



HYATT REGENCY O'HARE CHICAGO
MEETING & EVENT MENUS



Breakfast of the Day

Daily Menu Pricing \$55 Per Guest on Designated Day \$60 Per Guest on All Other Days Daily Takeoff Includes Selection of Regular, Decaf and Tea Service.

TAKEOFF - MONDAY

- Chilled Orange and Grapefruit Juice
- Sliced Cantaloupe and Watermelon, Whole Apples
- Chocolate Banana Bread, Danish and Wheat Croissants
- Breakfast Tacos with Flour Tortilla, Eggs, Chicken Sausage, Potatoes, Caramelized Onions and Peppers
Half Prepared without Chicken Sausage, Served with Salsa and Hot Sauce
- Acai Parfaits served with Granola, Blueberries and Chopped Walnuts

TAKEOFF - WEDNESDAY & SUNDAY

- Chilled Orange and Grapefruit Juice
- Sliced Honeydew and Grapes, Whole Apples
- Danish, Banana Nutella Strudel, and Wheat Croissants
- Slightly Sweetened Overnight Oats with Almond Milk Served with Granola, Blueberries and Chopped Walnuts
- Egg Strata, Bacon, Roasted Onions, Tomatoes, Spinach, and Cheddar Cheese
Half Prepared without Bacon

TAKEOFF - FRIDAY

- Chilled Orange and Grapefruit Juice
- Honeydew and Cantaloupe, Whole Apples
- Danish, Cranberry Orange Muffins, and Wheat Croissants
- Coffee Overnight Oats with Almond Milk, Served with Granola, Blueberries and Honey
- Corned Beef Hash with Scrambled Eggs on the Side

Prices are subject to 25% taxable service charge and applicable taxes.Menus valid through December 2025.Menu pricing and selections may change based on

TAKEOFF - TUESDAY & SATURDAY

- Chilled Orange and Grapefruit Juice
- Pineapple and Strawberries, Whole Bananas
- Danish, Blueberry Scones, and Croissants
- Agave Berry Greek Yogurt Parfait with Granola on the side
- Breakfast Sandwiches Two Ways:
 - Ham, Cheddar Cheese, and Fried Egg on a Croissant
 - Spinach, Swiss Cheese, and Fried Egg on a Multigrain Croissant

TAKEOFF - THURSDAY

- Chilled Orange and Grapefruit Juice
- Pineapple and Strawberries, Whole Bananas
- Blueberry Muffins, Sour Cream Coffee Cake, and Wheat Croissants
- Chocolate Chia Pudding Cups, Granola on the Side
- Sweet Potato Hash with Scrambled Eggs on the Side

availability and market conditions.

Breakfast Enhancements

Enhancements only sold as an addition to a Breakfast of the Day and Minimum Order Equal to the Guarantee for the Meal.

ENHANCEMENTS

- French Toast Bread Pudding
- Roasted Banana Compote and Cinnamon Whipped Cream
- Breakfast Sandwiches
- Baked Egg, Bacon, Roasted Tomatoes, Gruyere Cheese and Arugula on an English Muffin
- Acai Greek Yogurt Smoothie Parfait
- Berries, Shredded Coconut, Mango, Almonds and Granola

\$10 Per Guest

EXTRA ENHANCEMENTS

- Breakfast Pizza (Choose Two): | \$12 Per Guest
 - Bacon, Onions, Scrambled Eggs, Jack & Cheddar Cheese Blend, Naan Flatbread
 - Sausage, Roasted Peppers, Pickled Onions, Manchego Cheese, Naan Flatbread
 - Spinach, Roasted Tomatoes, Caramelized Leeks, Scrambled Eggs, Mozzarella, Naan Flatbread (Vegetarian)
- *Egg Station Enhancement | \$15 Per Guest
- Cage free Eggs and Omelets prepared to order with a Selection of Seasonally Inspired Ingredients ***Requires Chef - \$150.00 Each**

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Breakfast Buffet

Breakfast Buffets Include Selection of Regular, Decaf and Hot Tea Service. *An additional \$10.00 per person will be added to the menu price for Groups of 25 people or less.*

MIDWEST BUFFET

- Chilled Orange and Grapefruit Juice
- Local and Seasonally Inspired Fruit
- Bakery Selection and Specialties
- Cage Free Scrambled Eggs with Chives
- Breakfast Meat Choices:
Choose 2 Options
 - All Natural Cured Bacon
 - Pork Sausage Patties
 - Apple Chicken Sausage
 - Vegan Sausage Links
- Breakfast Potatoes
Choose 1 Option

HEARTY BUFFET

- Chilled Orange and Grapefruit Juice
- Local and Seasonally Inspired Fruit
- Bakery Selection and Specialties
- Blueberry Peach Yogurt Parfait, Granola on the Side
- Traditional Steel Cut Oatmeal Served with Brown Sugar, Dried Cranberries and Toasted Walnuts
- Cage Free Scrambled Eggs with Wildmer Aged Cheddar
- Challah French Toast, Roasted Berries and Vanilla Mascarpone
- Breakfast Meat Choices:
Choose 2 Options
 - All Natural Cured Bacon

- Potato Leek Hash with Onions & Bacon
- O’Brian Potatoes
- Roasted New Potatoes with Caramelized Onions

\$60 Per Guest

- Pork Sausage Patties
- Apple Chicken Sausage
- Vegan Sausage Links

Breakfast Potatoes

Choose 1 Option

- Marble Potatoes with Leeks
- Roasted New Potatoes with Caramelized Onions
- Sweet Potato Hash

\$67 Per Guest

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Alternative Options

Please Inquire with your Event Manager on Daily Selection Pricing

VEGETARIAN/GLUTEN FREE OPTIONS

Butternut Squash Hash **DF VGN GF**

Diced Butternut Squash, Baby Kale, Beyond Sausage Crumble

Caprese Scramble **V GF**

Fresh Heirloom Tomatoes, Local Basil, Cage Free Scrambled Eggs, and Fresh Mozzarella Cheese

Tofu Hash **VGN GF**

Diced Tofu Sautéed in Olive Oil, Fresh Herbs, Diced Potatoes, Leeks, Asparagus, and Mushrooms

KOSHER OPTIONS

Kosher Meal Prices

Meal - Regular Price Meal plus 20% Additional Charge, Per Meal
Delivery Charge - \$50 Per Day

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Full Day Package

\$185 Per Guest Full Day Package Includes All Day Beverage Service Includes Selection of Regular, Decaf, and Hot Tea, Assorted Pepsi Brand Soft Drinks, Red Bull Energy Drinks, and a Variety of Flavored Bubly Waters.

