



HYATT REGENCY RIYADH-OLAYA
MEETING & EVENT MENUS



Breakfast Buffet at Meeting Rooms

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tea.

BREAKFAST BUFFET

Cold V

Seasonal Fruit Bar up to 5 DifferentCut Fruit and a Fruit Salad
Pastrami,Caramelized Onion, Ciabatta

Yogurt and Cereal V

Raspberryyoghurt Greek YoghurtBircher Muesli Coconut Chia
Oats

Juices V

Orange, Watermelon, Carrots, Infuse Water

Boulangerie V

Plain croissants Chocolate CroissantsZaatar Twist Honey, Jams,
Butter & Spread Natural Honey, Orange jam, Forest Mixed Fruit
jam,Apricot Jam, Cherry jam, Strawberry jam,Peanut Butter,
Nutella, Cream Cheese

Hot ITEMS V

Hash Brown PotatoFalafel Veg samosaChicken Spring rollEgg
Croquet MonsieurPuff pastry Sausage RollLeek & Bacon
QuicheSpinach Borek

Grilled Veg Sandwich V

SAR200 *Per Guest*

WINTER SQUASH VEGETABLE MEDLEY

Prices are subject to 15% VATMenu pricing may change based on availability and market conditions.

Morning Break of the Day

A part of Hyatt’s menu of the day program, 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 we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be SAR 200 per guest. Break packages served for up to 3 hours.

POWER BOOST - SUNDAY

- Seasonal whole and sliced fruit
- Orange, carrot Juice
- Dry fruit English cake
- Banana cinnamon muffin
- Chicken salad on fillo pastry
- California avocado crab sandwich
- Banana fitters with condiments
- Grated cheese, condensed milk, palm sugar syrup
- Freshly brewed coffee and selection of teas
- Honey, mint leaves, lemon slices
- Assorted homemade cookies and nuts
- Strawberry Danish
- Still, sparkling and mineral water

SAR200 Per Guest

STREET FAIR - TUESDAY

- Seasonal whole and sliced fruit
- Orange, apple and pineapple juice
- Still, sparkling and mineral water
- Wild berry English cake
- Carrot and pecan muffin
- Italian caprese sandwich
- Avocado-hummus quesadilla
- French toast with cinnamon sugar
- And rhubarb compote
- Freshly brewed coffee

POWER BOOST - MONDAY

- Seasonal whole and sliced fruit
- Orange, grapefruit and watermelon juice
- Still, sparkling and mineral water
- Berry Danish
- Chocolate Danish
- Hazelnut creamy croissants
- Chicken parmesan slider
- Smoked turkey ham between puff pastry
- Pistachio waffles
- Honey, saffron cream and cherry compote
- Freshly brewed coffee and selection of teas
- Honey, mint leaves, lemon slices
- Assorted homemade cookies and nuts

SAR200 Per Guest

STREET FAIR - WEDNESDAY

- Seasonal whole and sliced fruit
- Orange, grapefruit and melon juice
- Still, sparkling and mineral water
- Cinnamon rolls
- Apricot butter cake
- Zaatar croissants
- Shrimp guacamole sandwich
- Turkeys roll ups
- Nutella banana crepes
- Freshly brewed coffee

And selection of teas

Assorted homemade cookies and nuts

Honey, mint leaves, lemon slices

SAR200 Per Guest

HIGHER GROUND - THURSDAY

Seasonal whole and sliced fruit

Still, sparkling and mineral water

Mango crumble Danish

Banana English cake

Falafel

Crab meat croissant sandwich

Open face smoked salmon sandwich

Baked pancakes with butter syrup

Freshly brewed coffee and selection of teas

Honey, mint leaves, lemon slices

Assorted homemade cookies and nuts

Orange, apple-ginger and tomato juice

SAR200 Per Guest

NICE & NAUGHTY - SATURDAY

Seasonal whole and sliced fruit

Orange juice, tomato and apple-beet root juice

Still, sparkling and mineral water

Apricot Danish & Carrot cake

Brioche chocolate & Creamy beef pies

And selection of teas

Honey, mint leaves, lemon slices

Assorted homemade cookies and nuts

SAR200 Per Guest

THANKS GOD ITS - FRIDAY

Seasonal whole and sliced fruit

Orange, grapefruit and celery-carrot juice

Still, sparkling and mineral water

Apple Danish

Coconut cherry muffin

Marble cake

Marble cakeMix sandwiches on stick

Chicken with French onion and cheese sandwich

Freshly brewed coffee and selection of teas

Buttermilk pancakes with maple butter sauce

Honey, mint leaves, lemon slices

Assorted homemade cookies and nuts

SAR200 Per Guest

Spinach and cream cheese bagel & Crepes
Maple syrup, peach compotes, icing sugar and chocolate sauce
Freshly brewed coffee and selection of teas
Honey, mint leaves, lemon slices
Assorted homemade cookies and nuts
SAR200 <i>Per Guest</i>

Prices are subject to 15% VATMenu pricing may change based on availability and market conditions.

Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be SAR 200 per guest. Break packages served for up to 3 hours.

POWER BOOST - SUNDAY

Seasonal whole and sliced fruit & Orange juice, carrot
Still, sparkling and mineral water
Mini chicken shawarma wrapped & Smoked turkey-avocado clubs
Grilled zucchini-hummus wrap & Chicken curry puff
Beef potato croquettes & Vegan frittata
Freshly brewed coffee and selection of teas & Honey, mint leaves, lemon slices
SAR200 <i>Per Guest</i>

POWER BOOST - MONDAY

Seasonal whole and sliced fruit
Orange juice, watermelon juice & Pineapple iced tea
Still, sparkling and mineral water
Egg, frisée and caramelized onion sandwich & Roast beef and pickled sandwich on baguette
Greek salad on pita bread sandwich & Spinach samosas
Mixed satay with peanut sauce & Roasted pumpkin stuffed With marinated chickpeas
Freshly brewed coffee and selection of teas & Honey, mint leaves, lemon slices
Assorted homemade cookies and nuts
SAR200 <i>Per Guest</i>

STREET FAIR - TUESDAY

Seasonal whole and sliced fruit

STREET FAIR - WEDNESDAY

Seasonal whole and sliced fruit

Orange juice, pineapple juice, lemon iced tea Still, sparkling and mineral water

Peppers, eggplant and baked bean on soft roll & Avocado and grilled chicken tortilla roll

Egg salad sandwich, Cheese and garlic calzones

Tomato basil bruchettas & Shrimps tacos with cilantro slaw

Freshly brewed coffee and selection of teas Honey, mint leaves, lemon slices

Assorted homemade cookies and nuts

SAR200 *Per Guest*

HIGHER GROUND - THURSDAY

Seasonal whole and sliced fruit

Orange juice, cranberry juice, berry iced tea & Still, sparkling and mineral water

BLT wrap sandwich & Prawn and mango mayonnaise

On focaccia bread & Roast vegetables-pesto sandwich

Fried breaded mozzarella sticks & Turkey bacon garlic bread

Zucchini fritters with garlic herb yogurt sauce

Freshly brewed coffee and selection of teas & Honey, mint leaves, lemon slices

Assorted homemade cookies and nuts

SAR200 *Per Guest*

NICE & NAUGHTY - SATURDAY

Seasonal whole and sliced fruit & Orange juice, tomato juice, lychee iced tea

Still, sparkling and mineral water

Orange juice, apple juice, ginger-mint iced tea & Still, sparkling and mineral water

Turkey ham-avocado BLT croissant sandwich & Seared ahi tuna, wasabi mayo

On green tea rolls Cob salad sandwich on brioche

Beef pot pies & Cheese potato cakes

Dim sum selection with dips

Freshly brewed coffee and selection of teas & Honey, mint leaves, lemon slices

Assorted homemade cookies and nuts

SAR200 *Per Guest*

THANKS GOD ITS - FRIDAY

Seasonal whole and sliced fruit & Orange juice, grapefruit juice, lime iced tea

Still, sparkling and mineral water

Club bagel sandwich & Turkey bacon, romaine lettuce

Caesar dressing, parmesan shaved & Smoked salmon, cream cheese on rye bread

Buffalo chicken wrap & Pizza pinwheels

Pumpkin hummus with Arabic bread & Cheese spring roll

Freshly brewed coffee and selection of teas & Honey, mint leaves, lemon slices

Assorted homemade cookies and nuts

SAR200 *Per Guest*

Chicken Waldorf sandwich
Tomato, turkey bacon and garlic mayo sandwich
Tuna salad on rye bread & Breaded chicken fritters with dried coconut
Creamy vegetables in fillo pastry roll & Lamb and mushrooms pot pies
Freshly brewed coffee and selection of teas Honey, mint leaves, lemon slices
Assorted homemade cookies and nuts
SAR200 <i>Per Guest</i>

Prices are subject to 15% VAT

Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Please reach out to the Events Salesperson or the designated contact for your event to discuss the menus and any specific requirements or preferences you may have. All prices noted are for the designated day only, if chosen on an alternate day, price will be SAR 250.00 + 15% VAT per guest.

MONDAY

Please reach out to the Events Sales person or the designated contact for your event to discuss the menus and any specific requirements or preferences you may have. They will be able to guide you through the menu selection process, discuss any potential changes or substitutions, and provide you with the most accurate and reliable information.

