



HYATT REGENCY GREEN BAY  
333 Main Street, Green Bay, WI 54301  
920 432 1234 Telephone  
<http://greenbay.regency.hyatt.com>



# AMENITIES

At Hyatt Regency Green Bay & KI Convention Center – we take great pleasure in making your wedding day memorable by executing your every detail, every time.

Services and Amenities Provided at No Charge:

- Complimentary cutting & serving of cake from a licensed baker
- Complimentary Champagne or Wine Toast at Head Table During Dinner
- Round tables of 10
- Head table, gift table & cake table
- Quality white, black or ivory table linens and colored linen napkins
- Standing microphone at head table
- Wood dance floor
- Complimentary food tasting for up to 6 people
- Complimentary room for rehearsal dinner the night before and gift opening room the next day (towards minimum)
- Complimentary bridal suite on wedding evening (based on availability) with complimentary Honeymooners Delivery
- Discounted rates on hotel suite block for wedding guests (based on availability)
- Earn Hyatt Gold Passport Points
- Hyatt Gold Passport Honeymoon Promotion for weddings starting at \$10,000 in Food & Beverage (<http://hyatt.com/corporate/Programs/hyatt-weddings/en/hyatt-weddings.html>)
- Ask about our Friday and Sunday Discounts!



## STATED POLICIES

- Food and Beverage Minimums are based on amount of floor space required.
- Banquet rooms are reserved for your use from 3pm - 12am, a guaranteed decorating time will be known the week of the wedding.
- A deposit of \$1,000.00 is required at time of booking
- Guaranteed number of meals due 7 days prior to your event
- Payment of guaranteed number of meals due 3 days prior to your event along with an estimate beverage payment. A credit card must be on file if there are any remaining balances at the end of the event. Payment less than 3 weeks prior to the wedding date must be paid by credit card.
- All items of decoration must be removed upon conclusion of the event. Management cannot be held responsible for any items left behind
- By fire ordinance, no open flame candles are permitted in the facility. Floating candles or candles contained in a glass globe, hurricane or votive are acceptable
- If doing a plated meal with placecards entrée must be written out clearly or a stamp can be used, no color coding.
- All food and beverage pricing is subject to a 22% service charge and 5.5% sales tax or prevailing rates
- All food and beverage for off-site caterings are subject to a 10% off-site catering fee. (ex. National Railroad Museum, Heritage Hill, Botanical Gardens, etc.)
- Gift bag deliveries / handouts will be \$5.00 per bag if 3 week notice is given, if notice is less than 3 weeks prior charge will be \$7.00 per bag. Distribution of gift bags will be coordinated with your Event Manager. Gift bags must be the same for all guests.

