



HYATT REGENCY ST. LOUIS AT THE ARCH  
MEETING & EVENT MENUS



# Breakfast of the Day

**Hyatt Menu of the Day** presents sustainable breakfast options that are varied and non-repetitive. Designed to cater to a minimum of 30 guests within an hour, the daily menus are priced at \$50 per person. Groups applying the designated Menu of the Day will receive a \$5 discount (*\$45 per person*). Experience convenient planning with an array of eco-friendly choices!

## MONDAY | BREAKFAST SANDWICHES

Breakfast Two Ways:

- Egg Whites, Dressed Arugula, Chicken Sausage, Gouda Cheese, and Roasted Red Pepper Aioli on Ciabatta Bread
- Free-Range Eggs, Pancetta, Mozzarella and Tomato Pesto Aioli

Steel Cut Oatmeal with Milk, Dried Fruits, Almonds & Brown Sugar

Vegan Tofu Sandwich **VGN**

Crispy Tofu, Lettuce, Tomato, Vegan Cheese, Black Salt and Strawberry Jam on an English Muffin

Local and Seasonally Inspired Sliced & Whole Fruit

Chef's Selection of Fresh-Baked Pastries

Selection of Chilled Fruit Juices

Freshly-Brewed Regular and Decaffeinated Coffee

Selection of Hot Tea

*\$50*<sub>guest</sub>

## WEDNESDAY | EGG FRITTATA

Frittata Two Ways:

- Egg White Frittata with Asparagus, Local Mushrooms, Onion and Gruyere Cheese
- Free-Range Egg Frittata with Country Ham, Spinach, Tomato and Gouda

Fresh Greek Yogurt

House Granola, Dried Fruit, Toasted Nuts and Local Honey

Local and Seasonally Inspired Sliced & Whole Fruit

Chef's Selection of Fresh-Baked Pastries

Selection of Chilled Fruit Juices

Freshly-Brewed Regular and Decaffeinated Coffee

## TUESDAY & SATURDAY | BREAKFAST QUESADILLAS

Breakfast Two Ways:

- Cage-Free Egg, Chorizo, Potatoes and Colby Jack Cheese Quesadilla
- Egg Whites, Sweet Peppers, Potatoes, and Colby Jack Cheese Quesadilla

Tomato | Avocado Salad with Lime Vinaigrette

Roasted Tomato Salsa

Creamy Avocado Ranch

Local and Seasonally Inspired Sliced & Whole Fruit

Chef's Selection of Fresh-Baked Pastries

Selection of Chilled Fruit Juices

Freshly-Brewed Regular and Decaffeinated Coffee

Selection of Hot Tea

*\$50*<sub>guest</sub>

## THURSDAY & SUNDAY | TRADITIONAL BREAKFAST

Eggs Two Ways:

- Cage-Free Scrambled Eggs with Fresh Garden Herbs
- Cage-Free Scrambled Egg Whites with Fresh Garden Herbs

Hominy Grits

All-Natural Smoked Bacon, Caramelized Onions, Roasted Mushroom and Local Cheddar

Local Smoked Bacon

Freshly-Made Chicken Sausage

House-Roasted Fingerling Potatoes

Caramelized Onions, Smoked Paprika and Chives

Local and Seasonally Inspired Sliced & Whole Fruit

Selection of Hot Tea

*\$50* guest

Chef's Selection of Fresh-Baked Pastries

Selection of Chilled Fruit Juices

Freshly-Brewed Regular and Decaffeinated Coffee

Selection of Hot Tea

*\$50* guest

## FRIDAY | BREAKFAST STRATA

Strata Two Ways:

- Chicken Sausage, Roasted Mushrooms, Spinach and Gruyere Cheese
- Asparagus, Artichoke, Roasted Tomato and Gruyere Cheese

Avocado Toast

Smashed Avocado, Hard-Boiled Egg, Pickled Onion and Parmesan Toast

Chef's Selection of Fresh-Baked Pastries

Local and Seasonally Inspired Sliced & Whole Fruit

Selection of Chilled Fruit Juices

Freshly-Brewed Regular and Decaffeinated Coffee

Selection of Hot Tea

*\$50* guest

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All Prices Subject to 25% Service Charge and 12.179% State Sales Tax (Subject to Change). Menu pricing may change based on availability and market conditions. Minimum of Thirty (30) guests. All prices noted are for the designated day are \$45, if chosen on an alternate day, price will be \$50 per guest.*

## Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day and the minimum order is equal to the guarantee for the meal.

### BREAKFAST ENHANCEMENTS

Frittata Two Ways: | \$12 guest

- Egg White Frittata with Asparagus, Local Mushrooms, Onions and Gruyere Cheese
- Free-Range Egg Frittata with Country Ham, Spinach, Tomato and Gouda Cheese

### SIGNATURE CONTINENTAL BREAKFAST

Local and Seasonally Inspired Sliced & Whole Fruit

Chef's Selection of Fresh-Baked Pastries

Selection of Chilled Fruit Juices

Tomato-Pesto Sandwich | \$12 each  
Free-Range Eggs, Pancetta, Mozzarella and Tomato-Pesto Aioli

Vegan Tofu Sandwich **VGN** | \$12 each  
Crispy Tofu, Lettuce, Tomato, Vegan Cheese, Black Salt and Strawberry Jam on an English Muffin

Egg Whites on Ciabatta Breakfast Sandwich | \$12 each  
Egg Whites, Dressed Arugula, Chicken Sausage, Gouda Cheese and Roasted Red-Pepper Aioli on Ciabatta Bread

Yogurt Parfait | \$12 each  
House Granola, Fruit Compote, Mixed Berries and Local Honey

Avocado Toast | \$10 guest  
Hardboiled Egg, Pickled Onion and Feta Cheese on Toasted Whole Grain Bread

Steel-Cut Oatmeal Station | \$13.50 guest

House-Made Fruit Smoothies | \$12 each

- Mango with Vanilla Greek Yogurt, Coconut Milk, Avocado and Mango
- Peach with Vanilla Greek Yogurt, Coconut Milk, Raspberry and Vanilla

Freshly-Brewed Regular and Decaffeinated Coffee  
.....  
Selection of Hot Tea  
.....

**\$35** *guest*

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## Morning Break of the Day

**Hyatt Menu of The Day** offers sustainable morning break options for events, with a variety of choices for up to one hour. Priced at \$27 per guest, groups selecting the special menu enjoy a \$5 discount, bringing the cost to \$23 per person.

### FRUIT | NUTS | SEEDS MONDAY AND THURSDAY

Assorted Kind Bars  
.....

Nut Medley Chocolate Bark  
.....

Make-Your-Own Trail Mix  
Chocolate Chips, Cranberries, Blueberries, Pineapple, Cashews and Almond Trail Mix  
.....

### HEALTH KICK TUESDAY, FRIDAY AND SUNDAY

Individual Superfood Green Smoothies  
.....

Lemon-Poppy Seed Muffins  
.....

Zucchini-Walnut Loaf, Ginger Streusel  
.....

Orange-Cranberry Loaf, Oatmeal Streusel  
.....

