



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



Breakfast of The Day

Hyatt Menu of The Day offers diverse, sustainable breakfast options for 30 guests at \$50 each. Book on the corresponding weekday for a \$5 discount (\$45pp). Enjoy easy planning with eco-friendly choices!

MONDAY | BREAKFAST SANDWICHES

Chicken Sausage & Gouda on Ciabatta
Egg Whites, Dressed Arugula, Chicken Sausage, Gouda Cheese, and Roasted Red Pepper Aioli on Ciabatta Bread

Caprese Breakfast Sandwich **V**
Free-Range Eggs, Fresh Basil, Mozzarella and Tomato Pesto Aioli

Steel Cut Oatmeal **VGN GF CN**
Milk, Dried Fruits, Almonds, Brown Sugar

Chef's Selection of Fresh-Baked Pastries **V**

Local and Seasonally Inspired Sliced & Whole Fruit **DF VGN GF**

Selection of Chilled Fruit Juices **DF VGN GF**

Freshly-Brewed Regular and Decaffeinated Coffee **DF VGN GF**

Selection of Hot Tea **DF VGN GF**

\$50_{guest}

WEDNESDAY | EGG FRITTATA

Country Ham & Gouda Frittata **GF**
Free-Range Egg Frittata with Country Ham, Spinach, Tomato and Gouda

Asparagus & Gruyere Egg White Frittata **V GF**
Egg White Frittata with Asparagus, Local Mushrooms, Onion and Gruyere Cheese

Fresh Greek Yogurt **V**
House Granola, Dried Fruit, Toasted Nuts, Local Honey

Local and Seasonally Inspired Sliced & Whole Fruit **DF VGN GF**

Chef's Selection of Fresh-Baked Pastries **V**

TUESDAY & SATURDAY | BREAKFAST QUESADILLAS

Chorizo & Colby Jack Breakfast Quesadilla
Cage-Free Egg, Chorizo, Potatoes and Colby Jack Cheese Quesadilla

Colby Jack Veggie Breakfast Quesadilla **V**
Egg Whites, Sweet Peppers, Potatoes, and Colby Jack Cheese Quesadilla

Tomato + Avocado Salad **DF VGN GF**
Arugula, Red Onion, Toasted Pepitas, Cilantro Lime Ranch **V**, Roasted Tomato Salsa

Roasted Tomato Salsa **DF VGN GF**

Local and Seasonally Inspired Sliced & Whole Fruit **DF VGN GF**

Chef's Selection of Fresh-Baked Pastries **V**

Selection of Chilled Fruit Juices **DF VGN GF**

Freshly-Brewed Regular and Decaffeinated Coffee **DF VGN GF**

Selection of Hot Tea **DF VGN GF**

\$50_{guest}

THURSDAY & SUNDAY | TRADITIONAL BREAKFAST

Cage-Free Scrambled Eggs **DF V GF**
Cage-Free Scrambled Eggs with Fresh Garden Herbs

Cage-Free Egg White Scramble **DF V GF**
Cage-Free Scrambled Egg Whites with Fresh Garden Herbs

Hominy Grits **GF**
All-Natural Smoked Bacon, Caramelized Onions, Roasted Mushroom, Local Cheddar

Local Smoked Bacon **DF GF**

Freshly Made Chicken Apple Sausage **DF GF**

Crispy Smashed Potatoes **DF VGN GF**

Selection of Chilled Fruit Juices **DF VGN GF**

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Freshly-Brewed Regular and Decaffeinated Coffee **DF VGN GF**

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Selection of Hot Tea **DF VGN GF**

.....

*\$50*_{guest}

Caramelized Onions, Smoked Paprika, Chives

.....

Local and Seasonally Inspired Sliced & Whole Fruit **DF VGN GF**

.....

Chef's Selection of Fresh-Baked Pastries **V**

.....

Selection of Chilled Fruit Juices **DF VGN GF**

.....

Freshly-Brewed Regular and Decaffeinated Coffee **DF VGN GF**

.....

Selection of Hot Tea **DF VGN GF**

.....

*\$50*_{guest}

FRIDAY | BREAKFAST STRATA

Chicken Sausage & Gruyere Strata **GF**

Chicken Sausage, Roasted Mushrooms, Spinach and Gruyere Cheese

.....

Asparagus & Artichoke Gruyere Strata **V GF**

Asparagus, Artichoke, Roasted Tomato and Gruyere Cheese

.....

Build-Your-Own Avocado Toast

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

.....

Chef's Selection of Fresh-Baked Pastries **V**

.....

Açaí Smoothies **DF V GF**

Strawberry, Dried Blueberries, Toasted Coconut, Chia Seeds, Greek Yogurt and Local Honey

.....

Local and Seasonally Inspired Sliced & Whole Fruit **DF VGN GF**

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Selection of Chilled Fruit Juices **DF VGN GF**

.....

Freshly-Brewed Regular and Decaffeinated Coffee **DF VGN GF**

.....

Selection of Hot Tea **DF VGN GF**

.....

*\$50*_{guest}

**Menus Valid March 2025 - September 2025. 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 \$45pp, 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.