# FACILITY LAYOUT & MINIMUMS

## KI CONVENTION CENTER EAST

### BALLROOM A

2 Sections of Ballroom A  
50 - 130 Guests  
\$3,500 - \$5,000 F&B Minimum

3 Sections of Ballroom A  
130 - 250 Guests  
\$5,000 - \$6,500 F&B Minimum

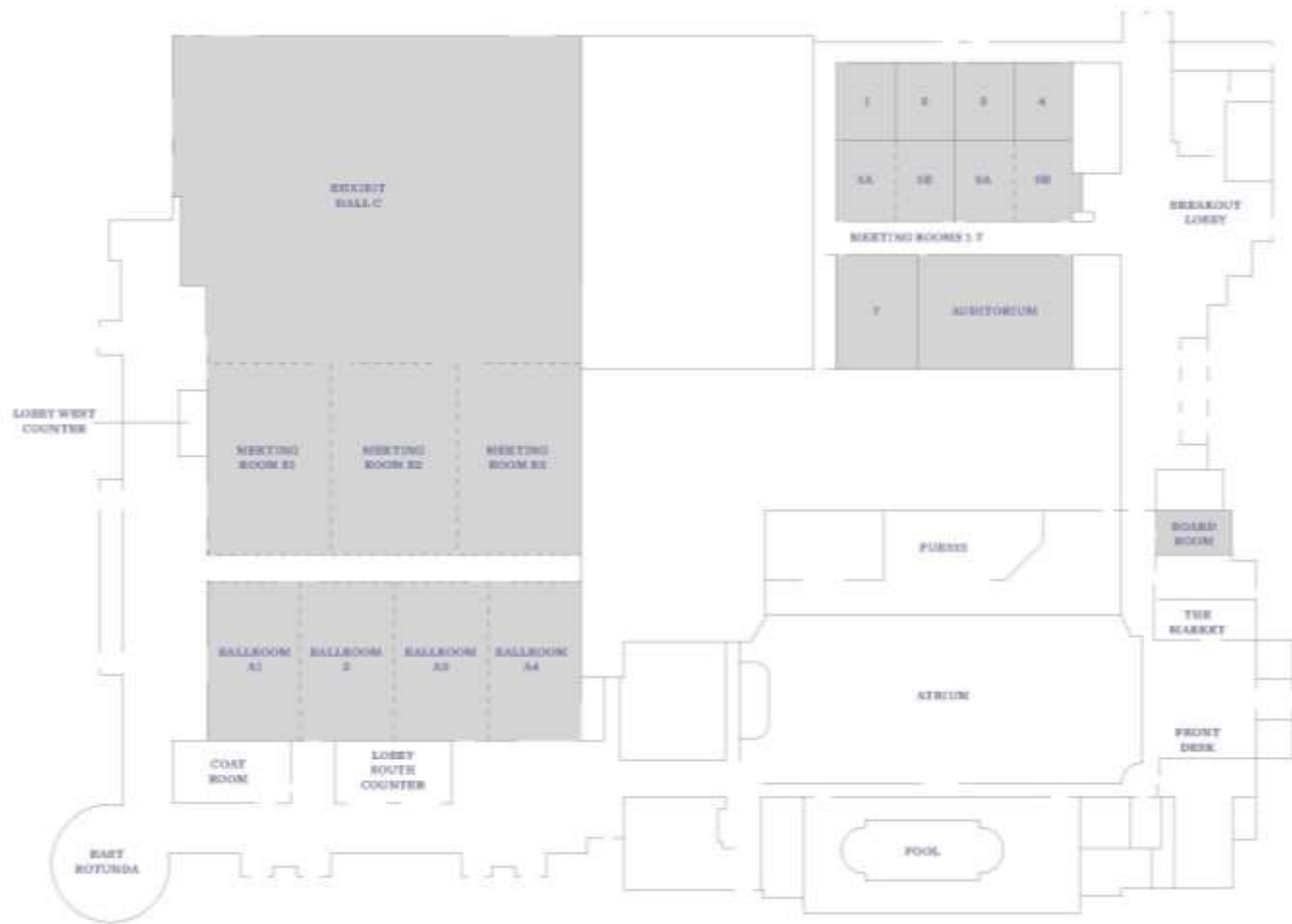
4 Sections of Ballroom A  
250 - 330 Guests  
\$8,000 - \$12,000 F&B Minimum

### MEETING ROOM B

2 Sections of Meeting Room B  
100 - 250 Guests  
\$5,000 - \$6,000 F&B Minimum

3 Sections of Meeting Room B  
250 - 380 Guests  
\$8,000 - \$12,000 F&B Minimum

\*Ask about Ceremony &  
Pre-Reception Options



# FACILITY LAYOUT & MINIMUMS

## KI CONVENTION CENTER WEST

GRAND BALLROOM ABC or FGH  
100 - 200 Guests  
\$5,000 - \$6,500 F&B Minimum

GRAND BALLROOM D or E  
200 - 240 Guests  
\$6,500 - \$8,500 F&B Minimum

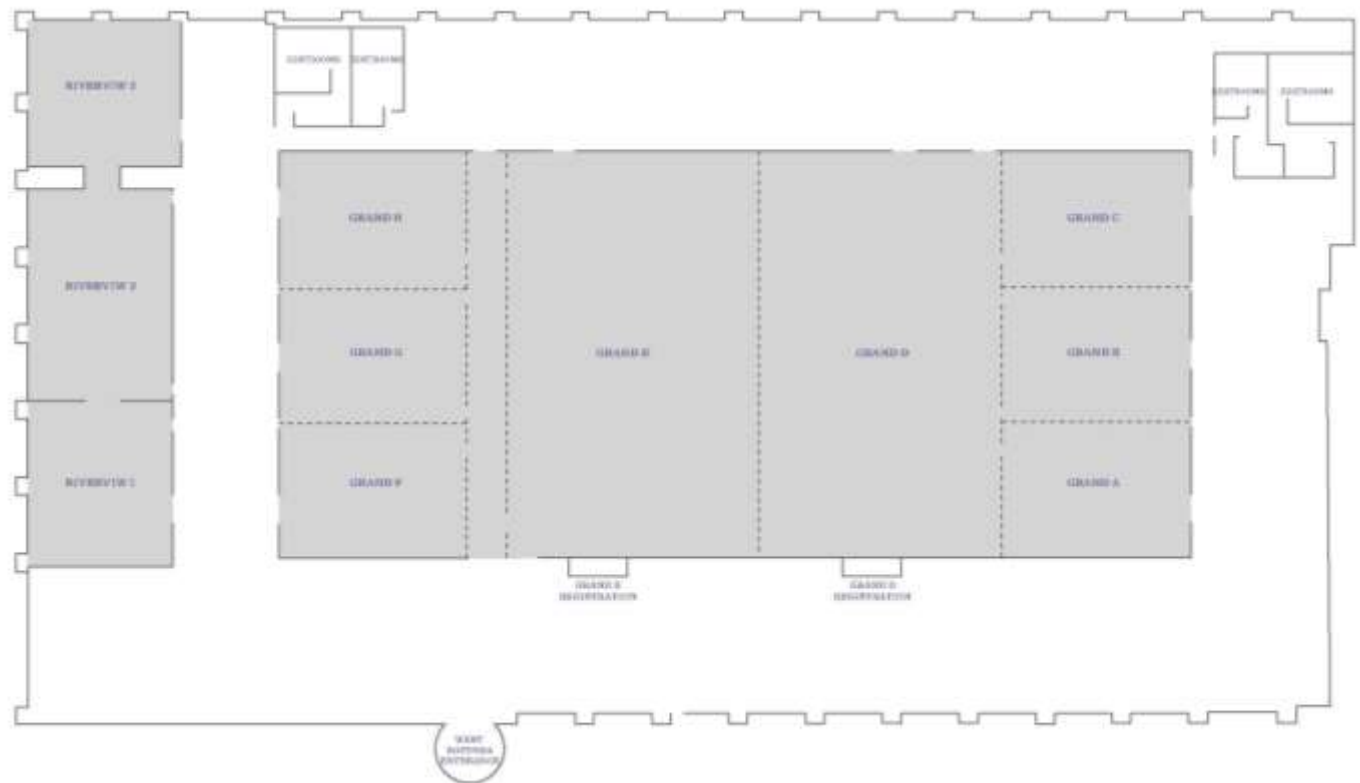
GRAND BALLROOM AB, BC, FG,  
or GH  
50 - 100 Guests  
\$3,500 - \$5,000 F&B Minimum

