



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: \$45 Per Guest on Designated Day, \$49 Per Guest on All Other Days

MONDAY / FRIDAY

Bananas & Oranges

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, Fresh Basil Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$45 Per Guest

WEDNESDAY / SUNDAY

Bananas & Seasonal Stone Fruit

Fresh Sliced Honeydew and Red Grapes GF, VG

TUESDAY / SATURDAY

Bananas & Petit Apples

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, Crustless Quiche Bites with White Cheddar Cheese, Broccoli and Red Peppers GF, V

Traditional Steel Cut Oatmeal VG
Served with Brown Sugar, Raisins, Dried Apricots, Pistachios and Sliced Almonds

Orange and Cranberry Juices VG, GF

Cantaloupe, Strawberry & Fresh Mint Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$45 Per Guest

THURSDAY

Bananas & Petit Apples

Fresh Sliced Watermelon and Blueberries GF, VG

Individual Yogurt GF, V

House Made Banana 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, Limes & Oranges Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$45 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 \$12.00 per Guest

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 | \$5 Per Guest / Additional
Smoked Salmon, Sliced Cucumbers, Red Onions, Roma Tomatoes, Capers, Hard Boiled Eggs Herbed Cream Cheese on Mini Plain Bagel Additional \$5.00/person to Enhancement Price

Egg Station* GF, V | \$5 Per Guest / Additional
Cage Free Eggs and Omelets prepared to order with a Selection of Seasonal Toppings to include: Naturally Cured Bacon, Ham, Organic Spinach, Peppers, Onions, Mushrooms, Tomatoes, Mozzarella and Cheddar Cheeses
Additional \$5.00/person to Enhancement Price *Chef Attendant Required

Slow Cooked Steel Oatmeal VG
Brown Sugar, Roasted Apples, Berries, Raisins, Cranberries,

Individual Yogurt GF, V

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

Cage Free Egg Strata
With Toasted Bread, Roasted Tomato, Green Pepper, Spinach & White Cheddar Cheese V

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

Orange and Grapefruit Juices GF, VG

Watermelon, Mint Infused Water Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$45 Per Guest

SWEET EHANCEMENTS

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

Cinnamon

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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

Trio of Bakery Selection V

Assorted Individual Yogurt GF, V

Assorted Cereals and Milks

Freshly Scrambled Cage-Free Eggs GF, V

Pork Sausage Links

Oven Roasted Mack Farm Red Potatoes with Basil and Blistered Tomatoes GF, VG

Warm Maple Cinnamon French Toast Bread Pudding with Warm Maple Syrup V

Chilled Orange and Apple Juices GF, VG

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

\$51 Per Guest

COUNTRY BREAKFAST BUFFET

Daily Rotation of Seasonal Sliced Fruit GF VG

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

\$51 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
- Apricot Thumbprint Cookies V
- Coffee Refresh

TUESDAY / SATURDAY

- Strawberry Banana Greek Yogurt Smoothie Shooter GF, V
- Avocado Toast Bites with Hardboiled Egg, Roasted Tomato V
- Coffee Refresh

WEDNESDAY / SUNDAY

- Tropical Fruit and Peanut Snack Mix V, GF
- Sugar Dusted Blueberry Scone V
- Coffee Refresh

THURSDAY

- Pimento Cheese Phyllo Cup with Red Pepper Jam V
- Wildflower Honey Panna Cotta with Strawberry Rhubarb Compote and Granola Garnish
- 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
- Chocolate and Coconut Energy Balls V
- Blueberry and Lemon Upside Down Cake Bites V

TUESDAY / SATURDAY

- Rosemary and Lemon Oil White Bean Hummus with Local Brewery Spent Grain Crackers 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 Croute with Candied Almonds V
- Sao Palme Dark Chocolate Fudge V

THURSDAY

- Tomato Jam, Arugula and 4 Cheese Flatbread Points V
- Apricot, Pistachio and Raspberry Crunch Dark Chocolate Bark V, GF
- Cinnamon and Sugar tossed Beignets V

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THEMED BREAKS

CREATE YOUR OWN TRAIL MIX V

FARMER'S MARKET

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

\$21.00 *Per Person*

Carrots, Celery, Snap Peas, Baby Heirloom Tomatoes and Cucumbers
Buttermilk Ranch Dip and Roasted Tomato Hummus Martini
Served with Individual Bags of Pita and Taro Chips