CONTINENTAL BREAKFAST

Chilled Orange and Grapefruit Juice

MORNING BREAK

Homemade Granola Bars

Seasonal Sliced and Whole Fruit
.....
Fresh Selection of Bakeries, Varies Daily
.....
Slightly Sweetened Overnight Oats with Almond Milk served with
Granola, Blueberries and Chopped Walnuts
.....

Dannon Oikos Greek Yogurt
.....

LUNCH BUFFET OF THE DAY
Selection is Based on Lunch Buffet of the Day

AFTERNOON BREAK

Assorted Bags of Chips and Snacks
.....
Jumbo Home Style Cookies
Chocolate Chip and Two Cookie of the Month Flavors
.....

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Half Day Beverage Package

\$24 Per GuestUp to 4 Hours of Service*Beverage Package Does Not Include Bottled Water*

BEVERAGES INCLUDE:

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea
.....
Pepsi® Regular, Diet and Decaffeinated Pepsi Soft Drinks
.....
Assorted Bubly Sparkling Water
Cherry, Mango, Grapefruit and Lime
.....
Energy Drinks
Red Bull Regular and Sugar Free
.....

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Morning Break of the Day

Daily Menu Pricing\$21 Per Guest on Designated Days\$26 Per Guest on All Other Days

SUNRISE - MONDAY

TOAST - TUESDAY & SATURDAY

Acai Smoothie Parfaits with Granola, Almonds, Toasted Coconut and Blueberries

Croissant Bars with Lemon Curd and Berries

Granola Bites

RAW BAR - WEDNESDAY & SUNDAY

Fruit Kebobs

Citrus Salad, Raspberries, Lime Mint Drizzle

Homemade Granola Bars

PB & J - FRIDAY

Almond Butter and Berry Jam on Sourdough

Chocolate Hazelnut Butter, Cherry Jam on Multi Grain

Sunflower Butter and Blueberry Jam with Apple

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Afternoon Break of the Day

Daily Menu Pricing\$22 Per Guest on Designated Days\$27 Per Guest on All Other Days

BERRY PATCH - MONDAY

Raspberry Almond Crumble Bar

Strawberry Shortcake Shooter

Chocolate Blueberry Bark

KETO FRIENDLY - WEDNESDAY & SUNDAY

Avocado and Roasted Cauliflower Dip Served with Manchego

Avocado Toast, Wheat Baguette, Radish, Pickled Onion, Everything Bagel Seasoning

Almond Butter, Ciabatta Toast, Banana, Toasted Coconut and Honey Drizzle

Dark Chocolate Toasted Almond Bark with Coconut

POWER UP - THURSDAY

Chia Pudding with Strawberry, Banana and Blueberries

Rosemary Roasted Cashews

Quinoa Dark Chocolate Granola Bar

PILSEN NEIGHBORHOOD - TUESDAY & SATURDAY

Sliced Pineapple and Mango with Tajin Seasoning

Guacamole, Mango Salsa, Salsa Verde Served with Homemade Tortilla Chips

Cinnamon Bunuelos with Mexican Chocolate Sauce

SWEET AND SAVORY - THURSDAY

Rice Krispy Bites, Wafer Cookies, Potato Chips, Pretzel Rods,

- Chips and Celery Sticks
- Peanut Butter Protein Balls
- Sugar Free Meyer Lemon Bar

LOCAL TREATS - FRIDAY

- Michigan Blueberry Lemon Tart
- Freshly Made Buttered and Plain Popcorn
- Wisconsin Sourced Cheeses, Dried Fruits and Nuts
- Chicago Made Crackers

- Savory Shortbread Cookies
- Warm Caramel and Chocolate Sauce

FARMERS MARKET - ALWAYS AVAILABLE

- Baby Sweet Peppers, Carrots, Celery, Cauliflower, Baby Heirloom Tomatoes, and Cucumbers
- Buttermilk Ranch Dip, Roasted Tomato Hummus, and Tomatillo Salsa
- Pita Chips and Gluten-Free Crisps

\$24 Per Guest

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A La Carte Beverages

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

COFFEE AND TEA

- Freshly Brewed Coffee | \$130 Per Gallon
- Freshly Brewed Decaffeinated Coffee | \$130 Per Gallon
- Hot Assorted Tea | \$130 Per Gallon

HALF DAY BEVERAGE PACKAGE

(Up to 4 hours of service) *Does NOT Include Still Bottled Water*

- Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea
- Pepsi® Regular, Diet and Decaffeinated Pepsi Soft Drinks
- Assorted Bubly Sparkling Water
Cherry, Mango, Grapefruit and Lime
- Energy Drinks
Red Bull Regular and Sugar Free

\$24 Per Guest

STILL WATER & SPARKLING WATER

- Still and Sparkling Bottled Waters | \$7.50 Each
- Assorted Bubly Sparkling Water | \$7.50 Each

SOFT DRINKS

- Regular, Diet and Decaffeinated Pepsi® Soft Drinks | \$7.50 Each
- Red Bull Regular and Sugar Free | \$7.50 Each

Cherry, Mango, Grapefruit and Lime

SPECIALTY BOTTLED BEVERAGES

Starbucks Frappuccino's and Double Shots | \$8 Each

Flavored Iced Teas | \$7 Each

Bottled Tropicana Juices | \$7 Each

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Today's Fresh Bakeries | \$65 Per Dozen
Muffins and Danishes

Assortment of Fresh Bagels | \$67 Per Dozen
With Regular and Light Cream Cheese

Breakfast Breads | \$65 Per Dozen
Apple Pie, Banana Chocolate Chunk, Morning Sunshine

Homemade Granola Bars | \$65 Per Dozen

Mixed Berry Granola Bar | \$65 Per Dozen

S'Mores Bars | \$65 Per Dozen

Peach Walnut Streusel Bar | \$65 Per Dozen

Strawberry Crumble Bar | \$65 Per Dozen

Jumbo Home Style Cookies | \$65 Per Dozen
Chocolate Chunk and Two Cookie of the Month Flavors

