



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
- Acai Parfaits served with Granola, Blueberries and Chopped Walnuts
- 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*

## 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 Guest**Up 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

### SIDE SALAD

### 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

### 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

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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

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

Asparagus Wrapped Smoked Salmon | \$7 Per Piece

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

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

Avocado and Asparagus Maki Roll | \$7 Per Piece

HOT SELECTIONS

Brazilian Steakhouse Skewer | \$7 Per Piece

Honey Sriracha Chicken Meatball | \$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

Candied Apple Pork Belly | \$7 Per Piece

- 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

- Roasted Garlic Baby Lamb Chops, Rosemary Demi | \$9 Per Piece
- Mini Korean Steak Tacos | \$8 Per Piece
- Crispy Shrimp Spring Roll | \$8 Per Piece with Sweet Chili Sauce
- Vegetable Samosa | \$7 Per Piece with Mint Raita
- Fiery Peach Barbecue Brisket | \$8 Per Piece Bacon and Jalapeno
- 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

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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

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:
- Jumbo Shrimp

Boursin Spinach Dip and Roasted Red Pepper Hummus

Grilled Pita and Whole Grain Crackers

**\$18** *Per Guest*

- 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*

### \*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*

### \*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*

### \*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*

### \*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*

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

### 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

### 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

### \*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

7TH INNING STRETCH

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

\*TAYLOR STREET

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

### 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

### 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,*

Balsamic Dressing

.....

Baby Arugula and Belgium Endive with Asparagus, Creamy Avocado Dressing

.....

*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*

.....

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

Lemon Artichoke Soup with Braised Chicken  
*Poured Tableside*

.....

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

Dressing

.....

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

.....

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

.....

*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

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*

Chicken in Spicy Peanut Sauce

Vietnamese Stir Fry Beef

Roasted Salmon, Sesame Glaze

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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# 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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# 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

WHITES

Veuve Clicquot, France | \$160 Bottle

Mionetto Avantgarde Prosecco | \$49 Bottle

ROSE

La Vielle Ferme, France | \$49 Bottle

Chateau Ste. Michelle, Riesling | \$50 Bottle

Mer Soleil 'Reserve', Chardonnay | \$50 Bottle

Whitehaven, Sauvignon Blanc | \$54 Bottle

Kendall Jackson, Chardonnay | \$54 Bottle

REDS

Joel Gott Palisades Red Blend | \$49 Bottle

Catena Vista Flores, Malbec | \$50 Bottle

Elouan, Pinot Noir | \$55 Bottle

Rodney Strong Sonoma, Cabernet Sauvignon | \$60 Bottle

DAOU, Cabernet Sauvignon | \$63 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

BOURBON



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

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**\$15** *Per Drink*

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*

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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, Corona Extra, Anti-Hero IPA, Athletic Brewing NA, Assorted 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.*

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Premium Brands  
*Premium Wines, Canvas Wines, Miller Lite, Stella, Corona Extra, Anti-Hero IPA, Athletic Brewing NA, Assorted 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.*

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Super Premium Brands

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.

*Premium Wines, Canvas Wines, Miller Lite, Stella, Corona Extra, Anti-Hero IPA, Athletic Brewing NA, Assorted White Claw Hard Seltzers, Assorted High Noon 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.*

.....

SIGNATURE (WELL) BRANDS

- One Hour | \$29 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.

PREMIUM BAR

- One Hour | \$34 Per person
- 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

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  
.....

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