



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



Breakfast of The Day

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 \$50 per person. Groups opting for the designated Menu of the Day will enjoy a \$5 discount, bringing the cost to \$45 per person. Experience stress-free planning with a range of eco-friendly options!

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**

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*

Crispy Smashed Potatoes **DF VGN GF**
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**
.....
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}

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

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

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}

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}

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

TAKE ME OUT TO THE BALLGAME
MONDAY AND THURSDAY

Candy Jars
Malt Balls **V**, Skittles **DF, GF, VGN**, Peanut M&M's **CN, GF**, and
Gummy Bears **DF, GF**
.....
Locally Made Flavored Popcorn **V**
.....
Cheesecake Bites **V**
.....
Fitz's Local Craft Root Beer
.....
\$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*

Soft Pretzels **V**
Cheese Sauce and Grain Mustard
.....
Cracker Jacks **DF V GF CN**
.....
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
.....
Goosey 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 Gooley 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

SOFT DRINKS & JUICE

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

\$53*gallon*

Soft Drinks \$6 each
Regular, Diet and Decaffeinated Pepsi Sodas and Assorted Bubbly Sparkling Water
Fitz's Local Sodas and Craft Root Beer \$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
\$25 <i>4 hours</i>
\$40 <i>8 hours</i>

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Meeting Packages

Minimum of 30 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
<ul style="list-style-type: none"> 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
<ul style="list-style-type: none"> 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

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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Lunch of The Day

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

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**

Smoked Turkey Sandwich
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**

Lemon Caper Sauce, White Wine, Fresh Parsley

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*

Maple-Cinnamon Whipped Cream

\$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

Mayo, Lemon Juice, Lemon Zest, Dill, Celery, Red Onion on Croissant

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,

DESSERT

Red Velvet Cake **V**

Avocado, Poppy Seed Vinaigrette

.....

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

.....

Flourless Chocolate Cake **V GF**

.....

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

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

TUESDAY

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

WARM SELECTIONS

Garlic Baguette Crostini V \$7 each
Fresh Tomato Relish, Mozzarella, Local Olive Oil
Mediterranean Antipasto Skewers V 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** | one (1) piece per person
Sweet & Sour Sauce, Chili Oil
.....
Teriyaki Chicken **DF** | one (1) piece per person
Grilled Scallions, Teriyaki Sauce
.....
Ginger Lime Shrimp **DF GF SF** | one (1) piece per person
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}

Red Pepper Jam, 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}

VEGETABLE PLATTER

Roasted Broccoli & Carrots **DF VGN GF**

Raw Celery and Grape Tomatoes **DF VGN GF**

Grilled Bell Peppers & Cauliflower **DF VGN GF**

Green Goddess Dressing **V GF**

Buttermilk Ranch Dressing **V GF**

\$19_{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

SALAD

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

ENTREE

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

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
.....

STARCH

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
.....

Roasted Salmon. Sweet Pepper Relish

\$100person

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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.

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

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

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

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

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
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**

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

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

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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Seasonal Spirit Promotion

Transform an ordinary bar with Patrón Tequila!

SEASONAL SPIRITS

PATRÓN TEQUILA. Founded in 1989 by John Paul DeJoria and Martin Crowley, Patrón Tequila revolutionized the industry with high-quality, handcrafted tequila. Using the finest blue agave from Jalisco, Mexico, and traditional methods, it offers smooth, complex flavors. Known for artisanal bottles and sustainability, Patrón is synonymous with craftsmanship and innovation.

PATRÓN SILVER

- **Color:** Crystal clear
- **Aroma:** Agave and fruits with notes of citrus
- **Taste:** Cooked agave, honeydew, lemongrass, citrus peel, with a light peppery finish

PATRÓN REPOSADO

- Aged for a minimum of 4 months in American Oak barrels
- **Color:** light amber gold
- **Aroma:** cooked and fresh agave and light oak
- **Taste:** cooked agave, honey, vanilla, tropical fruit

PATRÓN AÑEJO

- Aged for a minimum of 12-15 months in selected oak barrels
- **Color:** deep amber hue
- **Aroma:** cooked agave, vanilla, and caramel
- **Taste:** cooked agave, oak, baking spices, orange, and toffee

HYATT ESPRESSO MARTINI EXPERIENCE

HYATT ESPRESSO MARTINI. Bold espresso flavors feature light vanilla undertones combined with creamy sweetness, making it an ideal companion for both sweet and savory dishes. Elegant and indulgent - This versatile option suits a variety of occasions. Poured over whole coffee beans, delivering a rich espresso aroma with hints of oak and vanilla in the tasting notes.

