



Continental Breakfast

Lighter breakfast options to begin your day All Breakfasts include Coffee, Decaffeinated Coffee & Harney & Sons Tea Selections.

CONTINENTAL BREAKFAST

Argyle Farms Greek Yogurt **V GF**

Gluten Free Granola **V GF**

Market Berries **VGN GF**

Seasonal Sliced Fruit Selections **VGN GF**

New York Bagels **V**

Atlantic Smoked Salmon with Tomatoes, Red Onion, Capers **GF**

House Made Croissants and Pain au Chocolat **V**

\$79 *Per Guest*

Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2024 - March 31, 2025. Menu pricing may change based on availability and market conditions.

Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$110 per guest. All Breakfasts include Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee & Harney & Sons Tea Selections.

MONDAY AND THURSDAY

Argyle Farms Greek Yogurt

TUESDAY, FRIDAY AND SUNDAY

Argyle Farms Greek Yogurt

Gluten Free Granola

Market Berries and Seasonal Sliced Fruits Selection

New York Bagels

Atlantic Smoked Salmon, Tomatoes, Red Onion, Capers

House Made Croissants and Pain au Chocolat

Roasted Pumpkin and Feta Frittata **V GF**

Esposito's Chicken Sausage **GF**

Applewood Smoked Bacon **GF**

Maple Bacon Sweet Potato Hash **GF**

\$99 *Per Guest*

Gluten Free Granola

Market Berries and Seasonal Sliced Fruits Selection

New York Bagels

Atlantic Smoked Salmon, Tomatoes, Red Onion, Capers

House Made Croissants and Pain au Chocolat

Cage Free Scrambled Eggs, Zucchini, Cremini Mushrooms,
Broccoli Sprouts **V GF**

Esposito's Chicken Sausage **GF**

Applewood Smoked Bacon **GF**

Smoked Paprika Hash Browns **V GF**

\$99 *Per Guest*

WEDNESDAY AND SATURDAY

Argyle Farms Greek Yogurt

Gluten Free Granola

Market Berries and Seasonal Sliced Fruits Selection

New York Bagels

Atlantic Smoked Salmon, Tomatoes, Red Onion, Capers

House Made Croissants and Pain au Chocolat

Cage Free Scrambled Eggs, Fresh Herbs **V GF**

Esposito's Chicken Sausage **GF**

Applewood Smoked Bacon **GF**

Roasted Potato Hash with Kale and Caramelized Onions **GF V**

\$99 *Per Guest*

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are sold as an addition to the Continental Breakfast or a Breakfast of the Day. The minimum order is equal to the guarantee for the meal.

SANDWICHES & EGG OPTIONS

Cage Free Fried Egg Sandwiches | \$25 Per Guest
Applewood Smoked Bacon, NY Cheddar Cheese

Scrambled Egg Whites Sandwiches | \$25 Per Guest
Spinach, Sliced Tomato, Provolone Cheese

Omelet Station | \$34 Per Guest
Cage Free Farm Eggs and Egg Whites Pat LaFrieda Breakfast
Sausage, Applewood Smoked Bacon, Ham, Heirloom Tomatoes,
Wild Mushrooms, Bell Peppers, Onions, Baby Spinach, NY
Cheddar Cheese, Feta Cheese (1) Chef Attendant Required per 25
Guests - \$400/each

Smoked Salmon Eggs Benedict | \$25 Per Guest
Smoked Salmon, Sauteed Spinach, Capers, Poached Cage Free
Farm Eggs, Hollandaise Sauce, English Muffin

New York Eggs Benedict | \$25 Per Guest
Prosciutto Cotto, Poached Cage Free Farm Eggs, Herb
Hollandaise Sauce, English Muffin

Breakfast Empanadas - Cage Free Eggs, Breakfast Sausage,
Cheddar with Salsa Roja | \$25 Per Guest

Breakfast Burrito - Cage Free Eggs, Spanish Smokey Chorizo,
Cheddar in a Flour Tortilla with Salsa Roja | \$25 Per Guest

ADDITIONAL SELECTIONS

Oats | \$19 Per Guest
Hot Oatmeal Brown Sugar, Honey, Dried Cranberries, Chia Seeds,
Flax Seeds, Cinnamon, Maple Syrup