\$16.00 *Per Guest*

ICE CREAM TRUCK

Variety of Individually Packaged Vintage 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 | \$62 Per Dozen

Variety of Bagels V | \$62 Per Dozen
Served with Cream Cheese, Butter, Jams

Almond Croissants Dusted with Powdered Sugar V | \$64 Per Dozen

Jumbo Home-Style Cookies V | \$66 Per Dozen

Chocolate Brownies and Lemon Bars V | \$66 Per Dozen

SNACKS

Chilled Hardboiled Eggs V GF | \$48.00 Dozen

Assorted Protein Bars, Cliff, Kind and Granola | \$5.50 Each

Assorted Full size Candy Bars | \$5.75 Each

Miss Vickie's Potato Chips VG, GF | \$6 Each

TERRA Taro Chips & Veggie Chips VG, GF | \$7 Each

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A LA CARTE BEVERAGES

A variety of beverages are available throughout the day.

COFFEE AND TEA

Freshley Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection | \$110 per Gallon

SOFT DRINKS , JUICES AND WATERS

Soft Drinks | \$7.50 Each
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 Each
Naked, V8

Individual Tropicana Juices | \$6 Each

SPECIALTY BOTTLED BEVERAGES

- Red Bull Energy Drinks | \$7.50 Each
- Assorted CELSIUS Energy Drinks | \$8 Each
- Bottled Starbucks Cold Brew Coffee | \$8 Each
- Bottled Iced Tea | \$9 Each
Sweet & Unsweetened
- Assorted Gatorade | \$8 Each

HYDRATION STATION

- Infused Water Station | \$40 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 Bacon & Chives V
- Baby Field Greens with Cherry Tomato, Cucumber, Shredded Carrot,
White Balsamic Vinaigrette GF, V
- Crisp Romaine, Shaved Parmesan, Herb Crouton and Grape Tomatoes,
Traditional Caesar Dressing
- Spinach and Romaine Salad, Grilled Peach, Pickled Onion, Candied Pecan,
Champagne Vinaigrette GF V
- Arugula and Romaine, Grilled Asparagus Tips, Paprika Fried Chickpeas, Watermelon Radish,
Yogurt Green Goddess Dressing V, GF

ENTREE

- 6 oz Grilled Pork Loin, Cider and Whole Grain Mustard Glaze GF | \$50.00 Per Guest
- 6 oz All-Natural Seared Breaded Chicken Scaloppini, Lemon Thyme Beurre Blanc | \$53.00 Per Guest
- 6 oz Herb Grilled Boneless Chicken Breast, Smoked Paprika, Piquillo and Tomato Coulis DF, GF | \$53.00 Per Guest
- 6 oz Jumbo Blackened 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 Tarragon and Tomato Demi Jus DF, GF | \$68.00 Per Guest

DESSERT

Individual Key Lime Cake with Strawberry Coulis

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

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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: \$68 Per Guest on Designated Day, \$72 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, Roasted Squash, Scallion, Peppers, Roasted Corn with Sherry Vinaigrette VG

Braised Natural Chicken Bouillabaisse with Tomato, Leek, Saffron Broth DF, GF

Seared Mahi with Orange Segment Pineapple Salsa DF, GF

Roasted Carnival Cauliflower and Asparagus with Lemon Oil Drizzle GF, VG

Oregano and Garlic Roasted Potatoes with Smoked Paprika Bravas Sauce GF, VG

Arroz con Leche V, GF

Iced Tea

TUESDAY / SATURDAY - BOUNTIFUL

Corn and Potato Chowder with Rosemary and Thyme V, GF

Grilled Peach and Strawberry Quiona Salad with Sweet Mini Peppers, Dark Balsamic Vinaigrette GF, VG

Spinach and Romaine Salad, Cucumber, Cherry Tomato, Feta Cheese, Fresh Basil Herb Vinaigrette GF, V

