



Breakfast of the Day

Experience our carefully selected breakfast by choosing the day's featured menu. Breakfast of the Day can be displayed for a maximum of 90 minutes.
Daily Menu Pricing: \$48.00 Per Guest on Designated Day, \$53.00 Per Guest on All Other Days

WEDNESDAY / SUNDAY

Bananas & Pears

Fresh Sliced Honeydew and Red Grapes GF, VG

Individual Yogurt GF, V

House Made Pumpkin Spiced Bread, Gluten Free Chocolate Muffins and Croissant served with Assorted Jams and Butter V

Naturally Cured Bacon, Cheddar Cheese Burrito, with Potatoes (GF, V Options available)

Salsa and Sour Cream GF, V

Orange and Apple Juices GF, VG

Blackberries, Rosemary & Oranges Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$48.00 Per Guest

MONDAY / FRIDAY

Bananas & Oranges

THURSDAY

Bananas & Fuji Apples

Fresh Sliced Watermelon and Blueberries GF, VG

Individual Yogurt GF, V

Peach & Cinnamon Coffee Cake, Mini Danish and Croissant served with Assorted Jams and Butter V

Breakfast Sandwich with Cage-Free Egg, Bacon, Swiss Cheese, Tomato Jam on English Muffin

Traditional Steel Cut Oatmeal VG Served with Brown Sugar, Maple Syrup, Raisins, Dried Cranberries and Walnuts

Orange and Grapefruit Juices GF, VG

Raspberry, Honeydew Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$48.00 Per Guest

TUESDAY / SATURDAY

Bananas & Petit Apples

Sliced Pineapple, and Whole Strawberries GF, VG

Individual Yogurt GF, V

Glazed Lemon Cake, Blueberry Muffin with Streusel, and Croissant served with Assorted Jams and Butter V

Naturally Cured Bacon, Cage-Free Egg and Cheese Croissant Sandwich

Home Style Grits served with sides of Cheddar Cheese, Naturally Cured Bacon Bits, Scallion

Orange and Apple Juices GF, VG

Cucumbers, Lemon, Thyme Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$48.00 *Per Guest*

Fresh Cut Cantaloupe and Berries GF, VG

Individual Yogurt GF, V

Duo of Assorted Danish and Croissant, served with Assorted Jams and Butter V

Cage-Free Egg, Mushroom, Herb, Tomato Frittata with Cheddar Cheese Grits GF, V

Traditional Steel Cut Oatmeal VG Served with Brown Sugar, Raisins, Dried Cranberries and Candied Pecans

Orange and Cranberry Juices VG, GF

Cantaloupe, Strawberry & Fresh Mint Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$48.00 *Per Guest*

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Additional specialty items are available to elevate existing Breakfast of the Day or Breakfast Buffet only. Choose 1 for \$7.00 per Guest - Choose 2 for \$13.00 per Guest **Chef Attendant Required \$175.00 Per Chef*

SAVORY ENHANCEMENTS

Chilled Hardboiled Eggs GF

Add Breakfast Meat to Daily Menu

Choice of All Natural Bacon, Pork Sausage Link, Sliced Ham or Turkey Sausage Link

Traditional Southern Grits GF, V

Buttery Corn Grits served with Cheddar Cheese, Pork Belly Lardons, Chives

Buttermilk Biscuit Bar

Flaky Buttermilk Biscuits V Sausage Gravy, Local Honey, Jams, Jellies

Smoked Salmon & Bagel | \$7.00 Per Guest / Additional Smoked Salmon, Sliced Cucumbers, Red Onions, Roma Tomatoes, Capers, Hard Boiled Eggs Herbed Cream Cheese on Mini Plain Bagel

Egg Station* GF, V | \$7.00 Per Guest / Additional Cage Free Eggs and Omelets prepared to order with a Selection of Seasonal Toppings to include: Naturally Cured Bacon, Ham,

SWEET ENHANCEMENTS

Smoothie Shooters GF, V

Strawberry Banana Orange Yogurt Smoothie Mixed Berry and Mango Yogurt Smoothie

Yogurt Parfaits V

Layered Yogurt, Strawberry Compote and Granola

Doughnut Bar

Variety of Locally Made Doughnuts V *Pricing based on one Doughnut per guest*

Organic Spinach, Peppers, Onions, Mushrooms, Tomatoes,
Mozzarella and Cheddar Cheeses * *Chef Attendant Required*

Slow Cooked Steel Oatmeal VG

Brown Sugar, Roasted Apples, Berries, Raisins, Cranberries,
Cinnamon

English Muffin Breakfast Sandwich

Bacon, Fried Cage-Free Egg, Swiss Cheese, Tomato Jam

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day.

ALL AMERICAN BREAKFAST

Daily Rotation of Seasonal Sliced Fruit GF, VG

Bananas & Fuji Apples

Trio of Bakery Selection V

Assorted Individual Yogurt GF, V

Assorted Cereals and Milks

Freshly Scrambled Cage-Free Eggs GF, V

Pork Sausage Links

Herb Roasted Mack Farm Red & Sweet Potato Medley GF, VG

Warm Cinnamon- Apple French Toast Casserole with Warm
Maple Syrup V

Chilled Orange and Apple Juices GF, VG

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$54.00 *Per Guest*

COUNTRY BREAKFAST BUFFET

Daily Rotation of Seasonal Sliced Fruit GF VG

Bananas & Oranges

Trio of Bakery Selection V

Assorted Individual Yogurt GF, V

Scrambled Cage-Free Eggs with Local Cheddar Cheese GF

Crispy Naturally Cured Bacon GF, DF

Hash Brown Potato Casserole with Parmesan Cheese and
Scallions GF V

Buttermilk Biscuits and Sausage Gravy

Orange and Apple Juices GF, VG

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$54.00 *Per Guest*

JAXX SUNRISE BREAKFAST BUFFET

Daily Rotation of Seasonal Sliced Fruit GF, VG

Bananas & Pears

Trio of Bakery Selections V

Assorted Individual Yogurts GF, V

Scrambled Cage-Free Eggs with White Cheddar Cheese and Chives GF

Chicken Sausage GF, DF

Smoked Paprika Home-Fries with Caramelized Peppers and Onions GF,V

Warm Nutella Croissant Bread Pudding with Warm Maple Syrup V

Orange and Apple Juices GF, VG

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$54.00 *Per Guest*

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Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy. Daily Menu Pricing - \$12.00 per Guest on Designated Day, \$14.00 per guest on All other Days