SELECTION SALADS | STARTERS | ORGANIC PRODUCTS

ORIENTAL

HummusMutableWine leavesZucchini babaganoughFried cauliflowerGreen beans in olive oilFattoush

INTERNATIONAL

Pasta salad with tomato pesto, sweet corn & broccoliRoasted Pumpkin and SpinachChicken salad with Olives, grilled artichokeTomato & Mozzarella with basil pestoAvocado salad with lemon, tomato, chili & red onionsCaesar salad with anchovies

SALAD BAR

Baby LettuceMixed LettuceRoca lettuceCooked LentilsRed

Kidney BeansBell pepper slicesCherry TomatoCucumberSweet CornOlives

SOUP
Oriental Lentil soup

Main Course
Cristal RiceChicken with potatoesGrilled Hammour fish with vegetablesGreen molokhia with beefRavioli with truffle mushroom sauceGrill vegetablesBaby potatoes with garlicButter chickenKibbeh with Labneh and pineLamb kabsa

CARVING
Roasted BBQ chicken with vegetablesAnd BBQ sauce

***SAR250** Per Guest*

SWEETS
Selection of International and oriental dishes Um ali, Arabic sweets whole and sliced fruits

TUESDAY
Please reach out to the Events Sales person or the designated contact for your event to discuss the menus and any specific requirements or preferences you may have. They will be able to guide you through the menu selection process, discuss any potential changes or substitutions, and provide you with the most accurate and reliable information.

SELECTION SALADS | STARTERS | ORGANIC PRODUCTS

ORIENTAL
Beetroot HummusWine leavesBabagaboushMuhammaraFattoushTabulehFried cauliflower

INTERNATIONAL
Bulgur salad with salmon and herbsTurkish salad with spicy tomato & parsleyCous cous salad with raisins, walnut, PistachioArtichoke with broccoliBeetroot salad with feta cheese and almondsseafood salad with fennel, red onions, Romain lettuce, herbs & lemon

SALAD BAR

WEDNESDAY
Please reach out to the Events Sales person or the designated contact for your event to discuss the menus and any specific requirements or preferences you may have. They will be able to guide you through the menu selection process, discuss any potential changes or substitutions, and provide you with the most accurate and reliable information.

SELECTION SALADS | STARTERS | ORGANIC PRODUCTS

ORIENTAL
Hummus BeirutiWine leavesMutableFattoushArabic saladBaqdunusiaGargir salad

INTERNATIONAL
Roast Beef Salad with horseradish, cucumber and pickled red onion.Russian Potato SaladMonazalla – eggplant with beef & cheeseTuna Salad – cherry tomato, cucumber, sweet corn & Red Kidney BeanMexican salad – avocado, tomato, cucumber, bell pepper & Spinach

SALAD BAR
Baby LettuceMixed LettuceRoca lettuceCooked LentilsRed

Baby LettuceMixed LettuceRoca lettuceCooked LentilsRed Kidney BeansBell pepper slicesCherry TomatoCucumberSweet CornOlives

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SOUP

Mushroom soup

.....

Main Course

Orzo RiceChicken musakhanMoussakaCabbage stuffed rice with lamb shankSteam vegetablesLamb kofta with potatoes and tahini sauceRoasted potatoes with paprikaMoroccan lamb tajinePenne arabiataGrilled chicken with mustard sauceVegetables curry

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CARVING

Roasted lamb leg with a gravy sauce& roasted potatoes

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SWEETS

Selection of International and oriental dishesUm ali, Arabic sweets whole and sliced fruits

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SAR250 *Per Guest*

THURSDAY

Please reach out to the Events Sales person or the designated contact for your event to discuss the menus and any specific requirements or preferences you may have. They will be able to guide you through the menu selection process, discuss any potential changes or substitutions, and provide you with the most accurate and reliable information.

SELECTION SALADS | STARTERS | ORGANIC PRODUCTS

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ORIENTAL

Stuffed Wine leavesHummusBabaganoushMutableMuhamarraFattoushTaboul eh

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INTERNATIONAL

Quinoa salad with mixed peppers and goat cheese with herb dressingKale salad with strawberry, fig & mustard dressingBroccoli salad with almonds and goat cheeseGerman Potato salad with mayonnaise, pickle, parsley & CapersHalabi Olives

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SALAD BAR

Baby LettuceMixed LettuceRoca lettuceCooked LentilsRed Kidney BeansBell pepper slicesCherry TomatoCucumberSweet

Kidney BeansBell pepper slicesCherry TomatoCucumberSweet CornOlives

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SOUP

Orzo chicken soup

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Main Course

Vermicelli riceLamb kofta with potatoes and tomatoes sauceGrilled Hamour fish with butter and lemon sauceOriental Rice with lamb legTortellini pastaMashed potatoesLamb stew with carrots and potatoesChicken kabsaParmesan chickenChicken tikkaBeetroot and pumpkin confit

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CARVING

Lamb rack and baked potatoesMushroom sauce

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SWEETS

Selection of International and oriental dishesUm ali, Arabic sweets whole and sliced fruits

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SAR250 *Per Guest*

FRIDAY

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SELECTION SALADS | STARTERS | ORGANIC PRODUCTS

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ORIENTAL

HummusMutableWine leavesZucchini babaganoughFried cauliflowerGreen beans in olive oilFattoush

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INTERNATIONAL

Pasta salad with tomato pesto, sweet corn & broccoliRoasted Pumpkin and SpinachChicken salad with Olives, grilled artichokeTomato & Mozzarella with basil pestoAvocado salad with lemon, tomato, chili & red onionsCaesar salad with anchovies

