olives, Capers, Pomodoro Sauce
- Carso’s Roasted Shallot Ravioli **V CN**  
Marsala Cream, Spinach, Parmesan, Fennel, Salted Pecans
- Black Garlic Mac and Cheese **V**  
Black Garlic Infused Beecher’s Béchamel, Cavatappi Pasta, Chives, Fried Shallot, Roasted Seasonal Mushrooms
- Individual Vegetable Wellington **V**  
Seasonal Vegetables, Goat Cheese, Balsamic Reduction, Lemon Charred Broccolini
- Carso’s Smoked Mozzarella Tortellini **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 October 1, 2024 through March 31, 2025.*\$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.

## 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.

Canvas Brut, Blanc Da Blancs, Italy | \$63 Per Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Canvas Pinot Grigio, Veneto, Italy | \$58 Per Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$58 Per Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$58 Per Bottle  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$58 Per Bottle  
Subtle hints of oak and spice married with lively tannins.

### SEASONAL WINE FEATURE: FINCA EL ORIGEN AND SANTA CAROLINA

Carolina Wine Brands is family owned and operated. Finca el Origen is certified vegan and carbon neutral and Santa Carolina is certified sustainable and carbon neutral, both are bottled in light weight glass.

Finca El Origen, Reserva "Unoaked" Chardonnay | \$68 Per Bottle  
A fresh, expressive, and aromatic wine which is smooth, creamy and well-balanced. Notes of green apple and pear, with citrus and light minerals. A versatile wine at any event that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken.

Santa Carolina, Carolina Reserva Cabernet Sauvignon | \$68 Per Bottle

Exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. Notes of cherry, blackberry, fig, green peppercorn, and baking spices. The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta.

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 October 1, 2024 to March 31, 2025. 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 | \$63 Per Bottle
- Mionetto Prosecco Brut Avantgarde Collection, Italy | \$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 | \$82 Per Bottle

## WHITE WINE

- La Vielle Ferme Rose, France | \$55 Per Bottle
- Drumheller Chardonnay, WA | \$56 Per Bottle
- Chateau Ste. Michelle Riesling, WA | \$60 Per Bottle
- Novelty Hill Sauvignon Blanc, WA | \$67 Per Bottle
- Cavatappi Pinot Grigio, WA | \$67 Per Bottle
- Kendall-Jackson, Vitner's Reserve, Chardonnay, California | \$68 Per Bottle
- McBride Sisters Sauvignon Blanc, Marlborough, New Zealand | \$70 Per Bottle
- Mer Soleil, Reserve, Chardonnay, Santa Lucia Highlands | \$74 Per Bottle
- WhiteHaven, Sauvignon Blanc, Marlborough, New Zealand | \$76 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
- Joel Gott, Red Blend, Palisades, California | \$65 Per Bottle
- Revelry Merlot, WA | \$67 Per Bottle
- Catena Vista Flores, Malbec, Argentina | \$68 Per Bottle
- Browne Family Pinot Noir, OR | \$70 Per Bottle
- Elouan, Pinot Noir, California | \$72 Per Bottle
- Rodney Strong, Cabernet Sauvignon, Sonoma, California | \$74 Per Bottle

Mark Ryan “The Chief” Cabernet Sauvignon, WA | \$76 Per Bottle

Daou, Cabernet Sauvignon, Paso Robles, California | \$80 Per Bottle

Mark Ryan, the Dissident Red Blend | \$97 Per Bottle

DeLille Cellars, D2 Red Blend | \$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 October 1, 2024 to March 31, 2025. 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 DrinkNo Host Bar: \$18 per Drink**(Select Up to Two per Event)

Thankful for Margs  
*Don Julio Tequila, Pear Juice, Orange Liqueur, Apple Cider*  
Garnish: Cinnamon Stick

Lake Side Bloody Mary  
*Smirnoff Vodka, Dry Vermouth, Tabasco, Zing Zang Bloody Mary Mix*  
Garnish: Bacon Bits Rim

Pumpkin Old Fashioned  
*Maker’s Mark Bourbon, Pumpkin Puree, Simple Syrup, Bitters*  
Garnish: Edible Glitter

Chai Spiced Old Fashioned  
*Jack Daniels Whiskey, Chai Spiced Simple Syrup, Angostura Bitters*  
Garnish: Orange Peel

Autumn Fizz  
*Hendrick’s Gin, Lemon Juice, Simple Syrup, Sparkling Cider*  
Garnish: Apple Slice

Pumpkin Spice Espresso Martini  
*Ketel One Vodka, Pumpkin Puree, Nitro Cold Brew, Kahlua*  
Garnish: Pumpkin Spice

### ZERO PROOF

Taking a break from booze, but still want to enjoy a fun, flavorful drink? Consider having a spirit-free beverage with a variety of tasty ingredients to create a flavor fusion, providing a sophisticated beverage without alcohol. **Hosted Bar: \$13 per DrinkNo Host Bar: \$14 per Drink**