SIGNATURE CONTINENTAL BREAKFAST

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

\$35_{guest}

HOT CEREALS AND PARFAITS

- Yogurt Parfait **V** | \$12 each
- House Granola, Fruit Compote, Mixed Berries and Local Honey
- Steel-Cut Oatmeal Station **V CN** | \$13.50 each
- Fresh Strawberries, Blueberries, Almonds, Brown Sugar, Milk, Walnuts and Granola
- Hominy Grits Station **GF** | \$13.50 each
- All-Natural Smoked Bacon, Caramelized Onions, Roasted Mushroom and Local Cheddar

SANDWICHES, QUESADILLAS, AND SCRAMBLES

- Frittata Two Ways **GF** | \$12 each
 - Egg White Frittata with Asparagus, Local Mushrooms, Onions and Fontina Cheese **V**
 - Free-Range Egg Frittata with Country Ham, Spinach, Tomato and Gruyere
- Breakfast Quesadillas | \$12 each
 - Cage-Free Egg, Chorizo, Potatoes and Colby Jack Cheese Quesadilla
 - Egg Whites, Sweet Peppers, Potatoes, and Colby Jack Cheese **V**
- Vegan Sausage Sandwich **VGN** | \$12 each
- 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

MORE OPTIONS!

- Build-Your-Own Avocado Toast | \$10 each
- Hardboiled Egg, Pickled Onion and Queso Fresco, Arugula on Toasted Whole Grain Bread
- Housemade Fruit Smoothies **V GF** | \$12 each
 - Mango with Vanilla Greek Yogurt, Coconut Milk, Avocado
 - Blueberry Avocado Smoothie, Greek Yogurt, Honey, Coconut Milk

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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 **V GF**
 - Nut Medley Chocolate Bark **V**
 - Make-Your-Own Trail Mix **V CN**
Chocolate Chips, Cranberries, Blueberries, Pineapple, Cashews,
Yogurt Covered Almonds, Sunflower Seeds, Candied Sesame
Seeds
 - Blackberry, Orange and Ginger Infused Water
- \$27_{guest}

ENERGIZE
WEDNESDAY AND SATURDAY

- Venetian Bon Bons **V GF**
Coconut, Raspberry, Mango
 - Fresh Edamame and Kale Hummus with Pita Bread **V**
 - Dark Chocolate Coffee Bark **V GF**
 - 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 **V**, Skittles **DF, GF, VGN**, Peanut M&M's **CN, GF**, and
Gummy Bears **DF, GF**

HEALTH KICK
TUESDAY, FRIDAY AND SUNDAY

- Individual Superfood Green Smoothies **V GF**
 - Banana-Walnut Loaf, Quinoa Streusel **V CN**
 - Orange-Cranberry Loaf, Oatmeal Streusel **V**
 - Seasonal Whole Fruits **DF VGN GF**
 - Yogurt Parfait **V**
Granola, Minted Honey, Greek Yogurt, Wild Blueberry Compote
- \$27_{guest}

TAKE ME OUT TO THE BALLGAME
MONDAY AND THURSDAY

- Soft Pretzels **V**
Cheese Sauce and Grain Mustard
- Cracker Jacks **DF V GF CN**

Locally Made Flavored Popcorn **V**

Cheesecake Bites **V**

Local Excel Sodas

\$27*guest*

AFTERNOON SWEETS
TUESDAY AND FRIDAY

Strawberry Shortcake Trifle **V**
**May Contain Nuts.*

Mini Cupcakes **V**

Chocolate-Dipped Rice Crispy Treats

Iced Tea

\$27*guest*

GLUTEN FREE
optional

Chips, Salsa, and Guacamole **DF VGN GF**
Roasted Garlic, Poblano and Red Pepper Guacamole with Tortilla Chips, Roasted Tomato Salsa

Individual Crudit  with House Made Ranch **V GF**

Bold Spoon Ice Cream **V**

Assorted Gluten-Free Cookies **V GF**

Blueberry, Lemon and Rosemary Infused Water

\$27*guest*

Assorted Ice Cream Novelties **V**
**May Contain Nuts.*

Lemonade

\$27*guest*

MEET ME IN SAINT LOUIS
WEDNESDAY AND SATURDAY

Sausage Pizza and Provel Cheese

Toasted Ravioli with Marinara

Gooey Butter Cake **V**

Fitz' Local Sodas and Craft Root Beer

\$27*guest*

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A La Carte Bakeries and Snacks

Variety of refreshments available during morning and afternoon breaks.

BAKERIES

- Freshly-Baked Pastries **V CN** | \$60 dozen
- Today's Baked Danish, Muffins and Croissants
- Breakfast Breads **V** | \$55 dozen
- Banana Nut **CN**, Espresso Swirl, Cranberry Orange
- Assorted Amighetti's Bagels **V** | \$63 dozen
- Cream Cheese Spread
- Assorted Goopy Butter Cake **V** | \$63 dozen
- Original, Chocolate and Raspberry
- Jumbo Home-Style Cookie Assortment **V** | \$60 dozen
- Santa Fe Brownies and Lemon Bars **V** | \$55 dozen
- Gluten-Free Cookies **V GF** | \$66 dozen