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SALAD BAR

Baby LettuceMixed LettuceRoca lettuceCooked LentilsRed Kidney BeansBell pepper slicesCherry TomatoCucumberSweet CornOlives

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CornOlives

SOUP

Freekeh soup with chicken

Main Course

Vermicelli RiceGreen beans with lambStuffed zucchini with LabnehSayadiyah Rice with Hamour fishVegetable lasagnaSautéed vegetablesRoasted Potatoes with HerbsLamb curryRoasted Chicken with GarlicMeatballs in Creamy Parmesan sauce with thyme

SWEETS

Selection of International and oriental dishesUm ali, Arabic sweets whole and sliced fruits

CARVING

Chicken shawarmalive station with condiments

SAR250 *Per Guest*

SATURDAY

Please reach out to the Events Sales person or the designated contact for your event to discuss the menus and any specific requirements or preferences you may have. They will be able to guide you through the menu selection process, discuss any potential changes or substitutions, and provide you with the most accurate and reliable information.

SELECTION SALADS | STARTERS | ORGANIC PRODUCTS

ORIENTAL

Beetroot HummusWine leavesBabagaboushMuhammaraFattoushTabulehFried cauliflower

INTERNATIONAL

Bulgur salad with salmon and herbsTurkish salad with spicy tomato & parsleyCous cous salad with raisins, walnut, PistachioArtichoke with broccoliBeetroot salad with feta cheese and almondsseafood salad with fennel, red onions, Romain lettuce, herbs & lemon

SALAD BAR

Baby LettuceMixed LettuceRoca lettuceCooked LentilsRed Kidney BeansBell pepper slicesCherry TomatoCucumberSweet CornOlives

SOUP

Oriental Lentil soup

Main Course

Cristal RiceChicken with potatoesGrilled Hammour fish with vegetablesGreen molokhia with beefRavioli with truffle mushroom sauceGrill vegetablesBaby potatoes with garlicButter chickenKibbeh with Labneh and pineLamb kabsa

CARVING

Roasted BBQ chicken with vegetablesAnd BBQ sauce

SWEETS

Selection of International and oriental dishesUm ali, Arabic sweets whole and sliced fruits

SAR250 *Per Guest*

SUNDAY

SELECTION SALADS | STARTERS | ORGANIC PRODUCTS

INTERNATIONAL

Quinoa salad with mixed peppers and goat cheese with herb dressingKale salad with strawberry, fig & mustard dressingBroccoli salad with almonds and goat cheeseGerman Potato salad with mayonnaise, pickle, parsley & CapersHalabi Olives

SALAD BAR

Baby LettuceMixed LettuceRoca lettuceCooked LentilsRed Kidney BeansBell pepper slicesCherry TomatoCucumberSweet CornOlives

SOUP

Freekeh soup with chicken

Main Course

Vermicelli RiceGreen beans with lambStuffed zucchini with LabnehSayadiyah Rice with Hamour fishVegetable lasagnaSautéed vegetablesRoasted Potatoes with HerbsLamb curryRoasted Chicken with GarlicMeatballs in Creamy Parmesan sauce with thyme

CARVING

SOUP
Mushroom soup
Main Course
Orzo RiceChicken musakhanMoussakaCabbage stuffed rice with lamb shankSteam vegetablesLamb kofta with potatoes and tahini sauceRoasted potatoes with paprikaMoroccan lamb tajinePenne arrabiataGrilled chicken with mustard sauceVegetables curry
CARVING
Roasted lamb leg with a gravy sauce& roasted potatoes
SWEETS
Selection of International and oriental dishesUm ali, Arabic sweets whole and sliced fruits
SAR250 Per Guest

Chicken shawarmalive station with condiments
SWEETS
Selection of International and oriental dishesUm ali, Arabic sweets whole and sliced fruits
SAR250 Per Guest

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

Tofu Skewer \$8 Per Piece
Ginger-Honey Tofu & Mushroom
Fig Bruschetta \$8 Per Piece
Herbed Goat Cheese & Fig Chutney with Fresh Thyme
Squash Bruschetta \$8 Per Piece
Ricotta, Fall Squash & Basil
Almond Crisp \$8 Per Piece
Apricot, Brie, Basil & Medjool Date
Pecan-Rosemary Crisp \$8 Per Piece
Goat Cheese & Red-Wine Grapes
Tiny Tomato Caprese \$8 Per Piece
On a Skewer

WARM SELECTIONS

Vegetable Quesadilla \$9 Per Piece
With Fresh Salsa
Beggars' Purse
With Fig & Mascarpone in a Phyllo Dough
Edamame Posticker
With Ginger-Soy Sauce
Spring Roll
With Shoyu Sauce
Coconut Shrimp \$9 Per Piece
With Apricot Dipping Sauce
Lump Crab Cakes
With Lobster Mayo

