

MEETING & EVENT MENUS



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
- Gluten Free Granola
- Market Berries
- Seasonal Sliced Fruit Selections
- New York Bagels
- Atlantic Smoked Salmon with Tomatoes, Red Onion, Capers
- House Made Croissants and Pain au Chocolat
- Cold Pressed Orange Juice

\$79 *Per Guest*

Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%.Spring/Summer April 1, 2024 - September 30, 2024.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 \$115 per guest. All Breakfasts include Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee & Harney & Sons Tea Selections.

MONDAY AND THURSDAY

- 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 Tomato, Asparagus, Leek, and Goat Cheese Frittata (GF, V)

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
- Cage Free Scrambled Eggs, Peppers, Kale, and Caramelized Onions (V, GF)

Esposito's Chicken Sausage
.....
Applewood Smoked Bacon
.....
Roasted Fingerling Potatoes with Peppers and Onions (V, GF)
.....
\$99 Per Guest

Esposito's Chicken Sausage
.....
Applewood Smoked Bacon
.....
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
.....
Applewood Smoked Bacon
.....
Peruvian Potato Hash with Summer Vegetables (V, GF)
.....
\$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
.....

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

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

- Smashed Avocado, Cilantro, Red Chili Flakes, Lime, Chia Seeds, Flax Seeds, Pomegranate Seeds, Radish
- Nine Grain Bread, Gluten Free Bread Available Upon Request

Build Your Own Breakfast Bowl | \$28 Per Guest

Scrambled Eggs, Quinoa, Sweet Potato, Kale, Avocado, Chia Seeds, Pat LaFrieda Chicken Sausage, Applewood Smoked Bacon

European Breakfast | \$28 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.

NEW YORK MINUTE

Build Your Own Trail Mix:

- Andaz Honey Chocolate Truffles, Gluten Free Granola, Cashews, Hazelnuts, Walnuts, Dried Cherries, Dried Apricots, Dried Apples, Malted Milk Balls

\$35 *Per Guest*

CENTRAL PARK SNACK CART

Gourmet Popcorn to Include:

- Black Truffle Sea Salt
- Caramel Kettle Corn

Hickory Smoked Almonds

Hotdogs in Puff Pastry, Sauerkraut, Spicy Mustard

Miniature Reuben Sandwiches

\$38 *Per Guest*

REFRESH

Coconut Overnight Oats with Cubed Fresh Fruit

Tropical Fruit Satays

Chocolate Buttercrunch

DOUGHNUTTERY

Assortment of Unique & Fun Flavored Mini Doughnuts
Made Fresh in NYC's Chelsea Market Among the Best Doughnuts in New York since 2012

\$38 *Per Guest*

Individually Bottled Cold Pressed Juices

~~\$38~~ Per Guest

PRETZELS

Hand Rolled Artisan Mini Soft Pretzels to Include:

- Cheddar
- Everything
- Salt

Served with Spicy Brown Mustard and Herbed Whipped Spread

~~\$38~~ Per Person

MEZE

Miniature Hummus Jars with Marinated Peppers

Miniature Tabbouleh with Artichokes

Miniature Whipped Feta Jars with Olives

Pita and Baguettes

~~\$38~~ Per Guest

RELAX AND REWIND BREAK

Assorted Salmon, Turkey, and Beef Jerky

Pineapple Panna Cotta

Mango Salsa

Tortilla Chips

~~\$38~~ Per Guest

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERIES, FRUITS AND VEGGIES

Seasonal Whole Fruits | \$14 Per Guest

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

Tropical Fruit Satays | \$14 Per Guest

Raw Garden Vegetables and Hummus | \$22 Per Guest

SNACKS

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

Assorted KIND and CLIF Bars | \$13 Per Guest

Assorted Individual Bags of Chips | \$10 Per Guest

Table Snacks - To be placed on the meeting tables and refreshed throughout the day | \$18 Per Guest
Choose (2) of the Following:

Marco's Chocolate Chip Cookies | \$19 Per Guest
.....
Valrhona Brownies and Blondies | \$19 Per Guest
.....

- 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
- Saratoga Still and Sparking Water
- Red Bull + Sugar Free Red Bull - Available Upon Request Only
- Additional \$4 per person if added to Beverage Package

.....

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
- Saratoga Still and Sparking Water
- Red Bull + Sugar Free Red Bull - Available Upon Request Only
- Additional \$4 per person if added to Beverage Package

.....

