



HYATT REGENCY BOSTON / CAMBRIDGE
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 \$50 per guest.

SUNDAY & THURSDAY

(Based on 90 minutes of service) (All Buffets require a minimum of 20 guests. Parties with less than 20 people are subject to \$10.00 per guest charge)

Selection of Chilled Juices

Orange | Cranberry | Apple | Grapefruit

Infused Waters

Apple and Rosemary Infused Water

Local and Seasonally Inspired Sliced Fruit

Whole Plums, Oranges, Pears, and Bananas

Gluten Free Banana Nut Muffins and Fruit Pastries

Chobani Yogurt with Granola

Steel Cut Oatmeal with Golden Fruits and Brown Sugar

Cage Free Scrambled Eggs served with Asparagus and Parmesan

Shredded Potatoes
with Green Onions

Fleshly Brewed Coffee and Smith Tea Selection

\$45 *Per Guest*

MONDAY & FRIDAY

(Based on 90 minutes of service) (All Buffets require a minimum of 20 guests. Parties with less than 20 people are subject to \$10.00 per guest charge)

Selection of Chilled Juices

Orange | Cranberry | Apple | Grapefruit

Infused Water

Strawberry and Mint Infused Water

Local and Seasonally Inspired Sliced Fruit

Bananas and Grapes

TUESDAY & SATURDAY

(Based on 90 minutes of service) (All Buffets require a minimum of 20 guests. Parties with less than 20 people are subject to \$10.00 per guest charge)

Selection of Chilled Juices

Orange | Cranberry | Apple | Grapefruit

Infused Waters

Cucumber and Lemon Infused Water

Locally and Seasonally Inspired Sliced Fruit

Pears and Oranges

Seasonal Muffins Including Gluten Free Chocolate Muffins

Peaches & Cream Oatmeal Bites

Frittata with Roasted Mushrooms, Vermont Cheddar and Peppers

Latkes

Sour Cream and Apple Chutney

Freshly Brewed Coffee and Smith Tea Selection

\$45 *Per Guest*

WEDNESDAY

(Based on 90 minutes of service) (All Buffets require a minimum of 20 guests. Parties with less than 20 people are subject to \$10.00 per guest charge)

Selection of Chilled Juices

Orange | Cranberry | Apple | Grapefruit

Infused Water

Strawberries and Mint Infused Water

Local and Seasonally Inspired Sliced Fruit

Bananas, Apples, and Plums

Assorted Danish and Scones
.....
Breakfast Burrito
Chorizo Sausage, Potatoes, Cheddar Cheese, Onions, and Peppers
.....
Tater Tots
Salsa Verde and Sour Cream
.....
Freshly Brewed Coffee and Smith Tea Selection
.....
\$45 *Per Guest*

Mini Bagels with Assorted Cream Cheeses (Gluten free option on request)
Plain, Salmon, and Apricot Cream Cheese
.....
Steel Cut Oatmeal with Dried Cherries
.....
Cage Free Scrambled Eggs
.....
Biscuits and Sausage Gravy
.....
Freshly Brewed Coffee and Smith Tea Selection
.....
\$45 *Per Guest*

All prices subject to 17% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change. Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

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

BREAKFAST SANDWICHES
Choice of One Sandwich

Breakfast Burrito with Chorizo, Fire Roasted Corn & Peppers, Potatoes, and Queso Fresco
.....
Egg White, Feta, Spinach, and Onions on an Everything Bagel
.....
Egg, Sausage, Pickled Shallots, Roasted Tomato Aioli on an English Muffin
.....
Broken Yolk Egg, Local Ham, Vermont White Cheddar Cheese on a Croissant Bun
.....
\$12 *Per Guest*

SALMON & BAGELS STATION
Selection of

Plain, Everything, and Pumpernickel Bagels
.....
Smoked Salmon, Pickled Red Onion, Diced Cage Free Boiled Eggs, Caper Berries, and Marinated Heirloom Tomatoes
.....
Chive Cream Cheese, Plain Cheam Cheese, Butter, and Nutella
.....
\$16 *Per Guest*

OMELETTE STATION*
.....
Cage Free Shell Eggs, Egg Whites, “Just Eggs” (v)
.....
Tomatoes, Caramelized Onions, Mushrooms, Bell peppers, Spinach
.....
Ham, Bacon, Sausage
.....

OMELETTE STATION ATTENDANT
*Omelette Stations requires one station attendant for every 50 guests. This fee is not a gratuity or service charge for wait staff, service bartenders or service employees.

\$200 *Per 50 Guest*

Vermont Cheddar Cheese, Goat Cheese

.....

\$19*Per Guest*

FRENCH TOAST

Accompanied with Nutella, Orange Mascarpone, Sliced Strawberries, and Syrup

\$12*Per Guest*

BELGIUM WAFFLE OR PANCAKE STATION

Served with a selection of Chantilly Cream, Maple Syrup, Strawberry Compote, Chocolate Sauce, and Caramel Sauce

Vermont Butter, Nutella, Orange Jam, Assorted Dickinson Jellies

.....

Pimento Cheese, Country Style Ham, and Sausage Gravy

.....

\$14*Per Guest*

ORGANIC GLUTEN FREE OATMEAL

Accompanied with Raisins, Brown Sugar, and Toasted Pumpkin Seeds

\$9*Per Guest*

AVOCADO TOAST STATION

Served with choice of

Smashed Avocado, Sliced Tomatoes, Grated Eggs, Pickled Shallots, Mixed Berries, on a Garlic Herb

.....

New England-style English Muffin or Regular English Muffin

.....

\$16*Per Guest*

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Smith Tea.

CLASSIC BUFFET

Selection of Chilled Juices

Orange / Cranberry / Apple / Grapefruit

.....

Seasonally Inspired Sliced Fruit

.....

Greek Yogurt with House-Made Granola

.....