Bay Scallop Ceviche \$8 Per Piece <i>With Jalapeno, Lime, & Cilantro</i>
Chipotle Shrimp \$8 Per Piece <i>In a Cucumber Cup</i>
Seared Tuna \$8 Per Piece <i>With Fish Roe and Togarashi</i>
Smoked Salmon and Dill Goat Cheese Mousse \$8 Per Piece <i>On Pumpernickel</i>
Vegetable California Roll \$8 Per Piece <i>With Firecracker Sauce</i>
Chicken Salad Mousse \$8 Per Piece <i>In a Deviled Egg</i>
Antipasto Skewer \$8 Per Piece <i>Mozzarella. Tortellini & Salami</i>
Smoked Turkey, Cranberry & Brie Mousse \$8 Per Piece <i>On a Ficelle</i>

Shrimp Shu Mai <i>With Ginger-Soy Sauce</i>
Tiger Prawn Skewer <i>With Chimichurri Sauce</i>
Chicken Brochette <i>With Red Chili Chimichurri</i>
Chicken Potsticker <i>With Ginger-Soy Sauce</i>
Mediterranean Kabob \$9 Per Piece <i>Chicken, Fig & Tomato</i>
Buffalo Chicken Roll \$9 Per Piece <i>With Blue Cheese Dipping Sauce</i>
Beef Souvlaki \$9 Per Piece <i>With Tzatziki Sauce</i>
Pigs in a Blanket <i>With Garlic Aioli</i>

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023Menu pricing and selections may change based on availability and market conditions.

Presentation Stations

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

SUSHI California Rolls paired with Nigiri Salmon, Shrimp & Tuna Soy Sauce, Pickled Ginger & Wasabi \$1200 <i>Per 100 Pieces</i>	SHELLFISH BAR Jumbo Shrimp, Oysters on the Half Shell & Crab Claws on Ice Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce \$1200 <i>Per 100 Pieces</i>
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ANTIPASTO AND ROASTED VEGETABLES Dry Italian Salami, Sopressata & Prosciutto Marinated Parmesan & Mozzarella Cheese Roasted Peppers, Zucchini, Tomatoes, Artichokes & Assorted

CHEESE BLOCK Domestic & International Cheeses from our Local Cheese Monger Seasonal Jams, Sweet Quince Cake, Seasonal Dried Fruits & Marcona Almonds
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Olives & Olive Oil

~~\$26~~ Per Guest

SEASONAL CRUDITE

Seasonal Fresh Vegetables

Pesto Hummus, Parmesan Spinach Dip & Ranch Dip

Sesame Crackers & Wasa Crisps

~~\$24~~ Per Guest

TRIPLE WING

Jerk Chicken Wings

Asian Boneless Chicken Wings

Traditional Buffalo Wings

Celery Sticks and Root Vegetable Chips with Blue Cheese & Ranch Dressing

~~\$29~~ Per Guest

THAI VEGETABLE SLAW WITH PEANUTS

NOODLES, NOODLES AND MORE NOODLES

Vegetarian Lo Mein with Tofu, Bok Choy, Mushroom Red Pepper & Broccoli

Garlicky Shrimp & Soba Noodle with Baby Corn, Ginger & Scallions

Sichuan-Style Chicken with Rice Noodles

~~\$30~~ Per Guest

Assorted Breads, Crackers & Lavash

~~\$27~~ Per Guest

CREATE YOUR OWN SALAD

Romaine, Spinach, Tomatoes, Cucumber, Kalamata Olives, Carrots, Garbanzo Beans, Artichoke

Feta Cheese & Croutons

Ranch, White Balsamic Dressing & Non-Fat Roasted Red Bell Pepper Dressing

~~\$22~~ Per Guest

PASTA STATION

Rigatoni Vodka with Pink Vodka Sauce, Sweet Mild Sausage, Basil & Asiago Cheese

Cavatappi Pasta, Sweet Peas, Baby Shrimp, Sweet Onions & Pecorino Cheese

Vegan Whole Wheat Penne Pasta with Mushrooms, Spinach, Seasonal Vegetables & Marinara Sauc

Focaccia, Olive Bread, Chili Flakes & Parmesan Cheese

\$30 *Per Guest*

POKE STATION

White Rice Seasoned Sushi Vinegar

Brown Rice Seasoned Sushi Vinegar

Mixed Greens

Bases Selections - Guests To Choose

Choose 1 option.

Planner's Choice Of Options

Choose up to 3 options.

Salmon, Spicy Salmon or Shrimp

Tuna or Spicy Tuna

Chicken or Spicy Chicken

Marinated Tofu or Vegetarian

Sauces Selections For Your Guests

Ponzu Sauce, Gochujang, Sweet Soy, Sriracha Aioli, Wasabi Aioli

Guest to Choose up to (2) Fresh Toppings

Jalapeno, Edamame, Shredded Carrot, Seaweed Salad, Sweet Onion, Green Onion, Ginger, Avocado, Cucumber, Pineapple, Tofu

Top your Bowl off with Something Crunchy

Sesame Seeds, Crispy Onion, Wonton Chips, and Toasted Coconut

\$36 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

SALT AND PEPPER CRUSTED PRIME RIB

OVEN ROASTED TENDERLOIN

Creamy Horseradish
.....
Rosemary Demi-Glace
.....
Yukon Gold Mashed Potatoes with Boursin Cheese
.....
Roasted Beets
With Frisee, Vidalia Onions and Apple Cider Vinaigrette
.....
MKT Price

