



## Breakfast of the Day

Hyatt Menu of The Day Our sustainable daily breakfast menus offer diverse, non-repetitive selections. It serves a minimum of 30 guests in one hour. Prices apply to the designated day; otherwise, it's \$50 per guest. Enjoy hassle-free planning with diverse, eco-friendly choices!

### MONDAY | BREAKFAST SANDWICHES

Breakfast Two Ways:

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

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

Tofu Sandwich **VGN**

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

Local and Seasonally Inspired Sliced & Whole Fruit

Selection of Chilled Fruit Juices

Chef's Selection of Fresh-Baked Pastries

Freshly-Brewed Regular and Decaffeinated Coffee

Selection of Hot Tea

**\$45**<sub>guest</sub>

### WEDNESDAY | EGG FRITTATA

Frittata Two Ways:

### TUES & SAT | BREAKFAST QUESADILLAS

Breakfast Two Ways:

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

Tomato | Avocado Salad with Lime Vinaigrette

Roasted Tomato Salsa

Creamy Avocado Ranch

Local and Seasonally Inspired Sliced & Whole Fruit

Chef's Selection of Fresh-Baked Pastries

Selection of Chilled Fruit Juices

Freshly-Brewed Regular and Decaffeinated Coffee

Selection of Hot Tea

**\$45**<sub>guest</sub>

### THURS & SUN | TRADITIONAL BREAKFAST

Freshly-Made Chicken Sausage

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

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

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Local and Seasonally Inspired Sliced & Whole Fruit

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Chef's Selection of Fresh-Baked Pastries

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Selection of Chilled Fruit Juices

---

Freshly-Brewed Regular and Decaffeinated Coffee

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Selection of Hot Tea

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**\$45***guest*

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

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Eggs Two Ways:  
Cage-Free Scrambled Eggs with Fresh Garden Herbs Cage-Free Scrambled Egg Whites with Fresh Garden Herbs

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House-Roasted Fingerling Potatoes  
Caramelized Onions, Smoked Paprika and Chives

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Local Smoked Bacon

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Local and Seasonally Inspired Sliced & Whole Fruit

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Chef's Selection of Fresh-Baked Pastries

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Selection of Chilled Fruit Juices

---

Freshly-Brewed Regular and Decaffeinated Coffee

---

Selection of Hot Tea

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**\$45***guest*

## FRIDAY | BREAKFAST STRATA

Strata Two Ways:

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

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Avocado Toast

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

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Chef's Selection of Fresh-Baked Pastries

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Local and Seasonally Inspired Sliced & Whole Fruit

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Selection of Chilled Fruit Juices

---

Freshly-Brewed Regular and Decaffeinated Coffee

---

Selection of Hot Tea

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**\$45***guest*

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## 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.

## SANDWICHES, WRAPS & SCRAMBLES

Frittata Two Ways | \$12 each

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

Tomato-Pesto Sandwich | \$12 each

Free-Range Eggs, Pancetta, Mozzarella and Tomato-Pesto Aioli

Vegan Tofu Sandwich **VGN** | \$12 each

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

Egg Whites on Ciabatta Breakfast Sandwich | \$12 each

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

## MORE OPTIONS!

Avocado Toast | \$10 each

Hardboiled Egg, Pickled Onion and Feta Cheese on Toasted Whole Grain Bread

House-Made Fruit Smoothies | \$12 each

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

## HOT CEREALS, BAKES & PARFAITS

Yogurt Parfait | \$12 each

House Granola, Fruit Compote, Mixed Berries and Local Honey

Steel-Cut Oatmeal Station | \$13.50 each

Fresh Strawberries, Blueberries, Almonds, Brown Sugar, Milk, Walnuts and Granola

## SIGNATURE CONTINENTAL BREAKFAST

Freshly Brewed Tea and Coffee, Caffeinated and Decaf

Chef's Assorted Bakeries

Seasonal Fruit Display

Assorted Juice

**\$35**

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## Morning Break of the Day

Hyatt Menu of the Day Our daily morning break menus simplify event organization and promote sustainability by providing diverse options without

duplication. Prices are specific to the selected day; opting for a different day incurs a charge of \$27 per guest. Break packages are available for a maximum of 1 hour.