Avocado Toast | \$25 Per Guest
Smashed Avocado, Cilantro, Red Chili Flakes, Lime, Chia Seeds,
Flax Seeds, Pomegranate Seeds, Radish Nine Grain Bread, Gluten
Free Bread Available Upon Request

European Breakfast | \$35 Per Guest
Hard Boiled Eggs Selections of Local Charcuterie and Local
Cheeses, Artisan Breads, Butter, Sweet Jams

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Break Packages

Our Chef has curated menus for each break package to provide variety and ensure we aren't repeating options. Break packages served for up to 1 hour, unless otherwise noted.

CENTRAL PARK SNACK BREAK

Gourmet Popcorn to Include: **V GF**

Black Truffle Sea Salt Honey Sriracha Caramel

Hickory Smoked Almonds **GF VGN**

Coney Island Franks in a Blanket, Mustard

Mini Lamb Gyros

\$38 *Per Guest*

REFRESH

Coconut Overnight Oats with Cubed Fresh Fruit **VGN GF**

Tropical Fruit Satays **GF VGN**

Assorted Date Energy Bites **VGN GF**

Individually Bottled Cold Pressed Juices **VGN GF**

\$38 *Per Guest*

NYC STREET PRETZELS

Hand Rolled Artisan Mini Soft Pretzels to Include: **V**

Cheddar Everything Salt

Spicy Brown Mustard, Herbed Whipped Spread **V**

\$38 *Per Person*

RELAX AND REWIND BREAK

Beef Barbacoa Taquitos

Dulce de Leche Panna Cotta **V**

Pico de Gallo **V**

Tortilla Chips **V**

\$38 *Per Guest*

NEW YORK MINUTE BREAK

Build Your Own Trail Mix: **V**

Andaz Honey Chocolate Truffles, Gluten Free Granola, Cashews, Hazelnuts, Pistachios, Dried Cherries, Dried Apricots, Dried Apples, Malted Milk Balls, Caramel Bits

\$35 *Per Guest*

DOUGHNUTTERY

Assortment of Unique & Fun Flavored Mini Doughnuts **V**

Made Fresh in NYC's Chelsea Market Among the Best Doughnuts in New York since 2012

\$38 *Per Guest*

MEZE

Miniature Hummus Jars with Marinated Peppers **GF VGN**

Miniature Tabbouleh Salad **V**

Miniature Whipped Feta Jars with Pomegranate **V GF**

Pita and Baguettes **V**

\$38 *Per Guest*

on availability and market conditions.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERIES, FRUITS AND VEGGIES

Seasonal Whole Fruits **GF VGN** | \$14 Per Guest

New York Bagels with Cream Cheese, Sweet Farm Butter and Jams **V** | \$20 Per Guest

Tropical Fruit Satays **GF VGN** | \$14 Per Guest

Raw Garden Vegetables and Babaganoush **GF VGN** | \$22 Per Guest

Marco's Chocolate Chip Cookies **V** | \$19 Per Guest

Valrhona Brownies and Blondies **V** | \$19 Per Guest

SNACKS

Black Truffle and Sea Salt Popcorn **GF VGN** | \$14 Per Guest

Assorted KIND and CLIF Bars **V** | \$13 Per Guest

Assorted Individual Bags of Chips **V** | \$10 Per Guest

Table Snacks - To be placed on the meeting tables and refreshed throughout the day **V** | \$18 Per Guest

Choose (2) of the Following: Chocolate Covered Espresso Beans
M&Ms Hickory Smoked Almonds
Chocolate Peanut Butter Pretzel Bites
Wasabi Peas

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A La Carte Beverages

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

COFFEE AND TEA

All Day Beverage Package - Unlimited Based on 8 Hours of Service | \$60 Per Guest

La Colombe Coffee - Regular and Decaffeinated Harney and Sons Selection of Teas
Pepsi, Diet Pepsi, Starry Proud Source Still and Sparking Water
Red Bull + Sugar Free Red Bull - Available Upon Request Only

Half Day Beverage Package - Unlimited Based on 4 Hours of Service | \$45 Per Guest

La Colombe Coffee - Regular and Decaffeinated Harney and Sons Selection of Teas
Pepsi, Diet Pepsi, Starry Proud Source Still and Sparking Water
Red Bull + Sugar Free Red Bull - Available Upon Request Only

Individual La Colombe Draft Latte Cans | \$12 Each

Nespresso Enhancement | \$10 Each

Nespresso Espresso and Cappuccino Machines with variety of coffee selections.