Brownies, Pecan Bars, and Lemon Bars | \$65 Per Dozen

Warm Soft Pretzels | \$65 Per Dozen
Spicy Mustard and Cheese Sauce

SNACKS

Whole and Sliced Market Fruits | \$12 Per Guest

Greek Yogurt, Berry, and Granola Parfaits | \$8 Each
Quantity must be Specified

Dannon Oikos Greek Yogurt | \$6 Each
Quantity must be Specified

Assorted Bags of Chips and Snacks | \$6 Each

Sabra Hummus and Pretzel Chips | \$7 Each

Crudit  Cups with Herb Greek Yogurt Dip | \$65 Per Dozen

Assorted Kind Snack Bars | \$7 Each

Assorted Packaged Granola Bars | \$6 Each

Variety of Ice Cream Cups | \$72 Per Dozen
Assortment of Individual Size Containers *Quantity must be Specified*

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Lunch Buffet of the Day

Daily Menu Pricing\$70.00 Per Guest on Designated Day\$80.00 Per Guest on All Other DaysLunch Buffets Include Selection of Regular, Decaf and Hot Tea Service.*An additional \$10.00 per person will be added to the menu price for Groups of 25 people or less with the exception of the ‘Buffet of the Day’ which is \$5.00 per person additional.*

ALPHA - MONDAY

- Lemon Vegetable Soup (Vegan)
- Romaine, Artichokes, Peppers, Feta, Shaved Onion, Sweet Oregano Vinaigrette
- Baba Ghanoush, Hummus, Grilled Pita, Whole Olives, Cucumbers, Almonds
- Lemon Oregano Chicken, Natural Jus
- Roasted Sustainable Salmon, Olive Oil, Lemon and Garlic
- Grilled Striploin, Roasted Shallots Chimichurri Demi
- Cous Cous with Pine Nuts
- Roasted Vegetable Medley
- Classic Baklava
- Olive Oil Cake, Sea Salt Mascarpone and Fresh Berries

CHARLIE - WEDNESDAY & SUNDAY

- Lentil Soup with Kale, Potato and Lemon (Vegan)
- Mixed Greens, Goat Cheese, Toasted Sunflower Seeds, Pickled Onion, Sliced Apples, Cider Dressing
- Orecchiette Pasta, Broccoli Rabe, Bocconcini, Roasted Onions, Balsamic Vinaigrette
- Whipped Ricotta, Herb Flatbread, Cucumbers, Baby Peppers, Tri Color Carrots
- Roasted Chicken Saltimbocca

BRAVO - TUESDAY & SATURDAY

- Vegetarian Pozole, Avocado, Onions, Shaved Radish, Limes
- Chopped Salad, Black Beans, Roasted Corn, Cotija Cheese, Spiced Pepitas, Tomatoes, Cilantro Lime Dressing
- Jicama Slaw, Cilantro, Tajin, Roasted Onions, Ancho Dressing
- Pollo Asado, Salsa Verde
- Lomo Saltado, Sliced Flank, Braised Tomato, French Fries
- Achiote Mahi Mahi, Charred Tomato Chutney
- Yellow Rice and Stewed Black Beans
- Zucchini with Cumin and Agave Raisins
- Dulce de Leche Cheesecake Bites
- Churros with Cajeta

DELTA - THURSDAY

- Sweet Corn Bisque, Crispy Pancetta
- Mixed Greens, Pepperoncini, Roasted Peppers, Salami, Tomatoes, Parmesan Vinaigrette
- Tomato Florentine with Orzo
- Tomato Mozzarella Salad, Crispy Chickpeas, Balsamic Glaze, Pickled Onions, Olive Oil and Garlic
- Tabbouleh Salad with Cucumbers, Tomato, and Lemon
- Sandwiches to Include:

Pork Tenderloin, Wild Mushroom Jus, Crisp Pancetta

Pan Fried Walleye, Braised Leek Jus

Rigatoni, Peas, Sweet Corn, Arugula, Stewed Tomato Jus, Fresh Parmesan

Roasted Asparagus with Pinenuts and Mint

Italian Lemon Cake

Limoncello Roasted Fruit, Fresh Cream

ECHO - FRIDAY

Mixed Greens, Sweet Peas, Crumbled Goat Cheese, Toasted Almonds, Blueberries, Poppy Seed Vinaigrette

Roasted Corn Salad, Feta, Tomato, Onion, Fennel, Lime Dressing

Kale, Seasonal Roasted Fruit, Sunflower Seeds, Shredded Parmesan, Tomatoes, Onions, Honey Garlic Vinaigrette

Roasted Pork Loin, Michigan Blueberry BBQ Sauce

Spiced Chicken Breast, Piquillo Peppers, Stewed Tomatoes, Herb Jus

Pan Seared Trout, Roasted Artichokes, Capers, Arugula Pesto

Orecchiette Pasta, Fennel, Shallots, Zucchini, Lemon Jus

Vanilla Panna Cotta, Mixed Berry Compote

Key Lime Cheesecake Bites

- Italian Grinder
- Buffalo Chicken Po Boy
- Triple Decker Turkey Club

Roasted Vegetable Muffaletta

Assorted Bags of Chips

Assorted Cookies to Include:

- Triple Chocolate Mint
- Cranberry Macadamia Nut
- Classic Sugar

DELI – ALWAYS AVAILABLE

Seasonal Soup

Build Your Own Chopped Salad

Iceberg and Romaine Lettuce Blend, Cheddar Cheese, Grape Tomato, Roasted Chickpeas, Chopped Egg, Croutons, Shaved Radishes, Candied Walnuts, Buttermilk Dressing and White Balsamic Vinaigrette

Creole Potato Salad with Pickles and Scallions, Dijon Mustard Vinaigrette

Build Your Own Sandwiches to Include:

- Roast Beef, Turkey, Honey Ham, Roasted Zucchini and Squash
- Bibb Lettuce, Sliced Tomatoes, Shaved Onion, Pickle Chips, Roasted Red Peppers
- Sliced Cheddar, Swiss Cheese
- Mayonnaise, Chipotle Mustard Spread, Hummus
- Sourdough, Croissants, Brioche Buns