Freshly Baked Fruit Muffins and Gluten-Free Muffin

.....

Sliced White, Whole Wheat, and English Muffins

Vermont Butter, Seasonal Jams

.....

Applewood Smoked Bacon and Chicken Apple Sausage

.....

Cage-Free Scrambled Eggs with Soft Herbs

.....

ENGLISH BREAKFAST BUFFET

Selection of Chilled Juices

Orange / Cranberry / Apple / Grapefruit

.....

Seasonally Inspired Sliced Fruit

.....

Greek Yogurt with House-Made Granola

.....

Chef's Choice of Assorted Pastries Vermont Butter, Seasonal Jam

.....

Cage-Free Scrambled Eggs

.....

Crisp Bacon

.....

Herb Roasted Tomatoes

.....

Crispy Red Potatoes
with Grilled Baby Peppers and Cippolini Onions

.....

Freshly Brewed Coffee and Smith Tea Selection

.....

\$50 *Per Guest*

HEALTHY BALANCED BUFFET

Chilled Selection of Juices
Orange / Cranberry / Apple / Grapefruit

.....

Seasonally Inspired Sliced Fruit

.....

Blueberry & Gluten-Free Cranberry-Orange Muffins

.....

Greek Yogurt Parfaits with Seasonal Fruit Compote and House-Made Granola

.....

Freshly Scrambled Cage-Free Egg Whites
with Wild Mushrooms, Roasted Red Pepper, and White Cheddar Cheese

.....

Organic Gluten Free Oatmeal with Golden Raisins, Walnuts and Brown Sugar

.....

Turkey Sausage Links

.....

Freshly Brewed Coffee and Smith Tea Selection

.....

\$47 *Per Guest*

Roasted Wild Mushrooms

.....

Pork Sausage Links

.....

Baked Beans

.....

Freshly Brewed Coffee and Smith Tea Selection

.....

\$54 *Per Guest*

SUNRISE BUFFET

Selection of Chilled Juices
Orange / Cranberry / Apple / Grapefruit

.....

Seasonally Inspired Sliced Fruit

.....

Greek Yogurt and House-Made Granola

.....

Chef's Choice of Assorted Danishes
Mini Cheese Danishes, Fruit Lattice Danishes, Fruit Preserves, and Vermont Butter

.....

Mini New York-Style Bagels
Cream Cheese

.....

Cage-Free Scrambled Eggs

.....

Banana Pancakes, Maple Syrup, Chocolate Shavings

.....

Shredded Potatoes

.....

Hickory Bacon & Turkey Sausage Links

.....

Freshly Brewed Coffee & Smith Tea Selection

.....

\$54 *Per Guest*

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Morning Break Packages

Our morning breaks are designed to make planning your event easy. Our Chef has curated menus to provide variety and ensure we aren’t repeating options. Themed Breaks Include Coffee and Tea Beverage Station All Breaks require a minimum of 10 guests (Based on 60 Minutes of Service), add \$5.00

per guest for groups under this amount.

EARLY RISE SALAD **breakfast**

- Selection of Chilled Juices
Orange / Cranberry / Apple
- Locally and Seasonally Inspired Sliced Fruit
- Mediterranean Bowl **VGN**
with Garlic Hummus, Spinach, Olives, Cherry Tomato, Mushrooms, and Vegan Eggs
- Cinnamon Raisin Bread with Vermont Butter

\$25 *Per Guest*

BREAKFAST BAR

- Selection of Chilled Juices
Orange / Cranberry / Apple / Grapefruit
- Seasonally Inspired Whole Fruits
Bananas, Honey Crisp Apples, Plums, and Pears
- Assorted KIND Bars
- Assorted Pastries
Mini Egg and Bacon PastryMini Ricotta and Spinach PastryMini Ham and Cheese Pastry
- Assorted Mini Soy and Almond Milks
- Celsius Energy Drinks

\$27 *Per Guest*

PASTRY SHOP **breakfast**

- Selection of Chilled Juices
Orange / Cranberry / Apple / Grapefruit
- Pastries
Scones, Savory Pastries, Coffee Cakes, Muffins, and Croissants Seasonal Jams with Vermont Butter
- Red and Green Grapes
- Mini Vanilla and Chocolate Soy Milks

\$26 *Per Guest*

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Afternoon Break Packages

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. Themed Breaks Include Coffee and Tea Beverage Station All Breaks require a minimum of 20 guests (Based on 60 Minutes of Service), add \$5.00 per guest for groups under this amount.

POWER MIX

Build Your Own Mix Including:

GOOD BITES BREAK

House-Made Granola Marcona Almonds, Pecans, Hazelnuts, Walnuts, Pumpkin Seeds Dried Fruits to include Currants, Dried Cherries, Raisins, Banana Chips White and Dark Chocolate Chips, M&M's, Gluten-Free Pretzels

Orange, Blueberry, and Mint Infused Water

\$25 Per Guest

CHOCOLATE LOVER

Chocolate Chip Cookies

Chocolate Milk

Nutella and Strawberry Jam Finger Sandwiches

Assorted Full-Size Candy Bars

\$25 Per Guest

SWEET SHOP

Strawberry and Mint Infused Water

Assorted Cheesecake Bites

Dark Chocolate Truffles

Caramel Beignets

Mini Milkshakes
Strawberry, Chocolate, and Vanilla

\$28 Per Guest

AFTERNOON SNACK

Sliced Cucumbers with Roasted Red Pepper Hummus & Ranch

Strawberry Kiwi Lemonade

Toasted Pita
with Sundried Tomato and Goat Cheese Dip

Fruit Skewers with Rebecca Sauce
Sour Cream, Brown Sugar, Dark Rum, and Vanilla

Roasted Cashews and M&M's

\$25 Per guest

MEDITERRANEAN BLOOM

Karkade Tea
Hibiscus, Elderflower, and Agave

Tzatziki Sauce

Crudités Display
Including Asparagus, Baby Sweet Peppers, Snap Peas & Baby Carrots, Celery Hearts, Cucumbers, and Haricot Verts

Antipasto Skewers
Includes Salami, Lemon Bar, Bocconcini, Olives, Sundried Tomatoes, and Pepperoncini

\$27 Per Guest

CHARCUTERIE

Raspberry Lime Rickey

New England Charcuterie
Assorted Cheeses, Assorted Sliced Meats, Pickled Vegetables, Garnish Grapes, Seasonal Jams, Mustards

Crackers and Crisp Baguettes

\$29 Per Guest

RED SOX BREAK

Dressing
.....
Corn Tortilla Chips
.....
Salsa and Warm Queso Dip
.....