SOFT DRINKS

STILL WATER & SPARKLING WATER

Proud Source Bottled Still Water | \$10 Each

Proud Source Bottled Sparkling Water | \$10 Each

HYDRATION STATION

Pepsi, Diet Pepsi, Starry Soft Drinks | \$10 Each

Dispensers of House Made Infused Water - Choose (1) Selection: |
\$12 Per Guest

Cranberry Lemon Water Orange, Grapefruit and Rosemary Water

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$10 Each

Lemonade | \$10 Each

AND MORE

Individually Bottled Cold Pressed Juices | \$14 Per Person

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Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$135 per guest. All Lunches of the Day include Coffee, Decaffeinated Coffee & Harney & Sons Tea Selections.

FROM THE KITCHEN TABLE - MONDAY AND THURSDAY

Butternut Squash Bisque, Cinnamon Maple Crema **V GF**

Blueberry, Broccoli and Spinach Salad, Poppy Seed Ranch **GF V**

Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette **GF V**

Sweet Apricot Chicken Breast, Teriyaki Jus **GF**

Miso Icelandic Cod, Sweet Soy Reduction

Roasted Squash and Tofu with Soy Honey Chili Ginger **V**

Tiramisu **V**

FALL HARVEST - TUESDAY, FRIDAY AND SUNDAY

Kale and White Bean Soup **VGN GF**

Shredded Brussel Sprouts Caesar Salad with Pumpernickel Croutons **V**

Roasted Beets and Squash Salad with Maple Mustard Dressing **V GF**

Pomegranate Braised Short Rib, Polenta, Balsamic Reduction **GF**

Swordfish, Lemon Capers Relish **GF**

Tofu Cacciatore **V GF**

Caramel Ganache Tart **V**

Apple Crumble Tart with Chantilly Cream **V**

\$125 Per Guest

FARM FRESH - WEDNESDAY AND SATURDAY

Chicken Noodle Soup

Arugula Pear Salad, Candied Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette **V GF**

Roasted Cauliflower Salad, Creamy Honey Mustard Vinaigrette **V GF**

Roasted Sirloin, Balsamic Roasted Cipollini Onions, Chimichurri **GF**

Parmesan Lemon Chicken Breast, Sauteed Kale, Lemon Butter Sauce **GF**

Crispy Tofu Stir Fry with Cashews **GF V**

House Made Berry Vanilla Bread Pudding **V**

Honey Pecan Tarts **V**

\$125 Per Guest

Peanut Butter Trifle **V**

\$125 Per Guest

SANDWICH LUNCH

Includes Starters and Desserts of the Day

Substitute hot entrees in any day's buffet with the following gourmet sandwiches:

Sliced Sirloin, Horseradish Aioli, Arugula, Pickled Red Onions, White Cheddar Roasted Turkey, Butter Leaf Lettuce, Brie, Fig Jam Balsamic Roasted Portobello Mushroom, Nut Free Pesto, Roasted Zucchini, Arugula, Gluten Free Bread

\$125 Per Guest

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Grab 'n 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.

GRAB AND GO LUNCH

Select (1) Item from Salad, (2) Items from Sandwiches and (1) Item from Dessert

Add an additional sandwich selection for \$15 per guest.

\$110 Per Guest

SELECT (1) SALAD

Blueberry, Broccoli, Spinach Salad, Poppy Seed Ranch

Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette

SELECT (2) SANDWICHES

Sliced Sirloin, Horseradish Aioli, Arugula, Pickled Red Onion, White Cheddar

SELECT (1) DESSERT

Marco's Chocolate Chip Cookies

Valrhona Dark Chocolate Brownies

Roasted Turkey, Butter Leaf Lettuce, Brie, Fig Jam

White Chocolate Blondies

Balsamic Roasted Portobello Mushroom, Nut Free Pesto, Roasted Zucchini, Arugula, Gluten Free Bread