MONDAY / FRIDAY

Vegetable Quiche V

Nutella Thumbprint Cookies V

Coffee Refresh

WEDNESDAY / SUNDAY

Tropical Fruit and Peanut Snack Mix V, GF

TUESDAY / SATURDAY

"Power" Green Spinach & Pineapple Greek Yogurt Smoothie Shooter with Berries GF, V

Avocado Toast Bites with Hardboiled Egg, Roasted Tomato V

Coffee Refresh

THURSDAY

Caramelized Shallot, Fig and Blue Cheese Tart with Honey Glaze

Assorted Scones served with Whipped Honey and Lemon Curd V

Coffee Refresh

V

Cage-Free Egg, Spinach, Caramelized Onion & Swiss Cheese in
Gluten Free Savory Tart, GF, V

Coffee Refresh

All Prices Subject to 26% Service Charge and 7.5% Sales Tax. Menu pricing may change based on availability and market conditions.

Afternoon Break of the Day

Enjoy our Afternoon Break of the Day by choosing the day's featured menu. Daily Menu Pricing - \$17 per Guest on Designated Day, \$21 per Guest on All Other Days

MONDAY / FRIDAY

Warm Soft Pretzels with Brew Pub Mustard V, DF

Pecan and Coconut Energy Balls V

Caramel Apple Upside Down Cake Bites V

TUESDAY / SATURDAY

Rosemary and Lemon Oil White Bean Hummus with Local
Crackers and Lavosh V

Sunshine Blend Trail Mix, Pumpkinseed, Almond, Peanut,
Cashew, Papaya,

Pineapple and Pecans GF, VG

Chocolate Pot De Creme Tart with Amarena Cherry V

WEDNESDAY / SUNDAY

Fresh Fig and Whipped Goat Cheese Crostini, Local Honey Fried
Basil V

Warm Raspberry Brie En Crouete with Candied Almonds V

Sao Palme Dark Chocolate Fudge V

THURSDAY

Goat Cheese Panna Cotta with Port Wine Pears and Pomegranate
V

Apricot and Pistachio Dark Chocolate Bark V, GF

Petit Fours

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Themed Breaks

FARMER'S MARKET

Carrots, Celery, Broccolini, Grape Tomatoes, Cauliflower and
Cucumbers

Avocado Ranch Dip and Roasted Red Pepper Hummus Served
with Pita Chips, Grilled Flatbread

\$17.00 *Per Guest*

FOR THE LOVE OF BACON

Maple Candied Black Pepper Bacon GF, DF

Coffee Orange Zest Candied Bacon GF, DF

Frank's Hot Sauce Bacon GF

\$18.00 *Per Guest*

HUMMUS BREAK

Red Beet Hummus with Sumac and Almonds V, GF, DF

Butternut Squash Hummus with Smoked Paprika, V, GF, DF

Accompanied by Tri- Colored Baby Carrots, Broccoli Florets,
Watermelon Radish V, GF, DF

Served with Crackers and Baguettes

\$16.00 *Per Guest*

CREATE YOUR OWN TRAIL MIX V

Pecans, Almonds, Cashews, Dry Roasted Peanuts, Sundried
Fruits, M&M's, Dark Chocolate Nibs, Mini Pretzels

\$21.00 *Per Guest*

CHIPS & DIPS

House Made Potato Chips, Taro Chips and Pita Chips

Smokey Baba Ghanoush with Aleppo GF, DF

Caramelized Onion Dip V, GF

Roasted Tomato Salsa V, DF, GF

\$18.00 *Per Guest*

ICE CREAM TRUCK

Variety of Individually Packaged Vintage Ice Cream Treats

\$60.00 *Per Dozen*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY SELECTION

Assorted Muffins V | \$65.00 Per Dozen

Variety of Bagels V | \$65.00 Per Dozen

Served with Cream Cheese, Butter, Jams

Almond Croissants Dusted with Powdered Sugar V | \$67.00 Per
Dozen

Jumbo Home-Style Cookies V | \$69.00 Per Dozen

Chocolate Brownies and Lemon Bars V | \$69.00 Per Dozen

SNACKS

Chilled Hardboiled Eggs V GF | \$49.00 Dozen

Assorted Protein Bars, Cliff, Kind and Granola | \$6.00 Each

Assorted Full size Candy Bars | \$6.00 Each

Miss Vickie's Potato Chips VG, GF | \$6.50 Each

TERRA Taro Chips & Veggie Chips VG, GF | \$7.50 Each

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A La Carte Beverages

A variety of beverages are available throughout the day.

COFFEE AND TEA

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

SOFT DRINKS , JUICES AND WATERS

Soft Drinks | \$7.50 Each

Selection | \$115.00 per Gallon

Regular, Diet and Decaffeinated Soft Drinks

Bottled Waters | \$7.50 Each

Bubly Naturally Flavored Sparkling Water Still and Sparkling Waters

Fruit and Vegetable Juice Blends | \$9.00 Each

Naked, V8

Individual Tropicana Juices | \$6.00 Each

SPECIALTY BOTTLED BEVERAGES

Red Bull Energy Drinks | \$7.50 Each

Assorted CELSIUS Energy Drinks | \$8.00 Each

Bottled Starbucks Cold Brew Coffee | \$8.00 Each

Bottled Iced Tea | \$9.00 Each

Sweet & Unsweetened

Assorted Gatorade | \$8.00 Each

HYDRATION STATION

Infused Water Station | \$45.00 Per Gallon

Cucumbers, Lemons, Fresh Basil Cantaloupe, Strawberries, Fresh Mint Blackberries, Limes, Oranges

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Plated Lunch

Ideal for a lunch meeting, our plated lunches feature Chef's Seasonal Specialties including a salad or soup, entrée, and dessert. Served with Iced Tea and bread presentation.