## FRUIT | NUTS | SEEDS

MONDAY AND THURSDAY

Assorted Kind Bars

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Nut Medley Chocolate Bark

---

Make-Your-Own Trail Mix

Chocolate Chips, Cranberries, Blueberries, Pineapple, Cashews and Almond Trail Mix

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Blackberry, Orange and Ginger Infused Water

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**\$23***guest*

## HEALTH KICK

TUESDAY, FRIDAY AND SUNDAY

Individual Superfood Green Smoothies

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Lemon-Poppy Seed Muffins

---

Zucchini-Walnut Loaf, Ginger Streusel

---

Orange-Cranberry Loaf, Oatmeal Streusel

---

Seasonal Whole Fruits

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Yogurt

Local Granola, Minted Honey and Wild Blueberry Compote

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**\$23***guest*

## ENERGIZE

WEDNESDAY AND SATURDAY

Peanut Butter Fat Bomb | Energy Bite

---

Fresh Edamame & Kale Hummus and Pita

---

Dark Chocolate Coffee Bark

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1st Phorm Energy Drink

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**\$23***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. Pricing is specific to the chosen day; if selected on a different day, the rate is \$27 per guest. Break packages are available for a maximum of 1 hour.

## CANDY SHOP

SUNDAY

Candy Jars

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

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Twix, Snicker's and Reese's Milk Chocolate Bars

---

Locally Made Flavored Popcorn

---

## TAKE ME OUT TO THE BALLGAME

MONDAY AND THURSDAY

Companion Bakery Soft Pretzels & Cheese

---

Salted Peanuts in Shell

---

Cracker Jacks

---

Local Excel Sodas

**\$23***guest*

AFTERNOON SWEETS

TUESDAY AND FRIDAY

Marshmallow Pie

Peanut Butter Bark

S'mores Cupcake

Lemon Drop Cupcake

Caramel Toffee Cupcake

Iced Tea

**\$23***guest*

GLUTEN FREE **GF**

optional

Chips & Guacamole

Roasted Garlic, Poblano and Red Pepper Guacamole with Tortilla Chips

Homemade Snack Mix

Salted Dark Chocolate Bark

Nut Medley Chocolate Bark

Assorted GF Cookies

Blueberry, Lemon and Rosemary Infused Water

**\$23***guest*

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A La Carte Bakeries and Snacks

Variety of refreshments available during morning and afternoon breaks.

BAKERY

Assorted Ice Cream Novelties

Lemonade

**\$23***guest*

MEET ME IN SAINT LOUIS

WEDNESDAY AND SATURDAY

St. Louis Style Pizza Margherita and Local Italian Sausage

Toasted Ravioli with Marinara

Goey Butter Cake

Ted Drewe's Frozen Custard, Vanilla & Chocolate

Fitz' Root Beer Soda

**\$23***guest*

SNACKS

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

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

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## A La Carte Beverages

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

### COFFEE & TEAS

Freshly Brewed Coffee | \$110 gallon  
 Freshly-Brewed Regular and Decaffeinated Coffee  
 .....  
 Cold Brew Coffee | \$110 gallon  
 Minimum Order of 2 Gallons  
 .....  
 Lemonade | \$65 gallon  
 Lemon and Sugar  
 .....  
 Iced Tea | \$65 gallon  
 Lemon and Sugar  
 .....  
 Hot Teatopia Tea | \$105 gallon  
 .....

### SOFT DRINKS & JUICE

Soft Drinks | \$6 each  
 Regular, Diet and Decaffeinated Pepsi Sodas and Assorted  
 Bubbly Sparkling Water  
 .....  
 Fitz's Local Craft Root Beer & Sodas | \$7 each  
 .....  
 Naked Drink | \$8 each  
 Power C Machine, Strawberry Banana and Green Machine  
 .....  
 Selection of Juices | \$75 gallon  
 Orange, Cranberry and Apple  
 .....  
 Still and Sparkling Bottled Water | \$6 each  
 .....