HYATT ESPRESSO MARTINI | \$17 drink

Patrón Reposado Tequila, Dress the Drink (DTD) Espresso Cinnamon Syrup, Fever-Tree Espresso Martini Mix, and Cold Brew Coffee, shaken and served in a martini glass rimmed with DTD coconut espresso sugar, and garnished with coffee beans

SPIRIT-FREE HYATT ESPRESSO MARTINI | \$14 drink

Bold espresso with hints of vanilla and creamy sweetness. Perfect with sweet or savory dishes. Served with a coconut espresso sugar rim, garnished with coffee beans

BUTTERFLY PALOMA EXPERIENCE

BUTTERFLY PALOMA. A citrusy and delicately sweet profile that complements a wide range of cuisines. Easy to sip and approachable, making it enjoyable for both tequila lovers and those who lean towards lighter or spirit-free cocktails. A lesser-known alternative to the classic margarita, the Butterfly Paloma features an Instagram-worthy color-changing effect.

BUTTERFLY PALOMA | \$17 drink

Patrón Silver Tequila, Filthy Paloma Mix, and lime juice, shaken and topped with Fever-Tree Sparkling Pink Grapefruit. Served on the rocks in a Collins glass with a Black Lava Sea Salt rim and garnished with a pipette of butterfly pea flower syrup, dehydrated grapefruit, and fresh mint

SPIRIT-FREE BUTTERFLY PALOMA | \$14 drink

Refreshing blend of Filthy Paloma and lime juice, topped with Fever-Tree sparkling pink grapefruit. Rimmed with black lava sea salt, garnished with a pipette of butterfly pea flower syrup, dehydrated grapefruit, and fresh mint

CREATIVE SERVE MARGARITAS EXPERIENCE

Guests choose their own margarita! Offering unique variations adds an exciting twist, allowing guests to savor flavors tailored to their preferences. Bright acidity and citrus-forward profiles complement a wide range of cuisines. **CLASSIC MARGARITA.** Delight in the bold and vibrant flavors of our classic margarita, where the zesty acidity and punchy citrus notes come together to create an exhilarating experience. This iconic cocktail effortlessly complements a wide array of cuisines, making it the perfect choice for any occasion. **SPICY MARGARITA.** What sets this drink apart is its fiery kick, courtesy of Dress the Drink (DTD) thai chili syrup and Scrappy’s Fire Water Bitters. The result is a tantalizing mix of flavors that dance on your palate, balanced by a black lava sea salted rim that enhances every sip. Perfect for those who love a little heat in their drink, this spicy margarita is both refreshing and invigorating.

CLASSIC MARGARITA | \$17 drink

Patrón silver tequila and Fever-Tree Classic Margarita mix shaken

and served over ice in a rocks glass rimmed with DTD Black lava sea salt and garnished with a DTD dehydrated lime

SPICY MARGARITA | \$17 drink

Patrón silver tequila shaken with DTD Thai chili syrup, Fever-Tree classic margarita mix, and Scrappy's Fire Water Bitters, served on ice in a rocks glass with pink watermelon chili salt and garnished with a lime wheel

SPIRIT-FREE CLASSIC MARGARITA | \$14 drink

Bright citrus notes with a lively acidity complement any dish. Served with Fever-Tree margarita mix and sparkling cucumber, garnished with DTD dehydrated lime and black lava sea salt

SPIRIT-FREE SPICY MARGARITA | \$14 drink

Experience vibrant citrus notes and bright acidity, perfect with any dish. Served with watermelon chili salt, topped with Sicilian lemonade, and garnished with a lime wheel

SEASONAL BAR BRANDS

PATRÓN

Learn more about Patrón here.

FEVER-TREE

Learn more about Fever-Tree here.

FILTHY

Learn more about Filthy here.

DRESS THE DRINK (DTD)

Learn more about Dress the Drink (DTD) here.