Winter Fruit  
*Cranberry Juice, Orange Juice, Ginger Ale, Nutmeg*  
Garnish: Rosemary

Maple Lover  
*Maple Syrup, Lime Juice, Apple Cider, Ginger Beer*  
Garnish: Apple Slice

Bitter Winter  
*Red Bull, Vanilla Simple Syrup, Splash of Orange Juice*  
Garnish: Orange Wedge

- Merry Mai Tai  
*Diplomatico Reserva Exclusiva Rum, Cranberry Juice, Pomegranate Juice, Grenadine, Orange Liqueur*Garnish: *Pomegranate*  
.....
- Ride the Wave  
*Patron Silver Tequila, Fresh Lime Juice, Simple Syrup, Blueberry Red Bull*Garnish: *Fresh Sage Leaves*  
.....
- Fall Mule  
*Titos Vodka, Lemon Juice, Sparkling Cider*Garnish: *Cranberry Garnish*  
.....
- Not Your Typical Cider  
*Tito's Handmade Vodka, Passion Fruit Puree, Lemonade, Ginger Beer*Garnish: *Thyme Sprig*  
.....
- Poisoned Apple  
*Bacardi Superior Rum, Pomegranate Juice, Apple Cider, Grenadine*Garnish: *Edible Glitter*  
.....

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 October 1, 2024 to March 31, 2025. 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 Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch*

- Signature Spirits | \$13  
.....
- Domestic Beer | \$8  
.....
- Premium and Imported Beer | \$9  
.....
- Craft Beer | \$10  
.....
- White Claw Hard Seltzer | \$11  
.....

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

- Premium Spirits | \$14  
.....
- Domestic Beer | \$8  
.....
- Premium and Imported Beer | \$9  
.....
- Craft Beer | \$10  
.....
- White Claw Hard Seltzer | \$11  
.....

High Noon Vodka Seltzer   \$11
Canvas Chardonnay, California   \$12
Canvas Cabernet Sauvignon, California   \$12
Canvas Brut, Blanc Da Blancs, Italy   \$13
Cordials (Dekuyper)   \$13
Signature Zero Proof Handcrafted Beverage   \$13 <i>Cranberry Juice, Orange Juice, Ginger Ale, Nutmeg</i> Garnish: <i>Rosemary</i>
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, Maker's Mark Bourbon, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch, Diplomatic Reserva Exclusiva Rum*

Super Premium Spirits   \$16
Domestic Beer   \$8
Premium and Imported Beer   \$9
Craft Beer   \$10
White Claw Hard Seltzer   \$11
High Noon Vodka Seltzer   \$11
McBride Sisters Sauvignon Blanc   \$14
Mark Ryan the Chief Cabernet Sauvignon   \$14
La Marca Prosecco   \$15

High Noon Vodka Seltzer   \$11
Finca El Origen, Reserva "Unoaked" Chardonnay   \$13
Santa Carolina, Carolina Reserva Cabernet Sauvignon   \$13
Domaine Ste Michelle Luxe Sparkling, Washington   \$14
Cordials (Dekuyper)   \$15
Premium Zero Proof Handcrafted Beverage   \$13 <i>Maple Syrup, Lime Juice, Apple Cider, Ginger Beer</i> Garnish: <i>Apple Slice</i>
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 Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch*

First Hour   \$26 Per person
Second Hour   \$19 Per person
Each Additional Hour   \$13 Per Person

Cordials | \$16

Super Premium Zero Proof Handcrafted Beverage | \$13  
*Red Bull, Vanilla Simple Syrup, Splash of Orange Juice*Garnish:  
*Orange Wedge*

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

First Hour | \$28 Per Person

Second Hour | \$22 Per Person

Each Additional Hour | \$14 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

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, Hendricks Gin, Don Julio Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch, Diplomatic Reserva Exclusiva Rum*

First Hour | \$30 Per Person

Second Hour | \$24 Per Person

Each Additional Hour | \$16 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

White Claw Hard Seltzer   \$12
High Noon Vodka Seltzer   \$12
Signature Wines   \$13
Premium Wines   \$14
Super Premium Wines   \$15
Signature Sparkling Wine   \$14
Premium Sparkling Wine   \$15
Super Premium Sparkling Wine   \$16
Signature Zero Proof Handcrafted Beverage   \$14 <i>Cranberry Juice, Orange Juice, Ginger Ale, Nutmeg</i> Garnish: <i>Rosemary</i>
Premium Zero Proof Handcrafted Beverage   \$14 <i>Maple Syrup, Lime Juice, Apple Cider, Ginger Beer</i> Garnish: <i>Apple Slice</i>
Super Premium Zero Proof Handcrafted Beverage   \$14 <i>Red Bull, Vanilla Simple Syrup, Splash of Orange Juice</i> Garnish: <i>Orange Wedge</i>
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 October 1, 2024 to March 31, 2025. 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.



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