Berry, Orange and Ginger Infused Water

**\$27** *guest*

Seasonal Whole Fruits

Yogurt

Local Granola, Minted Honey and Wild Blueberry Compote

**\$27** *guest*

## ENERGIZE

WEDNESDAY AND SATURDAY

Peanut Butter Fat Bomb | Energy Bite

Fresh Edamame & Kale Hummus and Pita

Dark Chocolate Coffee Bark

1st Phorm Energy Drink

**\$27** *guest*

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## Afternoon Break of the Day

**Hyatt Menu of the Day** Our daily afternoon breaks simplify sustainable event planning with Chef's curated menus, with a variety of choices for up to one hour. Priced at \$27 per guest, groups selecting the special menu enjoy a \$5 discount, bringing the cost to \$23 per person.

### CANDY SHOP

SUNDAY

Candy Jars

Malt Balls, Skittles, Peanut M&M's and Gummy Bears

Assorted Candy Bars

Locally Made Flavored Popcorn

Local Excel Sodas

**\$27** *guest*

### TAKE ME OUT TO THE BALLGAME

MONDAY AND THURSDAY

Companion Bakery Soft Pretzels & Cheese

Salted Peanuts in Shell

Cracker Jacks

Assorted Ice Cream Novelties

Lemonade

**\$27** *guest*

### AFTERNOON SWEETS

### MEET ME IN SAINT LOUIS

TUESDAY AND FRIDAY

Mini Dessert Cups

Tiramisu

Chocolate Mousse

Marshmallow Pie

Peanut Butter Bark

**\$27** *guest*

WEDNESDAY AND SATURDAY

Toasted Ravioli with Marinara

Goey Butter Cake

Fitz' Root Beer Soda

**\$27** *guest*

GLUTEN FREE **GF**

*optional*

Chips & Guacamole

Roasted Garlic, Poblano and Red Pepper Guacamole with Tortilla Chips

Homemade Snack Mix

Salted Dark Chocolate Bark

Nut Medley Chocolate Bark

Assorted GF Cookies

Berry, Lemon and Rosemary Infused Water

**\$27** *guest*

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## A La Carte Bakeries and Snacks

Variety of refreshments available during morning and afternoon breaks.

### BAKERY

Freshly-Baked Pastries | \$60 dozen

Today's Baked Danish, Muffins and Croissants

Breakfast Breads | \$55 dozen

Banana Nut, Espresso Swirl and Cranberry Orange

### SNACKS

Assorted Cereals with Milk | \$5 each

Assorted, Individually-Boxed Cereal with milk

Seasonal Whole Fruit | \$3 each

Hard Boiled Egg | \$3 each

Assorted Bagels | \$63 dozen  
Cream Cheese

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Assorted Goopy Butter Cake | \$63 dozen  
Original, Chocolate and Raspberry

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Jumbo Home-Style Cookie Assortment | \$60 dozen

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Santa Fe Brownies and Lemon Bars | \$55 dozen

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Seasonal Sliced Fruit Display | \$10 guest

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Assorted Candy Bars | \$5 each

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Greek Yogurt | \$5 each

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Fruit Yogurt | \$5 each

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Assorted Cliff Energy Bars | \$7 each

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Assorted Granola Bars | \$4 each

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Assorted Chips and Pretzels | \$6 each

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Freshly Popped Popcorn | \$5 person

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Gourmet Mixed Nuts | \$7 person

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Individual Bags of Trail Mix and Assorted Nuts | \$7 each

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Chips, Salsa and Guacamole | \$10 each

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Assorted Ice Cream Bars | \$8 each

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## A La Carte Beverages

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

### COFFEE & TEAS

Freshly Brewed Coffee | \$110 gallon

Freshly-Brewed Regular and Decaffeinated Coffee

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Cold Brew Coffee | \$110 gallon

Minimum Order of 2 Gallons

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Lemonade | \$65 gallon

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Iced Tea | \$65 gallon

Lemon and Sugar

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Hot Tea | \$105 gallon

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Pure Leaf Flavored Tea | \$8 bottle

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### SOFT DRINKS & JUICE

Soft Drinks | \$6 each

Regular, Diet and Decaffeinated Pepsi Sodas and Assorted  
Bubbly Sparkling Water

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Fitz's Local Craft Root Beer & Sodas | \$7 each

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Naked Drink | \$8 each

Power C Machine, Strawberry Banana and Green Machine

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Selection of Juices | \$75 gallon

Orange, Cranberry and Apple

---

Still and Sparkling Bottled Water | \$6 each

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Red Bull Energy Drink | \$8 each

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## GO GREEN INFUSED WATER HYDRATION STATION

Orange + Lime

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Cucumber + Mint

---

Lemon + Basil

---

**\$53***gallon*

## ALL DAY BEVERAGES

Assorted Variety of Sodas

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Water Station

---

Freshly Brewed Regular and Decaffeinated Coffee

---

Hot Tea

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**\$25***4 hours*

**\$40***8 hours*

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## Meeting Packages

Minimum of 20 guests and maximum of 50 guests required for break packages. Break packages served for up to 1 hour, unless otherwise noted.

### FULL DAY PACKAGE

CONTINENTAL BREAKFAST - One (1) Hour Duration

- Local and Seasonally Inspired Sliced & Whole Fruit
  - Chef's Selection of Fresh-Baked Pastries
  - Selection of Chilled Fruit Juices
  - Freshly Brewed Regular and Decaffeinated Coffee
  - Selection of Hot Tea
- 

ALL DAY BEVERAGES

- Assorted Variety of Sodas
  - Water Station
  - Freshly Brewed Regular and Decaffeinated Coffee
  - Hot Tea
- 

LUNCH BUFFET OF THE DAY - One (1) Hour Duration

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AFTERNOON REFRESHMENT BREAK - Select Two (2)

- Jumbo Home Style Cookies
  - Miniature Goopy Butter Cake
  - Soft Pretzels with Grain Mustard
  - Freshly Popped Popcorn
  - Seasonal Fruit Salad
  - Chips + Salsa
- 

**\$130***guest*

### SMALL MEETING HALF DAY | PM

### SMALL MEETING HALF DAY | AM

CONTINENTAL BREAKFAST - One (1) Hour Duration

- Local and Seasonally Inspired Sliced & Whole Fruit
  - Chef's Selection of Fresh-Baked Pastries
  - Selection of Chilled Fruit Juices
  - Freshly Brewed Regular and Decaffeinated Coffee
  - Selection of Hot Tea
- 

MORNING BEVERAGES

- Assorted Variety of Sodas
  - Water Station
  - Freshly Brewed Regular and Decaffeinated Coffee
  - Hot Tea
- 

LUNCH BUFFET OF THE DAY - One (1) Hour Duration

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**\$99***guest*

### SMALL MEETING AUDIO VISUAL PACKAGE



AFTERNOON BEVERAGES

- Assorted Variety of Sodas
- Water Station
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Tea

LUNCH BUFFET OF THE DAY - One (1) Hour Duration

AFTERNOON REFRESHMENT BREAK - Select Two (2)

- Jumbo Home Style Cookies
- Miniature Goey Butter Cake
- Soft Pretzels with Grain Mustard
- Freshly Popped Popcorn
- Seasonal Fruit Salad
- Chips + Salsa

**\$88** *guest*

LCD PROJECTOR, SCREEN, AV CART AND NECESSARY CABLES

One (1) LCD Projector, One (1) Screen, AV Cart and Necessary Cables

WIRELESS INTERNET FOR EVERYONE | in one meeting room

**\$35** *guest*

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## Lunch of the Day

**Hyatt Menu of the Day** Ideal for events, we accommodate a minimum of 30 guests within an hour. Each menu is priced at \$65 per person. Groups opting for the designated Menu of the Day will enjoy a \$7 discount, bringing the cost to \$58 per person. Experience stress-free planning with a range of eco-friendly options!