Individual La Colombe Draft Latte Cans | \$12 Each
.....
Nespresso Enhancement | \$10 Each
Nespresso Espresso and Cappuccino Machines with variety of coffee selections.
.....

SOFT DRINKS

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

SPECIALTY BOTTLED BEVERAGES

STILL WATER & SPARKLING WATER

Saratoga Bottled Still Water | \$10 Each
.....
Saratoga Bottled Sparkling Water | \$10 Each
.....

HYDRATION STATION

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

- Lemon and Thyme Infused Water

.....
AND MORE

Iced Teas | \$10 Each

Lemonade | \$10 Each

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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

- Cream of Cauliflower Soup (V, GF)
- Summer Greens Salad, Shaved Watermelon Radish, Tomato, Pickled Onion, Raspberry Vinaigrette (VE, GF)
- Cucumber, Watermelon Salad, Mint, Feta, White Balsamic (V, GF, NF)
- Roasted Chicken Breast, Roasted Mango Corn Salsa (GF, NF)
- Roasted Golden Tilefish with Tomato and Olive Sauce (GF, NF)
- Tofu Cacciatore (VE, DF, GF, NF)
- Strawberry Rhubarb Panna Cotta (V)
- Vanilla Mascarpone Cheesecake Bites (V)

\$125 Per Guest

FARM FRESH - WEDNESDAY AND SATURDAY

- Tomato Soup, Basil Oil (GF, NF)
- Greek Salad, White Balsamic Vinaigrette (VE, GF)
- Cous Cous Salad, Roasted Summer Vegetables, Champagne Vinaigrette (VE)

Individually Bottled Cold Pressed Juices | \$12 Per Person

SUMMER HARVEST - TUESDAY, FRIDAY AND SUNDAY

- Minestrone Soup (V, GF, NF)
- French Bistro Salad, Assorted Baby Greens, Chopped Walnuts, Champagne Vinaigrette
- Corn and Zucchini Salad, Tossed in Lime (VE, GF, NF, DF)
- Petite Filet Mignon, Crispy Oakwood Shitake Mushrooms, Horseradish Aioli (GF, NF)
- Local Swordfish, White Bean Tomato Salad, Herbed Lemon Dressing (GF, NF)
- Tofu, Kung Pow Stir Fry (NF, DF, GF, VE)
- Peanut Butter Ganache Tart (V)
- Apple Crumble (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
 - Smoked Turkey BLT

Roasted Sirloin, Balsamic Roasted Cippolini Onions, Chimichurri (GF, NF)

.....

Chicken Piccata, Broccoli Rabe, Lemon Chicken Jus (GF, NF)

.....

Roasted Tofu with Caponata and Pignoli (VE, GF)

.....

Mini Chocolate Mousse Bites (V, NF)

.....

Lemon Basil Tarts (V)

.....

\$125*Per Guest*

- Balsamic Roasted Portobello Mushroom, Nut Free Pesto, Roasted Zucchini, Arugula, Gluten Free Bread (V, GF, NF)
- Caprese Sandwich with Roasted Tomato Jam

\$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 Salads, (2) Items from Sandwiches, and (1) Selection from Desserts

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

.....

\$110*Per Guest*

SELECT (1) SALAD

Summer Greens Salad, Watermelon Radish, Roasted Tomato, Pickled Onion, Raspberry Vinaigrette

.....

Cous Cous Salad, Roasted Summer Vegetable, Champagne Vinaigrette

.....

SELECT (2) SANDWICHES

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

.....

Smoked Turkey Breast, Butter Leaf Lettuce, Tomato, Honey Mustard, Swiss Cheese

.....

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

.....

SELECT (1) DESSERT

Marco's Chocolate Chip Cookies

.....

Valrhona Dark Chocolate Brownies

.....

White Chocolate Blondies

.....

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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 (GF)
- Poached Shrimp Cocktail (GF)
- Sliced Sirloin Crostini, Herbed Horseradish Aioli
- Sliced Cajun Chicken Crostini, Avocado Crema
- Cool Cucumber Ranch Crostini, Ranch Hummus
- Lobster Roll, Meyer Lemon Aioli, Dill Tarragon
- Corn Ceviche Crostini, Jalapeño Lime Hummus (V)
- Classic Bruschetta on Crostini (V)
- Antipasto Kabob (GF)

WARM SELECTIONS

- Wild Mushroom Profiterole (V)
- Goat Cheese and Honey Phyllo Triangle (V)
- Spinach and Artichoke Crisp (V)
- Pat LaFrieda Slider, Ground Beef, NY Cheddar, Onion Jam
- Vegetable Empanada with Cheddar and Pepperjack (V)
- Andouille Sausage and Pepperjack Cheese Puff
- Wagyu Franks in a Puff Pastry
- Nashville Hot Chicken Skewer
- Roast Pork, Provolone, Rabe, Spring Roll
- Gorgonzola, Fig and Caramelized Onion Profiterole (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:

- Spicy Tuna Rolls
- Salmon & Avocado Rolls
- California Rolls

.....

