Grand Hyatt Vail 2020 Wedding Menus

CEREMONY LOCATIONS

TALISA GARDEN

Talisa Garden can accommodate ceremonies for up to 200 guests.
Available in Summer and Fall Seasons.

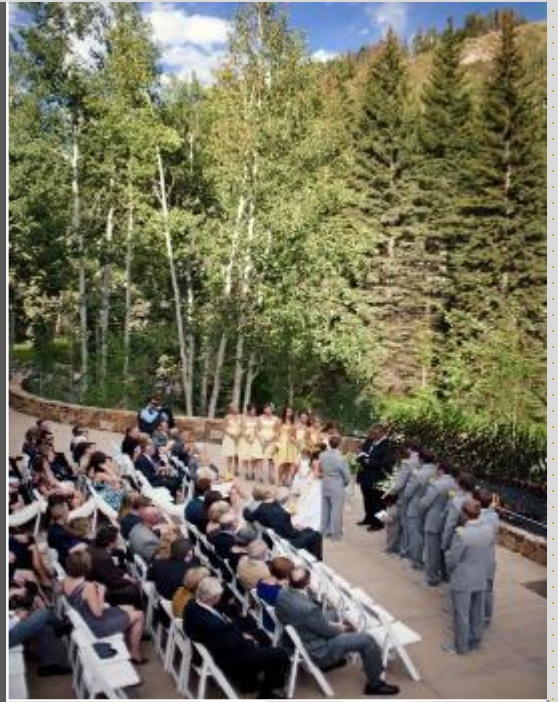
or

GORE CREEK TERRACE

Gore Creek Terrace can accommodate ceremonies for up to 120 guests.
Available year round.

$2,500 Ceremony Facility Fee Includes:

Exquisite Outdoor Ceremony Location
Indoor Backup in case of Inclement Weather
Garden Folding Chairs
Set up and tear down of Ceremony Chairs
Rehearsal Ceremony the day prior (time based on availability)



RECEPTION LOCATIONS

GORE GARDEN TENT

Our Garden Tent can accommodate dinner and dancing
Up to 300 guests with a dance floor.

Events in outdoor locations must conclude at or before 10:00pm MST
per the Town of Vail Noise Ordinance.

ZERMATT BALLROOM, FOYER & TERRACE

Zermatt Ballroom can accommodate dinner and dancing
up to 160 guests with a dance floor.

Events in the Zermatt Ballroom, Foyer & Terrace must conclude at or before 11:00pm MST
per the Town of Vail Noise Ordinance

TALISA BALLROOM & FOYER

Talisa Ballroom can accommodate dinner and dancing
for 150-350 guests with a dance floor.

Events in the Talisa Ballroom & Foyer must conclude at or before 2:00am MST
per the Town of Vail Noise Ordinance

2020 WEDDING PACKAGES

PLATED DINNER

COCKTAIL RECEPTION
Four Butler Passed Hors D'oeuvres

DINNER
Bread & Butter
Plated Salad
Two Entrées
(Plus one vegetarian)
Plated Dessert
Coffee & Tea Selections

BAR
Sparkling Toast
Five Hour Open Bar with Deluxe Selections

Personalized Menu Tasting for up to 4 people

$195 Per Guest

STATION DINNER

COCKTAIL RECEPTION
Four Butler Passed Hors D'oeuvres

DINNER
Bread & Butter
Plated Salad
Two Themed Buffet Stations
(Each includes: Protein / Starch / Vegetable)
One Dessert Station
Coffee & Tea Selections

BAR
Sparkling Toast
Five Hour Open Bar with Deluxe Selections

Personalized Menu Tasting for up to 4 people
(Plated Version to Showcase Buffet Stations)

$195 Per Guest

Both Packages Include:
Cocktail Tables, Banquet Tables & Chairs, Votive Candles, Gift Table & Escort Card Table
Resort Table Linen & Napkins, Glassware, Silverware & Flatware
Dance floor and staging for your musical entertainment