PATRÓN EXPERIENCE BAR PACKAGES & LABOR CHARGES

PER PERSON PER HOUR PREMIUM BAR PATRÓN EXPERIENCE |

\$31 per person per hour | \$17 each additional hour

Patrón experience(s) of choice, as a separate bar station per person, per hour. Select at least one (1) of the Patrón cocktail experiences:

- Butterfly Paloma Experience
 - Hyatt Espresso Martini Experience
 - Creative Serve Margaritas Experience
-

PER PERSON PER HOUR PREMIUM BAR SPIRIT-FREE EXPERIENCE |

\$28 per person per hour | \$14 each additional hour

Spirit-free experience(s) of choice, as a separate bar station per person, per hour. Select at least one (1) of the spirit-free cocktail experiences:

- Butterfly Paloma Experience
 - Hyatt Espresso Martini Experience
 - Creative Serve Margaritas Experience
-

SIGNATURE PATRÓN COCKTAIL EXPERIENCE ON CONSUMPTION PREMIUM BAR | \$16 drink

Patrón cocktail(s) of choice, as a signature cocktail on a separate bar station. Select at least one (1) of the Patrón cocktail experiences:

- Butterfly Paloma
 - Hyatt Espresso Martini
 - Creative Serve Margaritas
-

SIGNATURE SPIRIT-FREE COCKTAIL EXPERIENCE ON
CONSUMPTION PREMIUM BAR | \$14 drink

Spirit-free cocktail(s) of choice, as a signature cocktail on a separate bar station. Select at least one (1) of the spirit-free cocktail experiences:

- Butterfly Paloma
- Hyatt Espresso Martini
- Creative Serve Margaritas

CASH BAR PATRÓN EXPERIENCE | \$18 drink

Patrón cocktail(s) of choice, as a signature cocktail on a separate bar station. Select from at least one (1) of the Patrón cocktail experiences:

- Butterfly Paloma
- Hyatt Espresso Martini
- Creative Serve Margaritas

CASH BAR SPIRIT-FREE EXPERIENCE | \$15 drink

Spirit-free cocktail(s) of choice, as a signature cocktail on a separate bar station. Select from at least one (1) of the spirit-free cocktail experiences:

- Butterfly Paloma
- Hyatt Espresso Martini
- Creative Serve Margaritas

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

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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.

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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.

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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.

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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!

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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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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.

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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.

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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.

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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.

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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!

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

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.

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

SPIRIT-FREE COCKTAILS

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

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

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

BUTTERFLY PALOMA | \$14 drink

Refreshing blend of Filthy Paloma and lime juice, topped with Fever-Tree sparkling pink grapefruit. Rimmed with black lava sea salt, garnished with a pipette of butterfly pea flower syrup, dehydrated grapefruit, and fresh mint.

CLASSIC MARGARITA | \$14 drink

Bright citrus notes with a lively acidity complement any dish. Served with Fever-Tree margarita mix and sparkling cucumber, garnished with DTD dehydrated lime and black lava sea salt.

SPICY MARGARITA | \$14 drink

Experience vibrant citrus notes and bright acidity, perfect with any dish. Served with watermelon chili salt, topped with Sicilian lemonade, and garnished with a lime wheel.

HYATT ESPRESSO MARTINI | \$14 drink

Bold espresso with hints of vanilla and creamy sweetness. Perfect with sweet or savory dishes. Served with a coconut espresso sugar rim, garnished with coffee beans.

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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 Concierge 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 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

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

Spirit-Free 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

Premium + Import Beer

Blue Moon, Corona, 4 Hands Incarnation IPA

Spirit-Free 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

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

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

Spirit-Free Beer

Athletic Run Wild IPA

Hard Seltzer

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

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

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

Domestic Beer | \$11 each

Premium and Imported Beer | \$12 each

Bottled Juices | \$8 each

Bottled Water | \$8 each

Soft Drinks | \$8 can

Red Bull Energy Drink | \$14 each

LABOR CHARGES

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

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

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 each

Premium and Imported Beer | \$9 each

Bottled Juices | \$6 each

Bottled Water | \$6 bottle

Soft Drinks | \$6 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

Spirit-Free

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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

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

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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.](#)

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CHAT WITH CUSTOMER SUPPORT

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