Pure Leaf Flavored Tea | \$8 bottle

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Red Bull Energy Drink | \$8 each

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## HYDRATION STATION

Go Green Water | Infused Water Station | \$53 gallon  
Includes Orange, Lime, Cucumber, Mint, Lemon and Basil

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## ALL DAY BEVERAGES

Assorted Variety of Sodas

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Water Station

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Freshly Brewed Regular and Decaffeinated Coffee

---

Tea

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**\$25** *4 hours*

**\$40** *8 hours*

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## Meeting Packages

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

### FULL DAY PACKAGE

#### CONTINENTAL BREAKFAST

One (1) hour duration Selection of Fruit Juices, Seasonal Whole & Sliced Fruit, Selection of Freshly-Made Danish, Muffins and Croissants

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#### ALL DAY BEVERAGES

Coffee, Regular & Decaf, Hot Tea and Soft Drinks

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#### LUNCH BUFFET OF THE DAY

One (1) hour duration

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#### AFTERNOON REFRESHMENT BREAK

SELECT TWO (2) Jumbo, Home Style Cookies Miniature Gooey Butter Cake Soft Pretzels with Grain Mustard Freshly-Popped Popcorn Seasonal Fruit Salad Chips & Salsa

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**\$130** *guest*

### SMALL MEETING HALF DAY | AM

#### CONTINENTAL BREAKFAST

One (1) hour duration Selection of Fruit Juices Seasonal Whole and Sliced Fruit Display Selection of Freshly Made Danish, Muffins and Croissants

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#### MORNING BEVERAGES

Coffee, Regular & Decaf, Hot Tea and Soft Drinks

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#### LUNCH BUFFET OF THE DAY

One (1) hour duration

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**\$99** *guest*

### SMALL MEETING HALF DAY | PM

#### AFTERNOON BEVERAGES

Coffee, Decaf & Regular, Hot Tea and Soft Drinks

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#### LUNCH BUFFET OF THE DAY

### 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

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WIRELESS INTERNET FOR EVERYONE | in one meeting room

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One (1) hour duration

\$35<sub>guest</sub>

AFTERNOON REFRESHMENT BREAK

SELECT TWO (2) Jumbo, Home Style Cookies Miniature Gooey Butter Cake Soft Pretzels with Grain Mustard Freshly-Popped Popcorn Seasonal Fruit Salad Chips & Salsa

\$88<sub>guest</sub>

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## Lunch of the Day

Hyatt Menu of the Day Offers a sustainable, chef-curated menu with daily variety. Perfect for events, it serves a minimum of 30 guests in one hour. Prices apply to the designated day; otherwise, it's \$65 per guest. Enjoy hassle-free planning with diverse, eco-friendly choices!

