



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 \$39 per guest. All breakfasts include chilled juices, coffee, decaf and hot tea selections. Pricing based on 90 minutes maximum service.

GO BUCKS! - MONDAY

Local and Seasonally Inspired Sliced & Whole Fruit (GF)
(Vegan) (Nut Free)

Butter Croissants and Apple Danish (Veg)

Chorizo Hash Brown Casserole (GF) (Nut Free)

Lemon Raspberry Infused Water

\$35 Per Guest

\$39 On All Other Days

GO BLUE JACKETS! - WEDNESDAY & SUNDAY

Local and Seasonally Inspired Sliced & Whole Fruit (GF)
(Vegan) (Nut Free)

Scones and Breakfast Bread (Veg)

Caramelized Onion, Ham, and Provolone Sourdough Bread
Pudding (Nut Free)

Watermelon Rosemary Infused Water

\$35 Per Guest

\$39 On All Other Days

NORTH MARKET - TUESDAY & SATURDAY

Local and Seasonally Inspired Sliced & Whole Fruit (GF)
(Vegan) (Nut Free)

Mini Danishes and Muffins (Veg)

Mushroom, Spinach, and Goat Cheese Frittata (GF) (Veg) (Nut
Free)

Pineapple Mint Infused Water

\$35 Per Guest

\$39 On All Other Days

SHORT NORTH - THURSDAY

Local and Seasonally Inspired Sliced & Whole Fruit (GF)
(Vegan) (Nut Free)

Mini Croissants and Raspberry Danish (Veg)

Steel Cut Oatmeal with House-Made Granola and Assorted
Cereals (Veg) (Vegan)
Toppings: Nuts, Dried Fruit, Brown Sugar, Honey, Cinnamon,
Skim Milk, Low Fat Milk, and Whole Milk

Blackberry Peach Infused Water

\$35 Per Guest

\$39 *On All Other Days*

GO CREW! - FRIDAY

Local and Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Butter Croissants and Pecan Danish (Veg)

Vanilla Scented Quinoa Porridge (GF) (Vegan)

Toppings: Berry Compote, Toasted Almonds, Brown Sugar, Honey

Strawberry Orange Infused Water

\$35 *Per Guest*

\$39 *On All Other Days*

All prices are subject to 25% service charge (taxable) and 7.5% tax. 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. The following items are designed to pair with a selection from our breakfasts of the day. Pricing based on 90 minutes maximum service.

SANDWICHES AND BURRITOS

Breakfast Croissant Sandwich (Nut Free) | \$9
Fried Egg, Croissant, Bacon and Pepper Jack Cheese

Ham and Cheese Sandwich (Nut Free) | \$9
Egg, English Muffin, Shaved Ham and Cheddar Cheese

Breakfast Burrito (Nut Free) | \$9
Cage-Free Scrambled Eggs, Chorizo, Potatoes, Pico de Gallo and Pepperjack Cheese in a Sun-Dried Tomato Wrap

Stay Fit Breakfast Burrito (Veg) (Nut Free) | \$9
Egg Whites with Spinach, Sweet Potato, Shredded Cheddar and Black Bean Salsa

HOT BAKES & PARFAITS

Honey Vanilla Greek Yogurt Parfait (Veg) (Nut Free) | \$7
with House-Made Granola and Berry Compote

Biscuits and Sausage Gravy | \$9
Buttermilk Biscuits and Pork Sausage Pepper Gravy

Steel Cut Oatmeal (Vegan) (Nut Free) | \$7
Toppings: Nuts, Dried Fruit, Brown Sugar, Honey, Cinnamon and Milk

OMELET STATION - EGGS YOUR WAY! (GF)

Omelets and More Made to Order - \$150 Attendant Fee
*Vegetarian and Dairy Free Options Available Cage-Free Eggs and Egg Whites Toppings: Ham, Bacon, Diced Peppers, Diced Onions, Diced Tomatoes, Spinach, Mushrooms, Shredded Pepper Jack, Shredded Cheddar, Salsa

\$20 *Per Guest*

WAFFLE STATION

Waffles Made to Order - \$150 Attendant Fee *Vegetarian and Nut Free Toppings: Maple Syrup, Sliced Fresh Strawberries, Whole Bananas, Whipped Cream, Whipped Butter, Powdered Sugar and Chocolate Chips

\$16 *Per Guest*

All prices are subject to 25% service charge (taxable) & 7.5% tax. Menu pricing may change based on availability and market conditions.

BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. All breakfasts include chilled juices, coffee, decaf and hot tea selections. An additional \$5.00 per person will be added to the menu price for groups of 25 people or less. Pricing based on 90 minutes maximum service.

DOWNTOWN BREAKFAST BUFFET

- Local and Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)
- Today's House-Made Bakeries (Veg)
- Fluffy Scrambled Cage-Free Eggs (GF) (Veg) (Nut Free) (Dairy Free)
- Naturally Cured Bacon (GF) (Dairy Free)
- Fresh Baked Biscuits and Sausage Gravy
- Roasted Redskin Potatoes with Sweet Peppers (GF) (Vegan)

\$46 Per Guest

NORTH MARKET BREAKFAST BUFFET

- Local and Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)
- Today's House-Made Bakeries (Veg)
- Greek Yogurt Parfait with House Made Granola and Peach Compote (Veg) (Nut Free)
- Garden Vegetable Frittata (GF) (Veg) with Peppers, Onions, Mushrooms, Spinach, and Mozzarella Cheese
- Naturally Cured Bacon (GF) (Nut Free) (Dairy Free)
- Chicken Sausage (GF) (Nut Free) (Dairy Free)

\$46 Per Guest

HIGH STREET BREAKFAST BUFFET

- Local and Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)
- Today's House-Made Bakeries (Veg)
- Cage-Free Scrambled Eggs with Great Lakes Cheddar Cheese and Parsley (GF) (Veg) (Nut Free)
- Naturally Cured Bacon (GF) (Dairy Free)
- Seasonal Chicken Sausage (GF) (Nut Free) (Dairy Free)
- Hash Brown Casserole with Cheddar Cheese and Green Onions (GF) (Veg)

\$46 Per Guest

PLANT BASED ALTERNATIVES

- As the plant based movement grows and becomes more popular we realize that having the ability to include these offerings as a small or large part of your meal is very important. Making small adjustments towards a plant based meal can help the environment, improves animal welfare and many people have seen great improvements to their health as a result of a plant based diet.
- Scrambled Tofu with Field Roast Veggie Chorizo Crumbles (GF) (Vegan) | \$7
 - Field Roast Apple Maple Veggie Sausage Links (Vegan) | \$7
 - MorningStar Veggie Sausage Patties (Vegan) | \$7

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

PLATED BREAKFASTS

All plated breakfasts include orange juice, coffee, decaf and hot tea selections, as well as roasted red skin potatoes with sweet peppers (GF).

PLATED BREAKFAST ONE

- Cherry Berry Overnight Oats (Vegan)
- Scrambled Cage-Free Eggs, Seasoned Chicken Sausage, and Roasted Red Skin Potatoes with Sweet Peppers (GF) (Nut Free)

\$32 Per Guest

PLATED BREAKFAST TWO

- Yogurt Parfait with House-Made Granola and Peach Compote (Veg) (Nut Free)
- Brioche French Toast with Berry Compote and Maple Syrup, with Naturally Cured Bacon, and Roasted Red Skin Potatoes with Sweet Peppers (Nut Free)

\$32 Per Guest

PLATED BREAKFAST THREE

Honey Greek Yogurt Parfait with Granola and House-Made Berry Jam (Veg) (Nut Free)

Cage-Free Egg Frittata with Zucchini, Squash, Peppers, Onions and Pepper Jack Cheese (GF) (Nut Free)

\$32 Per Guest

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Scrambled Tofu with Field Roast Veggie Chorizo Crumbles (GF) (Vegan) | \$7

Field Roast Apple Maple Veggie Sausage Links (Vegan) | \$7

MorningStar Veggie Sausage Patties (Vegan) | \$7

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.



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 45 minutes.