GRAND BALLROOM ABCD, DE, or  
EFGH  
240 - 550 Guests  
\$13,000 - \$16,000 F&B Minimum

RIVERVIEW 2  
70 Guests  
\$3,500 F&B Minimum

RIVERVIEW 1 OR 3  
40 Guests  
\$2,000 F&B Minimum

\*Ask about Ceremony & Pre-Reception Options





# REHEARSAL DINNER BUFFETS

## HOUSE BBQ

Creamy Coleslaw

Baked Beans

Corn on the Cobb

Loaded Mashed Potatoes with Scallions, Cheddar Cheese and Bacon

House Smoked Chicken (Bone-in)

House Smoked Pulled Pork BBQ

Corn Bread

\$20.00 per Person

## MEXICAN BUFFET

Corn Bread

Queso Blanco

Hard & Soft Shell Tacos

Beef & Chicken Taco Meat

Quesadillas

Cut Fruit

Coffee and Tea Selections

\$19.00 per Person

## ITALIAN

Capicola, Fresh Mozzarella, Roma Tomatoes, Green & Black Olives

Penne Carbonara

Italian Sausage with Peppers and Fettuccini

Long Cut Green Beans with Mushrooms

Garlic Bread

Coffee and Tea Selections

\$19.00 per Person

## GOURMET PIZZA

Tossed Garden Salad

Garlic Bread Sticks

Meat Lovers Pizza

BBQ Chicken Pizza

Vegetable Gourmet Pizza

Coffee and Tea Selections

\$17.00 per Person

*\* Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

**HYATT REGENCY GREEN BAY 333 Main Street Green Bay Wisconsin 54301 T + 920 432 1234**



## REHEARSAL DINNER ENHANCEMENTS

MARGARITA BAR (Self-Serve)

Flavors: Lime, Strawberry, Mango or Raspberry  
Sugar or Salt

\$75.00 per Gallon

Add Rumhaven Coconut Rum for Coconut Margaritas with Fresh Pineapple

\$85.00 per Gallon

Add Coronas on Consumption \$6.00 Per Bottle

Bartender Fee of \$150.00 Upon Request

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## GIFT OPENING BREAKFAST BUFFETS

### STAY FIT BUFFET

Bran Muffins and Blueberry Muffins  
Sliced Seasonal Fruit and Berries  
Whole Grain Cereal  
Smoked Salmon, Spinach, Egg Whites and Dill Quiche  
House-made Granola, Yogurt  
Selection of Chilled Juices  
Coffee and Tazo Tea Selection

\$16.00 per Person

### THE CLASSIC BUFFET

Scrambled Eggs  
Smoked Bacon and Country Sausage  
Sliced Seasonal Fruit and Berries  
Herb Pan Roasted Potato  
Assorted Breakfast Muffins, Pastries and Breakfast Breads  
Selection of Chilled Juices  
Coffee and Tazo Tea Selection

\$16.00 per Person

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GIFT OPENING  
BREAKFAST ENHANCEMENTS