### MONDAY | BBQ

Red Cabbage & Broccoli Slaw

Potato Salad

Pickled Shallots and Dijon Mustard

From the Pit

Pulled Pork Shredded Chicken

Homemade Barbeque Sauce and Brioche Buns

Baked Beans with Burnt Ends

Fresh Green Beans with Bacon

Cornbread with Butter

Peach Cobbler

\$58<sub>guest</sub>

### TUESDAY | CHEROKEE STREET

Chipotle Caesar Salad

Crouton and Parmesan Cheese

Street Corn Salad

Grilled Chimichurri Flank Steak

Mole Chicken

Charred Bell Peppers & Onions

Tomato Cilantro Rice

Tortilla Chips

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

Flour Tortillas

Corn Tortillas



DELI BUFFET | WEDNESDAY

Baked Potato Salad

Shrimp, Ditalini with Herb Vinaigrette

Roast Beef Sandwich

Local Cheddar Cheese on Whole Grain Roll

Smoked Turkey Sandwich

Smoked Turkey Breast and Provolone Cheese on Focaccia Bread

Roasted Veggie Wrap

Roasted Vegetables, Hummus and Spring Greens on Spinach Wrap

Ham & White Swiss on Ciabatta

Pickle Spears

Assorted Chips & Condiments

Assorted Dessert Bars

**\$58***guest*

FRIDAY | SOULARD

Tabasco Caesar Salad

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

Blackened Mahi Mahi

Creole Buerre Blanc

Cajun Chicken with Pickled Holy Trinity

Black-Eyed Peas

Tomato, Cucumber, Corn and Red Onions

Red Beans and Rice

Corn Maque Choux

Apple Fritter with Caramel Glaze

Chili-Dusted Churros with Dulce De Leche

Mexican Wedding Cookies

**\$58***guest*

THURSDAY | THE HILL

Italian Salad

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

Roma Tomato, Artichoke Hearts, Radicchio and Olive Salad

Lemon Rosemary Chicken

Natural Chicken Jus

Roasted Cod

Olive, Tomato and Caper Ragu

Gemelli

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

Grilled Ratatouille with Herb Gremolata

Tiramisu

Cannoli

**\$58***guest*

SATURDAY | FARMERS MARKET

Iceberg Chopped Salad

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

Macaroni Salad

Parker Rolls with Whipped Butter

Braised Beef Short Ribs

Buttermilk Fried Chicken

White Country Gravy and Whipped Buttermilk Potatoes

Sautéed Zucchini

Summer Squash and Blistered Tomatoes

Cookies

Pecan Tart

**\$58***guest*

Chocolate Chip M&M

**\$58***guest*

## SUNDAY | THE LOOP

Mixed Greens Salad

Tomatoes and Roasted Yellow Peppers with Lemon Vinaigrette

Quinoa Salad

Brown Rice, Dried Cranberry, Apricot and Pumpkin Seeds

Free-Range Chicken with Peach Relish

Pan-Seared Salmon with Marinated Tomatoes

Green Beans

Grilled Sweet Potatoes with Chimichurri

Strawberry Layer Cake

**\$58***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

Greek Salad

Tomato, Cucumber, Olives, Feta and Italian Dressing

Quinoa Salad

Brown Rice, Bell Peppers, Onions and Cilantro Vinaigrette

Cucumber and Tomato Salad

Ditalini Pasta Salad

Caesar Salad

## SANDWICHES

Select up to four (4) sandwiches

Roast Beef Sandwich

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

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Honey-Baked Ham Sandwich

Swiss, Roasted Tomato and Crisp Iceberg Lettuce on Ciabatta

---

Chicken Salad Sandwich

---

Reuben Sandwich

---

Seasonal Veggie Wrap

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

---

Tuna Salad Sandwich

---

Smoked Turkey Sandwich

Provolone, Roasted Red Pepper and Crisp Greens on Focaccia Bread

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## Plated Lunch

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

### SALAD

Roasted Pepper Salad

Farro, Goat Cheese, Arugula, Basil and Lemon Vinaigrette

---

Field Greens Salad

Tomato, Cucumber, Feta Cheese, Olives and Balsamic Vinaigrette

---

Spinach Blueberry Salad

Goat Cheese, Walnuts, Mint, Avocado and Balsamic Vinaigrette

---

Spring Salad

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

---

Classic Caesar Salad

---

### DESSERT

Carrot Cake

---

Red Velvet Cake

---

Caramel Apple Cheesecake

---

Flourless Chocolate Cake

---

### ENTREE

Pan-Seared Airline Chicken Breast | \$55

Wild Mushroom Marsala, Creamy Polenta and Roasted Broccoli

---

Blackened Salmon | \$60

### TWO COURSE COLD PLATE

Quinoa Salad

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

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Pineapple Salsa, Cilantro Lime Cauliflower Rice and Green Beans

---

Roasted Cod | \$52

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

---

Sirloin Steak | \$65

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

---

Mustard Sage Porkloin | \$51

Sweet Potato Hash and Chard

---

Mahi

---

Chicken

---

**\$48**

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## Alternative Lunch

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

### MONDAY **V**

BBQ SANDWICH

Pulled Jack Fruit BBQ Sandwich with Housemade BBQ Chips

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### THURSDAY **V**

GOAT CHEESE RAVIOLI

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

---

### TUESDAY **V**

BURRITO

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

---

### WEDNESDAY **V**

ANCIENT GRAIN BOWL

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

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### FRIDAY **V**

JAMBALAYA

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

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### SATURDAY **V**

BEYOND MEATLOAF

Beyond Meat Meatloaf with Mushroom Gravy and Buttermilk Potatoes

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### SUNDAY **V**

TOMATO RISOTTO

Tomato Risotto, Fresh Basil, Parmesan and Balsamic Glaze

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### VEGAN LUNCH **VGN**

TOFU STIR FRY **VGN**

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

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SOUTHWESTERN BOWL **VGN**

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

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BALSAMIC MUSHROOM **VGN**

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## Hors D'oeuvres

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

### COLD SELECTIONS

- Toasted Garlic Baguette | \$7 each  
Fresh Tomato Relish, Mozzarella and Local Olive Oil  
.....
- Mediterranean Antipasto Skewers | \$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 | \$6 each  
.....
- Fig and Goat Cheese Flatbread | \$7 each  
.....