SMOKED BARBEQUE BRISKET

Asian Plum BBQ Sauce
.....
Assorted Mustards
.....
Sweet Potato and Butternut Squash Salad
with Roasted Pumpkin Seeds
.....
Shaved Brussel Sprouts Slaw
With Sunflower Seeds, Cranberries and House Made Honey
Mustard Dressing
.....
\$32 *Per Guest*

ASIAN PORK LOIN

Roasted Beets
With Frisee, Vidalia Onions and Apple Cider Vinaigrette
.....
Seasonal Fruit Chutney
.....
Asian Plum BBQ Sauce
.....
\$28 *Per Guest*

Chimichurri
.....
Peppercorn Sauce
.....
Herb Roasted Peewee Potatoes
.....
\$36 *Per Guest*

HERB ROASTED TURKEY BREAST

Seasonal Fruit Chutney
.....
Spicy Remoulade
.....
Sauteed Haricot Vert with Fried Shallots and Nueske Bacon
.....
Traditional Waldorf Salad
With Greens, Apples, Celery, Walnuts, Raisins and Lemon
Mayonnaise Dressing
.....
\$28 *Per Guest*

SMOKED VIRGINIA HAM

Assorted Mustards
.....
Creamy Horseradish
.....
Sweet Potato and Butternut Squash Salad
With Roasted Pumpkin Seeds
.....
Shaved Brussel Sprouts Slaw
With Sunflower Seeds, Cranberries and House Made Honey
Mustard Dressing
.....
\$26 *Per Guest*

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Reception Packages

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

26TH STREET

Shrimp Ceviche with Plantain Chips

Walking Taco Bar to include: Chicken Tinga & Barbacoa Frito & Dorito Chips

Guacamole, Hot Cheese Sauce, Queso Chihuahua, Salsa Rojo, Salsa Verde & Pico de Gallo

Flour Tortillas

~~\$34~~ Per Guest

TAYLOR STREET

Italian Cheeses, Prosciutto & Mortadella served with Lavosh & Jam

Olive Tapenade with Roasted Red Peppers, Ricotta & Crostini

Arancini Stuffed with Oven Roasted Butternut Squash

Chicken Tenders with a Cannellini Bean & Arugula Ragout Baked Ziti

~~\$34~~ Per Guest

HALSTED STREET

Roasted Eggplant with Garlic & Greek Chick Pea Spread

Marinated Feta Cheese & Olives

Grilled Pita with Hummus

Dolmades stuffed with Meat & Rice with an Egg Lemon Sauce

Spanikopita

Chicken Shish Kebob

~~\$36~~ Per Guest

LINCOLN AVENUE

Creamy Cucumber Salad

Mini Brat's with Sauerkraut

Beef Kebob with Mustard Demi-Glaze

Petit Chicken Schnitzel with Lemon & Lingonberries

Potato Pancakes with Apple Sauce & Sour Cream

~~\$34~~ Per Guest

CERMAK STREET

California Rolls with Shoyu Sauce

Crispy Vegetable Egg Rolls with Sweet & Sour Sauce

Vegetable Lo Mein

Orange Peel Chicken Lightly Battered & Fried with Candied Orange Peel

Wok Fried Kung Pao Beef with Peppers, Chili & Mushrooms

~~\$36~~ Per Guest

BRUSCHETTA STATION

AMERICAN
Pulled Chicken, Buffalo Sauce, Bleu Cheese, Diced Celery with Toasted Bread Slices*

ITALIAN
Diced Tomato, Diced Red Onion, Olive Oil, Garlic & BasilSliced Buffalo MozzarellaCrispy Prosciutto & Aged Balsamic DrizzleWith Sliced Toasted Baguette

ASIAN
Tuna Poke, Pineapple, Cilantro, Fresh Wasabi, Toasted Sesame Seeds & Crispy Wontons*

~~\$34~~ Per Guest

TWIST OF THE MIDWEST

Take a tour of the Great Lakes Region
Chicago Vienna Beef Hot Dogs, Wisconsin Beer Brats & Lake Superior Whitefish SlideHot Dog & Slider BunsTraditional Cole SlawRemoulade, Yellow & Dijon MustardSauerkraut, Chopped Onions, Tomatoes, Pickle Spears, Sport Peppers, & Celery Salt

\$32 *Per Guest*

RUSH STREET

Chicago Chop Salad

Shrimp Cocktail

Skewered Steak Tips with Creamy Horseradish

Shrimp De Jonghe

Creamy Spinach Soufflé Bites

\$36 *Per Guest*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023Menu pricing and selections may change based on availability and market conditions.