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

BASED ON ONE HOUR OF SERVICE

(4) Selections | \$62 Per Guest

(6) Selections | \$70 Per Guest

COLD SELECTIONS

Tuna and Avocado Poke, Sesame Cone

Poached Shrimp Cocktail

Sliced Sirloin Crostini, Herbed Horseradish Aioli

Sliced Cajun Chicken Crostini, Avocado Crema

Lobster Roll, Herbed Lemon Aioli

Butternut Squash Crostini, Goat Cheese, Fig Glaze **V**

Goat Cheese Crostini with Apricot Marmalade, Pistachio **V**

Classic Bruschetta on Crostini **V**

Antipasto Kabob

WARM SELECTIONS

Mushroom Taleggio Arancini **V**

Cranberry, Orange, Walnuts, Brie Crisp **V**

Cuban Spring Roll

Pat LaFrieda Slider, Ground Beef, NY Cheddar, Onion Jam

Vegetable Empanada with Cheddar and Pepperjack **V**

Green Chili Arepas

Wagyu Franks in a Puff Pastry

Baby Spinach and Artichoke Wonton Crisp

Lobster Mac and Cheese Bites

Baby Spinach, Swiss Cheese Puff **V**

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

UNION SQUARE FARMER'S MARKET BOARD

Seasonal Market Vegetables

Hummus, Babaganoush, Whipped Feta

Naan Bread, Pita Chips

\$36 *Per Guest*

SALUMERIA BIELLESE CHARCUTERIE BOARD

Sopressata, Capicola, Mortadella

Whole Grain Mustard, Cornichons, Baguette

\$47 *Per Guest*

SUSHI

Based on 5 Pieces Per Guest

Assorted Rolls to Include:

LOCAL CHEESE BOARD

Local Selection of Cow, Sheep, and Goat Cheese

House Made Jam, Rooftop Honey, Assorted Breads

\$47 *Per Guest*

TUSCAN TABLE

Cured Italian Meats

Display of Grilled and Pickled Vegetables

Infused Olive Oil, Artisanal Breads

\$47 *Per Guest*

NEOPOLITAN PIZZA

Select (3) of the Following:

Margherita

Spicy Tuna Rolls Salmon & Avocado Rolls California Rolls

Soy Sauce, Ginger & Wasabi

\$70 *Per Guest*

Crushed Tomatoes, Mozzarella, Basil

Biellese

Local Pepperoni, Crushed Tomatoes, Mozzarella, Mike's Hot Honey

Funghi

Caramelized Onion, Mushroom, Whipped Ricotta, Balsamic Drizzle

Butternut Squash

Butternut Squash, Sage, Bacon, Whipped Ricotta

\$50 *Per Guest*

ASIAN STATION

Shrimp Shaomai, Chicken and Lemongrass Potstickers, Kale and Vegetable Dumplings

House Made Lo Mein

Peking Duck Ravioli

Soy, Ponzu and Thai Chili Dipping Sauces

\$50 *Per Guest*

SFOGLINI PASTA STATION

Select (2) Pastas:

Rigatoni, Penne, Farfalle

Select (2) Sauces:

Bolognese, Rustic Tomato Ragu, Puttanesca, Basil Pesto, Vodka, Amatriciana

\$50 *Per Guest*

SLIDERS

Select (3) of the Following:

Pat LaFrieda Ground Beef, NY Cheddar, Onion Jam

Spicy Chicken, Pickle, Spicy Mayo

Chicken Parm Slider

Pulled Pork Slider

Marinated Mushroom, Goat Cheese, Balsamic Reduction

\$50 *Per Guest*

OYSTERS XO

Fresh Oysters, shucked and topped to order by uniformed Oyster Guys or Oyster Gals from ou

Condiments include Fresh Lemon Juice, House Made Shallot Vinaigrette, Bloody Mary Mix, Coc

Minimum Guarantee of 25 Guests Required. Subject to Availability. Two Week Notice Required

One Hour of Service - \$60 Per Guest

Two Hours of Service - \$80 Per Guest

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat or fish with Chef's personally selected sides. Station Attendant