Homemade Potato Chips

Assorted Whole Fruit

Seasonal Berry Cobbler

Assorted Cookies

\$65 *Per Guest*

THE AVIATOR - ALWAYS AVAILABLE

Minestrone Soup with Spinach and Vegetables

Chopped Salad with Crisp Romaine and Iceberg Lettuces, Feta Cheese, Olives, Tomatoes, Roasted Red Peppers, and Ditalini Pasta Herb Vinaigrette

Garlic Roasted Grilled Chicken Breast, Herb Chicken Jus

Taylor Italian Beef, Sauteed Peppers, Mozzarella Cheese, Giardiniera on Side

Meatballs in Marinara Sauce, Grated Parmesan on the Side

Potatoes Vesuvio Style and Green Beans

Chocolate Chip Cookies

Cheesecake Bites with Strawberry Compote

\$72 *Per Guest*

Plated Lunch

Menus are designed and priced as a Three-Course experience. Please select a Starter, Entree and Dessert. **Split Entree Option: Highest price entree prevails*All Lunches Include Bread Service, and Selection of Regular, Decaf and Hot Tea.

FIRST COURSE - STARTERS

- Roasted Cauliflower and Corn Soup
- Carrot Ginger Soup (Vegan)
- Baby Arugula, Pickled Beets, Goat Cheese, Focaccia Croutons, Lemon Herb Dressing
- Baby Gem Wedge, Grape Tomatoes, Marinated Red Onions, Pepper Bacon, Buttermilk Blue Cheese Dressing
- Baby Kale Salad, Blueberries, Citrus Whipped Feta, Toasted Almonds, White Balsamic Vinaigrette

SECOND COURSE - ENTREES

- Rosemary Roasted Natural Chicken Breast, Herb Jus | \$62 with Braised Leek Orzo Risotto Haricot Verts and Honey Glazed Carrots
- Grilled Chicken Breast, Chimichurri Sauce | \$62 with Ancient Grain Pilaf with Sweet Peas Roasted Heirloom Carrots
- Miso Glazed Salmon, Sticky Garlic Rice, Ginger Braised Greens | \$64
- Grilled Marinated Strip Steak, Cabernet Demi | \$70 with Horseradish Chive Whipped Potatoes Lemon Garlic Broccolini & Midwest Mushrooms

THIRD COURSE - DESSERTS

- Peach Tart, Toasted Almond Streusel

Crème Brûlée Cheesecake, Chantilly Cream, Raspberry Compote

Carrot Cake, Cream Cheese Icing, Caramel Sauce (No Nuts)

Gluten Free Flourless Chocolate Cake, Mixed Berry Coulis

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Market Grab & Go Lunch

\$70.00 Per Guest Attendees to Build and Customize Their Own ‘To Go’ Lunch Including a Variety of Sandwiches, One Entrée Salad, Choice of Side Salad, Chips and Desserts. Two Whole Fruit Options, Bottled Iced Tea and Lemonade Included. *An additional \$5.00 per person will be added to the menu price for groups of 25 people or less.*

SANDWICH OPTIONS

Choose 3 Options

Waldorf Chicken Salad, Baby Arugula, Marinated Tomato on a Pretzel Roll

Shaved Roast Beef, Italian Salsa Verde, Shaved Parmesan, Roasted Pepper Aioli on Rustic Ciabatta Roll

Roasted Breast of Turkey, Bacon Onion Jam, Butter Lettuce, Tomato on a Wheat Hoagie

Porchetta Sandwich, Braised Greens, Pickled Onion, Lemon Aioli, Rustic Ciabatta

Chopped Chicken, Onion, Peppers, Cucumber, Tomato, Lettuce, Peppercorn Ranch wrapped in Spinach Tortilla

Roasted Zucchini and Squash, Spinach, Hummus, Roasted Red Peppers wrapped in Spinach Tortilla

Roasted Portobello and Whipped Goat Cheese, Blistered Shishito Peppers, Marinated Tomato, Baby Spinach, Ciabatta Roll

Warm Chicken Shawarma Wrap, Lettuce, Marinated Tomato, Garlic Yogurt Sauce, Warm Flatbread Wrap

Warm Option: BBQ Chicken Club, Pepperjack Cheese, Crisp Bacon, Avocado Aioli, Brioche Roll

ENTREE SALADS

Choose 1 Option

Mediterranean Vegetable Cobb Salad Crisp Romaine, Tomato, Marinated Artichokes, Chickpeas, Avocado, Cucumber, Feta, Kalamata Olives, Red Onions, Herb Vinaigrette

Pollo Asado Chicken Salad, Roasted Corn, Black beans, Tomatoes, Jicama, Cilantro Honey Vinaigrette

SIDE SALAD

CHIPS

Choose Up to 2 Options

- Farro, Arugula, Red Peppers, Tomatoes, Celery, Cilantro-Lime Dressing
- Orzo Pasta, Kalamata Olives, Feta Cheese, Tomato, Basil Pesto
- New Potato Salad, Dill Mustard Vinaigrette
- Chickpea Salad, Cherry Tomatoes, Red Onions, Cucumber, Cilantro
- Brussel Sprout Slaw, Sunflower Seeds, Radicchio, Dried Cranberries, Apple Cider Dressing

Assortment of FSTG Chips and Kettle Chips

DESSERT

Choose Up to 2 Options

- Chocolate Chip Cookies
- Oatmeal Raisin Cookie
- Mixed Berry Granola Bar
- Butterscotch Chunk Blondie
- Chocolate Brownie

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Alternative Options

Please Inquire with your Event Manager on Daily Selections.