BACK TO THE GRIND - MONDAY

Seasonal Fruit with Coffee Whipped Cream (GF) (Veg)

Coffee Cake with Brown Sugar Streusel (Veg)

House-Made Biscuits with Cinnamon Espresso Butter (Veg)

Caramel Mocha Iced Coffee (GF) (Veg) (Nut Free)

\$18 Per Guest

BERRY - TUESDAY & SATURDAY

Triple Berry and Nut Trail Mix

Honey Greek Yogurt Parfait with Berry Compote
Vanilla Berry Chia Pudding

Raspberry Pastry

Blueberry Lemon Water

\$18 Per Guest

BRAIN GAIN - WEDNESDAY & SUNDAY

Chia Pudding with Blueberries and Toasted Walnuts (GF) (Vegan)

CEREAL-SLY AWESOME - THURSDAY

Cinnamon Toast Crunch Cereal Treats (Veg)

Honey Nut Cheerios and Dried Fruit Granola (Veg)

Fruit Nut Muffins (Veg)

Smoked Salmon Cream Cheese Dip with Bagel Chips

Blueberry Cucumber Infused Water

\$18 Per Guest

MORNING DELIGHT - FRIDAY

Carrot Bundt (Veg)

Maple Cinnamon Yogurt Parfaits (GF) (Veg)

White Chocolate Apple Trail Mix (Veg)

Blackberry Lime Infused Water

\$18 Per Guest

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AFTERNOON 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 \$22 per guest. Break packages served for up to 45 minutes.

HIT THE REFRESH BUTTON - MONDAY

Chocolate Bark (GF) (Veg)

Crispy Chickpeas (GF) (Vegan) (Nut Free)

Cauliflower Caprese Flatbread (GF) (Veg)

Basil Lemonade

\$20 Per Guest

SALTY BUT SWEET - WEDNESDAY & SUNDAY

Soft Pretzel Sticks (Veg)
with Sea Salt, Brown Sugar Bourbon Butter Dip, and Honey Mustard Dip

Warm Chocolate Chip Cookies with Flaked Sea Salt (Veg) (Nut Free)

House-Made Trail Mix (Veg)

Blueberry, Coconut, and Pistachio Dark Chocolate Bark (GF) (Veg)

Raspberry Lemonade

Blueberry Muffins with Granola Streusel (Veg)

Strawberry Basil Infused Water

\$18 Per Guest

WHEN I DIP, YOU DIP, WE DIP - TUESDAY & SATURDAY

House-Made Salsa and Guacamole (GF) (Vegan)

Warm Spinach and Artichoke Dip

Chipotle Black Bean Hummus (GF) (Vegan)

Grilled Pita Bread and Gluten Free Tortilla Chips (Vegan)

\$20 Per Guest

ANTIPASTO - THURSDAY

Artisan Ohio Amish Cheese and Dry Cured Meats (GF) (Nut Free)

Marinated Artichoke Hearts, Sweet Drop Peppers, Olives, Pepperoncini Peppers, and Cornichons (GF) (Vegan)

Fig Jam and Whole Grain Mustard (GF) (Vegan)

Crackers and Lavosh (Vegan)

\$20 Per Guest

\$20 Per Guest

DEATH BY CHOCOLATE - FRIDAY

- Chai Spiced Dark Chocolate Milk (Veg)
- Peanut Butter Chocolate No Bake Cookie Bar (Veg)
- Chunky Chocolate Chip Cookies (Veg) (Nut Free)
- Chocolate Turtle Brownie Bites (Veg)

\$20 Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

- Today's House-Made Bakeries (Veg) | \$56 Per Dozen
 - Local Buckeye Donuts | \$56 Per Dozen
Located in the heart of OSU's campus on N. High Street, Buckeye Donuts was founded in 1969 by Jimmy and George Barouxis. It originally started as a Jolly Pirates Donut Shop chain, but almost a decade later, it transformed into Buckeye Donuts. Today, the well-loved shop is still run and owned within the Barouxis family. Their motto is "Open Always, Closed Never," as they serve not only donuts, but also gyros to eager college students and many loyal customers all around the Columbus area. (Minimum of 1 dozen per flavor) Frosted Chocolate Glazed, Blueberry Cake, Peanut Butter Cake, Old Fashioned, Apple Fritter, Buckeye Donut, and Maple Long John
 - Daily House-Made Breads | \$56 Per Dozen
Orange Poppyseed, Marble Chocolate Chip, Lemon, and Cinnamon Swirl *Gluten Free Upon Request
 - Sweet Bars (Veg) | \$56 Per Dozen
Oreo, Apple, Lemon, and Marble Dessert Bars
 - House-Made Cupcakes (Veg) | \$56 Per Dozen
*Maximum of 4 Flavors *Minimum of 1 Dozen Per Flavor
Buckeye Chocolate, Cookies-N-Cream, White Cake with Almond Buttercream, Funfetti, Tiramisu, Lemon Raspberry, German Chocolate, Strawberry Shortcake
 - Jumbo Homestyle Cookies (Veg) | \$56 Per Dozen
Chocolate Chip, Peanut Butter, and White Chocolate Macadamia Nut
 - Sammy's Locally Made NY Bagels (Veg) | \$56 Per Dozen
In 1992 and 1993, Sam Pullano opened two "Sammy's New York Bagels" shops in New Jersey. He wanted to expand his business to the Midwest and opened two more shops here in the middle of downtown Columbus and Grandview. Since then,

SNACKS

- Individually Packaged Granola Bars | \$4 Each
- Whole Market Fruits (GF) (Vegan) (Nut Free) | \$3 Each
- Fresh Sliced Fruit (GF) (Vegan) (Nut Free) | \$9 Per Guest
- Greek Yogurt Parfaits (Veg) | \$6 Each
Layered Yogurt, Seasonal Fresh Fruit Compote, and House-Made Granola
- Fresh Popped Popcorn Station with Popcorn Machine (GF) (Vegan) | \$6 Per Guest
- Jeni's Local Ice Cream (Veg) | \$8 Each
Jeni Britton started experimenting with ice cream in 1996 and opened her first store in November 2002 in the North Market in downtown Columbus. She continued expanding her stores and creativity with flavors, and now over 20 years later, there are over 65 Jeni's Ice Cream shops nationwide. Jeni won the James Beard Award for her unique and highly popular flavors. Jeni's takes pride in their ice cream, using only the best of the best Fair and Direct trade ingredients, as well as dairy from family-run farms. *Select 3 Flavors: Dairy Free Frosé Sorbet, Brambleberry Crisp, Dairy Free Lemon Bar, Salty Caramel, Goopy Butter Cake, Darkest Chocolate, Honey Vanilla

all 4 bagel shops have been bought and are now other businesses. However, Sam decided to solely operate out of a production facility on N. Cassidy Avenue to allow for more efficient bagel production, where he has been working diligently for almost 30 years. Sammy's NY Bagels offers free home delivery services, in addition to partnering with local businesses such as OSU, Wexner Medical Center, and Cameron Mitchell locations. *Minimum of 1/2 Dozen Per Flavor *All Orders Come with Plain Cream Cheese, Whipped Butter, and Chef's Seasonal Cream Cheese Spinach Cheddar, Everything, Pumpernickel, Cranberry, Cinnamon Raisin, Asiago Cheese, Honey Wheat

Lox and Bagels | \$9 Per Guest
Smoked Salmon, Capers, Chopped Hard Boiled Eggs and Red Onions with Assorted Bagels and Cream Cheese

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

A LA CARTE BEVERAGES

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

COFFEE AND TEA

Tazo Tea | \$90 Per Gallon
Available Hot or Iced

Freshly Brewed Coffee | \$90 Per Gallon
Hyatt Signature Coffee and Decaffeinated Coffee

Bottled Starbucks Nitro Cold Brew Coffee | \$7.50 Each
Flavors Include Unsweetened Black and Vanilla Sweet Cream

SOFT DRINKS

Assorted Pepsi Brand Soft Drinks | \$6 Each
Regular, Diet and Decaffeinated

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$7 Each
Assorted Flavors Include Sweet, Unsweet and Lemon