BUILD YOUR OWN OATMEAL

Brown Sugar, Raisins, Door County Dried Cherries Honey, Yogurt

\$5.00 per Person

SHORT STACK

Pancakes – Buttermilk, Dark Chocolate Chunk

Berry Compote, Whipped Honey Butter and Maple Syrup

\$7.00 per Person

CINNAMON BUN FRENCH TOAST

Whipped Butter and Maple Syrup

\$7.00 per Person

BREAKFAST SANDWICHES

- Egg and Local White Cheddar Cheese with Shaved Ham and Stone Ground Spread on a Brioche Bun
- Scrambled Egg and Cheddar Cheese on a Croissant
- Sausage, Scrambled Egg and Cheddar Cheese on a Croissant
- Scrambled Egg and Cheddar Cheese on an English Muffin
- Shaved Ham, Scrambled Egg and Cheddar Cheese on an English Muffin

\$3.00 Each

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## GIFT OPENING ENHANCEMENTS

### MIMOSA AND BELLINI BAR

3 Puree (Raspberry, Strawberry, Mango and Peach)

Orange Juice

Champagne

Fresh Berries for Garnish

\$10.00 per Person

### MIMOSA'S (SELF-SERVE)

Champagne

Orange Juice

\$6.00 per Drink

### BLOODY MARY BAR (BUILD YOUR OWN)

Candied Bacon

Pickles

Celery

Olives

Plain Vodka

Cucumber Vodka

\$13.00 per Person

Add Shrimp \$2.00 per Person

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# ALA CARTE

## COFFEE/TEA

Seattle's Best® Regular and  
Decaffeinated Coffee, Tazo® Teas  
\$49.00 Per Gallon  
Starbucks Coffee \$57.00 Per Gallon

## HOT CHOCOLATE BAR

Chocolate Shavings, Peppermint Sticks,  
Marshmallows and Whipped Cream  
\$49.00 per Gallon

## LEMONADE

\$25.00 Per Gallon

## INDIVIDUAL CHILLED JUICES

Apple, Cranberry, Orange  
\$4.00 Each

## ASSORTED SOFT DRINKS

Regular, Diet and Decaffeinated Pepsi® Soft  
Drinks, Still Waters  
\$3.15 Each

## INFUSED WATER STATION

Includes Choice of Two Infused Waters.  
Cucumber Mint, Blackberry Mint, Blueberry  
Mint, Watermelon Basil or Citrus  
\$225.00 per day

## TODAY'S FRESH BAKERIES

Muffins, Croissants, Danish  
\$27.00 Per Dozen

## ASSORTED DONUTS

Chocolate Chip, Sour Cream, Powdered  
Sugar, Glazed Devils Food, Mini Glazed  
French Crullers  
\$22.00 Per Dozen

## WARM CINNAMON ROLLS WITH CREAM CHEESE ICING

\$27.00 Per Dozen

## ASSORTED BAGELS WITH CREAM CHEESE

\$29.00 Per Dozen

## ENERGY BARS

KIND® AND CLIF®  
\$5.00 Each

## APPLE HARVEST BARS

Apples, Cinnamon Sweet  
\$4.00 Each

## ASSORTED INDIVIDUAL YOGURTS

## SUN-DRIED TOMATO OR GARLIC HUMMUS WITH PITA CHIPS, CELERY AND CARROT STICKS

\$6.00 Per Person

## WHOLE SEASONAL FRUIT

\$2.00 Per Person

## SLICED SEASONAL FRUIT AND BERRIES

\$6.00 Per Person

## HARD BOILED EGGS

\$8.00 per Dozen

## INDIVIDUAL BAGS OF CHIPS

Assorted Chips and Pretzels  
\$2.00 Per Bag

## FRESH BAKED COOKIES

Chocolate Chunk, Peanut Butter Chip,  
Chocolate Dipped Sugar  
\$30.00 Per Dozen

## ASSORTED BARS & BROWNIES

\$30.00 Per Dozen



## LATE NIGHT CRAVINGS

### SOUTH OF THE BORDER

Crisp Tortilla Chips, Chili Cheese Dip, Salsa Picante,  
Spiced Beef, Refried Beans, Sour Cream, Guacamole,  
Jalapenos, Black Olives, Taco Shells

\$7.50 Per Person

### FRESH POPCORN

Butter Popcorn

Flavored Seasonings: Salt, Cheddar, Spicy and Maple

\$5.00 per Person

### ALA CARTE OPTIONS

#### **HOMEMADE 16" PIZZAS**

Cheese, Pepperoni or Sausage

\$16.00 Each

#### CHICKEN WINGS (BUFFALO OR HONEY BBQ)

\$24.00 Per Dozen

#### SLIDERS WITH HOUSE MADE CHIPS

- Burger Sliders
- Pork Sliders
- Chicken Slider

\$36.00 per Dozen

#### MINI CHICKEN & WAFFLE STACK

Buttermilk Fried Chicken, Chipotle Cream, Fluffy Waffle

\$50.00 per Dozen

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## RECEPTION - PRESENTATION STATIONS