Required - \$400 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

TURKEY

Heritage Breed Turkey

Roasted Pan Jus

Cranberry Compote

\$45 *Per Guest*

BEEF TENDERLOIN

Black Pepper and Coffee Crusted Beef Tenderloin

Malbec Reduction

\$55 *Per Guest*

SALMON

Herb Roasted Atlantic Salmon

Champagne Beurre Blanc

\$50 *Per Guest*

ACCOMPANIMENTS

Select (2) of the Following:

Roasted Petite Carrots

Baby Squash

Brown Butter Green Beans

Garlicky Swiss Chard

Roasted Brussels Sprouts

Whipped Potatoes

Root Vegetable Hash

\$20 *Per Guest*

PORCHETTA

Porchetta

Salsa Verde

\$50 *Per Guest*

PRIME RIBEYE

Salt Crusted Prime Beef Ribeye

Horseradish Creme Fraiche

\$58 *Per Guest*

NY STRIP

Dry Aged NY Strip

Bearnaise Sauce

\$55 *Per Guest*

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Reception Packages

Chef's Favorite Reception Staples

CHEF RECOMMENDS RECEPTION PACKAGE

One Hour of Service - \$115 per guest Two Hours of Service - \$145 per guest

Butler Passed Hors D'Oeuvres

Spinach and Artichoke Wonton Crisp Sliced Cajun Chicken Crostini with Avocado Crema Wagyu Beef Hotdog in Puff Pastry

Mushroom Taleggio Arancini Cuban Spring Roll

Slider Display

Pat LaFrieda Ground Beef, NY Cheddar, Onion Jam Lobster Roll, Meyer Lemon Aioli, Dill Tarragon

Local Cheese and Charcuterie Board

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Sweet Stations

Bite-size, delicious dessert treats can add that little something extra to your reception event!

SWEET SENSATIONS

Based on One Hour of Service - Butler Passed or Displayed Select (3) of the Following:

Milk Chocolate Mousse Shooters

Assorted Cheesecake Pops

Vanilla Mascarpone Cheesecake Bites

Assorted Macarons

Valrhona Brownie Bites

\$25 Per Guest

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Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from starter, entrée, and dessert, melds together to wow your attendee's taste buds.

PLATED DINNER

\$165 *Per Guest*

TO CREATE YOUR PLATED DINNER MENU

1. The planner chooses the starter, entree, and dessert in advance.
.....
2. A custom printed menu featuring all pre-selected courses is provided for your guest
.....

STARTERS - SELECT (1) STARTER

- Butternut Squash Bisque, Cinnamon Maple Crema **V**
.....
- Kale and White Bean Soup **VGN GF**
.....
- Roasted Cauliflower Bisque with Chorizo Oil and Crab
.....
- Blueberry, Broccoli and Spinach Salad, Poppy Seed Ranch **V GF**
.....
- Roasted Cauliflower Salad, Crispy Chickpeas, Honey Mustard Vinaigrette **VGN GF**
.....
- Roasted Beet and Squash Salad, Maple Mustard Vinaigrette **VGN GF**
.....
- Roasted Vegetable Garden Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette **V GF**
.....
- Arugula, Pear, Candied Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette **V GF**
.....

DESSERTS - SELECT (1) DESSERT

- Peanut Butter Mousse, Berry Jelly Gelee, Strawberry Meringue
.....
- Pumpkin Creme Brulee, Maple Tuile
.....
- Tiramisu, Chocolate Sauce, Cacao Gelee (GF)
.....
- Valrhona Dulce Chocolate Panna Cotta, Apple Chutney
.....

ENTREES - SELECT (1) ENTREE

- Flat Iron Steak, Spinach and Wild Mushroom Risotto, Peppercorn Demi
.....

NY Strip Steak, Spinach, Roasted Sweet Potato Puree, Truffle Butter **GF**

Pork Chop, Apple Fennel Sage Slaw, Baby Kale, Calvados Jus

Roasted Swordfish, Lemon Caper Relish, Balsamic Reduction **GF**

Honey Chili Dusted Salmon, Spinach, Fennel, Fingerling Potatoes, Dijonnaise Sauce **GF**

Rosemary Chicken Breast, Cauliflower Rice, Mushroom, Kale, Sherry Chicken Jus **GF**

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Personal Preference

Designed to offer your attendees a premier experience in an event setting. Your attendees will have the freedom to choose from two different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

PERSONAL PREFERENCE DINNER

\$185 *Per Guest*

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the starter and dessert in advance.
.....
2. A custom printed menu featuring two entree selections is provided for your guest
.....
3. Specially trained servers take your guests' orders as they are seated.
.....