Herb Seared Chicken with Farm Fresh Spinach Florentine Sauce GF

Baked Salmon with Pesto Rub, Blistered Tomato and Charred Lemon GF

Garlic Roasted Broccolini with Slow Roasted Tomatoes GF, VG

Summer Corn Casserole V

Opera Cake Bites

Iced Tea

WEDNESDAY / SUNDAY - SOUTHBOUND

Okra Vegetable Soup GF, VG

Deviled Egg Potato Salad GF, V

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

Blackened Shrimp in Creole Sauce DF

Smoked Brisket with Traditional and Carolina BBQ Sauce DF, GF

Blackened Green Beans with Julienned Red Peppers and Onions GF, VG

THURSDAY - JACKSONVILLE BEACH

Creamy Florida Tomato Soup GF, V

Seared Florida Swordfish with Mango Red Pepper Chutney and Cilantro DF, GF

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

Buttermilk Marinated Fried Chicken Breast with Hot Sauce Aioli served on the Side

Sauteed Zucchini and Summer Squash, Blistered Tomatoes GF, VG

Congaree & Penn Jupiter Rice Cheddar Grits GF, V	Roasted Tri-Color Marble Potatoes GF, VG
Warm Corn Bread & Whipped Honey Butter V	Butter Pecan Cup Cakes with Buttercream Icing V
Key Lime Pie with Strawberry Whip V	Iced Tea
Iced Tea	

BOLD CITY TAILGATE BUFFET

Vegetable Bean Chili VG GF	
Served with Shredded Cheddar, Scallions & Sour Cream	
Creamy Macaroni Salad V	
Honey Lime Fruit Salad GF VG	
Beef Hamburgers DF, GF	
Turkey Burgers DF, GF	
All Beef Hot Dogs DF, GF	
Accoutrement	
Kaiser Rolls & Hot Dog Rolls (Gluten Free available on Request)	Lettuce, Tomato, Red Onion, Pickled Jalapenos Individual
Packets of Ketchup, Mustard, Mayonnaise, BBQ & Honey Mustard	
Sauteed Mushrooms & Onions	
Assorted Potato Chips	
Assorted Cookies and Brownie Squares 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 DF, GF	
Turkey Burgers DF, GF	
All Beef Hot Dogs DF, GF	
Accoutrement	
Kaiser 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

Sauteed Mushrooms & Onions

Assorted Potato Chips

Assorted Cookies and Brownie Squares V

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)

\$66.00 Per Guest

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ALTERNATIVE OPTIONS

These plant forward entrees are available options for plated lunches.

PLATED PLANT FORWARD OPTIONS

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

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

Curry Roasted Cauliflower Steak with Lentil Tomato Ragout GF, NF, SF, VG

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

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

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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 | \$7.00 Per Piece

Ratatouille Vegetable Tart V | \$7.00 Per Piece

Crostini with Fresh Tomato Bruschetta with Boursin Spread Cheese V | \$7.00 Per Piece
VG Option Available

Fig and Goat Cheese on Flatbread V | \$7.00 Per Piece

Antipasto Skewer GF, V | \$7.00 Per Piece

Prosciutto Wrapped Asparagus with Balsamic Reduction GF | \$7.50 Per Piece

Grilled Tuna Slice with Wasabi on Cucumber Rondelle GF | \$7.50 Per Piece

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Crostini | \$7.50 Per Piece

Bloody Mary Blackened Shrimp Shooter GF, DF | \$7.50 Per Piece

Smoked Salmon, Fresh Dill, Boursin Cheese on Crostini | \$7.50 Per Piece

HOT

Vegetable Spring Roll served with Sweet and Sour Sauce V | \$7.50 Per Piece

Spinach and Phyllo Spanakopita V | \$7.50 Per Piece

Pimento Cheese Fritter V | \$7.50 Per Piece

Fried Mac N' Cheese Lollipop V | \$7.50 Per Piece

Chicken Quesadilla | \$8.00 Per Piece

Chicken Wellington | \$8.00 Per Piece

Chicken Satay, Peanut Sauce GF, DF | \$8.00 Per Piece

Chicken Empanada with Chipotle Dipping Sauce | \$8.00 Per Piece

Chipotle Steak Churrasco, Chimichurri GF, DF | \$8.00 Per Piece

Beef Empanada | \$8.00 Per Piece

Beef and Mushroom Duxelle Wellington | \$8.00 Per Piece

Crab Cakes with Red Pepper Remoulade | \$8.00 Per Piece

Coconut Shrimp with Mango Sweet Chili Sauce GF | \$8.00 Per Piece

Bacon-Wrapped Scallop GF, DF | \$8.00 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