SNACKS

- Assorted Cereals with Milk **V** | \$5 each
- Assorted, Individually-Boxed Cereal with milk
- Seasonal Whole Fruit **DF VGN GF** | \$3 each
- Seasonal Sliced Fruit Display **DF VGN GF** | \$10 guest
- Assorted Candy Bars **V** | \$5 each
- *May Contain Nuts.
- Hard Boiled Egg **DF V GF** | \$3 each
- Assorted Greek Yogurt **V GF** | \$5 each
- Fruit Yogurt **V** | \$5 each
- Assorted Cliff Energy Bars **V** | \$7 each
- Assorted Granola Bars **V** | \$4 each
- Assorted Chips and Pretzels **V** | \$6 each
- Freshly Popped Popcorn **V GF** | \$5 guest
- Gourmet Mixed Nuts **DF VGN CN** | \$7 guest
- Individual Bags of Trail Mix and Assorted Nuts **V CN** | \$7 each
- Chips, Salsa and Guacamole **DF VGN GF** | \$10 guest
- Assorted Ice Cream Novelties **V** | \$8 each
- *May Contain Nuts.

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A La Carte Beverages

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

COFFEE & TEAS

- Freshly Brewed Coffee, Decaf and Hot Tea | \$110 gallon
- Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

SOFT DRINKS & JUICE

- Soft Drinks | \$6 each
- Regular, Diet and Decaffeinated Pepsi Sodas and Assorted

Cold Brew Coffee | \$110 gallon
Minimum Order of 2 Gallons
.....
Lemonade | \$65 gallon
.....
Iced Tea | \$65 gallon
Lemon and Sugar
.....
Pure Leaf Flavored Tea | \$8 bottle
.....

GO GREEN INFUSED WATER HYDRATION STATION

Orange + Lime
.....
Cucumber + Mint
.....
Lemon + Basil
.....
\$53gallon

Bubbly Sparkling Water
.....
Fitz's Local Sodas and Craft Root Beer | \$7 each
.....
Excel Local Craft Sodas | \$7 each
.....
Naked Drink | \$8 each
Power C Machine, Strawberry Banana and Green Machine
.....
Red Bull Energy Drink | \$8 each
.....
Selection of Juices | \$75 gallon
Orange, Cranberry and Apple
.....
Still and Sparkling Bottled Water | \$6 each
.....

ALL DAY BEVERAGES

Assorted Variety of Sodas
.....
Water Station
.....
Freshly Brewed Regular and Decaffeinated Coffee
.....
Hot Tea
.....
\$254 hours
\$408 hours

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Meeting Packages

Minimum of 20 guests and maximum of 50 guests required for meeting packages. Meeting 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

.....

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

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

ALL DAY BEVERAGES

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

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

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

AFTERNOON BEVERAGES

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

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

\$88_{guest}

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

MORNING BEVERAGES

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

\$106_{guest}

SMALL MEETING AUDIO VISUAL PACKAGE

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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Hyatt Menu of the Day Ideal for events, we accommodate for a minimum of 30 guests, up to 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

Watermelon and Cucumber Salad **V GF**
Feta, Fresh Mint, Lime Vinaigrette

Potato Salad **V GF**
Pickled Shallots, Dijon Mustard, Fresh Dill

From the Pit **DF GF**
• Smoked Chicken Legs
• Slow-Smoked Pulled Pork

Homemade Barbeque Sauce and Brioche Buns **V**

Baked Beans **DF VGN**

Grilled Corn **V GF**
Herb Butter, Cotija Cheese

Cornbread with Butter **V**

Peach Cobbler **V**

\$65_{guest}

DELI BUFFET | WEDNESDAY

Antipasto Salad **GF**
Genoa Salami, Mozzarella, Cherry Tomatoes, Roasted Red Peppers, Red Onion, Pepperoncini, Olives, Artichokes

Tuscan White Bean Salad with Herb Vinaigrette **DF VGN GF**

Roast Beef Sandwich
Local Cheddar Cheese, Whole Grain Roll, Horseradish Aioli, Caramelized Onions, Arugula, Balsamic Glaze

Smoked Turkey Sandwich

TUESDAY | CHEROKEE STREET

Southwest Chipotle Caesar Salad **V GF**
Romaine Lettuce, Chipotle Caesar, Black Beans, Corn, Cherry Tomato, Queso Fresco, Avocado, Cilantro, Crouton

Street Corn Salad **V GF**

Chicken Asado **GF**
Marinated Grilled Chicken Thighs, Seasoned with Citrus and Spices

Grilled Chimichurri Flank Steak **DF GF**

Charred Bell Peppers, Onions **DF VGN GF**

Tomato Cilantro Rice **DF VGN GF**

Tortilla Chips **V GF**
Served with Charred Tomato Salsa, Sour Cream, Guacamole, White Queso Cheese, Pico de Gallo, Shredded Cabbage, Tangy Crema

Corn Tortillas **DF VGN GF**

Soft Flour Tortillas **DF VGN**

Apple Empanadas **V**

Tres Leches **V**

\$65_{guest}

THURSDAY | THE HILL

Italian Salad **V GF**
Chopped Romaine, Radicchio, Cucumber, Cherry Tomatoes, Red Onion, Provolone Cheese, Pepperoncini, Red Wine Vinaigrette