\$25*Per Guest*

Raspberry Lime Ricky
.....
Soft Pretzel Bites
Sam Adams Beer Cheese
.....
Mini Kaymen Hotdogs
Ketchup and Mustard
.....
Butter Popcorn Bags
.....
Honey Roasted Peanuts
.....
Italian Ice
Cherry, Lemon, and Strawberry
.....

\$29*Per Guest*

SPORTS RECOVERY

Peanut Butter and Jelly Sandwiches
.....
RX Bars & Kind Protein Bars
.....
Assorted Muscle Milk Flavors
.....
Gatorade
.....

\$38*Per Guest*

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Day Packages

A part of Hyatt’s menu of the day program, our all day break package is designed to make planning your event easy – and it’s the sustainable choice, too!

ALL DAY BEVERAGE BREAK

(Maximum of 8 hours) Assorted Soda, Still and Sparkling Water and Flavored Sparkling Water Coffee, Tea, and Decaf Coffee

\$48*Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Tea Sandwiches | \$13 Per Guest
 - Cucumber, Cream Cheese on White Bread*
 - Smoked Salmon, Cream Cheese, Pickled Red Onion, and Dill on Rye Bread*
 - Country Ham, Mascarpone, and Fig Jam on Wheat Bread*
- Brownies and Blondies or Lemon Bars | \$42 Per Dozen
- Cookies | \$48 Per Dozen
 - Oatmeal Raisin*
 - Chocolate Chip*
 - Lemon Cooler*
 - Peanut Butter*
 - White Chocolate Cranberry*
- Mini Savory Pastries | \$50 Per Dozen
- Freshly Made Baked Goods | \$55 Per Dozen

SNACKS

- Whole Fresh Fruit | \$5 Each
- Assorted Deep River Chips and Pretzels | \$6 Each
- Individual Yogurts | \$6 Each
 - Assorted Plain and Fruit Chobani Greek Yogurts
- Assorted Gluten Free Kind Bars | \$7 Each
- Sliced Fresh Fruit and Berries | \$8 Each
- Individual Mini Snack Bags | \$7 Each
 - Assortment of Nuts, Crunch and Dried Fruit*
- Bruschetta Bar | \$15 Per Guest
 - Blue Cheese, Golden Raisins, Caramelized Onions*
 - Tomato, Garlic, and Basil*
 - Artichoke and Arugula Pesto*
 - Baguettes and Multigrain Bread*
- Chips and Dip | \$15 Per Guest
 - Tortilla Chips with Roasted Tomato Salsa
 - Potato Crisps with Caramelized Onion Dip
 - Mini Pita with Cilantro & Lime Hummus
- New York Bagels and Flavored Cream Cheese | \$65 Per Dozen
- Warm Soft Mini Pretzels | \$60 Per 100 Pieces
 - Warm Cheese Dip and Beer-Infused Dijon Mustard*

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A La Carte Beverages

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

HALF-DAY BEVERAGE

- Based on 4 Hours of Service*
- Assorted Soda, Still and Sparkling Water, and Flavored Sparkling Water
- Freshly Brewed Regular, Decaffeinated Coffee, and Smith Tea Selection

Includes Soy, Oat, and Almond Milk

\$26 *Per Guest*

ALL DAY BEVERAGE

Based on 8 Hours of Service

Assorted Soda, Still and Sparkling Water, and Flavored Sparkling Water

Freshly Brewed Regular, Decaffeinated Coffee, and Smith Tea Selection

Includes Soy, Oat, and Almond Milk

\$48 *Per Guest*

COFFEE AND TEA SERVICE

Based on 90 Minutes of Service Freshly Brewed Regular and Decaffeinated Coffee, Smith Tea Includes Soy, Oat, and Almond Milk

Freshly Brewed Iced Tea | \$6 Per Guest
Unsweetened

\$9 *Per Guest*

\$100 *Per Gallon*

STILL WATER & SPARKLING WATER

Saratoga | \$7 Each

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$6 Each

SPECIALTY BOTTLED BEVERAGES

Naked Fruit Juices | \$8 Each

Energy Drinks | \$8 Each

- Red Bull Regular
- Sugar Free Red Bull
- Celsius

SOMETHING & NOTHING

\$6 *Each*

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Tax. All Service Charges and Taxes are subject to change. Menu pricing may change based on availability and market conditions.

Lunch Buffet 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 Buffet Lunches include Freshly Brewed House Blend Coffees, Smith Tea Selection Upgrade to Pre-Set Iced Tea at \$5.00 per person (Based on 90 minutes of service) All prices noted are for the designated day only, if chosen on an alternate day, price will increase by \$5.00 per person.