Assorted Bottled Juices | \$5.50 Each
Apple, Orange and Cranberry

Red Bull | \$7 Each
Regular and Sugar Free

STILL WATER & SPARKLING WATER

Aquafina | \$6 Each

Bubly Sparkling Water | \$6 Each
Assorted Flavors

HYDRATION STATION

Infused Water Station | \$44 Per Gallon
Select One: Strawberry Orange, Pineapple Mint, Lemon Raspberry

Seasonal Beverages | \$44 Per Gallon
Select One: Ginger Lemonade, Pomegranate Lemonade and Raspberry Iced Tea

AND MORE

Continuous Beverage Package
Full Day - Up to 8 Hours, \$36.00 per guest Half Day - Up to 4 Hours, \$24.00 per guest Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Assortment, Assorted Pepsi Brand Soft Drinks - Regular, Diet and Decaffeinated, Sparkling and Still Bottled Water

Chilled Juices | \$60 Per Gallon
Orange, Apple and Cranberry

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

PACKAGES

Minimum of 25 guests required for break packages, add \$5.00 per guest for groups under this amount. An additional \$5.00 per person will be added to the menu price for groups of 25 people or less. Pricing based on 90 minutes for meals and 45 minutes for breaks.

ALL DAY CBUS PACKAGE

Breakfast of the Day
Refer to the Breakfast of the Day for a full description

Morning Break of the Day
Refer to the Morning Break of the Day for a full menu description

Lunch Buffet of the Day
Refer to the Buffet Lunch of the Day for a full description

Afternoon Break of the Day
Refer to the Afternoon Break of the Day for a full menu description

\$129 Per Guest

HALF DAY MORNING CBUS PACKAGE

Breakfast of the Day
Refer to the Breakfast of the Day for a full description

Morning Break of the Day
Refer to the Morning Break of the Day for a full menu description

\$53 Per Guest

HALF DAY AFTERNOON CBUS PACKAGE

Lunch Buffet of the Day
Refer to the Buffet Lunch of the day for a full description

Afternoon Break of the Day
Refer to the Afternoon Break of the Day for a full menu description

\$76 Per Guest

ENHANCE WITH CONTINUOUS BEVERAGE SERVICE

Full Day - \$36.00 per guest for up to 8 hours
Half Day - \$24.00 per guest for up to 4 hours

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas Assortment, Assorted Pepsi Brand Soft Drinks, Sparkling and Stilled Bottled Water

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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. Lunches include coffee, decaf, and hot

tea selections. Add iced tea for \$2 per guest. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$60 per guest. An additional \$5.00 per guest will be added to the menu price for groups of 25 people or less.

STAY FIT - MONDAY

Spicy Sweet Potato and Chickpea Soup (GF) (Vegan) (Nut Free)

Baby Kale, Sunflower Seeds, Feta Cheese, Dried Blueberry and Herb Vinaigrette (GF) (Veg) (Nut Free)

Grilled Gerber Farms Chicken with Balsamic Roasted Onions and Herb Chicken Jus (GF) (Nut Free) (Dairy Free)

Pan Seared Faroe Islands Salmon, Roasted Mushrooms, Pesto and Tomatoes (GF)

Herb Roasted Baked Brussel Sprouts (GF) (Vegan) (Nut Free)

Roasted Red Potatoes with Fresh Herbs (GF) (Vegan) (Nut Free)

Lemon Blueberry Cake with Cream Cheese Icing

\$56 Per Guest

\$60 On All Other Days

COMFORT - WEDNESDAY & SUNDAY

Summer Minestrone Soup (Veg) (Nut Free)

Romaine Lettuce, Bacon, Local Cherry Tomatoes, Red Onion, Bleu Cheese Crumbles, and Ranch Dressing (GF)

Cous Cous Salad with Mandarin Oranges, Cucumber, Sweet Peppers, Basil, Mint and Honey Dijon

Sirloin Filet with Balsamic Mushroom Demi (GF) (Nut Free) (Dairy Free)

Herb Roasted Chicken with Cream Gravy (Nut Free)

Sour Cream Whipped Yukons (GF) (Veg) (Nut Free)

Green Beans with Roasted Peppers (GF) (Vegan) (Nut Free)

Cookie Butter Cheesecake

\$56 Per Guest

\$60 On All Other Days

GRANDVIEW BBQ - FRIDAY

Red Potato Salad with Whole Grain Mustard, Dill and Sweet Drop Peppers (GF) (Veg) (Nut Free)

Cowboy Caviar with Black Beans, Corn, Onions, Jalapeno, Bell

SOUTHWEST BISTRO - TUESDAY

Chicken Tortilla Soup (GF)

Romaine, Corn, Cherry Tomatoes, Shredded Cheddar, Tortilla Strips and Chipotle Ranch (GF) (Veg) (Nut Free)

Quinoa and Chickpea Salad with Red Onion, Tomato, Cilantro, Pumpkin Seeds, and Lime Vinaigrette (GF, Vegan)

Cilantro Lime Roasted Chicken Thighs (GF) (Nut Free) (Dairy Free)

Chile Crusted Sirloin Filet (GF) (Nut Free) (Dairy Free)

Grilled Fajita Vegetables (GF) (Vegan) (Nut Free)

Spanish Rice (GF) (Vegan) (Nut Free)

Jalapeno Stewed Black Beans (GF) (Vegan) (Nut Free)

Mexican Hot Chocolate Bundt Cake with Cinnamon Glaze

\$56 Per Guest

\$60 On All Other Days

MARKET FRESH - THURSDAY

Leaf Lettuce with Toasted Pecans, Gorgonzola, Red Onion, Cherry Tomato, Apple Chips with Balsamic Vinaigrette (GF) (Veg)

Marinated English Cucumber and Tomato Salad with Mint and Shaved Red Onions (GF) (Vegan) (Nut Free)

Blackened Salmon with Mango Salsa

Balsamic Roasted Chicken Breast with Caprese Tomato Salsa (Nut Free)

Farmers Market Vegetables (GF) (Vegan) (Nut Free)

Wild Rice (GF) (Vegan) (Nut Free)

Cherry Vanilla Bean Cheesecake (Veg)

\$56 Per Guest

\$60 On All Other Days

FEEL, FUEL, FUNCTION - SATURDAY

Tomato Basil Soup (GF) (Veg) (Nut Free)

Chickpeas, Cucumber, Tomato, Bell Pepper and Mediterranean Dressing (GF) (Vegan) (Nut Free)

Peppers, Tomatoes and Cilantro (GF) (Vegan) (Nut Free)

Chop Salad with Green Leaf Lettuce, Cheddar Cheese, Cucumber, Olives and Ranch Dressing (GF) (Veg) (Nut Free)

BBQ Smoked Beef Brisket (GF) (Nut Free) (Dairy Free)

Chipotle BBQ Gerber Farms Chicken Breast (GF) (Nut Free) (Dairy Free)

Brown Sugar Bacon Baked Beans (GF) (Dairy Free)

Buttered Corn off the Cob (GF) (Veg)

Corn Bread and Honey Butter (Veg)

Banana Cream Pie Cookies

\$56 Per Guest

\$60 On All Other Days

SOUP & SALAD BUFFET - EVERYDAY

Broccoli Cheddar Soup (GF) (Veg) (Nut Free)

Chicken and Wild Rice Soup (GF) (Nut Free)

Romaine and Mixed Greens (GF) (Vegan) (Nut Free)

Salad Bar Toppings

Cherry Tomatoes, Cucumber, Pickled Carrots, Shaved Onions, Kalamata Olives, Sweet Drop Peppers, Chopped Hard Boiled Eggs, Shaved Parmesan, Shredded Cheddar, Garlic Herb Croutons *All toppings are gluten free, except Garlic Herb Croutons *All toppings are vegetarian

Salad Dressings

Ranch Dressing, Caesar Dressing, Balsamic Vinaigrette (Dairy Free), Honey Mustard *All salad dressings are gluten free