### MONDAY | BBQ

Red Cabbage & Broccoli Slaw

Potato Salad

Pickled Shallots and Dijon Mustard

From the Pit

- Pulled Pork
- Shredded Chicken

Homemade Barbeque Sauce and Brioche Buns

Baked Beans with Burnt Ends

Fresh Green Beans with Bacon

Cornbread with Butter

### TUESDAY | CHEROKEE STREET

Chipotle Caesar Salad

Crouton and Parmesan Cheese

Street Corn Salad

Grilled Chimichurri Flank Steak

Mole Chicken

Charred Bell Peppers & Onions

Tomato Cilantro Rice

Tortilla Chips

Charred Tomato Salsa, Sour Cream, Guacamole and White Queso Cheese

Peach Cobbler

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**\$65***guest*

### DELI BUFFET | WEDNESDAY

Baked Potato Salad

---

Shrimp, Ditalini with Herb Vinaigrette

---

Roast Beef Sandwich

Local Cheddar Cheese on Whole Grain Roll

---

Smoked Turkey Sandwich

Smoked Turkey Breast and Provolone Cheese on Focaccia Bread

---

Roasted Veggie Wrap

Roasted Vegetables, Hummus and Spring Greens on Spinach Wrap

---

Ham and White Swiss on Ciabatta

---

Pickle Spears

---

Assorted Chips and Condiments

---

Assorted Dessert Bars

---

**\$65***guest*

### FRIDAY | SOULARD

Tabasco Caesar Salad

Charred Corn, Tomato, Crisp Romaine Lettuce and Tabasco Caesar Dressing

---

Blackened Mahi Mahi

Creole Buerre Blanc

---

Cajun Chicken with Pickled Holy Trinity

---

Black-Eyed Peas

Flour Tortillas

---

Corn Tortillas

---

Chili-Dusted Churros with Dulce De Leche

---

Mexican Wedding Cookies

---

**\$65***guest*

### THURSDAY | THE HILL

Italian Salad

Arugula, Spinach, Pancetta, Sweet Onion, Roasted Red Pepper, Pine Nuts, Balsamic and Ranch

---

Roma Tomato, Artichoke Hearts, Radicchio and Olive Salad

---

Lemon Rosemary Chicken

Natural Chicken Jus

---

Roasted Cod

Olive, Tomato and Caper Ragu

---

Gemelli

Asparagus, Roasted Tomatoes, Wild Mushrooms and Extra Virgin Olive Oil

---

Grilled Ratatouille with Herb Gremolata

---

Tiramisu

---

Cannoli

---

**\$65***guest*

### SATURDAY | FARMERS MARKET

Iceberg Chopped Salad

Teardrop Tomatoes, Blue Cheese Crumbles and Red Radish with Italian Dressing

---

Macaroni Salad

---

Braised Beef Short Ribs

---

Buttermilk Fried Chicken

Tomato, Cucumber, Corn and Red Onions

Red Beans and Rice

Corn Maque Choux

Apple Fritter with Caramel Glaze

Pecan Tart

**\$65***guest*

White Country Gravy and Whipped Buttermilk Potatoes

Sautéed Zucchini

Summer Squash and Blistered Tomatoes

Parker Rolls with Whipped Butter

Cookies

- Chocolate Chip
- M&M

**\$65***guest*

## SUNDAY | THE LOOP

Mixed Greens Salad

Tomatoes and Roasted Yellow Peppers with Lemon Vinaigrette

Quinoa Salad

Brown Rice, Dried Cranberry, Apricot and Pumpkin Seeds

Free-Range Chicken with Peach Relish

Pan-Seared Salmon with Marinated Tomatoes

Green Beans

Grilled Sweet Potatoes with Chimichurri

Strawberry Layer Cake

**\$65***guest*

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## Grab & Go Lunch

Grab 'n Go lunches are customizable and easy to serve, just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. *All sandwiches include Chips, Whole Fruit, and Cookie.*

GRAB & GO LUNCH

**\$45***guest*

SALAD

Select one (1) salad

Baked Potato Salad

Greek Salad  
Tomato, Cucumber, Olives, Feta and Italian Dressing

---

Quinoa Salad  
Brown Rice, Bell Peppers, Onions and Cilantro Vinaigrette

---

Cucumber and Tomato Salad

---

Ditalini Pasta Salad

---

Caesar Salad

---

## SANDWICHES

Select up to four (4) sandwiches

Roast Beef Sandwich  
Local Cheddar, Charred Red Onions and Crisp Greens on a Whole Grain Roll

---

Honey-Baked Ham Sandwich  
Swiss, Roasted Tomato and Crisp Iceberg Lettuce on Ciabatta

---

Chicken Salad Sandwich

---

Reuben Sandwich

---

Seasonal Veggie Wrap  
Seasonal Vegetables with Chickpea Hummus and Field Greens in a Spinach Tortilla

---

Tuna Salad Sandwich

---

Smoked Turkey Sandwich  
Provolone, Roasted Red Pepper and Crisp Greens on Focaccia Bread

---

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## Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad, entrée, and dessert.

### SALAD

Roasted Pepper Salad  
Farro, Goat Cheese, Arugula, Basil and Lemon Vinaigrette

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Field Greens Salad

### DESSERT

Carrot Cake

---

Red Velvet Cake

---

Tomato, Cucumber, Feta Cheese, Olives and Balsamic Vinaigrette

Spinach Blueberry Salad

Goat Cheese, Walnuts, Mint, Avocado and Balsamic Vinaigrette

Spring Salad

Little Gem, Spring Onion, Radish, Fresh Herbs, Dill, Tarragon, Mint and Red Wine Vinaigrette

Classic Caesar Salad

## ENTREE

Pan-Seared Airline Chicken Breast | \$55

Wild Mushroom Marsala, Creamy Polenta and Roasted Broccoli

Blackened Salmon | \$60

Pineapple Salsa, Cilantro Lime Cauliflower Rice and Green Beans

Roasted Cod | \$52

Brown Rice & Quinoa Pilaf, Asparagus and Lemon Garlic Butter Sauce

Sirloin Steak | \$65

Red Wine Demi, Roasted Garlic Mashed Potatoes, Zucchini and Summer Squash

Mustard Sage Porkloin | \$51

Sweet Potato Hash and Chard

Caramel Apple Cheesecake

Flourless Chocolate Cake

## TWO COURSE COLD PLATE

Quinoa Salad

Rice, Arugula, Roasted Cherry Tomato, Cucumber, Red Onion, Olives Feta, Cheese, Lemon Vinaigrette

Mahi

Chicken

**\$48**

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## Alternative Lunch

Selection of plates to accommodate any dietary need. *Additional Dietary-Specific meals are available upon request.*