STARTERS

Sweet Corn Chowder with Chives V

Baby Field Greens with Cherry Tomato, Cucumber, Shredded Carrot,

ENTREE

6 oz Grilled Pork Loin, Cider and Whole Grain Mustard Glaze GF | \$54 Per Guest

6 oz All-Natural Seared Breaded Chicken Breast, Baby Heirloom

White Balsamic Vinaigrette GF, V

Crisp Romaine, Shaved Parmesan, Herb Crouton and Grape Tomatoes,
Traditional Caesar Dressing

Radicchio, Spinach and Romaine Salad, Roasted Butternut Squash, Candied Pecan, Sliced Asian Pear,
Champagne Vinaigrette GF, VG

Arugula and Romaine, Grilled Asparagus Tips, Paprika Fried Chickpeas, Watermelon Radish,
Yogurt Green Goddess Dressing V, GF

Bruschetta Relish DG | \$56 Per Guest

6 oz Blackened Grilled Boneless Chicken Breast, Smoked Paprika, Piquillo and Tomato Coulis GF, DF | \$56 Per Guest

6 oz Jumbo Citrus Shrimp, Cajun Tomato Cream Sauce GF | \$57.00 Per Guest

6 oz Herb Seared Mahi Mahi, Pineapple & Honey Mojo GF, DF | \$59.00 Per Guest

6 oz Grilled Herb Marinated Beef Sirloin Horseradish Demi Jus GF, DF | \$68.00 Per Guest

DESSERT

Warm Peach Cobbler with Cinnamon Streusel V

Triple Chocolate Mousse with Bourbon Macerated Strawberries V, GF

Flourless Chocolate Torte with Nutella Mousse V

Ricotta Pistachio Cake with Apricot Compote V

Individual Key Lime Pie with Strawberry Coulis

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Buffet Lunch of the Day

Our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Daily Menu Pricing: \$72 Per Guest on Designated Day, \$76 Per Guest on All Other Days

MONDAY / FRIDAY - ST. AUGUSTINE SPANISH

Minorcan Clam Chowder DF, GF

Arugula, Mixed Olive Red Onion, Marinated Tomato, Salad, Red Wine Vinaigrette GF, VG

Lentil Salad, Sundried Tomatoes, Scallion, Peppers, Roasted Corn with Lemon Herb Vinaigrette VG, GF, DF

Mojo Marinated & Grilled Chicken Breast with Mango-Avocado Salsa GF, DF

Blackened Mahi Mahi with Poblano Cream Sauce and Charred Sweet Peppers GF

Roasted Carnival Cauliflower and Asparagus with Lemon Oil

TUESDAY / SATURDAY - NATURAL AND FRESH

Creamy Butternut Bisque V

Baby Spinach & Arugula Salad, Baby Heirloom Tomato, Red Onion, Dried Cranberries, Goat Cheese & Cucumber, Champagne Vinaigrette V

Vegetable Cous Cous Salad with Citrus Segments, Cucumber, Tomato, Feta Cheese & Parsley, Lemon Vinaigrette V
Fresh Basil Herb Vinaigrette GF, V

Sliced Beef Tri Tip, Braised Swiss Chard, Roasted Spiraled Stripe Beets, Cabernet Demi Jus GF, DF

Honey Chipotle Glazed Salmon with Burnt Chives GF, DF

Drizzle GF, VG

Coconut, Cilantro and Lime Infused Rice Pilaf GF, DF, VG

Natillas De Leche (Spanish Custard) with Cinnamon Dusting Whipped Cream

Iced Tea

WEDNESDAY, SUNDAY - JACKSONVILLE BEACH

Creamy Florida Tomato Soup GF, V

Tri Colored Pasta Salad with Mixed Olives, Red Peppers, Broccoli and Cauliflower, Sundried Tomato and Italian Vinaigrette VG

Romaine and Baby Kale Salad, Fried Garbanzo Beans, Cucumbers, Sweetie Drop Peppers, White Balsamic Vinaigrette GF, VG

Grilled Jerk Spiced Chicken Breast with Mango Salsa GF, DF

Pan Seared Swordfish with Lemon Caper, Olive and Tomato Vinaigrette GF, DF

Honey Dill Roasted Tri Color Baby Carrots GF, VG

Oven Roasted Parmesan Crusted Tri-Color Marble Potatoes GF, VG

Butter Pecan Cup Cakes with Buttercream Icing V

Iced Tea

Sliced Fingerling Potato Coins with Lemon Butter & Parsley GF, V

Green Beans with Toasted Almonds V

Baked Old Fashioned Apple Crisp

Iced Tea

THURSDAY - SOUTHBOUND

White Bean and Vegetable Soup GF, VG

Potato Salad with Fennel and Fresh Dill GF, V

Mixed Greens, Red Onion, Bell Peppers, Celery, Tomato, Black Eye Pea Salad, Herb Vinaigrette GF, VG

Blackened Shrimp in Creole Sauce DF

Congaree & Penn Jupiter Rice Cheddar Grits GF, V

Warm Corn Bread & Whipped Honey Butter V

Smoked Brisket with Carolina BBQ Sauce GF, DF

Southern Buttermilk Pie Tarts topped with Chocolate Mousse V

Iced Tea

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Bold City Tailgate

Bold City Tailgate Lunch Buffet can be selected any day of the week.

BOLD CITY TAILGATE

Vegetable Bean Chili GF, VG

Creamy Macaroni Salad V

Honey Lime Fruit Salad GF VG

Beef Hamburgers Sliders DF, GF

Crispy Buttermilk Fried Chicken Sliders

All Beef Hot Dogs DF, GF

Cole Slaw

Assorted Cookies and Brownie Squares V

Assorted Potato Chips

Accoutrement

Slider Bun Rolls & Hot Dog Buns (GF Available on Request) Lettuce, Tomato, Red Onion, Pickles, Jalapenos, Individual Packets of Ketchup, Mustard, Mayonnaise, BBQ Sauce and Honey Mustard

Iced Tea

\$68.00 *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. All items are served in individual portions. This Lunch option works well for attendees heading to the airport or taking lunch to their guest room. Lunch includes gourmet chips, seasonal fruit and soft drink or bottled water.