### WARM SELECTIONS

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

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## Carving Stations

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

### PORK LOIN

Per 25 Guests

Dry Rubbed Pork Loin

Classic Chopped Salad

Smoked Whole Grain Mustard

Southern Style Green Beans

Pepper Jack Mac n' Cheese

**\$575** *Per Display*

### BEEF RIB ROAST

Per 25 Guests

Wedge Salad

Radish, Bacon Lardons, Local Tomatoes

Scallion Roasted Potatoes

Slow Roasted Beef Rib Roast with Mustard Crust

Grilled Asparagus with Tarragon

Horseradish Cream and Au Jus

**\$875** *Per Display*

### BOURBON BRINED TURKEY

Per 25 Guests

Missouri Bourbon Brined Turkey with Herb Aioli

Hydro Watercress & Spinach, Shaved Parmesan, Pear and Lemon

Thyme Dressing

Grilled Spiced Carrots, Dill and Flaked Sea Salt

Ancient Grain Pilaf

**\$650** *Per Display*

### CEDAR-PLANKED SALMON

Per 25 Guests

Spinach Salad with Orange Vinaigrette

Radish, Tomatoes, Almonds, Fresh Spinach and Orange  
Vinaigrette

Yogurt Sauce

Cucumbers, Curry and Fresh Herbs

Fennel & Citrus Crusted, Cedar-Planked Salmon

Quinoa with Grilled Vegetables

**\$750** *Per Display*

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## Presentation Stations

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

### SHELLFISH BAR

Shellfish Bar

Jumbo Cocktail Shrimp Crab Claws

Tabasco, Cocktail Sauce and Lemon Wedges

### VEGETABLE PLATTER

Roasted Broccoli & Carrots

Raw Celery and Grape Tomatoes

Grilled Bell Peppers & Cauliflower

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

## ARTISANAL CHEESE

Selection of Artisanal Cheeses  
Fig Jam, Caramelized Pecans, Dried Fruits and Flatbread Crackers

**\$27** *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**

Fennel Seed & Garlic Sausage with Roasted Peppers

Parmesan Cheese and Red Pepper Flakes

**\$24** *guest*

## PASTA STATION

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

Orecchiette with Smoked Chicken  
Smoked Chicken, Wild Mushrooms, Spinach and Garlic Cream Sauce

Rigatoni  
San Marzano Tomato and Shaved Parmesan Cheese

Herb Focaccia Bread

**\$24** *guest*

## ASIAN STATION

Green Goddess Dressing

Buttermilk Ranch Dressing

**\$19** *guest*

## CHARCUTERIE BOARD

Local Selection of Meats

Mostarda, Fig Tapenade and Pickled Vegetables

Assorted Breads

**\$25** *guest*

## SLIDER STATION

Buffalo Chicken Slider  
Fried Chicken with a Celery Carrot Ranch Slaw

Caprese Slider **V**  
Roasted Tomato, Fresh Mozzarella and Basil Pesto Sauce

Beef Patty, Cheddar Cheese and Pickle Chips

Homemade Potato Chips

**\$24** *guest*

## STREET TACO STATION

Char-Grilled Ancho Steak

Cumin-Citrus Grilled Chicken

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

**\$24** *guest*

Steamed Rice

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Soba Noodle Salad

Edamame, Bell Peppers, Scallion, Ginger Dressing

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Pork Pot Stickers

Sweet & Sour Sauce, Chili Oil

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Teriyaki Chicken

Grilled Scallions, Teriyaki Sauce

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Ginger Lime Shrimp

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

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**\$24** *guest*

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

## Sweet Station

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

### PASTRY CHEF'S DESSERT BAR

#### PASTRY CHEF'S SELECTION

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

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**\$21** *guest*

### FRENCH PÂTISSERIE

#### ASSORTED FRENCH PASTRIES

Assorted French Pastries, including Assorted French Macarons, Honey Madeline's, Profiteroles, Petite Fours and Chocolate Truffles

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**\$23** *guest*

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.





# Plated Dinner

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

## STARTERS

- Jumbo Lump Crab Cake | \$10  
Sweet Corn Relish and Chile De Árbol Vinaigrette
- Ricotta Ravioli with Tomato Relish | \$8
- Barbeque Shrimp | \$10  
Stone Ground Grits, Fennel and Lemon
- Summer Squash | \$9  
Charred Summer Squash, Missouri Pork Belly and White GASTRIQUE

## SALAD

- Spinach Salad  
Boiled Egg, Tomatoes, Cucumber, Pickled Onion, Crispy Prosciutto, Red Wine Vinaigrette
- Mixed Greens  
Plum Tomatoes, Kalamata Olives, Grapefruit, Goat Cheese and Citrus Vinaigrette
- Caesar Salad  
Crisp Romaine, Herbed Croutons, Cherry Tomatoes, Shaved Parmesan Cheese and Caesar Dressing
- Iceberg & Radicchio  
Red Peppers, Sweet Onions, Bacon, Blue Cheese and Balsamic Vinaigrette

## ENTREE

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

## STARCH

- Garlic & Herb-Roasted Fingerling Potatoes
- Roasted Garlic Mashed Potatoes
- Herb-Seasoned Ancient Grain Rice Pilaf
- Spring Pea Risotto with Fresh Herbs and Lemon
- Smashed Fingerling Potato

## VEGGIES

- Roasted Asparagus
- Green Beans and Caramelized Shallots
- Honey-Roasted Heirloom Carrots
- Broccolini with Garlic, Chile and Lemon
- Garlic-Roasted Broccolini

## DESSERT

- Tiramisu  
Chantilly Cream and Chocolate-Covered Coffee Beans
- Crème Brûlée Cake  
Chantilly Cream and Macerated Berries
- Lemon Raspberry Layer Cake  
Basil Chantilly Cream and Pickled Raspberry
- L'Opéra Torte

Dark Chocolate and Chili-Dusted Walnuts

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## PLATED DUET

Seared Sirloin Mushroom Demi  
Roasted Salmon. Sweet Pepper Relish

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***\$100***

\*Salad, Starch, Veggies, and Dessert included. All Prices Subject to 25% Service Charge and 12.179% State Sales Tax (Subject to Change). Menu pricing may change based on availability and market conditions.

## Personal Preference Dinner

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

### APPETIZER

#### PLANNER'S CHOICE

##### CRAB CAKE

Avocado, Charred Corn, Chayote and Chorizo

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##### SEARED SCALLOPS

Rosemary-Seared Scallops with Rustic Farro Risotto and Saffron

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##### PARISIAN HERB GNOCCHI

Oven Dried Tomatoes, Artichoke Hearts and Warm Tapenade Vinaigrette

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##### CORN & LOBSTER CHOWDER WITH LOCAL SAUSAGE

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### SALAD

#### PLANNER'S CHOICE

##### GOLDEN & ROASTED BEET SALAD

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

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##### HEIRLOOM TOMATO SALAD

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

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##### BABY ICEBERG SALAD

Maytag Blue Cheese, Crispy Pancetta, Scallions and Radish

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##### ENDIVE SALAD

Dried Cherries, Almonds, Radish and Citrus Vinaigrette

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### PROTEIN

#### GUEST CHOICE SELECT THREE (3)

##### BEEF TENDERLOIN

Pan Seared Beef Tenderloin with Caramelized Shallot and Cabernet Reduction

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##### CHICKEN BREAST

Lemon and Thyme Brined Airline Chicken Breast Natural Jus

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##### GLAZED SALMON

Thai Sweet Chili Glazed Salmon

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##### RACK OF LAMB

### VEGGIES

#### PLANNER CHOICE

##### GREEN BEANS WITH BACON & PEARL ONIONS

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##### ROASTED BABY CARROTS, LEMON, OLIVE OIL AND FRESH HERBS

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##### ZUCCHINI, SQUASH, GARLIC AND SHALLOTS

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##### ASPARAGUS WITH LEMON SALT

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##### ROASTED CAULIFLOWER AND BROCCOLI

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##### ASPARAGUS WITH ROASTED RED PEPPER

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Mustard Crusted Rack of Lamb with Rosemary Demi-Glace

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BROCCOLINI WITH STEWED CHERRY TOMATOES

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## STARCH

PLANNER'S CHOICE

ROASTED FINGERLING POTATOES

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WILD MUSHROOM AND MASCARPONE RISOTTO

---

BUTTERY, ROASTED GARLIC POTATO PUREE

---

CREAMY PARMESAN POLENTA

---

WILD RICE PILAF

Dried Golden Raisins and Toasted Almonds

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## DESSERT

PLANNER'S CHOICE

TIRAMISU

Chocolate Sauce and Bailey's Whipped Cream

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LEMON MERINGUE TART WITH BLUEBERRY COMPOTE

---

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY COMPOTE

---

CARAMEL CHEESECAKE

Chocolate Sauce and Candied Pecans

---

## VEGAN PERSONAL PREFERENCE

QUINOA & RICE PILAF

---

ROASTED PORTABELLA MUSHROOMS

---

CHARRED CAULIFLOWER

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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. \$105 per guest, Maximum of 200 people.