Protein Choices

*Pick 2: Lemon Rosemary Chicken Breast, Herb Seared Salmon and Prime Sirloin Filet *All protein choices are gluten free and nut free

Local and Seasonally Inspired Fruit (GF) (Vegan) (Nut Free)

Bread Presentation with Butter (Veg)

Assorted Cookies (Veg)

\$60 Per Guest

ALTERNATIVE OPTIONS

Accommodate dietary requests Plant Based Alternatives As the plant based movement grows and becomes more popular we realize that having the ability to include these offerings as a small or large part of your meal is very important. Making small adjustments towards a plant based meal can help the environment, improves animal welfare and many people have seen great improvements to their health as a result of a plant based diet.Add to your current menu for an additional per guest fee

Penne Primavera (Vegan)

Spinach and Baby Kale with Dried Cranberries, Crumbled Goat Cheese, Candied Pecans, and Red Wine Vinaigrette (GF) (Veg)

Herb Seared Salmon with Creamy Spinach and Sundried Tomatoes

Lemon Thyme Grilled Chicken with Roasted Mushrooms and Herb Chicken Jus

Herb Roasted Succotash (GF) (Vegan) (Nut Free)

Cilantro Lime Rice (GF) (Vegan) (Nut Free)

Coconut Bundt Cake with Lime Glaze

\$56 Per Guest

\$60 On All Other Days

THAT'S A WRAP - EVERYDAY

Potato Corn Chowder (GF) (Veg)

Mixed Greens, Cucumber, Tomato, Radish, Onion and Balsamic Vinaigrette (GF) (Vegan) (Nut Free)

Creamy Kale and Brussel Sprout Slaw

Buffalo Cauliflower Wrap (Veg)

Served Hot Chickpeas, Red Cabbage and Celery Slaw with Avocado Ranch

BBQ Brisket Wrap

Served Hot Corn, Black Bean Salsa and Pepper Jack Cheese

Chicken Bacon Ranch Wrap

Sliced Chicken, Romaine, Tomato, Bacon Crumbles and Herb Ranch

House-Made Parmesan-Pepper Potato Chips (GF) (Veg)

Fudge Brownie Bites (Veg)

\$60 Per Guest

Tomato Basil Sauce and Plant Based Italian Sausage

Country Style Cauliflower Cutlets (GF) (Vegan)
Caramelized Onions and Mushrooms

BBQ Pulled Jack Fruit (Vegan)
Buns

Field Roast Plant Based Hot Dogs (Vegan)
Buns and Condiments

Gardein Plant Based Chicken Breast (Vegan)
Lemon and Parsley

The Impossible Burger (Vegan)
Buns and Condiments

\$7 Per Guest

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

GRAB 'N GO LUNCH

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Pick two sandwiches, one vegetarian option, and two sides for \$60 per guest. All lunches include Chef's selection of chips, pickles, fresh baked cookies, and whole fruit.

SANDWICHES

Select Two Gluten Free Bread Available Upon Request

Roasted Turkey Sandwich
Bacon, Lettuce, Tomato, Pesto Aioli, Cracked Wheat Bread

Chipotle Chicken Caesar Wrap (Nut Free)
Chicken Breast, Romaine Lettuce, Tomato, Parmesan, Chipotle Caesar Dressing

Ham Sandwich (Nut Free)
Natural Cured Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard on a Wheat Bun

Roast Beef Sandwich (Nut Free)
Roast Beef, Arugula, White Cheddar and Horseradish Mayo on a Brioche Bun

VEGETARIAN

Select One

Cajun Tofu Wrap (Veg)
Iceberg Lettuce, Tomatoes, Pickled Onion and Cayenne Mayo

Taco Salad (Vegan)
Romaine, Pico de Gallo, Crispy Tortilla Strips, Impossible Taco "Meat," Corn and Citrus Vinaigrette

Chickpea & Avocado Salad Sandwich (Veg)
Tomato, Sprouts and Cucumber on a Brioche Bun

SALADS

Select One

Mixed Greens, Grilled Salmon, Pistachio, Dried Blueberry, Feta Cheese and Red Wine Vinaigrette (GF)

Romaine, Chipotle Chicken, Corn, Black Beans, Onions, Parmesan Cheese and Chipotle Ranch (GF)

Arugula, Flat Iron Steak, Pickled Onions, Bleu Cheese, Cherry Tomatoes and Herb Vinaigrette (GF)

SIDE

Select Two

Cole Slaw (GF) (Veg)
with Napa Cabbage and Mustard Vinaigrette

Italian Pasta Salad
Rotini Pasta, Bell Pepper, Tomato, Black Olive, Red Onion, Bocconcini Mozzarella and Herb Vinaigrette

Potato Salad (GF) (Veg) (Dairy Free)
with Red Skin Potatoes, Mustard, Pickles and Mayonnaise

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. All lunches include coffee, decaf and hot tea selections. Add iced tea for \$2 per guest. Lunches are presented as a 3-course dining experience.

STARTERS

Select One

Caesar Salad (Nut Free)
Romaine, Shaved Parmesan, Garlic Croutons and Caesar Dressing

Petite Mixed Greens (GF) (Veg)
Dried Cranberries, Carrots, Grape Tomatoes and Feta Cheese with White Balsamic Vinaigrette

Summer Spinach Salad (GF) (Veg)
Spinach, Fresh Blueberries, Candied Pecans and Goat Cheese with Champagne Vinaigrette

Black and Bleu Salad (GF) (Veg)
Mixed Greens, Blackberries, Bleu Cheese and Honey Roasted Pecans with Balsamic Vinaigrette

DESSERTS

Select One

Lemon Torte with Pine Nuts, Almonds, and Lavender Blueberry Compote

Strawberry and Cream Pots de Creme with Whipped Cream and Lemon

Salted Caramel Crunch Cake with Espresso Ganache

Black Tie Chocolate Cake with Macerated Berries

ENTREES

Select One

Grilled Jerk Chicken Breast (GF) (Nut Free) (Dairy Free) | \$48 Per Guest
Black Bean Corn Salsa, Cilantro Lime Rice and Broccolini

Herb Grilled Chicken Breast (GF) (Nut Free) | \$48 Per Guest
Garlic and Chive Mashed Potatoes and Honey Glazed Carrots

Herb Crusted Sirloin Steak (GF) (Nut Free) (Dairy Free) | \$52 Per Guest
Roasted Garlic Demi, Herb Roasted Fingerlings, French Beans and Oven Dried Grape Tomatoes

Sesame Ginger Salmon (GF) (Nut Free) (Dairy Free) | \$50 Per Guest
Green Onion Scented Rice, Roasted Asparagus and Pickled Onion Relish

Red Wine Braised Beef Short Rib (GF) (Nut Free) | \$54 Per Guest
Mascarpone Soft Polenta, Sautéed Spinach and Tomato Jam

ALTERNATIVE OPTIONS

The option of the day can be used to accommodate special dietary requests. Substitution options will be charged at the price of the primary entree selected. The number of alternative entrees will be included within the guaranteed number.