STARTERS - SELECT (1) STARTER

Butternut Squash Bisque, Cinnamon Maple Crema **V GF**

Kale and White Bean Soup **GF VGN**

Roasted Cauliflower Bisque with Chorizo Oil and Crab

Blueberry, Broccoli and Spinach Salad, Poppy Seed Ranch **GF V**

Roasted Cauliflower Salad, Crispy Chickpeas, Honey Mustard Vinaigrette **GF VGN**

Roasted Beet and Squash Salad, Maple Mustard Vinaigrette **GF VGN**

Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette **GF V**

Arugula, Pear, Candied Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette **GF V**

ENTREES - SELECT (2) ENTREES

Flat Iron Steak, Spinach and Wild Mushroom Risotto, Peppercorn Demi

NY Strip Steak, Spinach, Roasted Sweet Potato Puree, Truffle Butter **GF**

Pork Chop, Apple Fennel Sage Slaw, Baby Kale, Calvados Jus

Roasted Swordfish, Lemon Caper Relish, Balsamic Reduction **GF**

Honey Chili Dusted Salmon, Spinach, Fennel, Fingerling Potatoes, Dijonnaise Sauce **GF**

Rosemary Chicken Breast, Cauliflower Rice, Mushroom, Kale, Sherry Chicken Jus **GF**

DESSERTS - SELECT (1) DESSERT

Peanut Butter Mousse, Berry Jelly Gelee, Strawberry Meringue

Pumpkin Creme Brulee, Maple Tuile

Tiramisu, Chocolate Sauce, Cacao Gelee (GF)

Valrhona Dulce Chocolate Panna Cotta, Apple Chutney

NOTE:

Additional Starter or Dessert Selection - \$15 per guest additional

Additional Entree Selection - \$20 per guest additional

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Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

BUFFET DINNER

The Kitchen Table - Choose (4) Selections from Below:

Roasted Cauliflower Salad, Crispy Chickpeas, Honey Mustard Vinaigrette (VE, GF) Arugula, Pear, Candied Walnuts Crumbled Blue Cheese, Sherry Vinaigrette (VE, GF) Blueberry, Broccoli and Spinach Salad, Poppy Seed Vinaigrette (VE, GF) Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette (V, GF) Roasted Brussels Sprouts, Cipollini, Bacon Lardons (GF) Classic Yukon Mashed Potatoes (V) Roasted Baby Carrots, Preserved Lemon and Dates (VE, GF) Ratatouille

The Kitchen Stove - Choose (2) Entrees from Below:

Roasted Chicken Breast Marsala (GF, NF) Petite Filet Mignon, Bordelaise (GF, NF) Roasted Sirloin, Balsamic Roasted Cipollini Onions, Chimichurri (GF, NF) Salmon, Charred Citrus Beurre Blanc (GF, NF) Swordfish, Lemon Caper Salsa (GF, NF) Roasted Cauliflower with Hazelnuts and Lentils (GF, V)

The Dessert Table - Choose (2) Desserts from Below:

Lemon Basil Tart Chocolate Peanut Butter Trifle, Pretzel Crumb Vanilla Mascarpone Cheesecake Bites Valrhona Flourless Chocolate Cake