## Buffet Dinner

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

### DINNER BUFFET I

Roasted Onion & Fennel Soup

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Butter Lettuce

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

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Brown & Wild Rice

Dried Cherries and Toasted Almonds

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Arctic Char

Roasted Bell Peppers, Baby Spinach

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Sirloin Steak

Cremini Mushrooms, Rosemary Garlic Oil

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### DINNER BUFFET II

Roasted Parsnip Soup

Watercress Pesto Drizzle

---

Roasted Barley Salad

Baby Spinach, Peas, Pearl Onions

---

Wild Arugula Salad

Turnips, Red Onion, Pine Nuts, Red Wine Vinaigrette

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Herb-Crusted Lamb

Red Wine Lamb Jus

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Horseradish Crusted Salmon

Lemon Butter Sauce

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Broccoli & Parmesan Gratin

Yukon Gold Mashed Potatoes

Assorted Mini Cheesecake, Crème Brulee, & Flourless Chocolate  
Cake

**\$105**

Roasted Heirloom Carrots with Pea Shoots

Baby Red Potatoes with Chives

Black Forest Mousse Cake with Vanilla Almond Panna Cotta

**\$110**

### DINNER BUFFET III

Potato & Kale Soup with Andouille Sausage

Walnut Pear Salad

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

Quinoa Salad

Roasted Pumpkin, Feta Cheese

Char-Grilled Flank Steak with Soubise Sauce

Wild, Striped Bass with Green Olive Relish

Beluga Lentils with Swiss Chard

Brussel Sprouts

Marjoram, Pine Nuts

Pistachio Financier, Lemon Meringue Tart, Blackout Cake

**\$115**

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. Buffets have a 30-person minimum.



Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

## SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: Chardonnay Silver Medal: Blanc de Blancs, Pinot Noir and Cabernet Sauvignon Bronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$46 bottle

A dry, round and flavorful taste, with a fruity, warm and well-balanced finish. Perfect pairing with Mediterranean first courses, ham and melon or with fresh, creamy cheeses.

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Canvas Chardonnay, California | \$46 bottle

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

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Canvas Pinot Noir, California | \$46 bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

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Canvas Cabernet Sauvignon, California | \$46 bottle

Subtle hints of oak and spice married with lively tannins.

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Canvas Brut, Blanc Da Blancs, Italy | \$46 bottle

Combines dry, fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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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.

### WHITES

E & J Gallo Winery, LAMARCA, Prosecco, Sparkling | \$48 bottle

Made from the hillsides of Italy. Opening with aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality finishing with a hint of sweetness. Pairs well with seafood, mild cheeses, rich pastas and decadent desserts.

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Folio Fine Wine, Bellarouche, 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

### REDS

Caymus, Caymus Bonanza, Cabernet Sauvignon | \$50 bottle  
Fairfield, California. scents of currants and dried roses, grape pomace and fresh tilled soil. Flavors of blueberries and blackberries. Silky tannins and striking smoothness and a finish unsweetened chocolate and cassis.

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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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Copper Cane, Joseph Wagner's Böen, Pinot Noir | \$56 bottle  
California. Opulent flavors with a silky alluring texture. Tones of apricot, lemoncream tart and vanilla which intermingle with accents of baked pear, passion fruit, kiwi, green tea and river gravel.

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butter rounds out the long, lingering finish.

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MarkWine Group, Hess Collection Napa, Chardonnay | \$58 bottle  
Napa, California. Fresh flavors of white pear and green apple, aromas of jasmine and citrus zest, which harmonize with delicious flavors of melon and stone fruits, clove and baking spice.

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Deutsch Family Wine & Spirits, The Crossings, Sauvignon Blanc | \$48 bottle  
Awatere Valley Marlborough, New Zealand. Fresh with tropical fruit flavors and hints of citrus. Filled with pure fruit flavors and a crisp mineral finish. Pairs with cooked seafood such as oysters, prawns and fish.

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Chateau Ste Michelle, Columbia Valley, Riesling | \$46 bottle  
Columbia Valley, Washington. Crisp apple aromas and flavors with subtle mineral notes. Pairs well with fresh fruit, crab, mild cheeses and chicken.

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Guarachi Wine Partners, Kaiken, Malbec | \$46 bottle  
Mendoza, Argentina. Aroma of violets. Round, soft, velvety tannins and delicious notes of dryplum.