Marinated Artichoke & Tomato Salad **V GF**
Cherry Tomatoes, Kalamata Olives, Fresh Basil, Pecorino Romano, Lemon-Thyme Vinaigrette

Chicken Piccata **DF GF**
Lemon Caper Sauce, White Wine, Fresh Parsley

Smoked Turkey Breast, Provolone Cheese, Focaccia Bread, Basil, Pesto, Tomato

Roasted Veggie Wrap **DF VGN GF**

Roasted Vegetables, Chickpea Hummus and Spring Greens on a Spinach Tortilla

Ham and Gruyere on Ciabatta
Honey Dijon, Pickled Red Onions, Sliced Tomato

Pickle Spears **DF VGN GF**

Assorted Chips and Condiments **V**

Assorted Dessert Bars **V**

**May Contain Nuts.*

\$65*guest*

FRIDAY | SOULARD

Roasted Garlic Caesar Salad **GF**
Charred Corn, Tomato, Crisp Romaine Lettuce, Roasted Garlic Caesar Dressing, Parmesan Cheese

Quinoa Salad **DF VGN GF**
Red Bell Peppers, Chickpeas, Parsley, Corn, Creole Seasoning, Lime, Extra Virgin Olive Oil

Blackened Mahi Mahi **GF**
Smokey Tomato Creole Sauce

Cajun Chicken with Pickled Holy Trinity **DF GF**
Creole Mustard Sauce

Red Beans and Rice **DF VGN GF**
Rice, Bell Peppers, Tomatoes, Plant-Based Sausage, Traditional Creole Seasoning

Corn Maque Choux **DF VGN GF**
Onion, Bell Peppers, Jalapeño, Cajun Spice, Tomatoes, Parsley

Beignets **V**

Pecan Tart **V CN**
Maple-Cinnamon Whipped Cream

Herb-Crusted Whitefish **DF**
Crust of Fresh Breadcrumbs, Parsley, Basil, Lemon Zest, Tomato & Fennel Sauce, Fresh Dill

Orecchiette **DF VGN**
Asparagus, Roasted Tomatoes, Wild Mushrooms, Finished with Extra Virgin Olive Oil, Garlic, and a Splash of White Wine & Fresh Basil

Grilled Ratatouille with Herb Gremolata **DF VGN GF**

Rosemary Focaccia Bread **V**

Tiramisu **V**
Garnished with Chocolate Shavings and Coffee Liqueur Drizzle

Cannoli **V CN**
Ricotta Filling, Crushed Pistachios

\$65*guest*

SATURDAY | FARMERS MARKET

Iceberg Salad **V GF**
Avocado, Crispy Shallots, Sunflower Seeds, Feta, Lemon-Basil Vinaigrette

Orzo Pasta Salad **V**
Pesto, Cherry Tomatoes, Mozzarella, Broccolini

Meatloaf with Caramelized Onion and Mushroom Gravy

Buttermilk Fried Chicken

Rolls with Whipped Butter **V**

Macaroni and Cheese **V**

Roasted Rainbow Carrots **DF V GF**
Honey, Thyme

Double Chocolate Cookies **V**

Strawberry Cheesecake Trifle **V**

\$65*guest*

\$65_{guest}

SUNDAY | THE LOOP

- Local Greens Salad **DF VGN GF**
Roasted Heirloom Tomato, Snap Peas, Cucumber, Lemon Vinaigrette
.....
- Cannellini Bean Salad **V GF**
Cucumber, Mint, Feta, Charred Zucchini, Bell Peppers, Corn, Cilantro-Lime Dressing
.....
- Lemon-Herb Grilled Chicken **DF GF**
Lemon Juice, Fresh Herbs, Summer Tomato Salad
.....
- Herb-Crusted Salmon **DF GF**
Fresh Herbs, Summer Corn Salsa
.....
- Green Beans **DF VGN GF**
Garlic & Lemon Zest
.....
- Summer Vegetables **V GF**
Zucchini, Bell Peppers, Squash, Basil Pesto
.....
- Assorted Mini Cupcakes **V**
.....
- Strawberry Layer Cake **V**
.....

\$65_{guest}

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Grab & Go Lunch

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

GRAB & GO LUNCH

\$45_{guest}

- SALAD
Select one (1) salad

Baked Potato Salad **DF V GF**
Herbed Mayo, Pickle Relish, Celery, Pimento, Green Onion
.....
- Greek Salad **V GF**
Greens, Tomato, Cucumber, Olives, Feta and Italian Dressing
.....

Quinoa Salad **DF VGN GF**

Brown Rice, Bell Peppers, Onions and Cilantro Vinaigrette

Ditalini Pasta Salad **DF V**

Zucchini, Yellow Squash, Tomato, Fresh Herbs, Italian Dressing

Caesar Salad **SF**

Fresh Romaine, Parmesan Cheese, Croutons, Caesar Dressing

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

Swiss, Tomato, Smoked Bacon, Crisp Iceberg Lettuce on Ciabatta

Reuben Sandwich

Roasted Veggie Wrap **DF VGN GF**

Roasted Vegetables, Chickpea Hummus and Spring Greens on a Spinach Tortilla

Tuna Salad Sandwich

Mayo, Celery, Pimento, Pickle Relish, Boiled Egg, Mustard, Lettuce

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

Strawberry Spinach Salad **V GF CN**

Baby Spinach, Sliced Strawberries, Candied Pecans, Goat Cheese, Avocado, Poppy Seed Vinaigrette

DESSERT

Red Velvet Cake **V**

Flourless Chocolate Cake **V GF**

Tomato and Stone Fruit Salad **DF VGN GF**
Heirloom Tomatoes, Fresh Stone Fruit, Arugula, Basil, White Balsamic Vinaigrette

Field Greens Panzanella **V**
House Croutons, Tomato, Cucumber, Feta Cheese, Olives, Red Onion, Charred Lemon Vinaigrette with Oregano

Spring Salad **DF VGN GF**
Little Gem Lettuce, Shaved Carrots, Pea Shoots, Fresh Herbs, Toasted Pumpkin Seeds, Lemon-Dijon Vinaigrette

Classic Caesar Salad **SF**

ENTREE

Chicken Piccata **GF** | \$55
Seared Chicken with Caper-Lemon Sauce, Grilled Artichoke Hearts & Pepper Relish, Spring Pea Risotto, Fried Capers

Salmon with Avocado and Tomato Salsa | \$60
Saffron Couscous, Grilled Baby Zucchini, Marbled Lemon-Cilantro Beurre Blanc

Pan-Seared Cod **DF** | \$52
Tomato & Orange Coulis, Herbed Orzo, Steamed Haricots Verts, Fennel-Orange Gremolata

Sirloin Steak **GF** | \$65
Parmesan Polenta Cakes, Grilled Asparagus, Roasted Tomato Relish with Aged Sherry Demi

Bone-In Pork Chop **DF GF** | \$51
Roasted Smashed Baby Potatoes, Sautéed Sugar Snap Peas, Salsa Verde

Caramel Apple Cheesecake **V CN**

Lemon Italian Cream Cake **V**

TWO COURSE COLD PLATE

Two Course Entree Salad **V GF**

Protein Selection - Choose One (1)

- Grilled Chicken
- Mahi-Mahi
- Tuna

\$48

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Alternative Plated Lunch

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

MONDAY

TUESDAY

BBQ JACKFRUIT SLIDERS **DF V**
Coleslaw on Mini Brioche Buns, Sweet Potato Wedges, Cilantro-Lime Dressing

.....

WEDNESDAY

HARVEST BOWL **V CN**
Farro, Roasted Asparagus, Snap Peas, Radishes, Mint-Lemon Dressing, Toasted Almonds, Feta Crumbles

.....

FRIDAY

VEGETABLE JAMBALAYA **DF VGN GF**
Okra, Corn, Bell Peppers, Tomatoes, Creole Spices, Brown Rice, Fresh Parsley, Lemon

.....

SUNDAY

ROASTED RED PEPPER RISOTTO **V GF**
Sautéed Spinach, Grilled Zucchini, Basil-Parmesan Drizzle

.....

GRILLED VEGGIE BURRITO **DF V**
Grilled Zucchini, Bell Peppers, Roasted Sweet Potatoes, Avocado Salsa, Fresh Tomato-Cucumber Salad

.....

THURSDAY

LEMON RICOTTA RAVIOLI **V CN**
Spring Pea Purée, Sautéed Baby Spinach, Chive-Pistachio Pesto, Shaved Parmesan, Lemon Zest

.....

SATURDAY

BEYOND MEATLOAF **DF VGN**
Herb-Mashed Cauliflower, Roasted Rainbow Carrots, Red Wine-Thyme Gravy

.....

VEGAN LUNCH

TOFU STIR FRY **DF VGN GF**
Baby Bok Choy, Snap Peas, Carrots, Ginger-Miso Glaze, Brown Rice, Fresh Cilantro, Sesame Seeds

.....

GRILLED PORTOBELLO SOUTHWESTERN BOWL **DF VGN GF**
Charred Corn, Black Beans, Cilantro-Lime Quinoa, Spicy Avocado Dressing, Pico de Gallo

.....

STUFFED PORTOBELLO MUSHROOM **DF VGN GF**
Quinoa, Spinach, Sun-Dried Tomato Filling, Roasted Pepper Coulis, Arugula Salad

.....

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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

Garlic Baguette Crostini **V** | \$7 each

WARM SELECTIONS

- Fresh Tomato Relish, Mozzarella, Local Olive Oil
- Mediterranean Antipasto Skewers **DF VGN GF** | \$7 each
- Aged Balsamic and Extra Virgin Olive Oil
- Peppered Beef Tenderloin | \$8 each
- Pickled Onion and Horseradish Cream on Demi Baguette
- Crispy Asiago Asparagus **V GF** | \$6 each
- Fig and Goat Cheese Flatbread **V** | \$7 each
- Local Blue Cheese Tart **V** | \$6 each
- Local Blue Cheese, Caramelized Onions, Pear
- Eggplant Caponata Crostini **V** | \$7 each
- Shaved Parmesan on Garlic Crostini
- Wild Mushroom & Chevre Crostini **V** | \$7 each
- White Truffle Oil
- Char-Grilled Shrimp Scampi Skewers **DF GF SF** | \$8 each