Soy Sauce, Ginger & Wasabi

.....

\$65 *Per Guest*

ASIAN STATION

Shrimp Shaomai, Chicken and Lemongrass Potstickers, and Vegetable Dumplings

.....

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:

Margerita

Crushed Tomatoes, Mozzarella, Basil

.....

Biellese

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

.....

Funghi

Foraged Mushrooms, Crumbled Gorgonzola, Caramelized Onion, Fontina, Whipped Ricotta

.....

Prosciutto & Fig

Ricotta, Prosciutto, Fig, Aged Balsamic

.....

\$50 *Per Guest*

SFOGLINI PASTA STATION

Select (2) Pastas:

House Made Lo Mein
.....
Maui Shrimp Spring Roll
.....
Soy, Ponzu and Thai Chili Dipping Sauces
.....
\$50 *Per Guest*

SLIDERS
Select (3) of the Following:

Pat LaFrieda Ground Beef, NY Cheddar, Onion Jam
.....
Spicy Chicken, Pickle, Spicy Mayo
.....
Ham and Smoked Gouda Slider
.....
Turkey BLT
.....
Marinated Mushroom, Goat Cheese, Balsamic Reduction
.....
\$50 *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
.....

Rigatoni, Penne, Farfalle
.....
Select (2) Sauces:
Bolognese, Rustic Tomato Ragu, Puttanesca, Basil Pesto, Vodka, Amatriciana
.....
\$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 Requir
.....
One Hour of Service - \$60 Per Guest
.....
Two Hours of Service - \$80 Per Guest
.....

PORCHETTA

Porchetta
.....
Salsa Verde
.....
\$50 *Per Guest*

PRIME RIBEYE

Salt Crusted Prime Beef Ribeye
.....

Malbec Reduction

\$55 Per Guest

SALMON

Herb Roasted Atlantic Salmon

Champagne Beurre Blanc

\$50 Per Guest

Horseradish Creme Fraiche

\$58 Per Guest

NY STRIP

Dry Aged NY Strip

Bearnaise Sauce

\$55 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

Sauteed Mixed Mushrooms

\$20 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

- Baby Spinach and Artichoke Wonton Crisp (V)
- Wild Mushroom Profiterole (V)
- Cool Cucumber Ranch Crostini, Ranch Hummus (V)

- Roast Pork, Provolone, Rabe, Spring Roll
- Wagyu Beef Hotdog in Puff Pastry

Slider Display

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

Local Cheese and Charcuterie Board

- Assorted Breads and Crackers

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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 (V)

Assorted Cheesecake Pops (V)

Vanilla Mascarpone Cheesecake Bites (V)

Assorted Macarons (V)

Valrhona Brownie Bites (V)

\$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’ 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

- Creamy Tomato Soup, Pecorino
- Vegetable Minestrone Soup (GF)
- Roasted Cauliflower Bisque with Chorizo Oil and Crab
- Summer Greens Salad, Watermelon Radish, Roasted Tomato, Pickled Onion, Raspberry Vinaigrette (VE, GF, NF)
- Corn and Zucchini Salad, Lime Vinaigrette (VE, GF, NF, DF)
- French Bistro Salad, Chopped Walnuts, Champagne Vinaigrette (VE, GF)
- Cous Cous Salad, Roasted Summer Vegetables, Champagne Vinaigrette (V, GF)
- Greek Salad, White Balsamic Vinaigrette (VE)

DESSERTS - SELECT (1) DESSERT

- Lemon Basil Tart
- Lavender Creme Brulee
- Valrhona Flourless Chocolate Cake
- Tiramisu

ENTREES - SELECT (1) ENTREE

- Flat Iron Steak, Leek and Swiss Chard Risotto, Peppercorn Demi (GF, NF)
- NY Strip Steak, Spinach, Sautéed Shitake Mushrooms, Truffle Butter (GF, NF)
- Pork Chop, Apple Fennel Sage Slaw, Baby Kale, Calvados Jus (GF, NF)
- Golden Tilefish, Swiss Chard, Olive and Cherry Tomato Salsa (GF, NF)
- Honey Chili Dusted Salmon, Spinach, Fennel, Fingerling Potatoes, Dijonnaise Sauce (GF, NF)
- Chicken Breast, Roasted Mushrooms, Rapini, Eggplant Puree, Sherry Chicken Jus (GF, NF)