ITALIAN BUFFET – MONDAY

(A minimum of 20+ people)

- Herb Focaccia & Rosemary Oil
- Insalata Fiorentina
 - Spinach, Kale, Pistachio, Balsamic Figs, Grana Padano Cheese
- Italian Wedding Soup
- Beef Bolognese
 - Cavatappi Pasta, Ground Beef, Veal & Pork, Crushed Tomatoes, Mire Poix and Red Wine
- Vegan Italian Sausage
 - Baby Peppers, Cippolini Onions, Grilled Sundried Tomato Polenta
- Grilled Broccolini, Garlic & Chili Oil
- Ratatouille
- Desserts
 - Bite sized Tiramisu Orange Panna Cotta with Berries
- Beverages
 - Freshly Brewed Coffee Smith Tea Selections

\$57 Per Guest

\$62 Non Monday Per Guest

CANTINA BUFFET – TUESDAY

(A minimum of 20+ people)

- Corn & flour tortillas
 - Paired with Salsa Verde, Pico de Gallo, and Guacamole
- Chipotle Caesar
 - Chopped Romaine, Tomatoes, Black Beans, Pickled Shallots, and Chipotle Caesar Dressing
- Vegetarian Chili
 - Sour Cream and Tortilla Strips
- Roasted Cuban Pork Loin
 - Oregano and Garlic
- Peruvian BBQ Chicken Thighs
 - Salsa Verde
- Quinoa Stuffed Poblano pepper
 - Onions, Squash, Zucchini, Corn, and Tomato
- Black Beans
- Cilantro White Rice
 - Red Pepper Sofrito with Green Olives
- Elotes
 - Fresh Corn, Mayo, Lime, Tajin, Parmesan Cheese, Skewered and Dressed
- Beverages
 - Freshly Brewed Coffee Smith Tea Selections
- Desserts
 - Churros Spiced Chocolate Ganache Tres Leche Cake with Strawberries

\$62 Per Guest

ASIAN FUSION BUFFET – WEDNESDAY
(A minimum of 20+ people)

- Hot & Sour Soup
- Wontons, Green Onions
- Vegetable Egg Rolls
- Soy Sauce, Duck Sauce, Spicy Mustard
- Steamed Edamame in the Pod
- Maldon Salt
- Stir-fried Beef
 - Mushrooms, Black Bean Sauce, and Kale
- Coconut Thai Red Curry Chicken Breast
 - Summer Squash, Rainbow Carrots, and Baby Peppers
- Fried Tofu
 - Baby Corn, Haricot Verts, Baby Heirloom Tomatoes in Ginger Sauce
- Gai Lan Chinese Broccoli with Crispy Honey Chili Oil
 - Marble Potatoes and Black & White Sesame Seeds
- Crab Rangoons
- Steamed Jasmine
- Desserts
 - Rice Pudding
 - Mangos, Blue Berries & White Chocolate Shavings
 - Coconut Macaroons
- Beverages
 - Freshly Brewed Coffee
 - Smith Tea Selections

\$66 Per Guest

\$71 Non Wednesday Per Guest

FRENCH BISTRO BUFFET – FRIDAY
(A minimum of 20+ people)

\$67 Non Tuesday Per Guest

NEW ENGLAND BUFFET – THURSDAY
(A minimum of 20+ people)

- New England Clam Chowder
 - Fried Oyster Crackers
- Sweet & Sour Coleslaw
 - Red & Green Cabbage, Carrots, Pickled Shallots, Raisins, Green Peppers, and Thai Basil
- Cornbread
- Whipped Honey Butter
- Crushed Marble Potato Salad
 - Mayonnaise, Green Onions, Cheddar Cheese, Horseradish
- Fried Cod
- Potato Chips, Tartar Sauce, Malt Vinegar
- Brown Sugar & Bourbon Sliced Sirloin
- Orange Rice
- Vegan Wild Mushroom Casserole
 - Three Bean Polenta
- New England Vegetarian Baked Beans
- Grilled Vegetable Platter
 - Squash, Zucchini, Red Onion, Eggplant, Asparagus, Baby Sweet Peppers, and Roma Tomatoes
- Desserts
 - Whoopie Pies
 - Watermelon & Mint Salad
- Beverages
 - Freshly Brewed Coffee
 - Smith Tea Selections

\$62 Per Guest

\$67 Non Thursday Per Guest

Baguette with Salted Vermont Butter
Onion Soup
Cheese Crostini
Nicoise Salad
Chopped Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Boiled Marble Potatoes, Hard Boiled Eggs, Pickled Red Onions
Red Wine Vinaigrette, Caesar Dressing
Vegan Lentil & Cauliflower Gratin
White Wine, Mire Poix, Fresh Herbs
Bouillabaisse
Clams, Mussels, Onions, Carrots, Celery, Fennel, White Wine Tomato Broth
Rosemary Vegan Chicken
Blueberry Balsamic
Summer Beef “Bourguignon”
Red Wine Marinated Sirloin with Grilled Potatoes, Carrots, Onions, and Celery
Ratatouille Lasagna
Squash, Eggplant, Yellow and Green Peppers with Fresh Herbs
Potato Dauphinoise
Glazed Carrots
Desserts
Crème Brulee Madeleines Citrus Cream on the Side Profiteroles Chocolate and Caramel Drizzle
Beverages
Freshly Brewed Coffee Smith Tea Selections

\$67 Per Guest

\$72 Non Friday Per Guest

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The Sandwich Board

For lunches under 20 people. (Based on the 90 minutes of service) Ideal for a lunch meeting, our composed sandwich lunches feature Chef’s seasonal specialties including a house-made creamy coleslaw and marble potato salad.

CHOOSE THREE:

- Medianoche Hot Sandwich** Marinated Pork Loin, Sliced Ham, Swiss, Dijon Mustard, and Dill Pickles on a Sweet Hawaiian Bun

- 2. **Oven-Roasted Turkey Sandwich** *Local Cheddar Pimento Cheese, Sliced Tomato on a Hoagie Roll*
- 3. **Veggie Ciabatta** *Sun Dried Tomato Vegan Cream, Grilled Veggies, and Caramelized Onions*
- 4. **Grilled Cheese Sandwich** *Brie, Spinach, Tomato, and Fig Jam*
- 5. **Shaved Roast Beef** *Grilled Onion and Peppers, White Cheddar Cheese, and Horseradish Mayonnaise on Italian Bread*
- 6. **Herb and Olive Focaccia** *Chicken Breast, Mayonnaise, Iceberg Lettuce, and Red Onion*
- 7. **Mediterranean-Style Tuna Salad** *Shredded Romaine in a Pita Pocket*

Sides

House-Made Creamy Coleslaw Marble Potato Salad *Chipotle Mayonnaise, Roasted Peppers & Onions, Hard Boiled Egg*

Assorted Deep River Chips and Cupcakes

\$57 *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 50 pieces per selection.