THE MARKET

Choose up to 3 Selections of Entree Salads or Premade Sandwiches

Sandwich Selections

- Slow Roasted Beef, Swiss Cheese, Lettuce, Tomato, & Herb Spread on Marble Rye - Ham & Cheese Local Wainwright Cheese, Lettuce, Tomato, Dijonnaise, Flaky Croissant - Sliced Turkey with Artichoke Dip Spread on Focaccia Leaf Lettuce and Tomato - Italian Soppressata, Capicola, and Ham, Provolone Cheese, Pickled Peppers, Lettuce, Tomato, Italian Hoagie - Roasted Vegetables, Arugula & Sundried Tomato Hummus Wrap

Salad Selections

- Grilled Tuna Nicoise Salad with Baby Heirloom Tomatoes, Mixed olives, Soy Marinated Egg, Green Beans, Tricolored Potato, Herb Vinaigrette DF NF - Chicken Caesar Salad, Traditional Dressing, Romaine, Herb Crouton and Shaved Parmesan

Side Selections

Choose up to 2 Options: - Marinated Cous Cous Salad, Roasted red pepper, Grilled Zucchini, Feta Vinaigrette DF - Country Potato Salad GF, V - Pasta Salad with Grilled Vegetables and Tomato Vinaigrette DF - Petite Apples and Clementines GF, VG

Dessert Selections

Choose 1 item - Chocolate Chip and Oatmeal Cookies - Fudge Brownies - Rice Krispy Treat GF - Granola Bar - Candy Bar (Milky Way, M&M's or Twix)

\$68.00 *Per Guest*

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Alternative Options

These plant forward entrees are available options for plated lunches.

PLATED PLANT FORWARD OPTIONS

Cheese Ravioli with Spicy Tomato Marinara, Shaved Parmesan, and Garlic Crostini V

Toasted Barley Risotto, Grilled Artichokes with Stems, Blistered Mini Sweet Peppers, Seasonal Squash DF, NF, SF, V

Spaghetti Squash Vegetable Lasagna with Marinara and Fresh Mozzarella V, GF

Roasted "Garden Vegan Chicken" Herb Quinoa and Piquillo Pepper Coulis VG, GF

Lemon Pesto Grilled Cauliflower Steak with Lentil Tomato Ragout GF, NF, SF, VG

Vegan Coconut Curry Vegetables, Red Peppers and Potatoes served over Jasmine Rice GF, VG

Vegan "Beyond Burger" Bolognese served with Chickpea Penne Pasta GF, VG

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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. Minimum order of 50 pieces per order.

COLD

Deviled Egg With Chives and Smoked Paprika V | \$7.50 Per Piece

Ratatouille Vegetable Tart V | \$7.50 Per Piece

Crostini with Fresh Tomato Bruschetta with Boursin Spread
Cheese V | \$7.50 Per Piece

HOT

Vegetable Spring Roll served with Sweet and Sour Sauce V | \$8.00
Per Piece

Spinach and Phyllo Spanakopita V | \$8.00 Per Piece

Pimento Cheese Fritter V | \$8.00 Per Piece

VG Option Available

Fig and Goat Cheese on Flatbread V | \$7.50 Per Piece

Antipasto Skewer GF, V | \$7.50 Per Piece

Prosciutto Wrapped Asparagus with Balsamic Reduction GF | \$8.00 Per Piece

Grilled Tuna Slice with Wasabi on Cucumber Rondelle GF | \$8.00 Per Piece

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Crostini | \$8.00 Per Piece

Bloody Mary Blackened Shrimp Shooter GF, DF | \$8.00 Per Piece

Smoked Salmon, Fresh Dill, Boursin Cheese on Crostini | \$8.00 Per Piece

Fried Mac N' Cheese Lollipop V | \$8.00 Per Piece

Chicken Quesadilla | \$8.50 Per Piece

Chicken Wellington | \$8.50 Per Piece

Chicken Satay, Peanut Sauce GF, DF | \$8.50 Per Piece

Chicken Empanada with Chipotle Dipping Sauce | \$8.50 Per Piece

Chipotle Steak Churrasco, Chimichurri GF, DF | \$8.50 Per Piece

Beef Empanada | \$8.50 Per Piece

Beef and Mushroom Duxelle Wellington | \$8.50 Per Piece

Crab Cakes with Red Pepper Remoulade | \$8.50 Per Piece

Coconut Shrimp with Mango Sweet Chili Sauce GF | \$8.50 Per Piece

Bacon-Wrapped Scallop GF, DF | \$8.50 Per Piece

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Presentation Displays

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

FLORIDA POKE BOWLS

Seaweed Salad, Sweet Chili Sriracha Sauce Atlantic Salmon, Grilled Pineapple, Cucumber, Avocado Crema, Sweet Poke Sauce

Served over Sticky Rice in a Glass Char Grill Marked Ahi tuna, Sesame seeds, Mango, Fresh Lime

\$18.00 Per Guest

FRESH GRILLED AND ROASTED CRUDITÉ

Roasted Herb Marinated Cremini Mushrooms, Roasted Red Tomato Hummus, Green Goddess Dip Assorted Crackers and Sliced Baguettes

Broccoli, Celery, Baby Carrots, Roasted Mini Peppers, Grilled Squash and Grilled Asparagus, Marinated Olives

\$24.00 Per Guest

DIPPING TRIO STATION

Warm Buffalo Chicken Dip, Southern Pimento Cheese Dip, Red Pepper Hummus Dip GF

\$22.00 Per Guest

TORTILLA CHIPS, PITA WEDGES CELERY AND CARROT STICKS

LOCAL ARTISANAL CHEESE AND CHARCUTERIE STATION

3 kinds Handcrafted Specialty Cheese, Mortadella and Dried Salamis, Hot Capicola with Mustards

Fruit Chutney, Grapes and Berries, Local Honey, Toasted Nuts, Crackers and Baguettes,

\$28.00 Per Guest

MILK AND HONEY

Herb Whipped Goat Cheese Crostini with Orange Blossom Honey Fig, Balsamic Reduction and Basil

Savory Blue Cheesecake with Butter Cracker Crust, Dried Apricots and Honey Glaze

Sliced Red Wine and Sage Derby Cheese Display, Sliced Prosciutto and Spanish Chorizo, Almond Salbixata, Whipped Boursin Cheese, Whole Grain Mustard, Tomato Chutney, Toasted Baguette

\$29.00 Per Guest

THE SEAFOOD BAR

Chilled Shrimp, Snow Crab Claws and Chilled Intuition IPA Steamed Mussels

Key Lime Cocktail Sauce GF, Rémoulade Sauce, and Stone Ground Mustard Crème Fraîche GF