Prices and selections valid for events held through to December 31, 2020.
Please note that all food and beverage prices are exclusive of 25% service charge and all applicable state & local taxes

Bartender Fees

1 Bartender per 75 Guests is required at $125 per Bartender, per Five Hour Minimum

After Five Hours, there is an additional $75 per Bartender, per additional hour

If a cocktail reception is held in another venue other than the location of the Dinner and Dancing, there is an additional $125 per 1 Bartender per 75 guests

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Venue Timeframes

A three hour timeframe will be reserved for Ceremonies
and a eight hour timeframe will be reserved for Cocktail Reception, Dinner and Dancing

Based on availability, additional setup time may be reserved with a room rental fee

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Room Blocks

A contracted room block at a discounted rate is provided and required with a Ceremony and Reception

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Food & Beverage Minimums

Please inquire for food and beverage minimums as it will be dependent upon date availability and number of guests

Bar Selections

Five Hour Deluxe Selection Bar
Five Hours Included | Each Additional Hour, Add $13 Per Guest

Jack Daniels Whiskey | Pendleton Whisky | Johnnie Walker Red Label
Bombay Sapphire Gin | Woody Creek Vodka | Bacardi Rum | Patron Silver Tequila
Sebastiani – Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Merlot
Colorado Craft, Import and Domestic Beer
Assorted Sodas | Bottled Still and Sparkling Water

Sparkling Toast (One Glass Per Guest)

Bar Enhancements

Upgrade to Premium Selection Bar
Five Hour Bar upgraded to Premium | Add $6 Per Guest

Maker's Mark Bourbon | Crown Royal Whisky | Macallan 12 Single Malt Scotch
Hendricks Gin | Grey Goose Vodka | Mount Gay Rum | Don Julio Tequila
Deloach – Chardonnay | Cabernet Sauvignon | Merlot and Parducci – Sauvignon Blanc

Cordials and Cognacs
$11 Per Drink

Amaretto di Saronno | Bailey's | Courvoisier VSOP
Frangelico | Kahlua | Sambuca | Tuaca

Cocktail Reception

Select Four Hors D'oeuvres from the Following
Hors D'oeuvres May be Passed or Displayed

Cold Hors D'oeuvres

- Tomato Olive Basil Aged Balsamic Bruschetta
- Smoked Salmon Wrapped Asparagus / Ginger Cream Cheese / Wasabi Aioli
- Prosciutto Wrapped Blue Cheese Stuffed Dates
- Niçoise Fingerling Potato / Seared Rare Tuna / Olive / Green Bean / Egg / Mustard Cream
- Beef Carpaccio Crostini / Truffle Goat Cheese / Watercress
- Shrimp Cocktail Spoon / Citrus Caviar / Daikon Radish Sprout
- Smoked Rainbow Trout Endive Leaves / Apple / Chervil / Red Pepper
- Mediterranean Antipasto Skewer / Basil Pesto
- Crudité Verrine / Ranch / Carrot / Celery / Bell Pepper

Hot Hors D'oeuvres

- Edamame Pot Sticker / Sweet Chili Lime Sauce
- Gorgonzola Bacon Tartelettes / Apple Compote
- Mini Grilled Cheese / Mushroom & Gruyere / Tomato Mozzarella
- Smoked Cheddar Polenta Fritter W/ Citrus Arugula & Sweet Pepper
- Colorado Bison Meatball Stuffed With Mozzarella / Pepitas Pesto Cream
- Saffron Risotto Croquette / Truffle Fontina Fondue
- Slow Cooked Duck Quesadilla / Green Chile Crème Fraiche / Scallion
- Crispy Blue Lump Crab Cake / Old Bay Remoulade
- Lobster & Corn Beignet / Creole Aioli
- Herb Marinated Shrimp & Chorizo / Marcona Almond Romesco
- Sweet Pea Phyllo Tartelettes / Citrus Marinated Ricotta Salata