\$17.00 *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

\$27.00 *Per Guest*

DIPPING TRIO STATION

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

Tortilla Chips, Pita Wedges Celery and Carrot Sticks

\$21.00 *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

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

\$23.00 *Per Guest*

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

\$28.00 *Per Guest*

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,

\$27.00 *Per Guest*

THE SEAFOOD BAR

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

Key Lime Cocktail Sauce GF, Remoulade Sauce, and Stone Ground Mustard Creme Fraiche GF

\$9.00 *Per Piece*

LATIN EMPANADA 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*

Ground Beef Empanada, Grilled Chicken Empanada, Sweet and Spicy Pineapple Chutney
.....
Fried Sweet Plantains, Yuka Fries and Chimichurri Crema Dip
.....
\$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:
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

Tri-Colored Potato Hash with Corn 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
.....
Herb Roasted Root Vegetables VG GF
.....
Creamy Parmesan and Pesto Mashed Potatoes GF
.....
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*

CITRUS BBQ GLAZED CEDAR PLANK SALMON FILET
Serves 20 Guests

Arugula Martini with Goat Cheese, Edamame, Pickled Red Onion Champagne Vinaigrette 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*

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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

\$34.00 *Per Guest*

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

\$30.00 *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*

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*

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 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*

STREET TACOS

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

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*

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.

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

Lemon Lavender Pound Cake Shooter V

Peanut Butter Ball GF

Chocolate Pecan Pralines GF

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*

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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 served with Orange Blossom Honey Vinaigrette V, GF

Mixed Greens and Frisee, Watermelon Radish, Grilled Asparagus, Baby Heirloom Tomato, Sliced Carrot Ribbons, White Balsamic Vinaigrette VG, GF

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

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

PLANNER'S CHOICE DESSERT

Fresh Berries and Caramel Cream Tart V

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

Golden Seared Florida Coast Corvina, Passion Fruit Gastrique DF, GF

Parmesan and Herb Crusted French Chicken Breast, Maltaise Sauce EF, NF, SF

Vegan Polenta Cake with Vegetables and Lentil Chili GF, VG

Seared Sustainable Salmon, Maple Run Butter Glaze DF, 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 Saffron Risotto V
Potato Au Gratin V Blue Cheese and Rosemary Polenta GF, 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)

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, Edamame, 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

ENTREES

Herb Seared All Natural 8 oz French Chicken Breast, Roasted Tomato Wedges, and Feta Snow | \$76.00 Per Guest served with Creamy Red Wine Risotto GF

Seared Sustainable Atlantic Salmon, Marcona Almond Romesco with Pesto Mashed Potato GF | \$78.00 Per Guest

Grilled Florida Swordfish, Pineapple and Mango Chutney, Coconut Basmati Rice GF, DF | \$79.00 Per Guest

Red Wine Demi Braised 8oz Short Rib, Buttery Garlic Potato Puree GF | \$84.00 Per Guest

Grilled 6 oz Beef Filet, Wild Mushroom Demi Jus, White Cheddar Potato Rosti GF | \$115.00 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

Creamy Macaroni Salad V

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

Honey Lime Fruit Salad GF, VG

Beef Hamburgers DF, GF

Turkey Burgers DF, GF

All Beef Hot Dogs DF, GF

Sauteed Onions and Mushrooms

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

Assorted Potato Chips

Assorted Cookies and Brownie Squares V

\$80.00 Per Guest

JAX BBQ

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

FLORIDA TOUR

Chicken Brunswick Stew GF DF

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

Wheat Berry Salad with White Beans, Grilled Vegetables and
Tomato Herb Vinaigrette VG

Hot Service Attended Station *
Carved Thick Cut Chargrilled New York Sirloin, Intuition Ale
Demi-Glace DF Attendant Fee Required

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

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

Smoked Paprika Roasted Fingerling Potatoes GF VG

Baby Zucchini & Carrots GF, NF, SF, VG

Chocolate Pot de Creme Tart V

Guava Cream Pudding Shooter with Vanilla Crumble V

Coffee. Decaffeinated Coffee and Hot Tea Selection

Hot Service Attended Station *
Carved All-Natural Beef Tri-Tip with Warm Cheerwine Bacon
Jam DF, GF Attendant Fee Required