\$9.00 Per Piece

LATIN EMPANADA STATION

Ground Beef Empanada, Grilled Chicken Empanada, Sweet and Spicy Pineapple Chutney

LOADED POTATO BAR STATION V, GF

Loaded Potato Skins filled with Shredded Cheddar and Parmesan Cheeses

Chopped Crispy Bacon and Green Onions GF Accompanied with Sour Cream on the side

Smoked Paprika and Fennel Smashed Baby Yukon Gold Potatoes GF, DF, V, VG

Creamy Home Style Garlic Mashed Potatoes GF, V

Savory Cinnamon Honey Butter Mashed Sweet Potatoes GF, V

\$29.00 Per Guest

BUILD YOUR OWN GOURMET BRIOCHE SLIDER STATION GF, VG, AND V OPTIONS

Shredded Beef Ropa Vieja, Pulled Chipotle Chicken Slider, Plant Based "Pork" BBQ

Cumin Mayo, Sriracha Mayo and White Cheddar Cheese, Cotija Cheese, Pico and Southern Style Slaw, Split Soft Rolls

Tater Tot Bar with Malt Vinegar, Ketchup and Spicy Cheese Sauce GF, V

\$31.00 Per Guest

CHICKEN AND WAFFLE STATION

Southern Fried Boneless Chicken Stacked with "Cornbread and Cheddar Waffles"

Rosemary Maple Syrup

Candied Cracked Black Pepper Smoked Bacon

Classic Cole Slaw—Thinly Shredded Savoy Cabbage, Carrots, Slaw Dressing V

\$30.00 Per Guest

"TATCHO" STATION - BUILD YOUR OWN TATER TOT BOWL (NACHO STYLE) V, GF

Crispy Tater Tots with Choice of Toppings to include:

Fried Sweet Plantains, Yuka Fries and Chimichurri Crema Dip

\$30.00 *Per Guest*

Grilled Chicken, Beef Carne Asada, Seasoned Beyond Meat
Crumbles Cheese Sauce, Shredded Lettuce, Fresh Diced
Tomatoes, Sliced Jalapenos, Diced Onions, Cumin Black Beans,
Pico de Gallo, Sliced Black Olives, Green Onions, Sour Cream

\$31.00 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. All stations below require a carver at \$175/each, one carver per 75 guests is recommended.

ROTISSERIE SEASONED SEMI BONELESS TURKEY

GF, DF

Each Turkey serves 40-50 Guests

Sweet Potato Hash with Onions and Sweet Peppers V

Tradition Sage Turkey Gravy DF GF

Sliced Mini Brioche Rolls V

\$775.00 *Each*

GARLIC AND PEPPERCORN ENCRUSTED BEEF

STRIPLOIN

Serves 35 Guests

Caramelized Mushroom and Rosemary Demi Jus

Butter Herb Dutch Crusted Baby Potatoes GF,V

Sliced Rolls V

\$825.00 *Each*

HERB RUBBED PRIME TOP ROUND OF BEEF

Serves 50-60 Guests

Rosemary Au Jus, Horseradish Cream Sauce, and Grain Mustard
GF

Sliced Rolls

Caesar Salad, Parmesan, Key Lime Caesar Dressing, Herb Crouton

\$875.00 *Each*

MAPLE GINGER GLAZED CEDAR PLANK SALMON

FILET GF, DF

Serves 20 Guests

Warm Green Bean Salad with Toasted Almonds, Red Onion,
Parmesan and Balsamic Glaze GF, V

Cheddar Corn Bread Muffins V

\$375.00 *Each*

“SOUTHERN COMFORTS”

Serves 60-70 Guests

Sweet Tea Brined Whole Roasted Suckling Pig GF DF

Caramelized Onion Jezebel Sauce GF DF

Creamy Apple Coleslaw V

Buttermilk Biscuits with Whipped Local Honey Butter V

\$800.00 *Each*

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions. Minimum 25 guests for carving stations.

Action Stations

Bring the Kitchen into your Event with the below Action Stations. All stations below require a server attendant to assemble dishes at \$175/each. One attendant per 75 guests is recommended.

WING STATION

Crispy Wings Tossed to Order in one of our Signature Sauces

Classic Buffalo (GF) Teriyaki (GF), Dukes Brown Ale BBQ

Celery Sticks & Carrot Sticks Ranch and Blue Cheese

\$35.00 Per Guest

PASTA STATION

Cavatappi Noodles, 3 Cheese Tortellini and Zucchini Noodles

Grilled Chicken, Shrimp, Cherry Tomatoes, Diced Squash, Broccoli, Mixed Olives

Pesto, Alfredo and Marinara Sauces

Served with Garlic Bread Sticks, Parmesan, Crushed Red Pepper

\$33.00 Per Guest

SHRIMP & GRITS

Buttery Congaree and Penn Rice Grits GF V

Mayport Shrimp in Tomato and Sweet Pepper Herb Ragout

Served with Scallions, Cheddar Cheese, Spicy Andouille

\$33.00 Per Guest

STREET TACOS

Attendant Assembled Tacos Pineapple and Orange Al Pastor Pork, Chipolte Chicken Tinga and Shredded Beef Birria

WAFFLE IRON PRESSED GOURMET GRILLED CHEESE

Prosciutto, Brie and Fig Jam on Brioche

Sliced Brisket, Caramelized Onion and Cheddar on Sour Dough

Roasted Tomato Jam, Mozzarella and Fresh Basil on Focaccia V

Served with Cups of Creamy Smoked Tomato Soup GF, V

\$31.00 Per Guest

RICE BOWL STATION

Vegetable Fried Rice with Egg, Ginger Soy Sauce, Edamame, Celery and Red Bell Pepper, Scallion

Assembled with Beef Bulgogi and Broccoli, or Orange Sesame Chicken

Spring Rolls Sweet and Sour Dipping Sauce

\$33.00 Per Guest

STREET VENDORS

Southern Beef Burnt Ends in a Sweet and Buttery BBQ Sauce GF Macaroni Salad, Sides of Pickled Vegetables V

Attendant Assembled Street Corn on the Cob dipped in Clarified Butter then topped with, Cilantro, Smoked Paprika, Tajin Seasoning, Mayonnaise, Queso Fresco, Limes V GF