Loaded Sweet Potato - Monday (GF) (Vegan)
Sauteed Broccoli, Spinach, Carrots, Tofu, Toasted Almonds and Maple Glaze

Portobello Mushroom Napoleon - Tuesday (GF) (Vegan)
Zucchini, Peppers, Red Onion, Eggplant and Arrabiatta Sauce

Tofu Fajitas - Wednesday (GF) (Vegan)
Peppers and Onions, Black Beans, Cilantro Rice and Roasted Tomato Salsa

Lentil Chili - Thursday (GF) (Vegan)
Roasted Root Vegetables and Steamed Rice

Quinoa Tabbouleh - Friday (GF) (Vegan)
Tofu, Grilled Asparagus, Tomato Red Onion and Black Olive Relish

Pasta Primavera - Saturday (Vegan)
Farmer's Market Vegetables and Tomato Sauce

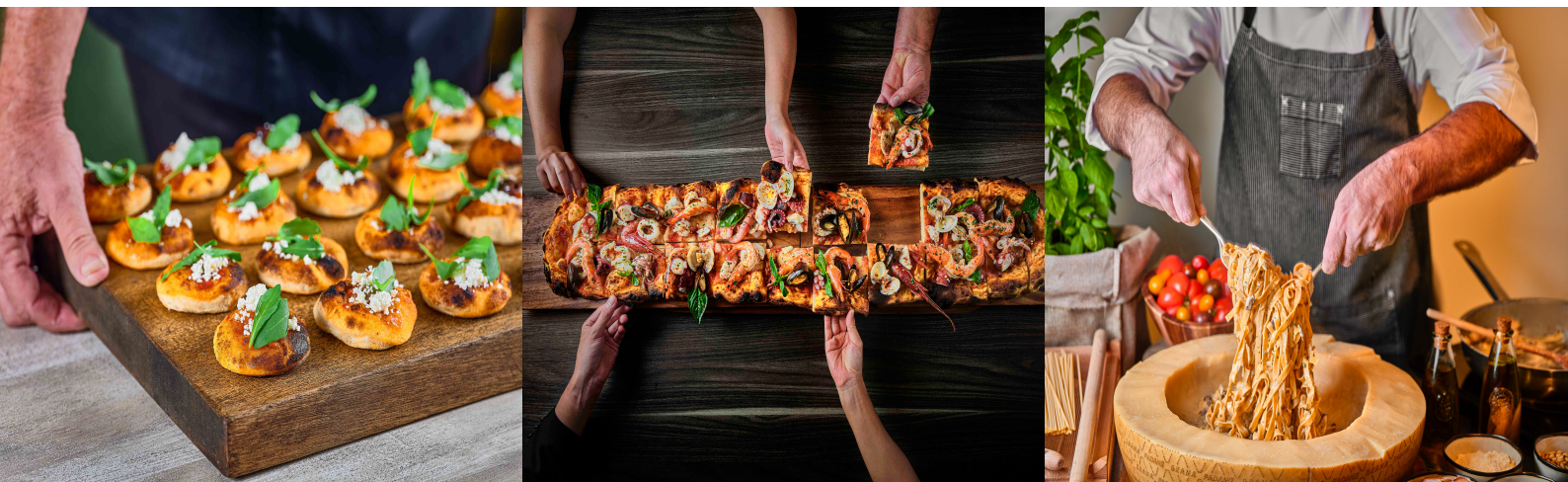
Blackened Tofu - Sunday (GF) (Vegan)
Herb Roasted Potatoes, Sauteed Spinach and Tomato Relish

SWEET ALTERNATIVES

Flourless Chocolate Cake (GF)

Vegan Lemon Raspberry Cheesecake

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.



HORS D’OEUVRES

Our bite-sized 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 SELECTIONS

Bruschetta of Tomatoes (Veg) (Nut Free) | \$5 Per Piece
Basil and Goat Cheese

Spicy Shrimp Crostini | \$6 Per Piece

Loaded Deviled Egg (GF) (Nut Free) | \$5 Per Piece
Bacon, Chives and Sour Cream

Cucumber Hummus Bites (GF) (Veg) (Nut Free) | \$5 Per Piece
Tomato and Feta

Grilled Street Corn Crostini (Veg) | \$5 Per Piece

Ahi Tuna Cones | \$6 Per Piece
Sesame Aioli

Smoked Salmon Cucumber Cups (GF) (Nut Free) | \$6 Per Piece
Mint Cream Cheese

Fig, Bacon Jam and Boursin Cheese Phyllo Cups (Nut Free) | \$6 Per Piece

WARM SELECTIONS

Paella Arancini (GF) | \$6 Per Piece
Saffron Risotto with Shrimp and Chorizo with Smoked Paprika Aioli

Kale and Onion Potstickers (Vegan) (Nut Free) | \$5 Per Piece

Crispy Parmesan Stuffed Peppadew Peppers (Veg, Nut Free) | \$5 Per Piece

Tandoori Chicken Skewer (GF) | \$6 Per Piece
with Cilantro Yogurt

Vegetable Samosa (Veg) | \$5 Per Piece
Mint Yogurt

Spinach Artichoke Poppers (Veg) | \$5 Per Piece
Roasted Garlic and Parmesan

Thai Style Spring Rolls (Veg) | \$5 Per Piece
Sweet Chili Sauce

Goat Cheese and Honey Phyllo Triangle (Veg, Nut Free) | \$5 Per Piece

Chili Garlic Beef Skewer (GF) | \$6 Per Piece
Chimichurri Sauce

Crab Cakes | \$6 Per Piece

Sriracha Remoulade

Mini Shrimp Spring Roll | \$6 Per Piece

Boneless Buffalo Wings with Ranch | \$6 Per Piece

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

PRESENTATION DISPLAYS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Pricing based on a maximum of 1 hour of service.

ARTISANAL CHEESE

Handcrafted Midwest Cheeses (GF) (Veg)

Seasoned Thin Crisps and Flatbreads (Veg)

Seasonal Fresh Berries, Toasted Nuts, Honey and Seasonal Jam (GF) (Veg)

\$20 Per Guest

CRUDITES

Fresh Seasonal Vegetables (GF) (Vegan)

Green Goddess Dip, French Onion Dip and Red Pepper Hummus (GF) (Veg)

\$14 Per Guest

FLAVORS OF GREECE

Greek Salad with Tomatoes, Feta Cheese, Kalamata Olives, Red Onion and Mint (GF)

Lemon Oregano Chicken Skewers (GF) (Nut Free) (Dairy Free)

Spanakopita (Veg)

Traditional Hummus and Grilled Pita (Vegan)

\$26 Per Guest

TUSCAN TABLE

Prosciutto, Salami, Sopressata and Marinated Fresh Mozzarella (GF)

Pesto Tortellini, Marinated Artichokes, Balsamic Roasted Tomatoes and Roasted Red Peppers (Veg)

Spinach & Artichoke Dip and Tuscan White Bean Spread (Veg)

Focaccia and Ciabatta Crostini (Veg)

\$28 Per Guest

DIM SUM

Shrimp Potstickers (Dairy Free)

Chicken Dumplings

Kale and Onion Potstickers (Vegan)

Vegetable Spring Rolls (Vegan)

Soy Sauce and Sweet Chili

\$30 Per Guest

SHELLFISH BAR

Minimum order of 25 guests, based on assortment of 4 pieces total per guest Served with Traditional Cocktail Sauce, Buffalo Aioli, Mango Remoulade, Lemon Wedges, Tabasco and Picked Onions

Citrus Poached Shrimp (GF) (Nut Free) (Dairy Free)

Dungeness Crab Cakes (Nut Free)
Served Hot

Crispy Coconut Lobster Skewer
Served Hot

\$32 Per Guest

PASTA STATION

Pasta Made to Order - \$150 Attendant Fee

Pasta Choices: Mushroom Ravioli, Cheese Tortellini, Penne Pasta

Protein: Diced Chicken and Bay Shrimp

Sauces: Pesto Cream, Alfredo, Basil Marinara

Toppings: Broccoli, Sundried Tomatoes, Mushrooms, Parmesan Cheese

\$30 Per Guest

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$150 per attendant for up to one hour. Each protein comes with 1 side and dinner rolls.