Cocktail Reception Enhancements

Featured Displays

Soup Shooters | $7 Per Person *Minimum Order Of 25 Pieces Per Selection*
Butternut Squash Bisque / Coconut / Avocado / Cilantro
Wild Mushroom “Macchiato” / White Truffle Foam
Tomato Basil Bisque / Basil Crème Fraiche / Brioche Crouton
Chilled Melon & Champagne / Smoked Duck / Mint
Lobster “Cappuccino” / Saffron Foam
Cucumber Gazpacho / Tomato Jalapeno Relish

Seafood Bar | $35 Per Guest Minimum of 30 Guests
Hand Shucked Oysters / Poached Shrimp / Snow Crab Claws
Citrus Mignonette / Tabasco / Lemon Wedges
Cocktail Sauce / Horseradish / Lemon Herb Aioli
Lobster Salad / Brioche Rolls
Smoked Salmon Platter / Caper Berries / Red Onions / Cucumbers / Hard Boiled Egg
Rye Toast Points / Shallot Herb Spread

Chips & Dips | $14 Per Guest
Spinach Artichoke / Fontina / Provolone / Tortilla Chips
Warm Brie & Fig / Toasted Baguettes
Red Pepper Hummus / Pita Chips

Cocktail Reception Enhancements

Featured Displays Continued

Artisanal Cured Meat | $14 Per Guest
- Sopressata / Calabrese / Salami / Chorizo / Prosciutto
- Whole Grain Mustard / Cornichons / Baguettes

Colorado Farmhouse Cheeseboard | $14 Per Guest
- Five Assorted Colorado Artisan Cheeses
- Lavash / Baguette / Crackers / Roasted Nuts & Dried Fruit

Fire Roasted Vegetable Plate | $14 Per Guest
- Portabella Mushroom / Zucchini / Squash/ Cherry Tomato / Asparagus / Artichoke Heart
- Herbed Crème Fraiche / Garlic Confit Hummus / Aged Balsamic Dip

Seasonal Vegetable Crudités Basket | $14 Per Guest
- Baby Carrot / Radish / Bell Pepper / Cherry Tomato
- Asparagus / Celery / Broccoli / Cauliflower / Cucumber
- Herbed Crème Fraiche / Green Goddess Dressing

Sushi & Sashimi | $42 Per Guest (*25 Minimum) Guarantee of 5 Pieces Per Person*
- California & Avocado Rolls
- Spicy Tuna & Salmon Rolls
- Salmon / Ahi Tuna / Hamachi Sashimi
- Ponzu / Wasabi / Ginger

Salad Selections

Select One from the Following

Caesar Salad / Romaine Hearts / Parmesan Crostini / Roasted Tomato / Caesar Dressing

Red Wine Poached Pear / Mixed Greens / Goat Cheese / Candied Pecans / Vanilla Vinaigrette

Spinach & Raspberry / Caramelized Onion / Goat Cheese Purse / Raspberry Vinaigrette

Classic Wedge / Bacon / Brie / Marinated Tomato / Buttermilk Ranch Dressing

Bibb Lettuce / Blue Cheese / Orange / Sunflower Seed / Red Wine Vinaigrette

Roasted Baby Beet / Shaved Fennel / Frisée / Toasted Hazelnut / Peach Vinaigrette

Strawberry Arugula / Crumbled Feta / Shaved Fennel / Basil Vinaigrette

Provençale / Mixed Greens / Olive / Green Bean / Cherry Tomato / Hard Boiled Egg / Dijon Vinaigrette

Iceberg / Carrot / Raisin / Radish / Blueberry / Cucumber / Lemon Vinaigrette

Plated Dinner Entrée Selections

Select up to Two from the Following
If Selecting Two, meals must be Pre-Selected by your Guests in Advance and Quantities Communicated to the resort in Advance | Place cards must be Provided for each Setting to Signify Guest's Entrée Selection

Grilled Filet Mignon - Roasted Garlic Mashed Potatoes / Red Wine Demi-glace

Roasted Airline Chicken - Farro Risotto / Confit Shallot / Rosemary Jus

Braised Short Rib - Whipped Sweet Potato Puree / Pan Jus Reduction

Slow Roasted Pork Tenderloin - Whipped Truffle Potato / Mustard Cream Sauce

Colorado Lamb Loin- Cipollini Onion / Fingerling Potato / Roast Garlic Jus

Sautéed Striped Bass - Wild Rice Pilaf / Tomato, Caper & Olive Sofrito

Grilled Atlantic Salmon - Southwest Quinoa / Corn Puree / Cilantro Citrus Saucette

Herb Crusted Halibut - Lemon Scented Whipped Potato / Spicy Tomato Velouté

Linguini Pasta - Fava Beans / Fresh Peas / Wild Mushroom / Arugula Pesto

Leek & Parmesan Risotto - Roasted Tri-color Cauliflower & Romanesco

Tomato Marinated Tofu Vegetable Lasagna - Zucchini / Yellow Squash / Tomato / Basil

Potato Gnocchi Al Forno - Oyster Mushrooms / Spinach / Truffle Porcini Cream

Pan Seared Chicken & Fennel Crusted Salmon / Farro Fricassee / Lemon Caper Jus

Filet Mignon & Crab Crusted Shrimp / Whipped Yukon Potatoes / Herb Beurre Blanc

Plated Dinner Enhancements

Plated Appetizers
Add $8 Per Guest as a substitute for Salad or Add $15 Per Guest as an Additional Course
Select One Appetizer For All Guests

Cold Appetizers
Tomato Parfait / Goat Cheese Mousse / Confit Tomato Leaf / Arugula / Garlic Crostini
Smoked Venison Carpaccio / Corn Nut Gremolata / Parmesan Truffle Aioli / Mustard Greens
Seared Tuna / Broccoli Slaw / Wasabi Aioli / Soy Ginger Glaze / Lotus Root Crisp

Hot Appetizers
Pan Seared Scallops / Truffle Cauliflower Puree / Crispy Kale / Pomegranate Gastrique
Crispy Pork Belly / Acorn Squash Puree / Smoked Apple Butter / Hazelnut Crunch
Crab Cake / Tomato Jam / Grilled Jumbo Asparagus / Miso Lemon Frisée

Premium Duos
Add $10 Per Guest | Select One from the Following

Buffalo New York & Chilean Sea Bass / Smoked Cheddar Polenta / Cilantro Chimichurri
Seared Diver Scallops & Elk Loin / Pommes de Roi / Blueberry Demi Glace

Plated Dessert Selections

Select One from the Following

Flourless Triple Chocolate Cake / Raspberry Sauce / Chocolate Shavings

Tiramisu / Chocolate Sauce / Chocolate Shavings

Apple Crumb Tart / Cinnamon Whipped Cream / Red Wine Reduction

New York Cheesecake / Raspberry Coulis / Fresh Berries

Chocolate Pecan Tart / Vanilla Bean Whipped Cream / Chocolate Sauce

Strawberry Pistachio Cake / Dacquoise / Pistachio Cream / Strawberry Gelee

Citrus Entremet / White Chocolate Ganache / Lime Curd / Vanilla / Lemon

Peach Melba Verrine / Vanilla / Raspberry / Mint

Station Dinner Selections

Select Two Stations from the Following
Add an additional Station for $28 Per Guest

Ranged
- Black Angus New York Sirloin / Caramelized Onions / Demi Glace
- Whipped Yukon Gold Potato Puree
- Char Grilled Jumbo Asparagus

Hooked
- Honey Glazed Salmon / Dill & Black Pepper Crema / Bacon & Avocado Vinaigrette
- Red Quinoa Pilaf / Tomato / Zucchini / Artichoke
- Sherry Glazed Roast Brussel Sprouts

Coupped
- Herb Marinated Airline Chicken Breast / Lemon Herb Beurre Blanc
- Mushroom Gnocchi al forno / Goat Cheese Cream / Spinach
- Garlic Lemon Broccolini