Boiled Peanuts VG, GF

Cajun and Salted

\$34.00 Per Guest

- "BUILD YOUR OWN" PROTIEN BOWL DF, GF, V, VG

Guest Choice of Grains to include: Saffron Rice, Quinoa and Cous Cous

Warm Flour Tortilla and Hard Corn Tortilla, Shaved Lettuce,
Queso Fresco, Pickled Red Onion, Fresh Limes
Guest choice of sauces Avocado Lime Crema, Pico De Gallo,
Smokey Chipotle Salsa, Chimichurri, Cholula Hot Sauce

\$34.00 *Per Guest*

Vegetable Choices Include: Grilled Zucchini, Squash, Asparagus,
Carrots and Roasted Sweet Potatoes

Pick 3 Proteins : Beef Barbacoa, Chicken Fricassee, Blackened
Mayport Shrimp, Harissa Plant Based Beyond Beef Crumbles

Enhance your bowl with toppings, Arugula, Picked Red Onions,
Cheddar or Feta Cheese, Salsa, Tomato Cucumber Relish,
Avocado, Sweet Peppers,
Cumin Black Beans, Chili Spiced Garbanzo Beans Sauces include
Cilantro Lime Avocado Crema, Garlic Vinaigrette VG, Sweet &
Spicy Datil Pepper Sauce VG

\$36.00 *Per Guest*

- FLATS & SALADS

Choose 3 Flatbreads:

~ Mushroom & Herbed Ricotta with Caramelized Onions ~ Pepperoni & Sausage ~ Four Cheese ~ Roasted Vegetable ~ Margherita ~
Pesto Chicken Caprese

Fresh Chopped Romaine & Radicchio Salad, Shaved Parmesan, Croutons, Baby Heirloom Tomatoes, Red Onion, Key Lime Caesar
Dressing V

\$32.00 *Per Guest*

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Sweet Station

Sweeten the Evening with a variety of Treats! Minimum Order of (25) per selection.

SWEET STATION

French Macaron GF, V

Chocolate Covered Cream filled Cream Puff V

Assorted Cake Petit Four V

Strawberry Pound Cake Shooter V

Lemon Lavender Pound Cake Shooter V

Signature Peanut Butter Ball GF, V

Chocolate Pecan Pralines GF, V

Honey Pie Tartlets V

Assorted Berry Tartlets V

White Chocolate Raspberry Crunch Fudge V

Assorted Mini Cupcakes V

Vegan Chocolate Torte Bites GF, VG

\$6.00 *Per Piece*

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions.



Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options, including a vegetarian option. The planner selects the starter, salad, and dessert courses from appetizing options. This is an option designed to satisfy individual tastes and preferences. All dinners include bread service, coffee, and tea selection.

PERSONAL PREFERENCE MENU

~ The planner chooses the appetizer, salad, and dessert in advance.

~ A custom printed menu featuring up to four entree selections is provided for your guest.

~ Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

Romaine and Mixed Greens, Charred Red Grapes, Candied Pecans, Chive Rolled Goat Cheese

PLANNER'S CHOICE APPETIZER

Grilled Mayport Shrimp Salad Tart with Avocado Crema Lemon Wedge GF

BBQ Glazed Pork Belly Burnt Ends, Butternut Squash Puree, Arugula Pesto GF

Brandy and Lobster Bisque with Chive Oil and Tarragon Crema

Wild Mushroom Ravioli, Blue Cheese Cream, Basil Tomato Bruschetta V

INDIVIDUAL GUESTS' CHOICE ENTREE

6 oz Herb Marinated and Grilled Beef Filet, Wild Mushroom Red Wine Demi Jus DF, GF

served with Orange Blossom Honey Vinaigrette V, GF

Mixed Greens and Frisee, Shaved Fennel, Grilled Asparagus,
Pomegranate and Feta Cheese
Blueberry Vinaigrette GF, V

Grilled Romaine Hearts, Parmesan, Roasted Tomato, Focaccia
Planks
Traditional Caesar Dressing

Spinach, Arugula and Romaine, Ginger Bread Crouton, Orange
Segments, Shaved Manchego Cheese
Raspberry Vinaigrette V

Golden Seared Florida Coast Corvina, Vera Cruz Sauce GF, DF

Parmesan and Herb Crusted French Chicken Breast, Whole Grain
Mustard Creme Sauce

Vegan Polenta Cake with Vegetables and Lentil Chili GF, VG

Seared Sustainable Salmon, Brown Butter and Honey Glaze GF

Steak House Style Service Sides - Choose 1 Starch Option
Sweet Potato Souffle V Twice Fried Dutch Creamer Potato GF, VG
Boursin Cheese Mashed Yukon Potato V Herb & Wild Mushroom
Risotto V Potato Au Gratin V Goat Cheese and Rosemary Polenta
GF, V

PLANNERS CHOICE DESSERT

Fresh Berries and Caramel Cream Tart V

Lemon Raspberry Cheesecake with Sweet Cream V

Chocolate Chip Cookie and Milk Cake V

\$140.00 *Per Guest*

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Plated Dinner

Chef has hand selected delectable menu options for your attendees to dine on during your refined sit-down evening event. Pricing is based on three courses, planner to select one appetizer or salad, one entrée, and one dessert. If you would like to add a fourth course, \$12.00/person++ will be added to the cost of the meal. Dinner includes bread service, chef's choice vegetable accompaniment, and coffee service.