### MONDAY **V**

BBQ SANDWICH

Pulled Jack Fruit BBQ Sandwich with Housemade BBQ Chips

### THURSDAY **V**

GOAT CHEESE RAVIOLI

Goat Cheese Ravioli with Asparagus, Roasted Red Peppers, & Walnut Pistou

### TUESDAY **V**

### WEDNESDAY **V**

## BURRITO

Black Bean, Poblano, & Monterey Jack Cheese Burrito with Roasted Corn Cream, Lime, Cilantro and Tomato Relish

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## FRIDAY **V**

### JAMBALAYA

Jambalaya, Holy Trinity, Tomato, Cajun Spices and Vegetarian Sausage

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## SUNDAY **V**

### TOMATO RISOTTO

Tomato Risotto, Fresh Basil, Parmesan and Balsamic Glaze

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## ANCIENT GRAIN BOWL

Ancient Grain Bowl, Teriyaki Cauliflower, Red Cabbage, Cilantro and Bok Choy

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## SATURDAY **V**

### BEYOND MEATLOAF

Beyond Meat Meatloaf with Mushroom Gravy and Buttermilk Potatoes

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## VEGAN LUNCH **VGN**

### TOFU STIR FRY **VGN**

Tofu Stir Fry, Peppers, Onions, Snap Peas, Broccoli and Noodles

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### SOUTHWESTERN BOWL **VGN**

Southwestern Bowl, Beyond Meat, Black Beans, Roasted Corn, Quinoa and Avocado

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### BALSAMIC MUSHROOM **VGN**

Balsamic Roasted Portabella Mushroom and Wilted Spinach

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## Hors D'oeuvres

Indulge your guests with our exquisite bite-size appetizers, perfect for elevating your pre-dinner receptions. Choose from a curated array of hot and cold options, each crafted to perfection. Minimum order: 50 pieces per selection.

### COLD SELECTIONS

Toasted Garlic Baguette | \$7 each

*Fresh Tomato Relish, Mozzarella and Local Olive Oil*

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Mediterranean Antipasto Skewers | \$7 each

*Aged Balsamic and Extra Virgin Olive Oil*

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Peppered Beef Tenderloin | \$8 each

Pickled Onion and Horseradish Cream on Demi Baguette

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Crispy Asiago Asparagus | \$6 each

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### WARM SELECTIONS

Toasted Ravioli with Marinara | \$6 each

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Truffle Mushroom Arancini | \$7 each

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Crab Fritter with Red Pepper Aioli | \$9 each

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Bacon-Wrapped Scallops with Balsamic Glaze | \$8 each

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Coconut Shrimp with Spicy Orange Sauce | \$8 each

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Mini Beef Wellington with Port Wine Reduction | \$8 each

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Fig and Goat Cheese Flatbread | \$7 each

---

Brie and Pear with Almond Beggars Purse | \$7 each

---

Hot Wing Spring Roll with Ranch | \$7 each

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Vegetable Spring Roll with Sweet Chili Sauce | \$7 each

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Bacon-Wrapped Jalapeño Chicken | \$8 each

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Sesame Chicken Tenders | \$8 each

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Pork Pot Stickers with Soy Dipping Sauce | \$7 each

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## Carving Stations

Indulge in show-stopping meats paired with Chef's handpicked sides. Includes fresh rolls and butter. Station Attendant Required - \$150 per attendant (up to 3 hours).

### PORK LOIN

Per 25 Guests

Dry Rubbed Pork Loin

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Classic Chopped Salad

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Smoked Whole Grain Mustard

---

Southern Style Green Beans

---

Pepper Jack Mac n' Cheese

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**\$575** Per Display

### BOURBON BRINED TURKEY

Per 25 Guests

Missouri Bourbon Brined Turkey with Herb Aioli

---

Hydro Watercress & Spinach, Shaved Parmesan, Pear and Lemon

---

Thyme Dressing

---

Grilled Spiced Carrots, Dill and Flaked Sea Salt

---

Ancient Grain Pilaf

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**\$650** Per Display

### BEEF RIB ROAST

Per 25 Guests

Wedge Salad

Radish, Bacon Lardons, Local Tomatoes

---

Scallion Roasted Potatoes

---

Slow Roasted Beef Rib Roast with Mustard Crust

---

Grilled Asparagus with Tarragon

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### CEDAR-PLANKED SALMON

Per 25 Guests

Spinach Salad with Orange Vinaigrette

Radish, Tomatoes, Almonds, Fresh Spinach and Orange

Vinaigrette

---

Yogurt Sauce

Cucumbers, Curry and Fresh Herbs

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Horseradish Cream and Au Jus

**\$875** *Per Display*

Fennel & Citrus Crusted, Cedar-Planked Salmon

Quinoa with Grilled Vegetables

**\$750** *Per Display*

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## Presentation Stations

Curate an exquisite reception with perfectly paired offerings, from exceptional cheeses to locally inspired stations. Minimum 25 guests. For smaller groups, consult your Event Planning Manager.

### SHELLFISH BAR

Shellfish Bar

- Jumbo Cocktail Shrimp
- Crab Claws

Tabasco, Cocktail Sauce and Lemon Wedges

**\$750** *per 100 pieces*

### VEGETABLE PLATTER

Roasted Broccoli & Carrots

Raw Celery and Grape Tomatoes

Grilled Bell Peppers & Cauliflower

Green Goddess Dressing

Buttermilk Ranch Dressing

**\$19** *guest*

### ARTISANAL CHEESE

Selection of Artisanal Cheeses

Fig Jam, Caramelized Pecans, Dried Fruits and Flatbread Crackers

**\$27** *guest*

### CHARCUTERIE BOARD

Local Selection of Meats

Mostarda, Fig Tapenade and Pickled Vegetables

Assorted Breads

**\$25** *guest*

### FLATBREAD STATION

Smoked Chicken & Bacon

BBQ Sauce, Red Onion, Cilantro and Cheddar & Monterey Jack Cheeses

Fresh Mozzarella, Roma Tomatoes and Fresh Basil Pesto **V**

### SLIDER STATION

Buffalo Chicken Slider

Fried Chicken with a Celery Carrot Ranch Slaw

Caprese Slider **V**

Roasted Tomato, Fresh Mozzarella and Basil Pesto Sauce



Fennel Seed & Garlic Sausage with Roasted Peppers

Parmesan Cheese and Red Pepper Flakes

**\$24** *guest*

## PASTA STATION

Penne with Arugula Pesto

Whole Wheat Penne with Arugula Pesto, Rock Shrimp and Oven-Dried Tomatoes

Orecchiette with Smoked Chicken

Smoked Chicken, Wild Mushrooms, Spinach and Garlic Cream Sauce

Rigatoni

San Marzano Tomato and Shaved Parmesan Cheese

Herb Focaccia Bread

**\$24** *guest*

## ASIAN STATION

Steamed Rice

Soba Noodle Salad

Edamame, Bell Peppers, Scallion, Ginger Dressing

Pork Pot Stickers

Sweet & Sour Sauce, Chili Oil

Teriyaki Chicken

Grilled Scallions, Teriyaki Sauce

Ginger Lime Shrimp

Chilled Shrimp Marinated in Ginger, Lime, Cilantro, Thai Chili Sauce

**\$24** *guest*

Beef Patty, Cheddar Cheese and Pickle Chips

Homemade Potato Chips

**\$24** *guest*

## STREET TACO STATION

Char-Grilled Ancho Steak

Cumin-Citrus Grilled Chicken

Includes

*Taco Shells, Flour Tortillas, Chipotle Salsa, Cilantro, Guacamole, Onion, Jalapeño and Queso Fresco Cheese*

**\$24** *guest*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All Prices Subject to 25% Service Charge and 12.179% State Sales Tax (Subject to Change). Menu pricing may change based on availability and market conditions.*

## Sweet Station

Each station is elegantly adorned, featuring a delectable array of treats certain to delight every guest. Select from our desserts to infuse a dash of sweetness into your event.

### PASTRY CHEF'S DESSERT BAR

#### PASTRY CHEF'S SELECTION

Assortment of Mini Cheesecakes, Chocolate Mousse Cake, Lemon Meringue Tarts, Fresh Fruit Tarts, Lemon Blueberry Trifle, Strawberry Mousse Cake and Chocolate Raspberry Tarts

.....  
**\$21** *guest*

### FRENCH PATISSERIE

#### ASSORTED FRENCH PASTRIES

Assorted French Pastries, including Assorted French Macarons, Eclairs, Profiteroles, Petite Fours and Chocolate Truffles

.....  
**\$23** *guest*

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## Plated Dinner

Savor a lavish dinner experience crafted by our expert Chef, with a delightful array of flavors in each course. Featuring a tantalizing starter, vibrant salad, delectable entrée, veggies, and a divine dessert. *Salad, starch, veggies, and dessert included.*

### STARTERS

Jumbo Lump Crab Cake | \$10

Sweet Corn Relish and Chile De Árbol Vinaigrette

.....  
Ricotta Ravioli with Tomato Relish | \$8

.....  
Barbeque Shrimp | \$10

Stone Ground Grits, Fennel and Lemon

.....  
Summer Squash | \$9

Charred Summer Squash, Missouri Pork Belly and White Gastrique

### SALAD

Spinach Salad

Boiled Egg, Tomatoes, Cucumber, Pickled Onion, Crispy Prosciutto, Red Wine Vinaigrette

.....  
Mixed Greens

Plum Tomatoes, Kalamata Olives, Grapefruit, Goat Cheese and Citrus Vinaigrette

.....  
Caesar Salad

Crisp Romaine, Herbed Croutons, Cherry Tomatoes, Shaved Parmesan Cheese and Caesar Dressing

.....  
Iceberg & Radicchio

Red Peppers, Sweet Onions, Bacon, Blue Cheese and Balsamic Vinaigrette

### ENTREE

Pan-Seared Beef Tenderloin | \$95

Red Wine Demi-Glace

.....  
Char Grilled Sirloin | \$90

### STARCH

Garlic & Herb-Roasted Fingerling Potatoes

.....  
Roasted Garlic Mashed Potatoes

Mushroom Demi-Glace

---

Free Range Airline Chicken Breast | \$85  
Roasted Garlic and Thyme Jus

---

Bone-In Pork Chop | \$75  
Grain Mustard and Rosemary Jus

---

Roasted Salmon | \$87  
Lemon Caper Sauce

---

## VEGGIES

Roasted Asparagus

---

Green Beans and Caramelized Shallots

---

Honey-Roasted Heirloom Carrots

---

Broccolini with Garlic, Chile and Lemon

---

Garlic-Roasted Broccolini

---

## PLATED DUET

Seared Sirloin Mushroom Demi  
Roasted Salmon. Sweet Pepper Relish

---

***\$100***

*\*Salad, Starch, Veggies, and Dessert included. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All Prices Subject to 25% Service Charge and 12.179% State Sales Tax (Subject to Change). Menu pricing may change based on availability and market conditions.*

## Personal Preference Dinner

Savor a luxury dining affair with four exquisite main courses, artisanal starters, fresh salads, and bespoke desserts from our Pastry Kitchen. \$105 per guest, up to 200 guests.

### APPETIZER

PLANNER'S CHOICE

CRAB CAKE

Herb-Seasoned Ancient Grain Rice Pilaf

---

Spring Pea Risotto with Fresh Herbs and Lemon

---

Smashed Fingerling Potato

---

## DESSERT

Tiramisu

Chantilly Cream and Chocolate-Covered Coffee Beans

---

Crème Brûlée Cake

Chantilly Cream and Macerated Berries

---

Lemon Raspberry Layer Cake

Basil Chantilly Cream and Pickled Raspberry

---

L'Opéra Torte

Dark Chocolate and Chili-Dusted Walnuts

---

### SALAD

PLANNER'S CHOICE

GOLDEN & ROASTED BEET SALAD

Avocado, Charred Corn, Chayote and Chorizo

SEARED SCALLOPS

Rosemary-Seared Scallops with Rustic Farro Risotto and Saffron

PARISIAN HERB GNOCCHI

Oven Dried Tomatoes, Artichoke Hearts and Warm Tapenade Vinaigrette

CORN & LOBSTER CHOWDER WITH LOCAL SAUSAGE

Spiced Pecans, Local Goat Cheese, Mixed Greens, Croutons and Fresh Herb Vinaigrette

HEIRLOOM TOMATO SALAD

Herb Marinated Fresh Mozzarella, Basil, Pickled Onions, Arugula and Olive Oil

BABY ICEBERG SALAD

Maytag Blue Cheese, Crispy Pancetta, Scallions and Radish

ENDIVE SALAD

Dried Cherries, Almonds, Radish and Citrus Vinaigrette

PROTEIN

GUEST CHOICE *SELECT THREE (3)*

BEEF TENDERLOIN

Pan Seared Beef Tenderloin with Caramelized Shallot and Cabernet Reduction

CHICKEN BREAST

Lemon and Thyme Brined Airline Chicken Breast Natural Jus

GLAZED SALMON

Thai Sweet Chili Glazed Salmon

RACK OF LAMB

Mustard Crusted Rack of Lamb with Rosemary Demi-Glace

VEGGIES

PLANNER CHOICE

GREEN BEANS WITH BACON & PEARL ONIONS

ROASTED BABY CARROTS, LEMON, OLIVE OIL AND FRESH HERBS

ZUCCHINI, SQUASH, GARLIC AND SHALLOTS

ASPARAGUS WITH LEMON SALT

ROASTED CAULIFLOWER AND BROCCOLI

ASPARAGUS WITH ROASTED RED PEPPER

BROCCOLINI WITH STEWED CHERRY TOMATOES

STARCH

PLANNER'S CHOICE

ROASTED FINGERLING POTATOES

WILD MUSHROOM AND MASCARPONE RISOTTO

BUTTERY, ROASTED GARLIC POTATO PUREE

CREAMY PARMESAN POLENTA

WILD RICE PILAF

Dried Golden Raisins and Toasted Almonds

DESSERT

PLANNER'S CHOICE

TIRAMISU

Chocolate Sauce and Bailey's Whipped Cream

LEMON MERINGUE TART WITH BLUEBERRY COMPOTE

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY COMPOTE

CARAMEL CHEESECAKE

Chocolate Sauce and Candied Pecans

VEGAN PERSONAL PREFERENCE

QUINOA & RICE PILAF

---

ROASTED PORTABELLA MUSHROOMS

---

CHARRED CAULIFLOWER

---

*\*\$105 per guest, maximum of 200 people. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All Prices Subject to 25% Service Charge and 12.179% State Sales Tax (Subject to Change). Menu pricing may change based on availability and market conditions.*

## Buffet Dinner

We are pleased to offer a diverse and delectable dinner buffet for your event, featuring a variety of cuisines and fresh, local flavors. Customizable for dietary needs. 30-person minimum.

### DINNER BUFFET I

Roasted Onion & Fennel Soup

---

Butter Lettuce

Radish, Goat Cheese, Yellow Teardrop Tomato, Tarragon Citrus Vinaigrette

---

Brown & Wild Rice

Dried Cherries and Toasted Almonds

---

Arctic Char

Roasted Bell Peppers, Baby Spinach

---

Sirloin Steak

Cremini Mushrooms, Rosemary Garlic Oil

---

Broccoli & Parmesan Gratin

---

Yukon Gold Mashed Potatoes

---

Assorted Mini Cheesecake, Crème Brulee, & Flourless Chocolate Cake

---

**\$105**

### DINNER BUFFET II

Roasted Parsnip Soup

Watercress Pesto Drizzle

---

Roasted Barley Salad

Baby Spinach, Peas, Pearl Onions

---

Wild Arugula Salad

Turnips, Red Onion, Pine Nuts, Red Wine Vinaigrette

---

Herb-Crusted Lamb

Red Wine Lamb Jus

---

Horseradish Crusted Salmon

Lemon Butter Sauce

---

Roasted Heirloom Carrots with Pea Shoots

---

Baby Red Potatoes with Chives

---

Black Forest Mousse Cake with Vanilla Almond Panna Cotta

---

**\$110**

### DINNER BUFFET III

Potato & Kale Soup with Andouille Sausage

---

Walnut Pear Salad

Yellow Endive, Bartlett Pear, Toasted Walnuts, Blue Cheese Vinaigrette

---

Quinoa Salad

Roasted Pumpkin, Feta Cheese

---

Char-Grilled Flank Steak with Soubise Sauce

---

Wild, Striped Bass with Green Olive Relish

---

Beluga Lentils with Swiss Chard

---

Brussel Sprouts

Marjoram, Pine Nuts

---

Pistachio Financier, Lemon Meringue Tart, Blackout Cake

---

**\$115**

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## Signature Wine Series

Experience our Signature Wine Series, showcasing exclusive Canvas Wines created by Michael Mondavi and Rob Mondavi Jr. 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

Since 2007, this collaboration has concentrated on crafting exceptional wines that complement our culinary offerings beautifully. Each Canvas Wine embodies artisan craftsmanship, featuring a diverse selection of varietals, including crisp Chardonnay, velvety Pinot Noir, effervescent Blanc de Blancs, robust Cabernet Sauvignon, and refreshing Pinot Grigio. These wines are crafted to enhance the luxurious hospitality experience at Hyatt. **Gold Medal** Cabernet Sauvignon **Silver Medal** Pinot Noir, Pinot Grigio, Brut Blanc de Blancs **Bronze Medal** Chardonnay

Canvas Cabernet Sauvignon | \$46 bottle

California. Subtle hints of oak and spice married with lively tannins. This vintage has been graced with gold recognition at the prestigious San Francisco Chronicle Wine Competition and further distinguished with Silver at The San Francisco International Wine Competition.

---

Canvas Pinot Noir | \$46 bottle

California. This wine delights with aromas of vibrant red fruit, accented by subtle spices that enhance its graceful texture. This vintage has garnered recognition in competitions, earning a silver medal at the San Francisco Chronicle Wine Competition and a bronze at the San Francisco International Wine Competition.

---

Canvas Pinot Grigio | \$46 bottle

Veneto, Italy. This wine offers a dry, round, and flavorful taste, complemented by a fruity, warm, and well-balanced finish. It pairs

beautifully with Mediterranean appetizers, ham and melon, or fresh, creamy cheeses. Renowned for its bright, fruity, and well-balanced character, this vintage earned a silver medal at the Global Pinot Grigio Masters.

---

Canvas Brut, Blanc De Blancs | \$46 bottle

Blanc De Blancs, Italy. This sparkling wine blends dry, fresh flavors with floral and fruity aromas, complemented by subtle notes of a distinctive golden apple. It proudly received a silver medal at the Champagne & Sparkling Wine World Championships, showcasing its exceptional quality and craftsmanship.

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Canvas Chardonnay | \$46 bottle

California. This wine showcases the vibrant freshness and richness of pure fruit, elegantly complemented by delicate toasty oak notes. It earned a bronze medal at the San Francisco Chronicle Wine Competition.

---

All Prices Subject to 25% Service Charge and 12.179% State Sales Tax (*Subject to Change*) Menu pricing may change based on availability and market conditions.

## Bubbles, White And Red Wines

Begin with joyous bubbles, move to versatile white wines that match any dish, and end with complex reds to elevate dining. Our wines promise memorable moments and unparalleled event success. Savor and create lasting memories with our fine selection.

### BUBBLY & WHITES

Mionetto Avantgarde Prosecco, Sparkling, The Mark Wine Group | \$40 bottle

Discover Mionetto Avantgarde Prosecco, a sparkling treasure from Italy's Veneto. With notes of golden apple, pear, and honey, it offers a lively texture and a clean finish. Perfect as an aperitif or with seafood!

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La Vielle Ferme Rosé | \$46 bottle

Cotes du Rhone, France. Fresh, delicate, and fruity with strawberry notes and a silky mouthful.

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Jackson Family Wines, Kendall Jackson, Chardonnay **VGN** | \$48 bottle

Jackson Estates Grown. Tropical flavors of pineapple, mango and papaya, with citrus notes that explode in your mouth. Aromas of vanilla and honey to create depth. A hint of toasted oak and butter rounds out the long, lingering finish.

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Chateau Ste Michelle, Columbia Valley, Riesling | \$46 bottle

Columbia Valley, Washington. Crisp apple aromas and flavors with subtle mineral notes. Pairs well with fresh fruit, crab, mild cheeses and chicken.

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Mer Soleil 'Reserve,' Chardonnay, Caymus Vineyards | \$55 bottle

Monterey County, California. Vibrant Chardonnay, boasting flavors of peach, apple, and lemon with a creamy finish. Perfect

### REDS

DAOU, Cabernet Sauvignon | \$58 bottle

Paso Rables, California. Bold complex wine with assertive flavors. Dark fruits, Bing Cherries, black raspberry, plum and pomegranate, dark chocolate, tobacco, thyme and menthol.

---

Trinchero Family Estates, Joel Gott Palisades, Red Blend | \$59 bottle

California. Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish.

---

Catena Vista Flores Malbec, Winebow Imports | \$55 bottle

Mendoza, Argentina. Rich, dark fruit flavors, floral notes, and mocha finish. Aromas of leather and spice enhance its full mouthfeel. Crafted from high-altitude grapes, it pairs well with beef and aged cheese.

---

Elouan Pinot Noir, Copper Cane Wines | \$53 bottle

Oregon. A blend of red fruits, earthy notes, and a medium-bodied feel. Pairs well with various meats and has garnered acclaim for its quality and value.

---

Rodney Strong, Sonoma, Cabernet Sauvignon | \$54 bottle

Sonoma County, California. Dark cherry, plum, and baking spices. With notes of black pepper, vanilla, and oak, it offers a velvety

with lobster, turkey pot pie, or grilled seafood. A favorite among connoisseurs.

finish. Perfect with grilled meats and aged cheeses.

Whitehaven Sauvignon Blanc, Gallo | \$49 bottle  
Marlborough region, New Zealand. Zesty grapefruit and lime meet tropical passionfruit and guava, finished with fresh grass notes. Crisp and invigorating, it pairs beautifully with seafood and goat cheese.

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## Hand Crafted Cocktails

**Be More Here** Elevate your bar experience with our exquisite craft cocktails! At Hyatt, we blend premium spirits and top-notch ingredients to create perfectly balanced drinks. Indulge in the art of mixology and savor a taste experience like no other. Cheers!

### SIGNATURE TIER

THE COSMO | \$15 cocktail  
A chic Tito's Vodka cocktail with triple sec, cranberry juice, and lime juice, made famous by its appearances on *Sex and the City*

SUNSET UNDER THE ARCH | \$15 cocktail  
Blend of rum, lemon juice, pineapple juice, and grenadine, garnished with lemon wheel

### PREMIUM TIER

THE NEGRONI | \$16 cocktail  
Crafted by Count Camillo Negroni in early 20th century Florence, the robust cocktail combines Hendrick's Gin, sweet vermouth, and Campari, garnished with an orange peel for a bold twist on the classic Americano

### SUPER PREMIUM TIER

TEQUILA MOCKINGBIRD | \$18 cocktail  
A refreshing blend of muddled jalapeño and watermelon, mixed with Don Julio Silver Tequila, fresh lime juice, and agave syrup, served over ice

### ALCOHOL FREE COCKTAILS

ALCOHOL FREE STRAWBERRY MULE | \$12 drink  
Fever-Tree Ginger Beer, Lime Juice, Strawberry Real Purée

ALCOHOL FREE BLACK CHERRY LIMEADE | \$12 drink  
Limeade, Black Cherry Real, Lime Juice

MADRAS ALCOHOL FREE COCKTAIL | \$12 drink  
Orange Juice, Finest Call Cranberry Juice Cocktail, Lime Juice

All Prices Subject to 25% Service Charge and 12.179% State Sales Tax (*Subject to Change*) Menu pricing may change based on availability and market conditions.

## 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

## SIGNATURE BAR

The package includes Full Bar Setups and is designed to assist your budget guidelines. This is priced per guest, and is charged based on the guarantee or actual attendance, if higher.

First Hour | \$22 guest

---

Each Additional Hour | \$11 guest

---

Signature Conciere Liquor

Vodka, Gin, Rum, Tequila, Bourbon, Whiskey, Scotch

---

Signature Canvas Wines

Canvas Chardonnay, Pinot Grigio, Cabernet Sauvignon and Brut

---

Domestic Beer

Bud Light, Michelob Ultra

---

Premium + Import Beer

Blue Moon, Corona, 4 Hands Incarnation IPA

---

Non-Alcoholic Beer

Athletic Run Wild IPA

---

Hard Seltzer

Black Cherry White Claw Hard Seltzer, High Noon Vodka Seltzer  
Pineapple

---

Standard Mixers

Include Red Bull, Fever Tree Ginger Ale, and Zing Zang Bloody  
Mary Mix

---

## PREMIUM BAR

The package includes Full Bar Setups and is designed to assist your budget guidelines. This is priced per guest, and is charged based on the guarantee or actual attendance, if higher.

First Hour | \$28 guest

---

Each Additional Hour | \$14 guest

---

Premium Liquor

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

---

Canvas Wines

## SUPER-PREMIUM BAR

The package includes Full Bar Setups and is designed to assist your budget guidelines. This is priced per guest, and is charged based on the guarantee or actual attendance, if higher.

First Hour | \$32 guest

---

Each Additional Hour | \$16 guest

---

Super Premium Liquors

Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusiva  
Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown  
Royal Candian Whiskey, Jameson Irish Whiskey, Jack Daniel's  
American Whiskey, Johnnie Walker Black Scotch, Del Maguey  
Vida Mezcal

---

Canvas Chardonnay, Pinot Grigio, Cabernet Sauvignon and Brut

Premium Wines

Premium + Import Beer

Blue Moon, Corona, 4 Hands Incarnation IPA

Domestic Beer

Bud Light, Michelob Ultra

Non-Alcoholic Beer

Athletic Run Wild IPA

Hard Seltzer

White Claw Hard Seltzer Black Cherry, High Noon Vodka Seltzer  
Pineapple

Standard Mixers

Include Red Bull, Fever Tree Ginger Ale, and Zing Zang Bloody  
Mary Mix

### SIGNATURE CASH BAR

*minimum of 50 guests + \$1,000 cash bar minimum required per bar* Cocktails, Domestic, Premium and Imported Beers, Select Wine, Mineral Water & Juices, and Soft Drinks

Signature Cocktails | \$14 | \$15 Premium Cocktails | \$17 Super-Premium Cocktails

Domestic Beer | \$11 each

Premium and Imported Beer | \$12 each

Featured Seasonal, Select & Premium Wines | \$15 each

Bottled Juices | \$8 each

Red Bull Energy Drink | \$10 each

Bottled Water | \$8 bottle

Soft Drinks | \$8 can

### LABOR CHARGES

Bartenders | \$150 up to 3 hours | \$25 additional hour

Super-Premium Wines

Mionetto Avantgarde Prosecco, La Vielle Ferme Rosé, Kendall Jackson Chardonnay, Rongopai Sauvignon Blanc, Daou Cabernet Sauvignon, Elouan Pinot Noir

Premium + Import Beer

Blue Moon, Corona, 4 Hands Incarnation IPA

Domestic Beer

Bud Light, Michelob Ultra

Non-Alcoholic Beer

Athletic Run Wild IPA

Hard Seltzer

White Claw Hard Seltzer Black Cherry, High Noon Vodka Seltzer  
Pineapple

Standard Mixers

Include Red Bull, Fever Tree Ginger Ale, and Zing Zang Bloody  
Mary Mix

### SIGNATURE HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$12 | \$14 Premium Cocktails | \$16 Super-Premium Cocktails

Featured Seasonal, Select & Premium Wines | \$11 Signature | \$12 Premium

Domestic Beer | \$8

Premium and Imported Beer | \$9

Bottled Juices | \$6

Bottled Water | \$8 bottle

Soft Drinks | \$8 can

Red Bull Energy Drink | \$10 each

### BAR BRANDS

Signature Brands

each  
.....  
Waiters | \$150 up to 3 hours | \$25 additional hour  
each  
.....

Conciere Liquors and Canvas Wines  
.....  
Premium Brands  
Premium Wines, Premium Canvas Wines, Tito's, Beefeater,  
Bacardi Superior Silver, Patron Silver, Jim Beam White Label,  
Teeling Small Batch, Chivas Regal  
.....  
Super-Premium Brands  
Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Exclusiva  
Rum, Don Julio Silver Tequila, Makers Mark, Crown  
Royal, Jamison Whiskey, Jack Daniel's Whiskey, Johnnie Walker  
Black Scotch, Del Maguey Vida (Mezcal)  
.....  
Beer + Hard Seltzer Brands  
Blue Moon, Corona, 4 Hands Brewing Co., Bud Light, Michelob  
Ultra, White Claw Hard Seltzer, High Noon Vodka Seltzer  
.....  
Non-Alcoholic  
Athletic Brewing Company  
.....