OVEN ROASTED TURKEY BREAST (GF) (DAIRY FREE) (NUT FREE)
Serves 25

Garlic Mashed Potatoes (GF)

Sage Gravy

French Beans with Almonds (GF) (Dairy Free)

\$550 1 hour of service

NATURAL BEEF STRIP LOIN (GF) (DAIRY FREE) (NUT FREE)
Serves 30

Roasted Baby Potatoes (GF) (Vegan)

Red Wine Demi (GF) (Dairy Free) (Nut Free)

Baby Greens with Shaved Vegetables and Citrus Vinaigrette (GF) (Vegan) (Nut Free)

\$750 1 hour of service

HONEY CHIPOTLE GLAZED SALMON (GF) (NUT FREE) (DAIRY FREE)
Serves 20

Cilantro Lime Rice (GF) (Vegan) (Nut Free)

Edamame and Corn Succotash (GF) (Vegan) (Nut Free)

\$360 1 hour of service

HONEY MUSTARD GLAZED HAM (GF)
Serves 50

White Cheddar Mac N Cheese (Veg) (Nut Free)

Kale and Brussel Sprout Slaw (GF) (Nut Free)

\$600 1 hour of service

HERB ROASTED PRIME RIB OF BEEF (GF) (DAIRY FREE) (NUT FREE)
Serves 35

Garlic Mashed Potatoes (GF) (Nut Free)

Peppered Horseradish Cream (GF) (Veg)

Herb Roasted Broccoli (GF) (Vegan)

\$875 1 hour of service

ROASTED PORK LOIN (GF) (DAIRY FREE) (NUT FREE)
Serves 30

Grain Mustard Jus (GF) (Nut Free) (Dairy Free)

Roasted Baby Potatoes (GF) (Vegan) (Nut Free)

Apple Cabbage Slaw (GF) (Nut Free)

\$450 1 hour of service

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

RECEPTION PACKAGES

Take your guests on a tour with a taste of Columbus all in one night and build your own themed reception. Minimum order of 25 people. Pricing based on maximum of 1 hour of service.

NIGHT AT THE PUB

- Potato Chips (GF) (Vegan)
 - Guinness Soaked Onion Rings (Veg) with Spicy Ranch
 - Buffalo Chicken Wings with Bleu Cheese Dip
 - Crispy Pepper Jack Mac N Cheese Fritters (Veg) (Nut Free) with Chipotle Aioli
 - DIY Beef Sliders
Served on the side: Brioche Bun, Cheddar Cheese, Ketchup and Mustard
- \$28** Per Guest

WINGS BAR

- Choose Regular or Boneless Local Amish Chicken
- Sauces
Traditional Buffalo (GF), Smokey BBQ (GF), Honey Garlic (GF)
- Ranch, Bleu Cheese and Green Onion Aioli with Celery and Carrot Sticks
- \$26** 4 Wings Per Guest

DIY SLIDER

- Ohio Beef (GF) (Dairy Free)
- Buttermilk Fried Chicken Thighs (Nut Free)
- Crab Cake (Nut Free)
- Seared Portobello Mushroom (GF) (Vegan) (Nut Free)
- Toppings
Soft Bun, Cheddar Cheese, Pepper Jack Cheese, Cole Slaw, Pickles, Sliced Tomatoes, 1000 Island, Chipotle Aioli *All toppings are vegetarian
- \$32** Per Guest

DIY CROSTINI BAR

- Balsamic Tomatoes, Olive Tapenade, Cured Salami, Whipped Goat Cheese (GF)
- Basil Pesto and Fig Jam (GF) (Veg)
- Ciabatta Baguette and Everything Flatbread (Veg)
- \$24** Per Guest

NACHO AVERAGE SNACK

- Spicy Chicken (GF) (Dairy Free) (Nut Free)
- Jalapeno Cheese Sauce (GF)
- Cilantro Spiced Taco Beef (GF) (Nut Free) (Dairy Free)
- Blackened Tofu (GF) (Vegan) (Nut Free)
- Refried Beans (GF) (Vegan) (Nut Free)
- Pico de Gallo, Salsa Verde, Sour Cream, Guacamole, Shredded Lettuce and Cilantro (GF) (Veg) (Nut Free)
- Tortilla Chips (GF) (Vegan)
- \$26** Per Guest

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

SWEET STATIONS

Pricing based on maximum of 1 hour of service.

WE ALL SCREAM FOR ICE CREAM! (GF) (VEG)

Chef Attendant Required at \$150 each

Ice Cream Flavors

Select 3: Dark Chocolate, Vanilla, Strawberry, Mint Chocolate Chip, Coffee, Butter Pecan, Raspberry Sorbet

Toppings

Chopped Nuts, Oreos, M&M's, Caramel Sauce, Strawberry Sauce, Rainbow Sprinkles, Whipped Cream, Cherries

\$18 Per Guest

BITE SIZE DELIGHTS (VEG)

S'mores Double Chocolate Bark, Fudge Iced Brownie Bites, Cream Puffs, Assorted Mini Cookies, Assorted Mini Cupcakes, Macarons

Dessert Bars

Dutch Apple, Oreo, Marble Cheesecake, Lemon Blueberry

Mini Lemon Tarts

Gluten Free Shells with Fresh Berries

\$24 Per Guest

NIGHT CAP COFFEE (GF) (VEG)

Add Fun Toppings to your Freshly Brewed Regular Coffee, Decaffeinated Coffee and Tazo Tea

Toppings

Whipped Cream, Sugar Swizzle Sticks, Flavored Syrups, Candied Orange Peels, Chocolate Shavings

Cordials

Have your guests go to the bar to have a fun cordial added to their beverage! (Per person cordial price from the bar applies)

\$8 Per Guest

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.



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 appetizer, soup/salad, entrée, and dessert, melds together to wow your attendees' taste buds. All dinners include bread service, coffee, and hot tea selections. Add iced tea for \$2 per guest. Dinner menus are presented as a 3-course dining experience. Add a 4th course for an additional \$6.00 per guest. If selecting multiple entree choices, Hyatt's pricing prevails.

FIRST COURSE

ENTREES

Select One

Sweet Corn Soup (GF) (Veg)
with Roasted Jalapeños

Mixed Greens (GF) (Nut Free)
with Bacon, Bleu Cheese, Roasted Tomatoes and Balsamic Dressing

Street Corn Salad (GF) (Veg) (Nut Free)
with Grilled Corn Cotija Cheese, Radish, Grape Tomatoes, Cilantro and Chili-Lime Vinaigrette

Mushroom Ravioli (Veg)
with Peas and Roasted Mushrooms, Basil Cream and Shaved Parmesan

Curried Summer Squash Soup (GF) (Veg)

Lobster Ravioli
with Pesto Cream, Oven Roasted Tomatoes and Toasted Pine Nuts

Baby Spinach (GF) (Veg)
with Heirloom Tomatoes, Giola Mozzarella, Basil and Balsamic Vinaigrette

Baby Romaine (GF) (Veg)
with Cherry Tomatoes, Sweet Peppers, Feta and Pomegranate Vinaigrette

DESSERTS

Select One

Peanut Butter Chiffon Chocolate Tart
with Whipped Cream and Chocolate Shavings

Lemon and Cream Layer Cake
with Whipped Cream and Macerated Berries

Salted Caramel Panna Cotta (Veg)
Whipped Cream and Chocolate Shavings (GF)

Triple Chocolate Mousse Cake (Veg)
with Raspberry Sauce, Whipped Cream and White Chocolate Shavings

French Cut Chicken Breast (GF) | \$62 Per Guest
with White Cheddar Cauliflower Mash, French Green Beans with Mushrooms and Romesco Sauce

Grilled Flat Iron Steak (Nut Free) | \$67 Per Guest
with Fried Onions, Roasted Garlic & Herb Smashed Potatoes, Broccolini and Port Wine Demi

Herb Seared Faroe Islands Salmon (GF) (Nut Free) (Dairy Free) | \$64 Per Guest
with Wild Rice, Honey Glazed Carrots and Chipotle Glaze

Beer Braised Short Rib (GF) (Nut Free) | \$66 Per Guest
with White Cheddar Polenta, Hunter Style Mushrooms and Root Vegetables with Pan Gravy

Pepper Crusted Filet Mignon (GF) (Nut Free) (Dairy Free) | \$90 Per Guest
Herb Roasted Fingerling Potatoes, Asparagus, Roasted Pearl Onions and Horseradish Demi

ALTERNATIVE OPTIONS

The option of the day can be used to accommodate special dietary requests. Substitution options will be charged at the price of the primary entree selected. The number of alternative entrees will be included within the guaranteed number.