APPETIZER (OPTIONAL)

Savory Blue Cheesecake with Butter Cracker Crust, Chive Oil and
Roasted Tomato V

BBQ glazed Pork Belly Burnt Ends, Butternut Squash Puree,
Arugula Pesto GF

Shrimp Salad Savory Tart with Balsamic Reduction

Classic French Onion Soup with Gruyere Crostini (GF, DF option)

Wild Rice Risotto with Baby Squash and Mushrooms GF, V

SALADS

Romaine and Mixed Greens, Charred Red Grapes, Candied
Pecans, Goat Cheese,
Orange Blossom Honey Citrus Vinaigrette V, GF

Spinach, Arugula, and Romaine, Sweet Cornbread Croutons,
Sliced Sweet Peppers, Roasted Butternut Squash
Pickled Red Onion, Basil Vinaigrette V, GF

Romaine Caesar Salad, Parmesan, Grape Tomato, Croutons,
Traditional Caesar Dressing

Bib Lettuce and Red Oak Caprese Salad, Sliced Red and Yellow
Tomato, Fresh Mozzarella,
Basil Pesto Drizzle, Balsamic Dressing V

Spinach, Arugula and Romaine, Ginger Bread Crouton, Orange Segments, Shaved Manchego Cheese
Raspberry Vinaigrette V

ENTREES

Herb Seared All Natural 8 oz French Chicken Breast, Roasted Tomato Wedges, and Feta Snow | \$78.00 Per Guest
Herb Crusted Baby Yukon Gold Potatoes GF

Seared Sustainable Atlantic Salmon, with Red Beet Puree and Saffron Risotto GF | \$80.00 Per Guest

Grilled Florida Swordfish, Pineapple and Mango Chutney, Coconut Basmati Rice GF, DF | \$81.00 Per Guest

Red Wine Demi Braised 8oz Short Rib, Parmesan Yam Puree GF | \$88.00 Per Guest

Grilled 6 oz Beef Filet, Wild Mushroom Demi Jus, White Cheddar Potato Rosti GF | \$120.00 Per Guest

DESSERTS

Apple Galette with Caramel Whipped Cream V

Brulee Cheesecake with Grand Marnier Berries V

Blueberry-Pecan Tart with Passion Fruit Mousse V

Ultimate Chocolate and Caramel Cake V

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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.

BOLD CITY TAILGATE

Vegetable Bean Chili GF, VG
Served with Shredded Cheddar, Scallions, and Sour Cream

Creamy Macaroni Salad V

Honey Lime Fruit Salad GF, VG

Beef Hamburger Sliders DF, GF

Crispy Buttermilk Fried Chicken Sliders

All Beef Hot Dogs DF, GF

Accompaniments

Slider Bun Rolls and Hot Dog Buns (GF Available Upon Request)
Lettuce, Tomato, Red Onion, Pickles, Jalapenos Ketchup, Mustard, Mayonnaise, BBQ Sauce, Honey Mustard

Cole Slaw

Assorted Potato Chips

Assorted Cookies and Brownie Squares V

\$84.00 *Per Guest*

COFFEE, DECAFFEINATED COFFEE AND HOT TEA SELECTION

FLORIDA TOUR

Florida Jerk Shrimp and Corn Chowder GF

Spinach & Baby Kale, Citrus Segments, Smoked Paprika Toasted Almonds, Hearts of Palm, Shaved Manchego, Champagne Vinaigrette GF, V

Cous Cous Salad with Arugula, Grilled Vegetables and Tomato Herb Vinaigrette VG

Seared Chicken Breast Braised in Sauce Bravas Topped with Spanish Green Olives DF

Hot Service Attended Station *

Carved Thick Cut Chargrilled New York Sirloin, Intuition Ale Demi-Glace, DF Attendant Fee Required

Herb Seared Sustainable Atlantic Sea Bass with Citrus Mango Salsa GF DF

Smoked Paprika Roasted Potato Wedges GF, VG, DF

Baby Zucchini & Honey Dill Baby Carrots GF, VG, DF

Chocolate Pot de Creme Tart V

Guava Cream Pudding Shooter with Vanilla Crumble V

\$100.00 *Per Guest*

COFFEE, DECAFFEINATED COFFEE AND HOT TEA SELECTION

JAX BBQ

LOW COUNTRY*

Grilled Peach and Greens Salad with Candied Pecans Goat

Cheese, Blistered Tomato, Citrus Vinaigrette

Hoppin' Johns Black Eye Pea and Rice Salad with Celery, Peppers, Scallions, and Herb Vinaigrette

Pork Belly Burnt Ends, Bourbon BBQ Sauce DF, GF

Fried Catfish with Cajun Remoulade

Hushpuppies V

Blackened Garlic Green Beans and Roasted Trio Colored Cauliflower VG, GF

Peach Bourbon Cobbler Served with Vanilla Ice Cream V

Red Velvet Bites with Cream Cheese Frosting V

Coffee. Decaffeinated Coffee and Hot Tea Selection

\$100.00 Per Guest

Vegan Brunswick Stew

Mixed Baby Greens with Carrots, Cucumber, Sunflower Seeds, and Grape Tomatoes GF VG Served with Ranch GF V or Italian Dressing GF VG

Red Wheat Berry Salad with Cranberry, Walnuts, Lemon, Goat Cheese, Red Onion, Apple Cider Vinaigrette GF, VG

Hot Service Attended Station*

Carved Beef Rib Roast with Whiskey Demi Jus DF, GF Creamy Horseradish Sauce V

Herb Grilled All Natural Chicken Breast in Natural Jus, Served with Savory Creole

Tomato Jam on the Side GF

Low Country Boil with Dukes Ale, Mayport Shrimp, Red Skin Potatoes, & Corn on the Cob DF

Southern Red Beans and Rice GF, VG

Roasted Broccolini with Toasted Pine Nuts and Lemon Zest GF, VG

Chocolate Pecan Pralines

Banana Cream Pie Tartlets with Caramel V

Coffee. Decaffeinated Coffee and Hot Tea Selection

\$100.00 Per Guest

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions. Buffets can be displayed a maximum of 90 minutes. A Buffet Fee of \$100.00 will be applied for guarantees on buffets of less than (30) guests. *Indicates attendant required at \$175/each, one attendant recommended per every 75 guests.

Alternative Options

These plant forward entrees are available options for plated dinners.

ALTERNATIVE OPTIONS

Lemon Pesto Grilled Cauliflower Steak with Lentil Tomato Ragout GF, VG

Vegan Coconut Curry Vegetables, Red Peppers and Potatoes, served over Jasmine Rice GF, VG

Vegan "Beyond Beef" Bolognese served with Chickpea Penne Pasta GF, VG

Cheese Ravioli with Spicy Tomato Marinara, Shaved Parmesan and Crostini V

Toasted Barley Risotto, Grilled Artichokes with Stems, Blistered Mini Sweet Peppers, Seasonal Squash DF, V

Roasted "Garden Vegan Chicken" Herb Quino and Piquillo Pepper Coulis GF, VG

Spaghetti Squash Vegetable Lasagna with Marinara and Fresh Mozzarella GF, V

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Signature Wine Series

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Inspired by a love of fine art, Canvas wines are made using a handcrafted, artisan approach resulting in wines with a depth and richness of character that only grows with age. Developed exclusively for Hyatt by Michael Mondavi and his son Rob, Canvas wines set a new standard of excellence in dining.