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## Branding & Shipping

We offer various branding and promotional services for events with FedEx Office® (Store 5615) at Hyatt Regency St. Louis at The Arch. From packing and shipping to signage and printing, we fulfill all convention exhibiting needs. Place orders online for presentations, flyers, brochures, and more, ready for pick-up at the hotel. *Authorization Required.*

### BRANDING OPPORTUNITIES - FEDEX PRINT & SHIP CENTER 5615

- **Branding Opportunities** [Click Here to Download Our Branding Opportunities](#)

### SHIPPING INSTRUCTIONS - FEDEX PRINT & SHIP CENTER 5615

- **Shipping Instructions** [Click to Download Shipping Instructions](#)
- **Shipping Label** [Click to Create Shipping Label Location #5615](#)

### SUCCESSFUL EVENT PLANNING WITH COMMERCIAL PRINTING, SHIPPING, AND PARCEL SOLUTIONS

[CLICK HERE](#) Discover how FedEx Office 5615 is here for commercial printing, shipping, and parcel solutions.

## CONTACT OUR FEDEX PRINT & SHIP CENTER

**FedEx Office Print & Ship Center 5615** located on Floor 2 of Hyatt Regency St. Louis at The Arch.

mail: [usa5615@fedex.com](mailto:usa5615@fedex.com)

call: [314.588.2464](tel:314.588.2464)

chat: [Click Here to Chat with Customer Support at our FedEx Office 5615](#)

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## BRANDING OPPORTUNITIES - FEDEX PRINT & SHIP CENTER 5615

- **Branding Opportunities** [Click Here to Download Our Branding Opportunities](#)

## BRANDING OPPORTUNITIES

- **Branding Opportunities** [Click Here to Download Our Branding Opportunities](#)

## FEDEX OFFICE® AT HYATT REGENCY ST. LOUIS AT THE ARCH (STORE 5615)

### FEDEX® PRINT & SHIP CENTER (STORE 5615)

Our FedEx Office® Print & Ship Center is on level 2 of our hotel and has one thing in mind: the success of your event. FedEx provides support for event branding, installation, and professional printing services prior, during, and post-event. [Click Here](#) to visit their home page.

- FedEx Office® (Store 5615) serves as your comprehensive provider for printing, parcel management, and shipping solutions. We tailor solutions to your requirements through personalized consultations.
- Additionally, we provide reliable access to FedEx Express® and FedEx Ground® shipping, hold at FedEx Office® (Store 5615), and packing services supported by the FedEx Office® Packing Pledge.

### **More Services Include**

- Max package weight: 150 LB
  - In-store services
  - Get a shipping label
  - Express drop off
  - Ground drop-offs
  - Packing services
  - Packaging supplies
  - International shipping
  - Copy & print services
  - Return shipping services
  - Signs and banners
  - Direct mail services
  - Saturday service
- 

CONTACT - FEDEX® PRINT & SHIP CENTER (STORE 5615)

**FedEx Office Print & Ship Center® (Store 5615) is located on Floor 2 of Hyatt Regency St. Louis at The Arch.**

- mail: [usa5615@fedex.com](mailto:usa5615@fedex.com)
  - tel: 314.588.2464
- 

BUSINESS CENTER HOURS

**Business Center hours are subject to change due to event scheduling.** Please contact the store for business center hours

(Store 5615). **Standard Hours**

- **Thursday** 8:00 AM - 6:00 PM
  - **Friday** 8:00 AM - 6:00 PM
  - **Saturday** 9:00 AM - 3:00 PM
  - **Sunday** Closed
  - **Monday** Closed
  - **Tuesday** 8:00 AM - 6:00 PM
  - **Wednesday** 8:00 AM - 6:00 PM
- 

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- **Customer Support Chat** [Click Here to Chat with Customer Support at Our FedEx Office® \(Store 5615\).](#)
-

## BRANDING OPPORTUNITIES AT HYATT REGENCY ST. LOUIS AT THE ARCH

- **BRANDING OPPORTUNITIES** [CLICK HERE TO DOWNLOAD BRANDING OPPORTUNITIES AT HYATT REGENCY ST. LOUIS AT THE ARCH.](#)

## SUCCESSFUL CONVENTION PLANNING WITH SHIPPING & BRANDING

### FEDEX OFFICE® BRANDING OPPORTUNITIES 2025

- **Branding Opportunities with FedEx Office®** Discover how you can enhance your next meeting with top-notch branding solutions. Click here to explore the exclusive partnership between Hyatt Regency St. Louis at The Arch and FedEx®.

### VENUE BRANDING OPPORTUNITIES 2025

- **All Venue Branding Opportunities Here.** Click Here to Discover our unique opportunities for branding your next successful event. Download Branding Opportunities with Hyatt Regency St. Louis at The Arch Events.

### PACKING, SHIPPING & RECEIVING SERVICES

Package Handling Fees are charged when you send or receive packages at FedEx Office® (Store 5615), or locations within hotels and convention centers. These handling fees, in addition to shipping charges, are based on each package's weight.

- **Shipping Instructions** Click to Download Shipping Instructions
- **Shipping Label** Click to Create Shipping Label (Store 5615)
- **Packing & Shipping Services** Have something fragile? No packing materials on hand? Short on time? Bring it to us. Click Here to Find Pack & Ship Solutions at our FedEx Office® (Store 5615).

### MEETING PLANNER SERVICES

- **Meeting Planner Services** Click to Discover how FedEx Office® (Store 5615) is here for successful event planning for commercial printing, shipping, and parcel solutions.
- **Planning Events** Click to Maximize your next event here with FedEx Office® (Store 5615) and get expert help with impactful print materials that are ready when you arrive.

### EXHIBITOR SERVICES

- **Exhibitor Services** From pre-show planning and printing to post-show move-out, FedEx® can assist at every stage of the process. Find Out More Here.

### ONLINE PRINTING SERVICES

- **Printing Services** Upload your files online and pick up at FedEx Office® (Store 5615). Discover a wide array of print products and convenient services by clicking here.
- **Ready to place a print order?** Click here to start an online print order at FedEx Office® (Store 5615).

### CORPORATE BUSINESS SOLUTIONS

- **Corporate Business Solutions** Click to Explore solutions with FedEx Office® (Store 5615); your end-to-end printing, parcel management, and shipping solutions provider. Through one-on-one consultations, we customize solutions for your needs.

*\*Please be advised that the shipping guidance and fee details provided in this document are specifically for guests at Hyatt Regency St Louis at The Arch. These details may not apply elsewhere and are subject to change without prior notice. For the most current information, please contact the hotel directly. The hotel and FedEx Office and Print Services, Inc. are not liable for any damages unless a package is lost after being received on the property. Artwork approval is required before production, and all pricing is subject to a service charge and state sales tax. Menu pricing may change based on availability and market conditions. Please ensure all packages are clearly*

*labeled with the recipient's name, event name, and date. Additional handling fees may apply. For detailed instructions, please refer to the FedEx Office's® shipping policy.*



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