Porc Roti
- Mustard crusted pork loin / Cognac Cream
- Cast-Iron potato Gratin
- Sautéed Green Beans & wild mushrooms

Braised
- Slow Cooked Beef Short Rib / red wine jus
- White Cheddar Grits
- Roasted Baby Carrots with Honey Mirin Glaze

Station Dinner Selections Continued

Select Two Stations from the Following
Add an additional Station for $28 Per Guest

Mediterranean
- Frutti di Mare / Calamari / Shrimp / Scallop / Mussels / Saffron Rice
- Lemon Scented Couscous / Fig / Apricot / Mint
- Sautéed Fava Bean & Escarole

Smoked
- BBQ Pulled Pork / Honey BBQ & Carolina Mustard Sauces / Pickle Chips
- Baked Potato Salad
- Grilled Corn on the Cobb / Ancho Citrus Butter

Nurtured
- Roast Tri-Color Cauliflower & Romanesca
- Grilled Balsamic Portobello & Basil Pesto Barley Risotto
- Beluga Lentil Ragout / Steamed Baby Bok Choy / Confit Tomat
- Summer Vegetable Ratatouille

Mac and Cheese
- White Cheddar & Black Truffle / Classic Cheddar
- Scallion / Jalapeño / Crimini Mushroom / Crispy Onions
- Green Pea / Bacon / Parmesan / Cheddar

Station Dinner Enhancements

Carving Stations
Chef Attendant $150 Per Chef Per Station, Per 1.5 Hours
Carving Stations May Be substituted for protein on any station at the additional per person price

Herb Crusted Beef Tenderloin | $15 Per Guest
Garlic Demi Glace / Horseradish Cream / Shallot Tarragon Aioli

Buffalo Rib Eye | $16 Per Guest
Blue Cheese Aioli / Mushroom Ragout / Au Jus

Mustard Rubbed Rack of Lamb | $19 Per Guest
Black Garlic Gastrique / Madeira Cream / Mint Chimichurri

Seared Elk Loin | $17 Per Guest
Raspberry Glace / Ancho Citrus Sauce Vierge

Alaskan Black Cod | $15 Per Guest
Ginger Scallion Pesto / Sundried Tomato Beurre Blanc / Lemon Caper Aioli

Station Dessert Selections

Dessert | Select One from the Following

Miniature Desserts Display | Select 4 from the Following:

- Chocolate Covered Strawberries
- Cake Pops
- Cheesecake Bites
- Assorted Petit Fours
- Chocolate & Vanilla Panna Cotta
- Hazelnut Chocolate Truffles
- Moka mousse Cone
- Fruit Tartelette

Chocolate Romance | Select 3 From the Following:

- Triple Chocolate Mousse Cake
- White Chocolate Almond Cheesecake
- Chocolate Peanut Butter Cake
- Brownie Parfait / Strawberry / Whipped Cream
- Salted Caramel Chocolate Cream Tartlette
- German Chocolate Cake / Pecan / Coconut

Cupcake Bar | Select Three from the Following:

- Red Velvet Cake / Whipped Icing
- Dulce De Leche Cake / Cinnamon Buttercream
- Cocoa Cake Cherry Bumpy Icing
- Peanut Butter Cream Cupcake
- Devil's Food / Cream Cheese
- Vanilla White Cake / Vanilla Buttercream

Cook-Out Favorites

- Peach Cobbler / Vanilla Bourbon Whipped Cream
- Cast-iron S'more's Fondue / Honey Gram Cracker / Milk Chocolate / Marshmallow Fluff
- Strawberry Shortcake / Macerated Strawberry / Chantilly Cream

Children’s Dinner Selections

$35 Kids 3-12 Years of Age (under 3 free)

Children’s Entrée | Select up to Two from the Following
If Selecting Two, Entrées must be Pre-Selected by your Children in Advance and Quantities Communicated to the Resort in Advance | Place cards must be Provided for each Setting to Signify your Children’s Entrée Selection