Canvas Pinot Grigio, Veneto, Italy | \$50.00 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$50.00 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$50.00 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50.00 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$50.00 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

SEASONAL WINE FEATURE: SANTA CAROLINA WINES

Santa Carolina Wines are family owned and operated (Larrain family), Finca El Origen Winery is certified vegan, carbon neutral and bottled in light weight glass (+80% of total volume). Santa Carolina Winery is certified sustainable, carbon neutral and bottled in light weight glass.

Finca El Origen Reserva Chardonnay | \$52.00 Bottle
Fragrant notes of green apple, pear, citrus and light mineral-like aromas. Versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken.

Carolina Reserva Cabernet Sauvignon | \$52.00 Bottle
This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta.

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions.

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.

SPARKLING

Mionetto Prosecco DOC Treviso Brut | \$52.00 Bottle

This dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom.

WHITES

Chateau Ste. Michelle Riesling, Columbia Valley | \$51.00 Bottle

The wine offers crisp apple aromas and flavors with subtle mineral notes.

Kendall-Jackson California Vintner's Reserve Chardonnay, California | \$53.00 Bottle

Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth.

Mer Soleil 'Reserve', Chardonnay, Napa Valley | \$60.00 Bottle

Layered aromas and flavors. Hints of citrus on the nose, with brown spice and honeysuckle. Round and creamy, featuring notes of lemon squares and baked croissant. A refreshing, clean finish.

WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND

A classic Sauvignon Blanc that captures the essence of New Zealand's most iconic wine region.

\$62.00 Bottle

REDS

Rodney Strong, Cabernet Sauvignon, Alexander Valley | \$67.00

Bottle

This powerful Cabernet Sauvignon from the hillsides of Alexander Valley has aromas of lush, red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background.

Daou Cabernet Sauvignon, Paso Robles | \$69.00 Bottle

A wine of complexity and depth with a purity of fruit and subtle layers of flavors and texture that harmonize and enhance.

Elouan, Pinot Noir, Oregon | \$67.00 Bottle

Garnet in color, this wine opens up with aromas of bright cherry, plum pie, cocoa nibs and hints of baking spice.

Cantena Vista Flores Malbec, Argentina | \$52.00 Bottle

The Catena Malbec Appellation Vista Flores shows a dark violet

color with black reflections. The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha.

Joel Gott Palisades, Red Blend | \$52.00 Bottle

Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise.

McBride Sisters Black Girl Magic Red Blend, California | \$66.00

Bottle

A complex, well-crafted and inviting wine that shows tobacco and vanilla bean notes alongside generous plum, raspberry, and blackberry.

ROSE

Fresh, fruity and colored ~ the La Vielle Ferme Rose presents all of the elements of an attractive Rose.

\$51.00 *Bottle*

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions.

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!

ALCOHOLIC COCKTAILS

Sunshine Mule | \$15.00 Per Drink

Tito's Handmade Vodka and Triple Sec, Lime Juice, Ginger Beer, Garnished with an Orange

Paloma Spritz | \$15.00 Per Drink

Patron Silver Tequila, Lamarca Prosecco, Lime Juice, Agave Syrup, Grapefruit Soda with a Slice of Lime

Hy-Cardi | \$15.00 Per Drink

Locally Bottled Bacardi Superior Rum, Lime, Orange Juice, Splash of Cranberry Juice

ALCOHOL FREE COCKTAILS

Alcohol Free Strawberry Mule | \$12.00 Per Drink

Fever-Tree Ginger Beer, Lime Juice, Strawberry Real Puree

Alcohol Free Black Cherry Limeade | \$12.00 Per Drink

Limeade, Black Cherry Real, Lime Juice

Madras Alcohol Free Cocktail | \$12.00 Per Drink

Orange Juice, Finest Call Cranberry Juice Cocktail, Lime Juice

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. 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

These packages are priced per guest and are designed to assist your budget guidelines. They are charged based on the guarantee or actual attendance, if higher.

PREMIUM BAR

Vodka - Tito's Handmade Vodka Gin - Beefeater Rum - Bacardi Superior Tequila - Patron Silver Bourbon - Jim Bean White Label Irish - Teeling Small Batch Scotch - Chival Regal

First Hour | \$30.00 Per person

Second Hour | \$24.00 Per person

Additional Hour | \$20.00 Per person

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$13.00

Premium Cocktails | \$15.00

Super-Premium Cocktails | \$18.00

Domestic Beer | \$11.00

Local Craft and Imported Beer | \$12.00

Select and Sparkling Wines | \$12.00

Premium Wine and Sparkling Wines | \$13.00

Mineral Water, Juices, Soft Drinks | \$7.50

Cordials | \$13.00

SIGNATURE BAR

Features Private Label Conciere Spirits

First Hour | \$26.00 Per person

Second Hour | \$21.00 Per person

Each Additional Hour | \$17.00 Per person

SUPER-PREMIUM BAR

Vodka - Ketel One Gin - Hendrick's Rum - Diplomatico Reserva Tequila - Don Julio Silver Bourbon - Maker's Mark Irish - Jameson Scotch - Johnnie Walker Black Whiskey - Jack Daniel's Canadian - Crown Royal Mezcal - Del Maguey Vida

First Hour | \$34.00 Per person

Second Hour | \$27.00 Per person

Additional Hour | \$23.00 Per person

CASH BAR

Signature Cocktails | \$14.00

Domestic Beer | \$12.00

Local Craft and Imported Beers | \$13.00

Select Wines and Sparkling Wines | \$13.00

Mineral Water, Juices, Soft Drinks | \$8.00

Cordials | \$14.00

PREMIUM WINE

\$14.00

LABOR CHARGES

Bartender | \$175.00

Up to three hours One Bartender Required per every 75 guests.

Cocktail Servers /Tray Passers, each | \$175.00

Up to three hours

Hosted, Cash and Consumption bars have a beverage minimum of \$500 per bar spend. All prices subject to 26% service charge and 7.5% Sales Tax.