### WI BAR FAVORITES

Queso with Tortilla Chips

Cheese Curds

Buffalo Chicken Wings with Bleu Cheese Dip

Door County Cherry BBQ Meatballs

\$14.00 per Person (Based on 4 Pieces Total Per Person)

### COUNTRY MARKET CRUDITES

Crisp, Colorful Seasonal Spring Vegetable Assortment Including:  
Broccoli Florets, Cauliflower Florets, Celery Batons, Carrot Batons,  
Squash Medallions and Zucchini Medallions

Served with Creamy Cheddar Ranch Dip and Herb Aioli

\$7.00 per Person

### WISCONSIN CHEESE & CHARCUTERIE BOARD

Handcrafted Wisconsin Rustic Cut Cheeses - Aged Wisconsin Cheddar, Smoked Gouda, Parmesan and Spicy Pepper Jack. Accompanied by Smoked Summer Sausage, Capicola, and Prosciutto with Garlic French Bread Crostini, Whole Grain Bread Sticks and Crispy Pita Chips

Herb Goat Cheese Spread, Toasted Pecans and Walnuts, Grapes on the Vine, Seasonal Berries, Pepper Jelly, Apricot Jam and Honey

\$12.00 Per Person

### CAESAR SALAD STATION

Crisp Romaine, Diced Chicken, Parmesan Cheese, Tomato, and Herb Croutons

\$10.00 per Person

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## PRESENTATION AND CARVING STATION

### WISCONSIN MAC & CHEESE

Swiss Onion Cheese Sauce, Creamy Cheddar Cheese Sauce  
Roasted Mushrooms, Roasted Vegetables, Grated Cheeses,  
Scallions and Crisp Bacon

\$7.00 Per Person

### PASTA

Linguini and Penne Pastas  
Marinara, Alfredo and Bolognese Sauces  
Parmesan Cheese, Chili Flakes  
Artisan Breads

\$9.00 Per Person

### ANTIPASTO

Marinated Mozzarella, Grilled Zucchini and Portobello Mushrooms,  
Artichokes, Assorted Olives, Roasted Peppers  
Artisan Breads

\$8.00 per Person

### TURKEY

Herb Roasted Whole Turkey Breast  
Giblet Gravy  
Pull-Apart Buns, Mini Croissants

\$180.00 Per 30 Guests

### BEEF

Herb Crusted Top Round  
Caramelized Onions, Rosemary Roasted Mushroom  
Horseradish Sauce, Mini Pretzel Rolls

\$280.00 Per 30 Guests

### PLANKED

Great Lakes Smoked Salmon  
Wisconsin Cream Cheese, Capers, Red Onion and  
Hard Boiled Cage Free Eggs  
Mini Bagels and Pumpernickel

\$250.00 Per 30 Guests

\*Requires Chef Attendant for Up to 2 Hours at \$75.00.

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RECEPTION - COLD  
HORS'DOEUVRES

DEVEILED EGGS

\$21.00 per Dozen

DELI SLIDERS TURKEY AND HAM

\$27.00 per Dozen

TOMATO CAPRESE BRUSCHETTA, SEA SALT, BASIL

\$27.00 per Dozen

**PROSCIUTTO, ARUGULA, WIENKIE'S MARKET**

CHERRY JAM ON CROSTINI

\$30.00 per Dozen

JUMBO CHILLED SHRIMP

\$47.00 per Dozen

ASPARAGUS WRAPPED IN PROSCIUTTO AND BOURSIN

\$33.00 per Dozen

BEEF TENDERLOIN, RED ONION JAM, GARLIC TOAST

\$47.00 per Dozen

EDIBLE SPOONS (CHOOSE UP TO 2 TOPPINGS)

1. Smoked Salmon, Avocado Mousse, Dill
2. Brie Cheese, Strawberry, Balsamic Glaze
3. Bacon, Tomato, Basil, Avocado, Aioli
4. Thai Crab Salad

\$4.50 Each

Minimum order of 1 dozen per item

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RECEPTION - HOT  
HORS D'OEUVRES

FRIED RAVIOLI WITH MARINARA  
\$24.00 per Dozen

DOOR COUNTY CHERRY BBQ MEATBALLS  
\$26.00 per Dozen

RUMAKI WITH WATER CHESTNUTS AND  
CLEMENTS BACON\*  
\$30.00 per Dozen

PUB333 MARINATED BEEF STRIPS  
\$30.00 per Dozen

MINI BURGER SLIDERS  
\$30.00 per Dozen

MINI PORK SLIDERS  
\$30.00 per Dozen

KANPUR VEGETABLE SAMOSA  
Flaky Dough, Potatoes, Peas, Carrots with Curry and Turmeric  
\$33.00 Per Dozen