Blackened Cauliflower Steak - Monday (GF) (Vegan)
Steamed Rice, Toasted Almonds and Sautéed Spinach

Spaghetti and Plant Based Meatballs - Tuesday (Vegan) (Nut Free)
Tomato Sauce and Herbs

Cajun Stir Tofu - Wednesday (Vegan) (Nut Free)
Rice, Corn, Peppers and Tomato

Plant Based Sausage - Thursday (GF) (Vegan) (Nut Free)
Roasted Potatoes, Sautéed Spinach and Whole Grain Mustard

Chipotle Polenta Cake - Friday (Vegan) (Nut Free)
Sautéed Zucchini, Peppers, Eggplant, Mushrooms and Gluten Free Tomato Sauce

Sesame Fried Tofu - Saturday (Vegan)
Steamed Rice, Stir Fry Vegetables and Soy Ginger Glaze

Chickpea and Cauliflower Curry - Sunday (GF) (Vegan)
Peas, Coconut Milk and Steamed Rice

SWEET ALTERNATIVES

Vegan Lemon Raspberry Cheesecake

Vegan Decadent Chocolate Cake (GF)

Flourless Chocolate Cake (GF) (Veg)

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. 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. Four Course Personal Preference is \$110 per guest, and requires a 20 person minimum and a 500 person maximum. All dinners include bread service, coffee and hot tea selections.

TO CREATE YOUR 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.

Allow for a 2-hour dining experience

To allow for proper service, four courses are necessary

PLANNER'S CHOICE APPETIZER

Select One

Sweet Corn Soup with Roasted Jalapenos (GF) (Veg) (Nut Free)

Mushroom Ravioli with Peas and Roasted Mushrooms, Basil Cream and Shaved Parmesan (Veg)

Roasted Garlic and Herb Shrimp, Sweet Corn Polenta, Bacon and Asparagus (GF) (Nut Free)

Seared Scallops, Cauliflower Puree and Pine Nut Gremolata (GF)

PLANNER'S CHOICE SALAD

Select One

Baby Romaine with Cherry Tomatoes, Sweet Peppers, Feta and Pomegranate Vinaigrette (GF) (Veg) (Nut Free)

Arugula, Bourbon Roasted Pears, Gorgonzola, Candied Walnuts and Mustard Vinaigrette (GF) (Veg)

Mixed Greens, Bacon, Bleu Cheese, Roasted Tomatoes and Balsamic Dressing (GF)

Spinach and Arugula, Dried Blueberries, Shaved Pecorino, Sliced Almonds, Shaved Red Onion and Champagne Vinaigrette (GF)

Mixed Greens, Balsamic Roasted Beets, Mandarin Orange, Goat Cheese, Cashews and Apple Cider Vinaigrette (GF) (Veg)

INDIVIDUAL GUESTS' CHOICE ENTREE

Select three plus alternative menu of the day

Bleu Cheese Crusted Filet (GF) (Nut Free)
Horseradish Mashed Potatoes, Asparagus and Balsamic Onion Demi

Seared Faroe Island Salmon (GF) (Nut Free) (Dairy Free)
Artichoke, Potatoes, Arugula and Grain Mustard

Herb Grilled New York Steak (GF) (Nut Free)
Potatoes Au Gratin, Brussel Sprouts, Chimichurri

Herbed Sea Bass (Dairy Free)
Tomato Caper Cous-Cous, Wilted Swiss Chard and Puttanesca Sauce

Cider Brined Pork Chop
Lentils, Braised Red Cabbage, Apples, Bacon and Beer Jus

Gerber Farms French Cut Chicken Breast (GF)
White Cheddar Cauliflower Mash, French Green Beans with Mushrooms and Romesco Sauce

PLANNER'S CHOICE DESSERT
Select One

Salted Caramel Pecan Cheesecake with Caramel Sauce and Candied Pecans (Veg)

Chocolate Layered Fudge Cake with Whipped Cream and Chocolate Shavings (Veg)

Vanilla Creme Brulee Cheesecake with Whipped Cream and Strawberry Compote (Veg)

Fresh Fruit Tart with Lemon Mascarpone Custard (Veg)

\$110 Per Guest

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

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 coffee, decaf and hot tea selections. Add iced tea for \$2 per guest. An additional \$5.00 per guest will be added to the menu price for groups of 25 people or less. Pricing based on 90 minutes maximum service.

OH-IO

Broccoli Cheddar Soup (GF) (Veg) (Nut Free)

Mixed Organic Greens
with Cucumbers, Cherry Tomatoes, Candied Almonds, Garlic
Croutons, Bleu Cheese Crumbles and White Balsamic Dressing

Grilled Tender Beef Tips (GF) (Nut Free) (Dairy Free)
with Mushroom Onion Demi

Garlic and Herb Pork Loin (Nut Free)
with Mushroom Gravy

Slow Roasted Natural Chicken (Nut Free) (Dairy Free)
with Herb Chicken Jus

Three Cheese Mac N Cheese (Nut Free)
with Parmesan Cracker Crust

Braised Brussel Sprouts (GF) (Vegan) (Nut Free)
with Caramelized Onions

Buckeye Cupcakes (Veg)

\$80 Per Guest

NORTH MARKET BUFFET

Vegetable Soup with Cous Cous (Vegan) (Nut Free)

Baby Spinach Salad (GF) (Veg) (Nut Free)
Feta Cheese, Tomatoes, Shaved Radish, Onions and Sherry
Vinaigrette

ITALIAN VILLAGE BUFFET

White Bean and Kale Soup (GF) (Vegan) (Nut Free)

Antipasto Salad (GF) (Veg) (Nut Free)
Romaine Lettuce, Provolone, Pepperoncini, Red Onion, Tomato
and Herb Vinaigrette

Caprese Salad (GF) (Veg)
Arugula, Bononcini Mozzarella, Grape Tomatoes, Pesto,
Balsamic and Basil

Crispy Chicken Parmesan
Marinara and Mozzarella

Beef Saltimbocca
Grilled Sirloin, Prosciutto and Sage Cream (GF)

Baked Penne Pasta (Veg) (Nut Free)
Roasted Tomato Sauce, Garden Vegetables, Mozzarella and
Parmesan

Fresh Market Roasted Ratatouille (GF) (Vegan) (Nut Free)

Garlic Breadsticks (Vegan)

Dark Chocolate Panna Cotta with Candied Walnuts (GF)

\$80 Per Guest

PRIME STEAKHOUSE

New England Clam Chowder (Nut Free)

Caesar Salad (Nut Free)
Romaine, Parmesan, Cherry Tomatoes, Garlic Croutons, Caesar
Dressing

Baked Potato Salad (GF) (Nut Free)
with Sour Cream, Bacon, Chives and Cheddar

Caprese Chicken Breast (GF)
with Basil, Roasted Tomatoes and Fresh Mozzarella

Grilled Sirloin
with Caramelized Onion Demi (GF) (Nut Free) (Dairy Free)

Seared Salmon (GF)
with Sautéed Mushroom and Pesto Cream

Wild Rice Pilaf (GF) (Vegan)

Roasted Vegetables (GF) (Vegan)

Cherry Crisp (Veg)

\$80 Per Guest

ALTERNATIVE OPTIONS

Penne Primavera (Vegan) (Nut Free)
Tomato Basil Sauce and Plant Based Italian Sausage

Country Style Cauliflower Cutlets (GF) (Vegan) (Nut Free)
Caramelized Onions and Mushrooms

Teriyaki Tofu (Vegan) (Nut Free)
Carrots, Scallions and Sesame Seeds

BBQ Pulled Jack Fruit (Vegan) (Nut Free)
Buns

Plant Based Hot Dogs (Vegan) (Nut Free)
Buns and Condiments

Plant Based Chicken Breast (Vegan) (Nut Free)
Roasted Tomato Jus

Plant Based Fried Fish (Veg)
Lemon and Parsley

The Impossible Burger (Vegan) (Nut Free)
Buns and Condiments

\$7 Per Guest

Green Leaf Lettuce Salad (GF) (Nut Free)
Hardboiled Egg, Bacon, Shaved Red Onion, Crumbled Bleu
Cheese and Bleu Cheese Dressing

Potatoes Au Gratin

Prime Sirloin Filet (GF) (Nut Free) (Dairy Free)
with Mushrooms and Peppercorn Demi

Bone-In Pork Chop (GF) (Nut Free) (Dairy Free)
with Pearl Onions and Apple Chutney

Creamed Spinach (Veg) (Nut Free)

Warm Rolls Served with Butter (Veg)

NY Cheesecake with Blackberry Compote and Toasted Streusel

\$80 Per Guest

All prices are subject to 25% service charge (taxable) and 7.5% tax. 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

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 | \$50 Bottle
Creamy with Aromas of Lavender and Hints of Cinnamon, Nutmeg and Lemon Cream

Canvas Chardonnay, California | \$50 Bottle
Freshness and Richness of Pure Fruit Woven Beautifully with Subtle, Toasty Oak

Canvas Pinot Noir, California | \$50 Bottle
Aromas of Vivid Red Fruit with Hints of Spice that Complement the Lithe Texture

Canvas Cabernet Sauvignon, California | \$50 Bottle
Subtle Hints of Oak and Spice Married with Lively Tannins.