Plated Dinner

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

DINNER ONE

Apple Bacon Wrapped Shrimp with Wilted Greens- Pan Tomato Sauce

Lolla Rosa, Butter Lettuce and Frisee with Goat Cheese Crumbles, Julienne Butternut Squash

Niman Ranch Natural New York Steak, Green Peppercorn Sauce Roasted Parsnips and Potatoes, Roasted Garlic Scented Broccoli

Brownie Cake with Frangelico Ganache and Candied Hazelnuts

\$65 *Per Guest*

SLIDERS, SLIDERS, SLIDERS

Pick your favorite to enjoy!
Waygu Beef, Pulled Chicken* & Veggie SliderCrispy Onion, Sliced Butter Pickles, Tomatoes, Yellow Mustard, Ketchup, Tex MexRemoulade & JalapenosJack & Wisconsin CheddarMacaroni SaladKettle Potato Chips*

\$32 *Per Guest*

DINNER TWO

Cream of Forest Mushroom Soup garnished with Roasted Pistachios

Lolla Rosa, Butter and Frisee Lettuces with Heirloom Cherry Tomatoes, Sweet Onion Dressing

Roasted Natural Chicken Breast, Cranberry Compote Sage and Celery Dressing and Buttered Green Beans

Butternut Squash Crème Brulee, Toffee Crunch and Chocolate Short Bread

\$72 *Per Guest*

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

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

PLANNER'S CHOICE SALAD

- Burrata with Roasted Tomatoes, Mache & Frisee Lettuce, Extra Virgin Olive Oil & Aged Balsa
.....
- Roasted Artichoke, On a Butternut Squash Puree, Artisan Lettuce, Champagne Vinaigrette
.....
- Roasted Pickled Yellow & Red Beets, with Curly Frisee & Arugula, Shaved Feta Cheese, Caber
.....
- Seasonal Squash & Heirloom Tomato Salad with Farrow & Romano Cheese
.....

PLANNER'S CHOICE DESSERT

- Dessert Trio
Chocolate Crunch Bar, Pear Tart & White Chocolate Amaretto Bars
.....

PLANNER'S CHOICE APPETIZER

- Caramelized Bay Scallops Sweet Corn Risotto
.....
- Lump Crab Cake, Maryland Crab Cake, on Edamame Puree, Red Pepper Emulsion & Corn Salsa
.....
- Artichoke Watercress Bisque
.....
- Lobster Bisque
.....

INDIVIDUAL GUESTS' CHOICE ENTREE

- FISH
Fresh Seasonal Fish, Spinach Arugula Grits Cake, Roasted Seasonal Vegetables, Roasted Tomato Basil Sauce
.....
- CHICKEN*
Airline Chicken, Sun Dried Tomatoes & Demi-Glace
.....
- BEEF*
Black Angus Herbed Strip Steak, Three Peppercorn SauceGrilled Filet Mignon with Bordelaise Sauce & Mushroom CompoteBraised Short Rib with Roasted Cipollini Onions & Mushrooms, Red Wine Demi-Glace
.....
- VEGETARIAN
Tuscan Ratatouille Tart & Roasted Pepper Sauce
.....

Milk Chocolate Pot Du Crème with Hazelnuts

Apple Cake
With Caramel Sauce, Cream Cheese Icing & Candied Pecan

Peanut Butter Tart
With Raspberry Jam, Peanut Butter Mousse, & Raspberry Compote in a Graham Cracker Shell

NOTE:
Minimum of 50 Guests Required.

\$135 *Per Guest*

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

STEPPENWOLF THEATER DINNER BUFFET

- Artichoke and Avocado Spread with Homemade Pita Chips
- Heirloom Tomato Salad with Sweet Onions and Basil
- Midwest Farm Greens tossed with Vegetable Julienne and Dark Balsamic Vinaigrette
- Wild Salmon Caponata*
- Roasted Beef Striploin Marinated with Lemon, Oregano and Garlic*
- Pan Seared Chicken with Thyme Jus
- Sautéed Asparagus & Peppers
- Seven Grain Rice Pilaf
- Blueberry Ginger Tarts
- Mango Caramel Cheesecake

\$105 *Per Guest*

GOODMAN THEATER DINNER BUFFET

- Caprese Salad
- Orzo & Zucchini Salad with Olives, Red Pepper, & Arugula
- Roasted Red Pepper Hummus, Pesto Hummus, Served with Fresh Pita & Bagel Chips
- Rosemary Crusted Strip Loin of Beef with Borolo Sauce
- Chicken Parmesan
- Roasted Fresh Seasonal Catch with Eggplant Tomato Fondue
- Quinoa Risotto with Cremini Mushrooms
- Grilled Broccolini
- Baklava
- Chocolate Panna Cotta with Espresso Sauce

\$105 *Per Guest*

HARRIS THEATER DINNER BUFFET

Roasted Seasonal Squash, Raisins & Mint Leaves with Lemon Honey Vinaigrette

Artisanal Lettuce, Red & Gold Beets with Pumpkin Vinaigrette Dressing

Red Onion & Cucumber Salad

Braised Wagyu Beef Brisket in Natural Juices

Chili Sugar Cured Arctic Char Grapefruit Salsa & Braised Swiss Chard

Free Range Chicken Breast with Pearl Onions & Fresh Local Grown Mushrooms

Red Quinoa Risotto with Parmesan Cheese

Roasted Root Vegetables with Honey & Marjoram

Raspberry White Chocolate Bar

Burnt Apple Tart

\$105 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 Pinot Grigio, Veneto, Italy | \$54 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