HAM AND CHEDDAR JALEPEÑO STUFFED MUSHROOMS  
\$33.00 per Dozen

PROSCIUTTO PASTRY  
Prosciutto, Boursin Cheese and Spinach Wrapped in a  
Puff Pastry  
\$40.00 per Dozen

BEEF TENDERLOIN SLIDERS ON PRETZEL ROLLS WITH  
**CHEF'S HOMEMADE SAUCE**  
\$45.00 per Dozen

BACON WRAPPED SCALLOPS  
\$48.00 per Dozen

MINI CHICKEN & WAFFLE STACK  
Buttermilk Fried Chicken, Chipotle Cream, Fluffy Waffle  
\$50.00 per Dozen

Minimum order of 1 dozen per item

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## PLATED DINNER

All Dinner items include Bread Service, Mixed Green Salad and Chef's Seasonal Vegetables, along with Coffee and Tea Selections.

Specialty Salad: Mixed Greens with Pear, Walnuts, Bleu Cheese Crumbles and Champagne Vinaigrette

Mixed Greens, Pancetta Croutons, Sun-dried Tomatoes, Basil, Fresh Mozzarella and Red Wine Vinaigrette Add \$2.00 per Person

### POULTRY

#### ROASTED CHICKEN

Homemade Stuffing, Mashed potatoes and Gravy

\$21.50 per Person

#### MAPLE GLAZED CHICKEN BREAST

Mustard Jus, Whipped Mashed Red Potatoes

\$22.50 per Person

#### CHEF'S SIGNATURE CHICKEN

Parmesan Encrusted Chicken Breast with Seared Pork Sausage Stuffing, Door County Cherry Sauce and Wild Rice Medley

\$23.75 per Person

### BEEF

#### 6 OZ. SIRLOIN STEAK

Bordelaise Sauce and Potatoes

\$23.50 per Person

#### 6 OZ. FILET MIGNON

USDA Choice Tenderloin grilled to perfection, Garlic Whipped Potatoes

\$33.50 per Person

#### 6.5 OZ. MEDALLIONS OF BEEF TENDERLOIN

Truffle Demi-Glace Sauce and Garlic Whipped Potatoes

\$33.50 per Person

#### 12 OZ. ROAST PRIME RIB OF BEEF

Herb and Pepper Crusted, Au Jus and Baked Potato

\$34.00 per Person

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## PLATED DINNER

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Mixed Greens, Pancetta Croutons, Sun-dried Tomatoes, Basil, Fresh Mozzarella and Red Wine Vinaigrette Add \$2.00 per Person

### PORK

#### PORK TENDERLOIN

Pecan Encrusted with Cherry Demi Glace

Pan Seared Seasoned Yukon Gold Potatoes

\$23.50 per Person

#### CANADIAN PORK LOIN

Medallions of Canadian Pork Loin, Apple Whiskey Sauce, Mashed

Yukon Gold Potatoes

\$21.50 per Person

### FISH

#### ORANGE BUTTER SALMON

Grilled Salmon with a Orange Butter Cream Sauce

Savory Couscous

\$24.00 per Person

#### LEMON CAPER SALMON

Grilled Salmon with Lemon Caper Butter Sauce

Wild Rice Medley

\$24.00 per Person

#### WALLEYE

Parmesan Cracker Encrusted Walleye with Champagne Basil Cream Sauce, Garlic Mashed Baby Reds

\$24.00 per Person

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## PLATED DINNER

All Dinner items include Bread Service, Mixed Green Salad and Chef's Seasonal Vegetables, Along with Coffee and Tea Selections.

Specialty Salad: Mixed Greens with Pear, Walnuts, Bleu Cheese Crumbles and Champagne Vinaigrette

Mixed Greens, Pancetta Croutons, Sun-dried Tomatoes, Basil, Fresh Mozzarella and Red Wine Vinaigrette Add \$2.00 per Person

### VEGETARIAN

#### VEGETARIAN PASTA PRIMAVERA

Linguini and Julienned vegetables with herbs and olive oil

\$21.50 per Person

#### VEGETABLE KABOB

Skewered and Grilled with a Wild Rice Medley

\$21.50 per Person

### CHILDREN'S MEAL

Chicken Tenders, French Fries, Applesauce

\$8.00 per Person

### DUETS

#### GRILLED SALMON AND GRILLED CHICKEN

4 oz. Grilled Salmon (Choice of Salmon)