Canvas Brut, Blanc Da Blancs, Veneto, Italy | \$50 Bottle
Italian Sparkling Wine with Aromas of Peach and Acacia Blossom Complimented with Flavors of Crisp Green Apple

SEASONAL WINE FEATURE: STE. MICHELLE WINE ESTATES

Chateau Ste. Michelle 2021 Mimi Chardonnay | \$54 Bottle
Sourced from the Horse Heaven Hills Mimi Chardonnay is crafted in a lightly oaked and fresh style, which allows the bright elegant fruit to shine through. It's crisp and medium-bodied, with notes of apple, pear and vanilla. Pairs well with salmon, crab cakes, and poultry.

Chateau Ste. Michelle 2018 Mimi Cabernet Sauvignon | \$60 Bottle
Sophisticated Cabernet sourced from the Horse Heaven Hills Aged 20 months in 30% new American Oak, 9% new French Oak, and 61% Neutral Oak. Mimi Cabernet Sauvignon is rich and balanced, with notes of raspberry, black cherry and baking spices. Pairs well with braised or grilled beef, lamb chops, duck breast, and veal.

H3 2019 Red Wine Blend | \$54 Bottle
Sourced from the Horse Heaven Hills AVA of Washington State This red blend offers notes of cherry, currant, red plum, and raspberry jam flavors. The malolactic fermentation was 100% in oak, adding complexity and richness to the wine. Pairs well with pepper steak, well-seasoned beef or lamb, rich stews, and strong cheeses.

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

BUBBLES, WHITE AND RED WINES

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

WHITES

ROSÉ

Loveblock, Sauvignon Blanc | \$68 Bottle
New Zealand

Santa Margherita, Pinot Grigio | \$68 Bottle
Adige River Valley, Northern Italy

Kendall Jackson, Chardonnay | \$55 Bottle
California

Hess, Chardonnay | \$56 Bottle
Central Coast, California

Kim Crawford, Sauvignon Blanc | \$55 Bottle
New Zealand

Chateau Ste. Michelle, Riesling | \$52 Bottle
Columbia Valley, Washington

Caposaldo, Moscato | \$56 Bottle
Italy

Fleur De Mer, Rose | \$68 Bottle
Provence, Italy

REDS

Joseph Wagner Boen, Pinot Noir | \$54 Bottle
California

Meiomi, Pinot Noir | \$68 Bottle
California

Caymus Bonanza, Cabernet | \$54 Bottle
Napa Valley

Kaiken, Malbec | \$54 Bottle
Argentina

Daou, Cabernet | \$84 Bottle
Central Coast, California

Decoy, Red Blend | \$68 Bottle
Sonoma County Estate Vineyard, California

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.

HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

HENDRICKS CRANBERRY FIZZ

Hendricks Gin, Cranberry Juice and Sparkling Wine

\$15 Per Drink

GREY GOOSE BACK NINE

Grey Goose Vodka, Sweetened Iced Tea, Lemon Zest, Mint and a Splash of Lemonade

\$15 Per Drink

WOODFORD THOROUGHbred

Woodford Reserve and Ginger Ale with a Lime Wedge

\$15 Per Drink

All prices are subject to 25% service charge (taxable) and 7.5% tax. 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 CONSUMPTION BAR

Premium Cocktails | \$13
Tito's Vodka, Beefeater, Bacardi Superior, Patrón Silver, Jim Beam White Label, Teeling Small Batch Irish, Chivas Regal

Signature Cocktails | \$11
Conciere Vodka, Conciere Silver Rum, Conciere Silver Tequila, Conciere Bourbon, Conciere Whiskey, Conciere Scotch, Conciere Triple Sec and DeKuyper

Domestic Beer | \$6.50
Coors Light, Michelob Ultra and Heineken 00

Premium and Imported Beer | \$7.50
CBC IPA and Blue Moon

High Noon Vodka Seltzer | \$7.50

White Claw Seltzer | \$7.50

Select Wine | \$11
Hyatt's own Canvas wines: Canvas Pinot Grigio, Canvas Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon, Canvas Brut, Blanc De Blancs

Premium Wine | \$13
Whites Chateau Ste. Michelle Mimi Chardonnay, Hess Chardonnay, Kendall Jackson Chardonnay, Chateau Ste. Michelle Riesling, Loveblock Sauvignon Blanc, Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio, Caposaldo Moscato Rosé Fleur De Mer Reds Chateau Ste. Michelle Mimi Cabernet Sauvignon, H3 Red Wine Blend, Decoy Red Blend, Caymus Bonanza Cabernet, Daou Cabernet, Joseph Wagner Boen Pinot Noir, Meiomi Pinot Noir, Kaiken Malbec

Soft Drinks, Mineral Waters and Juices | \$6

Red Bull | \$6

OHIO LOCAL BREWERY FEATURE

Explore Ohio's growing craft beer scene, brewed from Ohio grains and local hops

Columbus Brewing Company

CASH BAR

Cash bars require a minimum of \$500.00 per bar, or the difference will be charged to the group's master account.

Premium Cocktails | \$16
Tito's Vodka, Beefeater, Bacardi Superior, Patrón Silver, Jim Beam White Label, Teeling Small Batch Irish, Chivas Regal

Signature Cocktails | \$14
Conciere Vodka, Conciere Silver Rum, Conciere Silver Tequila, Conciere Bourbon, Conciere Whiskey, Conciere Scotch, Conciere Triple Sec and DeKuyper

Domestic Beer | \$8
Coors Light, Michelob Ultra and Heineken 00

Premium and Imported Beer | \$9
CBC IPA and Blue Moon

High Noon Vodka Seltzer | \$9

White Claw Seltzer | \$9

Select Wine | \$14
Hyatt's own Canvas wines: Canvas Pinot Grigio, Canvas Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon, Canvas Brut, Blanc De Blancs

Premium Wine | \$16
Whites Chateau Ste. Michelle Mimi Chardonnay, Hess Chardonnay, Kendall Jackson Chardonnay, Chateau Ste. Michelle Riesling, Loveblock Sauvignon Blanc, Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio, Caposaldo Moscato Rosé Fleur De Mer Reds Chateau Ste. Michelle Mimi Cabernet Sauvignon, H3 Red Wine Blend, Decoy Red Blend, Caymus Bonanza Cabernet, Daou Cabernet, Joseph Wagner Boen Pinot Noir, Meiomi Pinot Noir, Kaiken Malbec

Soft Drinks, Mineral Waters and Juices | \$7

Red Bull | \$7

BARTENDERS

Up to three hours \$25.00 for each additional hour A minimum of \$500 in sales must be spent for each bartender, or the difference will be charged to the group's master account (Cash bars only). 1 bartender per 100 guests on a host bar and 150

Indian Pale Ale: Orange with Grapefruit, Pine, and Tropical Fruit Aromas

Rhinegeist Cincy Made Brewery
"The belief in the power of beer to bring great people together and where the first sip calls for the third."

guests on a cash bar recommended

\$175 *Each*

All prices are subject to 25% service charge (taxable) and 7.5% tax. Menu pricing may change based on availability and market conditions.