SEASONAL WINE FEATURE: JOSH CELLARS

Josh Cellars founder Joseph Carr discovered his love for wine at a young age. He started his career as a wine steward, working his way up to become a world-class sommelier and later, a wine executive. He left it all behind to follow his dream of starting his own wine company, making wines from California. Josh Cellars was created as a tribute to founder Joseph Carr’s father, Josh Carr. Today Josh Cellars offers a diverse portfolio of well-balanced and delicious wines made to exacting standards. Sourced from across California’s great winegrowing regions, every vintage represents a labor of love, a commitment to quality, and a very personal promise to make great wine, in honor of Josh.

Craftsman's Collection, Cabernet Sauvignon, California | \$45

Canvas Chardonnay, California | \$54 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$54 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$54 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$58 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Bottle
The bouquet bursts with intense dark fruits, cinnamon, clove, and subtle oak aromas. The palate is dominated by flavors of black cherries and juicy blackberries, accented by delicate vanilla flavors and toasty oak, and finishing long with round, soft tannins. Pair this with your favorite Beef, Lamb, Venison, or Poultry dish.

Craftsman's Collection, Chardonnay | \$45 Bottle
The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil, and crème brûlée. The wine shows a great, soft texture and finishes long. Pair this with your favorite Pork, Salmon or Tuna, Vegetarian, or Poultry dish.

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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.

SPARKLING

E. & J. Gallo Winery, LAMARCA, Sparkling | \$10 Bottle

WHITES

Deutsch Family Wine and Spirits, The Crossings, Sauvignon Blanc

Jackson Family Wines, Kendall Jackson, Chardonnay

Chateau Ste. Michelle, Columbia Valley, Riesling

Mark Wine Group, Hess Collection Napa Chardonnay, Chardonnay

ROSE

Folio Fine Wine, Belleruche, Rosé | \$50 Bottle

REDS

Caymus, Caymus Bonanza, Cabernet Sauvignon

Copper Cane, Joseph Wagner's Böen, Pinot Noir

Trinchero Family Estates, Joel Gott Palisades, Red Blend

DAOU, DAOU, Cabernet Sauvignon

Vintners Collections, Finca el Origen Reserva Malbec, Malbec

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

COCKTAIL NAME 1

Ingredient 1, Ingredient 2, Ingredient 3

\$15*Per Drink*

COCKTAIL NAME 2

Ingredient 1, Ingredient 2, Ingredient 3

\$15*Per Drink*

COCKTAIL NAME 3

Ingredient 1, Ingredient 2, Ingredient 3

\$15*Per Drink*

COCKTAIL NAME 4

Ingredient 1, Ingredient 2, Ingredient 3

\$15*Per Drink*

COCKTAIL NAME 5

Ingredient 1, Ingredient 2, Ingredient 3

\$15*Per Drink*

COCKTAIL NAME 6

Ingredient 1, Ingredient 2, Ingredient 3

\$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.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

One Hour | \$50 Per person

Two Hour | \$70 Per person

Three Hour | \$80 Per person

Four Hour | \$90 Per person

PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish & Monkey Shoulder Scotch

One Hour | \$5 Per person

Two Hour | \$5 Per person

Three Hour | \$5 Per person

Four Hour | \$5 Per person

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Seasonal WinesSoft Drinks and Still/Sparkling Waters

One Hour | \$5 Per person

Two Hour | \$5 Per person

Three Hour | \$5 Per person

Four Hour | \$5 Per person

GUEST PAY PER DRINK

A \$xxx minimum is required. Includes full bar set ups. Credit card or room charge only

Signature Cocktails | \$5

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Woodford Reserve Bourbon, Teeling Small Batch Irish, Glenlivet 12 Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian

One Hour | \$5 Per person

Two Hour | \$5 Per person

Three Hour | \$5 Per person

Four Hour | \$5 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$5

Premium Cocktails | \$5

Super-Premium Cocktails | \$5

Hand Crafted Cocktails | \$5

Domestic Beer | \$5

Premium and Imported Beer | \$5

Local and Craft Beers | \$5

Canvas Wines by Michael Mondavi | \$5

Featured Seasonal, Select & Premium Wines | \$5

Bottled Water | \$5

Soft Drinks | \$5

LABOR CHARGES

Bartender | \$50
Up to three hours

Cocktail Servers/Tray Passers, each | \$250

Premium Cocktails \$5
Super-Premium Cocktails \$5
Hand Crafted Cocktails \$5
Domestic Beer \$5
Premium and Imported Beer \$5
Local and Craft Beers \$5
Canvas Wines by Michael Mondavi \$5
Featured Seasonal, Select & Premium Wines \$5
Bottled Water \$5
Soft Drinks \$5

Up to three hours
Additional Hours for Bartenders or Servers, each, per hour \$50

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