COLD HORS D'OEUVRES

Hand Passed Hors D’oeuvres. Select from the following options:
(50 Piece Minimum)

Blue Fin Tuna on Rice Cracker | \$7 Per Piece
*with Avocado Wasabi Mayo, Red Peppers, Green Onion, and
Toasted Sesame Seeds*

Smoked Salmon on Pumpernickel with Dill and Orange Tobiko |
\$7 Per Piece

Skewered Watermelon, Pistachios, Prosciutto and Smoked Salt |
\$7 Per Piece

Vegetable Summer Roll with Sweet Chili | \$7 Per Piece

Gorgonzola with Caramelized Onions and Golden Raisin Jam
Tartlet | \$7 Per Piece

Olive Hummus on Crispy Pita with Cucumber and Sun-Dried
Tomatoes | \$7 Per Piece

Lemongrass and Ginger Lobster Steamed Buns | \$7 Per Piece

HOT HORS D'OEUVRES

Hand Passed Hors D’oeuvres. Select from the following options:
(50 Piece Minimum)

Peri Peri Chicken Skewers | \$7 Per Piece

Vegetable Pakora with Mint Chutney | \$7 Per Piece

Smoked Scallops with Maple Bacon Jam | \$7 Per Piece

Coconut Shrimp with Chili Aioli | \$7 Per Piece

Crab Cakes with Hot Honey and Lemon | \$7 Per Piece

Kale and Veggie Potstickers with Honey Ponzu | \$7 Per Piece

Smoked Brisket Empanada with Chimichurri | \$7 Per Piece

Parmesan Artichoke Hearts with Russian Dressing | \$7 Per Piece

Wild Mushroom & Truffle Arancini with Roasted Tomato Sauce |
\$7 Per Piece

- Tostones with Mango Chicken Salad | \$7 Per Piece
- Goat Cheese, Fresh Grape with Walnuts | \$7 Per Piece
- Ratatouille Tart with Whipped Ricotta | \$7 Per Piece
- Grilled Citrus Shrimp Cocktail | \$7 Per Piece
- Smoked Sirloin Crostini with Horseradish Cream | \$7 Per Piece
- Spicy Salmon on Crispy Nigiri | \$7 Per Piece

- Vegan Curry Dumpling with Coconut Yogurt Mint Sauce | \$7 Per Piece
- Mac and Cheese with Black Truffle | \$7 Per Piece
- Garlic and Rosemary Lamb Racks | \$7 Per Piece
- Falafel with Tahini Dressing | \$7 Per Piece
- Mini Cheese Pizza with Duck Confit & Red Onion Jam | \$7 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. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

LOCAL & ARTISANAL CHEESE DISPLAY

- Local Domestic and Imported Cheese Display
- Local Domestic Assorted Salamis, Salamos, and Sausages
- Berries and Grapes
- Crackers and Sliced Baguettes

\$18 Per Guest

GRILLED CHEESE SHOP

- Tomato Bisque
- Crispy Coppa and Cheddar Cheese Sandwich
- Classic Grilled Cheese with American Cheese

\$18 Per Guest

MEDITERRANEAN DISPLAY

- Grilled Vegetables, Stuffed Grape Leaves, Olives, Crispy Chick Peas
- Grilled Pita, Lavash and Herb Focaccia
- Roasted Red Pepper Hummus, Baba Ganoush, Tabbouleh, White Bean Dip, Muhammara, Herbed Feta Cheese, Tzatziki

\$26 Per Guest

BURGER JOINT

Served with a Choice of Tater Tots, French Fries, or House Made chips

- Beef Slider
with Smoked Bacon, Ham, Onion, Cheddar Cheese
- Buffalo Chicken Slider
Great Hill Bleu Cheese Cream
- Meatless Burger Slider
with Siracha Aioli, Red Onion Marmalade

\$25 Per Guest

VEGETABLE CRUDITE

Asparagus, Broccoli, Carrots, Cucumber Sticks, Sugar Snap Peas, Rainbow

Cauliflower, Baby Bell Peppers

Beet and Orange Hummus and Chive Buttermilk Dressing

\$20 *Per Guest*

STREET TACOS

Trio of Street Tacos on soft corn and flour tortillas
Goya Sazon Chicken | Pulled Beef Short Rib | Chipotle Vegetables

Served with:
Pico De Gallo, Guacamole, Sour Cream, Chile Torredos, Chopped Cilantro, Onions, Shredded Lettuce, Cheddar Cheese Cilantro
Rice Charro Pinto Beans Chips & Salsa