\$100.00 Per Guest

LOW COUNTRY*

Chicken 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

Lima Bean, Red Pepper and Quinoa Salad with 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

Baked 3 Cheese Mac N’ Cheese V

Sauteed Summer Squash, Broccolini GF, NF,SF,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

Vegan Coconut Curry Vegetables and Potatoes, served over Jasmine Rice (VG)

Vegan Bolognese, Scallion Orzo, Roasted Market Carrots NF VG

Wild Mushroom Risotto, Grilled Asparagus, and Basil Puree EF, GF, NF, SF, V

Vegetable Wellington, Grilled Vegetables, Lentil Ragout VG

Roasted Tomato & Artichoke Tart, Roasted Red Pepper Cream V

Fire Roasted Vegetable Polenta Cake, Asparagus and Roasted Rainbow Cauliflower, Tomato Coulis GF VG

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.



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

SEASONAL WINE FEATURE: ANGELINE VINEYARDS

Angeline Vineyards winemaking team is 100% women. They keep it simple. With little variation, vintage dependent, they keep things consistent - partial whole cluster fermentation,

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 | \$48 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$48 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$48 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$48 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$48 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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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.

SPARKLING

Mionetto Prosecco DOC Treviso Brut | \$50 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.

ROSE

La Vieille Ferme Rose | \$49 Bottle
Fresh, fruity and colored... The La Vieille Ferme Rosé presents all of the elements of an attractive rosé.

indigenous yeast fermentation whenever possible, blending the lots for balance, consistency, and clarity, always 100% single varietal, always easy.

Angeline Vineyards Chardonnay | \$50 Bottle
Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot, and hints of Canary melon and vanilla, with bright acidity throughout.

Angeline Vineyards Rose of Pinot Noir | \$50 Bottle
Notes of tart cherry, citron, tangerine zest, and peach blossoms with melon and strawberries and cream on the finish.

Angeline Vineyards Cabernet Sauvignon | \$50 Bottle
Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish.

WHITES

Chateau Ste. Michelle Riesling, Columbia Valley | \$49 Bottle
The wine offers crisp apple aromas and flavors with subtle mineral notes.

Kendall-Jackson California Vintner's Reserve Chardonnay, California | \$53 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 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 | \$62 Bottle
A classic Sauvignon Blanc that captures the essence of New Zealand's most iconic wine region.

REDS

Rodney Strong, Cabernet Sauvignon, Alexander Valley | \$67 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 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 Bottle

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

Catena Vista Flores Malbec, Argentina | \$52 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 | \$50 Bottle

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

McBride Sisters Black Girl Magic Red Blend, California | \$66 Bottle

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

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 | \$13 Per Drink

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

Paloma Spritz | \$14 Per Drink

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

Hy-Cardi | \$14 Per Drink

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

ALCOHOL FREE COCKTAILS

Alcohol Free Strawberry Mule | \$12 Per Drink

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

Alcohol Free Black Cherry Limeade | \$12 Per Drink

Limeade, Black Cherry Real, Lime Juice

Madras Alcohol Free Cocktail | \$12 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

SIGNATURE BAR

Features Private Label Concierge Spirits

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 | \$29 Per person

Second Hour | \$22 Per person

Additional Hour | \$18 Per person

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$12

Premium Cocktails | \$14

Super-Premium Cocktails | \$16

Domestic Beer | \$10

Local Craft and Imported Beer | \$11

Select and Sparkling Wines | \$11

Premium Wine and Sparkling Wines | \$12

Mineral Water, Juices, Soft Drinks | \$7.50

Cordials | \$12

LABOR CHARGES

Bartender | \$175
Up to three hours One Bartender Required per every 75 guests.

Cocktail Servers /Tray Passers, each | \$175
Up to three hours

First Hour | \$25 Per person

Second Hour | \$19 Per person

Each Additional Hour | \$15 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 | \$33 Per person

Second Hour | \$25 Per person

Additional Hour | \$21 Per person

CASH BAR

Signature Cocktails | \$13

Domestic Beer | \$11

Local Craft and Imported Beers | \$12

Select Wines and Sparkling Wines | \$12

Mineral Water, Juices, Soft Drinks | \$8

Cordials | \$14

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.