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Trinchero Family Estates, Joel Gott Palisades, Red Blend | \$55 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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## 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

SUNSET UNDER THE ARCH | \$18 cocktail  
Blend of rum, lemon juice, pineapple juice, and grenadine, garnished with lemon wheel

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VODKA GIMLET | \$12 cocktail  
In homage to its 18th-century roots, where sailors mixed lime juice with liquor for vitamin C, this cocktail includes vodka, lime juice, and simple syrup, shaken, and garnished with a lime wheel

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### SUPER PREMIUM TIER

TEQUILA MOCKINGBIRD | \$25 cocktail  
A refreshing blend of muddled jalapeño and watermelon, mixed with blanco tequila, fresh lime juice, and agave syrup, served over ice

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

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### PREMIUM TIER

VIOLETTE CITY PARK SWIZZLE | \$21 cocktail  
Beefeater Gin, crème de violette, lemon juice, grape juice, and ginger ale, garnished with a rock candy stick

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THE COSMO | \$14 cocktail  
A chic vodka cocktail with triple sec, cranberry juice, and lime juice, made famous by its appearances on Sex and the City

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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

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Each Additional Hour | \$11 guest

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Signature Concierge Liquor

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

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Signature Canvas Wines

Canvas Chardonnay, Pinot Grigio, Cabernet Sauvignon and Brut

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Domestic Beer

Bud Light, Michelob Ultra

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Premium + Import Beer

Blue Moon, Corona, 4 Hands Incarnation IPA

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Non-Alcoholic Beer

Athletic Run Wild IPA

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Hard Seltzer

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

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Standard Mixers

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

---

### PREMIUM BAR

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

First Hour | \$28 guest

---

Each Additional Hour | \$14 guest

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Premium Liquor

Tito's Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron  
Silver Tequila, Jim Beam White Label Bourbon, Teeling Small

### 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

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Each Additional Hour | \$16 guest

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Super Premium Liquors

Ketel One Vodka, Hendrick's Gin, Diplomatic Rum Reserva  
Exclusvia, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown  
Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's

Batch Irish Whiskey, Chivas Regal Scotch

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Canvas Wines

Canvas Chardonnay, Pinot Grigio, Cabernet Sauvignon and Brut

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Premium Wines

Angeline Vineyards Chardonnay, Cabernet Sauvignon and Rose of 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

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## 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

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Domestic Beer | \$11 each

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Premium and Imported Beer | \$12 each

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

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Bottled Juices | \$8

---

Bottled Water | \$6 bottle

---

Soft Drinks | \$6 can

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## LABOR CHARGES

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

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

American Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

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Super-Premium Wines

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

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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

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

---

Domestic Beer | \$8

---

Premium and Imported Beer | \$9

---

Bottled Juices | \$6

---

Bottled Water | \$6 bottle

---

Soft Drinks | \$6 can

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## BAR BRANDS

Signature Brands  
Conciere Liquors and Canvas Wines

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Premium Brands



each

Angeline Vineyards 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, Hendrick's, Diplomatic Rum Reserva Exclusvia, Don Julio Silver, Maker's Mark, Crown Royal, Jameson, Jack Daniel's, Johnnie Walker, Del Maguey Vida, Mionetto Avantgarde, La Vielle Ferme, Kendall Jackson, Rongopai, Daou, Elouan

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

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](#)

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- **Shipping Instructions** [Click to Download Shipping Instructions](#)
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### SUCCESSFUL EVENT PLANNING WITH COMMERCIAL PRINTING, SHIPPING, AND PARCEL SOLUTIONS

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

## CONTACT OUR FEDEX PRINT & SHIP CENTER

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

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

call: [314.588.2464](tel:314.588.2464)

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

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## BRANDING OPPORTUNITIES

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## 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

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

FedEx Office Print & Ship Center® (Store 5615) is located on Floor 2 of Hyatt Regency St. Louis at The Arch. mail: [usa5615@fedex.com](mailto:usa5615@fedex.com) tel: 314.588.2464

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### BUSINESS CENTER HOURS

Business Center hours are subject to change due to event scheduling. Please contact the store for business center hours (Store 5615). Standard Hours Thursday 8:00 AM - 6:00 PM Friday 8:00 AM - 6:00 PM Saturday 9:00 AM - 3:00 PM Sunday Closed Monday Closed Tuesday 8:00 AM - 6:00 PM Wednesday 8:00 AM - 6:00 PM

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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

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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).

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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.

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## 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.