Grilled Chicken Breast with Mac & Cheese
Seared Atlantic Salmon with Brown Rice Pilaf
Grilled Certified Angus Beef with Whipped Potatoes

All Entrées will include:
Carrots and Corn
Milk or Apple Juice

Last Call Bites*

All Items are 25 Person Minimum

Snacks

Fresh Baked Chocolate Chip Cookies | $ 44 Per Dozen
Chips & Dip / Kettle Cooked Chips / Sour Cream and Chive Dip | $9 Per Guest
Popcorn Bar Including Assorted Flavors and Topping Shakers | $13 Per Guest
Warm Spinach Artichoke Dip / Tri-Color Tortilla Chips / Crispy Pita | $15 Per Guest

Sliders | $25 Per Guest

Certified Angus Beef | Tomato, Watercress, Truffle Aioli, Brioche Roll
Pulled BBQ Pork | Spicy Slaw, Dill Pickle Chip , Brioche Roll
Grilled Portobello Mushroom | Basil Pesto Aioli, Provolone, Arugula, Herb Focaccia Roll
Kettle Cooked Chips

Pizza & Wings | $24 Per Guest

Cheese & Pepperoni Pizza
Twice Cooked Chicken Wings
Carrot & Celery Sticks
Hot wing Sauce / Bbq Sauce / Buttermilk Ranch

Fireside S'mores Station | $14 Per Guest

Includes S'more's Attendant service fee

Vanilla Marshmallows
Peanut Butter Cups / Milk Chocolate / Dark Chocolate
Honey Graham Crackers

**Last call service must begin at or before 10:30pm*

Before the I Do | Dressing Suite Enhancements

Lunch Suite | $26 Per Guest

- Individual Petite Garden Salads
- Cubed Cheese Display with Assorted Crackers
- Vegetable Crudité Cups / Roasted Red Pepper Hummus
- Grilled Seasonal Vegetable Wrap / Roasted Pepper / Spinach / Balsamic
- Shaved Turkey Breast / Smoked Provolone / Lettuce / Croissant
- Fresh Fruit Skewers
- Bottled Still & Sparkling Waters

Lighter Bites | $19 Per Guest

- Kettle Cooked Chips / French Onion dip
- Gourmet Mixed Nuts / Hard Pretzels
- Colorado Cheese Display / Assorted Crackers & Baguettes
- Artisan Charcuterie Display
- Bottled Still & Sparkling Waters

Before the I Do | Bridal Party Suite Enhancements

Specialty Items and Dry Snacks

- Fresh Baked Cookies | $44 Per Dozen
- Chocolate Covered Strawberries | $36 Per Dozen
- Assorted Bagels Served with Butter, Preserves, Whipped Sweet and Savory Cream Cheeses | $52 Per Dozen
- Freshly Baked Specialty Muffins, Croissants and Pastries | $48 Per Dozen
- Seasonal Sliced Fresh Fruit | $10 Per Person
- Whole Seasonal Fruit | $5 Each

Beverages

- Hot Chocolate served with Whipped Cream and Marshmallows | $60 Per Gallon
- Hot Spiced Apple Cider | $60 Per Gallon
- Bing Cherry | $6 each
- Assorted Soda / $5 each
- Orange Juice / $5 each
- Bottled Still and Sparkling Waters / $5 each
- Ruffino Prosecco / $46 Per Bottle
- Colorado Craft Beers / $7 each
- Import Beers / $7 each
- Domestic Beers / $6 each

Before the I Do | A Day at the Spa at Grand Hyatt Vail

Enjoy Head to Toe Pampering and Healthy Cuisine during a Day at the Spa
10 Person Minimum

A Day at the Spa | $27 Per Guest

- Miniature Chocolate Croissants / Raspberry Danishes / Croissants / Specialty Petit Fours
- Sliced Cantaloupe / Honeydew / Pineapple / Blueberry / Raspberry / Strawberry
- Tea Sandwiches
  - Cucumber & Red Pepper Hummus / Tomato, Basil & Mozzarella / Prosciutto Fig
- Bottled Still & Sparkling Water
- Cranberry & Orange Juices