Sweet Potato Fries with Honey Mustard

\$28 *Per Guest*

NEW ENGLAND CHARCUTERIE*

Chef's Selection of Cheeses; Bresaola, Culatello, Finocchiona, Genoa

Cracker, Grissini, Mustard, Pickled Vegetables, Pickles, Olives

\$30 *Per Guest*

PETITE PASTRY DISPLAY

Mini Petite Fours, Cookies, and Macaroons

\$22 *Per Guest*

SATAY STATION

Tandoori Chicken Skewers over a bed of Squash and Curried Cauliflower

Beef Skewers over a bed of Grilled Pineapple and Peppers

Shrimp Skewers over a bed Lemon and Herb Potatoes

\$30 *Per Guest*

STARCHCUTERIE

Truffle Tots with Garlic Parmesan Sauce

Mini Potato Pancakes with Spiced Apple Butter and Sour Cream

Potato Wedges with Curry Ketchup

Sweet Potato Fries with Honey Mustard

House Made Potato Chips with Bacon Cheddar Dip

\$30 *Per Guest*

RAW BAR

Jumbo Shrimp Cocktail | Octopus Carcaccio

Fresh Shucked Oysters | Scallop Ceviche

Lobster Catalana

Spiced Bloody Mary Sauce, Old Bay Remoulade

Fresh Lemons

\$MP *Per Guest*

SANDWICH STATION

Italian Hero
Pepperoni, Salami, Hot Peppers, Tomatoes, Iceberg Lettuce, Giardiniera on an Italian Bread

Philly Steak Sandwich
Shaved Sirloin, Onions and Peppers, American Cheese, BBQ

sauce, Horseradish on a White Roll

Open-Faced Brie Baguette

Brie, Caramelized Onion, Arugula, Fig Jam on French Baguette

\$35 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. Station Attendant Required - \$200 per attendant for up to three hours. Carving Stations require one station attendant for every 75 guests. All carving stations include an assortment of fresh rolls and butter. *This fee is not a gratuity or service charge for wait staff, service bartenders, or service employees.*

SLICED STRIP STEAK

Served with Blue Cheese Cream Sauce, Caramelized Onions, and Brioche

\$29 Per Guest

COULIBIAC OF ATLANTIC SALMON

Served with Rice, Succotash, and Brown Butter Vinaigrette

\$28 Per Guest

ROASTED TURKEY BREAST

Served with Cranberry Sauce, Home-style Gravy, Biscuit with Whipped Honey Butter

\$28 Per Guest

SMOKED PORK LOIN

Served with White BBQ, Jalapeno Corn Bread with Whipped Honey Butter and Grilled Vegetable

\$31 Per Guest

BONE-IN PRIME RIB

Served with Truffled Thyme Butter, Smoked Salt, Yorkshire Pudding, Roasted Tomatoes and Roasted Whole Garlic

\$36 Per Guest

CARVING STATION ATTENDANT

This fee is not a gratuity or service charge for wait staff, service bartenders, or service employees.

\$200 Fee

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Chef Action Stations

Take your guests on a tour with a taste of Boston's ethnic neighborhoods all in one night and build your own themed reception (Minimum of 50

Persons). Minimum Of (2) stations per event function required, stations cannot be purchased individually. Action Station Attendant - \$200.00. All Stations require a Action Station Attendant. *This fee is not a gratuity or service charge for wait staff, service bartenders, or service employees.*

MAC & CHEESE STATION

Elbow and Cavatappi Pasta
.....
White Cheddar, Smoked Gouda, and Toma Truffle
.....
Mushroom, Bacon, Green Onions and Broccoli
.....
Chorizo
.....
\$30 *Per Guest*

PASTA STATION

Spinach and Mushroom Ravioli
with a Blush Sauce
.....
Penne Pasta, Spring Mushrooms, Broccoli Rabe
with Fire-Roasted Tomato sauce
.....
Cavatelli Pasta, Grilled Chicken, Oven-Roasted Tomatoes, Fried Basil
with Vegetable Coulis Garlic Bread Sticks
.....
\$30 *Per Guest*

BUILD YOUR FLATBREAD

Toppings
Red Pepper Hummus, Grilled Vegetables, Pepperoni, and Mushrooms
.....
Cheeses
Cheddar Cheese, Parmesan Cheese, Mozzarella and Vegan Cheese
.....
\$25 *Per Guest*

THE GRILL STATION

Shrimp on Skewer with Citrus Herb
.....
Half Lobster Tail with Lemongrass Citrus Butter and Fresh Lemons
.....
Flank Steak with Chimichurri
.....
Grilled Potatoes and Vegetables
.....
\$86 *Per Guest*

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Sweet Stations

Chef will delight your guests with these delightful treats.

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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. 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

Elevated service from a standard dual-entrée option, and more elegant than the casual buffet, guests are given the chance to choose their own entrees in a banquet setting. An option designed to satisfy individual tastes and preferences. *Personal Preference Dinner includes Bread Services and freshly brewed House Blend Coffees and Tazo Tea Selections*

1. The planner chooses one starter, salad, starch, vegetable, and dessert in advance.
3. Specially trained servers take your guests' orders as they are seated.
2. A custom printed menu featuring four (4) entrée selections
Including one vegetarian option, is provided for guests at each setting. **Please see “Plated Dinner” Section for Item Selections.**

\$140 *Per Guest*

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

STARTERS

- Seared Tuna
Cucumber and Mirin Salad, Popcorn Shoots, Wasabi Mayo, Thai Chili Sauce
- Crab Salad
Shaved Fennel Salad with Saffron, Orange Oil, Ginger, Micro Cilantro
- Mushroom Ceviche
Citrus, Pickled Shallots, Caramelized Baby Corn, Pepitas, Blue Corn Tortillas
- New England Clam Chowder
Fried Oyster, Crackers
- Preserved Lemon Panna Cotta
Blueberry Compote, Toasted Ciabatta
- Beef Carpaccio
Vanilla Extra Virgin Olive Oil, Micro Arugula, Grano Padano

SALADS

- Baby Gem Caesar
Olive Oil Gratssini, Spiced Anchovy Dressing
- Tavern Salad
Baby Lettuces, Crunch Vegetables, Heirloom Tomatoes, Pickled Shallots, Sherry Vinaigrette
- Burrata Salad
Heirloom Tomatoes, Basil Pistou, Olive Oil, Basil, Fig Vinegar
- Green Papaya Salad
Watercress, Mint, Herb Vinaigrette, with Spiced Walnuts