4 oz. Maple Chicken Breast

Garlic Whipped Potatoes

\$35.00 per Person

#### FILET AND SHRIMP

6 oz. Filet Mignon and (3) Garlic Shrimp

Yukon Gold Mashed Potatoes

\$37.00 per Person

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FAMILY STYLE OR BUILD  
YOUR OWN BUFFET

All Dinners include Bread Service, Coffee and Tea Selections

Specialty Salad: Mixed Greens with Pear, Walnuts, Bleu Cheese Crumbles and Champagne Vinaigrette

Mixed Greens, Pancetta Croutons, Sun-dried Tomatoes, Basil, Fresh Mozzarella and Red Wine Vinaigrette Add \$2.00 per Person

MAIN ENTRÉE\*

OPTION 1

*(CHOICE OF 2)*

- Roasted Chicken
- Beef Tips
- Pulled BBQ Pork with Buns
- Penne Pasta with Bolognese Sauce
- Meatloaf
- Sliced Turkey

\$22.50 per Person

OPTION 2

*(CHOICE OF 2)*

- Roasted Chicken
- Sliced Sirloin Steak
- Chicken Marsala
- Garlic Shrimp with Linguini Pasta
- Sliced Pork with Apple Chutney
- Sliced Ham

\$24.50 per Person

SIDES\*

*(CHOICE OF 3)*

COLD

- Coleslaw
- Potato Salad
- 3 Bean Salad
- House Salad with House Dressing
- Pasta Salad

HOT

- Mashed Potatoes with Gravy
- Roasted Buttered Baby Reds
- Mashed Sweet Potatoes
- Home-Style Stuffing
- Corn
- Green Beans
- Wild Rice
- Garlic Parmesan Rissotto

Add Additional Side Hot or Cold for \$2.00 More Per Person

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# BEVERAGES

## HOST SPONSORED BAR PER PERSON

Each Host Sponsored Bar package includes Full Bar Setup and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

	House	Classic	Signature
First Hour	\$9	\$11	\$13
Second Hour	\$7	\$9	\$11
Each Additional Hour	\$6	\$8	\$10

## LABOR CHARGES

Bartenders \$150

Each up to six (6) hours for any bar not exceeding \$1,000 in sales.



## HYATT HOST SPONSORED BAR PER DRINK

Each Host Sponsored Bar will require a choice of a liquor and wine package.

### Liquor Package (Choose one)

House Cocktails	5.00
Classic Cocktails	5.75
Signature Cocktails	6.75

### Wine Package (Choose one)

House Wine, by the glass	5.50
Signature Wine, by the glass	6.50

Each Host Sponsored Bar will include the following:

Domestic Beer 5.00

Craft Beer 5.50

Import Beer 6.00

Assorted Pepsi Products; Aquafina; Juices 3.25

J Roget Champagne, by the glass 6.50

Each Host Sponsored Bar will include the liquor package chosen. You may choose to offer another package for another option for your guests. This could be offered as a Host Sponsored Bar or as a Cash Bar.



# BEVERAGES

## HOST SPONSORED UNLIMITED BEER, SODA, AND WATER PER PERSON

This package is an unlimited package that includes 2 selections of Tap Beer and our full variety of Pepsi Products, and is designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

### SELECTION OF TWO DOMESTIC BEER CHOICES

Four Hour Package	7.00
Six Hour Package	8.00
Seven Hour Package	9.50

### SELECTION OF ONE CRAFT & ONE DOMESTIC BEER CHOICES

Four Hour Package	9.00
Six Hour Package	10.00
Seven Hour Package	11.50

### SELECTION OF TWO CRAFT BEER CHOICES

Four Hour Package	10.50
Six Hour Package	11.50
Seven Hour Package	13.00

## HOST SPONSORED UNLIMITED BEER, WINE, SODA, AND WATER PER PERSON

This package is an unlimited package that includes 2 selections of Tap Beer, Hyatt Signature Wine, and our full variety of Pepsi Products, and is designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

### SELECTION OF TWO DOMESTIC BEER CHOICES

Four Hour Package	9.50
Six Hour Package	11.00
Seven Hour Package	13.50

### SELECTION OF ONE CRAFT & ONE DOMESTIC BEER CHOICES

Four Hour Package	11.00
Six Hour Package	13.00
Seven Hour Package	15.50

### SELECTION OF TWO CRAFT BEER CHOICES

Four Hour Package	13.00
Six Hour Package	14.50
Seven Hour Package	17.00



# BEVERAGES

## CASH BAR PACKAGES

Each package includes a Full Bar Setup

### HOUSE COCKTAILS PER DRINK

House Cocktails	6.50
Domestic Beer	6.25
Craft Beer	6.75
Import Beer	7.25
Assorted Pepsi Products; Aquafina; Juices	4.00
J Roget Champagne, by the glass	7.50