Before the I Do | A Day at the Spa at Grand Hyatt Vail Continued

Enjoy Head to Toe Pampering and Healthy Cuisine during a Day at the Aria Spa | 10 Person Minimum

Afternoon Tea | $25 Per Guest

- Chef's Selection of Tea Sandwiches
- Buttermilk Pound Cake
- Specialty Tea Cookies
- Aria Spa Tea Selection

Cheese Platter | $12 Per Guest

- Fresh Berries and Grapes
- Artisanal American Cheeses and Dried Fruits
- Sliced Baguettes and Water Crackers

A Lighter Fare | $22 Per Guest

- Crudité Vegetables
- Shallot Herb Dip and Hummus
- Mixed Nuts
- Assorted Soft Drinks
- Still Bottled Water

After the I Do | Farewell Breakfast

15 Person Minimum | Private Event Space Required | 1.5 Hours of Service

Colorado Lifestyle Breakfast Buffet | $46 Per Guest

- Fresh Brewed Gourmet Coffee, Decaf and Hot Tea
- Orange / Cranberry / Apple Juice
- Yogurt & Dairy Free Assorted Smoothies
- Muesli / Oats / Dried Fruits / Almonds
- Smoked Salmon Display / Bagels / Cream Cheese
- Sliced Fruit & Berries
- Egg White Frittata / Spinach / Roast Tomato / Bell Peppers
- Scrambled Eggs / Cheddar Cheese
- Applewood Smoked Bacon or Sausage
- Hash Brown Potato

Basecamp Continental Breakfast Buffet | $32 Per Guest

- Fresh Brewed Gourmet Coffee, Decaf and Hot Tea
- Orange / Cranberry / Apple Juice
- Sliced Fruit & Berries
- Steel Cut Oatmeal / Raisins / Brown Sugar / Agave Nectar / Pecans
- Individual Cereals / Bananas / Strawberries
- Whole and Low-Fat Milk
- Bagels / Muffins / Pastries / Butter / Preserves / Sweet & Savory Cream Cheese

Breakfast Enhancements

All items are priced per person in addition to the base menu price

MEATS

Apple Wood Smoked Bacon / 4.00

Maple Sausage Links / 4.00

Smoked Bison & Pork Sausage / 5.00

Chicken Apple Sausage / 4.00

Sliced Breakfast Meats & Cheeses / 7.00

Smoked Salmon Display / 7.00

POTATOES

Hash Brown Potatoes / 3.00

Crispy Potato Barrels / 3.00

Sweet Potato-Chorizo Hash / 4.00

Herbed Country Breakfast Potatoes / 3.00

EGGS

Scrambled Eggs Cheddar Cheese / 3.00

Hard-Boiled Eggs Served In Shell / 3.00

Egg White Frittata / 3.00

Eggs Benedict / 7.00

SAVORY

Breakfast Burrito / 3.00

Egg / Potato / Chorizo / Pepper Jack / Salsa

Scrambled Egg Tart / 4.00

Tomatoes / Chives / Goat Cheese

Colorado Mountain Quiche / 4.00

Onion / Spinach / Goat Cheese / Puff Pastry

Ham & Swiss Crepe / 6.00

Gruyere / Cured Ham

SWEET

Buttermilk Pancakes / 3.00

Maple Syrup / Whipped Butter

Cinnamon French Toast / 3.00

Maple Syrup / Whipped Butter

Sweet Crepes / 4.00

Nutella / Berries / Whipped Cream Sliced

Breakfast Breads / 4.00

Lemon Poppy Seed / Cinnamon / Banana

CREATE YOUR MOMENTS
WORTH CELEBRATING WITH US!

To explore the possibilities please contact Emily Block
(970) 479-1033 or emily.block@hyatt.com

GRAND HYATT
VAIL