ENTREES

ALTERNATIVE ENTRÉE OPTIONS

Over Roasted Statler Chicken \$86 Per Guest
<i>Haricot Verts, Rainbow Carrots, Potato Dauphine, and Natural Jus</i>
Grilled Salmon \$87 Per Guest
<i>Orange Velouté, Fried Sushi Rosemary Rice, Braised Baby Fennel with Wilted Spinach</i>
Pan Seared Scallops \$89 Per Guest
<i>Citrus Olive Chutney, Veggie Couscous</i>
Lemon Cured Cod \$89 Per Guest
<i>Mint & Basil Pesto, Grilled Corn Pudding, Charred Broccoli Rabe</i>
Boneless Short Rib \$90 Per Guest
<i>Jumbo Asparagus, Garlic Whipped Potato, Red Wine Demi Glaze</i>
Coulette Grilled Sirloin \$91 Per Guest
<i>Twice Fried Marble Potatoes, Broccolini, Baby Peppers, Red Wine Reduction</i>
Roast Beef Tenderloin \$103 Per Guest
<i>Herb Brie Whipped Potato, Wilted Baby Kale, Carrots, Red Wine Reduction</i>
Grilled Beef Tenderloin Butter Poached Lobster Tail Duo (\$ Market Price)
<i>Saffron Confit Potatoes, Haricot Verts, Heirloom Tomato</i>

DESSERTS

Tiramisu Cake
<i>Chocolate Espresso Beans</i>
Swirl Chocolate Cheesecake with Citrus Berry Compote
Chocolate Marquise Cake
<i>Vanilla Sauce</i>
Vegan Chocolate Cake
<i>Chocolate Fudge Icing between layers of Fudge</i>
Verano Cake
<i>Strawberry and Passion Fruit Mousse between Vanilla Sponge Cake, White Chocolate Shavings</i>
Trio of Chocolate Mousse
<i>Topped with Chocolate Ganache and Grand Mariner Macerated Strawberry</i>

All following options are Vegan, Dairy, and Gluten Free

Grilled Cauliflower \$80 Per Guest
<i>Charred Heirloom Tomato, English Peas, Coconut & Garlic Mash Potatoes</i>
Seared Marinated Tofu \$80 Per Guest
<i>Curry Tomato Chutney, Carrot Sofrito Farro, Citrus, Sugar Snap Peas</i>
Sun Dried Tomato & Herb Polenta \$80 Per Guest
<i>Baba Ghanoush, Olive Chutney, Sautéed Vegan Italian Sausage, Escarole</i>
Crisp Corn Farina \$83 Per Guest
<i>Spinach, King Mushrooms</i>
Vegan Steak \$86 Per Guest
<i>Twice-Fried Marble Potatoes, Broccolini, Baby Peppers, Vegan Red Wine Demi</i>

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, freshly brewed Coffee & Smith Tea Service All Buffets require a minimum of 20 guests. Parties with less than 20 guests are subject to a \$10.00 per person surcharge. (Based on 90 minutes of service)

THE COMMON

- Hand Picked Greens Salad
- Spring Pea Salad with Bacon and Feta
-
- Garbanzo Beans, Roasted Peppers & choice of:
Oregano Red Wine Dressing, Chive Buttermilk Dressing
-
- Seared Salmon, Sugar Snap Peas, Kaffir Lime Lobster Broth
-
- Grilled Chicken Breast with White BBQ, White Bean & Pepper Ragu
-
- Mushroom Ravioli with Basil Cream Sauce & Peas
-
- Herb Potato Puree & Vermont Butter
-
- Macaroons & Lemon Bars
-

\$89 Per Guest

CAMBRIDGE BBQ PICNIC

- Antipasto Potato Salad
Olives, Salami, Mozzarella Pearls
-
- BBQ Pulled Pork
Rubbed and Braised Carolina Style
-
- Beef Brisket
Slow Roasted with Worcestershire, Garlic and Herbs
-
- Jerk Bone-In Chicken
Spices and Herbs, chargrilled
-
- Charred Cabbage
-
- Grilled Vegetable Platter
Asparagus, Red Onions, Tomatoes, Squash, Zucchini, Mini Sweet Peppers
-
- Cornbread with Honey Butter
-
- Watermelon & Halloumi Kebab
-
- Mint & Lime Syrup
-

\$90 Per Guest

BACK BAY BUFFET

- Clam Chowder Fried Oyster Crackers
-
- Tossed Caesar Salad with Crisp Romaine Lettuce, Croutons, Shaved Parmesan-Reggiano Cheese & Caesar Dressing
-
- Baked Swordfish, White Wine, Cherry Tomato, Cucumber, Garlic & Dill
-
- James River BBQ Grilled Chicken with Eggplant
-

EXECUTIVE BUFFET

- French Onion Soup with Cheese Croutons
-
- Mini Wedge Salad
Blue Cheese Crumble, Tomatoes, Pickled Shallots, Balsamic Vinaigrette, buttermilk ranch
-
- Pan Seared Swordfish with Espelette
-
- Roasted Chicken Breast with Woodland
-

Pepsi Braised Short Ribs with Charred Cipollini Onions
.....
Potato Bravas
Yukon Potato, Paprika, and Garlic
.....
Squash & Zucchini Couscous
.....
Brown Butter Cake with Chocolate Cherry Compote
.....
Chocolate Cake Triangles
.....
Assorted Natural Flavored Cheesecakes
.....
\$91 *Per Guest*

CLAM BAKE

Bourbon Lobster Bisque
.....
Caesar Salad, Parmesan, Croutons, Caesar Dressing
.....
Sweet & Sour Coleslaw with Red and White Cabbage
.....
James River BBQ Grilled Chicken Breast
.....
Steamed Mussels, Clams, Peel & Eat Shrimp
Chorizo Sausage, Red Potatoes, Corn Cobbettes, Shallots
.....
Choose your topping:
Garlic Herb Butter, Tajin with Limes, Lemon & Old Bay, Kale
Pappakosh Pesto
.....
Warm Corn Bread & Dinner Rolls with Whipped Butter
.....
Grape Nut Pudding
.....
Boston Cream Pie
.....
\$95 *Per Guest*