### CHOOSE ONE WINE PACKAGE WITH EACH BAR

House Wine, By the Glass	6.50
Signature Wine, By the Glass	7.50

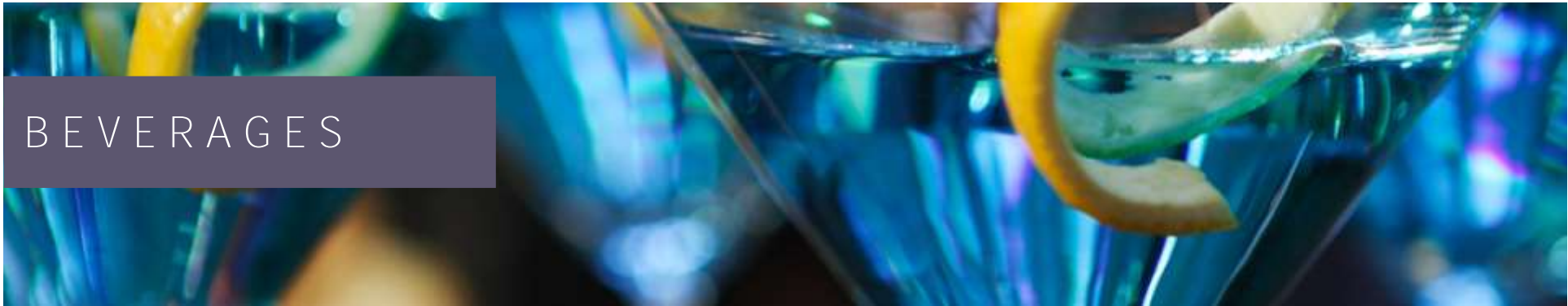
### CLASSIC COCKTAILS PER DRINK

Classic Cocktails	7.50
Domestic Beer	6.25
Craft Beer	6.75
Import Beer	7.25
Assorted Pepsi Products; Aquafina; Juices	4.00
J Roget Champagne, by the glass	7.50

### SIGNATURE COCKTAILS PER DRINK

Signature Cocktails	8.50
Domestic Beer	6.25
Craft Beer	6.75
Import Beer	7.25
Assorted Pepsi Products; Aquafina; Juices	4.00
J Roget Champagne, by the glass	7.50





# BEVERAGES

All Cash Bars Will Consist of the Following Unless Specified Otherwise:

## HOUSE COCKTAILS INCLUDES:

Gordan's Vodka, Gordan's Gin, Fleischmann's Rum,  
Mr. Boston Whiskey, Mr. Boston Brandy, Pepe Lopez Tequila

## CLASSIC COCKTAILS INCLUDES:

Smirnoff Vodka, Beefeaters Gin, Captain Morgan, Canadian Club,  
**Jim Beam Bourbon, Dewar's White Label Scotch, Korbel Brandy,**  
Sauza Gold Tequila

## SIGNATURE COCKTAILS INCLUDES:

**Tito's Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal,**  
Jack Daniels, Johnny Walker Red Label, Korbel Brandy,  
Patron Silver Tequila

## INFUSED WATER STATION

225.00

Includes choice of two infused waters. Infused water, along with unflavored ice water refilled throughout event. Choose from:

Cucumber Mint

Blackberry Mint

Blueberry Mint

Watermelon Basil

Citrus Trio



BEER LIST

Beers Offered on All Bar Packages

DOMESTIC BOTTLES: Miller Lite, Miller High Life, Bud Light, Budweiser, Coors Light, O'Doul's Amber

CRAFT BOTTLES: Spotted Cow, Titledown Green 19 IPA, Titledown Johnny Blood Red

IMPORT BOTTLES: Heineken, Corona

DOMESTIC HALF BARRELS:

Bud Light, Miller Lite, Coors Light, Busch Light 275.00

CRAFT HALF BARRELS:

Blue Moon	375.00
New Glarus Spotted Cow	375.00
Titledown Green 19 IPA	400.00
Ale Asylum Hopalicious	400.00
<b>Bell's Two Hearted</b>	450.00
New Belgium Fat Tire	400.00
Titledown Johnny Blood Red	400.00
Sam Adams Boston Lager	400.00

Specialty domestic, craft, or import beer available upon request

Pricing may vary

Import half barrels available with minimum two week notice.

In addition to keg pricing, a 50.00 import keg fee will be applied



## WINE LIST

### HOUSE WINES (Bottle)

Canyon Road Chardonnay	\$30
Canyon Road Sauvignon Blanc	\$30
Canyon Road Moscato	\$30
Canyon Road Cabernet	\$30
Canyon Road Merlot	\$30

### SIGNATURE WINES (Bottle)

Canvas Chardonnay	\$34
Canvas Pinot Grigio	\$34
Allegro Moscato	\$34
Canvas Cabernet	\$34
Canvas Merlot	\$34