\$155 *Per Guest*

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

WHITES

Chateau Ste. Michelle, Chardonnay, Washington | \$60 Per Bottle

Dr. Konstantin Frank Riesling Semi Dry, Finger Lakes, NY | \$72 Per Bottle

St. Francis, Sauvignon Blanc, Sonoma, California | \$70 Per Bottle

Sand Point, Sauvignon Blanc, California | \$70 Per Bottle

Beckon, Chardonnay, Central Coast, California | \$72 Per Bottle

The Seeker, Chardonnay, California | \$74 Per Bottle

Chateau de Saint Cosme, Sauvignon Blanc, France | \$74 Per Bottle

Meiomi Chardonnay, California | \$84 Per Bottle

Conundrum, White Blend, California, USA | \$105 Per Bottle

Domaine Leseurre, Chardonnay, New York | \$112 Per Bottle

REDS

Drumheller, Cabernet Sauvignon, Columbia Valley, Washington | \$58 Per Bottle

The Seeker, Pinot Noir, California | \$65 Per Bottle

Finca Decero, Malbec, Argentina | \$84 Per Bottle

Wolffer Classic Red, Long Island, New York | \$91 Per Bottle

ROSE

Prophecy, Rose, Vin De France | \$84 Per Bottle

McBride Sisters, Sparkling Brut Rose, New Zealand | \$92 Per Bottle

SPARKLING

Torresella Prosecco DOC, Treviso and Venezia, Italy | \$80 Per Bottle

Val De Mer, non dose, France | \$98 Per Bottle

Canard-Duchene, Brut Rose, Champagne, France | \$105 Per Bottle

Autreau de Champilon Premier Cru, Extra Brut, France | \$196 Per Bottle

MacMurray Ranch, Pinot Noir, Central Coast California | \$93 Per Bottle

Architect, Cabernet Sauvignon, California | \$96 Per Bottle

Inscription, Pinot Noir, Oregon | \$102 Per Bottle

Lieb Cellars, Merlot, North Folk, Long Island, NY | \$126 Per Bottle

Joseph Carr, Cabernet Sauvignon, Napa Valley, California | \$163 Per Bottle

Bottle

Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall/Winter October 1, 2024 - March 31, 2025. Menu pricing may change based on availability and market conditions.

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

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

BEER AND WINE BAR

Includes Beer, Wine and Soft Drinks
Beer: Corona Light, Blue Moon, Brooklyn IPA
White Wine: Chateau Ste. Michelle Chardonnay // St. Francis Sauvignon Blanc
Red Wine: Drumheller Cabernet Sauvignon // The Seeker Pinot Noir
Rose: Prophecy
Sparkling Wine: Torressella Prosecco

First Hour | \$38 Per Guest

Each Additional Hour | \$20 Per Guest

SIGNATURE BAR

Includes Cocktails, Beer, Wine and Soft Drinks
Tito's Vodka
Dorothy Parker Gin
Flor de Cana Rum
Cazadores Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon

First Hour | \$50 Per Guest

Each Additional Hour | \$30 Per Guest

PREMIUM BAR

Includes Cocktails, Beer, Upgraded Red, White and Sparkling Wines and Soft Drinks
Ketel One Vodka
Tanqueray Gin
Plantation 3 Star Rum
Casamigos Reposado Tequila
Glenlivet 12 Year Scotch
Rittenhouse Bourbon
White Wines: Chateau de Saint Cosme Sauvignon Blanc // Domaine Leseurre Chardonnay
Red Wines: Lieb Cellars Merlot // Finca Decero Malbec

First Hour | \$60 Per Guest

Each Additional Hour | \$35 Per Guest

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

LABOR CHARGES

Bartender Fee | \$275
Up to five hours

Signature Cocktails | \$22

Premium Cocktails | \$25

Domestic Beer | \$16

Premium and Imported Beer | \$16

Signature Bar Wines | \$65 Per Bottle

Premium Bar Wines | \$80 Per Bottle

Bottled Water | \$10

Soft Drinks | \$10

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

FRENCH 75

Gin, Lemon Juice, Simple Syrup, Prosecco

\$25 *Per Drink*

PEACH BLACKBERRY OLD FASHIONED

Whiskey, Blackberry Syrup, Muddled Peaches, Bitters

\$25 *Per Drink*

FLOWER CHILD

Gin, St. Germain Elderflower Liqueur, Lemon Juice, Rosemary Syrup, Twist

\$25 *Per Drink*

JALAPENO MARGARITA

Tequila, Lemon Lime, Jalapeno Agave Syrup, Lime Garnish

\$25 *Per Drink*

POM RUM PUNCH

\$25 *Per Drink*

RUM, POMEGRANATE, CINNAMON SYRUP, ORANGE JUICE

TWINKLE IN TIME

Gin, Grapefruit Juice, Thyme Simple Syrup, Prosecco

\$25 *Per Drink*

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