- Toasted Ravioli with Marinara | \$6 each
- Truffle Mushroom Arancini **V** | \$7 each
- Crab Fritter with Red Pepper Aioli **DF SF** | \$9 each
- Bacon-Wrapped Scallops with Balsamic Glaze **DF GF SF** | \$8 each
- Coconut Shrimp with Spicy Orange Sauce **DF SF** | \$8 each
- Mini Beef Wellington with Port Wine Reduction | \$8 each
- Brie and Pear with Almond Beggars Purse **V CN** | \$7 each
- Hot Wing Spring Roll with Ranch | \$7 each
- Vegetable Spring Roll with Sweet Chili Sauce **DF VGN GF** | \$7 each
- Bacon-Wrapped Jalapeño Chicken **GF** | \$8 each
- Sesame Chicken Tenders **DF** | \$8 each
- Pork Pot Stickers with Soy Dipping Sauce **DF** | \$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 30 Guests

- Dry Rubbed Pork Loin **DF GF**
- Classic Chopped Salad **V GF**
- Whole Grain Mustard **DF VGN GF**
- Southern Style Green Beans **DF GF**
- Pretzel Bun **V**
- Pepper Jack Mac n' Cheese **V**

BOURBON BRINED TURKEY

Per 25 Guests

- Missouri Bourbon Brined Turkey with Herb Aioli **DF GF**
- Watercress & Spinach, Shaved Parmesan, Pear and Lemon **V GF**
- Parker House Rolls **V**
- Thyme Dressing **DF VGN GF**
- Grilled Spiced Carrots, Dill and Flaked Sea Salt **DF VGN GF**
- Ancient Grain Pilaf **DF VGN GF**

\$575*Per Display*

BEEF RIB ROAST

Per 25 Guests

Slow Roasted Beef Rib Roast with Mustard Crust **DF GF**

Wedge Salad **GF**

Radish, Bacon Lardons, Local Tomatoes

Scallion Roasted Potatoes **DF VGN GF**

Brioche Bun **V**

Grilled Asparagus with Tarragon **DF VGN GF**

Horseradish Cream and Au Jus **GF**

\$875*Per Display*

\$650*Per Display*

CEDAR-PLANKED SALMON

Per 25 Guests

Fennel & Citrus Crusted, Cedar-Planked Salmon **DF GF**

Spinach Salad with Orange Vinaigrette **DF VGN GF**

Radish, Tomatoes, Almonds, Fresh Spinach and Orange Vinaigrette

Grilled Pita Bread **DF V**

Yogurt Sauce **V GF**

Cucumbers, Curry and Fresh Herbs

Quinoa with Grilled Vegetables **DF VGN GF**

\$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

Display **DF GF SF**

- Jumbo Cocktail Shrimp
- Crab Claws

Tabasco, Cocktail Sauce and Lemon Wedges **DF VGN GF**

\$750*for 100 pieces*

ARTISANAL CHEESE

Selection of Artisanal Cheeses **V GF**

Fig Jam, Dried Fruits **DF VGN GF**

Caramelized Pecans **DF VGN GF CN**

Flatbread Crackers **V**

\$27*guest*

ASIAN STATION

Steamed Rice **DF VGN GF**

CHARCUTERIE BOARD

Local Selection of Meats **DF GF**

Soba Noodle Salad **DF VGN**
Edamame, Bell Peppers, Scallion, Ginger Dressing
.....
Pork Pot Stickers **DF**
Sweet & Sour Sauce, Chili Oil
.....
Teriyaki Chicken **DF**
Grilled Scallions, Teriyaki Sauce
.....
Ginger Lime Shrimp **DF GF SF**
Chilled Shrimp Marinated in Ginger, Lime, Cilantro, Thai Chili
Sauce
.....
\$30_{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 CN**
.....
Fennel Seed & Garlic Sausage with Roasted Peppers **DF**
.....
Parmesan Cheese and Red Pepper Flakes **V GF**
.....
\$27_{guest}

PASTA STATION

Penne with Arugula Pesto **SF CN**
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 **V**
San Marzano Tomato and Shaved Parmesan Cheese
.....
Herb Focaccia Bread **DF V**
.....
Crushed Red Pepper and Parmesan Flakes **V GF**
.....
\$27_{guest}

Mostarda, Fig Tapenade and Pickled Vegetables **DF VGN GF**
.....
Garlic Crostini **DF V**
.....
\$27_{guest}

SLIDER STATION

Buffalo Chicken Slider
Fried Chicken with a Celery Carrot Ranch Slaw
.....
Caprese Slider **V CN**
Roasted Tomato, Fresh Mozzarella and Basil Pesto Sauce
.....
Angus Beef, Cheddar Cheese and Pickle Chips **GF**
.....
Homemade Potato Chips **DF VGN GF**
.....
\$27_{guest}

STREET TACO STATION

Char-Grilled Ancho Steak **DF GF**
.....
Cumin-Citrus Grilled Chicken **DF GF**
.....
Chipotle Salsa, Cilantro, Guacamole, Onion, Jalapeño, Queso
Fresco Cheese **V GF**
.....
Flour Tortillas, Corn Tortillas **DF V**
.....
\$30_{guest}

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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 **V**

Assortment of Mini Cheesecakes, Lemon Meringue Tarts, Fresh Fruit Tarts, Lemon Blueberry Trifle, Assorted Petit Fours

\$21 *person*

FRENCH PATISSERIE

ASSORTED FRENCH PASTRIES **V**

Assorted French Pastries, including Assorted French Macarons **CN, GF**, Profiteroles, Petite Fours, Chocolate Truffles, Eclairs

\$23 *person*

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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 **SF** | \$10 person
Sweet Corn Relish and Chile De Árbol Vinaigrette

Ricotta Ravioli with Tomato Relish **V** | \$8 person

Barbeque Shrimp **GF SF** | \$10 person
Stone Ground Grits, Fennel and Lemon

Summer Squash **DF GF** | \$9 person
Charred Summer Squash, Missouri Pork Belly and White Gastrique

SALAD

Spinach Salad **DF GF**
Boiled Egg, Tomatoes, Cucumber, Pickled Onion, Crispy Prosciutto, Red Wine Vinaigrette

Mixed Greens **V GF**
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

STARCH

Pan-Seared Beef Tenderloin **GF** | \$95 person
Red Wine Demi-Glace
.....
Char Grilled Sirloin **GF** | \$90 person
Mushroom Demi-Glace
.....
Free Range Airline Chicken Breast **GF** | \$85 person
Roasted Garlic and Thyme Jus
.....
Bone-In Pork Chop **DF GF** | \$75 person
Grain Mustard and Rosemary Jus
.....
Roasted Salmon **GF** | \$87 person
Lemon Caper Sauce
.....

VEGGIES

Roasted Asparagus **DF VGN GF**
.....
Green Beans and Caramelized Shallots **DF VGN GF**
.....
Honey-Roasted Heirloom Carrots **DF V GF**
.....
Broccolini with Garlic, Chile and Lemon **DF VGN GF**
.....
Garlic-Roasted Broccolini **DF VGN GF**
.....

PLATED DUET

Seared Sirloin Mushroom Demi
Roasted Salmon. Sweet Pepper Relish
.....
\$100_{person}

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Personal Preference Dinner

Savor a luxury dining affair with four exquisite main courses, artisanal starters, fresh salads, and bespoke desserts from our Pastry Kitchen. \$125 per guest, up to 200 guests.

Garlic & Herb-Roasted Fingerling Potatoes **DF VGN GF**
.....
Roasted Garlic Mashed Potatoes **V GF**
.....
Herb-Seasoned Ancient Grain Rice Pilaf **DF VGN GF**
.....
Spring Pea Risotto with Fresh Herbs and Lemon **V GF**
.....
Smashed Fingerling Potato **DF VGN GF**
.....

DESSERT

Tiramisu **V**
Chantilly Cream and Chocolate-Covered Coffee Beans
.....
Crème Brûlée Cake **V**
Chantilly Cream and Macerated Berries
.....
Lemon Raspberry Layer Cake **V**
Basil Chantilly Cream and Pickled Raspberry
.....
L'Opéra Torte **V CN**
Dark Chocolate and Chili-Dusted Walnuts
.....

APPETIZER

PLANNER'S CHOICE

- Crab Cake **DF SF**
Avocado, Charred Corn, Chayote, Chorizo
- Seared Scallops **DF SF**
Rosemary-Seared Scallops, Rustic Farro Risotto, Saffron
- Parisian Herb Gnocchi **DF VGN**
Oven Dried Tomatoes, Artichoke Hearts, Warm Tapenade Vinaigrette
- Corn & Lobster Chowder **GF SF**
Local Sausage

PROTEIN

GUESTS' CHOICE *SELECT THREE (3)*

- Beef Tenderloin **DF GF**
Pan Seared Beef Tenderloin, Caramelized Shallot, Cabernet Reduction
- Chicken Breast **DF GF**
Lemon & Thyme Brined Airline Chicken Breast, Natural Jus
- Glazed Salmon **DF GF**
Thai Sweet Chili Glazed Salmon
- Rack of Lamb **DF GF**
Mustard Crusted Rack of Lamb, Rosemary Demi-Glace
- Roasted Portobello Mushrooms **DF VGN GF**
Quinoa & Rice Pilaf, Charred Cauliflower

STARCH

PLANNER'S CHOICE

- Roasted Fingerling Potatoes **DF VGN GF**
- Wild Mushroom and Mascarpone Risotto **V GF**
- Buttery, Roasted Garlic Potato Puree **V GF**

SALAD

PLANNER'S CHOICE

- Golden & Roasted Beet Salad **V CN**
Spiced Pecans, Local Goat Cheese, Mixed Greens, Croutons, Fresh Herb Vinaigrette
- Heirloom Tomato Salad **V GF**
Herb Marinated Fresh Mozzarella, Basil, Pickled Onions, Arugula, Olive Oil
- Baby Iceberg Salad **GF**
Maytag Blue Cheese, Crispy Pancetta, Scallions, Radish
- Endive Salad **DF VGN GF CN**
Dried Cherries, Almonds, Radish and Citrus Vinaigrette

VEGGIES

PLANNER'S CHOICE

- Green Beans **DF GF**
Bacon, Pearl Onions
- Roasted Baby Carrots **DF VGN GF**
Lemon, Olive Oil, Fresh Herbs
- Zucchini & Squash **DF VGN GF**
Garlic, Shallots
- Asparagus **DF VGN GF**
 - Lemon Salt
 - Roasted Red Pepper
- Roasted Cauliflower & Broccoli **DF VGN GF**
- Broccolini **DF VGN GF**
Stewed Cherry Tomatoes

DESSERT

PLANNER'S CHOICE

- Tiramisu **V**
Chocolate Sauce and Bailey's Whipped Cream
- Lemon Meringue Tart **V**
Blueberry Compote

Creamy Parmesan Polenta **V GF**
.....
Wild Rice Pilaf **DF VGN GF CN**
Dried Golden Raisins, Toasted Almonds
.....

Flourless Chocolate Cake **V GF**
Raspberry Compote
.....
Caramel Cheesecake **V CN**
Chocolate Sauce, Candied Pecans
.....

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Dinner Buffet

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

Spring Leek and Potato Soup **V GF**
Fresh Chives
.....
Butter Lettuce **V GF**
Strawberries, Goat Cheese, Heirloom Tomato, Basil Citrus
Vinaigrette
.....
Brown & Wild Rice **DF VGN GF CN**
Dried Apricots, Toasted Pistachios, Fresh Mint
.....
Herb-Roasted Cod **DF GF**
Lemon-Dill Vinaigrette, Herb Marinated Tomatoes
.....
Sirloin Steak **DF GF**
Grilled Zucchini, Chimichurri Sauce, Charred Onions
.....
Summer Squash and Parmesan Gratin **V GF**
.....
Yukon Gold Mashed Potatoes **V GF**
Chive Butter
.....
Assorted Mini Cheesecakes **V**
.....
Flourless Chocolate Cake **V GF**
.....

\$115

DINNER BUFFET II

Sweet Corn and Summer Herb Bisque **V GF**
.....
Quinoa and Snap Pea Salad **DF V GF**
Radish, Mint, Lemon-Honey Vinaigrette
.....
Wild Arugula Salad **DF VGN GF**
Cherry Tomatoes, Shaved Fennel, Toasted Sunflower Seeds,
White Balsamic Vinaigrette
.....
Herb-Crusted Leg of Lamb **DF GF**
Mint and Parsley Pesto, Red Wine Jus
.....
Grilled Salmon **DF GF**
Fresh Tomato Relish
.....
Roasted Baby Carrots with Citrus Glaze and Tarragon **DF VGN GF**
.....
Fingerling Potatoes with Olive Oil and Dill **DF VGN GF**
.....
Chocolate Pot de Crème **GF**
.....
Strawberry Tarts **GF CN**
.....

\$120

DINNER BUFFET III

Tomato and Fennel Soup with Basil Oil **DF VGN GF**

Walnut and Stone Fruit Salad **DF V GF CN**

Yellow Endive, Grilled Peaches, Toasted Walnuts, Honey-Lavender Vinaigrette

Farro Salad **V**

Roasted Zucchini, Cherry Tomatoes, Feta Cheese

Char-Grilled Flank Steak **DF GF**

Fresh Herb Salsa Verde

Pan-Seared Mahi Mahi **GF**

Cucumber-Yogurt Relish, Mint

Beluga Lentils with Roasted Summer Vegetables **DF VGN GF**

Yellow Squash, Snap Peas, Fresh Basil

Sautéed Green Beans with Lemon **DF VGN GF**

Black Forest Mousse Cake **GF CN**

Vanilla Almond Panna Cotta

\$120

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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.
- 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.

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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!
- La Vielle Ferme Rosé | \$46 bottle

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

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.

Chateau Ste Michelle, Columbia Valley, Riesling | \$55 bottle
Columbia Valley, Washington. Crisp apple aromas and flavors with subtle mineral notes. Pairs well with fresh fruit, crab, mild cheeses and chicken.

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

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.

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 finish. Perfect with grilled meats and aged cheeses.

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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

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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

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

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 | \$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

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

Each Additional Hour | \$16 guest

Super Premium Liquors

Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusvia 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

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

Bottled Water | \$8 bottle
.....
Soft Drinks | \$8 can
.....

LABOR CHARGES

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

Soft Drinks | \$8 can
.....
Red Bull Energy Drink | \$10 each
.....

BAR BRANDS

Signature Brands
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 Exclusvia 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
.....

**Menus Valid March 2025 - September 2025. 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.*

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

call: [314.588.2464](tel:314.588.2464)

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

print: [Click Here to Start an Online Print Order](#)

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
- 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

SHIP AND TRACK ON THE GO®

- **Discover the App** Want to track, redirect, and sign for packages? Create labels, get alerts, and set delivery holds? The FedEx® Mobile App does all of that and more. [Click Here](#) to Discover the FedEx® Mobile App.
-

FEDEX OFFICE PRINT & GO®

- **Copy and Print Services** Copy, Print, and Scan with our self-serve machines. With FedEx Office Print & Go®, print quickly and easily from the cloud, USB, or email. Click to Learn More.

CHAT WITH CUSTOMER SUPPORT

- **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