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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*

STARTERS - SELECT (1) STARTER

- Creamy Tomato Soup, Pecorino
- Vegetable Minestrone Soup (GF)
- Roasted Cauliflower Bisque with Chorizo Oil and Crab
- French Bistro Salad, Chopped Walnuts, Champagne Walnuts
- Summer Greens Salad, Watermelon Radish, Roasted Tomato, Pickled Onion, Raspberry Vinaigrette (VE, GF, NF)
- Corn and Zucchini Salad, Lime Vinaigrette (VE, GF, NF, DF)
- Cous Cous Salad, Roasted Summer Vegetable, Champagne Vinaigrette (V, GF)
- Greek Salad, White Balsamic Vinaigrette (V)

DESSERTS - SELECT (1) DESSERT

- Lemon Basil Tart (V)
- Lavender Creme Brulee (V, GF)
- Valrhona Flourless Chocolate Cake (V, GF)
- Tiramisu (V)

TO CREATE YOUR PERSONAL PREFERENCE MENU

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

ENTREES - SELECT (2) ENTREES

- Flat Iron Steak, Leek and Swiss Chard Risotto, Peppercorn Demi (GF, NF)
- NY Strip Steak, Spinach, Sauteed Shitake Mushrooms, Truffle Butter (GF, NF)
- Pork Chop, Apple Fennel Sage Slaw, Baby Kale, Calvados Jus (GF, NF)
- Golden Tilefish, Swiss Chard, Olive and Cherry Tomato Salsa (GF, NF)
- Honey Chili Dusted Salmon, Spinach, Fennel, Fingerling Potatoes, Dijonnaise Sauce (GF, NF)
- Chicken Breast, Roasted Mushrooms, Rapini, Eggplant Puree, Sherry Chicken Jus (GF, NF)

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:

- Summer Greens Salad, Watermelon Relish, Roasted Tomato, Pickled Onion, Raspberry Vinaigrette
- Corn and Zucchini Salad, Lime Vinaigrette
- French Bistro Salad, Chopped Walnuts, Champagne Vinaigrette
- Cous Cous Salad, Roasted Summer Vegetable, Champagne Vinaigrette
- Roasted Brussels Sprouts, Cippolini, Bacon Lardons
- Classic Yukon Mashed Potatoes
- Roasted Baby Carrots, Preserved Lemon and Dates
- Ratatouille

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

- Roasted Chicken Breast, Roasted Mango Corn Salsa (GF, NF)
- Petite Filet, Bordelaise Sauce (GF, NF)
- Roasted Sirloin, Balsamic Roasted Cippolini Onions, Chimichurri (GF, NF)
- Salmon, Charred Citrus Beurre Blanc (GF, NF)
- Swordfish, Lemon Caper Salsa (GF, NF)
- Roasted Tofu with Caponata and Pignoli (GF, V)

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

- Lemon Basil Tart (V, NF)
- Chocolate Peanut Butter Trifle, Pretzel Crumble (V)
- Vanilla Mascarpone Cheesecake Bites (V, NF)
- Valrhona Flourless Chocolate Cake (V, NF, GF)

\$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

ROSE

- Prophecy, Rose, Vin De France | \$84 Per Bottle
- McBride Sisters, Sparkling Brut Rose, New Zealand | \$92 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
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
Torresella Prosecco DOC, Treviso and Venezia, Italy \$80 Per Bottle
Canard-Duchene, Brut Rose, Champagne, France \$105 Per Bottle
Autreau de Champilon Premier Cru, Extra Brut, France \$196 Per Bottle

Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%.Spring/Summer April 1, 2024 - September 30, 2024.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.

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

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$22

Premium Cocktails | \$25

Domestic Beer | \$16

Premium and Imported Beer | \$16

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

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
- Glen Livet 12 Year Scotch
- Rittenhouse Bourbon
- White Wines: Chateau de Saint Cosme Sauvignon Blanc // Seeker Chardonnay
- Red Wines: Architect Cabernet Sauvignon // Finca Decero Malbec

First Hour | \$60 Per Guest

Each Additional Hour | \$35 Per Guest

LABOR CHARGES

Bartender Fee | \$275
Up to five hours

- 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 combing 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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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian