



HYATT REGENCY WICHITA

MEETING & EVENT MENUS



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 an additional \$3 per guest. *Breakfast of the Day served with Selection of Chilled Juices, Freshly Brewed Coffee and Tazo Tea Selection.*

MONDAY

- Sliced Seasonal Melons & Pineapple, Whole Bananas & Apples
 - Fresh Baked Croissants & Assorted Danish with Butter & Fruit Preserves
 - Yellow Stone Ground Grits with Butter & Cheddar Cheese (V, GF)
 - Brioche & Blueberry Casserole (V)
 - Local & Seasonally Inspired Sliced Fruits, Whole Bananas & Mandarin Oranges
 - Fresh Croissants & Assorted Muffins with Butter & Fruit Preserves
 - Chia Parfait (V, VG, GF, DF) with Granola on the side
 - Apple Streusel Coffee Cake (V)
- \$22** *Per Guest*

WEDNESDAY & SUNDAY

- Flint Hills Porridge (V)
 - Spanish Frittata (V, GF)
- \$22** *Per Guest*

FRIDAY

- Fresh Croissants & Assorted Sliced Breakfast Breads with Butter & Fruit Preserves

TUESDAY & SATURDAY

- Local & Seasonally Inspired Sliced Fruit, Whole Bananas & Grapes
 - Fresh Baked Croissants & Assorted Danish with Butter & Fruit Preserves
- \$22** *Per Guest*

THURSDAY

- Seasonal Sliced Melons, Whole Bananas & Apples
 - Steel Cut Oatmeal (V, VG, GF, DF) served with 2% Milk & Brown Sugar
 - Loaded Hash Brown Casserole with Eggs, Ham, Onions, Peppers & Cheese (GF)
 - Fresh Baked Croissants & Assorted Danish with Butter & Fruit Preserves
- \$22** *Per Guest*

BREAKFAST ANYTIME - ALL DAYS

- Fresh Croissants & Assorted Scones with Butter & Fruit Preserves
- Seasonal Sliced Fruit, Whole Bananas & Grapes

Local & Seasonally Inspired Sliced Fruits with Berries, Whole Bananas & Mandarin Oranges

House Made Yogurt Parfaits with Berry Compote (V, GF) and Granola on the side

Santa Fe Strata with Andouille Sausage, Onions, Green Chiles & Cheese

\$22 Per Guest

Steel Cut Oatmeal (V, VG, GF, DF) served 2% Milk & Brown Sugar

Farmstand Hash with Grilled Skirt Steak, Roasted Sweet Potatoes, Zucchini, Peppers & Onions

\$24 Per Guest

A minimum of 25 guests required for Breakfast of the Day. If less than 25 guests an \$3 per guest upcharge will be assessed. Food and beverage replenished up to one hour. Any items replenished after one hour will be charged based upon consumption. Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets.

BREAKFAST ENHANCEMENTS

- Fruit & Yogurt Parfaits (V, GF) with Granola on the side | \$72 Per Dozen
- Mini Croissants With Butter & Fruit Preserves | \$42 Per Dozen
- Cinnamon Rolls | \$45 Per Dozen
- Pecan Sticky Rolls | \$48 Per Dozen
- Breakfast Burrito | \$78 Per Dozen
Stuffed with Chorizo, Cage Free Eggs, Grilled Peppers & Onions, Cotija Cheese & Avocado Crema
- Croissant Breakfast Sandwich | \$81 Per Dozen
with Cage Free Fried Egg, Canadian Bacon, Fontina Cheese
- Chef Attended Egg Station (minimum of 25 people) | \$10 Per Guest
Cage Free Eggs & Omelets prepared to your preference from a selection of ingredients including Spinach, Tomatoes, Onions, Mushrooms, Peppers, Ham, Sausage, Bacon & Jack-Cheddar Cheese Egg whites and vegan eggs upon request. Chef's Fee \$150 (2 hours)

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. *All Breakfasts are served with Selection of Chilled Juices, Freshly Brewed*

Coffee and Tazo Tea.

QUICK START BREAKFAST

Fresh Sliced Seasonal Fruit

.....

Fresh Breakfast Bakeries

With Whipped Butter & Preserves

.....

Yogurt Parfaits (V, GF) with Housemade Granola on the side

.....

\$20 *Per Guest*

POWER BREAKFAST

Fresh Cut Fruit Bowl

.....

Assorted Breakfast Bars

.....

Cold Sweetened Oatmeal (V, GF) With Mixed Berries

.....

Crustless Quiche

With Bacon, Onions, Roasted Peppers, Fontina & Colby Cheddar (GF)

.....

Cage Free Scrambled Eggs (V, GF, DF)

.....

Chicken & Waffles with House Made Spicy Syrup

.....

\$24 *Per Guest*

MIDWEST BREAKFAST

Fresh Sliced Seasonal Fruit

.....

Fresh Breakfast Bakeries with Butter & Fruit Preserves

.....

Smoked Bacon

.....

Country Sausage Patties

.....

Potatoes O'Brien (V, VG, GF, DF)

.....

Flint Hills Porridge (V)

.....

Country Sausage Links

.....

\$26 *Per Guest*

JUST BRUNCHIN

Sliced Fresh Fruit Display

.....

Pecan Sticky Buns

.....

Country Style Cage Free Eggs (V, GF, DF)

.....

Thick Cut Apple-Smoked Bacon

.....

Shrimp & Tasso Ham Gravy Grits

.....

Roasted Rosemary Breakfast Potatoes (V, VG, GF, DF)

.....

\$36 *Per Guest*

A minimum of 25 guests required for Breakfast Buffets. If less than 25 guests an \$3 per guest upcharge will be assessed. Food and beverage replenished up to one hour. Any items replenished after one hour will be charged based upon consumption. Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

Planner Packages

Minimum of 25 guests required for break packages, add \$6.00 per guest for groups under this amount. Break packages served up to 1 hour, unless otherwise noted.

ALL DAY MEETING PACKAGE #1

- MORNING STARTER
 - Chilled Orange & Cranberry Juice Today's Fresh Bakeries Coffee, Decaffeinated Coffee & Tazo Teas
- LUNCH
 - Choice of Plated Lunch
- AFTERNOON SNACK
 - Assorted Cookies Assorted Pepsi Soft Drinks & Bottled Water

\$62 Per Guest

ALL DAY MEETING PACKAGE #2

- MORNING STARTER
 - Chilled Orange & Cranberry Juice Today's Fresh Bakeries Coffee, Decaffeinated Coffee & Tazo Teas
- MID-MORNING BREAK
 - Coffee, Decaffeinated Coffee & Tazo Teas Assorted Pepsi Soft Drinks & Bottled Water
- LUNCH
 - Choice of Plated Lunch
- AFTERNOON SNACK
 - Assorted Cookies Assorted Pepsi Soft Drinks & Bottled Water

\$75 Per Guest

ALL DAY MEETING PACKAGE #3

- MORNING STARTER
 - Chilled Orange & Cranberry Juice Today's Fresh Bakeries Sausage, Egg & Cheese Breakfast Sandwiches Coffee, Decaffeinated Coffee & Tazo Teas
- MID-MORNING BREAK
 - Make-Your-Own Parfaits featuring Vanilla Yogurt (V, GF), Housemade Granola with Sliced Almonds & Assorted Berries Coffee, Decaffeinated Coffee & Tazo Teas Assorted Pepsi Soft Drinks & Bottled Water
- LUNCH
 - Choice of Plated Lunch
- AFTERNOON SNACK
 - Vegetable Display with Ranch Dip (V, GF), Hummus (V, VG) with Pita Chips (V), Assorted Cookies, Assorted Pepsi Soft Drinks & Bottled Water

\$87 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 – 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 \$20 per guest. Break packages served for up to 1 hour.

POWER BOOST - MONDAY & FRIDAY

STREET FAIR - TUESDAY & SATURDAY

Seasonal Whole Fruits

.....

Berry Parfait (V, GF)

.....

Crustless Quiche with Bacon, Onions, Roasted Peppers & Colby Cheddar (GF)

.....

\$17 *Per Guest*

BAGEL BIN - WEDNESDAY & SUNDAY

Assorted Seasonal Melon with Fresh Mint

.....

Bagel Board with Strawberry & Plain Cream Cheeses

.....

\$17 *Per Guest*

Seasonable Whole Fruit

.....

Vanilla Cinnamon Overnight Oats (V, GF) with Local Honey & Brown Sugar

.....

Fiesta Frittata with Cage Free Eggs, Chorizo, Green Chili, Cheddar Cheese & Cilantro (GF)

.....

\$17 *Per Guest*

HIGHER GROUND - THURSDAY

Cinnamon Sugar, Sugar Glazed & Cocoa Dusted Doughnut Holes

.....

Huevos Rancheros Bake

.....

\$17 *Per Guest*

A minimum of 25 guests required for Morning Break of the Day. If less than 25 guests, a \$3 per person upcharge will be assessed. Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break 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 \$21 per guest. Break packages served for up to 1 hour.

SWEET BEGINNINGS & ENDINGS - MONDAY & FRIDAY

Assorted Cake Balls and Cream Puffs

.....

Assorted Flavors House Made Rice Krispie Treats

.....

\$18 *Per Guest*

FRUIT FUN - TUESDAY & SATURDAY

Seasonal Fruit Kabab with Yogurt Dip (V)

.....

Apple Strudel & Cherry Oatmeal Bars (V)

.....

\$18 *Per Guest*

ALL TWISTED UP - WEDNESDAY & SUNDAY

Dark Chocolate Dipped, White Chocolate Dipped & Plain Pretzel Rods (V)

.....

Bavarian Soft Pretzel Sticks with White Cheddar Ale Sauce & Jalapenos (V)

.....

\$18 *Per Guest*

MEDITERRANEAN MIXER - THURSDAY

Housemade Falafel with Tzatziki (V)

.....

Fresh Vegetable Display

.....

Hummus (V, GF) with Warm Pita & Pita Chips (V)

.....

\$18 *Per Guest*

- A minimum of 25 guests required for Afternoon Break of the Day. If less than 25 guests, a \$4 per person

upcharge will be assessed.

- Menu pricing may change based upon availability and/or market conditions.

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Today's Fresh Bakeries | \$48 Per Dozen
Muffins, Croissants & Danishes with Butter & Fruit Preserves

Bagel Board | \$45 Per Dozen
With Strawberry & Plain Cream Cheeses

Scones | \$43 Per Dozen
To Include Raspberry White Chocolate, Apple Cinnamon,
Blueberry & Chocolate Chunk

Cinnamon Rolls | \$45 Per Dozen

Pecan Sticky Rolls | \$48 Per Dozen

Donut Boards | \$52 Per Dozen
Local Donuts right from Wichita, Kansas!

Freshly Baked Assorted Cookies | \$40 Per Dozen
to include Chocolate Chip, Peanut Butter and Sugar Cookie

Freshly Baked Specialty Cookies | \$45 Per Dozen

- M&M Cookie
- White Chocolate Macadamia Nut Cookie
- Red Velvet Cookie
- Raspberry White Chocolate Cookie

*Please let your Event Manager know what flavors and quantities
you wish to order*

Triple Chocolate Fudge Brownies | \$40 Per Dozen

Caramel Pecan Bars | \$45 Per Dozen

SNACKS

Hot Bavarian Pretzels Sticks with Jalapenos | \$48 Per Dozen
With Spiced Mustard & White Cheddar Ale Sauce

Popcorn Express | \$7 Per Guest
Local Mix Of Butter, Cheddar & Caramel Assorted Popcorn
Seasonings **Minimum order of 25 Guests Popcorn Machine \$50
Display Buttered Popcorn in a lighted machine. (Machine is for
display only)*

Individual Bags of Dry Salty Snacks | \$35 Per Dozen

- Smart Pop White Cheddar Popcorn
- Rold Gold Pretzels
- Zapps Potato Chips

Individual Packaged Sweet Snacks | \$38 Per Dozen

- Assorted Granola Bars
- Rice Krispie Treats

Whole Market Seasonal Fruit | \$3 Per Piece

Non-Fat Individual Yogurts | \$4.25 Each
Blueberry, Strawberry & Vanilla

Chips & Dips | \$8 Per Guest

House Fried Potato Chips with Caramelized Onion Dip OR House
Fried Tortilla Chips With Fresh Salsa, Queso and Guacamole

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A La Carte Beverages

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

COFFEE & TEA

Hot Tazo Tea | \$51 Per Gallon

Freshly Brewed Coffee | \$51 Per Gallon
Royal Cup Regular and Decaffeinated Coffee

Iced Tazo Tea | \$51 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$4 Each

Coke & Diet Coke Soft Drinks | \$4.25 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$66 Dozen

Lemonade | \$69 Dozen

Starbucks Frappuccino | \$89 Dozen

STILL WATER & SPARKLING WATER

Aquafina | \$4 Each

Bubly Sparkling Water | \$4 Each

HYDRATION STATION

Fruit Infused Water Dispensers | \$50 Per Display
These 3.5-gallon water dispensers with ecofriendly cups will keep your guests hydrated throughout the day.

AND MORE

Bottled Juices | \$45 Dozen
Orange, Apple & Cranberry

Bottled Smoothies | \$6.50 Each
Assorted fruit and veggie options available

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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 an additional \$3 per guest. Lunch buffet of the day is served with Iced Water and Iced Tea. Coffee is served on request.

ICT BBQ – MONDAY

Farmers Blend of Field Greens with Cucumber, Tomato and Carrots (V, VG, GF, DF), House Made Ranch Dressing (V, GF)

House Made Coleslaw (V, GF, DF)

Traditional Potato Salad (V, GF, DF)

Slow Smoked BBQ Brisket (GF, DF)

TASTE OF TUSCANY – TUESDAY & SATURDAY

Hearty Greens Mix, Grape Tomatoes, Pickled Red Onion & Cucumber (V, VG, GF, DF)
with Creamy Italian Dressing (V, GF, DF)

Caprese Pasta Salad with Pearl Mozzarella, Marinated Tomatoes & Fresh Basil (V)

Chicken Cacciatore (GF)

Hard Wood Smoked Boneless Chicken Thigh (GF, DF)

.....

Trio of BBQ Sauces (V, DF)

.....

Classic Baked Beans with Pork Belly (GF, DF)

.....

Corn Bread (V) with Whipped Honey Butter (V, GF)

.....

Peach Cobbler (V)

.....

\$38 *Per Guest*

COMFORTS OF KANSAS – WEDNESDAY & SUNDAY

Field Greens, Cucumber, Tomato & Shaved Radish
with Honey Dijon Vinaigrette Dressing (V, GF, DF)

.....

Roasted Chickpea Salad (V, VG, GF, DF)

.....

Slow Roasted Smoked Pork Shoulder dressed with Classic BBQ
Sauce (GF, DF)

.....

Chicken Pot Pie
with Creamy Chicken Filling, topped with Golden Puffed Pastry

.....

Au Gratin Potatoes (V, GF)

.....

Green Beans (V, VG, GF, DF)

.....

Yeast Rolls & Butter

.....

Salted Caramel Pretzel Brownies (V)

.....

\$38 *Per Guest*

GRAZING PLAINS SALAD BAR – FRIDAY

Romaine Lettuce Blend, Julienne of Carrots, Cucumber, Radish (V, VG, GF, DF) served with Croutons
& Buttermilk Ranch (V, GF)

.....

Rotini Pasta, Broccolini & Sundried Tomatoes
with Herb Vinaigrette (V)

.....

Adobo Seared Skirt Steak (GF, DF)

.....

Grilled Marinated Chicken (GF, DF)

.....

Roasted Local Mushrooms (V, VG, GF, DF)

.....

Lasagna Bolognaise

.....

Herb Roasted Potatoes (V, VG, GF, DF)

.....

Roasted Mediterranean Vegetables (V, VG, GF, DF)

.....

Garlic Breadsticks

.....

Lemon Cookies (V)

.....

\$38 *Per Guest*

SIMPLY SOUTHWEST – THURSDAY

Tossed Field Greens, Jicama, Red Onion (V, VG, GF, DF) served
with Fried Tortilla Strips
& Southwest Ranch Dressing (GF)

.....

Elote Corn & Black Bean Salad (V, GF)

.....

Stacked Green Chili Chicken Enchiladas (GF)

.....

Pork Carnitas (GF, DF) served with Tortillas, Fresh Pico & Sour
Cream

.....

Mexican Rice (V, VG, GF, DF)

.....

Fresh Fried Tortilla Chips & Fresh Roasted Tomato Salsa (V, VG,
GF, DF)

.....

Assorted Filled Churros (V)

.....

\$38 *Per Guest*

Artisan Rolls & Butter

Warm Apple Crisp (V)

~~\$38~~ Per Guest

A minimum of 50 guests required for Lunch of the Day. If less than 50 guests an \$6 per guest upcharge will be assessed. Food and beverage replenished up to one hour. Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad, entrée, artisan rolls, butter, dessert, ice water and tea. Coffee served on request. Dessert options other than what is listed on each menu, to include alternating is subject to additional charges. Please contact your Event Planning Manager for details.

LUNCH ONE

Spinach & Arugula Salad, Radish, Pickled Onion, Apple & Feta Cheese (V, GF)
with Charred Lemon Vinaigrette (V, VG, GF)

Apricot Glazed Prosciutto Wrapped Chicken (GF, DF)
Lemon Cous Cous & Seasonal Vegetables (V, VG, DF)

Dolce de Leche Cheesecake (V)

~~\$35~~ Per Guest

LUNCH THREE

Hearty Greens Mix, Grape Tomatoes, Pickled Red Onion & Cucumber (V, VG, GF, DF)
with Creamy Italian Dressing (V, GF, DF)

Grilled Beef Skirt Steak with Romesco Sauce (DF)
Roasted Yukon Gold Potatoes & Mixed Grilled Peppers (V, VG, GF, DF)

Old Fashioned Chocolate Cake (V)

~~\$35~~ Per Guest

LUNCH FIVE

Spinach Salad, Roasted Pecans, Dried Fruit & Feta Cheese

LUNCH TWO

Heritage Blend of Greens, Shaved Radish, Julienne of Carrot, Cucumber &
Grape Tomatoes (V, VG, GF, DF) with Ranch Dressing (V, GF)

Tuscan Chicken with Creamy Tomato Sauce (GF)
Yukon Gold Mashed Potatoes & Seasonal Vegetables (V, GF)

Mixed Berry Trifle (V)

~~\$35~~ Per Guest

LUNCH FOUR

Local Artisan Lettuce Blend, Cucumber, Tomato, Radish & Carrot with Lemon Herb Vinaigrette (V, VG, GF, DF)

Classic Chicken Cacciatore (GF, DF)
Roasted Vegetable Orzo (V, DF)

Tiramisu (V)

~~\$35~~ Per Guest

with Herb Vinaigrette (V, VG, GF, DF)

Roasted Pork Loin with Red Wine Cherry Reduction (GF, DF)

Tarragon Buttered Fingerling Potatoes & Seasonal Vegetables (V, GF)

Double Chocolate Cheesecake (V)

\$35 *Per Guest*

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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 25 pieces per selection.

COLD SELECTIONS

Individual Cheese and Charcuterie Boat (GF) | \$7 Per Piece

Individual Imported and Domestic Cheese Boat (V, GF) | \$6 Per Piece

Shrimp Cocktail Shooter (GF, DF) | \$4 Per Piece

Curried Chicken Salad Wonton | \$4 Per Piece

Caprese Skewer | \$3 Per Piece
With Cherry Tomatoes, Basil, Mozzarella Cheese and Balsamic Glaze (V, GF)

Melon, Mozzarella, Prosciutto and Basil Skewer (GF) | \$4 Per Piece

BLT Deviled Egg (GF) | \$3.50 Per Piece

Smoked Salmon, Dill & Cream Cheese Crostini | \$5 Per Piece

Roasted Tomato Bruschetta (V, DF) | \$4 Per Piece

Crudite Shot with Ranch (V, GF) | \$3 Per Piece

Crudit  Hummus Shooter (V, VG, GF) | \$3 Per Piece

Seaweed Wrapped Seared Ahi Tuna (DF) | \$6.75 Per Piece

WARM SELECTIONS

Beef Empanadas | \$4 Per Piece
With Salsa & Sour Cream

Assorted Miniature Quiche | \$6 Per Piece

Spinach Artichoke Stuffed Mini Peppers (V, GF) | \$2.75 Per Piece

5 Spice Pork Belly Bites | \$4 Per Piece
with Gochujang

Focaccia Crisp | \$3 Per Piece
With Tapenade, Roasted Artichoke and Balsamic Glaze (V, DF)

Mixed Veggie Tempura | \$3.25 Per Piece
with Lemon Ponzu & Siracha Aioli (V)

Crab Fritters | \$4 Per Piece
With Cayenne Aioli

Bacon Wrapped Scallop (GF, DF) | \$8 Per Piece

Stuffed Mushrooms | \$4 Per Piece
With Italian Sausage and Fontina Cheese

Tandoori Grilled Chicken Skewers | \$5 Per Piece
With Red Curry Dip (GF)

Mini Calzones | \$5 Per Piece

With Toasted Sesame Seeds and Wasabi Aioli V

Grilled Asparagus Wrapped in Prosciutto (GF, DF) | \$3.50 Per Piece

Lobster Roll Bruschetta | \$9 Per Piece

Tenderloin Skewers | \$6 Per Piece

With Cremini Mushroom and Veal Glace GF, DF

Pulled Pork Sliders on Brioche | \$4 Per Piece

With Tangy Slaw

Angus Beef Sliders on Brioche | \$4 Per Piece

With Garlic Aioli, Pickle Chip and American Cheese

Short Rib Slider on Brioche Bun | \$5 Per Piece

with Horseradish Cheddar

Risotto Arancini with Bacon & Pea Risotto | \$4 Per Piece

Mac & Cheese Bites (V) | \$3 Per Piece

Falafel | \$5 Per Piece

With Grilled Pita & Tzatziki V

Wild Mushroom Tart | \$6 Per Piece

with Mushrooms, Ricotta, Gruyere & Fresh Sage (V)

Thai Coconut Shrimp | \$6 Per Piece

With Sweet Thai Chili Sauce

Toasted Ravioli | \$2.50 Per Piece

With Marinara Dipping Sauce V

Pork Pot Stickers | \$4 Per Piece

With Bulgogi Sauce DF

Vegetarian Spring Roll (V, VG) | \$3 Per Piece

With Honey Sesame Dipping Sauce

BBQ Meatballs | \$3 Per Piece

Swedish Style Meatballs | \$3 Per Piece

Italian Meatballs | \$3 Per Piece

Mini Corn Dogs | \$3 Per Piece

With Honey Creole Mustard Dipping Sauce

Crab Cakes | Market Price

With Remoulade Sauce

Crispy Chicken Fingers | \$3.25 Per Piece

With Honey Mustard Sauce

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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. All stations require a minimum of 25 guests or more. Food replenished up to on hour.

FRESH FRUIT DISPLAY

Selection of Seasonal Sliced Fruit, Melons & Berries (V, VG, GF, DR)
With Honey Yogurt Sauce (V, GF)

\$8 Per Guest

SEASONAL RAW CRUDITE

Broccoli, Carrots, Squash, Baby Heirloom Tomatoes, Asparagus & Cauliflower (V, VG, GF, DF)
With Herb Ranch Dip (V, GF)

\$8 Per Guest

GRILLED VEGETABLE DISPLAY

Asparagus, Portobello Mushrooms, Yellow Squash, Broccolini & Roma Tomatoes
Basted with Herb Infused Olive Oil (V, VG, GF, DF)

\$10 Per Guest

CHEESE BOARD

Imported & Regional Cheeses (V, GF)
Green and Black Olives, Seasonal Dried Fruits (V, VG, GF, DF) & Local Honey (V, GF, DF)
Artisan & Assorted Crackers (V)

\$11 Per Guest

GULF STATION

Jumbo Gulf Shrimp Served With Lemon Wedges, Tabasco Sauce & Cocktail Sauce (GF, DF)
(3 Pieces Per Guest)

\$16 Per Guest

CHARCUTERIE BOARD

Selection of Local and Imported Dry Italian Salami, Sopressata & Prosciutto (GF, DF)
Brined Olives, Roasted Artichokes, Whole Baby Dills (V, VG, GF, DF)
Artisan & Assorted Crackers (V)

\$14 Per Guest

TACOS

Beef Soft Fried Tacos | \$7.25 Per Piece
With Pico, Frisee and Green Chili Dressing
Fried Chicken Tender Tacos | \$6 Per Piece
With Jicama Slaw and Ancho Glaze
Black Bean & Ancho Roasted Corn Tacos | \$4 Per Piece

WING STATION

Baked Chicken Wings with Buffalo Sauce, Garlic Parmesan & Honey Chipotle Sauce | \$20 Per Guest
with Celery Sticks, Carrot Sticks, Chunky Bleu Cheese & Ranch Dressing

With Pico, Frisee and Green Chili Dressing V

Braised Beef Brisket Tacos | \$6 Per Piece

With Kohlrabi Slaw

MAC & CHEESE STATION

Classic Cheddar Mac & Smoked Gouda Mushroom Mac (V) | \$17 Per Guest

with Assorted Toppings to include Bacon, Parmesan Cheese, Scallions & Pretzel Chips

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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. Stations are designed to feed 25 people per order. Station Attendant Required - \$120 per attendant for up to two hours.

ANGUS PRIME RIB OF BEEF COURSE GROUND HERB RUBBED (GF, DF)

Natural Jus (GF, DF)

Horseradish Sauce

Garlic Mayonnaise

Loaded Mashed Potatoes

Artisan Rolls

MKT Price

WHOLE ANGUS TENDERLOIN OF BEEF EXPRESSO AND HERB RUBBED (GF, DF)

Merlot & Demi-Glace Reduction (GF, DF)

Black Garlic & Basil Aioli

Stone Ground Creole Mustard

Duck Fat Seared Fingerling Potatoes (GF, DF)

Artisan Rolls

\$36 Per Guest

WHOLE ROASTED BEEF STRIP LOIN DIJON AND HORSERADISH CRUSTED (GF, DF)

Mushroom Compote with Cabernet & Demi Reduction (GF, DF)

Horseradish Sauce

Roasted Red Pepper Aioli

Triple Cream Mashed Potatoes (V, GF)

Miniature French Baguettes & Focaccia

DRY HERB RUBBED BREAST OF TURKEY FRESH ROSEMARY, SAGE & THYME, RUBBED WITH SEA SALT & BLACK PEPPER. (GF, DF)

House Made Cranberry Sauce

Sage Pan Gravy

Sour Cream Mashed Potatoes (V, GF)

Cornbread Stuffing Muffins with Whipped Butter

\$28 Per Guest

\$30 *Per Guest*

BEEF BRISKET WITH TOMATO CHUTNEY (GF, DF)

Tapenade Aioli

Herb Roasted Fingerling Potatoes (V, GF, DF)

Garlic Knots

\$31 *Per Guest*

HONEY & HICKORY GLAZED HAM (GF, DF)

Stone Ground Honey Mustard, Citrus Fruit Coulis

Parmesan Roasted Potatoes (V, GF)

Yeast Rolls with Whipped Butter

\$26 *Per Guest*

Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

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, Tea Service with Coffee served on request.

BLUESTEM DINNER BUFFET

Prairie Trail Salad with Chopped Romaine, Smoked Bacon, Smoked Cheddar Cheese & Ranch Dressing (GF)

White Bean Farro Salad with Broccolini, Roasted Red Peppers & Citrus Basil Vinaigrette (V, VG, DF)

Braised Beef Brisket with Red Wine Demi-Glace (GF, DF)

Chicken Marsala (GF, DF)

Sage Roasted Red Potatoes (V, VG, GF, DF)

Roasted Green Beans with Bacon Vinaigrette (GF, DF)

Assorted Cannoli (V)

\$42 *Per Guest*

FLAT LANDS DINNER BUFFET

Heritage Blend, Shaved Carrot, Grape Tomatoes, Cucumber & Honey Mustard Dressing (V, GF, DF)

Brussels Sprout Slaw (V, GF)

Sliced Roasted New York Strip Loin with Hunter Sauce (GF, DF)

Boneless Country Fried Chicken with Pepper Gravy

Garlic Mashed Potatoes (V, GF)

Roasted Broccoli (V, VG, GF, DF)

Cherry Cobbler Bread Pudding (V)

\$48 *Per Guest*

SOUTHWIND DINNER BUFFET

Chopped Iceberg Lettuce, Pickled Red Onion, Goat Cheese, Roasted Pecans, Dried Cherries

LAND OF OZ DINNER BUFFET

Chopped Romaine with Roma Tomato, Cucumber Ribbons, Smoke Bleu Cheese & Crushed Chicos

& White Balsamic Pear Vinaigrette (V, GF)
.....
Panzanella Salad (V)
.....
Herbed Beef Roulade (GF,DF)
.....
Chicken Plicata (GF)
.....
Parmesan Roasted Yukon Potatoes (V, GF)
.....
Tunisian Spiced Carrots (V, VG, GF, DF)
.....
Lemon Italian Cream Cake (V)
.....

\$45*Per Guest*

DUE WEST

Field Greens with Radish, Cucumber, Julienne of Carrot
& Roasted Sunflower Seeds with Balsamic Vinaigrette (V, VG, GF, DF)
.....
Cowboy Caviar Salad (V, VG, GF, DF)
.....
Country Fried Steak with Cowpoke Gravy
.....
Roasted Chicken with Poblano Cream (GF)
.....
Buttermilk Mashed Potatoes (V, GF)
.....
Grilled Medley of Seasonal Vegetables (V, VG, GF, DF)
.....
Cornbread Muffins with Whipped Honey Butter
.....
Old Fashioned Chocolate Cake (V)
.....

\$48*Per Guest*

A minimum of 50 guests required for Dinner Buffets. Food and beverage replenished up to one hour. Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

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 salad, entrée, and dessert, melds together to wow your attendees taste buds. All dinners include artisan rolls, iced Water and iced tea service with coffee served on request. Dessert options other than what is listed on each menu, to include alternating is subject to additional charges. Please contact your

with Agave Balsamic Dressing (V, GF)
.....
Lemon scented Orzo Salad with Roasted Vegetables (V, DF)
.....
Bison Prime Rib with Au Jus & Horseradish Cream Sauce (GF)
(Item subject to change based on market value and availability)
.....
Oven Roasted Turkey with Sunchoke Gravy
.....
Triple Cream Mashed Potatoes (V, GF)
.....
Garlic Green Beans & Almonds (V, VG, GF, DF)
.....
Vanilla Cheesecake with Blackberry Compote (V)
.....

\$50*Per Guest*

OUR-KANSAS DINNER BUFFET

Chopped Wedge Salad with Crunchy Iceberg, Bacon, Tomatoes,
Croutons & Chunky Bleu Cheese Dressing
.....
Smoked Beef Tri-Tip with Chimichurri (GF, DF)
.....
Juniper Honey Roasted Salmon (GF, DF)
.....
Herb Lemon Basmati with Vermicelli (V)
.....
Roasted Seasonal Vegetables (V, VG, GF, DF)
.....
Bourbon Pecan Pie (V)
.....

\$60*Per Guest*

Event Planning Manager for details.

DINNER ONE

Heritage Blend Greens, Radish, Julienne of Carrot, Grape
Tomatoes & Cucumber
& Champagne Vinaigrette (V, VG, GF, DF)
.....
Beef Chateaubriand with Red Wine Reduction (GF, DF)
Creamy Mashed Potatoes (V, GF) & Grilled Asparagus (V, VG, GF,
DF)
.....
Chocolate Mousse with Fresh Berries & Whipped Cream (V)
.....

\$52 *Per Guest*

DINNER THREE

Traditional Caesar, Focaccia Croutons, Shaved Parmesan with
Caesar Dressing (V)
.....
Chicken Piccata (GF)
with Lemon Orzo (V, DF) Marinated Tomato, Grilled Yellow
Squash & Zucchini (V, VG, GF, DF)
.....
Lemon Meringue Tart (V)
.....

\$39 *Per Guest*

DINNER TWO

Tender Greens, Strawberry, Pickled Red Onion & Toasted Nuts
with White Balsamic Vinaigrette (V, VG, GF, DF)
.....
Braised Short Rib with Hunter Sauce (GF, DF)
Herb Roasted Red Potatoes (V, VG, GF, DF) Buttered Broccolini &
Carrots (V, GF)
.....
Cheesecake with Dark Chocolate Ganache (V)
.....

\$51 *Per Guest*

DINNER FOUR

Spinach Salad with Roasted Pecans, Pickled Apple & Goat Cheese
with Lemon Ginger Vinaigrette (V, GF)
.....
Mediterranean Chicken with Blistered Tomato & Basil Gremolata
(GF)
Parmesan Risotto (V, GF) Seasonal Roasted Vegetables (V, VG, GF,
DF)
.....
Flourless Chocolate Torte with Raspberry Puree (V, GF)
.....

\$41 *Per Person*

Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

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. 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.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
.....
2. A custom printed menu featuring up to four entrée selections is provided for your guests.
.....
3. Specially trained servers take your guests' orders as they are

PLANNER'S CHOICE APPETIZER

Shrimp Bisque with Cognac (GF)
.....
Buffalo Mozzarella With Marinated Beefsteak Tomatoes,
Chiffonade Of Basil & Balsamic Drizzle (V, GF)
.....
Roasted Quail Wrapped In Prosciutto, Field Pea Relish & Fig
Emulsion (GF, DF)
.....

seated.

PLANNER'S CHOICE SALAD

- Russian Kale & Tender Greens, English Cucumber, Pickled Asparagus & Red Onions With Champagne Lime Vinaigrette (V, VG, GF, DF)
- Artisan Seasonal Greens, Radicchio Lettuce, Goat Cheese, Blistered Baby Heirloom Tomatoes With Honey Pecan Vinaigrette (V, GF)
- Organic Bibb & Frisee Salad, Watermelon Radish, Julienne Of Root Vegetables, Heirloom Tomato & Lemon Thyme Vinaigrette (V, VG, GF, DF)
- Seasonal Squash & Heirloom Tomato Salad with Farro & Romano Cheese with Lemon Garlic Basil Vinaigrette (V)

PLANNERS CHOICE DESSERT

- DESSERT OPTION 1
Lemon Curd Tart With Meringue (V)
- DESSERT OPTION 2
Tiramisu with Cocoa Dust (V)
- DESSERT OPTION 3
Flourless Chocolate Torte With Raspberry Coulis (V, GF)
- DESSERT OPTION 4

Lobster Bisque

INDIVIDUAL GUESTS' CHOICE ENTREE

- FISH OPTION 1
Reef & Surf, Pan Seared Halibut, Spiked Shrimp Relish, Lemon Beurre Blanc, Elote Corn & Butterbean Salad, Piped Cauliflower Mash, Flash Fried Brussel Sprouts (GF)
- FISH OPTION 2
Scottish Salmon Seared With Oscar Sauce, Asparagus, Stuffed Roma Tomato & Wild Rice Pilaf (GF)
- CHICKEN OPTION 1
Free Range Breast of Chicken, Wild Mushroom Demi-Glace, Potato and Chive Cake with Ginger Carrots and Broccolini
- CHICKEN OPTION 2
Pan Roasted Free Range Chicken, Rosemary & Thyme Pan Jus, Sun Dried Tomato Risotto, Haricot Verts, Squash Batonnet (GF)
- BEEF OPTION 1
Porcini Dusted Filet Mignon, Pinot Noir & Roasted Morel Mushrooms, Mashed Potatoes With Goat Cheese, Grilled Asparagus & Tea Infused Baby Carrots
- BEEF OPTION 2
Crusted Triple Peppercorn Beef Tenderloin, Port Wine Demi-Glace, Rosti Potato, Broccoli Rabe, Harissa Glazed Carrot
- VEGETARIAN
Tuscan Ratatouille Tart with Seared Baby Spinach, Grilled Asparagus & Roasted Pepper Sauce

Black & White Cheesecake With Strawberry Swirl (V)

\$100 Per Guest

A minimum of 50 guests required for Personal Preference Dinner. Menu pricing may change based upon availability and/or market conditions. DIETARY ACRONYMS: V: Vegetarian, VG: Vegan, GF: Gluten Free, DF: Dairy Free

Signature Wine Series

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$42 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Canvas Chardonnay, California | \$42 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$46 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$42 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.

SEASONAL WINE FEATURE: JOSH CELLARS

Josh Cellars founder Joseph Carr discovered his love for wine at a young age. He started his career as a wine steward, working his way up to become a world-class sommelier and later, a wine executive. He left it all behind to follow his dream of starting his own wine company, making wines from California. Josh Cellars was created as a tribute to founder Joseph Carr’s father, Josh Carr. Today Josh Cellars offers a diverse portfolio of well-balanced and delicious wines made to exacting standards. Sourced from across California’s great winegrowing regions, every vintage represents a labor of love, a commitment to quality, and a very personal promise to make great wine, in honor of Josh.

Craftsmans Collection, Cabernet Sauvignon, California | \$49 Bottle
The bouquet bursts with intense dark fruits, cinnamon, clove, and subtle oak aromas. The palate is dominated by flavors of black cherries and juicy blackberries, accented by delicate vanilla flavors and toasty oak, and finishing long with round, soft tannins. Pair this with your favorite Beef, Lamb, Venison, or Poultry dish.

Craftsmans Collection, Chardonnay | \$44 Bottle
The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil, and crème brûlée. The wine shows a great, soft texture and finishes long. Pair this with your favorite Pork, Salmon or Tuna, Vegetarian, or Poultry dish.

Menu pricing may change based upon availability and/or 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

Minonetto Avantgarde Prosecco | \$70 Bottle
Italy, 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.

Pascual Toso, Brut | \$52 Bottle
Mendoza, Argentina Clear bright with greenish colors reflecting on its overall yellow appearance. Brut is pleasant, fresh and velvety in the mouth, this drinks so easily

ROSE

La Vielle Ferme | \$53 Bottle
France, pretty purple colour with shiny reflections. The nose reveals a seductive bouquet of red fruit and spices. Full of delicacy, the palate is full of freshness and well balanced, with aromas of cherries and very soft tannins, giving this wine great drinkability.

WHITES

Jackson Family Wines, Kendall Jackson, Chardonnay | \$72 Bottle
California, Tasty tropical flavors such as mango, papaya and pineapple with citrus notes, delicately intertwine with aromas of green apple and pear to create depth and balance throughout. A hint of toasted oak rounds out the finish

Mer Soleil 'Reserve' | \$125 Bottle
California, a soft golden color, this wine features bright scents of lemon crumb bars and honeydew, with a hint of apricot, toasted oak and the evocative trace of a freshly struck match. Entry on the palate is round and robust, lending a richness to the fruit. At the same time, a zing of acidity hints the sides of the tongue, maintaining the liveliness of citrus and melon. This dance of vibrancy and intensity carries over to the finish, as honeydew and apricot trail off in silky smoothness.

Whitehaven, Sauvignon Blanc | \$75 Bottle
New Zealand, an elegant expression of the Marlborough region, Whitehaven Sauvignon Blanc showcases vibrant tropical notes underpinned by a crisp, herbaceous edge. Bright character meets balanced structure, with intense flavors of passionfruit, lemongrass, and white peach, leading to a long, clean finish.

Chateau Ste Michelle Columbia Valley, Riesling | \$52 Bottle
Washington, harvested at the peak of ripeness, this crisp and lively Riesling reveals tart apple and peach notes that complement Pasta, Pork, Curry and a wide array of Cheeses

REDS

Rodney Strong Sonoma Cabernet Sauvignon | \$82 Bottle
California, features 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 | \$125 Bottle
California, pure aromas of cassis, graphite and licorice, with soft earth and floral undertones. The palate is smooth and lush, with ripe blue and black fruits and a long, savory finish

Elouan, Pinot Noir | \$82 Bottle
Oregon, is a beautiful dark scarlet in color, with aromas of dried

cherries and blackberry, high fruit notes with hints of vanilla and clove spice.

Catena Vista Flores, Malbec | \$70 Bottled

Argentina, Catena Malbec Appellation Vista Flores is composed of 100% varietal wines blended from vineyards of Vista Flores district in Tunuyán. The result is a wine with a pure expression of a unique terroir. 30-year-old vines gives red and black fresh fruits flavors, sweet texture and character. Cold nights lend bright, crisp acidity and the intense sunshine give explosive floral aromatics and concentrated structure.

Joel Gott Palisades, Red Blend | \$72 Bottle

California, the Joel Gott Palisades Red Wine has aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust. On the palate, roasted blue fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with notes of spice on the long, delicate finish.

Charles and Charles, Cabernet Blend | \$82 Bottle

Washington Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel

Menu pricing may change based upon availability and/or 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!

PATRON SILVER TEQUILA

The perfect super premium white spirit made from the finest Weber Blue Agave.

THE PATRON MARTINI

Patron Silver Tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

\$15 *Per Drink*

PALOMA FRESCA

Patron Silver Tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

\$15 *Per Drink*

SAGE MARGARITA

Patron Silver Tequila and fresh lime juice with agave nectar and sage

\$15 *Per Drink*

BACARDI SUPERIOR RUM

BLUEBERRY LEMONADE COOLER

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

\$15 *Per Drink*

CITY PARK SWIZZLE

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

\$15 *Per Drink*

SPICY PALOMA

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

\$15 *Per Drink*

GRAPEFRUIT DELIGHT

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

\$15 *Per Drink*

SWEET ARNOLD

Bacardi Superior rum and raspberry puree with iced tea and lemonade

\$15 *Per Drink*

DON COLLINS

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

\$15 *Per Drink*

TITOS HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs

WATERMELON JALAPENO COOLER

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

\$15 *Per Drink*

ISLAND SPLASH

Tito's Handmade vodka with pineapple, St-Germain liqueur, fresh lime juice and agave nectar

\$15 *Per Drink*

STRAWBERRY MULE

Tito's Handmade vodka, muddled mint and strawberries with ginger beer

\$15 *Per Drink*

MOCKINGBIRD GINGER

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

\$15 *Per Drink*

TEATOS PASSION

Tito's Handmade vodka with passion herbal infused iced tea

\$15 *Per Drink*

TROPICAL SUNSET

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

\$15 *Per Drink*

PINEAPPLE BASIL COOLER

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

\$15 *Per Drink*

Menu pricing may change based upon availability and/or 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 include Full Bar Set Ups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish Whiskey & Monkey Shoulder Scotch

First Hour | \$20 Per person

Each Additional Hour | \$15 Per person

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Wines, Soft Drinks and Still/Sparkling Waters

First Hour | \$16 Per person

Each Additional Hour | \$10 Per person

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

First Hour | \$18 Per person

Each Additional Hour | \$12 Per person

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish, Glenlivet 12 Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian

First Hour | \$25 Per person

Each Additional Hour | \$20 Per person

CASH BAR PER DRINK SIGNATURE OR PREMIUM COCKTAILS

A \$380 minimum is required. Includes full bar set ups. Cash, Credit card or room charge only

Signature Cocktails | \$8 Drink

Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Dekuyper Cordial and your favorite

mixers to include Fever-Tree

Premium Cocktails | \$8.25 Drink

Smirnoff Red Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish Whiskey, Monkey Shoulder Scotch and DeKuyper Cordial

Domestic Beer | \$5 Each

Premium and Imported Beer | \$6.25 Each

Corona Extra, Modelo Especial, Stella Artois

Non-Alcoholic Beer | \$6 Each

Athletic N/A Beer, Heineken 0.0

Local and Craft Beers | \$8 Each

Lagunitas IPA, Wichita Brewing Co IPA

Canvas Wines by Michael Mondavi | \$8 Per Glass

Canvas Chardonnay, Canvas Cabernet Sauvignon, and Canvas Pinot Grigio

Canvas Pinot Noir and Canvas Blanc De Blancs | \$10 Per Glass

Cordials | \$8.50 Each

Champagne | \$9 Each

Red Bull Regular & Sugar Free | \$5.75 Each

Pepsi Soft Drinks | \$4 Each

Bottled Water | \$4 Each

HOST SPONSORED SUPER PREMIUM BAR PER DRINK

Super-Premium Cocktails | \$9.25 Drink

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniels American Whiskey, Jonnie Walker Black Scotch, Del Maguey Vida Mezcal and your favorite mixers to include Fever-Tree

Domestic Beer | \$4.75 Each

Bud Light, Michelob Ultra, Miller Lite, Coors Light, and Blue Moon

Premium and Imported Beer | \$6 Each

SUPER PREMIUM CASH BAR PER DRINK

Super-Premium Cocktails | \$9.75 Drink

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniels American Whiskey, Jonnie Walker Black Scotch, and Del Maguey Vida Mezcal

Domestic Beer | \$5 Each

Premium and Imported Beer | \$6.25 Each

Corona Extra, Modelo Especial, Stella Artois

Non-Alcoholic Beer | \$6 Each

Corona Extra, Modelo Especial, Stella Artois
Non-Alcoholic Beer \$5.50 Each
Athletic N/A Beer, Heineken 0.0
Local and Craft Beers \$7.25 Each
Lagunitas IPA, Wichita Brewing Co IPA
Super Premium White Wines Per Drink \$12 Per Glass
Kendal Jackson Chardonnay and Chateau Ste. Michelle CSM Riesling
Super Premium Red Wines Per Drink \$17 Per Glass
Elouan Pinot Noir and Joel Gott Palisades Red Blend
Super Premium Sparkling Wine \$16 Per Glass
Mionette Avantgarde Prosecco
Cordials \$8.50 Each
Champagne \$9 Each
Red Bull Regular & Sugar Free \$5.75 Each
Pepsi Soft Drinks \$4 Each
Bottled Water \$4 Each

HOST SPONSORED SIGNATURE OR PREMIUM BAR
PER DRINK

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

Signature Cocktails \$6.75 Drink
Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Dekuyper Cordial and your favorite mixers to include Fever-Tree
Premium Cocktails \$7.75 Drink
Smirnoff Red Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish Whiskey, Monkey Shoulder Scotch and DeKuyper Cordial
Domestic Beer \$4.75 Each
Bud Light, Michelob Ultra, Miller Lite, Coors Light, and Blue Moon
Premium and Imported Beer \$5.75 Each
Corona Extra, Modelo Especial, Stella Artois

Athletic N/A Beer, Heineken 0.0
Local and Craft Beers \$8 Each
Lagunitas IPA, Wichita Brewing Co IPA
Super Premium White Wine \$15 Per Glass
Kendal Jackson Chardonnay and Chateau Ste. Michelle CSM Riesling
Super Premium Red Wine \$18 Per Glass
Elouan Pinot Noir and Joel Gott Palisades Red Blend
Super Premium Sparkling Wine \$17 Per Glass
Mionette Avantgarde Prosecco
Cordials \$8.50 Each
Champagne \$9 Each
Red Bull Regular & Sugar Free \$5.75 Each
Pepsi Soft Drinks \$4 Each
Bottled Water \$4 Each

LABOR CHARGES

Bartender \$95 Each
Up to two hours
Cocktail Servers/Tray Passers, each \$90 Each
Up to three hours
Additional Hours for Bartenders or Servers, each, per hour \$50 Each

Non-Alcoholic Beer \$5.50 Each
Athletic N/A Beer, Heineken 0.0
Local and Craft Beers \$7.25 Each
Lagunitas IPA, Wichita Brewing Co IPA
Canvas Wines by Michael Mondavi \$8 Per Glass
Canvas Chardonnay, Canvas Cabernet Sauvignon, and Canvas Pinot Grigio
Canvas Pinot Noir and Canvas Blanc De Blancs \$10 Per Glass
Cordials \$8.50 Each
Champagne \$9 Each
Red Bull Regular & Sugar Free \$5.75 Each
Pepsi Soft Drinks \$4 Each
Bottled Water \$4 Each

Menu pricing may change based upon availability and/or market conditions.



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