VEGETARIAN MEAL OPTIONS

- Sunday
 - Polenta Medallion, Fire Roasted Vegetable, Roasted Red Pepper Coulis
- Monday
 - Vegan Cassoulet, Wild Mushroom Stew, Blistered Cherry Tomato, Tofu, Sweet Onion, Cannellini Bean
- Tuesday

VEGAN MEAL OPTIONS

- Tofu Rice Bowl
 - Scallion, Cabbage, Carrots, Snow Peas, Tamari Stir Fry Sauce
- Vegan Cassoulet
 - Wild Mushroom Stew, Oven-Cured Tomato, Grilled Tofu, Sweet Onion, Onion, Cannellini Bean
- Ancient Grain Bowl, Edamame, Kale, Green Garbanzo Beans

Grilled Zucchini, Yellow Squash, Red Pepper, Red Onion, Tomato,
Portobello Mushroom and Sautéed Spinach Fresh Mozzarella,
Roasted Red Pepper Sauce

Wednesday
Wild Mushroom Ravioli, Grilled Herb Marinated Portobello
Mushroom and Thyme Jus

Thursday
Tofu Rice Bowl, Scallion, Cabbage, Carrots, Snow Peas, Farm
Fresh Egg, Stir Fry Sauce

Friday
Quinoa Bowl, Edamame, Kale, Green Garbanzo Beans,
Watermelon Radish

Saturday
Chunky Lentil Stew, Crushed Tomatoes, Artichoke Hearts,
Asparagus Tips, Parmesan Crostini

KOSHER OPTIONS

Kosher Meal Prices
Meal - Regular Price Meal plus 20% Additional Charge, Per Meal Delivery Charge - \$50 Per Day

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Hors D’oeuvres

Minimum order of 50 pieces per selection.

COLD SELECTIONS

Fig with Herb Goat Cheese | \$7 Per Piece
on Focaccia Crostini

Beef Tenderloin, Whipped Blue Cheese, Balsamic Onion Jam on
Crostini | \$8 Per Piece

Asparagus Wrapped Smoked Salmon | \$7 Per Piece

Spicy Tuna Roll, Ponzu Sauce | \$7 Per Piece

Avocado and Asparagus Maki Roll | \$7 Per Piece

HOT SELECTIONS

Brazilian Steakhouse Skewer | \$7 Per Piece

Chicken Quesadilla, Salsa Roja | \$7 Per Piece

Tandoori Chicken Satay, Mint Raita | \$7 Per Piece

Mini Crab Cakes, Spicy Remoulade | \$8 Per Piece

Crispy Shrimp Spring Roll | \$8 Per Piece
with Sweet Chili Sauce

Wasabi Cream
Roasted Beet and Goat Cheese Mousse \$7 Per Piece on Crostini
Smoked Salmon with Dill in Bread Cup \$7 Per Piece
Mini Fresh Vegetable Spring Roll \$7 Per Piece
Thai Chili Sauce
Thai Beef Salad \$8 Per Piece
Pickled Cucumber Relish
Roma Tomato Bruschetta \$7 Per Piece with Fresh Mozzarella on Crostini
Latin Shrimp Cocktail \$8 Per Piece
Avocado Tomato Salsa

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Presentation Displays

ANTIPASTO & GRILLED VEGETABLES

Copa, Mortadella, Prosciutto and Soppresso Salami
Manchego and Marinated Bocconcini
Long-Stem Artichokes Heart, Calabrese Cauliflower, Fennel, Mushrooms, Peppers, Zucchini and Marinated Olives
Sliced Breads

\$24*Per Guest*

CRUDITE

Tri-Colored Cauliflower, Mini Sweet Peppers and Baby Carrots
Boursin Spinach Dip and Roasted Red Pepper Hummus
Grilled Pita and Whole Grain Crackers

\$18*Per Guest*

Vegetable Samosa \$7 Per Piece with Mint Raita
Raspberry Brie en Croute \$7 Per Piece
Thai Vegetable Spring Roll \$7 Per Piece
Sweet Chili Sauce
Truffle Risotto & Mushroom Arancini \$7 Per Piece
Coconut Shrimp \$8 Per Piece
"Beyond" Stuffed Mushroom VGN \$8 Per Piece

ARTISANAL CHEESE DISPLAY

Local and International Crafted Cheeses
Marcona Almonds, Dried Fruits, Honey and Jams
Sliced Bread and Flat Bread Crackers

\$24*Per Guest*

SHELLFISH BAR

Your Choice of the Following: <ul style="list-style-type: none"> Jumbo Shrimp Snow Crab Claws
Served with Cocktail, Remoulade and Tabasco Sauces

\$800*Per 100 Pieces*

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Carving Stations

Minimum 25 Guests Per Station. Two Hour maximum for Carving Stations. ***Requires Chef - \$150.00 Each for Two Hours**

*ROSEMARY ROASTED TURKEY

- Baby Spinach Salad with Heirloom Cherry Tomatoes
- Three Cheese Mac & Cheese
- Spicy Dijon and Apricot Mustard, Spicy BBQ Sauce
- Mini Soft Rolls
- With Frisee, Vidalia Onions and Apple Cider Vinaigrette

\$24 *Per Guest*

*HICKORY SMOKED BRISKET

- Vinaigrette Cole Slaw
- Corn Pudding
- with Roasted Pumpkin Seeds
- OH's Signature Barbecue Sauce, Carolina Mustard, and Chicago's Own Sweet Baby Rays
- Jalapeño Cheddar Biscuits

\$29 *Per Guest*

*PORCHETTA

- Pork Tenderloin Wrapped in Crispy Pork Belly Lemon Herb Jus
- Antipasto Salad, Artichokes, Roasted Peppers, Pepperoncini, Pickled Carrots, Celery Leaves
- Vesuvio Potatoes
- Mini Parker House Rolls with Rosemary Garlic Butter

\$29 *Per Guest*

*PEPPERCORN CRUSTED PRIME RIB OF BEEF

- Classic Chopped Salad with Buttermilk Ranch Dressing
- Roasted Garlic Mashed Potatoes Artisan Rolls
- Whole Grain Mustard Demi and Horseradish Cream Sauces
- Artisan Rolls with Rosemary Garlic Butter

\$32 *Per Guest*

*ACHIOTE GRILLED MAHI MAHI

- Simple Greens, Queso Fresco, Cilantro Vinaigrette
- Mini Jalapeno & Cheese Arepas with Chipotle Crema
- Mocajete Salsa, Avocado Salsa
- Curtido, Limes, Mini Corn Tortillas

\$26 *Per Guest*

Prices are subject to 25% taxable service charge and applicable taxes.Menus valid through December 2025.Menu pricing and selections may change based on availability and market conditions.

Reception Packages

*Each Station is \$35.00 Per Guest Three Stations for \$90.00/Per Guest Minimum Order of Two Stations *Indicates Action Station with Chef Needed at \$150.00 Each for Two Hours An additional \$5.00 per person will be added to the menu price for Groups of 25 people or less.*

26TH STREET

- Guacamole and Salsa Roja
- Homemade Tortilla Chips
- Chili Lime Chicken Kabobs
- Mexican Elote with Corn, Mayonnaise, Cotija Cheese, Chili Flakes, and Lime
- Tacos with Cilantro Lime Barbacoa, Cumin Spiced Carnitas, and Fajita Portobello Mushrooms
- Flour and Corn Tortillas
- Served with Pickled Onions, Guacamole, Shredded Lettuce, Diced Tomatoes, Cotija Cheese, Salsa Verde, and Salsa Roja

GREEK TOWN

- Roasted Pepper Hummus, Artichoke Hearts, Grilled Eggplant, Mushroom Salad, Marinated Olives, and Grilled Pita
- Orzo Salad, Olives, Shrimp, Feta, Oregano Vinaigrette
- Spanakopita
- Roasted Leg of Lamb, Garlic Sauce, Pickled Vegetable Relish, Warm Pita
- Chicken Souvlaki

7TH INNING STRETCH

- Angus Beef Patties, Crispy Chicken, and Vegetarian Black Bean Sliders
- Aged Cheddar, Swiss, and Havarti Cheese Slices

LOCAL SMOKE

- Hickory Smoked Rib Bites
- Lemon Pepper Chicken Wings with Alabama White Sauce
- Creamy Cole Slaw
- Carolina, Sweet & Smokey, and OH's Signature Barbecue Sauces
- Pimento Cheese Dip with Pita Triangles
- Spicy Pickle Chips
- Parker House Rolls

*RUSH STREET

- Baked to Order Your Own Flat Bread Style Pizza Crust
- Classic with Roma Tomato, Fresh Mozzarella, and Basil
- Pepperoni and Cheese
- Sausage, Caramelized Onion and Roasted Garlic
- Caesar Salad with Herb Croutons, Classic Dressing, and Grated Parmesan

*TAYLOR STREET

- Rigatoni with Chicken, Broccoli Rabe, and Roasted Peppers
- Three Cheese Tortellini with Asparagus Tips, Squash, and Asiago Cream

Ketchup, Spicy Brown Mustard, Spicy Remoulade, Bacon Onion Jam, and Herb Mayo

.....

Mini Hot Dogs with all da’ Works

Chopped Onions, Sliced Tomatoes, Sliced Cucumbers, Pickle Relish, Dill Pickles, Sport Peppers, Celery Salt, and Mustard

.....

Homemade Potato Chips

.....

CERMAK

Soba Noodle Salad, Shredded Carrot, Edamame, Green Onion, Toasted Sesame, Yuzu Vinaigrette

.....

Crispy Shrimp & Pork Eggrolls, Sweet Chili Sauce

.....

Dim Sum, Chicken Pot Stickers, Shrimp Shoi-Mi, and Vegetable Dumplings

.....

Honey Sriracha Chicken Meatball

.....

DESSERT STATION - MINI DESSERTS

Selections to Include:

Macaroons, Brownie Bites, Mini Cream Puffs, Mini NY Cheesecakes, Mini Caramel Pecan Turtle Cheesecakes, Mini Key Lime Cheesecakes

.....

Coffee, Decaffeinated Coffee, and Hot Tea

.....

Gemelli with White Beans, Mushrooms, Roasted Cauliflower, and Marinara

.....

Hand Shaved Parmesan, Cracked Black Pepper, and Crushed Red Pepper

.....

Kale Salad with Cherry Tomatoes, Shaved Parmesan, Lemon and Honey Vinaigrette

.....

Herb Focaccia

.....

BUILD A BOWL

Choice of Rice:

- Steamed Jasmine Rice
- Ancient Grain Pilaf
- Cauliflower Rice

.....

Choice of Proteins Include:

- Bulgogi Beef
- Teriyaki Chicken
- Stir Fry Vegetables

.....

Choice of Toppings Include:

- Edamame, Kimchi, Scallions, Sprouts, Carrots, Pickled Cucumber, Fried Shallots

.....

Choice of Sauces Include:

- Ginger Soy, Sriracha, Soy Sauce

.....

DESSERT STATION - BUILD YOUR OWN TRIFLE

Selections to Include:

Vanilla Wafer Cookies, Angel Food Cake, Whipped Sweet Cream, Lemon Curd, Fresh Berries, Macerated Strawberries, Roasted Seasonal Fruits, Chocolate Crispy Pearls

.....

Coffee, Decaffeinated Coffee, and Hot Tea

.....

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Alternative Options

Vegetarian/Gluten Free Options Please Inquire with your Event Manager on Daily Selections **Kosher Options** Kosher pricing for the meal will be an additional 20% higher than the regular meal price. There is a delivery charge of \$50 per day.

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Personal Preference

\$110.00 Per Guest Personal Preference Dinner Includes Bread Service, and Selection of Regular, Decaf and Hot Tea. *Personal Preference Dinner Pricing is Not Subject to Any Discounts.*

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.
.....

PLANNER'S CHOICE SALAD

Choose 1 Option

- Hearts of Romaine Lettuce with Prairie Breeze Cheese, Grilled Ciabatta Crouton, Green Goddess Dressing
.....
- BLT Salad, Butter Lettuce, Grape Tomatoes, Pepper Smoked Bacon, Lemon Dijon Dressing
.....
- Baby Spinach Salad, Berries, Goat Cheese, Candied Pecans, Champagne Dressing
.....
- Field Greens, Heirloom Tomatoes, Feta Cheese, Olives, Oregano Balsamic Dressing
.....
- Baby Arugula and Belgium Endive with Asparagus, Creamy Avocado Dressing
.....

PLANNER'S CHOICE APPETIZER

Choose 1 Option

- Chipotle and Lobster Mac and Cheese
.....
- She Crab Soup Garnished with Crab
Poured Tableside
.....
- Cheese Ravioli, Summer Vegetable, Lentil Bolognese
.....
- Grilled Chilled Shrimp, Avocado Cream, Mango Tomato Relish, Baby Greens
.....
- Spring Lamb Ragout, Seared Parmesan Reggiano Polenta Cake, Mint Pesto
.....

INDIVIDUAL GUESTS' CHOICE ENTREE

*Choose up to **three** entrée selections, plus **one** vegetarian entree selection* All Entrees Served with Chef's Choice of Starch and Seasonal Vegetables

- BEEF
- 16 oz. Prime Bone-In Rib Eye, Braised Midwest Mushrooms, Cabernet Demi
 - Grilled Filet Mignon, Caramelized Pearl Onions, Merlot Demi
 - Lamb Chops, Mint Demi
-
- CHICKEN
- Lemon Brined All Natural Chicken Breast, Wilted Swiss Chard, Herb Jus*
.....
- FISH
- Loch Duart Salmon, Caramelized Leeks & Mushrooms, Tarragon Caper Sauce
 - Seared Bass, Tomato Fennel Confit, Salsa Verde
-

VEGETARIAN

- Lentil Penne, Roasted Vegetables, "Beyond" Bolognese (Vegan)
- Roasted Cauliflower Steak, Herbed Fingerling Potatoes, Grilled Asparagus, Chimichurri Sauce (Vegan)

PLANNER'S CHOICE DESSERT

Choose 1 Option

Milk Chocolate Hazelnut Mousse

Blackberry and White Chocolate Bread Pudding with a Caramel Sauce

Limoncello Semifreddo

Vanilla Flan with a Berry Coulis (Gluten Free)

Caramel Pecan Turtle Cheesecake

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Plated Dinner

Menus are designed and priced as a Four-Course experience. Please select a Starter, Salad, Entree and Dessert. **Split Entree Option: Highest price entree prevails* All Dinners Include Bread Service, and Selection of Regular, Decaf and Hot Tea.

FIRST COURSE - APPETIZERS

Seared Scallop with Pea & Pancetta Risotto, Chive Oil

Porcini Mushroom Sachetti, Arugula, Toasted Garlic, Wild Mushrooms, Brown Butter

Shrimp & Grits, Andouille Sausage, Sauce Creole

O'H Signature Lobster Bisque

Poured Tableside

Lemon Artichoke Soup with Braised Chicken

Poured Tableside

SECOND COURSE - SALADS

Baby Iceberg, Diced Tomatoes, Nueske's Bacon, Smoked Blue Cheese, Ranch Dressing

Field Greens with Grape Tomatoes, Roasted Corn, Pickled Onion, Creamy Avocado Dressing

Crisp Lettuce with Cherry Tomatoes, Cucumbers, Olives, Asiago Cheese, Balsamic Dressing

Hearts of Romaine Lettuce, Parmesan, Ciabatta Croutons, Caesar Dressing

Mixed Greens, Heirloom Tomatoes, Cucumbers, Radish, Focaccia Croutons, White Balsamic Vinaigrette

THIRD COURSE - ENTREES

Grilled Filet of Beef with Grilled Shrimp, Caramelized Onion Demi | \$100
Served with White Cheddar Potato Gratin Spring Vegetables

Herb Crusted NY Strip Steak, Merlot Demi | \$95
Served with Roasted Marble Potatoes Roasted Cauliflower and Broccoli

Citrus Brined Roasted Chicken Breast over Wilted Greens, Thyme Jus | \$85
Served with Ancient Grain Pilaf Burnt Butter Carrots & Haricot Verts

Verlasso Salmon with Whole Grain Mustard Crust, Lemon Caper Sauce | \$85
Served with Asparagus Risotto and Roasted Broccolini

Seared Bass with Salsa Verde over Brussel Sprout Hash | \$87
Served with Roast Cauliflower Puree Heirloom Carrots

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Buffet Dinner

All Dinner Buffets Include Selection of Regular, Decaf and Hot Tea. *An additional \$10.00 per person will be added to the menu price for Groups of 25 people or less*

STEAK HOUSE

Lobster Bisque finished with Aged Sherry

Chopped Salad, Crisp Iceberg, Blue Cheese, Bacon, Eggs, and Tomatoes, Buttermilk Dressing

Crab Cakes with Spicy Remoulade Sauce

Carved to Order - *Tomahawk Rib Eye Steak, Green Peppercorn Sauce
Chef(s) Required at \$150.00 Each, Two Hour Maximum

Sustainable Salmon, Grilled Lemons and Dill Butter, Fennel Salad

Herb Roasted Wild Mushrooms

Grilled Spring Asparagus with Lemon Zest

FOURTH COURSE - DESSERTS

Chocolate Mousse Cake with Fresh Berries

Crème Brûlée with Macerated Berries

Oreo Cheesecake with Caramel Sauce

Mango Mousse Cake with Coconut Cream Chantilly

Espresso Chocolate Tart, Chocolate Sauce, Raspberry Compote

Caramel Chocolate Tart with Sea Salt, Caramel Sauce, Heath Bar Crunch

UPTOWN

Coconut Lemongrass Chowder, Crushed Peanuts and Limes on the Side

Green Papaya Slaw, Shrimp, Fried Shallots, Peppers and Scallions Tossed in a Ginger Lime Dressing

Chopped Vegetable Salad with Carrots, Napa Cabbage, Edamame, Almonds, Scallions and Sesame Sticks, Orange Sesame Dressing

Chicken in Spicy Peanut Sauce

Vietnamese Stir Fry Beef

Roasted Salmon, Sesame Glaze

Mashed Potatoes with Wisconsin White Cheddar

Chocolate Divinity

Berries with Bourbon Cream Sauce

\$110*Per Guest*

HEARTLAND

Illini Sweet Corn and Leek Bisque (Vegetarian)
Pepper Bacon on the side

Leafy Greens, Sliced Ripe Tomatoes, and Cucumbers Buttermilk Dressing and Herb Vinaigrette

Chilled Asparagus, Lemon Dressing

Grilled Kansas City Strip Steaks, Bourbon Demi

Herb Roasted Breast of Natural Chicken, Oven Jus

Lemon Baked Lake Superior Whitefish

Lake County Green Beans with Toasted Almonds

Roasted Fingerling Potatoes

Berry and Rhubarb Buckle

Red Velvet Cake with Orange Cream Cheese Icing

\$105*Per Guest*

Soy Braised Eggplant

Jasmine Rice

Mango Cheesecake, Fresh Berries

Pandan Brulee, Crystalized Ginger

\$95*Per Guest*

SUSTAINABLE

Vegetable Kettle Soup (Vegetarian)

Organic Spring Greens with Heirloom Cherry Tomatoes, Cucumbers, and Shredded Carrots, Lemon Vinaigrette and Yogurt Basil Dressing

Grilled Organic Chicken Breast with Roasted Tomatoes

Roasted Niman Ranch Natural Strip Loin, Illinois Mushroom Sauce

Seared Sustainable Arctic Char, Preserved Lemons

Red Lentil Penne Pasta with Cherry Tomatoes, Arugula and Pesto

Balsamic Glazed Carrots

Multigrain Bread with Rosemary Garlic Butter

Cheesecake with Fresh Berries

Honey Roasted Stone Fruit

\$100*Per Guest*

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Signature Wine Series

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

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

Canvas Brut, Blanc de Blancs, Italy
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple

Canvas Pinot Grigio, Veneto, Italy
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Canvas Chardonnay, California
Freshness and richness of pure fruit woven beautifully with subtle toasty oak

Canvas Pinot Noir, California
Aromas of vivid red fruit with hints of spice that complement the silky texture

Canvas Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins

\$50 *Per Bottle*

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Bubbles, White And Red Wines

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

BUBBLES

Veuve Clicquot, France | \$160 Bottle

Mionetto Avantgarde Prosecco | \$49 Bottle

WHITES

Chateau Ste. Michelle, Riesling | \$50 Bottle

Mer Soleil ‘Reserve’, Chardonnay | \$50 Bottle

Whitehaven, Sauvignon Blanc | \$54 Bottle

ROSE

REDS

La Vielle Ferme, France | \$49 Bottle

.....

Joel Gott Palisades Red Blend | \$49 Bottle

.....

Elouan, Pinot Noir | \$55 Bottle

.....

Rodney Strong Sonoma, Cabernet Sauvignon | \$60 Bottle

.....

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Hand Crafted Cocktails

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy. ***All Prices are Per Drink***

RUM

ORD Mojito

Barcardi Rum, Simple Syrup, Fresh Mint and Fresh Lime Juice

.....

\$15 *Per Drink*

TEQUILA

Blood Orange Margarita

Patron Silver, Blood Orange Nectar, Club Soda

.....

\$15 *Per Drink*

GIN

Rosemont Collins

Beefeater Gin, Simple Syrup, Fresh Lemon Juice and Club Soda

.....

\$15 *Per Drink*

VODKA

Red Bar Mule

Tito's Handmade Vodka, Ginger Beer and Fresh Lime Juice

.....

\$15 *Per Drink*

WHISKEY

Gold Rush

Jack Daniel's Tennessee Whiskey, Simple Syrup, Fresh Mint and Lemon Juice

.....

\$15 *Per Drink*

BOURBON

Skyline

Jim Beam White Label, Carpano Antica Sweet Vermouth and Angostura Bitters

.....

\$15 *Per Drink*

ALCOHOL FREE COCKTAIL OPTIONS

Kiwi Italian Soda

Kiwi RE’AL, Soda Water

.....

Tropical Ginger Punch

Orange Juice, Ginger RE’AL, Finest Call Pina Colada Mix, Ginger Beer, Cucumber Slices

.....

Mango Limeade
Mango RE'AL, Lime Juice, and Lemon-Lime Soda

\$15 Per Drink

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Bar Packages

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

TIER BRANDS

Signature (Well) Brands
Canvas Wines, Miller Lite, Stella, Blue Moon, Anti-Hero IPA, Athletic Brewing NA, Black Cherry White Claw Hard Seltzers, Assorted High Noon Hard Seltzers, Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Kiwi Italian Soda NA, Fever-Tree Mixers, Red Bull, and Cordials.

Premium Brands
Canvas Wines, Miller Lite, Stella, Blue Moon, Anti-Hero IPA, Athletic Brewing NA, Black Cherry White Claw Hard Seltzers, Assorted High Noon Hard Seltzers, Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch, Kiwi Italian Soda NA, Fever-Tree Mixers, Red Bull, and Cordials.

Super Premium Brands
Canvas Wines, Premium Wines (by the bottle), Miller Lite, Stella, Blue Moon, Anti-Hero IPA, Athletic Brewing NA, Black Cherry White Claw Hard Seltzers, Assorted High Noon Hard Seltzers, Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Del Maguey Vida Mezcal, Maker's Mark Bourbon, Jameson Irish Whiskey, Johnnie Walker Black Scotch, Jack Daniel's Whiskey, Crown Royal Blended Whiskey, Kiwi Italian Soda NA, Fever-Tree Mixers, Red Bull, and Cordials.

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.

SIGNATURE (WELL) BRANDS

One Hour | \$29 Per person

PREMIUM BAR

One Hour | \$34 Per person

Two Hour | \$42 Per person

Three Hour | \$55 Per person

Four Hour | \$68 Per person

SUPER-PREMIUM BAR

One Hour | \$38 Per person

Two Hour | \$54 Per person

Three Hour | \$70 Per person

Four Hour | \$86 Per person

CASH BARS

Includes a Full Bar Setup. Drink price includes service charge and tax. Cash Bars require a **minimum** of \$500.00 per bar.

Signature Cocktails | \$14

Premium Cocktails | \$15

Super-Premium Cocktails | \$17

Domestic Beer | \$10

Premium, Local, Craft and Imported Beer | \$11

Signature Wine | \$14

Featured Seasonal, Select & Premium Wines | \$15

Soft Drinks, Juices, Red Bull and Bottled Water | \$8

Two Hour | \$48 Per person

Three Hour | \$62 Per person

Four Hour | \$76 Per person

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$13

Premium Cocktails | \$14

Super-Premium Cocktails | \$16

Domestic Beer | \$10

Premium, Local, Craft and Imported Beer | \$11

Signature Wine | \$13

Featured Seasonal, Select & Premium Wines | \$14

Super Premium Wines | \$16

Soft Drinks, Juices, Red Bull, and Bottled Water | \$7

LABOR CHARGES

Bartender | \$150 Each - For up to Three Hours
Each Additional Hour \$50

Waiters | \$150 Each - For up to Three Hours
Each Additional Hour \$25

Cashier | \$100 Each - For up to Three Hours
Each Additional Hour \$50

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