Chanti Braised Short Ribs with Roasted Sweet Cipollini Onions
.....
Maple and Ginger Glazed Carrots
.....
Truffle Whipped Potatoes
.....
Warm Dinner Rolls and Butter
.....
Individual White and Dark Chocolate Mousse and Macaroon
.....
\$93 *Per Guest*

THE CHARLES RIVER

New England Clam Chowder, Oyster Crackers
.....
Mini Wedge, Tomato, Cucumber, Bacon, Blue Cheese & Blue
Cheese Dressing
.....
Citrus Beet Salad
Roasted Beet, Fennel, Citrus Dressing
.....
Sam Adams Steamed Mussels
.....
Baked Cod Fish in Herbed Leek Broth
.....
Grilled and Marinated Sirloin
.....
BBQ Grilled Chicken with Grilled Pineapple
.....
Grilled Summer Vegetables
.....
Rolls & Butter
.....
Mini Tarts & Cakes
.....
\$99 *Per Guest*

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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: PROVERBS

Our exclusive Canvas wines made in partnership with Proverbs Winery. Proverb Varietals:“Proverb wines are carefully crafted with the finest California grapes, harvested at optimum ripeness, for superlative flavor. Every glass of Proverb is a celebration of the connection between wine and the wisdom that comes with a life well-lived” – Proverb Winery

Pinot Grigio, CA | \$45 Bottle

Pinot Grigio offers fresh citrus aromas and shines with notes of luminous pear and apple.

Sauvignon Blanc, CA | \$45 Bottle

Sauvignon Blanc boasts lively grapefruit and apricot notes with hints of pineapple and lime.

Chardonnay, CA | \$45 Bottle

Chardonnay features layers of baked apple and pineapple with whispers of vanilla and caramel.

Pinot Noir, CA | \$45 Bottle

Pinot Noir delights with notes of supple red cherry and delicate florals with a hint of molasses.

Cabernet Sauvignon, CA | \$45 Bottle

Cabernet Sauvignon boasts rich blackberry notes with a hint of blended mocha, vanilla, and oak.

Merlot, CA | \$45 Bottle

Merlot offers notes of plum and dark cherry woven with hints of vanilla and spice.

OTHER WINE OFFERINGS

Starmont, Chardonnay, WA | \$56 Bottle

Kim Crawford, Sauvignon Blanc, NZ | \$56 Bottle

Intrinsic, Cabernet Sauvignon, WA | \$60 Bottle

La Crema, Pinot Noir, CA | \$68 Bottle

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Bubbles

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

SPARKLING

Wycliff, Champagne Brut, CA | \$45 Bottle

La Marca, Prosecco, Italy | \$68 Bottle

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Tax. All Service Charges and Taxes are subject to change.Menu pricing and selections may change based on availability and market conditions.

Hand Crafted Cocktails

SPECIALTY COCKTAILS FOR YOUR SPECIAL EVENT Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Your Event Manager can create Specialty Cocktails for your event or work with you on your own creation. See Event Manager for more details. Cheers!

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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.

SIGNATURE BAR PACKAGE

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch

- First Hour | \$21 Per person
- Second Hour | \$15 Per person
- Each Additional Hour | \$14 Per person

PREMIUM BAR PACKAGE

Tito’s Vodka, Bombay Sapphire Gin, Bulleit Whiskey, Espolon Blanco Tequila, Bicardi Rum, Johnnie Walker Black Scotch

- First Hour | \$25 Per person
- Second Hour | \$17 Per person
- Each Additional Hour | \$15 Per person

PLATINUM BRAND BAR PACKAGES

Grey Goose Vodka, Hendrick’s Gin, Maker’s Mark Whiskey, Don Julio Tequila, Appleton Estate Rum, Glenfiddich Scotch, Hennessy Cognac

- First Hour | \$28 Per person
- Second Hour | \$24 Per person
- Each Additional Hour | \$18 Per person

HOST-SPONSORED CONSUMPTION BAR

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

- Signature Cocktails | \$13
- Premium Cocktails | \$15
- Platinum Cocktails | \$19
- Domestic Beer | \$8
- Premium and Imported Beer | \$9
- Proverbs Wines | \$12
- Champagne | \$12
- Cordials | \$15

Mineral Water/Juices | \$6

Soft Drinks | \$6

CASH BAR

Full bar setups are included and charges are inclusive of tax and gratuity.

Signature Cocktails | \$14

Premium Cocktails | \$16

Platinum Cocktails | \$20

Domestic Beer | \$9

Premium and Imported Beer | \$10

Champagne | \$13

Proverb Wines | \$13

Cordials | \$16

Mineral Water/Juices | \$6

Soft Drinks | \$6

LABOR CHARGES

Bar Setup Fee | \$150

1 for every 75 guests, based on 3 hours of service

Additional Hours for Bartenders or Servers, each, per hour | \$50

HOST-SPONSORED BEER & WINE

Domestic Lagers to include: *Budweiser, Bud Light, Michelob Ultra, Sam Adams Boston Lager* **Domestic Ales to Include:** *Jack Abby's, Fat Tire Ale, Voodoo Ranger Juicy Haze IPA, Paperback IPA, Wachusett's Green Monsta IPA* **Imported Lagers to Include:** *Corona, Modelo Especial, Stella Artois, Heineken, Heineken 0.0 (non-alcoholic)* **Hefeweisen & Specialty to Include:** *Blue Moon, Angry Orchard Hard Cider, Truly, High Noon*

First Hour | \$16 Per person

Second Hour | \$13 Per person

Each Additional Hour | \$10 Per person

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian